

# GARDEN & GUN CLUB

## PRIVATE EVENT MENU

42 PER PERSON SEATED

### LIBATIONS

Tea, Lemonade, Still & Sparkling Water, Soft Drinks

*Cocktails, Wine & Beer available upon request  
Alcohol will be added to the bill based on consumption*

### TO BEGIN

*Select from one of the following items*

**Butter Bean Salad** Bacon, Tomato Chopped Salad, Watercress Dressing

**Pimento Cheese** Buttermilk Crackers, Crudités

**Cornmeal-Fried White Shrimp** Comeback Sauce, Cocktail, Lemon

### SUPPER

*Select from one of the following items*

**Buttermilk Fried Quail** Carolina Gold Rice, Gravy, Seasonal Vegetables

**Selection of Club Sandwiches** BLT, Tomato, Shrimp Salad,  
Steak Tartare, Served with Chips + Pickle

**Fried Chicken Salad** Buttermilk Fried Chicken, Greens,  
Heirloom Tomato, Mustard Vinaigrette, Buttermilk Dressing

**GG Club Burger** Double Patty, American Cheese, Pickles, Tomato,  
Comeback Sauce, Served with French Fries

**Cast Iron Trout** Sunburst Farm Trout, Seasonal Succotash,  
Lemon Caper Dill

### SWEETS

*Select from one of the following items*

Banana Pudding with Peanut Butter Whipped Cream

Cake of the Day

# GARDEN & GUN CLUB

## HORS D'OEUVRE MENU

### COCKTAIL STYLE RECEPTION

#### STARTERS

Boiled Peanuts . . . 2/PP

Pickle Jar . . . 2/PP

Caramel Corn Popcorn . . . 3/PP

#### STATIONED DISPLAYS

**Country Ham Board** Mini Biscuits, Tomato Jam . . . 5/PP

**Southern Artisanal Cheese Board** Buttermilk Crackers, Pickles, Jam . . . 6/PP

**Peel & Eat Shrimp** Cocktail, Lemon, Comeback Sauce . . . 6/PP

**Southern Oysters** Cocktail, Lemon, Classic Mignonette,  
Fresh Horseradish . . . 36/Dozen

**Seafood Tower** Oysters, Blue Crab Claws, Peel & Eat Shrimp,  
Jumbo Lump Crab Mayonnaise . . . 20/PP

#### HORS D' OEUVRES

*Minimum order 2 dozen per item*

**BLT Bites** Mini BLT's . . . 32/Dozen

**GGC Burger Sliders** American Cheese, Comeback Sauce . . . 36/Dozen

**Fried Oyster Po'boy** Asian Slaw, Spicy Aioli, Hawaiian Roll . . . 48/Dozen

**Cornmeal Fried Shrimp** Comeback Sauce, Cocktail, Lemon . . . 24/Dozen

**Fried Chicken Biscuits** Pimento, Onion Jam . . . 38/Dozen

**Shrimp Salad** Served on Mini Rolls, Chives, Lemon . . . 48/Dozen

**Ham Rillettes** Cucumber . . . 28/Dozen

**Chopped Chicken Liver** Served on Toast . . . 28/Dozen

**Devilled Eggs** Farm Egg, Truffle, Pimenton, Chive . . . 28/Dozen

**Steak Tartare\*** Served on Toast, fresh Horseradish . . . 36/Dozen

**Smoked Cobia** Lemon Zest, Chives, Baked Saltines . . . 28/Dozen

#### SWEETS

Banana Pudding with Peanut Butter Whipped Cream . . . 7/PP

Cookies + Milk . . . 6/PP

Key Lime Pie Tarts . . . 6/PP

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## BEVERAGE MENU

### CONSUMPTION BAR PRICING

*Pre-selected beverages charged by consumption  
Private bartender required for parties larger than 30 . . . 25/HR*

### WINES

*Garden & Gun Club suggests the following wines  
Pricing based off consumption*

- Surio!** "Brut Nature," Cava Rosat, ES, N/V . . . 44
- Jacquart** "Brut Mosaïque," Champagne, FR, N/V . . . 82
- Rosé de Printemps** Grenache + | Côtes de Provence, FR 2017 . . . 36
- Brochard** Sauvignon Blanc | "Tradition," Sancerre, FR 2016 . . . 48
- Spann Vineyards** Cabernet+ | "The Classic Four," Sonoma CA 2013 . . . 56
- Aberrant Cellars** Pinot Noir | "Confero," Willamette Valley, OR 2015 . . . 52

*\*Ask about our private selections*

### COCKTAILS

*Garden & Gun Club suggests the following cocktails*

- Proper Old Fashioned** Blade and Bow bourbon, Angostura bitters, brown sugar, lemon . . . 13
- Lightnin' Hopkins** Salers Gentiane, tequila, Green Chartreuse, lime, agave . . . 12
- Pretty Persuasion** Gin, ginger, Aperol, Dimmi, lime . . . 10

*Full Bar Available*

### INCLUSIVE PRICING

*PP pricing based off 3 hour event*

#### Private Reserve Bourbon Service

Choice of 3 bourbons below served with craft ice, citrus peel, bitters, herbs . . . 30/PP  
*Blade and Bow, Bookers, Eagle Ten Year, Four Roses, Michters, Rittenhouse Rye, Baker's 7 year*

*\*Ask about our private selections*

**Champagne Toast** Jacquart Champagne, FR . . . 15/PP

**Signature Cocktail** . . . 13/PP

**Craft Beers on Draft** . . . 6/PP

**Bottled Water + Soft Drinks** . . . 2.5/PP

**La Colombe Coffee Service** . . . 4/PP

*Garden & Gun Club Reserves the right to refuse service to anyone without refund*