

THE CREEK CLUB AT ION

Creating a menu that is signature to you and your event is what's important to us. That is why we have designed several options for your review. Our Executive chef has created the menus with you the host in mind. A variety of passed hors d'oeuvres, chef attended stations, display stations, buffet menus as well as served dinners are offered giving you the ultimate choice to customize your menus to perfection.

44 Saturday Rd, Mt. Pleasant, SC 29464
Phone: 843-606-2083 Fax: 843-606-2085
www.ioncreekclub.com

*all prices are per person and subject to
20% service fees and sales tax

Seafood

She Crab "shooter" topped with lump crab, crème fraiche and sherry	\$2.25
Crab Bruschetta lump crab and sautéed sweet peppers with arugula on grilled ciabatta	\$3.00
Creole Blue Crab Gratin sweet blue crab, Creole spices and cheese served in spoons with a cracker garnish	\$2.75
Smoked Salmon Canapé smoked salmon on cucumber chips with dill crème fraiche and caper oil	\$3.00
Tuna Spoons seared ahi tuna with green tomato salsa	\$3.00
Sweet and Tangy Shrimp grilled honey Dijon glazed local shrimp on a sesame crisp with candied ginger and scallion	\$3.00
Mini Crab Cakes panko dusted lump crab cakes with an old bay aioli	\$3.00
Local Shrimp Cocktail chilled poached shrimp with a zesty cocktail sauce	\$2.50
Seared Scallop Spear pan seared diver sea scallops with a tropical relish	\$3.00
Island BBQ Skewers shrimp or scallops wrapped with apple wood smoked bacon brushed with a grilled pineapple BBQ sauce	\$3.00
Fried Oyster served on a black eyed pea cake with tartar sauce	\$3.00
Lobster Mac-n-Cheese delicious mac-n-cheese served on bouillon spoons	\$3.00

Passed Hors D'oeuvres

Beef, Chicken, etc...

Beef tenderloin crostini thinly sliced tenderloin with gorgonzola cheese and a cranberry horseradish cream on toasted sourdough	\$3.00
Blackened tenderloin Blackened tenderloin served on grilled french bread with baby greens and a steak sauce vinaigrette	\$3.00
Kobe Sliders mini Kobe beef burgers with smoked cheddar cheese, shaved red onion and tomato jam on toasted brioche rounds	\$3.00
Tenderloin Biscuits oven roasted beef tenderloin on a biscuit with mandarin cranberry chutney	\$3.00
ION Meat Loaf Shooter meat loaf made with Kobe beef served in a shot glass with red eye gravy drizzle	\$3.00
Satays satays are available with beef and chicken with chefs pairing of appropriate sauces a sample of sauces... Thai peanut, stone fruit aioli, Caribbean béarnaise, chipotle aioli, hoisin, curry	\$2.50 - \$3.00
Down Home Pot Stickers pan fried chicken and cabbage pot stickers with a red eye gravy drizzle	\$2.50
Caribbean Chicken Beggars Purse made with a mango salsa	\$2.50
BBQ Johnny Cakes pulled pork BBQ served on Johnny cakes	\$2.50
Herb Seared Lamb Pops seared lamb chops with a balsamic reduction	\$3.50
Duck Confit duck confit on a wonton spoon with a golden peach barbeque sauce	\$3.00
Prosciutto Wrapped Asparagus grilled asparagus and herbed goat cheese wrapped with prosciutto	\$3.00

Passed Hors D'oeuvres... continued

Vegetarian

Tuscany Bruschetta sundried tomato tapenade on grilled ciabatta	\$2.00
Lowcountry Grilled Cheese classic tradition of pimento cheese sandwiches	\$2.00
Caprese Crostini heirloom tomatoes, Maytag blue cheese, fresh mozzarella and basil with a balsamic reduction on toasted sourdough	\$2.00
Mushroom Buttons mushroom caps stuffed with herbs and goat cheese	\$2.00
Sweet Potato Fries sweet potato fries served with blue cheese sauce	\$3.00
Asparagus Fries Beer battered asparagus with cajun aioli	\$3.00

Hors D'oeuvre Displays

Artisan Cheese & Fruit Array wedges of hand wrapped brie, two year old Wisconsin cheddar, Maytag blue cheese, smoked gouda and herb havarti served with fancy crackers, sliced baguette, grapes, melon and berries	\$6.50
Domestic Cheese Tray offered with assorted crackers, grapes and berries	\$4.95
Antipasto lavish display of roman artichokes, asparagus, portabella mushrooms, balsamic marinated onions, pepperoncini, roasted red peppers, mozzarella, salami, capicola and mortadella with artisan breads and evo	\$8.95
Bruschetta Trio Bar three variations of bruschetta - sundried tomatoes and olives – fresh tomatoes and basil – crab and sweet peppers – served with baskets of toasted baguette and grilled ciabatta bread	\$6.95
Sushi Bar sushi rolls- California, veggie and spicy tuna with pickled ginger and wasabi -Additional sushi options are available	\$9.00
Smoked Salmon Bar sliced smoked salmon, roasted vegetables served with crostinis and assorted crackers and herb cream cheese	\$8.00

