

IRON CLAY

CATERING

🌀 FIRST COURSE 🌀

TOMATO ^{AND} MOZZARELLA

ARUGULA, EVO, RASPBERRY VINEGAR, BASIL

CHILLED CORN SOUP

PICKLED SHRIMP, CHARRED POBLANO, CRÈME FRAICHE, BASIL

***CRUDO OF TUNA**

SWEET PEPPER "PONZU," CITRUS, WATERMELON

***BEEF TARTARE**

HOUSE MADE CARAWAY CRISP, HORSERADISH, AGED CHEDDAR

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

LOCAL LETTUCES

APPLE, PECAN, AGED CHEDDAR, CIDER VINAIGRETTE, TOASTED HONEY

BABY KALE SALAD

SALAMI, MOZZARELLA, OLIVES, PEPPERONCINI

LOWCOUNTRY CRAB RICE

CAROLINA GOLD, SMOKED BACON, TOMATO JAM, SCALLION

CREAMY EDISTO ISLAND GRITS

POACHED FARM EGG, RAPINI, RED EYE GRAVY

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

TEL: 843.879.8963

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