

**Customized Catering--On and Off Premise**

Hege’s is a casual, welcoming French Bistro where you’ll experience the same gracious hospitality as the coastal gentry of Kiawah and Seabrook Islands. No foams. No froths. Just respect for the ingredients, the season, and time and talent in the kitchen. For classic

French and international cuisine in a casual, inviting atmosphere, visit Hege’s Restaurant.

Offering dinner six days a week, Hege’s menu features fresh seasonal products prepared with classical sauces.

In addition to the restaurant and bar, Hege’s has both private and semi-private dining rooms which provide the perfect setting for cocktail parties, rehearsal dinners, business functions, and charity events. Extensive catering options are now available to assist you in planning your next

“House Party.”

We want customers to enjoy the luxurious experience in the comfort of their own homes.

Hege’s of Freshfields Village is known for our diverse menu options and impressive cuisine. We personalize your experience from menu design and planning to seamless execution. Allow Hege’s to customize a unique catering menu for you and your guests, whether it be large or small, formal or casual, private or corporate, Hege’s will offer a convenient alternative to traditional cocktail parties, dinners or luncheons.

**Rehearsal Dinners**

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**Wedding Receptions**

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**Cocktail Parties**

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**Special Events: Anniversaries, Holiday and Birthday Parties**

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**Corporate Parties**

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**Brunch**

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**In Home Catering**

Hege’s offers pick-up or delivery platters already perfectly prepared for you and your guests or we can prepare a customized menu to fulfill your culinary desires.



**ROOMS AND ACCOMMODATIONS**

**Off-Premise Catering**

We can accommodate up to 150 - 200 people for off-premise events, with a full service option and/or chef catered events. One of our chefs can come to your home to prepare the food as well as assist with party preparations.

**Dining**

**In**

**The Bordeaux Room…**

Accommodates up to 55 people for a sit-down dinner and up to one 100 people for a cocktail party or buffet

\*A minimum number of people is required to reserve a private dining room

**Semi-private Dining In The Rhone Room...**

Accommodates up to 20 people for a sit-down dinner

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HEGE’S STANDARD BUFFET

**$58.95/ PERSON**

**APPETIZERS**

**(SELECT ANY 6 CANAPES & HORS D’OVUERS pg 5)**

\*CAN BE DISPLAYED OR PASSED

**PLATTERS OR DISPLAYS**

**(SELECT 2 pg 6)**

\*ADDITIONAL CHARGE FOR SHELLFISH/ RAWBAR OR SUSHI/ SASHIMI DISPLAYS

**CARVING / ACTION STATION**

**(SELECT 1 from each pg 7)**

**ENTRES**

**(SELECT 2 pg 8)**

**SIDES**

**(SELECT 3 pg 9)**

**Desserts (optional)**

**($ 6.00/ person pg 9)**

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**LOWCOUNTRY BUFFET $52.95/ PERSON**

**APPETIZER BUFFET INCLUDED:**

ANY 6 HORS D’OVUERS FROM AVAILABLE OPTIONS AS WELL AS **PICKLED SHRIMP SALAD** WITH FRESH TOMATOES, ONIONS, and OKRA **PIMENTO CHEESE** WITH GRILLED PITAS

**ENTREES (PICK 2)**

**PULLED PORK BARBEQUE**

**LOWCOUNTRY BOIL**

ANDOUILLE SAUSAGE, SHRIMP, CORN ON THE COBB, RED POTATOES, AND OLD BAY SEASONING

**BARBEQUED CHICKEN**

**SHRIMP & GRITS**

SAUTEED SHRIMP, “GEECHIE BOY” GRITS, AND CREAMY TASSO HAM GRAVY

**BRAISED BEEF BRISKET**

OVER SOUTHERN STEWED TOMATOES

**LOWCOUNTRY CRABCAKES**

OVER CHEESEY GRITS WITH SHERRIED CRAB CREAM SAUCE

**SIDES (PICK 3)**

**GREEN BEAN CASSEROLE RED CORN PUDDING**  **RICE**  **BRAISED TURNIPS & RUTABEGA HOPIN’ JOHNS**  **SOUTHERN GREEN BEANS**  **STEWED OKRA & TOMATOES**  **COLESLAW**  **COLLARD GREENS**  **SWEET POTATO CASSEROLE**  **MAC & CHEESE**  **CHEESY GRITS**  **SQUASH CASSEROLE**  **ROASTED RED POTATOES**

