



CATERING MENU

PRIVATE EVENT BAR MENU

SUNRISE BREAKFAST

LUNCH STATIONS

HORS D'OEUVRES

ON DISPLAY

RECEPTION STATIONS

CHEF CARVING STATIONS

LATE NIGHT BITES

SUGAR, SPICE & EVERYTHING NICE

TABLE SERVICE

The
Riley Park Club


PRIVATE EVENT BAR MENU

Bar minimum of 3 hours required/priced per person

THE RILEY (Top-Shelf)

Grey Goose Vodka, Woodford Reserve Bourbon, Hendrick's Gin, Glenfiddich 12-year Scotch, Bacardi Rum, Patron Silver Tequila and Patron Reposado Tequila

SELECT THREE (3) WINES:

Clos du Bois – Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon
Ruffino – Prosecco

SELECT THREE (3) BEER: FROM THE DIAMOND PACKAGE

THE SUNSET HORIZON (Mid-Level)

Titos Vodka, Bombay Sapphire Gin, Jim Beam Bourbon, Bacardi Rum, Johnny Walker Red Scotch, Espolon Blanco Tequila

SELECT THREE (3) WINES:

Robert Mondavi Private Selection – Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Malbec, Merlot, Cabernet Sauvignon
Cooks – Brut

SELECT THREE (3) BEERS: FROM THE ASHLEY RIVER PACKAGE

THE PALMETTO (House)

Svedka Vodka, Evan Williams Black Label Bourbon, Beefeater Gin, Don Q Silver Rum, Dewar's Scotch, Lunazul Tequila Blanco

SELECT THREE (3) WINES:

Woodbridge – Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Malbec, Merlot, Cabernet Sauvignon
J.Roget – Brut

SELECT THREE (3) BEERS: FROM THE ASHLEY RIVER PACKAGE

BAR PACKAGES INCLUDE:

SODAS – Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water, Club Soda
MIXERS – Sour Mix, Simple Syrup, Fresh Lime Juice, Fresh Lemon Juice, Grenadine
JUICES – Orange, Cranberry, Grapefruit, and Pineapple
GARNISHES – Lemons, Limes, Oranges, Olives, Cherries

ASHLEY RIVER

SELECT THREE (3) WINES: FROM THE PALMETTO PACKAGE

SELECT THREE (3) BEERS:

Budweiser	Bud Light	Michelob Ultra
Heineken	Sam Adams Lager	
Palmetto Huger St IPA	Goose Island Seasonal	

DIAMOND

SELECT THREE (3) WINES: FROM THE RILEY PACKAGE

SELECT THREE (3) BEERS:

Becks Premium Lite	Amstel Lite	Sam Adams Seasonal
New Belgium	Sam Adams Lager	Southern Tier IPA
Fat Tire	Blue Point Seasonal	Michelob Ultra
Palmetto 843 Seasonal	Bud Light	

SPILL & DRAW
ADD-ONS PRICED PER PERSON

Champagne Toast
Specialty Cocktails
Special Upgrades
Honey Syrup, Assorted Bitters Garnishes,
Fresh Herbs

Under 21 Years Old
Craft Cocktail Enhancement
Mixers – Sweet Vermouth, Triple Sec, Campari,

CONSUMPTION BAR
PRICED PER DRINK

Top Shelf Liquor
Mid-Level Liquor
House Liquor

Imported Beer
Domestic Beer
Wine

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

SUNRISE BREAKFAST BUFFET

Assorted Pastries & Breakfast Breads, Jams, Marmalades & Butter. Sliced Fresh Fruit & Berries with Honey & Mint.
Granola with Greek Yogurt.

