

# DRIFT ON LAKE WYLIE

PRIVATE EVENTS & CATERING





## a little about us...

Drift on Lake Wylie offers a picturesque lakeside venue that is sure to turn any occasion into an unforgettable experience.

We take pride in using the freshest, locally-sourced ingredients to craft dishes that capture the essence of the lake and our region. From savory steaks to succulent seafood, each dish is a journey into the heart of our gastronomic philosophy

We firmly believe that good food brings great company even closer, and we're here to make sure your private dining experience is a one to remember. From the moment you walk in, we promise to serve you with smiles, scrumptious eats, and an ambiance so cozy you might want to move in.

Whether it's a birthday bash, an anniversary, a corporate shindig, or a "just because" gathering, our private dining space is ready to host your celebration. We'll work with you to customize the event and make it as special as you want it to be. Let's make it a night (or day) to remember!

## contact & booking

to host your next event with us,  
please email or call our events  
coordinator:

**SYDNEY BARNES**

c: 704.965.0632

ph: 980.351.0111

[sales@driftlkw.com](mailto:sales@driftlkw.com)

[driftlkw.com/private-parties](http://driftlkw.com/private-parties)

# LUNCH MENUS

## nivens creek lunch | \$32

### FIRST COURSE

#### SEASONAL SOUP

house-made with fresh, local ingredients

### SECOND COURSE

#### STEAK WEDGE

petite iceberg | gorgonzola | grape tomatoes | bacon | egg | chives | bleu cheese dressing

#### GRILLED CHICKEN CAESAR

little gem | parmigiano-reggiano | brioche crouton | creamy caesar dressing

#### SHRIMP & GRITS

anson mills tiara grits | tasso ham | grape tomatoes | spiced tomato cream sauce

## snug harbor lunch | \$48

### FIRST COURSE

#### LAKE HOUSE SALAD

artisanal greens | grape tomatoes | pickled red onion |  
bacon | cucumber | carrot | creamy garlic dressing

#### SEASONAL SOUP

house-made with fresh, local ingredients

### SECOND COURSE

with mashed potatoes & seasonal vegetables served family-style

#### PAN-ROASTED CHICKEN

#### WESTER ROSS SALMON

#### LAMB PAPPARDELLE

### THIRD COURSE

#### VANILLA BEAN CHEESECAKE

strawberry coulis | fresh strawberries |  
vanilla bean chantilly cream

#### CARROT CAKE

cream cheese mousse | caramel | candied walnuts

#### DARK CHOCOLATE MOUSSE

white chocolate drizzle | vanilla bean chantilly |  
almond crumble

## tega cay lunch | \$55

### HORS D'OEUVRES

#### CRISPY CALAMARI FRIES

flash fried pepperonata | citrus aioli | lemon zest |  
fines herbes

#### CAPRESE SKEWERS

heirloom tomato | bufala | basil | balsamic

### FIRST COURSE

#### LAKE HOUSE SALAD

artisanal greens | grape tomatoes | pickled red onion |  
bacon | cucumber | carrot | creamy garlic dressing

#### CAESAR SALAD

little gem | parmigiano-reggiano | brioche crouton |  
creamy caesar dressing

#### SEASONAL SOUP

house-made with fresh, local ingredients

### SECOND COURSE

with mashed potatoes & seasonal vegetables served family-style

#### PAN-ROASTED CHICKEN

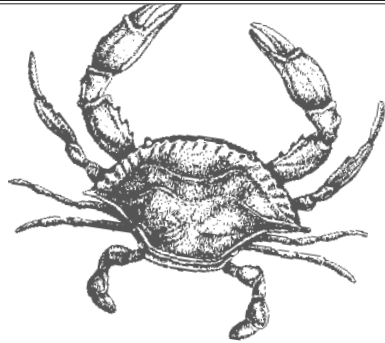
#### WESTER ROSS SALMON

#### 8oz. FILET

\*\$20 supplement



# SUPPER MENUS



## windjammer supper | \$75

### FIRST COURSE

#### LAKE HOUSE SALAD

artisanal greens | grape tomatoes | pickled red onion |  
bacon | cucumber | carrot | creamy garlic dressing

