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 SOUTHERN STYLE

Orange, Apple & Cranberry Juices
Chilled Fruit Salad
Individual Fruit Yogurts
Ham, Egg and Cheese Biscuits
Sausage, Egg & Cheese Biscuits
Egg & Cheese Biscuits
Assorted Scones
Assorted Bakery Fresh Muffins

$18.50 per person

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

*All items will be individually wrapped, plated & labeled for your convinence

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

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

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

### PLATED

<table>
<thead>
<tr>
<th>MEETING STREET</th>
<th>RAINBOW ROW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluffy Scrambled Eggs, Roasted Red Potatoes with Peppers &amp; Onions or Stone Ground Grits</td>
<td>Seasonal Quiche:</td>
</tr>
<tr>
<td>Crispy Bacon Slices or Sausage</td>
<td>Spring/Summer – Asparagus, Mushroom, Spinach, Tomato and Swiss Cheese with Thyme</td>
</tr>
<tr>
<td>$20.00 per person</td>
<td>Fall/Winter – Sweet Potato, Sundried Tomato, Asparagus, Fontina Cheese with Parsley, Sage and Chives</td>
</tr>
<tr>
<td><strong>THE BATTERY</strong></td>
<td>Crispy Bacon Slices or Sausage</td>
</tr>
<tr>
<td>Thick Sliced Challah French Toast with Seasonal Fruit Compote &amp; Warm Maple Syrup</td>
<td>$21.00 per person</td>
</tr>
<tr>
<td>Crispy Bacon Slices or Sausage</td>
<td><strong>EAST BAY</strong></td>
</tr>
<tr>
<td>$20.00 per person</td>
<td>Fluffy Scrambled Eggs</td>
</tr>
<tr>
<td><strong>RAINBOW ROW</strong></td>
<td>Sautéed Shrimp, Peppers, Onions &amp; Tasso Ham</td>
</tr>
<tr>
<td>Thick Sliced Challah French Toast with Seasonal Fruit Compote &amp; Warm Maple Syrup</td>
<td>Over Stone Ground Grits with Lobster Gravy</td>
</tr>
<tr>
<td>Crispy Bacon Slices or Sausage</td>
<td>$22.00 per person</td>
</tr>
<tr>
<td>$20.00 per person</td>
<td><strong>KING STREET</strong></td>
</tr>
<tr>
<td><strong>KING STREET</strong></td>
<td>Breakfast Burrito</td>
</tr>
<tr>
<td>Thick Sliced Challah French Toast with Seasonal Fruit Compote &amp; Warm Maple Syrup</td>
<td>Eggs, Chorizo, Cheese, Black Beans</td>
</tr>
<tr>
<td>Crispy Bacon Slices or Sausage</td>
<td>Tomato, Sour Cream, Salsa</td>
</tr>
<tr>
<td>$20.00 per person</td>
<td><strong>STATIONS</strong></td>
</tr>
<tr>
<td><strong>STATIONS</strong></td>
<td>Stations are priced to accompany a breakfast buffet or continental breakfast, offered for one hour. Chef attendant at $100 each is required.</td>
</tr>
<tr>
<td><strong>OMELETS</strong></td>
<td><strong>WAFFLE STATION</strong></td>
</tr>
<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>
</tr>
<tr>
<td>Fresh Made Omelets with choice of toppings</td>
<td><strong>SHRIMP AND GRITS</strong></td>
</tr>
<tr>
<td>$12.00 per person</td>
<td>Large Creek Shrimp Sautéed with Peppers, Onions &amp; Tasso Ham served on Stone Ground Pepperjack Grits with a Lobster Gravy</td>
</tr>
<tr>
<td>$12.00 per person</td>
<td><strong>AVOCADO TOAST STATION</strong></td>
</tr>
<tr>
<td><strong>CORNED BEEF &amp; POTATO HASH STATION</strong></td>
<td>Choice of Toasted White, Wheat or Rye Bread, Toppings include Avocado, Sliced Tomato, Onions, Cooked to Order Egg, Crispy Bacon Slices, Smoked Salmon</td>
</tr>
<tr>
<td>House Braised Corned Beef Brisket, Fingerling Potatoes, Sweet Bell Peppers, Onions, Chopped Herbs</td>
<td>$14.00 per person</td>
</tr>
<tr>
<td>$12.50 per person</td>
<td><strong>AVOCADO TOAST STATION</strong></td>
</tr>
<tr>
<td><strong>AVOCADO TOAST STATION</strong></td>
<td>Choice of Toasted White, Wheat or Rye Bread, Toppings include Avocado, Sliced Tomato, Onions, Cooked to Order Egg, Crispy Bacon Slices, Smoked Salmon</td>
</tr>
<tr>
<td><strong>CORNER BEEF &amp; POTATO HASH STATION</strong></td>
<td>$14.00 per person</td>
</tr>
<tr>
<td>$12.50 per person</td>
<td><strong>AVOCADO TOAST STATION</strong></td>
</tr>
</tbody>
</table>

