



Peaches

SOUTHERN PUB & JUKE JOINT

FALL/WINTER

Events

DINNER BY THE BITE

Passed Hors D Oeuvres

Choose 6 \$15.00 per person first hour-
\$7 each additional hour

Choose 10 \$20 per person first hour-
\$9 each additional hour

- **Soup Shooter** *Charleston Crab Chowder*
- **Soup Shooter** *tomato with crostini*
- **Caprese Kababs** *grape tomato, mozzarella, basil*
- **Sweet Shrimp Ceviche Cups** *crostini*
- **Bacon & Spinach Stuffed Mushrooms**
- **Leek & Mushroom Tartlets**
- **Fig, Pistachio & Goat Cheese Crostini**
- **Fried Green Tomato Bites** *bacon aioli*
- **Prosciutto Wrapped Pears** *aged balsamic*
- **Prosciutto Wrapped Asparagus** *aged balsamic*
- **Pigs in a Blanket** *spicy whole grain mustard*
- **County Fair Bacon** *funnel cake battered, maple syrup*
- **Deviled Eggs** *beet brined, braised bacon, fried okra*
- **Pimiento Cheese and Smoked Sausage Tartlets**
- **Cocktail Swedish Meatballs** *traditional cream sauce*
- **Mini Voodoo Egg Rolls** *Cajun remoulade*
- **Bistro Steak Crostini** *chow- chow*
- **Pat Pat's Peabody Chicken Salad** *endive petals*
- **Mini Jerk Chicken Quesadilla** *roasted peach salsa*
- **Mini Chicken N Waffles** *peach maple syrup drizzle*
- **Jerk Chicken Satay**
- **Grilled Chicken Satay** *Thai Peanut dipping sauce*
- **Bacon Wrapped Scallops (add \$4)**
- **Mini Savannah Craw Fish Cakes** *Creole aioli*
- **Shrimp & Grits Tasting Cups**
- **Baby Beets & Goat Cheese Crostini** *hot honey*
- **Coconut Shrimp** *apricot horseradish*
- **Cajun Shrimp Skewers** *Bayou Remoulade*
- **Bacon Wrapped Scallops (add \$4)**
- **Sesame Seared Ahi Tuna** *wasabi aioli, rice hot house cucumber*
- **Shrimp Boil Skewers** *shrimp, roasted new potato, andouille, maque choux*
- **Smoked Salmon Canapés** *capers, onions, dill crème, toast*
- **Smoked Salmon & Dill Tea Sandwiches**
- **Conch Fritters** *Cajun remoulade*

Assorted Passed Flatbreads

\$10 per person per hour

- **Fig & Goat Cheese** *aged balsamic, smoked bacon*
- **Prosciutto & Arugula** *cherry tomatoes, grana Padana, mozzarella, fresh squeezed lemon, olive oil drizzle*
- **Portobello Mushroom** *goat cheese & fresh herbs*
- **Shrimp Scampi** *shrimp, garlic, olive oil, fresh pepper*
- **Rare Ahi Tuna Pizza** *thin crust flatbread, ahi tuna, wasabi aioli, ginger, sesame seeds, scallions- \$4 supplemental charge*

Assorted Sliders

Based on Platters of 25 sliders

Fried Chicken Slider | *hand-battered fried chicken on a soft potato roll, siracha ranch, house pickle* | \$55

Beef & Boursin | *Beef Burger, homemade boursin cheese spread, potato roll* \$55

Classic Cheese Burger | *with ketchup and pickle* | \$55

BBQ Short Rib | *with blue cheese slaw* | \$65

Pulled Pork | *with house slaw* | \$55

Cornmeal Fried Green Tomato BLT | *with a spicy aioli* | \$55 (Seasonal)

