2020 CATERING MENUS
SUSTAINABILITY

The Francis Marion Hotel purchases food from local farms and purveyors when goods are in season. Guests will enjoy fresh and environmentally-friendly dishes while we also support the local farms.

Menus with exclusively regionally sourced ingredients are included in lunch and dinner. The Chef is happy to create a special, seasonal menu for your group using exclusive local ingredients.

Please consult your catering manager for additional information, including a list of our vendors.
BREAKFAST
## CONTINENTAL BREAKFAST

Designed for one hour of service. All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas and Assorted Juices.

<table>
<thead>
<tr>
<th>The Continental</th>
<th>The Southern Style</th>
<th>The Executive</th>
<th>The European</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange, Apple &amp; Cranberry Juices</td>
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<tr>
<td>Assorted Bagels with Cream Cheese</td>
<td>Chilled Fruit Salad</td>
<td>Assorted Scones</td>
<td>European Meats and Cheeses to include:</td>
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<tr>
<td>Assorted Bakery Fresh Muffins &amp; Pastries</td>
<td>Individual Fruit Yoghurts</td>
<td>Chilled Fruit Salad</td>
<td>Prosciutto, Capicola, Genoa Salami, Provolone,</td>
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<tr>
<td>Creamy Butter, Fruit Preserves and Jam</td>
<td>Ham, Egg and Cheese Biscuits</td>
<td>Sliced Fruit with Seasonal Berries</td>
<td>Gouda, Swiss, Edam and Brie Cheeses</td>
</tr>
<tr>
<td>Individual Fruit Yogurts with Granola</td>
<td>Sausage, Egg &amp; Cheese Biscuits</td>
<td>Individual Fruit Yogurts</td>
<td>Hard Boiled Eggs</td>
</tr>
<tr>
<td>Sliced Fruit with Seasonal Berries</td>
<td>Egg &amp; Cheese Biscuits</td>
<td>Selection of Individual Cereals with Whole &amp; Skim Milk</td>
<td>Greek Yogurt with Honey</td>
</tr>
<tr>
<td>$17.00 per person</td>
<td>Egg &amp; Cheese Biscuits</td>
<td></td>
<td>Assorted Pastries</td>
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<tr>
<td></td>
<td>Maple Pecan Danishes</td>
<td></td>
<td>Croissants and Artisanal Rolls</td>
</tr>
<tr>
<td></td>
<td>Assorted Bakery Fresh Muffins</td>
<td></td>
<td>Sliced Fresh Fruit</td>
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<td></td>
<td></td>
<td>$18.50 per person</td>
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<td>$20.00 per person</td>
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</tbody>
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## ENHANCEMENTS

- Croissants with Scrambled Eggs, Shaved Ham & Herb Cheese Spread $50.00 per dozen
- Toasted Croissants with Ham & Swiss Cheese $50.00 per dozen
- Breakfast Wraps with Scrambled Eggs, Cheese, Sausage & Peppers $50.00 per dozen
- Egg & Cheese; Ham, Egg & Cheese; or Sausage, Egg & Cheese Biscuits $45.00 per dozen or Brioche Bread $48.00 per dozen
- Fried Chicken Biscuits $50.00 per dozen
- Freshly Baked Cinnamon Rolls with Sweet Orange Glaze $38.00 per dozen
- Hard-Boiled Eggs with Cracked Black Pepper & Kosher Sea Salt $18.00 per dozen
- Lowcountry Benedict with a Toasted English Muffin, Seared Crab Cake, Poached Storey Farms Egg, Béarnaise Sauce $10.00 per person
- Traditional Eggs Benedict with a Toasted English Muffin, Canadian Bacon, Poached Storey Farms Egg, Hollandaise Sauce $8.00 per person
- Avocado, Arugula, Tomato and Cilantro on Artisan Multi-grain Toast $7.00 per person
- Warm Oatmeal with Brown Sugar, Chopped Nuts, Honey, Cinnamon & Dried Fruit $6.00 per person

Prices are subject to a 22% service charge and applicable taxes.
### BREAKFAST

All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas, Assorted Juices and a Biscuit.

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### PLATED

**MEETING STREET**

- Fluffy Scrambled Eggs, Roasted Red Potatoes with Peppers & Onions or Stone Ground Grits
- Crispy Bacon Slices or Sausage
- $20.00 per person

**THE BATTERY**

- Thick Sliced Challah French Toast with Seasonal Fruit Compote & Warm Maple Syrup
- Crispy Bacon Slices or Sausage
- $20.00 per person

**EAST BAY**

- Fluffy Scrambled Eggs
- Sautéed Shrimp, Peppers, Onions & Tasso Ham
- Over Stone Ground Grits with Lobster Gravy
- $22.00 per person

**RAINBOW ROW**

- Seasonal Quiche:
  - Spring/Summer – Asparagus, Mushroom, Spinach, Tomato and Swiss Cheese with Thyme
  - Fall/Winter – Sweet Potato, Sundried Tomato, Asparagus, Fontina Cheese with Parsley, Sage and Chives
- Crispy Bacon Slices or Sausage
- $21.00 per person

**KING STREET**

- Breakfast Burrito
  - Eggs, Chorizo, Cheese, Black Beans
  - Tomato, Sour Cream, Salsa
- $22.00 per person

**STATIONS**

Stations are priced to accompany a breakfast buffet or continental breakfast, offered for one hour. Chef attendant at $100 each is required.

<table>
<thead>
<tr>
<th>OMELETS</th>
<th>WAFFLE STATION</th>
<th>SHRIMP AND GRITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham, Sausage, Shrimp, Tomatoes, peppers, Onions, Mushrooms, Spinach, Mozzarella and Cheddar Cheese, Egg Whites &amp; Whole Eggs</td>
<td>Belgian Waffle, Seasonal Berries, Powdered Sugar, Toasted Pecans, Maple Syrup &amp; Whipped Cream</td>
<td>Large Creek Shrimp Sautéed with Peppers, Onions &amp; Tasso Ham served on Stone Ground Pepperjack Grits with a Lobster Gravy</td>
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<tr>
<td>Fresh Made Omelets with choice of toppings $12.00 per person</td>
<td>$10.00 per person</td>
<td>$14.00 per person</td>
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</tbody>
</table>

**CORNED BEEF & POTATO HASH STATION**

- House Braised Corned Beef Brisket, Fingerling Potatoes, Sweet Bell Peppers, Onions, Chopped Herbs
- $12.50 per person

**AVOCADO TOAST STATION**

- Choice of Toasted White, Wheat or Rye Bread, Toppings include Avocado, Sliced Tomato, Onions, Cooked to Order Egg, Crispy Bacon Slices, Smoked Salmon
- $14.00 per person

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*Turkey bacon or sausage may be substituted on all menus for an additional $1.00 per person
*Multigrain Pancakes may be substituted for Buttermilk Pancakes for an additional $1.00 per person

Prices are subject to a 22% service charge and applicable taxes.

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387 KING STREET CHARLESTON, SC 29403 | 843 722 0600 | francismarioncharleston.com
BREAKFAST

All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas, Assorted Juices and Assorted Muffins and Croissants.

BUFFET

Designed for one hour of service. Minimum of 15 guests, there is a surcharge of $100.00

PALMETTO
Sliced Fresh Fruit & Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with Whole & Skim Milk
Fresh Scrambled Eggs with Cheddar Cheese
Sausage & Gravy with Buttermilk Biscuits
OR Buttermilk Pancakes with Warm Maple Syrup
Crispy Bacon Slices
Roasted Red Potatoes with Peppers & Onions OR Stone Ground Grits
$26.00 per person

COUNTRY BLISS
Sliced Fresh Fruit & Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with Whole & Skim Milk
Fresh Scrambled Eggs with Cheddar Cheese
Country Ham with Redeye Gravy
Buttermilk Pancakes with Warm Maple Syrup
Roasted Red Potatoes with Peppers & Onions OR Stone Ground Grits
$26.00 per person

COSMOPOLITAN
Sliced Fresh Fruit & Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with Whole & Skim Milk
Smoked Salmon with Cream Cheese & Mini Bagels
Chef’s Selection of Quiche
Sausage Links & Bacon
Roasted Red Potatoes with Peppers & Onions OR Stone Ground Grits
$27.00 per person

LOWCOUNTRY CHARMS
Sliced Fresh Fruit & Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with Whole & Skim Milk
Baked Egg Casserole
Lowcountry Shrimp & Stone Ground Grits
Grilled Virginia Ham
Mini Tomato Pies
Roasted Red Potatoes with Peppers & Onions
$28.00 per person

HEALTHY START
Sliced Fresh Fruit & Seasonal Berries
Greek Yogurt with Honey
Granola with Soy & Skim Milk
Scrambled Egg Whites with Tomatoes & Spinach
Bananas, Hard Boiled Eggs
Sliced Tomatoes, Avocados
Turkey Sausage, Whole Wheat Bread
$28.00 per person

KETO BREAKFAST
Scrambled Storey Farms Eggs
Pork or Chicken Sausage Links
Local & Imported Artisan Cheeses, Keto Crackers
Smoked Salmon with Red Onions
Tomatoes, Avocado, Arugula, Capers
Greek Yogurt Bar to include Raspberries, Blackberries, Blueberries, Dark Chocolate, Assorted Nuts & Seeds
$26.00 per person

