

GREER

SOUTHERN TABLE

Private Dining
WINTER 2024



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Thank you for your interest in Greer Southern Table to host your special event! Our largest standard table in the dining room seats a maximum of 10 guests. For all parties larger than 10, THE PARLOR ROOM would work perfectly for your event. THE SAVANNAH ROOM is best suited for parties of 20- 40 seated and up to 75 for cocktail receptions, stationed parties and hors d' oeuvres which we like to refer to as "dinner by the bite".

Both spaces being warm and inviting can be transformed into working board rooms as well.

Our Private Dining Rooms also provide you with a large flat screened ROKU TV for presentations or video montages.

A private dining room booking fee of will be taken as a non refundable deposit and guarantees your date.

For events during the week and 250 for events on weekends fee's are as follows:

The Parlor Room Fee Tuesday - Thursday \$150.00 / Friday - Sunday \$250.00

The Savannah Room Fee Tuesday - Thursday \$250.00 / Friday - Sunday \$350.00

The events in both private dining rooms have a dedicated server (s) assigned only to your event to ensure excellent service. Exclusive table settings, flatware, linens and glassware dedicated to your event & style.

We are open for most Lunch events

Tuesday-Friday and dinner events Tuesday-Sunday.

We recommend at least 2 weeks notice for lunch and dinner events.

Food and Beverage event capabilities include:

Passed Hors d'oeuvres & Cocktails

Customized Event Planning & Menu Development

Prix-Fixe, Multiple Course, Family Style Menus

Wine Pairings & Customized Beverage Lists

Beginnings & Salads

Fish Course & Lighter Vegetables to Share

Steak Course & Heavier Vegetables to Share

Dessert Offerings

Contact our Catering Director at: kendall@Greersoutherntable.com

COCKTAIL PARTIES & RECEPTIONS



DINNER BY THE BITE

- Soup Shooter Tomato with herb crostini
- Caprese kababs grape tomato, mozzarella, basil
- Sweet Shrimp Ceviche Cups banana chip
- Fig, Pistachio & Goat Cheese Crostini
- Tasso Wrapped Pears aged balsamic
- Tasso Wrapped Asparagus aged balsamic
- Pigs in a Blanket spicy whole grain mustard
- Deviled Eggs beet brined, braised bacon, pickled jalapeno
- Pimento Cheese and Smoked Sausage Tartlets
- Cocktail Swedish Meatballs
- Crispy Pulled Pork Wontons bourbon ponzu dipping sauce
- Seared Beef Filet Crostini horseradish cream, hothouse chives
- Mini Duck Spring Rolls red currant-ginger hoisin sauce- add \$2
- Mini Brisket Egg Rolls red currant-ginger hoisin sauce
- Pat Pat's Peabody Chicken Salad endive petals
- Mini Jerk Chicken Quesadilla creole drizzle & dipping sauce
- Mini Chicken & Waffles hot honey drizzle
- Bourbon Barrel Smoked Curry Chicken Satay
- Grilled Chicken Satay Thai peanut sauce
- Bacon Wrapped Scallops (add \$4)
- Mini Savannah Crawfish Cakes Creole Aioli
- Shrimp & Grits Tasting Cups
- Baby Beet & Goat Cheese Crostini hot honey drizzle, pistachio dust
- Coconut Shrimp Jezebel Sauce
- Cajun Shrimp Skewers Cajun remoulade
- Smoked Salmon Canapes capers, onion, herbed cream cheese, toast
- Mini BLT Salads endive, crumbled bacon, heirloom cherry tomato, herb buttermilk ranch
- Seared Beef Filet with horseradish cream

Assorted Passed Flatbreads

- **Fig & Goat Cheese**
aged balsamic, smoked bacon, farmhouse goat cheese
- **Smoked Tasso & Arugula**
cherry tomatos, grana padana, mozzarella, fresh squeezed lemon, olive oil drizzle
- **Crawfish Scampi**
garlic, olive oil, mozzarella, fresh pepper

Passed & Stationed Platters...

