

CATERING & BAR MENU



44 Saturday Rd., Mt. Pleasant, SC 29464
(843)606-2083
www.ioncreekclub.com



Creating a menu that is signature to you and your event is important to us. That is why we have designed our menu with you, the host, in mind. The Creek Club offers a variety of hors d'oeuvres, chef-attended stations, buffets, & served options, giving you the opportunity to customize your menu to personalized perfection.

All Food & Bar options priced per person & subject to
20% Service Fee + Local and State Tax

PASSED HORS D'OEUVRES

Seafood

She Crab "Shooter" <i>Crème fraîche & bourbon</i>	2.5	Mini Crab Cakes <i>Panko-dusted lump crab cakes with an old bay aioli</i>	3.5
Crab Bruschetta <i>Lump crab & sautéed sweet peppers with arugula on grilled ciabatta</i>	3	Shrimp Cocktail <i>Chilled and skewered extra-large, poached shrimp in a shot glass with zesty cocktail sauce & a lime wedge</i>	3
Shrimp & Grits <i>With Tasso cream in an espresso cup accompanied by a demitasse spoon</i>	3	Seared Scallop Spoon <i>Pan-seared Diver Sea scallops with a tropical relish</i>	3
Smoked Salmon Canapé <i>Smoked salmon on cucumber chips with dill crème fraîche & caper oil</i>	3	Island BBQ Skewers <i>Shrimp or scallops wrapped with apple wood smoked bacon & brushed with a grilled pineapple BBQ sauce</i>	3
Tuna Spoons <i>Seared Ahi Tuna with green tomato salsa</i>	3	Fried Oyster <i>Served on a black eyed pea cake with tartar sauce</i>	3
Sweet and Tangy Shrimp <i>Grilled Honey Dijon glazed shrimp on a sesame crisp with candied ginger & scallion</i>	3	Lobster Macaroni & Cheese <i>Delicious macaroni & cheese served on bouillon spoons</i>	3

Vegetarian

Grilled Cheese & Tomato Soup	3.5	Sweet Potato Fries <i>With homemade blue cheese dressing</i>	3
Lowcountry Grilled Pimento Cheese <i>Classic pimento cheese sandwiches</i>	2.5	French Fries <i>With warm pimento cheese sauce</i>	3
Caprese Crostini <i>Heirloom tomatoes, fresh mozzarella & basil with a balsamic reduction on toasted sourdough</i>	3	Asparagus Fries <i>Beer-battered asparagus with Cajun aioli</i>	3
Mushroom Buttons <i>Mushroom caps stuffed with herbs & goat cheese</i>	3	Fried Green Tomato <i>with pimento aioli</i>	3

PASSED HORS D'OEUVRES

Beef

Beef Tenderloin Crostini
Thinly-sliced tenderloin with gorgonzola cheese & a cranberry horseradish cream on toasted sourdough

3

Cheese Burger Sliders
Mini beef burgers with smoked cheddar cheese, shaved red onion & tomato jam on toasted brioche

3

l'On Meat Loaf Shooter
Meat loaf made with Kobe beef served in a shot glass with a red eye gravy drizzle & buttermilk mash

3

Blackened Tenderloin
Blackened tenderloin served on grilled French bread with baby greens and an herbed mayo

3

Tenderloin Biscuits
Oven-roasted beef tenderloin on a biscuit with mandarin cranberry chutney

3

Chicken

Cajun Chicken Corn Dog
Tempura-fried on a stick with a honey-dijon drizzle

3

Chicken & Waffle
With maple cream

3

Down Home Pot Stickers
Pan-fried chicken & cabbage pot stickers with a red eye gravy drizzle

3

Other

Classic Deviled Eggs
 Flavored Deviled Eggs
Pick one: duck confit, bacon & chive, smoked salmon & caper

2.5
 3

Herb Seared Lamb Pops
Seared lamb with a balsamic reduction

3.5

Prosciutto-Wrapped Asparagus
Grilled asparagus & herbed goat cheese wrapped with prosciutto

