

SPECIAL EVENTS MENU

CONTACT:

GROUP: Gray/Horan rehearsal dinner

DATE: April 15th

TIME: 6:00

PHONE:

FAX:

E-MAIL: dgray@sc.rr.com

COST: Lunch menu is \$16.99 per person + alcoholic beverages, tax, and gratuity, Dinner Option One menu \$29.99 per person+ alcoholic beverages, tax, and gratuity. Option Two menu ranges from \$37.99 to \$45.99 dollars per person + alcoholic beverages, tax, and gratuity. Additional appetizers may be added per item or appetizer platters may be served buffet style. Prices marked as shown. Guarantees may be required prior to event date.

Notes: As per previous conversation a \$250.00 is required to secure reservation

Shem Creek Bar & Grill Contract

1. Once you have confirmed availability and chosen your menu selections, a 25% non-refundable deposit (based on estimated bill) is required upon signing contract.
2. The signed tentative contract must be received in order to book a party.
3. We ask that the guests DO NOT bring in additional food or beverages (other than cakes, which is a \$1.50 a person plate charge).
4. Linen rental is available at the cost of \$10 per tablecloth
5. The total number of guests must be confirmed 72 hours prior to the function. Your bill will reflect NO LESS than the guaranteed number of confirmed guests.
6. Any special dietary needs MUST be specified and noted upon signing contract.
7. Extensive decorating is allowed with a \$25 advance deposit. For daytime events, decorating can begin as early as 10 am. Evening events, the decorating can begin as early as 3 pm.
8. Our full service bar & wine list are available. You may restrict bar selections.
9. Menu prices do not include alcohol. All alcoholic beverages will be billed upon consumption.
10. Menu prices are per person and do not include alcohol, tax or (20%) gratuity.
11. Our facilities are available for a minimum of a \$100 room rental fee.

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OUTDOOR EVENTS

Per person

OYSTER ROASTS - \$26.99 (seasonal)

Features - local oysters and fish stew, in season

SHRIMP BOIL - \$28.99

Features - shrimp, corn, sausage and potatoes

CRAB LEG CRACK - \$28.99

Features - snow crab legs, corn, sausage and potatoes

NEW ENGLAND LOBSTER + CLAM BAKE \$34.99

Features - Chick Lobster, clams, potatoes and corn

Lunch Menu Options

Entrees

Choice of Three

Jambalaya

Shrimp and Grits

Lemon Pepper Chicken with Basil Cream Sauce

Fried Shrimp or Oysters

Grilled Salmon

Mill Street Pasta (vegetarian)

Shem Burger or Hamburger Steak

Dessert

Key Lime Pie

Chocolate Cake

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Tea, Coffee, and Soda included

DINNER

MENU OPTION ONE

SOUP OR SALAD

(Choice of One Per Guest)

SHE CRAB WITH OYSTER CRACKERS AND SHERRY

HOUSE SALAD WITH MIXED GREENS,
TOMATOES, CUCUMBERS, RED ONIONS, AND
CROUTONS. CHOICE OF ONE DRESSING

ENTRÉE

(Choice of Three)

GRILLED TERIYAKI CHICKEN

SHRIMP AND GRITS

JAMBALAYA

SHRIMP *OR* SCALLOPS...GRILLED OR FRIED

SHRIMP BOIL

CHARLESTON CHICKEN

SAUTÉED SHRIMP SCAMPI

MAHIMAHİ ALBERT

PRIME RİB

SHEM CRABCAKES

GRILLED STEAK, SHRIMP AND SAUSAGE

CAROLINA FRIED FISH

CHICKEN BREAST WITH CHAMPAGNE SAUCE

GRILLED SALMON FILET WITH LEMON CAPER BUTTER

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MENU OPTION TWO

(ALL OPTION ONE SOUPS, SALADS AND ENTREES ALSO AVAILABLE)

SOUP AND SALAD

(One Choice of Soup and Salad to be Offered to Guest)

CLASSIC CAESAR WITH CRISP ROMAINE,
CROUTONS, AND PARMESAN CHEESE

HOUSE SALAD WITH MIXED GREENS,
TOMATOES, CUCUMBERS, RED ONIONS,

WEDGE OF ICEBERG WITH BACON, TOMATOES,
BLEU CHEESE CRUMBLE AND BALSAMIC
VINAIGRETTE

SPINACH SALAD WITH SLICED MUSHROOMS,
BACON PIECES, HARD-BOILED EGG, AND WARM
BACON DRESSING

SHE CRAB SOUP
OYSTER CRACKERS AND SHERRY

BIG JOHN'S RED CLAM CHOWDER
WITH OYSTER CRACKERS

ENTREE

(Choice of Three)

