



FAT HEN CATERING
3140 Maybank Hwy
John's Island, SC. 29455
843-795-4640
www.fathencatering.com

Responding to overwhelming requests from guests at his restaurants, Fred Neuville, executive chef of Fat Hen and Wild Olive, and the creative force behind some of Charleston's favorite dining establishments, has teamed with his wife Joan Neuville and Dale Hickmen to launch Fat Hen Catering on Johns Island, South Carolina. From custom creations inspired by the menus at Fat Hen and Wild Olive, to impressive sushi displays from chef Jon Whisenant and elegant desserts from pastry chef Lindsey Cooke, Fat Hen Catering offers truly memorable culinary creations limited only by your imagination.

Bringing over thirty years of restaurant and catering experience, Fred Neuville has effectively catered events from as few as six to as many as fifteen hundred guests. Operating out of Fat Hen Restaurant, Fat Hen Catering can effectively service Kiawah, Seabrook and Edisto Islands, the surrounding Charleston areas and locations as far away as Beaufort. Whenever possible, ingredients for Fat Hen Catering come directly from Fred Neuville's garden at Makin' Butterflies Montessori School and from local farms and suppliers such as Legare Farms, Keegan-Filion, Winborne Evans, Ambrose Farms and Cherry Point and Crosby's Seafood.

Let us work with you to customized a menu for your special event and make it extraordinary. Give us a call and remember, " In catering, the only limitation is your imagination"!

Catering inquiries should be directed to:
Dayle Hickman and Amy Cook at 843-795-4640 or www.fathencatering.com

Fat Hen Catering Guide

Our catering guide has been designed to provide you with general information about our services. We are committed to offer our very best in food and service and want to build a relationship that will last through many special occasions. If you are interested in an elegant dinner for four people delivered to your home or need all of our catering services, the information below will answer many of your questions. Please read through this information and if you have any additional inquires or concerns, please do not hesitate to contact us.

We look forward to serving all your special events needs.

Menus

We have included a couple sample menus, but we can custom design a menu to fit your needs. With just some basic information we can give you an idea on some of our quality food items.

Off- Premise Catering

We can provide food and services for any location that allows outside catering. Many venues have restrictions and policies that we would need to respect. Also events that include alcoholic beverages must adhere to South Carolina State's Alcohol Beverage Licensing codes and laws.

On-Premise Catering

Fat Hen Restaurant has a private closed- in patio for events up to 25 people. The entire restaurant can also be rented for luncheons.

Deliveries "drop offs" and "pick ups"

We would be glad to drop off or deliver your catered items for a delivery fee of \$75 which includes set up within a 25 mile radius. You are welcome to pick up your catered food with a pre-arranged time.

Booking Events

After consulting with our Catering Director about dates, time, #of guests and menu, we will permanently book and save your designated date and time with a deposit of 25% of the total sales. We cannot guarantee that date and time until the deposit is received.

Payments and Deposits

A deposit of 25% of total sales will guarantee your date and time. Payment of 25% is required within 30 days of your event date. Payment of 25% is required 14 days of your event date. Final payment is due at the same time of your final guest count, 4 business days before your event.

Guest Count Guarantee

A guaranteed count of the number of guests is required 4 business days before the date of event; this is to insure that the accurate amount of food and beverages are ordered per the contract. If the guaranteed count is not received by this date, the amount of food ordered on the contract is the amount that will be charged. If the guaranteed count does not accurately reflect the guest count on the day of the event, the contract fee will be charged for the number of guests guaranteed with an additional cost and service charge for each additional guest.

Refunds and Cancellations

Fat Hen Catering will not refund deposits after the contract has been signed. Fat Hen Catering shall be entitled to charge liquidated damage fees if the client cancels their event for any reason other than 'Acts of God' after the contract has been signed. This fee is based on the total event value at the time of cancellation. Notification of cancellation must be in written form and by the person whose name is on the contract.

Fees are based upon scale outlined below:

0-7 days prior to event 25% reimbursement fee

8-30 days prior to event 50% reimbursement fee

Additionally, should Fat Hen Catering be able to recoup all or a portion of expected revenue, refunds will reflect accordingly.