Andouille Mini Dogs *creole mustard, pepper relish* | \$55

Spiral Ham | *brown sugar glazed ham & honey mustard, cheddar biscuit* | \$55

Roast Beef Sliders *w/horseradish sauce* | \$60

Bird Platters

- **BBQ Chicken Wings** | 80 pieces *confit, house BBQ* | \$50
- **Chicken Wings** | 80 pieces *confit, house dry rubbed* \$50
- **Deep Fried Turkey Legs** | *confit, crispy fried, fig & cranberry bourbon compote* | \$6 per leg min 10
- **House Smoked Turkey Legs** | *house smoked, fig & cranberry bourbon compote* | \$6 per leg min 10

Cheese & Fruit Board

\$125

A large butchers block board with assorted imported cheese, served with assorted olives, crackers, grapes and strawberries

- Brie
- Double Gloucester
- Italian Truffle Cheese
- Vermont Sharp Cheddar
- Stilton Blue

Low Country Harvest Board

\$22 per person – 6 ft Long Assorted Delicacies

- Assorted Grilled Chicken Sausages
- Assorted Cured Meats
- Grilled Vegetables
- Pickled Vegetables
- Marinated & Raw Vegetables
- Chef's Selection of Dips
- Salad Caprese
- Assorted Dates & Dried Fruits
- Assorted Nuts
- Assorted Bruschetta's
- Eggplant Caponata
- Wild Assorted Mushrooms
- Baba Ganoush
- Hummus
- Pimento Cheese Spread
- Warm Southern "Street Corn" Dip
- Imported Cheeses (5)
- Assorted Fresh Fruit
- Assorted Crackers and Grilled Breads

Baked or Mashed Potato Bar

\$7 Per Person

Toppings choices include:

- Whipped Butter
- Sour Cream
- Bacon
- Chives
- Shredded Cheese
- Chopped Broccoli
- Black Olives
- Minced Roasted Garlic

Mac & Cheese Station

\$7 Per Person

All the Fixins!

- Bacon
- Jalapeños
- Peas
- Ham
- Corn
- Black Olives
- Tomato's
- Red Peppers

mushrooms, onions, cilantro

Add shrimp \$2 per person / Add Lobster \$4 per person

Taco Bar

\$10.95 Per Person

- Soft flour tortillas & crunchy corn shell tacos
 - Shredded Chicken & Ground Beef
 - Fresh Pico de Gallo
 - Shredded Cheese
 - Sautéed Onions & Peppers,
 - Sour Cream
 - Black Olives
 - Lettuce
 - Tomato
- *Grilled Steak, Fish, Tuna, Shrimp available for additional cost

Cape Fear Raw Bar

MARKET PRICE

Selection of chilled seasonal shell fish

- Clams
- Oysters
- Crab
- Shrimp Mussels

Served with Mignonette sauce, cocktail sauce, lemon wedges, mini Tabasco

Shrimp Cocktail Display

MARKET PRICE

Ice Sculpture is available for an additional fee
Peel & Eat

Or

Peeled & Deveined tails on

Pulled Pork Station

Pulled Pork Station | \$12 Per Person

To include:

- House Smoked Pulled Pork house seasoning
- Mamas Q
- Shredded Cheese
- Mini Slider Potato Rolls
- House Pickles
- House Slaw
- Mamas Q

Mississippi Tamale Station

\$12 Per Person 25-person min – choose 3

- Pulled Pork Tamales
- Cheese Tamales with Hatch Green Chili
- Chicken and Cheese Tamales
- Low & Slow Beef Tamales

Gumbo-Laya Station

Choose 3 at \$18 per person

\$7 per person each additional item

Served with your choice of Carolina Gold Rice or Peaches Dirty Rice

Voodoo Chicken

Slow cooked tender chicken with a garlicky tomato sauce, hint of cayenne, crushed red and black pepper. A slow burn and not for the feint at heart!

Gumbo YaYa

Our gumbo is Gluten Free, slow cooked with our house Cajun Mire Poix, okra, stewed tomatoes, plump shrimp and smoked Andouille sausage, served with dirty rice.

