



**Banquet
Catering Menus
2018**

*Sheraton Myrtle Beach Convention
Center Hotel*

Banquet Information

PRICING

*Prices are subject to change based on seasonal availability and Market Pricing

GENERAL INFORMATION

The Catering and Conference Services Department will coordinate all details of your event and work closely with each of the departments within the hotel to ensure proper execution of all events. So that our entire staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 30 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order. Banquet event orders will be provided for review once menu selections and meeting details have been submitted to your catering representative. Once the banquet event orders are received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

GUARANTEES

It is the responsibility of the group representative to provide the catering department with the number of guests expected for all meetings and banquet functions no later than 12:00 PM three business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee. **The hotel will set and prepare for 3% above the guarantee up to 10 guests** where possible. **Should you request additional seating above the 3% (up to 10 guests) additional fees will apply.** Should the attendance exceed the final guarantee or your guarantee number is increased within 24 hours prior to your event, a surcharge of \$10++ per person above the meal price will apply.

MEETING AND FUNCTION SPACE

Function space is assigned according to the size and requirements of the group. We reserved the right to assign specific function rooms based on your setup requirements and the need to maximize use of our function space.

Event space is available no earlier than the time stated on your Banquet Event Order unless prior arrangements have been made with the convention services manager. Should the event extend beyond the original agreed upon time, it will be subject to an additional labor charge at a minimum of \$125 per ½ hour based on the event, size, & staffing requirements.

ROOM SETUP

A \$200 fee may apply when a change in setup is required to accommodate numerous events in one location on the same day.

A \$200 fee will apply for any significant changes made to the room setup on the day of the event not previously included on the banquet event order.

SPLIT ENTREES

We request that all menu selections i.e. starter, entrée and dessert be the same for all guests in attendance. However, gluten and vegetarian options are always available regardless of group size.

FOOD & BEVERAGE

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered.

Exceptions may be made for celebration cakes, i.e. birthdays, anniversaries, etc., if discussed with Sales and Convention Services Manager prior to event. Service fees may apply.

Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time. We are responsible for the sale and service of alcoholic beverages as regulated by SC Law Enforcement Division.

Our alcoholic beverage license requires us to (1) Request proper proof of legal age to consume alcohol. (2) Refuse alcoholic beverages service if the person cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

SERVICE CHARGE AND TAX

Food, beverage, service, and meeting room rental are subject to a taxable 20% Administrative Fee, 3% city facility fee, as well as the applicable state, county, and city sales tax.

SIGNS, BANNERS, DISPLAYS & DECORATIONS

In order to preserve the integrity of the resort and to comply with local fire codes, all signage, displays or decorations and their set up shall be subject to prior approval of the resort. All signs must be professionally printed. No signs are permitted on the exterior of the building or in the lobby areas without approval from hotel management. Printed signs should be free standing or on an easel. Easels are available to rent at \$10 each from DOBIL LABORATORIES or you are welcome to provide your own. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. Convention Center staff must assist in hanging banners and a fee of \$60 per banner will apply. Group is responsible for removal of all personally owned decorations at the conclusion of event.

LIABILITY

The Hotel does not assume responsibility for personal property or equipment sent, brought into or left in the banquet and/or meeting areas prior to, during or after your banquet or meeting. Security services are strongly recommended (sometimes required) to be contracted for exhibit shows during times of vendor load in/out and when materials/equipment are unattended. Please coordinate with your Convention Services Manager to arrange security. Outside security companies are not allowed.

EXHIBITOR INFORMATION

If a dedicated phone or modem line, hardwire internet service or electrical services are needed, exhibitors must submit an order form with a valid credit card number 14 days prior to arrival. Forms may be obtained by your conference service manager upon request.

Also, security personnel must be hired through the Myrtle Beach Convention Center for all exhibitor load-ins and move outs at \$18.75 per attendant per hour (4 hour minimum – hours designed around event by MBCC coordinator). Outside security companies are not allowed on property

Breakfast Buffet

Breakfast buffet include freshly brewed regular and decaffeinated coffee and chilled orange juice. Breakfast buffet are based on 60 minutes maximum of continuous service. Tables are designed for a minimum of 35 people. Any guarantee that falls below 35 will be subject to a \$150.00 surcharge.



