

# Catering Menus

Conference Services  
Trident Technical College



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<http://www.tridenttech.edu/about/locations/conference/index.htm>



# Breakfast Buffets

All Breakfasts Include:  
Regular and Decaffeinated Coffee with Appropriate Condiments  
Chilled Orange Juice and Iced Water

## **Buffet Breakfast #1**

### ***Taco Bar***

Flour Tortillas  
Scrambled Eggs  
Bacon Bits  
Breakfast Potatoes  
Shredded Cheddar Cheese, Sour Cream, Pico De Galo  
Jalapenos & Salsa  
**\$15.95**

## **Buffet Breakfast #2**

Bacon ,Egg and Cheese Biscuits  
- or -  
Sausage, Egg & Cheese Biscuits  
- or -  
French Toast Bread Pudding  
Crispy Spiced Breakfast Potatoes  
Seasonal Fruit & Berry Display  
**\$18.00**

## **Buffet Breakfast #3**

Scrambled Eggs  
Crispy Bacon or Sausage  
Creamy Grits with Cheddar Cheese on the Side  
Warm Biscuits with Butter & Assorted Jellies  
Seasonal Fruit & Berry Display with a Sweetened Yogurt Sauce  
**\$23.95**  
Substitute Turkey Sausage or Bacon for \$1.95 extra  
Substitute Frittata for \$2.00 extra



# Continental Breakfast

## **Conference Continental Breakfast**

Assorted Bagels with Cream Cheese, and  
Assorted Seasonal Breakfast Breads

**\$13.95**

### **Add On's**

Hard Boiled Eggs

\$1.50

Oatmeal with brown sugar, raisins , and milk

\$1.95

Biscuit Bar with flavored butters, honey , and jams

\$1.95

Cinnamon and Raisin Bread Pudding or  
French Toast Bread Pudding with Warm Syrup

\$1.95

Biscuits and Sausage Gravy

\$2.95

Mini Vegetable Quiches

\$2.95

Sausage, Egg, and Cheese Biscuits

\$2.95

Yogurt with granola and Fresh Fruit

\$2.95

Sliced Fruit and Berries

\$3.95

Smoked Salmon with Cream Cheese, Capers, Red onions, and Tomatoes

\$6.95

Shrimp and grits

\$7.95

Cranberry or Apple Juice

\$1.50

All Breakfasts Include:

Regular and Decaffeinated Coffee with Appropriate Condiments

Chilled Orange Juice and Iced Water



# Break Packages

## **Break Package #1**

### **Yogurt Bar**

Including: Fresh Berries, Granola, Nuts and Honey  
Regular and Decaffeinated Coffee  
with Appropriate Condiments  
Chilled Orange Juice and Water  
**\$9.95**

## **Break Package #2**

Granola Bars  
Sliced Fruit and Berries  
Regular and Decaffeinated Coffee  
with Appropriate Condiments  
Chilled Orange Juice and Water  
**\$12.95**

## **Break Package #3**

Brownies  
Assorted Cookies  
Assorted Canned Sodas and Bottled Water  
Sweetened and Unsweetened Iced Tea  
**\$12.95**

## **Break Package #4**

Granola Bars  
Candy Bars  
Assorted Sodas and Bottled Water  
Sweetened and Unsweetened Iced Tea  
**\$14.95**



# Beverage Packages

## **Beverage Package #1**

Regular, Decaffeinated Coffee,  
Iced Tea and Hot Tea  
with Appropriate Condiments  
**\$6.50**

## **Beverage Package #2**

Regular, Decaffeinated Coffee,  
Iced Tea and Hot Tea  
with Appropriate Condiments  
Assorted Chilled Juices and Water  
**\$7.50**

## **Beverage Package #3**

Regular, Decaffeinated Coffee,  
Iced Tea and Hot Tea  
with Appropriate Condiments  
Assorted Cans of Soda  
**\$9.00**

## **Coffee Break #4**

Regular & Decaffeinated Coffee  
with Appropriate Condiments  
Chilled Water  
**\$3.00**

### *All Break Packages:*

*Service is provided for up to 1 Hour,  
each additional hour or portion of an hour is an additional \$1.50 per person*



# All Day Packages

## Package #1

### Conference Continental Breakfast

Assorted Bagels with Cream Cheese, and  
Assorted Seasonal Breakfast Breads  
Regular and Decaffeinated Coffee with Appropriate Condiments  
Chilled Orange Juice and Water

