



2023 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 Juice
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
\$21.00 per person

THE EXECUTIVE

Orange & Apple Juice
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
\$22.00 per person

THE SOUTHERN STYLE

Orange & Apple Juice
Chilled Sliced Fruit
Individual Fruit Yogurts
Ham, Egg and Cheese Biscuits
Sausage, Egg & Cheese Biscuits
Egg & Cheese Biscuits
Maple Pecan Danishes
Assorted Bakery Fresh Muffins
\$23.00 per person



ENHANCEMENTS

Croissants with Scrambled Eggs, Shaved Ham & Herb Cheese Spread \$55.00 per dozen
Toasted Croissants with Ham & Swiss Cheese \$55.00 per dozen
Breakfast Wraps with Scrambled Eggs, Cheese, Sausage & Peppers \$55.00 per dozen
Egg & Cheese; Ham, Egg & Cheese; or Sausage, Egg & Cheese Biscuits \$50.00 per dozen
Zucchini, Potato, Goat Cheese & Basil Frittata \$60.00 serves twelve
Fried Chicken Biscuits \$55.00 per dozen
Freshly Baked Cinnamon Rolls with Sweet Orange Glaze \$40.00 per dozen
Warm Oatmeal with Brown Sugar, Chopped Nuts, Honey, Cinnamon & Dried Fruit \$8.00 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

\$25.00 per person

THE BATTERY

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

Crispy Bacon Slices or Sausage

\$25.00 per person

EAST BAY

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

\$30.00 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

\$28.00 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 \$150 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

\$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

\$19.00 per person

WAFFLE STATION

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

\$13.00 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

\$17.00 per person

*Turkey bacon or sausage may be substituted on all menus for an additional \$2.00 per person

*Multigrain Pancakes may be substituted for Buttermilk Pancakes for an additional \$2.00 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 25 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 Creamy Stone Ground Grits
\$29.00 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
\$32.00 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
\$29.00 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
\$34.00 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
\$30.00 per person

*Turkey bacon or sausage may be substituted on all menus for an additional \$2.00 per person

*Multi Grain Pancakes may be substituted for Buttermilk Pancakes for an additional \$2.00 per person

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

BEVERAGES and SWEET & SAVORY SNACKS



BEVERAGES

Assorted Sodas and Bottled Waters.....	\$4.50 each
Seasonal Fruit Infused Waters.....	\$10.00 per gallon
Whole, Skim, Almond or Soy Milk.....	\$30.00 per gallon
Regular and Decaffeinated Coffee & Herbal Teas.....	\$55.00 per gallon
Assorted Juices - Orange, Apple, Tomato, Cranberry	\$40.00 per gallon
Lemonade or Iced Tea with Lemon - Sweetened or Unsweetened.....	\$40.00 per gallon
Fruit Smoothies	\$60.00 per gallon
Assorted Sparkling Juices or Perrier with Sliced Lime	\$5.00 each

SWEET & SAVORY SNACKS

Assorted Muffins	\$40.00 per dozen
Assorted Breakfast Pastries	\$40.00 per dozen
Freshly Baked Cinnamon Rolls with Sweet Orange Glaze.....	\$42.00 per dozen
Assorted Dry Cereals.....	\$5.00 each
Whole Fruit.....	\$28.00 per dozen
Individual Fruit Yogurts	\$5.00 each
Fruit & Yogurt Parfaits	\$7.00 each
Homemade Granola Bars	\$40.00 per dozen
Kind Bars, Protein Bars, Energy Bars	\$62.00 per dozen
Assorted Sour Cream Coffee Cake	\$28.00 per loaf (12 slices per loaf)
Assorted Fresh Bagels & Cream Cheese.....	\$40.00 per dozen
Popcorn Cart with Freshly Popped Salted Popcorn	\$5.00 per person
Warm Soft Pretzels with Sea Salt	\$46.00 per dozen
<i>Includes assorted mustards</i>	
Sweet Carolina Snack Mix	\$28.00 per pound*
<i>Includes Almonds, Cashews, Peanuts, M&Ms, Raisins & Banana Chips</i>	
Tortilla Chips with Salsa & Warm Queso Dip	\$25.00 per pound*
Pimento Cheese or Hummus with Toasted Pita Chips	\$25.00 per pound*
Assorted Cookies & Brownies	\$38.00 per dozen
Lemon Squares or Pecan Squares	\$42.00 per dozen
Chocolate Dipped Strawberries	\$45.00 per dozen
Assorted Petit Fours.....	\$45.00 per dozen
Mini Cupcakes – Vanilla, Chocolate and Red Velvet	\$50.00 per dozen