*Turkey bacon or sausage may be substituted on all menus for an additional $1.00 per person
*Sweet Potato Pancakes may be substituted for Buttermilk Pancakes for an additional $1.00 per person

Prices are subject to a 22% service charge and applicable taxes.
BEVERAGES

Assorted Sodas and Bottled Waters .............................................. $4.00 each
Infused Waters ........................................................................ $10.00 per gallon
Whole, Skim, Almond or Soy Milk ........................................... $27.00 per gallon
Regular and Decaffeinated Coffee & Herbal Teas ....................... $45.00 per gallon
Assorted Juices - Orange, Apple, Tomato, Cranberry ................ $36.00 per gallon
Lemonade or Iced Tea with Lemon - Sweetened or Unsweetened... $36.00 per gallon
Fruit Smoothies ........................................................................ $60.00 per gallon
Fruit Punch ................................................................................ $36.00 per gallon
Assorted Sparkling Juices or Perrier with Sliced Lime ............... $4.50 each

SWEET & SAVORY SNACKS

Assorted Muffins ....................................................................... $37.00 per dozen
Assorted Breakfast Pastries .................................................... $37.00 per dozen
Freshly Baked Cinnamon Rolls with Sweet Orange Glaze........... $38.00 per dozen
Assorted Dry Cereals ............................................................... $4.00 per person
Whole Fruit ............................................................................... $25.00 per dozen
Individual Fruit Yogurts ......................................................... $3.50 each
Fruit and Yogurt Parfaits .......................................................... $5.00 each
Homemade Granola Bars ......................................................... $35.00 per dozen
Kind Bars, Protein Bars, Energy Bars ...................................... $60.00 per dozen
Assorted Sour Cream Coffee Cake with Walnuts & Dried Fruits... $28.00 per loaf
(12 slices per loaf)
Assorted Fresh Bagels & Cream Cheese .................................... $37.00 per dozen
Popcorn Cart with Freshly Popped Salted Popcorn .................... $3.50 per person
Warm Soft Pretzels with Sea Salt ............................................. $44.00 per dozen
Includes assorted mustards and warm beer cheese dip
Sweet Carolina Snack Mix ...................................................... $25.00 per pound*
Includes Almonds, Cashews, Peanuts, M&Ms, Raisins & Banana Chips
Tortilla Chips with Salsa & Warm Queso Dip ................................. $22.00 per pound*
Pimento Cheese or Hummus with Toasted Pita Chips .................. $22.00 per pound*
Deviled Eggs ............................................................................ $25.00 per dozen
Assorted Ice Cream Bars .......................................................... $5.00 each
Assorted Cookies and Brownies ............................................... $36.00 per dozen
Lemon Squares or Pecan Squares ............................................. $41.00 per dozen
Chocolate Dipped Strawberries .............................................. $41.00 per dozen
Assorted Petit Fours ................................................................ $41.00 per dozen
Mini Cupcakes – Vanilla, Chocolate and Red Velvet .................. $48.00 per dozen

*We recommend 1 pound per 12 guests for all items sold by the pound

Prices are subject to a 22% service charge and applicable taxes.
BREAKS
TIME FOR A BREAK
Designed for one hour of service. All include Regular and Decaffeinated Coffee and Herbal Teas.

MID-MORNING

BREAK I
Assorted Sodas
Bottled Waters
$10.00 per person

BREAK II
Home-Made Granola Bars
Fresh Whole Fruit
Assorted Sodas
Bottled Waters
$12.00 per person

BREAK III
Assorted Biscotti
Sour Cream Coffee Cake with Walnuts
Sliced Fruit with Yogurt Dip
Assorted Sodas | Bottled Waters
$13.00 per person

ALL DAY PACKAGES

PACKAGE I
Regular and Decaffeinated Coffee and Herbal Teas
$5 per person for first hour
$2 per person for each additional hour minimum of 4 hours

PACKAGE II
The Continental Breakfast
Mid-Morning Break I
Choice of Afternoon Break
$36.00 per person

PACKAGE III
Palmetto Breakfast Buffet
Mid-Morning Break II
Choice of Afternoon Break
$48.00 per person

BREAKS

SWEET TREAT
Assorted Cookies, Pecan Blondies
Brownies, Mini Cupcakes
Whole Fresh Fruit
Milk | Assorted Sodas | Bottled Waters
$16.00 per person

SOCIAL HOUR
Fresh Vegetable Display with Creamy Herb Dip
Selection of Cheeses & Crackers
Sweet & Salty Snack Mix
Petit Fours
Assorted Sodas | Bottled Waters
$17.00 per person

CHARLESTON TEA
Assorted Finger Sandwiches
Selection of Scones with Creamy Butter & Preserves
Lemon Pound Cake, Benne Wafers & Macaroons
Fresh Strawberries & Whipped Cream
Sweetened Iced Tea | Assorted Sodas | Bottled Waters
$17.00 per person

LOWCOUNTRY
Crab Dip, Mini Tomato Pies
Spinach & Artichoke Dip and Pimento Cheese Dip
Grilled Italian Bread & Crackers
Sweetened Iced Tea & Lemonade
Assorted Sodas | Bottled Waters
$17.00 per person

SERENITY
Fruit Kabobs with Honey & Vanilla Yogurt
Hummus & Pita Chips, Almonds
Trail Mix
Green Tea
Perrier Sparkling Water with Lime Wedges
$15.00 per person

BALLPARK
Warm Soft Pretzels with Warm Beer Cheese
Miniature Corn Dogs with Ketchup
Stuffed Jalapeños
Individual Boxes of Cracker Jacks
Freshly Popped Popcorn with Cart
Assorted Mini Candy Bars
IBC Root Beer | Assorted Sodas | Bottled Water
$19.00 per person

SOUTHERN COMFORT
Lemon Drop Squares & Pecan Squares
Candied Pecans
Boiled Peanuts
Sweetened Iced Tea & Lemonade
Assorted Sodas | Bottled Waters
$15.00 per person

POPCORN STATION
Kettle Corn, Parmesan Rosemary, Caramel, Florida Bay
$8.00 per person

Prices are subject to a 22% service charge and applicable taxes.
LUNCH
PLATED LUNCHEONS

All Luncheon Entrées are served with your choice of Soup or Salad, Fresh Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.

SOUPS AND SALADS

Select One

FRANCIS MARION HOUSE SALAD
Blend of Mixed Greens, Herb Roasted Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries

SPINACH & ARUGULA SALAD
Baby Greens, Crumbled Feta, Candied Pecans, Blistered Cherry Tomatoes & Vidalia Onion

BIBB SALAD
Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers, Red Peppers & Shaved Asiago Cheese

ROASTED BEET SALAD
Mixed Artisan Greens, Sliced Beets, Pickled Red Onions, Goat Cheese, Candied Pecans

KALE SALAD
Lacinato Kale, Sliced Apples, Feta Cheese, Sliced Roasted Almonds

QUINOA SALAD
Rainbow Quinoa, Kalamata Olives, Chevre, Roasted Seasonal Squash, Red Bell Peppers

GRILLED ROMAINE CESAR SALAD
with Shaved Parmesan

ROASTED TOMATO CREAM SOUP
with Basil Oil

BUTTERNUT SQUASH & APPLE SOUP
with Herb Crème

BLACK BEAN SOUP
with Smoked Chili & Lime Crème Fraîche

SHE CRAB SOUP

DRESSINGS

Select Two

Aged Balsamic Vinaigrette
Honey Dijon Vinaigrette
Buttermilk Ranch
Creamy Blue Cheese
Blood Orange & Shallot Vinaigrette
Champagne Shallot Vinaigrette
Honey, Ginger, Sesame Dressing
Creamy Apple Cider & Herb
Classic Caesar

Prices are subject to a 22% service charge and applicable taxes.
PLATED LUNCHEONS

All Luncheon Entrées are served with your choice of Soup or Salad, Fresh Rolls with Butter Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.

PLATED ENTRÉES

Please add $3.00 per person for up to three, pre-selected entrées.

BLACKENED CHICKEN
Mango & Pineapple Salsa,
Saffron Rice & Grilled Asparagus
$30.00 per person

BASIL PESTO CHICKEN PANCIETTA
Pan Seared Chicken Breast topped with Pancetta,
Mozzarella & Roasted Tomatoes
Served with a Pesto Cream Sauce, Herb Risotto,
Green Beans & Cherry Tomatoes
$32.00 per person

STUFFED PORK LOIN
Pork Loin Stuffed with Spinach, Sundried Tomatoes & Feta Cheese with Herb Beurre Blanc, Mashed Potatoes, Broccolini
$32.00 per person

SIRLOIN STEAK
Roasted Shallot Au Jus, Roasted Fingerling Potatoes,
Broccolini
$35.00 per person

BEEF SHORT RIBS
Seared Beef Short Ribs, Ginger Demi Glace served with Goat Cheese Grits & Wilted Swiss Chard
$39.00 per person

BEYOND BURGER
Plant Based Burger with Lettuce, Sliced Tomato & Onion
Served with a side of Truffle French Fries
$28.00 per person

SHRIMP & GRITS
Large Shrimp Sautéed Peppers, Onions & Tasso Ham on Stone Ground Pepperjack Grits and Lobster Gravy with Broccolini
$32.00 per person

CHARLESTON CRAB CAKES
Served with Rémoulade, Butterbean Fieldpea & Corn Succotash and Grilled Asparagus
$33.00 per person