*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.
**BEVERAGES**

Assorted Sodas and Bottled Waters .............................................. $4.00 each
Whole, Skim or Soy Milk ............................................................. $27.00 per gallon
Regular and Decaffeinated Coffee & Herbal Teas ................. $45.00 per gallon
Assorted Juices - Orange, Apple, Tomato, Cranberry .......... $6 each or $70 per dozen
Lemonade or Iced Tea with Lemon - Sweetened or Unsweetened... $36.00 per gallon
Fruit Smoothies ................................................................. $5 each or $55 per dozen
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
Assorted Dry Cereals ............................................................... $4.00 per person
Whole Fruit........................................................................... $25.00 per dozen
Individual Fruit Yogurts .......................................................... $3.50 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)
Popcorn Cart with Freshly Popped Salted Popcorn .............. $3.50 per person
Sweet Carolina Snack Mix ....................................................... $25.00 per pound*
*Includes Almonds, Cashews, Peanuts, M&Ms, Raisins & Banana Chips
Assorted Cookies and Brownies ............................................. $36.00 per dozen
Lemon Squares or Pecan Squares ........................................... $41.00 per dozen
Chocolate Dipped Strawberries ............................................. $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.

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MID-MORNING

<table>
<thead>
<tr>
<th>BREAK I</th>
<th>BREAK II</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Sodas</td>
<td>Home-Made Granola Bars</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>Fresh Whole Fruit</td>
</tr>
<tr>
<td>$10.00 per person</td>
<td>Assorted Sodas</td>
</tr>
<tr>
<td></td>
<td>Bottled Waters</td>
</tr>
<tr>
<td></td>
<td>$12.00 per person</td>
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</tbody>
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ALL DAY PACKAGES

<table>
<thead>
<tr>
<th>PACKAGE I</th>
<th>PACKAGE II</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular and Decaffeinated Coffee and Herbal Teas</td>
<td>The Continental Breakfast</td>
</tr>
<tr>
<td>$5 per person for first hour</td>
<td>Mid-Morning Break I</td>
</tr>
<tr>
<td>$2 per person for each additional hour</td>
<td>Choice of Afternoon Break</td>
</tr>
<tr>
<td>minimum of 4 hours</td>
<td>$36.00 per person</td>
</tr>
</tbody>
</table>

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BREAKS

<table>
<thead>
<tr>
<th>SWEET TREAT</th>
<th>SOUTHERN COMFORT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies, Pecan Blondies</td>
<td>Lemon Drop Squares &amp; Pecan Squares</td>
</tr>
<tr>
<td>Brownies, Mini Cupcakes</td>
<td>Candied Pecans</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>Boiled Peanuts</td>
</tr>
<tr>
<td>Milk</td>
<td>Sweetened Iced Tea &amp; Lemonade</td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td>Assorted Sodas</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>Bottled Waters</td>
</tr>
<tr>
<td>$16.00 per person</td>
<td>$15.00 per person</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SOCIAL HOUR</th>
<th>POPCORN STATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Vegetable Display with Creamy Herb Dip</td>
<td>Kettle Corn, Parmesan Rosemary, Caramel, Florida Bay</td>
</tr>
<tr>
<td>Selection of Cheeses &amp; Crackers</td>
<td>$8.00 per person</td>
</tr>
<tr>
<td>Sweet &amp; Salty Snack Mix</td>
<td></td>
</tr>
<tr>
<td>Petit Fours</td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td></td>
</tr>
<tr>
<td>Bottled Waters</td>
<td></td>
</tr>
<tr>
<td>$17.00 per person</td>
<td></td>
</tr>
</tbody>
</table>

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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 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
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 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 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 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

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
$25.50 per person

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

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

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.

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 GROPER
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 & Spinello Puree, Sofrito
$39.00 per person *V/V, GF, DF

BLACK BEAN & QUINOA STUFFED PEPPERS
Red Bell Peppers, Avocado
$39.00 per person *V/V, GF, DF

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.
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.
## HORS D’OEUVRES

### COLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per 100</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ASSORTED FINGER SANDWICHES</strong></td>
<td>$285.00</td>
</tr>
<tr>
<td><strong>PIMENTO CHEESE CANAPÉS</strong></td>
<td>$260.00</td>
</tr>
<tr>
<td><strong>WATERMELON RADISH</strong></td>
<td>$270.00</td>
</tr>
<tr>
<td>Watermelon Radish &amp; Boursin Cheese Spread</td>
<td></td>
</tr>
<tr>
<td><strong>PETITE ANTIPASTO SKEWER</strong></td>
<td>$285.00</td>
</tr>
<tr>
<td>with Basil, Sundried Tomato, Mozzarella &amp; Artichoke</td>
<td></td>
</tr>
<tr>
<td><strong>MINI FRESH VEGETABLE CRUDITE CUPS</strong></td>
<td>$270.00</td>
</tr>
<tr>
<td>with Red Pepper Hummus</td>
<td></td>
</tr>
<tr>
<td><strong>CURRIED CHICKEN SALAD</strong></td>
<td>$285.00</td>
</tr>
<tr>
<td>with Dried Cranberries &amp; Almonds</td>
<td></td>
</tr>
<tr>
<td>in a Miniature Phyllo Cup</td>
<td></td>
</tr>
<tr>
<td><strong>PORK RIND &amp; PIMENTO CHEESE</strong></td>
<td>$295.00</td>
</tr>
<tr>
<td>Pickled Green Tomato, Chow Chow</td>
<td></td>
</tr>
<tr>
<td><strong>CRAB DIP IN ENDIVE LEAVES</strong></td>
<td>$350.00</td>
</tr>
<tr>
<td><strong>PEPPERED BEEF TENDERLOIN &amp; YUKON GOLD CANAPE</strong></td>
<td>$375.00</td>
</tr>
<tr>
<td>with Horseradish Cream &amp; Chive</td>
<td></td>
</tr>
<tr>
<td><strong>LUMP CRAB SALAD</strong></td>
<td>$350.00</td>
</tr>
<tr>
<td>Roasted Roma Tomato &amp; Arugula</td>
<td></td>
</tr>
<tr>
<td><strong>SEARED AHI TUNA</strong></td>
<td>$350.00</td>
</tr>
<tr>
<td>with Chow Chow and Wasabi Cream on a Cucumber Disk</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKED SALMON</strong></td>
<td>$340.00</td>
</tr>
<tr>
<td>with Capers, Onions &amp; Cream Cheese on Brown Bread</td>
<td></td>
</tr>
<tr>
<td><strong>COLD SMOKED SALMON</strong></td>
<td>$375.00</td>
</tr>
<tr>
<td>on a Plantain Chip with Avocado &amp; Roasted Corn Salsa</td>
<td></td>
</tr>
<tr>
<td><strong>JUMBO SHRIMP COCKTAIL</strong></td>
<td>$350.00</td>
</tr>
<tr>
<td>with Peppered Cocktail Sauce &amp; Citrus Wedges</td>
<td></td>
</tr>
<tr>
<td><strong>DEVILED EGGS WITH PICKLED SHRIMP</strong></td>
<td>$350.00</td>
</tr>
<tr>
<td><strong>LOBSTER SALAD IN PUFF PASTRY</strong></td>
<td>$425.00</td>
</tr>
<tr>
<td><strong>COLD WATER LOBSTER PHYLLO CUPS</strong></td>
<td>$70.00</td>
</tr>
<tr>
<td><strong>OYSTER SHOOTER</strong></td>
<td>$80.00</td>
</tr>
<tr>
<td>Bloody Mary Mix, Vodka, Celery Seeds</td>
<td></td>
</tr>
<tr>
<td><strong>TUNA POKE PHYLLO CUP</strong></td>
<td>$65.00</td>
</tr>
<tr>
<td>Wakame, Toasted Sesame, Ponzu</td>
<td></td>
</tr>
<tr>
<td><strong>SWEET &amp; SALTY CAROLINA SNACK MIX</strong></td>
<td>$25.00</td>
</tr>
<tr>
<td>(minimum 5 pound order)</td>
<td></td>
</tr>
<tr>
<td><strong>CHOCOLATE DIPPED STRAWBERRIES</strong></td>
<td>$45.00</td>
</tr>
<tr>
<td><strong>ASSORTED PETIT FOURS OR FRENCH PASTRIES</strong></td>
<td>$50.00</td>
</tr>
<tr>
<td>Please order in quantities of 100, minimum of 100 pieces</td>
<td></td>
</tr>
</tbody>
</table>

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

## HOT

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

Please order in quantities of 100, minimum of 100 pieces

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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.

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

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.

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)

TENDERLOIN OF BEEF
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

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.  

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**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  

**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  

**CHICKEN & WAFFLES**
Buttermilk Waffle, Fried Boneless Chicken, Bacon, Jalapeño & Thyme Syrup  
$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  

**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  

**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  

**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  

**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.  

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

## PLAN I - CONSUMPTION BAR SERVICE

<table>
<thead>
<tr>
<th>Item</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>
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</table>

## PLAN II - CASH BAR SERVICE

<table>
<thead>
<tr>
<th>Item</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 Beers</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>

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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

**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**  
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Latour, France - $38  
Rodney Strong, Russian River - $32

**MERLOT**  
Hayes, Napa Cellars - $30

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

<table>
<thead>
<tr>
<th>Number of Connections</th>
<th>Cost per Day</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-4 wired connections</td>
<td>$50 per connection</td>
</tr>
<tr>
<td>5-20 wireless connections</td>
<td>$225 total per day</td>
</tr>
<tr>
<td>21-50 wireless connections</td>
<td>$350 total per day</td>
</tr>
<tr>
<td>51-90 wireless connections</td>
<td>$450 total per day</td>
</tr>
<tr>
<td>91-150 wireless connections</td>
<td>$600 total per day</td>
</tr>
<tr>
<td>150-250 wireless connections</td>
<td>$750 total per day</td>
</tr>
<tr>
<td>250-400 wireless connections</td>
<td>$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.