**We recommend 1 pound per 10 guests for all items sold by the pound*

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



BREAKS



TIME FOR A BREAK

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



MID-MORNING

BREAK I

Assorted Sodas
Bottled Waters
\$12.00 per person

BREAK II

Home-Made Granola Bars
Fresh Whole Fruit
Assorted Sodas
Bottled Waters
\$14.00 per person

BREAK III

Assorted Biscotti
Sour Cream Coffee Cake
Sliced Fruit with Yogurt Dip
Assorted Sodas | Bottled Waters
\$16.00 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
\$45.00 per person

PACKAGE III

Palmetto Breakfast Buffet
Mid-Morning Break II
Choice of Afternoon Break
\$55.00 per person

BREAKS

SWEET TREAT

Assorted Cookies, Pecan Blondies
Brownies, Mini Cupcakes
Whole Fresh Fruit
Milk | Assorted Sodas | Bottled Waters
\$18.00 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
\$19.00 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
\$19.00 per person

LOWCOUNTRY

Chilled Crab Dip, Mini Tomato Pies
Cold Spinach & Artichoke Dip and Pimento Cheese Dip
Grilled Italian Bread & Crackers
Sweetened Iced Tea & Lemonade
Assorted Sodas | Bottled Waters
\$19.00 per person

SERENITY

Fruit Kabobs with Honey & Vanilla Yogurt
Hummus & Pita Chips, Almonds
Trail Mix
Green Tea
Perrier Sparkling Water with Lime Wedges
\$17.00 per person

BALLPARK

Warm Soft Pretzels with Assorted Mustards
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
\$21.00 per person

SOUTHERN COMFORT

Lemon Drop Squares & Pecan Squares
Candied Pecans
Hot Boiled Peanuts
Sweetened Iced Tea & Lemonade
Assorted Sodas | Bottled Waters
\$18.00 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

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

ROMAINE CAESAR SALAD with Shaved Parmesan

ROASTED TOMATO CREAM SOUP with Basil Oil

ROASTED CARROT SOUP with Johns Island Carrots, Ginger, Lemon, Thyme, Vegetable Sugo

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 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
\$32.00 per person

SHRIMP & GRITS

Large Shrimp Sautéed Peppers,
Onions & Tasso Ham on Stone Ground Pepperjack Grits
and Lobster Gravy with Broccolini
\$34.00 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
\$34.00 per person

CHARLESTON CRAB CAKES

Served with Rémooulade, Carolina Gold Rice and Grilled
Asparagus
\$35.00 per person

STUFFED PORK LOIN

Pork Loin Stuffed with Spinach,
Sundried Tomatoes & Feta Cheese
with Herb Beurre Blanc, Mashed Potatoes, Broccolini
\$34.00 per person

HERB GRILLED SALMON

Lemon, Mushroom Cream Sauce, Basmati Rice Pilaf
Seasonal Vegetables
\$35.00 per person

SIRLOIN STEAK

Roasted Shallot Au Jus, Roasted Fingerling Potatoes, Broccolini
\$37.00 per person

WILD MUSHROOM RAVIOLI

Wild Mushroom Ravioli with an Herb Cream Sauce
& Sautéed Vegetables
\$30.00 per person
Add Chicken \$32.00 per person
Add Shrimp \$34.00 per person