Assorted Slider Platters

Based On Platters of 25

- Fried Chicken Thigh Slider hand battered fried chicken thigh, cole slaw, house pickles, white BBQ sauce, mini Potato roll
- Burger American cheese, pickles, ketchup on a Mini potato roll
- BBQ Pulled Pork house slaw, pickles, mini potato roll
- Brisket Slider low & slow cooked brisket, jalapeno peach slaw, mini potato roll

Bird Platters

- Cajun Fried Dry Rubbed Chicken Wings / 80 pieces
confit style, cajun rubbed
- BBQ Chicken Wings/ 80 pieces
Honey BBQ Style

Nosh Platters

Cheese and Crackers

highbrow, pimento and French Quarter cheese spreads, assorted crackers and crusty breads. serves 10-12

Warm Cajun Crawfish Dip

Cajun tortilla chips- serves 10-12

Low Country Crudité Basket

assorted seasonal raw vegetables, herbed buttermilk dressing serves 10-12

Street Corn Dip with House Made Cajun Tortilla Chips - serves 10-12

Larger Station Add Ons

EXTRA LARGE GRAZING BOARD

6 - 12ft Long Tiered Assorted Delicacies 25 person minimum

- Assorted Grilled Chicken Sausages
- Assorted Cured Meats
- Grilled Vegetables
- Pickled Vegetables
- Marinated & Raw Vegetables
- Chef's Selection of Dips & Spreads
- Salad Caprese
- Assorted Dates & Dried Fruits
- Assorted Nuts
- Assorted Bruschetta's
- Eggplant Caponata
- Wild Assorted Mushrooms
- Baba Ganoush
- Hummus
- Pimento Cheese Spread
- Highbrow Cheese Spread
- Warm Southern "Street Corn" Dip
- Imported Cheeses (5)
- Assorted Fresh Fruit
- Assorted Crackers and Grilled Breads

PULLED PORK STATION

Topping Choices Include:

- Sour Cream
- Chives
- Jalapenos
- Shredded Cheese
- Pickled Onions
- House Pickles
- Mini Slider Rolls 3 per person



Stations & Platters Add Ons

BAKED OR MASHED POTATO BAR

Topping Choices Include:

- Whipped Butter
- Sour Cream
- Bacon
- Chives
- Shredded Cheese
- Black Olives
- Minced Roasted Garlic

MAC & CHEESE STATION

All the Fixins!

- Bacon
- Jalapeños
- Peas
- Ham
- Tomato's

Add Shrimp / Add Pulled Pork / Add Brisket

TACO BAR

as & crunchy corn shell tacos

- Shredded Chicken & Ground Beef
- Fresh Pico de Gallo
- Shredded Cheese
- Sautéed Onions & Peppers,
- Sour Cream
- Black Olives
- Lettuce
- Tomato

*Grilled Steak, Fish, Tuna, Shrimp available for additional cost at MP



MISSISSIPPI TAMALES STATION

choose 3

- Pulled Pork Tamales
- Cheese Tamales with Hatch Green Chili
- Chicken and Cheese Tamales
- Low & Slow Beef Tamales

CAPE FEAR RAW BAR

MARKET PRICE

Selection of chilled seasonal shellfish

- Clams
- Oysters
- Jonah Crab Claws
- Shrimp
- Mussels

Served with Mignonette sauce, cocktail sauce, lemon wedges, mini Tabasco

ASSORTED OYSTER BAR

MARKET PRICE

- Fried Oysters
- Raw Oysters
- Char Grilled Oysters Crab
- Shrimp

GREER SOUTHERN TABLE GRILLED & CHILLED

SHRIMP COCKTAIL DISPLAY

apricot horseradish cocktail sauce & lemon wedges

Small-serves 10 about 30 pieces

Large-serves 15 about 40 pieces



SEATED LUNCH/DINNER

3 courses as well as a 30 minute cocktail reception with house favorite starters

Mixed Green Salad included - choose from 2 hors d'oeuvres , 3 entrées

COCKTAILS & HORS D'OEUVRES please choose 2

Deviled Eggs *beet brined, braised bacon, pickled okra*

Crispy Pork Wontons *low & slow BBQ pork, house pickles, small batch bourbon ponzu, Sea Island benne seeds*

Cheese & Crackers *highbrow & pimento cheese spreads, crostini, Ritz crackers*

Warm Nola Crawfish Dip *crawfish, cream cheese, holy trinity, house made Cajun tortilla chips*

Barrio Street Corn Dip *roasted corn, holy trinity, Cotija cheese, house made Cajun tortilla chips*

Char Grilled Oysters (6) *shallots, butter, fines herbs, crusty bread, charred lemon - \$3 supplementary charge*

