

IRON CLAY

CATERING

🌀 SOUTHERN SNACKS AND CANAPES 🌀

PASSED OR STATIONED

DEVILED EGG - CRISPY HAM, CHIVE, ESPELETTE

MARINATED TOMATOES AND MOZZARELLA - EVO, RASPBERRY VINEGAR, SMOKED PEPPER, SEA SALT

CARAMELIZED ONION TART - CRÈME FRAICHE, CUCUMBER, CHERRY TOMATO

WHIPPED PIMENTO CHEESE - RITZ, PICKLED GREEN TOMATO RELISH, DILL

LOWCOUNTRY SHRIMP "DIP" - CREAM CHEESE, MELBA TOAST, RED PEPPER JELLY

CHILLED CORN SOUP - PICKLED SHRIMP, CHARRED POBLANO, CRÈME FRAICHE, BASIL

PICKLED SHRIMP SPRING ROLL - RICE NOODLES, NAPA CABBAGE, THAI HERBS, SWEET-N-SOUR

***CRUDO OF TUNA** - SWEET PEPPER "PONZU," CITRUS, WATERMELON

***BEEF TARTARE** - GRILLED SOURDOUGH, DIJON, CAPERS, EGG YOLK

SOUTHERN EMPANADA - COAL ROASTED CHICKEN, "REFRIED" RED PEAS, SWEET CORN, CREMA

GRILLED SHRIMP & ANDOUILLE SAUSAGE - ROMESCO SAUCE, TOASTED HAZELNUT

BUTTERMILK FRIED CHICKEN SKEWER - HOT HONEY, TOASTED BENNE, SCALLION

TERIYAKI GLAZED PORK BELLY LETTUCE WRAP - ENGLISH CUCUMBER, RED ONION, CILANTRO

BUTTERBEAN HUMMUS - EVERYTHING BAGEL CRISP, FETA, TOASTED BENNE SEEDS

KENTUCKY CURED COUNTRY HAM - BUTTERMILK BISCUITS, PEPPER JELLY, PICKLES, DIJONNAISE

ROASTED OYSTERS - FRIED CHICKEN "BUTTER," HOT SAUCE AND LOCAL HONEY

CRUDITÉ OF FRESH VEGETABLES - BUTTERBEAN HUMMUS, BUTTERMILK DILL DRESSING, FLATBREADS

SELECTION OF CHARCUTERIE - GRILLED BREAD, TRADITIONAL ACCOUTREMENT

SELECTION OF ARTISANAL CHEESES - FRUIT PRESERVES, ASSORTED CRACKERS AND GRILLED BREAD

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

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🌀 FIRST COURSE 🌀

MARINATED TOMATOES AND MOZZARELLA
EVO, RASPBERRY VINEGAR, SMOKED PEPPER, SEA SALT

CHILLED CORN SOUP
PICKLED SHRIMP, CHARRED POBLANO, CRÈME FRAICHE, BASIL

***CRUDO OF TUNA**
SWEET PEPPER "PONZU," CITRUS, WATERMELON

***BEEF TARTARE**
GRILLED SOURDOUGH, DIJON, CAPERS, EGG YOLK

BROCCOLINI "CAESAR"
BOILED EGG, CHERRY TOMATOES, GARLIC BREAD CRUMBS, PARMESAN, BOTTARGA

GREEN LEAF LETTUCES
RADISH, ENGLISH CUCUMBER, FETA, BUTTERMILK DILL DRESSING

GEM LETTUCES
STRAWBERRY, CITRUS, CANDIED HAZELNUT, BLUE CHEESE, BERRY VINAIGRETTE

CORNBREAD PANZANELLA
ROASTED PEPPER AND SWEET CORN, COUNTRY HAM VINAIGRETTE, RICOTTA

OL' FUSKIE FRIED CRAB RICE
CAROLINA GOLD, SMOKED BACON, TOMATO JAM, SCALLION

CONFIT DUCK WITH MARSH HEN MILL GRITS
RED EYE GRAVY, GRILLED COLLARDS AND SPRING ONION

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ENTREES

PAN ROASTED CHICKEN

ASPARAGUS, FINGERLINGS, POTATO GNOCCHI, CHERRY TOMATOES

CORNMEAL FRIED FLOUNDER