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Hors D'oeuvre Displays

Gourmet Crudités/Charcuterie assorted gourmet meats, pates, terrines with whole grain and dijon mustards, pepper jams and smoked salmon with fresh dill, onion, capers, egg, crème fraiche. Assorted imported and domestic cheeses with assorted seasonal fruits with marinated, pickled and raw vegetables assorted dips and deviled eggs with dried fruit and nuts and assorted artisan breads	\$17.00
ION Lawn Party traditional local shrimp cocktail, chilled spinach herb goddess dip with grilled ciabatta toast points, baked brie en crouete with boysenberry jam, shaved almonds and toast points, herb chicken salad mini croissants, chilled poached asparagus with citrus aioli and seasonal melon, berries and grapes	\$19.00
Battery Lawn Party lowcountry pimento cheese mini sandwiches, traditional southern ham biscuits, Charleston pickled shrimp, southern deviled eggs, pickled and raw vegetables with assorted seasonal melon	\$19.00
From the Docks chilled local shrimp cocktail, chilled fresh oysters and clams on the half shell with a trio of sauces, chilled smoked mussels, and a cold Charleston blue crab dip	market price
From the Garden trio of salad- traditional Caesar with parmesan croutons and shaved parmesan, baby greens with carrots, red onions and herb croutons with a balsamic vinaigrette and a fresh seasonal garden vegetable pasta salad with an herb aioli	\$6.00

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Hors D'oeuvre Displays ...continued

Seared ahi tuna sesame seared tuna with a green tomato salsa and cilantro syrup	\$8.00
Crab cakes served with a traditional remoulade	\$9.00
Oysters on the half shell oysters on shaved ice with a trio of sauces	\$10.00
Oysters Rockefeller baked oysters with spinach, onion and parmesan	\$8.00
Classic Shrimp Cocktail chilled local shrimp on shaved ice with cocktail sauce	\$10.00
Lowcountry Pickled Shrimp southern classic pickled shrimp with sweet onions, capers and lemon	\$7.00
Charleston Blue Crab Dip cold blue crab dip served with assorted crackers	\$6.00
Southern Ham Biscuits buttermilk biscuits with country ham and a sweet honey butter	\$5.50
Tenderloin Biscuits cheddar biscuits with shaved tenderloin and caramelized onion jam	\$6.50
Grilled asparagus asparagus with a citrus aioli	\$2.50
Baked Brie en croute with puff pastry, raspberry jam and toasted spiced pecans	\$6.00

Attended/Action Stations * chef fees additional

Small plate

Caribbean Crab Cake lump crab meat and island spices with a mango and pineapple pico de gallo	\$11.50
Lowcountry Shrimp –n- Grits seared local shrimp and andouille sausage over stone ground grits with a tasso cream	\$10.00
Risotto assortment of fresh ingredients for your guest to choose from	\$11.00
Pasta choice of two pasta styles- bucatini, farfalle, penne, fettuccine, tagliatelle, orechiette choice of two sauces – marinara, alfredo, garlic and oil, Bolognese, rose cream, carbonara	\$10.00
add grilled chicken	\$2.00
add grilled shrimp	\$3.00

Themed Stations

Italian antipasti, caprese salad, eggplant parmesan, seared chicken and fresh tomato bucotini, focaccia bread, evo, balsamic vingar and fresh grated parmesan	\$12.00
BBQ from the South slow cooked pulled pork bbq with a Carolina gold 'Q sauce , southern sweet coleslaw, mac-n-cheese, hoppin' john and sweet cornbread	\$12.00

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Attended/Action Stations... continued

* chef fees additional

Small plates

Braised Meats

Pork Belly \$11.00
slow braised pork belly with a herb crust and cranberry
orange chutney

Beef Short Ribs \$10.00
porter braised short ribs with pan gravy

Poultry

Grilled Quail \$10.00
herb rubbed grilled split quail with a blackberry
balsamic reduction

Pecan Encrusted Chicken \$9.00
pan fried pecan encrusted chicken with a peach chutney

Braised Duck Quarters \$10.50
fall/winter... red wine braised duck with creamy grits and
aus jus. spring/summer... olive oil braised duck with a
warm white bean and asparagus salad

Roasted Cajun Turkey \$9.00
Roasted turkey breast with a cranberry and sweet pepper
chutney