3.5

BBQ Johnny Cakes
Pulled pork BBQ served on Johnny cakes

3

Duck Confit
Served on a wonton crisp with a golden peach barbeque sauce

3

Southern Ham Biscuits
with Honey Butter

3

DISPLAYED HORS D'OEUVRES

<p>Artisan Cheese & Fruit Array <i>Wedges of hand-wrapped brie, Wisconsin cheddar, blue cheese, smoked gouda & herb Havarti served with fancy crackers, sliced baguette, grapes, melon & berries, crudité of veggies with green goddess dressing</i></p>	7.5	<p>l'On Lawn Party <i>Traditional, shrimp cocktail, chilled spinach herb goddess dip with grilled ciabatta toast points, baked brie en crouté with boysenberry jam, shaved almonds & toast points, herb chicken salad mini croissants, chilled poached asparagus with citrus aioli & seasonal melon, berries & grapes</i></p>	14
<p>Antipasto <i>Lavish display of roman artichokes, asparagus, portabella mushrooms, balsamic marinated onions, pepperoncini, roasted red peppers, assorted cheeses, salami, capicola & mortadella with artisan breads & EVOO</i></p>	8.95	<p>Battery Lawn Party <i>Lowcountry pimento cheese mini sandwiches, southern ham biscuits, pickled shrimp, southern deviled eggs, pickled & raw vegetables with assorted seasonal melon, berries & grapes</i></p>	14
<p>Raw Bar <i>Chilled shrimp cocktail, crab claws, chilled oysters with a trio of sauces & crackers</i></p>	15	<p>Mashed Potato Bar <i>Served in a stemless martini glass with cheddar cheese, chives, scallions, sour cream, blue cheese crumbles, diced tomato, & bacon bits</i></p>	6.5
<p>Oyster Bar <i>Chilled oysters on the half-shell with sauces & crackers</i></p>	9	<p>Mac-N-Cheese Bar <i>Served in a stemless martini glass with cheddar cheese, chives, scallions, sour cream, blue cheese crumbles, diced tomato, & bacon bits</i></p>	6.5
<p>Oysters Rockefeller <i>Baked oysters with spinach, onion and parmesan</i></p>	8		
<p>Crab Cakes <i>Served with a traditional remoulade</i></p>	9	<p>Domestic Cheese Tray <i>Offered with assorted crackers, grapes & berries</i></p>	4.95
<p>Classic Shrimp Cocktail <i>Chilled, jumbo shrimp with cocktail sauce</i></p>	10	<p>From the Garden <i>Trio of salads- Traditional Caesar, baby greens with carrots, red onions & herb croutons with a balsamic vinaigrette & a fresh seasonal garden vegetable pasta salad with an herb aioli</i></p>	7
<p>Hot Seafood Bar <i>Charleston crab cakes, oysters rockefeller & creole BBQ Shrimp</i></p>	15		

ATTENDED / SMALL PLATE STATIONS

Braised Meats

Braised Pork Belly <i>Slow-braised pork belly with a herb crust & cranberry orange chutney</i>	13	Braised Beef Short Ribs <i>Porter-braised short ribs with pan gravy</i>	12
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Seafood

Crab Cakes <i>Lump crab meat and island spices with a roasted plum tomato tartar sauce</i>	13	Encrusted Flounder <i>Stuffed with spinach & cheese topped with lemon beurre blanc</i>	13
Lowcountry Shrimp –n- Grits <i>Seared shrimp & Andouille sausage over stone ground grits with a Tasso cream</i>	12.5	Baked Grouper <i>Parmesan breadcrumb & applewood-smoked bacon encrusted grouper with a roasted red pepper butter</i>	14
Pan-Roasted Snapper <i>Herb crusted snapper with green tomato & pepper chutney</i>	13	Grilled Salmon <i>With fresh dill hollandaise</i>	13

