



COLD HORS D'OEUVRES

MINI BOUCHEES
POLYNESIAN CHICKEN

MARINATED STUFFED ARTICHOKE HEARTS
PEPPERED GOAT CHEESE, PIMENTO

ROLLED PROSCIUTTO & HERB CREAM
ROASTED PEPPERS ON FOCACCIA

GRANNY SMITH APPLE BRUSCHETTA
BLEU CHEESE & WALNUTS

FRESH MOZZARELLA
GRILLED PORTOBELLO & TOMATO ON TOAST

BEEF CARPACCIO
HERBED FLATBREAD, PARMESAN, TRUFFLE

LAMB NOISETTE
CHIPOTLE HUMMUS, GRILLED PITA

CRAB & AVOCADO TARTLET
CUCUMBER LIME

SOY GRILLED SHRIMP
CRISPY WONTON, WASABI CREAM & BENNE SEEDS

SPICED SASHIMI TUNA SANDWICH
NORI AND SHORT RICE

SKEWER OF LOBSTER
SPICED VANILLA CREAM, TOBIKO CAVIAR

DUCKTRAP TROUT MOUSSE
CUCUMBER CRISP, CAVIAR, FRESH DILL

RICOTTA & PICKLED PEACH BRUSCHETTA
BENNE SEEDS, MICRO BASIL

WATERMELON & FETA
FRESH MINT, COLD PRESSED OLIVE OIL

PICKLED SHRIMP TOAST
ROASTED FENNEL AIOLI, SPRING CHIVE

NEW YORK STRIP ROULADE
THYME SCENTED ENOKI MUSHROOMS

HOT HORS D'OEUVRES

MARINATED ARTICHOKE
BOURSIN CHEESE, TOMATO JELLY

GOAT CHEESE TART
SPRING VEGETABLE RATATOUILLE

BENNE CRUSTED CHICKEN BITE
SWEET AND SOUR SAUCE

BEEF OR CHICKEN SATAY
THAI PEANUT DIPPING SAUCE

ANDOUILLE SAUSAGE
PUFF PASTRY & CREOLE MUSTARD SAUCE

FRIED PORK POT STICKER
SESAME-CHILI GARLIC AIOLI

PETITE CORNED BEEF REUBEN
SAUERKRAUT AIOLI

COCONUT CRUSTED SHRIMP
CILANTRO AND MANGO COULIS

LOBSTER FRITTER
CAJUN REMOULADE

PETITE CRAB CAKE
PEPPER JAM

GRILLED LAMB CHOP
FIVE HERBED PIMENTO SAUCE

BRAISED BEEF AND GOAT CHEESE WONTON
THYME SCENTED HONEY

CHICKEN CONFIT EMPANADA
CAMELIZED ONION, MANCHEGO CHEESE,
CHIMICHURRI

CRAB AND CORN HUSH PUPPIE
RED PEPPER RELISH

BACON AND SWEET PEA ARANCHINI
PARMESAN REGGIANO, LEMON AIOLI

"ONE BITE" BAKED POTATO
CRISPY MARBLED POTATO, BACON JAM, SOUR CREAM,
CHIVE



ARTFULLY DISPLAYED

SEAFOOD ON ICE

JUMBO GULF SHRIMP

TRADITIONAL & GREEN TOMATO COCKTAIL

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL

PINK PEPPERCORN MIGNONETTE

JUMBO STONE CRAB CLAWS (SEASONAL)

BLOODY MARY COCKTAIL

TRIO SEAFOOD

JUMBO GULF SHRIMP, SHUCKED OYSTERS ON THE HALF SHELL, CITRUS MARINATED JUMBO CRAB

GREEN TOMATO COCKTAIL, PINK PEPPERCORN MIGNONETTE, FRESH LEMONS

ICE CARVING FOR SEAFOOD DISPLAY

SUSHI

ASSORTED MAKI ROLLS

SASHIMI OF AHI TUNA, SALMON, WHITE FISH

SOFT SHELL CRAB MAKI ROLLS

VEGETARIAN CALIFORNIA ROLLS

CAVIAR DISPLAY

IMPORTED:

BELUGA, OSETRA, SEVRUGA

AMERICAN:

GOLDEN, MALOSSOL, SALMON ROE

DISPLAYED ON CRUSHED ICE AND SERVED WITH BLINIS, BLACK BREAD, CRÈME FRAICHE, ONIONS, CHOPPED LOCAL EGG, PARSLEY AND LEMON



ARTFULLY DISPLAYED

ANTIPASTI

CHARCUTERIE

ASSORTED SMOKED AND CURED MEATS, COUNTRY PATE, IMPORTED AND DOMESTIC CHEESES, OLIVE TAPENADE, ROASTED PEPPERS, MARINATED ARTICHOKE AND MUSHROOMS, LOCAL BREAD, CRACKERS, DIJON MUSTARD

BAKED BRIE

SAUTÉED GRANNY SMITH APPLE, TOASTED PECAN, PUFF PASTRY ACCOMPANIED BY LOCAL BREADS AND CRACKERS

FLATBREADS

(CHOOSE 2)

SMOKED GOUDA MORNAY, CRISPY PROSCIUTTO, SPRING PEAS, BASIL



BOURSIN GOAT CHEESE, GRILLED SEASONAL VEGETABLES, BALSAMIC REDUCTION, WATERCRESS



TOMATO COULIS, HERB ROASTED MUSHROOMS, CARAMELIZED ONIONS, MANCHEGO CHEESE



FIG JAM, ROASTED PEARS, GORGONZOLA, ARUGULA



BASIL PESTO, LEMON CONFIT CHICKEN, PICKLED RED PEPPERS, SHAVED PARMESAN



FRESH TOMATO, HOUSE MADE ITALIAN SAUSAGE, PEPPERS & ONIONS, MOZZARELLA

LOCAL PICKLED & GRILLED VEGETABLES

RAINBOW CARROTS, RADISH, SQUASHES, GREEN BEANS
RED PEPPER RANCH, CHICKPEA HUMMUS, PIMENTO CHEESE

CHEESE DISPLAY

BUTTERMILK BLEU, TRIPLE CREAM BRIE, AGED GOUDA, MANCHEGO,
GRAPES, STRAWBERRIES, FIG JAM, & FRUIT COMPOTE
CRACKERS AND LOCAL BREADS

MEDITERRANEAN DISPLAY

TZATZIKI, BENNE SEED HUMMUS, MARINATED OLIVES AND ROASTED PEPPERS, TUSCAN WHITE BEAN SALAD, MARINATED CUCUMBERS AND TOMATOES, LOCAL BREADS, PITA AND CRACKERS



STATIONS

CHEF ATTENDED PASTA

GEMELLI PASTA TOSSED WITH HOUSE MADE FENNEL SAUSAGE, TUSCAN KALE, HERBED BREAD CRUMBS
ORECCHIETTE PRIMAVERA, FIRE ROASTED TOMATOES, ZUCCHINI & SQUASHES, BABY SPINACH, SHAVED PARMESAN

SHRIMP AND GRIT

CREAMY WHITE GEECHIE BOY GRITS
TASSO TOMATO CREAM WITH PEPPERS & ONIONS, MINI CORNBREAD MUFFIN

SAUTÉED CLAMS & MUSSELS

PRINCE EDWARD ISLAND MUSSELS, SAUTÉED WITH GARLIC & WHITE WINE FINISHED WITH SAFFRON BUTTER,
CHARRED GRILLED BAGUETTE

RUSTIC & SOUTHERN BBQ

SLOW SMOKED PULLED PORK & BUTTERMILK FRIED CHICKEN
SOUTHERN STYLE MAC & CHEESE, SMOKED HAM HOCK COLLARDS, CREAMY COLESLAW, CUCUMBER TOMATO SALAD,
CORNBREAD, SLICED WATERMELON, BREAD & BUTTER PICKLES
BBQ SAUCE: MUSTARD, VINEGAR, KANSAS CITY