ADD-ONS:

Bacon, Sausage or Ham
Scrambled Eggs
Home Fries

Assorted Bagels, Cured Salmon, Herbed Cream Cheese, Capers, Red Onions
Assorted Breakfast Wraps
Chicken & Waffles
Black Tap & Assorted Teas

BUILD YOUR OWN LUNCH DELI STATION

MEAT: Turkey, Smoked Ham, Roast Beef

CHEESE: Cheddar, Provolone, Swiss

LOCALLY BAKED BREAD

SIDES: Loaded Potato Salad, Kettle Chips

SALAD: Baby Greens, Seasonal Vegetables

DRESSINGS: Balsamic Vinaigrette, Buttermilk

CONDIMENTS: Mayonnaise, Mustard

DESSERT: Assorted Cookies & Brownies

GOURMET SANDWICH SELECTION

SANDWICHES

Honey Miso Chicken Salad, Hoagie Roll
Roast Beef, Pickled Red Onion, Horseradish, Arugula, Ciabatta
Smoked Turkey, Bacon, Lettuce, Tomato, Hoagie Roll
Heirloom Tomato, Mozzarella, Arugula, Balsamic, Sourdough

SALADS

Baby Greens Salad, Seasonal Vegetables, Balsamic Vinaigrette
Chopped Romaine, Kalamata Olive, Tomato, Crispy Chick Peas, Parmesan Vinaigrette

DESSERT

Assorted Cookies & Brownies
Assorted Mini Tartlets, Key Lime, Fresh Fruit, Salted Caramel

STADIUM TAILGATE

OFF THE GRILL

Hamburgers, Grilled Chicken Breast, All-Beef Franks on Locally Baked Breads

ACCOMPANIMENTS

Cheddar, Provolone, Lettuce, Pickles, Red Onion, Ketchup, Mustard, Mayonnaise

SIDES

Loaded Potato Salad
Mediterranean Pasta Salad

SALAD

Baby Greens, Seasonal Vegetables, Balsamic Vinaigrette & Buttermilk Vinaigrette

DESSERTS

Assorted Cookies & Brownies

LUNCH AND DINNER BUFFET SELECTIONS

Two Sides plus a Salad Included in the Entrée Price

ENTRÉE SELECTIONS

Beef Short Rib, Caramelized Onions, Sherry Glaze
Roasted Chicken, Oyster Mushroom, Madeira Jus
Heritage Pork Loin, Pickled Apples, Cider
Seared Red Snapper, Bok Choy, Miso Butter
Hot Smoked Salmon, Horseradish, Preserved Lemon
Grilled Hanger Steak, House Made Steak

SIDES

Roasted Fingerling Potatoes w/Fresh Herbs
Braised Sweet & Sour Cabbage
Caramelized Brussels Sprouts w/House Bacon
Collard Greens, House Smoke Ham Hocks
Sweet Potato Puree, Fried Sage, Pecans
Roasted Cauliflower, Parmesan, Almonds
Asparagus, Marinated Tomatoes
Whipped Potatoes, White Cheddar
Seasonal Vegetables

SALADS

Market Greens
(Seasonal Shaved Vegetables, Farmer's Cheese,
Balsamic Vinaigrette)
Traditional Caesar Salad
(Cherry Tomatoes, Herbed Croutons, Nicoise Olives,
Pecorino)
Baby Greens
(Roasted Beets, Blue Cheese, Toasted Walnuts,
Honey Thyme Vinaigrette)

