

“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
\$68.60 / serves 20 to 25
- ❖ **CHEF TOSSED CAESAR SALADS** - Fresh-cut Romaine Lettuce, Red Onions, Mushrooms, Chef-made Croutons and Shredded Parmesan Cheese tossed in Caesar Dressing
\$68.60 / serves 20 to 25 | add **CHICKEN** - \$88.47 | add **HONEY CAJUN SALMON** - \$103.99
- ❖ **6 LAYERS OF NUTRITION SALAD** - Medium diced Sweet Potatoes, Quinoa, Dried Cranberries, Blue Berries, Kale, Edamame, Roasted Almonds and Red Onions tossed in a Chili Vinaigrette
\$75.40 / serves 20-25
- ❖ **SOUTHWESTERN BLACK BEAN AND AVOCADO SALAD**- Romaine, black beans, avocados, corn, cherry tomatoes, Monterey Jack cheese side of Cilantro Lime Dressing
\$75.40 / serves 20-25
- ❖ **WATERMELON AND BLUEBERRY MOJITO SALAD** - Fresh cut Watermelon, plump Blueberries tossed in our fresh prepared Mojito Dressing
\$68.47 / serves 20 to 25
- ❖ **STEEN’S OLD-FASHIONED POTATO SALAD** OR **MISS HATTIE’S COLD SLAW**
\$59.80 / serves 20 to 25 \$59.80 / serves 20 to 25
- ❖ **FRESH-CUT FRUIT & ASSORTMENT OF BERRIES (CHEF DISPLAYED)**
\$91.39 / serves 20 to 25

“DE YARD BIRD” - (Vegetarian Options Available)

- ❖ **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
\$83.89 / 40 pcs.
- ❖ **SUCCULENT ROSEMARY LEMON GARLIC CHICKEN** - Fresh squeezed Lemons, Garlic and Rosemary rub with Corse Sea Salt and crack Black Pepper, slow roasted and based with infused drippings
\$83.89 / 40 pcs
- ❖ **BBQ JERK CHICKEN, SMALLEY STYLE** - Jamaican Jerk marinated Chicken, slowly grilled and basted with Smalley's Jerk' BBQ Sauce
\$83.89 / 40 pcs.
- ❖ **SWEET POTATO ROASTED CHICKEN** - Succulent Gullah Herb Roasted Chicken surrounded by candied sweet potatoes
\$83.89 / 40 pcs
- ❖ **CHIPOTLE YEMASSEE CHICKEN** - Chipotle Chile Peppers marinated Chicken is slightly spicy, smoky sweet flavor is achieved w/ fresh Lemon Juice, Chili Powder, Cumin, Garlic and Seasoning. Chicken later seared and slow roasted w/ sautéed Onions, Peppers and Tomatoes
\$83.89 / 40 pcs.
- ❖ **RIESLING CHICKEN CUTLETS** - Marinated Chicken Breast Cutlets seared, simmered in Chef's Creamy Riesling Wine Sauce with seedless Red & White Grape halves
\$80.24 / serves 20

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"DE YARD BIRD" – (CONT'D)