#### CAESAR SALAD

little gem | parmigiano-reggiano | brioche crouton |  
creamy caesar dressing

### SECOND COURSE

with mashed potatoes & seasonal vegetables served family-style

8oz. FILET

PAN-ROASTED CHICKEN

WESTER ROSS SALMON

### THIRD COURSE

VANILLA BEAN CHEESECAKE  
strawberry coulis | fresh strawberries |  
vanilla bean chantilly cream

#### CARROT CAKE

cream cheese mousse | caramel | candied walnuts

#### DARK CHOCOLATE MOUSSE

white chocolate drizzle | vanilla bean chantilly |  
almond crumble

## boyd cove supper | \$85

### HORS D'OEUVRES

#### CRISPY CALAMARI FRIES

flash fried pepperonata | citrus aioli | lemon zest |  
fines herbes

#### CAPRESE SKEWERS

heirloom tomato | bufala | basil | balsamic

### FIRST COURSE

#### LAKE HOUSE SALAD

artisanal greens | grape tomatoes | pickled red onion |  
bacon | cucumber | carrot | creamy garlic dressing

#### CAESAR SALAD

little gem | parmigiano-reggiano | brioche crouton |  
creamy caesar dressing

#### SEASONAL SOUP

house-made with fresh, local ingredients

### SECOND COURSE

with mashed potatoes & seasonal vegetables served family-style

8oz. FILET

BONE-IN PORK CHOP

CHILEAN SEA BASS

### THIRD COURSE

VANILLA BEAN CHEESECAKE  
strawberry coulis | fresh strawberries |  
vanilla bean chantilly cream

#### CARROT CAKE

cream cheese mousse | caramel | candied walnuts

#### DARK CHOCOLATE MOUSSE

white chocolate drizzle | vanilla bean chantilly |  
almond crumble

# SUPPER MENUS

## catawba creek supper | \$95

### HORS D'OEUVRES

#### CRISPY CALAMARI FRIES

flash fried pepperonata | citrus aioli | lemon zest |  
fines herbes

#### BLACK & BLEU BEEF

gorgonzola | horseradish mousse

#### CAPRESE SKEWERS

heirloom tomato | bufala | basil | balsamic

### FIRST COURSE

#### LAKE HOUSE SALAD

artisanal greens | grape tomatoes | pickled red onion |  
bacon | cucumber | carrot | creamy garlic dressing

#### CAESAR SALAD

little gem | parmigiano-reggiano | brioche crouton |  
creamy caesar dressing

#### SEASONAL SOUP

house-made with fresh, local ingredients

### SECOND COURSE

with mashed potatoes & seasonal vegetables served family-style

8oz. FILET

14oz. NEW YORK STRIP

CHILEAN SEA BASS

### THIRD COURSE

#### VANILLA BEAN CHEESECAKE

strawberry coulis | fresh strawberries |  
vanilla bean chantilly cream

#### CARROT CAKE

cream cheese mousse | caramel | candied walnuts

#### DARK CHOCOLATE MOUSSE

white chocolate drizzle | vanilla bean chantilly |  
almond crumble

## duke supper | \$115

### HORS D'OEUVRES

#### CRAB CAKES

aleppo pepper beurre blanc | herb salad | chili oil

#### CRISPY CALAMARI FRIES

flash fried pepperonata | citrus aioli | lemon zest |  
fines herbes

#### BLACK & BLEU BEEF

gorgonzola | horseradish mousse

#### CAPRESE SKEWERS

heirloom tomato | bufala | basil | balsamic

### FIRST COURSE

#### LAKE HOUSE SALAD

artisanal greens | grape tomatoes | pickled red onion |  
bacon | cucumber | carrot | creamy garlic dressing