HORS D'OEUVRES

COLD

Priced per piece

SEARED AHI TUNA

Chili Lime Aioli, Baja Slaw

MINIATURE LOBSTER ROLL

HONEY MISO CHICKEN SALAD

Cashew, Wonton Chip

PASTRAMI STYLE CURED SALMON

Rye, Pickled Fennel, Dijon

DEVILED STOREY FARM EGG

Bacon, Tomato, Sprouts

COUNTRY PATE

Spicy Mustard, House Pickles

HOUSE SMOKED HAM

Country Biscuit, White Cheddar, Slaw

CAB BEEF TARTARE

Deviled Egg Yolk, Fried Capers

GOAT CHEESE STUFFED DATES

Bacon, Preserved Lemon

FRESH MOZZARELLA

Arugula Pesto, Tomato Relish

CUCUMBER AND GREEN TOMATO

GAZPACHO

Cilantro, Peanut

POACHED SHRIMP

Yuzu Cocktail, Avocado

WARM

Priced per piece

BACON SEARED SCALLOP

Honey Ginger Glaze, Scallion

POTATO WRAPPED SHRIMP

Shoestring Potato, Bacon Jam

PULLED PORK

SC BBQ, Country Biscuit, Pickles

PORK BELLY HOISIN

Shaved Carrot, Pickled Fresno

BUTTERMILK FRIED CHICKEN

Blue Cheese Aioli, Espilette

SHORT RIB SLIDER

Pickled Red Onions, Horseradish Cream

SHERRY ROASTED MUSHROOMS

Gruyere, Brown Butter

CRISPY FRIED RISOTTO

Parmesan Reggiano, Spicy Tomato

WHIPPED GOAT CHEESE

Black Olive, Marinated Tomato

BUTTERNUT SQUASH SOUP

Curried Creme Fraiche, Cashew

MINI FRANKS IN A BLANKET

Beer Mustard, Puff Pastry

BRANDIED PEACH AND BRIE

Puff Pastry, Toasted Pecan

ON DISPLAY

Priced Per Person. All Stations are Priced Based on Two (2) Hours of Serving Time.

HOUSE-MADE, DOMESTIC, AND IMPORTED CHARCUTERIE

Selections of Pate, Rillettes, Country Hams, Salami, Prosciutto, Coppa, Chorizo. Served with Assorted Mustards, House-Made Jams, Crackers & Toasted Bread

REGIONAL, DOMESTIC, AND IMPORTED CHEESES

Served with Seasonal Jams, Assorted Mustards, Olives, Toasted Bread, Crackers & Pita Chips

MEAT AND CHEESE COMBINED

Selections of Pate, Rillettes, Country Hams, Salami, Prosciutto, Coppa, Chorizo. Regional, Domestic and Imported Cheese. Served with Assorted Mustards, House-Made Jams, Olives, Toasted Bread, Crackers & Pita Chips

LOCALLY GROWN, GRILLED, AND PICKLED VEGETABLE DISPLAY

Seasonal Vegetables Assembled Raw, Pickled, Roasted & Grilled. With Red Pepper Buttermilk & Curried Greek Yogurt

SEASONAL FRUIT DISPLAY

CHILLED SHELLFISH DISPLAY

Poached Domestic Shrimp, Snow Crab Claws & Local Oysters. Served with Spicy Remoulade, Cocktail Sauce, Mignonette & Lemon

ARTISAN BREADS AND SPREADS

Black-Eyed Pea Hummus, Kalamata Olive Tapenade, Pimiento Cheese & Caramelized Onion Dip with Locally Made Breads & House Crackers

HOUSE-CURED SALMON

Lemon Dill Aioli, Horseradish Creme Fraiche, Herb Cream Cheese, Pickled Onions, Capers, Chopped Eggs with Plain Bagels, Everything Bagels & Rye Toast

MIDDLE EAST MEZZE

Tahini Hummus, Quinoa, Marinated Mushrooms & Peppers, Feta Cheese, Cucumber Tzatziki & Assortment of Olives with Pita & Flatbreads

RECEPTION STATIONS

Priced per person

SOUTHERN FRIED CHICKEN

Buttermilk Fried Chicken, Malted Waffles, Country Biscuits, Bourbon Pecan Syrup,
Local Honey & Maple Butter

STREET TACOS

Al Pastor, Baja Seared Seasonal Fish & Barbacoa Beef. Corn tortillas, Charred Tomato Salsa, Grilled
Corn, Cotija Cheese, Cilantro, Avocado & Lime

THE BARBECUE PIT

Slow-Roasted Pulled Pork, South Carolina & Mustard BBQ Sauces, Cole Slaw, Grain Mustard Potato
Salad, Cornbread, Slider Buns & House Pickles

PASTA STATION

Select Two (2) / Add Chicken or Shrimp
House-Made Pasta: Tagliatelle, Pappardelle, Radiatore, Spaghettini Rustico, Rotini
House-Made Sauces: Cacio e Pepe, Pesto, Bolognese, Nonna's Spaghetti Sauce

