

**THE**  
**SAUCIER**

\$50 PER GUEST

[Choose Two] Family Style

**APPETIZERS**

Charcuterie & Cheese Board  
Tuna Tartare  
Garlic Bread Bruschetta

[Choose One]

**FIRST COURSE**

Low Country Salad  
Chef's Selection Seasonal Soup

**MAIN COURSE**

[Choose Three]

Bistro Steak  
Pork Chop  
Seasonal White Fish  
Wagyu Short Rib  
Seasonal Vegetable Pasta

Each entree selection will be paired with Chef's selection of sides and sauces

**DESSERT**

[Choose Two]

S'mores Trifle  
Cappuccino Cake  
Chef's Selection Sorbet

**OPTIONAL FAMILY SIDES**

[serves 4 to 5]

Creamy Mashed Potatoes \$21  
Broccoli \$24  
Hand Cut French Fries \$21  
Brussel Sprouts \$24



**5**

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**THE**

**SOUS CHEF**

\$60 PER GUEST

[Choose Two] Family Style

**APPETIZERS**

- Charcuterie & Cheese Board
- Tuna Tartare
- Prime Beef Sliders
- Pork Belly Pancakes

[Choose One]

**FIRST COURSE**

- Low Country Salad
- Chef's Selection Seasonal Soup

**MAIN COURSE**

[Choose Three]

- Bistro Steak
- Pork Chop
- Seasonal White Fish
- 5Church Lamb Burger
- Atlantic Diver Sea Scallops
- Wagyu Short Rib
- Seasonal Vegetable Pasta

Each entree selection will be paired with Chef's selection of sides and sauces

**DESSERT**

[Choose Three]

- S'mores Trifle
- Cappucino Cake
- Chef's Selection Sorbet

**OPTIONAL FAMILY SIDES**

[serves 4 to 5]

- Creamy Mashed Potatoes \$21
- Brussel Sprouts \$24
- Broccoli \$24
- Hand Cut French Fries \$21
- Yukon Gold Potatoes \$21



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**THE**  
**CHIEF DE CUISINE**

\$80 PER GUEST

Family Style [Choose Two]

**APPETIZERS**

Seasonal Ceviche  
Mini Crab Cakes  
Short Rib Sliders  
Pork Belly Pancakes

[Choose One]

**FIRST COURSE**

Low Country Salad  
Chef's Selection Seasonal Soup

**MAIN COURSE**

[Choose Three]

NY Strip Steak      Pork Chop  
Atlantic Diver Sea Scallops      Seasonal Vegetable Pasta  
Seasonal White Fish      Crab Cakes

Each entree selection will be paired with Chef's selection of sides and sauces

**DESSERT**

[Choose Three]

S'mores Trifle  
Cappuccino Cake  
Lemongrass Mousse  
Chef's Selection Sorbet

**FAMILY SIDES**

[Choose Two]

Creamy Mashed Potatoes  
Brussel Sprouts  
Broccoli  
Hand Cut French Fries



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**THE**

**EXECUTIVE CHEF**

\$100 PER GUEST

[Choose Three] Family Style

**APPETIZERS**

- Beef Carpaccio
- Mini Arancini
- Tuna Tartare
- Mini Crabcakes
- Seasonal Ceviche

[Choose One]

**FIRST COURSE**

- Low Country Salad
- Chef's Selection Seasonal Soup
- Buratta Salad

**MAIN COURSE**

[Choose Four]

- Petite Filet Mignon
- Pork Chop
- '60 Second' NY Strip Steak
- Beet Marinated Portabella Mushroom Caps
- Maryland Crab Cakes
- Seasonal Vegetable Pasta
- Whole Fish

Each entree selection will be paired with Chef's selection of sides and sauces

**DESSERT** [Choose Three]

- S'mores Trifle
- Cinnamon Beignets
- Cappuccino Cake
- Lemongrass Frozen Mousse
- Chef's Selection Sorbet

**FAMILY SIDES** [Choose Two]

- Creamy Mashed Potatoes
- Brussel Sprouts
- Broccoli
- Hand Cut French Fries



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# HORS D'OEUVRES

## **MINI ARANCINI**

fried rice ball with bolognese sauce  
\$45/platter (12 per platter)