HOUSE MADE CORNBREAD and SOFT ROLLS INCLUDED

**DESSERT ($6.00/ PERSON)**

**KEY LIME PIE BOURBON PECAN PIE BANANA PUDDING PEACH COBBLER**

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PASSED HORS D’OEUVERS

**PETITE CRABCAKES** WITH RED PEPPER COULIS OR CAJUN REMOULADE

**GRILLED CHICKEN SATAYS** WITH THAI

PEANUT DIPPING SAUCE

**COUNTRY HAM & BRIE BISCUITS**  **ASSORTED MINI GRILLED CHEESE**

**SANDWICHES** WITH SHRIMP, BRIE, and BASIL/PIMENTO CHEESE and BACON/ or BRAISED SHORTRIB and BOURSIN CHEESE

**FILO CUPS** WITH WILD MUSHROOM, GOAT CHEESE, and RED ONION JAM

**TRADITIONAL SPANIKOPITA** WITH WILTED

SPINACH, FETA CHEESE, CARAMELIZED ONION, and A PORT WINE REDUCTION

**TUNA TARTAR SPOONS** WITH SESAME, SOY

CHIVES, and WASABI AIOLI

**CRISPY ASIAN SPRING ROLLS** ~PORK,

CRAB, SHRIMP, NAPPA CABBAGE, and CARROTS WITH A SWEET CHILI DIPPING SAUCE

**BRAISED SHORTRIB CROSTINI** WITH

GORGONZOLA CHEESE and SABA?

**ENDIVE TIPS** WITH SHRIMP, CILANTRO, AVACADO, LIME and RED ONION SALAD

**PETTITE TARTS OF ROASTED CORN &**

**RED PEPPER** WITH CHIPOTLE AIOLI

**ASIAN SUMMER ROLLS ~**BIBB LETTUCE,

CARROTS, RED CABBAGE, SHITAKES, CILANTRO and RICE NOODLES WITH A SWEET SOY DIPPING SAUCE

**SESAME SEARED TUNA** OVER CORIANDER

RICE CAKE WITH SEAWEED SALAD, SWEET CHILI, and WASABI AIOLI

**CHICKEN FAJITA WRAPS ~**GRILLED

CHICKEN, ROASTED BELL PEPPERS, CARMELIZED ONIONS, and CHIPOTLE AIOLI

**EGGPLANT, TOMATO, and ZUCCHINI**  **TAPENADE** WITH HERBED CROUTONS and SHAVED PARMESEAN

**ANTIPASTO SKEWERS** WITH PROSCUITTO,

TOMATOES, MOZZERELLA, OLIVES, ROASTED RED PEPPERS, and BASALMIC REDUCTION **MARINATED**

**MELON** OVER CRISPY

PROSCUITTO WITH FRESH MINT, HONEY and SABA

**CRISPY DUCK CONFIT WONTONS** WITH ORANGE MARMALADE DIPPING SAUCE **SEARED**

**FILET MIGNON** WITH MUSHROOM DUXELLE,

HORSERADISH CREAM, and HERB CROUTON

**PROSCUITTO WRAPPED PRAWNS** WITH

BASIL and WHOLE GRAIN DIJONAISE

**PETTITE QUICHE LORRAINE** WITH

APPLEWOOD BACON LARDONS and GRUYERE

**CRISPY POPCORN SHRIMP &**  **CALAMARI BASKETS WITH** REMOULADE and

COCKTAIL DIPPING SAUCES

**SMOKED SALMON CANAPES** WITH

TOASTED PUMPERNICKLE, WHOLE GRAIN DIJONAISE and FRESH LEMON

**BACON-WRAPPED SCALLOPS**

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**DISPLAY PLATTERS**

**TRADITIONAL CRUDITE**

~ASSORTED RAW SEASONAL VEGETABLES WITH GREEN GODESS and STRAWBERRY YOGURT WITH HONEY SAUCES

**OYSTER and SHELLFISH RAWBAR (ADDITIONAL $14 PER PERSON)**

**~**BLUE POINT OYSTERS ON THE HALF SHELL, JUMBO SHRIMP COCKTAIL,CALAMARI SALAD, MIGONETTE, and COCKTAIL SAUCES

**SMOKED SALMON DISPLAY**

~CAPERS, RED ONIONS, EGG WHITES, EGG YOLKS, PUMPERNICKLE TOAST POINTS, DIJONAISE, and HONEY SCALLION CREAM CHEESE \* OPITIONAL SUBSTITUTION OF A WHOLE POACHED SALMON FOR SMOKED

