



# 2022 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  
\$19.00 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  
\$20.00 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  
\$20.50 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  
Zucchini, Potato, Goat Cheese & Basil Frittata \$58.00 serves twelve  
Fried Chicken Biscuits \$50.00 per dozen  
Freshly Baked Cinnamon Rolls with Sweet Orange Glaze \$38.00 per dozen  
Warm Oatmeal with Brown Sugar, Chopped Nuts, Honey, Cinnamon & Dried Fruit \$6.00 per person

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

# BREAKFAST

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



## PLATED

### MEETING STREET

Fluffy Scrambled Eggs, Roasted Red Potatoes  
with Peppers & Onions or Stone Ground Grits

Crispy Bacon Slices or Sausage

\$21.00 per person

### THE BATTERY

Thick Sliced Challah French Toast with  
Seasonal Fruit Compote & Warm Maple Syrup

Crispy Bacon Slices or Sausage

\$21.00 per person

### EAST BAY

Fluffy Scrambled Eggs  
Sautéed Shrimp, Peppers, Onions & Tasso Ham  
Over Stone Ground Grits with Lobster Gravy

\$23.00 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

\$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 \$125 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

\$13.00 per person

### SHRIMP & GRITS

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

\$16.00 per person

### WAFFLE STATION

Belgian Waffle,  
Seasonal Berries,  
Powdered Sugar, Toasted Pecans,  
Maple Syrup & Whipped Cream

\$11.00 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

\$15.00 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

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



# BREAKFAST

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



## BUFFET

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

### PALMETTO

Sliced Fresh Fruit & Seasonal Berries  
Individual Fruit Yogurts  
Assortment of Cereals with Whole & Skim Milk  
Fresh Scrambled Eggs with Cheddar Cheese  
Sausage & Gravy with Buttermilk Biscuits  
OR Buttermilk Pancakes with Warm Maple Syrup  
Crispy Bacon Slices  
Roasted Red Potatoes with  
Peppers & Onions OR Stone Ground Grits  
\$27.00 per person

### HEALTHY START

Sliced Fresh Fruit & Seasonal Berries  
Greek Yogurt with Honey  
Granola with Soy & Skim Milk  
Scrambled Egg Whites with Tomatoes & Spinach  
Bananas, Hard Boiled Eggs  
Sliced Tomatoes, Avocados  
Turkey Sausage, Whole Wheat Bread  
\$30.00 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  
\$27.00 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  
\$30.00 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  
\$27.00 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

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# BEVERAGES and SWEET & SAVORY SNACKS



## BEVERAGES

Assorted Sodas and Bottled Waters.....	\$4.00 each
Infused Waters.....	\$10.00 per gallon
Whole, Skim, Almond or Soy Milk.....	\$27.00 per gallon
Regular and Decaffeinated Coffee & Herbal Teas.....	\$49.00 per gallon
Assorted Juices - Orange, Apple, Tomato, Cranberry .....	\$36.00 per gallon
Lemonade or Iced Tea with Lemon - Sweetened or Unsweetened.....	\$36.00 per gallon
Fruit Smoothies .....	\$60.00 per gallon
Fruit Punch .....	\$36.00 per gallon
Assorted Sparkling Juices or Perrier with Sliced Lime .....	\$4.50 each

## SWEET & SAVORY SNACKS

Assorted Muffins .....	\$37.00 per dozen
Assorted Breakfast Pastries .....	\$37.00 per dozen
Freshly Baked Cinnamon Rolls with Sweet Orange Glaze.....	\$38.00 per dozen
Assorted Dry Cereals.....	\$4.00 per person
Whole Fruit.....	\$26.00 per dozen
Individual Fruit Yogurts.....	\$4.00 each
Fruit and Yogurt Parfaits .....	\$5.50 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)
Assorted Fresh Bagels & Cream Cheese.....	\$37.00 per dozen
Popcorn Cart with Freshly Popped Salted Popcorn .....	\$4.00 per person
Warm Soft Pretzels with Sea Salt .....	\$44.00 per dozen
<i>Includes assorted mustards and warm beer cheese dip</i>	
Sweet Carolina Snack Mix .....	\$26.00 per pound*
<i>Includes Almonds, Cashews, Peanuts, M&amp;Ms, Raisins &amp; Banana Chips</i>	
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 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*

