

# the pump house



private events & catering





## a little about us...

towering five stories along the banks of the beautiful catawba river, the pump house features hand-crafted signature cocktails, a wine spectator award-winning wine list, and a southern-inspired menu. we source our ingredients seasonally and locally—creating partnerships with our local purveyors, to produce outstanding food that remains true to our southern roots.

we're in the business of entertaining and would love to work with you on your next celebration or dinner! from mingling cocktail parties to communal dining feasts, our mission is to bring good food, good drinks, and good people together. we work with each client to create an event customized for you and your guests. whether you are hosting a corporate function, birthday bash, holiday party or wedding reception, the pump house team is here to handle all the details, so you can spend more time enjoying.

## contact & booking

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

**ROBBIE BALDWIN**

c: 803.417.2306

ph: 803.329.8888

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

# LUNCH

*on the river.*

## the catawba classic lunch | \$32

### STARTERS

house salad  
artisanal greens | goat cheese |  
pickled red onions | champagne vinaigrette

shrimp bisque  
carolina white shrimp | parmesan puff pastry |  
herb oil

### ENTRÉES

all sandwiches are served with fries

pump house steak burger  
carolina slaw | house-made pimento cheese |  
smoked bacon | roasted poblano ranch |  
brioche bun

fried sweet tea chicken sandwich  
sweet tea brined chicken | house-made pickles |  
white cheddar | honey dijon | brioche bun

blackened shrimp  
arugula | grape tomatoes | pickled squash |  
shaved radish | feta | crispy tabasco onions |  
champagne vinaigrette

farm fresh vegetable pasta  
sautéed fresh vegetables | parmesan cheese |  
white wine cream sauce | cavatappi pasta

## the riverwalk lunch | \$44

### SMALL BITES

two pieces per guest

fried green tomatoes  
cracker meal | house-made pimento cheese |  
tomato jam | roasted poblano ranch

deviled eggs  
baby arugula | creamy egg yolk |  
candied bacon | smoked paprika

### STARTERS

house salad  
artisanal greens | goat cheese |  
pickled red onions | champagne vinaigrette

shrimp bisque  
carolina white shrimp | parmesan puff pastry |  
herb oil

### ENTRÉES

house-made meatloaf  
roasted fingerling potatoes | sauce au poivre

seared salmon  
6oz fillet | springs farm succotash | lemon gastrique

smoked chicken pasta  
cavatappi pasta | roasted sweet peppers |  
blistered grape tomatoes | spinach | pesto | feta

mushroom pot pie  
roasted mushrooms | leeks | potatoes |  
herbed mushroom velouté | puff pastry crust

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# LUNCH

*on the river.*

## the blue ridge mountain lunch | \$56

### SMALL BITES

two pieces per guest

fried green tomatoes  
cracker meal | house-made pimento cheese |  
tomato jam | roasted poblano ranch

deviled eggs  
baby arugula | creamy egg yolk |  
candied bacon | smoked paprika

### STARTERS

house salad  
artisanal greens | goat cheese |  
pickled red onions | champagne vinaigrette

shrimp bisque  
carolina white shrimp | parmesan puff pastry |  
herb oil

### ENTRÉES

steak frites  
tenderloin medallions | hand-cut fries |  
fines herbes | sauce au poivre

pan-fried nc mountain trout  
cornmeal crusted | sauteed asparagus |  
blue crab creole cream sauce

smoked chicken pasta  
cavatappi pasta | roasted sweet peppers |  
blistered grape tomatoes | spinach | pesto | feta

mushroom pot pie  
roasted mushrooms | leeks | potatoes |  
herbed mushroom velouté | puff pastry crust

### SOMETHING SWEET

banana pudding cheesecake  
vanilla wafer crust | fresh bananas |  
toasted marshmallow meringue

milk chocolate torte  
gluten-free chocolate cake | vanilla bean chantilly |  
chocolate sauce | seasonal berries





# SUPPER

*with a view.*

## the rock hill supper | \$60

### SMALL BITES

house salad  
artisanal greens | goat cheese |  
pickled red onions | champagne vinaigrette

shrimp bisque  
carolina white shrimp | parmesan puff pastry |  
herb oil

### ENTRÉES

chicken & “dumplings”  
pan-roasted airline chicken breast | gnocchi |  
roasted vegetables | chicken velouté | fines herbes

pork chop  
hoppin’ john rice | crisp okra | apple bourbon gastrique

seared salmon  
6oz fillet | springs farm succotash | lemon gastrique

farm fresh vegetable pasta  
sautéed fresh vegetables | parmesan cheese |  
white wine cream sauce | cavatappi pasta

### SOMETHING SWEET

banana pudding cheesecake  
vanilla wafer crust | fresh bananas |  
toasted marshmallow meringue

milk chocolate torte  
gluten-free chocolate cake | vanilla bean chantilly |  
chocolate sauce | seasonal berries

## the celanese supper | \$80

### SMALL BITES

two pieces per guest

fried green tomatoes  
cracker meal | house-made pimento cheese |  
tomato jam | roasted poblano ranch

deviled eggs  
baby arugula | creamy egg yolk |  
candied bacon | smoked paprika

### STARTERS

choice of two for your menu

house salad  
artisanal greens | goat cheese |  
pickled red onions | champagne vinaigrette

iceberg wedge  
smoked bacon | gorgonzola | egg |  
grape tomatoes | carrot | fines herbes |  
roasted poblano ranch

shrimp bisque  
carolina white shrimp | parmesan puff pastry |  
herb oil

### ENTRÉES

chicken & “dumplings”  
pan-roasted airline chicken breast | gnocchi |  
roasted vegetables | chicken velouté | fines herbes

petite filet  
8oz | garlic mashed potatoes | garlic butter

pan-fried nc mountain trout  
cornmeal crusted | sauteed asparagus |  
blue crab creole cream sauce

mushroom pot pie  
roasted mushrooms | leeks | potatoes |  
herbed mushroom velouté | puff pastry crust