**MARINATED CREMINI MUSHROOMS**

~SHERRY VINEGAR, SHAVED PARMESEAN, and HERBS

**GRILLED VEGETABLE DISPLAY**

~ASSORTED GRILLED and ROASTED SEASONAL VEGETABLES

**SUSHI & SASHIMI DISPLAY**

~ASSORTED VARIETY OF SUSHI & SASHIMI ACCOMPANIED BY SOY SUACE, WASABI, PICKLED GINGER, SEAWEED SALAD, and CHOPSTICKS

**ARTISAN CHEESE SELECTION**

**~**ASSORTED ARTISANAL CHEESES DISPLAYED WITH CANDIED PECANS, GRAPES, and CARR’S CRACKERS

**SEASONAL FRUIT DISPLAY**

**~**WITH STRAWBERRY HONEY YOGURT DIPPING SAUCE

**TOMATO MOZZERELLA SALAD**

~HOUSEMADE MOZZERALLA, OLIVE OIL, BASALMIC and FRESH BASIL

**ROASTED RED PEPPER HUMUS**

~WITH GRILLED PITA POINTS

**UPSCALE SALAD BAR** (TO INCLUDE BUT NOT LIMITED TO)**:**

~ASSORTED SALAD GREENS, PUMPERNICKLE CROUTONS, BOILED EGGS, SARDINES, SUNFLOWER SEEDS, ASSORTED RAW VEGETABLES, ASSORTED ROASTED VEGETABLES, SHAVED PARMESEAN, BLEU CHEESE CRUMBLES, SHREDDED SHARP CHEDDAR, LUMP CRAB MEAT, DICED HAM, POACHED POPCORN SHRIMP, RANCH, HOUSE VINAIGRETTE, and BLEU CHEESE DRESSINGS

**JUMBO SHRIMP COCKTAIL**  ~POACHED JUMBO SHRIMP, HOUSEMADE COCKTAIL, AND FRESH LEMON

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**CHEF ATTENDED CARVING & ACTION STATIONS**

**MASHED POTATO MARTINI BAR**

(WHIPPED POTATOES SERVED IN A MARTINI GLASS WITH ACCOMPANIMENTS INCLUDING BUT NOT LIMTED TO):

\*(ALSO MAY BE SUBSTITUED FOR MAC & CHEESE WITH THE SAME ACCOMPANIMENTS) ~SHARP CHEDDAR CHEESE, BACON, SCALLONS, and SOUR CREAM

**LIVE PASTA STATION**

PENNE & FARFALLE PASTAS MARINARA SAUCE, ALFREDO SAUCE, GRILLED CHICKEN, SHRIMP, CRAB MEAT, SAUSAGE, TOMATOES, MUSHROOMS, CARAMELIZED ONIONS, BASIL,OLIVES, ROASTED GARLIC, and PARMESEAN CHEESE

**CARVING STATION OPTIONS**

**(ALL CARVING STATIONS TO INCLUDE SOFT ROLLS and HOUSEMADE CORNBREAD)**  **Filet Mignon** WITH HORSERADISH SAUCE and RED WINE JUS

**VIRGINIA BAKED HAM** WITH APPLE CIDER GLAZE and DIJON MUSTARD

**PRIME RIB** WITH HORSERADISH SAUCE and AU JUS

**HERB ROASTED LEG OF LAMB** WITH ROSEMARY THYME JUS and MINT GREMOLATA

**STEAMSHIP ROUND** (AVAILABLE FOR LARGER GROUPS)

**GARLIC RUBBED PORK LOIN** WITH PORK JUS and CRANBERRY PECAN CHUTNEY

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**ENTRÉE BUFFET OPTIONS**

(PICK ONE OF EACH)

**SEAFOOD**

**CRABMEAT STUFFED FLOUNDER**

WITH TOMATO BUTTER

**BLACKENED MAHI-MAHI**

WITH CHEESE GRITS

**SEAFOOD NEWBERG**

WITH RICE PILAF

**SHRIMP SCAMPI**

WITH LINGUINI PASTA

**LOBSTER RAVIOLI**  WITH BURRE BLANC SAUCE

**SHRIMP & GRITS**  **SEAFOOD PAELLA**

WITH CHICKEN, SHRIMP, CALAMARI, and ANDOUIILLE OVER SAFFRON RICE \*(ADD LOBSTER FOR AN ADDITIONAL CHARGE)

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MEAT

**BRAISED SHORT RIBS**

WITH WILD MUSHROOM GRITS and BRAISING JUS

**BRAISED BEEF BRISKET**  SWEET STEWED TOMATOES

**PORK PICATTA**

WITH CAVITAPI PASTA and LEMON CAPER SAUCE

**ROAST TOP ROUND OF BEEF**

WITH PARMESAN POLLENTA and MUSHROOM JUS

**CHICKEN COQ AU VIN**

WITH PEARL ONIONS and MUSHROOMS

**CHICKEN SALTIMBOCCA**

WITH VIRGINIA HAM and GRUYERE CHEESE

**CHICKEN MARSALA**

WITH PENNE PASTA and MARSALA SAUCE

**BEEF & PORK BOLOGNESE**

WITH BOWTIE PASTA and GARLIC BREAD

**PULLED PORK BBQ**  with soft rolls and assorted sauces

BUFFET SIDE ITEM OPTIONS

(PICK THREE CHOICES)

