



Mount Pleasant

Catering Menu

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INDIGO
AN IHG HOTEL

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A photograph of an outdoor event space at dusk. The scene is framed by several tall palm trees, some of which have warm lights wrapped around their trunks. In the foreground, there is a green artificial lawn with three black, curved high-top tables and two large, round lounge chairs with blue and white striped cushions. In the background, there is a wooden fence and more trees. The sky is a mix of blue and purple, indicating twilight.

INTRODUCTION

Hotel Indigo Mount Pleasant offers event spaces that brings out the color and character of our neighborhood while inspiring collaboration and creativity. Join 200 of your closest friends in our 3,000 square foot Palmetto Ballroom or out on our Back Lawn on the Sundeck. Your next event will be an electric yet dynamic experience that is truly unique!

FULL DAY MEETING



MEETING PACKAGE : LIVING LIKE A LOCAL

Local institutions, old standby's, and neighborhood essentials, this menu spotlights the ingredients and places people are flocking to right now. Enriched with our neighborhood story, some of these food & drink collaborations are exclusive to our hotel and are our special local insider gift to you.

\$18.95 Per Person ++

Includes Wi-Fi & limited AV

Bottled and canned beverages are charged per consumption

CONTINENTAL BREAKFAST (1 HOUR SERVICE)

- ▶ Breakfast Pastries to include: Muffins, Croissants and Danishes with Fruit Preserves and Sweet Butter
- ▶ Freshly Brewed Coffee and Decaf
- ▶ Selection of Herbal Tea's and Hot Water

AFTERNOON BREAK (30 MINUTE SERVICE)

- ▶ Fresh Baked Cookies
- ▶ Brownies
- ▶ Variety of Soft Drinks
- ▶ Bottled Water

ADD LUNCH DELI DISPLAY (1 HOUR SERVICE)

- ▶ Assortment of Deli Meats to include: Roasted Turkey, Black Forest Ham, Genoa Salami, Toast Beef and Pastrami.
- ▶ Sliced Cheeses to include: Cheddar, Swiss and Provolone.
- ▶ Assortment of Mustard, Mayonnaise, Lettuce, Tomato, Onions and Pickles.
- ▶ Assortment of Sliced Breads and Hoagie Rolls. (Gluten Free options available upon request)
- ▶ House Made Ranch or BBQ Chips
- ▶ Potato Salad or Pasta Salad
- ▶ Iced Tea and Water

Additional \$19.95 per person++

ADD BOXED LUNCHES

- Your Choice: Sliced Black Forest Ham, Roasted Turkey or Roast Beef on a Hoagie Roll.
- Each Sandwich has Lettuce, Tomato, Onion and Mayonnaise.
- Bag of Potato Chips
- Iced Tea and Water
- Each Selection can be made into a wrap or gluten free bread.

Additional \$22.95 per person++

BREAKFAST



CONTINENTAL BREAKFAST

1 Hour Service Minimum of 25 people

CONTINENTAL BREAKFAST

\$15.95 Per Person++

- Breakfast Pastries to include: Muffins, Croissants and Danishes with Fruit Preserves and Sweet Butter
- Freshly Brewed Coffee and Decaf
- Selection of Herbal Tea's and Hot Water

Options to Upgrade

- Add Sliced Fruit and Berries
- Low Fat Yogurt and Granola

Additional \$9.95 Per Person++

- Add Artesian Bagels
- Assorted Bagels with Plain Whipped, Our House made Strawberry and Garlic Chive Cream Cheeses