Creole Ratatouille

A New Orleans twist on a French classic, our stew is loaded with eggplant, zucchini, squash, bell peppers, okra, and stewed tomatoes. This dish is perfect year-round!

Jambalaya

Traditional Creole – style jambalaya with our house Cajun Mire Poix (onions, celery, bell peppers) shredded chicken and smoked Andouille sausage, slow cooked and served with Carolina Gold Rice.

Crawfish Etouffee

Golden roux of celery, onions, plump crawfish tails Carolina Gold Rice.

Red Beans & Rice

Slow cooked Camellia red beans straight from New Orleans, Louisiana served with smoked sausage along with Carolina Gold Rice. Saucy with onions & celery with a hint of cayenne pepper.

Chicken Red Hot

Tender chicken stewed with red onions and celery in our tangy, buffalo sauce loaded with crushed red pepper. This is perfect for the hot wing fan minus the mess! Blue cheese dressing served on the side to tame the flame!

Cajun Frogmore Stew- AKA Low Country Boil

MKT Price

A South Carolina fav made with shrimp, smoked sausage, potatoes and corn on the cobb.

Charleston Crab Chowder

Not quite a bisque not quite a chowder! Made from plump blue crabs, our crab stock is slow cooked with the holy trinity of onions, celery and bell peppers, add a bit of brandy and heat and topped with a dash of Old Bay.

DESSERT STATIONS

Milk & Cookies

\$5 per person

Assorted cookies tiered and displayed with small individual milks

- Peanut Butter
- Chocolate Chip
- Coconut Pecan
- Red Velvet

S'mores Station

\$8 per person

All the fixings for do it yourself traditional s'mores

- Hershey's Chocolate Bars
- Assorted Marshmallows
- Graham Crackers

Cupcake Station

\$35 Per Dozen

Assorted cupcakes tiered and presented

- Chocolate Chocolate
- Chocolate Coconut
- Banana Honey Cinnamon
- Vanilla
- Raspberry
- Red Velvet

King Cake

Serves 12 \$55

Perfect for celebrating any event!

Cinnamon filled braided dough with glazed topping

White glaze, purple, green, gold sprinkles

Birthday Cakes

\$65.00 per cake one week's notice

6 inch round- serves 4-6

8 inch round- serves 10-12

- Red Velvet
- Triple Chocolate Cake
- Coconut
- Strawberry Shortcake

Whoopie Pie Station

\$5 per person

Cupcake Cookie Sandwiches

With a Cream Center By the dozen

- Chocolate
- Red Velvet

Assorted Mini Jam Jar Desserts

\$9 per person Choose 3

- **Banana Pudding** Nilla wafers, Brulee bananas
- **Key Lime Pie** graham cracker crust, fresh whipped, lime zest
- **Mississippi Mud Mousse** Industrial strength chocolate, chocolate crumble, fresh whipped cream
- **Mini Fudge Brownie Sundaes** industrial strength chocolate, hot fudge, whipped cream, praline pecans

Sundae Bar

\$8 per person / Deluxe \$12 per person

Vanilla Ice Cream, Chocolate Sauce, Praline Pecans,

Sprinkles, Whipped Cream

Deluxe Sundae Bar

Fun Toppings- Rainbow Sprinkles, Oreos, Mini M&Ms, Reese's Pieces, Reese's Cups, Gummy Bears, Chocolate Chips, Brownies, Kit Kat

- **Assorted Fruit-** Strawberries, Blueberries, Bananas, Peaches
- **Assorted Nuts-**Almonds, Mixed Nuts, Praline Pecans, Walnuts
- **Assorted Sauces-**Fudge, Caramel, Strawberry sauce, Whipped Cream