### Any Limited Service Buffet Option

Deli Buffet  
Taco Bar  
Soup and Salad Bar

### PM Break (1 hr.)

Brownies  
Assorted Cookies  
Assorted Canned Sodas and Bottled Water  
Sweetened and Unsweetened Iced Tea

\*This is a limited service menu utilizing  
plastic plates, cups, and utensils

**\$33.95**



# All Day Packages

## Package #2

### **Conference Continental Breakfast**

Assorted Bagels with Cream Cheese, and  
Assorted Seasonal Breakfast Breads  
Yogurt Bar

Regular and Decaffeinated Coffee with Appropriate Condiments  
Chilled Orange Juice and Water

### **AM Break (1 hr.)**

Fresh Sliced Seasonal Fruits  
Assorted Granola Bars

Regular and Decaffeinated Coffee with Appropriate Condiments  
Chilled Orange Juice and Water

### **Build Your Own Buffet**

Choose Your Buffet –  
Refer to Traditional Buffets for Options

### **PM Break (1 hr.)**

Brownies  
Assorted Cookies  
Assorted Canned Sodas and Bottled Water  
Sweetened and Unsweetened Iced Tea

1 Entrée Buffet \$55.95    2 Entrée Buffet \$60.95    3 Entrée Buffet \$66.95



# A La Carte Items

## **Beverage**

Coffee/gallon	\$34.50
Lemonade/gallon	\$30.95
Ice Tea/ gallon	30.95
Soda/each	\$2.95
Bottled Water/each	\$2.95
Cranberry or Apple Juice/each	\$2.50

## **Pastries and Breads**

*(by the dozen)*

Assorted Danishes	\$33.95
Assorted Bagels	\$33.95
Assorted Muffins	\$38.50
Croissants	\$32.95
Granola Bars	\$28.95
Cookies	\$29.95
Brownies	\$29.95





# Boxed Lunches

## **Boxed Lunches: \$14.50**

**Minimum Quantities May Apply**

All Boxed Lunches Include Sweet and Unsweet Tea, Water

***Add Sodas and Bottled Water for an additional \$1.95 per lunch***

**Chef's Choice Dessert and  
Choice of Two Sides**

### ***Side Items***

Seasonal Vegetable and Olive Oil Pasta Salad

Fresh Fruit Salad

Southern Style Potato Salad with Fresh Herbs

Tomato Cucumber Salad

Veggie and Bean Salad

***\*Sides will be the same on all lunches***

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### **Beef Tenderloin Ciabatta Sandwich**

Roasted Beef Tenderloin with Grilled Portobello Mushrooms,  
Roasted Red Peppers, Fontina Cheese and Garlic Parmesan Mayonnaise  
on a Ciabatta Roll

### **Smoked Turkey Baguette**

Smoked Breast of Turkey with Romaine Lettuce,  
Roma Tomatoes and Gruyere Cheese with Dijon Mustard Mayo  
on a French Baguette

### **Chicken Salad Sandwich**

Chicken Salad Sandwich with Lettuce Tomato and Mayo on a Croissant

### **Grilled Veggie Wrap**

Grilled Vegetable Wrap with Hummus, Mixed Greens, Roasted Red Peppers  
and Onions and Carrots



# Boxed Lunches

## **Ham and Swiss**

Sliced Ham with Romaine Lettuce, Roma Tomatoes and Swiss Cheese with Dijon Mustard Mayo on a French Baguette

## **Tuna Salad Croissant**

Tuna Salad Sandwich with Lettuce and Tomato and Mayo on a Croissant

## **Ham and Pimento Salad Croissant**

Baked Croissant Filled with a Ham and Pimento Salad

## **Asian Marinated Grilled Beef Salad**

Marinated and Grilled Shoulder Tender of Beef over Mixed Greens;  
With Grilled Red Onions, Blue Cheese,  
Toasted Sesame Soy Vinaigrette

## **Traditional Salad Nicoise**

Grilled Yellow fin Tuna over Mixed Greens;  
served with Steamed New Potatoes,  
Diced Tomato, Kalamata Olives, Steamed Haricot Vert and  
Hard Boiled Egg; Served with Dijon Vinaigrette

## **Duvall's Special Salad**

Salad of Mixed Baby Greens with Tomatoes, Candied Pecans,  
Crumbled Goat Cheese and Balsamic Vinaigrette



# Limited Service Buffets

## **Deli Buffet**

Assorted Deli Style Sandwiches and Wraps  
Southern Style Potato Salad  
Classic Coleslaw  
Assorted Cookies  
Sweet and Unsweet Iced Tea  
Ice Water  
Assorted Canned Soda

