

CAROLIMA'S

LOWCOUNTRY CUISINE

GREAT FOOD. GREAT SERVICE

Full Catering Menu

Warm Hors D'oeuvres

Tangy BBQ Meatballs
Grilled Petite Lamb Chops
Pulled BBQ Pork Sliders
Angus Beef Hamburger Sliders
She Crab Soup
Southern Fried Drummettes
Warm Buffalo Chicken Dip served with tortilla chips
Collard Green Egg Rolls served with a Housemade Honey Mustard Dipping Sauce
Warm Buffalo Chicken Egg Rolls, served with Sweet & Tangy Sauce or Buttermilk Ranch
Brown Sugar & Bacon Wrapped Chicken Bites
Petite Chicken & Waffles - Classic or Our Signature Red Velvet
Petite Crab Cakes with Remoulade
Warm Spinach & Artichoke Dip served pita chips
Petite Sweet Potato Biscuits with a cream cheese drizzle
Petite Buttermilk Biscuits
Petite Cheddar & Garlic Biscuits
Fried Green Tomatoes topped with House-made pimento cheese drizzled with balsamic glaze

Cold Hors D'oeuvres

Spinach Dip served with tortilla
Chicken Salad Tea Sandwiches
Shrimp Salad Tea Sandwiches
Pineapple & Cream Cheese Tea Sandwiches
Pimento Cheese Tea Sandwiches
Petite Croissants Stuffed with Chicken
Petite Croissants Stuffed with Shrimp Salad
Petite Croissants Stuffed with Egg Salad
Classic, Bacon or Shrimp Deviled Eggs
Lowcountry Grazing Table - Spinach Dip, Hummus, vegetables, pita chips, sweet potato biscuits corn muffins, pickled okra, artisan meats & cheeses
Chilled Shrimp Cocktail, Housemade tartar or cocktail sauce
Domestic & Imported Cheese Display, Crackers
Seasonal Vegetables served with Buttermilk Ranch
Seasonal Fruit Display with Seasonal Berries
Grazing Table

Salads

Red Skinned Potato Salad

Carolima's Signature Salad – Artisan lettuces, strawberries, pecans, crumbled chèvre, pickled red onion, white balsamic vinaigrette

Garden Salad – Mixed Greens, tomatoes, cucumbers, shredded carrots, choice of Buttermilk Ranch or Balsamic Vinaigrette

Spinach Salad – Baby Spinach, Strawberries, Blue Cheese crumbles, candied pecans, croutons, Raspberry Vinaigrette

Greek Pasta Salad – Tri-color pasta, tomatoes, cucumbers, red onions, Feta cheese, black olives, Vinaigrette

Apple Cider Coleslaw

Cucumber & Tomato Salad

Hamlin Beach Seafood Pasta Salad (w/shrimp & blue crab)

Caesar Salad - Romaine lettuce, shredded parmesan, seasoned croutons, & Caesar Dressing

Orzo Salad - Orzo pasta, freshly roasted corn, grape tomatoes, fresh basil, baby spinach, shaved parmesan tossed in a honey lemon vinaigrette



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Chef Attended Stations

Potato Station

Whipped mashed potatoes with sour cream, butter, chives, bacon bits
& cheddar cheese

Whipped Sweet Potatoes served with brown sugar, butter, pecans, cinnamon, honey,

Lowcountry Shrimp & Grits Station

Creamy grits, shrimp in traditional brown gravy, shredded cheese, bacon crumbles

Pasta Station

Penne, Farfalle (Bowtie) and Fusilli

Sauces: Traditional Marinara (vegetarian), Alfredo, Basil Pesto (contains nuts)

Vegetable Toppings: Portobello Mushrooms, Zucchini, Yellow Squash, Red Onions, Broccoli

Protein toppings: Beef Meatballs, Pork Sausage Crumbles, Grilled Chicken

Biscuit Station

Petite Buttermilk, Sweet Potato, Cheddar & Garlic biscuits accompanied with macerated strawberries, smoked ham, grape jelly, honey butter, maple syrup, honey mustard

Chicken Wing Bar (Select up to 3)

Wet: Buffalo, Hot Honey, Sweet Chili, Mango Habanero, Teriyaki

Dry: Lemon Pepper, Southern Fried, Naked, Garlic Parmesan

Creamy Gullah Grits

Accompanied by with shredded cheese, crumbled bacon, sautéed mushrooms, sautéed onions, stewed tomatoes, & crumbled pork sausage

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Entrees

Southern Fried Chicken (bone in)
Southern Fried Chicken Tenders (boneless)
Rosemary & Garlic Roasted Chicken (bone in)
Herb Seasoned Grilled Chicken Breasts (boneless)
Honey Garlic Chicken Thighs (boneless)
Braised Beef Short Ribs, red wine jus
Slow Cooked BBQ Pulled Pork
Grilled Petite Lamb Chops
Pork Loin (Chef Attended)
Herb Encrusted Beef Tenderloin (Chef Attended)
Flank Steak, chimichurri (Chef Attended)

Brown Sugar Glazed Ham- Seasonal
Roast Beef, au jus
Cauliflower Steak - Vegan
Stuffed Portobello Mushroom Caps - Vegan
White Fish (Catch of the Day) Tilapia
Fried Whiting
Blackened Salmon
Pan-Seared Salmon (Lemon- Butter Sauce)
Seafood Stuffed Salmon Filet
Lowcountry Boil
Honey BBQ Chicken (bone in)
Hoppin' John



Vegetables

Slow Cooked Collard Greens
(with smoked pork, smoked turkey or vegetarian)
Sautéed Vegetable Medley
(squash, zucchini, sweet onions, carrots)
Steamed Broccoli
Roasted Broccolini
Honey Glazed Carrots
Oven Roasted Asparagus with Parmesan
Sautéed Green Beans
CaroLIMA Beans
Sautéed Okra & Shrimp
Buttered Corn
Brussel Sprouts with Bacon & a Balsamic Drizzle
Fried Cabbage
Honey Drizzled Candied Yams
Garlic Mashed Potatoes
Roasted Potatoes

Starches

Charleston Red Rice
Mashed Potatoes
Roasted Red Skinned Potatoes
Carolima's Rice Pilaf (Beef Flavored, mushrooms, onions)
Our "Famous" Macaroni & Cheese
Steamed White Rice
Chicken Purloo
Okra & Shrimp Purloo
Corn Bread Stuffing
Herb Seasoned Dressing
Vegetable Fried Rice GF, V

Beverages

Carolima's Signature Party Punch
Classic/Pink/Strawberry Lemonade
Sweet/Unsweetened Tea
Signature Mocktail
Assorted Soft Drinks (Coke, Diet Coke, Sprite)
Bottled Water
Coffee (regular/decaffeinated)
Assorted Herbal Teas

Prices do not include taxes,
administrative fee, equipment & staff

www.carolimas.com

Delivery Fee - \$150