



SOUTHERN
GRACES

MENU COLLECTION



SOUTHERN
GRACES

EXTRAORDINARY EVENTS...

are second nature to us at Southern Graces. We specialize in the creation of unique, custom events, including weddings, product launches, corporate holiday parties, glamorous dinner parties, corporate conferences, cocktail parties, and award galas...each event reflecting your style and personality. We are delighted to work with you to plan your intimate party for 15, or your next grandest event of 4,000!





SOUTHERN GRACES

WE LISTEN...

Your event is a reflection of your aspirations, values, and brand identity, which is why we make each event a highly personalized, custom experience. One of our most effective skills is how well we listen to and understand what you want for your event from beginning to end.





SOUTHERN GRACES

DELICIOUS DESIGN...

We want you to know that all you have to do is let us know what you need, and we will bring it to life. We make it happen. It's just that simple. We want for your entire process to splendidly extraordinary.





SOUTHERN GRACES

INDULGENT FOOD...

When planning your event, we want your food to be remarkably above average. We want your guests to brag to on just how delicious your wedding food is, and how beautifully it is presented. This is who we are. We are foodies who cater high-quality food for delightfully delicious experiences for you and your guests.





SOUTHERN
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THE COMPANY BIOGRAPHY

Southern Graces® is a full-service event firm, catering off-site to fulfill any whim for every client! Our services include our indulgent catering, delicious floral design, fabulous rentals, intricate planning, elaborate lighting, & relentless entertainment options.

WE DO IT ALL

The most stressful part of planning an event? Hands down, our clients tell us it's juggling multiple vendors—even scheduling initial consultations with 5+ different vendors is a huge headache and time zapper.

We know you have a life that must go on, even while you're planning your big event. The last thing you need is to waste your time playing phone/email tag with vendors, who have their own agendas, values, and styles. How in the world is that supposed to come together in one cohesive and seamlessly executed event?

When we started as a catering company, we saw your struggles. Years ago, we arrived at an event, raring to go, only to find no tables for guests. We pulled some strings and got those tables, even though that wasn't our role back then. Never again, we vowed.

Southern Graces grew into a full-service event production company to meet your needs, to provide a solution to the hassles and pitfalls of hiring multiple vendors for one event. Relax...you've found the perfect fit—planning, floral, event design, and catering for weddings, corporate, and social events.



SOUTHERN
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THE SOUTHERN GRACES STORY

Our story began in 2002, when Bethany Boles Hewitt founded Southern Graces. Bethany likes to say she accidentally started a business when she agreed to help a friend throw a small Halloween bash. She didn't have a formal plan back then, just a passion and talent for bringing people together through fabulous food, flowers, and parties.

One small party was all it took, and soon party guests were reaching out to book her services, including one fresh-faced start-up that was that little small start-up company we all refer to as HGTV, or Home and Garden Television.

Although Southern Graces has its roots in catering, it quickly grew into a full-service event planning and design company. It pained Bethany and her team to see so many events not coming together as clients had hoped all because items fell through the cracks with multiple vendors. She wanted to ensure that a client's wishes were met, all by one team with a common vision, values, and goals—and the full-service Southern Graces team was born.

And what's a good story without a little romance? In 2005, Bethany went to an International Catering conference in Las Vegas and met the very dapper gentleman chef, Christopher Hewitt. Proof that what happens in Vegas doesn't ALWAYS stay in Vegas, the miles between Tennessee and NYC couldn't keep these two apart. After two years and plenty of trips back and forth, this dynamic couple was engaged and well on their way to the next level in both their personal and professional lives.

THE SOUTHERN GRACES STORY CONTINUED ON THE NEXT PAGE...



SOUTHERN
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THE SOUTHERN GRACES STORY

In 2008, Executive Chef Christopher Hewitt, now Bethany's husband, joined the SouthernGraces team. Christopher's extraordinary culinary career includes remarkable successes, including running Bobby Flay's Mesa Grill in Manhattan, preparing dinner for Julia Childs, and being on Iron Chef, among others. They've made the Lowcountry their home for the past 12 years and continue to infuse hospitality into everything they do and push what's possible when creating some of the Southeast's most spectacular bashes.

