

THE
SAUCIER

\$50 PER GUEST

[Choose Two] Family Style

APPETIZERS

Mini Arancini
Garlic Bread Bruschetta
Empanadas

[Choose One]

FIRST COURSE

Low Country Salad
Chef's Selection Seasonal Soup

MAIN COURSE

[Choose Three]

Prime Bistro Steak 'A La Brasa'
Pork Tenderloin
Seasonal Cobia
5Church Lamb Burger
Cave Aged Cheddar Agnolotti

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

DESSERT

[Choose Two]

S'mores Trifle
Milk Chocolate Caramel Pretzel Bar
Chef's Selection Sorbet

OPTIONAL FAMILY SIDES

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



5

FIVE

Church

THE

SOUS CHEF

\$60 PER GUEST

[Choose Two] Family Style

APPETIZERS

- Mini Arancini
- Tuna Tartare
- Prime Beef Sliders

[Choose One]

FIRST COURSE

- Low Country Salad
- Chef's Selection Seasonal Soup

MAIN COURSE

[Choose Three]

- Prime Bistro Steak 'A La Brasa'
- Pork Tenderloin
- Seasonal Cobia
- Cave Aged Cheddar Agnolotti
- 5Church Lamb Burger
- Pan Roasted Snapper
- Atlantic Diver Sea Scallops

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

DESSERT

[Choose Three]

- S'mores Trifle
- Milk Chocolate Caramel Pretzel Bar
- Popcorn Bread Pudding
- Chef's Selection Sorbet

OPTIONAL FAMILY SIDES

- Creamy Mashed Potatoes \$21
- Glazed Seasonal Vegetables \$24
- Sautéed Green Beans \$24
- Broccoli \$21
- Hand Cut French Fries \$21
- Yukon Gold Potatoes \$21



5

FIVE

Church

THE
CHEF DE CUISINE

\$80 PER GUEST

Family Style

APPETIZERS

Mini Arancini
Mini Crab Cakes
Beef Carpaccio

[Choose One]

FIRST COURSE

Low Country Salad
Chef's Selection Seasonal Soup

MAIN COURSE

[Choose Three]

"60 Second" Strip Steak Pork Tenderloin
Petit Filet Mignon Cave Aged Cheddar Agnolotti
Atlantic Diver Sea Scallops Crab Cakes
Seasonal Cobia

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

DESSERT

[Choose Three]

S'mores Trifle
Milk Chocolate Caramel Pretzel Bar
Lemongrass Mousse
Chef's Selection Sorbet

FAMILY SIDES

[Choose Two]

Creamy Mashed Potatoes
Brussel Sprouts
Sautéed Green Beans
Broccoli
Hand Cut French Fries



5

FIVE

Church

THE

EXECUTIVE CHEF

\$100 PER GUEST

[Choose Three] Family Style

APPETIZERS

- Beef Carpaccio
- Mini Arancini
- Tuna Tartare
- Lamb Sliders
- Seasonal Scallop App

[Choose Two]

FIRST COURSE

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

MAIN COURSE

[Choose Four]

- Petite Filet Mignon
- Pork Tenderloin
- '60 Second' NY Strip Steak
- Roasted Potato "Marrow Bone"
- Maryland Crab Cakes
- Cave Aged Cheddar Agnolotti
- Pan Roasted Snapper

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

DESSERT [Choose Three]

- S'mores Trifle
- Milk Chocolate Caramel Pretzel Bar
- Popcorn Bread Pudding
- Lemongrass Frozen Mousse
- Chef's Selection Sorbet

FAMILY SIDES [Choose Two]

- Creamy Mashed Potatoes
- Brussel Sprouts
- Sautéed Green Beans
- Broccoli
- Hand Cut French Fries
- Yukon Gold Potatoes



5

FIVE

Church

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 are not included



5

FIVE

Church

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 are not included



5

FIVE

Church

BEVERAGE

OPTION 3

\$50 - 2 HOURS

EACH ADDITIONAL HOUR \$10

LIQUOR

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

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



5

FIVE

Church

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

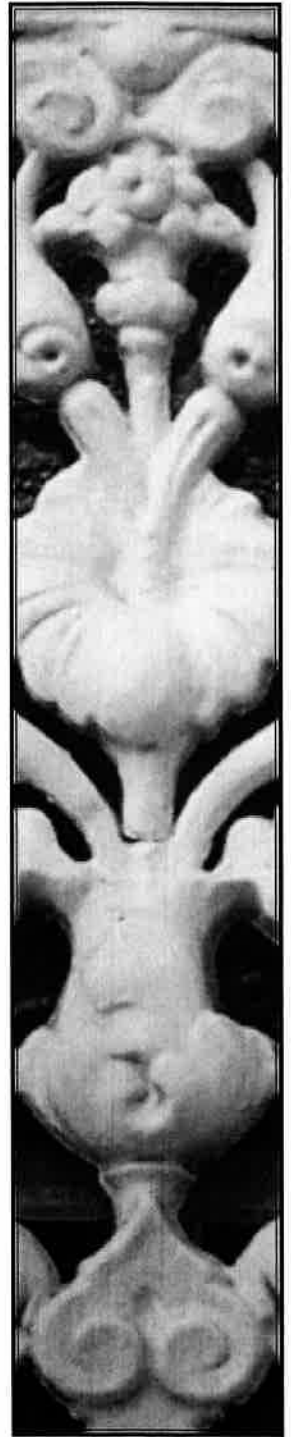
Black Chickened Salad, lemon marinated onions, tomato, truffled
corn, chili spiced bacon, creamy jalapeno dressing

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

Cubano Sandwich braised pork, ham, swiss, pickle, cuban bread

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

pre-select three, guests choose one



5

FIVE
Church

LUNCH

OPTION 2

\$36 PER GUEST
(EXCLUDES TAX AND GRATUITY)

APPETIZERS

pre-select two options

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

FIRST COURSE

pre-select one option

Low Country Fall Salad, arugula, seasonal fruit, goat cheese, toasted pecans, compressed watermelon, horsecreek farm honey

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 'A La Brasa', arugula, romaine, radish, marinated tomatoes, sweet jalapeno vinaigrette

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

Cubano Sandwich braised pork, ham, swiss, pickle, cuban bread

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

DESSERT [Family Style]

Smore's Trifle
Sorbet
Popcorn Bread Pudding



pre-select four, guests choose one

5

FIVE

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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

5 CHURCH LAMB SLIDERS

with gorgonzola, arugula and red
onion marmalade
\$84/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.



5

FIVE

Church

BRUNCH

OPTION 1

\$27 PER GUEST

APPETIZERS [Family Style]

Charleston Poutine
Chocolate Croissants & Muffins

MAIN COURSE

Irish Breakfast
Crab Cakes and Eggs
Pain Perdu
Low Country Fall Salad

OPTION 2

\$35 PER GUEST

Pre Select One Option

APPETIZERS

Parfait
Charleston Poutine
Seasonal Soup

MAIN COURSE

Shrimp and Anson Mills Grits
#AboutLastNight
Crouque Madame
Pain Perdu

DESSERT [Family Style]

Seasonal Dessert Platter
Chocolate Croissants & Muffins
Cinnamon Sugar Beignets with Anglaise

includes price of non-alcoholic beverages



5

FIVE

Church

