

# GOOD FOOD CATERING

## Lowcountry Favorites

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### - Passed Hors D'oeuvres -

Seared Shrimp  
*on a red rice sausage cake with parsley butter*

Oven Roasted Beef Tenderloin  
*orange-currant chutney on biscuit*

Bloody Mary Oyster Shooters with Fresh Celery

### - Hors D'oeuvres Stations -

Farmers Market Display with Cheese  
*assortment of blanched, pickled, and roasted vegetables  
seasonal fresh fruit and berries  
house made dipping sauces  
assortment of domestic and imported cheeses with crostini*

Pan Fried Green Tomatoes  
*goat cheese and sweet pepper relish*

Buttermilk Biscuits with Country Ham  
*horseradish mayo & apple chutney*

Pecan Encrusted Chicken Breast Strips  
*marinated in bourbon & brown sugar, served with honey mustard sauce*

### - Chef Served Tasting Plates - ▪Prepared mini meals for guests' enjoyment▪

Carolina Crab Cake  
*with a whole grain mustard sauce, served over chow-chow*

### - Chef Attended Carving Station -

Herb Roasted Beef Tenderloin  
*served with assorted rolls, horseradish cream and spicy mustard aioli*

### - Dessert Station -

*An assortment of chef selected homemade petite desserts to include flavored chocolate truffles,  
benne cookies, Charleston chews, mini pecan pies, lemon bars*