\$17.95

## **Taco Bar**

Soft Shell Tortillas with Seasoned Ground Beef  
Toppings Include: Cheddar Cheese, Shredded Lettuce, Guacamole,  
Black Bean and Corn Salsa, Pico De Gallo, Chipotle Sour Cream and  
Pickled Jalapenos  
Assorted Cookies  
Sweet and Unsweet Iced Tea  
Ice Water

\$17.95

*Add Seasoned Shredded Chicken: +\$3.00pp*  
*Add Roasted Garlic and Sriracha Shrimp: +\$7.00pp*  
*Add Grilled Cilantro Lime Mahi Mahi: +\$11.00pp*

***Limited service buffets utilize plastic plates, cups, and utensils as well as self-serve beverage stations.***



# Limited Service Buffets

## Soup and Salad Buffet

Salad Bar with Mixed Baby Greens and Chopped Crisp Romaine  
Toppings of Cucumber, Tomato, Carrot, Roasted Red Pepper, Shaved  
Red Onion, Croutons, and Shredded Parmesan

### Dressings: Pick Two

Caesar, Balsamic Vinaigrette, Ranch, Raspberry Vinaigrette,  
Toasted Sesame Seed Vinaigrette, Honey Mustard

### Soups: Pick Two

Creamy Tomato Bisque  
Chicken Tortilla  
Italian Wedding  
Chicken Corn Chowder

Assorted Cookies

Sweet and Unsweet Iced Tea  
Ice Water

\*This is a limited service buffet

**\$17.95**

*Add Grilled Sliced Chicken: +\$3.00pp*

*Add Grilled Shrimp: +\$7.00pp*

*Add Additional Soup: +\$3.00pp*

***Limited service buffets utilize plastic plates, cups, and utensils as well  
as self-serve beverage stations.***



# Served Lunch

## SERVED LUNCH

### #1

Artisanal Baby Greens with Sharp Cheddar Cheese, Split Cherry Tomatoes, Cornbread Croutons served with an Applewood Smoked Bacon Vinaigrette

Skillet Seared Lemon Infused Chicken Breast with Sweet and Sour Red Pepper Relish  
Parmesan and Chive Local Grit Cake and Country Ham and Caramelized Onion Brussels Sprouts

Citrus Infused Pound Cake with Seasonal Fruit Compote and Vanilla Whipped Cream

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons  
**\$30.00**

## SERVED LUNCH

### #2

Mixed Baby Greens with Apples, Bleu Cheese, Candied Pecans  
Served with an Herb Vinaigrette

Pecan Encrusted Chicken Breast with Tupelo Honey Mustard Glaze  
Served Goat Cheese Whipped Potatoes & Haricot Vert with Blistered Cherry Tomatoes

Dark Chocolate Praline Cheesecake, Praline Graham Crust and Caramel Sauce

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons  
**\$30.00**



# Served Lunch

## **SERVED LUNCH**

### **#3**

Crisp Romaine, Cucumbers, Tomato, Kalamata Olive, Roasted Red Pepper,  
Greek Feta dressing

Summer Herb Roasted Chicken Breast, Caper Puttanesca,  
Olive oil Crushed Potato, Lemon scented Asparagus

Classic Tiramisu: Espresso soaked lady Fingers, Mascarpone Cream,  
Cocoa Dusted

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons  
**\$30.00**

## **SERVED LUNCH**

### **#4**

Southwest Mixed Greens, Charred Sweet Corn, Marinated Red Beans, Sharp  
Cheddar Cheese, with Chipotle Lime Vinaigrette

Coriander and Lime Marinated Grilled Chicken, Roasted Tomato Coulis, Fire  
Roasted Corn and Poblano Quinoa Rice Pilaf

Banana Fosters Cheesecake with a Nilla Wafer Crust

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons  
**\$30.00**



# Served Lunch

## SERVED LUNCH

### #5

Edisto Salad with Match Stick Granny Smith Apple,  
Frosted Almonds, Sundried Cranberries  
Served with a Tangerine Vinaigrette

Petite Chimichurri Marinated Beef Filet  
Brown Butter Roasted Cauliflower with Pickled Red Onion and  
Spiced Sweet Potato Puree

Key Lime Pie and Strawberry Sauce

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons

**\$35.00**

## SERVED LUNCH

### #6

Romaine and Baby Arugula Salad, Shaved Yellow Beets,  
Pickled Green Tomato,  
Crumbled Goat Cheese served with a Herb Vinaigrette

