



ISLAND YACHT CLUB MENU

Hors D'oeuvres

- Mini Crab Cakes
- Hush Puppies with Sweet Butter
- Mini Pulled Pork Sliders
- Pickled Shrimp on Cucumber

Station 1 - Chef Joseph Bonaparte

- Shrimp and Grits

Station 2

- Honey BBQ Mahi Mahi, Southern Coleslaw, Buttermilk Chive Biscuit
- Low Country Hoppin' John
- Zucchini & Squash Casserole

Station 3

- Bbq Chicken, Collard Greens, Molasses Glazed Sweet Potatoes
- Salad of Mixed Greens, Strawberries, Pickled Red Onions, and Toasted Pecan Vinaigrette

Stations 4 – Chef Jamie Saunders

- Bourbon Deconstructed Pecan Pie on a Sweet Biscuit
- Peach Cobbler
- Chocolate Strawberries, Pineapple, Melon, Oranges, Grapes