Macaron Station

Assorted Imported Macarons

\$5 per person

- Chocolate
- Pistachio
- Raspberry
- Coffee
- Lemon
- Vanilla

Assorted Petit Fours

Assorted miniature cakes \$6 per person

SEATED DINNER/LUNCH OFFERINGS

Choose 3 course | \$ 52

choose from 2 salads, 4 entrées, 3 desserts

Choose 4 Course | \$56

choose from 1 salad, 3 appetizers, 4 entrées, 3 desserts

SALADS & STARTERS

Seasonal Soup

Fried Green Tomato's

crispy country bacon, tomato jam, buttermilk ranch

Deviled Eggs

beet brined, braised bacon, fried okra

Classic Low Country Caesar

romaine leaves, house made cornbread croutons and grana Padano with a homemade Chipotle Caesar dressing

Mixed Greens

pickled red onions, cucumbers, grape tomatoes, candied pecans, sweet tea vinaigrette

Farm Stand Kale Salad- Seasonal

local kale, house pickled onions, cotija cheese, fresh avocado, candied pecans, house balsamic dressing

Beet & Goat Cheese Salad

baby arugula, roasted beets, grilled asparagus, pecan crusted warm goat cheese, toasted pepitos, buttermilk herb dressing

Squash & Burrata Salad- Seasonal- OR Peach & Burrata

arugula, roasted butternut squash, heirloom tomatoes, burrata cheese, praline pecans, hot honey drizzle, balsamic vinaigrette

Southern Chopped Salad

local tomatoes, hearts of palm, cucumber, sweet onion, house bacon, smoked Gouda, beet pickled egg, baby romaine, praline pecans, balsamic vinaigrette

ENTREE

Welcome Home Roasted Chicken

creamed kale, sweet potato hash, pan gravy

Paleo Lemon Roasted Chicken with Garden Herbs

Panhandle Shrimp & Grits

heirloom grits, andouille, pepper relish, shrimp broth

Bayou Fish & Chips

beer battered cod, carolina slaw, french fries, cajun tartar

House Burger

fried green tomato, pimiento cheese, bacon, artisan lettuce, english muffin, french fries

Deep Fried Turkey Leg

cornbread pecan stuffing, fig-cranberry & bourbon compote

Chicken Paillard

sautéed chicken breast, arugula & tomato salad

Fried Green Tomato Napoleon

roasted red pepper ricotta, sautéed spinach, confit tomato marinara

SIDES FOR THE TABLE

\$12 per Side

- Golden Fingerlings
- Truffle Grits (add \$4)
- Sweet Potato Hash
- Collards
- Creamed Corn
- Creamed Spinach
- Hoppin' John
- Mashed Sweet Potato's
- Roasted Garlic Mashed Potatoes
- Garlic Roasted Red Potatoes
- Homemade Cornbread Stuffing
- Smoked Gouda Grits
- Maple Brown Sugar Carrots
- Haricot Vert with Bacon & Garlic

MASON JAR DESSERTS

Banana Pudding

nilla wafers, brulee banana

Key Lime Pie

graham cracker crust

Mississippi Mud

dark chocolate, chocolate cookie crumble, fresh whipped cream

Debutante OR Gentlemen's Sundae

vanilla ice cream, Evangeline's praline liquor, fresh whipped cream, brandied cherry

Seated Brunch

Saturday & Sundays

\$29 per guest- 2 course- 15 guest minimum

\$38 per guest – 3 courses

Entrees (choose 4)

Chicken & Waffles

fried ½ chicken, cheddar-jalapeno cornbread waffle, dorset maple reserve, mamas pepper jelly

Classic Eggs Benedict

poached eggs, Canadian bacon, English muffin, house hollandaise, mixed greens

Bayou Mussels

jambalaya broth, andouille, celery, tomatoes, onion, garlic, country toast

Biscuits & Gravy

cheddar & chive biscuits, sausage gravy, sunny-side up eggs, frizzled onions

Cajun Biscuits & Gravy

cheddar & chive biscuits, cajun crawfish gravy, sunny side-up eggs, frizzled onions

Pulled Pork Country Hash

pulled pork, potatoes, caramelized onions, tomatoes sunny-side egg

Chicken Fried Bacon

thick cut house smoked bacon, creamy shrimp grits, sunny-side up egg

The Thigh High Chicken Sandwich

boneless buttermilk fried chicken thigh, artisan lettuce, house pickles, white BBQ, Texas toast, French fries

