



LIVE  
OAK  
CHARLESTON

---

## 2026 BANQUET & EVENTS MENU



# BREAKFAST BUFFET

25 attendees minimum. A surcharge of \$8.00 per attendee will be applied for buffet functions that are less than 25 attendees  
Regular and Decaf Coffee, Assorted teas, and Orange Juice are included

## THE ESSENTIAL BREAKFAST | \$55

Sourdough, white, whole-wheat toast

Scrambled eggs, fresh herbs

Home fries

Thick cut bacon

Country sausage

## DISPLAY STATIONS

Acai Bowls | \$16

Honey, banana, berries, homemade chia granola, citrus segments

Avocado Veggie Wrap | \$15

Spinach wrap, avocado, radishes, petite greens, tomatoes, lemon aioli

*Add smoked salmon +\$5 pp*

Pastry Platter | \$14

Croissant, muffins, almond cake, scones

Breakfast Wrap | \$16

Pork belly, fried green tomato, scramble egg, remoulade, watercress



# BRUNCH

25 attendees minimum. A surcharge of \$8.00 per attendee will be applied for buffet functions that are less than 25 attendees  
Regular and Decaf Coffee, Assorted teas, and Orange Juice are included

## BRUNCH AT LIVE OAK – TERRA INSPIRED

\$102 Buffet or \$112 Family Style

Country loaf, espelette butter

Monkey bread

Honey yogurt, homemade granola, berries

Mezzes – hummus, muhammara, crudite, pita

Lemon ricotta pancakes

Thick cut bacon

Home fries, harissa ketchup

Shakshuka, poached eggs, tomatoes, peppers, spices

Goat cheese stone grits

Sliced seasonal fruit



## ACTION STATIONS

*The following stations can be added to our morning menus.*

### Omelet | \$19

Local farm eggs + egg whites

Tomatoes, asparagus, onions, peppers, spinach, mushrooms, ham, bacon, chicken sausage, cheddar, gruyere, feta cheese

### Eggs Benedict | \$21

Poached eggs a la minute

Smoked salmon, Virginia ham, fried chicken steak

Rustic bread, hollandaise, truffle emulsion, hot sauce hollandaise

# MORNING BREAK

Breaks are priced on 45 minutes of service

## SMOOTHIE BREAK | \$19

Banana & Strawberries, whole milk

The Greenery - spinach, kale, avocado, lychee, coconut water - vegan

Seasonal - can be dairy based or vegan

## ARTISINAL DOUGHNUTS | \$18

Bacon and bourbon glaze

Vanilla cream

Smores

## ROASTED NUTS + MIXES | \$22

*Individually packed*

Roasted hot nuts

Pea mix

Salted almonds

Seasonal dried fruit



05. AM BREAKS

# LUNCH

06.

25 attendees minimum. A surcharge of \$8.00 per attendee will be applied for buffet functions that are less than 25 attendees

All Lunch selections are served with fresh brewed iced tea

## MARKET DELI | \$50

### Salads (Choose One)

Petite Green Salad – cucumbers, tomatoes, pickled onions, balsamic vinaigrette

Red Bliss Potato Salad – celery, mayonnaise, whole grain mustard, hard-boiled eggs, capers

Elbow Pasta Salad – carrots, onions, herb vinaigrette

Sandwiches (Choose Two) – *vegetarian option can be added at no charge*

Roasted Turkey Club – bacon, chipotle mayo, lettuce, tomato, pullman bread

Tuna Salad Wrap – spinach wrap, tomatoes, mixed greens, celery, pickled onions

Shaved Ham Sandwich – arugula, gruyère, calabrian aioli, multigrain

Grilled Vegetable Wrap – hummus, watercress, citrus oil

### Sweets (Choose Two)

Chocolate Chip Cookies

Oatmeal Cookies

Brownies

Olive Oil Almond Cake

## THE LOWCOUNTRY | \$68

*Bread, Salad or Soup, Two Entrees, Two Sides, Two Desserts*

### Breads (Choose One)

Buttermilk Biscuits with Whipped Butter & Local Honey

Cornbread with Apple Butter & Celery Seed Butter

Rustic Bread with Herb-Infused Olive Oil

### Salad or Soup (Choose One)

Lowcountry Garden Salad – radishes, bacon, buttermilk vinaigrette

Creamy Seafood Chowder – shrimp, fresh catch, potatoes, old bay spice

Tomato Bisque – basil oil

### Entrées (Choose Two)

Southern Pulled Pork – carolina bbq

Fried Chicken – hot honey

Shrimp & Grits – lemon emulsion

Smoked Brisket – chipotle bbq (+\$10)

