

“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
\$95.03 / 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
\$95.03 / serves 20 to 25 | add CHICKEN - \$111.42 | add HONEY CAJUN SALMON - \$130.97
- ❖ **NUTRITION 6 LAYER SALAD** – Fresh cut Kale, medium diced Sweet Potatoes, Quinoa, Dried Cranberries, Blue Berries, Edamame, Red Onions and Roasted Almonds (Optional), tossed with a Chili Vinaigrette
\$104.45 / serves 20-25
- ❖ **SOUTHWESTERN BLACK BEAN AND AVOCADO SALAD**- Romaine, black beans, avocados, corn, cherry tomatoes, Monterey Jack cheese side of Cilantro Lime Dressing
\$104.45 / serves 20-25
- ❖ **KALE SALAD** – Fresh cut Kale, Corn off the cob, Grape Tomato, English Cucumber, Julianne Carrots, Red Cabbage, Tri Peppers tossed in our Chili Lime Vinaigrette – **New Item**
\$104.45 / serves 20-25
- ❖ **STEEN’S OLD-FASHIONED POTATO SALAD** **OR** **MISS HATTIE’S COLESLAW**
\$75.32 / serves 20 to 25 **\$75.32 / serves 20 to 25**
- ❖ **FRESH-CUT FRUIT & ASSORTMENT OF BERRIES**
\$126.59 / 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
\$139.37 / 32 pcs.
- ❖ **SOUTHERN FRIED CHICKEN**
\$139.37 / 32 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
\$139.37 / 32 pcs..
- ❖ **JERK CHICKEN ~OR~ BBQ JERK CHICKEN, SMALLEY STYLE** - Jamaican Jerk marinated Chicken, slowly grilled and basted with Smalley's Jerk' BBQ Sauce
\$139.37 / 32 pcs.
- ❖ **SWEET POTATO ROASTED CHICKEN** - Succulent Gullah Herb Roasted Chicken surrounded by candied sweet potatoes
\$139.37 / 32 pcs.
- ❖ **HUNTER-STYLE BRAISED CHICKEN** - Chicken braised in White Wine, sautéed Mushrooms, Shallots and Demi-Glace finished with Tarragon
\$139.37 / 32 pcs.

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“DE YARD BIRD” - (CONT'D)

- ❖ **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
\$139.37 / 32 pcs.
- ❖ **HULI HULI CHICKEN** - Hawaiian Rotisserie Grilled Chicken w/Mesquite smoking, Teriyaki-like Glaze
 seasoned-to-the-bone
\$139.37 / 32 pcs.
- ❖ **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
\$102.82 / serves 20
- ❖ **RIESLING CHICKEN CUTLETS** - Marinated Chicken Breast Cutlets seared, simmered in Chef's Creamy Riesling Wine Sauce with seedless Red & White Grape halves
\$109.19 / serves 20
- ❖ **CHICKEN ALFREDO W/ FETTUCCINI AND CREAMY ALFREDO SAUCE** - *New Item*
 Marinated Chicken Breast, seared and simmered in our creamy Alfredo Sauce, Parmesan Cheese and Fettuccini Pasta
\$166.85 / serves 20
- ❖ **CHICKEN PARMESAN W/ MARINARA SAUCE** - True Hand Breaded marinated Italian Chicken Breast, Golden brown chicken finished with Marinara Sauce, Mozzarella and Parmesan Cheese
\$109.19 / serves 20
- ❖ **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
\$109.19 / 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
\$109.19 / serves 20
- ❖ **“NANA’S Signature” SMOTHERED TURKEY WINGS**
These Turkey Wings are a crowd pleaser at many receptions
\$170.99 / 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 wangz”
\$170.99 / 20 wings
- ❖ **WHOLE ROASTED LOWCOUNTRY TURKEY** - Seasoned with a balance of Lowcountry influenced Herbs, Spices, caramelized Celery, Carrots and Onions
(\$99.99 / serves 18-21) OR (\$74.79 / 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
\$112.07 / serves 20- 24 (Pre-sliced and garnished)
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“DE BEEF”

- ❖ **TOP SIRLOIN STEAK W/CRUSTED IN GARLIC & HERBS**
Market Pricing / 20 servings
- ❖ **SUNDAY BEEF POT ROAST W/CARROTS, CELERY, ONIONS & POTATOES**
*\$105.74 / serves 18 to 20 - **New Item***
- ❖ **SMOKED 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.
\$142.10 / serves 18 to 20
- ❖ **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*
Market Pricing / serves 15 to 18
- ❖ **HERB CRUSTED SAVORY ROAST BEEF ON A BED OF MIREPOIX W/AU JUS** (Juice from Beef)
Market Pricing / serves 15 to 18
- ❖ **BEEF WELLINGTON** - Tenderloin of Beef, encrusted with Mushroom Duxelle, Prosciutto, Dijon Mustard and Puff Pastry. Finished with our Green Peppercorn Sauce - *New Item*
*(*Inquire about market pricing and options to include Carving Stations)*

