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 also supporting 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 1.5 hours 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 & Jam
Individual Fruit Yogurts
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 & 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 $7.00 per person
Toasted Croissants with Ham & Swiss Cheese $7.00 per person
Breakfast Wraps with Scrambled Eggs, Cheese, Sausage & Peppers $7.00 per person
Egg & Cheese; Ham, Egg & Cheese; or Sausage, Egg & Cheese Biscuits $7.00 per person
Fried Chicken Biscuits $7.00 per person
Warm Oatmeal with Brown Sugar, Chopped Nuts, Honey, Cinnamon & Dried Fruit $7.00 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 Breakfast Breads & Pastries.

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

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

EAST BAY
- Fluffy Scrambled Eggs, Sautéed Shrimp, Peppers, Onions & Tasso Ham Over Stone Ground Grits with Lobster Gravy
  - $30.00 per person

RAINFOW 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

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
- Add Fried Boneless Chicken $5.00 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 Breakfast Breads & Pastries.

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**BUFFET**

Designed for one hour of service. Minimum of 25 guests, there is a surcharge of $125.00

<table>
<thead>
<tr>
<th>PALMETTO</th>
<th>COUNTRY BLISS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Fresh Fruit &amp; Seasonal Berries</td>
<td>Sliced Fresh Fruit &amp; Seasonal Berries</td>
</tr>
<tr>
<td>Individual Fruit Yogurts</td>
<td>Individual Fruit Yogurts</td>
</tr>
<tr>
<td>Assortment of Cereals with Whole &amp; Skim Milk</td>
<td>Assortment of Cereals with Whole &amp; Skim Milk</td>
</tr>
<tr>
<td>Fresh Scrambled Eggs with Cheddar Cheese</td>
<td>Fresh Scrambled Eggs with Cheddar Cheese</td>
</tr>
<tr>
<td>Sausage &amp; Gravy with Buttermilk Biscuits</td>
<td>Virginia Ham</td>
</tr>
<tr>
<td>OR Buttermilk Pancakes with Warm Maple Syrup</td>
<td>Buttermilk Pancakes with Warm Maple Syrup OR Stuffed French Bread</td>
</tr>
<tr>
<td>Crispy Bacon Slices</td>
<td>Roasted Red Potatoes with Peppers &amp; Onions OR Stone Ground Pepperjack Grits</td>
</tr>
<tr>
<td>Roasted Red Potatoes with</td>
<td>$29.00 per person</td>
</tr>
<tr>
<td>Peppers &amp; Onions OR Stone Ground Pepperjack Grits</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>HEALTHY START</th>
<th>LOWCOUNTRY CHARM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Fresh Fruit &amp; Seasonal Berries</td>
<td>Sliced Fresh Fruit &amp; Seasonal Berries</td>
</tr>
<tr>
<td>Greek Yogurt with Honey</td>
<td>Individual Fruit Yogurts</td>
</tr>
<tr>
<td>Granola with Soy &amp; Skim Milk</td>
<td>Assortment of Cereals with Whole &amp; Skim Milk</td>
</tr>
<tr>
<td>Scrambled Egg Whites with Tomatoes &amp; Spinach</td>
<td>Baked Egg Casserole</td>
</tr>
<tr>
<td>Bananas, Hard Boiled Eggs</td>
<td>Lowcountry Shrimp &amp; Stone Ground Pepperjack Grits</td>
</tr>
<tr>
<td>Sliced Tomatoes, Avocados</td>
<td>Virginia Ham</td>
</tr>
<tr>
<td>Turkey Sausage, Whole Wheat Bread</td>
<td>Mini Tomato Pies</td>
</tr>
<tr>
<td>$32.00 per person</td>
<td>Roasted Red Potatoes with Peppers &amp; Onions</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>KETO BREAKFAST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Storey Farms Eggs</td>
</tr>
<tr>
<td>Bacon, Pork or Chicken Sausage Links</td>
</tr>
<tr>
<td>Local &amp; Imported Artisan Cheeses, Keto Crackers</td>
</tr>
<tr>
<td>Smoked Salmon with Red Onions</td>
</tr>
<tr>
<td>Tomatoes, Avocado, Arugula, Capers</td>
</tr>
<tr>
<td>Greek Yogurt Bar to include Raspberries, Blackberries</td>
</tr>
<tr>
<td>Blueberries, Dark Chocolate, Assorted Nuts &amp; Seeds</td>
</tr>
<tr>
<td>$32.00 per person</td>
</tr>
</tbody>
</table>