Additional \$8.95 Per Person++

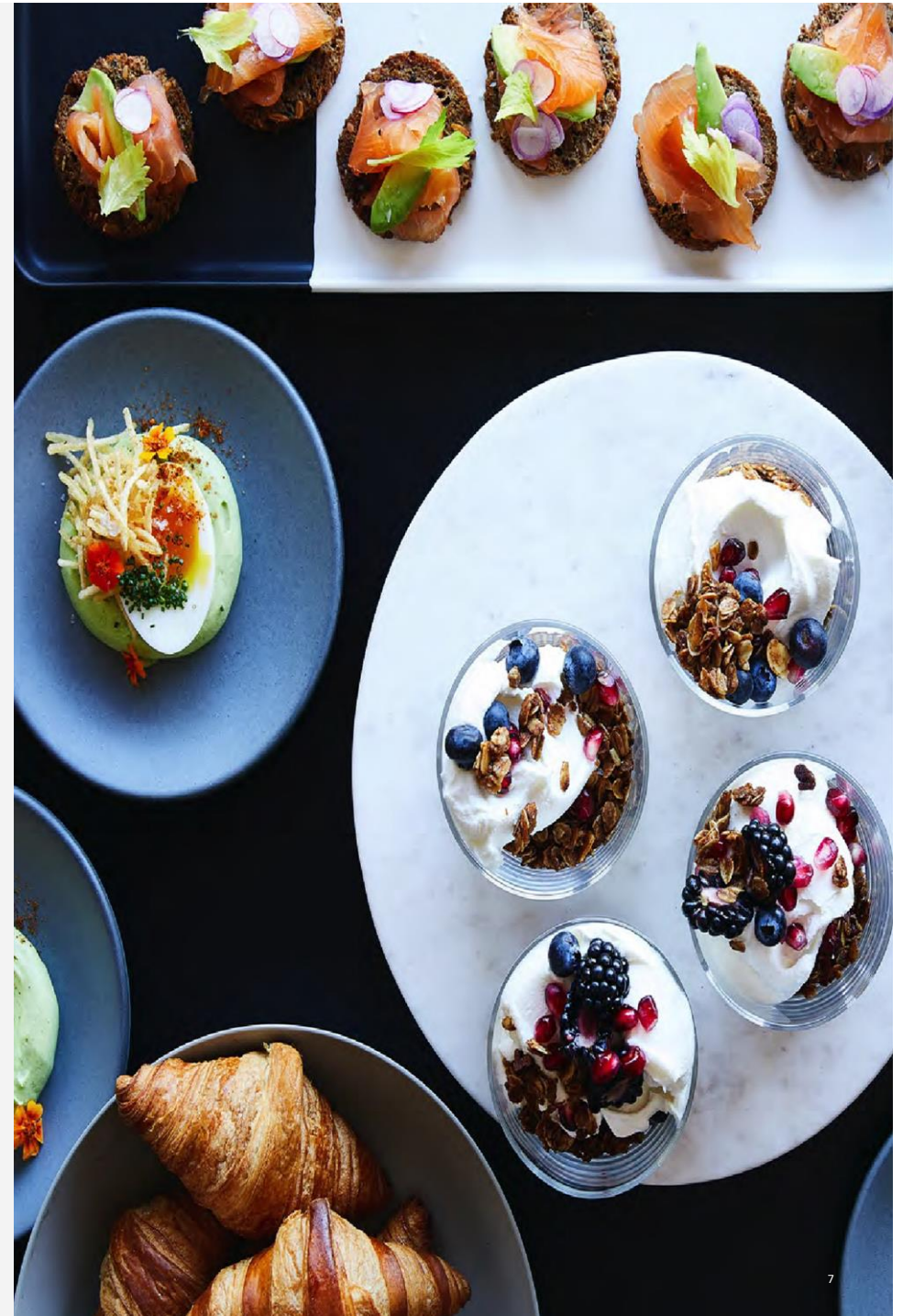
Options to Upgrade

- Add Quiche Lorraine
- Baked Eggs, Bacon and Spinach in a Crispy Pie Shell

Additional \$10.95 Per Person++

- Add Bagels and Lox
- Assorted Bagels Whipped Cream Cheese, Pickled Red Onion, Capers, Chopped Egg, Fresh Dill and Lemon Wedges.

Additional \$17.95 Per Person++



BREAKFAST BUFFET

1 Hour Service Minimum of 25 people

HOT BREAKFAST BUFFET

\$25.95 Per Person++ (minimum 25 people)

- Breakfast Pastries to include: Muffins, Croissants and Danishes with Fruit Preserves and Sweet Butter
- Fluffy Scrambled Eggs
- Seasoned Hash Brown Potatoes with Sautéed Bell Peppers & Onions
- Applewood Bacon and Sausage Links
- Orange Juice and Apple Juice
- Freshly Brewed Coffee and Herbal Tea

Options to Upgrade

- Add French Toast & Pancakes
- Crème Brule French Toast or Fluffy Buttermilk Pancakes with Fresh Berries and Powdered Sugar

Additional \$12.95 Per Person++

Options to Upgrade

- Add Shrimp and Grits
- Sautéed Shrimp in a Creamy Andouille Cheese Sauce served over Stone Ground Grits.