Poblano Lime Seared Mahi Mahi  
Fire Roasted Tomato Red Rice and Coriander Scented Haricot Vert

Dark Chocolate Mousse Torte with Raspberry Coulis

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons

**\$35.00**



# Traditional Buffets

## **All Buffets Include:**

Sweetened and Unsweetened Iced Tea, and Iced Water with Lemons

**Choice of:**

One Salad,

One Starch,

One Vegetable,

Artisan Rolls or Garlic Bread and

One Dessert

### **Salads**

Mixed Greens with Goat Cheese, English Cucumbers and Tomatoes Served with either Balsamic Vinaigrette or Pesto Buttermilk Dressing

Hearts of Romaine with Sliced Red Onion, Marinated Artichoke Hearts and Slice Kalamata Olives served with Red Wine Herb Vinaigrette

Classic Caesar Salad with Hearts of Romaine, Garlic Croutons, Grated Parmesan Cheese and Caesar Dressing

Panzanella Salad with Fresh Roma Tomatoes, Fresh Basil, Mozzarella, Balsamic Vinegar, Extra-Virgin Olive Oil (\$1.00 pp)

### **Vegetarian Entree**

Vegetable Lasagna

Slow Cooked Vegetable Gumbo

### **Seafood Entree**

Penne with Shrimp, Tomato, and White Wine Basil Cream Sauce

Baked Salmon with a Dill Crème Fraiche Sauce

Salmon with a Soy Marinade

Sautéed Shrimp and Coarse-Grained Yellow Grits with a Lobster Parmesan Cream Sauce





# Traditional Buffets

## **Chicken Entree**

- Chicken Penne Alfredo
- Roasted Chicken with Roasted Red Peppers, basil, and Goat Cheese
- Greek Chicken with Marinated Artichokes and Olives
- Honey Dipped Fried Chicken
- Santa Fe Chicken with Black Beans, Corn in a Tomato Broth
- Lemon Herb Roasted Chicken
- Carolina Mustard Barbecued Chicken
- Seared Breast Of Chicken with a Wild Mushroom Cream Sauce
- Roasted Chicken with a Creole Cream Sauce
- Rosemary Grilled Chicken Breast

## **Beef Entree**

- Lasagna
- Home-style Meatloaf with Pan Gravy
- Slow Roasted Sirloin with a Tarragon Demi-Glaze (+\$2.00pp)
- Roasted Tenderloin of Beef with Mushroom Demi Sauce (+\$4.00pp)
- Beef Tenderloin Tips Bourguignonne with Button Mushrooms (+ \$2.00pp)

## **Pork Entree**

- Pulled Pork BBQ
- Thick Sliced Sugar Cured Ham
- Rosemary Roasted Pork Loin with a Coarse-Grained Mustard Cream Sauce
- Herb Roasted Pork Loin with Apple Chutney

- 1 Entrée Buffet  
\$22.95
- 2 Entrée Buffet  
\$28.95
- 3 Entrée Buffet  
\$34.95



# Traditional Buffets

## **Vegetables**

Grilled Asparagus  
Julienne Vegetables  
Roasted Root Vegetables  
Haricot Verts  
Sautéed Green Beans with Garlic  
Country Style Green Beans  
Corn and Red Pepper Succotash  
Ratatouille  
Grilled Zucchini and Squash  
Baby Carrots  
Medley Of Grilled Vegetables  
Blue Cheese Cole Slaw  
Brussel Sprouts  
Buttered Corn  
Wild Mushroom Ragout

## **Starch**

Low Country Wild Rice Medley  
Carolina Gold Rice Pilaf  
Vegetable Cous Cous  
Buttermilk Mashed Potatoes  
Rosemary Roasted Red Bliss Potatoes  
Garlic Mashed Potatoes  
Sweet Potato Hash  
Baked Macaroni and Cheese

*Add \$2.00pp for each additional Vegetable or Starch*

## **Dessert**

Cookies or Brownies  
Chocolate Chip Bread Pudding with Bourbon Crème Anglaise  
Hot Peach Cobbler with Cinnamon Whipped Cream  
Hot Apple Crisp with Cinnamon Whipped Cream  
Flourless Chocolate Cake (Gluten Free)  
Classic Carrot Cake with Cream Cheese Frosting  
Cheesecake with Strawberry Compote

