



Revised 11/08/24

678.377.4990

"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
\$83 / 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
\$83 / serves 20 to 25 | add CHICKEN - \$97.32 | add HONEY CAJUN SALMON - \$114.39
- ❖ **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
\$91.23 / serves 20-25
- ❖ **SOUTHWESTERN BLACK BEAN AND AVOCADO SALAD** - Romaine, black beans, avocados, corn, cherry tomatoes, Monterey Jack cheese side of Cilantro Lime Dressing
\$91.23 / 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*
\$91.23 / serves 20-25
- ❖ **STEEN'S OLD-FASHIONED POTATO SALAD** **OR** **MISS HATTIE'S COLD SLAW**
\$65.78 / serves 20 to 25 **\$65.78 / serves 20 to 25**
- ❖ **FRESH-CUT FRUIT & ASSORTMENT OF BERRIES (CHEF DISPLAYED)**
\$110.57 / 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
\$91.52 / 32 pcs.
- ❖ **SUCCULENT ROSEMARY LEMON GARLIC CHICKEN** - Fresh squeezed Lemons, Garlic and Rosemary rub with Coarse Sea Salt and crack Black Pepper, slow roasted and basted with infused drippings
\$91.52 / 32 pcs.
- ❖ **BBQ JERK CHICKEN, SMALLEY STYLE** - Jamaican Jerk marinated Chicken, slowly grilled and basted with Smalley's Jerk' BBQ Sauce
\$91.52 / 32 pcs.
- ❖ **SWEET POTATO ROASTED CHICKEN** - Succulent Gullah Herb Roasted Chicken surrounded by candied sweet potatoes
\$91.52 / 32 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
\$91.52 / 32 pcs.
- ❖ **RIESLING CHICKEN CUTLETS** - Marinated Chicken Breast Cutlets seared, simmered in Chef's Creamy Riesling Wine Sauce with seedless Red & White Grape halves
\$95.37 / serves 20

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“DE YARD BIRD” – (CONT'D)

- ❖ **SOUTHERN FRIED CHICKEN**
\$91.52 / 32 pcs.
- ❖ **HULI HULI CHICKEN** -Hawaiian Rotisserie Grilled Chicken w/Mesquite smoking, Teriyaki-like Glaze seasoned-to-the-bone
\$91.52 / 32 pcs.
- ❖ **JERK CHICKEN** - Marinated in Island Jamaican Jerk Rub and later slow wood smoked over to achieve a Bold Spicy Flavor
\$91.52 / 32 pcs.
- ❖ **MANGO CHICKEN BREAST w/MANGO CHUTNEY**
Chicken Breast stuffed with Mango, seared golden brown. Served with house Mango Chutney.
\$95.37 / serves 20
- ❖ **ITALIAN CHICKEN ALFREDO WITH CREAMY SAUCE - *New Item***
Marinated Chicken Breast, seared and simmered in our creamy Alfredo Sauce and Parmesan Cheese
\$95.37 / serves 20
- ❖ **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
\$91.52 / 32 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
\$95.37 / 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
\$95.37 / serves 20
- ❖ **“NANA’S Signature” SMOTHERED TURKEY WINGSXX**
These Turkey Wings are a crowd pleaser at many receptions
\$161.20 / 20 wings
- ❖ **FRIED TURKEY WINGS (Cajun, Lemon Pepper, Teriyaki Glazed, or Garlic Parmesan)**
If you like your Turkey fried, you’re going to fall in love with “dees wangs”
\$161.20 / 20 wings
- ❖ **WHOLE ROASTED LOWCOUNTRY TURKEY** - Seasoned with a balance of Lowcountry influenced Herbs, Spices, caramelized Celery, Carrots and Onions
(**\$87.34 / serves 18-21**) **OR** (**\$65.33 / 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
\$97.89 / serves 20- 24 (Pre-sliced and garnished)

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"Create Your Own Combo"

"DE BEEF"

- ❖ **TOP SIRLOIN STEAK W/CRUSTED IN GARLIC & HERBS**
Market Pricing / 20 servings
- ❖ **SUNDAY BEEF POT ROAST W/CARROTS, CELERY, ONIONS & POTATOES**
\$90.60 / 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.
Market Pricing / 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**
\$77.48 / 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 PORK LOIN** - Savory 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
- ❖ **BABY BACK RIBS** with our Signature Rub, Smoked to achieve additional layer of flavor
\$63.59 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
\$59.67 *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
\$71.77 (Serves 12)