Southern Graces events include intimate gatherings for family and dear friends, seamless celebrations of love, and daring corporate events for thousands. Our event credits include the reception for The Lord Bishop of London, the CMT Awards, Food Network's Making It Easy Cookbook Series, and the launch of Porsche 911, just to name a few.



SOUTHERN GRACES

THE SOUTHERN GRACES LEADERSHIP

Our event experts go the extra mile (or 3,000 miles) to make every event a success. The Southern Graces team is hands-on and involved in every single detail of your event. It's our comprehensive approach and attention to these details that set us apart from other caterers, planners, and event designers.



BETHANY BOLES HEWITT EVENT DESIGNER AND CEO

Bethany founded Southern Graces in 2002, so that's seventeen years of perfecting her craft! She brings to the table her creativity, passion for hospitality, leadership, and her experience in food and design. She works with brides and high-end corporate clients to design, plan, and execute extraordinary events.

In addition to being a trained Chef, Bethany is a member of the International Special Events Society, the National Association of Catering Executives, Beaufort & Savannah Chambers of Commerce, International Caterers Association, and she is on the Executive Board as Past Secretary of the International Culinary Council.



CHRISTOPHER HEWITT CERTIFIED EXECUTIVE CHEF

Christopher brought his extensive experience to Southern Graces in 2008, when he moved to the Lowcountry from New York City, formerly of Bobby Flay's Mesa Grill. Christopher graduated from the Culinary Institute of America at Hyde Park, NY. He has claimed an Iron Chef Victory, as well as First Place in the Professional Cooking Competition for the Georgia Wild Shrimp Association.

Christopher is responsible for leading the food operations for all facets of Southern Graces and is hands-on at event sites to ensure that our exceptional food is just as it should be.

LET US PUT OUR TALENTS TO WORK FOR YOU.



SOUTHERN GRACES

A SOUTHERN SERVED BRUNCH

BUTLER PASSED ON ARRIVAL

SMOKED SALMON LOLLIPOPS

A signature hors d'oeuvre, featuring citrus cream cheese loaded with capers & parsley, wrapped with Smoked Salmon

CANDIED BACON DEVILED EGGS

Because you cannot have a Sunday celebration without them, featuring Maple brown sugar cured bacon for a sweet & savory masterpiece!

BRUNCH IS SERVED

SMOKED BACON BISCUITS

Served with Honey Butter

FIRST COURSE

BLOOMING MELON CARPACCIO

This delectable fruit salad is prepared with thinly shaved Honeydew, cantaloupe, & watermelon presented with Champagne Vinaigrette in a petite watering can for an absolutely inspiring presentation!

MAIN COURSE

DUAL ENTRÉE: BEAUFORT BAY BENEDICT & PECAN PRALINE FRENCH TOAST

Offering the best of both worlds, featuring this dynamic dual entrée:

Our spin on this classic benedict, stacked in these delectable layers:

Fried Grit Cake, Brown Sugar Bacon, Lowcountry Crab Cake, Poached Egg, & Hollandaise & House-made brioche soaked in sweet cream, then finished with our Pecan Praline topping

Entrée served with Grilled Asparagus

DESSERT

DRUNKEN PEACH MELBA

A refreshing finish, offering up vanilla bean ice cream topped with drunken peaches, Finished with a raspberry couli and bacon dust



SOUTHERN GRACES

BUTLER PASSED HORS D'OEUVRES

CHEF CHRISTOPHER RECOMMENDS SELECTING
3-4 HORS D'OEUVRES FOR YOUR COCKTAIL HOUR

SEA

CORNMEAL FRIED OYSTER

served on a painted oyster shell with peach champagne chow chow

CHAMPAGNE SHRIMP WAND

peeled & deveined local shrimp marinated in champagne with bay leaves, orange zest, & sesame seeds

TUNA TAR TAR GRIT CAKE

ahi tuna tar tar stacked atop a petite grit cake with avocado relish and fresh ginger

