

Meeting Planners Package

All Day Meeting Breaks
Continental Breakfast
(1 Hour Service)
Freshly Baked Breakfast Pastries, Muffins and Danishes
Fruit Preserves and Sweet Butter

Hot Herbal Teas

Afternoon Break
(1 hour Service)

Freshly Brewed Coffee

Brownies
Variety of Soft Drinks and Bottled Water

Fresh Baked Cookies

\$18.95 per person (minimum of 25 people)

Add Executive Deli Display (1 hour Service)

Assortment of Deli Meats to include Roasted Turkey, Shaved Ham, Genoa Salami, Roast Beef and Pastrami

Sliced Cheddar, Swiss and Provolone Cheese Assortment of Mustard, Mayonnaise and Pickles

Fresh Lettuce, Tomato and Onions Assortment of Sliced Breads and Hoagie rolls

House Made Ranch and BBQ Potato Chips Or House Made Potato Salad Or
House Made Pasta Salad
Add \$19.95 per person
(minimum of 25 people)

Add Boxed Lunches

Your choice of sliced Ham, Turkey or Roast Beef on a Hoagie Roll. Served with Lettuce, Tomato, Onion and Mayonnaise
Each Boxed Lunch comes with a side of Chips
Add \$22.95 per person

(minimum of 25 people)

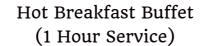
Continental Breakfast (1 Hour Service) Freshly Baked Breakfast Pastries, Muffins and Danishes Fruit Preserves and Sweet Butter Orange and Apple Juices Freshly Brewed Coffee Hot Herbal Teas

\$14.95 per person (minimum of 25 people)

Add Fresh Fruit
Seasonal Sliced Fresh Fruit and Berries
Low Fat Yogurt and Granola
\$8.95 per person
(minimum of 25 people)

Add Artisan Bagels
Assorted Bagels with plain Whipped Cream Cheese and our House Made
Vegetable Cream Cheese
\$7.95 per person
(minimum of 25 people)
Add Quiche Lorraine
Baked Eggs, Bacon & Spinach in a Crispy Pie Shell
\$10.95 per person
(minimum of 25 people)

By the Dozen
Freshly Baked Breakfast Pastries, Muffins and Danishes \$20.00
Artisan Bagels \$24.00
Cookies \$20.00
Brownies \$20.00
Flaky Croissants \$22.00
Granola Bars \$22.00
Chocolate Covered Strawberries \$30.00



Orange and Apple Juices
Freshly Baked Muffins, Danish and Croissants
Preserves, Whipped Cream Cheese and Whipped Sweet Butter
Sliced Fresh Seasonal Fruit Fluffy Scrambled Eggs
Seasoned Hash Brown Potatoes with Sautéed Bell Peppers & Onions
Applewood Smoked Bacon and Sausage
Freshly Brewed Regular, Decaffeinated Coffee and Hot Herbal Tea
\$25.95 per person
(minimum of 25 people)

Plated Breakfast

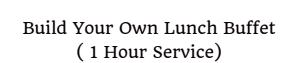
All Selections come with Toast, Whipped Butter and Fruit Preserves and a choice of Juice, Freshly Brewed Regular, Decaffeinated Coffee and Assorted Hot Herbal Teas

The Eye Opener
Fluffy Scrambled Eggs, Applewood Smoked Bacon or Sausage with Biscuit
& Sausage Gravy Served with Seasoned Hash Brown Potatoes
\$20.95 per person

Crème Brulee French Toast

Texas Toast dipped in Crème Brulee Batter and Grilled,
served with Fresh Berries and a choice of Applewood Bacon or Sausage
\$24.95 per person

Shrimp & Grits
Cajun shrimp, Grit cakes, and a creamy Cajun Tasso sauce
\$29.95 per person



Iced Tea and Water
Tossed Salad with Tomatoes, Cucumber, Croutons and Two Dressings
(Ranch and House Vinaigrette)

Entrée Choices
Rigatoni and Spinach Alfredo
Fried or Baked Herb Chicken
Pork Loin with a Dijon Mustard Glaze
Horseradish Cream Prime Rib

