

All Inclusive Menu Packages

Packages are plated and per person (minimum 10 people)

Brunch

\$20 per person

7am until 3pm

STARTER

BEIGNETS

berry coulis, powdered sugar

ENTRÉE

SWEET POTATO PANCAKES

CLASSIC BREAKFAST*

two eggs any style, choice of bacon or sausage, grits or breakfast potatoes, biscuit

SHRIMP & GRITS

INCLUDES

coffee, juice, and hot tea



FORAGERS FILET

Lunch

\$21 per person

11am until 4pm

STARTER

SOUP OF THE DAY

HARVEST SALAD

cucumbers, sliced tomatoes, red wine vinaigrette

ENTRÉE

†Sandwiches with choice of potato salad or coleslaw

TUSCAN GRILLED CHEESE†

tomatoes, basil, cheddar cheese, american cheese, sourdough bread

HAM & BRIE†

Black Forest ham, brie, herb aioli and fried green tomatoes on a toasted croissant

GRILLED CHICKEN SALAD†

grilled chicken over mixed greens, sun-dried cranberries, pecans, gorgonzola and red wine vinaigrette

DESSERT

chef's feature dessert

INCLUDES

iced tea, soda, and coffee

Dinner

3 for \$50

4:00pm until close

STARTER

HARVEST SALAD

cucumbers, sliced tomatoes, red wine vinaigrette

FRIED GREEN TOMATOES

pimento cheese, tomato bisque, pepperonata, aged balsamic glaze

ENTRÉE

ROASTED CHICKEN*

sweet potato mashers, roasted broccolini, chicken veloute

FORAGERS FILET*

grilled filet, truffle whipped potato, port reduction, mushrooms

CATCH OF THE DAY*

red rice risotto, fennel nage, corn salsa, crawfish

DESSERT

chefs selection of house made desserts

Dinner

4 for \$60

4:00pm until close

STARTERS

FAMILY STYLE APPETIZERS

SHRIMP & PANCAKES

FRIED GREEN TOMATOES

SALAD & SOUP

HARVEST SALAD

cucumbers, sliced tomatoes, red wine vinaigrette

SOUP OF THE DAY

ENTRÉE

DAY BOAT SCALLOPS*

butternut squash puree, seasonal vegetables, leeks, daikon radish

CATCH OF THE DAY*

red rice risotto, fennel nage, corn salsa, crawfish

ELI'S ESPRESSO RUBBED RIBEYE*

grilled espresso ribeye, caramelized onions, asparagus, whiskey jus

DESSERT

chefs selection of house made desserts

Please **"ALERT"** your server if you have any food allergies.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLEASE NOTE: *Does not include 18% Service Charge or delivery fee (if applicable). **Private Room \$2000 Food and Beverage minimum Friday/Saturday. \$1200 for Sunday to Thursday. Private room includes tables, chairs and linens with standard centerpieces.

129 Meeting Street | 843.405.5115 | ElisTable.com