SALAD

Greer Mixed Greens *baby greens, heirloom tomatoes, pickled red onions, praline pecans, balsamic vinaigrette*

ENTREE Please choose 3

4 Piece Fried Chicken Dinner *corn bread with honey butter, house slaw, choose one side*

Herb Roasted Rotisserie Chicken *half roasted herb chicken, duck fat fingerling potatoes, haricot vert, natural pan juices, choose one side*

Panhandle Shrimp & Grits *heirloom grits, andouille, pepper relish, shrimp broth*

Roasted Cauliflower Steak *char grilled cauliflower, toasted benne seed puree, roasted garlic aioli, toasted walnut-caper salsa, pomegranate seeds*

Sliced Medium Rare Ribeye *green garlic parsley butter, grilled asparagus, duck fat fingerling potatoes*

Harvest Grain Bowl *organic 4-grains, baby spinach, herb grilled chicken breast, beets, roasted bourbon curry cauliflower, harvest hash, dried cranberries, cotija cheese, citrus vinaigrette*

Pan Seared Herb Crusted Salmon *farmstand herbs, winter succotash, sauteed lemon spinach, pomegranate seeds*

Soul Burger *two smashed patties, sauteed onions, bacon jam, American cheese, house pickles, special sauce, potato roll, house cut swamp dust fries*

SOUTHERN SIDES Sides for the Table \$15 per

- Duckfat Fingerling Potatoes
- Anson Mills Grits
- Anson Mills Cheddar Grits
- Truffle Grits (add \$4)
- Collard Greens
- Hoppin' John
- Maple Brown Sugar Carrots
- Haricot Vert lemon zest
- Grilled Farmstand Asparagus

MASON JAR DESSERTS Additional Charge

Banana Pudding *millä wafers, brulée banana*

Peach Empanada *Vanilla ice cream, brown sugar peaches*

Mississippi Mud *dark chocolate, chocolate cookie crumble, whipped cream*

Debutante Sundae *vanilla ice cream, Evangeline's praline liquor, fresh whipped cream, brandied cherry*

SEATED BRUNCH

Choose 3 course

Choose from 2 salads, 3 entrées

ENTREE

Chicken & Waffles *2 pièces fried chicken, cheddar-jalapeno cornbread waffle, dorset maple reserve, mamas pepper jelly*

Classic Eggs Benedict *poached eggs, Canadian bacon, English muffin, house hollandaise, mixed greens*

Biscuits & Gravy *cheddar & chive biscuits, sausage gravy, sunny-side up eggs, frizzled onions*

Cajun Biscuits & Gravy *cheddar & chive biscuits, cajun crawfish gravy, sunny side-up eggs, frizzled onions*

Pulled Pork Country Hash *pulled pork, potatoes, caramelized onions, tomatoes sunny-side egg*

Chicken Fried Bacon *thick cut house smoked bacon, creamy shrimp grits, sunny-side up egg*

The Thigh High Chicken Sandwich *boneless buttermilk fried chicken thigh, artisan lettuce, house pickles, white BBQ, Texas toast, French fries*

Croque Monsieur *thick sliced country ham, hot sauce Bechamel sauce, Texas toast, mixed greens with balsamic vinaigrette*

DESSERT

WaWa's Double Banana Pudding *Nilla Wafer crust, fresh bananas, caramelized bananas, fresh whipped cream*

Mississippi Mud Mousse *industrial strength chocolate mousse, fresh whipped cream, chocolate cookie crumble*

Peach Empanada *warm pastry crust, brown sugar peaches, old fashioned icing, vanilla bean ice cream*

Boozy Debutante Sundae *vanilla bean ice cream, Evangeline's praline Liqueur, fresh whipped cream, praline pecans, brandied cherry*

BEVERAGE ENHANCEMENTS

- Orange Juice Pitchers
- Cranberry Juice Pitchers
- Mimosa Pitcher
- Bellini Pitcher
- Bloody Mary Pitcher

For the Table Basket of Monkey Bread and Cheddar Chive biscuits

BUFFET STYLE LUNCH/DINNER

Choose 3 course

Mixed Green Salad included - choose 2 hors d'oeuvres, 3 entrées

COCKTAILS & HORS D'OEUVRE'S please choose 2

Deviled Eggs *beet brined, braised bacon, pickled jalapeno*

Crispy Pork Wontons *low & slow BBQ pork, house pickles, small batch bourbon ponzu, Sea Island benne seeds*

