706
Charles Street
Catering Services, Inc.

Hot & Cold Hors d'oeuvres Menu Selections

Charcuterie Cups (with Mini Cheese Balls!)

Mini Pistachio Nut crusted Cheese balls, Smoked Gouda bites, Slices of Manchego
Grape tomatoes, Sweet Gherkins, Olives, Grapes, Dried Apricots, Berries, Pepperoni,
Prosciutto, Tall Breadstick, Spiced Nuts and Crackers on the side.
Market Price / serving 20

Charcuterie Cups

Olive, Cheddar, Hard Salami and Grape Tomato Skewer, Red Grape, Colby, Pepperoni and White Grape Skewer,
Breadstick and Candied Pecans
$256.92* / 20 Charcuterie Cups / *New Item

Fruit Kabobs

$103.55* / 25 Kabobs / *New Item

Fresh-cut Fruit & Assortment of Berries (Chef Displayed)

***$126.59* / serves 20 to 25**

Assorted Domestic and Imported Cheese Displayed w/Crackers

***$107.91* / serves 20-25**

Classic Crudités, (Vegetable Platter) – served with Chipotle Ranch & Garlicy Parmesan Dip

***$74.11* / serves 25-30**

Gourmet over stuffed Deviled Eggs

***$82.93* / 25 ct.**

Asian Mini Tacos (Can Only Be Order with Full Service)

Little Tacos with BBQ Chicken and Asian influenced Slaw
***$100.19* / 40 Tacos**

Fried Bacon Wrapped Crab Stuffed Shrimp

Crab stuffed Shrimp and wrapped in Bacon. Lightly fried to combined flavors of the Sea Islands
$95.50* / 25 servings / *New Item

(Hot Dips)

Warm Black Bean and Chipotle Dip served with Tortilla Chips

Black Beans, fresh Roasted Corn off the cob, Tomatoes simmered w/Chipotles en Adobo Sauce,
baked w/Cheddar & Monterey Jack Cheese, Tortilla chips served on the side
***$107.91* / serves 20-25**

Spinach Artichoke Dip w/Garlic Herb Toasted Points

***$104.35* / serves 20-25**

Crab Dip with Crustinis

Lump Crab Meat simmered in rich and creamy bisque finished with Sherry.
(*This Dip is known for its Creamy Coastal Crab Flavor and Texture*)
Market Price / serves 20 to 25

Hot Hors d'oeuvres Menu Selections (Cont'd)

Curried Chicken Salad w/Grapes & Almonds Bruschetta

***$99.72* / 25 servings**

Tomato Basil Bruschetta

Fresh diced tomatoes, chiffonade of fresh basil and roasted garlic served with herb crustinis

***$112.48* / serving 50**

Quesadillas Festival – Beef, Chicken and/or Vegetarian

Ground seasoned Beef, Mexican rubbed Chicken, diced or sliced vegetables and cheese can be stuffed into grilled quesadillas! Choose from 3 options: beef, chicken and vegetarian. *Served with our Sour Cream Chipotle Dip*

$111.18* / serves 25-30 / *New Item

Teriyaki Flank Steak Skewers

Flank Steak marinated in Chef's Asian Blend, low temperature grilled to achieve optimal tenderness, constantly based with homemade Teriyaki Glaze

***$214.89* / 50 skewers**

Miss Maggie's Savory/Spicy Chicken Wings

Roasted Chicken Wings seasoned with a "706" fresh herbs and spice rub

***$121.98* / 50 pcs.**

Smoked Lemon Pepper, BBQ Jerk and/or Fried Chicken Wings

$146.37* / 60 pcs. / *New Item

Cheeseburger Egg Rolls

Seasoned ground Beef, melted Cheddar Cheese, Ketchup and Mustard, wrapped in a Egg Roll Wrapper

$79.72* / 25 Egg Rolls / *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) / *New Item*

Grilled Lamb Chops crusted w/Fresh Herbs & Garlic

***Market Pricing* / 14 to 16 chops**

Jamaican Patties

Beef, Chicken or Vegetable Cocktail Patties

***$63.68* / 24 patties**

Antipasto Squares

Parmesan Croissant crust, filled w/Black Forest Ham, Pepperoni, Provolone, Mozzarella, Cheese and Pepperoncini Peppers

***$110.71* / 48 bite size squares**

Chipotle Beef Empanadas w/ Monterey Cheese

***$71.14* / 25 ct.**

Sautéed Vegetable-Stuffed Empanadas

***$53.20* / 25 ct.**

(Prices are subject to change without notice)