BEEF SHORT RIBS

Seared Beef Short Ribs, Ginger Demi Glace
served with Country Mashed Potatoes & Wilted Swiss Chard
\$41.00 per person

VEGETABLE NAPOLEON

Grilled Squash, Zucchini, Tomatoes & Red Pepper atop a
Portabella Mushroom with a Black Bean Sauce
\$30.00 per person

BLACK BEAN CAKES

Chopped Tomato & Cilantro Salad, Chipotle Aioli
\$30.00 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 with Fresh Whipped Cream

SEASONAL FRUIT PLATE with Yogurt

NEW YORK STYLE CHEESECAKE with Fruit Topping

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 TORTE

STRAWBERRY LAYER CAKE

MASCERATED SEASONAL BERRIES with Chambord

DAIRY FREE DESSERT

Choose one

ASSORTED MOUSSE

MASCERATED SEASONAL BERRIES with Chambord

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

LIGHT TWO COURSE LUNCHES

Includes choice of Soup OR Dessert. 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
\$27.00 per person
or with Sautéed Shrimp \$29.00 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.
\$28.00 per person

SHRIMP AND CHICKEN SALAD DUO

Shrimp with Chopped Red Onions, Celery, Mustard-Mayonnaise Sauce & Dill.
Chicken Salad with Dried Cranberries & Almonds in a Miniature Phyllo Cup.
\$30.00 per person

CHEF'S SALAD

Sliced Turkey & Ham, Cheese, Hard Boiled Egg, Tomato, Cucumbers & Vidalia Onion atop Assorted Greens.
Served with Buttermilk Ranch Dressing.
\$28.00 per person

HEARTY SEASONAL SALADS

FALL & WINTER SALAD

Spinach & Arugula with Roasted Beets, Cucumbers, Local Feta & Candied Pecans, White Balsamic & Herb Dijon Vinaigrette

SPRING & SUMMER SALAD

Arugula, Fresh Strawberries, Blackberries, Blueberries, Local Goat Cheese Crumbles, Raspberry Balsamic Vinaigrette
\$24.00 per person

TURKEY SANDWICH

Thinly Sliced Turkey served on Foccacia with Lettuce, Tomato
with Carolina Peach-Vidalia Onion Jam and Potato Salad
\$26.00 per person

SHE CRAB SOUP

ROASTED TOMATO CREAM SOUP with Basil Oil

ROASTED CARROT SOUP

with Johns Island Carrots, Ginger, Lemon, Thyme, Vegetable Sugo

KEY LIME PIE with Whipped Cream Dollop

PECAN PIE with Caramel & Chocolate Sauce

ULTIMATE CHOCOLATE CAKE
with Fresh Whipped Cream

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 Bottled Water, Whole Fruit, Potato Chips and a Cookie.



ITALIAN SANDWICH

Smoked Turkey, Ham, Genoa Salami, Sliced Provolone, Lettuce, Tomato & Italian Seasoning on Brioche Roll

\$25.00 per person

ROAST BEEF SANDWICH

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

\$26.00 per person

GRILLED CHICKEN SANDWICH

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

\$25.00 per person

TURKEY & BRIE SANDWICH

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

\$26.00 per person

TURKEY CLUB WRAP

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

\$25.00 per person

VEGETARIAN WRAP

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

\$24.00 per person

SALAD BOX

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

\$23.00 per person

CAESAR SALAD BOX

Romaine Lettuce tossed with aged Parmesan Cheese, Herb Croutons, Caesar Dressing

\$23.00 per person

with grilled chicken \$28.00 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, Collard Greens
Biscuits & Corn Bread
Charleston Cheese Straws
Seasonal Fruit Cobbler & Southern Banana Pudding
\$39.00 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
\$39.00 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
Seasonal 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
\$36.00 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