- ❖ **SUCCULENT TURKEY BREAST STEAKS w/"706" RUB - *New Item***
Turkey Steaks slathered w/"706" Rub, covered in our Lowcountry enhancing marinade, grilled and finished in the oven with caramelized Onions, Green Bell Peppers, Carrots and Celery
\$83.20 / 20 Servings of Turkey Steak Cutlets
- ❖ **"NANA'S *Signature*" SMOTHERED TURKEY WINGS- *New Item***
These Turkey Wings are a crowd pleaser at many receptions
\$54 / 20 wings
- ❖ **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"
\$54 / 20 wings
- ❖ **WHOLE ROASTED LOWCOUNTRY TURKEY** - Seasoned with a balance of Lowcountry influenced Herbs, Spices, caramelized Celery, Carrots and Onions
(\$72.22 / serves 18-21) OR (\$54.00 / serves 10-13) (Pre-sliced and garnished)
- ❖ **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
\$89 / serves 20- 24 (Pre-sliced and garnished)
- ❖ **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
\$96.09 / serves 20
- ❖ **HULI HULI CHICKEN** -Hawaiian Rotisserie Grilled Chicken w/Mesquite smoking, Teriyaki-like Glaze seasoned-to-the-bone
\$83.89 / 40 pcs
- ❖ **JERK CHICKEN** - Marinated in Island Jamaican Jerk Rub and later slow wood smoked over to achieve a Bold Spicy Flavor
\$83.89 / 40 pcs.
- ❖ **MANGO CHICKEN BREAST w/MANGO CHUTNEY- *New Item***
Chicken Breast stuffed with Mango, seared golden brown. Served with house Mango Chutney.
\$87.45 / serves 20
- ❖ **HUNTER-STYLE BRAISED CHICKEN** - Chicken braised in White Wine, sautéed Mushrooms, Shallots and Demi-Glace finished with Tarragon
\$83.89 / 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
\$83.89 / 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
\$85.38 / 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
\$85.38 / serves 20

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"DE BEEF"

- ❖ **HERB CRUSTED TERES MAJOR STEAK W/ AU JUS** (*Juice of Beef*)
\$101.59 / 18 to 20 servings - **PETITE TENDERS** - *New Item*
- ❖ **BEEF BRISKET (SLICED OR PULLED) SERVED W/BBQ SAUCE ON THE SIDE**
Dry rubbed with our Coastal BBQ influence, then smoked slow and low for hours.
\$98.28 / serves 18 to 20 - *New Item*
- ❖ **GRILLED FLANK STEAK** - Marinated w/ fresh garlic, herbs, mature red wine. Pan seared/grilled to reach mouthwatering tenderness. (*Also available*) - **TERIYAKI FLANK STEAK | BOURBON & BROWN SUGAR**
\$90.52 / serves 15 to 18
- ❖ **HERB CRUSTED SAVORY ROAST BEEF WITH AU JUS** (*Juice from Beef*)
\$70.35 / serves 15 to 18
- ❖ **FILET MIGNON MEDALLIONS & SHRIMP SKEWERS WITH HERB BUTTER** - Char grilled Tenderloin and Jumbo Shrimp skewered, grilled served w/Herb Compound Fresh Herb Butter
(**Inquire about market pricing and options to include Carving Stations*)
- ❖ **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
(**Inquire about market pricing and options to include Carving Stations*)

"HIGH ON DE HOG"

- ❖ **SLICED HAM - PINEAPPLE & CHERRY GLAZE OR SPICED ORANGE GLAZED**
\$58.22 / serves 15 to 18
- ❖ **APPLE & HERB CRUSTED PORK LOIN** - Crust of sliced Apples, Fresh Herbs, Spices and Brown Sugar based with Apple Rum Glaze
\$63.44 / serves 15 to 18
- ❖ **CAJUN SPICED PORK LOIN** - Moist Roasted Cajun Pork Loin w/caramelized onion, celery & green bell peppers
\$63.44 / serves 15 to 18
- ❖ **MEMPHIS DRY RUBBED GRILLED STEAK PORK CHOPS WITH PEACH BBQ SAUCE**
Grilled Pork Chops with our Memphis Dry Rub, grilled and based with Peach BBQ Sauce
\$63.44 / serves 15 to 18
- ❖ **BONELESS STUFFED PORK CHOPS W/DARK RUM RAISIN SAUCE**
Savory roasted thick-cut chops stuffed with cornbread, apples, raisins, pecans and the trinity finished with a West Indies Dark Rum Sauce
\$69.85 / serves 15 to 18
- ❖ **SMOKED SPARE RIBS SERVED W/CHEF JACQUES' BBQ SAUCE**
Marinated Ribs, slow grilled, based with Chef's signature BBQ Sauce
\$34.55 *Orders are by the slab (10 -12 bones / serves 5 to 6)
*** BABY BACK RIBS** - \$36 Orders are by the Slab (10 -12 bones / serves 5 to 6)
- ❖ **RIB TIPS - SAUCES W/TERIYAKI OR CHEF JACQUES' BBQ**
Ribs Tips are marinated, slow grilled, based w/Teriyaki or Chef's BBQ Sauce to achieve tenderness and sliced into finger strips
\$49.18 (Serves 12)

