

IRON CLAY

CATERING

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

LOWCOUNTRY BOIL

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

PEACH GLAZED PORK LOIN

BLACKEYE PEAS WITH SWEET CORN AND BABY KALE, 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

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

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