\$35.00 per person

FARMERS BUFFET

Farmers Market Vegetable Soup

Hydroponic Mixed Greens

Green Tomatoes, Corn, Mushrooms, Broccoli

Herbed Honey Vinaigrette

Green Bean, Cherry Tomato & Onion Salad

Sliced London Broil with Cabernet Demi, Caramelized Vidalia Onions & Crumbled Clemson Blue Cheese

Pine Nut & Asiago Chicken Breast with Red Pepper Coulis

Local Market Fish such as Grouper, Golden Tile Fish or 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

Charleston Cheese Straws

Seasonal Fruit Cobbler & Southern Banana Pudding

\$44.00 per person

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

BUFFET LUNCH

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



BUFFET

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

THE BUTCHER'S BLOCK

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

Tomato & Cucumber Salad with Shaved Red Onion, Tumeric & Aged Red Wine Vinegar

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

\$43 per person

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

\$38.00 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

B E E T S A L A D Mixed Greens, Sliced Beets, Pickled Onions, Goat Cheese, Candied Pecans & Cucumbers

CAESAR SALAD with Shaved Parmesan

ROASTED TOMATO CREAM SOUP with Basil Oil

ROASTED CARROT SOUP with Balsamic Reduction

S H E C R A B S O U P

DRESSINGS

Select Two

Aged Balsamic Vinaigrette

Buttermilk Ranch

Creamy Blue Cheese

Champagne Shallot Vinaigrette

Creamy Apple Cider & Herb Vinaigrette

Classic Caesar with Anchovies

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

\$50.00 per person

CRAB CAKE

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

\$55.00 per person

BOURSIN CHEESE STUFFED CHICKEN FLORENTINE

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

\$51.00 per person

FAROE ISLAND PAN SEARED SALMON

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

\$54.00 per person

CIDER BRINED ROUNDED PORK LOIN

Charleston Red Rice, Braised Collard Greens,
Fig Vidalia Onion Jam

\$50.00 per person

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

\$56.00 per person

PETITE FILET

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

\$60.00 per person

RICOTTA GNOCCHI

Fresh Vegetables, Roasted Tomato Sauce
and Crumbled SC Goat Cheese

\$43.00 per person

STUFFED PORTOBELLO MUSHROOMS

White Bean & Spinach Puree, Sofrito

\$43.00 per person *V/V, GF, DF

BEEF SHORT RIBS

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

\$55.00 per person

BLACK BEAN & QUINOA STUFFED PEPPERS

Red Bell Peppers, Avocado

\$43.00 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 Demi, Remoulade,
Chive Whipped Potatoes and Broccolini

\$68.00 per person

SEARED SC SHRIMP & BOURSIN CHEESE STUFFED CHICKEN FLORENTINE

Served with Garlic Butter, Fresh Herb Risotto
and Green Beans with Cherry Tomatoes

\$64.00 per person

SHRIMP & GRITS WITH PETITE FILET MIGNON

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

\$67.00 per person

GRILLED CAROLINA GROUPER & BEEF MEDALIONS

Lobster Cream Sauce, Mashed Potatoes
& Grilled Asparagus

\$64.00 per person

*Gluten Free options available

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

DINNER



DESSERT SELECTIONS

WARM BUTTER CAKE with Caramel Sauce & 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 with Fresh Whipped Cream

SEASONAL FRUIT PLATE with Yogurt

NEW YORK STYLE CHEESECAKE with Fruit Topping

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 TORTE

STRAWBERRY LAYER CAKE

MASCERATED SEASONAL BERRIES with Chambord

DAIRY FREE DESSERT

Choose one

ASSORTED MOUSSE

MASCERATED SEASONAL BERRIES with Chambord

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 two hours of service. For less than 25 guests, a surcharge of \$175 applies.