BACON WRAPPED SCALLOP

sautéed in brown butter, finished with smoked chipotle crema

SHE CRAB BISQUE EN DEMITASSE

laced with sherry, served with our pimiento cheese straw

POACHED LOBSTER DEVEILED EGG

high southern style, showcasing our classic deviled egg topped with lemongrass poached lobster

BAY SHRIMP WRAPS

local shrimp stuffed with crabmeat & sausage, then wrapped & fried, and finished with Sweet Garlic Sauce

PETITE LOWCOUNTRY CRAB CAKE

plenty of lump crabmeat inside this bite-size Southern staple, topped with creole remoulade & frisee

SMOKED SALMON LOLLIPOP

a signature hors d'oeuvre, featuring citrus & fresh herb cream cheese wrapped with smoked salmon

SHRIMP & GRIT SUSHI

award winning, fully cooked shrimp salad & grits rolled in nori, panko coated topped with wasabi aioli & soy reduction

GRILLED SHRIMP & BLACK BEAN-MANGO TOSTADA

tortilla disc stacked with avocado relish, shrimp, & black bean mango salsa

LOWCOUNTRY OYSTERS ROCKEFELLER

fresh oyster topped with collard greens & smoked poblano hollandaise

BUTLER PASSED HORS D'OEUVRES CONTINUED ON THE NEXT PAGE...



SOUTHERN GRACES

BUTLER PASSED HORS D'OEUVRES (CONTINUED)

CHEF CHRISTOPHER RECOMMENDS SELECTING
3-4 HORS D'OEUVRES FOR YOUR COCKTAIL HOUR

LAND

FILET OF BEEF CROSTINI

tender beef stacked atop baguette with sun-dried tomato tapenade, topped with basil pesto & parmesan

CHICKEN CORDON BLEU SATAY

parmesan dusted chicken wrapped with prosciutto, pan-seared presented with our cherry dijon sauce

FRIED GREEN TOMATO CANAPE

finished with pimiento cheese mousse and bacon

CRISPY ASPARAGUS STRAWS

blanched asparagus wrapped with prosciutto & asiago cheese with a phyllo collar, then baked until crisp

FRIED CHICKEN SATAY

buttermilk marinated chicken, breaded in our secret recipe, then fried and served with honey mustard

SUMMER SAUSAGE STUFFED MUSHROOMS

chopped summer sausage with sautéed garlic & mushrooms, baked with mozzarella

ORANGE MARMALADE CHICKEN PUFFS

our signature chicken salad, served on our pastry puffs with micro-greens

BING CHERRY DUCK CONFIT CANAPE

slow roasted duck served atop our house-made cornbread pancake, cherry compote

BOURBON PORK TENDERLOIN BISCUIT

sage & bourbon roasted pork tenderloin biscuit with brown sugar bourbon sauce

CANDIED PORK BELLY LOLLIPOP

braised and flash fried succulent maple soy glazed pork belly presented as a delectable savory pop

PECAN ENCRUSTED CHICKEN BITE

georgia pecan coating, finished with a mixed berry demi

BEEF WELLINGTON ON A SILVER SPOON

puff pastry, mushroom duxelle, & tender roasted beef tenderloin

CHEERWINE BBQ PULLED PORK

house-made Cheerwine BBQ slow roasted pork served atop a grit cake with smoked gouda

BUTLER PASSED HORS D'OEUVRES CONTINUED ON THE NEXT PAGE...



SOUTHERN GRACES

BUTLER PASSED HORS D'OEUVRES (CONTINUED)

CHEF CHRISTOPHER RECOMMENDS SELECTING
3-4 HORS D'OEUVRES FOR YOUR COCKTAIL HOUR

GARDEN

CAPRESE SALAD WAND

cherry tomato, fresh mozzarella, crispy fried basil, presented with a balsamic reduction flavor wand

GOAT CHEESE AND TOMATO TARTLET

fresh tomatoes paired with goat cheese & chives, then toasted in our savory pastry cups