Poultry

Grilled Cornish Hen <i>Herb- rubbed, grilled, split quail with a blackberry balsamic reduction</i>	14	Braised Duck Quarters <i>Fall/Winter: red wine-braised duck with creamy grits & au jus Spring/Summer: olive oil- braised duck with a warm white bean & asparagus salad</i>	14.5
Pecan-Encrusted Chicken <i>Pan-fried, pecan-encrusted chicken with peach chutney</i>	11	Buttermilk Fried Chicken <i>Battered & fried, served with peach chutney</i>	11

Other

Pasta <i>Choice of two pasta styles- bucatini, farfalle, penne, fettuccine, tagliatelle, orechiette Choice of two sauces – marinara, alfredo, garlic & oil, Bolognese, rose cream, carbonara</i>	11
Add grilled chicken	4
Add grilled shrimp	5

THEMED & CARVING STATIONS

Small Plate Stations

Italian	15	BBQ from the South	15
<i>Baked Italian chicken, eggplant parmesan, linguine with marinara, focaccia bread, EVO, balsamic vinegar & fresh grated parmesan</i>		<i>Slow cooked pulled pork BBQ with a duo of sauces, southern sweet coleslaw, mac-n-cheese & sweet cornbread</i>	

Carving Stations

(Additional \$125 Chef Carving Fee Applies)

Roasted Beef Tenderloin <i>With a bourbon demi-glace</i>	16	Roasted Rack of Lamb <i>With cabernet demi-glace</i>	17
Roasted Prime Rib <i>With au jus & horseradish cream</i>	14	Roasted Pork Loin <i>With a blackberry port demi-glace</i>	11
Roasted Top Round of Beef <i>With au jus</i>	11	Meatloaf <i>With red-eye gravy</i>	11
Baked Ham <i>With brown sugar glaze</i>	11	Beef Brisket <i>With BBQ demi glaze</i>	11
Roasted Turkey Breast <i>With cran-orange chutney</i>	11		

DINNER BUFFETS

(Available only for guaranteed guests counts of 50 or more)

Italian	34	Country French	38
<i>Caprese salad, eggplant parmesan, shrimp scampi, fettucine alfredo, chicken marsala, roasted vegetables, parmesan risotto & focaccia bread with EVOO</i>		<i>Baby greens salad with candied pecans & a red wine vinaigrette, oven-roasted salmon with a fresh dill hollandaise, coq au vin with natural au jus, roasted pork loin with a brandy cream, haricot vert, au gratin potatoes, pureed parsnips with baguettes with herb whipped butter</i>	
Deep South	33	Lowcountry Traditions	35
<i>Southern fried chicken, meatloaf carving station with red eye gravy, slow cooked pulled pork BBQ, with a duo of sauces, blue cheese coleslaw, mac-n-cheese, mashed sweet potatoes, lowcountry red rice & sweet cornbread with honey butter</i>		<i>Local greens salad with a sweet balsamic vinaigrette, fried turkey with cranberry chutney, Charleston shrimp & grits with Tasso gravy, brown sugar-glazed country ham, sweet potato mash, collard greens, succotash, sweet cornbread, biscuits & honey butter</i>	

PLATED / SERVED SELECTIONS

Soups

She Crab Soup	6
Lobster Bisque	7
Corn Chowder	5
Watermelon Gazpacho	5
French Onion Soup	6

Salads

“Simple” Baby Greens Salad	6
Iceberg Wedge Salad	6
Spinach Salad	7
Caesar Salad	6
Caprese Salad	7

ENTREES

Poultry

Pecan-Encrusted Chicken <i>Pan-fried, pecan-encrusted chicken with a housemade peach chutney with maple mashed sweet potatoes & sautéed green beans</i>	29	Herb-Roasted Cornish Game Hen <i>Herb- roasted game hen with garlic mashed potatoes sautéed summer squash & a tarragon pan gravy</i>	32
Oscar Scaloppini Chicken <i>Pan-sautéed chicken scaloppini with lump crab, capers & lemon beurre blanc over garlic mashed potatoes with sautéed julienned vegetables</i>	32	Seared Duck Breast <i>Pan-seared duck breast finished with a spiced stone fruit chutney over stone-ground grits with sautéed julienned vegetables</i>	36
Florentine Roulade of Chicken <i>Roulade of chicken, spinach, sun-dried tomatoes & sweet roasted garlic with a chardonnay pan sauce over parmesan risotto with sautéed julienned Vegetables</i>	31	Braised Duck Quarters <i>Fall/Winter: red wine-braised duck with creamy grits & au jus Spring/Summer: olive oil- braised duck with a warm white bean & asparagus salad</i>	31

