

From your Club to your Home...

For all special events hosted at the clubhouse or in the comfort of your own home, we are proudly at your service. All menus are created and customized by Executive Chef John Soulia, and every detail from event organization to specialty rentals is orchestrated by Event Coordinator, Ashleigh Whitmore.

For your next event, put down the apron and allow us to do all the work for a spectacular, memorable occasion.

- ~ In-Home Dinners
- ~ Corporate Functions
- ~ Birthdays & Anniversaries
- ~ Rehearsal Dinners
- ~ Wedding Receptions

...any reason to get together and celebrate!




HAMPTON HALL
CLUB

170 Hampton Hall Blvd ~ Catering Office 843.815-9336
awhitmore@hamptonhallsc.com

Holiday 2009

Hampton Hall Catering **TO-GO**

From our kitchen to your table, the perfect home-cooked dinner is just down the street... without lifting a finger!



from Full Dinner Meals...

...to customized Hors D'oeuvres

Allow the chefs at Hampton Hall Club to do all the work!


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Dinners, To-Go

- Available Wednesday through Sunday
- Orders must be received by the Catering Office by 3:00 pm to be ready for pick-up at the club after 3:00 pm the next day (24 hours notice).
- For all orders, please call to confirm availability and time: 843-815-9336

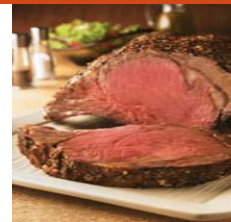
Hampton Hall Caterers

Enjoy a menu from this sampling, or call and ask about the **Chef In-Home dinners** and **fully Catered Events**, exclusively for Hampton Hall residents.

Catering Office:
Ashleigh Whitmore at 843.815.9336

Appetizers

- ♦ **She Crab Soup**
~ a Club favorite!
by the Quart: \$16
- ♦ **Petite Crab Cakes**
~ with Cajun remoulade
Per Dozen: \$25
- ♦ **7 Herb Pesto Grilled Chicken Skewers** ~ with creamy blood orange dipping sauce
Per Dozen: \$18
- ♦ **Chilled Jumbo Shrimp Cocktail**
~ with tangy horseradish sauce, lemons & lavosh crackers
Per Dozen: \$35



Dinner Packages - serve 10-12

The Hampton ... \$175

- Roast Prime Rib Au Jus with creamy horseradish sauce
- Loaded Baked Potatoes
- Chef's Selection of Seasonal Vegetable
- Country Biscuits with Honey Butter

Classic Italian at Home ... \$75

- Three Cheese Meat Lasagna
- Classic Caesar Salad
- Garlic Bread

A Southern Tradition ... \$75

- Buttermilk Fried Chicken
- Whipped Potatoes & Gravy
- Baby Green Beans with Shallots & Pecans

The Buckwalter ... \$95

- Dijon & Herb Roasted Pork Loin with Shallot Brandy Demi Glace
- Granny Smith Apple Sauce
- Roasted Potatoes, Carrots & Onions

Package Additions - serve 10-12

- ♦ **Pear Salad** ~ Baby Greens, Gorgonzola, Toasted Pecans, Shaved Red Onion, Fresh Pomegranate and Blood Orange Vinaigrette ... \$30
- ♦ **Harvest Salad** ~ Mixed Greens, Roasted Shallot Cider Vinaigrette, Mandarin Oranges, Sun-Dried Cherries, Toasted Pumpkin Seeds and Crumbled Goat Cheese ... \$30
- ♦ **Tuscan Caesar Salad** ... \$20
- ♦ **Assorted Baked Rolls** ... \$10/dozen

Your Favorites—To-Go

When you're craving one of your favorite items from the **regular Dinner Menu**, you can now place your order to pick up & enjoy at home!

Orders may be placed before 6:00 pm, and picked up from 3:00 pm-8:00 pm the same night.

Available Wednesdays through Sundays only.

Call the Front Desk for the full menu, at 815.8730.