

CATERING & BAR MENU



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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"	4	Mini Crab Cakes	4.5
<i>Crème fraîche & bourbon</i>		<i>Panko-dusted lump crab cakes with an old bay aioli</i>	
Crab Bruschetta	4.5	Shrimp Cocktail	4.5
<i>Lump crab & sautéed sweet peppers with arugula on grilled ciabatta</i>		<i>Chilled and skewered extra-large, poached shrimp in a shot glass with zesty cocktail sauce & a lime wedge</i>	
Shrimp & Grits	4.5	Seared Scallop Spoon	4.5
<i>With Tasso cream in an espresso cup accompanied by a demitasse spoon</i>		<i>Pan-seared Diver Sea scallops with a tropical relish</i>	
Smoked Salmon Canapé	4.5	Island BBQ Skewers	4.5
<i>Smoked salmon on cucumber chips with dill crème fraîche & caper oil</i>		<i>Shrimp or scallops wrapped with apple wood smoked bacon & brushed with a grilled pineapple BBQ sauce</i>	
Tuna Spoons	4.5	Fried Oyster	4.5
<i>Seared Ahi Tuna with green tomato salsa</i>		<i>Served on a black eyed pea cake with tartar sauce</i>	
Sweet and Tangy Shrimp	4.5	Lobster Macaroni & Cheese	4.5
<i>Grilled Honey Dijon glazed shrimp on a sesame crisp with candied ginger & scallion</i>		<i>Delicious macaroni & cheese served on bouillon spoons</i>	

Vegetarian

Grilled Cheese & Tomato Soup	5	Sweet Potato Fries	4.5
		<i>With homemade blue cheese dressing</i>	
Lowcountry Grilled Pimento Cheese	4	French Fries	4.5
<i>Classic pimento cheese sandwiches</i>		<i>With warm pimento cheese sauce</i>	
Caprese Crostini	4.5	Asparagus Fries	4.5
<i>Heirloom tomatoes, fresh mozzarella & basil with a balsamic reduction on toasted sourdough</i>		<i>Beer-battered asparagus with Cajun aioli</i>	
Mushroom Buttons	4.5	Fried Green Tomato	4
<i>Mushroom caps stuffed with herbs & goat cheese</i>		<i>with pimento aioli</i>	

PASSED HORS D'OEUVRES

Beef

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

4.5 Blackened Tenderloin 4.5
Blackened tenderloin served on grilled French bread with baby greens and an herbed mayo

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

4.5 Tenderloin Biscuits 4.5
Oven-roasted beef tenderloin on a biscuit with mandarin cranberry chutney

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

4.5

Chicken

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

4.5 Down Home Pot Stickers 4.5
Pan-fried chicken & cabbage pot stickers with a red eye gravy drizzle

Chicken & Waffle
With maple cream

4.5

Other

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

3.5 BBQ Johnny Cakes 4.5
4.5 *Pulled pork BBQ served on Johnny cakes*

Herb Seared Lamb Pops
Seared lamb chop with a balsamic reduction

6 Duck Confit 4.5
Served on a wonton crisp with a golden peach barbeque sauce

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

5 Southern Ham Biscuits 4.5
with Honey Butter

DISPLAYED HORS D'OEUVRES

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>	10.5	I'On Lawn Party <i>Traditional, shrimp cocktail, chilled spinach herb goddess dip with grilled ciabatta toast points, baked brie en croutê with boysenberry jam, shaved almonds & toast points, herb chicken salad mini croissants, chilled poached asparagus with citrus aioli & seasonal melon, berries & grapes</i>	18
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>	12	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>	18
Raw Bar <i>Chilled shrimp cocktail, crab claws, chilled oysters with a trio of sauces & crackers</i>	19	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>	11.5
Oyster Bar <i>Chilled oysters on the half-shell with sauces & crackers</i>	13	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>	11.5
Oysters Rockefeller <i>Baked oysters with spinach, onion and parmesan</i>	13		
Crab Cakes <i>Served with a traditional remoulade</i>	13	Domestic Cheese Tray <i>Offered with assorted crackers, grapes & berries</i>	9.50
Classic Shrimp Cocktail <i>Chilled, jumbo shrimp with cocktail sauce</i>	13	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>	12
Hot Seafood Bar <i>Charleston crab cakes, oysters rockefeller & creole BBQ Shrimp</i>	19		

ATTENDED / SMALL PLATE STATIONS

(minimum of 3 stations)

Braised Meats

Braised Pork Belly <i>Slow-braised pork belly with a herb crust & cranberry orange chutney</i>	16	Braised Beef Short Ribs <i>Porter-braised short ribs with pan gravy</i>	15
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Seafood