***Add \$3.00pp for each Additional Dessert***



# Served Dinner

## **SERVED DINNER**

### **#1**

Salad of Mixed Baby Greens, Roma Tomatoes, Cucumbers, Crumbled Goat Cheese served with Classic Balsamic Vinaigrette and House Baked Rolls with Whipped Butter

Pan Seared Breast of Chicken with Rosemary Pan Gravy  
Sautéed Vegetable Medley  
Low Country Wild Rice

Classic Carrot Cake with Cream Cheese Frosting

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons  
Regular and Decaffeinated Coffee with Appropriate Condiments

**\$40.00**

## **SERVED DINNER**

### **#2**

Classic Caesar Salad with Hearts of Romaine, Garlic Croutons, and Grated Parmesan Cheese served with House-Made Caesar Dressing and House Baked Rolls with Whipped Butter

Seared Breast of Chicken with a Wild Mushroom Cream Sauce  
Sautéed Medley of Seasonal Vegetables  
Lemon Herb Couscous with Fresh Herbs and Red Bell Peppers

New York Style Cheesecake with Fresh Strawberry Compote

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons  
Regular and Decaffeinated Coffee with Appropriate Condiments

**\$40.00**



# Served Dinner

## **SERVED DINNER**

### **#3**

Edisto Salad with Baby Lettuces, Pear and Apples, Goat Cheese, and Pecans served with Herb Vinaigrette and House Baked Rolls with Whipped Butter

Herb-Marinated and Grilled Breast of Chicken with a Fresh Herb Veloute  
Haricot Vert and Julienne Red Bell Peppers  
Mashed Yukon Gold Potatoes

Chocolate Gateau garnished with Fresh Raspberries

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons  
Regular and Decaffeinated Coffee with Appropriate Condiments

**\$40.00**

## **SERVED DINNER**

### **#4**

Sweet Corn Bisque with Chive and Lemon Marinated Crab  
and House Baked Rolls with Whipped Butter

Garlic and Thyme Grilled Salmon with Local Mushroom Ragout  
Roasted Zucchini Baton and Red Bell Pepper and Cajun Roasted Red Bliss Potato

Classic Red Velvet Cake with Cream Cheese Icing

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons  
Regular and Decaffeinated Coffee with Appropriate Condiments

**\$50.00**



# Served Dinner

## **SERVED DINNER**

### **#5**

Artisanal Baby Greens, Shaved Manchego, Split Cherry Tomato, Crispy Gold Beets served with Champagne Vinaigrette and House Baked Rolls with Whipped Butter

Shallot and Rosemary Grilled Filet of Beef  
Pimento Cheese Whipped Potatoes and Roasted Asparagus  
And Sweet and Sour Peppadew Peppers

Mango Cheesecake with Coconut Graham Crust and Blackberry Coulis

**\$54.00**

## **SERVED DINNER**

### **#6**

Romaine and Arugula Salad, Golden Tomato, Caramelized Fennel, Crumbled Goat Cheese served with Lemon Poppy Seed Vinaigrette and House Baked Rolls with Whipped Butter

Skillet Seared Grouper with Bay Infused Beurre Rouge  
Spring Vegetables and Parmesan Farrotto and Dressed Pickled Green Tomato

Pecan Chocolate Tart with Chocolate Ganache Rosette and Caramel Sauce

Sweetened and Unsweetened Iced Tea & Iced Water with Lemons  
Regular and Decaffeinated Coffee with Appropriate Condiments

**\$54.00**



# Full Bar Services

## The Folly

PER GUEST PRICE INCLUDES

SODAS: REGULAR & DIET COKE, SPRITE,  
GINGER ALE, CLUB SODA, TONIC

JUICES: CRANBERRY, ORANGE, GRAPEFRUIT

GARNISH: LIME, LEMON, OLIVE

Liquor-

Choose Three:

Jim Beam Bourbon

Beefeater Gin

Bacardi Rum

Scoresby Scotch

Smirnoff Vodka

Seagram's Whiskey

Wine-

Two Varietals:

House Selection

Beer-

House Choice:

One Regular Beer

One Light Beer

*\$15.00 for up to 3 Hours*

*\$3.00 for each additional hour*

## The IOP

PER GUEST PRICE INCLUDES

SODAS: REGULAR & DIET COKE, SPRITE,  
GINGER ALE, CLUB SODA, TONIC

JUICES: CRANBERRY, ORANGE, GRAPEFRUIT

GARNISH: LIME, LEMON, OLIVE

Liquor-

Jim Beam Bourbon

Scoresby Scotch

Beefeater Gin

Smirnoff Vodka

Cruzan Rum

Seagram's 7 Blended Whiskey

Wine-

Rayun Selections:

Red Blend

White Blend

Beer-

Choose Three:

Budweiser

Bud Light

Michelob Ultra

Miller Lite

Yuengling

*\$18.00 for up to 3 Hours*

*\$3.50 for each additional hour*

*Bartender Fee is \$150 for up to a 3 hour bar and  
\$30 for each additional hour*



# Full Bar Services

## The Kiawah

PER GUEST PRICE INCLUDES

SODAS: REGULAR & DIET COKE, SPRITE, GINGER ALE, CLUB SODA, TONIC

JUICES: CRANBERRY, ORANGE, GRAPEFRUIT

GARNISH: LIME, LEMON, OLIVE

### Liquor-

- Maker's Mark Bourbon
- Dewar's Scotch
- Tanqueray Gin
- Stolichnaya Vodka
- Crown Royal Blended Whiskey
- Mt. Gay Rum

### Beer-

- Choose Two:
- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Yuengling

### Wine-

Choose Two Varietals from Beaulieu Vineyards:

- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Red Blend
- Zinfandel
- Chardonnay
- Moscato
- Pinot Grigio
- Sauvignon Blanc
- Riesling

### Beer-

- Choose Two:
- Amstel Light
- Heineken
- Fat Tire
- Sweetwater 420
- Palmetto Lager
- Palmetto Pale Ale

*\$21.00 for up to 3 hours  
\$4.00 for each additional hour*

*Bartender Fee is \$150 for up to a 3 hour bar and  
\$30 for each additional hour*



# Beer & Wine Bars

## The Wando

PER GUEST PRICE INCLUDES  
SODAS: REGULAR & DIET COKE, SPRITE

Wine-  
Four Varietals:  
(Rayun)  
Red Blend  
White Blend  
  
(Rayun)  
Chardonnay  
Cabernet Sauvignon

Beer-  
Choose Two:  
Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling

Choose Two:  
Amstel Light  
Heineken  
Sweetwater 420  
Palmetto Lager  
Palmetto Pale Ale

\$13.50 for up to 3 hours  
\$3.50 for each additional hour

## The Stono

PER GUEST PRICE INCLUDES  
SODAS: REGULAR & DIET COKE, SPRITE

Wine-  
Two Varietals :  
House Selection

Beer-  
Choose Three:  
Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling

\$10.50 for up to 3 hours  
\$2.50 for each additional hour

*Bartender Fee is \$150 for up to a 3 hour bar and  
\$30 for each additional hour*





# Limited Bar Service

## Cash Bar

FLAT FEE PRICE INCLUDES:

SODAS: REGULAR & DIET COKE, SPRITE, GINGER ALE,  
CLUB SODA, TONIC

JUICES: CRANBERRY, ORANGE, GRAPEFRUIT

GARNISH: LIME, LEMON, OLIVE

A Selection of House Liquors, Wines and  
Domestic and Imported Beers

*(Premium Beers offered upon request for an upcharge)*

## Drink Prices

**(CASH ONLY)**

Soda/Juice: \$2.00

Beer: \$4.00

Imported Beer: \$5.00

Premium Beer: Prices Vary

Wine: \$6.00

Liquor: \$7.00

*\$250.00 Flat Fee*

*If sales meet \$250.00, fee will be waived*

## Mixer Bar

PER GUEST PRICE INCLUDES:

### Sodas

Coke                      Diet Coke  
Sprite                     Ginger Ale  
Ginger Beer             Soda Water  
Tonic Water

### Juices

Cranberry                Grapefruit  
Orange                    Pineapple

### Mixers

House Sour Mix        Simple Syrup  
Grenadine              Vermouth  
Bitters

### Garnish

Lemon                     Lime  
Olive                      Oranges  
Cherries                  Cocktail Onion  
Kosher Sea Salt

*\$3.95 for up to 3 hours*

*\$2.00 for each additional hour*

*\* Client Provides Their Own Alcohol*

*Bartender Fee is \$150 for up to a 3 hour bar and  
\$30 for each additional hour*



# Hors d'Oeuvres

## Displayed Hors d'Oeuvres Menu Packages

\* All Hors d'Oeuvres Prices are Per Person

### **Menu One | 11.50**

- Fresh Vegetable Tray with Ranch Dipping Sauce
- Assorted Cheese Platter with Crackers