#### CAESAR SALAD

little gem | parmigiano-reggiano | brioche crouton |  
creamy caesar dressing

#### SEASONAL SOUP

house-made with fresh, local ingredients

### SECOND COURSE

with mashed potatoes & seasonal vegetables served family-style

8oz. FILET & SHRIMP

14oz. RIBEYE

CHILEAN SEA BASS

### THIRD COURSE

#### VANILLA BEAN CHEESECAKE

strawberry coulis | fresh strawberries |  
vanilla bean chantilly cream

#### CARROT CAKE

cream cheese mousse | caramel | candied walnuts

#### DARK CHOCOLATE MOUSSE

white chocolate drizzle | vanilla bean chantilly |  
almond crumble

# PHARAMACEUTICAL MENU

inclusive of tax & gratuity

## steele creek supper | \$125

### FIRST COURSE

#### CRAB CAKES

aleppo pepper beurre blanc | herb salad | chili oil

#### CRISPY CALAMARI FRIES

flash fried pepperonata | citrus aioli | lemon zest | fines herbes

#### BLACK & BLEU BEEF

gorgonzola | horseradish mousse

#### CAPRESE SKEWERS

heirloom tomato | bufala | basil | balsamic

### SECOND COURSE

#### LAKE HOUSE SALAD

artisanal greens | grape tomatoes | pickled red onion | bacon | cucumber | carrot | creamy garlic dressing

#### CAESAR SALAD

little gem | parmigiano-reggiano | brioche crouton | creamy caesar dressing

#### SEASONAL SOUP

house-made with fresh, local ingredients

### THIRD COURSE

with mashed potatoes & seasonal vegetables served family-style

#### 8oz. FILET

#### PAN-ROASTED CHICKEN

#### CHILEAN SEA BASS

### FOURTH COURSE

#### VANILLA BEAN CHEESECAKE

strawberry coulis | fresh strawberries | vanilla bean chantilly cream

#### CARROT CAKE

cream cheese mousse | caramel | candied walnuts

#### DARK CHOCOLATE MOUSSE

white chocolate drizzle | vanilla bean chantilly | almond crumble





# PLATTERS & TRAYS

each serves 10-15 guests

## made for sharing

### CRUDITÉ | \$50

selection of seasonal vegetables | hummus | romesco sauce | green goddess sauce | poblano ranch sauce

### SEASONAL FRUIT | \$55

selection of sliced fruit & berries | whipped honey yogurt

### CHEESE BOARD | \$125

selection of domestic & international cheese | marinated olives | sweet & savory accoutrements | grilled artisanal bread

### CHEESE & CHARCUTERIE BOARD | \$160

selection of domestic & international cheese | selection of domestic & international charcuteries | marinated olives | sweet & savory accoutrements | pommery mustard | grilled artisanal bread

# HORS D'OEUVRES & CANAPES

served & purchased by the dozen

## cold selections

### BEEF TARTARE | \$60

quail egg | mustard | brioche

### CITRUS POACHED SHRIMP | \$48

avocado salsa

### OYSTERS ON THE HALF SHELL | \$48

horseradish cocktail sauce | mignonette

\*minimum order of three dozen

### YUKON GOLD POTATO | \$36

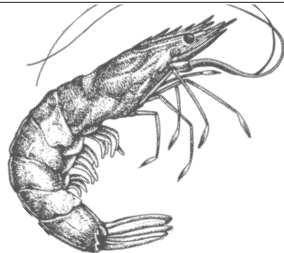
crème fraîche | caviar | chives

### DEVILED EGGS | \$36

whipped mousse | candied bacon

### CAPRESE SKEWERS | \$36

heirloom tomato | bufala | basil | balsamic



## hot selections

### BLACK & BLEU BEEF | \$60

gorgonzola | horseradish mousse

### CHICKEN SATAY | \$48

aji amarillo | benne seeds

### SPICED CANDIED BACON | \$48

aleppo | maple | brown sugar | bourbon

### PETITE CRAB CAKE | \$48

spiced mustard aioli

### PATATAS BRAVAS | \$36

potato fondant | romesco sauce | roasted garlic espuma