

SEGRA® Club

AT RILEY PARK

CATERING MENU

Beverages, p. 2-3

Hors D'oeuvres, p. 4-7

Dinner, p. 8-12

Lunch, p. 13-15

Breakfast, p. 16-17

Desserts, p. 18



CHEF JOSHUA T. SHEA

This menu is presented by RiverDogs executive chef and VP of Food and Beverage Joshua T. Shea. Shea gained culinary experience at Tidewater Catering, at Triangle Char + Bar, and at Halls ChopHouse. He is a graduate of the Culinary Institute of Charleston and has also spent time as a personal chef. Please inquire about specific requests not found in this document. We look forward to serving you and playing a part in your memorable event!



Updated March 2023

PRIVATE EVENT BAR MENU SELECTIONS

Bar minimum of 3 hours required | Priced per guest per hour

START BY SELECTING YOUR BEER & WINE PACKAGE

DIAMOND \$9 *Select four (4) beers and three (3) wines from the following:*

Beer: Palmetto 843 Seasonal, Budweiser, Bud Light, Michelob Ultra, Huger Street IPA
Wicked Weed Seasonal, Rusty Bull Seasonal | **Wine:** 707 Pinot Noir, Cabernet, Chardonnay
Glazebrook Sauvignon Blanc, Angeline Pinot Noir, Champagne Palmer

ASHLEY RIVER \$7 *Four (4) beers and select three (3) wines from the following:*

Beer: Budweiser, Bud Light, Michelob Ultra, Seasonal | **Wine:** Black Oak Pinot Noir,
Cabernet, Chardonnay, Pinot Grigio, Paul Chevalier Sparkling Prosecco

THEN SELECT YOUR LIQUOR PACKAGE

Additional fees apply when selecting liquor only

THE RILEY (TOP SHELF)

\$10

The Botanist Gin, Mount
Gay Rum, Patron Silver,
Elijah Craig Bourbon,
Templeton Rye Whiskey,
Wheatley Vodka, Four
Rose's Bourbon

THE SUNSET HORIZON (MID- LEVEL)

\$8

Sweet Grass Vodka, Costa
Tequila Blanco, Walkers
Cay Bourbon, Nippatatty
Gin, Don Q Rum, Proper
12 Whiskey

THE PALMETTO (HOUSE)

\$7

Burne Sea Ice Vodka,
Great House Gin, Atlantis
White Rum, Anza Blanco
Tequila, Broadhorn
Blended Whiskey,
Dunrobin Blended Scotch
Whiskey

BAR PACKAGE INCLUDES

Soda: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water, Club Soda

Mixers: Simple Syrup, Grenadine, Lime Juice

Juices: Orange, Cranberry, Grapefruit, Pineapple

Garnishes: Lemons, Limes, Oranges, Olives, Cherries

BAR STAFFING

We require one (1) bartender per fifty (50) guests at \$125 per bartender for a minimum of three hours. Additional hours are \$25 per bartender per hour.

CONSUMPTION BAR

Priced per drink:

The Riley \$12
The Sunset Horizon \$10
The Palmetto \$8
Beer \$6
Craft Beer \$9
Diamond Wine \$8
Ashley River Wine \$7

A LA CARTE BEVERAGES

Price Per Person

Local Roasted Coffee \$3
Iced Tea or Lemonade \$2
Juices: Orange, Cranberry, Grapefruit, Apple \$3
Soda \$3

ADDITIONAL BEVERAGE OPTIONS

Specialty cocktails available upon request

Champagne Toast \$3 pp
Special Beer, Wine & Liquor drinks +\$3 pp
Under 21 years old \$ 4pp
Wine Service \$3 pp

CRAFT COCKTAIL ENHANCEMENT \$3 pp

Mixers: Sweet vermouth, dry vermouth,
triple sec, Campari, bitters

Garnishes: Herbs & Assorted Citrus

BAR STAFFING

We require one (1) bartender per fifty (50) guests at \$125 per bartender for a minimum of three hours. Additional hours are \$25 per bartender per hour.