Hot Hors d'oeuvres Menu Selections (Cont'd)

Blackened Shrimp & Chicken Kabobs/ New Item

Dry rubbed Shrimp and Chicken skewered w/peppers and onions, grilled finished w/ drizzled "706"'s Signature Sauce

***$92.29 / 25* Skewers**

Shrimp & Grits Martini "De True Gullah / Geechee Style"

I've seen my Grandmother make this dish for breakfast and dinner as a child. Here's what I saw: Seasoned seared shrimp, sausage, tomatoes, celery, peppers & onions, (optional chopped bacon) over creamy grits in a Martini Glass.

***$238.97* / serves 25**

Polynesian Pineapple Chicken Kabobs

Grilled Chicken breasts cutlets, Pineapple Chunks, Peppers and Onions with mildly spicy Chili Polynesian sauce

***$79.91* / serving 25**

Lowcountry Boil Kabobs - "the Super Bowl LIII Choice"

A southern classic, capturing good old Lowcountry cookin' and charm. Delicate shrimp with robust andouille sausage, paired with a roasted new potato and onion brushed with Old Bay butter

***$86.71* / 25 Kabobs**

Cilantro Lime Shrimp & Pineapple Lollipops

Marinated Shrimp and fresh Pineapple wedge seared to bring out the sweet/savory flavors and drizzled with a Cilantro Lime Dressing

***$134.88* / 50 Lollipops**

Blackened Salmon Kabobs

Salmon seared and skewered w/peppers and onions drizzled with Chef's sauce

***$143.05* / 50 kabobs**

Candied Bacon Wrapped Smokies

$68.78* / serves 25 (3 per) / *New Item

Cherry Tomato, Fresh Basil & Mozzarella Kabobs

Drizzled with our very own Balsamic Syrup Drizzle

***$63.00* / 25 pcs.**

Grilled Marinated Vegetable Kabobs

$62.84* / 25 kabobs / *New Item

BBQ Jerk Chicken Skewers

Served with Plantains

***$69.19* / 25 skewers**

Bacon Wrapped Chicken Lollipop w/Apricot BBQ Sauce

Chicken drumsticks are seasoned with a homemade BBQ rub, wrapped in bacon, and slow smoked for maximum flavor and juiciness. Accented with our Apricot BBQ Sauce

***$85.79* / 25 lollipops**

Chicken Satay Skewers

Chicken breasts with mildly spicy Thai peanut sauce

***$55.54* / 25 Satay skewers**

Beef Satay Skewers

served with plum ginger sauce

***$59.29* / 25 Satay skewers**

(Prices are subject to change without notice)

Hot Hors d'oeuvres Menu Selections (Cont'd)

Macaroni & Cheese Balls

***$79.49* / 25 Mac & Cheese Balls**

Oowee – Meatballs Your Way – (One Flavor per order, please)

Teriyaki, Swedish, BBQ or Mushroom Stroganoff w/Sautéed Onions

***$70.69* / serves 15-18**

Chef Jacques' Chicken Tenders w/Honey Mustard

Marinated Chicken Tenders with Chef's Own delightful combination of Herbs and Seasoning

***$110.42* / 50 tenders**

Grilled Rosemary Chicken Tenders with a Cranberry Aioli

Rosemary/Garlic marinated Chicken tenders, grilled slowly to achieve optimal tenderness

***$110.42* / 50 tenders**

Cajun Andouille Sausage Puffs

Robust andouille sausage, Smoked Gouda, Gruyere Cheese and caramelized onions baked in Puff Pastry

***$110.42* / 50 Puffs**

Quiche Petit

Broccoli & Cheddar **or** Lorraine (bacon, Swiss cheese & onion) or **Spinach**, Swiss & onion

***$143.32* / 48 pcs.**

Spanakopita

Greek in origin, this triangular Puff Pastry is filled with Spinach, Onions & Feta Cheese

***$91.89* / 50 pcs.**

(Salads)

Roasted Chicken Pasta Salad

Pasta Shells, Lowcountry marinated Roasted Chicken Breast combined with Tomatoes, Celery, Green & Red Onions all tossed in our Herb Mayo

