



## Hot & Cold Hors d'oeuvres Menu Selections

### *Fresh-cut Fruit & Assortment of Berries (Chef Displayed)*

\$91.39 / serves 20-25

### *Assorted Domestic and Imported Cheese Displayed w/Crackers*

\$77.90 / serves 20-25

### *Antipasto Platter*

Olives, Cantaloupe wrapped Prosciutto, Hard Salami, Artichoke Hearts, Pepperoni, Gherkins and Roasted Garlic Rosemary Crusted Baggett Coins

\$143.75 /serves 25-30

### *Classic Crudités, (Vegetable Platter)*

Platter(s) of Fresh cut seasonal Vegetables, served with Chipotle Ranch & Garlicy Parmesan Dip

\$53.50 / serves 25-30

### *Portabella Mushroom Ravioli in Marsala Sauce*

Jumbo Ravioli stuffed with Portabella Mushrooms in a velvety Marsala Sauce

\$46.56 / Half Pan - serves 12 to 15

### *Gourmet Deviled Eggs*

\$44.69 / 25 ct.

### *Cherry Tomato, Fresh Basil & Mozzarella Kabobs*

Drizzled with our very own Balsamic Vinaigrette

\$45.48 / 25 pcs.

### *Cilantro Lime Shrimp & Pineapple Lollipops*

Marinated Shrimp and fresh Pineapple wedge seared to bring out the sweet/savory flavors and drizzled with a Cilantro Lime Dressing

\$97.37 / 50 Lollipops

### *Asparagus & Roast Beef Wraps served w/Creole Mustard*

\$94 / 50 pcs.

### *Marinated Grilled Garden Vegetables (Chef Arranged)*

Zucchini, Squash, Carrots, Celery, Tomatoes, Broccoli, Cauliflower, Tri-Peppers and Marinated Mushrooms

\$102.99 / serves 25-30

### *Asian Mini Tacos*

Little Tacos with BBQ Chicken and Asian influenced Slaw

\$72.33 / 40 Tacos

### *Blackened Salmon Kabobs*

Salmon seared and skewered w/peppers and onions drizzled with Chef's sauce

\$103.26 / 50 kabobs

***Teriyaki Flank Steak***

Flank Steak marinated in Chef's Asian Blend, low temperature grilled to achieve optimal tenderness, constantly based with homemade Teriyaki Glaze

**\$141.04 / 50 skewers**

***Miss Maggie's Savory/Spicy Chicken Wings***

Roasted Chicken Wings seasoned with a "706" fresh herbs and spice rub

**\$50.83 / 50 pcs.**

***Tilapia/Crab Cakes served with "706" Signature Sauce - "a must try"***

You will be delightfully satisfied like others who have enjoyed them

**\$91.16 / 40 – 2oz. Tilapia/Crab Cakes**

***Grilled Lamb Chops crusted w/Fresh Herbs & Garlic***

**\$217.17 / 25 to 30 servings (\$17.62 Savings)**

***Grilled Lamb Chops crusted w/Fresh Herbs & Garlic***

**\$108.59 / 25 chops**

***Jamaican Patties***

Beef, Chicken or Vegetable Cocktail Patties

**\$45.97 / 24 patties**

***Quesadillas Fiesta***

Filled with Sautéed onions, Green Chilies, melted Mozzarella, Cheddar & Jack Cheese served with a side of Salsa

**\$66.34 / serves 25-30**

***Macaroni & Cheese Balls***

**\$67.41 / 30 Mac & Cheese Balls**

***Antipasto Squares***

Parmesan Croissant crust, filled w/Black Forest Ham, Pepperoni, Provolone, Mozzarella, Cheese and Pepperoncini Peppers

**\$87.91 / 48 bite size squares**

***Chipotle Beef Empañadas***

Southwestern influenced ground beef, combined w/chipotle peppers, onions, grilled corn, black beans, tomatoes and Monterey jack cheese