ENTREES CONT'D

Beef, Pork, Lamb

Filet Mignon <i>Grilled filet mignon with cognac peppercorn cream sauce with a potato napoleon & grilled asparagus</i>	44	Braised Beef Short Ribs <i>Slow porter-braised short ribs over stone ground grits with roasted carrots & pan gravy</i>	34
Châteaubriand <i>Herb encrusted, roasted beef tenderloin served with a sherry cream sauce, roasted fingerling potatoes & grilled asparagus</i>	43	Roasted Pork Loin <i>Roasted pork loin served with a blackberry port pan gravy over garlic mashed potatoes with sautéed julienned vegetables</i>	32
Steak Au Poivre <i>Pan-seared, peppercorn-encrusted NY strip steak with a sherry cream sauce over mashed potatoes with grilled asparagus</i>	40	Osso Buco <i>Traditional roasted veal shanks with herb-mashed potatoes & julienned vegetables</i>	44
Prime Rib <i>Oven-roasted prime rib with a wild mushroom pan gravy with roasted potatoes & southern succotash</i>	38	Herb Roasted Rack of Lamb <i>Herb and Dijon- rubbed roasted rack of lamb with a balsamic reduction, Vidalia onions, & roasted potatoes</i>	44

Seafood

Crab Cakes <i>Panko-dusted, pan-fried crab cakes with green tobasco beurre blanc collard greens & stoneground grits</i>	32	Stuffed Lobster <i>Crab stuffed whole Maine lobster with a roasted red pepper butter over jasmine rice with pan seared asparagus</i>	market price
Pan-Roasted Grouper <i>Pan-roasted grouper with a southern succotash & whole grain mustard cream with garlic mashed potatoes</i>	32	Pacific Rim Salmon <i>Pan-seared salmon with a ginger soy glaze over cool cucumber salad & chili mayo with jasmine rice</i>	32
Stuffed Flounder <i>Cornmeal-crusted, oven-roasted flounder with Dungeness crab & shrimp stuffing with pureed red bliss potatoes, lemon beurre blanc & sautéed julienned vegetables</i>	39	Sesame-Seared Mahi Mahi <i>Sesame-encrusted, seared mahi mahi with ponzu over Asian slaw & an edamame succotash</i>	32
Lowcountry Shrimp-n-Grits <i>Pan-seared shrimp & Andouille over stone-ground grits with Tasso gravy</i>	29	Honey-Glazed Snapper <i>Honey-glazed snapper with a Creole sauce over jicama slaw with jasmine rice</i>	32
Grilled Salmon <i>Grilled salmon filet with basil pesto over parmesan mashed potatoes with roasted seasonal vegetables</i>	32	Seared Sea Scallops <i>Seared jumbo scallops with a sweet silver queen corn velouté on a bed of jasmine rice with sautéed julienned vegetables</i>	34

ENTREES CONT'D

Duo Plates

Grilled Petit Filet & Cold Water Lobster Tail <i>Finished with a Grand Marnier mandarin butter over parmesan mashed potatoes with grilled asparagus</i>	49	Grilled Petit Filet & Jumbo Shrimp <i>Served with a roasted pepper butter over parmesan risotto with sautéed julienned vegetables</i>	42
Grilled Petit Filet & Crab Cake <i>With a béarnaise sauce over stone-ground grits & collard greens</i>	45	Herb Roasted Cornish Hen & Jumbo Lump Crab Cake <i>With garlic mash potatoes, sauteed squash and a tarragon pan gravy</i>	44
Grilled Petit Filet & Duck Breast <i>With spiced fruit chutney over creamy grits with roasted vegetables</i>	48	Roasted Pork Loin & Cornish Game Hen <i>Finished with a blackberry port gravy over chive mash potatoes and julienned vegetables</i>	42

