



THE
**HOWLIN
HOUND**
DINE IN & DRIVE -THRU

Special Events Menu

Chef Kirk Blaine



Cocktail Appetizers

Tomato Sandwiches

Plump Heirloom tomato Slices with Hand Cut Buffalo Mozzarella and Pesto placed into a Warm Mini- Bun. Brushed with Olive Oil, and Cast Iron Grilled to Panini Perfection

Antipasti Skewers

Marinated Artichoke Heart, Kalamata Olive, Baby Mozzarella, and Sun-Dried Tomato set on Bamboo Skewers. Drizzled with Olive Oil, Herb, and Spices. Finished with Balsamic Vinegar Glaze

Sun-Dried Tomato Bruschetta

Sun-Dried Tomato, Blended with Freshly Diced Heirlooms, Shaved Pecorino Romano Cheese, Chopped Garlic, Sweet Basil, Oil, and Spices. Served atop Rubbed Crostini, finished with Balsamic Vinegar Glaze

Margarita Pizza

Hand Made Crust with Light Slow Simmered Marinara Sauce, Baby Mozzarella, Shaved Pecorino Romano, Chiffonade of Basil, and Balsamic Vinegar Glaze

Herb River Crab Dip

Sweet Lumps of Crab, Swimming In herbs, Spices, and Creamy Cheese. Served very warm along side toast points and Soft Bread

Smoked Chicken Quesadillas

Hard- Wood smoked chicken Breast blended with Smoked gouda Cheese, and a Touch of light Carolina Style BBQ Sauce. Placed in Warm Tortillas and Golden Grilled. Served with Sour Cream Dipping Sauce and Guacamole By request

Smoked Chicken Spring Rolls

Smoked Chicken Breast Meat Blended with Black Bean Corn Salsa, and our Special Chipotle Gouda Cheese. Rolled in Crisp Wonton Wrappers, and Flash Fried to Golden. Served with Cilantro

Gourmet Cheese Boards

A Cocktail Necessity! Hardwood pizza Paddles and Tree Trunk Sections with a Variety of up to four cheeses and assortments of cured meats based on availability. Examples include: Pecorino Romano, Manchego, French Brie, Aged Cheddar, Parmegiano, Asiago, Gouda, prosciutto, Capicola, Tasso ham, Neuske's Bacon, Soprosata, salumi, salami

Fresh Seasonal Fruit Platters

Seasonally Available Fresh Cut Fruits Which can include: Pineapple, Seedless Grapes, Watermelon Kiwi, Strawberries, Blackberries, Cantaloupe, and Honeydew

Crab Stuffed Mushrooms

Fresh Cremini Mushrooms Stuffed with Lump Crabcake and oven Broiled to Golden Perfection



Side Items

Plated dinner Salad

Individual plated salad course for each guest prior to meal.

Salad Station

Served as interactive for guests to make their own salad with a variety of Lettuce choices, toppings, and dressings

Southern Pasta Salad

Sun-Dried Tomato, Roasted Pecan Pesto, Shaved Pecorino Romano,
Crisp Bermuda Onion tossed with Noodles in a Creamy Dressing

Creamy Mac & Cheese

Plump Shell Noodles Baked in Fontina and Truffle Cheese Sauce

Fried Green Tomatoes

Ripe Green South Carolina Tomatoes Hand Cut into Half moons Breaded in Panko Breadcrumbs
and Flash Fried. Served with Horsey Cream

Misto Frito

Flash Fried Vegetables to include Broccoli, Squash, Zucchini, and Green Beans
finished with Fresh Shaved pecorino Romano and Chopped Parsley

Grilled Mushrooms and Asparagus

Fresh Cremini Mushrooms and Jumbo Asparagus Spears Cast Iron Grilled, and Deglazed with Brandy,
Freshly Chopped garlic, Fresh Thyme, Rosemary, and Butter

Bacon-Wrapped Asparagus

Jumbo Asparagus Spears Wrapped with Hickory Smoked Bacon, cast Iron Roasted to Smokey Perfection

Soft Rolls and Bread

An Assortment of Soft Breads and Rolls ranging from Artesanal Loaves and Baguettes,
soft Southern Rolls, to Garlic-Cheddar Biscuits

