



Chef Jessica Cobb
Personal Chef/Full-Service Caterer

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Delicious food. Stylish presentation. Personalized menus. Memorable service. Classic hospitality.

Hors D'oeuvres & Appetizers

Potato Bites: Boursin & Bacon Stuffed New Potatoes//Garlic Parmesan Potato Nests with Herb Sour Cream// Scalloped Sweet Potato Stacks

Grilled Flatbreads: BBQ Chicken, Gorgonzola, Pineapple//Sausage, Goat Cheese, Roasted Peppers// Peaches, Brie, Balsamic Reduction

Salad Cups: Sweet Corn & Butterbean Succotash//Mediterranean Orzo//Watermelon, Basil, Tomato//Panzanella with Mozzarella

Crostini: Avocado & Roasted Tomato//Herb Goat Cheese & Olive Tapenade//Pimento Cheese, Candied Bacon//Peppered Steak, Creamy Horseradish //Tarragon Chicken Salad

Bacon Lovers: Bacon Wrapped Mac & Cheese Cups//Bacon, Cheddar, Tomato Tartlets//Bacon Wrapped Dates with Manchego

Dips & Spreads: Hearts of Palm & Parmesan//Roasted Vegetable Romesco//Carolina Crab Dip//Pineapple Salsa & Queso Fresco//Smoked Salmon Mousse//Buffalo Chicken

Mushroom Apps: Stuffed Baby Bellas with Spinach & Feta//Wild Mushroom, Caramelized Onion, & Gruyere in Puff Pastry//Herb Marinated Buttons Skewered with Grilled Artichokes

Cheese & Charcuterie: Traditional Accoutrement & Baguette

Sliders: Pimento Cheeseburgers//Pulled BBQ Chicken with Sriracha Coleslaw & Pickles//Hot Ham & Pineapple with Dijon//Pork Banh Mi
Skewers/Satays: Peanut Chicken//Chimichurri Flank Steak//Sweet Chili Calamari//Pesto Shrimp//Classic Caprese//Grilled Seasonal Fruit//Roasted Garlic & Lemon Lamb Lollipops
From the Sea: Mini Crab Cakes with Remoulade//Curried Shrimp & Mango Skewers//Coconut Scallop Ceviche//Smoked Oyster Pate//Sesame Ginger Ahi Tuna Bites on Crispy Wontons

Casseroles/Bakes/Covered Dishes

...with enough for leftovers!

Chicken Pot Pie//Roasted Tomato Glazed Meatloaf//Southwestern Tamale Pie//Creamy Poppy Seed Chicken Casserole//Sausage Jambalaya Bake//Three Cheese Baked Ziti//Chipotle Beef Shephard's Pie//Duck Confit & White Bean Cassoulet//Spinach Chicken Alfredo Bake

Salads & Spreads

Green Salad: Mixed Greens, Cucumbers, Crispy Leeks, Shaved Parmesan, Tomato, Creamy Garlic Peppercorn Dressing

Spinach Salad: Spinach, Mandarin Oranges, Toasted Almonds, Poppy Seed Dressing

Southern Salad: Cornbread Croutons, Shredded Sharp Cheddar, Cucumber, Vine Ripe Tomato, Shaved Red Onion, and Romaine tossed with a Lemon Vinaigrette

Specialty Salad: Sweet Corn & Butterbean Succotash//Mediterranean Orzo with Feta// Watermelon, Basil, Tomato//Panzanella with Mozzarella

Breads and Spreads: Assortment of Artisanal Breads and Crackers, Served with Homemade Pimento Cheese, Hearts of Palm Spread or Spinach & Artichoke Dip

Classic Entrées

Bistro Filet with Bordelaise Sauce//Seared Scallops with Sage Brown Butter//Rosemary, Garlic, & Brown Sugar Roasted Pork Loin//Whole Roasted Orange Herb Chicken with Jus//Sun Dried Tomato Ravioli with Mornay Sauce (v)//South Carolina Pulled Pork BBQ//Frogmore Stew (Low Country Boil)//Peppered Beef Brisket//Curried Shrimp Skewers with Pineapple//Old Bay Crab Cakes//Coq Au Vin with Lardons & Pan Gravy//Creole Ratatouille (v)