“HIGH ON DE HOG”

- ❖ **SLICED HAM - PINEAPPLE & CHERRY GLAZE**
\$88.70 / serves 15 to 18
- ❖ **APPLE & HERB CRUSTED PORK LOIN** - Crust of sliced Apples, Fresh Herbs, Spices and Brown Sugar based with Apple Rum Glaze
\$77.71 / serves 15 to 18
- ❖ **CAJUN PORK LOIN** - Savory Roasted Cajun Pork Loin w/caramelized onion, celery & green bell peppers
\$77.71 / 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
\$72.63 / serves 15 to 18
- ❖ **BABY BACK RIBS** with our Signature Rub, Smoked to achieve additional layer of flavor
*\$73.82 Orders are by the Slab (10 -12 bones / serves 5 to 6) - **New Item***
- ❖ **SMOKED SPARE RIBS SERVED W/CHEF JACQUES' BBQ SAUCE**
 Marinated Ribs, slow grilled, based with Chef's signature BBQ Sauce
*\$68.36 *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
\$82.17 (Serves 12)

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Revised 1/16/26

"...the last word in Lowcountry Cooking"

678.377.4990

"Create Your Own Combo"

"OFF DE BOAT"

- ❖ **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
Market Price / 20 stuffed fillets or 40 Halves
- ❖ **GRILLED SALMON, (BLACKENED, SESAME OR HONEY CAJUN SALMON** - Blackened/Sesame Salmon Filet, grilled and finished in the oven with caramelized onions & tri-peppers with "706" Island Sauce or Sesame Sauce
\$181.78 / serves 20 | **BLACKENED COD FILETS - \$107.19 / 20 servings**
- ❖ **CRISPY CARAMELIZED ONION CRUSTED SALMON** - Caramelized Onions crusted on top of Salmon Filet, pan seared and finished in the oven with "706" Island Sauce
\$181.78 / serves 20
- ❖ **CATFISH STEW** - Farm-fed Catfish, Tomatoes, Celery, Onions, Garlic and the traditional ingredients served with a side of Rice
\$101.51 / Half Pan (serves up to 16)
- ❖ **SHRIMP & GRITS "CHARLESTON, SC STYLE"** - Lowcountry staple: Seared shrimp, smoked sausage, tomatoes, peppers & onions served w/creamy grits, (Optional chopped Bacon)
\$152.95 / serves 16 to 20
- ❖ **FRIED JUMBO SHRIMP**
 A Gullah delight, Jumbo shrimp marinated and fried golden brown, served w/"706" Signature Sauce
*\$126.87 / 20 servings (3pcs per serv) - **New Item***
- ❖ **BLACKENED CHICKEN BREAST WITH BLACKENED SHRIMP** – Blackened marinated Chicken Breast and Shrimp Seared with onions and peppers
\$173.39 / 20 servings
- ❖ **SEAFOOD GUMBO** Shrimp, Chicken & Beef Sausage combined with the Lowcountry/Creole traditional ingredients served w/Rice
Half Pan – \$162.17 | 48 oz. - \$87.51 | Quart - \$63.99
- ❖ **CRAB CAKES** - 100% Crab (*No bread filler) w/ caramelized Holy Trinity, (Onions, Green Bell Peppers and Celery), seared and finished in the oven, served with a side of "706" *Signature Sauce*
*Market Price / 20 - 2 oz. Crab Cakes *(No bread filler)*
- ❖ **FRIED WHITING OR FRIED SWAI** - Coastal influence served with a side of "706" *Signature Sauce*
\$94.87 / serves 20
- ❖ **SEARED CILANTRO LIME COD OR ...TILAPIA** - Roasted Corn Salsa on top Filet of Cod marinated in a fusion of southwestern and Gullah influence. Seared/Char Grilled finished with "706" Cilantro Lime Dressing
\$118.57 / serves 20

BAKED CRAB STUFFED SHRIMP w/White Wine Old Bay Lemon Butter Drizzle
\$119.66 / serves 20

❖ **TILAPIA/CRAB CAKES WITH "706" *Signature Sauce* - "A must try"**
\$107.30 / 40 – 2oz. Tilapia/Crab Cakes

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"FRUM DE HOT OVEN & POT"