Seafood

Pan Roasted Snapper \$11.00
pan roasted snapper with a tomatillo salsa verde

Oven Baked Flounder \$10.00
oven baked flounder with a tomato and red onion relish

Baked Grouper \$12.00
parmesan breadcrumb and applewood smoked bacon
encrusted grouper with a roasted red pepper butter

Seared Ahi Tuna \$11.00
cilantro rubbed seared tuna with an avocado and green
tomato salsa fresco

Carving Stations

* chef fees additional

Roasted Beef Tenderloin \$14.00
herb rubbed tenderloin with a bourbon demi-glace

Roasted Prime Rib \$11.00
peppercorn rubbed, served with aus jus and horseradish
cream

Roasted Top Round of Beef \$9.00
roasted top round beef served with aus jus

Roasted turkey Breast \$9.00
roasted breast of turkey, fresh sage aioli and a cranberry
orange chutney

Roasted Leg of Lamb \$11.00
herb roasted lamb rack with cabernet demi-glace

Roasted Pork loin \$9.00
roasted pork loin with a blackberry port demi-glace

Dinner Buffet

Italian \$27.00
antipasti, caprese salad, eggplant parmesan, fettucine
alfredo, shrimp scampi, chicken marsala, and focaccia
bread and evo

Deep South \$28.00
Southern fried chicken, slow cooked pulled pork bbq,
braised country style pork ribs, with a duo of sauces,
blue cheese coleslaw, mac-n-cheese, mashed sweet
potatoes, lowcountry red rice and sweet cornbread with
honey butter

Country French \$38.00
baby greens salad with candied pecans and a red wine
vinaigrette, oven roasted salmon with a fresh dill
hollandaise, coq au vin with natural au jus, roasted pork
loin with a brandy cream, wilted greens and au gratin
potatoes with baguettes and herb whipped butter

Lowcountry Traditions \$30.00
local greens salad with a sweet balsamic vinaigrette, fried
turkey with a southern pan gravy, Charleston shrimp-n-
grits with tasso gravy, brown sugar glazed country ham,
cornbread stuffing, sweet potato mash, collard greens,
succotash, sweet cornbread, biscuits and honey butter

Plated and Served Entrée Selections

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Soups and Salads

She Crab Soup	\$6.00
Lobster Bisque	\$7.00
Corn Chowder	\$4.00
Watermelon Gazpacho	\$4.00
French Onion Soup	\$5.00
"Simple "Baby Greens Salad	\$5.00
Iceberg Wedge Salad	\$5.00
Spinach Salad	\$6.00
Caesar Salad	\$5.00
Caprese Salad	\$6.00

Entrees

Poultry

Pecan Encrusted Chicken	\$20.00
pan fried pecan encrusted chicken with a housemade peach chutney with maple mashed sweet potatoes and sautéed summer squash	
Oscar Scaloppini Chicken	\$24.00
pan sautéed chicken scaloppini with lump crab, capers and lemon beurre blanc over garlic mashed potatoes with sautéed julienned vegetables	
Florentine Roulade of Chicken	\$23.00
roulade of chicken, spinach, sun dried tomatoes and sweet roasted garlic with a chardonnay pan sauce over parmesan risotto with sautéed julienned vegetables	
Herb Roasted Cornish Game Hen	\$26.00
herb roasted game hen with garlic mashed potatoes sautéed summer squash and a tarragon pan gravy	
Seared Duck Breast	\$29.50
pan seared duck breast finished with a spiced stone fruit chutney over stone ground grits with sautéed julienned vegetables	

Beef, Pork, Lamb

Filet Mignon	\$38.00
grilled filet mignon with cognac peppercorn cream sauce with a potato napoleon and grilled asparagus	
Steak Au Poivre	\$26.00
pan seared peppercorn encrusted NY strip steak with a sherry cream sauce over mashed potatoes with grilled asparagus	
Prime Rib	\$28.00
oven roasted prime rib with a wild mushroom pan gravy with roasted potatoes and southern succotash	
Porter Braised Beef Short Ribs	\$26.00
slow porter braised short ribs over stone ground grits with roasted carrots and pan gravy	
Roasted Pork loin	\$24.00
roasted pork loin served with a blackberry port pan gravy over garlic mashed potatoes with sautéed julienned vegetables	
Ossu Bucco	\$36.00
traditional roasted veal shanks with herb mashed potatoes and julienned vegetables	
Herb Roasted Rack of Lamb	\$40.00
herb and dijon rubbed roasted rack of lamb with a balsamic reduction vidalia onions and roasted potatoes	

