



STEELBACH

BANQUET AND EVENT MENU

FOR ALL INQUIRIES CONTACT
STEELBACH@BE1CONCEPTS.COM

BUTLER PASSED APPETIZERS

PER PIECE

BEEF JERKY

grass fed sirloin, peppercorn, soy, garlic

TUNA POKE

Carolina gold rice crisp, avocado, togarashi, cilantro, sweet soy

BUFFALO CAULIFLOWER

grilled florets, Frank's Red Hot, rogue bleu cheese, celery

CHICKEN BISCUITS

buttermilk biscuits, honey hot sauce, bread and butter pickles

HAM AND CHEDDAR BISCUIT

buttermilk biscuit, country ham, aged Florida cheddar

SEASONAL SOUP SHOOTER

scratch soup that changes with the seasons

FAUX FOIE TOAST

sourdough, chicken liver mousse, prickly pear, shallot

ROLLED SHRIMP

gulf shrimp, kimchi puree, thai basil, navel thai chili

BEETS

roasted beets, golden beet puree, citrus, mint, hazelnut, goat cheese

PORK SHANK TACO

smoked shank, tortilla, Napa cabbage, lime, chipotle, cilantro

LOBSTER ROLL

brioche roll, Maine lobster, tarragon, celery, lemon

SHRIMP ROLL

brioche roll, gulf shrimp, Meyer lemon, dilled potato chips

DAYBOAT CEVICHE

locally sourced snapper, leche de tigre, cilantro, serrano, endive

SHRIMP COCKTAIL

citrus poached shrimp, cocktail sauce, Meyer lemon

STATIONED APPETIZERS

PER PERSON

LOCAL CHEESE DISPLAY

hand-picked cheese assortments
served with dried fruits, nuts, breads and crackers

CURATED CHARCUTERIE DISPLAY

hand-selected varieties of cured meats, ranging from soppressata and 'nduja to tasso and prosciutto
served with local fruits, nuts, mustards, breads and crackers

SMOKED FISH SPREAD

locally sourced fish smoked in-house and carefully mixed with cream cheese, IPA mustard, tarragon and sriracha
served with in-house pickled vegetables, crackers, breads and hot sauces

LOCAL VEGETABLE CRUDITE

a selection of raw, grilled and pickled seasonal vegetables
served with Georgia peanut hummus, Steelbach ranch and traditional hummus

SUSHI AND SASHIMI PLATTER

an artful selection of handcrafted rolls and fresh fish
served with fresh wasabi, ginger and soy sauce

RAW BAR

fresh local oysters, crab legs, poached shrimp and ceviche
served with cocktail, lemon dill and a selection of hot sauces

CHEF ATTENDED STATIONS

PER PERSON

SKIRT STEAK

marinated skirt steak, cilantro chimichurri, peanut romesco

COWBOY

grilled ribeye steaks, charred onion, pickled onion, potato puree

TENDERLOIN

porcini rubbed filet, truffled potato, bordelaise

PLATED DINNER ONE

YOUR GUESTS WILL HAVE THE OPTION TO CHOOSE FROM ONE OF THE FOLLOWING MENU ITEMS IN EACH SECTION.

SALAD

KALE + APPLE SALAD

kale ribbons, shaved apple, red onion, cider vinaigrette, cornbread

BIBB SALAD

grilled mango, spiced pecans, shaved onion, tomato, benne seed

ENTREE

SPICED BBQ CHICKEN

Tecumseh farms chicken, sweet corn, potato puree, pan sauce

BRAISED SHORT RIB

corn spoonbread, spiced watermelon, farmers cheese, mint

BROWN BUTTER SALMON

sweet potato, benne seed, mulled cider, pomegranate

FLAT IRON STEAK

herbed potatoes, roasted vegetables, cilantro chimichurri

DESSERT

HUMMINGBIRD

carrot, pecans, pineapple

MISSISSIPPI MUD

mousse, devil's food, brownie, cara crakine, orange curd

PLATED DINNER TWO

YOUR GUESTS WILL HAVE THE OPTION TO CHOOSE FROM ONE OF THE FOLLOWING MENU ITEMS IN EACH SECTION.

SALAD

KALE + APPLE SALAD

kale ribbons, shaved apple, red onion, cider vinaigrette, cornbread

BIBB SALAD

grilled mango, spiced pecans, shaved onion, tomato, benne seed

ENTREE

SPICED BBQ CHICKEN

Tecumseh farms chicken, sweet corn, potato puree, pan sauce

BRAISED SHORT RIB

corn spoonbread, spiced watermelon, farmers cheese, mint

FL GROUPER

Savannah red rice, warm tomatoes, tomato buerre blanc, basil

NY STRIP STEAK

burnt rosemary rub, olive oil potato, grilled asparagus, aged steak sauce

DESSERT

HUMMINGBIRD

carrot, pecans, pineapple

MISSISSIPPI MUD

mousse, devil's food, brownie, cara crakine, orange curd

PLATED DINNER THREE

YOUR GUESTS WILL HAVE THE OPTION TO CHOOSE FROM ONE OF THE
FOLLOWING MENU ITEMS IN EACH SECTION.

SALAD

KALE + APPLE SALAD

kale ribbons, shaved apple, red onion, cider vinaigrette, cornbread

BIBB SALAD

grilled mango, spiced pecans, shaved onion, tomato, benne seed

BUFFALO CAULIFLOWER

grilled florets, Franks Red Hot, caveman blue

ENTREE

SPICED BBQ CHICKEN

Tecumseh farms chicken, sweet corn, potato puree, pan sauce

FL GROUPE

Savannah red rice, warm tomatoes, tomato buerre blanc, basil

NY STRIP STEAK

burnt rosemary rub, olive oil potato, grilled asparagus, aged steak sauce

PETITE FILET

truffled potato puree, wild mushroom fricassee, bordelaise

DESSERT

HUMMINGBIRD

carrot, pecans, pineapple

MISSISSIPPI MUD

mousse, devil's food, brownie, cara crakine, orange curd