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.

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**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
Selection of Individual Cereals with Whole & Skim Milk

$21.00 per person

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**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

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**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

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**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

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

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

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
Includes assorted mustards
Sweet Carolina Snack Mix ........................................................................ $28.00 per pound*
Includes Almonds, Cashews, Peanuts, M&Ms, Raisins & Banana Chips
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

LOW COUNTRY
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

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

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

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

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

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

CHARLESTON CRAB CAKES
Served with Rémoulade, Carolina Gold Rice and Grilled Asparagus
$35.00 per person

HERB GRILLED SALMON
Lemon, Mushroom Cream Sauce, Basmati Rice Pilaf
Seasonal Vegetables
$35.00 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

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, Mozzarellla & 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.

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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

BEET SALAD
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

SHE CRAB SOUP

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

BOURSIN CHEESE STUFFED CHICKEN FLORENTINE
Puree of Yukon Gold Potatoes, Asparagus & Wild Mushroom Beurre Blanc
$51.00 per person

CIDER BRINED ROUNDED PORK LOIN
Charleston Red Rice, Braised Collard Greens, Fig Vidalia Onion Jam
$50.00 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

BEEF SHORT RIBS
Seared Beef Short Ribs, Roasted Shallot Demi Glace served with Country Mashed Potatoes & Wilted Swiss Chard
$55.00 per person

CRAB CAKE
Two Jumbo Crab Cakes with Remoulade Sauce Butterbean, Field Pea & Corn Succotash with Grilled Asparagus
$55.00 per person

FAROE ISLAND PAN SEARED SALMON
Reisling Burre Blanc, Chive Mashed Potatoes Green Beans & Cherry Tomatoes
$54.00 per person

LOCAL GROPER
Grilled Local Grouper with Lemon Caper Cream, Seasonal Vegetables and Charleston Red Rice
$56.00 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

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


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 Gastrique, 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 PHYLLLO 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.
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

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

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

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**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 Pepper Jack 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.

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

387 KING STREET CHARLESTON, SC 29403 | 843 722 0600 | francismarioncharleston.com page 31
# BEVERAGE SERVICE

## PLAN I - CONSUMPTION BAR SERVICE

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call Liquor</td>
<td>$9.00</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>$10.00</td>
</tr>
<tr>
<td>Top Shelf Liquor</td>
<td>$12.00</td>
</tr>
<tr>
<td>Cordials</td>
<td>$12.00</td>
</tr>
<tr>
<td>Local Beer (Westbrook and Holy City Breweries)</td>
<td>$10.00</td>
</tr>
<tr>
<td>Premium Beers</td>
<td>$7.00</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$6.00</td>
</tr>
<tr>
<td>House Wine</td>
<td>$8.00</td>
</tr>
<tr>
<td>Champagne</td>
<td>$8.00</td>
</tr>
<tr>
<td>Soda/Bottled Water</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

## PLAN II - CASH BAR SERVICE

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call Liquor</td>
<td>$10.00 inclusive</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>$11.00 inclusive</td>
</tr>
<tr>
<td>Top Shelf Liquor</td>
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</tr>
<tr>
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</tr>
<tr>
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<td>$11.00 inclusive</td>
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</tr>
<tr>
<td>Champagne</td>
<td>$9.00 inclusive</td>
</tr>
<tr>
<td>Soda/Bottled Water</td>
<td>$5.00 inclusive</td>
</tr>
</tbody>
</table>

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

PLAN III - GUEST PROVIDES LIQUOR, BEER & WINE
Hotel Provides: Juices, Glassware, Sodas, Stirrers, Mixers, Napkins & Ice
$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.

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

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

CALL LIQUOR
$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
- Yuenjing, 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

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

## OTHER WHITES
- Decoy Sauvignon Blanc, Sonoma $35
- Lagaria Pinot Grigio, Italy $33
- Saint M Riesling $32

## PINOT NOIR
- Latour, France $42
- Rodney Strong, Russian River $34

## ROSÉ
- Rosehaven Rosé $32

## 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.
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.
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
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.
MEETING SPACE HIGH SPEED INTERNET

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

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

PRICING PER ENTIRE GROUP USAGE PER DAY

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

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

COMMON TROUBLESHOOTING TIPS

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

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