



“Create Your Own Combo”

“OUT DE GARDEN”

- ❖ **“706” HOUSE SALAD** - Salad Mix Greens, Grape Tomatoes, Cucumbers, Olives, Golden Raisins and Red Onions tossed with Chef Jacques’ Balsamic Vinaigrette Dressing
\$79.99 / serves 25 to 28
- ❖ **CHEF TOSSED CAESAR SALAD** - Fresh-cut Romaine Lettuce, Red Onions, Mushrooms, Chef-made Croutons and Shredded Parmesan Cheese tossed in Caesar Dressing
\$79.99 / serves 25 to 28
- ❖ **DEACON JOHNNIE LAWTON’S FRONT PORCH SALAD** - Gourmet Salad Mix, Asian Pears, Roasted Walnuts, Red Onions & crumbled Blue Cheese served with a side of our Balsamic Vinaigrette Dressing
\$82.25 / serves 25 to 28
- ❖ **LOWCOUNTRY SWEET POTATO SALAD** - Medium diced Sweet & Red Skinned Potatoes, Sesame Seeds and Scallions tossed in a clean Citrus Dressing
\$79.99 / serves 25 to 28
- ❖ **SOUTHERN BROCCOLI SALAD** - Broccoli, Golden Raisins, Sliced Red Onions, Roasted Walnuts, tossed in a Southern Dressing with a side of bacon
\$79.99 / 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
\$84.79 / serves 25-30
- ❖ **BOW-TIE PASTA SALAD W/PLUM TOMATOES, MOZZARELLA AND OLIVES** – Dressed with fresh Basil & roasted Garlic Dressing
\$79.99 / serves 25 to 28
- ❖ **FRESH-CUT FRUIT & ASSORTMENT OF BERRIES (CHEF DISPLAYED)**
\$106.75 / serves 25 to 28

“DE YARD BIRD”

- ❖ **GULLAH SAVORY ROASTED CHICKEN** - Chef Jacques uses his Lowcountry influences to create a unique combination of fresh herbs and spices to marinate, surrounding the Chicken w/caramelized carrots, celery & onions during the slow roasting process achieves optimal tenderness and “Gullah” flavor
\$78.40 / 40 pcs.
- ❖ **YEMASSEE CHICKEN** - Chipotle Chile marinated with fresh squeezed Lemon Juice, Chili Powder, Cumin, Garlic and Seasoning. Chicken later seared and slow roasted with sautéed Onions, Peppers and Tomatoes
\$78.40 / 40 pcs.
- ❖ **SWEET POTATO ROASTED CHICKEN** - Succulent Gullah Herb Roasted Chicken surrounded by caramelized onions and candied sweet potatoes
\$78.40 / 40 pcs.
- ❖ **RIESLING CHICKEN CUTLETS** - Marinated Chicken Breast Cutlets seared, simmered in Chef’s Creamy Riesling Wine Sauce with seedless red & white grape halves
\$74.99 / serves 20
- ❖ **HULI HULI CHICKEN** -Hawaiian Rotisserie Grilled Chicken w/Mesquite smoking, Teriyaki-like Glaze
\$74.40 / 40 pcs.



“Create Your Own Combo”

“DE YARD BIRD” – (CONT'D)

