

HIGH COTTON®

Beverage Selections

Please select a private bar package or beverage service with a consumption bill-of-fare.

Private Bar Packages

Bar packages are priced per person, per hour.

2 Hour Minimum and \$125 Bar Set-Up Fee Required.

All packages include bottled beer, house wines, soft drinks, juices, and mixers.

PREMIUM BRAND \$17

Grey Goose Vodka | Hendrick's Gin

Macallan 12 yr Scotch | Woodford Reserve Bourbon

Mount Gay Rum | Casamigos Silver Tequila

CALL BRAND \$15

Tito's Vodka | Tanqueray Gin

Glenfiddich 12 yr Scotch | Maker's Mark Bourbon

Bacardi Silver Rum

WELL BRAND \$12

Fris Vodka | Gordon's Gin

Dewar's Scotch | Benchmark Kentucky Bourbon

Cruzan Light Aged Rum

EYE OPENER PACKAGE \$12

**available for daytime events only*

Mimosas & Bellinis

Bloody Marys

House Sparkling, White, & Red Wines

Consumption Bill of Fare

Enjoy full or partial selection of beverages served to order.

With this option, the client is **required to preselect wines to be offered during the event.**

Please inquire for current wine list before making selections. The client may also choose to limit types of beer, liquor, or specialty cocktails to be offered during the event.

Premium Liquor \$11+ | Call Liquor \$9+ | Well Liquor 8+

Specialty Cocktails \$12+

Mimosas & Bellinis \$8 | Bloody Marys \$10

Domestic Bottled Beer \$4.50 | Import Bottled Beer \$5 | Draft Craft Beer \$7.50+

Soft Drinks \$3 | Juice \$4+

High Cotton staff will take beverage orders from guests. All drinks will be made at our main bar then served to guests within the private room. Drinks will be billed to host as ordered.

Bar set-up also available with consumption beverage option for a \$200 fee. Some limitations apply.

All prices are subject to a 20% service charge and 11% sales tax. Liquor is subject to an additional 5% city liquor tax.

Prices and availability are subject to change.

199 East Bay St. | Charleston, SC | (843)724-3815 | www.highcottoncharleston.com

HIGH COTTON®

Hors D'oeuvre

Priced Per Piece (20 piece minimum)

FISH & SEAFOOD

- BUTTERMILK FRIED OYSTER** green goddess dressing \$3.75
- CRISPY SHRIMP WONTON** wasabi aioli, sweet soy drizzle \$3.50
- LUMP CRAB CAKE** preserved lemon remoulade \$3.75
- BUTTER-POACHED STUFFED MUSHROOMS** jumbo lump crab \$3.50
- MAINE LOBSTER** butter-poached lobster tail, herb lemon mayonnaise \$4.00
- CLASSIC SHRIMP COCKTAIL** High Cotton signature cocktail sauce \$3.50
- TUNA TARTARE** cucumber, shallot, jalapeno, lime \$3.25
- MARINATED MUSSELS ON THE HALF SHELL** Nova Scotia mussels, bell pepper, tomato, & cilantro vinaigrette \$3.25
- OYSTERS ON THE HALF SHELL** horseradish mignonette \$3.50

MEAT & POULTRY

- CHICKEN BROCHETTE** cherry tomato, zucchini, boiled peanut chili sauce \$2.75
- BACON-WRAPPED QUAIL BREAST** Henry Bain steak sauce \$3.00
- MARGRET DUCK RAGOUT** natural reduction, tart shell \$3.50
- CAROLINA BBQ BISCUIT** Berkshire pork belly, cheddar biscuit \$3.75
- SPRING LAMB LOLLIPOP** red pepper jam, rosemary \$4.25

VEGETARIAN

- WILD MUSHROOM TARTE** gruyère, Marsala, chives \$2.75
- GOAT CHEESE CROSTINI** sundried tomato tapenade \$2.25
- WATERMELON & FETA SALAD** basil, sea salt \$2.25
- STUFFED CHERRY TOMATO** herb-whipped goat cheese, balsamic reduction \$2.50
- DEVILED EGGS** Peppadew peppers, green tomato relish \$2.50

Platters

Priced Small or Large Platters

Small platters serve up to 20 guests, large serve 30 or more guests.

