



*Where Southern traditions
are celebrated daily.*

pooganscourtyard.com

*Lowcountry cuisine is our specialty, and if you're looking for
a fresh spin on the true taste of Charleston, our menu will
delight your tastebuds and impress your guests.*

*Whether you'd like a formal plated dinner or a casual buffet,
our menus are world-class and fully customizable.*



2022 – 2023 Menu Guide

Catering Menus • Bar Packages • FAQs

HORS D'OEUVRES

We recommend selecting 3-4 hors d'oeuvres for a well-rounded guest experience

Pimento Cheese Fritters

bacon jam
\$3.75 per piece

Petite Crab Cakes

house remoulade
\$4.75 per piece

Classic Southern Deviled Eggs ✂

\$3.75 per piece

Fried Green Tomato Bites

herbed goat cheese, seasonal chutney
\$3.50 per piece

Peach Caprese Skewer (Seasonal) ✂

mozzarella, balsamic reduction
\$4 per skewer

Chicken & Waffle

hot honey, maple whipped cream
\$4.25 per piece

Crostini

choice of:
• pimento cheese & bacon jam
• herbed goat cheese & seasonal vegetable
• brie, fruit, & honey
\$3.25 per piece

Goat Cheese Pops ✂

choice of:
• pecan, herbs, & bacon
• everything bagel spice
\$3.50 per piece

Cheese & Charcuterie

cured meats, artisanal cheeses,
various accompaniments
\$12 per guest

Lowcountry Shrimp Cocktail

cocktail sauce, lemon
\$7 per cocktail



LUNCH & DINNER STATIONS

We recommend selecting 2-3 stations for lunch or dinner service

Lowcountry Boil

local shrimp, corn, potatoes, andouille sausage, cocktail sauce,
lemons, hot sauce
\$35 per guest

Porch's Famous Shrimp & Grits

andouille sausage, sweet onions, bell peppers, Tasso ham gravy
\$32 per guest

Lowcountry Tacos

flour tortillas, Carolina Gold "green" rice

host selects two proteins

pulled pork • smoked chicken • blackened catfish
mixed vegetables • garlic lime shrimp

host selects four toppings

slaw • pickled red onion • sour cream • cheddar cheese
pico de gallo • corn & black bean relish
salsa verde • guacamole

\$25 per guest

Fried Chicken Picnic

buttermilk biscuits, hot honey, pickles

host selects two sides

whipped potatoes • mac & cheese
collard greens • buttered broccoli

\$27 per guest

Barbecue Buffet

pulled pork, sweet rolls, pickles, housemade sauces

host selects two sides

potato salad • mac & cheese
collard greens • buttered broccoli

\$27 per guest

(add a whole hog display – market price)

Sweet Endings (Miniature Desserts)

banana pudding • bourbon chocolate mousse
key lime pie • pecan pie

host selects two: \$10 per guest | host selects three: \$12 per guest



BRUNCH STATIONS

We recommend selecting 3-4 stations for your brunch service

Smoked Salmon Display

mini bagels, cream cheese, capers, tomatoes, red onion
\$12 per guest

Yogurt Parfait

fresh berries, granola, honey
\$7 per guest

Porch's Famous Shrimp & Grits

andouille sausage, sweet onions, bell peppers, Tasso ham gravy
\$20 per guest

Oatmeal Bowl

baked apples, dried fruit, pecans, brown sugar
\$7 per guest

Composed Lowcountry Breakfast

scrambled eggs, buttermilk biscuits with whipped honey butter,
host's choice of sausage or bacon, host's choice of breakfast potatoes or grits
\$18 per guest

Chicken & Waffles

whipped cream, syrup
\$20 per guest

Biscuits & Gravy

scrambled eggs
\$15 per guest

French Toast Bread Pudding

fresh berries, whipped cream, syrup
\$12 per guest

Chef-Attended Omelet Station

farm-fresh whole eggs and egg whites, cheddar cheese, goat cheese,
bacon, spinach, mushrooms, onions, bell peppers, tomatoes
\$22 per guest

Farm-Fresh Scrambled Eggs

cheddar, chives, salsa
\$6 per guest

ADDITIONS

all additions are +\$5 per guest, unless otherwise noted

Breakfast Potatoes

Bacon

Sausage

Turkey Sausage

Sweet Spiral Ham +\$7

Hashbrown Casserole +\$7

Assorted Breakfast Pastries +\$12

Fruit Salad

Baked Apples

Cheese Grits

PLATED MENUS

Plated menu selections and seating assignments are due 14 days prior to your event

SOUTHERN SUNRISE BRUNCH

\$35 per guest

STARTER

Poogan's Famous Biscuits

whipped honey butter

ENTRÉE

Host selects two

Vegetarian Quiche & Arugula Salad

herbed goat cheese, grape tomatoes, red onion

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Chicken & Waffles

Sorghum butter

French Toast

brioche, berries & cream, maple syrup, bacon

Biscuits & Gravy

scrambled eggs

HELPFUL HINT:

add a bloody mary and mimosa bar for a complete brunch experience!