### SOMETHING SWEET

banana pudding cheesecake  
vanilla wafer crust | fresh bananas |  
toasted marshmallow meringue

milk chocolate torte  
gluten-free chocolate cake | vanilla bean chantilly |  
chocolate sauce | seasonal berries

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# SUPPER

*with a view.*

## the pump house supper | \$100

### SMALL BITES

fried green tomatoes  
cracker meal | house-made pimento cheese | tomato jam | roasted poblano ranch

deviled eggs  
baby arugula | creamy egg yolk | candied bacon | smoked paprika

crispy calamari  
cornmeal dredged | hot cherry peppers | preserved lemon | fines herbes | carolina white sauce

### STARTERS

choice of two for your menu

house salad  
artisanal greens | goat cheese | pickled red onions | champagne vinaigrette

iceberg wedge  
smoked bacon | gorgonzola | egg | grape tomatoes | carrot | fines herbes | roasted poblano ranch

shrimp bisque  
carolina white shrimp | parmesan puff pastry | herb oil

### ENTRÉES

choice four for your menu

chicken & "dumplings"  
pan-roasted airline chicken breast | gnocchi | roasted vegetables | chicken velouté | fines herbes

petite filet  
8oz | garlic mashed potatoes | garlic butter

pork chop  
hoppin' john rice | crisp okra | apple bourbon gastrique

jumbo sea scallops  
pan-seared U-10 scallops | sweet corn puree | roasted corn salsa

pan-fried nc mountain trout  
cornmeal crusted | sauteed asparagus | blue crab creole cream sauce

mushroom pot pie  
roasted mushrooms | leeks | potatoes | herbed mushroom velouté | puff pastry crust

### SOMETHING SWEET

banana pudding cheesecake  
vanilla wafer crust | fresh bananas | toasted marshmallow meringue

milk chocolate torte  
gluten-free chocolate cake | vanilla bean chantilly | chocolate sauce | seasonal berries

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# SUPPER

*for pharmaceutical events.*

## the york supper | \$125

menu price is inclusive of tax & gratuity | includes non-alcoholic beverages

### SMALL BITES

two pieces per guest

fried green tomatoes

cracker meal | house-made pimento cheese | tomato jam | roasted poblano ranch

deviled eggs

baby arugula | creamy egg yolk | candied bacon | smoked paprika

crispy calamari

cornmeal dredged | hot cherry peppers | preserved lemon | fines herbes | carolina white sauce

### STARTERS

choice of two for your menu

house salad

artisanal greens | goat cheese | pickled red onions | champagne vinaigrette

iceberg wedge

smoked bacon | gorgonzola | egg | grape tomatoes | carrot | fines herbes | roasted poblano ranch

shrimp bisque

carolina white shrimp | parmesan puff pastry | herb oil

### ENTRÉES

chicken & "dumplings"

pan-roasted airline chicken breast | gnocchi | roasted vegetables | chicken velouté | fines herbes

petite filet

8oz | garlic mashed potatoes | garlic butter

pan-fried nc mountain trout

cornmeal crusted | sauteed asparagus | blue crab creole cream sauce

mushroom pot pie

roasted mushrooms | leeks | potatoes | herbed mushroom velouté | puff pastry crust

### SOMETHING SWEET

banana pudding cheesecake

vanilla wafer crust | fresh bananas | toasted marshmallow meringue

milk chocolate torte

gluten-free chocolate cake | vanilla bean chantilly | chocolate sauce | seasonal berries





# BANQUETS

*additional options.*

## canapes

priced per dozen

### FROM THE GARDEN

fried green tomatoes | \$36 per dozen  
caprese skewers | \$24 per dozen  
grilled vegetable skewers | \$36 per dozen

### FROM THE PASTURE

chicken skewers | \$36 per dozen  
mini beef wellingtons | \$48 per dozen  
steak sliders | \$48 per dozen

### FROM THE SEA

smoked salmon canapés | \$40 per dozen  
shrimp & grits canapés | \$60 per dozen  
jumbo white shrimp cocktail | \$55 per dozen

## platters & trays

each order serves 10-15 guests

### FROM THE GARDEN

herb fries | \$25  
house salad | \$60  
small fruit platter | \$60  
large fruit platter | \$100  
small cheese platter | \$50  
large cheese platter | \$100  
small vegetable crudité | \$30  
large vegetable crudité | \$60

### FROM THE PASTURE

small meat & cheese platter | \$60  
large meat & cheese platter | \$120

### FROM THE SEA

crispy calamari | \$35

## buffet options

### LUNCH & DINNER

each order serves 10-15 guests

beef tenderloin | \$500  
grilled hangar steak | \$275  
pork tenderloin | \$250  
nc mountain trout | \$250  
grilled chicken | \$180  
any signature side | \$120

### BRUNCH

available exclusively on sunday | each order serves 10-15 guests

fried chicken & waffles | \$150  
french toast & fresh fruit | \$120  
scrambled eggs with cheese | \$60  
smoked applewood bacon | \$80  
pimento cheese biscuits | \$80  
sausage & gravy | \$80  
roasted yukon gold potato hash | \$60  
seasonal fruit | \$55

### MIMOSA BAR

mimosa bar | \$65  
add'l champagne | \$30 per bottle