## **TUNA TARTARE CHIPS**

avocado relish, ginger hoison, sesame  
chips  
serves 12  
\$50/platter

## **PORK BELLY PANCAKES**

braised pork belly, marianted cabbage,  
sorghum  
\$46/platter (12 per platter)

## **ARTISAN MEAT AND CHEESE BOARD**

Chef's Selection  
serves 12  
\$48/platter

## **MUSHROOM VOL-AU-VENTS**

puff pastry, seasonal mushrooms  
serves 12  
\$60/platter

## **MINI CRAB CAKES**

tomato marmalade, red pepper  
emulsion, scallion aioli  
serves 12  
\$65/platter

## **PRIME BEEF SLIDERS**

serves 12  
\$60/platter

## **GARLIC BREAD BRUSCHETTA**

serves 20  
\$60/platter

Current selection changes with season, please inquire about  
additional menu items.

Custom platters available upon request.



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# BEVERAGE

## OPTION 1

\$36 - 2 HOURS

EACH ADDITIONAL HOUR \$10

### LIQUOR

Vodka **SVEDKA**

Gin **GORDONS**

Tequila **LUNA AZUL**

Rum **DON 9**

Scotch Blend **DEWARS**

Bourbon **EVAN WILLIAMS**

### BEER

Budweiser, Bud Light, Michelob Ultra Light,

### WINE

House Red

House White

**Champagne Toast** \$3 per guest

\* Shots, Red Bull, Specialty Cocktails, Martini's are not included



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# BEVERAGE

## OPTION 2

\$41 - 2 HOURS

EACH ADDITIONAL HOUR \$10

### LIQUOR

Vodka **ABSOLUT**

Gin **TANQUERAY**

Tequila **PATRON SILVER**

Rum **BACARDI**

Scotch Blend **DEWARS**

Bourbon **MAKERS MARK**

Mixers - Cranberry, OJ, Pineapple, Grapefruit, Ginger Ale,

Tonic, Sprite, Diet Coke, Coke

### COCKTAILS

Margarita, Cosmopolitan, Mojito, etc.

### BEER

Budweiser, Bud Light, Michelob Ultra Light,

Lazy Magnolia Southern Pecan, Bottle Tree Blonde

### WINE

Cabernet

Malbec

Pinot Grigio

Chardonnay

**Champagne Toast** \$3 per guest

\* Shots, Red Bull, Specialty Cocktails, Martini's are not included



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# BEVERAGE

## OPTION 3

\$50 - 2 HOURS

EACH ADDITIONAL HOUR \$10

### LIQUOR

Vodka	<b>GREY GOOSE</b>
Gin	<b>BOMBAY SAPPHIRE</b>
Tequila	<b>PATRON SILVER</b>
Rum	<b>MT. GAY</b>
Single Malt Scotch	<b>GLENFIDDICH</b>
Scotch Blend	<b>DEWARS</b>
Bourbon	<b>MAKERS MARK</b>
Whiskey	<b>JACK DANIELS</b>
Canadian Whiskey	<b>CROWN ROYAL</b>

Mixers - Cranberry, OJ, Pineapple, Grapefruit, Ginger Ale,  
Tonic, Sprite, Diet Coke, Coke, Red Bull

Cocktails- Margarita, Cosmopolitan, Mojito, etc.

Custom Specialty Cocktails- Host pre-selects two of our 5Church  
mixologist crafted cocktails with personalized titles for your event

### BEER

Budweiser, Bud Light, Michelob Ultra Light, Lazy Magnolia Southern Pecan, Bottle  
Tree Blonde, & All Draft Beers

### WINE

Cabernet  
Malbec  
Pinot Grigio  
Chardonnay  
Prosecco

\* Shots are not included



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# LUNCH OPTION 1

\$26 PER GUEST  
(EXCLUDES TAX AND GRATUITY)

## APPETIZERS

[Pre-Select one option] Family Style

Chef's Hummus  
Mini Arancini, fried rice ball with bolognese sauce  
Garlic Bread Bruschetta

## MAIN COURSE

Fried Chicken BLT, housemade pimento cheese, bacon, lettuce,  
tomato, onion, spicy aioli, brioche bun

