

CATERING MENU

(For 20 guests or more)

Have it here or take it home! Let us host your event at the restaurant for a no stress/no mess occasion, or tell us when & we will have it ready for you to pick up at any location!

Taco Station (not available for off-premise)

Served with shredded lettuce, cheddar cheese, sour cream & salsa.

Beef * Chicken * Black Bean

Choose one = \$9 per person All three = \$12 per person

House Smoked Pulled Pork

Served with slider buns & slaw
\$9 per person

Chicken Salad Sandwiches	\$7 per person
Classic BLT with herb mayo	\$7 per person
Tailgate Dip with tortilla chips	\$4 per person
Fruit & Veggies w/Roasted Garlic Hummus	\$3.5 per person
Pimento Cheese w/crackers, grapes & nuts	\$3.5 per person
Mac & Cheese	\$3 per person
Collard Greens	\$3 per person
Potato Salad	\$3 per person
Pasta Salad	\$3 per person

Tax, Gratuities and Beverages are NOT Included in pricing



SPECIAL EVENTS MENU



Rehearsal, Wedding & Anniversary Dinners
Business Meetings * Bridal & Baby Showers
Birthday Parties * Corporate Events

828 Savannah Hwy.
Charleston, SC 29407
843.377.1300

1440 Ben Sawyer Blvd.
Mt. Pleasant, SC 29464
843.606.2900

9800 Dorchester Road
Summerville, SC 29485
843.576.1111

www.TriangleCharAndBar.com

Dinner Menu

THREE OPTIONS

- Option #1 - \$24 per person - Choice of two courses
Option #2 - \$26 per person - Choice of three courses
Option #3 - \$28 per person - Includes all four courses

*All options include a choice of non-alcoholic beverage.
Tax and Gratuities are NOT included in price per person*

SALADS- CHOICE OF ONE

Mixed Green Salad * Classic Wedge Salad

APPETIZERS - CHOICE OF ONE

Roasted Garlic Hummus

House-made & served with crackers & fresh cut vegetables

Classic Tomato Bruschetta

Diced tomato, garlic, onion, basil, olive oil & Italian seasonings served on a grilled crostini, topped with parmesan

Grit Bites

Our cheddar-jalapeno grits, breaded & lightly fried, served with a sweet-chili peach glaze

Black Bean Egg Rolls

Chipotle black beans & pepper-jack cheese stuffed egg rolls, served with a chipotle sour cream

DESSERTS- CHOICE OF ONE

Warm Brownie Sundae * Homemade Snickers Pie
Cinnamon Roll Bread Pudding

Dinner Menu

ENTREES - CHOICE OF THREE

Beef Tenderloin

8oz grilled tenderloin in a demiglace served with goat cheese whipped potatoes and seasonal vegetable

Chicken-Sweet Corn Quinoa

Grilled chicken breast served over a bed of quinoa tossed with sweet corn, smoked bacon, white onion, broccolini and parmesan

Spaghetti Squash

Local grilled shrimp tossed with spaghetti squash, tomatoes, spinach, garlic, white wine & herbs, topped with feta cheese

The Boss Hog

One of our signature grass fed burgers, topped with pimento cheese, bacon & caramelized onions.
Served with house-made potato chips

Honey Glazed Salmon

Grilled fillet of Salmon served with garlic potatoes & seasonal vegetables, finished with a honey-dijon glaze

Mahi Mahi Tacos

A local favorite...flour tortillas stuffed with seasoned mahi mahi, slaw, tomatoes & scallions.
Served with salsa verde & chipotle sour cream

(Vegetarian options are available upon request)