Tax and Gratuity

State and local taxes for food and beverages are: 7.5% Sales tax and 2% Hospitality tax = 9.5% State and local taxes for liquor: 9.5 % Sales tax and .5% Excise tax = 14.5 % Banquet or Restaurant rental: 7.5% tax

Gratuity is not included and is decided at the client's discretion.

Rentals

We can suggest and order rentals (tables, chairs, linens, dinnerware etc.) to accompany events.

Thank you for your interest in Fat Hen Catering,
Fat Hen Catering Staff

Contact info:

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www.fathencatering.com

info@fathencatering.com

BEVERAGE SELECTIONS

Standard Bar

\$9.95 per person

Budweiser, Bud Light, Miller Lite,

House Wine Selection,

Fris Vodka, Seagrams Gin, Cruzan Rum,

Evans William 1783 Bourbon, Canadian Mist, Whiskey, Crawford Scotch

Premium Bar

\$12.95 per person

Budweiser, Bud Light, Amstel Light, Heineken,

Sommelier's Choice Wine Selection

KettelOne Vodka, Tanqueray Gin, Mount Gay GDS Gold Rum,

Jack Daniels Bourbon, VO Blended Whiskey, Dewar's Scotch,

Assorted sodas, juices, garnishes and mixers included with full bar packages.

Beer and Wine

\$8 per person

Budweiser, Bud light, Amstel Light, Heineken

House Wine Selection

(includes assorted sodas and water)

Mixers Only (for off premise events only)

\$4 per person

Full Bar Set up includes all sodas, juices, standard mixers, ice and garnishes.

All the above prices are based on a 3 hour event time-flat fee, unlimited consumption.

\$3 per person based on the original guest will be assed for additional hours or portions thereof.

We recommend one bartender per 75 guests.

Bartenders are \$130. for each 3 hour event including set and breakdown (\$25 each additional hour.)

Wine passed or served with dinner is billed on consumption per bottle (priced per selection).

Specialty Bars or passed Specialty Drinks available-priced per request.

Champagne for toast or on bars billed on consumption per bottle (priced per selection).

**All off premise bars include coolers, ice, limes, lemons, paper beverage napkins, plastic cups and supplies. (Glassware available upon request)*

**All food and beverage are subject to tax.*

Fat Hen Catering

GOURMET BOXED LUNCH SELECTIONS

Dill Tuna Salad Wrap

Romaine Lettuce, Tomato wrapped in a Flour Tortilla

Smoked Turkey Wrap

Swiss Cheese, Horseradish Aioli, Romaine Lettuce and vine ripe Tomato in a Spinach Tortilla

Sliced Local Roast Beef Herb Sandwich

Cheddar Cheese, Greens, Tomato and Horseradish Chive Cream on Tuscan Bread

Grilled Atlantic Salmon

Served over chilled Artichoke Roasted Pepper Salad

Smoked Chicken Wrap

Pimento Cheese, Tomato, Onion, Lettuce in a Flour Tortilla

Herb Grilled Seasonal Veggie Wrap with Herbed Goat Cheese

Lunches Include Choice of Two Side Items

Sliced Fruit & Berries with local Honey & Fresh Mint

Herb Grilled Vegetable Salad

Pasta Salad with Herb Pesto, Roasted Peppers & Parmesan

Bacon Blue Cheese Coleslaw

Baby Red Potato Salad

Tomatoes with fresh Mozzarella, Basil & Extra Virgin Olive Oil

Fresh Grilled Asparagus & Oven Roasted Tomato Salad

Roasted Beet, Haricot Verts, Hazelnut Salad with Goat Cheese

Boiled Peanut, Tomato, Corn Salad with Green Goddess Dressing

Fresh Tomato & Cucumber Salad

**Build your own side sampler boxed lunch choose any 3 sides
(Bottled water, iced tea, canned soda available upon request)**