**POTATO CASSEROLE**

**SQUASH CASSEROLE TRADITIONAL VEGETABLE MEDELEY**

(BROCCOLI, CALIFLOWER, and CARROTS)

**ROASTED RED BLISS POTATOES** **SCALLOPED POTATOES** **GARLIC MASHED RUSSET POTATOES**

**RICE PILAF**

**GREEN BEAN ALMONDINE GRILLED ASPARAGUS ROASTED ROOT VEGETABLES**

**(**TURNIPS, RUTEBEGA, AND BRUSSEL SPROUTS)

**SWEET SOUTHERN MAC & CHEESE**

**STEWED TOMATOES**

WITH OKRA and ONIONS

**HOUSE MADE COLESLAW** **TOMATO and CUCUMBER SALAD** **BOWTIE PASTA SALAD**

(GERMAN, SOUTHERN, OR MEDITERAINIAN STYLE)

**CANDIED BABY CARROTS** **FRESH BABY GREEN SALAD**

WITH ASSORTED ACCOMPANIMENTS

**COLLARD GREENS** **RED RICE**

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**DESSERT (PICK 2) (ADDITIONAL CHARGE $6.00/ PERSON)**

**KEY LIME PIE**

WITH RASPBERRY COULIE, CRÈME ANGLAISE, and FRESH SEASONAL BERRIES

**WARM CHOCOLATE MOLTEN CAKE**

PEANUT BUTTER GANACHE, CHOCOLATE SAUCE, RAPSBERRIES, and VANILLA BEAN ICE CREAM

**BOURBON PECAN PIE**

WITH HOUSE MADE CARAMEL SAUCE AND WHIPPED CREAM

**SEASONAL BREAD PUDDING**

SERVED WITH RUM SAUCE AND VANILLA BEAN ICE CREAM

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**HEGE’S PLATED DINNER PARTIES $62.00/ PERSON**

**(HOSTED IN THE RHONE OR BOURDEAUX ROOMS)**

**(RENTAL FEE MAY APPLY)**

\*OPTIONAL APPETIZER COURSE AVAILABLE FOR $14.95/PERSON BASED ON MENU, SEASONABILITY, and CHEF/ CLIENT SELECTIONS

**1ST COURSE (PICK 2)**

**CHARLESTON SHE CRAB SOUP** WITH SHERRY and LUMP CRABMEAT **SOUP DU JOUR BETTY HEGE’S HOUSE SALAD TRADITIONAL CAESAR SALAD SEASONAL BABY GREEN SALAD**

**2ND COURSE (PICK 3)**

**BACON-WRAPPED 8oz. FILET MIGNON**

WITH GARLIC WHIPPED POTATOES, GRILLED ASPARAGUS, DANISH BLEU CHEESE, and RED WINE JUS

**HERB ROASTED AUSTRALIAN RACK OF LAMB**

WITH ROASTED RED POTATOES, CARAMELIZED ONIONS, HARICOT VERT, CREMINI MUSHROOMS, and ROSEMARY THYME AU JUS

**GRILLED PRESTIGE FARMS CHICKEN BREAST**

WITH AROMATIC JASMINE RICE, GARLIC BROCCOLINI, and CHICKEN HERB JUS

**CIDER BRINED 10oz. BONE-IN PORK CHOPS**

WITH SWEET POTATO PUREE, PECAN BUTTERED GREEN BEANS, CHARRED APPLES, and APPLE CIDER GASTRIQUE

**LOBSTER RAVIOLIS**

SERVED WITH ½ COLD WATER LOBSTER TAIL, GRILLED SHRIMP, ROASTED VEGETABLES, and BEURRE BLANC SAUCE

**PAN SEARED LOCAL GROUPER**

ROASTED FINGERLING POTATOES, MELTED LEEKS, HARICOT VERT, LUMP CRABMEAT, and LOBSTER CREAM SAUCE

**GRILLED MAHI-MAHI**

WITH RICE PILAF, GARLIC BROCOLINI, PRESERVED LEMONS, LEMON THYME BUTTER, and BASALMIC REDUCTION

**OVEN ROASTED CHILEAN SEA BASS**

SEE CHEF FOR SEASONAL PLATE SETUP and ACCOMPANIMENTS

**PAN-SEARED ALASKAN HALIBUT**

(AVAILABLE APRIL – NOVEMBER ONLY)

WITH WHITE BEAN CASSOLLE, WILTED SPINACH, CRISPY COUNTRY HAM, and “HOLY SMOKE” INFUSED OLIVE OIL

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**Courtyard Party Space**



