

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.



THE CONTINENTAL

Orange, Apple & Cranberry Juices
Assorted Bagels with Cream Cheese
Assorted Bakery Fresh Muffins & Pastries
Creamy Butter, Fruit Preserves and Jam
Individual Fruit Yogurts with Granola
Sliced Fruit with Seasonal Berries
\$17.00 per person

THE EXECUTIVE

Orange, Apple & Cranberry Juices
Assorted Scones
Assorted Bagels with Cream Cheese
Creamy Butter, Fruit Preserves & Jam
Sliced Fruit with Seasonal Berries
Individual Fruit Yogurts
Selection of Individual Cereals with Whole & Skim Milk
\$18.00 per person

THE SOUTHERN STYLE

Orange, Apple & Cranberry Juices
Chilled Fruit Salad
Individual Fruit Yogurts
Ham, Egg and Cheese Biscuits
Sausage, Egg & Cheese Biscuits
Egg & Cheese Biscuits
Maple Pecan Danishes
Assorted Bakery Fresh Muffins
\$18.50 per person

THE EUROPEAN

Orange, Apple & Cranberry Juices
European Meats and Cheeses to include:
Prosciutto, Capicola, Genoa Salami, Provolone,
Gouda, Swiss, Edam and Brie Cheeses
Hard Boiled Eggs
Greek Yogurt with Honey
Assorted Pastries
Croissants and Artisanal Rolls
Sliced Fresh Fruit
\$20.00 per person



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

BREAKFAST

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



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

Add a Sliced Fruit Plate with Granola and Yogurt at \$4.00 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.

OMELETS

Ham, Sausage, Shrimp, Tomatoes, peppers, Onions, Mushrooms, Spinach, Mozzarella and Cheddar Cheese, Egg Whites & Whole Eggs Fresh Made Omelets with choice of toppings \$12.00 per person

WAFFLE STATION

Belgian Waffle, Seasonal Berries, Powdered Sugar, Toasted Pecans, Maple Syrup & Whipped Cream \$10.00 per person

SHRIMP AND GRITS

Large Creek Shrimp Sautéed with Peppers,
Onions & Tasso Ham served on Stone Ground
Pepperjack Grits with a Lobster Gravy
\$14.00 per person

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

*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

BREAKFAST

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



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

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

HEALTHY START

\$27.00 per person

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

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

LOWCOUNTRY CHARM

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

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

BEVERAGES and SWEET & SAVORY SNACKS



BEVERAGES

DEVERNOES	
Assorted Sodas and Bottled Waters	
Infused Waters	
Whole, Skim, Almond or Soy Milk	
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	l \$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
Sweet Carolina Snack Mix	
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	





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

BRFAKII

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 Corndogs 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





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 CAESAR SALAD with Shaved Parmesan

ROASTED TOMATO CREAM SOUP with Basil Oil

BUTTERNUT SOUASH & 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

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 PANCETTA

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 RAVIOLE

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

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 CUPChocolate 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

LIGHT TWO COURSE LUNCHES

Includes choice of Soup/Salad Course <u>OR</u> 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

Shrimp with Chopped Red Onions, Celery, Mustard-Mayonnaise Sauce & Dill. Served with Potato Chips. \$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

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

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.

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 Crsipy Tuscan Bread, Grape Tomatoes,
Sweet Onions, Olives and Cucmbers

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

Shredded Parmesan Cheese, Crushed Red Pepper & Fresh E Regular & Garlic Breadsticks with Butter Sautéed Green Beans Tiramisu & Fresh Sliced Fruit \$36.00 per person

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

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,

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, Zuchinni, 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

Sourdough, Pumpernickle, Whole Grain Rolls and Butter \$42.00 per person

Wild Rice Pilaf

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

Buffet includes Warm Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.



BUFFFT

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





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

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.