*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 .............................................................. $5.00 each
Seasonal Fruit Infused Waters ................................................................. $10.00 per gallon
Whole, Skim, Almond or Soy Milk .......................................................... $10.00 per quart
Regular and Decaffeinated Coffee & Herbal Teas .................................. $5.50 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 Cream Cheese Frosting .............. $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
House Made 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 .......................................... $7.00 per person
Pimento Cheese or Hummus with Toasted Pita Chips ......................... $6.00 per person
Assorted Finger Sandwiches ............................................................... $325 per 100
Assorted Cookies & Brownies ............................................................. $38.00 per dozen
Lemon Squares or Pecan Tarts ............................................................. $42.00 per dozen
Chocolate Dipped Strawberries .......................................................... $50.00 per dozen
Sliced Fresh Fruit Display .................................................................... $6.00 per person
Assorted Petit Fours or Chocolate Truffles ............................................. $55.00 per dozen
Assorted 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. Available from 7am-4pm. All include Regular and Decaffeinated Coffee and Herbal Teas.

## Mid-Morning

<table>
<thead>
<tr>
<th>Break I</th>
<th>Break II</th>
<th>Break III</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Sodas</td>
<td>House Made Granola Bars</td>
<td>Assorted Biscotti</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>Fresh Whole Fruit</td>
<td>Sour Cream Coffee Cake</td>
</tr>
<tr>
<td>$12.00 per person</td>
<td>Assorted Sodas</td>
<td>Sliced Fruit with Yogurt Dip</td>
</tr>
<tr>
<td></td>
<td>Bottled Waters</td>
<td>Assorted Sodas</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bottled Waters</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$14.00 per person</td>
</tr>
</tbody>
</table>

## All Day Packages

<table>
<thead>
<tr>
<th>Package I</th>
<th>Package II</th>
<th>Package III</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular and Decaffeinated</td>
<td>The Continental Breakfast</td>
<td>Palmetto Breakfast Buffet</td>
</tr>
<tr>
<td>Coffee and Herbal Teas</td>
<td>Mid-Morning Break I</td>
<td>Mid-Morning Break II</td>
</tr>
<tr>
<td>$5 per person for first hour</td>
<td>Choice of Afternoon Break</td>
<td>Taste of the Lowcountry Lunch Buffet</td>
</tr>
<tr>
<td>$2 per person for each additional hour minimum of 4 hours</td>
<td></td>
<td>Choice of Afternoon Break</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$90.00 per person</td>
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</table>

## Breaks

<table>
<thead>
<tr>
<th>Sweet Treat</th>
<th>Serenity</th>
<th>Social Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies, Pecan Blondies</td>
<td>Fruit Kabobs with Honey &amp; Vanilla Yogurt</td>
<td>Fresh Vegetable Display with Creamy Herb Dip</td>
</tr>
<tr>
<td>Brownies, Mini Cupcakes</td>
<td>Hummus &amp; Pita Chips, Almonds</td>
<td>Selection of Cheeses &amp; Crackers</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>Trail Mix</td>
<td>Sweet &amp; Salty Snack Mix</td>
</tr>
<tr>
<td>Milk</td>
<td>Assorted Sodas</td>
<td>Green Tea</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>Perrier Sparkling Water with Lime Wedges</td>
<td>Petit Fours</td>
</tr>
<tr>
<td>$18.00 per person</td>
<td>$17.00 per person</td>
<td>Assorted Sodas</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bottled Waters</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Charleston Tea</th>
<th>Ballpark</th>
<th>Southern Comfort</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>Warm Soft Pretzels with Assorted Mustards</td>
<td>Lemon Drop Squares &amp; Pecan Tarts</td>
</tr>
<tr>
<td>Selection of Scones with Creamy Butter &amp; Preserves</td>
<td>Miniature Corndogs with Ketchup</td>
<td>Candied Pecans</td>
</tr>
<tr>
<td>Lemon Pound Cake, Benne Wafers &amp; Macaroons</td>
<td>Stuffed Jalapeños</td>
<td>Hot Boiled Peanuts</td>
</tr>
<tr>
<td>Fresh Strawberries &amp; Whipped Cream</td>
<td>Individual Boxes of Cracker Jacks</td>
<td>Sweetened Iced Tea &amp; Lemonade</td>
</tr>
<tr>
<td>Sweetened Iced Tea</td>
<td>Freshly Popped Popcorn with Cart</td>
<td>Assorted Sodas</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>Assorted Candy Bars</td>
<td>Bottled Water</td>
</tr>
<tr>
<td>$19.00 per person</td>
<td>Root Beer</td>
<td>$21.00 per person</td>
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<tr>
<td></td>
<td>Assorted Sodas</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Bottled Water</td>
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</tbody>
</table>