CAROLINA SEAFOOD BUFFET

She Crab Soup Laced with Sherry
Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes & Buttermilk Blue Cheese Dressing
Shredded Vegetable Slaw, Black Eyed Pea Salad
Large Shrimp Served with Tasso Ham, Lobster Gravy & Creamy Pepperjack Grits
Herb Panko Crusted Grouper
Corn Fried Oysters with a Creole Rémoulade
Lowcountry Chicken Purloo, Collard Greens, Hoppin' John
Assorted Dinner Rolls
Pecan Pie
Warm Bread Pudding with a Bourbon Sauce
\$68.00 per person

CARIBBEAN BUFFET

Spinach and Arugula Salad with Cucumber, Cherry Tomatoes, Hearts of Palm, Red Onions & Cilantro Lime Vinaigrette
Charro Bean, Corn & Pepper Salad
Green Bean, Jicama & Pineapple Salad
Grilled Mahi Mahi with a Spicy Tomato Relish, Jamaican Jerk Chicken
Mojo Roasted Pork Loin with Spiced Mango & Molasses BBQ Sauce
Red Beans & Rice
Medley of Grilled Vegetables
Key Lime Pie, Coconut Cream Cake
\$60.00 per person

ITALIAN BISTRO

Little Gem Caesar Salad with Watermelon Radish, Kale, Shaved Parmesan Cheese, Garlic Croutons and Caesar Dressing
Chopped Romaine Salad, Shaved Sweet Red Onion, Buttermilk Ranch and Italian Herb Vinaigrette
Chicken Parmesan, Tomato, Basil and Mozzarella
Meatballs Marinara served with Torpedo Rolls and Parmesan Cheese
Lowcountry Market Catch Grilled with Seasonal Accoutrements
Penne Sausage Vodka
Pesto Fettucini
Herb Roasted Bistro Vegetables
Tiramisu
New York Style Cheesecake with Fruit Topping
\$60.00 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 two hours of service. For less than 25 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
Caprese Salad with Extra Virgin Olive Oil, Fresh Basil and Balsamic

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
Beef Bourguignon with Braised Beef Tri-tip, Baby Potatoes,
Cipollini Onion, Mushrooms, Carrots, Red Wine, Beef Demi
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 Gatrique, Fresh
Cucumber, Tomato & Pineapple Relish

SIDE ITEMS

Select Three

Chive Mashed Potatoes
Roasted Red Potatoes & Garlic
Parsley Butter Roasted Potatoes
Mashed Sweet Potatoes
Charleston Red Rice with Smoked Hamhock
Basmati Rice Pilaf
Hoppin' John
Pepperjack Cheese Grits
Lima Bean Succotash
Bacon Braised Collard Greens
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 - \$62.00 per person