ENTRÉE SELECTIONS

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

BASIL PESTO CHICKEN

Seared Chicken Breast, Basil Pesto, Roasted Tomatoes & Fresh Mozzarella served with Mushroom Risotto and Green Beans & Cherry Tomatoes

\$45.00 per person

PINE NUT & ASIAGO CRUSTED CHICKEN

Breast Pan Seared & served with a Roasted Red Pepper Sauce & Herbed Risotto with Broccolini

\$45.00 per person

OVEN ROASTED TURKEY BREAST

Natural Au Jus, Mashed Sweet Potatoes, Greenbeans & Cherry Tomatoes \$44.00 per person

PORK TENDERLOIN

Bacon Wrapped Sliced Pork Tenderloin topped with Au Jus Sweet Potato Hash and Broccolini

\$45.00 per person

BONE IN CIDER BRINED PORK CHOP

Charleston Red Rice, Braised Collard Greens, Apple Jam, Reduced Balsamic \$48.00 per person

PETITE FILET

6 oz. Grilled Petite Filet of Beef with Cabernet Sauvignon Reduction & Truffle Mashed Potatoes with Green Beans and Cherry Tomatoes

\$55.00 per person

BEEF SHORT RIBS

Seared Beef Short Ribs, Ginger Demi Glace served with Goat Cheese Grits & Wilted Swiss Chard

\$47.00 per person

CRAB CAKE

Two Jumbo Crab Cakes with Remoulade Sauce Butterbean, Field Pea & Corn Succotash with Grilled Asparagus \$48.00 per person

FAROE ISLAND PAN SEARED SALMON

Reisling Burre Blanc, Chive Mashed Potatoes Green Beans & Cherry Tomatoes \$48.00 per person

LOCAL GROUPER

Grilled Local Grouper with Lemon Caper Cream, Seasonal Vegetables and Charleston Red Rice \$48.00 per person

SWEET POTATO & RICOTTA GNOCCHI

Fresh Vegetables, Roasted Tomato Sauce and Crumbled SC Goat Cheese \$39.00 per person

STUFFED PORTOBELLO MUSHROOMS

White Bean & Spinach Puree, Sofrito \$39.00 per person *V/V, GF, DF

BLACK BEAN & OUINOA STUFFED PEPPERS

Red Bell Peppers, Avocado \$39.00 per person *V/V, GF, DF

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

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

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

DINNER

Buffets include Warm Rolls & Butter. Dessert Display including Banana Pudding & Assorted Cakes & Pies. Iced Tea, Regular & Decaffeinated Coffee & Herbal Teas.



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

Pepperiack 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 Entrées - \$55.00 per person

Three Entrées - \$60.00 per person, minimum of 40 quests

Four Entrées - \$65.00 per person, minimum of 65 guests





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 CRUDITE 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 AHITUNA

