



www.706charlestreet.com

Hot and Cold Hors d'oeuvres Menu Selections

Gourmet Deviled Eggs

\$39 / 25 ct.

Blue Crab Stuffed Mushrooms

\$67.99 / 25 ct.

Salmon Mousse Stuffed Mushroom Caps

\$49.79 / 25 ct.

Shrimp Stuffed Mushroom Caps

\$54.99 / 25 ct.

Shrimp Maggie Cucumber Cups

Maggie's zesty Lowcountry Shrimp Salad stuffed in English cucumber cups

\$60.49 / 25 cups

Chipotle Chicken Tostadas

Toasted tostada chips filled w/shredded chipotle chicken on top of Guacamole and sour cream finished w/cilantro and lime zest garnish

\$47.99 / 25 ct.

Asparagus & Roast Beef Wraps served w/Creole Mustard

\$88 / 50 pcs.

Fresh-Cut Mellon Wedges Wrapped with Prosciutto Ham & Grapes

\$37.29 / 25 pcs.

*Hot and Cold Hors d'oeuvres Menus are subject to
Applicable Sales Tax and a 20% Service Charge.*

(Prices are subject to change without notice)

Salads

Chiles & Lime Pad Thai Noodle Salad

Pad Thai Rice Noodles, Sweet Peppers, Snow Peas, Scallions marinated in a Chile & Lime Dressing
\$86.99 / serves 25-30

Cajun Chicken Salad (...children enjoy this salad)

Grilled Cajun Chicken Breast strips, Grilled Corn medallions, Roma Tomato wedges, sliced Red Onions, Tri-Peppers, Fresh-cut Romaine Lettuce, Chef tossed with Cajun Tarragon Dressing
\$124.99 / serves 25-30

Lowcountry Shrimp & Crab Pasta Salad

Pasta Shells, Lowcountry marinated Shrimp and Crabmeat combined with Tomatoes, Celery, Green & Red Onions all tossed in a bold and slightly Spicy Island Dressing
\$137.29 / serves 25-30

Blackened Salmon Pasta Salad

Penne Pasta, chunks of Blackened Salmon combined with Tomatoes, Celery, Green and Red Onions and a Creamy Lowcountry Sauce garnished w/Parmigiano-Reggiano
\$149.99 / serves 25-30

Pasta Primavera Salad

Pasta, Broccoli, Squash, Grape Tomatoes and Green Onions all tossed in a Creamy Ranch Dressing
\$74.75 / serves 25-30

Marinated Grilled Garden Vegetables (Chef Arranged)

Zucchini, Squash, Carrots, Celery, Tomatoes, Broccoli, Cauliflower, Tri-Peppers and Marinated Mushrooms
\$89.99 / serves 25-30

Southwestern Black Bean and Avocado Salad

Fresh-cut Romaine lettuce, black beans, avocados, corn, cherry tomatoes, Monterey Jack cheese dressed in a Cilantro Lime Dressing
\$87.99 / serves 25-30

Fresh-cut Fruit & Assortment of Berries (Chef Displayed)

Arrangement of in-season Fruit
\$99.79 / serves 25-30

Assorted Domestic and Imported Cheese Displayed w/Crackers

\$84.99 / serves 25-30

(Hot Dips)

Chicken Chile Con Queso with Restaurant Style Tortilla Chips

Southwestern Chicken Chili combined w/jalapeños, green chili peppers, Cheddar cheese sauce, tomatoes with side of Tortilla chips
\$84.99 / serves 25-30

Spinach Artichoke Dip w/Garlic Herb Toasted Points

\$82.29 / serves 25-30

Crab Dip with Crustinis

Lump Crab Meat simmered in rich and creamy bisque finished with Sherry.
(This Dip is known for its Creamy Coastal Crab Flavor and Texture)
\$115.99 / serves 25-30

(Prices are subject to change without notice)

De Sandwich/Sublets Shop

Pulled Pork on a Dinner Rolls w/Chef Jacques' BBQ Sauce

\$53.69 / serves 36

Mini Croissant Sandwiches

All White Tuna Salad, Gullah Roasted Chicken Salad and Egg Salad Sandwiches made on fresh-baked Mini Croissants w/Lettuce & Tomato

\$129.99 / 40 pcs.