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## A large, round wooden charcuterie board is the centerpiece, filled with a variety of meats, cheeses, breads, fruits, and nuts. The meats include sliced salmon, tuna, ham, salami, and pepperoni. The cheeses include cheddar, Swiss, and brie. The breads include rye and sourdough. The fruits include strawberries, blueberries, kiwi, and orange segments. The nuts include almonds and walnuts. The board is garnished with fresh herbs and a small bowl of olives.



# TIME FOR A BREAK

Designed for one hour of service. All include Regular and Decaffeinated Coffee and Herbal Teas.



## MID-MORNING

### BREAK I

Assorted Sodas  
Bottled Waters  
\$10.00 per person

### BREAK II

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

### BREAK III

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

## ALL DAY PACKAGES

### PACKAGE I

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

### PACKAGE II

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

### PACKAGE III

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

## BREAKS

### SWEET TREAT

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

### SOCIAL HOUR

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

### CHARLESTON TEA

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

### LOWCOUNTRY

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

### SERENITY

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

### BALLPARK

Warm Soft Pretzels with Warm Beer Cheese  
Miniature 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  
\$16.00 per person

### POPCORN STATION

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

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



## LUNCH





# PLATED LUNCHEONS

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



## SOUPS AND SALADS

Select One

### FRANCIS MARION HOUSE SALAD

Blend of Mixed Greens, Herb Roasted Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries

### SPINACH & ARUGULA SALAD

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

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

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

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

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

**GRILLED ROMAINE CAESAR SALAD** with Shaved Parmesan

**ROASTED TOMATO CREAM SOUP** with Basil Oil

**LEMON CHICKEN & SPINACH** with Parmesan Broth

**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

### SHRIMP & GRITS

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

### CHARLESTON CRAB CAKES

Served with Rémooulade, Butterbean  
Fieldpea & Corn Succotash and Grilled Asparagus  
\$33.00 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

### HERB GRILLED SALMON

Lemon, Mushroom Cream Sauce, Basmati Rice Pilaf  
Seasonal Vegetables  
\$33.00 per person

### SIRLOIN STEAK

Roasted Shallot Au Jus, Roasted Fingerling Potatoes, Broccolini  
\$35.00 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

### BEEF SHORT RIBS

Seared Beef Short Ribs, Ginger Demi Glace served  
with Country Mashed Potatoes & Wilted Swiss Chard  
\$39.00 per person

### VEGETABLE NAPOLEON

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

### BEYOND BURGER

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

### 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 & Whipped Topping

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 Layers of Chocolate Cake Drizzled with Godiva Ganache

SEASONAL FRUIT PLATE with Yogurt

NEW YORK STYLE CHEESECAKE with Fruit Topping

LEMON BERRY MASCARPONE with Raspberry Sauce

DARK CHOCOLATE CUP Chocolate Mousse & Berries

## DESSERT DUOS

add \$2 per person

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

DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

## GLUTEN FREE DESSERT

Choose one

CHOCOLATE CAKE  
STRAWBERRY LAYER CAKE

## DAIRY FREE DESSERT

ASSORTED MOUSSE

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

# LIGHT TWO COURSE LUNCHES

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



## GRILLED CHICKEN CAESAR SALAD

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

or with Sautéed Shrimp  
\$26.50 per person

## GRILLED ATLANTIC SALMON SALAD

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

## 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

\$22.00 per person

## ROAST BEEF SANDWICH

Sliced Boursin Cheese, Lettuce, Tomato & Horseradish Cream on Brioche Roll

\$22.00 per person

## CHICKEN SALAD CROISSANT

Roasted Chicken Salad with Dried Cranberries & Almonds, Lettuce & Tomato on a Flaky Croissant

