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EMELINE

Weddings

181



DINING

each option includes the following

COMPLIMENTARY CHAMPAGNE TOAST

COCKTAIL HOUR

Selection of 3 Passed Hors D' Oeuvres - 2 Hot, 1 Cold
1 Display Station

SELECTION OF 1 DESSERT OR COMPLIMENTARY CAKE CUTTING

4 HOUR HOUSE BAR

PLATED ENTREE

Selection of 1 Soup or Salad

Selection of 2 Plated Entrees

\$160

per person

PLATED ENTREE DUO

Selection of 1 Soup or Salad

Selection of 1 Sea & 1 Land Entree
to be Combined

\$180

per person

DINNER STATIONS

1 Carving Station

2 Display/Action Stations

\$180

per person

All Pricing Excludes Tax & Gratuity

- RECEPTION RENTAL FEE INCLUDES THE FOLLOWING -

Complimentary Bridal Suite the Night of the Reception
Wedding Specialist
Ceremony Rehearsal

Chivari Chairs
Ceremony Chairs
White, Ivory or Black Linen Selections
High Cocktail Rounds
House Centerpieces
Votive Candles

Discounted Wedding Room Blocks
Menu Tasting for up to 4 People
Children's Meal Options

\$3,000

All Pricing Excludes Tax & Gratuity

COCKTAIL HOUR

DISPLAY STATION

select one

CHARCUTERIE & CHEESE

Local & Imported Artisan Cheese, Charcuterie and Pate, Olives, Pickled Vegetables, Giardiniera, Assorted Fruit, Spiced Almonds with Sallies Local Preserves, Honeycomb, Water Crackers, Lavash and Grilled French Bread

SOUTHERN HARVEST

Boiled Peanut Hummus, Pimento Cheese, Crudite

MEZZE

Baba Ghanoush, Hummus Falafel with Tahini, Medjool Dates, Heirloom Carrots, Celery, Herbed Olives with Cucumber, Feta and Tomato Salad, Grilled Pita, Lavash

HOT HORS D'OEUVRES

select two

Gougere
Lump Crab Cake, Remoulade
Tomato Basil Arancini
Vegetable Samosa
Bacon Wrapped Seared Scallop
Lamb and Feta Meatball
Beef Wellington
Shrimp and Grits Cake
Bentons Country Ham and Gruyere Biscuit
Lollipop Lamb Chops, Mint Chutney

COLD HORS D'OEUVRES

select one

Tuna Nicoise
Tomato, Burrata and Basil Bruschetta
Carolina Local Oyster, Mignonette
Smoked Salmon, Cucumber, Creme Fraiche
Pickled Shrimp, Saffron Onion
Beef Crostini, Horseradish Cream
Beef Tartare, Deviled Egg Yolk, Grilled
French Bread
Antipasto Skewer
Chilled Corn Soup with Basil Oil Shooter
Blini, Creme Fraiche, Caviar

PLATED DINING

STARTERS

select one

White Bean and Seasonal Vegetable Soup
Tomato Basil Soup with Green
Charleston She Crab Soup
Chilled Cucumber Soup with Yogurt and Dill
Heirloom Tomato and Buffalo Mozzarella with Basil, Olive Oil and Sea Salt
Baby Kale, Toasted Quinoa, Roasted Tomato with Herb Vinaigrette
Wedge Salad with Appl-wood Smoked Bacon, Hard Boiled Egg, Tomato
with Crumbled Blue Cheese Dressing
Little Gem Salad with Watermelon Radish, Carrot, Heirloom Tomato
with Emeline House Vinaigrette or Peppercorn Ranch

FROM THE SEA

Charleston Blue Crab Cake, Roasted Corn
Relish, Frisee and Tomato Salad

Local Market Catch, Fingerling Potatoes,
Heirloom Carrots, Lemon Caper Butter

Orecchiete with Clams, White Wine, Butter,
Fresh Garlic, Green Onion, Arugula

FROM THE LAND

Roasted Joyce Farms Chicken, Carolina Gold
Rice, Haricot Verts

Filet Mignon Au Poivre, Whipped Parmesan
Potatoes, Roasted Asparagus

French Cut Porl Chop. Mushroom
Bordelaise, Potato Gratin, Rapini

FROM THE GARDEN

Sauteed Orecchiette, English Peas,
Oyster Mushrooms, Arugula, Black Garlic
Pesto, Shaved Parmesan

Carrot Tagine Cous Cous, Moroccan Spices,
Apricot, Cashew and Orange Jus

*select two entrees for the plated entree package
select one land & one sea for the plated entree duo package*

STATION DINING

PASTA

select three

Rigatoni, Italian Sausage, Rapini, Burrata, Rustic Tomato Sauce

Ricotta Gnocchi, Fresh Peas, Spinach and Country Ham

Pappardelle, Braised Short Rib, Oyster Mushroom, Arugula, Pecorino

Orecchiette, Fresh Clams, Alfredo, Arugula

Penne, Bocconcini Mozzarella, Roasted Toy Box Tomato, Spinach, Basil, Parmesan

Fusili and Roasted Cauliflower with Capers

SHRIMP & GRIDDLE CAKES

Lightly Fried Grits with Spicy Andouille Sausage, Local Creek Shrimp and Gravy

SURF & TURF

Prime Strip Loin, Grilled Local Creek Shrimp, Gratin Potato

LOW COUNTRY BOIL

Boiled Shrimp, Spicy Sausage, Corn on the Cobb, New Potatoes

\$125 Chef Fees Applies to Each Attended Station

STATION DINING

HERB ROASTED PORK LOIN

Cornichones, Natural Mustard Au Jus, Artisan Rolls

CLASSIC PRIME RIB

Hot Horseradish, Artisan Rolls

ROASTED BEEF TENDERLOIN

Au Poivre, Potato Puree

PAN-ROASTED WHOLE TURKEY BREAST

Charred Rainbow Cauliflower, Romesco

HOT SMOKED SALMON

Cucumber Radish Salad, Preserved Lemon Creme Fraiche

\$125 Chef Fees Applies to Each Attended Station

FOR BOOKING
INFORMATION

Please Contact

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