The "Fick" Special Sublets (Served Hot) – a must try

Toasted, Herb crusted Wheat and White French bread, Roast Beef, Smoked Turkey, Bacon w/melted Provolone Cheese and a side of Chef's original "Fick" Sauce for Dipping

\$74.79 / 24 sublets

Fried Tilapia Po-Boy Sublets (Served Hot)

Sea Island fried Tilapia on Wheat and White French bread, accompanied with green leaf lettuce, sliced tomatoes, red onions and Chef's original "Fick" Sauce for Dipping

\$79.49 / 24 sublets

Italian Meatball Sublets

Meatballs simmered in Chef's Marinara sauce, mozzarella and Parmesan cheese melted to bring the flavors together inside freshly baked rolls

\$69 / 24 sublets

Sliced Roasted Lowcountry Turkey w/Dinner Rolls

In-house roasted turkey seasoned with a balance of Lowcountry influence of Herbs and Spices served with a side of cranberry relish mayo and spicy mustard

\$58.49 / serves 24

Charles Street Chips, Hand Sliced

Sweet Potato Chips seasoned with sweet blend and Baker Chips seasoned with a savory, spicy blend served w/Chef's Signature Dipping Sauce

\$37.99 / serves 25-30

(Bruschetta Menu Selections)

Tenderloin of Beef Bruschetta

Thin slices of Beef Tenderloin on garlic crustinis with Tarragon/Horseradish sauce topped with marinated zucchini and Roma tomatoes

\$94.99 / 50 pcs.

Sesame Pork Tenderloin Bruschetta

Thin slices of Pork Tenderloin on garlic crustinis topped with marinated yellow squash, red peppers, scallions and ginger finished with a Sesame sauce

\$74.99 / 50 pcs.

Curried Chicken Bruschetta w/Grapes & Almonds

\$79.99 / 50 pcs.

Tomato Basil Bruschetta

Fresh diced tomatoes, chiffonade of fresh basil and roasted garlic served with herb crustinis

\$64.49 / serving 50

(Prices are subject to change without notice)

Hot Hors d'oeuvres Menu Selections

Cilantro Lime Shrimp & Pineapple Lollipops

Marinated Shrimp and fresh Pineapple wedge seared to bring out the sweet/savory coastal flavors and drizzled with a Cilantro Lime Dressing

\$84.99 / 50 Lollipops

Blackened Salmon Kabobs

Salmon seared and skewered w/peppers and onions drizzled with Chef's sauce

\$89.99 / 50 kabobs

Creole Crawfish Patties with Rémoulade Sauce

Crawfish tails formed into patties with Chef's Creole ingredients finished with a true Creole Rémoulade Sauce

\$79.99 / 30 – 2oz. patties

Lowcountry Crab Cakes served with Chef's Signature Sauce

Lump Crab seasoned with Chef Jacques' Lowcountry blend

\$99.79 / 25 – 2 oz. Crab Cakes

Tilapia/Crab Cakes served with the Chef's Signature Sauce - "a must try"

You will be delightfully satisfied like others who have enjoyed them

\$79.99 / 40 – 2oz. Tilapia/Crab Cakes

Bacon Wrapped Scallops

\$119.49 / 50 pcs.