Healthy Start Breakfast

Super-Fruits Display with Seasonal Fresh Berries, Greek Yogurt with Crunchy Granola, Raisins, Walnuts and Almonds. Egg White Scramble with Baby Spinach, Roasted Tomato, mushrooms and feta Cheese, Turkey Bacon



Locally Sourced Breakfast Table

Organic Seasonal Sliced and Whole Fruits, Assorted Muffins, Sugar Foot Organic Farm Fresh Scrambled Eggs, All Natural Doko Farms Crispy Smoked Bacon, Steel Cut Oatmeal with Brown Sugar and Golden Raisins, Hash Brown Potato Casserole with Artisan Cheeses and Locally Farmed Vegetables

Southern Comfort

Market Display of Fresh Seasonal Fruits, Fresh Buttery Baked Biscuits with Sausage Gravy, Farm Fresh Scrambled Eggs, Crispy Applewood Smoked Bacon and Country Ham, Seasonal Roasted Breakfast Potatoes with Sautéed Peppers and Onions

Traditional Breakfast

Market Display of Fresh Seasonal Fruits, Fresh Baked Biscuits, Butter and Assorted Jellies, Farm Fresh Scrambled Eggs, Creamy Southern Style Grits, Carolina Pork Sausage Links or Crispy Applewood Smoked Bacon

Coastal Continental

Sliced Seasonal Fruits, Assorted Fresh Baked Muffins, Danishes and Croissants

Plated Breakfast

All plated breakfast entrees are served with:
Freshly brewed Regular and Decaffeinated Coffee, Chilled Orange Juice

10 oz NY Strip Steak and Eggs

Farm Fresh Scrambled Eggs and Home Style Breakfast Potatoes, Biscuits with butter and Assorted Jellies

Vegan Tofu Scramble

Tofu, peppers, onions, mushrooms, broccoli, quinoa, fresh herbs, tomato slices

Vegetarian Quiche

Delicate Egg Quiche with, Cheese, Mushrooms, Green Peppers and Onions, Home Style Breakfast Potatoes, Basket of Biscuits

Western Omelet

3 egg omelet stuffed with ham, bell peppers, onions, mushrooms and cheddar cheese served with home style potatoes

All American Breakfast

Farm Fresh Scrambled Eggs with Crispy Applewood Smoked Bacon, Savory Sausage Links and Home Style Breakfast Potatoes, Biscuits with butter, and Assorted Jellies

Cinnamon French Toast

Farm Fresh Scrambled Eggs with Crispy Applewood Smoked Bacon or Savory Sausage Links

Brunch

Brunch includes freshly brewed Regular Coffee, Decaffeinated Coffee, and chilled Orange Juice.

Enhance your Brunch by offering Starbucks for \$3 Per Person. Brunch Table is Based on 60 Minutes Maximum of Continuous Service. Tables are designed for a minimum of 35 people. Any guarantee that falls below 35 will be subject to a \$150 surcharge.

Brunch Table

Market Display of Seasonal Fruits and Berries, Mixed Greens with Chef's Choice Dressing, Farm Fresh Scrambled Eggs or Gourmet Quiche, Grilled Chicken, Mini Crab Cakes with Hollandaise Sauce, Seasonal Vegetable Medley, Home Style Breakfast Potatoes, Choice of Flaky Buttermilk Biscuits, Assorted Muffins or Pastries.

Breakfast Stations

Breakfast Stations are designed to be sold with continental or breakfast tables.

All stations require a culinary attendant at an additional charge of \$75 per attendant per hour if guaranteed guest count is below 150

Omelet Station

Made to Order Omelets with Farm Fresh Eggs, Egg Whites or Egg Beaters, Cured Ham, Crispy Applewood Smoked Bacon, Savory Sausage, Mushrooms, Sweet Onions, Vine Ripened Tomatoes, Sweet Bell Peppers, Spinach, Salsa, Jalapenos and Assorted Cheeses

Waffle Station

Crispy Belgian Waffles, Assorted Berry Toppings, Fresh Whipped Cream, Sweet Flavored Butter and Warm Bourbon Vanilla Maple Syrup

Breakfast Enhancements

Kellogg's Cereals Select with Assorted Milk
Fresh Fruit Cup with Low Fat Cottage Cheese
Assorted Flavored Greek Yogurts
Seasonal Fruit Cup
Warm Buttermilk Biscuits with Sausage Gravy
Assorted Flavored Yogurts
Creamy Southern Grits with Sweet Butter and Cheddar Cheese
Toaster with Assorted Breads, Butter, Jams, and Jellies
Hot Oatmeal with Brown Sugar and Raisins
Whole Seasonal Fresh Fruit

