

The Stables Catering Co.

128 W. Main St.
Lake City, SC 29560
843-374-2115

BREAKFAST BUFFETS

CROSSROADS CONTINENTAL

- Assorted Breakfast Pastries
- Assorted Fresh Fruit & Yogurt
- Assorted Cereals & Milk
- Selection of Juices
- Coffee

THE ALL AMERICAN

- Freshly Scrambled Eggs
- Thick Sliced Bacon
- Buttered Toast
- Selection of Juice
- Coffee

LUNCH

DELI BUFFET

- Mixed Greens Salad with Choice of Ranch & Balsamic Dressings
- Chef's Selection of Gourmet Deli Meats Includes:
 - Smoked Turkey, Maple Cured Ham, & Roast Beef
- Selection of Sliced Cheeses
- Green Leaf Lettuce, Tomatoes, Kosher Dill Pickles, Mayo & Dijon Mustard
- Assorted Rolls & Breads
- Freshly Baked Cookies & Brownies
- Iced Tea & Water

TACO BAR

- Authentic Chicken, Beef, & Pork Tacos
- Soft Tortillas, Corn or Flour
- Onions, Cilantro, Lime, Salsa, & Lettuce
- Mexican Rice
- Latin Fruit Salad

ENHANCEMENTS

Buttermilk Pancakes with Warmed Maple Syrup

Assorted Bagels

Croissants

Freshly Sliced Seasonal Fruit

Greek Yogurt

Breakfast Burritos
cage free eggs, cheddar cheese, sausage, red peppers, served with sour cream & salsa

GARDEN GREENS SALAD BAR

- Spinach & Mixed Greens
- Chopped Chicken
- Shredded Cheddar Cheese
- Cucumbers & Cherry Tomatoes
- Hard Boiled Eggs
- Ranch & Balsamic Dressing
- Extra Protein: Ham, Bacon, or Shrimp for an additional charge

BAKED POTATO BAR

- Yukon Gold Potatoes
- Butter, Sour Cream, Chives, Shredded Cheese, Chili, Broccoli

BOXED LUNCH

Your Choice of...

Turkey, Ham, Roast Beef, Chicken Salad or Vegetarian
on a Hoagie Roll, Multi-Grain Wrap, or Sourdough Bread;
with Chips, & a Freshly Baked Cookie for Lunch on the Run!

STARTERS

FOR LUNCH OR DINNER

SOUPS

Tomato Gazpacho

Cucumber Gazpacho with Jumbo Lump Crab Salad

Shrimp Bisque

Corn Chowder with Applewood Smoked Bacon

Tomato Bisque with Basil

Curried Acorn Squash Soup

Thai Coconut Soup with Shrimp & Chicken

Roasted Wild Mushroom Soup with Thyme & Crème Fraiche

SALADS

Chef Salad

Cobb Salad

Mixed Green Salad

Beet Salad with Goat Cheese, Shaved Fennel, & Herb Vinaigrette

Bibb Lettuce Salad with Bleu Cheese, Almonds, Rosemary & a Sherry Vinaigrette

Wedge Salad with Bacon, Tomato, & Bleu Cheese Dressing

Caprese Salad with Tomato, Hand Pulled Mozzarella, & Pesto

Melon, Shaved Fennel, Arugula, Mint, Goat Cheese, & a Balsamic Glaze (Seasonal)

HOMESTYLE MENU

PLATED MEALS:

1 entree 2 Sides

1 entrée 3 sides

1 entree 2 sides 1 dessert

1 entrée 3 sides 1 dessert

Additional meal choice option available • BUFFET available

ENTREES:

Grilled Chicken
Roast Pork Loin
Fried Chicken
Grilled Sausage

Chicken Bog
Ham
Herb Roasted Turkey
Meatloaf

Chicken and Dumplings
Pot Roast
Pulled Pork
Fried Fish

Tomato & Pimento Cheese Pie
Grilled or Seared Fish Filet

SIDES:

Chef's Salad
Fried Green Tomatoes
Cucumber Salad
French Fries
Pea And Ham Salad
Stewed Okra and Tomatoes

Cole Slaw
Succotash
Broccoli Salad
Fried Okra
Mac and Cheese
Green Bean Casserole

Collard Greens
Steamed Green Beans
Fresh Butterbeans
Hoppin' John
Sweet Potato Casserole
Corn Bread Muffins

Braised Cabbage
Squash Casserole
Roasted Corn
Mashed Potatoes
Herb Roasted Potatoes

DESSERTS:

Mixed Berry Cobbler
Buttermilk Pie

Key Lime Pie
Seasonal Fruit Pie

Chocolate Chip Cookies
Brownies

Blondies

ENTRÉE SELECTIONS

FROM THE FARM...