## Lowcountry

<table>
<thead>
<tr>
<th>Lowcountry</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Crab Dip, Mini Tomato Pies</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cold Spinach &amp; Artichoke Dip and Pimento Cheese Dip</td>
<td></td>
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</tr>
<tr>
<td>Grilled Italian Bread &amp; Crackers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweetened Iced Tea &amp; Lemonade</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td>Bottled Waters</td>
<td></td>
</tr>
<tr>
<td>$19.00 per person</td>
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</tbody>
</table>

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

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

CAESAR SALAD  with Shaved Parmesan

GREEK LEMON CHICKEN SOUP  with Orzo

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

CHARLESTON SHE CRAB SOUP  A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

DRESSINGS

Select Two

Aged Balsamic Vinaigrette
Buttermilk Ranch
Creamy Blue Cheese
Champagne Shallot Vinaigrette
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 $6.00 per person for up to three, pre-selected entrées.
For 29 people or less, a plated surcharge of $150 applies.

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

MARINATED CHICKEN
Braised Boneless Chicken, Butter Melted Leeks & Wild Mushrooms, Basmati Rice, Grilled Asparagus
$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
Braised Beef Short Ribs, Leek & Thyme Risotto,
Roasted Baby Carrots, Port Wine Demi
$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
Two Seared Jumbo Crab Cakes with Remoulade Sauce
SC Creamed Corn, Broccoli Rabe
$35.00 per person

FAROE ISLAND GRILLED SALMON
Roasted Red Pepper & Herb Couscous, Baby Bok Choy, Espelette Honey
$35.00 per person

WILD MUSHROOM RAVIOLI (v)
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 (v/ GF/ vegan)
Grilled Squash, Zucchini, Tomatoes & Red Pepper atop a Portabella Mushroom with a Black Bean Sauce
$30.00 per person

BLACK BEAN CAKES (v/ GF)
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
SEASONAL CRÈME BRÛLÉE with Seasonal Berry Topping

DESSERT DUOS
add $2 per person

NEW YORK STYLE CHEESECAKE with Berry Compote and a SALTED CARAMEL BROWNIE
TRIPLE CHOCOLATE MOUSSE and SOUTHERN LEMON SQUARE

GLUTEN FREE DESSERT
Choose one
CHOCOLATE TORTE
STRAWBERRY LAYER CAKE
MACERATED SEASONAL BERRIES with Chambord

DAIRY FREE DESSERT
Choose one
ASSORTED MOUSSE
MACERATED 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 Warm Rolls & Butter. Iced Tea, Regular and Decaffeinated Coffee and Herbal Teas.

Priced to offer one entrée to entire group. Please add $6.00 per person for up to three, pre-selected entrées. For 29 people or less, a plated surcharge of $150 applies.