Crab Cakes <i>Lump crab meat and island spices with a roasted plum tomato tartar sauce</i>	16	Encrusted Flounder <i>Stuffed with spinach & cheese topped with lemon beurre blanc</i>	16
Lowcountry Shrimp –n- Grits <i>Seared shrimp & Andouille sausage over stone ground grits with a Tasso cream</i>	17	Baked Grouper <i>Parmesan breadcrumb & applewood-smoked bacon encrusted grouper with a roasted red pepper butter</i>	17
Pan-Roasted Snapper <i>Herb crusted snapper with green tomato & pepper chutney</i>	16	Grilled Salmon <i>With fresh dill hollandaise</i>	17

Poultry

Grilled Cornish Hen <i>Herb- rubbed, grilled, split quail with a blackberry balsamic reduction</i>	17	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>	17.5
Pecan-Encrusted Chicken <i>Pan-fried, pecan-encrusted chicken with peach chutney</i>	14	Buttermilk Fried Chicken <i>Lightly battered & fried, served with peach</i>	14

Other

Pasta:

*Choice of two pasta styles- bucatini, farfalle, penne, fettuccine, tagliatelle, orechiette
Choice of two sauces – marinara, alfredo, garlic & oil, rose cream, carbonara*

Choose protein:

Grilled chicken	18
Grilled shrimp	19

THEMED & CARVING STATIONS

Small Plate Stations

Italian	19	BBQ from the South	19
<i>Baked Italian chicken, eggplant parmesan, linguine with marinara & fresh grated parmesan</i>		<i>Slow cooked pulled pork BBQ with a duo of sauces, southern sweet coleslaw, and mac-n-cheese</i>	

Carving Stations

(Additional \$125 Chef Carving Fee Applies)

Roasted Beef Tenderloin	21	Roasted Rack of Lamb	21
<i>With a bourbon demi-glace</i>		<i>With cabernet demi-glace</i>	
Roasted Prime Rib	19	Roasted Pork Loin	14
<i>With au jus & horseradish cream</i>		<i>With a blackberry port demi-glace</i>	
Roasted Top Round of Beef	14	Meatloaf	14
<i>With au jus</i>		<i>With red-eye gravy</i>	
Baked Ham	14	Beef Brisket	15
<i>With brown sugar glaze</i>		<i>With BBQ demi glaze</i>	
Roasted Turkey Breast	14		
<i>With cran-orange chutney</i>			

DINNER BUFFETS

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

Italian	54	Country French	57
<i>Caprese salad, eggplant parmesan, shrimp scampi, fettucine alfredo, chicken marsala, roasted vegetables, parmesan risotto, and fresh grated parmesan cheese</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, and pureed parsnips</i>	
Deep South	54	Lowcountry Traditions	55
<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, and lowcountry red rice</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, and succotash</i>	

PLATED / SERVED SELECTIONS

Soups

She Crab Soup	8
Lobster Bisque	9
Corn Chowder	7
Watermelon Gazpacho	7

Salads

"Simple" Baby Greens Salad	10
Iceberg Wedge Salad	10
Spinach Salad	11
Caesar Salad	10

ENTREES

(soup or salad must accompany all 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>	37	Herb-Roasted Cornish Game Hen <i>Herb- roasted game hen with garlic mashed potatoes sautéed summer squash & a tarragon pan gravy</i>	41
Oscar Scaloppini Chicken <i>Pan-sautéed chicken scaloppini with lump crab, capers & lemon beurre blanc over garlic mashed potatoes with sautéed julienned vegetables</i>	42	Seared Duck Breast <i>Pan-seared duck breast finished with a spiced stone fruit chutney over stone-ground grits with sautéed julienned vegetables</i>	43
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>	40	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>	40

ENTREES CONT'D

Beef, Pork, Lamb

Filet Mignon <i>Grilled filet mignon with cognac peppercorn cream sauce with a potato napoleon & grilled asparagus</i>	55	Braised Beef Short Ribs <i>Slow porter-braised short ribs over stone ground grits with roasted carrots & pan gravy</i>	44
Châteaubriand <i>Herb encrusted, roasted beef tenderloin served with a sherry cream sauce, roasted fingerling potatoes & grilled asparagus</i>	53	Roasted Pork Loin <i>Roasted pork loin served with a blackberry port pan gravy over garlic mashed potatoes with sautéed julienned vegetables</i>	42
Steak Au Poivre <i>Pan-seared, peppercorn-encrusted NY strip steak with a sherry cream sauce over mashed potatoes with grilled asparagus</i>	49	Osso Buco <i>Traditional roasted veal shanks with herb-mashed potatoes & julienned vegetables</i>	55
Prime Rib <i>Oven-roasted prime rib with a wild mushroom pan gravy with roasted potatoes & southern succotash</i>	48	Herb Roasted Rack of Lamb <i>Herb and Dijon- rubbed roasted rack of lamb with a balsamic reduction, Vidalia onions, & roasted potatoes</i>	55

