

# LUCKY 17 CATERING



# SEASONAL MENU

2600 SAVANNAH HWY,  
CHARLESTON, SC 29414  
843-310-1766

## Hand Crafted Appetizers

2dz minimum of each

Sausage Balls	\$18dz
Pimento Cheese Balls rolled in Pistachios	\$19dz
Brandied Cherry + Goat Cheese Crostini	\$22dz
Beef Tenderloin Crostini with Apricot Jam	\$25dz
BBQ Meatballs	\$18dz
Stuffed Mushrooms	\$18dz
Apples, Andouille Sausage + Goat Cheese	
Fried Mac + Cheese Balls	\$18dz
Deviled Eggs	\$18dz
Bloody Mary, Truffle or Pimento Cheese	
Mini Glazed Ham + Cheese Sliders	\$24dz
White Cheddar + Cranberry Mostarda	

Puff Pastry Wrapped Baked Brie Wheel	\$50 each
Topped with Pecan Pie Filling or Cranberry Orange Compote served with toasted crostinis	

## Entrees

Per Pound

Smoked Ham	Whole \$50	Sliced \$8 per pound	
Smoked Turkey	Whole \$50	Sliced \$9 per pound	
Smoked Peppered Brisket with Mushroom Onion Gravy			\$19
Beef Tenderloin with Creamy Mustard Sauce			\$28
Boneless Beef Short Ribs with Red Wine Reduction			\$32
Slow Roasted Top Sirloin with Bourbon Bacon Sauce			\$16
Marinated London Broil with Chimichurri Sauce			\$15
Dill Crusted Salmon with Tiger Dill Sauce			\$22
Rosemary Orange Airline Chicken Breast			\$14
Autumn Chicken + Waffles with Whisky Syrup			\$10 each
Lowcountry Shrimp + Grits Casserole			\$40
Chicken Pot Pie Casserole			\$40

## Side Dishes

Served by 1/2 pan for 10-15 people

Fall Bounty Salad	\$29
Mixed Greens topped with Butternut squash, Apples, Candied Pecans,Goat Cheese	
Baked Mac + Cheese	\$35
Pretzel Stuffing	\$25
Green Bean Casserole	\$25
Sweet Potato Casserole	\$25
Collards	\$25
Mashed Potatoes	\$25
Beer Cheese Mashed Potatoes	\$28
Gouda Cheese Grits	\$8 per pound
Mixed Charred Vegetables	\$8 per pound
Roasted Asparagus	\$10 per pound
Boiled Peanuts	\$6 per pound
Home-made Cranberry Sauce	\$12 per quart

## Desserts

Fall Bread Pudding	\$30
Assorted Seasonal Cobblers	\$35
Mini Gingerbread Whoopie Pies	\$15 dozen
Pecan Pie Bars	\$18 dozen

# LUCKY 17 CATERING



# SEASONAL MENU

2600 SAVANNAH HWY,  
CHARLESTON, SC 29414  
843-310-1766

## Seasonal Displays

Serves 15-20 People

Gourmet Cheese Board Assorted cheeses, Sriracha Honey, Candied Pecans, Grapes + Sliced Apples	\$35
Charcuterie Board Proscuitto, Capricola, Salami, Homemade Chips, Fresh Berries, Pickles, + Pimento Cheese Spread	\$55
Antipasti Display Mozzarella Bocconcini, Pickled Okra, Boiled Peanuts, Olives, Marinated Mushrooms, Pickled Shrimp	\$55
Beef Tenderloin Display Tiger Sauce, Crostinis, Cranberry Compote, Arugula + Tomatoes	\$80
Seasonal Dip Display Choose 2 (Pimento Cheese, Roasted Pepper Hummus, Spinach Dip or Pizza Dip) comes with assorted vegetables + house flatbread	\$40

## Holiday Plated Entrees

Beef Tenderloin with Creamy Mustard Sauce, Roasted Green  
Beans + Mashed Potatoes

Beef Short Ribs with a Red Wine Reduction, Gouda Grits,  
Roasted Vegetables

Smoked Peppered Brisket with Baked Mac + Cheese +  
Asparagus

Rosemary Orange Airline Chicken Breast served with  
Roasted Sweet Potatoes + Fall Bounty Salad

Autumn Chicken + Waffles with Whisky Syrup served with  
Gouda Grits

Dill Crusted Salmon with Tiger Dill Sauce

Pumpkin + Hazelnut Ravioli with a White Wine Cream Sauce

## Plated Desserts

Seasonal Bread Pudding with Creme Anglaise

Bourbon Pecan Pie

Triple Chocolate Mousse Cake

Rustic Apple Pie

*\*\*Custom Menus Available by Request\*\**



# LUCKY 17 CATERING



# SEASONAL MENU

2600 SAVANNAH HWY,  
CHARLESTON, SC 29414  
843-310-1766

## *Drink Packages*

### **Beer + Wine Bar**

3 Domestic, 1 local, 1 House Red Wine + 1 House White Wine

### **Premium Beer + Wine Bar**

All Beers on Tap + Bottle, 2 Red Wines, 2 White Wines

### **Full Liquor Bar**

Fleshmans Vodka, Montazuma Tequila, Kentucky Gentleman Bourbon, Fleshamns Gin, Admiral Nelsons Rum

**\*Premium Liquor Options Available**

### **Specialty Cocktails**

#### *Deck the Halls*

Chartreuse, Grenadine, Lemon + Mint

#### *The Scrooge*

Fireball, RumChata + Milk

#### *Be Thankful*

Disaronno, Jameson, Lemon Juice, Sweet Tea