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.
$30.00 per person

SHRIMP & CHICKEN SALAD DUO
Pickled Shrimp Salad with Bell Peppers, Capers, Onions, Fennel & Garlic. Chicken Salad with Dried Cranberries & Almonds. Served with Grilled baguette & Assorted Crackers.
$30.00 per person

BLACK & BLEU SALAD
Seared Marinated Flank Steak, Baby Iceberg Lettuce, Shaved Red Onion, Gorgonzola, Smoked Bacon, Blisttered Cherry Tomatoes
$29.00 per person

HEARTY SEASONAL SALADS

FALL & WINTER SALAD
Spinach & Arugula with Roasted Beets, Cucumbers, Local Feta & Candied Pecans, White Balsamic & Herb Dijon Vinaigrette
$24.00 per person
with Grilled Chicken $27.00 or Sautéed Shrimp $29.00

SPRING & SUMMER SALAD
Arugula, Fresh Strawberries, Blackberries, Blueberries, Local Goat Cheese Crumbles, Raspberry Balsamic Vinaigrette
$24.00 per person
with Grilled Chicken $27.00 or Sautéed Shrimp $29.00

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

CHARLESTON SHE CRAB SOUP
A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

GREEK LEMON CHICKEN SOUP with Orzo

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.
For 29 people or less, a surcharge of $150 applies.

ITALIAN SANDWICH
Smoked Turkey, Ham, Genoa Salami, Sliced Provolone, Lettuce, Tomato & Italian Seasoning on Brioche Roll
$29.00 per person

ROAST BEEF SANDWICH
Sliced Boursin Cheese, Lettuce, Tomato & Horseradish Cream on Brioche Roll
$31.00 per person

GRILLED CHICKEN SANDWICH
Grilled Chicken with Fresh Mozzarella, Johns Island Tomatoes, Basil Pesto Spread & Lettuce on Focaccia Bread
$29.00 per person

TURKEY & BRIE SANDWICH
Sliced Turkey with Warm Brie, Fig Butter & Sliced Apples on Artisan Bread
$29.00 per person

TURKEY CLUB WRAP
Smoked Turkey, Bacon, Sliced Provolone, Lettuce, Tomato & Herbed Mayonnaise in a Spinach Tortilla Wrap
$29.00 per person

VEGETARIAN/VEGAN WRAP
Grilled Portobella Mushroom, Roasted Squash, Grilled Onions, Roasted Red Peppers, Light Hummus Spread & Lettuce in a Spinach Tortilla Wrap
$26.00 per person

*$6 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 Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.

BUFFET
Designed for one hour of service. For 29 people or less, a buffet surcharge of $150 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, Bacon Braised Collard Greens
Biscuits & Corn Bread with Butter
Charleston Cheese Straws
Seasonal Fruit Cobbler & Southern Banana Pudding
$39.00 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
Pesto Fettucini
Herb Roasted Bistro Vegetables
Tiramisu
New York Style Cheesecake with Fruit Topping
$38.00 per person

THE DELICATESSEN
Chef’s Selection of Soup, Warm Rolls
Tossed Salad with Tomato, Cucumber, Mushroom and Radishes
Buttermilk Ranch and Aged Balsamic Dressings
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

for 150 or more people sandwiches will be pre-made

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

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

BUFFET

Designed for one hour of service. For 29 people or less, a buffet surcharge of $150 applies.

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
Grilled Local Market Catch with Seasonal Accoutrements
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

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
$36.00 per person

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

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

BUFFET

Designed for one hour of service. For 29 people or less, a buffet surcharge of $150 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, Turmeric & 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

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

Mini Cannolis & Lemon Cheesecake with Fresh Whipped Cream and Shelled Pistachios Served on the Side

$39.00 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 & 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. For 29 people or less, a plated surcharge of $175 applies.

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

GREEK LEMON CHICKEN SOUP with Orzo

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

CHARLESTON SHE CRAB SOUP A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

DRESSINGS
Select Two

Aged Balsamic Vinaigrette
Buttermilk Ranch
Creamy Blue Cheese
Champagne Shallot Vinaigrette
Creamy Apple Cider & Herb Vinaigrette
Classic Caesar

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

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

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## ENTÉE SELECTIONS

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

For 29 people or less, a plated surcharge of $175 applies.