SOUTHERN TRADITIONS DINNER

\$52 per guest

STARTER

Petite Green Salad ✕

field greens, tomatoes, cucumbers, balsamic vinaigrette

ENTRÉE

Host selects two

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Southern Fried Chicken

whipped potatoes, collard greens, hot honey

Sweet-Tea Glazed Salmon ✕

Carolina Gold rice, lemon herbs, asparagus

Country Fried Pork Chop

hot honey fried Brussels sprout & sweet potato hash

DESSERT

Southern Banana Puddin'

Nilla wafers, whipped cream



PLATED MENUS

Plated menu selections and seating assignments are due 14 days prior to your event

SOUTHERN SPECIALTIES DINNER

\$60 per guest

STARTER

Wedge Salad ✂

bacon, blue cheese, tomatoes, housemade ranch

ENTRÉE

Host selects two

Braised Beef Short Rib

Carolina Gold rice pilaf, roasted asparagus, jus

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Southern Fried Chicken

whipped potatoes, collard greens, hot honey

Lump Crab Cakes

cream corn, local greens, roasted asparagus, lemon-herb vinaigrette

Grilled Pork Loin

sweet potato purée, Brussels sprout & bacon hash

DESSERT

Key Lime Pie

whipped cream

SOUTHERN DELIGHTS DINNER

\$72 per guest

STARTERS

Poogan's Famous Biscuits

whipped honey butter

and host selects one of following

She-Crab Soup

sherry, lump crab

Seasonal Grilled Fruit Salad ✂

arugula, goat cheese, candied pecans, white balsamic vinaigrette

ENTRÉE

Host selects three

CAB Beef Tenderloin Filet ✂

whipped potatoes, bean & frisée salad, grilled Cipollini onion, house steak sauce

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Crispy Pork Belly

Brussels sprout hash, corn pudding

Lump Crab Cakes

cream corn, local greens, roasted asparagus, lemon-herb vinaigrette

Seared Scallops

farro, spring peas, corn, bacon, tomato gravy

Chicken & Dumplings

herb-crusted chicken, sweet potato gnocchi, red wine demi-glace

DESSERT

Hummingbird Pecan Pie

whiskey caramel

BUFFET

Buffets are displayed for self-service for 1.5 hours

DINNER BUFFET

\$55 per guest

SALAD

Host selects one

Classic Caesar

romaine, Parmesan, herbed croutons, housemade dressing

Strawberry Fields ✕

field greens, red onions, strawberries, goat cheese,
southern pecan praline balsamic vinaigrette

Southern Spring Mix ✕

tomatoes, bacon, blue cheese, housemade ranch

PROTEIN

Host selects two

Sweet-Tea Glazed Salmon ✕

Southern Fried Chicken

Herb-Roasted Chicken Breast ✕

Grilled Pork Loin +\$7 ✕

Braised Beef Short Ribs +\$10

Herb-Crusted Beef Tenderloin +\$15 ✕

SIDES

Host selects three

(additional sides are \$5 per guest)

Smoked Gouda Mac & Cheese

Carolina Gold Rice Pilaf ✕

Whipped Potatoes ✕

Asparagus ✕

Collard Greens ✕

Buttered Broccoli ✕

Potato Salad ✕

BAR PACKAGES

Bar packages require a minimum of two hours of service

EYE-OPENER BRUNCH BAR

\$9 per guest, per hour

BLOODYS & MIMOSAS

Southern Bloody Marys

pickled okra, olives, lemons

Classic Mimosas

sparkling wine, orange juice, peach juice

BARLEY & BOTTLES

\$10 per guest, per hour

BEER

Host selects four

Budweiser

Bud Light

Michelob Ultra

Yuengling

Stella Artois

Corona

Hard Cider

Seasonal Seltzer

WINE

Host selects four

Chardonnay

Pinot Grigio

Sauvignon Blanc

Merlot

Pinot Noir

Malbec

Cabernet Sauvignon

Zinfandel

MARKET STREET

\$12 per guest, per hour

BEER

Host selects three

Budweiser

Bud Light

Michelob Ultra

Yuengling

Stella Artois

Corona

Hard Cider

Seasonal Seltzer

WINE

Host selects three

Chardonnay

Pinot Grigio

Sauvignon Blanc

Merlot

Pinot Noir

Malbec

Cabernet Sauvignon

Zinfandel

SPIRITS

Host selects four

Svedka Vodka

Tanqueray Gin

Bacardi Rum

Jim Beam Bourbon

Sauza Silver Tequila

Jack Daniel's Whiskey

Dewar's Scotch

BAR PACKAGES

Bar packages require a minimum of two hours of service

HIGH SPIRITS

\$15 per guest, per hour

BEER

Host selects four

*Budweiser
Bud Light
Michelob Ultra
Yuengling
Stella Artois
Corona
Freehouse Green Door IPA
Westbrook White Thai Witbier
Hard Cider
Seasonal Seltzer*