\$22.00 per person

## GRILLED CHICKEN SANDWICH

Grilled Chicken with Fresh Mozzarella, Johns Island, Tomatoes, Basil Pesto Spread & Lettuce on Focaccia Bread

\$22.00 per person

## TURKEY & BRIE SANDWICH

Sliced Turkey with Warm Brie, Fig Butter & Sliced Apples on Artisan Bread

\$23.00 per person

## TURKEY CLUB WRAP

Smoked Turkey, Bacon, Sliced Provolone, Avocado, Lettuce, Tomato & Herbed Mayonnaise in a Spinach Tortilla Wrap

\$23.00 per person

## VEGETARIAN WRAP

Grilled Portabella Mushroom, Roasted Squash, Grilled Onions,  
Roasted Red Peppers, Light Hummus Spread & Lettuce in a Spinach Tortilla Wrap

\$21.00 per person

## SALAD BOX

Mixed Greens, Bountiful Medley of Grilled Vegetables with a White Balsamic Vinaigrette

\$21.00 per person

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

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

# BUFFET LUNCH

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



## 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

### LA CUCINA

Charcuterie Cheese Display with Local Meats, Cheeses, Lavosh,  
Horse Creek Farms Honey, Seasonal Fruit Garnishes & Crackers  
Roasted Chicken Flatbread with Assorted Roasted Vegetables  
& Boursin Cheese  
Garlic, Rosemary & Beef Flatbread with Peppers, Arugula & Fontina  
Margherita Flatbread with Fresh Basil, Mozzarella & Tomatoes  
Focaccia & Olive Oil Tasting Bar with Balsamic Vinegar,  
Tuscan Herb Infused  
Chopped Romaine Salad Tossed with Pimentos, Shaved Sweet Red  
Onions, Buttermilk Ranch & Italian Herb Vinaigrette  
Lemon Cheesecake with Fresh Whipped Cream &  
Shelled Pistachios Served on the Side  
Mini Cannolis  
\$38.00 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

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

# BUFFET LUNCH

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



## BUFFET

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

### THE EXECUTIVE SALAD

Chef's Selection of Soup

Assorted Greens

Toppings to Include:

Diced Smoked Chicken, Sweet Roasted Corn,

Diced Tri-Color Bell Peppers, Aged Jack Cheese,

Fresh Pico de Gallo & Southwestern Buttermilk Ranch

Grilled Marinated Steak Salad,

Mandarin Oranges & Citrus Vinaigrette

Seasonal Vegetable Tortellini Salad

Shrimp Salad, Pickled Okra

Rolls & Butter

Angel Food Cake with Seasonal Berry Compote & Whipped Topping

\$33.00 per person

### FARMERS MARKET BUFFET

Farmers Market Vegetable Soup

Hydroponic Mixed Greens

Green Tomatoes, Corn, Mushrooms, Broccoli

Herbed Honey Vinaigrette

Green Bean, Cherry Tomato & Onion Salad

Skillet Chicken with Roasted Carrots, Garlic, Squash, Zucchini, Herbed Chicken Broth and Parsley

Local Market Fish or Grilled Cherry Point Swordfish

Rigatoni with Oyster Mushrooms, Broccoli, Sundried Tomato & Pecan Pesto, Olive Oil, Garlic and herbs

Wild Rice Pilaf

Sourdough, Pumpernickle, Whole Grain Rolls and Butter

\$42.00 per person

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# BUFFET LUNCH

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



## BUFFET

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

### THE BUTCHER'S BLOCK

Fresh Arugula Salad with Cucumbers, Dried Cranberries, SC Feta Cheese, Toasted Sunflower Seeds & Maple Dijon Vinaigrette

Soba Noodle Salad, Mandarin Oranges, Spiced Cashews, Baby Sweet Peppers,  
Scallions & Ginger Benne Seed Dressing

Seared Beef Tenderloin, Clemson Blue Cheese, Charred Onions & Peppers, Herbed Horseradish  
Cream on a French Baguette

Shaved Five Spiced Pork Loin, Apple & Fig Jam, Brie Cheese and Bibb Lettuce on Grilled Ciabatta

