

*CATERING
MENU*



CROWNE PLAZA®
HOTELS & RESORTS

CROWNEPLAZA.COM



843-744-4422



BREAKFAST BUFFETS

Our Breakfast Buffets served with: Freshly Brewed Regular and/or Decaffeinated Coffee, Hot Brewed Tea,
Choice of Chilled Orange, Cranberry, Apple Juice, Ruby Red Grapefruit Juice, or Tomato Juice.

Maximum duration of 60 Minutes. Requires a minimum of twenty guests;

A Service Charge of 23% will be applied to groups of less than 20 guests.

CONTINENTAL BREAKFAST | \$16

Freshly Baked Assorted Muffins, Breakfast Breads, Flaky Croissants
and Danishes w/ Whipped Butter, Fruit Preserves and Jams
Selection of Fresh Seasonal Sliced Fruit or Assorted Whole Fruit
Assorted Low Fat & Greek Yogurt w/Granola

MODERN FAMILY BREAKFAST | \$26

Fresh Baked Pastries, Freshly Baked Assorted Muffins,
Warm Buttermilk Biscuit w/Whipped Butter, Fruit Preserves and Jams
Selection of Seasonal Sliced Fruit or Assorted Whole Fruit
Scrambled Farm Eggs
Homestyle Potatoes or Stone Ground Grits
Farmland Pork Sausage
Crispy Hormel™ Apple Smoked Bacon
French Toast w/ Maple Syrup and Butter

HEALTHY START | \$20

Assorted Breads, Bagels, and Fresh Baked Assorted Muffins
w/ Cream Cheese, Whipped Butter, Fruit Jams and Preserves
Scrambled Eggs or Baked Egg Casserole
Baked Chicken Sausage or Turkey Sausage
Nature Valley Granola Bars
+\$5 per person Cereal and Milk

SOUTHERN LOCAL BREAKFAST | \$24

Assorted Breads, Assorted Pastries, Fresh Baked Croissants
w/ Whipped Butter, Jams and Preserves
Buttermilk Biscuits & Sausage Gravy
Stone Ground Grits
Scrambled Farm Eggs
Crispy Hormel™ Apple Smoked Bacon
Farmland Pork Sausage
Crispy Yukon Gold Potato Hash w/ Sweet Onion & Peppers



PLATED BREAKFAST

All Selections Come with Warm Buttermilk Biscuit, Whipped Butter and Fruit Preserves, and a Choice of Juices,
Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas

THE WAKE-UP BREAKFAST | \$18

Applewood Smoked Bacon Pork Sausage Links
Seasoned Hash Brown Potatoes and Creamy Grits
Buttermilk Biscuit with Fruit Preserves and Whipped Butter
Fluffy Scrambled Eggs

CREOLE INSPIRED SHRIMP & GRITS | \$20


Sauteed Shrimp with Creole Seasoning,
Andouille Sausage, Sweet Peppers, and Onions
Over Yellow Stone Ground Grits with Chives and Tasso Gravy Drizzle

CRÈME BRÛLE FRENCH TOAST | \$14

Griddled Crème Brûlée dipped Sourdough Bread
Apple Smoked Bacon or Sausage Links
Served with Maple Syrup, Candied Pecan and Fresh Berry Compote

BAKED EGG CASSEROLE | \$15 (Veg)

Baked Eggs with Bell Peppers, Red Onions, and Tomatoes
Smoked Gouda and Cheddar Cheese
Served with Seasoned Hash Browns





BREAKFAST ACTION STATIONS

Requires a minimum of twenty-five guests. Served for 60 Minutes
Subject to a \$200 culinary attendant per 100 guests for each station

CREOLE INSPIRED SHRIMP & GRITS | \$16

(Pre-made or Chef Attended \$200 Fee)

Sauteed White Shrimp w/ Creole Seasoning, Andouille Sausage,
Peppers, Onions, Diced Tomatoes Garnished with Chives
Served over Stone Ground Yellow Corn Grits

WAFFLE & PANCAKE STATION | \$12

(Pre-made)