Breaks

All Breaks are based on 30 minutes of service and one serving per person

Fruit and Bakery

Fruit Salad with Honey Yogurt Dressing
Individual Assorted Flavored Yogurts
Warm Cinnamon Rolls with Sweet Icing
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

Southern Sliders

Smoked Chicken Sliders and Smoked Pork Sliders
On Mini Brioche Buns With Red and Gold BBQ sauces
House Made Chips and Coleslaw
Sweetened, Unsweetened Iced Tea and Water Station

Cookie Delight

Assorted Freshly Baked Cookies
Whole Milk, 2%, Low Fat, Soy, Skim, or Almond – Choose Two
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

Brownie Delight

Double Chocolate Brownies, blondies and Caramel Pecan Brownies
Whole Milk, 2%, Low Fat, Soy, Skim, or Almond – Choose Two
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

Lemon, Lemon, Lemon

Strawberry and Regular Lemonade
Lemon Blueberry Cookies
3 Layer Lemon Shortcake
Lemon bars



Energy Boost

Assorted Protein Bars and Granola Bars
Market Display of Garden Vegetables with Hummus and Creamy Ranch Dip
Pita Bread Triangles and Flat Bread
Fresh Seasonal Sliced Fruit
Cucumber Basil Water and Cucumber Rosemary Lemon Water



Healthy Comfort

Build Your Own Yogurt Parfait with Creamy Plain and Strawberry Yogurt, House Made Granola, Fresh Blueberries and Mini Chocolate Chips
Selection of Individual Granola Bars
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

Take Me Out to the Ball Game

Fresh Popped Buttered Popcorn
Salted Peanuts
Warm Pretzel Nuggets with Assorted Mustards
All Beef Hotdog Sliders
Lemonade and Sweet Tea



Build Your Own Trail Mix

Granola, Sunflowers Seeds, Raisins, Almonds, Walnuts, Coconut, Sundried Fruit, chocolate chips, and mini pretzels
Fresca Watermelon

A La Cart Break/Breakfast Items

A La Cart items are intended for a maximum of one hour service. An attendant fee of \$75 will apply for each additional 30 minutes.

Assorted Decadent Cupcakes

Breakfast Quiche

Spinach, Ham, Mushroom, Bell Pepper, Onions, Assorted Cheeses **Vegetarian Available**

Southern Breakfast Burrito

Andouille Sausage, Onion, Cheddar Cheese, and Green Tomato Salsa

Flaky Mini Croissant Sandwich with Crispy Applewood Smoked Bacon and Egg



HEALTH Egg White and Turkey Bacon English Muffin with Sliced Tomato and Low-Fat Swiss Cheese

Savory Sausage, Egg and Cheese on a Fresh Baked Biscuit

Flaky Mini Croissant with Ham and Cheese

Bagels with Assorted Cream Cheeses and Fruit Preserves

Assorted Sweet Breakfast Breads

Fresh Cinnamon Rolls with Sweet Icing

Fresh Baked Assorted Muffins

Fresh Baked Assorted Danishes

Fresh Baked Assorted Scones

Rich Chocolate Brownies

Assorted Fresh Baked Cookies

Assorted Bakery Dessert Bars

Power Bars, Kashi Trail Mix Bars or Ice Cream Novelties

Candy Bars or Whole Fruit

Granola Bars or Snack Size Chips

House Made Potato Chips with Ranch Dip

Tortilla Chips and Salsa

Beverage by the Gallon

Starbucks Coffee and Assorted Syrups

Fresh Brewed Regular or Decaf Coffee

Chilled Fruit Juices

(Orange, Apple, Cranberry, Grapefruit, Tomato)

Assorted TAZO Teas

Sweet or Unsweet Tea

Assorted Hot Tea

Lemonade

Beverages

Red Bull (Regular or Sugar Free)

Sport Drink

Vitamin Water

Bottled Flavored Water

Assorted Fruit Juices

Bottled Spring Water

Soft Drinks

Grab and Go

All Boxed Lunch Entrees are served with:
Whole fruit, snack size chips, and fresh baked cookie
Bottled water

Maximum of two selections

Italian Prosciutto, Salami and Capicola

With Mozzarella Cheese, Basil Mayonnaise, Lettuce and Tomato on a Caramelized Onion Roll

Grilled Chicken Club

With Lettuce, Tomato, Crispy Applewood Smoked Bacon and Swiss Cheese on Brioche Bun