**\$51.36 / 25 ct.**

***Sautéed Vegetable-Stuffed Empanadas***

**\$57.25 / 50 ct.**

***Buffalo Chicken Salad on English Cucumber***

**\$73.83 / serving 50**

*(Prices are subject to change without notice)*

***Shrimp & Grits Martini "Lowcountry Style"***

A Lowcountry dish that combines seared shrimp, smoked beef sausage, tomatoes, peppers & onions served with a slant of chopped bacon and creamy grits served in a Blue Stemmed Martini Glass

**\$155.42 / serves 25**

***Lowcountry Boil Kabobs - "the Super Bowl LIII Choice"***

A southern classic, capturing good old Lowcountry cookin' and charm. Delicate shrimp with robust andouille sausage, paired with a roasted new potato and onion brushed with Old Bay butter

**\$125.19 / 50 Kabobs**

***Korean BBQ Chicken Satay***

A succulent strip of chicken tenderloin, interwoven with a colorful array of pickled cucumbers and red and yellow bell peppers, marinated in a traditional Korean Galbi BBQ sauce,

**\$96.84 / 50 Satay skewers**

***Hawaiian Seared Turkey Skewers***

Seared petite Turkey cakes skewered w/fresh cut pineapples and sweet peppers drizzled w/Plum BBQ Sauce

**\$100.58 / 50 Skewers**

***Smoked Bacon Wrapped Chicken Lollipop w/Apricot BBQ Sauce***

Chicken drumsticks are seasoned with a homemade BBQ rub, wrapped in bacon, and slow grilled for maximum flavor and juiciness. Accented with our Apricot BBQ Sauce

**\$89.02 / 35 lollipops**

***Chicken Satay Skewers***

Chicken breasts with mildly spicy Thai peanut sauce

**\$80.14 / 50 Satay skewers**

***Beef Satay Skewers***

served with plum ginger sauce

**\$85.60 / 50 Satay skewers**

***Grilled Vegetable Kabobs***

**\$90.73 / serves 25 to 30**

***BBQ Jerk Chicken Skewers***

Served with a side of Plantains

**\$100.05 / 50 skewers**

***Polynesian Pineapple Chicken Kabobs***

**\$63.45 / serving 15**

***(Hot Dips)******Spinach Artichoke Dip w/Garlic Herb Toasted Points***

**\$94.16 / serves 25-30**

***Crab Dip with Crustinis***

Lump Crab Meat simmered in rich and creamy bisque finished with Sherry.

(This Dip is known for its Creamy Coastal Crab Flavor and Texture)

**\$132.68 / serves 25-30**

***Warm Black Bean and Chipotle Dip served with Tortilla Chips***

Black Beans, fresh Roasted Corn off the cob, Tomatoes simmered w/Chipotles en Adobo Sauce, baked w/Cheddar & Monterey Jack Cheese, Tortilla chips served on the side

**\$97.37 / serves 25-30**

*(Prices are subject to change without notice)*

***Chef Jacques' Chicken Tenders w/Honey Mustard***

Marinated Chicken Tenders with Chef's Own delightful combination of Herbs and Seasoning  
**\$119.57 / 75 tenders**

***Grilled Rosemary Chicken Tenders with a Cranberry Aioli***

Rosemary/Garlic marinated Chicken tenders, grilled slowly to achieve optimal tenderness  
**\$119.57 / 75 tenders**

***Oowee - Meatballs Your Way - (One Flavor per order, please)***

Teriyaki, Swedish, BBQ or Mushroom Stroganoff w/Sautéed Onions  
**\$51.04 / serves 15-18**

***Macaroni & Cheese Balls***

**\$112.35 / 50 Mac & Cheese Balls**

***Cajun Andouille Sausage Puffs***

Robust andouille sausage, Smoked Gouda, Gruyere Cheese and caramelized onions baked in Puff Pastry  
**\$127.54 / 80 Puffs**

***Quiche Petit***

Broccoli & Cheddar or Lorraine (bacon, Swiss cheese & onion)  
**\$54.44 / 48 pcs.**

***Spanakopita***

Greek in origin, this triangular Puff Pastry is filled with Spinach, Onions & Feta Cheese  
**\$66.34 / 50 pcs.**

***Candied Bacon Wrapped Smokies***

**\$120.16 / serves 55 to 60 (3 per)**

**(Salads)*****Green Salad with Candied Pecans & Slices of Mango***

Drizzled with our very own Balsamic Vinaigrette Dressing  
**\$94.16 / serves 25 to 28**