Served with Seasonal Berries, Assorted Nuts, Chocolate Chips,
Chantilly Cream and Maple Syrup

AVOCADO TOAST | \$14

(Pre-made or Chef Attended \$200 Fee)

Toasted Focaccia Bread Topped with Avocados Spread,
Fried Farm Eggs, Tomatoes, and Baby Greens

COUNTRY EGG OMELET | \$14

(Chef Attended \$200 Fee)

Made-to-Order Omelets with Assorted Toppings:
Sausage, Bacon, Ham, Mushroom, Spinach, Bell Peppers, Jalapenos,
Onions, Tomato, Feta Cheese, and Shredded Cheddar Cheese

BREAKFAST ENHANCEMENTS

Priced Per Person

FRIED CHOICE OF FISH | \$6

Tilapia, Flounder, or Whiting

COUNTRY FRIED BEEF STEAK & GRAVY | \$6

COUNTRY FRIED CHICKEN FRITTERS & GRAVY | \$6

SCRAMBLED EGG CASSEROLE | \$5

With Chopped Ham, Peppers, Onions, and Cheese

POLISH SAUSAGE | \$5

With Peppers and Onions

BUTTERMILK BISCUITS & GRAVY | \$5

INDIVIDUAL VEGETABLE FRITTATAS | \$4

INDIVIDUAL QUICHE LORRAINE | \$5

FRENCH TOAST CASSEROLE | \$5

WHOLE FRUIT | \$5

SLICED FRUIT | \$6

GREEK YOGURT | \$4

INDIVIDUAL YOGURT PARFAITS | \$6

MIXED BERRY SMOOTHIES | \$5

FRESH BERRIES W/ CHANTILLY CREAM | \$6

By The Dozen

HARD BOILED EGGS | \$18

EGG & CHEESE BREAKFAST SANDWICH | \$36

ASSORTED FRESH BAKED MUFFINS | \$32

GLUTEN FREE MUFFINS & BREADS | \$32

GLAZED CINNAMON ROLLS | \$32

ASSORTED BAKED BREAKFAST BREADS | \$32

ASSORTED BAGELS & BREADS | \$30





BREAKFAST DRINKS

SIGNATURE HOUSE ALL DAY COFFEE SERVICE | \$11
(Minimum of 15 People)

SIGNATURE HOUSE DARK ROAST COFFEE | \$35/GALLON
(Regular or Decaffeinated)

SPECIALTY CHARLESTON PLANTATION HOT TEA | \$3.00 EACH

SOUTHERN SWEET TEA | \$35/GALLON

PREMIUM FLORIDA ORANGE JUICE | \$36/GALLON

BOTTLED SOFT DRINKS | \$4/BOTTLE

BOTTLED WATER | \$4/BOTTLE

PERRIER | \$5/BOTTLE

SPARKLING FLAVORED WATER | \$5/BOTTLE

MEETING BREAKS

Served for 30 Minutes

CAFÉ CRUNCH | \$22/PERSON

Italian Biscotti

Fresh Baked Coffee Cake

Assorted Nut Mix w/ Dried Fruit & Dark Chocolate

Benne Wafers

Seasonal Sliced Melons & Berries

Dark Roast Coffee w/ Flavored Creamers

ENERGY BREAK | \$14/PERSON

Classic Trail Mix

Hummus & Pita Chips

Vegetable Crudité w/ Ranch Dip

Whole Seasonal Fruit

Assorted Sodas & Bottled Water

NOTHING BUT SWEET BREAK | \$12/PERSON

Assorted Baked Cookies

Double-Fudge House-Made Brownies

Sliced Assorted Fruit

Assorted Sodas & Bottled Water

TANGER OUTLET CARNIVAL | \$24/PERSON

Mini Corn Dogs served with Spicy Dijon Mustard

Gourmet Soft Pretzels served with Honey Mustard

Buffalo Chicken Bites served with Bleu Cheese

Seasoned Boiled Peanuts

Apple Fritters

Fresh Squeezed Lemonade & Water Station

SWEET & SAVORY BREAK | \$24/PERSON

Assorted Dessert Bars

Candied Pecan Bites

House-Made Chocolate Truffles

Spicy Cheddar Cheese Puffs

Cold Spinach & w/ Pita Wedges

Southern Sweet Tea & Water Station



BRUNCH

Served with our Freshly Brewed Regular and/or Decaffeinated Coffee, Hot Tea,
Choice of Chilled Orange, Cranberry, Apple Juice, Ruby Red Grapefruit Juice, or Tomato Juice
Maximum duration of 60 Minutes. Requires a minimum of twenty guests;
A Service Charge of 23% will be applied to groups of less than 20 guests

