

# SAMPLE MENUS

## HORS D'OEUVRES

Pork Belly Pancakes

*braised pork belly, marinated cabbage, sorghum*

12 pieces per platter | \$46

Chicken Liver Mousse Toast

*Chef's selection of accompaniments*

12 pieces per platter | \$52

Cheese Board

*Chef's selection*

Serves up to 12 guests per platter | \$58

Seasonal Ceviche

*Chef's selection of accompaniments*

12 pieces per platter | \$50

Half Shell Oysters

*Chef's selection of accompaniments*

12 pieces per platter | \$30

Mushroom Vol-Au-Vents

*seasonal mushrooms, puff pastry*

12 pieces per platter | \$60

Mini Maryland Crab Cakes

12 pieces per platter | \$65

Artisan Meat and Cheese Board

*chef's selection*

Serves up to 12 guests per platter | \$48

Chef's Bruschetta

20 pieces per platter | \$60

Prime Beef Meatballs

12 pieces per platter | \$65

# SAMPLE MENUS

## DINNER

### THE SAUCIER

\$50 pp plated | \$ buffet

#### First Course (select one)

Wedge Salad  
Chef's Selection Seasonal Soup

#### Main Course (select three)

Herb Brined Chicken  
5Church Lamb Burger  
Seasonal Vegetable Pasta  
Salmon

#### Dessert (select two)

S'mores Trifle  
Seasonal Beignets  
Chef's Selection Sorbet

### THE SOUS CHEF

\$60 pp plated | \$ buffet

#### Family-Style Appetizers

*(select two)*  
Local Charcuterie & Cheese Board  
Seasonal Ceviche  
Chef's Bruschetta

#### First Course (select one)

Wedge Salad  
Chef's Selection Seasonal Soup

#### Main Course (select three)

Flat Iron Steak  
Salmon  
5Church Lamb Burger  
Pan Roasted Pork Tenderloin  
Seasonal Vegetable Pasta

#### Dessert (select two)

S'mores Trifle  
Seasonal Beignets  
Chef's Selection Sorbet

### OPTIONAL FAMILY SIDES

*Serves up to 12 Guests*

Creamy Mashed Potatoes  
\$25

Hand-Cut French Fries  
\$25

Chef's Seasonal Vegetable  
\$30

# SAMPLE MENUS

## DINNER

### THE CHEF DE CUISINE

\$80 pp plated | \$ buffet

#### Family-Style Appetizers

*(select two)*

Seasonal Ceviche  
Mini Crab Cakes  
Prime Beef Meatballs  
Pork Belly Pancakes

#### First Course

*(select one)*

Wedge Salad  
Chef's Seasonal Soup

#### Family-Style Sides

*(select two)*

Creamy Mashed Potatoes  
Chef's Seasonal Vegetable  
Hand-Cut French Fries

#### Main Course

*(select three)*

Prime NY Strip  
Pork Tenderloin  
Sea Scallops  
Seasonal Vegetable Pasta  
Seasonal White Fish  
Ahi Poke Bowl – Shoyu Style

#### Dessert

*(select three)*

S'mores Brownie  
Seasonal Beignets  
Chef's Selection Sorbet  
White Chocolate Strawberry  
Napoleon

### THE EXECUTIVE CHEF

\$100 pp plated | \$ buffet

#### Family-Style Appetizers

*(select three)*

Seasonal Ceviche  
Mini Crab Cakes  
Prime Beef Meatballs  
Chef Customized Appetizer  
Oysters in the Half Shell

#### First Course

*(select one)*

Wedge Salad  
Chef's Seasonal Soup

#### Family-Style Sides

*(select two)*

Creamy Mashed Potatoes  
Chef's Seasonal Vegetable  
Hand-Cut French Fries

#### Main Course

*(select four)*

Petite Filet Mignon  
Pork Chop  
Seasonal White Fish  
Sea Scallops  
Seasonal Vegetable Pasta  
Maryland Crab Cakes  
Ahi Poke Bowl – Shoyu Style

#### Dessert

*(select three)*

S'mores Brownie  
Seasonal Beignets  
Chef's Selection Sorbet  
Gluten Free Cake  
White Chocolate Strawberry  
Napoleon

# SAMPLE MENUS

# BACHELORETTE PACKAGE

## BACHELORETTE

\$72 pp plated | 2 Hour Beverage Package Included

### Family-Style Appetizers *(select two)*

Seasonal Ceviche  
Artisan Cured Meat and Cheese Selection  
Chef's Bruschetta

### Main Course

*(select three)*

Herb & Brined Chicken  
Mussels & Sourdough  
5Church Lamb Burger  
Seasonal Vegetable Pasta  
Salmon

### Family-Style Dessert

*(select one)*

S'mores Trifle  
Seasonal Beignets  
Chef's Selection Sorbet

### Family-Style Sides (Additional)

*Serves up to 12 guests*

Creamy Mashed Potatoes \$25  
Hand-Cut French Fries \$25  
Chef's Seasonal Vegetable \$30

### Beverage Package

House White  
House Red  
Bubbles  
Specialty Cocktail Personalized  
for the Bride *(select one cocktail)*  
- Vodka, Ginger Liqueur, Cucumber Water, Lemon  
- Vodka or Gin, Orgeat, Fresh Lime, Grapefruit  
Bitters

