



## SPECIAL EVENTS CATERING

BITES / PLATTERS / FOOD TRUCK

334 EAST BAY STREET | TEL (843) 577-0094  
TEDSBUTCHERBLOCK.COM

# BITES, PLATTERS & MORE FROM THE KITCHEN

## COLD BITES

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### DUCK LIVER MOUSSE

house pickles, mostarda, crostini

### COUNTRY PATE

marinated mushrooms, tarragon dijonaise, baguette

### PAINTED HILLS TENDERLOIN TARTAR

grilled shallot relish, caraway beer mustard, rye toast, horseradish labne

### PICKLED SHRIMP

roasted tomatoes, garlic toast

### DEVILED EGGS

traditional recipe

## HOT BITES

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### ROASTED & STUFFED CHERRY TOMATOES

smoked brisket, gouda mousse

### FRENCH CUT SMOKED CHICKEN WINGS

spicy plum sauce, toasted peanuts

### MAPLE CURED PORK BELLY

pickled cherries, dijon

### PORK SHOULDER TERRINE

smoked bourbon-apple bbq sauce, corn bread

### DUCK CONFIT SALAD

maraschino blueberries, pancetta, spicy peanut creme fraiche

## SPREADS & DIPS

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### HOUSE-SMOKED SALMON SPREAD

### HOUSE PIMENTO CHEESE

### HUMMUS

### BABA GANOUSH

### BENEDICTINE SPREAD

### GREEN GODDESS DIP

### PEANUT ROMESCO

## PLATTERS & TRAYS

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### CHARCUTERIE TRAYS

cured meats, housemade pates, olives, cornichons

### HOUSE-SMOKED SALMON OR GRAVLAX PLATTER

capers, cucumbers, roasted tomatoes, black pepper & dill cream cheese

### ARTISANAL CHEESE BOARD

imported & domestic cheeses, dried fruit, grapes, candied nuts

### SEASONAL GRILLED VEGETABLES

herb bagna cauda

## SALADS

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### BROCCOLI & BLUE CHEESE

shaved onions, walnuts & white balsamic vinaigrette

### SWEET & SPICY CUCUMBER

sweet onion, chili flakes, basil nuoc cham

### TABOULI-STYLE QUINOA & POACHED TUNA

sherry vinaigrette

### SPINACH SALAD

marcona almonds, dried apricots, pancetta, local feta, lemon-oregano vinaigrette

## SEASONAL SIDES

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### ROASTED CARROTS

greek yogurt, smoked pistachio

### WARM POTATO SALAD

country ham, grilled onions, mustard

### FIELD PEAS

blistered snap beans, spicy tomatoes, herb ricotta

### HOPPIN' JOHN

blackeye peas & rice / chow chow

### CREOLE OKRA & TOMATOES

carolina gold rice

# FROM THE BUTCHER COUNTER

*Available by the Pound at Market Price*

## BEEF

*Painted Hills Natural Beef, prepared with our signature seasoning.*

*Demi Glace - Beef Jus - Horseradish Sauce - BBQ Sauce*

	<u>Egg/Smoker</u>	<u>Rotisserie</u>	<u>Roast</u>	<u>Braised</u>
TENDERLOIN (whole or sliced)	x	x	x	
STANDING RIB ROAST	x		x	
BONELESS RIB ROAST	x		x	
BRISKET	x			x
SHORT RIBS - BONE-IN	x			x
SHORT RIBS - BONELESS				x

## PORK

*Heritage Breed Pork, prepared with our signature seasoning.*

*BBQ Sauce - Pork Jus - Mojo*

	<u>Egg/Smoker</u>	<u>Rotisserie</u>	<u>Roast</u>	<u>Braised</u>
BONE-IN PORK BUTT	x		x	x
BONELESS PORK BUTT	x		x	x
BONELESS PORK LOIN	x	x	x	x
RACK OF PORK	x	x	x	x
PORK BELLY	x			x
BABY BACK RIBS	x			

## POULTRY

*Ashley Farms Chicken, Bell & Evans Duck and Plantation Quail.*

*Chicken Jus - BBQ Sauce - Buffalo Sauce - Mojo*

	<u>Egg/Smoker</u>	<u>Rotisserie</u>	<u>Roast</u>	<u>Grill</u>
WHOLE CHICKEN	x	x	x	x
BEER CAN CHICKEN	x		x	x
LEG QUARTERS (thighs & legs)	x		x	x
WINGS	x		x	x
CHICKEN BREAST (boneless/skinless)	x			x
WHOLE DUCK	x	x	x	x
QUAIL (stuffed w/housemade sausage)	x		x	x

## FRESH SEAFOOD

*Available by the Pound at Market Price*

	<u>Egg/Smoker</u>	<u>Grill</u>	<u>Roast</u>	<u>Other Preparation</u>
SCOTTISH SALMON SIDE	x	x	x	poached, gravlax
WHOLE MARKET FISH	x	x	x	salt baked
SHRIMP		x		shrimp cocktail
CLAMS/MUSSELS				steamed/boiled
OYSTERS	x	x		raw on half-shell

*Cocktail Sauce - Remoulade - Mustard Tarragon Sauce*

## SPECIAL CATERING OPTIONS

*For Larger Groups & Special Events*

### WHOLE HOG FEAST

A traditional pig pickin' with all the trimmings. We offer delicious Heritage Breed Pork cooked on our 48" reverse-draft smoker. Side selections include Cole Slaw, Baked Beans, Dirty Rice, Potato Salad, 3-Yr Gouda Mac & Cheese and Collard Greens. Serves up to 60 people.

### FROGMORE STEW (LOWCOUNTRY BOIL)

Lowcountry shrimp (in season), polish kielbasa, potatoes and corn on the cob boiled with our special seasoning. Minimum 20 people.

### TED'S BUTCHERBLOCK FOOD TRUCK

Bring Ted's on-site to your next event. Our truck is equipped to offer sandwiches & panini, gourmet burgers, grilled housemade sausages, hot dogs, bbq pork, brisket & chicken, fried fish & much more. We'll work with you to create a custom menu for your event.

## DESSERTS

HOUSEMADE BROWNIES

CANNOLI

LEMON BARS

ALMOND FINANCIERS

GOOEY CHOCOLATE CAKES

SEASONAL BERRIES

*(add to any of the above desserts)*

## CATERING INFORMATION

The items on this menu are a sampling of Chef's suggestions for receptions and special dinners and events. If you don't see what you're looking for, just ask. We will work with you to create the perfect custom menu for any event!

We also offer sandwich platters and other options for corporate lunches, meetings and excursions.

48-hr advance notice is required for catering orders.

Credit card information is required upon ordering.  
Food and beverages will be billed at time of delivery.

For pricing, and to place catering orders, please call or email:

**(843) 577-0094**  
**catering@tedsbutcherblock.com**