- PIMIENTO CHEESE DIP** crackers, assortment of relishes & pickles \$65/100
- CAROLINA CRUDITÉ** market assortment of Charleston's best produce, dips \$65/100
- CHEESE & CHARCUTERIE** dry-cured sausages, pâtés, artisanal cheeses, fruit, mustards, pickles, crackers, toast \$145/275
- HIGH COTTON SEAFOOD DISPLAY** jumbo shrimp, lobster, crabmeat, mussels, oysters, mignonette, signature cocktail sauce (*priced per person, minimum 15 people*) \$23+
- SMOKED FISH & SEAFOOD** Norwegian salmon, peppered mackerel, mountain trout, mussels, horseradish cream cheese, capers, onions, toasted breads \$125/265
- DESSERT PLATTER** assorted petite pies, truffles, petit fours, cookies, etc. \$100/185

Carving and Chef Stations available upon request.

Please inquire for further information.

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Dinner Menus

Please select one of the following dinner menus.

Dinner menus are priced per person. All menus are three courses.
Additional selections and courses may be added to any menu.

MEETING STREET MENU \$55

Menu Price Includes: **one first course selection**
three entrée selections (from Meeting St. entrées)
two accompaniments
one dessert selection

BROAD STREET MENU \$68

Menu Price Includes: **two first course selections**
three entrée selections (from Broad or Meeting St. entrées)
two accompaniments
one dessert selection

KING STREET MENU \$85

Menu Price Includes: **two first course selections**
three entrée selections (from King, Broad, or Meeting St. entrées)
two accompaniments
two desserts selections

Menu selections are due two weeks prior to the event date. A printed menu featuring the client's selections will be presented to the guests, and the guests will place their orders with High Cotton staff during the event.

First Course Selections

To offer an additional first course selection, add \$6 to menu price.

To offer an additional course, add \$10 to menu price.

CHARLESTON SHE CRAB SOUP sherry foam, chives

CHEF'S DAILY SOUP inspired by our local farmers

FIELD GREENS SALAD tomato, cucumber, radish, sunflower seeds, vinaigrette

HEARTS OF ROMAINE croutons, white anchovies, Parmesan, chipotle dressing

BEET & WARM GOAT CHEESE SALAD artisan greens, roasted beets,
pecan-crusting goat cheese, spicy local honey

LITLNECK CLAM CHOWDER* clams, fingerling potatoes, bacon, celery
**for clam chowder, add \$4 to menu price.*

CRAB & SHRIMP COCKTAIL* jumbo lump crab & shrimp, caviar aioli
High Cotton signature cocktail sauce

**for crab & shrimp cocktail, add \$12 to menu price.*

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Entrée Selections

Please select three entrées.

To offer an additional entrée selection, add \$9 to menu price.

MEETING STREET

- CHICKEN BREAST** roasted free-range chicken, herbed pan drippings
- CAROLINA SHRIMP & GRITS** Andouille, local tomatoes, okra, corn & garlic broth
- WILD KING SALMON** skillet roasted, lemon caper beurre blanc
- FILET MIGNON*** 8 oz. Allen Brothers filet, bordelaise sauce
**an additional \$10 fee per filet ordered will apply.*

BROAD STREET

- DAY BOAT SCALLOPS** seared jumbo sea scallops, citrus beurre blanc
- LOCAL CATCH OR WILD KING SALMON** skillet roasted, lemon caper beurre blanc
- DUCK BREAST** roasted free-range duck, herbed pan drippings
- FILET MIGNON** 8 oz. Allen Bros. filet, bordelaise sauce

KING STREET

- GRILLED TWIN LOBSTER TAILS** scallops, lemon rocket arugula
- PAN ROASTED HALIBUT or LOCAL WHITE FISH*** lemon & herb butter sauce
**offering will be based on seasonal availability.*
- FILET MIGNON OSCAR** 8 oz. Allen Bros. filet, jumbo lump crab, hollandaise
- PRIME NEW YORK STRIP** 14 oz. Allen Bros. NY strip, pergieux sauce
- RACK OF LAMB** prime Colorado lamb, rosemary jus

Accompaniments

Please select two accompaniments.

Sides will be plated with all entrées. To offer additional sides (served family style), add \$4 to menu price.

- SAUTÉED SPINACH | ASPARAGUS | FRENCH GREEN BEANS
- COLLARD GREENS | ROASTED MUSHROOMS | WHIPPED YUKON GOLD POTATOES
- HERBED PARMESAN RISOTTO | CREAMY MAC & WHITE CHEDDAR CHEESE

Dessert Selections

To offer an additional dessert selection, add \$6 to menu price.