HORS D'OEUVRES

COLD

Priced per piece:

JUMBO SHRIMP COCKTAIL \$4.50

Chilled & marinated jumbo tiger shrimp, spicy house cocktail sauce, avocado, Old Bay-infused salt, lemons

PICKLED SHRIMP & AVOCADO TOAST BITES \$3.50

Tarragon-pickled shrimp, creamy avocado, chili-infused olive oil, seasoned Greek yogurt, micro cilantro, pickled radish, artisan sourdough bread

PIMENTO CHEESE DEVILED EGGS \$2.50

Add smoked salmon OR shrimp \$1.50

Add pickled okra \$.50

Add smoked slab bacon \$1

BLT TEA SANDWICHES \$2.50

Slab peppered bacon, heirloom tomatoes, hydro greens, red pepper aioli, cracked pepper & house salt blend

PIMENTO TEA SANDWICHES \$2.50

White cheddar pimento cheese, pickled okra

SPICED-UP CHICKEN SALAD TEA SANDWICHES \$2.75

Roasted chicken, spicy pickles, toasted pecan, herb aioli

CHARLESTON SHRIMP ROLLS \$3.50

Sweet grilled shrimp, scallions, herb aioli, Old Bay-infused salt, butter toast roll, micro cilantro

CAPRESE SKEWERS \$2.50

Pearl mozzarella balls, heirloom grape tomatoes, julienned fresh basil, herb-infused olive oil, house salt blend (vegetarian)

BOILED PEANUT HUMMUS TOAST BITES \$2.25

Boiled peanut hummus, Greek olive tapenade, roasted red sweet bell pepper, Southern cornbread crostini (vegetarian)

HOT

Priced per piece:

LOWCOUNTRY MINI LUMP CRAB CAKES \$6

Lump crab, fresh herbs, charred corn relish, red pepper aioli

CHORIZO OYSTERS \$4.25

Cooper River chorizo, Select NC oysters, pimento cheese, herb butter cornbread crumble

SMOKED PORK BELLY & CORNBREAD CROSTINI \$3.50

Cooper River pork belly, grilled cornbread crostini, bourbon glaze, pickled radish, chimichurri

SOUTHERN BISCUIT SLIDERS

Country ham & cheddar \$3.25

Smoked brisket & slaw \$3.75

Smoked pulled chicken & chimichurri \$3.75

White cheddar pimento cheese \$2.75

Fried green tomato & white cheddar pimento cheese \$3.25

WAGYU CAST IRON MEATBALLS \$3.50

Wagyu beef, chef's BBQ sauce, green onions, pickled red onions, kosher pickle chips

LOWCOUNTRY CRISPY EGG ROLLS \$3.50

Pulled pork, Southern collards, white cheddar cheese, chef's BBQ sauce

GRILLED SKEWERS

BBQ grilled chicken \$4

Grilled beef tenderloin \$5

Chimichurri grilled shrimp \$5

Bourbon-glazed pork belly \$3.75

Served with warm pita bread, grilled peppers & onions, chimichurri, chef's BBQ sauce, cucumber dill dip

HAWAIIAN BEYOND SLIDERS \$4.25

Grilled Beyond patty, apple cider & honey slaw, pineapple, chef's BBQ sauce (vegetarian)

CRISPY SWEET CORN GRIT BITES \$3

Sweet corn grits, roasted red sweet bell pepper, herb cornmeal, pickled red onions, pickled jalapeños, chimichurri, herb aioli (vegetarian)

GRILLED VEGETABLE KEBABS \$3.50

Zucchini, squash, mushrooms, heirloom grape tomatoes, shallot, fresh herbs, olive oil, red bell pepper hummus dip (vegetarian), cucumber dill dip, Served with warm pita bread

GROUP-STYLE DISPLAY BOARDS

Priced per guest / Minimum 50 guests

FRESH FRUIT BOARD \$10.50

Seedless watermelon, honeydew, pineapple, grapes, kiwi, strawberries, blueberries, feta cheese, balsamic glaze, whipped Nutella, honey yogurt dip

GRILLED, PICKLED & FRESH VEGETABLE BOARD \$10.50

Asparagus, broccolini, zucchini, squash, heirloom grape tomatoes, English cucumber, baby carrots, chimichurri, buttermilk red pepper dip, hummus

