

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

Pickle Jar . . . 2/PP

Boiled Peanuts . . . 2/PP

Caramel Corn Popcorn . . . 3/PP

STATIONED DISPLAYS

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

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

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

Southern Oysters Cocktail, Lemon, Classic Mignonette,
Fresh Horseradish . . . 48/dozen

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

HORS D'OEUVRES

Minimum order of 2 dozen per item

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

Devilled Eggs Farm Egg, Truffle, Pimento, Chive . . . 28/Dozen

Smoked Cobia Lemon Zest, Chive, Baked Saltines . . . 28/Dozen

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

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

Mini Crabcakes Chives, Lemon . . . 48/Dozen

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

Garden & Gun Club Burger Sliders American Cheese,
Comeback Sauce . . . 36/Dozen

SWEETS

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

Mini Cupcakes . . . 6/PP

Key Lime Pie Tarts . . . 6/PP

** CONSUMING RAW OR UNDERCOOKED FOOD ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

GARDEN & GUN CLUB

BEVERAGE MENU

CONSUMPTION BAR PRICING

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

WINES

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

Surriol "Brut Nature," Cava Rosat, ES, N/V . . . 44

Jacquart "Brut Mosaique," Champagne, FR, N/V . . . 82

Rosé de Printemps Grenache + | Côtes de Provence, FR 2017 . . . 36

Domaine Fouassier Sauvignon Blanc | Sancerre, FR 2017 . . . 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/PP

Lightnin' Hopkins Salers Gentiane, tequila, Green Chartreuse, lime, agave . . . 13/PP

Right from Wrong Gin, cucumber, Aperol, St. Germain, lemon . . . 12/PP

Full bar available

INCLUSIVE PRICING

PP pricing based on a 3-hour event

Private Reserve Bourbon Service

Choice of 3 bourbons* 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