



# HOLIDAY PRE-FIXE FARM FRESH ON THE MENU

(Maximum of 60 Guests)

Lunch \$18.00++ per person

Dinner \$32.00++ per person

*Chef Simon Andrew's Holiday Farm Fresh Pre-Fixe Menu is designed to utilize much of the seasonal produce available from local and or regional farms. Chef's goal is to create a guest experience celebrating the bounties of the Lowcountry with dishes prepared with respect to the traditional ways of the South.*

## Starters

(Choice of One)

Smoked Corn and Sweet Potato Chowder with Crispy Fried Vidalia Onions

John's Island Tomatoes with Burden Creek Goat Cheese Pesto on Local Greens

Roasted Baby Potato and Brussels Sprout Salad with Caramelized Rosebank Farms Green Bulb Onions

## Entrees

(Choice of One)

Bacon wrapped Smithfield Pork Tenderloin with a natural Jus, Adulah Yellow Corn Grit Cakes with RoseBank Farms Arugula and Sautéed South Carolina Red Chard

*Suggested Wine Pairing ~ Columbia Crest Grand Estates Merlot*

*\$6.50 per glass \$27 per bottle*

B.B.Q Wild Carolina Shrimp Skewered with Marinated Prestige Farms Chicken, Sweet Potato and Roasted Red Pepper Au Gratin and Roasted Fall Vegetables

*Suggested Wine Pairing ~ Rodney Strong Chardonnay*

*\$8 per glass \$32 per bottle*

Pan Seared Red Snapper with a Peach and Sweet Onion Marmalade, Garlic and Rosemary Fingerling Potatoes and Maple Ginger Roasted Spaghetti Squash  
*Suggested Wine Pairing ~ Trejethen Chardonnay*  
*\$9 per glass \$38 per bottle*

Carolina Farm Raised Trout, Hardwood Smoked with Grilled Peaches, A Wild Rice and Green Pea Salad Drizzled with a Sweet yellow Pepper Coulis  
(Pork Tenderloin available for substitution)  
*Suggested Wine Pairing ~ Simi Chardonnay*  
*\$8.75 per glass \$35 per bottle*

## Desserts

(Choice of one)

Home made Sweet Potato Bread Pudding with Vanilla Custard

Pumpkin Crème Brulée and Ginger Snaps

Individual Fruit Tarts with a Vanilla Cream and Toasted Pecan Brittle

*Suggested Wine Pairing ~ Marquis de la Tour Champagne Toast*  
*\$3.00 per glass*

\*All of the menu items noted above may be substituted. Chef will be happy to customize any menu to cater your needs based on the availability of all seasonal menu items. Please contact a catering manager for more information.

## HOLIDAY PRE-FIXE SPECIAL

Complimentary Glass of Wine per Guest

FOR CONTRACTS SIGNED BY NOVEMBER 30, 2009

*Valid at the Historic Francis Marion Hotel*

*on the corner of King & Calhoun Streets*

Please present this coupon to your catering manager.

Good for one free glass of Francis Marion House Red or House White Wine.

No cash value.

Offer expires 11/30/09

# HOLIDAY CATERING MENU

(For Parties of 60 or More)

## APPETIZERS

(Passed or Displayed)

Tomato & Feta Salad with Grilled Asparagus

Fried Grit Cakes with a Tomato & Basil Sauce

Shrimp Cocktail with Cocktail Sauce

Tuna Carpaccio with a Black Bean & Sundried Tomato Relish

Searched Ocean Scallops with Tomato Vodka

Chilled Shrimp Cream Sauce over Angel Hair Pasta

Wild Mushroom Ragout filled Bouchee

\$4.95 each

## SEASONAL ENTRÉE SELECTIONS

### Starters

(Choice of One)

Baby Greens with Vine Ripened Tomato, Cucumber, Assorted Bell Peppers  
And Honey Pecan Sesame Dressing

Caesar Salad with Chopped Romaine, Croutons, Parmesan Cheese Julienne  
Prosciutto and Caesar Dressing

Spinach Leaves with Clemson Blue Cheese, Marinated Artichoke Hearts and Black  
Pepper Parmesan Dressing

Butternut Squash Soup with Crème Fraiche

Charleston Shrimp Crab Soup with Sour Cream and Snipped Chives

Roasted Corn and Shrimp Chowder

## Entrees

(Choice of One)

Thyme Roasted Prime Rib with Horseradish Chantilly and Au Jus

\$39.00

Charbroiled Filet Mignon with Peppercorn Port Mushroom Sauce

\$42.00

Chicken Cordon Rouge with Sauce Supreme

\$36.00

Sliced Roast Turkey Breast with mashed Sweet Potatoes and Giblet Gravy

\$35.00

Herb Crusted Grouper, Sautéed Spinach and Fried Stone Ground Grit Cakes

\$38.00

## Desserts

(Choice of One)

Pumpkin Pie

Apple Spice Cake with Vanilla Cream

Individual Crème Brûlée with Banana

# HOLIDAY BUFFET

Designed for two hours of service  
Minimum of 25 guests

Lunch ~ Two Entrees \$27.75++ per person  
Dinner ~ Two Entrees \$39.95++ per person  
Dinner ~ Three Entrees \$45.00++ per person

## Salads

(Choice of Three)

Mixed Greens with Vermont Cheddar, Smoked Bacon Chips And Buttermilk Blue  
Cheese Dressing

Marinated Seasonal Tomato and Artichoke Salad

Asparagus with Red Pepper Vinaigrette and Toasted Sesame

Johns Island Tomato, Basil, & Onion Vinaigrette Salad

Three Cheese Tortellini with a Sundried Tomato Vinaigrette

Broccoli and Cheddar with Bacon and Sour Cream

## Entrees

Prime Rib Sliced to Order (\$100 Chef Fee)