TRADITIONAL CHARLESTON BRUNCH | \$46/PERSON

Assorted Pastries and Muffins
Fresh Bagels & Breads w/ Cream Cheese Spread, Whipped Butter, Fruit Preserves and Jams
Chef's Choice Fruit Salad
Fluffy Scrambled Eggs
Freshly Baked Quiche (Vegetable or Lorraine)
Country Bacon
Pork Sausage Links
Turkey Sausage of Turkey Bacon
Creamy Stone Ground Grits
Home Style Potatoes



BUFFET ENHANCEMENTS

FRIED FISH | \$6/PERSON

Choice of: Flounder or Catfish

COUNTRY FRIED STEAK & GRAVY | \$6/PERSON

BISCUITS & GRAVY | \$5/PERSON

COUNTRY FRIED CHICKEN FRITTERS W/ GRAVY | \$6/PERSON

OMELET STATION | \$12/PERSON

(Chef attended fee included with Station)

Assorted Cheeses, Onions, Tomatoes, Bell Peppers Jalapenos, Baby Spinach Sliced Mushrooms, Diced Ham, Crispy Bacon, and Sausage
+\$5 Shrimp | +\$6 Steak

SMOKED SALMON DISPLAY | \$8/PERSON

Served w/ Herb Mayonnaise, Thin Sliced Red Onions, Fresh Capers, Lemon Wedges, and Buttered Toast Points

CINNAMON FRENCH TOAST | \$6/PERSON

Served w/ Powdered Sugar, Creamy Butter, Orange Marmalade, and Warm Maple Syrup

BLOODY MARY BAR | \$10/EACH

Sold on Consumption

Tito's Vodka w/ Charleston Bloody Mary Mix, Crispy Bacon, Pickled Okra, Pickle Spears, Green Olives, Lemon Wedges, Tabasco Sauce,
Texas Pete, Worcestershire, Celery Stocks, Ground Pepper & Old Bay Seasoning

CHARLESTON MIMOSA BAR | \$8/EACH

Sold on Consumption. Chilled Champagne served with Carafes of Orange Juice, Pineapple Juice,
and Cranberry Juice w/ Orange Wedges and Maraschino Cherries

LUNCH BUFFETS

Our Lunch Buffets served with a choice of Soup or Salad, Warm Rolls, and a choice of One Buffet Dessert, Sweet & Unsweet Tea & Water Station. Maximum duration of 60 Minutes. Requires a minimum of twenty guests; A Service Charge of 23% will be applied to groups of less than 20 guests



EXECUTIVE DELI BUFFET | \$28/PER PERSON

Artisan Green Salad with Grape Tomatoes,
English Cucumbers, Shredded Carrots, & 2 Dressings)