CHEF'S MEAT & CHEESE BOARD \$15

Selection of salamis, capicola, three (3) artisan cheeses, tomato jam, fig jam, mustards, toasted bread & crackers

GRILLED MEAT BOARD \$15

Sliced Cooper River bratwurst, andouille sausage, Italian sausage, sliced house brisket, grilled onions & peppers, mustards, chef's BBQ sauce, kosher pickles, pickled red onions, warm pita bread

TRIO BOARD \$18

Generous combination of the (1) Fresh Fruit Board, (2) Grilled, Pickled & Fresh Vegetable Board, and (3) Chef's Meat & Cheese Board

CHARLESTON BOARD \$17

Pickled shrimp, smoked salmon, pimento cheese & pork rinds, dill dip, cocktail sauce, lemons

HORS D'OEUVRE ACTION STATIONS

Action station does not substitute as a full meal

CHICKEN 'N' WAFFLES STATION \$18

Buttermilk-brined crispy chicken thighs, bourbon syrup, maple syrup & hot honey sauce
Assorted waffles – regular, chocolate chip & banana pecan
White cheddar pimento cheese, slab bacon, Southern tomato gravy, fresh herbs

SHRIMP 'N' GRITS STATION \$18

Sweet shrimp, smoked brisket, caramelized pearl onions, blistered heirloom grape tomatoes, Southern tomato gravy, creamy Carolina golden rice grits
Shredded white cheddar cheese, shaved parmesan cheese, fresh herb mix

TACO TRIO STATION \$17

Grilled citrus cilantro shrimp, Adobo pulled pork, Rioja smoked brisket
Shredded cabbage, shredded carrots, julienned red onions, fresh cilantro, Pico de Gallo, guacamole, cilantro crema, pickled red onions, chef's BBQ sauce, chimichurri, limes

MAC BOWL STATION \$16

Chef's macaroni & cheese- White cheddar, Monterrey jack, and fontina cheeses
Smoked bourbon crispy pork belly, chives, Chef's BBQ sauce
Add-ons: Shrimp \$5, Lobster \$MKT, Brisket \$5, Pulled pork \$3, Fried chicken bites \$4, Steak \$5

Ramen Bowl Station \$17

Smoked brisket, Nashville Hot Fried Chicken, Grilled BBQ Shrimp
Tender Japanese style noodles, Grilled Vegetables, Pickles, Pickled red onions, Kimchi, Fresh Herbs, BBQ, Nashville hot sauce, General Tso Sauce, Hot Honey Sauce

Avocado Bowl Bar \$19

Pulled brisket, Grilled BBQ Chicken, Diced Bacon
Quinoa salad, Southwestern Rice mix, Shredded Lettuce, Diced Tomatoes, Diced Onions, Fried Onions, Grilled Vegetables, Pico de Gallo, Feta cheese, Shredded Cheddar, Chimichurri, Pickled Red Onions

DINNER SELECTIONS

Priced per guest / Served as buffet or stations / Minimum 50 guests

Please inquire about plated options / Additional fees apply

CARVING STATIONS

Includes choice of two sides and salad listed below / \$100 chef-manned station fee applies

SWEET TEA BRINED TURKEY BREAST \$42

House rub, sweet tea brine, herb-whipped butter, thyme gravy

JAMAICAN ROASTED CHICKEN \$36

Chimichurri, Jamaican-spiced rub, pecan smoke, hot honey sauce

GRILLED COOPER RIVER PORK LOIN \$40

Herb garlic rub, chef's steak house seasoning, herb-whipped butter, demi gravy

SEGRA HOUSE-SMOKED BRISKET \$42

Competition brisket rub, pecan smoke, chef's BBQ sauce, kosher pickles, pickled red onions

SOUS VIDE TERES MAJOR BEEF TENDERLOIN \$54

Fresh herbs, garlic, chef's steak rub, demi steak sauce, whipped truffle butter

CHARRED PRIME RIB \$59

Chef's steak rub, whipped truffle butter, red wine demi, chimichurri, creamy horseradish sauce

Maple Bourbon Turkey Breast \$42

Truffle House whipped butter, Bourbon BBQ Sauce, Chef's Mustard BBQ sauce & Chimichurri