SHRIMP AND GRITS

Domestic Shrimp, Anson Mills Stone Ground Grits, Smoked Bacon Cream, Aged Cheddar, Caramelized
Vidalia Onions, Marinated Tomatoes, Roasted Mushrooms,
Scallions & Smoked Gouda

TAVERN STATION

Braised Beef Short Rib with White Cheddar, Buttermilk Fried Chicken with Chili Aioli & Gruyere. Pulled
Pork with SC BBQ & Slaw. Served with Slider Buns, Buttermilk Biscuits & Assorted House Pickles

GARDEN SALAD STATION

Three Salad Display
Seasonal Baby Greens Salad, Roasted Root Vegetables, Shaved Radish, Blue Cheese, Balsamic
Vinaigrette
Caesar Salad, Cherry Tomatoes, Herb Croutons, Kalamata Olives & Parmesan Cheese
Quinoa Salad, Marinated Feta, Roasted Tomato, Fennel, Herbs & Champagne

**Note: Proteins not in addition to a Reception Station are +6 per person*

SIDE DISHES:

Collard Greens
Black-Eyed Peas
Creamed Corn
Seasonal Vegetables
Mac & Cheese

Mashed Potatoes
Fingerling Potatoes
Carolina Gold Rice
Carolina Red Rice
Spinach

PROTEINS:

Smoked Beef Brisket
Pickled Brined Chicken Thighs
Fried Chicken

Homemade Meatloaf
Pork Loin

CHEF-ATTENDED CARVING STATIONS

Priced Per person. Uniformed Chef Required at \$125 Per Station for Every 100 Guests. Each Option Below is served with Parker House Rolls. Add Seasonal Vegetables to any station for +2 Per Person.

BEEF TENDERLOIN

Roasted Cab Tenderloin, Herbed Confit Fingerling Potatoes, Roasted Mushroom Jus, Horseradish Cream

SLOW ROASTED PRIME RIB

Slow Roasted Cab Prime Beef, Herbed Confit Fingerling Potatoes, Roasted Mushroom Jus, Horseradish Cream

SORGHUM GLAZED SMOKED HAM

Sorghum Glazed Smoked Ham, Sweet Potato Hash with Pickled Peppers, Apple Butter

ROASTED PORK LOIN

Bourbon Jus

HOT SMOKED SALMON

Smoked Scottish Salmon, Hot Grain Mustard Potato Salad with Bacon, Lemon Dill Creme Fraiche

FRIED TURKEY BREAST

Brined and Fried Breast of Turkey, Sweet Potato Casserole with Hazelnut Granola, Cranberry Orange Marmalade