<table>
<thead>
<tr>
<th>Entrée Name</th>
<th>Description</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Basil Pesto Chicken</strong></td>
<td>Seared Chicken Breast, Basil Pesto, Roasted Tomatoes &amp; Fresh Mozzarella served with Mushroom Risotto and Green Beans &amp; Cherry Tomatoes</td>
<td>$50.00</td>
</tr>
<tr>
<td><strong>Chicken Marsala</strong></td>
<td>Pan Fried Chicken Breast, Marsala Braised Mushrooms, Cipollini Onions, Green Beans</td>
<td>$50.00</td>
</tr>
<tr>
<td><strong>Boursin Cheese Stuffed Chicken Florentine</strong></td>
<td>Puree of Yukon Gold Potatoes, Asparagus &amp; Wild Mushroom Beurre Blanc</td>
<td>$51.00</td>
</tr>
<tr>
<td><strong>Cider Brined Roasted Pork Loin</strong></td>
<td>Charleston Red Rice, Braised Collard Greens, Fig Vidalia Onion Jam</td>
<td>$50.00</td>
</tr>
<tr>
<td><strong>Petite Filet</strong></td>
<td>6oz. Grilled Petite Filet of Beef cooked to medium temperature with Cabernet Sauvignon Reduction, Truffle Mashed Potatoes, Green Beans &amp; Cherry Tomatoes</td>
<td>$60.00</td>
</tr>
<tr>
<td><strong>Beef Short Ribs</strong></td>
<td>Braised Beef Short Ribs, Melted Leek &amp; Thyme Risotto, Roasted Baby Carrots, Port Wine Demi</td>
<td>$55.00</td>
</tr>
<tr>
<td><strong>Charleston Crab Cakes</strong></td>
<td>Two Seared Jumbo Crab Cakes with Remoulade Sauce, SC Creamed Corn, Broccoli Rabe</td>
<td>$55.00</td>
</tr>
</tbody>
</table>

**Faroe Island Grilled Salmon**

Roasted Red Pepper & Herb Couscous, Baby Bok Choy, Espelette Honey
$54.00 per person

**Local Grouper**

Pan Seared SC Grouper, Goat Cheese & Tarragon Grits, Grilled Asparagus, Riesling Beurre Blanc
$56.00 per person

**Ricotta Gnocchi**

Roasted Cauliflower, Meyer Lemon, Caper, Olive Oil, Garden Herbs
$43.00 per person *V

**Stuffed Portobello Mushrooms**

White Bean & Spinach Puree, Sofrito
$43.00 per person *V/VG, GF, DF

**Black Bean & Quinoa Stuffed Peppers**

Red Bell Peppers, Avocado
$43.00 per person *V/VG, GF, DF

**Mushroom & Spinach Vol Au Vent**

Braised Wild Mushrooms, Sundried Tomatoes, Spinach, Boursin Cheese, Puff Pastry
$43.00 per person *

**Miso Glazed Tofu**

Rice Noodles, Roasted Cauliflower, Bok Choy, Cashew & Coconut Cream
$43.00 per person *VG, GF

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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
For 29 people or less, a plated surcharge of $175 applies.

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 & BASIL PESTO CHICKEN
Served with Garlic Butter, Mushroom 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 Pepperjack Grits
$67.00 per person

GRILLED CAROLINA GROUPER & TWO BEEF MEDALLIONS
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
SEASONAL CRÈME BRÛLÉE with Seasonal Berry Topping

DESSERT DUOS

add $2 per person

NEW YORK STYLE CHEESECAKE with Berry Compote and a SALTED CARAMEL BROWNIE
TRIPLE CHOCOLATE MOUSSE and SOUTHERN LEMON SQUARE

GLUTEN FREE DESSERT

Choose one
CHOCOLATE TORTE
STRAWBERRY LAYER CAKE
MACERATED SEASONAL BERRIES with Chambord

DAIRY FREE DESSERT

Choose one
ASSORTED MOUSSE
MACERATED SEASONAL BERRIES with Chambord

Prices are subject to a 22% service charge and applicable taxes.
BUFFET DINNERS
Buffets include Iced Tea, Regular & Decaffeinated Coffee & Herbal Teas.

