

PRIVATE SOIREES

DINNERS AND FEASTS

STARTING AT \$20 PER PERSON

MINIMUM PARTY SIZES MAY APPLY
TAX AND SERVICE CHARGES NOT INCLUDED
BUYOUT MAY BE REQUIRED FOR ON-SITE EVENTS
UPGRADE CHARGES CALCULATED PER PERSON

OLD SCHOOL PIG PICKIN' PACKAGE

\$28 pp (minimum 20 ppl)

Whole Hog for pickin • Fresh Herb New Potato Salad •
Burnt Cabbage Slaw • Cornbread (Regular, Bacon or Jalapeno) •
Fixins + Pickles

add Chef Jake's BBQ Chicken Leg Quarters +\$4

GOOD OL' COASTAL BOIL PACKAGE

\$45 pp (minimum 10 ppl)

Shrimp • Crab • Crawfish • Andouille Sausage •

New Potato • Corn on the Cob

OYSTER ROAST OR RAW BAR PACKAGE

\$34 pp (minimum 10 ppl)
All the fixins + our not-yet-famous hushpuppies

CUSTOM PLATED AFFAIRS

\$30 - \$100 pp

Customize a personal 3-9 course plated dining experience for you and your guests. Discuss your vision one on one with Chef Jake Wood, then sit back and relax while we make the magic happen. Refer to example menu.

SEASONAL BUFFET SERVICE

\$20 - 60 pp

Have a less formal event in mind? Chef Jake can translate his culinary vision to buffet style service, while still incorporating the seasonal ingredients and local producers that make North Carolina so special. Refer to example menu.

Menu Subject to Change
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