Charred Coffee Rubbed Pork Tenderloin \$40

Whipped Lemon Butter, Fig & Rosemary Sauce, Chef's Red & Mustard BBQ sauce

HOT BUFFET STATIONS

Includes choice of two sides and salad listed below

PASTA BAR \$38

Penne & bow tie pasta

House red, pesto, alfredo sauces

Shaved parmesan, mozzarella, shredded cheddar cheeses

Fresh herbs, chopped grilled chicken, cast iron meatballs

Grilled garlic bread

Add shrimp or steak \$8 or Add grilled seasonal vegetables \$4

LEMON & HERB GRILLED CHICKEN BREAST \$37

Marinated chicken breast, lemon & fresh herbs, white wine pan sauce, chimichurri, red pepper aioli

CEDAR-BLACKENED SALMON \$46

Fresh herbs, house seasoning, red pepper aioli, charred lemons

SHRIMP 'N' GRITS \$48

Sweet shrimp, house brisket, Carolina golden rice grits, pearled onions, heirloom grape tomatoes, Southern tomato gravy, fresh herbs, seasoned Greek yogurt

GRILLED STRIP LOIN \$54

Chef's steak rub, whipped truffle butter, red wine demi, chimichurri

Grilled Bone in French Garlic Butter Pork Chop \$40

Peach Pepper & Ginger Sauce, Red Wine Demi Glaze, chimichurri

Balsamic & Rosemary Grilled French Lamb Rack \$ 44

Citrus & Berry infused Demi Glaze, Truffle House Whipped Butter, Chef's Steak Sauce

SIGNATURE SEGRA CLUB DINNER PACKAGES

Includes choice of two sides and salad listed below

PREMIUM BALLPARK SAMPLER \$38

Grass-fed burgers, All-beef hot dogs, Grilled chicken
Hydro lettuce, heirloom tomatoes, grilled onion, cheese, house pimento cheese, kosher
pickles, brioche buns, ketchup, mustard, mayonnaise

SMOKE ON THE ASHLEY \$50

Sliced house smoked brisket, Pulled-in-front-of-your-face pork,
Sweet tea smoked half chicken
BBQ pork rinds, chef's BBQ sauce, chimichurri, kosher pickles, pickled red onions, hot
honey sauce, buttermilk biscuits

LOWCOUNTRY BOIL \$48

Sweet jumbo shrimp, Cooper River andouille sausage, sweet corn, Vidalia onion, red potato,
grilled cornbread bites, herb-whipped butter, spicy cocktail sauce

DOWNTOWN SURF & TURF \$66

Charred prime rib, Pan Seared Scallops
Whipped truffle butter, demi steak sauce, herb-clarified butter, red bell pepper aioli

Feather to Tail \$48

Honey Glazed Crispy Duck Breast & Herb Marinated Swordfish
Seasonal Low Country Succotash, Whipped Lemon Butter, chimichurri, Charred Corn Relish

DINNER PORTION ACTION STATIONS

Includes choice of two sides and salad listed below

CHICKEN 'N' WAFFLES STATION \$37

Buttermilk-brined crispy chicken thighs, bourbon syrup, maple syrup & hot honey sauce

Assorted waffles – regular, chocolate chip & banana pecan

White cheddar pimento cheese, slab bacon, Southern tomato gravy, fresh herbs

TACO TRIO STATION \$39

Grilled citrus cilantro shrimp, Adobo pulled pork, Rioja smoked brisket

Shredded cabbage, shredded carrots, julienned red onions, fresh cilantro, Pico de Gallo, guacamole, cilantro crema, pickled red onions, chef's BBQ sauce, chimichurri, limes

MAC BOWL STATION \$37

Chef's macaroni & cheese

White cheddar, Monterrey jack, and fontina cheeses

Smoked bourbon crispy pork belly, chives, Chef's BBQ sauce

Add-ons: Shrimp \$4, Lobster \$MKT, Brisket \$4, Pulled pork \$3, Fried chicken bites \$3

Ramen Bowl Station \$35

Smoked brisket, Nashville Hot Fried Chicken, Grilled BBQ Shrimp

Tender Japanese style noodles, Grilled Vegetables, Pickles, Pickled red onions, Kimchi, Fresh Herbs, BBQ, Nashville hot sauce, General Tso Sauce, Hot Honey Sauce

SIDES SELECTIONS

Most dinner selections include choice of two sides / Additional sides vary in price.