Cheese & Crackers *highbrow & pimento cheese spreads, crostini, Ritz crackers*

Warm Nola Crawfish Dip *crawfish, cream cheese, holy trinity, house made Cajun tortilla chips*

Barrio Street Corn Dip *roasted corn, holy trinity, Cotija cheese, house made Cajun tortilla chips*

Char Grilled Oysters (6) *shallots, butter, fines herbs, crusty bread, charred lemon - \$3 supplementary charge*

SALAD

Greer Mixed Greens *baby greens, heirloom tomatoes, pickled red onions, praline pecans, balsamic vinaigrette*

ENTRÉE CHOOSE 3

Herb Roasted Chicken *rotisserie roasted chicken, herbs de provence, natural pan gravy*

Buttermilk Fried Chicken *24 hour cold brined, buttermilk batter*

Beet Bucatini *roasted beets, garden peas, parmesan- vegetarian*

Three Cheese Quiche or Spinach Quiche - *vegetarian*

Shrimp & Grits *Anson Mills yellow grits, plump shrimp, andouille, holy trinity*

Southern Fried Catfish *cornmeal crusted, artichoke & tarragon tartar*

Herb Crusted Farroe Islands Salmon *winter succotash, lemon spinach, pomegranate seeds*

Roasted Cauliflower Steak *pomegranate salsa, benne seed puree, garlic aioli*

Sliced Rib-Eye Steak (Medium Rare) (*\$6 supplementary Charge*)

Low & Slow Cooked Beef Brisket *cooked low & slow, root vegetable ragu (\$6 supplementary Charge)*

CHOICE OF TWO SIDES INCLUDED

- Duck Fat Fingerlings
- Truffle Grits
- Sweet Potato Hash
- Collards
- Hoppin' John
- Cheddar Grits
- Maple Brown Sugar Carrots
- Haricot Vert
- Grilled Aparagus

DESSERTS

Mini WaWa's Double Banana Pudding *Nilla wafers, brulee banana, fresh banana, whipped cream*

Mini Peach Empanada *Vanilla ice cream, fresh whipped cream, praline pecans*

Mini Mississippi Mud Mousse *industrial strength chocolate mousse, chocolate cookie crumble, fresh whipped cream*

We LOVE the idea of family style eating! Sharing with friends & family, great food, great space and great company! Imagine platters of your favorites all being passed around the table!



FAMILY STYLE BRUNCH

includes one complimentary mimosa or champagne upon arrival

For The Table

Baskets of Cheddar Chive Biscuits

\$3.00 per person

ENTREE

Platters and Casseroles for your table

Please choose 4

Greer Mixed Greens

mixed baby greens, heirloom baby tomatoes, pickled onion, praline pecans, balsamic vinaigrette

Chicken & Waffles

fried chicken, cheddar-jalapeno cornbread waffle, dorset maple reserve, mamas pepper jelly

Biscuits & Gravy

cheddar & chive biscuits, sausage gravy, frizzled onions

Pulled Pork Country Hash

pulled pork, potatoes, caramelized onions, tomatoes

Creamy Shrimp & Asparagus Grits

Anson Mills Grits, gulf shrimp & farmstand asparagus

Vegetable Frittata Casserole

fluffy free-range eggs, country vegetables, cheddar cheese

Herb Crusted Salmon

over summer or winter succotash, lemon spinach, pomegranate seeds, charred lemon

Herbed Scrambled Eggs

farm eggs, boursin, fresh herbs

DESSERT SAMPLER ON TABLE(S) (choose 3).

- Banana Pudding
- Mississippi Mud Mousse
- Mini Peach Empanadas
- Warm Monkey Bread

Beverage Enhancements

- Orange Juice Pitchers
- Cranberry Juice Pitchers
- Mimosa Pitcher
- Bellini Pitcher
- Bloody Mary Pitcher



FAMILY STYLE SUPPER

Family Style Supper

Please choose;

1 salad, 3 entrees, 2 sides

COCKTAILS & HORS D'OEUVRES please choose 2

Deviled Eggs *beet brined, braised bacon, pickled okra*

Crispy Pork Wontons *low & slow BBQ pork, house pickles, small batch bourbon ponzu, Sea Island benne seeds*