Fat Hen Catering

BRUNCH SELECTIONS

Appetizers

Crab Soup with Sherry & Cream

House Salad of Mixed Greens with Red Wine Vinaigrette

Basket of Pastries

Berry, Granola, Yogurt Napoleon

House Cured Salmon with Herb Cream Cheese Bagel with Red Onion & Capers

Entrees

Grilled Cheese

Cobb Salad

Crème Brule' French Toast with Grand Marnier Strawberries

Burrito with Scrambled Eggs, Legare Farm Chorizo, Avocado, Red and Green Chili

Huevos Rancheros with Scrambled Eggs, Green Chilies, Warm Tortillas, Jalapeno Jack Cheese,

Black Beans and Avocado

Eggs Benedict on Tuscan Bread with Hollandaise Sauce

Crab Crepes with Smoked Bacon, Eggs, Cheese, Tomato Chive Hollandaise

served with a Mesclun Salad

Shrimp & Grits with Peppers, Onions, & Tasso Gravy

Chicken Pot Pie with Peas, Carrots, Onions & Herbs in a Creamy Broth

served with a Mesclun Salad

Continental Buffet

Assorted Breads, Pastries, Muffins, Jams and Butter

Sides

Bacon, French Toast, Home Fries, Fresh Fruit, Grits, Legare Farm Sausage

**Coffee and Assorted Juices (sold by the gallon)*

Fat Hen Catering

CATERING FAVORITES

BBQ Duck on Corn Grit Cake

Buttermilk Biscuits with Honey Glazed Ham

Assortment of Mini Quiches

Fresh Thyme Cheese Biscuits with Local Roast Beef and Caramelized Onions

Grilled Asparagus with Prosciutto and Basil Garlic Aioli

Fried Green Tomato with Sweet Pepper Relish and Tomato Jam

Marinated Chicken Strips with a Roasted Pecan Crust & Mustard Dipping Sauce

Beef Tenderloin or Chicken Satay with Two Sauces (BBQ, Dry Rub, Asian, Herb)

CHEF ATTENDED STATIONS

Lowcountry Shrimp & Grits with Sautéed Shrimp, Peppers, Onions and Tasso Gravy

served over Creamy Grits

House made French Fries served with Garlic Aioli, Ketchup, Malt Vinegar

Hickory Smoked BBQ Brisket Sandwich (choice of Pomegranate or Mustard BBQ Sauce)

Shrimp and Crab Hoppin' John

Cobb Salad (Traditional or Shrimp)

Omelet Stations

Made to order Omelets with a variety of ingredients (Goat Cheese, Cheddar, Swiss, Bacon, Sausage, Ham, Crab, Shrimp, Grilled Mushrooms, Spinach, Tomatoes,)

Crepe Station

Crab & Brie Cheese

Chicken Confit with Truffle Cream

Seared Shrimp with Chorizo & Green Chili

Eggs with Truffle, Bacon & Hollandaise

Fresh Seasonal Fruit

Carving Station

Legare Farms Roasted Beef with Au jus & Horseradish Cream

Roasted Pork Loin with Grilled Apple Compote

Honey Glazed Baked Ham

Deep Fried Turkey Breast

Mussel Stations

(Choose two sauces)

Provençal (Fennel, Tomato, White Wine)

Mariniere (White Wine, Shallot, Parsley)

Curry (Mild Curry, Cream, Coriander)

Pistou (Garlic, Basil, Extra Virgin Olive Oil)

Aioli (Classic Garlic Broth)

Vegetable Cream (White Wine, Garlic, Shallots, Cauliflower)

**Other stations and menu items available upon request*

Fat Hen Catering

PASSED HORS D'OEUVRES RECEPTION

(Sample Menu)

Seared Shrimp on a Hoppin' John Cake with Herb Butter

Oven Roasted local Beef on a Potato Bread Round with Apple Horseradish Compote

BBQ Beef Brisket served on a Corn & Bacon Grit Cake

Red Seedless Grapes rolled in Blue Cheese and Toasted Pecans

Mini Grilled Cheese Sandwiches with three Cheeses, Sundried Tomatoes and Herbs

Passed Petite Sweets (assorted Chocolate Truffles and Petit Fours)

Hors d'oeuvres are passed butler style on platters and stylishly garnished

Fat Hen Catering

COCKTAIL HOUR AND SERVED DINNER

(Sample menu)

