



Private Property

events & catering

cold appetizers

pimento cheese

Served with Sliced French Bread
\$75 (per 25 guests)

chicken salad

Served with assortment of Crackers
\$85 (per 25 guests)

blt dip

Served with Chips
\$3.25 per person (minimum of 25)

cocktail shrimp

21-25 jumbo peeled and deveined
Shrimp
\$15/LB

shrimp remoulade

\$95 (per 25 guests)

cajun lettuce wraps

Andouille Sausage, Tasso Ham, Onions,
Peppers, and Celery, served within crisp
Iceberg Lettuce Leaves
\$85 (per 25 guests)

caprese salad skewers

Cherry Tomato, Mozzarella and Basil with
Vinaigrette Drizzle
\$95 (per 50 skewers)

charcuterie board

Delicious, savory meats, imported and
domestic cheeses, sweet fruits, apricot &
fig preserves, bread sticks and a variety of
crackers served on large cutting boards
\$195 (per 50 guests)

vegetable display

\$85 (per 50 guests)

seasonal fruit display

\$125 (per 50 guests)

cheese display

Served with assortment of Crackers
\$155 (per 50 guests)

our decadent crab dip

Served with French Bread
\$125 (per 25 guests)

southern caviar

Black-eyed Peas, Corn, Tomatoes, Peppers,
and Onions mixed in a Zesty Italian
Dressing. Served with Chips
\$75 (per 25 guests)

warm appetizers

shrimp & fried grit doubloons

Pimento Cheese spread over a fried Grit
Doubloon, topped with Grilled Shrimp
\$125 (per 50 piece order)

buffalo chicken dip

Served with Chips
\$3.25 per person (minimum of 25)

mini swamp tacos

Alligator Smoked Sausage and Grilled
Shrimp on Corn Tortillas and topped
with Cajun Coleslaw
\$95 (per 50 piece order)

cajun eggrolls

Andouille Sausage, Shrimp and Tasso
Ham served with Sweet Chili Sauce
\$85 (per 50 piece order)

grilled andouille sausage rounds

Served with Creole Mustard
\$85 (per 50 piece order)

chicken salad sliders

\$105 (per 50 piece order)

pecan-encrusted fried pimento cheese

Served with sliced French Bread
\$95 (per 25 guests)

crab cakes

\$125 (per 50 piece order)

our decadent crab dip

Served with French Bread
\$125 (per 25 guests)

juju shrimp

Lightly Fried Shrimp, tossed in a Sweet and
Spicy Sauce
\$95 (per 50 piece order)

cajun corn dip

Served with Chips
\$3.50 per person (minimum of 25)

cajun popcorn

Hand-breaded and Fried Crawfish Tails
served with a Sherry Wine Dipping Sauce
\$3.75 per person (minimum of 25)

bbq & pimento cheese quesadilla

Served with BBQ Sour Cream Sauce
\$3.50 per person (minimum of 25)

mini crawfish pies

\$125 (per 50 piece order)

wild mushroom ravioli bites

Mushroom stuffed Raviolis covered in a rich,
creamy Mushroom Sauce, served bite-sized
on elegant catering spoons
\$95 (per 50 piece order)

fried oysters

\$125 (per 50 piece order)

deviled eggs

\$85 (per 50 piece order)

fried corn on the cob

Corn on the Cob, deep fried, then covered
with Buttery Seasonings
\$75 (per 50 piece order)

chicken & andouille gumbo

Served with sliced French Bread
\$3.95 per person (minimum of 25)

she-crab soup

Served with sliced French Bread
\$4.25 per person (minimum of 25)

cajun corn chowder

Served with sliced French Bread
\$3.95 per person (minimum of 25)

pimento cheese sliders

\$105 (per 50 piece order)

bbq pork sliders

\$125 (per 50 piece order)

honey-bbq dry-rub chicken wings

Served with Ranch & Blue Cheese Dressing
\$3.75 per person (minimum of 25)

blackened alligator tenderloin

Served with Cajun Coleslaw and Bayou Sauce
\$125 (per 50 piece order)

bbq crostini

Buttered & toasted French Bread Slices,
covered in BBQ Pork
\$85 (per 50 piece order)

buffet entrées

blackened chicken breasts

Served with sliced French Bread
\$4.50 per person (minimum of 25)

blackened pork chops

Served with sliced French Bread
\$5.95 per person (minimum of 25)

adluh grit bar

Creamy Adluh stone-ground white grits served with a Variety of Toppings: diced Andouille Sausage, Bacon Bits, Shredded Cheddar Cheese, Pimento Cheese and Green Onions