WILD MUSHROOM & ASPARAGUS SPRING ROLL

flash fried with shredded parmesan, finished with truffled balsamic reduction

TEMPURA OKRA

sea salt dusting with miso dipping sauce

BELGIAN ENDIVE CANAPE

bleu cheese mousse, roasted pecans, blackberry or herbed goat cheese with sliced strawberry & sliced almond

HEIRLOOM TOMATO SOUP SHOT WITH GRILLED CHEESE

served hot or cold, based on the season, with petite grilled cheese

PIMIENTO CHEESE HEARTS

our deliciously Southern Pimiento Cheese served on petite heart-shaped brioche sandwiches

BEET & GOAT CHEESE NAPOLEAN

beet & herbed goat cheese medallions stacked, finished with pistachio pestote



SOUTHERN GRACES

LUXURY FOOD STATIONS

Food stations are our take on a Gourmet Buffet, presented in multiple stations to help control your guests' waiting in a line, and also to encourage everyone to enjoy comfortable, yet sophisticated food. Our food stations are beautifully presented, like art – so that you will eat with your eyes before you ever even taste a bite. We suggest selecting one from each of the three savory sections listed (Garden, Land, & Sea) as a starting point for a well-rounded menu for you and your guests. From there, we would recommend one additional savory station based on your preference, and would suggest no more than 5 stations total. In our years of experience, four savory stations are most ideal if your budget allows, with five stations being a delicious indulgence.

FROM THE GARDEN

CORNMEAL FRIED OYSTER

This station will showcase assorted domestic cheeses from awardwinning farms, as well as international cheeses. Loaded with the season's best fruits to include strawberries, cantaloupe, berries, grapes, and pineapple, it will be bountiful and boasting lots of color! Presented with Wine & Rice Crackers

SOUTHERN ANTIPASTO BOARD

Combining local flavors with Italian concepts, this noshing display will include: Roasted Artichoke Dip SG Signature Chips, Cheese Straws, Pickled Okra, Black-eyed Pea Relish, Boiled Peanut Hummus, Jalapeno Pimiento Cheese Dip, Olives, Country Ham, Prosciutto, & Pepperoncini presented with sliced Baguettes & Crackers

HEIRLOOM TOMATO CAPRESE STATION

Your guests will love creating their own Southern Caprese Salad, featuring yellow, orange, green, & red tomatoes presented with Basil & Cilantro Pestos, Cornbread Medallions, Fresh Basil, Garlic Black Pepper, Fresh Mozzarella, Crisp Spinach, alongside our Balsamic Vinaigrette, Basil Vinaigrette, & Olive Oil

FARMER'S MARKET DISPLAY

Assorted seasonal sliced fruits & berries, Smoked Pecans, Local colorful vegetables (roasted, pickled, marinated, raw), Green Goddess Lavosh, freshly baked baguettes

CHEF'S SOUTHERN SEASON BEST

A delectable combination of sliced fruits & berries, domestic & international cheeses, southern charcuterie with country ham & smoked sausage, assorted mustards & jams, Smoked Salmon display with boiled egg, chive crema, red onion, capers, lavosh chips & crostini

CHARMING CHARCUTERIE BOARD

Cured Hams, Dried Smoked Sausages, Southern Pork Belly Pâte, Warm Olives, Cornichons, Roasted Garlic, Assorted Mustards, Fig Jam, Crostini

DIP BAR WITH GOURMET CHIPS

Roasted Artichoke Dip, Warm Crab Dip, Boiled Peanut Hummus, Pimiento Cheese Dip served with SG Chips, Lavosh Crisps, Salted Red Bliss Potato Chips, & toasted baguette

SOUTHERN SALAD BAR

Three of our signature gourmet salads tossed by our Chef-tender.
Citrus Salad: mixed greens, mandarin oranges, smoked gouda, dried cranberries, toasted pecans, orange marmalade vinaigrette
Southern Caesar Salad: romaine, parmesan, cornbread croutons, house-made Caesar with asiago crisps
Club Med Salad: chopped kale, sliced strawberries, toasted almonds, herved goat cheese with sesame lime vinaigrette

LUXURY FOOD STATIONS CONTINUED ON THE NEXT PAGE...