OR

Chef's Choice Soup

Pre-Made Sandwiches: Choice of 3

Grilled Vegetable Wrap | Oven Roasted Chicken Salad | Honey Wheat Club

Roasted Beef & Caramelized Onion | Roasted Turkey, Arugula & Provolone

Italian Cold Cut Hoagie

House Made Potato Chips or Pasta Salad

Fresh Baked Brownies & Cookies

HEART OF THE SOUTH | \$32/PER PERSON

Served w/ Choice of Rolls or Freshly Baked Corn Bread w/ Butter

Artisan Green Salad

Confetti Cole Slaw

Baby Lima Bean, Tomato, & Sweet Corn Succotash

Home-Made Macaroni & Cheese

Charleston Red Rice

Southern Fried Chicken

Pulled BBQ Pork

Choice of 1 Buffet Dessert

ALL AMERICAN | \$30/PERSON

Garden Salad

Tomato, English Cucumber, Shredded Carrots, w/ 2 Dressings

Confetti Cole Slaw

Grilled Vegetable Medley

Roasted Yukon Potatoes w/ Sauteed Peppers & Onions

Herb Baked Chicken

Fried or Baked Tilapia

Choice of 1 Buffet Dessert

FLAVORS OF ITALY | \$32/PERSON

Traditional Caesar Salad

Chopped Romaine Lettuce, Croutons, Shaved Parmesan Cheese

& Caesar Dressing

Grilled Seasonal Vegetables

Roasted Wedge Potatoes

Chicken Marsala

Baked Penne Pasta in Meat Sauce

Toasted Garlic Bread

Choice of One Buffet Dessert

CHEF'S CHOICE BUFFET | \$25/PERSON

(Menu must be determined by the chef seventy-two business hour)

Salad or Soup

Choice of: One Entree | One Starch | One Vegetable | One Dessert

DESSERTS: HOT

Old Fashion Break Pudding
w/ Vanilla Bean Sauce

Peach Cobbler

Apple Cobbler

DESSERTS: COLD

Cheesecake
Chocolate cake

Carrot Cake

Red Velvet Cake

Coconut Cake



PLATED LUNCH

All Plated Lunches served with a choice of Soup or Salad, Warm Rolls with Butter
Choice of Dessert Pre-Set, Sweet OR Unsweet Tea & Water,
Freshly Brewed Regular and/or Decaffeinated Coffee & Herbal Teas
Requires a minimum of twenty-five guests or A Service Charge of 23% will be applied

SOUPS

CHARLESTON, SHE CRAB
ROASTED TOMATO BISQUE
CREAM OF BROCCOLI CHEDDAR
WHITE BEAN & VEGETABLE SOUP
NEW ENGLAND CLAM CHOWDER
CHICKEN & RICE



SALADS

CROWNE HOUSE SALAD
Mixed Greens, English Cucumbers, Grape Tomatoes,
Shredded Carrots, Croutons, Served w/ choice of 2 Dressings

SPINACH SALAD
Baby Spinach, Grape Tomatoes, Red Onions & Crumbled Feta Cheese
Served w/ choice of 2 Dressings

CLASSIC CAESAR SALAD
Artisan Romaine Lettuce, Shaved Parmesan Cheese,
& Herb Focaccia Croutons w/ Caesar Dressing

WEDGE SALAD
Chopped Iceberg, Cucumber, Tomatoes, Chopped Crumbled Blue Cheese

DRESSING CHOICES
House Made Ranch | Greek Vinaigrette | Golden Italian | Bleu Cheese
Balsamic Vinaigrette | Raspberry Vinaigrette | Caesar Dressing
House Made Honey Mustard

ENTREE OPTIONS

CAJUN CHICKEN BREAST | \$25/PERSON

Searched Chicken Breast | Green Beans & Baby Carrots Medley
Griddled Herb Potato | Tomato Ginger Chutney

SOUTHERN FRIED CHICKEN BREAST | \$26/PERSON

Buttermilk Battered Fried Chicken Breast | Collard Greens | Home-Made
Macaroni & Cheese | Corn Muffins & with Whipped Honey Butter

GARLIC HERB PORK LOIN | \$24/PERSON

Slow Roasted Pork Loin | Seasonal Vegetables | Parmesan Mashed
Potatoes | Cremini Mushroom & Red Wine Demi Sauce

10 OZ ROASTED PORK CHOP | \$26/PERSON

Roasted Pork Chop | Glazed Baby Carrots
Chopped Ham & Sage Dressing | Country Brown Gravy

BRONZED SALMON 6 OZ | \$28/PERSON

Baked and Served with Garlic Herb Compound Butter Haricot Verts
Blistered Tomatoes | Yukon Gold & Parmesan Mashed Potatoes

PENNA PASTA | \$18/PERSON

Penna Pasta Tossed in Extra Virgin Olive Oil | Fire Roasted Tomatoes
Minced Garlic | Fresh Chopped Basil | Shaved Parmesan Cheese
Garlic Herb Crostini
+\$5 for Grilled Chicken or Grilled Shrimp

