



Charleston, SC  
papagrandecomfort@gmail.com

## Private Dining Menus

### PASSED APPETIZERS

#### Pick up to four

#### SEAFOOD

**Mini Lobster Roll** classic prep

**Mini Crab Cakes** creole remoulade

**Seared Scallop** bacon relish

**Tuna Tartare** chili vin, jicama, on rice cracker

**BBQ Shrimp** wrapped in apple smoked bacon

#### MEAT

**Homemade Meatballs** baked veal, pork, beef meatballs, marinara, fontina

**Buttermilk Fried Chicken & Waffle Bites** chili peach syrup

**Mini Chicken Taco** adobo braised chicken, pico de Gallo, sour cream, avocado

**Beef Short Rib Crostini** chimichurri

**Buffalo Chicken Bites**

**Jalapeno Bacon Wrapped Kielbasa** honey Dijonnaise

#### VEG

**Mushroom Crostini** arugula, lemon, parm, evoo

**Greek Veg Skewer** cucumber, tomato, feta

**Herb Goat Cheese Phyllo Cup** fig jam

**Spinach Artichoke Cups**

**Falafel Bites** tahini sauce

**Crispy Polenta Cakes** smoked paprika aioli



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### STATIONARY APPETIZERS

#### Platters Priced per platter

Small (20 people ), Medium (50), Large (100 people)

**Vegetable Crudite** Selection of crisp vegetables served with housemade dressings

**Fruit** seasonal fruit and berries

**Domestic Cheese and Fruit** assortment of hard and soft cheeses, served with seasonal fruit and crackers

**Imported and Local Farmstead Cheese and Fruit** assortment of artisan and imported cheeses, berry compote, local honey, with fresh fruit and crackers

**Tuscan charcuterie** An assortment Italian meats with marinated olives, pickled vegetables served crostini

**Mediterranean** Baba Ganoush, hummus, tzatziki sauce, served with crisp vegetables and seasoned pita

**Caprese** Buffa Mozzarella, fresh cut basil, roasted red peppers, heirloom tomatoes, marinated artichoke, Balsamic glaze



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### STATIONARY APPETIZERS

#### SLIDER STATION

Served with condiments: ketchup, honey mustard, local BBQ sauce  
assortment of all 3 varieties classic cheeseburger, pulled pork and fried chicken

#### TACO BAR

Includes: refried beans, pickled onions, banana peppers, shredded cheddar jack cheese, hot sauce,  
shredded lettuce, pico de gallo, sour cream, flour tortillas

*Choice of:*

Carne Guisada (stewed beef)

Adobo Chicken

Baja Fish (white fish)

#### SOUPS

**New England Clam Chowdah** - House made chowder, chock-full of fresh local shucked clams,  
potatoes and local smokehouse slab bacon.

**Add Rhode Island clam fritters price per person**

**Firehouse Short Rib Chili** - Specialty recipe from our Chef and former FDNY firefighter.

Braised short rib cooked in its own juices. Topped with cheddar jack cheese,  
lime crema and crispy tortilla strips on the side

**Tomato Bisque**- Fire roasted San Marzano tomatoes and aromatics,  
pureed into a tangy reminder of your childhood. Garnished with grilled cheese croutons.

#### SALADS

**Beet**- Pickled onions and herb goat cheese

**Greek Orzo** - Feta, olives, red onion, tomato, herbs

**Texas Caviar**- Black beans, bell pepper, corn, red onion, cilantro, tomato

**Caprese**- Tomato, mozzarella, basil, balsamic drizzle

**Watermelon**- Feta cheese, mint

**Mixed green**- Shaved carrots, English cucumbers, pickled onions, grape tomatoes and bell pepper.



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### BUFFET ENTREE

#### Priced per person

Each served with choice of pasta, rice or potato purée

#### BEEF

**Fig and Bourbon Glazed Short Rib**

**Chimichurri New York Strip Loin**

**Meatballs Pomodoro** Our house blend of veal, pork, beef and herbs smothered with marinara sauce and topped with shaved Parmigiano-Reggiano

#### CHICKEN

**Lemongrass/ Ginger Statler Chicken Breast** with coconut cream Thai curry sauce and mango pico

**Pans Roasted Harissa Chicken** with creamy cilantro tahini sauce

**Chicken Marsala**-Pan seared chicken breast smothered in a wild mushroom Marsala wine sauce

**Chicken Saltimbocca**- crispy prosciutto, topped with mozzarella

**French Onion Chicken**- Tender sous vide chicken breast topped with french style caramelized onions and bubbling with melted aged gruyere

#### SEAFOOD

**Shrimp Scampi** with Capellini Pasta

**Seared Halibut** with lemon caper sauce

**Ginger Butter poached Salmon**

#### VEG

**Spring veg Risotto** topped with cherry vin reduction and shaved fontina

**Ratatouille** Seasonal vegetable casserole

**Cauliflower Au-Gratin** Roasted cauliflower covered with silky fontina cheese sauce and topped with garlic panko

**Bacon Bourbon Brussel Sprouts** Fire roasted sprouts tossed with local applewood smoked bacon lardon and finished with our house bacon fat-bourbon vinaigrette



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### DESSERTS

Pick two

**Warm Brownies** - Dusted with powdered sugar and drizzled with caramel sauce

**Lemon panna cotta cups** - topped with berry compote

**Churros** - tossed in cinnamon/ sugar. Served with chocolate and caramel sauce

**Chocolate chip cookie lollipops**

**Mini raspberry cheesecake chimichangas**