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"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)
\$110.42 / serves 16 to 20
- ❖ **FRIED SWAI, TILAPIA OR WHITING** - Coastal influence served with a side of "706" *Signature Sauce*
\$68.48 / serves 20 | **FRIED FLOUNDER** - **\$94 / serves 20** - *New Item*
- ❖ **SEARED CILANTRO LIME COD** - Roasted Corn Salsa on top Filet of Cod marinated in a fusion of southwestern and my Lowcountry influence. Seared/Char Grilled finished with "706" Cilantro Lime Dressing
\$85.59 / serves 20
- ❖ **BLACKENED COD FILETS WITH "SIGNATURE" SAUCE FOR DIPPING**
\$82.80 / 20 servings
- ❖ **"706" LOWCOUNTRY CRISPY JUMBO SHRIMP**
A Gullah delight and a must try, Fried jumbo shrimp marinated with a Lowcountry influence, served w/our Signature Sauce
\$93.27 / 20 servings (3pcs per) - *New Item*
- ❖ **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
\$98 / 20 servings
- ❖ **DEVILED CRABS, (SHELLS STUFFED/CRAB)** - (*An alternative for Crab Cakes*) Crab Shells filled with handpicked Blue Crab, sautéed onions, peppers, celery along with Chef Jacques' Lowcountry influence capturing the "*Taste of the Sea Islands*"
\$119.20 / 20 Overstuffed Deviled Crabs- *New Item*
- ❖ **LOWCOUNTRY CRAB CAKES** - 100% Crab & the Holy Trinity, (Onions, Green Bell Peppers and Celery), pan 40 and finished in the oven, served with a side of "706" *Signature Sauce*
\$85.26 / 20 - 2 oz. Crab Cakes *(No bread filler)
- ❖ **FLOUNDER, STUFFED W/CRAB & SHRIMP** - Baked Flounder stuffed with Crab Meat topped w/Blackened Shrimp, finishing with a Shrimp Sauce and Old Bay Butter enhancement
\$182.46 / 20 stuffed fillets or 40 Halves
- ❖ **TILAPIA/CRAB CAKES WITH "706" Signature Sauce - "A must try"**
\$91.16 / 40 - 2oz. Tilapia/Crab Cakes
- ❖ **BLACKENED TILAPIA OR COD WITH CORN MAQUE CHOUX**
Blackened Tilapia served w/complimentary coastal Corn Maque Choux, (Seared Corn, Bell Pepper, caramelized Onions, Garlic simmered in a silky sauce)
\$85.59 / serves 20
- ❖ **GRILLED SALMON, (BLACKENED OR SESAME)-** Blackened/Sesame Salmon Filet, grilled and finished in the oven with caramelized onions & tri- peppers with "706" Island Sauce or Sesame Sauce
\$137.20 / 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 Sauce
\$137.20 / serves 20

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“FRUM DE HOT OVEN & POT”