***Shrimp & Crab Pasta Salad***

Pasta Shells, Lowcountry marinated Shrimp and Crabmeat combined with Tomatoes, Celery, Green & Red Onions all tossed in a bold and slightly Spicy Island Dressing  
**\$146.86 / serves 25 to 28**

***Greek Pasta Salad with Chef's House Greek Dressing***

Pasta Shells, Cucumbers, Tri-Peppers, Red Onions, Celery, Green & Black Olives, Roma Tomatoes, Oregano and Feta Cheese served with Chef Prepared Greek Dressing  
**\$90.73 / serves 25 to 28**

***Peachtree Street Fruit Salad***

Fresh sliced Peach, Strawberries, Sweet Red Onions and Mixed Greens tossed in our homemade Pomegranate Vinaigrette Dressing  
**\$79.92 / serves 25 to 28**

***Pasta Primavera Salad***

Pasta, Broccoli, Squash, Grape Tomatoes and Green Onions all tossed in a Creamy Ranch Dressing  
**\$80 / serves 25-30**

*(Prices are subject to change without notice)*

**(Bruschetta Menu Selections)**     *Chef Jacques' Chicken*

***Tenders w/Honey Mustard***

Marinated Chicken Tenders with Chef's Own delightful combination of Herbs and Seasoning

**\$119.57 / 75 tenders**

***Quiche Petit***

Broccoli & Cheddar or Lorraine (bacon, Swiss cheese & onion)

**\$54.39 / 48 pcs**

***The Trinity Olive Tapenade Bruschetta***

**\$92.67 / serves 50**

***Tomato, Olive & Brie Bruschetta***

Fresh Grape Tomatoes, Olives baked on top Brie and Herb Crustinis

**\$118.15 / serving 80**

***Tenderloin of Beef Bruschetta***

Thin slices of Beef Tenderloin on garlic crustinis with Tarragon/Horseradish sauce topped with marinated zucchini and Roma tomatoes

**\$108.61 / 50 pcs.**

***Sesame Chicken or Pork Tenderloin Bruschetta***

Thin slices of Chicken or Pork Tenderloin on garlic crustinis topped with marinated yellow squash, red peppers, scallions and ginger finished with a Sesame sauce

**\$86.14 / 50 pcs.**

***Curried Chicken Salad w/Grapes & Almonds Bruschetta***

**\$91.49 / 50 pcs.**

***Tomato Basil Bruschetta***

Fresh diced tomatoes, chiffonade of fresh basil and roasted garlic served with herb crustinis

**\$73.83 / serving 50**

***Chicken Ranchero Bruschetta***

Thin slices of Southwestern Chicken on garlic crustinis topped with Black Bean, Corn Relish, finished with a BBQ Ranch Twin Sauce and fresh Cilantro Leaves

**\$86.14 / 50 pcs.**

***Chipotle Chicken Tostadas***

Toasted tostada chips filled w/shredded chipotle chicken on top of guacamole and sour cream finished w/cilantro and lime zest garnish

**\$54.84 / 25 ct.**

***Pulled Pork Bruschetta***

BBQ Pulled Pork on garlic crustini topped with Slaw finished with a drizzle of BBQ sauce

**\$86.14 / 50 pcs.**

***Buffalo Chicken Cucumber Bites***

**\$73.83 / serving 50**

*(Prices are subject to change without notice)*

***Turkey Parmesan Meatball Sliders***

Hand rolled Turkey Meatballs, baked with Marinara Sauce, covered with Mozzarella and parmesan Cheese, served w/Buttered Rolls

**\$108.50 / serves 30**

***Roasted Chicken Salad on Petit Croissant***

**\$88.60 / 24 pcs.**

***Grilled Flank Steak Sliders***

Chef's balanced marinated grilled Flank Steak combined with pickled red onions, topped w/crumbled blue cheese and balsamic reduction drizzle served on our toasted herb crusted rolls

