

“Create Your Own Combo”

“DE YARD BIRD” – (CONT'D)

- ❖ **“NANNA’S Signature” SMOTHERED TURKEY WINGS- *New Item***
These Turkey Wings are a crowd pleaser at many receptions
\$69.99 / 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 wangs”
\$69.99 / 20 wings
- ❖ **WHOLE ROASTED LOWCOUNTRY TURKEY** - Seasoned with a balance of Lowcountry influenced Herbs, Spices, caramelized Celery, Carrots and Onions
(\$79.44 / serves 18-21) OR (\$59.40 / 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”

- ❖ **TOP SIRLOIN STEAK W/CRUSTED IN GARLIC & HERBS**
\$137.90 / 20 servings
- ❖ **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.
*Market Pricing / 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**
Market Pricing / serves 15 to 18
- ❖ **HERB CRUSTED SAVORY ROAST BEEF WITH AU JUS** (Juice from Beef)
Market Pricing / 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**
\$70.44 / serves 15 to 18
- ❖ **APPLE & HERB CRUSTED PORK LOIN** - Crust of sliced Apples, Fresh Herbs, Spices and Brown Sugar based with Apple Rum Glaze
\$67.88 / serves 15 to 18
- ❖ **CAJUN SPICED PORK LOIN** - Moist Roasted Cajun Pork Loin w/caramelized onion, celery & green bell peppers
\$67.88 / 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
\$67.88 / 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
\$74.74 / serves 15 to 18
- ❖ **SMOKED SPARE RIBS SERVED W/CHEF JACQUES' BBQ SAUCE**
 Marinated Ribs, slow grilled, based with Chef's signature BBQ Sauce
\$49.68 *Orders are by the slab (10 -12 bones / serves 5 to 6)
- ❖ *** BABY BACK RIBS** - \$53 Orders are by the Slab (10 -12 bones / serves 5 to 6) - *New Item*
- ❖ **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
\$61.78 (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)
\$121.46 / serves 16 to 20
- ❖ **FRIED WHITING, SWAI OR TILAPIA** - Coastal influence served with a side of “706” Signature Sauce
\$75.33 / 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
\$94.15 / serves 20
- ❖ **BLACKENED COD FILETS WITH “SIGNATURE” SAUCE FOR DIPPING**
\$91.08 / 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
\$107.80 / 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
- ❖ **DEVEILED CRABS, (SHELLS STUFFED W/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”
Market Price / 20 Overstuffed Deviled Crabs- New Item
- ❖ **LOWCOUNTRY CRAB CAKES** - 100% Crab (*No bread filler) & 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)*
- ❖ **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
- ❖ **TILAPIA/CRAB CAKES WITH “706” Signature Sauce - “A must try”**
\$100.28 / 40 – 2oz. Tilapia/Crab Cakes
- ❖ **BLACKENED COD WITH CORN MAQUE CHOUX**
Blackened Cod served w/complimentary coastal Corn Maque Choux, (Seared Corn, Bell Pepper, caramelized Onions, Garlic simmered in a silky sauce)
\$119.80 / 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
\$150.92 / 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
\$150.92 / serves 20

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“FRUM DE HOT OVEN & POT”

- ❖ **BUTTERED SOUTHERN STYLE CORNBREAD**
\$14 / serves 16
- ❖ **BROCCOLI & CHEDDAR CORNBREAD | ALSO AVAILABLE IN MUFFINS**
\$18 / serves 16 \$18 / serves 24
- ❖ **MINI CORN MUFFINS**
\$9.79 / 24 ct.
- ❖ **HERB CRUSTED, FRESH BAKED, ROLLS**
\$20.90 / 24 ct.
- ❖ **CHEDDAR JALAPEÑO, FRESH BAKED, HONEY BUTTERED BISCUITS**
\$22.99 / 24 ct.
- ❖ **HATTIE’S OLD-FASHIONED CORNBREAD DRESSING** - Turkey GIBLETS, Celery, Carrots & Onions
\$34.03 / Half Pan - serves 12 to 15
- ❖ **GRAVIES & SAUCES: GIBLET, CHICKEN, BEEF OR MUSHROOM**
\$15.07 / Per Qt.
- ❖ **HOMEMADE CRANBERRY APPLE RELISH**
\$14.92 / Per Qt.
- ❖ **ROASTED SWEET POTATOES & ROASTED ROSEMARY & GARLIC POTATOES**
\$37.85 / Half Pan - serves 12 to 15
- ❖ **GARLIC MASHED YUKON GOLD POTATOES WITH BUTTER & CHIVES**
\$31.84 / Half Pan - serves 12 to 15
- ❖ **SOUR CREAM CHEDDAR & SCALLION MASHED POTATOES**
Skinless Mashed Potatoes lightly whipped with Sour Cream, Cheddar Cheese and Scallions
\$36.30 / Half Pan – serves 12 to 15
- ❖ **ROASTED SAVORY SWEET POTATO MEDALLIONS** - *New Item*
\$35.17 / Half Pan - serves 12 to 15
- ❖ **TWICE BAKED POTATOES**
Fluffy potatoes with scallions, garlic, sour cream and cheddar cheese, (bacon, optional)
\$45.20 / serves 12
- ❖ **CANDIED SWEET POTATOES/YAMS**
\$35.17 / Half Pan - serves 12 to 15
- ❖ **SCALLOPED POTATOES**
Thin Sliced Potatoes, baked in a creamy Parmesan sauce
\$36.30 / Half Pan – serves 12 to 15
- ❖ **MACARONI & CHEESE, OLD FASHIONED BAKED** - *(Gluten-Free Option available)*
\$45.34 / Half Pan - serves 12 to 15