HERB GRILLED SALMON
Lemon, Mushroom Cream Sauce, Basmati Rice Pilaf Seasonal Vegetables
$33.00 per person

BULLS BAY CLAMS PAPPARDELLE
Fresh Saffron Pappardelle Pasta, Roasted Garlic Madeira Cream, Local Little Neck Clams, Grilled Baguette
$33.00 per person

WILD MUSHROOM RAVIOLI
Wild Mushroom Ravioli with an Herb Cream Sauce & Sautéed Vegetables
$28.00 per person
Add Chicken $30.00 per person
Add Shrimp $32.00 per person

VEGETABLE NAPOLEON
Grilled Squash, Zucchini, Tomatoes, & Red Pepper atop a Portabella Mushroom with a Black Bean Sauce
$28.00 per person

BLACK BEAN CAKES
Chopped Tomato & Cilantro Salad, Chipotle Aioli
$28.00 per person

Prices are subject to a 22% service charge and applicable taxes.
PLATED LUNCHEONS

DESSERT SELECTIONS
Choose one

WARM BUTTER CAKE with Caramel Sauce and Vanilla Ice Cream
KEY LIME PIE with Whipped Cream Dollop
PECAN PIE with Caramel & Chocolate Sauce
RED VELVET CAKE with Whipped Cream Dollop
LEMON RASPBERRY CAKE with Berry Coulis
CARROT CAKE with Walnuts
ULTIMATE CHOCOLATE CAKE with Berry Garnish
SEASONAL FRUIT PLATE with Yogurt
NEW YORK STYLE CHEESECAKE with Fruit Topping
LEMON BERRY MASCARPONE with Raspberry Sauce
DARK CHOCOLATE CUP Chocolate Mousse & Berries

DESSERT DUOS
add $2 per person

NEW YORK STYLE CHEESECAKE with Berry Compote and a SALTED CARAMEL BROWNIE
DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

GLUTEN FREE DESSERT
Choose one
CHOCOLATE CAKE
STRAWBERRY LAYER CAKE

DAIRY FREE DESSERT
ASSORTED MOUSSE

Prices are subject to a 22% service charge and applicable taxes.
LIGHT TWO COURSE LUNCHES

Includes choice of Soup/Salad Course OR Dessert Course. Served with Fresh Rolls and Butter. Iced Tea, Regular or Decaffeinated Coffee and Herbal Teas. Priced to offer one entrée to entire group. Please add $3.00 per person for up to three, pre-selected entrées.

GRILLED CHICKEN CAESAR SALAD
Romaine Lettuce tossed with aged Parmesan Cheese, Herb Croutons, Caesar Dressing & topped with Grilled Chicken Strips
$25.00 per person

or with Sautéed Shrimp
$26.50 per person

GRILLED ATLANTIC SALMON SALAD
Filet of Grilled Atlantic Salmon with Baby Field Greens, Roasted Roma Tomatoes, Caramelized Fennel, Fresh Cucumber & Goat Cheese. Served with Vinaigrette Dressing.
$26.00 per person

TUNA NICOISE SALAD
Confit Yellow Fin tuna, Fingerling Potatoes, Heircot Verts, Hard Boiled Eggs, Cherry Tomatoes, Country Olives, Capers, Fines Herbs
$28.00 per person

SHRIMP SALAD WRAP
$28.00 per person

CHEF’S SALAD
Sliced Turkey & Ham, Cheese, Hard Boiled Egg, Tomato, Cucumbers & Vidalia Onion atop Assorted Greens. Served with Buttermilk Ranch Dressing.
$26.00 per person

HEARTY SEASONAL SALADS

FALL & WINTER SALAD  Beet Salad, Quinoa, Pickled Okra, Arugula, Feta, Blood Orange Vinaigrette

SPRING & SUMMER SALAD  White Bean, Grilled Fennel, Roasted Yellow Pepper, Radicchio, Champagne Dressing
$25.50 per person

TURKEY SANDWICH
Thinly Sliced Turkey with Tarragon Spread served on Ciabatta with Lettuce, Tomato with Carolina Peach-Vidalia Onion Jam and Potato Salad
$25.50 per person

SEASONAL SOUP AND SALAD
$28.00 per person

Prices are subject to a 22% service charge and applicable taxes.
BOXED LUNCHES

Please select two choices. Offered to groups with guests leaving the hotel for lunch. Includes Whole Fruit, Potato Chips and a Cookie.

ITALIAN SANDWICH
Smoked Turkey, Ham, Genoa Salami, Sliced Provolone, Lettuce, Tomato & Italian Seasoning on Brioche Roll
$21.00 per person

ROAST BEEF SANDWICH
Sliced Boursin Cheese, Lettuce, Tomato & Horseradish Cream on Brioche Roll
$21.00 per person

CHICKEN SALAD CROISSANT
Roasted Chicken Salad with Dried Cranberries & Almonds, Lettuce & Tomato on a Flaky Croissant
$21.00 per person

GRILLED CHICKEN SANDWICH
Grilled Chicken with Fresh Mozzarella, Johns Island, Tomatoes, Basil Pesto Spread & Lettuce on Focaccia Bread
$21.00 per person

TURKEY AND BRIE SANDWICH
Sliced Turkey with Warm Brie, Fig Butter & Sliced Apples on Artisan Bread
$22.00 per person

TURKEY CLUB WRAP
Smoked Turkey, Bacon, Sliced Provolone, Avocado, Lettuce, Tomato & Herbed Mayonnaise in a Spinach Tortilla Wrap
$21.00 per person

VEGETARIAN WRAP
Grilled Portabella Mushroom, Roasted Squash, Grilled Onions, Roasted Red Peppers, Light Hummus Spread & Lettuce in a Spinach Tortilla Wrap
$20.00 per person

SALAD BOX
Mixed Greens, Bountiful Medley of Grilled Vegetables with a White Balsamic Vinaigrette
$20.00 per person

*$5 additional per box for more than 2 selections  *Gluten Free Breads Available for an additional $1 per meal charge

Prices are subject to a 22% service charge and applicable taxes.
BUFFET LUNCH

Buffets include Warm Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.

TASTE OF THE LOWCOUNTRY

- Baby Spinach Salad with Cucumber, Tomato Wedges and Chopped Eggs
- Buttermilk Ranch Dressing and Red Wine & Herb Vinaigrette
- Creamy Coleslaw with Carrots & Red Cabbage
- Southern Fried Buttermilk Chicken or Grilled Chicken
- Pulled Pork BBQ with Soft Rolls
- Chef’s Selection of Grilled or Fried Fish with Sauce
- Southern Red Rice, Seasonal Vegetable Medley
- Biscuits & Corn Bread
- Seasonal Fruit Cobbler & Southern Banana Pudding

$36.00 per person

THE ITALIAN BUFFET

- Vegetable Minestrone
- Panzanella Salad with Crispy Tuscan Bread, Grape Tomatoes, Sweet Onions, Olives and Cucumbers
- Buttermilk Ranch Dressing and Red Wine & Herb Vinaigrette
- Baked Ziti with Spicy Marinara, Ricotta Cheese & Fresh Basil
- Fusilli Pasta with Roasted Vegetables, Spinach & Basil Pesto Cream
- Chicken Piccata with Capers and Lemon Butter Sauce
- Homestyle Meatballs with Pomodoro Sauce, Italian Herbs and Asiago Cheese
- Shredded Parmesan Cheese, Crushed Red Pepper & Fresh Basil
- Regular & Garlic Breadsticks with Butter
- Sautéed Green Beans
- Tiramisu & Fresh Sliced Fruit

$36.00 per person

BUFFET

Designed for one hour of service. For 16-29 people, a buffet surcharge of $100.00 applies. Less than 16 people, a buffet surcharge of $125.00 applies.

THE DELICATESSEN

- Chef’s Selection of Soup, Warm Rolls
- Tossed Salad with Tomato, Cucumber, Mushroom and Radishes
- Buttermilk Ranch and Aged Balsamic Dressings
- Red Skinned Potato Salad and Pesto Tortellini Salad
- Smoked Turkey, Ham, Roast Beef and Salami
- Aged Cheddar Provolone, Swiss and Jack Cheeses
- Terra Brand Chips
- Pickles, Tomatoes, Pepperoncini, Red Onion and Leaf Lettuce
- Mayonnaise, Yellow Mustard, Dijon Mustard and Horseradish
- Sliced Wheat, White and Rye Breads
- Assortment of Cookies, Brownies and Sliced Fresh Fruit

$34.00 per person

Prices are subject to a 22% service charge and applicable taxes.
BUFFET LUNCH

Buffets include Warm Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.

BUFFET

Designed for one hour of service. For 16-29 people, a buffet surcharge of $100.00 applies. Less than 16 people, a buffet surcharge of $125.00 applies.