- ❖ **BUTTERED SOUTHERN STYLE CORNBREAD**
\$12.67 / serves 16
- ❖ **BROCCOLI & CHEDDAR CORNBREAD | ALSO AVAILABLE IN MUFFINS**
\$16.09 / serves 16
- ❖ **MINI CORN MUFFINS**
\$8.90 / 24 ct.
- ❖ **HERB CRUSTED, FRESH BAKED, ROLLS**
\$19.00 / 24 ct.
- ❖ **CHEDDAR JALAPEÑO, FRESH BAKED, HONEY BUTTERED BISCUITS**
\$19.00 / 24 ct.
- ❖ **HATTIE’S OLD-FASHIONED CORNBREAD DRESSING** - Turkey GIBLETS, Celery, Carrots & Onions
\$30.94 / Half Pan - serves 12 to 15
- ❖ **GRAVIES & SAUCES: GIBLET, CHICKEN, BEEF OR MUSHROOM**
\$14.08 / Per Qt.
- ❖ **HOMEMADE CRANBERRY APPLE RELISH**
\$11.30 / Per Qt.
- ❖ **ROASTED SWEET POTATOES & ROASTED ROSEMARY & GARLIC POTATOES**
\$34.41 / Half Pan - serves 12 to 15
- ❖ **GARLIC MASHED POTATOES WITH BUTTER & CHIVES**
\$26.32 / Half Pan - serves 12 to 15
- ❖ **SOUR CREAM CHEDDAR & SCALLION MASHED POTATOES**
Skinless Mashed Potatoes lightly whipped with Sour Cream, Cheddar Cheese and Scallions
\$33.00 / Half Pan – serves 12 to 15
- ❖ **ROASTED SAVORY SWEET POTATO MEDALLIONS** - *New Item*
\$31.97 / Half Pan - serves 12 to 15
- ❖ **TWICE BAKED POTATOES**
Fluffy potatoes with scallions, garlic, sour cream and cheddar cheese, (bacon, optional)
\$68.48 / serves 20
- ❖ **CANDIED SWEET POTATOES/YAMS**
\$31.97 / Half Pan - serves 12 to 15
- ❖ **SCALLOPED POTATOES**
Thin Sliced Potatoes, baked in a creamy Parmesan sauce
\$33.00 / Half Pan – serves 12 to 15
- ❖ **MACARONI & CHEESE, OLD FASHIONED BAKED** - *(Gluten-Free Option available)*
\$41.22 / Half Pan - serves 12 to 15

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"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
\$27.48 / Half Pan - serves 12 to 15
- ❖ **OL' FUSKIE FRIED CRAB RICE** - Daufuskie Island near Hilton Head, SC - An authentically Gullah Rice Pilaf cooked with fried Crab Meat, Onions, Celery, Green Peppers and *Bacon (optional)
\$63.44/ 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.
\$27.48 / 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
\$27.48 / Half Pan - serves 12 to 15 / (Add) Bacon/Smoked Sausage \$45.99 / Half Pan
- ❖ **DIRTY RICE** - A Cajun specialty of fresh Creole herb from stock-cooked rice combined with pulled turkey and livers, onions, peppers and celery
\$42.36 / Half Pan - serves 12 to 15 - *New Item*
- ❖ **CAROLINA CURRIED RICE PILAU** - mildly spicy curried rice cooked w/stewed poultry including stock with caramelized onions, white raisins and almonds
\$41.39 / Half Pan - serves 12 to 15
- ❖ **"706" SHRIMP PILAU** - A Gullah dish that combines cooked rice, large shrimp, chicken, andouille sausage, peppers, carrots and celery seasoned with a Lowcountry influence.
\$55.96 / Half Pan - serves 12 to 15 - *New Item*

"FRUM MISS LAWTON'S FIELD"

- | | |
|---|--|
| ❖ THYME SCENTED VEGETABLES Squash, Carrots, Haricot Vert, Pearl Onions and Early Green Peas sautéed with an infused Thyme Butter \$44.81 / serves 12 to 15 | GREEN BEANS, SOUTHERN STYLE OR Green Beans w/Potatoes OR Toasted Almonds Green Beans w/Sautéed Mushrooms \$34.41/ Half Pan - serves 12 to 15 |
| ❖ SOUTHERN CABBAGE & CARROTS \$34.41 / Half Pan - serves 12 to 15 | CARROT SOUFFLÉ \$34.41 / Half Pan - serves 12 to 15 |
| ❖ BLACK-EYED PEAS & GREEN BEANS \$37.62 / Half Pan - serves 12 to 15 | CORN, GRAPE TOMATOES, EDAMAME BEANS & BACON SAUTÉ \$39.58 / Half Pan - serves 12 to 15 |
| ❖ VEGETABLE GREEN BEAN MEDLEY \$41.22 / Half Pan - serves 12 to 15 | ITALIAN RATATOUILLE \$40.06 / Half Pan - serves 12 to 15 |
| ❖ BRUSSELS SPROUTS & BUTTERNUT SQUASH \$41.22 / Half Pan - serves 12 to 15 | BROCCOLI & CAULIFLOWER PARM. \$39.16 / Half Pan - serves 12 to 15 |
| COLLARD GREENS - (prepared without Meat) \$42.37 / Half Pan - serves 12 to 15 | MARINATED GRILLED VEGETABLES \$43.55 / Half Pan - serves 12 to 15 |