Three Entrées - \$66.00 per person, minimum of 40 guests

Four Entrées - \$72.00 per person, minimum of 65 guests

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



HORS D'OEUVRES



HORS D'OEUVRES



COLD

PIMENTO CHEESE CANAPÉS

\$300.00 per 100

WATERMELON RADISH

Watermelon Radish & Boursin Cheese Spread
\$310.00 per 100

MINI FRESH VEGETABLE CRUDITE CUPS

with Red Pepper Hummus
\$310.00 per 100

ASSORTED FINGER SANDWICHES

\$325.00 per 100

CHICKEN SALAD

with Dried Cranberries & Almonds
in a Miniature Phyllo Cup
\$325.00 per 100

PEPPERED BEEF TENDERLOIN & YUKON GOLD CANAPE

with Horseradish Cream & Chive
\$400.00 per 100

LUMP CRAB SALAD

Roasted Roma Tomato & Citrus Chive Aioli on Endive Leaves
\$400.00 per 100

SEARED AHI TUNA

with Chow Chow and Wasabi Cream on a Cucumber Disk
\$385.00 per 100

TUNA POKE

Wakame, Toasted Sesame, Ponzu
\$75.00 per dozen

COLD SMOKED SALMON

Avocado Roll
\$400.00 per 100

JUMBO SHRIMP COCKTAIL

with Peppered Cocktail Sauce & Citrus Wedges
\$400.00 per 100

COLD WATER LOBSTER PHYLLO CUPS

\$78.00 per dozen

CHOCOLATE DIPPED STRAWBERRIES

\$50.00 per dozen

ASSORTED PETIT FOURS &

CHOCOLATE TRUFFLES

\$55.00 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

\$315.00 per 100

FRIED CHEESE RAVIOLI

with a Tomato Basil Sauce

\$315.00 per 100

PETITE TOMATO PIES

\$310.00 per 100

FRIED GREEN TOMATO MOONS

with Feta Cheese & Pepper Jelly

\$320.00 per 100

FRIED MAC & CHEESE FRITTERS

with Truffle Oil

\$320.00 per 100

SPINACH & FETA SPANAKOPITA

\$345.00 per 100

BLACKENED CHICKEN SATAY

with a Peanut Sauce

\$325.00 per 100

MINI CHICKEN & WAFFLES

in Waffle Cone

\$315.00 per 100

COUNTRY CHICKEN FINGERS

with a Honey Mustard Sauce

\$310.00 per 100

FRIED CRAB RANGOON

\$400.00 per 100

THAI CHICKEN & CASHEW SPRING ROLLS

with Plum Sauce

\$330.00 per 100

BOURBON & BOURSIN CHICKEN EN CROÛTE

\$390.00 per 100

DUCK CONFIT ON CROSTINI

with Red Onion Marmalade

\$400.00 per 100

BABY COLORADO LAMB CHOPS

with Rosemary Gravy

\$480.00 per 100

BARBECUE MEATBALLS

\$310.00 per 100

SMOKED BACON LARDON

on Petite Herb Biscuit, Cave Aged Blue Cheese

& Apple Jam

\$330.00 per 100

PETITE PULLED PORK BBQ BISCUIT

\$330.00 per 100

PETITE SOUTHERN HAM BISCUITS

with a Dijon Sauce

\$330.00 per 100

PORK LOIN MEDALLIONS

with Preserved Fig & Goat Cheese served on Crostini

\$345.00 per 100

LOW COUNTRY SKEWER

with Onion, Sausage, Shrimp and Potato

\$360.00 per 100

SHRIMP & GRITS IN BAMBOO BOATS

\$425.00 per 100

CRAB STUFFED JUMBO MUSHROOMS

with a Mornay Sauce

\$400.00 per 100

PETITE CHARLESTON CRAB CAKE

with Chives and Cajun Remoulade Sauce

\$425.00 per 100

MAINE LOBSTER & CREAMY HERBED RISOTTO FRITTER

with Tarragon & Dijon Cream

\$450.00 per 100

BACON WRAPPED SEA SCALLOPS

with Plum Sauce

\$400.00 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
\$10.00 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
\$21.00 per person (minimum of 40 people)
*if below minimum \$29.00 per person

CHARLESTON CRAB DIP

Chilled Crabmeat Dip with Toasted Pita Triangles
\$10.00 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
\$23.00 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, Cream Cheese & Chopped Eggs
\$300.00 per display (Serves 25 People)

DIM SUM

Pork Pot Stickers, Chicken Wontons,
Vegetable Spring Rolls, Spicy Shrimp Skewers
\$17.00 per person

BREADS & SPREADS DISPLAY

Garlic Breadsticks, Grilled Italian Flatbread, Pita Wedges &
Crackers Served with Olive Tapenade, Tomato Basil Bruschetta,
Hummus & Pimento Cheese Spread
\$15.00 per person

SPINACH AND ARTICHOKE DIP

Chilled Dip served with Tri-Color Tortilla Chips & Crostini
\$8.00 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
\$100.00 each (Serves 35 People)

INTERNATIONAL CHEESE DISPLAY

Including: Assorted Artisan, Domestic & Imported Cheeses
Garnished with Fresh Fruit
Traditional Accoutrements
\$17.00 per person

DESSERT & COFFEE DISPLAY

Homemade Mini Pies & Tarts, Assorted Petit Fours
Chocolate Dipped Strawberries - 2 pieces per person
Regular & Decaffeinated Coffee & Herbal Teas
Flavored Syrups & Whipped Cream
\$18.00 per person

SHORTCAKE DISPLAY

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
\$12.00 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 \$150 per chef.