CAROLINA GOLD RICE, BUTTERBEANS WITH PRESERVED TOMATO, SPRING ONION

*PAN SEARED LOCAL FISH

SEA ISLAND RICE PEAS, MUSTARD GREENS, BUTTERED LEEKS, PARMESAN BROTH

SAUTEED SHRIMP AND EDISTO ISLAND GRITS

CHARRED PEPPERS, FENNEL, TOMATO BROTH, FINES HERBS

CONFIT DUCK LEG

ROASTED CAULIFLOWER, SWEET PEPPERS, SCALLION, TOASTED PEANUT, RED CURRY

HERITAGE PORK

BLACKEYE PEAS WITH SWEET CORN AND BABY KALE, PRESERVED PEACH GLAZE, HAM HOCK

BEEF SHORT RIB

MARSH HEN MILL GRITS WITH ROASTED MUSHROOMS, CHARRED BRASSICAS, NATURAL JUS

*NY STRIPLOIN –OR– FILET OF TENDERLOIN

ROASTED NEW POTATOES, BROCCOLI, SHIITAKE, CIPPOLINI ONION
SAUCE AU POIVRE

BREAD SERVICE UPON REQUEST

SWEET ROLLS, BENNE, SEA SALT, HONEY BUTTER

OR

SKILLET BAKED CORNBREAD
LOCAL HONEY, WHIPPED BUTTER

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🌀 BUFFET 🌀

BUTTER POACHED SHRIMP WITH EDISTO ISLAND GRITS
TOMATO BROTH, FINES HERBS

PAN SEARED MAHI MAHI
MARINATED CHERRY TOMATOES, PARMESAN BROTH, DILL

LOWCOUNTRY BOIL
LOCAL SHRIMP, ANDOUILLE SAUSAGE, SWEET CORN ON THE COB, NEW POTATOES

CRISPY COAL ROASTED CHICKEN WINGS
DRY RUB, ALABAMA WHITE SAUCE

GRILLED CHICKEN THIGHS
LEMON AND HERBS

CHICKEN SKEWERS
SWEET PEPPERS AND ONIONS

HOMESTYLE CHICKEN –N– DUMPLINGS

SLOW COOKED PORK RIBS
BOURBON BBQ, SPICED PEANUTS

PULLED PORK SHOULDER
BROWN SUGAR, CIDER VINEGAR, BBQ SPICE

BRAISED BEEF ROAST
NEW POTATOES, ROASTED CARROTS, CIPPOLINI ONION

MARINATED FLANK STEAK
CHARRED BELL PEPPERS, CHIMICHURRI SAUCE

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🌀 SIDES 🌀

CLASSIC CAESAR - ROMAINE LETTUCE, SHAVED PARMESAN, GARLIC CROUTONS

GREEN LEAF LETTUCES - RADISH, ENGLISH CUCUMBER, FETA, BUTTERMILK DILL DRESSING

GEM LETTUCES - STRAWBERRY, CITRUS, CANDIED HAZELNUT, BLUE CHEESE, BERRY VINAIGRETTE

MARINATED TOMATOES AND MOZZARELLA - EVO, RASPBERRY VINEGAR, SMOKED PEPPER, SEA SALT

NEW POTATO SALAD - SOUR CREAM, CARAMELIZED ONION, DILL

SOUTHERN COLESLAW - DUKE'S MAYO, CIDER VINEGAR, CELERY SEED

CHILLED FIELD PEA SALAD - SPRING ONION, CHARRED PEPPERS, HERB VINAIGRETTE

PASTA SALAD - CHERRY TOMATOES, MARINATED ARTICHOKE AND OLIVES, CRUMBLER FETA, TORN BASIL

CREAMY WHIPPED POTATOES

TRADITIONAL WITH BUTTER, ROASTED GARLIC OR LOADED WITH BACON, CHEDDAR, CHIVES

ROASTED NEW POTATO - CARAMELIZED ONIONS, ROSEMARY AND THYME

BAKED MAC -N- CHEESE - SHARP CHEDDAR, PEPPER JACK, PARMESAN AND ASIAGO

BAKED SEA ISLAND RED PEAS - SMOKY BACON, TOMATO AND MOLASSES

BUTTERBEANS WITH PRESERVED TOMATOES - GRILLED SPRING ONION

BLACKEYE PEAS WITH SWEET CORN - HAM HOCK AND PRESERVED PEACH