DESSERT

- **Banana Pudding**
- **Mississippi Mud Mousse**
- **Key Lime Pie**
- **Pecan Pie**

Beverage Enhancements

Orange Juice Pitchers -\$16

Cranberry Juice Pitchers \$15

Mimosa Pitcher \$45

Bellini Pitcher \$50

Bloody Mary Pitcher \$60

For the Table

Basket of Monkey Bread and Cheddar & Chive biscuits

\$6.00 per person

BUFFET STYLE

\$48 Per person

A standard meal is served buffet style. Choose a salad, two entrees, two sides, and two desserts. To be served with fresh rolls, whipped butter, water and tea. For an additional charge, we can also plate your meal and have it served at the table to your guests. Add a carving station with a Chef for \$200.

SALAD CHOOSE 1

Classic Low Country Caesar

romaine leaves, house made croutons and shaved parmesan with a homemade Caesar dressing

Mixed Greens

candied pecans, house balsamic vinaigrette

Farm Stand Kale Salad

local kale, house pickled onions, cotija cheese, fresh avocado, candied pecans, house balsamic dressing

Beet & Goat Cheese Salad

baby arugula, roasted beets, grilled asparagus, pecan crusted warm goat cheese, toasted pepitos, buttermilk herb dressing

Squash & Burrata Salad

arugula, roasted butternut squash, heirloom tomatoes, burrata cheese, praline pecans, hot honey drizzle, balsamic vinaigrette

Chopped Salad

local tomatoes, hearts of palm, cucumber, sweet onion, house bacon, crumbled blue cheese, beet pickled egg, baby romaine, shallot red wine vinaigrette

ENTRÉE

CHOOSE 2

POULTRY

- Lemon & Herb Roasted Chicken
- Chicken Marsala
- Apricot Glazed Chicken Breast
- Grilled Chicken with a Rosemary Cream Sauce
- Pecan Crusted Chicken Breast

PORK

- Hickory Smoked Bacon Wrapped Pork Loin
- Roasted Pork Loin with a Dijon Cream
- Honey Glazed Ham

VEGETARIAN

- Red Beans and Rice – vegetarian
- Fettuccini Alfredo – vegetarian
- Three Cheese Quiche or Spinach Quiche – vegetarian

FISH

- Shrimp Scampi
- Southern Fried Catfish
- Salmon with Dill Crema

BEEF

- Herb Crusted Black Angus Strip Loin with Shitake Mushroom Sauce
- Herb Roasted Beef Tenderloin
- Flat Iron Steak with Whiskey Peppercorn Sauce
- Sliced Roast Beef
- Carved Prime Rib of Beef
- Short Ribs of Beef (\$5 extra)
- Carved Top Round of Beef
- BBQ Brisket of Beef (\$5 Extra)

SIDES

CHOOSE 2

- Golden Fingerlings
- Truffle Grits (add \$2)
- Sweet Potato Hash
- Collards
- Creamed Corn
- Hoppin' John
- Mashed Sweet Potato's
- Roasted Garlic Mashed Potatoes
- Garlic Roasted Red Potatoes
- Baked Sweet Potatoes
- Homemade Cornbread Stuffing
- Smoked Gouda Grits
- Maple Brown Sugar Carrots
- Green Beans with Bacon & Onions

DESSERT

CHOOSE 2

TRIFLES

- Banana Pudding Nilla Wafers, fresh whipped cream
- Individual Mississippi Mud Mousse Industrial strength chocolate, chocolate crumble, fresh whipped cream
- Key Lime Pie Trifle fresh whipped cream

Can also be served individually

Assorted Cookies- choose 3

- Peanut Butter
- Chocolate Chip
- Butterscotch Praline
- Oatmeal Coconut Praline
- Classic Praline
- Classic Sugar