- ❖ **UN-BELIEVABLE STUFFED QUARTERS** - Stuffing is made up of collard greens, southern cornbread, fresh corn and diced Jalapenos stuffed in the thigh portion, finished in our BBQ Apricot-Rum Sauce
\$89.80 / serves 20
- ❖ **JERK CHICKEN** - Marinated in traditional Jamaican Jerk marinade and later slow roasted to achieve a Bold Spicy Flavor
\$78.40 / 40 pcs.
- ❖ **HUNTER-STYLE BRAISED CHICKEN** - Chicken braised in White Wine, sautéed Mushrooms, Shallots and Demi-Glace finished with Tarragon
\$78.40 / 40 pcs.
- ❖ **MOJITO CHICKEN** - West Indies Rum marinated Chicken with fresh squeezed Lime Juice, muddled Mint Leaves and seasoning, later seared and slow roasted and finished with our Mojito Glaze
\$78.40 / 40 pcs.
- ❖ **BLACKENED CHICKEN BREAST** - Cajun Rubbed Chicken Breast, pan seared and finished in the oven with caramelized Onions & sautéed Peppers to obtain optimal tenderness and flavors
\$79.79 / serves 20
- ❖ **LEMON HONEY GARLIC GLAZED CHICKEN BREAST** - Fresh squeezed Lemons w/Zest, fresh Herbs and Garlic marinated Chicken Breast, seared and finished in the oven to obtain optimal tenderness
\$79.79 / serves 20
- ❖ **BBQ JERK CHICKEN, SMALLEY STYLE** - Jamaican Jerk marinated Chicken, slowly grilled and basted with Chef Jacques' BBQ Sauce
\$78.40 / 40 pcs.
- ❖ **BAYOU CHICKEN BREAST STUFFED W/CRAWFISH** - Bayou marinated Chicken Breast stuffed with Crawfish Tails, seared and braised in a Creole Stew
\$87.45 / serves 20
- ❖ **ORANGE GINGER GLAZED CORNISH HEN** - 2 Day Brined Orange Ginger Cornish Hens, roasted and basted in it's Sweet Savory Citrus Glaze
\$77.79 / 20 halves
- ❖ **FRIED TURKEY WINGS (Cajun, Lemon Pepper or Teriyaki Glazed)**
If you like your Turkey fried, you're going to fall in love with “dees wangs”
\$49.79 / 20 wings
- ❖ **WHOLE ROASTED LOWCOUNTRY TURKEY** - Seasoned with a balance of Lowcountry influenced Herbs, Spices, caramelized Celery, Carrots and Onions
(\$67.32 / serves 18-21) OR (\$49.10 / serves 10-13) (Pre-sliced at no extra cost)
- ❖ **SUCCULENT TURKEY BREAST w/“706” RUB** - Seasoned with Chef's balance of Lowcountry Spice and Herb Rub comforted by caramelized Onions, Green Bell Peppers and Celery
\$83.20 / serves 20- 24 (Pre-sliced at no extra cost)



"Create Your Own Combo"

"DE BEEF"

- ❖ **FILET MIGNON MEDALLIONS & SHRIMP SKEWERS WITH HERB BUTTER** - Char grilled Tenderloin and Jumbo Shrimp skewered, grilled served w/Herb Compound Fresh Herb Butter
\$169.99 / serves 12 to 15
- ❖ **TENDERLOIN OF BEEF W/PORT SAUCE** - Course Black Pepper & Kosher Salt Rubbed Tenderloin, roasted, carved and served w/Port Sauce
\$169.99 / serves 12 to 15 (Pre-sliced at no extra cost)
- ❖ **PRIME RIB W/CRUSTED CRACKED BLACK PEPPER, HERBS & GARLIC** - This all-time classic is slow roasted to reach the succulent full flavors - Hand-carved to order with Au Jus
\$206.70 / serves 10 to 16 portions
- ❖ **TERIYAKI BEEF SHORT RIBS** - Marinated, slow grilled, based w/Teriyaki Sauce to achieve tenderness
\$136.98 / 30 short ribs \$109.59 / 24 short ribs
- ❖ **GRILLED FLANK STEAK** - Marinated in the Chef's balance of herbs, balsamic vinegar, red wine, Extra virgin olive oil, garlic and seasonings
- ❖ **TERIYAKI FLANK STEAK** - Flank Steak marinated in Chef's Asian Blend, low temperature grilled to achieve optimal tenderness, constantly based with "706" *Signature* Teriyaki Glaze
\$84.60 / serves 15 to 18
- ❖ **STEAK & VEGETABLE SKEWERS W/TERIYAKI GLAZE** - Tender Medallions in Chef's Asian Blend, skewered Vegetables, grilled and based with "706" *Signature* Teriyaki Glaze
\$86.49 / serves 12 to 15
- ❖ **HERB CRUSTED SAVORY ROAST BEEF WITH AU JUS** (Juice from Beef)
\$70.35 / serves 15 to 18

"HIGH ON DE HOG"