CHARRED BROCCOLINI
CRISPY BRUSSELS SPROUTS
SWEET CORN GRITS
HERB-MASHED POTATOES
PORK BELLY COLLARDS
CREAMY SWEET POTATO MASH
ROASTED HERB FINGERLING POTATOES

CHEF'S SEASONAL VEGETABLES
FIELD PEA SUCCOTASH
CREAMY CAROLINA GOLD RICE
CREAMED COLLARDS
THREE-CHEESE MAC
CAST-IRON CHARRED CORN

SALAD SELECTIONS

Most dinner selections include choice of one salad

ARTISANAL CHEF'S SALAD

Local lettuce, heirloom grape tomatoes, rainbow carrots, English cucumber, spiced pecans, import cheese selection, ciabatta croutons

HEIRLOOM TOMATO SALAD

Heirloom tomatoes, English cucumber, roasted corn, bacon, hydro greens, feta crumbles, chives

BEET & AVOCADO SALAD

Roasted golden and red beets, avocado, kale, spiced pecans, goat cheese crumbles, apple cider honey vinaigrette

CAESAR SALAD

Artisan romaine lettuce, shaved parmesan, ciabatta croutons, heirloom grape tomatoes, peppercorn Caesar dressing

LUNCH ABOVE THE DIAMOND

Priced per person / Available 11am – 2 pm / Minimum 50 guests

FROM THE DELI

CHEF'S SIGNATURE SANDWICH SELECTIONS \$28

An assortment of three (3) sandwiches of your choice

Carolina chicken salad sandwich

spiced pecans, grapes, local lettuce, heirloom tomatoes, green goddess spread, croissant

Grilled BBQ chicken

avocado, spinach, heirloom tomatoes, sprouts, creamy pesto dressing, sourdough bread

Smoked brisket melt

house-smoked brisket, tangy BBQ sauce, white cheddar cheese, grilled onions, sourdough

Southern pulled pork

fresh slaw, pickled red onions, tangy BBQ sauce, Saffron brioche bun

-Balsamic portabella

pan-roasted portabella, English cucumber, blistered red bell peppers, alfalfa sprouts, heirloom tomatoes, hummus, balsamic glaze, ciabatta roll (vegetarian)

Vegan veggie-

avocado slices, shredded rainbow carrots, red onions, apple, English cucumber, artisanal greens, blackeye pea hummus, whole wheat bread

Segra club sandwich-

Cooper River pepper bacon, oven-roasted turkey, brown sugar ham, provolone cheese, herb aioli, local lettuce, heirloom tomato, sourdough bread

Includes:

Sides: Lowcountry kettle chips, choice of quinoa & cucumber salad OR ratatouille pasta salad

Salad: Artisanal seasonal salad with assorted dressings

Dessert: House-baked chocolate chip cookies & brownie bites

FRESH DELI SELECTIONS \$21

An assortment of the following halved sandwiches

Boar's Head roast beef,

local lettuce, heirloom tomatoes, horseradish cream spread, white cheddar, grilled sourdough

Oven-roasted turkey

baby spinach, heirloom tomatoes, green goddess spread, swiss cheese, toasted wheat berry

Brown sugar ham

local greens, heirloom tomatoes, herb Dijonnaise, provolone cheese, artisan white bread

Includes:

Sides: Quinoa & cucumber salad, Lowcountry kettle chips

Salad: Artisanal seasonal salad with assorted dressings

Dessert: House-baked chocolate chip cookies

HOT LUNCH BUFFET SELECTIONS

Includes choice of one side and one salad listed below, and cookies & brownies

THE JOE \$33

Grass-fed burgers, brioche bun, All-beef hot dogs, Hawaiian Roll, Cooper River bratwursts,
Hawaiian roll

Local lettuce, heirloom tomatoes, sliced cheese, pickles, onions, fresh slaw, chili, sauerkraut,
ketchup, mustard, Dijon, mayonnaise