# SAMPLE MENUS

## LUNCH

### OPTION 1

\$26 per person

#### Family-Style Appetizers

*(select one)*

Chef's Hummus and Lavash Chips

Southern Pimento Cheese and Lavash Chips

#### Main Course

*(select three)*

Wedge Salad

*bacon, tomato, red onion,  
blue cheese, creamy dill*

Togarashi Salad

*avocado, spiced pecans, goat  
cheese, orange, red onion, orange-  
togarashi vinaigrette*

House Burger

*lettuce, heirloom tomato, onion,  
pickle, provolone, hand cut fries*

Grilled Chicken Club

*lettuce, heirloom tomato,  
provolone, pancetta, mayo,  
hand cut fries*

Heirloom Tomato BLT

*bacon, CCH mozzarella,  
local greens, balsamic aioli, hand  
cut fries*

### OPTION 2

\$36 per person

#### Family-Style Appetizers

*(select two)*

Chef's Hummus

Southern Pimento Cheese

Japanese Fried Chicken

#### Main Course

*(select four)*

Togarashi Salad

*grilled chicken, avocado,  
spiced pecans, goat cheese, orange,  
red onion, orange-togarashi  
vinaigrette*

5Church Lamb Burger

*red onion marmalade,  
gorgonzola fondue*

Heirloom Tomato BLT

*bacon, CCH mozzarella,  
local greens, balsamic aioli, hand  
cut fries*

#### First Course

Wedge Salad

*bacon, tomato, red onion,  
blue cheese, creamy dill*

Grilled Chicken Club

*lettuce, heirloom tomato,  
provolone, pancetta, mayo,  
hand cut fries*

Ahi Tuna Poke Bowl

*Carolina Gold Rice, macadamia  
nut pesto, furikake, unagi tare,  
kimchi aioli,  
yuzu tobiko*

House Burger

*lettuce, heirloom tomato, onion,  
pickle, provolone, hand cut fries*

# SAMPLE MENUS

## BRUNCH

### OPTION 1

\$27 per person

#### Family-Style Appetizers

*(select one)*

Chef's Hummus and Lavash Chips

Southern Pimento Cheese and Lavash Chips

#### Main Course

Southern Breakfast

*two Fili-West eggs any style,  
Duroc bacon, Anson Mills grits,  
biscuit*

Fried Chicken BLT

*housemade pimento cheese, bacon,  
lettuce, tomato, onion, spicy aioli,*

French Toast

*Seasonal*

House Burger

*lettuce, heirloom tomato, onion,  
pickle, provolone, hand cut fries*

### OPTION 2

\$36 per person

#### Family-Style Appetizers

*(select two)*

Charleston Poutine

Mini Biscuits & Gravy

Pimento Cheese and Lavash Chips

#### Main Course

Crab Cakes and Eggs

*toasted bread, spinach, jalapeno  
beurre blanc*

Church Lamb Burger

*red onion marmalade,  
gorgonzola fondue*

Southern Breakfast

*two Fili-West eggs any style,  
Duroc bacon,  
Anson Mills grits, biscuit*

Summer Salad

*local greens, goat feta, pickled red  
onions, strawberries, harissa  
vinaigrette*

#### Family-Style Desserts

*(Select One)*

S'mores Trifle

Chef's Selection Pastries

# SAMPLE MENUS

## BEVERAGES

### OPTION 1

\$36pp for 2 hours | \$10pp ea added hour

#### Liquor

Vodka – Svedka

Gin – Gordons

Tequila – Luna Azul

Rum – Don Q

Scotch Blend – Dewars

Whiskey – Evan Williams

#### Beer

Budweiser, Bud Light, Michelob Ultra

#### Wine

House Red

House White

#### Champagne Toast

\$3 pp

*Shots, Red Bull, and specialty cocktails are not included with this option.*

### OPTION 2

\$41pp for 2 hours | \$10pp ea added hour

#### Liquor

Vodka – Absolut

Gin – Tanqueray

Tequila – Espolon

Rum – Bacardi

Scotch Blend – Dewars

Bourbon – Makers Mark

#### Beer

Budweiser, Bud Light, Michelob Ultra Light, Local Craft Beers

#### Wine

Cabernet, Malbec, Pinot Grigio, Chardonnay

#### Champagne Toast

\$3 pp

*Shots, Red Bull, and specialty cocktails are not included with this option.*

# SAMPLE MENUS

## BEVERAGES

### OPTION 3

\$50pp for 2 hours | \$10pp ea added hour

#### 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

#### Cocktails

Classics including margaritas, cosmopolitan, mojito, etc.  
Host pre-selects two of our 5Church signature craft cocktails with personalized titles for your event

#### Beer

Budweiser, Bud Light, Michelob Ultra Light, local craft, current drafts

#### Wine

Cabernet, Malbec, Pinot Grigio, Chardonnay, Prosecco

*Shots and Martini's are not included with this option.*

### BRUNCH BEVERAGE PACKAGE

\$25pp for first hour | \$10pp ea added hour | 2 hour minimum

#### Cocktails

Mimosas  
*fresh orange juice*

#### Sangria

*Red or White, seasonal fruit, fresh juices*

#### Bloody Mary

*housemade mix*

#### Non-Alcoholic

5Church Signature Blend coffee, latte, espresso, cappuccino  
OJ, cranberry juice, pineapple juice, tea

#### Beer

Budweiser, Bud Light, Michelob Ultra, All Current Drafts

#### Wine

Cabernet Sauvignon, Merlot, Pinot Noir  
Chardonnay, Pinot Grigio, Sauvignon Blanc, Prosecco

*Shots, Red Bull, and specialty cocktails are not included with this option.*