Saffron Yellow Rice

Long-Grain Basmati Rice Slow Simmered in Iranian Saffron and Chicken Stock, with Herbs,
Spices, and Freshly Diced Vegetables. Compliments many main dishes

Warm Roasted garlic Potatoes

Southern Style Rich and Creamy Mashed Potatoes, Finished with Diced Scallions and Shaved Pecorino Romano Cheese

Smoked Gouda Cheesy Potato Casserole

One of my wife's Best Creations! Cheesy Potatoes. Diced Potatoes Cooked in Chicken Stock and Cream,
Folded with Smoked Gouda Cheese, Sour Cream, and topped with French Fried Onions. Oven Broiled

Cheesy Green Beans

Tender Young French Beans Blanched in a Salty Bath, then topped with Shaved Pecorino Romano Cheese,
Smoked Neuske's Bacon, and Oven Broiled to Perfection!



Seafood

Semi-Low Country Boil

Peeled and Deveined Jumbo Shrimp Quickly Boiled in a Bath Of Old Bay, tossed with Fresh Chopped Garlic and Garden Herbs. With Cast Iron Grilled Polish Style Kielbasa Sausage, Rosemary-Garlic Roasted Fingerling and Sunburst Potatoes to Included Okinawan Purple, Yukon Gold, and Baby Red. Chile-Lime Roasted Corn Salsa with Diced Poblano Chile, Bermuda Onion, Cilantro, and Feta.

!All served with copious amounts of Zesty Cocktail Sauce!

Flash Fried Grouper Fingers

Hand-cut Grouper seasoned overnight in Buttermilk, Herbs, and Blackening Spice. Flour Dredged and Flash Fried to a Golden Crust!

Served with Creole Tartar Sauce! Easily Turn this into a Fish Taco Station with the addition of Warm Flour Tortillas, Roasted Corn Salsa, Shredded Cabbage and Firecracker Sauce! (\$1 per person supplemental taco station)

Shrimp Scampi Cocktail

Plump Peeled and Deveined Jumbo Shrimp Quickly Boiled in a Salty Bath Of old Bay, then Shocked in well seasoned Ice Bath with Fresh Garlic, and Parsley. Served with Charred Lemons, Rosemary, Thyme Parsley, and an endless supply of spicy Horseradish Cocktail

Firecracker Shrimp!

Plump Peeled and Deveined Shrimp marinated in Sriracha Sauce overnight. Hand Dredged and Flash Fried to Crisp Perfection.

Served on Shredded Lettuce with Plenty of our infamous Firecracker Sauce! Easily Turn this into a Shrimp Taco Station with Flour Tortillas and Chopped Salsa!

Savannah Crabcakes

Sweet Lumps of Crab, loosely bound with Herbs and Spices. Fresh Chopped Garden Vegetables, not much else.

Cast Iron Grilled to Golden Perfection,

or stuffed inside Blue Crab Shells for "Deviled Crab "served with Lemon Wedges &Tatar Sauce

Honey BBQ Salmon

Fresh Atlantic Salmon Lacquered with Homemade Honey BBQ sauce, and Oven Broiled til Just Done!

Gently Plattered, and Suggested to be served with Spanish Saffron Rice!

Flash Fried Calamari

"Tubes and Tents" Hand Breaded and Flash Fried for only 90 seconds to remain Sweet and Tender! Tossed with Fresh Chopped Parsley, a squeeze of lemon juice, & shaved pecorino Romano. Always served with slow simmered Marinara Sauce

Tuna Sashimi Platters

Spice Crusted, Rare Seared Ahi Yellowfin Tuna, Chilled and Sliced into Generous Medallions. Elegantly Presented with Firecracker Sauce, Makes a great Tuna Taco Presentation as well! (\$ 1 supplemental for taco station)

Low Country Oyster Roast

Seasonally Available October through February. Single Select Oysters Sourced from the best regional location in at the present time. Steamed to perfection with Zesty Cocktail Sauce, Tobasco, and Crackers.

Throw in a case of Snow Crab Legs for a Sweet Addition, always great with Drawn Butter. (\$5 supplemental per guest)

Minimum of 50 guests. Cost based on market availability, supplies, and guests count

Shrimp & Grits

Plump Peeled and Deveined Shrimp Simmered in Cajun Crawfish Etouffee Sauce.