Sides

Stone Ground Grits	3	Sautéed Summer Squash	3
Cheesy Grits	3	Grilled Asparagus	5
Herb-Roasted Potatoes	3	Sautéed Julienned Seasonal	3
Parmesan Mashed Potatoes	3	Vegetables	3
Garlic Mashed Potatoes	3	Sautéed Green Beans	3
Maple Sweet Mashed Potatoes	3	Fried Okra	3
Wild Rice Pilaf	3	Dressed Baby Greens	3
Macaroni & Cheese	3	Assorted Artisan breads and rolls	3
Jasmine Rice	3	Lobster Macaroni & Cheese	5
Parmesan Risotto	3	Bacon, Blue Cheese Macaroni & Cheese	5
Collard Greens	3		

CHILD/VENDOR MEALS

Children's Menu (Age 4-12)

Children 0-3 Years of Age	Free	Children's Beverage	6
Children 4-12 Years of Age (Chicken Fingers, Macaroni & Cheese)	12	Children 4-12 Years of Age (½-Price Stations or Buffet)	Varies

Vendors

½-Price Stations or Buffet	Varies	Vendor Beverage & Non-Alcoholic	6
Chef's Choice Boxed Dinner	15		

DESSERTS

Plated

Fresh Berry Napoleon with Vanilla Custard	7	White Chocolate Macadamia Nut Cheesecake	7
Banana Pecan Bread Pudding with Crème Anglaise	6	Chocolate Mousse Napoleon	7

Pick-Up Sweets

Cheese Cake Bites <i>Assorted flavors – vanilla, chocolate, lemon, almond, raspberry, tuxedo</i>	6	Cookie Assortment <i>Assorted cookies- chocolate chip, oatmeal, snickerdoodle, mint chocolate chip</i>	6
Cupcake Assortment <i>Assorted cupcakes- chocolate, vanilla, red velvet</i>	6		

Coffee

(Coffee Urn Rental Fee of \$50, Cup Rental Fees Applicable)

Coffee Station (minimum of 50 people)	3
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FROM THE BAR

Full Bar

Silver Tier	Gold Tier	Platinum Tier
3 Hours: \$17 Additional Hour: \$5	3 Hours: \$21 Additional Hour: \$6	3 Hours: \$27 Additional Hour: \$7
<p>Fris Vodka, Seagram's Gin, Bacardi Rum, Jim Beam, Canadian Club Blend, Dewar's Scotch</p> <p>Budweiser & Bud Light</p> <p>Coastal Vines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick Two)</p>	<p>Titos Vodka, Beefeater Gin, Cruzan Rum, Maker's Mark, Canadian Club Reserve, Chivas Regal 12 Scotch</p> <p>Budweiser & Bud Light Amstel Light, Heineken</p> <p>Mondavi Private Select: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick Any Two)</p>	<p>Platinum Tier Belvedere Vodka, Plymouth Gin, 10 Cane Rum, Crown Royal, Knob Creek Bourbon, Glenlivet 12 Single Malt Scotch</p> <p>Budweiser & Bud Light Amstel Light, Heineken Westbrook</p> <p>Franciscan Wines: Chardonnay, Cabernet</p>

Beer & Wine Bar

Silver Tier	Gold Tier	Platinum Tier
3 Hours: \$12 Additional Hour: \$3	3 Hours: \$16 Additional Hour: \$4	3 Hours: \$22 Additional Hour: \$5
<p>Budweiser & Bud Light</p> <p>Coastal Vines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick Any Two)</p>	<p>Budweiser & Bud Light Amstel Light, Heineken</p> <p>Mondavi Private Select: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick Any Two)</p>	<p>Budweiser & Bud Light Amstel Light, Heineken Westbrook</p> <p>Franciscan Wines: Chardonnay, Cabernet</p>

Champagne Toasts & Signature Cocktails

Champagne Toast	3
Sweet Tea Vodka & Lemonade	3.5

Pricing for custom signature cocktails available upon request