

TBONZ

BUFFET OPTIONS

APPETIZERS

STEAKHOUSE BURSCETTA: BEEF STEAK TOMATOES, BLEU CHEESE CRUMBLES, CARAMELIZED ONIONS, AND BALSAMIC DRIZZLE ON GRILLED FRENCH BAGETTE

MIXED GREEN SALAD: MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS AND MIXED CHEESE

HOUSE PIMENTO CHEESE: CLASSIC LOWCOUNTRY RECIPE WITH WATER CRACKERS

BAKED SOFT PRETZELS: CHEESE STUFFED WITH COOPER RIVER RED ALE MUSTARD

PEEL AND EAT BEER BOILED SHRIMP WITH COCKTAIL SAUCE AND HORSERADISH (ADD \$2 PER PERSON)

CHOOSE TWO

ENTREES

CERTIFIED ANGUS BEEF CHOPSTEAK WITH ONION GRAVY AND SAUTÉED MUSHROOMS

BRUSCHETTA TOPPED CANADIAN SALMON WITH TRI COLOR ROTINI IN A PESTO CREAM SAUCE

SHRIMP AND GRITS: GRILLED JUMBO SHRIMP OVER STONE GROUND GRITS WITH AN ANDOUILLE SAUSAGE GRAVY WITH ARTISAN BAKED SESAME ROLLS

ROASTED PORK LOIN WITH A MAPLE BOURBON COMPOUND BUTTER

BUTTERMILK FRIED CHICKEN QUARTERS WITH COUNTRY GRAVY AND HOUSE BISCUITS

PROPRIETARY DRY RUBBED SLICED TOP SIRLOIN

BBQ BABY BACK RIBS WITH SWEET COBB CORN AND APPLE WALNUT SLAW

GRILLED AIRLINE CHICKEN BREAST IN MARSALA MUSHROOM SAUCE

CHOOSE TWO

SIDES

STEAK HOUSE POTATOES AU GRATIN

SAUTEED LOCAL GREEN BEANS

SOUTHERN STYLE MAC AND CHEESE

SEASONAL CHEF'S SELECTION VEGETABLE

LOW COUNTRY RED RICE

ROSEMARY ROASTED YUKON GOLD POTATOES

CHOOSE TWO

28.00 PER PERSON

ENHANCEMENTS

PRIME RIB CARVING STATION WITH AU JUS AND HORSERADISH CREAM SAUCE

10.00 PER PERSON

SLOW ROASTED FILET MIGNON WITH CABERNET MUSHROOM DEMI GLAZE

14.00 PER PERSON

BANANAS FOSTERS CHEESECAKE

4.00 PER PERSON

TBONZ HORS D'OEUVRES

STEAK HOUSE BRUSCHETTA:

BEEF STEAK TOMATOES, CARAMELIZED ONIONS, BLEU CHEESE CRUMBLES, BALSAMIC DRIZZLE ON GRILLED FRENCH BAGETTE

GARLIC AND HERB HUMMUS:

WITH TOASTED PITA CRISPS AND RAW VEGETABLES

FRESH FRUIT:

SEASONAL FRUIT WITH VANILLA YOGURT DIP

BKAED SOFT PRETZELS:

CHEESE FILLED WITH HOUSE ALE MUSTARD

HOUSE PIMENTO CHEESE :

CLASSIC LOWCOUNTRY RECIPE WITH ASSORTED CRACKERS

CAPRESE SALAD:

MIXED GREENS, FRESH MOZZERELLA , SLICED ROMA TOMATOES, FRESH BASIL, AND

VEGETABLE CRUDITE:

WITH HOUSE MADE RANCH AND BLEU CHEESE

ARTISAN CHEESE :

WITH A VARIETY OF RUSTIC BREADS

3.00 PER PERSON

CHICKEN SATAYS :

WITH THAI PEANUT AND SOY GINGER SAUCES

DOUBLE FRIED CHICKEN WINGS:

OUR WORLD FAMOUS RECIPE WITH HOT SAUCE AND HOUSE MADE BLEU CHEESE

CERTIFIED ANGUS BEEF SLIDERS

WITH MELTED CHEDDAR AND CARAMELIZED ONIONS

AHI TUNA SLIDERS:

SESAME CRUSTED WITH WASABI MAYO AND CUCUMBER SLAW

BEER BOILED PEEL AND EAT SHRIMP :

COOKED IN OUR COOPER RIVER RED WITH COCKTAIL SAUCE

MINIATURE BEEF WELLINGTON:

IN PHILO DOUGH WITH HORSERADISH CREAM SAUCE

5.00 PER PERSON

BACON WRAPPED JUMBO SEA SCALLOPS:

WITH THAI CHILI SAUCE

AHI TUNA ROLLS:

WITH SIRACHA AND SOY GINGER SAUCE

CRAB STUFFED JUMBO SHRIMP :

WITH BEARNAISE SAUCE

MINIATURE FILET MIGNON SANDWICHES:

WITH SHOESTRING ONIONS AND HORSERADISH CREAM SAUCE

CRAB STUFFED PORTABELLO:

WITH LOUIS SAUCE

7.00 PER PERSON

STARTERS

CUP OF SHE CRAB SOUP

MIXED GREEN SALAD: MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS AND MIXED CHEESE

HOUSE CAESAR SALAD WITH TORN CROUTONS

STEAKHOUSE SPINACH SALAD WITH BLEU CHEESE CRUMBLES

CHOOSE ONE

ENTREES

8 OZ CERTIFIED ANGUS BEEF BURGER WITH SEASONED FRENCH FRIES

BBQ SALMON BLT, GRILLED SALMON, HOUSE BBQ, ON TEXAS TOAST WITH BACON, LETTUCE AND TOMATO, SERVED WITH RED SKIN POTATO SALAD

SHRIMP AND GRITS: SAUTEED JUMBO SHRIMP OVER STONE GROUND GRITS WITH AN ANDOUILLE SAUSAGE GRAVY WITH ARTISAN BAKED SESAME ROLLS

PRIME RIB SANDWICH WITH SHOESTRING ONIONS, HORSERADISH SAUCE ON A TOASTED FRENCH BAGUETTE WITH SWEET POTATO FRENCH FRIES

BLACKENED CHICKEN BREAST OVER TRI COLOR ROTINI GARDEN PASTA SALAD

PEARLZ CRABCAKES WITH LOUIS SAUCE AND SAUTÉED LOCAL GREEN BEANS

GRILLED CHICKEN SANDWICH WITH PEPPERJACK CHEESE, LOCAL SWEET ONIONS, AND 1000 ISLAND DRESSING, SERVED WITH SEASONED FRENCH FRIES

SHRIMP PO BOY, SELECT FRIED SHRIMP ON TOASTED BAGUETTE WITH LOUIS SAUCE, DICED TOMATOES, SHREDDED LETTUCE AND RED SKIN POTATO SALAD

CHOOSE THREE

15.00 PER PERSON

ENHANCEMENTS

ICEBERG WEDGE WITH BACON, BLEU CHEESE, AND DICED TOMATOES

3.00 PER PERSON

HOUSE PIMENTO CHEESE WITH BUTTER CRACKERS

2.00 PER PERSON

KAMINSKY'S DESSERTS

4.00 PER PERSON

THE EDISTO

PROPRIETARY DRY RUBBED SIRLOIN SERVED WITH SHOESTRING ONIONS AND STEAKHOUSE POTATOES AU GRATIN
FRIED CAROLINA CATFISH TOPPED WITH SWEET PEPPER AND CORN RELISH SERVED WITH LOW COUNTRY RED RICE AND SAUTEED LOCAL GREEN BEANS
SLOW ROASTED PORK LOIN TOPPED WITH A MAPLE BOURBON COMPOUND BUTTER AND SERVED WITH SWEET POTATO FRIES
EDISTO FRIED JUMBO SHRIMP SERVED WITH HOUSE COCKTAIL, SAUTEED LOCAL GREEN BEANS AND APPLE WALNUT SLAW

23.95

THE STONO

CERTIFIED ANGUS BEEF NY STRIP TOPPED WITH A CABERNET SHALLOT COMPOUND BUTTER AND SERVED WITH TWICE BAKED POTATOES
BRUSCHETTA TOPPED CANADIAN SALMON SERVED OVER PESTO WHIPPED POTATOES
HERB ROASTED HALF CHICKEN SERVED WITH LOW COUNTRY RED RICE AND SAUTEED GREEN BEANS
PAN SEARED MARYLAND STYLE CRAB CAKES SERVED WITH LOUIS SAUCE, SAUTEED LOCAL GREEN BEANS AND APPLE WALNUT SLAW

27.95

THE COOPER

8 OZ FILET MIGNON SERVED WITH CARAMELIZED ONIONS AND GARLIC SMASHED POTATOES
CHARGRILLED MAHI MAHI TOPPED WITH A CHIPOTLE MANGO SALSA AND SERVED WITH SAUTEED BABY SPINACH AND YELLOW RICE
CRAB STUFFED JUMBO SHRIMP SERVED WITH GRILLED ASPARAGUS AND FRIED STONE GROUND GRIT CAKES
SLOW ROASTED HOUSE PRIME RIB SERVED WITH HORSERADISH SAUCE, SHOESTRING ONIONS, AND A LOADED BAKED POTATO

31.95

THE ASHLEY

22 OZ CHARGRILLED PORTERHOUSE SERVED WITH CARAMELIZED ONIONS AND STEAKHOUSE POTATOES AU GRATIN
CAST IRON BLACKENED AHI TUNA TOPPED WITH WASABI CREAM AND SIRACHA SERVED WITH SAUTEED BABY SPINACH AND YELLOW RICE
BACON WRAPPED JUMBO SEA SCALLOPS SERVED WITH THAI CHILE SAUCE, FRIED STONE GROUND GRIT CAKES, AND GRILLED ASPARAGUS
FULL RACK OF BABY BACK RIBS SERVED WITH APPLE WALNUT COLE SLAW AND SWEET POTATO FRENCH FRIES

34.95