

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 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.

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+

Bar set-up available with consumption bill of fare for a \$200 Bar Set-Up 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.
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199 East Bay St. | Charleston, SC | (843)724-3815 | www.highcottoncharleston.com

HIGH COTTON[®]

PASSED HORS D'OEUVRES

Priced Per Piece (20 Piece Minimum)

FISH & SEAFOOD

- TUNA TARTARE** cucumber cup, shallot, jalapeño, wonton \$3.25
- JUMBO SHRIMP COCKTAIL** signature cocktail sauce \$3.50
- BUTTERMILK FRIED OYSTER** green goddess dressing \$3.75
- HUSHPUDDING CRAB CAKE** Palmetto ale aioli \$3.95
- COCONUT CRUSTED SHRIMP** mango coulis \$4.25
- LOBSTER ARANCINI** corn, Parmesan, lemon aioli \$5.00

MEAT & POULTRY

- DEVILED EGGS** cornmeal fried, bacon jam, pimiento cheese \$3.25
- BACON WRAPPED QUAIL** blueberry BBQ sauce \$3.50
- PORK BELLY STEAM BUN** Asian BBQ sauce, pickled carrots \$4.00
- MINI CHICKEN & WAFFLES** Sriracha syrup \$4.00
- DUCK CONFIT EMPANADA** Manchego cheese, peas \$4.25
- LAMB LOLLIPOP** pimiento rosemary aioli \$5.25

VEGETARIAN

- WATERMELON & FETA** fresh mint, sea salt, lemon olive oil \$2.75
- TOMATO CAPRESE** fresh mozzarella, balsamic reduction, basil \$2.75
- BUTTERBEAN HUMMUS** flatbread cracker \$2.75
- GOAT CHEESE CROSTINI** candied pecans, grapes \$3.50

DISPLAYED HORS D'OEUVRES

Priced Small or Large Platters (excluding Seafood Display)
Small platter serves up to 20 guests, large serves 30-50 guests.

- FRUIT DISPLAY** fresh seasonal fruit, yogurt, local honey \$120/175
- TRIO OF DIPS** spinach & artichoke, pimiento cheese, caramelized onion & Roquefort \$90/145
- CAROLINA CRUDITÉ** market assortment of Charleston's best produce, dips \$75/125
- CHEESE & CHARCUTERIE** dry-cured sausages, pâtés, artisanal cheeses, fruit, mustards, pickles, crackers, toast \$145/275
- CAPRESE** local tomatoes, fresh mozzarella, basil, balsamic reduction, grilled bread \$75/125
- RAW OYSTERS** mignonette, signature cocktail sauce, saltines \$30/dozen
- CHILLED SEAFOOD DISPLAY*** jumbo shrimp, crab meat, mussels, oysters, mignonette, signature cocktail sauce \$36/person
**to include lobster, add \$12 to per person price*
- DESSERT PLATTER** assorted petite pies, truffles, petit fours, cookies, etc. \$100/185

LAVASH FLATBREADS

OLD WORLD
duck confit, arugula,
port wine onions, goat
cheese
\$12

SICILIAN
fresh tomato, Italian
sausage, peppers,
onions, mozzarella
\$11

PROVENCALE
mozzarella, balsamic
reduction, basil
\$10

FRUITTI DI MARE
shrimp, local fish,
avocado, tomato,
tarragon cream,
Manchego cheese
\$18

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STATIONS

CHEF ATTENDED PASTA

gemelli pasta, house made fennel sausage, Tuscan kale, herbed bread crumbs
orecchiette primavera, fire roasted tomatoes, zucchini & squashes, baby spinach, shaved parmesan

SHRIMP & GRITS

creamy white Geechie Boy grits, Andouille sausage, local tomatoes, corn & garlic broth

SAUTÉED CLAMS AND MUSSELS

Prince Edward Island mussels & clams, garlic, white wine, saffron butter, charred grilled baguette