LOWCOUNTRY SHRIMP PURLOO

BUTTERED CAROLINA GOLD RICE - TOASTED BENNE

CHARLESTON RED RICE - ANDOUILLE, TOMATO AND SWEET PEPPERS

ROASTED CAULIFLOWER - ROMESCO SAUCE, SPICED HAZELNUT

GRILLED GREEN BEANS - GARLIC OIL, LEMON AND CHILIES, TOASTED ALMONDS

BRAISED COLLARD GREENS - CIDER VINEGAR AND HAM HOCK POT LIKKER

GRILLED SQUASH AND ZUCCHINI - MARINATED CHERRY TOMATOES, FINES HERBS

SWEET CORN SUCCOTASH - BUTTERBEANS, CHARRED OKRA AND SWEET PEPPERS

CREAMED SWEET CORN - CHARRED POBLANO, VIDALIA, BASIL

SWEET ROLLS - BENNE, SEA SALT, HONEY BUTTER

HUSH PUPPIES - GREEN TOMATO REMOULADE, DILL

SKILLET BAKED CORNBREAD - LOCAL HONEY, WHIPPED BUTTER

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DESSERTS

BUTTERMILK CHESS PIE

FRESH BERRIES, SWEET WHIPPED CREAM

BAKED APPLES

CANDIED WALNUTS, BROWN BUTTER CRUMBLE, SALTED CARAMEL ICE CREAM

FRUIT COBBLER

OAT STREUSEL, VANILLA BEAN ICE CREAM

-STRAWBERRY, BLUEBERRY OR PEACH-

SOUTHERN PECAN TART

BOURBON CARAMEL, PRALINE ICE CREAM

FUDGE BROWNIE

CHOCOLATE MOUSSE, RASPBERRY, PEANUT, WHIPPED CREAM

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PREPARED MEALS AND SOUTHERN STAPLES

SIDES

ASSORTED FRESH FRUIT - VANILLA YOGURT, HONEY-PECAN GRANOLA

CRUDITÉ OF FRESH VEGETABLES - BUTTERBEAN HUMMUS, BUTTERMILK DILL DRESSING, FLATBREADS

SELECTION OF ARTISANAL CHEESES - FRUIT PRESERVES, ASSORTED CRACKERS AND GRILLED BREAD

SELECTION OF CHARCUTERIE - GRILLED BREAD, TRADITIONAL ACCOUTREMENT

CUCUMBER AND SWEET ONION SALAD - VINEGAR, DILL

IRON CLAY PIMENTO CHEESE - ASSORTED CRACKERS

CARAMELIZED ONION DIP - CHIVES, LOWCOUNTRY KETTLE CHIPS

SMOKED FISH DIP - LEMON, OLD BAY, SALTINES

NEW POTATO SALAD - SOUR CREAM, CARAMELIZED ONION, DILL

SHRIMP SALAD - CELERY, RED ONION, DUKE'S MAYO

CHICKEN SALAD - CELERY, GREEN ONION, DILL

SOUTHERN COLESLAW - DUKE'S MAYO, CIDER VINEGAR, CELERY SEED

CHILLED FIELD PEA SALAD - SPRING ONION, CHARRED PEPPERS, HERB VINAIGRETTE

PASTA SALAD - CHERRY TOMATOES, MARINATED ARTICHOKE AND OLIVES, FETA

CLASSIC CAESAR - ROMAINE LETTUCE, SHAVED PARMESAN, GARLIC CROUTONS

GREEN LEAF LETTUCES - RADISH, ENGLISH CUCUMBER, FETA, BUTTERMILK DILL DRESSING

GEM LETTUCES - STRAWBERRY, CITRUS, CANDIED HAZELNUT, BLUE CHEESE, BERRY VINAIGRETTE

BROCCOLINI "CAESAR," - BOILED EGG, CHERRY TOMATOES, GARLIC BREAD CRUMBS, PARMESAN, BOTTARGA

MARINATED TOMATOES & MOZZARELLA - EVO, RASPBERRY VINEGAR, SMOKED PEPPER, SEA SALT

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PREPARED MEALS AND SOUTHERN STAPLES