Grilled Springer Mountain Chicken Breast, Roasted Red Peppers, Baby Spinach, Fontina Cheese & Basil Pesto  
on Herbed Focaccia

Roasted Vegetables with Local Mushrooms, Boursin Cheese & Baby Red Oak Lettuce in a Spinach Wrap

Assorted Kettle Potato & Terra Chips

Miniature Lady's Island Pecan Tarts & Miniature Key Lime Pies

\$38.00 per person for under 50 people | \$41.00 per person for over 50 people

### SOUTH OF THE BORDER BUFFET

Tossed Garden Salad with Red Peppers and Creamy Southwest Ranch & Cilantro Vinaigrette Dressings

Roasted Corn & Black Bean Salad

Spicy Ground Beef with Tomatoes

Grilled Chicken Fajita Strips with Sautéed Peppers, Onions & Green Chilies

Fresh Flour Tortillas & Crisp Taco Shells, Diced Tomatoes, Shredded Lettuce,  
Cheddar Cheese, Sliced Jalapeños, Fresh Guacamole, Pico De Gallo & Sour Cream

Refried Beans & Mexican Rice

Sopapillas and Trés Leche Cake

\$35.00 per person

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

# BUFFET LUNCH

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



## BUFFET

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

### CREATE YOUR OWN LUNCH BUFFET

*Includes:*

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

### ENTRÉE SELECTIONS

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

### PLEASE SELECT TWO SIDE ITEMS

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

Two entrées - \$38.00 per person

Three entrées - \$43.00 per person

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



## DINNER





# PLATED DINNER

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



## SOUPS AND SALADS

Select One, or Two for an additional \$6.00 per person.

### FRANCIS MARION HOUSE SALAD

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

### BIBB SALAD

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

### SPINACH & ARUGULA SALAD

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

**BEEF 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

**LEMON CHICKEN & SPINACH** with Parmesan Broth

**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

\$47.00 per person

### CRAB CAKE

Two Jumbo Crab Cakes with Remoulade Sauce  
Butterbean, Field Pea & Corn Succotash  
with Grilled Asparagus

\$50.00 per person

### BOURSIN CHEESE STUFFED CHICKEN FLORENTINE

Puree of Yukon Gold Potatoes, Asparagus & Wild Mushroom  
Beurre Blanc

\$47.00 per person

### FAROE ISLAND PAN SEARED SALMON

Reisling Burre Blanc, Chive Mashed Potatoes  
Green Beans & Cherry Tomatoes

\$50.00 per person

### OVEN ROASTED TURKEY BREAST

Natural Au Jus, Mashed Sweet Potatoes,  
Greenbeans & Cherry Tomatoes

\$46.00 per person

### LOCAL GROUPER

Grilled Local Grouper with Lemon Caper Cream, Seasonal  
Vegetables and Charleston Red Rice

\$50.00 per person

### BONE IN CIDER BRINED PORK CHOP

Charleston Red Rice, Braised Collard Greens, Apple Jam,  
Reduced Balsamic

\$50.00 per person

### SWEET POTATO & RICOTTA GNOCCHI

Fresh Vegetables, Roasted Tomato Sauce  
and Crumbled SC Goat Cheese

\$41.00 per person

### PETITE FILET

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

\$57.50 per person

### STUFFED PORTOBELLO MUSHROOMS

White Bean & Spinach Puree, Sofrito

\$41.00 per person \*V/V, GF, DF

### BEEF SHORT RIBS

Seared Beef Short Ribs, Ginger Demi Glace served with  
Country Mashed Potatoes & Wilted Swiss Chard

\$49.00 per person

### BLACK BEAN & QUINOA STUFFED PEPPERS

Red Bell Peppers, Avocado

\$41.00 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 & PETITE FILET MIGNON

Served with a Mushroom Red Wine Sauce Remoulade,  
Chive Whipped Potatoes and Broccolini