SMOKED BEEF BRISKET

Whipped Buttermilk Potatoes, SC BBQ

LATE NIGHT BITES

Priced per piece

MILKSHAKE SIPPERS

House-Made Ice Creams, Chef's Selection of Flavors

PRETZEL BITES

Cinnamon Sugar

CINNAMON APPLE WONTONS

Caramel Drizzle

BATTERY FRIES OR HOUSE-MADE CHIPS

Truffle, Parmesan

CHICKEN BISCUITS

Honey Mustard, Buttermilk Biscuits

COUNTRY HAM BISCUITS

Benton's Ham, Cheddar Cheese

HEIRLOOM POPCORN

Flavors: Korean BBQ, Truffle & Sea Salt, or Bacon & White Cheddar

BBQ EMPANADA

Fowl, Cow, or Swine

CHEESEBURGER SLIDERS

Mini Hook's Cheddar Burgers Skewered with House Made Cornichon

BAG O' DOUGHNUTS

Brown Bagged, Hot Glazed Doughnut Holes with Bacon Sugar

SUGAR, SPICE & EVERYTHING NICE

Petit Fours / Small Bites. Priced Per Piece

ASSORTED HANDMADE TRUFFLES

Dark chocolate Chambord, White Chocolate Grand Marnier, Bourbon Pecan

TRIPLE CHOCOLATE MOUSSE BITES

Chocolate Brownie, Chocolate Mousse, Chocolate Ganache, Passion Fruit Sauce

ASSORTED HOUSE-MADE COOKIES

Chocolate Chunk, Oatmeal Raisin, Flourless Peanut Butter, Sugar Cookies

FRENCH MACARONS

Sea Salt Caramel, Basil Lime, Smoked Chocolate

NEW YORK STYLE CHEESECAKE

Seasonal Fruit Compote

FRUIT TARTLETS

Seasonal Fruit with Choice of Vanilla Pastry Cream or Lemon Curd Filling

SALTED CARAMEL TARTS

Maldon Salt Finish

FUDGE BROWNIES

Chocolate Ganache Glaze, Espresso
Whipped Cream

KEY LIME PIE

Rum Spiked Whipped Cream, Candied Lime Peel

DERBY PIE

Bourbon Vanilla Whipped Cream

RED VELVET CAKE

Cream Cheese Buttercream

COCONUT CAKE

Lime Curd

SEASONAL FRUIT COBBLER

Served in Shot Glasses

BANANAS FOSTER BREAD PUDDING

Hot Buttered Rum Sauce

PROFITEROLES

Filled with Hazelnut Praline Cream & Served with Chocolate Sauce & Toasted Hazelnuts

CUPCAKES

Cake & Icing Flavors upon Request
Mini-Cupcakes

TABLE SERVICE

Entrée Price Includes Three Courses. Two Options are Available:

- 1.Soup/Salad/Entrée
- 2.Soup or Salad/Entrée/Dessert

SALADS

MARKET GREENS

Seasonal Shaved Vegetables, Smoked Farmer's Cheese, Balsamic Vinaigrette

ROASTED ROOT VEGETABLES

Frisee, Toasted Pecans, Sherry Vinaigrette

BABY ARUGULA

Sweet Coppa, Goat Cheese, Pine Nuts, Pickled Shallot Vinaigrette

BABY GREENS

Roasted Beets, Blue Cheese, Toasted Walnuts, Honey Thyme Vinaigrette

TRADITIONAL CAESAR

Cherry Tomatoes, Herbed Croutons, Nicoise Olives, Pecorino

SOUPS

SHE CRAB SOUP

Charred Pearl Onions, Tarragon Crouton, Sherry Creme

BUTTERNUT SQUASH

Medjool Date, Toasted Walnut, Brown Butter

SWEET CORN CHOWDER

House Bacon, Marinated Tomatoes, Pickled Peppers

CELERY ROOT SOUP

Duck Confit, Toasted Pecans, Pickled Pears

CUCUMBER AND GREEN TOMATO GAZPACHO

Cilantro & Red Onion Relish, Yuzu, Peanut

ENTREES

GRILLED BEEF TENDERLOIN

Smoked Potato Puree, Grilled Asparagus, Madeira Jus

BRAISED BEEF SHORT RIB

Celery Root Puree, Oyster Mushroom, Bacon Sherry Glaze

ROASTED PORK TENDERLOIN

Braised Bok Choy, Sweet Potato Hash, Apple Ginger Glaze

HERB ROASTED CHICKEN BREAST

Sorghum Carrot Puree, Wilted Kale, Natural Chicken Jus

SCOTTISH SALMON

Charred Broccoli, Herbed Farro, Horseradish Broth

SEARED SCALLOPS

Grilled Corn & Scallion Relish, Leek Risotto, Parmesan Butter

BUTTER-POACHED GROUPER

Sea Island Red Peas, Mustard Greens, Roasted & Pickled Squash

PLATED DESSERTS

Priced Per Person If Choosing Option

AMARETTO CHEESECAKE

Port Wine Cherries, Chocolate Sauce

TIRAMISU

Cocoa Nib Tuile, Chocolate Sauce

PINE NUT TART

Lemon Sorbet, Basil Coulis

STRAWBERRY SHORTCAKE

Sweet Cornmeal Biscuit, Tarragon Whipped Cream

VANILLA BEAN PANNA COTTA

Mango Mousse, Citrus Salad

LEMON SEMIFREDDO

Graham Cracker Gravel, Blueberry Compote, Vanilla Meringue

FLOURLESS CHOCOLATE CAKE

Cinnamon Caramel Mousse, Almond Brittle, Caramel Sauce