Additional \$19.95 Per Person++

Action Stations – additional per person cost and \$200 attendant Fee.

- Add Made to Order Omelet Station
- To include Fresh Spinach, Tomato, Bell Peppers, Mushrooms, Red Onions, Cheddar Cheese, Ham, Bacon and Sausage.

Additional \$12.95 Per Person++

- Add Made to Order Waffle Station
- To include Fresh Berries, Chocolate Chips, Candied Pecans, Bacon and Maple Syrup

Additional \$12.95 Per Person++



PLATED BREAKFAST

ALL SELECTIONS COME WITH TOAST, SWEET BUTTER, FRUIT PRESERVES, ORANGE JUICE AND COFFEE.

The Eye Opener

- Fluffy Scrambled Eggs, Seasoned Hash Brown Potatoes, Applewood Bacon or Sausage Links

\$20.95 Per Person++

Toast & Cakes

- Cinnamon French Toast or Fluffy Buttermilk Pancakes with Fresh Berries and Powdered Sugar With a choice of Applewood Bacon or Sausage Links.

\$22.95 Per Person++

Shrimp & Grits

- Sautéed Shrimp in a Creamy Andouille Cheese Sauce served over Stone Ground Grits.

\$29.95 Per Person++

Breakfast Burrito

- Fluffy Scrambled Eggs, Applewood Smoked Bacon, Sausage, Bell Pepper, Red Onion, Crispy Fried Potatoes and Pepper Jack Cheese. Served with Seasoned Homestyle Potatoes.

\$18.95 Per Person++

Frittata

- Baked Eggs with Bell Peppers, Red Onion, Tomato and Provolone Cheese. Served with Seasoned Homestyle Potatoes.

\$18.95 Per Person++



LUNCH



BUILD YOUR OWN LUNCH BUFFET

1 Hour Service Minimum of 25 people

1-ENTRÉE BUFFET \$29.95

2-ENTRÉE BUFFET \$36.95

Buffet includes Warm Fresh Rolls, Sweet Butter, Tossed Salad with Tomatoes, Cucumber, Croutons and Two Dressings (Ranch and House Vinaigrette). With Iced Tea and Water.

Choices of Entrees (1 or 2)

- Chicken and Penne Pasta with a Pesto Cream Sauce
- Low Country Buttermilk Fried Chicken
- Roasted Pork Loin with Herbed Honey Dijon Sauce
- Shrimp & Grits with a Creamy Andouille Cheese Sauce and Stone Ground Grits
- Maple Bourbon Glazed Atlantic Salmon
- Lowcountry Pulled Pork with a Variety of BBQ Sauces

Starch Options (choose 1)

- Rice Pilaf
- Garlic & Herb Mashed Potatoes
- Baked Macaroni and Cheese
- Low Country Red Rice with Andouille
- Couscous with Vegetables

Vegetable Options (choose 1)

- Haricot Vert Almondine
- Seasonal Vegetable Medley
- Bacon Seared Collard Greens
- Grilled Corn on the Cob
- Southern Succotash
- Sweet Pea and Heirloom Carrots

Dessert Options (choose 1)

- Carrot Cake
- Coconut Crème Cake
- Chocolate Layer Cake
- Key Lime Pie



DELI BUFFET

1 Hour Service Minimum of 25 people

\$22.95 per guest++

Deli buffet comes with water and freshly brewed iced tea.

CHOICE OF:

- House Made Ranch or BBQ Chips
 - House Made Potato Salad or Pasta Salad
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DISPLAY:

- Roasted Turkey, Shaved Ham, Genoa Salami, Capicola, Roast Beef and Pastrami
- Cheddar, Swiss and Provolone Cheeses.
- Assortment of Mustard, Mayonnaise and Pickles
- Sliced Breads and Hoagie Rolls (Gluten Free option available on Request)
- Fresh Baked Cookies and Brownies



BOXED LUNCH OPTIONS

Boxed Lunches comes with a bag of Potato Chips, Fresh Baked Cookie, Water and Freshly Brewed Iced Tea.