\$62.50 per person

### SEARED SHRIMP & PETITE FILET MIGNON

Served with a Cajun Cream Sauce, Fresh Herb Risotto  
and Green Beans with Cherry Tomatoes

\$62.50 per person

### SHRIMP & GRITS WITH PETITE FILET MIGNON

Petite Filet Mignon & Sautéed Shrimp with Tasso Ham  
Gravy & Creamy Pepper-jack Grits with Broccolini

\$62.50 per person

### GROUPER & CRAB CAKE

Lemon Caper Cream Sauce, Mashed Potatoes  
and Grilled Asparagus

\$60.50 per person

\*Gluten Free options available

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

# DINNER



## DESSERT SELECTIONS

WARM BUTTER CAKE with Caramel Sauce & Whipped Topping

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 Layers of Chocolate Cake Drizzled with Godiva Ganache

SEASONAL FRUIT PLATE with Yogurt

NEW YORK STYLE CHEESECAKE with Fruit Topping

LEMON BERRY MASCARPONE with Raspberry Sauce

## DESSERT DUOS

add \$2 per person

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

DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

## GLUTEN FREE DESSERT

Choose one

CHOCOLATE CAKE  
STRAWBERRY LAYER CAKE

## DAIRY FREE DESSERT

ASSORTED MOUSSE

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



# BUFFET DINNERS

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



## BUFFET

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

### CAROLINA SEAFOOD BUFFET

She Crab Soup Laced with Sherry  
Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes & Buttermilk Blue Cheese Dressing  
Shredded Vegetable Slaw, Black Eyed Pea Salad  
Large Shrimp Served with Tasso Ham, Lobster Gravy & Creamy Pepperjack Grits  
Herb Panko Crusted Grouper  
Corn Fried Oysters with a Creole Rémolade  
Lowcountry Chicken Purloo, Collard Greens, Hoppin' John  
Assorted Dinner Rolls  
Pecan Pie  
Warm Bread Pudding with a Bourbon Sauce  
\$62.50 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  
\$56.50 per person

### ITALIAN BISTRO

Chicken Parmesan with Breaded Chicken, Tomato, Basil and Mozzarella  
Meatballs in Marinara served with Torpedo Rolls and Parmesan Cheese  
Lowcountry Market Catch Grilled with Seasonal Accoutrements  
Penne Sausage Vodka  
Pesto Fettucini  
Herb Roasted Bistro Vegetables  
Little Gem Caesar Salad with Watermelon Radish, Kale, Shaved Parmesan Cheese, Garlic Croutons and Caesar Dressing  
Chopped Romaine Salad tossed with Pimentos, Shaved Sweet Red Onion, Buttermilk Ranch and Italian Herb Vinaigrette  
Cheesecake, Tiramisu  
\$55.00 per person

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

# 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  
Pepperjack Cheese Grits  
Lima Bean Succotash  
Collard Greens  
Glazed Carrots  
Green Beans with Toasted Almonds  
Stewed Okra and Tomatoes  
Vegetable Medley of Broccoli, Cauliflower & Carrots  
Roasted Vegetables  
Brussels Sprouts with Brown Butter