SALAD TRIO

MIXED BABY GREENS, TOASTED PECAN, DRIED CHERRIES, GOAT CHEESE, SHAVED RADISH, HERB VINAIGRETTE
BABY ARUGULA, BAMBOO SHOOTS, HEARTS OF PALM, WATER CHESTNUTS, TOASTED PEANUTS, SOY MARINATED CHICKEN,
ORANGE SESAME VINAIGRETTE
ROMAINE "WEDGE" APPLEWOOD BACON, BUTTERMILK BLUE, SHARP CHEDDAR, BLACK EYE PEAS, AVOCADO, SCALLION,
BLUE CHEESE DRESSING

TACO STATION

CHIPOTLE LIME BRAISED CHICKEN & CORIANDER SCENTED CARNE ASADA
PICKLED CUCUMBER CARROT SLAW, CILANTRO, LIME, SOUR CREAM, PICO DE GALLO, GUACAMOLE
TORTILLA CHIPS, SOFT FLOUR TORTILLAS

FROGMORE SAUTÉ

LOCAL SHRIMP, SWEET CORN, ANDOUILLE SAUSAGE, RED BLISS POTATO, CHARRED OKRA SERVED OVER RED RICE



CARVING STATIONS

ALLEN BROS. BEEF TENDERLOIN

THYME & GARLIC RUBBED, WHIPPED YUKON GOLD POTATO, HORSERADISH CREAM

SLOW ROASTED PRIME RIB

WET AGED PRIME RIB, CREAMY AU GRATIN POTATO, BORDELAISE

SIRLOIN ROAST

HONEY BALSAMIC MARINADE, HERB ROASTED POTATO, CHIMICHURRI

WHOLE FISH

SEARED GOLDEN TILE, BACON POTATO HASH, LEMON SCENTED OLIVE OIL

GRILLED PORK LOIN

BOURBON MOLASSES GLAZED, MAPLE WHIPPED SWEET POTATO, APPLE CHUTNEY

HERITAGE HAM

BOURBON MOLASSES GLAZED, MAPLE WHIPPED SWEET POTATO, APPLE CHUTNEY

LEMON GARLIC ROASTED TURKEY

WHIPPED YUKON GOLD POTATO, CRANBERRY COMPOTE, PAN GRAVY



PLATED LUNCH

FIRST: POTATO AND LEEK SOUP, BACON HERB CRUMB

SECOND: PAN SEAR WHITE FISH, VEGETABLE POTATO HASH, RED ONION CORN SALSA

DESSERT: COCONUT CREAM PIE, RUM ROASTED PINEAPPLE, LIME GLAZE

FIRST: HEIRLOOM TOMATO CAPRESE, LEMON HERB RICOTTA, WATERMELON RADISH, PICKLED CUCUMBER,
ALMOND BASIL PESTO

SECOND: SPRING VEGETABLE "FAROTTO", TOASTED GARLIC NEW YORK STRIP, LOCAL MUSHROOM, RED WINE
REDUCTION

DESSERT: MADAGASCAR VANILLA BEAN CHEESE CAKE, GINGER SNAP CRUST

FIRST: BUTTERNUT SQUASH BISQUE, BLACKENED LOBSTER, CHIVE MASCARPONE

SECOND: BABY GREENS, CRUMBLER GOAT CHEESE, DRIED CRANBERRIES, SLIVERED ALMONDS, SHAVED
RADISH, CHICKPEAS, CITRUS GRILLED CHICKEN BREAST AND BLOOD ORANGE VINAIGRETTE