THE EXECUTIVE SALAD

Chef’s Selection of Soup
Assorted Greens
Toppings to Include:
- Diced Smoked Chicken, Sweet Roasted Corn,
- Diced Tri-Color Bell Peppers, Aged Jack Cheese,
- Fresh Pico de Gallo & Southwestern Buttermilk Ranch
- Grilled Marinated Steak Salad,
- Mandarin Oranges & Citrus Vinaigrette
- Seasonal Vegetable Tortellini Salad
- Shrimp Salad, Pickled Okra
Rolls & Butter
Angel Food Cake with Seasonal Berry Compote &
Whipped Topping
$33.00 per person

FARMERS MARKET BUFFET

Farmers Market Vegetable Soup
Hydroponic Mixed Greens
Green Tomatoes, Corn, Mushrooms, Broccoli
Herbed Honey Vinaigrette
Green Bean, Cherry Tomato & Onion Salad
Skillet Chicken with Roasted Carrots, Garlic, Squash, Zucchini, Herbed Chicken Broth and Parsley
Local Market Fish or Grilled Cherry Point Swordfish
Rigatoni with Oyster Mushrooms, Broccoli, Sundried Tomato & Pecan Pesto, Olive Oil, Garlic and herbs
Wild Rice Pilaf
Sourdough, Pumpernickle, Whole Grain Rolls and Butter
$42.00 per person

Prices are subject to a 22% service charge and applicable taxes.
BUFFET LUNCH
Buffet includes Warm Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.

BUFFET
Designed for one hour of service. For 16-29 people, a buffet surcharge of $100.00 applies. Less than 16 people, a buffet surcharge of $125.00 applies.

THE BUTCHER’S BLOCK
Fresh Arugula Salad with Cucumbers, Dried Cranberries, SC Feta Cheese, Toasted Sunflower Seeds & Maple Dijon Vinaigrette
Soba Noodle Salad, Mandarin Oranges, Spiced Cashews, Baby Sweet Peppers, Scallions & Ginger Benne Seed Dressing
Seared Beef Tenderloin, Clemson Blue Cheese, Charred Onions & Peppers, Herbed Horseradish Cream on a French Baguette
Shaved Five Spiced Pork Loin, Apple & Fig Jam, Brie Cheese and Bibb Lettuce on Grilled Ciabatta
Grilled Springer Mountain Chicken Breast, Roasted Red Peppers, Baby Spinach, Fontina Cheese & Basil Pesto on Herbed Focaccia
Roasted Vegetables with Local Mushrooms, Boursin Cheese & Baby Red Oak Lettuce in a Spinach Wrap
Assorted Kettle Potato & Terra Chips
Miniature Lady’s Island Pecan Tarts & Miniature Key Lime Pies
$38.00 per person for under 50 people | $41.00 per person for over 50 people

SOUTH OF THE BORDER BUFFET
Tossed Garden Salad with Red Peppers and Creamy Southwest Ranch & Cilantro Vinaigrette Dressings
Roasted Corn & Black Bean Salad
Spicy Ground Beef with Tomatoes
Grilled Chicken Fajita Strips with Sautéed Peppers, Onions & Green Chilies
Fresh Flour Tortillas & Crisp Taco Shells, Diced Tomatoes, Shredded Lettuce, Cheddar Cheese, Sliced Jalapeños, Fresh Guacamole, Pico De Gallo & Sour Cream
Refried Beans & Mexican Rice
Sopapillas and Trés Leche Cake
$35.00 per person

ASIAN BUFFET
Traditional Wonton Soup, Steamed Edamame with Sea Salt
Vegetable Spring Rolls, Crispy Chicken Wontons, Steamed Pork Dumplings
Pad Thai and Fried Rice with Choice of Chicken, Beef, Shrimp or Tofu served with Traditional Accoutrements
Key Lime Tartlets and Rice Pudding
$35.00 per person

Prices are subject to a 22% service charge and applicable taxes.
BUFFET LUNCH
Buffet includes Warm Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.

BUFFET
Designed for one hour of service. For 16-29 people, a buffet surcharge of $100.00 applies. Less than 16 people, a buffet surcharge of $125.00 applies.

CREATE YOUR OWN LUNCH BUFFET
Includes:
- Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Olives, Egg Halves, Pepperoncini, Bacon Pieces, Cheddar Cheese & Two Dressings.
- Penne Pasta Salad with Fresh Spinach, Artichoke Hearts, Crumbled Feta, Olives, Tomatoes, Lemon & Herb Vinaigrette or Blue Cheese Coleslaw
- Dessert Display including Banana Pudding & Assorted Cakes & Pies.

ENTRÉE SELECTIONS
- Pine Nut & Asiago Chicken Breast with Red Pepper Coulis
- Southern Fried Chicken
- Jamaican Jerk Chicken
- Herbed Baked Chicken
- Sliced Honey Baked Ham with Grilled Pineapple, Mandarin Orange Chutney & Creole Maple Glaze
- Tuscan Pork Chops with Basil Roasted Tomatoes, Capers & Olives
- Pulled Pork BBQ or Pulled Chicken BBQ with Soft Rolls
- Sliced Pork Loin with Roasted Apples, Smoked Bacon & Leeks
- Sliced London Broil with Cabernet Demi, Caramelized Vidalia Onions & Crumbled Blue Cheese
- Shrimp Scampi served with Fettuccine
- Baked Salmon with Light Horseradish Cream, Red Onion Jam, Wilted Greens
- Herb Crusted Grouper with Local Mushroom Confit, Wilted Spinach, Charred Tomatoes
- Cornmeal Encrusted Catfish with Creole Sauce
- Blackened Mahi Mahi with Ginger Orange Gastrique, Fresh Cucumber, Tomato and Pineapple Relish

PLEASE SELECT TWO SIDE ITEMS
- Chive Mashed Potatoes
- Parsley Butter Roasted Potatoes
- Mashed Sweet Potatoes
- Red Rice
- Basmati Rice Pilaf
- Hoppin' John
- Pepperjack Cheese Grits
- Lima Bean Succotash
- Collard Greens
- Green Beans with Toasted Almonds
- Stewed Okra and Tomatoes
- Vegetable Medley of Broccoli, Cauliflower & Carrots
- Roasted Vegetables
- Vegetable Couscous
- Brussels Sprouts with Brown Butter

Two entrées - $38.00 per person
Three entrées - $43.00 per person

Prices are subject to a 22% service charge and applicable taxes.
DINNER
PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad, Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.

SOUPS AND SALADS
Select One, or Two for an additional $6.00 per person.

FRANCIS MARION HOUSE SALAD
Blend of Mixed Greens, Herb Roasted Roma Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries

BIBB SALAD
Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers, Red Peppers & Asiago

SPINACH & ARUGULA SALAD
Baby Greens, Crumbled Feta, Candied Pecans, Blistered Cherry Tomatoes & Vidalia Onion

BEET SALAD
Mixed Greens, Sliced Beets, Pickled Onions, Goat Cheese, Candied Pecans & Cucumbers

KALE SALAD
Lacinato Kale, Sliced Apples, Feta Cheese, Sliced Roasted Almonds

QUINOA SALAD
Rainbow Quinoa, Kalamata Olives, Chevre, Roasted Seasonal Squash, Red Bell Peppers

GRILLED ROMAINE CAESAR SALAD
with Shaved Parmesan

ROASTED TOMATO CREAM SOUP
with Basil Oil

BUTTERNUT SQUASH & APPLE SOUP
with Herb Crème

BLACK BEAN SOUP
with Smoked Chili & Lime Crème Fraîche

SHE CRAB SOUP

DRESSINGS
Select Two

Aged Balsamic Vinaigrette
Honey Dijon Vinaigrette
Buttermilk Ranch
Creamy Blue Cheese
Blood Orange Shallot Vinaigrette
Champagne Shallot Vinaigrette
Honey, Ginger, Sesame Dressing
Creamy Apple Cider & Herb Vinaigrette
Classic Caesar

Prices are subject to a 22% service charge and applicable taxes.
**PLATED DINNER**

Dinner Entrées are served with choice of Soup or Salad, Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.

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**ENTRÉE SELECTIONS**

Select one. Please add $6.00 per person for up to three, pre-selected entrées.

<table>
<thead>
<tr>
<th>Entrée Selection</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BASIL PESTO CHICKEN</strong></td>
<td>Seared Chicken Breast, Basil Pesto, Roasted Tomatoes &amp; Fresh Mozzarella served with Mushroom Risotto and Green Beans &amp; Cherry Tomatoes</td>
<td>$45.00</td>
</tr>
<tr>
<td><strong>BEF SHORT RIBS</strong></td>
<td>Seared Beef Short Ribs, Ginger Demi Glace served with Goat Cheese Grits &amp; Wilted Swiss Chard</td>
<td>$47.00</td>
</tr>
<tr>
<td><strong>PINE NUT &amp; ASIAGO CRUSTED CHICKEN</strong></td>
<td>Breast Pan Seared &amp; served with a Roasted Red Pepper Sauce &amp; Herbed Risotto with Broccolini</td>
<td>$45.00</td>
</tr>
<tr>
<td><strong>CRAB CAKE</strong></td>
<td>Two Jumbo Crab Cakes with Remoulade Sauce Butterbean, Field Pea &amp; Corn Succotash with Grilled Asparagus</td>
<td>$48.00</td>
</tr>
<tr>
<td><strong>OVEN ROASTED TURKEY BREAST</strong></td>
<td>Natural Au Jus, Mashed Sweet Potatoes, Greenbeans &amp; Cherry Tomatoes</td>
<td>$44.00</td>
</tr>
<tr>
<td><strong>FAROE ISLAND PAN SEARED SALMON</strong></td>
<td>Reisling Burre Blanc, Chive Mashed Potatoes Green Beans &amp; Cherry Tomatoes</td>
<td>$48.00</td>
</tr>
<tr>
<td><strong>PORK TENDERLOIN</strong></td>
<td>Bacon Wrapped Sliced Pork Tenderloin topped with Au Jus Sweet Potato Hash and Broccolini</td>
<td>$45.00</td>
</tr>
<tr>
<td><strong>LOCAL GROUPER</strong></td>
<td>Grilled Local Grouper with Lemon Caper Cream, Seasonal Vegetables and Charleston Red Rice</td>
<td>$48.00</td>
</tr>
<tr>
<td><strong>SWEET POTATO &amp; RICOTTA GNOCCHI</strong></td>
<td>Fresh Vegetables, Roasted Tomato Sauce and Crumbled SC Goat Cheese</td>
<td>$39.00</td>
</tr>
<tr>
<td><strong>BONE IN CIDER BRINED PORK CHOP</strong></td>
<td>Charleston Red Rice, Braised Collard Greens, Apple Jam, Reduced Balsamic</td>
<td>$48.00</td>
</tr>
<tr>
<td><strong>STUFFED PORTOBELLO MUSHROOMS</strong></td>
<td>White Bean &amp; Spinello Puree, Sofrito</td>
<td>$39.00</td>
</tr>
<tr>
<td><strong>PETITE FILET</strong></td>
<td>6 oz. Grilled Petite Filet of Beef with Cabernet Sauvignon Reduction &amp; Truffle Mashed Potatoes with Green Beans and Cherry Tomatoes</td>
<td>$55.00</td>
</tr>
<tr>
<td><strong>BLACK BEAN &amp; QUINOA STUFFED PEPPERS</strong></td>
<td>Red Bell Peppers, Avocado</td>
<td>$39.00</td>
</tr>
</tbody>
</table>