Passed Hors d'oeuvres

BBQ Sea Scallops wrapped in Smoked Bacon
Pate' Maison Toast Point with Cumberland Sauce
Beef Tenderloin on Caraway Bread with Apple Horse Radish Compote

Dinner Service

Introduction

French Onion Soup with Gruyere Cheese Toast

Entrée

Braised Short Ribs with Espagnole Sauce, Garlic Spinach & Potato Puree
Vegetarian Selection (available upon request)
Freshly Baked Tuscan Bread with Butter

Dessert

French Custard Cake

Freshly Brewed Coffee

**additional beverages available upon request*

Fat Hen Catering

COCKTAIL SELECTIONS

Server Passed Hors d'oeuvres

Seafood

Mini Crab Cakes with Tartar & Cocktail Sauce on a Toast Round

Seared Shrimp on Hoppin' John Cake with Herb Butter

Lobster Gratin on a Potato Caraway Toast Point

Smoked Bacon Wrapped Pomegranate BBQ Scallops or Shrimp

Buffalo Fried Shrimp Skewer with Blue Cheese Sauce

Mini Mahi Mahi Tacos with Caribbean Salsa

Shrimp Remoulade on Buttered Toast

Oyster in Pastry Round garnished with Benne Seeds

Crab, Lobster, Shrimp Hobo Pack (wrapped in Phyllo Dough)

Hominy Cake with Caviar & Crème Fraiche & Smith Field Ham

Smoked Salmon Hash over Corn Cake with Ancho Crème

Beef, Pork, Game and Lamb

Pastry filled with Pork, Herbs & Red Chile Sauce

Oven Roasted Local Legare Farms Beef on a Corn Cake with Horseradish Cream

Dry Rubbed Lamb Riblets with Two Dipping Sauces

Beef Carpaccio on a Toast Point with Cured Olive Tapenade

Jerk Marinated Smoked Pork in a Pastry Cup with Grilled Apples

Braised Lamb Confit over Potato Caraway Crisp with Sundried Cherries

BBQ Brisket Sliders

Fresh Figs Wrapped in Prosciutto (seasonal) substitute dried and fresh seasonal fruits

Wild Boar Ragu on a Risotto Cake

Seared Pheasant Confit over a Hominy Corn Cake with Red Pepper Jelly

Mini Bacon, Lettuce & Tomato Sandwiches on Potato Caraway Bread

Duck, Poultry and Foie Gras

BBQ Duck Sliders

Skewered Grilled Duck Breast in Jalapeño Bacon with Lingonberry Sauce

Jerk Marinated Chicken Skewers with Mango Papaya Salsa

Mini Chicken and Corn Pot Pies

Chicken and Wild Mushroom Pastry with Tomatillo Sauce

Shiitake Mushrooms Stuffed with Foie Gras and Port Wine Demi-Glace Reduction

Foie Gras Terrine on a Toast Point

Duck Rillet on a Corn & Black Eyed Pea Cake with Fire Roasted Shallot Confit

Vegetarian

Tomato Basil Bruschetta & Balsamic Vinaigrette

Red Seedless Grapes rolled in Blue Cheese and Toasted Pecans

Potato Cheese Pancake topped with Avocado, Tomato Compote

Thai Basil Rolls with Cucumber, Mint, Cilantro and Chef's Choice of Dipping Sauce

(When choosing we recommend one vegetarian, one meat and one seafood selection to start.)

You may choose 3-5 selections

Light Hors d'oeuvres Reception with Passed Hors D'oeuvres Only (no stations)

**All food and beverage subject to sales tax.*

Fat Hen Catering

COCKTAIL SELECTIONS

Displayed Hors d'oeuvres

Hot Crab Dip (Sweet Crab Meat, Lemon, Herbs, Cheese, Sherry) served hot with Grilled Bread

Traditional Chilled Lowcountry Crab Dip with Toast Points

7 Layer Chicken, Bean, Cheese Dip

Layered Cheese Terrine with Italian herbs and Sun Dried Tomatoes, served with Toast Points

Warm Spinach and Artichoke Dip with Parmesan served with Toast Points

Crudités Display (assortment of Seasonal Vegetables with house made Dipping Sauces)