Draped over cast Iron Roasted Three Cheese Grit cakes. Topped with Fresh Diced Scallion



Main Meats

Slow Roasted Prime Rib Medallions

Spice Crusted Certified Angus Beef Prime Rib. Barrel Cut, trimmed, then slow roasted to a perfect Medium. Generously Sliced, and Served with Zesty Horsey Sauce or Cilantro Chimmichuri

Root Beer Braised Beef ShortRibs

Boneless Certified Angus Beef ShortRibs, Patiently Simmered in Barq's Root Beer til Sweet and Tender! Glazed with Root Beer Syrup and topped with Shaved Pecorino Romano and Garden Herbs

Smoked Beef Brisket

Certified Angus Beef Brisket Hardwood Smoked for 16 Hours! Generously Hand Cut, and Served Smokin Hot with House Made BBQ sauce, Cool Southern Slaw and Rolls

Slow Roasted Pulled Pork BBQ

Fresh Pork Shoulder Slow Roasted with Chilies, Cumin, Lime, and Pineapple Roasted for 8 hours Hand Pulled, then lightly Sauced with Cider Vinegar, and Mustard Brown Sugar BBQ Sauce

Certified Angus Beef Sliders!

A crowd pleaser for sure! Certified Angus Ground Beef, Hand Pattied and Cast Iron Grilled to Perfection! Topped with Velvety American Cheese, Kosher Dill Pickle Slices, and placed on Warm Steamed buns Always Served with ShoeString Parmesan Fries. Onion, Tomato, Lettuce, Mustard, Mayo, and Ketchup to Accompany

Honey BBQ Chicken Drumettes

Marinated Chicken Drumsticks Soaked in HomeMade Honey BBQ Sauce. Oven Roasted for Hours, then lacquered with a tangy Orange Glaze and Charred to Perfection!

Fried Chicken Drumettes

Buttermilk Marinated Chicken Drumettes Seasoned with Ranch Powder, Hand Breaded and Flash Fried for Golden Fried Chicken Perfection! Served with Southern Style Biscuits, and Draped with Saw Mill Pepper White Gravy

Peppercorn Crusted Beef Tenderloin

Certified Angus Beef Tenderloin Rolled in Cracked Pepper and Garden Herbs Oven Roasted to a Perfect Medium, then Generously Sliced into Medallions

Rosemary Crusted Rack of Lamb

Colorado Lamb Rubbed with Stone Ground Mustard, Herbs, and Parmesan Panko Crumbs Slow Roasted, and Sliced into individual Chops. Served with Roasted Pecan Pesto



Bar Packages

Beer and wine 4 hour bar (moderate consumption)

\$12 per person

Includes house selections of wine to include Chardonnay, Pinot Grigio, and Prosecco for white Pinot Noir, Cabernet Sauvignon for Reds, Blue Moon and Miller Lite on Draft, and two Domestic Bottle Choices

Signature Cocktail or Sangria of any flavor \$5 per person

Each Additional hour is \$3 Per Person

Premium wine and beer packages are available upon request

Prices based on moderate consumption of an average of 2.5 beverages per person for a 4 hour period. If consumption is notably higher or lower, then prices may be negotiated determined by our catering manager



Supplies

Plates

Bamboo plates \$3 per person

Plastic Masterpiece Plates \$4 per person

China plates \$6 per person

Napkins

Pressed White linen \$1 per person

Linen-like disposable \$.50 per person

Silverware

Stainless Steel Flatware \$1.25 per person

Reflections Chromed plastic \$1 Per person

Rolled Chromed Plastic Silverware \$2 per person, includes napkin

Tablecloths

White 90"x90" square \$7 per tablecloth

Glassware

Real wine Glasses \$2 per person

Tea, Water, and Beer Glassware \$2 per person

Plastic Cups and plastic Glasses \$1 per person

Wine Glasses and plastic beer cups \$2.50 per person

Tabletops

5' round Heart of Pine Tops with Cast Iron Bands \$25 each

Necessary Supplies \$2 per person

Platters, boxes, risers, can liners, beverage napkins, Sterno, baskets, tongs, ladles, spoons, bowls



Staffing Requirements

1 server for each 50 guests

1 chef for each 50 guest

1 bartender for each 50 guests

Rates

\$150 per server for 7 hours

\$150 per chef for 7 hours

\$150 per bartender for 7 hours

Time includes set up, maintenance, and clean-up