*Prices are subject to a 22% service charge and applicable taxes.*
PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad, Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.

COMBINATION ENTRÉES

SEARED JUMBO CRAB CAKE AND PETITE FILET MIGNON
Served with a Mushroom Red Wine Sauce Remoulade, Chive Whipped Potatoes and Broccolini
$60.00 per person

SEARED SHRIMP AND PETITE FILET MIGNON
Served with a Cajun Cream Sauce, Fresh Herb Risotto and Green Beans with Cherry Tomatoes
$60.00 per person

SHRIMP AND GRITS WITH PETITE FILET MIGNON
Petite Filet Mignon & Sautéed Shrimp with Tasso Ham Gravy & Creamy Pepper-jack Grits with Broccolini
$60.00 per person

CHICKEN AND SHRIMP
Blackened Chicken with a Mango & Pineapple Salsa, a Skewer of Marinated Shrimp, Saffron Rice and Grilled Asparagus
$53.00 per person

GROUPER & CRAB CAKE
Lemon Caper Cream Sauce, Mashed Potatoes and Grilled Asparagus
$58.00 per person

*Gluten Free options available

Prices are subject to a 22% service charge and applicable taxes.
DINNER

DESSERT SELECTIONS

WARM BUTTER CAKE with Caramel Sauce & Vanilla Ice Cream

KEY LIME PIE with Whipped Cream Dollop

PECAN PIE with Caramel & Chocolate Sauce

RED VELVET CAKE with Whipped Cream Dollop

LEMON RASPBERRY CAKE with Berry Coulis

CARROT CAKE with Walnuts

ULTIMATE CHOCOLATE CAKE with Berry Garnish

SEASONAL FRUIT PLATE with Yogurt

NEW YORK STYLE CHEESECAKE with Fruit Topping

LEMON BERRY MASCARPONE with Raspberry Sauce

DESSERT DUOS

add $2 per person

NEW YORK STYLE CHEESECAKE with Berry Compote and a SALTED CARAMEL BROWNIE

DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

GLUTEN FREE DESSERT

Choose one

CHOCOLATE CAKE
STRAWBERRY LAYER CAKE

DAIRY FREE DESSERT

ASSORTED MOUSSE

Prices are subject to a 22% service charge and applicable taxes.
BUFFET DINNERS
Buffets include Warm Rolls & Butter. Iced Tea, Regular & Decaffeinated Coffee & Herbal Teas.

BUFFET
Designed for one hour of service. For less than 15 guests, a surcharge of $175 applies.

CAROLINA SEAFOOD BUFFET
She Crab Soup Laced with Sherry
Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes & Buttermilk Blue Cheese Dressing
Shredded Vegetable Slaw
Black Eyed Pea Salad
Large Shrimp Served with Tasso Ham, Lobster Gravy & Creamy Pepperjack Grits
Herb Panko Crusted Grouper
Corn Fried Oysters with a Creole Rémoulade
Lowcountry Chicken Purloo
Collard Greens
Hoppin' John
Assorted Dinner Rolls
Pecan Pie
Warm Bread Pudding with a Bourbon Sauce
$60.00 per person

CARIBBEAN BUFFET
Spinach and Arugula Salad with Cucumber, Cherry Tomatoes, Hearts of Palm, Red Onions & Cilantro Lime Vinaigrette
Charro Bean, Corn & Pepper Salad
Green Bean, Jicama & Pineapple Salad
Grilled Mahi Mahi with a Spicy Tomato Relish
Jamaican Jerk Chicken
Mojo Roasted Pork Loin with Spiced Mango & Molasses BBQ Sauce
Red Beans & Rice
Medley of Grilled Vegetables
Key Lime Pie
Coconut Cream Cake
$54.00 per person

Prices are subject to a 22% service charge and applicable taxes.
DINNER

BUFFET
Designed for one hour of service. For less than 15 guests, a surcharge of $175 applies.

CREATE YOUR OWN DINNER BUFFET
Includes:
Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Olives, Egg Halves, Pepperoncini, Bacon Pieces, Cheddar Cheese & Two Dressings
Fusilli Pasta with Roasted Vegetables, Spinach and Basil Pesto Cream
Layers of Tomato Mozzarella Salad with Fresh Basil and Olive Oil

ENTRÉE SELECTIONS
Pine Nut & Asiago Chicken Breast with Red Pepper Coulis
Southern Fried Chicken
Grilled Chicken Purloo
Jamaican Jerk Chicken
Herbed Baked Chicken
Sliced Roasted Turkey with Sage Gravy
Sliced Honey Baked Ham with Grilled Pineapple, Mandarin Orange Chutney and Creole Maple Glaze
Tuscan Pork Chops with Roasted Tomatoes, Capers and Olives
Pulled Pork BBQ or Pulled Chicken BBQ with Soft Rolls
Sliced Pork Loin with Roasted Apples, Smoked Bacon and Leeks
Sliced London Broil with Cabernet Demi, Caramelized Vidalia Onions and Crumbled Blue Cheese
Shrimp Scampi with Fettuccine
Baked Salmon with Ginger Lime Sauce
Herb Crusted Grouper with Local Mushroom Confit, Wilted Spinach and Charred Tomatoes
Cornmeal Encrusted Catfish with Creole Sauce
Blackened Mahi Mahi with Ginger Orange Gastrique, Fresh Cucumber, Tomato & Pineapple Relish

SIDE ITEMS
Select Three
Chive Mashed Potatoes
Roasted Red Potatoes & Garlic
Parsley Butter Roasted Potatoes
Mashed Sweet Potatoes
Red Rice
Basmati Rice Pilaf
Hoppin' John
Pepperjack Cheese Grits
Lima Bean Succotash
Collard Greens
Glazed Carrots
Green Beans with Toasted Almonds
Stewed Okra and Tomatoes
Vegetable Medley of Broccoli, Cauliflower & Carrots
Roasted Vegetables
Brussels Sprouts with Brown Butter

Two Entrees - $55.00 per person
Three Entrees - $60.00 per person, minimum of 40 guests
Four Entrees - $65.00 per person, minimum of 65 guests

Prices are subject to a 22% service charge and applicable taxes.
HORS D’OEUVRES
HORS D’OEUVRES

COLD

ASSORTED FINGER SANDWICHES
$285.00 per 100

PIMENTO CHEESE CANAPÉS
$260.00 per 100

WATERMELON RADISH
Watermelon Radish & Boursin Cheese Spread
$270.00 per 100

PETITE ANTIPASTO SKEWER
with Basil, Sundried Tomato, Mozzarella & Artichoke
$285.00 per 100

MINI FRESH VEGETABLE CRUDITÉ CUPS
with Red Pepper Hummus
$270.00 per 100

CURRIED CHICKEN SALAD
with Dried Cranberries & Almonds
in a Miniature Phyllo Cup
$285.00 per 100

PORK RIND & PIMENTO CHEESE
Pickled Green Tomato, Chow Chow
$295.00 per 100

CRAB DIP IN ENDIVE LEAVES
$350.00 per 100

PEPPERED BEEF TENDERLOIN & YUKON GOLD CANAPE
with Horseradish Cream & Chive
$375.00 per 100

LUMP CRAB SALAD
Roasted Roma Tomato & Arugula
on a Potato Pancake with Red Pepper Aioli
$350.00 per 100

SEARED AHI TUNA
with Chow Chow and Wasabi Cream on a Cucumber Disk
$350.00 per 100

SMOKED SALMON
with Capers, Onions & Cream Cheese on Brown Bread
$340.00 per 100

COLD SMOKED SALMON
on a Plantain Chip with Avocado & Roasted Corn Salsa
$375.00 per 100

JUMBO SHRIMP COCKTAIL
with Peppered Cocktail Sauce & Citrus Wedges
$350.00 per 100