RUSTIC & SOUTHERN BBQ

slow smoked pulled pork & buttermilk fried chicken
southern style mac & cheese, smoked ham hock collards, creamy coleslaw, cucumber tomato salad,
cornbread, sliced watermelon, bread & butter pickles
BBQ sauce: mustard, vinegar, Kansas city

SALAD DUO

mixed baby greens, toasted pecan, dried cherries, goat cheese, shaved radish, herb vinaigrette

baby arugula, bamboo shoots, hearts of palm, water chestnuts, toasted peanuts,
soy marinated chicken, orange sesame vinaigrette

TACO STATION

chipotle lime braised chicken & coriander scented carne asada,
pickled cucumber carrot slaw, cilantro, lime, sour cream, pico de gallo, guacamole, tortilla chips, soft flour tortilla

FROGMORE SAUTÉ

local shrimp, sweet corn, Andouille sausage, red bliss potato, charred okra, red rice

CARVING STATIONS

ALLEN BROTHERS BEEF TENDERLOIN

thyme & garlic rubbed, whipped Yukon Gold potatoes, horseradish cream

SLOW ROASTED PRIME RIB

wet aged prime rib, creamy au gratin potato, bordelaise

WHOLE FISH

seared golden tile, bacon potato hash, lemon scented olive oil

HERITAGE HAM

bourbon molasses glazed, maple whipped sweet potato, apple chutney

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MEETING STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

sherry foam, chives

CORN CHOWDER bacon

TOMATO BISQUE focaccia croutons, basil

SEAFOOD STEW fish, shrimp, mussels, bacon,
corn, tomato, French green beans

LOCAL SEASONAL SALAD seasonal fruit, Brie,
white balsamic vinaigrette

BURRATA SALAD John's Island heirloom
tomatoes, arugula, pesto, balsamic glaze

HEARTS OF ROMAINE classic Caesar dressing,
Parmesan crisp

LOCAL KURIOS FARM GREENS tomato,
cucumber, sunflower seeds, radish, sherry vinaigrette

BEEF & GOAT CHEESE SALAD arugula, citrus
segments, whipped goat cheese, pecan dust,
ricotta salata

LOBSTER SALAD* romaine, corn, bacon,
Parmesan crisp, sherry tarragon vinaigrette
**for lobster salad, add \$5 to menu price*

SEAFOOD CRUDO
seasonal fruit, prosciutto, jalapeño

BAKED OYSTERS 3 oysters, pancetta, mascarpone,
spinach, Parmesan cheese

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

To offer an additional course, add \$15 to menu price

Entrée

(Please select three entrée options)

WILD SALMON

cedar planked, BBQ rub

AUSTRALIAN SEABASS charred okra, tomatoes,
fresh herbs, lemon butter

ATLANTIC SWORDFISH citrus olive vierge,
Manchego cheese

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

HERITAGE SEMI-BONELESS CHICKEN
chimichurri

FILET MIGNON 6 oz. Allen Brothers filet,
bordelaise sauce

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

Accompaniments

We recommend selecting at least two accompaniments for your dinner. All sides are served family style.

HARICOT VERTS | ASPARAGUS ALMONDINE | CRISPY BRUSSELS SPROUTS

ROASTED MUSHROOMS | BUTTERBEAN SUCCOTASH | BAKED ISLAND PEAS

CHEDDAR GRITS | WHIPPED YUKON GOLD POTATOES | HERBED PARMESAN RISOTTO

WHITE CHEDDAR MAC & CHEESE | LOBSTER WHITE CHEDDAR MAC & CHEESE*

For each accompaniment selection, add \$4 to menu price

**For lobster mac & cheese, add \$12 to menu price*

Dessert

(Please select one dessert option)

COCONUT CREAM PIE

rum roasted pineapple, vanilla-lime anglaise

NAKED 3 LAYER CHOCOLATE CAKE

fresh berry compote, milk chocolate ganache

CHOCOLATE PEANUT BUTTER SEMIFREDDO

Bourbon caramel, tart cherry coulis

SEASONAL FRUIT COBBLER praline ice cream

SEASONAL CRÈME BRÛLÉE* shortbread cookie

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

**Crème Brûlée available for parties of 35 guests or less*

Dessert Platter

assorted pies, truffles, petit fours, cookies, etc.