Fresh Chicken Salad OR Tuna Salad

With Lettuce and Tomato on a Flaky Croissant

California Wrap

Soft Spinach Tortilla, Red Onion, Sliced Tomato, Avocado, Cucumber, Green Leaf Lettuce, Herb Cream Cheese

Smoked Turkey Breast

With Lettuce, Tomato and Swiss Cheese on a Brioche Roll

Hickory Smoked Ham Thinly Sliced

With Sharp Cheddar Cheese, Lettuce and Tomato on Chibata

Boxed Lunch Enhancement

Red Bull **or** Sports Drink

Soft Drink **or** Bottled Flavored Water

Candy Bar **or** Granola Bar

Pasta Salad **or** Potato Salad **or** Coleslaw

Lunch Table

To ensure quality of food all Lunch Tables are only allowed a 90 minute maximum. Lunch Tables are designed for a minimum of 35 people. Any guarantee that falls below 35 will be subject to a \$150 Surcharge. All Lunch Tables are served with pre-set Sweetened Iced Tea and Water.

You Be the Chef

Mixed Garden Salad with Choice of 2 Dressings: Ranch, Thousand Island, Low Fat Italian, Bleu Cheese, or Sweet Vidalia onion
Pasta Salad

Select Two Proteins:

Herb Roasted Chicken
Buttermilk Fried Chicken
Vidalia onion Meatloaf
Oven Smoked BBQ Chicken
Chicken Marsala
Honey Baked Ham with Brown Sugar Honey Glaze
Slow Roasted Pork Loin with Bacon Gravy

Select Two Vegetable:

Sautéed Green Beans with Sundried Tomato Butter
Country Collard Greens
Roasted Zucchini and Squash with Olive Oil
Buttered Corn on the Cob
Baked Beans with Sweet Onions
Corn Meal Fried Okra

Select One Starch:

Herb Roasted Potatoes with Fresh Parsley
Vidalia Onion Rice Pilaf
Creamy Macaroni and Cheese
Roasted Garlic Boursin Cheese Mashed Potatoes
Penne Pasta with Roasted Garlic Alfredo

Select Two Desserts:

Seasonal Fruit Cobbler with Fresh Whipped Cream
Chocolate Cake
Southern Style Banana Pudding
New York Style Cheese Cake
Decadent Chocolate Brownies

Carolina BBQ

Garden Salad with Tomatoes, Cucumbers and Croutons

Carolina Red Skin Potato Salad

Creamy House-Made Cole Slaw

Oven Smoked BBQ Chicken (White Meat)

Carolina Pulled Pork with Tangy BBQ Sauce

Creamy Macaroni and Cheese

Corn on the Cob

Home Style Baked Beans

Corn Bread with Sweet Butter

Dessert – Seasonal Fruit Cobbler with Fresh Whipped Cream and Southern Style Banana Pudding

Southern Specialty

Garden Fresh Mixed Greens with Tomatoes, Cucumbers, Cheddar Cheese and Bacon

Southern Style Potato Salad

Buttermilk Fried Chicken

Honey Baked Ham with Brown Sugar Glaze

Creamy Macaroni and Cheese

Sautéed Green Beans with Sundried Tomato Butter

Buttermilk Ranch Mashed Potato with Gravy

Cornmeal Fried Okra

Corn Bread with Cinnamon Butter

Dessert – Seasonal Fruit Cobbler with Fresh Whipped Cream

A Taste of Italy

Classic Caesar Salad with Parmesan Herb Croutons

Antipasto Pasta Salad

Chicken Parmesan **or** Italian Herb Crusted Chicken

Sausage Lasagna

Penne Pasta with Creamy Roasted Garlic Alfredo

Roasted Zucchini and Squash with Olive Oil

Garlic Bread Sticks

Dessert – Tiramisu and Cannoli

Tex-Mex

Chicken Enchilada Soup

Tri colored Corn Chips

Salsa, Sour cream, Guacamole, Cheddar Cheese, Pickled Jalapenos, Shredded Lettuce, Diced Tomatoes