PARMESAN CRUSTED TILAPIA | \$22/PERSON

Lightly Breaded with Fresh Grated Parmesan
and Breadcrumbs w/ Citrus Butter Sauce
Chef's Choice of Starch and Vegetables

CHEF'S CHOICE PLATED LUNCH | \$25/PERSON

Soup or Salad
Choice of: One Entree | One Starch | One Vegetable | One Dessert
DESSERT OPTIONS

Cheesecake | Coconut Cake | Pecan Pie
Carrot Cake | Red Velvet Cake | Key lime Pie
Chocolate Cake



BOXED LUNCH

Served w/ Appropriate Condiments, Freshly Baked Cookies, Whole Fruit, Snack-Sized Chips, and Assorted Soft Drinks

CROWNE SALAD | \$17/PERSON

Artisan Mixed Greens, Grape Tomatoes, Shredded Carrots, English Cucumbers, Shaved Parmesan, and Croutons. Served with a Choice of Dressing

GRILLED VEGETABLE WRAP | \$18/PERSON

Grilled Zucchini | Roasted Portabella Mushroom & Red Pepper | Baby Spinach | Herb Aioli
+\$5 Grilled Chicken

OVEN ROASTED CHICKEN SALAD | \$19/PERSON

Fresh Baked Croissant | Sweet Red Grapes | Crisp Diced Celery | Creamy Chive Mayo

HONEY WHEAT CLUB | \$19/PERSON

Crisp Romaine Lettuce | Vine Ripe Tomatoes | Sliced Turkey & Ham | Swiss Cheese | Bacon Strips

ROAST BEEF SANDWICH | \$21/PERSON

Sliced Roast Beef Caramelized-Cider Infused Onions | Provolone Cheese | Horseradish Sauce

ROASTED TURKEY WRAP | \$20/PERSON

Sliced Turkey | Provolone Cheese | Baby Arugula | Roasted Red Pepper Slices | Pesto Aioli

ITALIAN COLD CUT HOAGIE | \$20/PERSON

Genoa Salami | Capicola | Cured Ham | Provolone | Shredded Lettuce |
Sliced Red Onions | Tomatoes | Sliced Pepperoncini | Pesto Aioli





DINNER BUFFETS

Our Dinner Buffets served with a choice of Soup or Salad and a Choice of One Dessert, Warm Dinner Rolls
Sweet & Unsweet Tea & Water Station and Freshly Brewed Regular and/or Decaffeinated Coffee, Hot Tea

Maximum duration of 60 Minutes. Requires a minimum of twenty guests;

A Service Charge of 23% will be applied to groups of less than 20 guests

SOUTHERN SEAFOOD FESTIVAL | \$45/PERSON

Hushpuppies

Fried Catfish or Tilapia

Saffron Infused Rice | Sautéed White Shrimp | Mussels | Grilled Andouille Sausage

Green Beans | Roasted Potato Wedges

LOCAL CHOICE | \$46/PERSON

Herb Roasted Pork Loin with Mushroom Demi

Grilled Flank Steak w/ Chimichurri, Onions, & Natural Jus

Buttered Green Beans

Yukon Gold Mashed Potatoes

CHARLESTON PREMIER | \$38/PERSON

Home-Made Macaroni & Cheese

Southern Fried Chicken

BBQ Baby Back Ribs

Golden Sweet Corn Bread w/ Honey Butter

Southern Red Rice

Collard Greens

CHEF'S CHOICE | \$35/PERSON

(Menu must be determined by the chef seventy-two business hours)

Choice of: Soup or Salad

Choice of: One or Two Entrees

Choice of: One Starch and One Vegetable

Choice of: One Dessert



DINNER STATIONS

Price Per Person and refreshed for 60 Minutes
Station can also be an action station w/ a Chef fee of \$200

MASHED POTATO BAR | \$14

Freshly Whipped Yukon Gold Potatoes, served w/ Butter,
Sour Cream, Chives, Shredded Cheddar Cheese, Bleu Cheese Crumbles,
Crispy Bacon, Chopped Ham, and Brown Gravy