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 PHYLLO CUPS

\$70.00 per dozen

OYSTER SHOOTER

Bloody Mary Mix, Vodka, Celery Seeds \$80.00 per dozen

TUNA POKE PHYLLO 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

HORS D'OEUVRES

 ∞ HOT

VEGETABLE SPRING ROLL

with Plum Sauce \$285.00 per 100

FRIED CHEESE RAVIOLI

with a Tomato Basil Sauce \$285.00 per 100

ARANCINI BALLS WITH MARINARA

\$300.00 per 100

PETITE TOMATO PIES

\$285.00 per 100

FRIED GREEN TOMATO MOONS

with Goat Cheese & Pepper Jelly \$300.00 per 100

SPINACH & FETA SPANAKOPITA

\$325.00 per 100

BLACKENED CHICKEN SATÉ

with a Peanut Sauce \$300.00 per 100

MINI CHICKEN & WAFFLES

in Waffle Cone \$290.00 per 100

COUNTRY CHICKEN FINGERS

with a Honey Mustard Sauce \$285.00 per 100

FRIED CHICKEN WONTONS

\$300.00 per 100

JAMAICAN JERK CHICKEN SKEWERS

with Creamy Garlic & Cucumber Dip \$300.00 per 100

THAI CHICKEN & CASHEW SPRING ROLLS

with Plum Sauce \$300.00 per 100

BOURBON & BOURSIN CHICKEN EN CROÛTE

\$350.00 per 100

LOW COUNTRY SKEWER

with Onion, Sausage, Shrimp and Potato \$325.00 per 100

SHRIMP & GRITS IN BAMBOO BOATS

\$375.00 per 100

CRAB STUFFED JUMBO MUSHROOMS

with a Mornay Sauce \$350.00 per 100

PETITE CHARLESTON CRAB CAKE

with Chives and Caiun Remoulade Sauce \$365.00 per 100

MAINE LOBSTER & CREAMY HERBED

RISOTTO FRITTER

with Tarragon & Dijon Cream \$375.00 per 100

BACON WRAPPED SEA SCALLOPS

with Pepper Jelly \$325.00 per 100

BABY COLORADO LAMB CHOPS

with Rosemary Gravy \$400.00 per 100

DUCK CONFIT ON CROSTINI

with Red Onion Marmalade \$365.00 per 100

BARBECUE MEATBALLS

\$285.00 per 100

SMOKED BACON LARDON

on Petite Herb Biscuit, Cave Aged Blue Cheese & Apple Jam \$300.00 per 100

PETITE PULLED PORK BBQ BISCUIT

\$300.00 per 100

PETITE SOUTHERN HAM BISCUITS

with a Dijon Sauce \$325.00 per 100

PAN STEAMED PORK POTSTICKERS

\$285.00 per 100

PORK LOIN MEDALLIONS

with Preserved Fig & Goat Cheese served on Crostini \$325.00 per 100

Please order in quantities of 100, minimum of 100 pieces

DISPLAYS



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.

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.



BEEF TENDERLOIN

Grilled Beef Tenderloin Medallions,
Cheese Grits, Fresh Arugula,
Pickled Red Onions, Roasted Garlic Aioli
\$16.00 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

SHRIMP SKEWERS

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

PORK TENDERLOIN

Bacon Wrapped Pork Tenderloin,

Mashed Sweet Potatoes, Baby Bok Choy Chow Chow,

Apple Cider Glaze

\$13.00 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

CHICKEN LETTUCE WRAPS

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

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.



SLOW ROASTED STEAMSHIP ROUND

Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise & Assorted Miniature Rolls Serves 175 People \$800.00 each

ROAST TOP ROUND OF BEEF

Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise & Assorted Miniature Rolls Serves 75 People \$425.00 each

OVEN BAKED TURKEY

Served with Cranberry Relish, Mustard & Mayonnaise & Assorted Miniature Rolls Serves 30 People \$250.00 each

BASTED PIT HAM

Served with Sweet Chutney, Dijon Mustard, Biscuits & Assorted Miniature Rolls \$240.00 each (Serves 50 People)

ROASTED PORK LOIN

Served with warm Apple Chutney, Mustard,
Mayonnaise, Biscuits & Assorted Miniature Rolls
\$250.00 each (Serves 30 People)

TENDERIOIN OF BEFF

Served with Horseradish Sour Cream, Mustard,
Mayonnaise & Assorted Miniature Rolls
\$400.00 each (Serves 25 People)

RACK OF LAMB

Seared Colorado Rack of Lamb with Rosemary Demi-Glace, Mint Jelly & Assorted Miniature Rolls \$20.00 per person

SEARED TUNA

Seared Tuna with Wasabi Aioli, Sesame Vinaigrette, Soy Sauce, Seaweed Salad & Steamed Jasmine Rice \$475.00 each (Serves 30 People)

PRIME RIB

Served with Au Jus, Rosemary Horseradish Sauce, Assorted Rolls \$375.00 (Serves 30 People)

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

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.



CRAB CAKE STATION

Jumbo Crab Cakes Sautéed to Order with Roasted Red Pepper Coulis & Lemon Grass Cream, Rémoulade Sauce & Fresh Lemon Wedges \$15.00 per person

MASHED POTATO BAR

Mashed Potatoes with Toppings
Pan Gravy, Crumbled Blue Cheese, Shredded Cheddar,
Chives, Sour Cream, Bacon & Butter
\$13.00 per person

CHICKEN & WAFFLES

Buttermilk Waffle, Fried Boneless Chicken, Bacon, Jalapeño & Thyme Syrup \$14.00 per person

CHARLESTON BOWL

Choice of Pork Carnitas, Smoked Brisket or Shrimp Topped with Black Beans, Kale, Tomatillo Sauce, Pickled Red Onions, Cilantro Crema \$14.00 per person

MACARONI AND CHEESE

Elbow Macaroni with Cheddar Cheese and Smoked Gouda Cheese Sauce, Toppings of Bacon, Lobster, Chives, Tomatoes, Blue Cheese, Sausage & Peppers \$13.00 per person

SHRIMP AND GRITS

Large Creek Shrimp Sautéed with Peppers, Onions & Tasso Ham Served on Stone Ground Pepperjack Grits with a Lobster Gravy
\$16.00 per person