DEVILED EGGS WITH PICKLED SHRIMP
$350.00 per 100

LOBSTER SALAD IN PUFF PASTRY
$425.00 per 100

COLD WATER LOBSTER PHYLLLO CUPS
$70.00 per dozen

OYSTER SHOOTER
Bloody Mary Mix, Vodka, Celery Seeds
$80.00 per dozen

TUNA POKE PHYLLLO CUP
Wakame, Toasted Sesame, Ponzu
$65.00 per dozen

SWEET & SALTY CAROLINA SNACK MIX
(minimum 5 pound order)
$25.00 per pound

CHOCOLATE DIPPED STRAWBERRIES
$45.00 per dozen

ASSORTED PETIT FOURS OR FRENCH PASTRIES
$50.00 per dozen

Please order in quantities of 100, minimum of 100 pieces

Prices are subject to a 22% service charge and applicable taxes.
<table>
<thead>
<tr>
<th>HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOT</td>
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</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per 100</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEGETABLE SPRING ROLL with Plum Sauce</td>
<td>$285.00</td>
</tr>
<tr>
<td>FRIED CHEESE RAVIOLI with Tomato Basil Sauce</td>
<td>$285.00</td>
</tr>
<tr>
<td>ARANCINI BALLS WITH MARINARA</td>
<td>$300.00</td>
</tr>
<tr>
<td>PETITE TOMATO PIES</td>
<td>$285.00</td>
</tr>
<tr>
<td>FRIED GREEN TOMATO MOONS with Goat Cheese &amp; Pepper Jelly</td>
<td>$300.00</td>
</tr>
<tr>
<td>SPINACH &amp; FETA SPANAKOPITA</td>
<td>$325.00</td>
</tr>
<tr>
<td>BLACKENED CHICKEN SATÉ with Peanut Sauce</td>
<td>$300.00</td>
</tr>
<tr>
<td>MINI CHICKEN &amp; WAFFLES in Waffle Cone</td>
<td>$290.00</td>
</tr>
<tr>
<td>COUNTRY CHICKEN FINGERS with Honey Mustard Sauce</td>
<td>$285.00</td>
</tr>
<tr>
<td>FRIED CHICKEN WONTONS</td>
<td>$300.00</td>
</tr>
<tr>
<td>JAMAICAN JERK CHICKEN SKEWERS with Creamy Garlic &amp; Cucumber Dip</td>
<td>$300.00</td>
</tr>
<tr>
<td>THAI CHICKEN &amp; CASHEW SPRING ROLLS with Plum Sauce</td>
<td>$300.00</td>
</tr>
<tr>
<td>BOURBON &amp; BOURSIN CHICKEN EN CROÛTE</td>
<td>$350.00</td>
</tr>
<tr>
<td>LOW COUNTRY SKEWER with Onion, Sausage, Shrimp and Potato</td>
<td>$325.00</td>
</tr>
<tr>
<td>SHRIMP &amp; GRITS IN BAMBOO BOATS</td>
<td>$375.00</td>
</tr>
<tr>
<td>CRAB STUFFED JUMBO MUSHROOMS with Mornay Sauce</td>
<td>$350.00</td>
</tr>
<tr>
<td>PETITE CHARLESTON CRAB CAKE with Chives and Cajun Remoulade Sauce</td>
<td>$365.00</td>
</tr>
<tr>
<td>MAINE LOBSTER &amp; CREAMY HERBED RISOTTO FRITTER with Tarragon &amp; Dijon Cream</td>
<td>$375.00</td>
</tr>
<tr>
<td>BACON WRAPPED SEA SCALLOPS with Pepper Jelly</td>
<td>$325.00</td>
</tr>
<tr>
<td>BABY COLORADO LAMB CHOPS with Rosemary Gravy</td>
<td>$400.00</td>
</tr>
<tr>
<td>DUCK CONFIT ON CROSTINI with Red Onion Marmalade</td>
<td>$365.00</td>
</tr>
<tr>
<td>BARBECUE MEATBALLS</td>
<td>$285.00</td>
</tr>
<tr>
<td>SMOKED BACON LARDON on Petite Herb Biscuit, Cave Aged Blue Cheese &amp; Apple Jam</td>
<td>$300.00</td>
</tr>
<tr>
<td>PETITE PULLED PORK BBQ BISCUIT</td>
<td>$300.00</td>
</tr>
<tr>
<td>PETITE SOUTHERN HAM BISCUITS with Dijon Sauce</td>
<td>$325.00</td>
</tr>
<tr>
<td>PAN STEAMED PORK POTSTICKERS</td>
<td>$285.00</td>
</tr>
<tr>
<td>PORK LOIN MEDALLIONS with Preserved Fig &amp; Goat Cheese served on Crostini</td>
<td>$325.00</td>
</tr>
</tbody>
</table>

Please order in quantities of 100, minimum of 100 pieces.

Prices are subject to a 22% service charge and applicable taxes.
VEGETABLE CRUDITÉS
Raw Vegetables to Include Carrots, Asparagus, Broccoli, Mushrooms & Celery Served with Creamy Herb Dip & Roasted Red Pepper Hummus
$7.50 per person

GARDEN DISPLAY
Layers of Tomato & Mozzarella with Basil Drizzled with Balsamic Vinaigrette & Olive Oil
Baby Romaine Hearts with Ripe Beefsteak Tomatoes & Buttermilk Blue Cheese Dressing
Tortellini Pasta Salad with Basil Pesto, Diced Vegetables Roasted Red Peppers & Scallions
$9.00 per person

ANTIPASTO DISPLAY
Grilled Peppers, Zucchini, Yellow Squash, Mushrooms, Genoa Salami, Pepperoni, Prosciutto, Provolone and Mozzarella, Cherry Peppers, Sundried Tomatoes, Pepperoncini & Artichoke Hearts
Accompanied by Grilled Italian Bread & Olive Oil
$11.00 per person

CHARCUTERIE DISPLAY
Soppressata, Salami, Beef Bresaola, Mortadella, with Pistachios, Cured Pork Loin, Turkey Pastrami, Pork & Chicken Liver Pate, Almonds, Figs, Peppers, Cornichons, Cocktail Onions
Assorted Gourmet Mustards, Crostini
$16.00 per person (minimum of 40 people)
*if below minimum $19.00 per person

OYSTER DISPLAY
Displayed on the Half Shell
please choose one
1. Traditional Oysters Rockefeller
2. Bacon, Leeks, Gruyère & Tarragon
3. Buttered Breadcrumbs, Spinach & Lemon
4. Chipotle Bourbon, Brown Sugar & Rosemary
$48.00 per dozen

CHARLESTON CRAB DIP
Chilled Crabmeat Dip with Toasted Pita Triangles
$7.00 per person

SPINACH AND ARTICHOKE DIP
Chilled Dip served with Tri-Color Tortilla Chips & Crostini
$6.00 per person

SMOKED SALMON
Nova Scotia Smoked Salmon Displayed with Mini Bagels, Capers, Red Onions & Chopped Eggs
$275.00 per display (Serves 20 People)

BREADS & SPREADS DISPLAY
Garlic Breadsticks, Grilled Italian Flatbread, Pita Wedges & Crackers Served with Olive Tapenade, Tomato Basil Bruschetta, Hummus & Pimento Cheese Spread
$10.00 per person

DIM SUM
Pork Pot Stickers, Chicken Wontons, Vegetable Spring Rolls, Spicy Shrimp Skewers
$14.00 per person

BAKED BRIE
Whole Wheel of Brie Cheese Baked Inside a Puff Pastry Topped with Warm Raspberry Preserves & Toasted Almonds Served with Sliced French Bread & Assorted Crackers
$80.00 each (Serves 35 People)

INTERNATIONAL CHEESE DISPLAY
Including: Brie, Goat Cheese, Swiss, Pepper Jack, Cheddar & Muenster, Garnished with Fresh Fruit, Crackers & Sliced French Bread
$13.00 per person

FRESH FRUIT DISPLAY
Sliced Seasonal Fresh Fruit Display with Chocolate & Yogurt Dips
$7.50 per person

DESSERT DISPLAY
Homemade Mini Pies & Tarts, Assorted Petit Fours
Chocolate Dipped Strawberries - 2 pieces per person
Regular & Decaffeinated Coffee & Herbal Teas
Flavored Syrups & Whipped Cream
$15.00 per person

CHILLED SEAFOOD DISPLAY
East Coast Shrimp Cocktail, Select Oysters on the Half Shell, Rock Crab Claws, Assorted Seafood Salads, Cocktail Sauce, Seasonal Mignonette, Horseradish, Lemon
$18.00 per person
*Personalized Ice Sculpture Available with Additional Charge. Please see your Sales Representative for Additional Information.

Prices are subject to a 22% service charge and applicable taxes.
**SMALL PLATE STATIONS**

These stations will keep your guests moving and mingling with Chef prepared grab & go style small plates. $100 Chef’s fee required for each chef per 100 guests per. Designed for one and a half hours of service.