WINE

Host selects four

*Chardonnay
Pinot Grigio
Sauvignon Blanc
Merlot
Pinot Noir
Malbec
Cabernet Sauvignon
Zinfandel*

SPIRITS

Host selects four

*Tito's Vodka
Bombay Gin
Mt. Gay Rum
Maker's Mark Bourbon
Crown Royal Whisky
Johnnie Walker Scotch
Casamigos Tequila*

LOWCOUNTRY LOCAL

\$18 per guest, per hour

BEER

Host selects five

*Budweiser
Bud Light
Michelob Ultra
Yuengling
Stella Artois
Corona
Freehouse Green Door IPA
Westbrook White Thai Witbier
Hard Cider
Seasonal Seltzer*

WINE

Host selects five

*Chardonnay
Pinot Grigio
Sauvignon Blanc
Merlot
Pinot Noir
Malbec
Cabernet Sauvignon
Zinfandel*

SPIRITS

Four included

*Dixie Vodka
Nippitaty Gin
Striped Pig Rum
Virgil Kaine Bourbon*

BAR PACKAGES

Bar packages require a minimum of two hours of service

INCLUSIONS

Garnishes

lemons • limes

Disposable Barware

Mixers

Coca Cola • Diet Coke • Sprite
ginger ale • club soda • tonic water
cranberry juice • orange juice
grapefruit juice

UPGRADES

Garnishes

oranges • cherries • olives

Rented Glassware

Mixers

sweet vermouth • dry vermouth
sour mix

please inquire for a custom quote

ADDED TOUCHES

Prosecco & Rosé Options

please inquire

Hot Coffee Service

\$4 per guest

Champagne Toast

\$6 per guest

Signature Cocktails

please inquire



FAQS

Please note: dates will not be held without a signed contract and deposit

Q: When do you need my menu and bar details?

A: Final menu selections and bar details are due forty-five (45) days prior to the event. Due to fluctuating food costs and seasonal availability, menu prices are subject to increase. The availability and final cost will be confirmed with you before your selections are due.

Plated meal selections are due fourteen (14) days prior to the event. Guests' names with meal selection, along with any dietary restrictions or allergies, should be sent to sales@pooganshospitality.com.

Q: Can you accommodate allergies and special dietary requests?

A: Poogan's Courtyard is happy to accommodate any allergies or dietary restrictions. However, special requests may not be honored without ample prior notice.

Steak and salmon temperatures automatically default to medium unless otherwise previously agreed upon.

Q: Do you offer menu tastings?

A: A complimentary menu tasting is provided for weddings only.

Q: Do you provide meals for vendors?

A: Yes, we can provide meals for vendors you retain during your event. The meals for your vendors will be tabulated and included in your final bill.

Q: Can I bring in my own cake? Will you cut and plate the cake?

A: Yes, you are welcome to bring in your own cake. We will happily cut and plate your cake for a fee of \$3 per guest.

Q: How long are my buffets or stations displayed for guests?

A: Buffets and stations are displayed for 1.5 hours of service. In accordance with appropriate health codes, Poogan's Courtyard reserves the right to discard any leftover food items where there is a reasonable risk for food-borne illness to occur.

Q: Do you offer bar services?

A: Poogan's Courtyard maintains a beer, wine, and liquor license and is the exclusive provider of bar services. No outside alcohol is permitted on the premises.

Our bar packages require a two-hour minimum and require the use of our bartender. We do not allow self-service. "Last Call" will be offered to your guests 15 minutes prior to the end of bar service.

Disposable cups are provided, but glassware is available to rent. Connect with your Sales Manager to obtain a custom quote.

Q: What are the standard taxes and fees?

A: Sales, beer, and wine is taxed at 11%. Liquor is taxed at 16%. Please note: on full bar packages, the package is taxed at 16%.

There is a 22% service charge. The service charge is not a gratuity. However, gratuity is not required. The service charged is applied to the entire bill and is taxed at 11%.



MORE QUESTIONS?

Ask Stephanie, our Sales Manager.

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