GOURMET RAVIOLI

Wild Mushroom Ravioli with Asparagus and Butternut Squash Ravioli with Roasted Brussels Sprouts & Sage Brown Butter \$13.00 per person

BBQ STATION

Pulled Pork and Pulled Chicken, Collard Greens, Baked Beans, Slider Buns with Assorted Sauces \$15.00 per person

TACO STATION

Hard Shells, Soft Corn & Flour Tortillas
Pulled Chicken, Ground Beef and Fish
Lettuce, Cheese, Onions, Cabbage, Pico de Gallo
Black Beans, Corn Salsa, Sour Cream
\$15.00 per person

SALAD STATION

Select Artisan Greens & Assorted Lettuces, Tomatoes, Cucumbers, Mushrooms, Olives, Hard Boiled Eggs, Diced Bacon and Shredded Cheddar Cheese, Blue Cheese Crumbles and Feta with a Choice of Two Salad Dressings \$6.00 per person

BANANAS FOSTER

Sliced Bananas with a Brown Sugar & Bacardi 51 Rum Sauce over Vanilla Ice Cream \$9.00 per person

SHORTCAKE STATION

Sugared Biscuits with Fresh Whipped Topping

Please Select Two

Sweet Tea & Bourbon Macerated Peaches

Stewed Cinnamon Apples, Seasonal Berries with Mint

*produce subject to seasonal availability

\$9.00 per person

ICE CREAM SUNDAE BAR

Choice of Two Seasonal or Traditional Ice Cream Flavors, Warm Caramel & Chocolate Sauces, Chopped Toffee, Nuts, Sprinkles, Maraschino Cherries, Whipped Cream \$11.00 per person

S'MORES STATION

Roasted Marshmallows, Graham Crackers, Chocolate,
Peanut Butter, Seasonal Accoutrements
\$10.00 per person

EXECUTIVE CHEF FOOD DEMO

Ask Sales Representative for Pricing.









PLAN I - CONSUMPTION BAR SERVICE

Call Liquor	\$8.00
Premium Liquor	\$9.00
Top Shelf Liquor	\$10.00
Cordials	\$10.00
Local Beer (Westbrook and Holy City Breweries)	\$9.50
Premium Beers	\$6.00
Domestic Beers	\$5.50
House Wine	\$7.00
Champagne	\$7.00
Soda/Bottled Water	\$4.00

PLAN II - CASH BAR SERVICE

Call Liquor	\$9.00 inclusive
Premium Liquor	\$10.00 inclusive
Top Shelf Liquor	\$11.00 inclusive
Cordials	\$11.00 inclusive
Local Beers	\$10.00 inclusive
Premium Beers	\$8.00 inclusive
Domestic Beer	\$7.00 inclusive
House Wine	\$8.00 inclusive
Champagne	\$8.00 inclusive
Soda/Bottled Water	\$5.00 inclusive



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.



PLAN V - UNLIMITED BEVERAGE SERVICE

Includes Liquor, Premium & Domestic Beer, House Wine & Assorted Sodas

CALL LIOUOR

\$15.00 per person first hour \$7.00 per person each additional hour

PREMIUM LIOUOR

\$19.00 per person first hour \$10.50 per person each additional hour

TOP SHELF LIOUOR

\$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



CALL LIQUOR

Smirnoff, Bombay, Dewars, Jim Beam, Seagram's 7, Bacardi Light, Juarez

PREMIUM LIOUOR

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

TOP SHELF LIOUOR

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

CHARDONNAY

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

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

ROSÉ

Elouan, Oregon - \$45 Domaine 3 Momes Provence Rosé - \$30

CABERNET SAUVIGNON

Jordon, Sonoma - \$92 Chateau St. Jean, Sonoma - \$32

HOUSE WINE

FMH Label Chardonnay FMH Label Cabernet Sauvignon Salmon Creek Pinot Noir Salmon Creek Pinot Grigio Rosé \$30





FACT SHEET

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.





FACT SHEET

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

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 conne	ections (please see next page)





FACT SHEET

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.

PRICING PER ENTIRE GROUP USAGE PER DAY

1-4 wired connections	\$50 per connection per day
5-20 wireless connections	\$225 total per day
21-50 wireless connections	\$350 total per day
51-90 wireless connections	\$450 total per day
91-150 wireless connections	\$600 total per day
150-250 wireless connections	\$750 total per day
250-400 wireless connections	\$900 total per day

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 is 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.