Cheese & Crackers *highbrow & pimento cheese spreads, crostini, Ritz crackers*

Warm Nola Crawfish Dip *crawfish, cream cheese, holy trinity, house made Cajun tortilla chips*

Barrio Street Corn Dip *roasted corn, holy trinity, Cotija cheese, house made Cajun tortilla chips*

Char Grilled Oysters (6) *shallots, butter, fines herbs, crusty bread, charred lemon - \$3 supplementary charge*

SALAD

Greer Mixed Greens *baby greens, heirloom tomatoes, pickled red onions, praline pecans, balsamic vinaigrette*

ENTREES Served in platters & casseroles for the entire table

Buttermilk Fried Chicken *organic juicy house recipe fried chicken*

Herb Roasted Rotisserie Chicken *roasted herbed chicken, natural pan juices*

Panhandle Shrimp & Grits *Anson Mills Grits, andouille, gulf shrimp, holy trinity, potlikker shrimp gravy*

Roasted Cauliflower Steak *char grilled cauliflower, toasted benne seed puree, roasted garlic aioli, toasted walnut-caper salsa, pomegranate seeds*

Sliced Ribeye *medium rare, green garlic parsley butter - supplement \$6 per person*

Pan Seared Herb Crusted Salmon *farmstand herbs, summer succotash, sauteed lemon spinach, pomegranate seeds*

Gumbo Ya Ya *gulf shrimp, andouille, holy trinity, dirty rice*

Drunken Beef Short Ribs *intense bourbon, red wine & bone broth braised, roasted root vegetables - supplement \$6 per person*

Sliced Brisket *slow and low cooked, natural pan juices - supplement \$6 per person*

CHOICE OF TWO SIDES INCLUDED

- Duck Fat Fingerlings
- Truffle Grits (add \$4)
- Sweet Potato Hash
- Collards
- Hoppin' John
- Cheddar Grits
- Maple Brown Sugar Carrots
- Haricot Vert

Char Grilled Aparagus

DESSERT *Supplementary charge*

- Mini Banana Pudding
- Mini Mississippi Mud Mousse
- Mini Peach Empanadas
- Bourbon Soaked Pears *with caramel sauce - \$3 supplement charge per person*

DESSERT STATIONS

MILK & COOKIES

Assorted Rebel Daughter Cookies tiered and displayed with small individual milks

- Peanut Butter
- Chocolate Chip
- Coconut Pecan
- Red Velvet

S'MORES STATION

All the fixings for a do-it-yourself traditional s'mores

- Hershey's Chocolate Bars
- Assorted Marshmallows
- Graham Crackers

CUPCAKE STATION

Assorted tiered cupcakes

- Chocolate Chocolate
- Chocolate Coconut
- Banana Honey Cinnamon
- Vanilla
- Raspberry
- Red Velvet

KING CAKE

Serves 12

Perfect for celebrating any event!

Cinnamon filled braided dough with glazed topping:

White glaze, purple, green, with gold sprinkles and hidden king cake babies

DELUXE SUNDAE BAR

Fun Toppings! Rainbow Sprinkles, Oreos, Mini M&Ms, Reese's Pieces, Reese's Cups, Gummy Bears, Chocolate Chips, Brownies, Kit Kat

- Assorted Fruit- Strawberries, Blueberries, Bananas, Peaches
- Assorted Nuts- Almonds, Mixed Nuts, Praline Pecans, Walnuts
- Assorted Sauces- Fudge, Caramel, Strawberry sauce, Whipped Cream

BIRTHDAY CAKES

Two Days' Notice PLEASE!

6 inch round- serves 4-6

8 inch round- serves 10-12

- Red Velvet
- Triple Chocolate Cake
- Coconut
- Strawberry Shortcake - supplement charge

WHOOPIE PIE STATION

Cupcake Cookie Sandwiches With a Cream Center By the dozen

- Chocolate
- Red Velvet

DESSERT EMPANADA STATION

- Nutella
- Peach & Brown Sugar
- Banana Honey Cinnamon
- Vanilla
- Cherry Pie

ASSORTED MINI JAM JAR DESSERTS

Assorted Mini Jam Jar Desserts

Banana Pudding

Mississippi Mud Mousse

Mini Fudge Brownie Sundaes

MACARON BAR

Assorted Macarons beautifully displayed

- Chocolate • Pistachio • Raspberry
- Coffee • Lemon • Vanilla

DONUT BAR

Assorted House made donuts