### **Menu Two | \$21.50**

- Charleston Pickled Shrimp
- Pecan Encrusted Chicken Breast with Pineapple Smoked Paprika Chutney
- Crispy Vegetarian Spring Rolls with Orange Cilantro Chili Sauce
- White Cheddar Pimento Cheese with Crackers

### **Menu Three | \$33.50**

- Spinach and Artichoke Dip
- Classic Shrimp Cocktail with Cocktail Sauce
  - Chilled Carolina Crab Dip
- Pistachio Crusted Chicken Tender with Cranberry Mustard
  - Tomato Gazpacho Shooters
- Assorted Homemade Cookies

And

*Choice of one of the following Biscuits:*

Country Ham with Peach Chipotle Chutney,  
Smoked Turkey with an Orange Jalapeno Chutney  
Beef Tenderloin with White Truffle Soy Glazed Onions



# Hors d'Oeuvres

## Displayed Hors d'Oeuvres Menu Packages

\* All Hors d'Oeuvres Prices are Per Person

### **Menu Four | \$48.50**

Garden Table Display

Seasonal Fruits, Raw Vegetables, Assorted Imported and Domestic Cheeses,  
Marinated Olives, Dipping Sauces, European Style Breads  
and Gourmet Crackers

*Additional Displayed Items*

- Buttermilk Fried Green Tomatoes with Tri Pepper Relish
- Petite Sweet Potato Biscuits with Country Ham and Peach Chipotle Chutney
  - Lump Crab Cakes with a Red Pepper Coulis
- Spicy Boiled Shrimp with Traditional Cocktail Sauce
- Sliced Pork Tenderloin with Shallot Dijon Mayo
  - Assorted Rolls and Biscuits
- Small Bites Display of Petite Cakes and Tarts

### **Menu Five | \$34.50**

- Imported and Domestic Cheese Display
- Black & White Sesame Panko-Crusted Chicken Tenders with Sweet Chili Hoisin Sauce
  - Petite Lump Crab Cakes with Cajun Caper Remoulade
    - Asparagus with Lemon Aioli
    - Assorted Miniature Quiche
- Small Bites Display of Petite Cakes and Tarts



# Hors d'Oeuvres

**\* All Hors d'Oeuvres Prices are Per Person**

## **Menu Six | \$56.00**

### **Three Passed Hors D'oeuvres**

- Seared Duck Satay with Sesame Orange Glaze
- Oven-Roasted Diver Scallops wrapped in Applewood-Smoked Bacon
- Pistachio Encrusted Goat Cheese Lollipops with Clover Honey & Peach Coulis

### **Displayed**

- Pistachio Crusted of Chicken Tenders with Cranberry Mustard
- Hot Meeting Street Crab Dip served with Tri-Color Tortilla Chips
- Sliced Beef Tenderloin with Horseradish Cream Sauce and Assorted Rolls
- Mini Quiche of Italian Sausage, Fontina Cheese and Sautéed Onions

### **Garden Table Display**

- Raw and Roasted Vegetables, Seasonal Fruits and Berries
- Domestic and Imported Cheeses, Dipping Sauces and Assorted Crackers
- Small Bites Display of Petite Cakes and Tarts

## **Menu Seven | \$54.00**

### **Three Passed Hors D'oeuvres**

- Mini Brie and Raspberry Bouchee
- Tuna Tartar with Balsamic Soy Glaze & Gingered Tobiko Caviar
- Herb and Chick Pea Fritter with Tzatziki Sauce

### **Displayed**

- Chilled Carolina Crab Dip with Toasted Crostini
- Creamy Spinach and Artichoke Dip with Toasted Pita Chips
- Smoked Atlantic Salmon with Fresh Chive Crème Fraiche, Capers, Chopped Red Onion & Crostini

### **Chef Attended Carving Station**

Slow-Roasted Top Round of Beef with Bordelaise and Horseradish Cream Sauce served with Housemade Rolls and Whipped Butter

### **Mashed Potato Bar**

A Chef-Assisted Mashed Potato Bar with Traditional Mashed Potatoes and Toppings to include Roasted Mushrooms, Shredded Cheddar, Sour Cream, Green Onion, Chopped Crispy Bacon and Country Gravy

Small Bites Display of Petite Cakes and Tarts

***Chefs for Attended Stations are \$150 for the first 3 hours and \$30 for each additional hour***



MIX & MATCH DISPLAY

# Hors d'Oeuvres

## Mix and Match Displayed Hors d'Oeuvres

\* All Hors d'Oeuvres Prices are Per Person

### **Deluxe Garden | \$10**

Assorted Seasonal Vegetables, Roasted Red & Yellow Peppers, Exotic Fruits, Imported & Artisan Cheeses European Style Breads, Extra Virgin Olive Oil & Seasonal Sauces