- ❖ **BUTTERED SOUTHERN STYLE CORNBREAD**
\$17.64 / serves 16
- ❖ **BROCCOLI & CHEDDAR CORNBREAD**
\$27.81 / serves 16
- ❖ **HERB CRUSTED, FRESH BAKED, ROLLS**
\$26.75 / 24 ct.
- ❖ **CHEDDAR JALAPEÑO, FRESH BAKED, HONEY BUTTERED BISCUITS**
\$29.00 / 24 ct.
- ❖ **HATTIE'S OLD-FASHIONED CORNBREAD DRESSING** - Turkey Giblets, Celery, Carrots & Onions
\$50.40 / Half Pan - serves 12 to 15
- ❖ **GRAVIES & SAUCES: GIBLET, CHICKEN, BEEF OR MUSHROOM**
\$17.74 / Per Qt.
- ❖ **HOMEMADE CRANBERRY APPLE RELISH**
\$18.99 / Per Qt.
- ❖ **ROASTED SWEET POTATOES & ROASTED ROSEMARY & GARLIC POTATOES**
\$47.66 / Half Pan - serves 12 to 15
- ❖ **GARLIC MASHED YUKON GOLD POTATOES WITH BUTTER & CHIVES**
\$40.09 / Half Pan - serves 12 to 15
- ❖ **SOUR CREAM CHEDDAR & SCALLION MASHED POTATOES**
Skinless Mashed Potatoes lightly whipped with Sour Cream, Cheddar Cheese and Scallions
\$45.72 / Half Pan – serves 12 to 15
- ❖ **TWICE BAKED POTATOES**
Fluffy potatoes with scallions, garlic, sour cream and cheddar cheese, (bacon, optional)
\$56.92 / serves 12
- ❖ **CANDIED SWEET POTATOES/YAMS**
\$44.29 / Half Pan - serves 12 to 15
- ❖ **SCALLOPED POTATOES**
Thin Sliced Potatoes, baked in a creamy Parmesan sauce
\$41.56 / Half Pan – serves 12 to 15
- ❖ **ALFREDO GARLIC PARMESAN SAUCE WITH FETTUCCINI PASTA**
\$57.65 / Half Pan – serves 12 to 15
- ❖ **MACARONI & CHEESE, OLD FASHIONED BAKED** - (*Gluten-Free Option available*)
\$57.23 / Half Pan - serves 12 to 15

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"FRUM DE RICE POT "

- ❖ **"706" JAMBALAYA** - A Gullah dish that combines cooked rice, large shrimp, chicken, andouille sausage, onions, peppers, carrots and celery seasoned with a Lowcountry influence.
\$88.47 / Half Pan - serves 12 to 15 - *New Item*
- ❖ **GULLAH HOUSE RICE PILAF** - A Gullah influenced mildly spicy rice cooked in a rich poultry stock with caramelized carrots, celery and onions
\$37.88 / 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.
\$37.88 / serves 12 to 15
- ❖ **PEDRO'S CARIBBEAN STYLE RICE & PEAS** - *New Item*
\$37.88 / serves 12 to 15
- ❖ **CHARLESTON RED RICE** - A Jewel of the Lowcountry - this wonderful combination of Rice, Tomatoes, Green Peppers, Celery and Onions
\$37.88 / serves 12 to 15 / (Add) Bacon/Smoked Sausage \$53.84 / 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
\$53.84 / Half Pan - serves 12 to 15 -
- ❖ **CREOLE RED BEANS & RICE W/SMOKED BEEF SAUSAGE**
\$53.84/ Half Pan - serves 12 to 15

"FRUM MISS LAWTON'S FIELD"