- ❖ **SLICED HAM W/ PINEAPPLE & CHERRY GLAZE**
\$54.41 / serves 15 to 18
- ❖ **APPLE & HERB CRUSTED PORK LOIN** - Crust of sliced Apples, Fresh Herbs, Spices and Brown Sugar based with Apple Rum Glaze
\$56.70 / serves 15 to 18
- ❖ **CAJUN SPICED PORK LOIN** - Moist Roasted Pork Loin topped and filled with Cajun Holy Trinity – (onion, celery and green bell peppers)
\$59.29 / serves 15 to 18
- ❖ **BONELESS STUFFED PORK CHOPS W/SAVORY WEST INDIES SAUCE**
Roasted thick-cut chops stuffed with cornbread, apples, raisins, pecans and the trinity finished with a Savory West Indies Dark Rum Sauce
\$65.28 / serves 15 to 18
- ❖ **BBQ RIBS CHEF JACQUES' STYLE**
Marinated Ribs, slow grilled, based with Chef's signature BBQ Sauce
\$32.29 *Orders are by the slab (10 -12 bones / serves 5 to 6)
- ❖ **TERIYAKI OR CHEF JACQUES' BBQ RIB TIPS**
Ribs Tips are marinated, slow grilled, based w/Teriyaki or Chef's BBQ Sauce to achieve tenderness & sliced into finger strips
\$45.96 (Serves 12)



“Create Your Own Combo”

“OFF DE BOAT”

- ❖ **SHRIMP & GRITS “CHARLESTON, SC STYLE”** - Lowcountry staple: Seared shrimp, smoked beef sausage, tomatoes, peppers & onions served w/creamy grits, (Optional chopped Bacon)
\$103.20 / serves 16 to 20
- ❖ **SHRIMP SCAMPI & CHIPOTLE CHICKEN** - Chipotle marinated Chicken Legs and Thighs seared and roasted with onions and peppers finished with the Chef's courtship of shrimp scampi
\$92.72 / 20 servings
- ❖ **DEVILED CRABS OVER STUFFED** - Crab Shells filled with handpicked Blue Crab, sautéed onions, peppers, celery along with Chef Jacques' Lowcountry influence capturing the *“Taste of the Sea Islands”*
\$143.04 / 24 Overstuffed Deviled Crabs
- ❖ **LOWCOUNTRY CRAB CAKES** - All Crab & the Holy Trinity, (Onions, Green Bell Peppers and Celery), pan seared and finished in the oven, served with a side of *“706” Signature Sauce*
\$159 / 20 - 4 oz. Crab Cakes
- ❖ **FLOUNDER, STUFFED W/CRAB MEAT & SHRIMP** - Baked Flounder stuffed with Crab Meat topped w/Blackened Shrimp, finishing with a Shrimp Sauce and Old Bay Butter enhancement
\$170.52 / 20 stuffed fillets
- ❖ **TILAPIA/CRAB CAKES WITH “706” Signature Sauce - “A must try”**
\$85.20 / 40 – 2oz. Tilapia/Crab Cakes
- ❖ **FRIED OR BLACKENED TILAPIA** - Coastal influence served with a side of *“706” Signature Sauce*
\$64 / serves 20
- ❖ **SEARED CILANTRO LIME TILAPIA** - Roasted Corn Salsa on top Filet of Tilapia marinated in a fusion of southwestern and my Lowcountry influence. Seared/Char Grilled finished with *“706” Cilantro Lime Dressing*
\$79.99 / serves 20
- ❖ **SEARED TILAPIA W/CRAWFISH ETOUFFÉE** - Tilapia cutlets pan seared finished in the oven with Crawfish Etouffée
\$85.40 / serves 20
- ❖ **JUMBO LOBSTER RAVIOLI** – Served in a Sherry Cream Sauce
\$125.32 / serves 20
- ❖ **SALMON EN CROÛTE** - Golden Brown Puff Pastry filled with Salmon Filet, sautéed fresh shredded Carrots, Leeks and chopped Dill finished with a drizzle of Pinot Noir Dill Sauce
\$128.20 / serves 20
- ❖ **CRISPY CARAMELIZED ONION CRUSTED SALMON** - Caramelized Onions crusted on top of Salmon Filet, pan seared and finished in the oven with *“706” Island Dressing*
\$128.20 / serves 20



“Create Your Own Combo”

“FRUM DE HOT OVEN & POT”