$141.97* / serves 25 to 28/ *New Item

Green Salad with Candied Pecans & Slices of Mango

Drizzled with our very own Balsamic Vinaigrette Dressing

***$118.58* / serves 25 to 28**

Cajun Shrimp & Chicken Pasta Salad

Pasta Shells, Lowcountry marinated Shrimp and Blackened Chicken Breast combined with Tomatoes, Celery, Green & Red Onions all tossed in a bold and slightly Spicy Island Dressing

$184.93* / serves 25 to 28 / *New Item

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

***$114.25* / serves 25 to 28**

Creamy Pasta Primavera Salad

Pasta, Broccoli, Squash, Grape Tomatoes, Olives, Parmesan Cheese and Green Onions all tossed in a Creamy Ranch Dressing

***$100.74* / serves 25-30**

(Prices are subject to change without notice)

Blackened Chicken Breast Sliders on Herb Crusted Rolls

Cajun marinated Chicken Breast Cutlet, seared and finished in the oven
to obtain optimal tenderness served with a slightly spicy Signature Sauce
***$92.85* / serves 24 – (Served Hot)**

Gullah Roasted Turkey, Carrots, Celery & Onions served w/Herb Crusted Rolls

Carved Turkey seasoned with the balance of Lowcountry influence
of Herbs and Spice served with a side of cranberry relish mayo and spicy mustard
$124.18* / serves 24 – (Served Hot) / *New Item

Pulled Pork Sliders w/Chef Jacques' BBQ Sauce (Served Hot)

***$101.38* / serves 24**

Mozzarella Stuffed Meatball Sliders (Served Hot)

Hand rolled Beef or Turkey Meatballs stuffed with Mozzarella Cheese, baked with our
homemade Marinara Sauce and Parmesan Cheese, served w/Herb Buttered Rolls
$125.24* / serves 25 / *New Item

Roasted Chicken Salad on Petit Croissant Deluxe w/Lettuce and Tomatoes

***$122.73* / 24 pcs.**

Italian Sublets

Toasted, Herb crusted French bread, Ham, Hard Salami, Pepperoni, Provolone Cheese,
Lettuce, Tomatoes, Onions and Italian Dressing
$126.74* / 24 sublets / *New Item

The "Fick" Special Sublets (Served Hot) - "a must try"

Toasted, Herb crusted French bread, Roast Beef, Smoked Turkey,
Bacon w/melted Provolone Cheese and a side of Chef's original *"Fick"* Sauce for Dipping
***$126.74* / 24 sublets**

Fish Po Boy Sliders (Served Hot)

Sea Island fried or Blackened Whiting on French bread, accompanied with green leaf lettuce,
sliced tomatoes, red onions and our *"Signature"* Sauce for Dipping
***$134.75* / 24 Whiting Po Boys**

Italian Beef Meatball Sliders (Served Hot)

Meatballs simmered in Chef's Marinara sauce, mozzarella and Parmesan cheese
melted to bring the flavors together inside freshly baked rolls
***$117.24* / 24 sliders**

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"706" Petite Dessert Bakery

Lemon Cream Cheese Pound Cake *Gina's Chocolate Pound Cake*
$52.43 / feeds 20 to 24

Raspberry Chocolate Chip Pound Cake
$56.71 / feeds 20 to 24

Miss Louise's Pecan Crispies
Gift Recipe from Miss Louise
$44.17 / 4 dozen

Miss Swift's "Sock-it-To-me" Petit Fours
Cinnamon spice cake, citrus icing w/walnuts
$41.21 / 2 dozen

Red Velvet Cheesecake Brownies with or w/out Walnuts - New Item
¼ Sheet ($44.94 / 24 wedges) **½ Sheet ($88.28 / 48 wedges)**

Charles Street Chews | *Mocha Double Chocolate Chunk Brownies*
Texture of a Brownie with the Pecan Praline Flavor
***¼ sheet* ($44.94 / 24 wedges)** ***½ sheet* ($88.28 / 48 wedges)**

Maggie's Peach Cobbleretts
$37.77 / 2 dozen

Grandma Virginia's Apple Pie Bites
$37.77 / 2 dozen

Sweet Potato Soufflé Poppers
$37.77 / 2 dozen

"Fresh Brewed or Squeezed Beverages"

by De Glass - $2.88/pp

"706" Signature Punch

- Sangria Punch (Non-Alcoholic)
- Blue Lagoon Punch / *New Item*
- 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*
- Fresh-brewed Decaffeinated or Regular Coffee, w/sweeteners & cream - *$3.40/pp*

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