**for dessert platter, add \$6 to menu price, served family-style*

\$68 PER PERSON

HIGH COTTON[®]

BROAD STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

sherry foam, chives

CORN CHOWDER bacon

TOMATO BISQUE focaccia croutons, basil

SEAFOOD STEW fish, shrimp, mussels, bacon,
corn, tomato, French green beans

LOCAL SEASONAL SALAD seasonal fruit, Brie,
white balsamic vinaigrette

BURRATA SALAD John's Island heirloom
tomatoes, arugula, pesto, balsamic glaze

HEARTS OF ROMAINE classic Caesar dressing,
Parmesan crisp

LOCAL KURIOS FARM GREENS tomato,
cucumber, sunflower seeds, radish, sherry vinaigrette

BEEF & GOAT CHEESE SALAD arugula, citrus
segments, whipped goat cheese, pecan dust,
ricotta salata

LOBSTER SALAD* romaine, corn, bacon,
Parmesan crisp, sherry tarragon vinaigrette
**for lobster salad, add \$5 to menu price*

SEAFOOD CRUDO

seasonal fruit, prosciutto, jalapeño

BAKED OYSTERS 3 oysters, pancetta, mascarpone,
spinach, Parmesan cheese

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

To offer an additional course, add \$15 to menu price

Entrée

(Please select three entrée options from below or from Meeting Street Menu)

DAY BOAT SCALLOPS corn, pancetta,

black eyed peas

CRAB CAKE Maryland style, local Palmetto Ale aioli

BLACKENED GROUPER

watermelon, cucumber, radish

PECAN-CRUSTED FLOUNDER

apricot & peach compote

YELLOWFIN TUNA* romesco sauce, fried capers

**yellowfin tuna will be served rare*

NEW ZEALAND RACK OF LAMB

full rack, local honey, mustard-rosemary glaze,
Burgundy sauce

FILET MIGNON 8 oz. Allen Brothers filet,

bordelaise sauce

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

Accompaniments

We recommend selecting at least two accompaniments for your dinner. All sides are served family style.

HARICOT VERTS | ASPARAGUS ALMONDINE | CRISPY BRUSSELS SPROUTS

ROASTED MUSHROOMS | BUTTERBEAN SUCCOTASH | BAKED ISLAND PEAS

CHEDDAR GRITS | WHIPPED YUKON GOLD POTATOES | HERBED PARMESAN RISOTTO

WHITE CHEDDAR MAC & CHEESE | LOBSTER WHITE CHEDDAR MAC & CHEESE*

For each accompaniment selection, add \$4 to menu price

**For lobster mac & cheese, add \$12 to menu price*

Dessert

(Please select one dessert option)

COCONUT CREAM PIE

rum roasted pineapple, vanilla-lime anglaise

NAKED 3 LAYER CHOCOLATE CAKE

fresh berry compote, milk chocolate ganache

CHOCOLATE PEANUT BUTTER SEMIFREDDO

Bourbon caramel, tart cherry coulis

SEASONAL FRUIT COBBLER praline ice cream

SEASONAL CRÈME BRÛLÉE* shortbread cookie

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

**Crème Brûlée available for parties of 35 guests or less*

Dessert Platter

assorted pies, truffles, petit fours, cookies, etc.