Plated and Served Entrée Selections... continued

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Seafood

Crab Cakes	\$24.00
panko dusted pan fried crab cakes with green tobasco buerre blanc collard greens and stone ground grits	
Pan Roasted Grouper	\$26.00
pan roasted grouper with a southern succotash and a whole grain mustard cream with garlic mashed potatoes	
Stuffed Flounder	\$34.00
cornmeal crusted oven roasted flounder with Dungeness crab and shrimp stuffing with herb cream red bliss potatoes and sautéed julienned vegetables	
Lowcountry Shrimp-n-Grits	\$18.00
pan seared local shrimp and andouille over stone ground grits with a tasso gravy	
Grilled Salmon	\$22.00
grilled salmon filet with basil pesto over parmesan mashed potatoes with sautéed julienned vegetables	
Stuffed Lobster	market price
crab stuffed whole Maine lobster with a roasted red pepper butter over jasmine rice with pan seared asparagus	
Honey Glazed Snapper	\$24.00
honey glazed snapper with a Creole sauce over jicama slaw with squash casserole	
Sesame Seared Ahi Tuna	\$26.00
sesame encrusted seared tuna with ponzu over Asian slaw and an edamame succotash	
Pacific Rim Salmon	\$25.00
pan seared salmon with a ginger soy glaze over cool cucumber salad and chili mayo	
Seared Sea Scallops	\$26.00
seared jumbo scallops with a sweet silver queen corn veloute on a bed of jasmine rice with sautéed julienned vegetables	

Duo Plates

Grilled petite Filet and Cold Water Lobster Tail	\$39.00
finished with a grand marnier mandarin butter over parmesan mashed potatoes with grilled asparagus	
Grilled Petit Filet and Crab Cake	\$35.00 with a béarnaise sauce over stone ground grits with collard greens
Grilled Petit Filet and Jumbo Shrimp	\$38.00
with a roasted pepper butter over parmesan risotto with sautéed julienned vegetables	

Sides

all sides are \$3.00

Stone Ground Grits
Cheesy Grits
Herb Roasted Potatoes
Parmesan Mashed Potatoes
Garlic Mashed Potatoes
Maple Sweet Mashed Potatoes
Wild Rice Pilaf
Southern Yellow Rice Pirlou
Jasmine rice
Parmesan Risotto
Collard Greens
Sautéed Summer Squash
Grilled Asparagus
Sautéed julienned seasonal Vegetables

Desserts

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Plated Desserts

Fresh berry Napoleon with vanilla custard	\$7.00
Banana Pecan Bread Pudding with crème anglais	\$6.00
White Chocolate Macadamia Nut Cheesecake	\$7.00
Twin Chocolate Terrine- white and dark chocolate	\$7.00

Pick up Sweets

Tart assortment	\$4.00
assorted mini tarts – key lime, chocolate mousse, bourbon pecan, kahlua cheesecake	
Cupcake assortment	\$3.00
assorted cupcakes- chocolate, vanilla, German chocolate, red velvet, carrot	
Cookie assortment	\$3.00
assorted cookies- chocolate chip, oatmeal, snickerdoodle, mint chocolate chip	

From the Bar

We offer multiple bar packages with 3 tiers to our hosted bar package, as well as offering beer and wine only packages.

We also offer passed wine and champagne service with dinner billed on a consumption basis

-Hosted Bar-

based on a flat fee per person for the time frame of your event. Subject to service fees and tax.

All assorted sodas, juices, garnish, ice and mixers are included

Silver tier

\$17/person for 3 hours.

\$5/person each additional hour

fris vodka, seagrams gin, seagrams rum, jim beam bourbon, canadien club blend, dewars scotch domestic beers and sycamore lane wines

Beer and wine only

\$12/person for 3 hours.

\$3/per person each additional hour

Gold Tier

\$21/person for 3 hours.

\$6/person each additional hour

absolute vodka, beefeater gin, cruzan rum, makers mark bourbon, canadien club reserve, chivas regal 12 scotch import, domestic beers and beringer wines

Beer and wine only

\$16/person for 3 hours.

\$4/person each additional hour

Platinum Tier

\$27/person for 3 hours.

\$7/person each additional hour

belvedere vodka
plymouth gin
10 cane rum
makers mark bourbon
canadien club classic
the glenlivet 12 single malt scotch
domestic beers
import beers
craft brewed beers
and wines from
chateau st michelle winery

Beer and wine only

\$22/person for 3 hours.

\$5/person each additional hour

Wine Selections

silver

Sycamore Lane
chardonnay, pinot grigio,
white zinfandel, merlot,
cabernet sauvignon

gold

Beringer
chardonnay,
sauvignon blanc,
pinot noir, merlot, cabernet

platinum

Chateau St. Michelle
chardonnay,
sauvignon blanc, merlot,
cabernet sauvignon

Rodney Strong
pinot noir

also available
a reserve captains list. *Ask
for pricing

Champagne Toasts \$3/person

Signature Specialty Cocktails also available