Ground Taco Beef and Grilled Chicken Fajita

Roasted Peppers and Onions

Saffron Rice

Refried Beans

Hard and Soft Taco Shells

Churros and Cinnamon Sopapillas With Warm Chocolate Sauce

Deli and Soup

Mixed Greens Salad with Tomatoes and Cucumbers

Ranch and Italian Dressing

Home Made Potato Chips

Carolina Red Skin Potato Salad

Southern Macaroni Salad

Hearty Chicken Noodle

Tomato Bisque

Deli - Market Display of Sliced Meats Including Smoked Turkey, Honey Baked Ham, and Roast Beef Served with Swiss, Provolone, and American Cheese, Leaf Lettuce, Sliced Tomatoes, Onions, Dill Pickle Spears, Mustard, Mayonnaise, Horseradish Cream, Assorted Breads

Dessert - Fresh Baked Cookies

Chilled Plated Lunch

Plated Lunch Entrees are served with:
Fresh Baked Dinner Rolls and Dessert. Pre-set Sweetened Iced Tea and Water

Vegan Avacado

Ciobatta Toast topped with avacado spread, sliced tomatoes, alfalfa sprouts, lemon vinagarette and Mixed green salad

Vegetarian Sandwich

Muti-grain bread, tomato, cucumber, avacado,roasted peppers, boursin cheese spread and mixed green salad

Chef's Salad

Seasonal Mixed Greens with Julienne Turkey and Ham, Cheddar Cheese, Tomato, Egg, Cucumber, and Croutons

Flaky Croissant Sandwich

Chicken Salad **or** Tuna Salad with Lettuce and Tomato
Served on a Soft Croissant with Pasta Salad and Kettle Style Chips

Crisp Caesar Salad

Entrée Caesar Salad with Crisp Romaine Lettuce, Parmesan Cheese and Herb Croutons

With One of the Following:

- 4 oz. Sliced Marinated Sirloin Steak
- 4 oz. Lemon Grilled Salmon
- 3-4 oz. Garlic Lemon Shrimp Skewer
- 5 oz. Southern Fried Chicken Strips
- 5 oz. Herb Marinated Grilled Chicken

Dessert Selection (Choose 1)

Chocolate Cake, Chocolate Mousse, Red Velvet, New York Style Cheese Cake, or Pecan Pie

Hot Plated Lunch

Plated Lunch Entrees are served with:
House Salad, chef's choice of Seasonal Vegetable,
Fresh Baked Dinner Rolls and Dessert. Pre-set Sweetened Iced Tea and Water

6oz Grilled Flank Steak

Blue cheese mashed potatoes, red wine sauce

Seared Salmon

Cilantro infused Jasmine Rice and Mango Salsa

Center Cut Pork Loin

With Sweet Potatoes And Cranberry Compote

Vidalia Onion Meat Loaf

With Roasted Garlic Mashed Potatoes and Wild Mushroom Gravy

Herb Grilled Chicken Breast

With Cheddar Cheese Yellow Grits, Garlic Cream Sauce

Buttermilk Fried Chicken Breast

Creamy Ranch Mashed Potatoes And Country Gravy

Vegetarian pasta

Three cheese ravioli, pesto cream sauce and garlic bread

Vegan Tofu Scramble

Tofu, peppers, onions, mushrooms, broccoli, quinoa, fresh herbs, tomato slices



Cornmeal Crusted Doko Farms Pork Chop

\$Market

With Grilled Georgia Peach, Black Currant and Roasted Onion Relish, Southern Style Country Grit - Stone Ground Creamy Yellow Grit with Country Butter, Green Onion, Artisan Cheddar Cheese and Crispy Berkshire Pork Belly and Chefs Choice Vegetable Based on the Season

Dessert Selection (Choose 1)

Espresso Brownie, Strawberry Shortcake, Chocolate Mousse, or Pecan Pie

Dinner Table

To ensure quality of food all Dinner Tables are only allowed a 90 minute maximum. Tables are designed for a minimum of 35 People. Any guarantee that falls below 30 will be subject to a \$150 surcharge. All Dinner Tables are served with Pre-set Sweetened Iced Tea and Water

Southern Specialty

Crisp Iceberg Lettuce with Crispy Applewood Smoked Bacon, Cheddar Cheese, Croutons, Tomato, Cucumber and Sweet Vidalia or Buttermilk Ranch Dressing

Southern Style Cole Slaw

Buttermilk Ranch Mashed Potato with Gravy

Fried Green Tomatoes with Goat Cheese and Roasted Red Peppers

Seasonal Vegetable Medley

Corn Bread and Rolls

Select Two:

Select Three:

Buttermilk Fried Chicken Breast

Chicken Bog with Smoked Sausage

Bourbon Barbequed Grilled Chicken Breast with Peach Relish

Beer Battered Cod with Fresh Lemons and Tartar Sauce

Herb Roasted Pork Loin with Bacon Gravy

Pulled Pork with Carolina BBQ Sauce

London Broil with Grilled Vidalia Onions and Mushrooms

Shrimp and Grits

Dessert - Peach Cobbler with Fresh Whipped Cream and Red Velvet Cake

Tex-Mex

Chicken Enchilada Soup

Tri colored Corn Chips

Salsa, Sour cream, Guacamole, Cheddar Cheese, Pickled Jalapenos, Shredded Lettuce, Diced Tomatoes

Grilled Flank Steak and Grilled Chicken Fajita

Roasted Peppers and Onions

Saffron Rice

Refried Beans

Hard and Soft Taco Shells

Churros and Cinnamon Sopapillas With Warm Chocolate Sauce

Beach Fare

Tropical Fruit Display with Coconut Yogurt Sauce
Mixed Greens with Raspberry Vinaigrette
Roasted Corn Salad with Peppers, Onions and Fresh Cilantro
Saffron Rice
Green Beans with Sundried Tomato Butter
Herb Roasted Potatoes with Fresh Parsley
Assorted Dinner Rolls with Butter

Select Two:

Select Three:

Chipotle Citrus Pulled Pork
Jerk Grilled Chicken Breast with Papaya Salsa
Grilled Mahi-Mahi with Caramelized Pineapple and Coconut Lime Sauce
Chili Rubbed Sliced Sirloin with Sweet Onions and Garlic
Blackened Salmon with Roasted Pepper Burre Blanc
Steamed Pale Ale Peel and Eat Shrimp
Pineapple Glazed Sliced Pork Loin
Grilled Chicken with Coconut Mango Sweet and Sour

Desserts - Key Lime Pie, Chocolate Opera Cake and Wild Berry Charlotte

A Taste of Italy

Classic Caesar Salad with Parmesan Herb Croutons
Caprese Salad with Pesto Dressing

~Select two~

Chicken Parmesan
Italian Herb Crusted Chicken
Egg Plant Parmesan
Sausage Lasagna
Vegetarian Lasagna

Penne Pasta with Creamy Roasted Garlic Alfredo
Roasted Zucchini and Squash with Olive Oil
Garlic Bread Sticks
Dessert - Tiramisu and Cannoli

Locally Sourced Dinner Table

Baby Spinach Salad with Organic Boiled Egg, Red Onion and Warm Bacon Vinaigrette

Orzo Pasta Salad with Sundried Tomatoes, Country Mix Olives, Rocket Pesto and Shaved Asiago

Grilled Baby Heirloom Vegetables with Charred Feta and Lemon Herb Vinaigrette

Marinated "Painted Hills Farms" Flank Steak Topped with a Caramelized Mushroom Ragout

Locally Caught Pan Seared Blackened Catfish Topped with Roasted Corn, Tomato and Black Bean Relish

"Painted Hills Farms" Slow Roasted Country Pork Ribs with Glazed House Made Chipotle Mango BBQ Sauce

Chefs Choice Vegetable - Based on the Season

"Yellow Finn" Potato Au Gratin with Artisan Cheese and Fresh Chives

Locally Sourced Bread and Dinner Rolls

Dessert - 100% Organic Caramel Flan with Locally Grown Assorted Berries

Plated Dinner

Plated Dinners are served with: House Salad, chef's choice of Seasonal Vegetable, Fresh Baked Dinner Rolls, and Dessert. Pre-set Sweetened Iced Tea and Water

8oz Filet Mignon

Bleu Cheese Potato Gratin, Pinot sauce

10oz Ribeye

Buttermilk Ranch Mashed Potatoes, aujus

10oz Grilled NY Strip

Twice Baked Potato, Red Wine Demi-Gloss

Cajun Spiced Grilled Chicken Breast

Smoked Sausage, Shrimp Jambalya, Roasted Pepper Burre Blanc

Jerk Spiced Filet of Salmon

Wild Rice Pilaf, Pineapple Salsa

10oz Center Cut Pork Loin

Cranberry, Cornbread Stuffing, Bacon Gravy

Southern Chicken Saltimbocca

With Herb Yellow Cheese Grits and Country Ham, Provolone and Dijon Sauce

8oz Grilled Chicken Breast

Asiago Cheese Mashed Potatoes, French Onion Demi- Gloss

Vegatarian pasta

Seasonal vegetable premaveria, cavatapi pasta

Vegan Tofu Scramble

Tofu, peppers, onions, mushrooms, broccoli, quinoa, fresh herbs, tomato slices

Make it a Duet

5oz Chicken Breast

4oz Crab cake

4oz Salmon Filet

Shrimp Skewer

Dessert Selection (Choose 1)

Espresso Brownie, Strawberry Shortcake, Red Velvet, Cheese Cake, or Pecan Pie

Reception Table

Pricing reflects one piece of each item per person. Tables are intended for a maximum of one hour service. For each additional 30 minutes a \$8 per person charge will apply.