DESSERT: CHOCOLATE CRÈME CARMEL, MORELLO CHERRY COMPOTE, ALMOND BRITTLE

BUFFET LUNCH

DELI

PLATTERS OF SLICED TURKEY, HONEY BAKED HAM, CAB ROAST BEEF

SWISS, CHEDDAR, PROVOLONE

LETTUCE, TOMATO, & ONION

GOURMET CHIPS, TOMATO BISQUE, POTATO SALAD

MIXED BABY GREENS WITH GOAT CHEESE, PECANS, GRANNY SMITH APPLE

WHOLE FRUIT: APPLES, ORANGES, BANANAS

MUSTARD & MAYO

COOKIES AND BROWNIES

PREMADE SANDWICHES ADDITIONAL

SIGNATURE

LEMON HERB ROASTED CHICKEN AND ANGUS BEEF MEATLOAF

ROSEMARY ROASTED POTATO, QUINOA WITH GRILLED SEASONAL VEGETABLES; THREE BEAN MINISTRONE WITH
BABY SPINACH, SQUASHES AND TOMATOES. BABY ARUGULA SALAD, PICKLED SWEET POTATO, ROASTED FENNEL,

CRISPY PANCETTA, LEMON CORIANDER VINAIGRETTE;

CINNAMON ROLL BREAD PUDDING, CANDIED PECAN

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PLATED DINNER

FIRST COURSE

BOUQUET OF BABY GREENS

CRUMBLLED GOAT CHEESE, CANDIED PECANS, SHAVED GOLDEN BEET, TOASTED BENNE SEED DRESSING

SUMMER TOMATO, AVOCADO & CRAB NAPOLEON

LEMON DRESSED ARUGULA

BABY ROMAINE HEARTS

TOASTED HAZEL NUTS, PICKLED RED ONION, WATERMELON RADISH, HERBED VINAIGRETTE

HONEY ROASTED PEAR

CANDIED WALNUTS, BUTTERMILK BLUE CHEESE, BABY ARUGULA, WHITE BALSAMIC GLAZE

RED QUINOA & CHARRED CORN

CARROT THYME COULIS, BALSAMIC ROASTED MUSHROOMS

BUTTERNUT SQUASH BISQUE

GRILLED GRANNY SMITH APPLES, TOASTED PUMPKIN SEED OIL

TRADITIONAL SHE CRAB SOUP

FRESH CRAB, SHERRY FOAM, SPRING CHIVE

SWEET CORN SOUP

BACON LARDON, CORN SHOOTS, BASIL OIL

CUCUMBER TOMATO GAZPACHO

PICKLED SHRIMP, MICRO GREENS

GOAT CHEESE MOUSSE

RED AND YELLOW BEETS, CHERRY GASTRIQUE, FRISEE, BABY FLOWERS

TOMATO CAPRESE

LAYERED HEIRLOOM TOMATO'S, LEMON SCENTED RICOTTA, BASIL ALMOND PESTO, PEA TENDRILS, BALSAMIC REDUCTION

CAESAR SALAD

ROMAINE HEARTS, TEAR DROP TOMATO, WHITE ANCHOVY, PARMESAN CRISP



PLATED DINNER

ENTRÉE

BRAISED BEEF SHORT RIB

MEPKIN ABBY MUSHROOMS & LOCAL BEAN CASSOULET, CHARRED OKRA, CRISPY SHALLOT, ORANGE GREMOLATA

“ALLEN BROS.” BEEF TENDERLOIN

YUKON GOLD POTATO MOUSSE, POACHED BABY CARROT, BURGUNDY REDUCTION

GRILLED NY STRIP

PARMESAN AND SWEET PEA RISOTTO, RED PEPPER COULIS, SHAVED HEARTS OF PALM

ROASTED LAMB CHOP

WILTED GREENS, ROSEMARY FINGERLING POTATO, MUSTARD DEMI GLACE

SKILLET SEARED SALMON

ACORN SQUASH PUREE, APPLEWOOD BACON, CORN, & POTATO HASH

