

GASLIGHT GROUP





Thank you for choosing the Gaslight Group for your special event!

We are committed to creating a memorable experience with delicious, approachable food & exceptional customer service custom tailored to fit your needs.

The following menus should serve as an outline for the variety of fine food that we can create. If you have something in mind but don't see it, just let us know.

Need special linens or flowers, just ask!

 *Ask us about our private dining spaces,* 
*private event venue &
food truck options!*

We look forward to serving you



Hot Buffet Style Breakfast & Brunch

All buffets come with homemade biscuits.

Premium Hot Buffet - \$23 per person

- ◆ Shrimp & Grits
- ◆ Scrambled Eggs
- ◆ Breakfast Potatoes or Grits
- ◆ Choice of 2 meats
 - ◆ Bacon, Ham or Sausage
- ◆ Fresh Fruit
- ◆ Sausage Gravy

Traditional Hot Buffet - \$16 per person

- ◆ Scrambled Eggs
- ◆ Breakfast Potatoes or Grits
- ◆ Choice of 2 meats
 - ◆ Bacon
 - ◆ Sausage
 - ◆ Ham
- ◆ Fresh Fruit

Build Your Own Breakfast!

*You let us know what looks great and we'll put together a custom menu just for you!
Pricing depends upon items selected*

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|--|-----------------|----------------------|----------------|
| ◆ Shrimp and Grits | ◆ Bacon | ◆ Breakfast Potatoes | ◆ Muffins |
| ◆ Breakfast Burritos | ◆ Sausage | ◆ Grits | ◆ Danish |
| ◆ Veggie Scramble | ◆ Ham | ◆ Fresh Fruit | ◆ French Toast |
| ◆ Broughton Scramble | ◆ Smoked Salmon | ◆ Sausage Gravy | ◆ Biscuits |
| ◆ Quiche - choice of: | | ◆ Yogurt | ◆ Croissants |
| • Bacon, Cheddar, Onion | | ◆ Scrambled Eggs | ◆ Bagels |
| • Spinach, Basil,
Roasted Red Pepper,
Feta | | | |

Tax and delivery/service fee will be added to all events.



APPETIZERS

*For a cocktail party - we suggest 10-12 pieces/servings per guest.
For pre-meal - we suggest 5-6 pieces/servings per guest.*

APPETIZERS BY THE PIECE - All prices are for 50 pieces

Premium

- ◆ Petit Crab Cakes with dill cream cheese garnish - \$140
- ◆ Stuffed Mushrooms - \$170
- ◆ Sliced Beef Tenderloin with horseradish aioli & rolls - \$125
- ◆ Smoked Salmon on pumpernickel rye topped with red onion, cream cheese & capers- \$175
- ◆ Shrimp Cocktail - \$125

Select

- ◆ Sliders (Choose from Pulled Pork with Carolina style BBQ or Sweet BBQ Meatball) - \$75
- ◆ Bacon Wrapped Shrimp with garlic butter - \$90
- ◆ Southwest Chicken Eggrolls served with salsa - \$100
- ◆ Tea Sandwiches (Choose two types - Tomato, Chicken Salad, or Pimento Cheese) - \$65
- ◆ Bruschetta with tomato & basil - \$75

Traditional

- ◆ Deviled Eggs - \$50
- ◆ Sweet BBQ Meatball - \$50
- ◆ Chicken Salad on crostini - \$50

FAMILY STYLE APPETIZERS - All prices are for 25 servings

Premium

- ◆ Charcuterie (Assorted Cured Meats) served with a variety of crackers, mustard & olives -\$250
- ◆ Imported Fine Cheese Platter (Brie, Goat, Blue) served with a variety of crackers, mustard & olives - \$250
- ◆ Charcuterie & Imported Fine Cheese Platter served with a variety of crackers, mustard & olives - \$300

Select

- ◆ Domestic Cheese Tray (Swiss, Pepper jack, Cheddar) served with a variety of crackers - \$125
- ◆ Fruit Platter (seasonally inspired may include Honey Dew, Strawberries, Pineapple, Blueberries, Grapes, Cantaloupe) served with a sweet yogurt dip - \$125

Traditional

- ◆ Spinach Dip with pita points- \$100
- ◆ Collard Dip with pita points - 100
- ◆ Hummus with pita - \$100
- ◆ Vegetable Tray served with ranch dressing- \$100

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HOMEMADE SANDWICH PLATTERS

*Choose up to 3 types of sandwiches per 50 guests.
Price includes two sides.*

Premium Sandwich Choices - \$13 per person

- ◆ **Apple-Pecan Chicken Salad Wrap**
Chicken salad with crunchy pecan and sweet apples with tomato & lettuce rolled in a whole wheat tortilla
- ◆ **Black-Eyed Pea Cake**
Black-eyed pea cakes, pepper jack cheese, red onion, lettuce & tomato with spicy aioli on wheatberry bread
- ◆ **Chicken, Bacon, Gouda Wrap**
Grilled chicken, bacon & Gouda cheese with lettuce, tomato, red onion, guacamole & ranch dressing rolled in a whole wheat tortilla
- ◆ **Italian Hoagie**
Ham, provolone, lettuce & tomato on wheatberry bread
- ◆ **Turkey & Cheddar**
Roasted turkey breast with cheddar cheese, lettuce & tomato on wheatberry bread
- ◆ **Classic Club**
Roasted turkey breast, ham & bacon with cheddar, lettuce & tomato on toasted sourdough bread
- ◆ **Pimento Cheese**
House made Pimento Cheese on sourdough bread

Choice of Sides:

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|-----------------------------------|---------------------------------|
| ◆ Assorted Potato Chips | ◆ Mixed Greens Salad |
| ◆ Fresh Fruit (Melon & Pineapple) | ◆ Red Potato Salad |
| ◆ Coleslaw | ◆ Bacon-Blue Cheese Pasta Salad |

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Hot Buffet Style Lunch/Dinner

*All buffets come with homemade biscuits
& choice of two premium sides.*

Premium Hot Buffet - \$48 per person

Starter—Choose 1

- ◆ **Mixed Green Salad**
Spring mix with tomatoes, green onions, roasted red peppers, sprouts and balsamic dressing
- ◆ **Caesar Salad**
Romaine, asiago cheese, house made croutons and asiago dressing
- ◆ **Homemade Soup**
Choose One - Chicken Tortilla, Tomato Basil Bisque, Broccoli & Cheddar
- ◆ **Spinach Dip**
Served with pita points

Entrée—Choose 2

- ◆ **Braised Beef Short Rib**
Served with a rich mushroom sauce
- ◆ **Shrimp & Grits**
In a white wine cream sauce, topped with ham, green onion & cheddar cheese
- ◆ **Seared Beef Tenderloin Medallions**
Served with a rich mushroom sauce
- ◆ **Seared Duck Breast**
Served with a blueberry balsamic glaze
- ◆ **Braised Lamb Shank**
Served with a Bordelaise sauce
- ◆ **Grilled Snapper**
Served with a lemon dill cream sauce
- ◆ **Braised Pork Shank**
Served with a Bordelaise sauce
- ◆ **Crab Cakes**
Served with a lemon dill cream cheese garnish

Premium Sides

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|-----------------------------------|---|
| ◆ Homestyle Mashed Potatoes | ◆ Baked Beans |
| ◆ Basmati Rice | ◆ Roasted Herbed Potatoes |
| ◆ Green Beans | ◆ 5 Spot Macaroni and Cheese |
| ◆ Red Skin Potato Salad | ◆ Steamed Broccoli |
| ◆ Coleslaw | ◆ Fresh Fruit |
| ◆ Bacon & Blue Cheese Pasta Salad | ◆ Mixed grilled veggies - eggplant, zucchini,
red peppers and yellow peppers |

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Hot Buffet Style Lunch/Dinner

*All buffets come with homemade biscuits
& choice of two premium sides.*

Traditional Hot Buffet - \$33 per person

Starter—Choose 1

- ◆ **Mixed Green Salad**
Spring mix with tomatoes, green onions, roasted red peppers, sprouts and balsamic dressing
- ◆ **Caesar Salad**
Crisp Romaine with asiago Caesar dressing, shredded asiago & garlic cheddar croutons
- ◆ **Soup of the Day**

Entrees—Choose 2

- ◆ **Lasagna**
Homemade vegetarian or traditional with premium Bolognese sauce
- ◆ **Meatloaf**
Our signature from-scratch meatloaf topped with Carolina Gold BBQ sauce
- ◆ **Mojo BBQ Pulled Pork**
Braised pulled pork served with Carolina Gold BBQ sauce
- ◆ **Roasted Chicken Breast**
Served in a rosemary cream sauce
- ◆ **Grilled Salmon**
Served in a basil lemon caper butter sauce
- ◆ **Roasted Pork Loin**
Served with a blueberry balsamic glaze

Premium Sides

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|-----------------------------------|---|
| ◆ Homestyle Mashed Potatoes | ◆ Baked Beans |
| ◆ Basmati Rice | ◆ Roasted Herbed Potatoes |
| ◆ Green Beans | ◆ 5 Spot Macaroni and Cheese |
| ◆ Red Skin Potato Salad | ◆ Steamed Broccoli |
| ◆ Coleslaw | ◆ Fresh Fruit |
| ◆ Bacon & Blue Cheese Pasta Salad | ◆ Mixed grilled veggies - eggplant, zucchini,
red peppers and yellow peppers |

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Taco Buffets

Premium Taco Buffet - \$16 per person

- ◆ Choice of Two Meats (Ground Beef, Pulled Chicken, or Pulled Pork)
- ◆ Choice of Two Sides
- ◆ Flour and/or Corn Tortillas
- ◆ Condiments: Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce, Diced Tomatoes & Guacamole

Traditional Taco Buffet – \$12 per person

- ◆ Choice of One Meat (Ground Beef, Pulled Chicken, or Pulled Pork)
- ◆ Choice of One Side
- ◆ Flour and/or Corn Tortillas
- ◆ Condiments: Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce & Diced Tomatoes

The Perfect Sides

- ◆ Baked Beans (vegetarian or with pork)
- ◆ Collard Greens seasoned with bacon
- ◆ Red Skinned Potato Salad
- ◆ Cole Slaw
- ◆ Mac & Cheese
- ◆ Mixed Green Salad
- ◆ Black Beans
- ◆ Mexican Rice

A La Cart Sides!

- ◆ 1/2 Pan – Feeds 15-20 - \$30
- ◆ Full Pan – Feeds 25-40 - \$55

A La Cart Meats

- ◆ Pulled Pork BBQ - \$14 per lb.
- ◆ Pulled Chicken – \$14 per lb.

Chips & Dips

- ◆ Queso w/ Salsa & Chips - 1/2 Pan – Feeds 15-20 - \$30
- ◆ Guacamole w/ Salsa & Chips - 1/2 Pan – Feeds 15-20 - \$35
- ◆ Salsa & Chips - 1/2 Pan - Feeds 15-20 - \$25

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