Two Entrées - \$57.50 per person

Three Entrées - \$62.50 per person, minimum of 40 guests

Four Entrées - \$67.50 per person, minimum of 65 guests

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



## HORS D'OEUVRES



# HORS D'OEUVRES



## COLD

### ASSORTED FINGER SANDWICHES

\$296.00 per 100

### PIMENTO CHEESE CANAPÉS

\$270.00 per 100

### WATERMELON RADISH

Watermelon Radish & Boursin Cheese Spread

\$281.00 per 100

### PETITE ANTIPASTO SKEWER

with Basil, Sundried Tomato, Mozzarella & Artichoke

\$296.00 per 100

### MINI FRESH VEGETABLE CRUDITE CUPS

with Red Pepper Hummus

\$281.00 per 100

### CURRIED CHICKEN SALAD

with Dried Cranberries & Almonds

in a Miniature Phyllo Cup

\$296.00 per 100

### PORK RIND & PIMENTO CHEESE

Pickled Green Tomato, Chow Chow

\$295.00 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

### CRAB DIP IN ENDIVE LEAVES

\$350.00 per 100

### SEARED AHI TUNA

with Chow Chow and Wasabi Cream on a Cucumber Disk

\$350.00 per 100

### TUNA POKE PHYLLO CUP

Wakame, Toasted Sesame, Ponzu

\$68.00 per dozen

### COLD SMOKED SALMON

on a Plantain Chip with Avocado & Roasted Corn Salsa

\$307.00 per 100

### JUMBO SHRIMP COCKTAIL

with Peppered Cocktail Sauce & Citrus Wedges

\$364.00 per 100

### LOBSTER SALAD IN PUFF PASTRY

\$442.00 per 100

### COLD WATER LOBSTER PHYLLO CUPS

\$73.00 per dozen

### OYSTER SHOOTER

Bloody Mary Mix, Vodka, Celery Seeds

\$84.00 per dozen

### CHOCOLATE DIPPED STRAWBERRIES

\$47.00 per dozen

### ASSORTED PETIT FOURS OR

### FRENCH PASTRIES

\$52.00 per dozen

Please order in quantities of 100, minimum of 100 pieces

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



# HORS D'OEUVRES



## HOT

### VEGETABLE SPRING ROLL

with Plum Sauce

\$296.00 per 100

### FRIED CHEESE RAVIOLI

with a Tomato Basil Sauce

\$296.00 per 100

### ARANCINI BALLS WITH MARINARA

\$312.00 per 100

### PETITE TOMATO PIES

\$296.00 per 100

### FRIED GREEN TOMATO MOONS

with Goat Cheese & Pepper Jelly

\$312.00 per 100

### SPINACH & FETA SPANAKOPITA

\$338.00 per 100

### BLACKENED CHICKEN SATÉ

with a Peanut Sauce

\$312.00 per 100

### MINI CHICKEN & WAFFLES

in Waffle Cone

\$302.00 per 100

### COUNTRY CHICKEN FINGERS

with a Honey Mustard Sauce

\$296.00 per 100

### FRIED CHICKEN WONTONS

\$312.00 per 100

### THAI CHICKEN & CASHEW SPRING ROLLS

with Plum Sauce

\$312.00 per 100

### BOURBON & BOURSIN CHICKEN EN CROÛTE

\$364.00 per 100

### DUCK CONFIT ON CROSTINI

with Red Onion Marmalade

\$380.00 per 100

### BABY COLORADO LAMB CHOPS

with Rosemary Gravy

\$416.00 per 100

### BARBECUE MEATBALLS

\$296.00 per 100

### SMOKED BACON LARDON

on Petite Herb Biscuit, Cave Aged Blue Cheese  
& Apple Jam

\$312.00 per 100

### PETITE PULLED PORK BBQ BISCUIT

\$312.00 per 100

### PETITE SOUTHERN HAM BISCUITS

with a Dijon Sauce

\$338.00 per 100

### PORK LOIN MEDALLIONS

with Preserved Fig & Goat Cheese served on Crostini

\$338.00 per 100

### LOW COUNTRY SKEWER

with Onion, Sausage, Shrimp and Potato

\$338.00 per 100

### SHRIMP & GRITS IN BAMBOO BOATS

\$390.00 per 100

### CRAB STUFFED JUMBO MUSHROOMS

with a Mornay Sauce

\$364.00 per 100

### PETITE CHARLESTON CRAB CAKE

with Chives and Cajun Remoulade Sauce

\$380.00 per 100

### MAINE LOBSTER & CREAMY HERBED RISOTTO FRITTER

with Tarragon & Dijon Cream

\$390.00 per 100

### BACON WRAPPED SEA SCALLOPS

with Pepper Jelly

\$338.00 per 100

Please order in quantities of 100, minimum of 100 pieces

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

# DISPLAYS



Offered for one hour.