SOUTHERN GRACES

LUXURY FOOD STATIONS

FROM THE SEA

SOUTHERN SUSHI STATION

Featuring Shrimp & Grits Sushi coated in panko and flash fried, Crab & Avocado roll with cucumber & carrots, & Spicy Tuna Roll featuring ahi tuna, sriracha sauce, & green onion— presented with gingered soba noodles, soy, & wasabi aioli

ROASTED OYSTERS ON THE HALF SHELL

Lowcountry Rockefeller: Smoked Collards, Country Ham, & Hollandaise Chipotle Bourbon Brown Sugar, & Garlic and Pesto with Fresh Herbs and Srirachi. Classically Roasted Oysters, lemons, & hot sauce bar

SHRIMP AND GRITS BAR

First your guests will pick their grits: Smoked Gouda Grits or Sweet Potato Grits, Then customize with their toppings: Caramelized Onions, Sautéed Shrimp, Sautéed Mushrooms, Bleu Cheese, Smoked Gouda Cheese, Balsamic Toasted Pecans and Applewood Smoked Bacon, Parmesan Cheese, topped with our Prosciutto Cream Sauce-- Served in a martini glass

CHILLED SEAFOOD SELECTION

Oysters on the half shell, Local Peel-n-eat Shrimp, Little Neck Clams, Chili Almond Shrimp Cocktail, Champagne Mignonette, Drunken Cocktail Sauce, Fresh Lemon, Oyster Crackers

FISH TACOS

Grilled Mahi Mahi, Blue Corn Tortillas or Flour Tortillas, Corn Relish, Shredded Cheddar, Avocado Relish, Sour Cream, Chiffonade of Lettuce, Pico de Gallo

SOUTHERN SURF & TURF

Champagne Pickled Shrimp & Tournedos of Beef with Madeira Cream presented with Salad of Frisee & Bibb Lettuce with Champagne Vinaigrette, Roasted Vegetables & Fried Potatoes

THAI LETTUCE WRAP & NOODLE BAR

Sauteed Shrimp or Tandoori Spiced Chicken offered with Bibb Lettuce Wraps or Rice Noodles, Guests Choice of Peanut Sauce or Sweet Chile Sauce and then their choice of toppings to include Cilantro, Shredded Carrots, Roasted Peanuts, Srirachi Sauce, Sliced Cucumbers, & Scallions

FROM THE LAND

SG MAC & CHEESE BAR

Start with our indulgent Mac & Cheese, then customize it to your heart's desire: Chopped Bacon, Cheddar, Diced Roasted Tomatoes, Parmesan, Caramelized Onion, Crispy Fried Pancetta, & Butter Poached Lobster

THE BISCUIT BAR

Sweet Potato Biscuits with Brown Sugar Baked Ham & Honey Mustard, Silver Dollar Biscuits with Fried Chicken Bites, and Buttermilk Biscuits with Lowcountry Sausage Gravy, Whipped Butter, & house-made Jams

CAROLINA BBQ

Slow-roasted Pulled Pork BBQ & Tender Grilled Chicken Satay offered with a custom BBQ Sauce Bar to include Cheerwine BBQ, Spicy Mustard BBQ, Hickory BBQ, & Tangy Vinegar served with Corn Muffins & Yeast Rolls, Southern Cole Slaw, Bread & Butter Pickles

SAVANNAH PASTA STATION

Southern Style Chicken Marsala over Angel Hair Pasta, Brown Butter Scallops with Fettucine Alfredo and Parmesan Crisps, & Fresh Tomato with Penne, Shrimp, Basil, & Parmesan. Presented with our suspended Bread Bar to include flavored butters & olive oils, focaccia, & Italian herbs

ARTISAN FLATBREAD

Select three options:
Applewood Smoked Bacon, Pimiento Cheese, & Fried Green Tomato Caramelized Onion, Fig Jam, Artichoke, & Balsamic Reduction
Margherita – Fresh Tomatoes, Mozzarella, Basil, and EVOO
Blackberry, Sage, Goat Cheese, & Maple Balsamic Reduction