Fried Chicken, Homemade Macaroni & Cheese, & Collard Greens

Herb Encrusted Pork Loin, Roasted Potatoes, Glazed Broccolini, Dijon Mustard & White Wine Cream

Sweet Chili Glazed Beef Short Ribs, Jasmine Rice, & Stir-Fried Vegetables

Grilled Duck Breast, Grits with Bacon & Tomato Braised Swiss Chard

Duck Confit with Fennel Gratin, Wild Mushrooms, & Duck Jus

Roasted Local Quail Stuffed with Dirty Rice Over Collard Greens, Pepper Relish

FROM THE SEA...

Crab Cakes with Roasted Tomatoes, Asparagus, & Herb Beurre Blanc

Shrimp & Grits with Tomato Creole or Tasso Gravy

Grilled Salmon with Herb Polenta Cake, Asparagus, & Citrus Vinaigrette

Soy Glazed Halibut, Coconut Rice, & Ginger Bok Choy

Roasted Snapper, Braised Leeks, Preserved Lemon & Heirloom Tomato Vinaigrette

Seared Grouper, Succotash, & Country Ham Broth

Seared Scallops, Parmesan Orzo, Sautéed Kale, Artichokes, Roasted Pepper & Lemon/Truffle Vinaigrette

FROM THE GARDEN...

Spinach & Wild Mushroom Lasagna with Roasted Garlic Cream

Eggplant Involtini, Basil Ricotta, & Marinara

Vegetable Ratatouille with Pesto & Herb Vinaigrette

Hand Rolled Fettucine with Grilled Vegetable & Choice of Sauce (Marinara, Pesto, or Alfredo)

- Add Chicken
- Add Shrimp

Vegetable & Coconut Curry with Jasmine Rice

Please contact our catering staff for information about pricing & availability.

HORS D'OEUVRES

All hors d'oeuvres are priced per person for your event.

FROM THE GARDEN...

Pesto Arancini with Mozzarella & Tomato Coulis

Tomato & Basil Tart

Spinach & Feta Stuffed Mushrooms

Pimento Cheese Biscuits

Gazpacho Shooters

Curried Squash & Lime Crème Fraiche Shooters

Okra Beignets with Red Pepper Relish

Buffalo Tempura Cauliflower with Buttermilk Dressing

Endive with Boursin Cheese & Grilled Asparagus Salad

Flatbread with Butterbean Hummus & Preserved Lemon

Cucumber Cup with Marinated Seasonal Vegetables

Watermelon Skewer with Feta & Pomegranate

Avocado Toast with Grilled Peppers & Cilantro

Fried Green Tomatoes with Pimento Cheese

Olive, Date, & Manchego Cheese Skewers

Caponata Bruschetta

FROM THE SEA...

Smoked Salmon Wrapped Asparagus with Lemon Crème Fraiche

Mini Crab Cakes with Creole Remoulade

Ceviche Spoon with Chiles & Crispy Tortillas

Asian Tuna Tartare with Wasabi Crema & Wonton

Citrus Jumbo Lump Crab Salad in a Cucumber Cup

Lowcountry Shrimp Roll

Caviar & Crème Fraiche Bellini

Adobo Shrimp Tacos with Avocado Crema

Bacon Wrapped Scallops

Shrimp Hushpuppy with Cocktail Sauce

Fried Oyster Rockefeller

Oyster Po' Boy

RAW BAR:

Shrimp Cocktail
Oysters on the Half Shell
Clams
Crab Legs
Stone Crab Claws
Pickled Shrimp
Oyster Shooters
Smoked Salmon

FROM THE FARM...

Deviled Eggs Plain or Add: Smoked Salmon, Caviar, Or Country Ham

Prosciutto De Parma with Melon & Mint

Potato Stuffed with Bacon & Onions

Grilled Beef Crostini with Bleu Cheese & Port Reduction

Mini Chicken & Waffles

Country Ham & Pimento Cheese Biscuits

Crispy Pork Belly Bahn Mi Sandwich

Thai Chicken Salad in a Lettuce Cup

Braised Meatballs with Parmesan

Adobo Chicken Satay with Avocado Crema

Braised Beef Tostado with Pickled Onion & Queso Fresco

Mini Cuban Sandwiches

Lamb Lollipops with Mint Chimichurri

Collard Green & Ham Hock Wonton

AND MORE....

Charcuterie Display

Imported Cheese Display

Domestic Cheese Display

Charcuterie & Cheese Display

AND STILL MORE!

ACTION STATIONS:

Attendant charge

SHRIMP & GRITS STATION

As an Hors d'oeuvres

As an Entrée

CARVING STATION

Accompanied by Potatoes, Rolls, & Condiments

Pork Tenderloin

Sirloin

Prime Rib

Turkey

Ham

PASTA STATION

Sauces Only

Chicken

Shrimp

Chicken & Shrimp

Carbonara - Pancetta & Parmesan

Pesto - Tomatoes, Parmesan, Artichokes, Olives

Marinara - Parmesan