Turkey with Dressing and Giblet Gravy

Sliced Baked Ham

Chicken, Marinated and Grilled with Peppers and Onions

Pecan Crusted Salmon and Citrus Glaze

Pasta Fettuccini Alfredo with Grilled Vegetables

Above Selection to Include:

Rosemary Roasted Red Potatoes

Basmati Blended Rice Pilaf

Seasonal Baby Vegetables

Fresh Baked Breads with Butter

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

## Desserts

(Choice of One)

Pecan Pie

Pumpkin Pie

Deep Dish Apple Pie



**Sample Menu for a Holiday Party**

**International Cheese Display with Sliced French Breads & Crackers**

**Fresh Fruit Display with Chocolate Fondue & Yogurt Dip**

**Choice of 3 Hot Hors D'oeuvres (Butler passed or Displayed):**

Fried Green Tomato Moons with Goat Cheese & Pepper Jelly

Oriental Vegetable Spring Rolls with Plum Sauce

Spinach & Feta Spanikopita

Fried Cheese Ravioli with a Tomato Basil Sauce

Blackened Chicken Sate with a Peanut Sauce

Scallops Wrapped in Bacon

Charleston Cheese Straws

**Choice of 3 Action Stations:**

**Carving Station**

Slow Roasted Baron of Beef Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise and Miniature Rolls

OR

Oven Baked Semi Boneless Turkey Served with Cranberry Relish, Mustard, Mayonnaise and Miniature Rolls

**Shrimp & Grits**

Large Shrimp Sautéed with Peppers, Onions and Tasso Ham  
Served on Stone Ground Pepperjack Grits with a Lobster Gravy

**Gourmet Pasta**

Cheese Filled Tortellini and Bowtie Pastas with Roasted Garlic Alfredo and Tomato Basil Sauces

Sautéed Italian Sausage, Diced Tomato, Artichoke Hearts, Onions, Peppers and Mushrooms

Shredded Parmesan Cheese, Crushed Red Peppers and Fresh Basil

Grilled Chicken

**Mashed Potato Bar**

Freshly Mashed Potatoes with an Assortment of Toppings to Include Pan Gravy,  
Crumbled Blue Cheese, Shredded Cheddar, Broccoli Floret's, Chives, Sour Cream, Bacon and Butter

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**Dessert Display (In Addition to 3 Stations)**

Assorted Mini French Pastries, Petit Fours, Chocolate Covered Strawberries & Tarts

Regular and Decaffeinated Coffee and Assorted Hot Tea

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**Champagne Toast for All Guests**

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**\$54.00 ++ per person**

# BEVERAGE SERVICE

## Plan I

### Consumption Bar Service

|                  |        |
|------------------|--------|
| Call Liquor      | \$5.75 |
| Premium Liquor   | \$6.75 |
| Top Shelf Liquor | \$8.00 |
| Cordials         | \$5.75 |
| Imported Beers   | \$4.50 |
| Domestic Beers   | \$4.00 |
| House Wine       | \$5.25 |
| Mineral Water    | \$2.75 |
| Soft Drinks      | \$2.75 |

## Plan II

### Cash Bar Service

|                  |                   |
|------------------|-------------------|
| Call Liquor      | \$6.25 inclusive  |
| Premium Liquor   | \$7.25 inclusive  |
| Top Shelf Liquor | \$8.25 inclusive  |
| Cordials         | \$10.00 inclusive |
| Imported Beers   | \$5.00 inclusive  |
| Domestic Beer    | \$4.50 inclusive  |
| House Wine       | \$5.75 inclusive  |
| Mineral Water    | \$5.00 inclusive  |
| Soft Drinks      | \$5.00 inclusive  |

## Plan III

### Guest Provides Liquor, Beer & Wine

Hotel Provides: Juices, Glassware, Sodas, Stirrers, Mixers, Napkins and Ice  
 \$7.25++ per Person for 2 Hours  
 \$2.50++ per Person Each Additional Hour  
 Additional Hour  
 \$5.00++ per Bottle for Wine Service at tables

## Plan IV

### Guest Provides Beer & Wine

Hotel Provides: Glassware, Ice, Sodas and Napkins  
 \$5.00++ per Person for 2 Hours  
 \$2.00++ per Person Each  
 \$5.00++ per Bottle for Wine Service at tables

## Plan V

### Unlimited Beverage Service

Includes Liquor, Imported & Domestic Beer, House Wine & Assorted Sodas  
 Call Liquor  
 \$13.25 per person first hour  
 \$ 6.00 per person each additional hour  
 Premium Liquor  
 \$17.00 per person first hour  
 \$ 9.50 per person each additional hour  
 Imported & Domestic Beer, House Wine & Assorted Sodas  
 \$10.25 per person first hour  
 \$ 5.00 per person each additional hour

## Hospitality Suite Setup

### Guest Provides Liquor, Beer & Wine

Includes mixers, ice, garnishes & glassware  
 \$100.00 Initial Setup, \$50.00 Daily Refresh  
 Per Bottle liquor prices are available.  
 Please consult your catering manager.

## Corkage Wine Service without

Bar \$9.00++ per bottle  
 All corkage wine provided for table service must be 750ml sized bottles.

The Hotel Reserves the Right to Close Operation at 12:00 AM

**Bartender Fees:** \$100.00 initial two hours  
 \$25.00 each additional hour

**Cashier Fees:** \$75.00 initial two hours  
 \$25.00 each additional hour

Minimum of One Bartender Required Per 75 People