SMOKE HOUSE \$36

Carved house-smoked brisket, Slow pulled pork, Savory smoked chicken
Heirloom tomatoes, pickles, pickled red onions, fresh slaw, Carolina mustard BBQ sauce,
red tangy BBQ sauce, brioche slider buns

PASTA BAR \$38

Penne & bow tie pasta

House red, pesto, alfredo sauces

Shaved parmesan, mozzarella, shredded cheddar cheeses

Fresh herbs, chopped grilled chicken, cast iron meatballs

Grilled garlic bread

Add shrimp or steak \$8, Add grilled seasonal vegetables \$4

LOWCOUNTRY SHRIMP & GRITS \$38

Sweet shrimp, smoked brisket, caramelized pearl onions, blistered heirloom grape
tomatoes, Southern tomato gravy, creamy Carolina golden rice grits

Shredded white cheddar cheese, shaved parmesan cheese, fresh herb mix

CHARRED COOPER RIVER PORK LOIN \$35

Fresh herb-Dijon crust Cooper River pork loin,
slow cooked and finished on the char-grill

Lemon thyme gravy, pickled green tomato & corn relish

SOUS VIDE TERES MAJOR BEEF TENDERLOIN \$42

Teres major beef tenderloin,
marinated in chef's garlic sauce and rubbed with herb steak seasoning
Chimichurri, red wine demi sauce

GRILLED TURKEY BREAST \$34

Herb-marinated turkey breast
Creamy chimichurri, blistered bell pepper sauce, charred spring vegetable salad

SIDES SELECTIONS

Hot lunch selections include choice of one side / Additional sides \$4 per guest

CHARRED BROCCOLINI
CRISPY BRUSSELS SPROUTS
SWEET CORN GRITS
HERB-MASHED POTATOES
PORK BELLY COLLARDS
CREAMY SWEET POTATO MASH
ROASTED HERB FINGERLING POTATOES

CHEF'S SEASONAL VEGETABLES
FIELD PEA SUCCOTASH
CREAMY CAROLINA GOLD RICE
CREAMED COLLARDS
THREE-CHEESE MAC
CAST-IRON CHARRED CORN

SALAD SELECTIONS

Hot dinner selections include choice of one salad / Additional salads \$5 per guest

ARTISANAL CHEF'S SALAD

Local lettuce, heirloom grape tomatoes, rainbow carrots, English cucumber, spiced pecans, import cheese selection, ciabatta croutons

HEIRLOOM TOMATO SALAD

Heirloom tomatoes, English cucumber, roasted corn, bacon, hydro greens, feta crumbles, chives

CAESAR SALAD

Artisan romaine lettuce, shaved parmesan, ciabatta croutons, heirloom grape tomatoes, peppercorn Caesar dressing

ASHLEY RIVER SUNRISE SELECTIONS

Priced per person / Served buffet style/ Available 8am-12pm / Minimum 50 guests

SIGNATURE BREAKFAST PACKAGES

WELCOME TO THE JOE \$19

Herbed scrambled eggs, Choice of bourbon slab bacon OR Cooper River sausage links
Truffle home fries, shaved parmesan
Choice of southern biscuits & gravy OR creamy Carolina golden rice grits & tomato gravy

CLASSIC CHARLESTON BRUNCH \$26

Shrimp 'n' grits, sweet shrimp, smoked brisket, creamy herb Carolina golden rice grits,
tomato gravy, whipped seasoned Greek yogurt
Smoked pork belly & cornbread, slow-smoked pork belly, bourbon glaze, grilled cornbread,
pickled radishes, whipped butter
Herbed scrambled eggs, Truffle home fries, shaved parmesan
Fresh fruit, seasonal berries, grapes, melons, whipped Greek yogurt, honey, granola

SOUTHERN BISCUIT BAR \$22

Assortment of buttermilk southern biscuits, hot honey chicken biscuits, slab bacon biscuits,
smoked brisket biscuits, white cheddar pimento cheese biscuit
White cheddar pimento cheese, smoked gouda cheese, sawmill sausage gravy, red eye
gravy, hot honey, granola
Herbed scrambled eggs, Truffle home fries, shaved parmesan
Fresh fruit, seasonal berries, grapes, melons, whipped Greek yogurt, honey, granola