STANDARD BOX LUNCHES \$25.95++ PER BOX

- Choice of Sliced Ham, Turkey, Roast Beef or Veggies on a Hoagie Roll. (Gluten Free Available)
- Served with Lettuce, Tomato & Mayonnaise.



UPGRADED BOX LUNCHES \$28.95++ PER BOX

- **The Artisan** – Sliced Turkey on a Ciabatta Roll with Cranberry Chutney, Goat Cheese, Lettuce and Tomato.
- **The Focaccia** – Thinly Sliced Black Forest Ham, Spicy Capicola, Genoa Salami and Provolone Cheese with Pesto Aioli, Lettuce, Tomato and Shaved Red Onion on a Herbed Garlic Focaccia.
- **Roast Beef** – Slow Roasted Roast Beef, Swiss Cheese, Lettuce, Tomato, Shaved Red Onion with a Horseradish Cream Sauce, Seared on a Hoagie Roll.



PLATED LUNCH ITEMS

All Selections Come with Iced Tea and Water

GRILLED CHICKEN CAESAR SALAD

\$22.95++ Per Person

- Grilled Chicken Breast on top of Romaine Lettuce, House Made Croutons, Parmesan Cheese and Creamy Caesar Dressing.

SHRIMP & GRITS

\$29.95++ Per Person

- Sauteed Shrimp in a Creamy Andouille Cheese Sauce served over Stone Ground Grits.

MARINATED AIRLINE CHICKEN BREAST

\$26.95++ Per Person

- Marinated Chicken Breast with Lowcountry Red Rice with Andouille Sausage and Chefs choice of Vegetables.

SEARED ATLANTIC SALMON

\$28.95++ Per Person

- Sweet Chili Sesame Marinated Salmon with Bell Pepper and Ginger Carrot Slaw. Served with Rice Pilaf and Chefs selection of Vegetables.

BUTTERMILK FRIED CHICKEN

\$27.95++ Per Person

- Crispy Fried Chicken served with Garlic Herb Whipped Potatoes, Southern Style Peppercorn Gravy and Chefs selection of Vegetables.

VEGETABLE ALFREDO

\$22.95++ Per Person

- Linguini tossed in House Made Alfredo with Spinach, Mushrooms and Tomatoes. Garnished with Grated Parmesan and Fresh Herbs..

BREAKS + BEVERAGES



BREAKS + BEVERAGES

ON CONSUMPTION ITEMS

- Whole Fruit, **\$3.00++ each**
- Granola Bars, **\$3.00++ each**
- Breakfast Pastries, **\$20.00++ per dozen**
- Artisan Bagels, **\$26.00++ per dozen**
- Cookies, **\$22.00++ per dozen**
- Brownies, **\$22.00++ per dozen**
- Canned Soda/Bottled Water, **\$4.00++ each**
- Coffee, **\$54.00++ per gallon**
- Iced Tea/Lemonade, **\$38.00++ per gallon**
- Fresh Juice, **\$38.00++ per gallon**
- Specialty Iced Tea, **\$42.00++ per gallon**

SPECIALTY BREAK PACKAGES

ALL PACKAGES COME WITH AN ASSORTMENT OF SODA'S AND BOTTLED WATER (30 MINUTE SERVICE)

- **Southwest** – Corn Tortilla Chips, Hot Queso Dip, Mild Salsa, Hot Sauce, Fresh Guacamole, Sour Cream and Chicken Quesadillas **\$18.95++ per person**
- **Heart Healthy** – Assorted Granola Bars, Vanilla Yogurt Parfaits with Fresh Berries, selection of Local Fruits, Grapes and Bananas **\$15.95++ per person**
- **Candy Break** – Selections of Chocolates and Fruit Flavored Chews **\$12.95++ per person**



DINNER & RECEPTION



DINNER BUFFET

\$34.95++ Per Guest 1 Entrée Buffet

\$41.95++ Per Guest 2 Entrée Buffet

2 Hour Service Minimum of 25 people

Buffet includes Warm Fresh Rolls, Sweet Butter, Tossed Salad with Tomatoes, Cucumber, Croutons and Two Dressings (Ranch and House Vinaigrette). With Iced Tea and Water.