POTATO BAR

You decide if you want your Idaho & Sweet Potatoes Roasted or Mashed, then offered with the following toppings: Pulled Pork BBQ, Bacon Bits, Sour Cream, Whipped Butter, Scallions, Cheddar Cheese, Bleu Cheese Crumbles, Broccoli Florets, & Sauteed Mushrooms

CHICKEN & WAFFLES

Showcasing our Savory Waffle or Sweet Potato Waffle, presented with Fried Buttermilk Chicken, and delectable toppings to include Honey Mustard, Maple Balsamic, Candied Bacon, & Sawmill Gravy



SOUTHERN GRACES

CHEF CARVED STATIONS

HERB RUBBED BEEF TENDERLOIN

Horseradish Cream, Dijonnaise, Blue Cheese Butter, & our Signature offered house-made Popovers, served with Spinach Maria

BOURBON SMOKED PORK TENDERLOIN

Sage Demi, Garlic Mustard, & Peach Chutney offered with our Buttermilk Biscuits, served with Roasted Vegetables

GRILLED FLANK STEAK

Balsamic Rosemary Marinated Flank Steak offered with French Bread and a fresh tomato relish, served with grilled Zucchini batons

BROWN SUGAR GLAZED HAM

Buttermilk Biscuits, Honey Mustard Aioli with Garden Pasta Salad

REISLING BRINED & SMOKED TURKEY

Reisling Gravy, Cranberry Chutney served with Yeast Rolls & Stewed Green Beans

POACHED SIDE OF SALMON

Select your Style: Cheerwine BBQ Salmon or Citrus Roasted Salmon

PEPPERCORN STEAMSHIP ROUND OF BEEF

*Must be 75 guests or more, offered with Horseradish Cream, Dijon, & Yeast Rolls, served with Roasted Asparagus

SWEET ENDINGS

THE SOUTHERN CLASSICS

Petite versions of the classics so you can have more than one... Pecan Tassies, Red Velvet Cupcakes, White Chocolate Banana Pudding, Coconut Crème Tartlettes, & Key Lime Tarts

LET THEM EAT CAKE!

Whole cakes served atop varying cake stands... Strawberry Celebration Cake, Triple Chocolate Layer Cake, Hummingbird Cake, Carrot Cake, & Granny's Poundcake

COBBLER BAR

Baked in individual Mason Jars... Peach Amaretto Cobbler, Chocolate Brownie Cobbler, & Drunken Berry Cobbler, offered with whipped cream

COBBLER BAR

Baked in individual Mason Jars... Peach Amaretto Cobbler, Chocolate Brownie Cobbler, & Drunken Berry Cobbler, offered with whipped cream

FLASH FRIED DONUT STATION

Presented on our custom-made donut board for a fun & inventive presentation, your guests will love our fried donuts, offered with powdered sugar glaze, cinnamon sugar, chocolate ganache, & sprinkles

THE ICE CREAM CART

Your guests will swoon over our Ice Cream Cart – offering your guests scoops of ice cream in sealed mason jars with toppings to create their own sundae to include: Chocolate & Caramel Sauces, sliced bruleed bananas, cherries, whipped topping, sprinkles, & chopped pecans

FOR THE LOVE OF CHOCOLATE

Your guests will swoon over all the petite chocolate offerings: Kahlua Brownie Bars, Chocolate Crème Brulee, White Chocolate Banana Pudding, Chocolate Dipped Strawberries, & Freshly Baked Chocolate Chip Cookies



SOUTHERN GRACES

SEATED SERVED SELECTIONS

Accompanied by Southern Graces' Signature Popovers with Seasonal Butter, along with our dramatic Synchronized Service for an exceptional dining experience for you and your guests.