Cornmeal – Fried Fresh Catch

### Sides (Choose Two)

Carolina Rice

Collard Greens with Smoked Bacon

Creamy Stone-Ground Grits

Roasted Seasonal Vegetables

### Desserts (Choose Two)

Mini Pecan Pies

Banana Pudding

Brownies

# LUNCH

25 attendees minimum. A surcharge of \$8.00 per attendee will be applied for buffet functions that are less than 25 attendees

All Lunch selections are served with fresh brewed iced tea

## CHARLESTON BUFFET | \$85

Biscuits, rustic bread, infused olive oil, whipped butter

Farmhouse salad, petite greens, tomatoes, radishes,  
grilled corn, onion tangle, sherry vinaigrette

Braised chicken thighs, roasted cauliflower, lemon au-jus

Local fresh catch, root vegetable hash, caper  
tomato pinenut relish

Citrus brined pork tenderloin, brussels sprouts, pickled  
onions, mustard jus

Roasted petite carrots, spicy honey

Olive oil cake

Vanilla panna cotta, pistachio crumbs

## THE BALKAN | \$95

*Served family style*

Rustic bread, herb butter

Kale salad, toasted quinoa, spiced marcona  
almonds, date rings, zaatar vinaigrette

Pimento macaroni + cheese

Chicken paillard, braised greens, dijon vinaigrette

Bourbon and herb marinated steak

Pan seared salmon, eggplant tapenade,  
tomato vierge

Herb roasted new potatoes

Roasted asparagus, manchego, sun dried romesco

Bread pudding, caramel sauce

Chocolate mousse, sea salt

---

# LUNCH GRAB & GO

Only available as a to-go option

GOURMET PICNIC BOX | \$50

*Pick one selection per every 10 orders*

Box includes, chocolate chip or oatmeal cookie, potato chips, seasonal whole fruit, soft drink + utensils

Choose one from each section

## Salads

Kale salad - toasted quinoa, spiced marcona almonds, date rings

Potato salad - green apples, hard boiled eggs, carrots, harissa gribiche dressing

Pasta salad - macaroni, celery, sundried tomatoes, pickled daikon, kalamata, herbs, old bay mayo

## Sandwiches

Pastrami Turkey - red leaf lettuce, tomatoes, bacon, russian dressing, multigrain bread

Virginia Ham - bibb lettuce, american cheese, pickled onions, whole grain mustard aioli, pullman bread

Vegetarian Wrap - tahini, grilled seasonal squash, oven dried tomatoes, arugula, lemon aioli, spinach wrap



# AFTERNOON BREAK

Breaks are priced on 45 minutes of service

## Cookies + Milk | \$19

Chocolate chip, oatmeal, salted caramel

Individually served milk jars, vanilla milk, strawberry, almond chocolate milk

## Sandwiches + Spiked Shakes | \$30

Pimento cheese beef sliders

Gruyere + american grilled cheese

Vanilla, pineapple, rum, milkshake

Chocolate, amaretto, kahlua + baileys

## Cheese + Charcuterie | \$29

Chef's selection of local and imported meats and cheeses

Crackers, rustic grilled bread, lavash

*Add wine pairing for +\$12 pp*



09. PM BREAKS

# DISPLAY STATIONS

A minimum of 25 guests are required per station, which include 60 minutes of continuous service  
All display stations must be ordered based on the full guarantee

## RAW BAR | \$45

*Fresh and chilled seafood selection*

Cocktail shrimp, shucked oysters, ceviche

Cognac sauce, horseradish cocktail sauce,  
pomegranate mignonette

Supplements:

Add Sushi (+\$30), Salmon Roe (+\$20) or Caviar (+\$35)

*American Black Paddlefish*

## ANTICUCHO SKEWERS | \$60

Tuna, Swordfish, Beef, Chicken

Sauce trio - aji lomo, aji amarillo, misoyaki

Served with kimchi fried rice + soy glazed  
broccolini

## PAELLA SKILLET DUO | \$65

*Traditional paella prepared with  
carolina rice + spanish sofrito*

Seafood Paella:

Shrimp, baby scallops, fresh catch,  
mussels + clams

Chicken & Mushroom Paella:

Joyce farms chicken, mushrooms,  
saffron rice

## BEEF WELLINGTON | \$95

Beef tenderloin en croûte, spinach,  
mushroom duxelles, au jus

Served with truffle mashed potatoes  
+ vegetable medley

# 10.



# RECEPTION

A minimum of 25 guests are required per station, which include 60 minutes of continuous service  
All display stations must be ordered based on the full guarantee