Reception Tables are designed for a minimum of 50 people –

Any guarantee that falls below 50 will be subject to a \$150 surcharge

Trays and Displays

International Cheese Display with Fruit Garnish & Assorted Breads and Crackers

Garden Fresh Vegetables with Ranch, Blue Cheese and French Onion Dips

Attended Carving Station - Each Station will include an Attendant for 1 Hour. All Carved Meats are served with Sliced Soft Rolls and Accompaniments

~Select One~

Roast Baron of Beef with Creamy Horseradish

Roasted Turkey with Cranberry Sauce

Bacon Wrapped Pork Loin with Peach Relish

Pit Roasted Ham with Honey Glaze

Hors d'œuvres

~Select Three~

Golden Chicken Tenders with Honey Mustard Sauce

Pepper Jack and Grilled Chicken Quesadillas

Spring Rolls with Plum Sauce

Pimento Cheese "Cream Puffs"

Prosciutto Wrapped Asparagus

Bleu Cheese Tartlet with Sugared Grapes

Roasted Red Pepper Hummus with Pita Bread

Dessert Display

Chef's Choice of Mini Assorted Desserts

Reception Table Enhancements

Reception Table Enhancements are priced to be sold with the Reception Table Package and has a 50 person minimum requirement. (*) Denotes stations that require a culinary attendant at an additional charge of \$75 per attendant per hour if guaranteed guest count is below 150

Macaroni and Cheese Bar*

Made To Order Cavatappi Pasta with Assorted Toppings to Include:
Crispy Applewood Smoked Bacon, Andouille Sausage, Crab Meat, Sautéed Mushrooms, Caramelized Onion, Spinach and Assorted Cheeses

Shrimp and Grits Martini Bar

Creamy Stone Ground Yellow Grits, Marinated Shrimp, Parmesan Cheese, Fresh Chives and Andouille Sausage

Dessert Station

Mini Dessert Shooters, Mini Cheesecakes, Mini Cupcakes, Cake Pops and Assorted Pastries

Pasta Station*

Penne Pasta and Three Cheese Ravioli with Basil Infused Tomato Sauce, Roasted Garlic Alfredo
Black Olives, Parmesan Cheeses, Diced Tomatoes, Fresh Herbs, Grilled Chicken, Italian Sausage, Marinated Shrimp, Sautéed Mushrooms, Spinach, Fresh Garlic Herb Infused Olive Oil and Baked Garlic Bread

Fajita Bar

Crisp Corn Chips, Soft Flour Tortillas, Marinated Beef, Grilled Chicken, Warm Queso, Sliced Jalapeños, Green Onions, Diced Tomatoes, Sour Cream, Guacamole, Refried Beans, Black Olives and Salsa

Caesar Salad Station*

Tossed To Order Caesar Salad with Crisp Romaine, Diced Tomatoes, Zesty Caesar Dressing, Grilled Salmon, Herb Grilled Chicken or Citrus Marinated Shrimp Topped with Garlic Crostini and Grated Parmesan Cheese

Reception Table Displays

A minimum of 25 guests is required for Reception Table Displays.

Pricing reflects per person

Vegetable Crudité Display

Garden Fresh Vegetables
With French Onion Dip and Ranch Dressing

Fresh Fruit Display

Seasonal Selection of Sliced Fruits and
Berries

Southern Antipasto Display

Capicola, Hummus, Pimento Cheese, Pickled
Vegetables, Herb Biscuit Crostini, and
Caramelized Onion Orange Marmalade Jam

Mediterranean Display

Hummus, Kalamata Olives, Roasted Eggplant
and Feta Dip, Roasted Peppers, Marinated
Vegetables, Herb Flat Bread and Pita Chips