SLOW ROASTED STEAMSHIP ROUND

Served with Horseradish Sour Cream, Pan Gravy,
Mustard, Mayonnaise & Assorted Miniature Rolls
\$900.00 each (serves 175 people)

SEARED TUNA

Served with Wasabi Aioli, Sesame Vinaigrette,
Soy Sauce, Seaweed Salad & Steamed Jasmine Rice
\$400.00 each (minimum 30 people)

OVEN BAKED TURKEY

Served with Cranberry Relish, Mustard & Mayonnaise &
Assorted Miniature Rolls
\$10.00 per person (minimum 30 people)

BASTED PIT HAM

Served with Sweet Chutney, Dijon Mustard, Biscuits &
Assorted Miniature Rolls
\$9.00 per person (minimum 30 people)

ROASTED PORK LOIN

Served with Warm Apple Chutney, Mustard,
Mayonnaise, Biscuits & Assorted Miniature Rolls
\$10.00 per person (minimum 30 people)

RACK OF LAMB

Seared Colorado Rack of Lamb with
Rosemary Demi-Glace,
Mint Jelly & Assorted Miniature Rolls
\$25.00 per person

ROAST TOP ROUND OF BEEF

Served with Horseradish Sour Cream,
Pan Gravy, Mustard,
Mayonnaise & Assorted Miniature Rolls
\$10.00 per person (minimum 75 people)

TENDERLOIN OF BEEF

Served with Horseradish Sour Cream,
Mustard, Mayonnaise &
Assorted Miniature Rolls
\$20.00 per person (minimum 25 people)

PRIME RIB

Served with Au Jus,
Rosemary Horseradish Sauce,
Assorted Rolls
\$15.00 per person (minimum 30 people)

ADD A SIDE ITEM TO YOUR CARVING STATION:

Garlic Mashed Potatoes with Cheese, Bacon & Sour Cream
\$6.00 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 \$150 required for each carved item or station ordered. Self serve or chef attended.



CRAB CAKE STATION

Jumbo Crab Cakes Sautéed to Order with
Rémoulade Sauce & Fresh Lemon Wedges
\$19.00 per person

SHRIMP & GRITS

Large Creek Shrimp Sautéed with Peppers,
Onions & Tasso Ham Served on
Stone Ground Pepperjack Grits with a Lobster Gravy
\$19.00 per person

CHICKEN & WAFFLES

Buttermilk Waffle, Fried Boneless Chicken,
Bacon, Jalapeño & Thyme Syrup
\$16.00 per person

MASHED POTATO BAR

Mashed Potatoes with Toppings
Pan Gravy, Crumbled Blue Cheese, Shredded Cheddar,
Chives, Sour Cream, Bacon & Butter
\$15.00 per person

MACARONI & CHEESE

Elbow Macaroni with Cheddar Cheese and Smoked Gouda
Cheese Sauce, Toppings of Bacon, Lobster, Chives,
Tomatoes, Blue Cheese, Sausage & Peppers
\$17.00 per person

BBQ STATION

Pulled Pork and Pulled Chicken, Collard Greens,
Baked Beans, Slider Buns with Assorted Sauces
\$18.00 per person

BEEF SHORT RIBS

Seared Beef Short Ribs with SC "Islander"
Ginger Beer Demi-Glace
served with Goat Cheese Grits &
Wilted Seasonal Greens
\$22.00 per person

SALAD STATION

Table Side Style Caesar Salad with Parmesan, Croutons,
Anchovies, Cracked Pepper
Select Artisan Greens & Assorted Lettuces,
Tomatoes, Cucumbers,
Olives, Diced Bacon, Shredded Cheddar Cheese
with a Choice of Two Salad Dressings
\$10.00 per person