Parisian Market Display (assortment of Gourmet house made Sausages, Rilletts, Cured Salmon, Whole Grain Mustard, assortment of Classic & Country Pates and Terrine, Cornichons, Cumberland Sauce, Hickory Smoked Salmon with Fresh Herbs, Chopped Onion, Crème Fraiche, Capers, Imported Cheeses, Fresh Seasonal Fruits and Berries, Dried Fruits & Nuts, Deviled Eggs and Toast Points)

Charcuterie Assorties - house made Sausages, Pates & Rilletts, Hot Smoked Salmon & Traditional Garnish

Fresh Fruit with Domestic Cheeses served with appropriate accompaniments

Fresh Market Display of assorted Fresh Vegetables (blanched, pickled, roasted) & Fresh Seasonal Fruit served with house made Dipping Sauces and Assorted Breads

Antipasto Display with seasonal Marinated and Roasted Vegetables, Grilled Prosciutto, Marinated Salami, Air Dried Bresaola, Parmesan Reggiano, Grilled Asiago, Fresh Mozzarella, layered Herb & Sun Dried Tomato Cheese Terrine, Roasted Red Peppers, Roasted Garlic, House Pickled Vegetables, Italian Breads & Crostini

Sushi Display with California Rolls, Salmon Rolls, Veggie Rolls, Spicy Tuna, Fat Hen Roll & Soy Sauce, Wasabi, pickled ginger

Sushi Accompaniments include Cucumber and Fennel Salad, Salted Edamame, Sesame Seaweed Salad

Seafood

Raw Bar includes chilled Fresh Oysters on the half shell with Horseradish & Ceviche Shooters, Crab Cocktail served with appropriate condiments

Escargot baked in Garlic and Parsley Butter with Pastry Shells

Smoked or House Cured Salmon – served with appropriate accompaniments to include Deviled Eggs, Onion, Capers, Crème Fraiche and Toast Points

Seared Ahi Tuna Platter with Nori chips and Papaya Orange Mojo

*Oysters on the half shell with Cocktail Sauce, Mignonette & Lemon
Market price*

Crab Cakes served with Remoulade Sauce (can be chef attended)

Scallop Ceviche' or Tuna Tartar served with Capers and Fresh Cilantro on Wonton Chips

Classic Cocktail Shrimp on ice with Cocktail Sauce and Fresh Lemon

Charleston House Pickled Shrimp with Sweet Onions, Capers and Lemon

Crab and Vegetable Spring Rolls

*Beaufort Stew: A Lowcountry favorite with Shrimp, Sausage, Corn, and Baby Potatoes-
Served with Sweet Potato Biscuits*

Oyster Roast with all the fixins': includes oyster tables, gloves, knives, oysters, cocktail sauce, saltines, tobasco, paper towels and handy wipes

Blue Crab Crackin': includes gloves, crackers, crabs, cocktail sauce, saltines, tobasco, paper towels and handy wipes

Vegetarian Selections

Spaghetti Squash Nicoise

*Bruschetta- Station, Roasted Garlic infused Grilled Toast with toppings
(Fresh Mozzarella, Roasted Roma Tomato, with Chestnut Puree)*

Grilled Asparagus chilled with Garlic Aioli

Grilled Portobello's with Roasted Tomatoes & Arugula Oil

Artichoke Hearts filled with three cheeses – served with Marinara Sauce

Baked Brie en Croute with Strawberry Jam and Toasted Almonds

Fat Hen Catering

SUSHI

*Veggie Rolls (Fried Green Tomato with Wasabi Goat Cheese, Cucumber & Carrot
or Asparagus, Avocado, Cucumber & Carrot)*

*Spicy Tuna Roll with homemade Sweet Jalapeno Chili Sauce,
Scallion & Cucumber*

Salmon Roll (Soy Cured Salmon with Scallion & Cucumber)

Fat Hen Roll Shrimp Roll topped with Soy Cured Salmon, Tuna and Avocado)

California Roll (Crab, Avocado, Cucumber & Carrot)