STARTER SELECTIONS

SHE CRAB SOUP

presented with a Pimiento Cheese Straw

SOUTHERN CAESAR

crisp romaine tossed in our house-made Caesar dressing & parmesan, cornbread croutons

BLT SALAD

mixed greens tossed in Buttermilk Dill Dressing, stacked between Fried Green Tomatoes & Candied Bacon

CAPRESE SALAD NAPOLEON

featuring heirloom tomatoes layered between fresh mozzarella and basil pesto

THE WEDGE

iceberg wedge with diced tomatoes, chopped bacon, & blue cheese dressing with balsamic reduction

CLUB MED SALAD

presented with mixed greens tossed in Sesame Lime Vinaigrette with strawberries, almonds, & herbed goat cheese

BUTTERNUT SQUASH BISQUE

purely indulgent, finished with our roasted apple and cinnamon crème

FRESH TOMATO SOUP

presented with diced avocado, blue corn tortillas, & cheddar jack cheese

SIGNATURE CITRUS SALAD

mixed greens tossed in our Orange Marmalade Vinaigrette with toasted pecans, smoked gouda, dried cranberries, & mandarin orange segments

ENTRÉE SELECTIONS OFFERED ON THE NEXT PAGE...



SOUTHERN GRACES

ENTRÉE SELECTIONS

LAND

MERLOT BRAISED SHORT RIB

White Truffle Risotto with Roasted Root Vegetables

LOWCOUNTRY CHICKEN SALTIMBOCCA

Flour-dusted & Pan-fried topped with Shaved Country Ham, Smoked Gouda, & Marsala Sauce served atop Angel Hair with Sauteed Spinach

PISTACHIO ENCRUSTED NEW ZEALAND LAMB CHOPS

Finished with Green Apple Chow Chow, served with Sweet Potato Gratin & Roasted Asparagus

GRILLED FILET OF BEEF

Topped with Porcini Demi, served with Whipped Potatoes & Sauteed Green Beans

SMOKED PORK TENDERLOIN

Bourbon Brown Sugar Demi, served alongside Pimiento Cheese Gratin & Collards

SEA

SHRIMP & SWEET POTATO GRITS

Chef Hewitt's signature Prosciutto Cream Sauce, served with Sauteed Spinach

CRAB STUFFED GROUPER

Lump crabmeat stuffed Grouper topped with a Lemon Beurre Blanc Served Whipped Potatoes & Green Beans

BLUE CORN CRUSTED RED SNAPPER

Roasted Green Tomato Couli, served with Organic Succotash & Roasted Asparagus

CHEERWINE BBQ POACHED SALMON

Presented with Sweet Potato Gratin & Sauteed Green Beans

ROASTED MAHI MAHI

Grilled Pineapple Relish, served with Israeli Cous Cous & Grilled Zucchini & Squash



SOUTHERN GRACES

VEGETARIAN SELECTIONS

SWEET POTATO RAVIOLI

Smoked Pecan Cream Sauce, Balsamic Reduction with Sauteed Spinach

GRILLED PORTOBELLO STEAK

Balsamic Reduction, Whipped Potatoes & Roasted Root Vegetables

BEET & GOAT CHEESE NAPOLEON

Layers of roasted beets stacked with Herbed Goat Cheese finished with Pistachio Pesto.

DUAL ENTRÉE SELECTIONS

FILET OF BEEF & CRAB STUFFED GROUPER

This dynamic duo is sure to please the most discerning palette with upscale Southern flavors with global appeal

THE SOUTHERN PAIR

A delightful taste of the South, featuring a cosmo glass of our Smoked Gouda Grits & Shrimp with Prosciutto Cream Sauce, served alongside our Bourbon Smoked Pork Tenderloin with Sweet Potato Gratin & Roasted Root Vegetable

FRIED CHICKEN & LOBSTER

A Whimsical Southern plate, featuring our classic Fried Chicken, marinated in buttermilk for unbelievable tenderness, paired with our Lemongrass Poached Lobster, finished with a Citrus Brown Butter and served with Whipped Potatoes & Stewed Green Beans with Pancetta

PLATED DESSERT SELECTIONS

SG DESSERT TRIO

Chocolate Crème Brulee, Strawberry Celebration Cake, & White Chocolate Banana Pudding

BOURBON BREAD PUDDING

finished with Crème Anglaise and cinnamon dusting

PLATED DESSERT SELECTIONS CONTINUED ON THE NEXT PAGE...



