



# WAX MYRTLE'S GROUP DINING MENU

## APPETIZERS CAN BE PASSED OR STATIONED

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### BY THE DOZEN \$66

COOL RANCH SEAWEEED 'DORITOS' † ∞  
MINI QUESADILLA QUESO PANELA, PICO ∞  
CORN CHIP WITH CAVIAR SOUR CREAM, CHIVES ∞  
WHIPPED GOAT CHEESE TOAST DATE JAM, OLIVE OIL †  
DEVEILED EGG CHICHARRON, HOT SAUCE ∞  
FRIES SERVED WITH KETCHUP ‡ ∞  
MASA FRITTER AVOCADO, CHILI SALT †

### BY THE DOZEN \$90

BACON WRAPPED DATES GOAT CHEESE, SALSA RANCHERO ∞  
MINI STREET DOG CRISPY BACON, KETCHUP, MAYOCREMA, PICO  
CHEESEBURGER SLIDER CHEDDAR CHEESE, SMOKED 1000 ISLAND, PICKLE  
TUNA TOSTADA AVOCADO, SALSA MACHA ∞  
CRAB TOSTADA LEMON MAYO, AVOCADO, KIMCHI SALSA ∞  
SHRIMP TOSTADA AVOCADO, POMEGRANATE, ANCHO-HIBISCUS OIL ∞

## STATIONS FEEDS APPROXIMATELY 30 GUESTS

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### CHIPS 'N DIPS \$100

QUESO, GUACAMOLE, PECAN AND PEPPER DIP, SALSA MORITA, SALSA CRUDA, HOMINY CEVICHE, HOUSE CHIPS, CRUDITE

### NACHO BAR \$100

QUESO, SOUR CREAM, BRAISED HEIRLOOM BEANS, PICKLED CHILIS, GUACAMOLE, QUESO FRESCO ∞  
ADD MUSHROOM TINGA +20, ADD CHICKEN +40, ADD STEAK +60

### CHEESE \$145

SELECTION OF DOMESTIC AND IMPORTED CHEESES WITH JAM, DRIED FRUIT, CROSTINIS

### CHARCUTERIE \$125

SELECTION OF DOMESTIC AND IMPORTED MEATS WITH OLIVES, PICKLES, MUSTARD, CROSTINIS

### CEVICHE BAR \$175

SNAPPER, TUNA, BAY SCALLOP, HAMACHI AND SHRIMP CEVICHEs WITH HOUSE CHIPS ∞

### OYSTER BAR \$500

100 EA OYSTERS SHUCKED TO ORDER SERVED WITH ACHIOTE COCKTAIL SAUCE, CHILI-LIME MARINADE, HIBISCUS MIGNONETTE ∞

## BUFFET

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**VEGETABLES - CHOICE OF 3**  
**\$18 PER PERSON**  
**ADDITIONAL +\$8 PER PERSON**

SAUTÉED GREENS LEMON, CHILI OIL † ∞

HERBED CAROLINA GOLD RICE † ∞

BRAISED HEIRLOOM BEANS ∞

ROASTED CARROTS WHITE CHOCOLATE MOLE,  
POMEGRANATE, CILANTRO SALAD

HOUSE SALAD BABY KALE, AVOCADO,  
SUNFLOWER CRUNCHIES, TURMERIC DRESSING ∞

CAESAR SALAD CHICORIES, GEM LETTUCE,  
FRIED CAPER DRESSING, HERBY BREADCRUMB

STREET CORN POTATO SALAD POTATO, GRILLED  
CORN, SMOKY DIJONAISE, COTIJA, FLAMIN'  
HOT CHEETOS

**PROTEINS - CHOICE OF 3**  
**\$40 PER PERSON**  
**ADDITIONAL +\$8 PER PERSON**

### TACO BAR

SERVED WITH FLOUR AND CORN TORTILLAS

BRAISED MUSHROOM TINGA AVOCADO, ONION,  
TOMATILLO, PUMPKIN SEED ‡ ∞

CHARCOAL GRILLED TUNA AVOCADO, CUCUMBER  
SALAD, SMOKED TOMATO ∞

FRIED OR GRILLED CHICKEN SUIZAS SAUCE,  
PICKLED GREEN TOMATO, SLAW

SKIRT STEAK SALSA MORITA, GRILLED ONION,  
CILANTRO, QUESO FRESCO ∞

## DESSERTS

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**BY THE DOZEN \$48**

CHOCOLATE CHIP COOKIE

CHOCOLATE CHUNK BROWNIES

ASSORTED PETIT FOURS

**WANT IT FAMILY STYLE?**  
**ADDITIONAL \$8/PERSON**

EXECUTIVE CHEF NICK ERVEN • CHEF DE CUISINE SHANDON BRYANT • SOUS CHEF EDGAR CUA  
SOUS CHEF NICHOLAS MEILI • DIRECTOR OF EVENTS JILL ROKUSEK  
DIRECTOR OF OPERATIONS DANIELLE CROVO • GENERAL MANAGER TYLER DUFF  
ASSISTANT GENERAL MANAGER LILLIE FRANKOWSKI & TAZ JAMAL

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\*CONSUMING RAW OR UNDERCOOKED FOOD MAY RESULT IN FOODBORNE ILLNESS. † VEGETARIAN ‡ VEGAN ∞ GLUTEN FREE