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**BEEF TENDERLOIN**
Grilled Beef Tenderloin Medallions, Cheese Grits, Fresh Arugula, Pickled Red Onions, Roasted Garlic Aioli  
$16.00 per person  

**PORK TENDERLOIN**
Bacon Wrapped Pork Tenderloin, Mashed Sweet Potatoes, Baby Bok Choy Chow Chow, Apple Cider Glaze  
$13.00 per person  

**BRAISED SHORT RIBS**
Slow Braised Beef Short Ribs with Carolina Gold Herbed Rice Grits, Wilted Seasonal Greens, SC “Islander” Ginger Beer Demi-Glace  
$14.00 per person  

**LAMB CHOPS**
Grilled Lamb Chop Lollipops, Roasted Butternut Squash with Fennel, Brussel Sprout and Apple Salad with Curried Mint Vinaigrette  
$14.00 per person  

**SHRIMP SKEWERS**
Herb Marinated Shrimp Skewers, Tabbouleh Salad with Cranberries, SC Feta, Cucumbers, Tzatziki and Toasted Coconut  
$14.00 per person  

**CHICKEN LETTUCE WRAPS**
Pulled Chicken with a Hoisin, Soy & Ginger Sauce atop Butter Lettuce Served with Cilantro Lime Rice  
$15.00 per person  

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Prices are subject to a 22% service charge and applicable taxes.
## CARVING STATIONS

Designed for one and a half hours of service. Service numbers are approximate. Add a chef’s fee for each carved item or station ordered at $100 per chef.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SLOW ROASTED STEAMSHIP ROUND</td>
<td>Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise &amp; Assorted Miniature Rolls</td>
<td>175 People</td>
<td>$800.00 each</td>
</tr>
<tr>
<td>ROAST TOP ROUND OF BEEF</td>
<td>Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise &amp; Assorted Miniature Rolls</td>
<td>75 People</td>
<td>$425.00 each</td>
</tr>
<tr>
<td>OVEN BAKED TURKEY</td>
<td>Served with Cranberry Relish, Mustard &amp; Mayonnaise &amp; Assorted Miniature Rolls</td>
<td>30 People</td>
<td>$250.00 each</td>
</tr>
<tr>
<td>BASTED PIT HAM</td>
<td>Served with Sweet Chutney, Dijon Mustard, Biscuits &amp; Assorted Miniature Rolls</td>
<td>50 People</td>
<td>$240.00 each</td>
</tr>
<tr>
<td>ROASTED PORK LOIN</td>
<td>Served with warm Apple Chutney, Mustard, Mayonnaise, Biscuits &amp; Assorted Miniature Rolls</td>
<td>30 People</td>
<td>$250.00 each</td>
</tr>
<tr>
<td>TENDERLOIN OF BEEF</td>
<td>Served with Horseradish Sour Cream, Mustard, Mayonnaise &amp; Assorted Miniature Rolls</td>
<td>25 People</td>
<td>$400.00 each</td>
</tr>
<tr>
<td>RACK OF LAMB</td>
<td>Seared Colorado Rack of Lamb with Rosemary Demi-Glace, Mint Jelly &amp; Assorted Miniature Rolls</td>
<td></td>
<td>$20.00 per person</td>
</tr>
<tr>
<td>SEARED TUNA</td>
<td>Seared Tuna with Wasabi Aioli, Sesame Vinaigrette, Soy Sauce, Seaweed Salad &amp; Steamed Jasmine Rice</td>
<td>30 People</td>
<td>$475.00 each</td>
</tr>
<tr>
<td>PRIME RIB</td>
<td>Served with Au Jus, Rosemary Horseradish Sauce, Assorted Rolls</td>
<td>30 People</td>
<td>$375.00 each</td>
</tr>
</tbody>
</table>

### ADD A SIDE ITEM TO YOUR CARVING STATION:

- **Garlic Mashed Potatoes with Cheese, Bacon & Sour Cream**
  - $4.50 per person

- **Grilled Vegetable Skewers**
  - $5.00 per person

Prices are subject to a 22% service charge and applicable taxes.
**ACTION STATIONS**

Designed for one and a half hours of Service.
Chef’s fee required for each carved item or station ordered. Self serve or chef attended.

<table>
<thead>
<tr>
<th>CRAB CAKE STATION</th>
<th>MASHED POTATO BAR</th>
<th>CHICKEN &amp; WAFFLES</th>
<th>CHARLESTON BOWL</th>
<th>MACARONI AND CHEESE</th>
<th>SHRIMP AND GRITS</th>
<th>GOURMET RAVIOLI</th>
<th>BBQ STATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Crab Cakes Sautééed to Order with Roasted Red Pepper Coulis &amp; Lemon Grass Cream, Rémoulade Sauce &amp; Fresh Lemon Wedges</td>
<td>Mashed Potatoes with Toppings Pan Gravy, Crumbled Blue Cheese, Shredded Cheddar, Chives, Sour Cream, Bacon &amp; Butter</td>
<td>Buttermilk Waffle, Fried Boneless Chicken, Bacon, Jalapeño &amp; Thyme Syrup</td>
<td>Choice of Pork Carnitas, Smoked Brisket or Shrimp Topped with Black Beans, Kale, Tomatillo Sauce, Pickled Red Onions, Cilantro Crema</td>
<td>Elbow Macaroni with Cheddar Cheese and Smoked Gouda Cheese Sauce, Toppings of Bacon, Lobster, Chives, Tomatoes, Blue Cheese, Sausage &amp; Peppers</td>
<td>Large Creek Shrimp Sautéed with Peppers, Onions &amp; Tasso Ham Served on Stone Ground Pepperjack Grits with a Lobster Gravy</td>
<td>Wild Mushroom Ravioli with Asparagus and Butternut Squash Ravioli with Roasted Brussels Sprouts &amp; Sage Brown Butter</td>
<td>Pulled Pork and Pulled Chicken, Collard Greens, Baked Beans, Slider Buns with Assorted Sauces</td>
</tr>
<tr>
<td>TACO STATION</td>
<td>SALAD STATION</td>
<td>BANANAS FOSTER</td>
<td>SHORTCAKE STATION</td>
<td>ICE CREAM SUNDAE BAR</td>
<td>S’MORES STATION</td>
<td>EXECUTIVE CHEF FOOD DEMO</td>
<td></td>
</tr>
<tr>
<td>Hard Shells, Soft Corn &amp; Flour Tortillas Pulled Chicken, Ground Beef and Fish Lettuce, Cheese, Onions, Cabbage, Pico de Gallo Black Beans, Corn Salsa, Sour Cream</td>
<td>Sliced Bananas with a Brown Sugar &amp; Bacardi 51 Rum Sauce over Vanilla Ice Cream</td>
<td></td>
<td>Sugared Biscuits with Fresh Whipped Topping Please Select Two Sweet Tea &amp; Bourbon Macerated Peaches Stewed Cinnamon Apples, Seasonal Berries with Mint</td>
<td>Choice of Two Seasonal or Traditional Ice Cream Flavors, Warm Caramel &amp; Chocolate Sauces, Chopped Toffee, Nuts, Sprinkles, Maraschino Cherries, Whipped Cream</td>
<td>Roasted Marshmallows, Graham Crackers, Chocolate, Peanut Butter, Seasonal Accoutrements</td>
<td>Ask Sales Representative for Pricing.</td>
<td></td>
</tr>
<tr>
<td>$15.00 per person</td>
<td>$6.00 per person</td>
<td>$9.00 per person</td>
<td></td>
<td>$11.00 per person</td>
<td>$10.00 per person</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Prices are subject to a 22% service charge and applicable taxes.*
BEVERAGE SERVICE
# BEVERAGE SERVICE

## PLAN I - CONSUMPTION BAR SERVICE

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call Liquor</td>
<td>$8.00</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>$9.00</td>
</tr>
<tr>
<td>Top Shelf Liquor</td>
<td>$10.00</td>
</tr>
<tr>
<td>Cordials</td>
<td>$10.00</td>
</tr>
<tr>
<td>Local Beer (Westbrook and Holy City Breweries)</td>
<td>$9.50</td>
</tr>
<tr>
<td>Premium Beers</td>
<td>$6.00</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$5.50</td>
</tr>
<tr>
<td>House Wine</td>
<td>$7.00</td>
</tr>
<tr>
<td>Champagne</td>
<td>$7.00</td>
</tr>
<tr>
<td>Soda/Bottled Water</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

## PLAN II - CASH BAR SERVICE

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call Liquor</td>
<td>$9.00 inclusive</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>$10.00 inclusive</td>
</tr>
<tr>
<td>Top Shelf Liquor</td>
<td>$11.00 inclusive</td>
</tr>
<tr>
<td>Cordials</td>
<td>$11.00 inclusive</td>
</tr>
<tr>
<td>Local Beers</td>
<td>$10.00 inclusive</td>
</tr>
<tr>
<td>Premium Beers</td>
<td>$8.00 inclusive</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$7.00 inclusive</td>
</tr>
<tr>
<td>House Wine</td>
<td>$8.00 inclusive</td>
</tr>
<tr>
<td>Champagne</td>
<td>$8.00 inclusive</td>
</tr>
<tr>
<td>Soda/Bottled Water</td>
<td>$5.00 inclusive</td>
</tr>
</tbody>
</table>

Prices are subject to a 22% service charge and applicable taxes.
BEVERAGE SERVICE

PLAN III - GUEST PROVIDES LIQUOR, BEER & WINE
Hotel Provides: Juices, Glassware, Sodas, Stirrers, Mixers, Napkins & Ice
$9.00 per Person for 2 Hours
$4.00 per Person Each Additional Hour
$6.00 per Bottle for Wine Service at tables

PLAN IV - GUEST PROVIDES BEER & WINE
Hotel Provides: Glassware, Ice, Sodas & Napkins
$7.00 per Person for 2 Hours
$3.00 per Person Each Additional Hour
$6.00 per Bottle for Wine Service at tables

CORKAGE WINE SERVICE WITHOUT BAR
$15.00++ per bottle
Wine provided for table service must be 750 ml sized bottles.