- ❖ **HERB CRUSTED, FRESH BAKED, ROLLS**
\$17.76 / 24 ct.
- ❖ **CHEDDAR JALAPEÑO, FRESH BAKED, HONEY BUTTERED BISCUITS**
\$17.76 / 24 ct.
- ❖ **BUTTERED SOUTHERN STYLE CORNBREAD**
\$11.84 / serves 16
- ❖ **BROCCOLI & CHEDDAR CORNBREAD**
\$15.04 / serves 16
- ❖ **MINI CORN MUFFINS**
\$8.28 / 24 ct.
- ❖ **HATTIE’S OLD-FASHIONED CORNBREAD DRESSING** - Turkey GIBLETS, Celery, Carrots & Onions
\$28.92 / Half Pan - serves 12 to 15
- ❖ **GRAVIES & SAUCES: *GIBLET, CHICKEN, BEEF OR MUSHROOM***
\$14.08 / Per Qt.
- ❖ **HOMEMADE CRANBERRY APPLE RELISH**
\$10.56 / Per Qt.
- ❖ **ROASTED SWEET POTATOES OR ROASTED ROSEMARY & GARLIC POTATOES**
\$32.16 / Half Pan - serves 12 to 15
- ❖ **GARLIC MASHED POTATOES WITH BUTTER & CHIVES**
\$24.60 / Half Pan - serves 12 to 15
- ❖ **SOUR CREAM CHEDDAR & SCALLION MASHED POTATOES**
Skinless Mashed Potatoes lightly whipped with Sour Cream, Cheddar Cheese and Scallions
\$30.84 / Half Pan – serves 12 to 15
- ❖ **TWICE BAKED POTATOES**
Fluffy potatoes with scallions, garlic, sour cream and cheddar cheese, (bacon, optional)
\$64 / serves 20
- ❖ **CANDIED SWEET POTATOES/YAMS**
\$29.88 / Half Pan - serves 12 to 15
- ❖ **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
- ❖ **BAKED MACARONI & CHEESE**
\$38.52 / Half Pan - serves 12 to 15



“Create Your Own Combo”

“FRUM DE RICE POT “

- ❖ **RED BEANS & RICE w/SMOKED BEEF SAUSAGE**
\$45.96 / Half Pan - serves 12 to 15
- ❖ **GULLAH HOUSE RICE PILAF** - A Gullah influenced mildly spicy rice cooked in a rich poultry stock with caramelized carrots, celery and onions
\$25.68 / Half Pan - serves 12 to 15
- FRIED CRAB & RICE** - *Daufuskie Island Style* - Authentically stir fried Rice Pilaf cooked with Crab Meat, Onions, Celery and Green Peppers (*Bacon optional*)
\$59.29/ Half Pan - serves 12 to 15
- ❖ **HOPPIN’ JOHN (PEAS & RICE)** - The Gullah Locals authentically use Field Peas in their “Hoppin’ John”, but Black-eyed Peas are often substituted in surrounding areas.
\$25.68 / Half Pan - serves 12 to 15
- ❖ **CHARLESTON RED RICE** - A Jewel of the Lowcountry - this wonderful combination of Rice, Tomatoes, Green Peppers, Celery and Onions
\$25.68 / Half Pan - serves 12 to 15 / (Add) Bacon/Smoked Sausage \$45.99 / Half Pan
- ❖ **CAULIFLOWER AND CARROTS WILD RICE PILAF**
\$34.29 / Half Pan - serves 12 to 15
- ❖ **CAROLINA FRENCH RICE PILAU** - mildly spicy curried rice cooked w/stewed poultry including stock with caramelized onions, white raisins and almonds
\$38.68 / Half Pan - serves 12 to 15
- ❖ **CHICKEN & SHRIMP FRIED RICE** - combines stock, rice, chicken, shrimp, peppers, onions and celery
\$55.96 / Half Pan - serves 12 to 15

“FRUM MISS LAWTON’S FIELD”