NIGIRI

Maguro

Ebi

Soy Cured Salmon

Sides

Edamame

Sea Weed

Green Bean Tempura with Truffle Aioli

Yellow Tail Taquitos

Fat Hen Catering

Carving Stations

Honey Glazed Ham

Braised Eye of Round Beef

Hickory Smoked Pork Loin with Herb Pesto

Hickory Smoked or Deep Fried Turkey Breast

Grilled Sides of Salmon

Marinated Sides of Mahi Mahi

Whole Grilled Swordfish
Market priced

*** all meats & fish served with appropriate condiments, breads and rolls**

Pasta Stations

Shrimp Provencal- Shrimp, Garlic, Tomatoes, Penne Pasta, White Wine

Pappardelle with Wild Boar Ragu

Tagliatelle alla Bolognese Ragu of Local Beef & Sausage

Classic Linguini & Clams

Fettuccini with Mushrooms, Herbs, Spinach & Goat Cheese

Sweet Potato and Ricotta Gnocchi, Scallops with Sundried Tomato and Spinach Ragu

Butternut Squash Ravioli with Sage Brown Butter Sauce

Build your Pasta Station Tagliatelle, Fettuccini, Linguini, Gnocchi or any other variety with your choice of Sauce & Seafood, Meat and/or Poultry
Priced accordingly

**all food and beverage subject sales tax*

Fat Hen Catering

DINNER BUFFET OR FAMILY STYLE DINNER SERVICE

Home Style Southern

*Home-style Southern Fried Chicken with Skillet Gravy –OR- Traditional BBQ Chicken
Pulled BBQ Pork –OR- Pulled BBQ Beef Brisket
Shrimp and Crab Hoppin' John
Collard Greens
Macaroni and Cheese
Blue Cheese Bacon Cole Slaw
Warm Tomato Pie
Country Biscuits with Honey Butter*

Carolina's Lowcountry Favorites

*Boiled Peanut, Tomato and Roasted Corn Salad with Green Goddess Dressing
Meat Loaf with Red Eye Gravy
Lowcountry Shrimp & Grits w/ Tasso Gravy
Brown Sugar and Dijon glazed Country Ham
Southern Green Beans
Butter Beans
Collard Greens
Corn Bread and Country Biscuits with Whipped Butter*

Lowcountry French Cuisine

*Charcuterie with Pate', Rillets and House Sausage
Local Tomato Tart
House Smoked Salmon with appropriate condiments
Sautéed Flounder Nicoise over Bacon Cheese Grits
Coq Au Vin with natural juices with Smoked Bacon and Haricot Verts
Braised Short Ribs with Espagnole Sauce –OR
Braised Lamb Shank over Truffle Grits with Sundried Cherry Compote
Julienne Vegetables
Butter Beans
Fresh Steamed Garlic Spinach
Gratin Potatoes*

Italian

*Tomato, Mozzarella & Basil Salad
Venison Osso Bucco or Veal Saltimbocca
Chicken Parmesan over Spaghetti & Marinara
Chestnut Encrusted Grouper over Cannellini Beans, Mushrooms, Prosciutto and Fried Capers
Eggplant Parmesan
Bread Dumplings
Roasted Garlic Parmesan Mashed Potatoes
Sautéed Swiss Chard
Herbed Bread with Extra Virgin Olive Oil*

Fat Hen Catering

SEATED AND SERVED DINNER SELECTIONS

Plated First Course Options

Soups and Salads

Roasted Beet, Haricot Verts & Hazelnut Salad
House Salad with Tomato & Cucumber & Choice of Dressing
Mesclun Salad with Julienne Vegetable, Candied Pecans and Red Wine Vinaigrette
Boiled Peanut, Tomato and Roasted Corn Salad with Green Goddess Dressing
Crab Soup topped with Sherry
Truffle Potato Soup with Chive Crème Fraiche
French Onion Soup with Gruyere Crouton

Seafood

Clams in a Garlic, White Wine, Butter Sauce
Mussels - done your way
House Cured Salmon with Marinated French Lentils
Oysters sautéed with Country Ham & Wild Mushrooms over Grilled Bread
Crab Cake with Cocktail & Tartar Sauce and Toast Points
Jumbo Shrimp Cocktail with Fresh Lemon & Cocktail Sauce
BBQ Scallops wrapped with Bacon with Herb Salad