## BLOO | \$65

Spicy crab lettuce wraps, shiso  
gochujang, crispy shallots

Tuna belly rice cups, avocado finger  
lime kimchi mayo

Crispy rice bites, yuzu kosho soy  
emulsion, sesame

Ceviche, leche de tigre, local  
fish, crispy plantain

Anticucho Skewers, chicken, beef, fish

Pork belly bahn mi, pickled veggies, herbs,  
spicy mayo, bahn mi sauce

## TERRA | \$75

Dressed oyster shooter, cucumber  
mignonette, dill oil

Horiatiki gem cups, shaved veggies, feta,  
lemon vinaigrette

Grilled octopus skewers, confit potato,  
red pepper coulis

Mini falafel, tahini mayo, pickled veggies

Tagine spiced kabobs, saffron aioli,  
herbschicken

Citrus fennel glazed pork kabobs, sunchoke  
herb garnish

Za'atar ground lamb lolipop, garlic labneh,  
cucumber herb relish



# RECEPTION

A minimum of 25 guests are required per station, which include 60 minutes of continuous service  
All display stations must be ordered based on the full guarantee

## CANAPES | \$55

*Butler passed or as a display station*

Choose 5 total hot or cold

### COLD

Deviled eggs, pickle mustard seeds

Smoked trout toast, spicy gribiche

Tuna tostada, yuzu soy vinaigrette, wakame

Lamb tartare, brioche toast point

Benton's ham, compressed cantaloupe, aged balsamic

Shrimp cocktail, cognac sauce

Seasonal oysters, mignonette

### HOT

Shrimp and grits, citrus oil, watercress

Country ham croquette, piquillo aioli

Chicken bites, beer buffalo sauce

Mushroom duxelles tart

Hush puppies, chipotle mayo, watercress

Mini beef sliders, chili remoulade

## DESSERTS | \$15

Olive oil almond cake – citrus glaze, yogurt meringue

Tiramisu brownie, espresso cream, salted caramel, cocoa

Basque cheesecake bites – seasonal compote

# ACTION STATIONS

A minimum of 25 guests are required per station, which include 60 minutes of continuous service  
All action stations must be ordered based on the full guarantee

## FIRE + ICE OYSTERS | \$45

*An interactive oyster experience executed poolside. Includes 6 oysters per guest*

Selections:

Seasonal Oysters – Shucked Live

Ice Oysters – served chilled with ponzu, yuzu mignonette, and horseradish cream

Fire Oysters – cooked on yakitori grill; mornay sauce, aleppo + garlic, cajun citrus

## SALT CRUSTED SEABASS | \$55

Whole seabass baked in citrus zest + salt crust

Served with fregola and eggplant tapenade

## PORCHETTA | \$52

*Art of Flame – carving station*

House-made porchetta hand carved to order

Served on naan bread with pork jus and pickled veggies

## SUSHI + ROLLS | \$65

Served with wasabi, ginger and ponzu sauce

Assorted Nigiri + Sashimi

Vegetable Roll

Tuna Handroll

Crispy Rice Bites



# DINNER BUFFET

25 attendees minimum. A surcharge of \$8.00 per attendee will be applied for buffet functions that are less than 25 attendees

All Dinner selections are served with fresh brewed iced tea

## HERITAGE | \$85

Petite greens, mixed vegetables,  
citrus vinaigrette

Classic baked chicken, pan au-jus

Roasted salmon lemon caper  
beurre blanc

Cauliflower steak, tahini herb aioli

Roasted carrots served with  
gremolata

Grilled broccolini, romesco,  
parmesan

Whipped yukon gold potatoes

Banana mousse

Seasonal torte

*Red wine braised short rib + 8 per person*

## MONTE CARLO | \$110

Panzanella salad, petite  
greens, roasted peppers, red  
onions, balsamic vinaigrette