ANDOUILLE GROUPER

GRILLED FRESH GROUPER ENCRUSTED WITH
ANDOUILLE SAUSAGE AND TOPPED WITH
ROASTED RED PEPPER CREAM

STEAK AND SHRIMP DIANE

SIX OUNCE CERTIFIED ANGUS BEEF FILET WITH
MUSHROOMS AND SHRIMP IN A BRANDY CREAM

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CRAB LEG BOIL

BOILED WITH CORN ON THE COB, SAUSAGE
AND NEW POTATOES

ROAST PRIME RIB OF BEEF AU JUS

CERTIFIED ANGUS BEEF
AND HORSERADISH CRÈME FRAICHE

APPLE WOOD BACON WRAPPED FILET MIGNON

CERTIFIED ANGUS FILET OF BEEF GRILLED TO
PERFECTION

GROUPER OSCAR

FRESH GROUPER TOPPED WITH HAND PICKED
BLUE CRAB MEAT, FRESH ASPARAGUS, AND
HOLLANDAISE SAUCE

STEAK AND CAKE

GRILLED PETITE CERTIFIED ANGUS BEEF FILET
WITH A DAMN GOOD CRAB
CAKE AND SHE CRAB SAUCE

GRILLED CHICKEN OSCAR

BONELESS BREASTS TOPPED WITH SAUTÉED BLUE
CRAB,
ASPARAGUS, AND HOLLANDAISE

LOBSTER (*MARKET*)

STEAMED, BOILED, OR STUFFED WITH
CRABMEAT AND BAKED TO PERFECTION

DESSERT

KEY LIME PIE
Chocolate Cake

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Tea & Coffee served with all meals

A quart feeds 8 as a side dish

Chophouse Mac'n Cheese \$20/qt.
Creamed Spinach \$20/qt.
Kenny's Collards \$12/qt
Shem Spuds \$12/qt
Creamy Grits \$12/qt
Cole Slaw \$12/qt.
Homemade Blue Cheese Dressing \$20/qt.

DESSERTS

Key Lime Pie \$17.50
Coconut Cream Pie \$25.00
Mile High Chocolate Cake \$60.00
Cheesecakes (call for today's selection)

SOUPS & SAUCES

She Crab Soup \$16/qt. \$55/gallon
Crab Dip \$15/lb.
Crab Cake Mix \$15/lb
Creole Sauce (just add shrimp) \$12/qt. Prepared half pan \$55.00 feeds 4 - 6
Shrimp'n Grits \$55.00 for half pan feeds 4 - 6
Etouffee Sauce (just add shrimp) \$12/qt. Prepared half pan \$55.00 feeds 4 - 6
Chicken Etouffee or Creole prepared half pan \$42.50
\$20.00 for 1lb shrimp

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APPETIZERS (ADDITIONAL PER PERSON/PLATE)

Classic Shrimp Cocktail...with cocktail sauce and lemon 2.25

Crab Dip...with captain wafers 2.00

Creamed Spinach And Artichoke Dip...with pita bread 1.50

Tuna Sashimi...with pickled ginger and wasabi 2.25

Shrimp N' Orleans Sautéed in butter, garlic, pepper, and Shem Spice
with dipping toast 2.25

Silver Dollar Crab Cakes...with Shem Mustard and sweet pepper relish 2.25

Crab Stuffed Mushrooms...with melted cheeses and sour cream 2.00

Grilled Cajun Sausage...with Big Guy Mustard and crackers 1.50

Chicken Wings...Spicy Hot or Crab Flavor with celery and bleu cheese dressing 1.75

Bacon Wrapped Scallops 2.25

Oyster Rockefeller creamed spinach and parmesan 2.25

Oyster Charleston...baked crab stuffing 2.50

Cracklin' Calamari...with red pepper cream and diced hot peppers 1.75

Fried Green Tomatoes...with pickled okra 1.50

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APPETIZER PLATTERS

CHILLED BOILED SHRIMP (5 lb.) \$ 125.00

**GRILLED CAJUN SAUSAGE with
Big Guy Mustard and crackers for 25 \$35.00**

SHRIMP SALAD PITA TRAY \$100.00

**ROAST BEEF, HAM, TURKEY, SWISS CHEESE, CHEDDAR CHEESE
ROLLS, MUSTARD AND MAYO (FOR 25) \$85.00**

VEGETABLE TRAY (FOR 25) \$35.00

CRAB DIP & CRACKERS (1/2 gallon) \$85.00

SPINACH & ARTICHOKE DIP & CHIPS (¾ gallon) \$75.00

OYSTERS ROCKEFELLER OR CHARLESTON \$120.00

BUFFALO WINGS (100) \$50.00

STUFFED MUSHROOMS (60) \$120.00

GRILLED BACON WRAPPED SCALLOPS 50 PIECES FOR \$75.00

SILVER DOLLAR CRAB CAKES 50 PIECES FOR \$75.00

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