SEARED AHI TUNA

GARLIC SCENTED JASMINE RICE, COCONUT LEMONGRASS BROTH, GRILLED BOK CHOY, PICKLED FENNEL & RED ONIONS

LEMON HERB GROUPER

SPRING VEGETABLE AND ANDOUILLE SUCCOTASH, SHAVED WHITE ASPARAGUS AND GOLDEN BEET NEST

SEARED SHRIMP OR SCALLOPS

GEECHIE BOY GRITS, SAFFRON TOMATO BROTH, CHARRED SQUASH

COLEMAN ALL NATURAL CHICKEN BREAST

GARLIC WHIPPED POTATO, GRILLED ASPARAGUS, CARAMELIZED ONION JUS

ORANGE GLAZED PORK CHOP

BRAISED WINTER GREENS, MAPLE WHIPPED SWEET POTATO

DESSERT

CHOCOLATE CAKE

PASSION FRUIT COULIS

TURTLE CHEESECAKE

PECAN CARMEL

CRÈME BRULÉE

SLICED STRAWBERRIES, WHITE CHOCOLATE

KEY LIME PIE

GRAHAM CRACKER CRUST

APPLE PIE COBLER

POT DE CRÈME



BUFFET DINNER

FABER STREET

PAN SEARED SALMON

WARM BACON DILL GASTRIQUE

COLEMAN ALL NATURAL CHICKEN

OVER TUSCAN WHITE BEAN & TOMATO STEW

HAND CARVED

ALLEN BROTHERS BEEF TENDERLOIN, HORSERADISH CREAM, BEEF JUS, YUKON GOLD WHIPPED POTATO

BABY ROMAINE HEARTS

TOASTED HAZELNUTS, PICKLED RED ONION, WATERMELON RADISH, HERBED VINAIGRETTE

ROASTED ROOT VEGETABLES

RAINBOW CARROTS, LOCAL BREAD

MADAGASCAR VANILLA BEAN CHEESE CAKE, GINGER SNAP CRUST

EAST BAY STREET

SKILLET SEARED GROUPEL

TOMATO AND CORN CREAM, SHAVED GREEN ONION

BRAISED BEEF SHORT RIB

THYME ROASTED MUSHROOMS, RED WINE REDUCTION, HERB GREMOLATA

HAND CARVED

SLOW ROASTED HONEY BAKED HAM, APPLE PECAN COMPOTE, AU GRATIN POTATOES

BABY GREENS

CRUMBLED GOAT CHEESE, DRIED CRANBERRIES, SLIVERED ALMONDS, SHAVED RADISH, CHICKPEAS,
BLOOD ORANGE VINAIGRETTE

GRILLED ASPARAGUS

LEMON AND SHAVED PARMESAN

KEY LIME PIE

GRAHAM CRACKER CRUST



BREAKFAST

RISE & SHINE

BUTTERMILK WAFFLE OR CRÈME BRULÉE FRENCH TOAST
ASSORTED SYRUPS, WHIPPED BUTTER, FRUIT COMPOTE

APPLEWOOD BACON & HERITAGE SAUSAGE LINK

BUTTERMILK BISCUITS
ASSORTED JAMS, BUTTER

CHEDDAR SCRAMBLED EGGS
SHAVED CHIVES

PEPPER JACK GRITS

HASH BROWNS

ADD ONS:

ASSORTED QUICHES

MADE TO ORDER OMELET BAR

BAR SNACKS

CRISPY WINGS WITH CHOICE OF CLASSIC BUFFALO, BBQ, DRY RUB OR ASIAN SWEET AND SPICY

MIXED NUTS/SNACK MIXES

COUNTRY HAM BISCUITS, RED PEPPER RELISH

STROMBOLI WITH SAUSAGE, PEPPERS AND ONIONS ROLLED IN A TOASTED CRUST

FLATBREADS (SEE DISPLAY SECTION)

WHITE TRUFFLE HERB AND PARMESAN POPCORN

CAB SLIDER, NUESKE'S BACON, BASIL AIOLI, TOMATO JAM, SHARP CHEDDAR

CRAB AND CORN HUSH PUPPIES