- ❖ **COLLARD GREENS** - (without Meat)
\$57.23 / Half Pan - serves 12 to 15
- ❖ **OLD FASHIONED SQUASH CASSEROLE**
\$57.23 / Half Pan - serves 12 to 15
- ❖ **THYME SCENTED VEGETABLES**
Squash, Carrots, Haricot Vert, Pearl Onions and Early Green Peas sautéed with an infused Thyme Butter
\$56.43 / serves 12 to 15
- ❖ **SOUTHERN CABBAGE & CARROTS**
\$47.66 / Half Pan - serves 12 to 15
- ❖ **BLACK-EYED PEAS & GREEN BEANS**
\$49.87 / Half Pan - serves 12 to 15
- ❖ **VEGETABLE GREEN BEAN MEDLEY**
Green Beans, Squash, Zucchini, Corn on cob, Grape Tom
\$51.91 / Half Pan - serves 12 to 15
- ❖ **BRUSSELS SPROUTS & BUTTERNUT SQUASH**
\$52.29 / Half Pan - serves 12 to 15
- ❖ **SPECKLED BUTTER BEANS & OKRA**
\$48.51 / Half Pan – serves 12 to 15
- ❖ **MARINATED GRILLED VEGETABLES**
\$56.59 / Half Pan – serves 12 to 15
- ❖ **FRESH GREEN BEANS, SOUTHERN**
Green Beans w/Potatoes OR Toasted Almonds
Green Beans w/Sautéed Mushrooms
\$56.43/ Half Pan - serves 12 to 15
- ❖ **GREEN BEANS, CARROTS AND BRUSSELS SPROUTS**
\$57.23 / Half Pan - serves 12 to 15
- ❖ **BUTTER NUT SQUASH & SUMMER QUASH**
\$50.65 / Half Pan - serves 12 to 15
- ❖ **ROASTED VEGETABLE MEDLEY**
Broccoli, Cauliflower, Sweet Potato w/Tri Pepper & Onion
\$50.65 / Half Pan - serves 12 to 15
- ❖ **BROCCOLI & CAULIFLOWER PARM.**
\$46.10 / Half Pan - serves 12 to 15

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“DESSERTS”

- ❖ **RED VELVET CHEESECAKE BROWNIES** with or w/out Walnuts - *New Item*
1/4 Sheet (\$44.94 / 24 wedges) 1/2 Sheet (\$84.72 / 48 wedges)
- ❖ **CHARLES STREET CHEWS** - *Our "Signature" Dessert* - texture of a brownie w/pecan praline flavor
1/4 Sheet (\$44.94 / 24 wedges) 1/2 Sheet (\$84.72 / 48 wedges)
- ❖ **"706" DOUBLE CHOCOLATE CHUNK BROWNIES** with or w/out Walnuts
1/4 Sheet (\$44.94 / 24 wedges) 1/2 Sheet (\$84.72 / 48 wedges)
- ❖ **CHOCOLATE CHUNK COOKIES** - *New Item* | **LEMON SUGAR COOKIES** - *New Item*
\$37.43 / Per 2 Dozen **OR** \$48.88 / Per 2 Doz. pre-wrapped cookies
- ❖ **Ms. LOUISE PECAN CRISPIES** (thinly sliced COOKIES, mmm good!) — (*This is a must try)
\$44.17 / 4 Dozen
- ❖ **LEMON CREAM CHEESE POUND CAKE** **GINA'S CHOCOLATE POUND CAKE**
\$52.43 / Feeds 20 to 24 \$52.43 / Feeds 20 to 24
- ❖ **ANNIE HELEN'S Signature SPICED CAKE** — (*Chef's personal favorite)
\$52.43 / Feeds 20 to 24
- ❖ **RUM CAKE, A "706" TRADITION** **RASPBERRY CHOCOLATE CHIP POUND CAKE**
\$56.71 / Feeds 20 to 24 \$56.71/ Feeds 20 to 24
- ❖ **PINEAPPLE UPSIDE DOWN CAKE w/PECANS AND CHERRIES**
\$53.12 / Feeds 12 to 16
- ❖ **GRANDMA MAGGIE'S PEACH COBBLER** **GRANDMA VIRGINIA'S APPLE PIE**
\$79.87 / Feeds 12 to 16 \$79.87 / Feeds 12 to 16
- ❖ **SWEET POTATO SOUFFLÉ w/TOASTED MARSHMALLOWS**
\$55.49 / Feeds 12 to 16
- ❖ **OLD FASHIONED BANANA PUDDING (FROM SCRATCH)**
\$56.10/ Feeds 12 to 16
- ❖ **SOUTHERN BREAD PUDDING** with an Island Rum Sauce
\$53.13/ Feeds 12 to 16

“FRESH BREWED OR SQUEEZED BEVERAGES”

by De Glass - \$2.77/pp

“706” Signature Punch

- ❖ **SANGRIA PUNCH (NON-ALCOHOLIC)**
- ❖ **BLUE LAGOON PUNCH**
- ❖ **RASPBERRY TEA**
- ❖ **HIBISCUS TEA**
- ❖ **FRESH SQUEEZED LEMONADE OR JAMAICAN LIMEADE**
- ❖ **WATERMELON LEMONADE /**
- ❖ **POMEGRANATE LEMONADE**
- ❖ **MINT LEMONADE W/STRAWBERRIES**
- ❖ **BOTTLED WATER - \$1.59/***pp*
- ❖ **SOUTHERN SWEET TEA W/LEMON WEDGES- \$2.02/***pp*

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