

# CATERING & BAR MENU



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[www.ioncreekclub.com](http://www.ioncreekclub.com)













# PLATED / SERVED SELECTIONS

## Soups

She Crab Soup  
Lobster Bisque  
Corn Chowder  
Watermelon Gazpacho  
French Onion Soup

## Salads

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

# ENTREES

## Poultry

<p>Pecan-Encrusted Chicken <i>Pan-fried, pecan-encrusted chicken with a housemade peach chutney with maple mashed sweet potatoes &amp; sautéed green beans</i></p>	36	<p>Herb-Roasted Cornish Game Hen <i>Herb- roasted game hen with garlic mashed potatoes sautéed summer squash &amp; a tarragon pan gravy</i></p>	36
<p>Oscar Scaloppini Chicken <i>Pan-sautéed chicken scaloppini with lump crab, capers &amp; lemon beurre blanc over garlic mashed potatoes with sautéed julienned vegetables</i></p>	36	<p>Seared Duck Breast <i>Pan-seared duck breast finished with a spiced stone fruit chutney over stone-ground grits with sautéed julienned vegetables</i></p>	40
<p>Florentine Roulade of Chicken <i>Roulade of chicken, spinach, sun-dried tomatoes &amp; sweet roasted garlic with a chardonnay pan sauce over parmesan risotto with sautéed julienned Vegetables</i></p>	35	<p>Braised Duck Quarters <i>Fall/Winter: red wine-braised duck with creamy grits &amp; au jus Spring/Summer: olive oil- braised duck with a warm white bean &amp; asparagus salad</i></p>	35



# ENTREES CONT'D

## Beef, Pork, Lamb

Filet Mignon <i>Grilled filet mignon with cognac peppercorn cream sauce with a potato napoleon &amp; grilled asparagus</i>	49	Braised Beef Short Ribs <i>Slow porter-braised short ribs over stone ground grits with roasted carrots &amp; pan gravy</i>	38
Châteaubriand <i>Herb encrusted, roasted beef tenderloin served with a sherry cream sauce, roasted fingerling potatoes &amp; grilled asparagus</i>	48	Roasted Pork Loin <i>Roasted pork loin served with a blackberry port pan gravy over garlic mashed potatoes with sautéed julienned vegetables</i>	36
Steak Au Poivre <i>Pan-seared, peppercorn-encrusted NY strip steak with a sherry cream sauce over mashed potatoes with grilled asparagus</i>	44	Osso Buco <i>Traditional roasted veal shanks with herb-mashed potatoes &amp; julienned vegetables</i>	49
Prime Rib <i>Oven-roasted prime rib with a wild mushroom pan gravy with roasted potatoes &amp; southern succotash</i>	42	Herb Roasted Rack of Lamb <i>Herb and Dijon- rubbed roasted rack of lamb with a balsamic reduction, Vidalia onions, &amp; roasted potatoes</i>	49

## Seafood

Crab Cakes <i>Panko-dusted, pan-fried crab cakes with green tobasco beurre blanc collard greens &amp; stoneground grits</i>	36	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 &amp; whole grain mustard cream with garlic mashed potatoes</i>	36	Pacific Rim Salmon <i>Pan-seared salmon with a ginger soy glaze over cool cucumber salad &amp; chili mayo with jasmine rice</i>	36
Stuffed Flounder <i>Cornmeal-crusted, oven-roasted flounder with Dungeness crab &amp; shrimp stuffing with pureed red bliss potatoes, lemon beurre blanc &amp; sautéed julienned vegetables</i>	43	Sesame-Seared Mahi Mahi <i>Sesame-encrusted, seared mahi mahi with ponzu over Asian slaw &amp; an edamame succotash</i>	36
Lowcountry Shrimp-n-Grits <i>Pan-seared shrimp &amp; Andouille over stone-ground grits with Tasso gravy</i>	32	Honey-Glazed Snapper <i>Honey-glazed snapper with a Creole sauce over jicama slaw with jasmine rice</i>	36
Grilled Salmon <i>Grilled salmon filet with basil pesto over parmesan mashed potatoes with roasted seasonal vegetables</i>	36	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>	38

# ENTREES CONT'D

## Duo Plates

<p>Grilled Petit Filet &amp; Cold Water Lobster Tail <i>Finished with a Grand Marnier mandarin butter over parmesan mashed potatoes with grilled asparagus</i></p> <p>Grilled Petit Filet &amp; Crab Cake <i>With a béarnaise sauce over stone-ground grits &amp; collard greens</i></p> <p>Grilled Petit Filet &amp; Duck Breast <i>With spiced fruit chutney over creamy grits with roasted vegetables</i></p>	<p>54</p> <p>50</p> <p>53</p>	<p>Grilled Petit Filet &amp; Jumbo Shrimp <i>Served with a roasted pepper butter over parmesan risotto with sautéed julienned vegetables</i></p> <p>Herb Roasted Cornish Hen &amp; Jumbo Lump Crab Cake <i>With garlic mash potatoes, sauteed squash and a tarragon pan gravy</i></p> <p>Roasted Pork Loin &amp; Cornish Game Hen <i>Finished with a blackberry port gravy over chive mash potatoes and julienned vegetables</i></p>	<p>47</p> <p>49</p> <p>47</p>
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## Sides

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

Renter to provide all cakes and desserts  
Creek Club to provide accoutrements

## 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: \$20	3 Hours: \$24	3 Hours: \$33
<p>Fris Vodka, Seagram's Gin, Bacardi Rum, Jim Beam, Canadian Club Blend, Dewar's Scotch</p> <p>Budweiser &amp; 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 &amp; 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, Mount Gay Rum, Crown Royal, Knob Creek Bourbon, , Glenlivet 12 Single Malt Scotch</p> <p>Budweiser &amp; Bud Light Amstel Light, Heineken Westbrook</p> <p>Franciscan Wines: Chardonnay, Cabernet</p>

## Beer & Wine Bar

Silver Tier	Gold Tier	Platinum Tier
3 Hours: \$15	3 Hours: \$19	3 Hours: \$25
<p>Budweiser &amp; Bud Light</p> <p>Coastal Vines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick Any Two)</p>	<p>Budweiser &amp; Bud Light Amstel Light, Heineken</p> <p>Mondavi Private Select: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick Any Two)</p>	<p>Budweiser &amp; Bud Light Amstel Light, Heineken Westbrook</p> <p>Franciscan Wines: Chardonnay, Cabernet</p>

## Champagne Toasts & Signature Cocktails

Pricing for custom signature cocktails available upon request