Seafood

Crab Cakes <i>Panko-dusted, pan-fried crab cakes with green tobasco beurre blanc collard greens & stoneground grits</i>	41	Pacific Rim Salmon <i>Pan-seared salmon with a ginger soy glaze over cool cucumber salad & chili mayo with jasmine rice</i>	41
Pan-Roasted Grouper <i>Pan-roasted grouper with a southern succotash & whole grain mustard cream with garlic mashed potatoes</i>	42	Sesame-Seared Mahi Mahi <i>Sesame-encrusted, seared mahi mahi with ponzu over Asian slaw & an edamame succotash</i>	41
Stuffed Flounder <i>Cornmeal-crust, oven-roasted flounder with Dungeness crab & shrimp stuffing with pureed red bliss potatoes, lemon beurre blanc & sautéed julienned vegetables</i>	49	Honey-Glazed Snapper <i>Honey-glazed snapper with a Creole sauce over jicama slaw with jasmine rice</i>	41
Lowcountry Shrimp-n-Grits <i>Pan-seared shrimp & Andouille over stone-ground grits with Tasso gravy</i>	37	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>	44
Grilled Salmon <i>Grilled salmon filet with basil pesto over parmesan mashed potatoes with roasted seasonal vegetables</i>	41		

ENTREES CONT'D

(soup or salad must accompany all duo plates)

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>	61	Grilled Petit Filet & Jumbo Shrimp <i>Served with a roasted pepper butter over parmesan risotto with sautéed julienned vegetables</i>	53
Grilled Petit Filet & Crab Cake <i>With a béarnaise sauce over stone-ground grits & collard greens</i>	56	Herb Roasted Cornish Hen & Jumbo Lump Crab Cake <i>With garlic mash potatoes, sauteed squash and a tarragon pan gravy</i>	54
Grilled Petit Filet & Duck Breast <i>With spiced fruit chutney over creamy grits with roasted vegetables</i>	59	Roasted Pork Loin & Cornish Game Hen <i>Finished with a blackberry port gravy over chive mash potatoes and julienned vegetables</i>	52

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 Rolls w/butter	4
Jasmine Rice	3	Biscuits or Cornbread w/butter	4
Parmesan Risotto	3	Lobster Macaroni & Cheese	5
Collard Greens	3	Bacon, Blue Cheese Macaroni & Cheese	5



CHILD/VENDOR MEALS

Children's Menu (Age 4-12)

Children 0-3 Years of Age	Free	Children's Beverage	7
Children 4-12 Years of Age (Chicken Fingers, Macaroni & Cheese)	20	Children 4-12 Years of Age (½-Price Stations or Buffet)	Varies

Vendors

½-Price Stations or Buffet	Varies	Vendor Beverage & Non-Alcoholic	7
Chef's Choice Boxed Dinner	17.5		

DESSERTS

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

Coffee

Coffee Station	(minimum of 50 people)	5
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FROM THE BAR

Full Bar

Silver Tier	Gold Tier	Platinum Tier
3 Hours: \$21 Additional Hour: \$6	3 Hours: \$25 Additional Hour: \$7	3 Hours: \$35 Additional Hour: \$9
Fris Vodka, Seagram's Gin, Cruzan Rum, Jim Beam, Canadian Club Blend, Dewar's Scotch Budweiser & Bud Light Coastal Vines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick 1 red and 1 white)	Titos Vodka, Beefeater Gin, Bacardi Rum, Maker's Mark, Seagram's VO, Chivas Regal 12 Scotch Budweiser & Bud Light Amstel Light, Heineken Bogle Vineyards: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick 1 red, 1 white)	Platinum Tier Belvedere Vodka, Plymouth Gin, Mount Gay Rum, Crown Royal, Knob Creek Bourbon, Glenlivet 12 Single Malt Scotch Budweiser & Bud Light Amstel Light, Heineken Westbrook J. Lohr Estates: Chardonnay, Pinot Noir

Beer & Wine Bar

Silver Tier	Gold Tier	Platinum Tier
3 Hours: \$16 Additional Hour: \$4	3 Hours: \$20 Additional Hour: \$5	3 Hours: \$27 Additional Hour: \$7
Budweiser & Bud Light Coastal Vines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick Any Two)	Budweiser & Bud Light Amstel Light, Heineken Bogle Vineyards: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet (Pick Any Two)	Budweiser & Bud Light Amstel Light, Heineken Westbrook J. Lohr Estates: Chardonnay, Pinot Noir

Champagne Toasts & Signature Cocktails

Pricing for custom signature cocktails available upon request

Creek Club reserves the right to substitute any brand of wine for a comparably priced product at its sole discretion at any time