Bacon Wrapped Italian Meatball Kabobs

w/peppers and onions simmered in Marinara Sauce

\$79.49 / 50 kabobs

BBQ Jerk Chicken Skewers

Served with a side of Plantains

\$87.49 / 50 skewers

Jamaican Patties

Beef, Chicken or Vegetable Cocktail Patties

\$39.99 / 24 patties

Chicken Tenders Chef Jacques with Honey Mustard

Marinated Chicken Tenders with Chef's Own delightful combination of Herbs and Seasoning

\$82.99 / 60 tenders

Grilled Rosemary Chicken Tenders with a Cranberry Aioli

Rosemary/Garlic marinated Chicken tenders, grilled slowly to achieve optimal tenderness

\$82.99 / 60 tenders

Hawaiian Turkey Skewers

Grilled petite Turkey cakes skewered w/pineapples and peppers drizzled w/plum BBQ sauce

\$87.89 / 50 Skewers

(Prices are subject to change without notice)

Chicken Satay Skewers

Chicken breasts with mildly spicy Thai peanut sauce
\$69.99 / 50 Satay skewers

Beef Satay Skewers

Flank steak served with plum ginger sauce
\$74.99 / 50 Satay skewers

Quesadillas Fiesta

Filled with Sautéed onions, Green Chilies, melted Mozzarella, Cheddar & Jack Cheese served with a side of Salsa
\$57.99 / serves 25-30

Vegetable Egg Roll Platter

Served with duck sauce
\$34.99 / serves 15-20

Chipotle Beef Empanadas

Southwestern influenced ground beef, combined w/chipotle peppers, onions, grilled corn, black beans, tomatoes and Monterey jack cheese
\$44.75 / 25 ct.

Sautéed Vegetable-Stuffed Empanadas

\$49.99 / 50 ct.

Spanakopita

Greek in origin, this triangular Puff Pastry is filled with Spinach, Onions & Feta Cheese
\$57.99 / 50 pcs.

Quiche Petit

Broccoli & Cheddar or Lorraine (bacon, Swiss cheese & onion)
\$47.49 / 48 pcs.

Miss Maggie's Savory/Spicy Chicken Wings

Roasted Chicken Wings seasoned with a "706" fresh herbs and spice rub
\$44.49 / 50 pcs.

Oowee - Meatballs Your Way

(One Flavor per order)

Teriyaki, Chef Jacques' Barbecue sauce or Mushroom Stroganoff w/ Sautéed Onions
\$44.49 / serves 15-18

Pork Tenderloin with Bourbon Bacon Sauce

A platter of Sliced/Grilled Pork Tenderloin w/ Bourbon Sauce
\$72.79 / serving 20 (Dinner Rolls served w/Order)

Beef Tenderloin Crusted with Fresh Herbs & Cracked Pepper

A platter of Sliced Tenderloin with a side of Dijon Mustard and Horseradish Sauce
\$123.59 / 20 servings (Dinner Rolls served w/Order)

(Prices are subject to change without notice)

"706" Petite Dessert Bakery

Red Velvet Petit Fours

\$26.99 / 2 doz.

Charles Street Chews - "Our Signature Dessert"

Texture of a Brownie with the Pecan Praline Flavor

\$24.99 / 2 doz.

"706" Mocha Double Chocolate Chunk Brownies

with or without Walnuts

\$24.99 / 2 doz.

Maggie's Peach Cobbleretts

\$24.99 / 2 doz.

Grandma Virginia's Apple Pie Bites

\$24.99 / 2 doz.

Lemon Cream Cheese Pound Cake

\$25.99 / feeds 20 to 24

Chocolate Chip Cookie Drops

\$24.99 / 4 doz.

Miss Louise's Pecan Crispiers

Gift Recipe from Miss Louise

\$25.99 / 4 doz.

Miss Swift's "Sock-it-To-me" Petit Fours

Cinnamon spice cake, citrus icing w/walnuts

\$26.99 / 2 doz.

"FRESH BREWED OR SQUEEZED BEVERAGES"

by De Glass - \$1.99/pp

- ❖ "706" Signature Punch
- ❖ SANGRIA PUNCH (NON-ALCOHOLIC)
- ❖ RASPBERRY TEA
- ❖ MISS VIRGINIA'S ORANGE TEA
- ❖ LEMONADE OR LIMEADE
- ❖ POMEGRANATE LEMONADE
- ❖ MINT LEMONADE W/STRAWBERRIES
- ❖ BOTTLED WATER - \$1.00/pp

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