SALAD BAR | \$12

Choose Two Salads:

Artisan Mixed Greens | Spinach & Baby Arugula | Chopped Romaine
Shredded Cheddar Cheese, Feta Crumbles, Croutons,
Tomatoes, English Cucumbers, Shredded Carrots, Sliced Banana Peppers,
Red Onions, Sliced Black Olives, w/ Choice of 3 Dressings
+\$5 Chicken

MAC N' CHEESE BAR | \$12

Cavatappi Pasta w/ Asiago & Smoked Gouda Cheese Sauce, Crispy Bacon,
Green Onions, Diced Sausage, Peppers, and Cremini Mushrooms

SHRIMP & GRITS | \$16

Choice of One: Tasso Gravy or Creole Style

TASSO GRAVY: Sautéed White Shrimp w/ Tasso Gravy,
Chopped Bacon, and Green Onions

CREOLE STYLE: Seasoned White Shrimp w/ Creole Seasoning,
Sautéed Peppers, Onions, Andouille Sausage and Chives

Choice of One: Stone Ground White Grits or Stone Ground Yellow Grits

CARVING STATION

Maximum duration of 60 Minutes. +\$200 Chef fee

ROASTED TURKEY BREAST | \$300

Serves 25-30 Guests

Served w/ Fresh Baked Rolls, Cranberry Sauce, Spicy Dijon Mustard, and Herb Mayonnaise

APRICOT GLAZED HAM | \$325

Serves 50-60 Guests

Served w/ Fresh Baked Rolls, Creole Mustard, and Spicy Honey Mayonnaise

ROASTED PORK LOIN | \$300

Serves 35-40 Guests

Served w/ Fresh Baked Rolls, Dijon Mustard, Garlic Mayonnaise, and BBQ Sauce

ROASTED TOP ROUND OF BEEF | \$350

Serves 60-70 Guests

Served w/ Fresh Baked Rolls, Dijon Mustard, Mayonnaise, and Creamy Horseradish Sauce

BEEF TENDERLOIN | \$375

Serves 20-25 Guests

Served w/ Fresh Baked Rolls, Dijon Mustard, Mayonnaise, and Creamy Horseradish Sauce

PRIME RIB OF BEEF | \$450

Serves 35-45 Guests

Served w/ Fresh Baked Rolls, Dijon Mustard, Creamy Horseradish Sauce, and Au Jus Lie Mayonnaise



PLATED DINNER

All Plated Dinners served with Pre-Set Sweet OR Unsweet Tea & Water, Freshly Brewed Regular and/or Decaffeinated Coffee, Hot Tea, and Fresh Bread Baskets. Requires a minimum of twenty guests or A Service Charge of 23% will be applied

SOUP STARTER OPTIONS

CHARLESTON, SHE CRAB
WHITE BEAN & VEGETABLE SOUP
ROASTED TOMATO BASIL SOUP
NEW ENGLAND CLAM CHOWDER
CREAM OF BROCCOLI CHEDDAR
CHICKEN & BROWN RICE SOUP

ENTREE OPTIONS

Dinner entrees served with your choice of One Preset -
Soup or Salad, and a choice One Starch & Vegetable and One Dessert,
served with Warm Dinner Rolls
Group can select up to 2 Entrée options with a minimum of 20 guest:

GRILLED BALSAMIC CHICKEN BREAST | \$36/PERSON

Baked Mozzarella, Basil Pesto, Drizzled with Balsamic Glaze

LOWCOUNTRY FARM CHICKEN | \$34/PERSON

Half-Baked Herb Crusted Chicken w/ Apricot Demi & Roasted Pearl Onions

BOURBON GLAZED SALMON | \$45/PERSON

Marinated & Grilled and served w/ a Bourbon Glaze

HARISSA SPICED PORK CHOP | \$42/PERSON

Roasted Pork Chop w/ Honey Sumac Glaze and Peach & Mango Chutney

CREOLE SPICED RIBEYE | \$52/PERSON

Marinated and Dusted with Creole Spices,
and topped w/ Sweet & Sour Red Onion Marmalade

