

FOOD & BEVERAGE



Lunch

Whether you're looking to entertain clients for a speedy business lunch or holding a fully coursed luncheon, our culinary team can design the perfect menu to suit your needs.

Dinner

Starting at \$50 per guest, we offer multiple packages to suit any budget and style of dining. Select favorites from our a la carte menus or have our culinary team design customized items for your group. Offerings are available as family style, plated, or as buffet stations. Menus change seasonally.

Hors d'oeuvres

Fully customize your happy hour or mixer from our extensive list of passed and displayed hors d'oeuvres.

Beverages

From budget-friendly house selections to premium and world-class brands, we offer a wide range of selections to suit any event type. Our experienced and professional beverage staff is trained in proper wine and bar service.

All menus change frequently based on seasonality, as we use the freshest, local ingredients. Please check with your event planner for most current offerings.

SAMPLE MENUS

DINNER

THE SAUCIER

\$50 pp plated | \$ buffet

Family-Style Appetizers (select two)

Local Charcuterie & Cheese Board
Tuna Tartare
Chef's Bruschetta

First Course (select one)

Low-Country Salad
Chef's Selection Seasonal Soup

Main Course (select three)

Bistro Steak
Herb & Brined Chicken
Seasonal White Fish
Seasonal Vegetable Pasta

Dessert (select two)

S'mores Trifle
Lemongrass Frozen Mousse
Chef's Selection Sorbet

THE SOUS CHEF

\$60 pp plated | \$ buffet

Family-Style Appetizers (select two)

Local Charcuterie & Cheese Board
Tuna Tartare
Asian Style Baby Back Ribs
Chef's Bruschetta

First Course (select one)

Low-Country Salad
Chef's Selection Seasonal Soup

Main Course (select three)

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

Dessert (select three)

S'mores Trifle
Lemongrass Frozen Mousse
Chef's Selection Sorbet

OPTIONAL FAMILY SIDES

Creamy Mashed Potatoes
\$21

Sautéed Broccoli
\$24

Hand-Cut French Fries
\$21

Yukon Gold Potatoes
\$21

SAMPLE MENUS

DINNER

THE CHEF DE CUISINE

\$80 pp plated | \$ buffet

Family-Style Appetizers

(select two)

Seasonal Ceviche
Mini Crab Cakes
Negoya Tebasaki
Pork Belly Pancake

First Course

(select one)

Low-Country Salad
Chef's Seasonal Soup

Family-Style Sides

(select two)

Creamy Mashed Potatoes
Sautéed Broccoli
Hand-Cut French Fries
Maque Choux

Main Course

(select three)

"60 Second" NY Strip Steak
Pork Tenderloin
Atlantic Diver Sea Scallops
Seasonal Vegetable Pasta
Maryland Crab Cakes
Local Fish

Dessert

(select three)

S'mores Trifle
Lemongrass Mousse
Chef's Selection Sorbet

THE EXECUTIVE CHEF

\$100 pp plated | \$ buffet

Family-Style Appetizers

(select three)

Seasonal Ceviche
Mini Crab Cakes
Short Rib Sliders
Beef Carpaccio
Chef Customized Appetizer

First Course

(select one)

Low-Country Salad
Chef's Seasonal Soup
Burrata Salad

Family-Style Sides

(select two)

Creamy Mashed Potatoes
Sautéed Broccoli
Hand-Cut French Fries
Maque Choux

Main Course

(select four)

Petite Filet Mignon
"60 Second" NY Strip Steak
Pork Chop
Local Whole Fish
Atlantic Diver Sea Scallops
Seasonal Vegetable Pasta
Maryland Crab Cakes

Dessert

(select three)

S'mores Trifle
Lemongrass Mousse
Chef's Selection Sorbet

SAMPLE MENUS

LUNCH

OPTION 1

\$26 per person

Family-Style Appetizers

(select one)

Chef's Hummus

Asian Style Baby Back Ribs

Chef's Selection Bruschetta

Main Course

(select three)

Frisee Salad

*ricotta salata, golden raisins,
honey-roasted cashew
vinaigrette*

Broken Caesar

*baby red romaine, broken caesar
dressing, shaved parmesan,
capers, grilled garlic bread*