Gourmet Sides

Herb Roasted Fingerling Potatoes//Wild Mushroom Risotto//Smoked Gouda Mac & Cheese//Roasted Garlic Mashed Potatoes//Aged Cheddar Gheechee Boy Grits//Wild Rice Pilaf//Sautéed Garlic Broccoli Rabe//Charleston Red Rice//Crispy Kale//Spinach Au Gratin//Roasted Lemon Asparagus//Broiled Parmesan Tomatoes//Sweet Potato Purée//Three Cheese & Herb Potato Gratin//Coconut Jasmine Rice//Grilled Corn & Peanut Salad//Maple Glazed Carrots//Marinated Cucumber Salad//Three Bean Salad//Roasted Baby Bellas with Parmesan//Seasonal Roasted Vegetables with Balsamic Glaze//Specialty Slaw: Blue Cheese & Apple//Carrot & Craisin//Broccoli & Leek//Brussel Sprouts & Bacon

Choice of Bread

Grandma Cobb's Cornbread with Herb Butter
Yeast Rolls with Honey Butter
Baguette with Garlic Oil & Balsamic Vinegar

Sweet Treats

Mascarpone Cheesecake with Pecan Brittle// Drunken Praline Bread Pudding // Chocolate Mousse with Brandied Berries // Homemade Pie: Buttermilk, Chocolate Pecan, or Apple // Peach or Berry Cobbler with Sweet Cream// Sour Cream Pound Cake with Orange Glaze // Lemon Tartlets with Strawberry Basil Drizzle // Creamy Caramel Flan

Breakfast, Brunch, or Lunch

Continental Spread: Fresh Fruit, Assorted Bagels, Baked Goods, & Pastries w/ Accompanying Spreads

Breakfast Sandwiches: Egg Sandwiches with Assorted Cheeses & Meats on Croissants, English Muffins, & Biscuits

Egg Strata or Quiche:

Choose your ingredients: Sausage, Bacon, Cheddar, Swiss, Bell Pepper, Feta, Mushroom, Arugula, Marinated Tomato, Red Onion, Prosciutto, Gruyere, and Caramelized Onion

Biscuit & Sausage Gravy: Buttermilk Biscuits topped w/ Sausage Gravy

Mini Fruit & Yogurt Parfaits: Vanilla low-fat Yogurt, layered with Granola and Fresh Fruit

Hash Brown or Grit Cake Casserole: Topped with Sharp Cheddar and Scallions

Sandwich Tray: Assorted Sandwiches on Artisan Bread: Tarragon Chicken Salad//Pimento Cheese & Tomato//Heirloom Tomato BLT//Tuna Salad, Shrimp Salad, or Egg Salad//Roast Beef, Caramelized Onion, Swiss

Salad Tray: Assortment of Mixed Greens and Fresh Toppings; Variety of proteins and dressings are available to choose from

Soup Station: An array of Hot or Cold Soups with Baguette & Crackers

Picnic Lunch: Assortment of sandwiches, dips, and salads to take to the park, the beach, or to your work meeting!

Additional Services: *Please note that we routinely provide other services such as venue selection, wedding planners, floral arrangements, specialty linen rentals, bar service, china, stemware, equipment rentals, lighting, and MORE!! Pricing for these amenities vary.*

Event Staffing: *On site chefs and service/bar staff are priced based on guest count and length of event. We will arrive prior to your event to set up and will remain until everything is finished so that you may be a guest at your own party!*

For smaller, more personal events, we often suggest having a private chef on site to make your dinner more interactive and exciting. We are also very well-versed in wine knowledge and love to offer pairings based on the menu you select.

Payment: *All prices are subject to a mandated 10.5% sales tax and a 5% catering charge. All catering orders are subject to this charge, and it is inclusive of catering equipment & supplies and fuel charges.*

We require a 25% non-refundable deposit in order to secure your date. Your final headcount will be due two weeks prior to your event. For smaller dinner parties that are booked last minute, we require 48 hours notice to ensure that we are able to meet all of your needs.

Some prices may vary based on seasonal products and menu selection. All events must be paid in full by the day of.

Please do not feel boxed in by these menus. These are just samples to start sparking ideas. We love creating custom menus to create the perfect event just for YOU!