CRAB STUFFED FLOUNDER | \$46/PERSON

Baked Flounder filled with Crabmeat Stuffing, topped with Lemon Beurre Blanc

PEPPERCORN CRUSTED BASEBALL SIRLOIN | \$42/PERSON

Char Grilled Marinated Steak with Peppercorn Demi

GRILLED BEEF FILET MIGNON | MARKET PRICE

Shallot Red Wine Demi Sauce and Garlic Herb Compound Butter

SPINACH & GRUYERE STUFFED FLOUNDER | \$35/PERSON

Fresh Filet of Flounder filled with Spinach, Pepper, Onions, Minced Garlic,
and Gruyere topped with a Creamy Garlic Butter Sauce

SALAD STARTER OPTIONS

Salads served with a choice of 2 Dressings

CROWNE HOUSE SALAD

Artisan Green Mix, English Cucumbers, Grape Tomatoes, and Shredded Carrots

SPINACH SALAD

Dried Cranberries, Candied Pecans, and Crumbled Feta Cheese

CAESAR SALAD

Artisan Romaine Lettuce, Shaved Parmesan Cheese, & Herb Focaccia Croutons

WEDGE SALAD

Chopped Iceberg and Romaine, Cucumber, Tomatoes,
Chopped Bacon, and Crumbled Blue Cheese

DRESSING CHOICES

House Made Ranch | Greek Vinaigrette | Golden Italian | Bleu Cheese
Balsamic Vinaigrette | Raspberry Vinaigrette | Caesar Dressing
House Made Honey Mustard

STARCH OPTIONS

YUKON GOLD MASHED POTATOES

FINGERLING POTATOES W/ PEPPERS & ONIONS

OVEN ROASTED HERB POTATOES

SAFFRON YELLOW RICE

WILD & WHITE RICE PILAF

GARDEN HARVEST BLEND RICE

WILD MUSHROOM RISOTTO

RED BEANS & RICE PILAF

VEGETABLE OPTIONS

SOUTHERN COLLARD GREENS

HARICOT VERTS & BABY CARROTS

BUTTER BEANS, SWEET CORN & TOMATOES

SAUTEED SEASONAL VEGETABLES

OVEN ROASTED VEGETABLE MEDLEY

ROASTED BRUSSEL SPROUTS W/ BACON

GRILLED ASPARAGUS W/ RED
BLISTERED GRAPE TOMATOES

DESSERT OPTIONS

CHEESECAKE | PECAN PIE

CHOCOLATE CAKE | COCONUT CAKE

KEY LIME PIE | LEMON CAKE

RED VELVET CAKE | CARROT CAKE

RECEPTION & DISPLAYS

GOURMET PARTY DISPLAYS

Price is Per Person. Maximum duration of 90 Minutes. Requires a minimum of twenty guests

VEGETABLE CRUDITÉ DISPLAY | \$6/PERSON

Broccoli, Cauliflower, Carrots, Celery, Zucchini,
Squash, Assorted Dressing Dips

FRESH FRUIT DISPLAY | \$6/PERSON

Seasonal Selection of Fruits & Berries to Include:
Pineapple, Honeydew, Cantaloupe, Strawberries

ASSORTED LOCAL, INTERNATIONAL, & DOMESTIC CHEESE DISPLAY | \$8/ PERSON

Fresh Berries, Dried Fruits, Nuts, Local Honey, & Assorted Crackers

TEA SANDWICH DISPLAY | \$5/ PERSON

Choice of Three

Shrimp Salad | Pimento Cheese | Roasted Chicken Salad | Turkey & Swiss
Seared Ham & Grilled Onions | Cucumber Dill | Deviled Eggs & Chives

BREADS & SPREADS | \$10/ PERSON

Roasted Red Pepper Hummus | Pimento Cheese Dip | Tomato Bruschetta
Cold Spinach Dip | Crostini, Bread Sticks, & Pita Points

