



OYSTER COLD BAR PER 100 OYSTERS

House* \$210 Specialty* \$315 Signature STIR Seafood Tower* *MKT *Priced per Seafood Tower

COLD SANDWICHES & WRAPS

BLTs	\$68
Chicken Caesar Wraps	\$75
Chicken Salad Sandwiches	\$63
Ham & Tillamook Cheddar Sandwiches	\$80

LARGE PLATTERS

EACH PLATTER SERVES APPROXIMATELY 25
PEOPLE

COLD HORS D'OEUVRES

Ham Wrapped Asparagus	\$47
Tomato Bruschetta with Parmesan	\$53
Caprese Skewers	\$70
Pimento Cheese Dip with Pita & Crostini	\$71
Specialty Cheese Tray	\$80
Shrimp Cocktail	\$152
Seared Tuna Platter*	\$180

HOT HORS D'OEUVRES

Parmesan Truffle Fries	\$47
Tillamook Sliders	\$79
Steak Bao Sliders	\$79
Ham & Pimento Grilled Cheese Sandwiches	\$80
Fried Green Tomatoes with Pimento Cheese	\$65
Cheeseburger Eggrolls	\$80
Chicken Samosas	\$87
Blackened Fish Tacos	\$89
Crab Cakes	\$166
Crab Stuffed Mushrooms	\$133
Oysters Rockefeller	\$119

Customer advisory: There is an increased health risk associated with eating under cooked or raw meats, poultry, seafood, shellfish or eggs. GF denotes aluten free. V denotes veaetarian

SALADS

Caesar Salad	\$57
Potato Salad	\$50
Seasonal Fresh Fruit	\$73
Tomato, Cucumber & Red Onion Salad	\$71
Cavatappi Pasta Salad	\$65
Vegetable Chopped Salad	\$95
STIR Chopped Salad	\$100
Shrimp Louie Salad	\$108



DESSERTS

Chocolate Chip Cookie Tray	\$53
Chocolate Chip Brownies	\$63
Chocolate Espresso Flourless Cake	\$71
Matcha Green Tea Cheesecake	\$100

PRE-SELECTED BUFFETS

STIR BUFFET \$36 PER PERSON

Select 3 Entree Options

SHRIMP & GRITS

mushrooms, green onions, shrimp stock, white cheddar stone ground grits

SESAME SHOYU BOWL

sesame soy-marinated beef, rice cake

CHICKEN PICCATA

white wine, butter, capers, farro with roasted vegetables

GRILLED SALMON

citrus dill sauce, pickled red onions, farro with roasted vegetables

STEAK FRITES

marinated sirloin, hand-cut fries, house-made steak sauce



PREMIUM BUFFET \$50 PER PERSON

Select 3 Entree Options

SHRIMP AND SCALLOP MAC N' CHEESE

cavatappi pasta, asparagus, white truffle oil

SEARED HALIBUT

roasted tomatoes, roasted vegetables, farro, buerre blanc, basil oil, micro greens

GRILLED SALMON

citrus dill sauce, pickled red onions, farro with roasted vegetables

CHICKEN PICCATA

white wine, butter, capers, farro with roasted vegetables

CENTER CUT FILET

grilled broccolini, crispy diced potatoes, mushrooms, porcini butter, Bordelaise sauce



BRUNCH PLATTERS

STIR DEVILED EGGS \$50

classic, pimento cheese, bacon, avocado

ASSORTED BRUNCH \$70

fresh fruit with mint, chicken salad, pita bread, chocolate chip cookies

BRUNCH OFFERINGS

Available any day of the week

BRUNCH BUFFET \$23 PER PERSON

SELECT 3 BRUNCH ENTRÉE OPTIONS AND 2
SIDES

SCRAMBLED EGGS

eggs scrambled to perfection

BISCUITS & GRAVY

fresh baked biscuits, house-made sausage gravy

HOUSE MALTED WAFFLES

syrup and butter

CHARLESTON SCRAMBLE

eggs, bacon, green onions, cheese blend

BAJA SCRAMBLE

eggs, peppers, onions, cheese blend, pico de gallo, crema, charred salsa

SHRIMP & GRITS

mushrooms, green onions, shrimp stock, white cheddar stone ground grits

BREAKFAST CHICKEN PICCATA

white wine, spinach, beurre blanc sauce, capers

SIDES

GRITS BACON SAUSAGE FRESH FRUIT
BREAKFAST POTATOES
COFFEE CAKE

BUILD YOUR OWN WAFFLE BAR \$20 PER PERSON

SERVED WITH BREAKFAST POTATOES

Whipped Butter
Breakfast Syrup
Fresh Seasonal Berries
Honey
Strawberry Syrup
Chocolate Chips
Whipped Cream

Fried Chicken



DRINK PACKAGES

Prices are listed per person, per hour.
All drink packages have a 2 hour minimum

BEER & WINE \$15

Draft & Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

SIGNATURE PACKAGE \$17

2 Guest Selected Draft Cocktails
Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

PREMIUM PACKAGE \$19

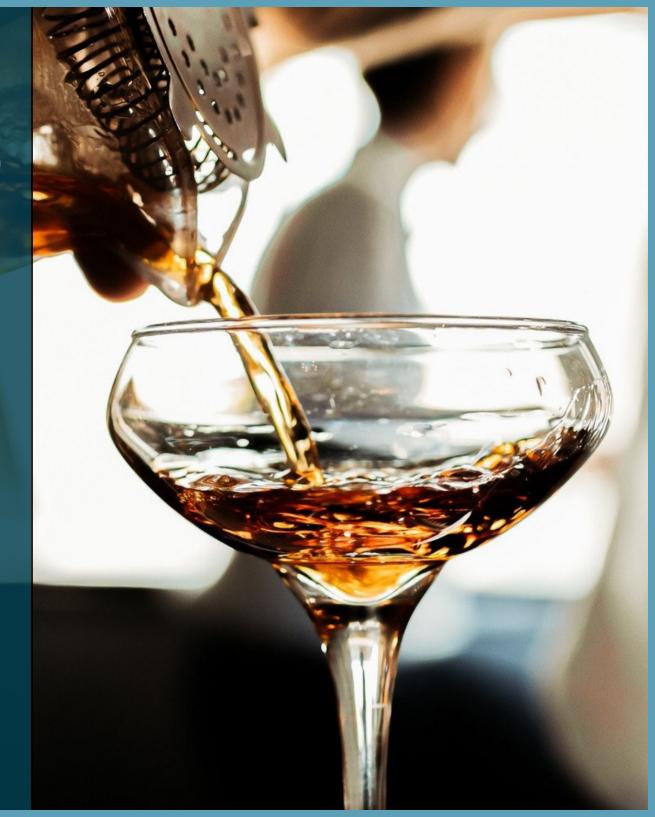
3 Guest Selected Craft Cocktails
Draft & Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

ULTIMATE PACKAGE \$21

2 Guest Selected Draft Cocktails 3 Guest Selected Craft Cocktails Canned Beers 2 House Red Wines 2 House White or Sparkling Wines

OPEN BAR

Pricing will be based on consumption



AVAILABLE SERVICES

- PROFESSIONAL CRAFT BARTENDER

-SKILLED OYSTER SHUCKER

-SERVING STAFF

-EVENT LINENS

- DECORATIONS

-EQUIPMENT RENTALS AND MORE!