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PLATED DESSERT SELECTIONS (CONTINUED)

CARAMEL APPLE BAKED CHEESECAKE

a hollowed apple filled & baked with cheesecake, finished with our caramel sauce

KEY LIME TART

topped with Whipped Cream and seasonal berries

PRALINE CHEESECAKE

a sugary graham cracker crust baked with pecans and brown sugar reduction

TRIPLE LAYER CHOCOLATE CAKE

Granny's recipe showcasing delectable chocolate cake with chocolate ganache icing

CRÈME BRULEE DUET

Classic Crème Brulee paired with our legendary Chocolate Crème Brulee for the best of both worlds!

STRAWBERRY SHORTCAKE

stacked layers between a sweet biscuit, finished with Chantilly Cream & Champagne drenched Strawberries



SOUTHERN GRACES

BUFFET SELECTION

LOWCOUNTRY LUXURY

SOUTHERN CAESAR SALAD
tossed with Cornbread Croutons

BUTTERMILK FRIED CHICKEN CUTLET

CHEERWINE PULLED PORK BBQ
with Chef's Signature BBQ Sauce

SMOKED GOUDA MAC & CHEESE

STEWED GREEN BEANS

CORN MUFFINS & BISCUITS
whipped honey butter

NEW SOUTH CLASSIC

CITRUS SALAD MIXED GREENS
tossed with Orange Marmalade Vinaigrette with dried Cranberries,
Mandarin Oranges, Toasted Pecans, & Smoked Gouda Cheese

CARAMEL PECAN GLAZED CHICKEN

LEMON THYME SALMON

**ROASTED NEW POTATOES WITH
SEA SALT & OLIVE OIL**

ROASTED BROCCOLI

YEAST ROLLS & FRENCH BREAD
whipped honey butter

SAVANNAH SOPHISTICATE

BELLE SALAD
fresh spinach, matchstick apples, roasted grapes, goat cheese,
& Vanilla Balsamic Vinaigrette

MERLOT BRAISED SHORT RIBS

**SHRIMP & SWEET POTATO GRITS
WITH DECADENT PROSCIUTTO CREAM**

WHIPPED BUTTERMILK POTATOES

BRUSSEL SPROUTS WITH CANDIED BACON POPOVERS
whipped seasonal butter

SOUTHERN SOIREE

CELEBRATION SALAD
fresh spinach, Boston Bibb, & frisee lettuces, strawberries,
blue cheese, candied pecans, & Champagne Vinaigrette

HERB RUBBED BEEF TENDERLOIN
horseradish cream & dijonaise

LOWCOUNTRY CRAB CAKES
with Creole Remoulade

YUKON GOLD & SWEET POTATO GRATIN

BENNE SEED ROASTED ASPARAGUS POPOVERS
whipped seasonal butter



SOUTHERN GRACES

ABOUT SOUTHERN GRACES

Like great performers, great caterers are known for their versatility.
The most talented have the ability to portray a range of roles with ease.

Southern Graces is such a caterer.

Whether it's an elegant wedding, a Lowcountry Boil, a relaxed BBQ,
a formal corporate gala, holiday cocktails, or a garden tea,

Southern Graces & Co. works closely
with every client to orchestrate an
indulgently delicious event.

ALWAYS READY FOR THE UNEXPECTED.

Southern Graces is the creation of husband-and-wife team Bethany & Christopher Hewitt. Their professionalism and pure enthusiasm for what they do is evident in every detail of every party that they create. It's this kind of commitment to service that keeps clients coming back again and again. When you have Southern Graces take care of every detail you can enjoy being a guest at your own party.

Let us put our talents to work for you.

MEDIA FEATURES

Southern Weddings
Savannah Weddings Magazine
The Knot Magazine & Real Weddings
Style Me Pretty
Green Wedding Shoes

Beaufort Weddings
Charleston Weddings Magazine
Borrowed & Blue
Lifetime Television
HGTV, Food Network, & DIY Network

CONTACT US

hello@southerngraces.com

912.509.0878