CHARCUTERIE BOARD | \$12/PERSON

Cured Meats | Local, Domestic, & International Cheeses
Roasted Vegetables | Dried Fruit | Pickled Okra | Assorted Nuts | Pickled
Peppers & Olives | Assorted Mustards | Toasted Breaks & Crackers

CLASSIC CANAPE PLATTER | \$5/PERSON

Choice of Three

Wild Mushroom & Goat Cheese | Cajun Shrimp Toast
Grilled Asparagus & Smoked Salmon
Grilled Steak Boursin & Caramelized Onions Crostini
Spicy Chicken & Goat Cheese Filled Phyllo
Parmesan Crusted Tomato Bruschetta

MINI DESSERTS DISPLAY | \$5/PERSON

Choice of Three

50 Pieces minimum order

Mini Assorted Cheesecakes | Chocolate Dipped Strawberries
Assorted Mini Tarts | Assorted Petite Fours | Chocolate Truffles
Mini Key Lime Pie | Orange Panna Cotta

HOT HORS D'OEUVRES

50 pieces minimum order

ASSORTED MINI QUICHE | \$175

SPANAKOPITA | \$175

CHEF'S PETITE BLUE CRAB CAKES
W/ COCKTAIL & TARTAR SAUCE | \$225

MINI BEEF WELLINGTON | MARKET PRICE

VEGETABLE SPRING ROLLS W/ GINGER
GARLIC & SWEET & SOUR SAUCE | \$175

BOURSIN STUFFED MUSHROOM | \$175

MINI TOMATO & SPINACH PIE | \$175

MAC N' CHEESE BITES W/
SPICY RANCH DIPPING SAUCE | \$180

CHEDDAR & CHIVE GRIT CAKES | \$150

BOURBON GLAZED CHICKEN SKEWERS | \$185

SOUTHERN FRIED CHICKEN TENDERS
W/ HONEY MUSTARD & RANCH | \$175

MINI MEATBALLS, MUSHROOM BOURGUIGNON | \$150

FRIED CHEESE RAVIOLI W/ MARINARA SAUCE | \$150

SOUTHERN FRIED CATFISH FINGERS
W/ REMOULADE SAUCE | \$175

BREADED ARTICHOKE & BOURSIN CROQUETTES | \$175

MINI GROUND BEEF SLIDERS W/ CHEDDAR
& CARAMELIZED HERB ONIONS | \$185

COLD HORS D'OEUVRES

50 pieces minimum order

CHILLED JUMBO SHRIMP COCKTAIL
W/ COCKTAIL SAUCE & LEMON WEDGES | \$225

OYSTER ON THE HALF SHELL
W/ WASABI COCKTAIL SAUCE | \$225

ROASTED CHICKEN SALAD &
GOLDEN RAISING IN PHYLLO | \$175

PARMESAN CRUSTED TOMATO BRUSCHETTA | \$150

CAJUN SHRIMP TOAST | \$225

ANTIPASTO SKEWERS | \$200

TUNA TARTAR IN MINI-PHYLLO SHELLS | \$225

MINI DESSERTS

Choice of 2 | 50 Pieces minimum order

ASSORTED CHEESECAKES | \$250

CHOCOLATE COVERED STRAWBERRIES

ORANGE PANNA COTTA

KEY LIME MOUSSE

CHOCOLATE MOUSSE

ASSORTED PETIT FOURS

CHEF SELECTED ASSORTED TARTS

BAR SERVICES

OPEN BARS

Drinks are charged on a 'true consumption' basis with a 23% service charge added to the total. A specific beverage budget for an open bar can be set by the client and once the limit is reached the bar service would switch to a cash basis

CASH BARS

A \$75 bartender fee will be applied to your bar total.
Clients will have a dedicated bar assigned to the function and provide a variety selection of the following:

DOMESTIC BEER	\$5
IMPORT BEER	\$6
WINE	\$6
HOUSE LIQUOR	\$7
CALL LIQUOR	\$8
PREMIUM LIQUOR	\$10
TOP SHELF LIQUOR	\$12

(Cash Bar prices are subject to change according to market price)
All Pricing is subject to taxes and fees.