BUFFET
Designed for two hours of service. For 29 people or less, a buffet surcharge of $175 applies.

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

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
Shrimp & Grits 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
Cornbread & Warm Rolls with Butter
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
Warm Rolls with Butter
Key Lime Pie, Coconut Cream Cake
$60.00 per person

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


BUFFET

Designed for two hours of service. For 29 people or less, a buffet 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
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
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

PASSED COLD

PIMENTO CHEESE CANAPÉS
$3.00 per piece

WATERMELON RADISH
Watermelon Radish & Boursin Cheese Spread
$310.00 per 100

MINI FRESH VEGETABLE CRUDITE CUPS
with Red Pepper Hummus
$4.00 per piece

CHICKEN SALAD
with Dried Cranberries & Almonds
in a Miniature Phyllo Cup
$3.50 per piece

PEPPERED BEEF TENDERLOIN &
YUKON GOLD CANAPE
with Horseradish Cream & Chive
$5.00 per piece

MELON & PROSCIUTTO SKEWER
Fresh Basil, Mozzarella
$325.00 per 100

GREEK CUCUMBER CUP
Olive, Tomato, Feta, Marcona Almond
$300.00 per 100

MCCLELLANVILLE PICKLED SHRIMP
Melon & Tomato Gazpacho Cup
$375.00 per 100

LUMP CRAB SALAD
Roasted Roma Tomato &
Citrus Chive Aioli on Endive Leaves
$4.50 per piece

SEALED AHI TUNA
with Chow Chow and
Wasabi Cream on a Cucumber Disk
$5.00 per piece

TUNA POKE
Wakame, Toasted Sesame, Ponzu
$75.00 per dozen

COLD SMOKED SALMON ROLL
$400.00 per 100

JUMBO SHRIMP COCKTAIL
with Peppered Cocktail Sauce &
Citrus Wedges
$6.00 per piece

COLD WATER LOBSTER
PHYLLO CUPS
$78.00 per dozen

Please note minimum order of 30 pieces

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

PIMENTO CHEESE FRITTER with Red pepper jelly $350.00 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 CRÛTE $390.00 per 100

CHICKEN MARSALA POT PIE $375.00 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

MAPLE PEPPERCORN PORK BELLY SKEWER with Firecracker Honey $385.00 per 100

LOWCOUNTRY 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

WARM CRAB & ARTICHOKE DIP Lump Blue Crab, Roasted Artichoke Hearts, Cream Cheese, Pernod $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

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

CHARCUTERIE DISPLAY
Soppressata, Salami, Beef Bresaola, Mortadella, with Pistachios, Cured Pork Loin, Turkey Pastrami, Pork & Chicken Liver Pate, Traditional Accoutrements, Assorted Gourmet Mustards, Crostini
$21.00 per person (minimum of 40 people)
*if below minimum $29.00 per person

WARM CHARLESTON CRAB DIP
Crabmeat Dip with Assorted Grilled Breads
$15.00 per person

CHILLED SEAFOOD DISPLAY
East Coast Shrimp Cocktail, Select Oysters on the Half Shell, Rock Crab Claws, Assorted Seafood Salads, Cocktail Sauce, Seasonal Mignonette, Horseradish, Lemon
$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

SWEET POTATO BAR
South Carolina Sweet Potatoes-Candied Pecans, Mini Marshmallows, Dried Cranberries, Roasted Walnuts, Whipped Honey Butter, Greek Yogurt, Sorghum, Maple Syrup, Cinnamon, Green Onions
$15.00 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

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

WARM SPINACH & ARTICHOKE DIP
Dip served with Assorted Grilled Breads
$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
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 Platter
$6.00 per person

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

Designed for two 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

MACARONI & CHEESE
Elbow Macaroni with Cheddar Cheese and Smoked Gouda Cheese Sauce, Toppings of Bacon, Lobster, Chives, Tomatoes, Blue Cheese, Sausage & Peppers
$16.00 per person