Starch
Rice Pilaf
Whipped Herb Potatoes
Baked Macaroni and Cheese

Vegetable Green Beans Vegetable Medley Glazed Carrots

Chef Selection of Dessert

1—Entrée Option 2—Entrée Option

\$29.95 per person \$36.95 per person

(minimum of 25 people)

Plated Lunch Items All Selections come with Iced Tea and Water

Grilled Chicken Caesar Salad
Grilled Chicken Breast on top of Romaine Lettuce,
House Made Croutons, Parmesan Cheese, and Creamy Caesar Dressing
\$22.95 per person

Shrimp & Grits
Cajun Shrimp, Grit Cakes, and a creamy Cajun Tasso sauce
\$29.95 per person

Roasted Lemon Chicken
Roasted with Vanilla Butter, served with Sage infused Mashed Potatoes
and chefs choice of Vegetables
\$26.95 per person

Add Dessert for \$9.00

Executive Deli Display (1 Hour Service)

Assortment of Deli Meats to include Roasted Turkey, Shaved Ham, Genoa Salami, Capicola, Roast Beef and Pastrami Sliced Cheddar, Swiss and Provolone Cheeses Assortment of Mustard,

Mayonnaise and Pickles

Fresh Lettuce, Tomato and Onions
Assortment of Sliced Breads and Hoagie Rolls
House Made Ranch and BBQ Potato Chips Or House Made Potato Salad

Or House Made Pasta Salad Fresh Baked Cookies and Brownies

> \$29.95 per person (minimum of 25 people)

> > Boxed Lunches

Your choice of Sliced Ham, Turkey, Roast Beef or Veggie Option on a Hoagie Roll

Served with lettuce, tomato, onion and mayonnaise
Each boxed lunch comes with a side of Chips and a Freshly Baked
Chocolate Chip Cookie
\$25.95 per person

Build Your Own Dinner Buffet (2 Hour Service)

Iced Tea and Water Warm Dinner Bread and Sweet Whipped Butter

Tossed Salad with Tomatoes, Cucumber, Croutons and 2 Dressings (Ranch and House Vinaigrette)

Entrée Choices
Rigatoni Bolognaise
Fried or Baked Herb Chicken
Pork Loin with a Dijon Mustard Glazed
Horseradish Cream Prime Rib
Salmon with a Lemon Butter Sauce

Starch
Rice Pilaf
Whipped Herb Potatoes
Baked Macaroni and Cheese

Vegetable Green Beans Vegetable Medley Glazed Carrots

Chef Selection of Dessert

1—Entrée Option 2—Entrée Option \$37.95 per person \$42.95 per person (minimum of 25 people)

Low Country Dinner Buffet (2 Hour Service)

Iced Tea , Water and Southern Sweet Cornbread
Lowcountry Red Rice or Baked Mac and Cheese Collard Greens
Slow Cooked Pulled BBQ Pork and Southern Fried Chicken
Cole Slaw and Potato Salad
Chef Selection of Dessert

\$37.95 per person (minimum of 25 people) Plated Dinner Items
All Selections come with Iced Tea, Water, Tossed Salad and Warm
Dinner Bread

Seafood Pasta Shrimp and Scallop Pasta with a Cajun Cream Sauce \$36.95 per person

Shrimp and Grits
Cajun shrimp, Grit cakes, and a creamy Cajun Tasso sauce
\$38.95 per person

Braised Beef and Hearty vegetables
Braised Beef, Carrots, Onions and Celery braised in White Wine
\$34.95 per person

Seared Pork
Creamy White Wine Sauce served over a fresh slice of Pork Loin
\$34.95 per person

Seared Salmon
White Wine Vanilla demi-glace, chefs choice of Vegetables
\$40.95 per person

Roasted Lemon Chicken
Vanilla butter, served with sage infused mashed potatoes, chefs choice of vegetables
\$35.95 per person