\$4.50 per person (minimum of 25)

mardi gras pasta

Shrimp and Tasso Ham in a Cajun Cream Sauce served over Penne Pasta

\$5.75 per person (minimum of 25)

bayou chicken pasta

Blackened Chicken Breast and Tasso Ham in a Cajun Cream Sauce served over Penne Pasta

\$4.50 per person (minimum of 25)

seafood jambalaya

Served with sliced French Bread

\$5.75 per person (minimum of 25)

chicken & andouille jambalaya

Served with sliced French Bread
\$4.25 per person (minimum of 25)

low country boil

Shrimp, Smoked Sausage, Sweet Corn, and Potatoes

\$17.95 per person (minimum of 25)

crab cakes

Served with Bayou Sauce

\$4.75 per person (minimum of 25)

crawfish st. charles pasta

Crawfish Tails and Tasso Ham in a Cajun Cream Sauce served over Penne Pasta

\$6.25 per person (minimum of 25)

chicken tenders

Served with Honey Mustard and Bayou Dipping Sauce

\$95 (per 25 guests)

grilled onion sausage with peppers & onions

Served with Creole Mustard and French Bread

\$95 (per 25 guests)

bayou bounty pasta

Shrimp, Crawfish Tails, Andouille Sausage and Tasso Ham in a Cajun Cream Sauce served over Penne Pasta

\$6.95 per person (minimum of 25)

action station entrées *

blackened beef tenderloin

Served with Gravy made from pan drippings and sliced French Bread
\$225 (per 25 guests)

roasted pork loin with opelousus gravy

Served with sliced French Bread
\$175 (per 25 guests)

shrimp & grits

Creamy Adluh stone-ground white Grits & jumbo Shrimp in a Tasso Cream Sauce

\$5.95 per person (minimum of 25)

blackened redfish

\$7.25 per person (minimum of 25)

chicken bog

\$4.25 (minimum of 25)

red beans & rice

A New Orleans staple, Red Beans and Rice are cooked with Andouille Sausage and served with sliced French Bread

\$4.25 (minimum of 25)

buffet sides

garden salad

\$2.95 per person (minimum of 25)

With choice of Dressing(s): *Ranch, Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Thousand Island or Italian*

Add Chicken \$1.25 per person

Add Shrimp \$2.50 per person

caesar salad

\$2.95 per person (minimum of 25)

Add Chicken \$1.25 per person

Add Shrimp \$2.50 per person

sautéed green beans

\$2.95 per person (minimum of 25)

cajun coleslaw

\$2.95 per person (minimum of 25)

pasta salad

\$2.95 per person (minimum of 25)

mashed potatoes

\$2.95 per person (minimum of 25)

adluh stone-ground white grits

\$2.95 per person (minimum of 25)

macaroni & cheese

\$2.95 per person (per 25 guests)

rice & hash

\$2.95 per person (per 25 guests)

fried creamed corn

Fried, Cut, Creamed Corn

\$2.99 per person (minimum of 25)

desserts

home-made bread pudding*

\$3.95 per person (minimum of 25)

pecan pralines*

\$3.25 per person (minimum of 25)

chocolate fudge brownies

\$3.25 per person (minimum of 25)

Please note:

° Items can be requested as pass around hors d'oeuvres. Additional fee applies for pass around servers.

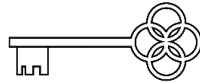
*Additional fee applies for action station attendants. If requested, for an additional fee, attendants can serve items selected from the buffet entrée and side options, as well.

Menu items subject to availability of ingredients. Sales tax and 18% gratuity are not included in pricing listed above.

special occasions

crawfish boil

oyster roast



Call for availability and pricing!

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