Classic Burger

*lettuce, tomato, onion, pickle,
brioche bun*

Fried Chicken BLT

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

Clams & Grilled Sourdough

*smoked anise broth, bacon,
tomato*

Turkey Sandwich

*Smoked turkey breast, cranberry
relish, arugula, gruyere cheese
on herb focaccia*

OPTION 2

\$36 per person

Family-Style Appetizers

(select two)

Chef's Hummus

Asian Style Baby Back Ribs

Chef's Selection Bruschetta

Tuna Tartare

Main Course

(select four)

Broken Caesar

*baby red romaine, broken caesar
dressing, shaved parmesan,
capers, grilled garlic bread*

5Church Lamb Burger

*red onion marmalade,
gorgonzola fondue*

Prime Steak Sandwich

*Shaved prime beef, cheese,
onions*

First Course

(select one)

Frisee Salad

Chef's Seasonal Soup

Fried Chicken BLT

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

Clams & Grilled Sourdough

*smoked anise broth, bacon,
tomato*

Turkey Sandwich

*Smoked turkey breast, cranberry
relish, arugula, gruyere cheese
on herb focaccia*

SAMPLE MENUS

BRUNCH

OPTION 1

\$27 per person

Family-Style Appetizers

(select one)

Charleston Poutine

Pastries

Main Course

Irish Breakfast

two eggs any style, bacon, home fries, charred tomato, toast

Shrimp and Grits

anson mills grits, tasso gravy

Fried Chicken BLT

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

Low Country Salad

frissee, ricotta salata, cashew vinaigrette

OPTION 2

\$35 per person

Family-Style Appetizers

(select two)

Charleston Poutine

Pastries

Mini Biscuits & Gravy

Main Course

Crab Cakes and Eggs

toasted bread, spinach, jalapeno beurre blanc

5Church Lamb Burger

red onion marmalade, gorgonzola, arugula, brioche bun

French Toast Panini

stuffed with bananas & Nutella

Low Country Salad

frissee, ricotta salata, cashew vinaigrette

Family-Style Desserts

Seasonal Dessert Platter

Cinnamon Sugar Beignets with crème anglaise

SAMPLE MENUS

HORS D'OEUVRES

Boneless Asian Ribs

togarashi

12 pcs | \$55

Tuna Tartare Chips

avocado, relish, ginger hoisin, sesame chips

12 pcs | \$50

Pork Belly Pancakes

braised pork belly, marinated cabbage, sorghum

12 pcs | \$46

Chicken Liver Mousse Toast

Chef's selection of accompaniments

12 pcs | \$52

Mushroom Vol-Au-Vents

seasonal mushrooms, puff pastry

12 pcs | \$60

Mini Maryland Crab Cakes

tomato marmalade, red pepper emulsion, scallion aioli

12 pcs | \$65

Artisan Meat and Cheese Board

chef's selection

\$48

Chef's Bruschetta

20 pcs | \$60

SAMPLE MENUS

LATE NIGHT BUFFET

Hanger Steak and Eggs
Serves 12 | \$100 per platter

Maryland Crab Cakes
Serves 12 | \$96 per platter

French Toast Bites
Serves 12 | \$85 per platter

Fruit Display
seasonal
Serves 12 | \$120 per platter

Hashbrowns
Serves 12 | \$60 per platter

Hotcake Sliders
egg, cheese and bacon, sausage or ham
Serves 12 | \$96 per platter

Assorted Pastries
muffins, croissants, scones
Serves 12 | \$6 per platter

Biscuit Sliders
egg, cheese and bacon, sausage or ham
Serves 12 | \$96 per platter

Sticky Buns
Serves 12 | \$136 per platter

SAMPLE MENUS

BEVERAGES

OPTION 1

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

Liquor

Vodka – Svedka

Gin – Gordons

Tequila – Luna Azul

Rum – Don 9

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 – Casa Noble

Rum – Bacardi

Scotch Blend – Dewars

Bourbon – Makers Mark

Beer

Budweiser, Bud Light, Michelob Ultra Light, Local craft beers

Wine

Cabernet, Malbec, Pinot Grigio, Chardonnay

Mixers

Cranberry, OJ, pineapple, grapefruit

Ginger ale, tonic, sprite, diet coke, coke

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

Mixers

Cranberry, OJ, pineapple, grapefruit, ginger ale, tonic, Sprite, Diet Coke, Coke, Red Bull

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, Pino Grigio, Chadonnay, 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

Bellini
peach puree

Non-Alcoholic

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