CHICKEN & WAFFLE BAR \$18

Buttermilk-brined crispy chicken thighs, bourbon syrup, maple syrup & hot honey sauce
Assorted waffles – regular, chocolate chip & banana pecan, fresh seasonal berries, whipped
butter, syrups
Herbed scrambled eggs, Truffle home fries, shaved parmesan

ENERGY-FILLED BREAKFAST \$23

Egg white & kale casserole, fresh herb, oven-baked kale, fire-blistered heirloom tomatoes,
chimichurri, Parfait bar, Greek yogurt, local honey, fresh berries, granola, sliced bananas,
pineapple, melons
Avocado toast, Grilled wheat berry bread, fresh-pulsed avocado, pickled radishes & red
onions, chili-infused olive oil, chef's micro greens

LIGHT BREAKFAST \$15

Assorted pastries, apple Danish, cream cheese Danish, raspberry Danish, blueberry
muffins, lemon muffins, banana nut muffins
Fresh fruit, seasonal berries, grapes, melons, whipped Greek yogurt, honey, granola

A LA CARTE BREAKFAST SELECTIONS

Priced per person

FRESH FRUIT \$6

Seasonal berries, grapes, melons, whipped Greek yogurt, honey, granola

HERBED SCRAMBLED EGGS \$7

Fresh herbs, cream, salt, cracked black pepper, white cheddar cheese

BOURON SLAB BACON \$7

COOPER RIVER SAUSAGE LINKS \$7

TRUFFLED HOME FRIES \$5

Served with parmesan cheese

CAROLINA GOLDEN RICE GRITS \$6

Fresh herbs, white cheddar cheese, cream, tomato gravy

AVOCADO TOAST \$8

Grilled wheat berry bread, fresh-pulsed avocado, pickled radishes & red onions, chili-infused olive oil, chef's micro greens

BREAKFAST/BRUNCH SPECIALTY DRINKS

Priced per person per hour / Minimum 2 hours

BELLINI BAR \$7

House sparkling wine, mint simple syrup, blueberry mix, raspberry mix, peach mix, fresh garnishes, fresh mint, honey

MIMOSA BAR \$7

House sparkling wine, orange juice, fruit garnish, fresh mint

BLOODY MARY BAR \$8

Local Sweetgrass Vodka, assortment of Bloody Mary mixes, olives, kosher pickles, pickled okra, Old Bay salt, celery, hot sauces, horseradish, lemons

DESSERT SELECTIONS

BITES

Priced per guest

ASSORTED MINI TARTS \$2.75

Buttermilk, pecan, apple, hummingbird

HUMMINGBIRD MINI TARTS \$2.75

Toasted seeds, toasted almonds, honey

APPLE PIE CHEESE CAKE BITE \$3

Whipped topping, cinnamon sugar

BOURBON PECAN PIE SHOT \$3

Bourbon caramel, spiced pecans

ASSORTED COOKIES \$2.50

S'mores, blueberry lemon, peanut butter, chocolate chip

KEY LIME MOUSSE SHOT \$2.75

Whipped topping, lime-infused sugar

BLONDIE BROWNIE BITES \$2

Caramel, whipped topping, spiced pecans

PIES & CAKES

Priced per item / Number of guests served per item listed in parentheses

APPLE CRUMB PIE \$30 (8)

CHOCOLATE MOUSSE CAKE \$60 (14)

CAROLINA TURTLE PIE \$30 (8)

3-LAYER COCONUT CAKE \$60 (14)

SEASONAL FRUIT LATTICE PIE \$30 (8)

SALTED CARAMEL CHEESECAKE \$60 (14)

KEY LIME PIE \$50 (14)

BOURBON NUT CAKE \$60 (14)

WEDDING & GROOM'S CAKES

We work with local pastry chef Judy "Pop" Papadimitriou of Pies, Cakes & S'more, who will coordinate your perfect wedding or groom's cake. The cost of your cake will then be incorporated into your overall Segra Club banquet order for your ease. Wedding cakes include a consultation with Chef Judy and tastings are available, upon request.

CUSTOM DESSERTS

Have a dessert in mind? Chef Judy can create custom desserts for your occasion. Please inquire at least 30 days prior to your event.