

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 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
HOUSE WINES | BOTTLED BEER

CALL BRAND \$15

TITO'S VODKA | TANQUERAY GIN
GLENFIDDICH 12 YR SCOTCH | MAKER'S MARK BOURBON
BACARDI SILVER RUM
HOUSE WINES | BOTTLED BEER

WELL BRAND \$12

FRIS VODKA | GORDON'S GIN
DEWAR'S SCOTCH | BENCHMARK KENTUCKY BOURBON
CRUZAN LIGHT AGED RUM
HOUSE WINES | BOTTLED BEER

EYE OPENER PACKAGE* \$12

MIMOSAS & BELLINIS | BLOODY MARYS
HOUSE SPARKLING, WHITE, & RED WINES

**available for daytime events only*

Consumption Bill of Fare

Enjoy full or partial selection of beverages served to order, priced per drink.

All drinks will be made at our main bar then served to guests within the private room.

Client is required to preselect wines from High Cotton wine lists.

Bar set-up available with consumption bill of fare for a \$200 Bar Set-Up Fee.*

**some limitations apply*

PREMIUM LIQUOR \$11+ | CALL LIQUOR \$9+ | WELL LIQUOR 8+
SPECIALTY COCKTAILS \$12+
MIMOSAS & BELLINIS \$9 | BLOODY MARYS \$12
DOMESTIC BOTTLED BEER \$4.50 | IMPORT BOTTLED BEER \$5 | DRAFT CRAFT BEER \$7.50+
SOFT DRINKS \$3 | JUICE \$4+

*All prices are subject to a 20% service charge and 11% sales tax. Liquor is subject to an additional 5% city liquor tax.
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Passed Hors D'oeuvres

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
- 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** bordelaise sauce \$3.00
- MARGRET DUCK RAGOUT** natural reduction, tart shell \$3.50
- CAROLINA BBQ BISCUIT** Berkshire pork belly, cheddar biscuit \$3.75
- SPRING LAMB CHOP** 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
**based on seasonal availability*
- STUFFED CHERRY TOMATO** herb-whipped goat cheese, balsamic reduction \$2.50
- DEVILED EGGS** Peppadew peppers, green tomato relish \$2.50

Hors D'oeuvre Platters

Priced Small or Large Platters (excluding Seafood Display)
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
- SMOKED FISH & SEAFOOD** Norwegian salmon, mountain trout, mussels, horseradish cream cheese, capers, onions, toasted breads \$125/265
- SEAFOOD DISPLAY*** jumbo shrimp, crabmeat, mussels, oysters, mignonette, signature cocktail sauce \$23+
**to include lobster, add \$10 to per person price*
- DESSERT PLATTER** assorted petite pies, truffles, petit fours, cookies, etc. \$100/185

Carving and Chef Stations available upon request.

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Dinner Menus

Please select one of the following dinner menus.

MEETING STREET MENU \$55

PER PERSON MENU PRICE INCLUDES:

- one first course selection**
- three entrée selections** (from Meeting St. entrées)
- two accompaniments**
- one dessert selection**

BROAD STREET MENU \$68

PER PERSON 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

PER PERSON 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

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

KURIOS FARMS BIBB LETTUCE tomato, cucumber, baby carrots,
sunflower seeds, white balsamic vinaigrette

HEARTS OF ROMAINE croutons, white anchovies, Parmesan, classic Caesar dressing

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

LITTLENECK 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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HIGH COTTON®

Entrée

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, country ham, local tomatoes, okra, corn & garlic broth
FAROE ISLAND SALMON skillet roasted, lemon caper beurre blanc
FILET MIGNON* 8 oz. Allen Brothers filet, bordelaise sauce
**an additional \$12 fee per filet ordered will apply*

BROAD STREET

- DAY BOAT SCALLOPS** seared sea scallops, citrus beurre blanc
LOCAL CATCH OR FAROE ISLAND SALMON* skillet roasted, lemon caper beurre blanc
**offering based on seasonal availability*
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 LOCAL WHITE FISH* lemon & herb butter sauce
**offering 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

All entrées, excluding Carolina Shrimp & Grits, will be plated with the two selected accompaniments.
To offer additional sides, *served family style*, add \$4 to menu price.

- SAUTÉED SPINACH | ASPARAGUS | CRISPY BRUSSELS SPROUTS | COLLARD GREENS
ROASTED MUSHROOMS | CHEDDAR GRITS | WHIPPED YUKON GOLD POTATOES
HERBED PARMESAN RISOTTO | WHITE CHEDDAR MAC & CHEESE

Dessert

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
**available for parties of 40 guests or less*
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

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
- KURIOS FARMS BIBB LETTUCE** tomato, cucumber, baby carrots, sunflower seeds, white balsamic vinaigrette
- ASSORTED HOUSEMADE PASTRIES** baked fresh daily, *served family style*
- SEASONAL FRUIT & GREEK YOGURT** local honey, mint

Entrée

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
- CAJUN 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, country ham, local tomatoes, okra, corn & garlic broth
- CRAB CAKES BENEDICT** English muffin, spinach, lump crab cakes, poached eggs, hollandaise, grits
- DUCK HASH** braised duck, sweet potatoes, caramelized onions, preserved lemon aioli, crispy onion rings
- GRILLED SIRLOIN** 6 oz. Allen Brothers sirloin, bordelaise sauce, asparagus, fries
**to 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

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

Available for parties of 25 or more. A \$125 buffet set-up fee is required. Buffet is not available in the East Bay Room and may lower the maximum seated capacity of the French Quarter Room and Main Dining Room.

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, country ham, 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** sherry, chives
add \$4.00 to menu price
- WHITE LILY BISCUITS** seasonal jam
add \$2.50 to menu price
- SAUSAGE GRAVY** pork sausage, fennel, chilies, sage
add \$2.50 to menu price
- LUMP CRAB CAKES** Creole hollandaise
add \$6.00 to menu price

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HIGH COTTON®

Children's Menus

Available for guests 12 years old and younger.

Brunch & Lunch \$15

FIRST COURSE

FRESH FRUIT local honey

MIXED GREENS SALAD ranch dressing

ENTRÉE

SCRAMBLED EGGS cheddar cheese grits, bacon

FRENCH TOAST maple syrup, bacon

CHICKEN FINGERS honey mustard, French fries

FRIED JUMBO SHRIMP cocktail sauce, French fries

HIGH COTTON KIDS BURGER cheddar cheese, French fries, pickle

GRILLED CHEESE French fries

DESSERT

VANILLA ICE CREAM SUNDAE chocolate sauce, whipped cream

Dinner \$20

FIRST COURSE

MIXED GREENS SALAD ranch dressing

HIGH COTTON CAESAR SALAD croutons, Parmesan, traditional dressing

FRESH FRUIT local honey

ENTRÉE

CHICKEN FINGERS ranch dressing, French fries

BUTTERED PASTA *add grilled chicken upon request*

FRIED LOCAL SHRIMP cocktail sauce, French fries

HIGH COTTON KIDS BURGER cheddar cheese, French fries, pickle

GRILLED CHEESE French fries

DESSERT

VANILLA ICE CREAM SUNDAE chocolate sauce, whipped cream

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