

The logo for Poogan's Hospitality Group features the name "Poogan's" in a large, stylized, brown font. The letter "P" is particularly large and has a circular top. The "o" and "o" are also large and rounded. The "g" is stylized with a circular bottom that contains a smaller, intricate design. The "a" and "n" are also large and rounded. The "s" is smaller and has a decorative, swirling tail. Below the name is a horizontal line, and a circular element containing a stylized "S" is positioned in the center of the line. Below the line, the word "COURTYARD" is written in a bold, brown, sans-serif font.

Poogan's Hospitality Group

COURTYARD

Private Dining + Special Events
Poogan's Hospitality Group | sales@pooganshospitality.com | 843.793.4399 ext 103

Hors D'oeuvres

Passed or Displayed

**Hors d'oeuvres are priced per piece. We recommend 1.5 pieces per person.*

Fried Green Tomato Bites \$3
Herbed Goat Cheese, Seasonal Chutney

Chicken & Waffle Cornet \$4
Hot Honey, Maple Whipped Cream

Pulled Pork Cornbread Crisp \$3
*Signature BBQ Sauce,
Pickled Red Onion*

Pimiento Cheese Fritters \$3
Bacon Jam

Petite Crab Cakes \$4
House Remoulade

Deviled Eggs ^{GF} \$3
Bacon, Chive

Seasonal Vegetable Crostini \$3
Herbed Goat Cheese

Stuffed Mushrooms \$3
Pick One
Crab, Sausage or Herbed Goat Cheese

Stationed Hors D'oeuvres

Shrimp Cocktail Tower ^{GF}
**sm \$125/ lg \$200*
Cocktail Sauce, Fresh Lemon

Cured Meat Board
**sm \$150/ lg \$250*
Accompaniments

Artisanal Cheese Board
**sm \$200/ lg \$375*
Accompaniments

Mini Biscuit Bar \$5
**1 per person + accompaniments*
*Whipped Pimiento Cheese, Bacon Jam,
Honey Butter*

Composed Mini Biscuit Bar \$10
**Pick two. 1.5 of each per person*
Short Rib with Pimiento Cheese
Fried Chicken – Hot or Not
Pork Belly with Pickle
Strawberry Jam with Cream Cheese

**sm feeds 10-15 / lg feeds 20-25*

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. All menu selections are subject to change seasonally and at the discretion of the Chef with or without notice.*

Brunch Stations

Yogurt Parfait ^{GF} \$12

Almonds, Fresh Berries, House-made Granola, Honey

Oatmeal Bowl \$12

Brown Sugar, Fresh Fruit, Baked Apples

Lowcountry Breakfast \$15

Scrambled Eggs, Bacon, Baked Apples, Toast

Shrimp & Grits \$18

Andouille Sausage, Sweet Onions, Bell Peppers, Tasso Ham Gravy

Chef Attended Omelet Station

\$20/pp + \$150 Chef Fee

Farm Fresh Whole Eggs & Egg Whites

*Cheddar Cheese, Herbed Goat Cheese, Spinach, Bacon,
Onion, Mushrooms, Bell Peppers*

Brunch Additions

**Priced per piece*

Seasonal Fruit Danish \$4

Tea Sandwich \$3

BLT or Chicken Salad

Sweet Banana Bread \$3

Muffins \$3

*Blueberry, Lemon Poppyseed or
Chocolate Chip*

Fresh Fruit Platter ^{GF}

**sm \$75/ lg \$125*

House-made Pop-tarts \$4

Seasonal Jam, Icing

Cured Salmon*

**sm \$125/ lg \$200*

*Cream Cheese, Capers, Red Onion,
Mini Bagels*

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Stationed/ Buffet Meals

Lowcountry Boil ^{GF} \$35

*Local Shrimp, Corn, Potatoes, Andouille Sausage
Cocktail Sauce, Fresh Lemons, Hot Sauce*

Porch Famous Shrimp & Grits \$25

Andouille Sausage, Sweet Onions, Bell Peppers, Tasso Ham Gravy

Barbecue Buffet \$25

** whole hog display MKT*

Pulled Pork, Sweet Rolls, Pickles, House-made Sauces

Choice of Two Sides:

Potato Salad, Mac & Cheese, Collard Greens, Charred Broccoli

Fried Chicken "Picnic" \$25

Buttermilk Biscuits, Hot Honey, Pickles

Choice of Two Sides:

Whipped Potatoes, Mac & Cheese, Collard Greens, Charred Broccoli

Build Your Own Menu \$35

Choose 1 Protein, 2 Sides, 1 Dessert

Protein: *Grilled Chicken Breast, Pork Tenderloin, Salmon, Short Rib*

Sides: *Sweet Potato & Brussels Sprout Hash, Mac & Cheese, Whipped Potatoes,
Asparagus, Collard Greens, Charred Broccoli*

Dessert: *Seasonal Bread Pudding, Flourless Chocolate Cake, Pecan Pie,
Red Velvet Cream Cheese Brownie, Key Lime Pie*

Station Additions

Mac & Cheese or Loaded Whipped Potatoes \$15

Scallions, Cheddar Cheese, Bacon, Crispy Onions, Herbed Bread Crumbs

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Plated Meals

Menu 1 \$52

Starter

Host choice of:

Tomato Bisque *GF*

or

Petite Green Salad *GF*

Entrée

Host choice of 2:

Shrimp & Grits

Andouille Sausage, Bell Peppers, Sweet Onions, Tasso Ham Gravy

Country Fried Pork Chop

Hot Honey Fried Brussel & Potato Hash, Gravy

Fried Chicken

Whipped Potatoes, Collard Greens, Hot Honey

Sweet Tea Glazed Salmon* *GF*

Carolina Gold Rice, Lemon Herbs, Asparagus

Vegetarian Lasagna *GF*

Gluten Free Pasta, Seasonal Vegetables

Vegan Adluh Grit Cake *GF*

Seasonal Vegetables, Red Wine Reduction

Dessert

Seasonal Bread Pudding

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Menu 2 \$60

Starter

Host choice of:

Chef Isaac's She-Crab Soup

or

Tomato Bisque *GF*

or

Petite Green Salad *GF*

Entrée

Host choice of 2:

Braised Beef Short Rib

Carolina Gold Rice Pilaf, Roasted Asparagus, Jus

Fried Chicken

Whipped Potatoes, Collard Greens, Hot Honey

Lump Crab Cakes

Cream Corn, Local Greens, Roasted Asparagus, Lemon Herb Vinaigrette

Grilled Pork Chop* *GF*

Sweet Potato Puree, Brussels Sprout and Bacon Hash

Shrimp & Grits

Andouille Sausage, Bell Peppers, Sweet Onions, Tasso Ham Gravy

Vegetarian Lasagna *GF*

Gluten Free Pasta, Seasonal Vegetables

Vegan Adluh Grit Cake *GF*

Seasonal Vegetables, Red Wine Reduction

Dessert

Pecan Pie

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Menu 3 \$72

Starter

Host choice of:

Chef Isaac's She-Crab Soup or Tomato Bisque ^{GF}
and
Wedge Salad ^{GF} or Beet Salad ^{GF}

Entrée

Host choice of 3:

CAB Beef Tenderloin Filet* ^{GF}
Whipped Potatoes, Grilled Cipollini Onion, Bean & Frisee Salad, House Steak Sauce

Shrimp & Grits

Andouille Sausage, Bell Peppers, Sweet Onions, Tasso Ham Gravy

Seared Scallops

Farro, Spring Peas, Corn, Bacon, Tomato Gravy

Duck Pirloo* ^{GF}

Andouille Sausage, Wild Mushrooms, Carolina Gold Rice, Merlot Gastrique

Lump Crab Cakes

Cream Corn, Local Greens, Roasted Asparagus, Lemon Herb Vinaigrette

Vegetarian Lasagna ^{GF}

Gluten Free Pasta, Seasonal Vegetables

Vegan Adluh Grit Cake ^{GF}

Seasonal Vegetables, Red Wine Reduction

Dessert

Host choice of 2:

Seasonal Bread Pudding

Pecan Pie

Flourless Chocolate Cake ^{GF}

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Dessert Selections

Pecan Pie

Key Lime Pie

Banana Pudding

Seasonal Cheesecake

Flourless Chocolate Cake ^{GF}

Bourbon Chocolate Mousse ^{GF}

Red Velvet Cream Cheese Brownies

Mini Dessert Display

Choice of 2 above offerings: \$10

Choice of 3 above offerings: \$12

Custom Cakes

For any type of celebration! Custom cake pricing dependent on style and intricacy.

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