Mini Desserts and Chocolate Strawberries

Grilled Vegetable Display

Marinated and Grilled Vegetables
with Flat Breads and Hummus

Mini Cocktail Wrap Display

Tomato and Spinach Tortilla Wraps
Rolled with Assorted Cheeses and Deli Meats

International & Domestic

Cheese Display

Fresh Fruit Garnish, Crackers
and Sliced Baguette

Seafood Display

Peel and Eat Shrimp, Cocktail Crab Legs,
Oysters on the Half Shell, Lemons, Crackers,
Cocktail Sauce, Horseradish

Roasted Beef Tenderloin Display

Garlic, Rosemary and Peppercorn Crusted
Beef Tenderloin, Served Cold with Whole
Grain Mustard, Vidalia Onion Jam, Roma
Tomatoes, Gherkin Pickles, Green Tomato
and Cilantro Chutney

Hot Canapés

All Canapés Sold in 50 Piece Quantities

Mini Crab Cake with Remoulade

Crab Stuffed Mushrooms

Flaky Spinach and Feta Phyllo Triangles (Spanakopita)

Chicken Teriyaki Satay

Smoked Chicken Sliders with Carolina Gold BBQ sauce

Chicken Tempura with a Sesame Dipping Sauce

Vegetable Spring Rolls

Brie Raspberry en Croute Phyllo with Almond

Golden Chicken Tenders With Honey Mustard Sauce

Mac n cheese bites

Asparagus and Asiago in Phyllo

Grilled Chicken Pepper Jack and Quesadillas

Mini Chicken Cordon Blue Bites

Buffulo Style Chicken Wings

Cold Canapés

All Canapés Sold in 50 Piece Quantities

Jumbo Peeled Shrimp With Lemon Cocktail Sauce

Herb Roasted Sirloin on Baguette with
Caramelized Onion and Creamy Gorgonzola

Smoked Salmon mousseline on cucumber

Grilled Mediterranean Chicken in Phyllo Cups

Asian Spiced Chicken on a Wonton with Wasabi Aioli

Tarragon Chicken Salad, Red Grapes and Walnuts in Phyllo Cup

Prosciutto Wrapped Asparagus

Olive Tapenade Roasted Tomato Bruschetta

Tomato basil mozzarella Crostini

Pimento Cheese "Cream Puffs"

Bleu Cheese Mousse Tartlet With Sugared Grapes

Caramelized Apple, Onion and Goat Cheese Tartlet

Roasted Red Pepper Hummus Served with Pita Bread Points

Action Stations

All Action Stations require a Culinary Attendant at an additional charge of \$75 per attendant per hour.
All Carving Stations are served with petite rolls

Roast Steamship of Beef with Au Jus and Horseradish Sauce

Serves 175

Slow Roasted Succulent Pig

With Carolina BBQ Sauce and Bourbon BBQ Sauce

Serves 100

Roast Baron of Beef with Creamy Horseradish Sauce

Serves 75

Roasted Turkey with Cranberry Orange Compote

Serves 75

Pit Roasted Ham with Honey Glaze

Serves 50

Bacon Wrapped Pork Loin with Peach Relish

Serves 25

Rosemary and Sea Salt Roasted Strip Loin

Serves 25

Slow Roasted Prime Rib of Beef

With Creole Mustard Sauce and Horseradish Sauce

Serves 25

Banquet Beverages

All Bars require a Bartender (1 per 100 attendees) at an additional charge of \$125 per Bartender (3 hour service)

Signature Cocktails are available, ask your Catering Sales Manager for customized drink options

House Bar

DOMESTIC BEER	IMPORT BEER	CRAFT BEER	LIQUOR	WINE
Budwieser	Corona	2 Local Craft Selections	Smirnoff Vodka	House Cabernet
Bud Lite	Amstel Lite		Cruzan Rum	House Merlot
Michelob Ultra			Beef Eaters Gin	House Chardonay
Miller Lite			El Toro Tequila	House White Zinfandel
Yeungling Lager			Canadian Club	
			Jim Beam	
			Dewars	

Premium Bar

DOMESTIC BEER	IMPORT BEER	CRAFT BEER	LIQUOR	WINE
Budwieser	Corona	2 Local Craft Selections	Tito's Vodka	Cabernet
Bud Lite	Amstel Lite		Bacardi Rum	Merlot
Michelob Ultra			Bombay Sapphire	Chardonay
Miller Lite			Jose Cuervo Gold	White Zinfandel
Yeungling Lager			Crown Royal	Pinot Grigio
			Jack Daniels	
			Johnny Walker Black	

Keg Beer Bar

Selection:	Domestic	Import