- KEY LIME TART** pecan sandie crust, whipped cream
- SEASONAL FRUIT COBBLER** vanilla bean ice cream
- NEW YORK STYLE CHEESECAKE** berry preserves, almond whipped cream
- DECADENT FIVE LAYER CHOCOLATE CAKE** Chantilly cream, wild berry sauce
- VANILLA BEAN CRÈME BRÛLÉE** fresh berries, shortbread cookie
- WARM CHOCOLATE PECAN BROWNIE** praline ice cream
- DESSERT PLATTER*** assorted pies, truffles, petit fours, cookies, etc., served family-style
**for dessert platter, add \$3 to menu price.*

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Lunch Menus

Lunch menus include one first course, three entrées, and one dessert.

Price listed with entrées indicates three-course menu price per person.

First Course Selections

Please select one first course.

To offer an additional selection for the first course, add \$4 to menu price.

- CHARLESTON SHE CRAB SOUP** sherry foam, chives
- ROASTED TOMATO BISQUE** miniature grilled cheese
- FIELD GREENS SALAD** tomato, cucumber, radish, sunflower seeds, vinaigrette
- ASSORTED HOUSEMADE PASTRIES** baked fresh daily, *served family style*
- SEASONAL FRUIT & GREEK YOGURT** local honey, mint

Entrée Selections

Please select three entrées from one of the following menus.

To offer an additional entrée selection, add \$6 to menu price.

MARKET STREET \$36

- EGGS BENEDICT** grilled English muffin, Canadian bacon, poached eggs, hollandaise, grits
- FARMERS MARKET OMELET** crimini mushrooms, tomatoes, local spinach, goat cheese, grits
- BRIOCHE FRENCH TOAST** almond streusel, Chantilly cream, berries, maple syrup, bacon
- ROASTED CHICKEN BREAST** local grains, seasonal vegetables, basil pesto
- CHIPOTLE SHRIMP SALAD** blackened shrimp, hearts of romaine, grated Parmesan, crostini
- GNOCCHI PRIMAVERA** seasonal vegetables, grana Padano, olive oil

GEORGE STREET \$40

- CAROLINA SHRIMP & GRITS** Andouille, local tomatoes, okra, corn & garlic broth
- CRAB CAKES BENEDICT** English muffin, spinach, lump crab cakes, poached eggs, hollandaise, grits
- SHAVED PRIME RIB OMELET** mushrooms, gruyère, local spinach, grits
- GRILLED SIRLOIN** 6 oz. Allen Brothers Sirloin, Henry Bain steak sauce, asparagus, fries
**upgrade to 8oz. Allen Bros. filet, add \$15 per filet ordered.*
- GRILLED SALMON SALAD** mixed greens, tomato, cucumber, radish, boiled egg, basil vinaigrette
- LOBSTER ROLL*** Maine lobster, bibb lettuce, housemade garlic aioli, crispy fries
**for lobster roll, add \$4 to menu price.*

Dessert Selections

Please select one dessert.

To offer an additional dessert selection, add \$4 to menu price.

- KEY LIME TART** pecan sandie crust, whipped cream
- SEASONAL COBBLER** Wholly Cow vanilla ice cream
- NEW YORK STYLE CHEESECAKE** berry preserves, almond whipped cream
- WARM CHOCOLATE PECAN BROWNIE** praline ice cream

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Brunch Buffet

Buffet is available for parties of 25 or more. A \$125 buffet set-up fee is required.

The buffet is not available for private events held in the East Bay Room, and the maximum seated capacity of the French Quarter and Main Dining Room is lower with buffet set up.

Brunch Buffet Menu \$36

Price per person includes two hour buffet, iced tea, coffee, and water.

DOUGHNUT HOLES bacon, apple bourbon glaze

FRESH SEASONAL FRUIT Greek yogurt, local honey

SMOKED SALMON dill crème fraiche, capers, red onions, bagels

SCRAMBLED FARM EGGS sharp cheddar, chives

BREAKFAST QUICHE crimini mushrooms, heirloom tomatoes, spinach, goat cheese

CAROLINA SHRIMP & GRITS Andouille, local tomatoes, okra, corn & garlic broth

BRIOCHE FRENCH TOAST maple syrup

CRISPY POTATO HASH bell peppers, onions, garlic

SMOKED BACON

HERITAGE PORK SAUSAGE LINKS

ADDITIONS:

CHARLESTON CRAB SOUP blue crab, sherry, chives *add \$4.00 to menu price*

WHITE LILY BISCUITS seasonal jam *add \$2.50 to menu price*

BLUE CRAB STUFFED MUSHROOMS Creole hollandaise *add \$2.25 to menu price*

LUMP CRAB CAKES Creole hollandaise *add \$6.00 to menu price*

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