CHOICE OF ENTRÉES:

- Chicken and Penne Pasta with a Pesto Cream Sauce
- Low Country Buttermilk Fried Chicken
- Roasted Pork Loin with Herbed Honey Dijon Sauce
- Shrimp & Grits with a Creamy Andouille Cheese Sauce and Stone Ground Grits
- Maple Bourbon Glazed Atlantic Salmon
- Lowcountry Pulled Pork with a Variety of BBQ Sauces

Starch Options (choose 1)

- Rice Pilaf
- Garlic & Herb Roasted Yukon Potatoes
- Parmesan & Herb Roasted Yukon Potatoes
- Savory Sweet Potato Hash with Pancetta
- Potato Au Gratin
- Low Country Red Rice with Andouille

Vegetable Options (choose 1)

- Haricot Vert Almondine
- Seasonal Vegetable Medley
- Bacon Seared Collard Greens
- Grilled Corn on the Cob
- Southern Succotash
- Sweet Pea and Heirloom Carrots

DESSERT

- Carrot Cake
 - Coconut Crème Cake
 - Chocolate Layer Cake
 - New York Style Cheesecake
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MEAL ADD-ONS:

- Add third starter: +\$10 per guest
- Add third side: +\$8 per guest
- Add third entrée: +\$22 per guest

PLATED DINNER

All Selections Come with a House Salad, Warm Dinner Rolls, Iced Tea and Water

Add a plated Dessert for \$6.00++ per person

Blackened Pork Chops

\$36.95++ Per Person

- 12oz Dry Aged Duroc Pork Chop, Roasted Fingerling Potatoes, Blueberry Demi-Glace, Chef's Selection of Seasonal Vegetables.

SHRIMP & GRITTS

\$38.95++ Per Person

- Sautéed Shrimp in a Creamy Andouille Cheese Sauce served over Stone Ground Grits.

Marinated Airline Chicken Breast

\$33.95++ Per Person

- Marinated Chicken Breast with Lowcountry Red Rice with Andouille Sausage and Chef's choice of Vegetables.

Seared Atlantic Salmon

\$38.95++ Per Person

- Sweet Chili Sesame Marinated Salmon with Bell Pepper and Pickled Ginger Carrot Slaw. Served with Rice Pilaf and Chef selection of Vegetables.

Buttermilk Fried Chicken

\$35.95++ Per Person

- Crispy Fried Chicken served with Garlic Herb Whipped Potatoes, Southern Style Peppercorn Gravy and Chef selection of Vegetables.

Vegetable Alfredo

\$29.95++ Per Person

- Linguine tossed in House Made Alfredo with Spinach, Mushrooms and Tomatoes. Garnished with Grated Parmesan and Fresh Herbs.

Seared Beef Tenderloin

Market Price++ Per Person

- 8oz Prime Tenderloin Seared Medium (unless specified otherwise). Garlic Parmesan Smashed Potato and Chef's Selection of Seasonal Vegetables.

SPECIALTY DINNER BUFFETS

Buffet includes Warm Fresh Rolls, Sweet Butter, Tossed Salad with Tomatoes, Cucumber, Croutons and Two Dressings (Ranch and House Vinaigrette). With Iced Tea and Water.

2 Hour Service Minimum of 25 people

SOUTHERN CHARM

\$36.95++ Per Person

Lowcountry Red Rice, Collard Greens, Braised Pulled Pork and Buttermilk Fried Chicken, Coleslaw, Potato Salad, Corn Bread , Buttermilk Biscuits and Lemonade.

RAW BAR

\$42.95++ Per Person

*Oysters on the Half Shell, Seasoned Shrimp Cocktail, Cocktail Crab Claws, Bay Scallop Ceviche with Chips, Fresh Lemons, Zesty Cocktail Sauce, Saltine Crackers and Hot Sauce.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

CHARCUTERIE

\$24.95++ Per Person

Imported and Domestic Cheese Presentation with an Assortment of our Chef's Cured Meats and Sausages. Accompanied by Crackers, Toasted Baguette, Mustards and Pickles.