**\$108.65 / serves 24**

***Pork Tenderloin with Lettuce & Tomato***

A platter of Sliced/Grilled Pork Tenderloin w/Lettuce & Tomato

**\$100.15 / serving 24 (Dinner Rolls served w/Order)**

***Beef Tenderloin Crusted with Fresh Herbs & Cracked Pepper***

A platter of Sliced Tenderloin with a side of Dijon Mustard and Horseradish Sauce

**\$158.64 / 24 servings - (Dinner Rolls served w/Order)**

***The "Fick" Special Sublets (Served Hot) - "a must try"***

Toasted, Herb crusted Wheat and White French bread, Roast Beef, Smoked Turkey, Bacon w/melted Provolone Cheese and a side of Chef's original "Fick" Sauce for Dipping

**\$85.51 / 24 sublets**

***Fried Whiting or Swai Fish Sublets (Served Hot)***

Sea Island fried Fish on Wheat and White French bread, accompanied with green leaf lettuce, sliced tomatoes, red onions and our "Signature" Sauce for Dipping

**\$90.91 / 24 sublets**

***Italian Beef Meatball Sliders***

Meatballs simmered in Chef's Marinara sauce, mozzarella and Parmesan cheese melted to bring the flavors together inside freshly baked rolls

**\$79.10 / 24 sliders**

***Pulled Pork Sliders w/Chef Jacques' BBQ Sauce***

**\$54.96 / serves 24**

***In-House Roasted Turkey w/Herb Crusted Rolls***

Carved Turkey seasoned with the balance of Lowcountry influence of Herbs and Spice served with a side of cranberry relish mayo and spicy mustard

**\$83.78 / serves 24**

***Blackened Chicken Breast Cutlets w/Herb Crusted Rolls***

Cajun marinated Chicken Breast Cutlet, seared and finished in the oven to obtain optimal tenderness served with spicy mustard

**\$67.03 / serves 24**

*(Prices are subject to change without notice)*

## *“706” Petite Dessert Bakery*

*Lemon Cream Cheese Pound Cake*

*Gina's Chocolate Pound Cake*

\$34.24 / feeds 20 to 24

*Raspberry Chocolate Chip Pound Cake*

\$41.72 / feeds 20 to 24

*Miss Louise's Pecan Crispies*

*Gift Recipe from Miss Louise*

\$27.81 / 4 doz.

*Miss Swift's "Sock-it-To-me" Petit Fours*

Cinnamon spice cake, citrus icing w/walnuts

\$28.88 / 2 doz.

*Charles Street Chews - "Our Signature Dessert"*

Texture of a Brownie with the Pecan Praline Flavor

*1/4 sheet* (\$27.99 / 24 wedges)

*1/2 sheet* (\$54.96 / 48 wedges)

*"Mocha Double Chocolate Chunk Brownies - with or without Walnuts*

*1/4 sheet* (\$27.99 / 24 wedges)

*1/2 sheet* (\$54.96 / 48 wedges)

*Maggie's Peach Cobbleretts*

\$26.74 / 2 doz.

*Grandma Virginia's Apple Pie Bites*

\$26.74 / 2 doz.

*Sweet Potato Soufflé Poppers*

\$26.74 / 2 doz.

## *“Fresh Brewed or Squeezed Beverages”*

by De Glass - \$2.28/pp

*“706” Signature Punch*

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- ❖ SANGRIA PUNCH (NON-ALCOHOLIC)
- ❖ PINEAPPLE ORANGE PUNCH / *New Item*
- ❖ RASPBERRY TEA
- ❖ MISS VIRGINIA'S ORANGE TEA
- ❖ \*HIBISCUS TEA / *New Item*
- ❖ FRESH SQUEEZED LEMONADE OR JAMAICAN LIMEADE
- ❖ WATERMELON LEMONADE / *New Item*
- ❖ POMEGRANATE LEMONADE
- ❖ GINGER PEACH LEMONADE / *New Item*
- ❖ MINT LEMONADE W/STRAWBERRIES
- ❖ BOTTLED WATER - \$1.10/pp
- ❖ SOUTHERN SWEET TEA - \$1.59/pp/
- ❖ FRESH-BREWED DECAFFEINATED OR REGULAR COFFEE,  
W/SWEETENERS & CREAM - \$2.53 /pp

*(Prices are subject to change without notice)*