

XYLEM CATERING

COASTAL BRUNCH

- Sangria Smoothie wildberry, peach, mango, Greek yogurt
- Smoked Salmon Display- capers, red onion, boiled egg, sour cream, blini
- Farm Fresh Scrambled Eggs crème fraiche & chives
- Avocado Toast- sourdough, chili seeds, cilantro
- Fried Potatoes- chives, chili oil
- Crab Cake- crab spice, tomato jam



SOUTHERN BRUNCH

- Biscuits & Spreads- honey butter, apple butter, seasonal jams
- Farm Fresh Scrambled Eggs- lemon ricotta, roasted tomato
- Smashed Red-Skin- potatoes sea salt, fresh herbs, roasted garlic
- Thick-Cut Candied Bacon
- Chicken Sausage
- Nashville Hot Chicken & Waffles- bourbon maple syrup, hot honey butter
- Bourbon Bread Bake- vanilla, pecan, bourbon caramel



THE CHARLESTON

- Chili Cornbread & Spreads- honey butter, apple butter, seasonal jams
- Frogmore Stew- corn, potatoes, sausage, shrimp, spices
- Low Country Salad- okra, preserved tomato, pickled red onion, sweet peppers, fresh herbs, apple vinaigrette
- Charleston Crab Red Rice
- Country Captain- chicken, vadouvan spice, onion, tomato, peppers, garlic, raisins
- Coconut Cake



OUT IN THE COUNTRY

- Spinach Salad- candied bacon, orange, pickled onion, bacon vinaigrette
- Parker Rolls & Biscuits- whipped butter and jams
- Mac n Cheese- wisconsin cheddar, herb bread crumbs
- Charred Carrots- garlic chili sauce
- Hot Honey Fried Chicken
- Slow Roasted Brisket- horseradish cream
- Chocolate Bourbon Pecan Pie



TEX-MEX

- Southwest Salad- mixed greens, tomatoes, black beans, onion, cojita cheese, avocado dressing

Taco Bar

- Beef Barbacoa- beer braised, chipotle pepper, fire roasted salsa
- Chicken Mole- tomatillo & green chili salsa, cilantro
- Red Chili Rice- toasted red chilis, tomato broth
- Street Cornqueso fresco, charred onions & peppers
- Yellow Corn & White Flour Tortillas



XYLEM SIGNATURE

- Caesar Salad- house made dressing, roasted tomato, croutons
- Parker Rolls- whipped butter, jams & jellies
- Whipped Garlic Potatoes
- Charred Broccolini- tahini yogurt, chili garlic oil
- Roasted Salmon- parsley garlic sauce
- Roasted Ribeye- onion peppercorn sauce
- NY Cheesecake- seasonal compote



RECEPTION DISPLAYS

- **CHARCUTERIE DISPLAY**

domestic & imported cured meats, marinated olives, seasonal pickles, grain mustard, artisan bread & crisps

- **CHEESE BOARD**

domestic & imported cheeses, dried fruit, fruit mustarda, grapes, nuts, artisan bread & crisps

- **ANTIPASTI**

fresh & pickled vegetables, marinated olives, house herb dressing, artisan bread & crisps

FARMERS MARKET SPREADS

- **Raw-**

cucumber, broccoli, cauliflower

- **Grilled**

zucchini, mushrooms, roasted peppers

- **Spreads-**

creamy hummus, fresh herb dressing, house-made pimento cheese

- **Crisps-**

crostini, buttercrackers, chicharrones

RECEPTION STATIONS

- **SLOW COOKED BBQ**

Brisket, Half Chicken, Pork Shoulder

- **BBQ Sauces**

Memphis, Texas, Alabama, Carolina

- **Jalapeno Cheddar Cornbread & Buttermilk Biscuits**

whipped honey butter, apple butter

WEDGE SALAD

- **Fresh**

crisp iceberg, roasted cherry tomato, cucumber, pickled red onion

- **Toppings**

thick-cut peppered bacon, hard-boiled egg, gorgonzola

- **Dressings**

buttermilk, oil & vinegar

SLIDER STATION

Hot Fried Chicken- pickle, biscuit

BBQ Brisket- bourbon bbq, southern coleslaw, brioche bun

Seared Tuna- wasabi truffle aioli, lettuce, Hawaiian roll

Veggie- roasted red pepper, zaatar, tzatziki,

RECEPTION HORS D'OEUVRES

COLD

- JUMBO PRAWN CEVICHE- avocado, citrus, rosemary cracker
 - SMOKED SALMON- crème fraiche, caviar, bagel crostini
 - TUNA TOAST- smashed avocado, yuzu ponzu, radish
 - SEASONAL BRUSCHETTA- heirloom tomato, market produce, crostini
 - WHIPPED LEMON RICOTTA TOAST- sourdough, local honey, fig jam
 - CURRIED DEVILED EGGS- mustarda, chives
 - Beef Tartar- pickles, aioli, onion, crustini
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HOT

- ALEPPO CHILI-SPICED HANGER STEAK- 8 per piece chimichurri
- LAMB CHOP- 9 per piece port wine glaze, rosemary
- DUCK CONFIT SCRAPPLE- per piece maple gastrique, Hawaiian roll
- PORK SPRING ROLL- 7 per piece shaved carrot, ponzu
- CRAYFISH FRITTER-V8 per piece corn, lemon crema, tomato jam
- ASIAGO ARACHINI- 6 per piece red pepper agrodolce
- WILD MUSHROOM TOAST- 5 per piece lemon gremolata, parmesan
- CRAB "ROLL"- 6 per piece spicy aioli, fresh herbs

RAW BAR

- Oysters on the Half Shell
- Tuna Ceviche
- Steamed Clams
- Poached Prawns
- King Crab Legs
- Salmon Caviar
- Cured Salmon
- Accoutrements- blini, crostini, lemon
- Sauces- cocktail, mignonette, orange aioli, tabasco