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“FRUM DE RICE POT “

- ❖ **RED BEANS & RICE W/SMOKED BEEF SAUSAGE**
\$50.96 / 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
\$30.23 / 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)
Market Price/ 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.
\$30.23/ 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
\$30.23/ Half Pan - serves 12 to 15 / (Add) Bacon/Smoked Sausage \$50.59 / 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
\$46.60 / 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
\$45.53 / 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.
Market Price / Half Pan - serves 12 to 15 - New Item

“FRUM MISS LAWTON’S FIELD”

OLD FASHIONED SQUASH CASSEROLE - *“the Super Bowl LIII VIP Tailgating Choice”*

\$45.34 / Half Pan - serves 12 to 15

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| <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
\$49.29 / serves 12 to 15 ❖ SOUTHERN CABBAGE & CARROTS
\$37.85 / Half Pan - serves 12 to 15 ❖ BLACK-EYED PEAS & GREEN BEANS
\$41.38 / Half Pan - serves 12 to 15 ❖ VEGETABLE GREEN BEAN MEDLEY
\$45.34 / Half Pan - serves 12 to 15 ❖ BRUSSELS SPROUTS & BUTTERNUT SQUASH
\$45.34 / Half Pan - serves 12 to 15 COLLARD GREENS - (prepared without Meat)
\$46.61 / Half Pan - serves 12 to 15 | <ul style="list-style-type: none"> GREEN BEANS, SOUTHERN STYLE OR
Green Beans w/Potatoes OR Toasted Almonds
Green Beans w/Sautéed Mushrooms
\$43.56/ Half Pan - serves 12 to 15 CARROT SOUFFLÉ
\$37.85 / Half Pan - serves 12 to 15 CORN, GRAPE TOMATOES,
EDAMAME BEANS & BACON SAUTÉ
\$43.54 / Half Pan - serves 12 to 15 ITALIAN RATATOUILLE
\$44.07 / Half Pan - serves 12 to 15 BROCCOLI & CAULIFLOWER PARM.
\$43.08 / Half Pan - serves 12 to 15 MARINATED GRILLED VEGETABLES
\$49.43 / 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
 ¼ Sheet (\$32.95 / 24 wedges) ½ Sheet (\$61.70 / 48 wedges)
- ❖ **“706” DOUBLE CHOCOLATE CHUNK BROWNIES** with or w/out Walnuts
 ¼ Sheet (\$32.95 / 24 wedges) ½ Sheet (\$61.70 / 48 wedges)
- ❖ **MS. LOUISE PECAN CRISPIES** (thinly sliced) – (*This is a must try)
 \$38.58 / 4 Dozen
- ❖ **LEMON CREAM CHEESE POUND CAKE** **GINA’S CHOCOLATE POUND CAKE**
 \$40.36 / Feeds 20 to 24 \$40.36 / Feeds 20 to 24
- ❖ **MISS ANNIE HELEN’S SPICED CAKE** – (*Chef’s requested recipe)
 \$40.36 / Feeds 20 to 24
- ❖ **OLD-FASHIONED CARAMEL CAKE** **RASPBERRY CHOCOLATE CHIP POUND CAKE**
 \$44.08 / Feeds 20 to 24 \$49.10/ Feeds 20 to 24
- ❖ **PINEAPPLE UPSIDE DOWN CAKE W/PECANS AND CHERRIES**
 \$46.40 / Feeds 12 to 16
- ❖ **RUM CAKE, A “706” TRADITION - *New Item*** **GINGERBREAD CAKE** with Apple Rum Sauce
 \$49.10/ Feeds 12 to 16 \$42.18 / Feeds 12 to 16
- ❖ **APPLE CREAM CHEESE CAKE W/PRALINE ICING**
 \$45.33 / Feeds 20 to 24
- ❖ **GRANDMA MAGGIE’S PEACH COBBLER** **GRANDMA VIRGINIA’S APPLE PIE**
 \$64.76 / Feeds 12 to 16 \$64.76 / Feeds 12 to 16
- ❖ **SWEET POTATO SOUFFLÉ W/TOASTED MARSHMALLOWS**
 \$48.47 / Feeds 12 to 16
- ❖ **OLD FASHIONED BANANA PUDDING (FROM SCRATCH)**
 \$49/ Feeds 12 to 16
- ❖ **SOUTHERN BREAD PUDDING** with an Island Rum Sauce
 \$46.40/ 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*
- ❖ FRESH SQUEEZED LEMONADE OR LIMEADE
- ❖ WATERMELON LEMONADE / *New Item*
- ❖ POMEGRANATE LEMONADE
- ❖ MINT LEMONADE W/STRAWBERRIES
- ❖ BOTTLED WATER - \$1.10/pp
- ❖ SOUTHERN SWEET TEA - \$1.29/pp

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