- | | |
|---|---|
| <ul style="list-style-type: none">❖ THYME SCENTED VEGETABLES
Squash, Carrots, Haricot Vert, Pearl Onions and Early Green Peas sautéed with an infused Thyme Butter
\$41.88 / serves 12 to 15❖ ASPARAGUS, CARROTS & PARSNIPS WITH LEEKS
\$38.40 / Half Pan - serves 12 to 15❖ BRUSSELS SPROUTS & BUTTERNUT SQUASH
\$38.52 / Half Pan - serves 12 to 15COLLARD GREENS - (<i>prepared without Meat</i>)
\$39.60 / Half Pan - serves 12 to 15❖ GRILLED VEGETABLES
\$40.70 / Half Pan – serves 12 to 15❖ BLACK-EYED PEAS & GREEN BEANS
\$35.16 / Half Pan - serves 12 to 15VEGETABLE GREEN BEAN MEDLEY
Green Beans/Squash/Zucchini/Broc./Corn/Tom.
\$38.52 / Half Pan - serves 12 to 15 | <p>GREEN BEANS, SOUTHERN STYLE OR
Green Beans w/Potatoes OR
Green Beans w/Sautéed Mushrooms
\$32.16 / Half Pan - serves 12 to 15</p> <p>CORN SHINGLES, GRAPE TOMATOES, EDAMAME BEANS & BACON SAUTÉ
\$36.99 / Half Pan - serves 12 to 15</p> <p>RATATOUILLE
\$37.44 / Half Pan - serves 12 to 15</p> <p>BROCCOLI & CAULIFLOWER PARM
\$36.60 / Half Pan - serves 12 to 15</p> <p>SQUASH CASSEROLE
\$38.52 / Half Pan - serves 12 to 15</p> <p>BUTTER BEANS & OKRA SUCCOTASH
\$35.69 / Half Pan - serves 12 to 15</p> <p>CARROT SOUFFLÉ
\$32.16 / Half Pan - serves 12 to 15</p> |
|---|---|



“DESSERTS”

- ❖ **CHARLES STREET CHEWS** - *Our “Signature” Dessert* - texture of a brownie w/pecan praline flavor
1/4 Sheet (\$26.16 / 24 wedges) 1/2 Sheet (\$51.36 / 48 wedges)
- ❖ **“706” DOUBLE CHOCOLATE CHUNK BROWNIES** with or w/out Walnuts
1/4 Sheet (\$26.16 / 24 wedges) 1/2 Sheet (\$51.36 / 48 wedges)
- ❖ **PECAN CRISPIES** (thinly sliced) – Recipe from the kitchen of Ms. Louise – *“a must try”*
\$27.84 / 4 Dozen
- ❖ **LEMON CREAM CHEESE POUND CAKE** **GINA’S CHOCOLATE POUND CAKE**
\$32.00 / Feeds 20 to 24 \$32.00 / Feeds 20 to 24
- ❖ **MISS ANNIE HELEN’S SPICED CAKE**
\$29.00 / Feeds 20 to 24
- ❖ **OLD-FASHIONED CARAMEL CAKE** **RASPBERRY CHOCOLATE CHIP POUND CAKE**
\$38.51 / Feeds 20 to 24 \$38.99 / Feeds 20 to 24
- ❖ **PINEAPPLE UPSIDE DOWN CAKE W/PECANS AND CHERRIES**
\$36.84 / Feeds 12 to 16
- ❖ **GINGERBREAD CAKE** with Apple Rum Sauce
\$36.84 / Feeds 12 to 16
- ❖ **APPLE CREAM CHEESE CAKE W/PRALINE ICING**
\$38.51 / Feeds 20 to 24
- ❖ **GRANDMA MAGGIE’S PEACH COBBLER** **GRANDMA VIRGINIA’S APPLE PIE**
\$36.84 / Feeds 12 to 16 \$36.84 / Feeds 12 to 16
- ❖ **SWEET POTATO SOUFFLÉ W/TOASTED MARSHMALLOWS**
\$36.84 / Feeds 12 to 16
- ❖ **BANANA PUDDING (FROM SCRATCH)** **SOUTHERN BREAD PUDDING** w/Island Rum Sauce
\$36.84 / Feeds 12 to 16 \$36.84 / Feeds 12 to 16

“FRESH BREWED OR SQUEEZED BEVERAGES”

by De Glass - \$2.13/pp

- ❖ ***“706” Signature Punch***
- ❖ **SANGRIA PUNCH (NON-ALCOHOLIC)**
- ❖ **PINEAPPLE PUNCH / *New Item***
- ❖ **RASPBERRY TEA**
- ❖ **MISS VIRGINIA’S ORANGE TEA**
- ❖ **LEMONADE OR LIMEADE**
- ❖ **POMEGRANATE LEMONADE**
- ❖ **GINGER LEMONADE / *New Item***
- ❖ **MINT LEMONADE W/STRAWBERRIES**
- ❖ **BOTTLED WATER - \$1.00/pp**
- ❖ **SOUTHERN SWEET TEA - \$1.29/pp**