SIDES

CREAMY WHIPPED POTATOES

TRADITIONAL WITH BUTTER, ROASTED GARLIC OR LOADED WITH BACON, CHEDDAR, CHIVES

ROASTED NEW POTATO - CARAMELIZED ONIONS, ROSEMARY AND THYME

BAKED MAC -N- CHEESE - SHARP CHEDDAR, PEPPER JACK, PARMESAN AND ASIAGO

BAKED SEA ISLAND RED PEAS - SMOKY BACON, TOMATO AND MOLASSES

BUTTERBEANS WITH PRESERVED TOMATOES - GRILLED SPRING ONION

BLACKEYE PEAS WITH SWEET CORN - HAM HOCK AND PRESERVED PEACH

LOWCOUNTRY SHRIMP RICE PURLOO

BUTTERED CAROLINA GOLD RICE - TOASTED BENNE

CHARLESTON RED RICE - ANDOUILLE, TOMATO AND SWEET PEPPERS

ROASTED CAULIFLOWER - ROMESCO SAUCE, SPICED HAZELNUT

GRILLED GREEN BEANS - GARLIC OIL, LEMON AND CHILIES, TOASTED ALMONDS

BRAISED COLLARD GREENS - CIDER VINEGAR AND HAM HOCK POT LIKKER

GRILLED SQUASH & ZUCCHINI - MARINATED CHERRY TOMATOES, FINES HERBS

SWEET CORN SUCCOTASH - BUTTERBEANS, CHARRED OKRA AND SWEET PEPPERS

CREAMED SWEET CORN - CHARRED POBLANO, VIDALIA, BASIL

WHITE BEAN SOUP - PORK MEATBALLS, TUSCAN KALE, PARMESAN

VEGETABLE SOUP - DITALINI PASTA, PRESERVED TOMATO, ROASTED PEPPERS

TOMATO GAZPACHO - CUCUMBER PICO DE GALLO, CILANTRO AND BASIL

SWEET ROLLS - BENNE, SEA SALT, HONEY BUTTER

SKILLET BAKED CORNBREAD - LOCAL HONEY, WHIPPED BUTTER

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PREPARED MEALS AND SOUTHERN STAPLES

ENTREES

HOMESTYLE CHICKEN -N- DUMPLINGS

CRISPY COAL ROASTED CHICKEN WINGS - DRY RUB, ALABAMA WHITE SAUCE

GRILLED CHICKEN THIGHS - LEMON AND HERBS

CHICKEN SKEWERS - SWEET PEPPERS AND ONIONS

SLOW COOKED PORK RIBS - BOURBON BBQ, SPICED PEANUTS

PULLED PORK SHOULDER - BROWN SUGAR, CIDER VINEGAR, BBQ SPICE

PULLED CHICKEN - SC MUSTARD BBQ SAUCE, CHARRED SCALLION

BRAISED BEEF ROAST - NEW POTATOES, ROASTED CARROTS, CIPPOLINI ONION

MARINATED FLANK STEAK - CHARRED BELL PEPPERS, CHIMICHURRI SAUCE

LASAGNA - BOLOGNESE SAUCE, CHARRED PEPPERS & TOMATOES, RICOTTA, MOZZARELLA & PARMESAN

BAKED ZITI - ITALIAN SAUSAGE, ROASTED PEPPERS, MOZZARELLA

SANDWICHES

ITALIAN SUB SANDWICH

GENOA SALAMI, MORTADELLA, CAPICOLLA, PROVOLONE, GIARDINIERA, SHREDDED LETTUCE

SMOKED TURKEY SUB SANDWICH

SWISS AND PROVOLONE, SHREDDED LETTUCE, TOMATO, DUKE'S MAYO

VEGETARIAN SUB SANDWICH

MARINATED TOMATO, CUCUMBER, SHREDDED LETTUCE, HERBED HUMMUS

LOWCOUNTRY KETTLE CHIPS

*FLAVORS: SPICY PIMENTO CHEESE, BLOODY MARY, SEA SALT, MUSTARD BBQ,
STATE FAIR FRIED PICKLE, CAROLINA REAPER (HOT!)

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🌀 BREAKFAST AND BRUNCH 🌀

ASSORTED FRESH FRUITS

VANILLA YOGURT, HONEY - PECAN GRANOLA

BUTTERMILK BISCUITS AND GRAVY

SAUSAGE GRAVY -OR- COUNTRY GRAVY
WITH CRACKED PEPPER

BAKERY FRESH BREADS

BAGELS, MUFFINS, DANISH -OR- CINNAMON ROLLS

QUICHE WITH BACON

SPINACH AND ROASTED PEPPERS

*VEGETARIAN OPTION AVAILABLE

BRIOCHE FRENCH TOAST CASSEROLE

ORANGE LIQUEUR, WALNUTS, VA MAPLE

BREAKFAST CASSEROLE

BRIOCHE, EGG, SAUSAGE, SHARP CHEDDAR

*VEGETARIAN OPTION AVAILABLE

HASHBROWN CASSEROLE

SHARP CHEDDAR, CRÈME FRAICHE, CRISPY COUNTRY HAM

*VEGETARIAN OPTION AVAILABLE

BUTTER POACHED SHRIMP WITH EDISTO ISLAND GRITS

TOMATO BROTH, FINES HERBS

MARSH HEN MILL GRITS

CREAMED WITH BUTTER, BAKED WITH SHARP
CHEDDAR -OR- ACCOMPANIED WITH RED EYE GRAVY

BREAKFAST MEATS

BACON, COUNTRY HAM STEAKS,
SAUSAGE LINKS -OR- SAUSAGE PATTIES

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