



Lowcountry

\$40 per person

-Accompanied by crisp coleslaw and fresh sliced rolls-

Lowcountry boil of shrimp, smoked sausage, red bliss potatoes,
corn on the cob and local crab cooked in a savory broth

•

Hickory smoked slowly braised pork shoulder rubbed in
Chef Enan's signature spice blend with a homemade tomato BBQ sauce

•

Braised collard greens laced with honey and champagne vinaigrette

•

John's Island heirloom tomatoes and cucumbers
marinated with red onions and fresh herbs

•

Freshly baked sweet corn bread

•

Chef's selection of seasonal southern dessert

South Western

\$35 per person

-Accompanied by flour tortilla shells, fresh lettuce, tomatoes,
scallions and sour cream-

Choice of: Pulled Angus Beef ~ OR ~ All Natural Chicken Breast
braised in chipotle honey

•

Choice of: Sautéed cilantro lime shrimp ~ OR ~ Farm raised tilapia

•

Fresh homemade guacamole, pico de gallo and pineapple salsa

•

A blend of sautéed beans with fresh herbs, tomatoes and peppers

•

Red rice with a variety of fresh garden vegetables and herbs

•

Chef's selection of dessert



Mediterranean

\$40 per person

-Accompanied by fresh homemade cucumber yogurt sauce, grilled pita bread, crisp romaine lettuce and feta cheese-

Choice of: All Natural Chicken Breast ~ OR ~ Lamb Tenderloin
in a savory Greek marinade skewered with baby tomatoes, cremini mushrooms,
red onions and yellow peppers grilled over an open flame

•
Shrimp marinated with lemon and fresh herbs sautéed in olive oil with artichokes,
roasted red peppers, olives, shallots and garlic

•
Oregano and thyme roasted golden fingerling potatoes

•
Ratatouille of zucchini, yellow squash, eggplant, tomatoes, onions,
garlic, and fresh herbs stewed together with olive oil and white wine

•
Cucumbers marinated with fresh herbs, red onion, feta cheese and black olives

•
Chef's selection of seasonal Mediterranean dessert

Italian

\$35 per person

Homemade lasagna with Italian turkey sausage, a trio of fresh made
flavored pasta sheets, zucchini, yellow squash, ricotta cheese, fresh mozzarella, fresh
herbs and a homemade tomato basil marinara sauce

•
Yellow and red local heirloom tomatoes marinated with basil,
onion and fresh mozzarella

•
Fresh baked focaccia with Olive Oil and Cracked Pepper

•
Chef's selection of traditional Italian dessert

All mealweek.com catering events include appropriate china, glassware,
flatware and linen

Call us at (843)452-7261

email chefenan@mealweek.com for customization
minimum 10 people served