SLIDER STATION
Wagu Beef Patty | Carmelized Onion, Swiss Philly Cheese Steak | Shaved Beef, White American, Peppers & Onions
Fried Green Tomato | Pimento Cheese, Roasted Shallot Aioli Pulled BBQ Pork | House Pickles, Slaw California Chicken | Avocado, Tomato Jam Quinoa & Black Bean Patty | Carmelized Onion, Mushrooms, Gruyere, Arugula
Choice of Two $16.00 per person Choice of Three $21.00 per person

HABACHI STATION
Choice of Sliced Beef Tenderloin, Beef Ribeye, East Coast Shrimp, Marinated Chicken with Traditional Asian Sauces Served with Onions, Peppers, Mushrooms, Squash, Fried Rice, Soba Noodles
Choice of Two Proteins $18.00 per person Choice of Three Proteins $23 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
Braised Beef Short Ribs, Melted Leek & Thyme Risotto, Roasted Baby Carrots, Port Wine Demi
$22.00 per person

PARMESAN PASTA WHEEL
Please select one
Rigatoni, Madeira Cream, Green Peas & Pancetta Cavatappi, Wild Mushrooms, Roasted Red Peppers, Capers & Cognac
Ricotta Gnocchi, Lemon, Basil, Sundried Tomato & Creamed Sherry
$18.00 per person Shrimp or Chicken - Choose One Cheese, Herbs & Crushed Red Peppers

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.

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

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

PLAN I - CONSUMPTION BAR SERVICE

Call Liquor................................................................. $10.00
Premium Liquor ....................................................... $11.00
Top Shelf Liquor ...................................................... $13.00
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 ................................................... $5.00

PLAN II - CASH BAR SERVICE

Call Liquor................................................................. $13.00 inclusive
Premium Liquor ....................................................... $16.00 inclusive
Top Shelf Liquor ...................................................... $18.00 inclusive
Cordials........................................................................ $18.00 inclusive
Local Beers ............................................................... $15.00 inclusive
Premium Beers .......................................................... $12.00 inclusive
Domestic Beer .......................................................... $11.00 inclusive
House Wine ............................................................... $12.00 inclusive
Champagne ............................................................... $12.00 inclusive
Soda/Bottled Water ................................................... $7.00 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, Fruit Garnish, Stirrers, Mixers, Napkins & Ice
$13.00 per Person for 2 Hours
$8.00 per Person Each Additional Hour
$8.00 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
$18.00 per person first hour
$10.00 per person each additional hour

PREMIUM LIQUOR
$24.00 per person first hour
$13.00 per person each additional hour

TOP SHELF LIQUOR
$27.00 per person first hour
$15.00 per person each additional hour

BEER & WINE ONLY
Premium & Domestic Beer, House Wine & Assorted Sodas
$16.00 per person first hour
$10.00 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’Doul’s

### 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 $32

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

The guaranteed number of attendees is due at 12:00 pm three business days prior to the event and may not fall more than 10% below the agreed number of guests. The guarantee is not subject to reduction. If a guarantee is not received the hotel assumes the guarantee is the number provided the most recent banquet agreement. It is the sole responsibility of the group representative to provide the guarantee.

The guaranteed number for a custom menu is required one week before the event. Please discuss with your 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 $200 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 .................................................................................................... $200.00 one time charge
Pallets are broken down in the shipping area due to the service elevator size. Please discuss pallet shipment with your catering manager.

MISCELLANEOUS CHARGES
Exhibit Tables ....................................................................................................................... $45.00 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 Internet Connection ............................................................................................... $75.00 per connection
Package pricing is available for 5 or more connections.

MEETING SPACE HIGH SPEED INTERNET
Wireless meeting room internet 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. Wireless internet is complimentary in the guest rooms, lobby and Swamp Fox Restaurant. The meeting space is serviced by a 1GB connection. Please alert your catering manager if your internet connection will be used to access a VPN. Wired connections are recommended for streaming presentations.

COMMON TROUBLESHOOTING TIPS
For wireless, ensure “Francis Marion Meeting” is selected and not “Francis Marion WiFi.”
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.