PARMESAN PASTA BOWL

Please select one
Rigatoni, Maderia Cream, Green Peas & Pancetta
Cavatapi, Wild Mushrooms, Roasted Red Peppers,
Capers & Cognac
Ricotta Gnocchi, Lemon, Basil,
Sundried Tomato & Creamed Sherry
\$18.00 per person
Add shrimp or chicken \$7.00 per person

BANANAS FOSTER

Sliced Bananas with a Brown Sugar &
Bacardi 151 Rum Sauce over Vanilla Ice Cream
\$12.00 per person

S'MORES STATION

Roasted Marshmallows,
Graham Crackers,
Chocolate, Peanut Butter,
Seasonal Accoutrements
\$12.00 per person

EXECUTIVE CHEF FOOD DEMO

*Enjoy an exclusive reception in one of our Penthouse Suites,
overlooking the city of Charleston & beautiful Harbor.
Executive Chef Heyward Davis will lead an interactive cooking
demo where you and your guests will learn how to prepare the
Swamp Fox's famous & award-winning Shrimp & Grits from
beginning to end.*

Please Ask Sales Representative for Pricing.



BEVERAGE SERVICE



BEVERAGE SERVICE



PLAN I - CONSUMPTION BAR SERVICE

Call Liquor	\$9.00
Premium Liquor	\$10.00
Top Shelf Liquor	\$12.00
Cordials.....	\$12.00
Local Beer (Westbrook and Holy City Breweries)	\$10.00
Premium Beers	\$7.00
Domestic Beers	\$6.00
House Wine	\$8.00
Champagne.....	\$8.00
Soda/Bottled Water	\$4.00

PLAN II - CASH BAR SERVICE

Call Liquor.....	\$10.00 inclusive
Premium Liquor	\$11.00 inclusive
Top Shelf Liquor	\$13.00 inclusive
Cordials.....	\$13.00 inclusive
Local Beers.....	\$11.00 inclusive
Premium Beers	\$9.00 inclusive
Domestic Beer	\$8.00 inclusive
House Wine	\$9.00 inclusive
Champagne.....	\$9.00 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

\$12.00 per Person for 2 Hours

\$7.00 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

\$10.00 per Person for 2 Hours

\$6.00 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

\$16.00 per person first hour

\$8.00 per person each additional hour

PREMIUM LIQUOR

\$22.00 per person first hour

\$11.00 per person each additional hour

TOP SHELF LIQUOR

\$25.00 per person first hour

\$13.00 per person each additional hour

BEER & WINE ONLY

Premium & Domestic Beer, House Wine & Assorted Sodas

\$14.00 per person first hour

\$8.00 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

\$175.00 per Bartender for initial hour

\$75.00 per Bartender each additional hour

One bartender required per 75 guests for beer & wine

One bartender required per 50 for beer, wine & liquor

CASHIER FEES

required for cash bars

\$150.00 per cashier for initial hour

\$50.00 each additional hour

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

BEVERAGE SERVICE



CALL LIQUOR

Smirnoff, Bombay,
Cutty Sark, 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

Yuenjling, Bud Light, O'Douls

PREMIUM BEER

Heineken, Amstel Light, Sam Adams

LOCAL BEERS

Westbrook, Holy City, Coast
Riverdog - Riverwalk Empire Pilsner



SPARKLING

Mionetto Prosecco \$35
Veuve de Verney Brut \$32

OTHER WHITES

Decoy Sauvignon Blanc, Sonoma \$35
Lagaria Pinot Grigio, Italy \$33
Saint M Riesling \$32

ROSÉ

Rosehaven Rosé \$32

CHARDONNAY

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

PINOT NOIR

Latour, France \$42
Rodney Strong, Russian River \$34

CABERNET SAUVIGNON

Jordon, Sonoma \$92
Two Vines, Columbia \$35

HOUSE WINE

Chardonnay
Cabernet Sauvignon
Pinot Noir
Pinot Grigio
Rosé
\$32

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

\$7.00 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

Copies50¢ 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.