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"Create Your Own Combo"

"OFF DE BOAT"

- ❖ **SHRIMP & GRITS "CHARLESTON, SC STYLE"** - Lowcountry staple: Seared shrimp, smoked sausage, tomatoes, peppers & onions served w/creamy grits, (Optional chopped Bacon)
\$133.59 / serves 16 to 20
- ❖ **JUMBO SHRIMP SKEWERS**
A Gullah delight, Jumbo shrimp marinated and Grilled, served w/Old Bay Lemon Butter
\$118.57 / 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
\$107.79 / 20 servings
- ❖ ***DEVILED CRABS, (GOLDEN BROWN CRAB STUFFED CRAB SHELLS)** - (*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
- ❖ **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*
\$82.86 / serves 20
- ❖ **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
\$103.56 / serves 20
- ❖ **SMOKEY SWEET CHILI SHRIMP KABOBS** - *New Item*
These sweet and savory shrimp skewers are layered with mangos, sweet peppers, and red onion
\$89.48 / 20 Kabobs
- ❖ **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
- ❖ **GRILLED SALMON, (BLACKENED, SESAME OR HONEY CAJUN SALMON- *New Item***
Blackened/Sesame Salmon Filet, grilled and finished in the oven with caramelized onions & tri- peppers with "706" Island Sauce or Sesame Sauce
\$169.89 / serves 20 | **BLACKENED COD FILETS - \$100.18 / 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
\$169.89 / serves 20

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“FRUM DE HOT OVEN & POT”

- ❖ **BUTTERED SOUTHERN STYLE CORNBREAD**
\$15.40 / serves 16
- ❖ **BROCCOLI & CHEDDAR CORNBREAD**
\$23.20 / serves 16
- ❖ **HERB CRUSTED, FRESH BAKED, ROLLS**
\$23.39 / 24 ct.
- ❖ **CHEDDAR JALAPEÑO, FRESH BAKED, HONEY BUTTERED BISCUITS**
\$25.29 / 24 ct.
- ❖ **HATTIE’S OLD-FASHIONED CORNBREAD DRESSING** - Turkey GIBLETS, Celery, Carrots & Onions
\$44.02 / Half Pan - serves 12 to 15
- ❖ **GRAVIES & SAUCES: GIBLET, CHICKEN, BEEF OR MUSHROOM**
\$16.58 / Per Qt.
- ❖ **HOMEMADE CRANBERRY APPLE RELISH**
\$16.41 / Per Qt.
- ❖ **ROASTED SWEET POTATOES & ROASTED ROSEMARY & GARLIC POTATOES**
\$41.63 / Half Pan - serves 12 to 15
- ❖ **GARLIC MASHED YUKON GOLD POTATOES WITH BUTTER & CHIVES**
\$35.02 / Half Pan - serves 12 to 15
- ❖ **SOUR CREAM CHEDDAR & SCALLION MASHED POTATOES**
Skinless Mashed Potatoes lightly whipped with Sour Cream, Cheddar Cheese and Scallions
\$39.93 / Half Pan – serves 12 to 15
- ❖ **TWICE BAKED POTATOES**
Fluffy potatoes with scallions, garlic, sour cream and cheddar cheese, (bacon, optional)
\$49.72 / serves 12
- ❖ **CANDIED SWEET POTATOES/YAMS**
\$38.68 / 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
- ❖ **GARLIC PARMESAN FETTUCCHINI**
\$36.30 / Half Pan – serves 12 to 15
- ❖ **MACARONI & CHEESE, OLD FASHIONED BAKED** - (*Gluten-Free Option available*)
\$49.87 / 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.
Market Price / 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
\$31.68 / 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.
\$31.68 / serves 12 to 15
- ❖ **PEDRO’S CARIBBEAN STYLE RICE & PEAS** - *New Item*
\$31.68 / serves 12 to 15
- ❖ **CHARLESTON RED RICE** - A Jewel of the Lowcountry - this wonderful combination of Rice, Tomatoes, Green Peppers, Celery and Onions
\$31.68 / serves 12 to 15 / (Add) Bacon/Smoked Sausage \$46.60 / 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 -
- ❖ **CREOLE RED BEANS & RICE W/SMOKED BEEF SAUSAGE**
\$46.60/ Half Pan - serves 12 to 15