Celery root slaw, carrots, parsley,  
old bay mayo

Seafood escabeche, octopus,  
shrimp + salmon

Roasted chicken, broccolini, au-jus

Braised short ribs, petite carrots,  
chimichurri

Eggplant rollatini, calabrian  
tomato sauce

Cauliflower steak, tahini herb  
aioli

Citrus panna cotta

Berry torte

## TASTE OF TERRA | \$135

Focaccia with marinated olives + preserved  
tomato

Cod fritters, smoked romesco, chili oil, lemon

Fire roasted oysters, harissa butter, pickled  
mustard, lemon

Horiatiki gem salad, feta cheese, lemon  
vinaigrette, seasonal vegetables

Grilled sirloin, za'atar, garlic labneh, pickled  
cucumber + herbs

Pan roasted snapper. preserved tomato medley,  
herb oil, lemon

Braised chicken tagine, southern vegetable medley

Roasted asparagus + broccolini, meyer  
lemon gremolata, parmigiano

Southern rice pilaf, almond, raisin, herbs, okra,  
sweet corn

Olive oil infused lemon cake

Yogurt meringue, citrus syrup, almond brittle

# BEVERAGE PACKAGES

BARTENDER FEE \$250 PER 75 GUESTS

## OPEN BARS

*All bars based on two hours of service  
juices, mixers, sodas + garnishes included*

### LUXE | \$40

Effen, Bombay, Bacardi, Juarez, Jim Beam, Dewar's  
Wine – two whites, two reds + bubbles  
Selection of domestic and imported beers

### PREMIUM | \$45

Titos, Hat Trick Gin, Havanna Club, Milagro  
Reposado, Makers Mark, Johnny Walker Red  
Wine – two whites, two reds + bubbles  
Selection of domestic and imported beers  
Local Craft Beers

### SIGNATURE | \$50

Grey Goose, Bombay Sapphire, Lalo Blanco, Cane  
Brava, Buffalo Trace, Johnny Walker Black  
Wine – two whites, two reds + bubbles  
Selection of domestic and imported beers  
Local Craft Beers  
Hard Seltzers

### BASIC | \$34

Two whites, two reds, bubbles & beers

## CASH BAR

*Prices include taxes*

House Wine	\$15 each
Domestic Beer	\$6 each
Import Beer	\$7 each
Local Craft Beer	\$8 each
Hard Seltzer	\$10 each
Luxe Spirits	\$11 each
Premium Spirits	\$14 each
Signature Spirits	\$18 each

## SPECIALTY COCKTAILS

*Priced per gallon, makes 20  
cocktails (6oz)*

*\$190 each for premium spirits*

Bees Knees  
Charleston Rum Punch  
Old Fashioned  
Mojito  
Margarita  
Hemingway Daquari  
Paloma  
Cosmo  
Negroni

## ALL DAY BEVERAGE PACKAGE

\$24 per person  
*Refreshed throughout the meeting*

Assorted Coca-Cola Soft Drinks  
Saratoga Still + Sparkling Water  
Regular + Decaf Coffee  
Premium Tea Selections

## ENHANCEMENTS

MIMOSA + BELLINI BAR | \$14 per person  
orange, cranberry, peach puree

BLOODY MARY BAR | \$20 per person  
premium vodka, house bloody mary mix,  
pickled veggies, olives, celery sticks, old bay rim

## NON ALCOHOLIC

Bottled Sodas	\$6 each
Juices	\$5 each
Hot Tea	\$5 each
Mineral Water	\$6 each
Red Bull	\$8 each
Coffee	\$98 a gallon
Iced Tea	\$80 a gallon

# HOUSE RULES

## BREAKS

Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption

## CHEF ACTION STATIONS + DISPLAYS

Each display requires a chef attendant at \$250.00

One chef attendant per 50 guests, with a minimum of 25 guests

Events with less than 25 guests will have an additional \$8 per person surcharge

## GRAB & GO

Maximum of two options permitted; minimum quantity of ten (10) per option

## BARTENDER

A bartender fee of \$250 per bartender will be applied to all bars up to 4 hours in duration. Each additional hour is \$50 per bartender. One bartender required per every 75 guests in a banquet setting or one per 25 guests in Terra or Bloo

## LUNCH + DINNER BUFFETS

For a minimum of 25 guests.

Events with less than 25 guests will have an additional \$8 per person surcharge

## GUARANTEES

A guaranteed number of attendees is due three business days prior to your function. If no guarantee is provided, the expected attendance at the time of contract signing becomes the guarantee. Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees

## SALES TAX + SERVICE CHARGE

All food, beverage, rentals and audio-visual equipment are subject to a hotel service charge of 25%, which is taxable. Room rental, audio visual and service charge tax rate is 9%. Food and beverage tax is 11%. All spirits and cocktails are taxed at 16%. Taxes and service charge are subject to change without notice

## RECEPTIONS AND STATIONS

Receptions are priced on 60 minutes of continuous service. All display stations must be ordered based on the full guarantee