**for dessert platter, add \$6 to menu price, served family-style*

\$80 PER PERSON

HIGH COTTON[®]

KING STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

sherry foam, chives

CORN CHOWDER bacon

TOMATO BISQUE focaccia croutons, basil

SEAFOOD STEW fish, shrimp, mussels, bacon,
corn, tomato, French green beans

LOCAL SEASONAL SALAD seasonal fruit, Brie,
white balsamic vinaigrette

BURRATA SALAD John's Island heirloom
tomatoes, arugula, pesto, balsamic glaze

HEARTS OF ROMAINE classic Caesar dressing,
Parmesan crisp

LOCAL KURIOS FARM GREENS tomato,
cucumber, sunflower seeds, radish, sherry vinaigrette

BEEF & GOAT CHEESE SALAD arugula, citrus
segments, whipped goat cheese, pecan dust,
ricotta salata

LOBSTER SALAD* romaine, corn, bacon,
Parmesan crisp, sherry tarragon vinaigrette
**for lobster salad, add \$5 to menu price*

SEAFOOD CRUDO
seasonal fruit, prosciutto, jalapeño

BAKED OYSTERS 3 oysters, pancetta, mascarpone,
spinach, Parmesan cheese

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

To offer an additional course, add \$15 to menu price

Entrée

(Please select three entrée options from below or from Meeting & Broad Street Menus)

LOBSTER TAIL 10 oz. lobster tail,
sweet potato gnocchi, bacon, beurre blanc

CRAB STUFFED FLOUNDER

beurre blanc

PARMESAN CRUSTED GROUPER

tomato, oregano, & balsamic jam

LAND & SEA 4 oz. Allen Brothers filet, bordelaise,
4 oz. lobster tail, beurre blanc

FILET MIGNON OSCAR 12 oz. Allen Brothers filet,
jumbo lump crab, Béarnaise

DRY AGED NEW YORK STRIP 14 oz. Allen
Brothers NY strip, bordelaise

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

Accompaniments

We recommend selecting at least two accompaniments for your dinner. All sides are served family style.

HARICOT VERTS | ASPARAGUS ALMONDINE | CRISPY BRUSSELS SPROUTS

ROASTED MUSHROOMS | BUTTERBEAN SUCCOTASH | BAKED ISLAND PEAS

CHEDDAR GRITS | WHIPPED YUKON GOLD POTATOES | HERBED PARMESAN RISOTTO

WHITE CHEDDAR MAC & CHEESE | LOBSTER WHITE CHEDDAR MAC & CHEESE*

For each accompaniment selection, add \$4 to menu price

**For lobster mac & cheese, add \$12 to menu price*

Dessert

(Please select one dessert option)

COCONUT CREAM PIE

rum roasted pineapple, vanilla-lime anglaise

NAKED 3 LAYER CHOCOLATE CAKE

fresh berry compote, milk chocolate ganache

CHOCOLATE PEANUT BUTTER SEMIFREDDO

Bourbon caramel, tart cherry coulis

SEASONAL FRUIT COBBLER praline ice cream

SEASONAL CRÈME BRÛLÉE* shortbread cookie

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

**Crème Brûlée available for parties of 35 guests or less*

Dessert Platter

assorted pies, truffles, petit fours, cookies, etc.

**for dessert platter, add \$6 to menu price, served family-style*

\$98 PER PERSON

HIGH COTTON[®]

GEORGE STREET BRUNCH MENU

First Course

(Please select one first course)

CHARLESTON SHE CRAB SOUP sherry foam, chives

ROASTED TOMATO BISQUE focaccia croutons

LOCAL KURIOS FARM GREENS tomato, cucumber,
sunflower seeds, radish, white balsamic vinaigrette

BURRATA SALAD John's Island heirloom tomatoes, arugula, pesto, balsamic glaze

GRANOLA & YOGURT layered house made granola, fresh berries, Greek yogurt

BAKED OYSTERS 3 oysters, pancetta, mascarpone, spinach, Parmesan cheese

DOUGHNUT HOLES Bourbon bacon glaze

ASSORTED HOUSEMADE PASTRIES baked fresh daily, *served family style*

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

Entrée

(Please select three entrée options)

EGGS BENEDICT Canadian bacon, poached eggs, hollandaise, English muffin, grits & potatoes