Frisee Salad, ricotta salata, golden raisins, honey roasted cashew  
vinagrette

Black Chickened Salad, lemon marinated onions, tomato, truffled  
corn, chili spiced bacon, creamy jalapeno dressing

Classic Burger lettuce, tomato, onion, pickle, brioche bun

Reuben, corned beef, saurkraut, swiss, Russian dressing, rustic  
sourdough

pre-select three, guests choose one



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# LUNCH

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# OPTION 2

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\$36 PER GUEST  
(EXCLUDES TAX AND GRATUITY)

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## APPETIZERS

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pre-select two options

Chef's Hummus  
Mini Arancini, fried rice ball with bolognese sauce  
Garlic Bread Bruschetta  
Tuna Tartare

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## FIRST COURSE

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pre-select one option

Low Country Salad, frisee, grapes, raisins, burratta, cashew vinaigrette  
Chef's Seasonal Soup

## MAIN COURSE

Fried Chicken BLT, housemade pimento cheese, bacon, lettuce,  
tomato, onion, spicy aioli, brioche bun

5Church Lamb Burger, red onion marmalade, gorgonzola

Prime Bistro Steak, arugula, romaine, radish, marinated  
tomatoes, sweet jalapeno vinaigrette

Black Chickened Salad, lemon marinated onions, tomato, truffled  
corn, chili spiced bacon, creamy jalapeno dressing

Mussels & French Fries, smoked anise broth, bacon

Reuben, corned beef, saurkraut, swiss, Russian dressing, rustic

## DESSERT [Family Style]

Smore's Trifle  
Sorbet  
Cappuccino Cake



pre-select four, guests choose one

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# BRUNCH

## OPTION 1

\$27 PER GUEST

### APPETIZERS [Select 1]

Charleston Poutine  
Chocolate Croissants & Muffins

### MAIN COURSE Pre Select Three Options

Irish Breakfast  
Shrimp and Grits  
Fried Chicken BLT  
Low Country Salad

## OPTION 2

\$35 PER GUEST

Pre Select Two Options

### APPETIZERS

Chocolate Croissants  
Charleston Poutine  
Seasonal Soup

### MAIN COURSE Pre Select Three Options

Shrimp & Grits  
Smoked Salmon Avocado Benedict  
5Church Lamb Burger  
Low Country Salad  
French Toast Panini

### DESSERT [Family Style]

Seasonal Dessert Platter

includes price of non-alcoholic beverages



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# DINNER BUFFET

Request Pricing

## FIRST COURSE

Local Mixed Greens  
Frisee Salad  
Caesar Salad

## MAIN COURSE

Seasonal Cobia  
Bistro Steak  
Herb-Brined & Roasted Chicken  
Black Cod  
Vegetable Pasta  
Brined and Grilled Pork Tenderloin

## SIDES

Creamy Mashed Potatoes  
Glazed Seasonal Vegetables  
Macaroni & Cheese  
Sautéed Green Beans  
Broccoli  
Yukon Gold Potatoes  
Brussel Sprouts

## DESSERT [Choose Two]

S'mores Trifle  
Milk Chocolate Caramel Pretzel Bar  
Bread Pudding

Other course items available upon request



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# LATE NIGHT BUFFET

## HANGER STEAK AND EGGS

serves 12 \$100/platter

## MARYLAND CRAB CAKES

serves 12 \$96/platter

## FRENCH TOAST BITES

serves 12 \$85/platter

## FRUIT DISPLAY

seasonal  
serves 12 \$120/platter

## BISCUIT SLIDERS

egg, cheese and bacon, sausage, or ham  
serves 12 \$96/platter

## HOTCAKE SLIDERS

egg, cheese and bacon, sausage or ham  
serves 12 \$96/platter

## ASSORTED PASTRIES

croissants, muffins, scones  
serves 12 \$6/platter

## STICKY BUNS

serves 12 \$136/platter

## HASHBROWNS

serves 12 \$60/platter

## OMELETTE STATION \*

live action station \$10 per guest

### CHEESE

GOAT  
MUNSTER  
CHEDDER  
FETA  
SWISS

### VEGGIE

MUSHROOMS  
ONIONS  
SPINACH  
TOMATOES  
PEPPERS

### MEAT

BACON  
COUNTRY HAM  
SHRIMP  
CORNED BEEF  
GRILLED CHICKEN



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