



SPIRITLINE CRUISES & EVENTS®  
CHARLESTON'S PREMIER CRUISE FLEET



# REHEARSAL DINNER



*\*Prices subject to change.*

# SMALL PLATES



## STATIONARY HORS D'OEUVRES

### CHEESE BOARD

*Display of domestic cheeses, house-made pimento cheese, mustards, and crackers*  
\$5.00 per person

### GRILLED AND MARINATED VEGETABLE DISPLAY

*A selection of grilled and marinated vegetable with basil aioli, tabini hummus, and roasted garlic & feta dip*  
\$5.00 per person

### MINI- RAW BAR

\$11.00 per person

### LARGE SHRIMP COCKTAIL

*With fresh horseradish cocktail sauce*

### HALF SHELL OYSTERS

*With grilled Vidalia onion mignonette, fresh horseradish cocktail sauce, and mango-chipotle ketchup*

## SMALL PLATE STATION

\$24.00 per person

### CRISPY FRIED CHICKEN STRIPS

*With blue cheese, coleslaw, and watermelon pickle spears*

### PORK BELLY PASTRAMI SLIDERS

*With green tomato bread-and-butter pickles on a mini-pretzel bun*

### ROAST FILET MIGNON AND BRIE MINI-SUBS

*With sweet smoked onion relish and a roasted garlic aioli*

### WOOD FIRE GRILLED PORTABELLO MUSHROOM SLIDER

*With zucchini and squash Summer slaw and roasted red pepper pesto*

## DESSERT DISPLAY

### MINIATURE PIE STATION

*Including individual Key lime and Meyer lemon pies*  
\$5.00 per person

*~ sample menus only ~*

**\$50.00 PER PERSON PLUS 10.5% TAX AND 21% GRATUITY**

*\*Prices subject to change.*

# THREE-COURSE DINNER



## PASSED HORS D'OEUVRES

### LUMP CRABMEAT STUFFED MUSHROOMS

*With Dijon double cream and fresh chives*

\$3.00 per person

### BUFFALO MOZZARELLA BRUSCHETTA

*Topped with Roma tomato relish, basil chiffonade and balsamic syrup*

\$3.00 per person

## THREE-COURSE DINNER

### SEASONAL HOUSE SALAD

Featuring fresh produce from Charleston area farms

### DUAL ENTRÉE

*Everyone is served both*

### FILET MIGNON & FRENCH CUT CHICKEN BREAST

*Served with basil mashed potatoes, local seasonal vegetables*

### KEY LIME PIE

*~ sample menus only ~*

**\$51.00 PER PERSON PLUS 10.5% TAX AND 21% GRATUITY**

*\*Prices subject to change.*

# CARVING STATION



## PASSED HORS D'OEUVRES

MEPKIN ABBEY WILD MUSHROOM AND MASCARPONE CROUSTADE

\$3.00 per person

JUMBO LUMP CRAB CAKES

\$3.75 per person

## CARVING STATION

ROAST FILET MIGNON OF BEEF & CEDAR PLANK SALMON

*Accompanied by a fresh bread display, rustic bruschetta, and assorted condiments*

\$19.50 per person

## CARVING STATION COMPLEMENTS

SALAD OF BABY LETTUCES

*Fresh baby greens tossed with Maytag blue cheese, Granny Smith apples, toasted pecans, and a port wine vinaigrette*

\$4.00 per person

SAUTEED HARICOTS VERTS

*Seasoned with roasted garlic infused olive oil*

\$4.00 per person

WHIPPED POTATO TRIO

*Includes wasabi whipped potatoes drizzled with chive essence, whipped sweet potatoes with white truffle & cinnamon, and roast garlic whipped potatoes*

\$5.25 per person

LARGE SHRIMP COCKTAIL

*With fresh horseradish cocktail sauce*

\$7.00 per person

INDIVIDUAL KEY LIME AND MEYER LEMON PIES

*With rum-chantilly cream and candied citrus*

\$5.00 per person

*~ sample menus only ~*

**\$52.00 PER PERSON PLUS 10.5% TAX AND 21% GRATUITY**  
**\$145.00 ACTION STATION FEE**

*\*Prices subject to change.*