Grilled Ribeye Potatoes confit, Red Wine demi-glace Market price per person

Rack of Lamb Fried Cauliflower with Cherry, Red Wine demi-glace Market price per person

Add Dessert for \$12.00

Hor D' Oeuvres

Tomato and Basil Bruschetta \$2.25

Shrimp Cocktail Spoons \$3.00

Shaved Beef and Onion Jam Canapes \$ 3.50

Fried Green Tomato with Pimento Cheese \$2.50

Gherkins in Puff Pastry \$3.00

Battered and Fried Goat Cheese Puffs \$4.00

Shrimp and Mango Salsa Spoons \$3.50

Coconut Chicken Skewers \$3.00

Tomato, Basil and Prosciutto Bruschetta \$3.25

Shrimp and Grits Spoons \$3.00

Gherkins wrapped in Prosciutto \$3.50

Chicken Street Tacos \$3.00

Nonna's Meatball \$3.00

Seared Duck with a Cherry Red Wine demi-glace \$3.75

Lemon and Vanilla Roasted Chicken Skewers \$3.50

Salmon Mousse Ravioli \$3.50

Lobster Flambe over a fresh Baguette \$4.50

Seared Ribeye and Butter Sauce \$4.00

Lobster Tart with cold Bearnaise \$4.50

(50 piece minimum price per item)



Cheese board \$14

Charcuterie board \$16

Cheese and Charcuterie board \$18

Flamed local Cheeses over our house made baguette \$14

Fresh, seasonal, and local Fruit display \$12

Per person pricing (25 person minimum)

Action Stations (2 Hour Service)

Pasta Station
Choice of Penne, Cavatappi or Linguini
Tossed with Choice of Alfredo, Marinara, Pesto Grated Parmesan Cheese
and Garlic Cheese Bread

\$14.95 per person

Shrimp & Grits
Cajun shrimp, Grit cakes, and a creamy Cajun Tasso sauce
\$18.95

Omelets Made to Order
Fresh Spinach, Tomatoes, Bell Peppers, Mushrooms, Red Onions,
Cheddar Cheese, Ham and Chopped Bacon
\$14.95

(minimum of 50 people) \$150.00 Attendant fee up to 100 guest



Prime Rib of Beef Horseradish Cream, Au Jus, Silver Dollar Rolls , Whipped Honey Butter & Biscuits

Slow Roasted Turkey House Made Cranberry Sauce, Turkey Gravy, Silver Dollar Rolls

Beef Brisket
With a Variety of BBQ Sauces, Cole Slaw, Corn Bread

(minimum of 50 people) \$150.00 Attendant fee up to 100 guest

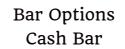
Beverages By the Gallon

Freshly Brewed Coffee, Decaf and Herbal Tea \$54.00 per gallon

Fresh Juice \$38.00 per gallon

Iced Tea \$38.00 per gallon





Domestic Beer \$8.00 Import Beer \$10.00 Wine by the Glass \$12.00

Well Liquor

Smirnoff Vodka\$11.00

Beefeater Gin \$11.00
Jose Cuervo Tequila \$11.00
Wild Turkey Bourbon \$11.00
Dewars Scotch \$11.00

Call Brand Liquor
Titos Vodka\$13.00
Tanqueray \$13.00
Epsilon Tequila\$13.00
Jim Bourbon\$13.00
Jack Daniels Scotch \$13.00

Hosted Bar

Domestic Beer \$6.00 Import Beer \$8.00 Wine by the Glass \$9.00

Well Liquor

Smirnoff Vodka\$8.00

Beefeater Gin \$8.00
Jose Cuervo Tequila \$8.00
Wild Turkey Bourbon \$8.00
Dewars Scotch \$8.00

Call Brand Liquor
Titos Vodka\$9.00
Tanqueray \$9.00
Epsilon Tequila\$9.00
Jim Bourbon\$9.00

Jack Daniels Scotch \$9.00

Hosted bar items are subject to 23% Service Charge and applicable taxes

Bartender Fee is \$100.00 per bartender (2 Hour Service) \$50.00 each additional hour per Bartender