“FRUM MISS LAWTON’S FIELD”

- | | |
|--|--|
| ❖ OLD FASHIONED SQUASH CASSEROLE
\$49.87 / Half Pan - serves 12 to 15 | MARINATED GRILLED VEGETABLES
\$49.43 / 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
\$49.29 / serves 12 to 15 | 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 |
| ❖ SOUTHERN CABBAGE & CARROTS
\$41.63 / Half Pan - serves 12 to 15 | SAUTÉED ASPARAGUS - <i>New Item</i>
\$47.34 / Half Pan - serves 12 to 15 |
| ❖ BLACK-EYED PEAS & GREEN BEANS
\$43.56 / Half Pan - serves 12 to 15 | CORN... COB CLEO’S BUFFALO- <i>New Item</i>
\$41.63 / Half Pan - serves 12 to 15 |
| ❖ VEGETABLE GREEN BEAN MEDLEY
\$45.34 / Half Pan - serves 12 to 15 | ROASTED VEGETABLE MEDLEY- <i>New Item</i>
\$47.34 / Half Pan - serves 12 to 15 |
| ❖ BRUSSELS SPROUTS & BUTTERNUT SQUASH
\$45.34 / Half Pan - serves 12 to 15 | BROCCOLI & CAULIFLOWER PARM.
\$43.08 / Half Pan - serves 12 to 15 |
| ❖ COLLARD GREENS - (without Meat)
\$49.87 / Half Pan - serves 12 to 15 | LIMA BEANS, OKRA & TOMATOES- <i>New Item</i>
\$45.34 / 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 (\$38.46 / 24 wedges) 1/2 Sheet (\$76.13 / 48 wedges)
- ❖ **CHARLES STREET CHEWS** - Our *“Signature” Dessert* - texture of a brownie w/pecan praline flavor
1/4 Sheet (\$36.24 / 24 wedges) 1/2 Sheet (\$76.13 / 48 wedges)
- ❖ **“706” DOUBLE CHOCOLATE CHUNK BROWNIES** with or w/out Walnuts
1/4 Sheet (\$36.24 / 24 wedges) 1/2 Sheet (\$76.13 / 48 wedges)
- ❖ **CHOCOLATE CHUNK COOKIES** - *New Item* | **LEMON SUGAR COOKIES** - *New Item*
\$32.69 / Per 2 Dozen **OR** \$42.69 / Per 2 Doz. pre-wrapped cookies
- ❖ **MS. LOUISE PECAN CRISPIES** (thinly sliced COOKIES, mmm good!) — (*This is a must try)
\$38.58 / 4 Dozen
- ❖ **LEMON CREAM CHEESE POUND CAKE** **GINA’S CHOCOLATE POUND CAKE**
\$45.80 / Feeds 20 to 24 \$45.80 / Feeds 20 to 24
- ❖ **ANNIE HELEN’S *Signature* SPICED CAKE** — (*Chef’s personal favorite)
\$45.80 / Feeds 20 to 24
- ❖ **RUM CAKE, A “706” TRADITION** **RASPBERRY CHOCOLATE CHIP POUND CAKE**
\$49.58 / Feeds 20 to 24 \$49.58/ Feeds 20 to 24
- ❖ **PINEAPPLE UPSIDE DOWN CAKE W/PECANS AND CHERRIES**
\$46.40 / Feeds 12 to 16
- ❖ **GRANDMA MAGGIE’S PEACH COBBLER** **GRANDMA VIRGINIA’S APPLE PIE**
\$69.76 / Feeds 12 to 16 \$69.76 / 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 - \$2.51/pp

“706” Signature Punch

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- ❖ SANGRIA PUNCH (NON-ALCOHOLIC)
- ❖ BLUE LAGOON PUNCH / *New Item*
- ❖ RASPBERRY TEA
- ❖ HIBISCUS TEA
- ❖ FRESH SQUEEZED LEMONADE OR LIMEADE
- ❖ WATERMELON LEMONADE /
- ❖ POMEGRANATE LEMONADE
- ❖ MINT LEMONADE W/STRAWBERRIES
- ❖ BOTTLED WATER - \$1.29/pp
- ❖ SOUTHERN SWEET TEA - \$1.49/pp

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