Other Options

Beef Tartar with Traditional Garnish and Toast Points
Foie Gras Terrine with Port Reduction
Tomato Pie with Field Greens
Fried Green Tomatoes with Tomato Jam, Goat Cheese & Pepper Relish
Escargot with Garlic Butter over Grilled Bread

Plated Entrée Options

**includes choice of two accompaniments unless offered with side items.*

Chicken

Chicken Country Captain
Half Marinated, Roasted Chicken
Chicken Parmesan
Coq Au Vin
Chicken Pillared with Lemon, Crab Meat, Capers and Sweet Butter Sauce
Chicken Confit
Pan Fried Chicken

Beef, Pork, Lamb, Duck and Veal

Roasted Herb Tenderloin with Wild Mushroom Demi

Grilled Farmers Steak

Braised Short Ribs in an Espanola Sauce

Braised Pork Shank with Sundried Cherries

Grilled Veal Skirt Steak

Braised Lamb Shank

Duck Confit

Half Roasted Duck with Orange Cherry Sauce

*add any seafood option entrée to create a split plate

Seafood

Lobster Gratin

Salmon Béarnaise

Fat Hen Crab Cakes

Pan Seared Grouper over Local Butter Beans, Wild Mushrooms Tomato, Bacon & Garlic

Shrimp & Grits with Julienne Peppers & Tasso Gravy

Shrimp sautéed with White Wine, Garlic & fresh Tomatoes over Pasta

Flounder Nicoise (Brown Butter, Lemon, Herbs, Olives & Capers over Bacon Cheese Grits)

Split Plate Entrees

Roasted Beef Tenderloin & Fat Hen Crab Cake

Braised Short Rib & Duck Confit

Vegetarian Selections

House Made Pasta with Lemon, Mushrooms, Pearl Onions, Garlic & Haricot Verts

Grilled Portobello with Garlic Spinach & Artichoke Sauté

Spaghetti Squash & Artichoke Sauté

we are very sensitive to food allergies so please inform us of any

ask about our gluten free Items

**All seated dinners include a freshly baked bread basket
& butter on each table.**

Accompaniment Section

Vegetables

Sautéed Asparagus

Julienne Vegetables

Roasted Beets

Brussels Sprouts

Buttered Cauliflower

Garlic Spinach

Ratatouille

Spaghetti Squash with Caraway

Collard Greens

Haricot Verts

Southern Green Beans

Tomato Pie

Vegetable Gratin

Blue Cheese Coleslaw

Grilled Zucchini, Squash & Carrots

Starches

Wild Rice Pilaf

Rice Pilaf

Bacon Blue Cheese Grits

Potato Gratin

Blue Cheese Mashed Potatoes

Seared Parmesan Polenta

Buttermilk Mashed Potatoes

Rosemary Roasted Baby Red Potatoes

Pomme Frites

Garlic Mashed Potatoes

Potato Cheese Croquettes

Roasted Fingerling Potatoes

Fat Hen Catering

Homemade Dessert Selection

Individually Plated and Served Desserts

Chocolate Raspberry Torte with Vanilla Anglaise
Key Lime Pie with Strawberries and Chantilly Cream
Chocolate Pate with Caramelized Bananas, Coconut Fondue
French Custard Cake with Orange Scented Strawberries and Chantilly Cream
Honey Pecan Tart with Whipped Chocolate and Roasted Pineapple
Mocha Cheesecake with Oreo Crust and Chantilly Cream

Buffet Desserts

Petite Dessert Assortment – Cookies, Cakes, Tartlets and Homemade Candies
Chocolate Fondue with Cheesecake Bites, House Marshmallows, Pretzels, Chocolate Cake and Fruit Skewers
Southern Buffet: Strawberry Shortcake, Peach Crisp, Chocolate Chess Pie and Key Lime Pie
French Buffet: Assorted French Pastries

we can design any combination to suit your tastes

Dessert Crepes stations available using seasonal ingredients

Gelato

Paolo's authentic Italian Gelato is available in a variety of flavors.
Priced accordingly

Cake Cutting

FHC will cut and serve host provided wedding cake
