



PRIVATE EVENTS SAMPLE MENU

Chef Katie & the Cozy Kitchen team make it easy to plan & execute any celebration with menu options that are versatile and customizable

Creatively tailored Hors D'oeuvres and Heavy Appetizer Displays are perfect for birthday parties, Bar/Baht Mitzvahs, bachelor and bachelorette parties, bridal showers and more

Specialty stations are the perfect compromise between Hors D'oeuvres and a sit down dinner

For a fine dining experience, let us help you customize a five-course sit down dinner

Chef Katie and the Cozy Kitchen staff will help you create the perfect menu

PASSED HORS D'OEUVRES

CITRUS CURED PORK BELLY STEAM BUNS, CUCUMBER PICKLE, GINGER AIOLI, HOISIN LIME, SCALLION

ITALIAN MEATBALLS, WHIPPED RICOTTA, MARINARA

MINI BEEF WELLINGTONS, RARE BEEF, MUSHROOM TART, CARMELIZED ONION, BOURSIN, DEMI GLAZE

MORROCAN SCALLOP, CREAMY GRITS, SPANISH CHORIZO, HOMEMADE TOMATO JAM

HEAVY APPETIZER DISPLAY

DIPS & SPREADS: SPINACH & ARTICHOKE, PIMENTO CHEESE & BACON JAM, CARMELIZED ONION DIP, HUMMUS, VEGETABLE CRUDITE & ASSORTED CRACKERS & BREAD

CHARCUTERIE & CHEESE: HOUSEMADE PICKLES, RED PEPPER JELLY, ASSORTED OLIVES, CANDIED NUTS, DRIED FRUITS, CRACKERS & BREAD

TASTE OF THE SEA: POACHED SHRIMP, LOCAL CRAB DIP, LOBSTER DEVILED EGGS, LOW COUNTRY BOIL SKEWERS

ASIAN STREET FOODS: PORK & SHRIMP POTSTICKERS, PORK BELLY STEAM BUNS, CHILLED RAMEN NOODLE SALAD, FIVE SPICE CHICKEN & CHILI GARLIC PORK LETTUCE WRAPS

MORE MENU OPTIONS ARE AVAILABLE

CARVING STATION

ROASTED FILET OF BEEF

AU JUS | HORSERADISH CREME | HAWAIIAN ROLLS

HERB ROASTED TURKEY

GRAVY | CRANBERRY APPLE RELISH

APPLE CIDER & BOURBON GLAZED PORK LOIN

SLOW ROASTED PORK | BROWN SUGAR | BOURBON |
CANDIED APPLES

WHOLE ROASTED SALMON

CARAMELIZED FENNEL | ORANGE | OLIVE OIL | SEA SALT

SALADS/VEGGIES/STARCH

ISREALI COUSCOUS SALAD

WILD ARUGULA, CHERRY TOMATOES, DRIED
CRANBERRIES, PECORINO, BASIL BUTTERMILK DRESSING

CAULIFLOWER GRATIN

CHEESE FONDUE | GRUYERE | PARMESAN

SWEET POTATO CASSEROLE

BROWN SUGAR | CINNAMON | BROWN BUTTER | PECANS

ROASTED VEGETABLE PLATTER

SEASONAL ROASTED VEGETABLES | OLIVE OIL | SALT |
PEPPER

ROASTED BRUSSEL SPROUTS

SMOKED BACON | WHOLE GRAIN MUSTARD | CREAM |
PARMESAN CHEESE

MORE MENU OPTIONS ARE AVAILABLE

SPECIALTY STATIONS

SOUTHERN ANTIPASTO

HOUSEMADE PICKLES & CHOW CHOW, PIMENTO CHEESE & BACON JAM, BOILED PEANUT HUMMUS, BENTONS COUNTRY HAM, DEVILED EGGS, MINI BISCUITS, CORNBREAD MUFFINS, RED PEPPER JELLY