- ❖ **OLD FASHIONED SQUASH CASSEROLE** - *"the Super Bowl LIII VIP Tailgating Choice"*

\$41.22 / Half Pan - serves 12 to 15

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"DESSERTS"

- ❖ **CHARLES STREET CHEWS** - Our *"Signature" Dessert* - texture of a brownie w/pecan praline flavor
1/4 Sheet (\$29.95 / 24 wedges) 1/2 Sheet (\$58.81 / 48 wedges)
- ❖ **"706" DOUBLE CHOCOLATE CHUNK BROWNIES** with or w/out Walnuts
1/4 Sheet (\$29.95 / 24 wedges) 1/2 Sheet (\$58.81 / 48 wedges)
- ❖ **PECAN CRISPIES** (thinly sliced) – Recipe from the kitchen of Ms. Louise – *"a must try"*
\$31.88 / 4 Dozen
- ❖ **LEMON CREAM CHEESE POUND CAKE** **GINA'S CHOCOLATE POUND CAKE**
\$36.69 / Feeds 20 to 24 \$36.69 / Feeds 20 to 24
- ❖ **MISS ANNIE HELEN'S SPICED CAKE**
\$36.69 / Feeds 20 to 24
- ❖ **OLD-FASHIONED CARAMEL CAKE** **RASPBERRY CHOCOLATE CHIP POUND CAKE**
\$44.08 / Feeds 20 to 24 \$44.64/ Feeds 20 to 24
- ❖ **PINEAPPLE UPSIDE DOWN CAKE W/PECANS AND CHERRIES**
\$42.18 / Feeds 12 to 16
- ❖ **GINGERBREAD CAKE** with Apple Rum Sauce
\$42.18/ Feeds 12 to 16
- ❖ **APPLE CREAM CHEESE CAKE W/PRALINE ICING**
\$41.21 / Feeds 20 to 24
- ❖ **GRANDMA MAGGIE'S PEACH COBBLER** **GRANDMA VIRGINIA'S APPLE PIE**
\$43.87 / Feeds 12 to 16 \$43.87 / Feeds 12 to 16
- ❖ **SWEET POTATO SOUFFLÉ W/TOASTED MARSHMALLOWS**
\$44.06/ Feeds 12 to 16
- ❖ **OLD FASHIONED BANANA PUDDING (FROM SCRATCH)**
\$42.18/ Feeds 12 to 16
- ❖ **SOUTHERN BREAD PUDDING** with an Island Rum Sauce
\$42.18/ Feeds 12 to 16

"FRESH BREWED OR SQUEEZED BEVERAGES"

by De Glass - \$2.28/pp

706" Signature Punch

- ❖ SANGRIA PUNCH (NON-ALCOHOLIC)
- ❖ PINEAPPLE GINGER PUNCH / *New Item*
- ❖ RASPBERRY TEA
- ❖ MISS VIRGINIA'S ORANGE TEA
- ❖ *HIBISCUS TEA / *New Item*
- ❖ LEMONADE OR LIMEADE
- ❖ WATERMELON LEMONADE / *New Item*
- ❖ POMEGRANATE LEMONADE
- ❖ *GHANA GINGER DRINK / *New Item*
- ❖ MINT LEMONADE W/STRAWBERRIES
- ❖ BOTTLED WATER - \$1.10/pp
- ❖ SOUTHERN SWEET TEA - \$1.29/pp

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