CORKAGE BAR GUIDELINES
Client must provide liquor in liters purchased in South Carolina. Beer kegs are not allowed. A written inventory must accompany all beverages when items are delivered to the hotel. Delivery and pickup must be scheduled in advance with your catering manager. The hotel will store beverages 24 hours prior to and 24 hours after function. After 24 hours the hotel may dispose of beverages at its discretion.

Prices are subject to a 22% service charge and applicable taxes.
BEVERAGE SERVICE

PLAN V - UNLIMITED BEVERAGE SERVICE
Includes Liquor, Premium & Domestic Beer, House Wine & Assorted Sodas

CALL LIQUOR
$15.00 per person first hour
$7.00 per person each additional hour

PREMIUM LIQUOR
$19.00 per person first hour
$10.50 per person each additional hour

TOP SHELF LIQUOR
$23.00 per person first hour
$12.50 per person each additional hour

BEER & WINE ONLY
Premium & Domestic Beer, House Wine & Assorted Sodas
$12.00 per person first hour
$6.00 per person each additional hour

HOSPITALITY SUITE SETUP
Guest provides liquor, beer & wine
Hotel provides mixers, ice, garnishes & glassware
$250.00 per day & includes one daily refresh
Restrictions apply
Pricing is offered per 25 guests

BAR SETUP FEE
$150 per bar

BARTENDER FEES
$125.00 per Bartender for initial two hours
$50.00 per Bartender each additional hour
One bartender required per 75 guests for beer & wine
On bartender required per 50 for beer, wine & liquor

CASHIER FEES
required for cash bars
$100.00 per cashier initial two hours
$25.00 each additional hour

Prices are subject to a 22% service charge and applicable taxes.
BEVERAGE SERVICE

CALL LIQUOR
Smirnoff, Bombay, Dewars, Jim Beam, Seagram’s 7, Bacardi Light, Juarez

PREMIUM LIQUOR
Titos, Beefeaters, Johnny Walker Red, Makers Mark, Seagram’s VO, Captain Morgan’s Rum, Jose Cuervo Gold

TOP SHELF LIQUOR
Grey Goose, Tanqueray, Johnny Walker Black, Knob Creek, Jack Daniels, Crown Royal, Myers Dark Rum, Patron Silver

CORDIALS
Amaretto Di Saronno, Bailey’s Irish Cream, Kahlúa, Sambuca, Brandy

DOMESTIC BEER
Budweiser, Miller Light, Coors Light, Michelob Ultra, O’Douls

PREMIUM BEER
Heineken, Amstel Light, Sam Adams,

LOCAL BEERS
Westbrook, Holy City, Coast
Riverdog - Riverwalk Empire Pilsner

CHAMPAGNE
Dom Perignon Brut, France - $235
Veuve Clicquot “Yellow Label,” France - $92
Veuve Verney Brut - $30

OTHER WHITES
Duckhorn Sauvignon Blanc, Napa $45
Lagaria Pinot Grigio, Italy - $30
Saint M Riesling - $29

PINOT NOIR
Latour, France - $38
Rodney Strong, Russian River - $32

MERLOT
Hayes, Napa Cellars - $30

CHARDONNAY
Jordon, Sonoma - $65
Trefethen, Napa - $42
Rodney Strong, Sonoma - $32

PINOT NOIR
Latour, France - $38
Rodney Strong, Russian River - $32

MERLOT
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Hayes, Napa Cellars - $30
FOOD AND BEVERAGE

The guaranteed number of attendees is due at 12:00 pm three business days prior to the event and may not fall more than 10% below the agreed number of guests. The guarantee is not subject to reduction. If a guarantee is not received the hotel assumes the guarantee is the number provided the most recent banquet agreement. It is the sole responsibility of the group representative to provide the guarantee.

Guaranteed number for a custom menu is required one week before event. Please discuss with catering manager.

The hotel will be prepared to serve up to 3% over the guaranteed attendance. The “set” amount for events is limited to 10% over the guaranteed attendance.

All food and beverage must be prepared by the hotel. Food cannot be brought into the hotel by the patron, guests or invitees. All food and beverage is prepared to be consumed in the hotel and cannot be removed after the event.

If the guarantee is below the minimum number of 25 guests, a buffet surcharge applies. Final event charges attendance if the guarantee is exceeded.

AUDIO VISUAL

All audio visual is assessed a 22% service charge and applicable taxes. Audio visual equipment is guaranteed no later than 72 hours prior to the function. Cancellation within 72 hours is assessed full charges. The Colonial, Carolina, and Calhoun meeting rooms have house sound.

Only J & S Audio Visual personnel are permitted to operate the hotel house sound system and only J & S Audio Visual Equipment can be used with the hotel house sound systems. Technical assistance with client’s personal equipment will be assessed a minimum of $60.00 per hour technician fee.

SHIPPING

All packages received by the hotel must be properly packed and marked with the organization name, contact name, date of function, meeting room name and name of hotel contact.

*The Francis Marion reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. The hotel will receive packages no earlier than three (3) days prior to the function. There is a $100 handling charge for receipt of pallets and total shipments in excess of 150 lbs. Pallets are broken down in the shipping area due to the service elevator size. The handling charge is per pallet or 150 lb. shipment, and includes delivery of items to the shipping area at the end of the conference. Please consult your catering manager for service elevator limitations and other shipping information.

*Packages are only accepted for registered hotel guests or exhibitors with a conference.

Prices are subject to a 22% service charge and applicable taxes.
AMPLIFIED MUSIC

Bands, disk jockeys or other amplified music must be approved by hotel management prior to your function. If bands require more than (2) 20 AMP circuits the rental of the 200 AMP power panel may be required.

OFF-PROPERTY CATERING

$5.00 - $7.50 per person is added to menu price. Off-Property fee of $500.00 - $2,000.00 will apply, depending on location. Your catering manager will confirm price.

DELIVERY SERVICES

Packet Distribution at the Front Desk ~ Generic................................................................. $2.00 per bag
Inside Room Delivery ........................................................................................................ $3.00 per guest room
Pallet / 150 lb. Shipments ................................................................................................ $100.00 one time charge
Pallets are broken down in the shipping area due to the service elevator size. Please discuss pallet shipment with catering manager.

MISCELLANEOUS CHARGES

Exhibit Tables....................................................................................................................... $40.00 daily per table
Easels..................................................................................................................................... $10.00 daily per easel
Podiums ............................................................................................................................... $20.00 daily each
Copies ................................................................................................................................. 25¢ per side for black and white / 99¢ per side for color
Lost Meeting Room Keys ..................................................................................................... $10.00 each
“Dial 9” Access Line ........................................................................................................... $45.00 each
Wired or Wireless High Speed Internet ............................................................................... $50.00 per connection
Package pricing is available for 5 or more connections (please see next page)

Prices are subject to a 22% service charge and applicable taxes.
MEETING SPACE HIGH SPEED INTERNET

Wireless meeting room internet signal is named “Francis Marion Meeting.” Guest room signal is named “Francis Marion WiFi.”
The meeting space WiFi is password protected. A password will be provided by your CSM when a package is purchased.
Wireless internet is complimentary in the guest rooms, lobby and Swamp Fox Restaurant.
Users must accept terms on Francis Marion splash page when logging on.
The meeting space is serviced by a 100 Meg x 20 Meg connection. Additional bandwidth is available at an extra charge.
Please alert your catering manager if your internet connection will be used for video conferencing or other applications that possibly require additional bandwidth.
Please alert your catering manager if your internet connection will be used to access a VPN.
Individual exhibitor internet orders must be wired connections.
Wired connections are recommended for streaming presentations.

Options are available for packages for 91 users and above. Order 30 days in advance. Additional labor charges may apply.
Broadcast unique wireless name, such as “ABC Corporation” instead of “Francis Marion Meeting.” Custom log-in screen with company logo and conference name. User name and password optional. Re-direct to specific web-page after logging in through hotel splash page or custom log-in screen.

<table>
<thead>
<tr>
<th>PRICING PER ENTIRE GROUP USAGE PER DAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-4 wired connections.......................................................... $50 per connection per day</td>
</tr>
<tr>
<td>5-20 wireless connections........................................................... $225 total per day</td>
</tr>
<tr>
<td>21-50 wireless connections......................................................... $350 total per day</td>
</tr>
<tr>
<td>51-90 wireless connections......................................................... $450 total per day</td>
</tr>
<tr>
<td>91-150 wireless connections......................................................... $600 total per day</td>
</tr>
<tr>
<td>150-250 wireless connections....................................................... $750 total per day</td>
</tr>
<tr>
<td>250-400 wireless connections....................................................... $900 total per day</td>
</tr>
</tbody>
</table>

Price is listed as room rental on Banquet Event Order and 9% tax is assessed

COMMON TROUBLESHOOTING TIPS
For wireless, ensure “Francis Marion Meeting” is selected and not “Francis Marion WiFi.”
The guest room wireless network is accessible in some areas but the signal is weak.
Wireless adaptor/antennae on computer are turned on.
Set computer to automatically obtain IP address.
Log in to public internet page and clear cache prior to logging on to company web site.

Prices are subject to a 22% service charge and applicable taxes.