TACO BAR

SMOKED MOJO PULLED PORK
GREEN CHILI SMOKED CHICKEN
ACCOMPANIMENTS: SHREDDED CABBAGE, ESCABACHE, DICED ONION, CHARRED PINEAPPLE SALSA, GUACOMOLE, COITIJA CHEESE, CHIMMICHURRI, AJI AMARILLO & FRESH LIME

LOW COUNTRY FAVORITES

SHRIMP & GRITS & LOW COUNTRY BOIL

BACKYARD BBQ

PULLED PORK, CHIPOTLED RUBBED BEER CAN CHICKEN, BROCOLLI SLAW, SOUTHERN MAC & CHEESE, GREEN CHILI CORNBREAD

SLIDER STATION

ADOBE PULLED PORK, APPLE SLAW WITH SC VINEGAR SAUCE,
BEEF & BLUE SLIDER, CARAMELIZED ONIONS, HOMEMADE TOMATO JAM
KOREAN PULLED CHICKEN, CHARRED PINEAPPLE SALSA, KIMCHI SLAW

MORE MENU OPTIONS ARE AVAILABLE



THE STEAKHOUSE

HERB CRUSTED BEEF TENDERLOIN
DECONSTRUCTED WEDGE SALAD
TWICE BAKED POTATO BAKE
ROASTED SEASONAL VEGETABLES
OLD-FASHIONED YEAST DINNER ROLLS

ITALIAN BISTRO

CLASSIC OR VEGETABLE LASAGNA
MEATBALLS WITH MARINARA & WHIPPED RICOTTA
POTATO GNOCCHI WITH ROASTED BRUSSEL SPROUTS,
WHOLE GRAIN MUSTARD, SMOKED BACON &
PARMESAN CREAM SAUCE
KALE & ROMAINE CAESAR

ASIAN STREET FOODS

FIVE SPICE CHICKEN & CHILI GARLIC PORK LETTUCE
WRAPS, HOISIN LIME, SAMBAL, TOASTED PEANUTS,
BEAN SPOUTS , CILANTRO, THAI BASIL
CHILLED RAMEN NOODLE SALAD
PORK BELLY STEAM BUNS
SHRIMP TOAST

OPA

LEMON & HERB ROASTED CHICKEN
LAMB MEATBALLS
LEMON & DILL ROASTED POTATOES
TABBOULEH SALAD
HUMMUS, TZATZIKI & PITA BREAD

MORE MENU OPTIONS ARE AVAILABLE



PLATED DINNERS

SALADS

CHARLESTON CHOPPED

WILD ARUGULA, ISLREALI COUSCOUS, ROASTED CORN,
CHERRY TOMATOES, DRIED CRANBERRIES, TOASTED
SUNFLOWER SEEDS, PECORINO CHEESE, BASIL
BUTTERMILK DRESSING

OR

HARVAST SALAD

GRANNY SMITH APPLE, SLICED STRAWBERRIES,
CANDIED NUTS, GOAT CHEESE, PRESERVED LEMON
VINAIGRETTE

ENTREES

LEMON & HERB ROASTED CHICKEN BREAST

CREAMY PARSNIP PUREE, ROASTED HEIRLOOM
CARROTS, CHICKEN AU JUS

OR

SLOW ROASTED FILET OF BEEF

ROASTED GARLIC MASH POTATOES, BALSAMIC
GLACED ONIONS, RED WINE DEMI GLAZE

OR

APPLE CIDER BRINED PORK TENDERLOIN

SWEET POTATO PUREE, PARMESAN WHOLE GRAIN
MUSTARD ROASTED BRUSSEL SPROUTS

WINE PAIRINGS/SERVICE UPON REQUEST

MORE MENU OPTIONS ARE AVAILABLE

FOR MORE INFORMATION:

CHEFKATIE@COZYKITCHEN.NET

TEXT OR CALL 843-823-1499

WE LOOK FORWARD TO SERVING YOU