HORS D'OEUVRES

50 PIECE MINIMUM, PRICED PER PIECE

Prosciutto Wrapped Asparagus	\$3.50++
Deviled Eggs	\$2.50++
Tomato & Basil Bruschetta	\$3.00++
Stuffed Mushroom Caps	\$3.00++
Petite Maryland Crab Cakes	\$4.00++
Pigs in a Blanket	\$2.50++
Chicken Empanadas	\$3.00++
Spanakopita w/ Lemon Yogurt	\$3.00++
Buffalo or BBQ Chicken Wing	\$3.50++
Grilled Lamb Skewers	\$4.00++

Duck & Bourbon Jam Canape	\$4.00++
Bacon Wrapped Scallops	\$5.00++
Shrimp & Grit Spoons	\$3.50++
Shrimp Cocktail Spoons	\$3.00++
Shaved Beef w/ Pickled Onion	\$3.50++
Tuna Tartare Canape	\$4.00++
Coconut Shrimp	\$3.00++
Teriyaki Chicken Satay	\$3.00++
Vietnamese Beef & Veg Satay	\$3.50++
Vegetable Spring Roll	\$4.00++

SWEETER SIDE

Berry Fruit Tarts	\$3.00++
Crème Brule Tarts	\$3.00++
Petite Cheesecake	\$3.00++
Petite Cannoli	\$3.00++
Vanilla and Chocolate Mousse Shooters	\$2.50++
Chocolate Covered Strawberries	\$3.00++

CHEF ATTENDED CARVING STATIONS

\$200 Chef Attendant Fee
Market Based Pricing
1 Hour Service
Minimum of 25 People

PRIME RIB OF BEEF

Horseradish Cream, Rosemary Au Jus, Warm French Rolls.

GLAZED HAM

Served with a Variety of Mustards, Whipped Honey Butter and Buttermilk Biscuits.

SLOW ROASTED TURKEY

Served with House Made Cranberry Walnut Sauce, Turkey Gravy and Warm French Rolls.

LEG OF LAMB

Served with Mint Jelly, Rosemary Burgundy Demi-Glace and Warm French Rolls.

RECEPTION ACTION STATIONS

1 Hour Service
Minimum of 25 People

SMOKED SALMON

\$36.95++ Per Person

Whole Smoked Salmon served with Cucumber, Pickled Red Onion, Capers, Boiled Egg, Lemon Dill Aioli, Dijon Mustard and Rye Crips.

BAKED BRIE

\$16.95++ Per Person

Large Wheel of Brie Wrapped with a Buttery Puff Pastry and Baked to a Golden Brown and served with Warm Raspberry Preserves and assorted Crackers.

ARTESIAN FRUIT AND CHEESE

\$18.95++ Per Person

Imported and Domestic Cheese Presentation with Seasonal Fruit and Berries, Crackers and Toasted Baguette.

CHARCUTERIE

\$24.95++ Per Person

Imported and Domestic Cheese Presentation with an assortment of our Chef's Choice Cured Meats and Sausages. Accompanied by Crackers, Toasted Baguette, Mustards and Pickles.

BEVERAGES

Choose your preferred Bar Set-Up
Bartender Fee is \$100.00 per bartender (2 Hour Service)

HOSTED CONSUMPTION BAR

Well Cocktail	\$10
Call Cocktail	\$11
Glass of Wine	\$9
Domestic Beer	\$6
Imported Beer	\$7
Local Beer	\$9
Seltzers	\$7
Bottled Water	\$4
Sparkling Water	\$4
Assorted Soft Drinks	\$4
Assorted Juice	\$4
Energy Drinks	\$6

Hosted Bar Items are subject to 23% Service Charge and Applicable Taxes

CASH BAR

Well Cocktail	\$13
Call Cocktail	\$14
Glass of Wine	\$12
Domestic Beer	\$8
Imported Beer	\$10
Local Beer	\$11
Seltzers	\$9
Bottled Water	\$5
Sparkling Water	\$5
Assorted Soft Drinks	\$5
Assorted Juice	\$5
Energy Drinks	\$8

Cash Bar Items include 23% Service Charge and Applicable Taxes

TERMS & CONDITIONS

Menus and prices subject to change.

All food and beverage is subject to applicable state sales tax and a 23% taxable service charge.

Any applicable taxes also will be added.

Consuming raw or undercooked meats may increase your risk of foodborne illness.

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