We’ll Bring the Party to You!

Whether it’s at your place or ours you can count on Red’s to give you creative sandwiches & salads, the freshest seafood and house smoked meats presented in a way to delight any crowd. Just contact us so we can create the perfect party for you.

Let Red’s on the Run Bring the Party to You!

Sometimes the best parties are at your place...your house, your office, your own backyard. That’s when we can bring some of the best that Red’s Ice house and Tavern & Table have to offer to you. Whether your trying to feed a dozen or a couple hundred we have the flexibility and options to suit your crowd.

Boxed Lunches are Good Business

Don’t stop the flow of great ideas for a business lunch. We’ll bring individual box lunches for as few as a dozen people. Our creative sandwiches, soups and salads offer your guests truly good food while you work through the best ideas and the toughest challenges together.

Sweet Deal

Something as simple as a yummy dessert station can say the sweetest things. It’s the perfect punctuation for a big buffet or a happy pick-me-up for a hard-working staff. From cookies to cakes to mini pies, the pastry chefs at Tavern & Table have all kinds of ideas to satisfy the sweetest tooth.

843.881.7384  |  redsontherun@redsicehouse.com
Sandwiches, Soups + Sides

**THE BOXED LUNCH BUNCH**
Choice of sandwich, salad or bowl, one side and house cookie / 14 per
(Minimum 12 people)

**ARTISAN SANDWICHES**

**ROAST BEEF**
tomato jam, smoked onion, blue cheese boursin spread, roasted red peppers, arugula

**HERB ROASTED TURKEY**
prosciutto, brie cheese, balsamic onions, fig jam

**ITALIAN CURED MEATS**
salami cotto, mortadella, capicola, marinated peppers, giardiniera, provolone piccante

**SMOKED CHICKEN BLT**
bacon jam, pimento cheese, romaine, pickled green tomatoes

**ROASTED VEGETABLE PANINI**
shaved zucchini, fire roasted tomatoes, piquillo peppers, caramelized onions, whipped goat cheese, basil pesto, balsamic aioli

**SALADS / BOWLS**

**SPINACH AND STRAWBERRY SALAD**
pulled chicken, herbed pecans, candied bacon, blue cheese, lemon poppy seed dressing

**KALE & BRUSSEL SALAD**
chopped kale, roasted brussel sprouts, dried cherries, spiced almonds, granny smith apples, shaved parmesan, honey balsamic vinaigrette

**T&T CHOPPED SALAD**
israeli couscous, wild arugula, cherry tomatoes, roasted sweet corn, dried black currants, asiago cheese, toasted pumpkin seeds, basil buttermilk dressing

**TUNA POKE BOWL**
saku tuna, brown sushi rice, cucumber salad, pickled ginger, mango, avocado, fried edamame, seaweed aioli

**MEZZE BOWL**
tabbouleh, hummus, harrisa marinated chicken, grilled red onion, feta, taziki sauce, pita

**THAI SHRIMP NOODLE BOWL**
red cabbage, pickled carrots, cucumber, green papaya, mint, cilantro, toasted peanuts, soy sesame vinaigrette, peanut sauce

**SOUPS** By the quart

**T&T CLAM CHOWDER** | **RED’S LOWCOUNTRY CHOWDER**
**ROASTED BUTTERNUT SQUASH BISQUE** | **CHICKEN POT PIE**
**CREAMY TOMATO & ROASTED RED PEPPER SOUP**

**SIDES**

**PICKLED CUCUMBER SALAD** | **ROASTED POTATO SALAD**
**CAROLINA SLAW** | **PIMENTO CHEESE** | **ANTIPASTO SALAD**

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For Larger Crowds

**FOOD BARS**

**BREAKFAST BAR**
skillet monkey bread, assorted quiche, fresh fruit, house everything bagels, smoked salmon platter, monte cristo bake

**TACO BAR**
green chili verde smoked chicken, smoked pulled pork, warm tortillas, escabeche, shredded cabbage slaw, cotija cheese, guacamole, salsa, house bagged tortilla chips, churro cupcakes

**BACKYARD BARBECUE**
BBQ smoked ribs, smoked chicken wings, baked mac & cheese, carolina slaw, mini corn bread muffins, blueberry pie cheesecakes

**ITALIAN BISTRO**
wild mushroom lasagna, house meatballs, antipasto salad, kale & romaine caesar, roasted garlic bread, tiramisu

**LOWCOUNTRY FAVORITES**
deviled eggs, pimento cheese, shrimp & grits, lowcountry boil, banana pudding

**PLATTERS** serves 10-15 people

**FRUIT & CHEESE / 125**

**CHARCUTERIE & CHEESE**
house pickled vegetable, red pepper jelly, house mustard / 150

**CRUDITE**
with caramelized onion dip and hummus / 75

**POACHED SHRIMP**
house cocktail sauce, old bay, lemon / 26 per pound

**LOWCOUNTRY BOIL**
poached shrimp, andouille sausage, red skin potatoes, sweet corn, old bay, roasted garlic butter / 150

**SMOKED WINGS**
house dry rub, dipping sauces / 100

**JAMBALAYA**
creole rice, smoked chicken, andouille sausage, shrimp, roasted red pepper, tomato jam / 125

**COOKIE & CUPCAKE EXTRAVAGANZA** 2.50 per piece

- Raspberry White Chocolate Cookies
- “Brooks” Brownie + Chocolate Chip Cookies
- Peanut Butter Cookies
- Strawberry Shortcake Cupcakes
- Oreo Cupcakes
- Red Velvet Cupcakes

**AS AMERICAN AS PIE**  8.00 Mini Pies / 16.00 per pie

- Banana Cream
- Pecan & Marcona Almond
- Caramel Apple
- Chocolate Silk
- Key Lime