



POOGÁN'S

COURTYARD

Corporate Catering

COLD HORS D'OEUVRES TRAYS
Small (serves 6-8 ppl) Large (serves 10-15 ppl)

Goat Cheese Pops ^{GF}

Choice of 2:

Pecan, Herbs, Bacon | Dried Apricots, Thyme |
Sun-dried Cherry, Pistachio | Everything Bagel
Spice

Smoked Chicken Salad

Phyllo Crisp | Local Jam

Deviled Eggs ^{GF}

Choice of:

Classic Southern | Pimento Cheese and Jalapeno
| Bloody Mary, Bacon and Celery

Crostini

Choice of 2:

Filet and Bleu | Smoked Salmon Mousse |
Pimento and Bacon Marmalade | Herbed
Cream Cheese & Veggies | Brie, Sliced Fruit and
Honey

Watermelon and Feta Bite (seasonal)^{GF}

Basil | Balsamic

Peach Caprese Bite (seasonal)^{GF}

Crab & Avocado Salad

Phyllo Crisp

WARM HORS D'OEUVRES TRAYS
Small (seves 6-8 ppl) Large (serves 10-15 ppl)

Stuffed Mushrooms

Choice of:

Crab | Sausage | Herbed Goat Cheese

Fried Green Tomato Bites ^{VEG}

Herbed Goat Cheese | Seasonal Chutney

Pimiento Cheese Fritters | Bacon Jam

Petite Crab Cakes | House Remoulade

Crab & Corn Beignet

House Remoulade

Brisket Sliders

Brie | Spicy Peach Jam

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NIBBLE & NOSH TRAYS
Small (seves 6-8ppl) Large (serves 10-15ppl)

Cheese & Charcuterie

Cured Meats | Artisan Cheeses |
Accompaniments

Fruit & Cheese

Seasonal Fruit | Artisan Cheeses | Crackers

Lowcountry Shrimp Cocktail ^{GF}

Cocktail Sauce | Lemon

Mini Southern Biscuit Bar

Buttermilk Biscuits | Cheddar Chive Biscuits
| Pimiento Cheese | Bacon Jam | Honey
Butter

Composed Slider Bar

Choice of 2:

Short Rib & Pimiento Cheese | Fried Chicken –
hot or not | Pork belly & Pickle | Strawberry
Jam & Cream Cheese | Brisket & Brie

COMPOSED ENTREES
Can be served Individually or as a
Group Serving

Fried Chicken “Picnic”

Includes: Buttermilk Biscuits, Hot Honey and Pickles

Choice of 2 Sides:

| Whipped Potatoes | Mac & Cheese | Collard Greens | Charred Broccoli | Slaw

Lowcountry Boil

Local Shrimp, Corn, Potatoes, Andouille sausage

Includes: Cocktail Sauce, Lemons and Hot Sauce

Porch’s Famous Shrimp & Grits

With Andouille Sausage, Sweet Onions Bell Peppers and Tasso Ham Gravy

Barbecue

Choice of Protein:

Pulled Pork | Smoked Sausage | BBQ Chicken

Includes: Sweet Rolls, Pickles, and House-made Sauces

Choice of 2 Sides

Potato Salad | Mac & Cheese | Collard Greens | Charred Broccoli

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SALADS

Can be served Individually or as a Group Serving

Small (seves 6-8ppl) Large (serves 10-15ppl)

Classic Caesar Salad Romaine, Parmesan, Herbed Croutons with House-made Caesar Dressing

Strawberry Fields Salad Field Greens, Red Onion, Strawberries, Goat Cheese, Candied Pecan with Balsamic Vinaigrette

Not-So-Classic Caesar Romaine, Baby Kale, Grape Tomatoes, Red Onion, Croutons, Parmesan with House-made Caesar Dressing

Green Goddess Salad Arugula, Asparagus, Spring Peas, Parmesan with Green Goddess Vinaigrette

Pecan and Cranberry Baby Greens, Red Onion, Dried Cranberries, Candied Pecans, Goat Cheese with Citrus Vinaigrette

Southern Spring Mix Salad Tomatoes, Bacon, Bleu Cheese with Buttermilk Peppercorn Dressing

BOXED SANDWICHES

*Served with fruit salad, pasta salad
and cookie*

Pesto Turkey Sandwich with brie and arugula

Veggie Sandwich with avocado, cucumbers, tomatoes, lettuce, swiss and creamy ranch

Roast Beef and Swiss served on French bread with horseradish Dijon and red onion

Portobella Mushroom with Provolone & Garlic Aioli

California Club with sliced turkey, applewood bacon, tomato and avocado

Heirloom BLT with heirloom tomatoes, bacon, romaine lettuce, mayo on Texas toast

Southwest Chicken Wrap with blackened chicken, roasted corn poblano and chipotle mayo and guacamole

Chicken Salad Sandwich served on croissant

Chicken Caesar Wrap with grilled chicken, romaine lettuce and housemade Caesar

Barbecuban with smoked pork shoulder, ham, pickles, Dijon mustard and Swiss cheese

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SIDES

Half-Pan (serves 6-8 ppl)

Full-Pan (serves 10-15)

Rice Pilaf ^{VEG GF}

Sweet Potato & Brussels Sprout Hash

Mac & Cheese

Whipped Potatoes

Roasted New Potatoes ^{VEG GF}

Collard Greens

Glazed Butternut Squash ^{VEG GF}

Charred Broccoli

Roasted Brussels with bacon, brown sugar, and shallots

Braised Green Beans with tomatoes and bacon

Squash Casserole

Honey Glazed Roasted Carrots ^{VEG GF}

PROTEINS

Half-Pan (serves 6-8 ppl)

Full-Pan (serves 10-15)

Grilled Pork Chop* ^{GF}

Country Fried Pork Chop
Hot Honey

Herb and Dijon Crusted Pork Loin

Grilled Chicken Breast
Wild Mushroom Sauce

Sweet Tea Glazed Salmon ^{GF}

Blackened Salmon
Herbed Beurre Blanc

Local Seasonal Catch
Lemon Caper Sauce

Roasted Turkey Breast
Maple - Honey Glaze

Braised Short Ribs

Vegetarian Lasagna ^{GF}
Gluten Free Pasta, Seasonal Vegetables

Vegan Adluh Grit Cake ^{GF} Seasonal
Vegetables | Red Wine Reduction

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SWEET ADDITIONS

ASSORTED SMALL BITES

small tray (serves 6-8 ppl) large Tray (serves 10-15)

Cheesecake Cocoa Chocolate Truffles (GF) | Red Velvet & Cream Cheese Brownies | Gooley Honey Blondies & Fudge Brownies | Fresh Baked Cookie Assortment

HUMMINGBIRD PECAN PIE

8 slices per pie

With Tennessee Whiskey Caramel

PINEAPPLE UPSIDE DOWN CAKE

small pan (serves 6-8 ppl) large pan (serves 10-15 ppl)

King's Hawaiian Sweet Bread | Brown Sugar Custard | Spiced Rum | Crème Anglaise

PEACH COBBLER BLONDIE

small pan (serves 6-8 ppl) large pan (serves 10-15 ppl)

Gooley Honey Blondie | Peach Jam, | Vanilla Oatmeal Crumble | Whiskey Caramel

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