

# CAVIAR & BANANAS

## CATERING SELECTIONS: DINNER BUFFETS

### WAY SOUTH OF BROAD

- **SOUTHWEST BLACK BEAN SALAD**  
Tomatoes/ Red Onion/ Avocado/ Jicama/ Cilantro-Lime Vinaigrette
- **PORK CARNITAS**  
Tomatillo Salsa/ Pickled Onion
- **SMOKED CHICKEN TAMALES**  
Heirloom Pico de Gallo/ Yuzu Cream
- **STREET VENDOR STYLE CORN ON THE COB (seasonal)**  
Cotija Cheese/ Spicy Mayo/ Lime
- **CORIANDER GRILLED ZUCCHINI**
- **TRI-COLORED TORTILLA CHIPS & FRESH SALSA**

### WADMALAW ISLAND

- **CHILLED WEDGE OF BIBB LETTUCE**  
Apple Wood Smoked Bacon/ Tomato/ Shaved Red Onion/ Pimento-Ranch Dressing
- **BBQ SPICED GRILLED PORK LOIN**  
Roasted Corn-Bacon Relish
- **CITRUS-THYME ROTISSERIE CHICKEN**
- **COLLARD GREENS**  
Smoked Ham Hock/ Cippolini Onions/Apple Cider Vinegar
- **CAROLINA GOLD & WILD RICE PILAF**
- **C & B BISCUITS & CORNBREAD/ WHIPPED BUTTER**

### MARKET STREET

- **MIXED GREEN SALAD**  
Dried Cranberries/ Candied Pecans/ Crumbled Blue Cheese/ Vidalia Onion Vinaigrette
- **FRIED GREEN TOMATOES**  
Goat Cheese/ Red Pepper Jam
- **LOWCOUNTRY SHRIMP & GRITS**  
Fresh Shrimp/ Tasso Gravy/ Stone Ground Creamy White Grits
- **BACON-WRAPPED VEAL MEATLOAF**  
Creamy Mashed Purple Potatoes
- **TINY GREEN BEAN PECANDINE**
- **C&B SOUTHERN BREAD BASKET/ WHIPPED BUTTER**

## *DINNER BUFFETS CONTINUED*

### **UPPER KING STREET**

- **C&B HOUSE SALAD**  
Mixed Greens/ Tiny Green Beans/ Orange Segments/ Roasted Walnuts/  
Truffled Champagne Vinaigrette
- **SEARED BUTCHER STEAK**  
Truffled Port Wine Reduction/ Mushroom Ragout
- **PAN-SEARED SALMON**  
Pickled Shallot & Caper Beurre Blanc/ Steamed Spinach
- **TWICE-BAKED TRUFFLE POTATOES**
- **C&B ASSORTED BREAD BASKET/ WHIPPED BUTTER**

### **SPOLETO FESTIVAL**

- **CAESAR SALAD**  
Romaine/ Roasted Tomatoes/ Shaved Parmesan/ Herb Croutons/ Caesar Dressing
- **ROASTED VEGETABLE LASAGNA**
- **PESTO ENCRUSTED SEASONAL FISH OVER ESCAROLE**
- **OLIVE OIL ROSEMARY ROASTED POTATOES**
- **SAUTEED BROCCOLINI**
- **FOCCACIA/ GARLIC INFUSED E.V.O.O**

### **SOUTH OF BROAD**

- **SPINACH SALAD**  
Goat Cheese/ Strawberries/ Dried Cranberries/ Red Onion/ Toasted Hazelnuts/  
Apple-Cider Bacon Dressing
- **FIVE HERB RUBBED PRIME BEEF TENDERLOIN**  
Fresh Horseradish Crema
- **GRILLED LOCAL SEASONAL FISH**  
Candied Carrot Coulis/ Charred Corn and Pea Succotash
- **ROASTED ASPARAGUS**
- **BLACK TRUFFLE MAC N CHEESE**
- **C & B ARTISANAL BREAD & ROLLS/ WHIPPED BUTTER**

*\*please call for Full Service Catering Estimate.*

*catering@caviarandbananas.com / 51 George Street/ 843.577.9997*