## VEGETABLE CRUDITÉS

Raw Vegetables to Include Carrots, Asparagus, Broccoli,  
Mushrooms & Celery Served with Creamy Herb Dip & Roasted  
Red Pepper Hummus  
\$8.00 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  
\$17.00 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

## 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  
\$19.00 per person

*\*Personalized Ice Sculpture Available with Additional Charge. Please  
see your Sales Representative for Additional information.*

## SMOKED SALMON

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

## DIM SUM

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

## 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

## SPINACH AND ARTICHOKE DIP

Chilled Dip served with Tri-Color Tortilla Chips & Crostini  
\$6.00 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  
\$13.50 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

# 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 \$125 per chef.



## SLOW ROASTED STEAMSHIP ROUND

Served with Horseradish Sour Cream, Pan Gravy,  
Mustard, Mayonnaise & Assorted Miniature Rolls  
\$832.00 each (Serves 175 People)

## SEARED TUNA

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

## OVEN BAKED TURKEY

Served with Cranberry Relish, Mustard & Mayonnaise &  
Assorted Miniature Rolls  
\$260.00 each (Serves 30 People)

## BASTED PIT HAM

Served with Sweet Chutney, Dijon Mustard, Biscuits &  
Assorted Miniature Rolls  
\$250.00 each (Serves 50 People)

## ROASTED PORK LOIN

Served with Warm Apple Chutney, Mustard,  
Mayonnaise, Biscuits & Assorted Miniature Rolls  
\$260.00 each (Serves 30 People)

## RACK OF LAMB

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

## ROAST TOP ROUND OF BEEF

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

## TENDERLOIN OF BEEF

Served with Horseradish Sour Cream,  
Mustard, Mayonnaise &  
Assorted Miniature Rolls  
\$416.00 each (Serves 25 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 of \$125 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

## SHRIMP & GRITS

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

## CHICKEN & WAFFLES

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

## MACARONI & 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

## 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, Shredded Cheddar Cheese,  
Blue Cheese Crumbles and Feta  
with a Choice of Two Salad Dressings  
\$6.00 per person

## GOURMET RAVIOLI

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

## 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

## S'MORES STATION

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

## EXECUTIVE CHEF FOOD DEMO

*Please Ask Sales Representative for Pricing.*





## BEVERAGE SERVICE



# BEVERAGE SERVICE



## 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

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

# BEVERAGE SERVICE



## PLAN III - GUEST PROVIDES LIQUOR, BEER & WINE

Hotel Provides: Juices, Glassware, Sodas, Stirrers, Mixers, Napkins & Ice

\$10.00 per Person for 2 Hours

\$5.00 per Person Each Additional Hour

\$7.00 per Bottle for Wine Service at tables

## PLAN IV - GUEST PROVIDES BEER & WINE

Hotel Provides: Glassware, Ice, Sodas & Napkins

\$8.00 per Person for 2 Hours

\$4.00 per Person Each Additional Hour

\$7.00 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.

# 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 \$130

Veuve Verney Brut \$30

## CHARDONNAY

Jordon, Sonoma \$65

Trefethen, Napa \$42

Rodney Strong, Sonoma \$32

## OTHER WHITES

Decoy Sauvignon Blanc, Sonoma \$32

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

Rosehaven Rosé \$29

## CABERNET SAUVIGNON

Jordon, Sonoma \$92

Two Vines, Columbia \$32

## HOUSE WINE

FMH Label Chardonnay

FMH Label Cabernet Sauvignon Salmon  
Creek Pinot Noir

Salmon Creek Pinot Grigio  
Rosé \$30

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



## 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 Poinsette meeting rooms have house sound.

Only InSpire Audio Visual personnel are permitted to operate the hotel house sound system and only InSpire 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

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 .....50¢ per side for black & white / \$1.50 per side for color  
(\*copy charges can be charged to guest room at Front Desk or billed to group account)  
Lost Meeting Room Keys ..... \$10.00 each  
"Dial 9" Access Line ..... \$45.00 each  
Wired or Wireless High Speed Internet..... \$50.00 per connection  
Package pricing is available for 5 or more connections (please see next page)

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



## 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 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.