CRAB CAKES BENEDICT lump crab cakes, poached eggs, Creole hollandaise, local spinach,
English muffin, grits & potatoes

FARMERS MARKET OMELET goat cheese, cremini mushrooms, heirloom tomatoes,
local spinach, grits & potatoes

LOBSTER OMELET* knuckle & claw meat, bacon, chives, parsley

**For lobster omelet, add \$7 to menu price*

STEAK & EGGS 4 oz. Allen Brothers filet, scrambled eggs, potatoes

LAVENDER FRENCH TOAST seasonal berries, candied pecans, bacon, Chantilly cream, maple syrup

CHICKEN & WAFFLES honey glazed chicken, cherry preserves, powdered sugar, maple syrup

GRILLED SALMON SALAD spinach, frisée, red onion, dried apricots, soft boiled egg, warm bacon vinaigrette

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

SIGNATURE BURGER malt fries

CHICKEN SANDWICH pimiento cheese, bacon jam, fries

FISH TACOS grouper, halibut, swordfish, Charleston slaw, chipotle aioli

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

Dessert

(Please select one dessert)

COCONUT CREAM PIE rum roasted pineapple, vanilla-lime anglaise

NAKED 3 LAYER CHOCOLATE CAKE fresh berry compote, milk chocolate ganache

CHOCOLATE PEANUT BUTTER SEMIFREDDO Bourbon caramel, tart cherry coulis

SEASONAL FRUIT COBBLER praline ice cream

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

\$40 PER PERSON

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BRUNCH BUFFETS

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

Brunch Buffet Menu

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

BREAD BASKET biscuits, English muffins, rye bread, assorted jams

FRESH SEASONAL FRUIT Greek yogurt, local honey

DOUGHNUT HOLES bacon, apple bourbon glaze

SCRAMBLED FARM EGGS sharp cheddar, chives

LAVENDER FRENCH TOAST maple syrup

GEECHIE BOY GRITS cheddar cheese

POTATO HASHBROWN CASSEROLE scallions, sour cream, cheddar

SMOKED BACON

HERITAGE PORK SAUSAGE LINKS

\$34 PER PERSON

Deluxe Brunch Buffet Menu

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

BREAD BASKET biscuits, English muffins, rye bread, assorted jams

DOUGHNUT HOLES bacon, apple bourbon glaze

FRESH SEASONAL FRUIT Greek yogurt, local honey

CHARLESTON CRAB SOUP sherry foam, chives, crab meat

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

SCRAMBLED FARM EGGS sharp cheddar, chives

QUICHE TRIO assorted individual quiches, seafood, bacon, & vegetarian

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

LAVENDER FRENCH TOAST maple syrup

GEECHIE BOY GRITS cheddar cheese

POTATO HASHBROWN CASSEROLE scallions, sour cream, cheddar

SMOKED BACON

HERITAGE PORK SAUSAGE LINKS

\$48 PER PERSON

Omelet Station

Available as an addition to the brunch buffets. A \$175 chef fee is required.

CHEDDAR CHEESE | GOAT CHEESE | BACON | HAM

SAUSAGE | MUSHROOMS | BELL PEPPERS

ONIONS | TOMATOES | SPINACH

\$8 PER PERSON

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CHILDREN'S MENUS

Available for guests 12 years old and younger.

Brunch & Lunch

FIRST COURSE

FRESH FRUIT local honey

ENTRÉE

SCRAMBLED EGGS cheddar cheese grits, bacon

FRENCH TOAST maple syrup, bacon

CHICKEN FINGERS ranch dressing, French fries

FRIED 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

\$17 PER PERSON

Dinner

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 SHRIMP cocktail sauce, French fries

HIGH COTTON KIDS BURGER cheddar cheese, French fries, pickle

GRILLED CHEESE French fries

FILET MIGNON 4 oz. Allen Brothers filet, fries

DESSERT

VANILLA ICE CREAM SUNDAE chocolate sauce, whipped cream

\$22 PER PERSON

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