### **Garden Table | \$8**

Raw & Roasted Vegetables, Seasonal Fruits & Berries, Domestic & Imported Cheeses, Dipping Sauces & Assorted Crackers

### **Premium Cheeses, Fruit & Berries | \$8**

Premium Cheese to include Imported, Domestic & Artesian Cheeses, Seasonal Fruit & Berries accompanied by a Fruit Yogurt Sauce, Gourmet Crackers & Lavosh

### **Mediterranean Display | \$9**

Hummus, Roasted Red Peppers, Three Olives Tapenade, Imported Cheeses served with Seasonal Fruit, Grilled & Roasted Vegetables, Pita Chips, Crostini, Tzatziki Sauce, & Roasted Garlic

### **Lowcountry Display | \$9**

Raw & Roasted Vegetables, Seasonal Fruits & Berries, Pimento Cheese, Lowcountry Caviar Salsa, served with Assorted Crackers & Tri Color Chips

### **Antipasto Display | \$9**

Marinated & Grilled Vegetables, Italian Cured Meats & Cheeses, Roasted Red & Yellow Peppers, Marinated Artichoke Hearts & Mushrooms, European Style Breads & Crostini, Roasted Garlic & Extra-Virgin Olive Oil

### **House Rolled Sushi | \$9**

Tuna Nori Roll, Spicy Crab & Cucumber Roll, Vegetarian Roll and Smoked Salmon Cream Cheese Roll with Pickled Ginger, Wasabi & Soy Sauce

### **Chilled Seafood Display | \$14.00**

Jumbo Shrimp Cocktail, Cherry Smoked Atlantic Salmon & Scallop Ceviche in Shot Glasses



MIX & MATCH DISPLAY

# Hors d'Oeuvres

## Mix and Match Displayed Hors d'Oeuvres - Continued

\* All Hors d'Oeuvres Prices are Per Person

Charleston Pickled Shrimp with Extra Virgin Olive Oil, Lemon,  
Sweet Onion & Capers | \$9

Classic Shrimp Cocktail with Traditional Cocktail Sauce | \$9

Caribbean Crab Bites with Lime Mustard Sauce | \$9

Smoked Atlantic Salmon with Fresh Chive Crème Fraiche,  
Spanish Capers, Red Onion and Crostini | \$7

Shrimp & Scallop Ceviche served in Shot Glasses | \$7

Petite Herb and Cheese Biscuits with Roasted Beef Tenderloin  
& White Truffle Soy-Glazed Onions | \$5

Petite Sweet Potato Biscuits with Country Ham  
& Peach Chipotle Chutney | \$5

Milanese Chicken Strips with Herbed Bread Crumbs | \$4.5

Black & White Sesame Panko-Crusted Chicken Tenders  
with Sesame Orange Glaze | \$5

Cashew Encrusted Chicken Bites with Sweet Chili Garlic Sauce | \$5

Pistachio Crusted Boneless Chicken Breast with Cranberry Mustard | \$5

Buffalo and Asian Wings with Bleu Cheese or Ranch Dressing | \$6

Mini Cuban Sandwiches with Pulled Pork, Sliced Pork Loin & Gruyere Cheese,  
Dill Pickle and Mustard | \$5



MIX & MATCH DISPLAY

# Hors d'Oeuvres

## Mix and Match Displayed Hors d'Oeuvres - Continued

\* All Hors d'Oeuvres Prices are Per Person

Mini Sugar Cured Ham & Smoked Cheddar Sandwiches | \$5

Mini BLT on House made Focaccia with White Cheddar Pimento Cheese | \$5

Lowcountry Eggrolls with Honey Mango BBQ Sauce | \$5

Crispy Spring Rolls with an Orange Cilantro Sweet Chili Sauce | \$5

Asparagus *With Choice of:* Lemon Olive Oil Citronette or  
White Truffle Oil & Tomato Concasse | \$4.50

Petite Lump Crab Cakes *With Choice of Sauce:* Cajun Caper Remoulade or  
House made Herbed Boursin Cheese | \$9

Mini Quiche *With Choice of:* Italian Sausage, Fontina Cheese & Sautéed Onions;  
Asparagus and Fontina Cheese or  
Sautéed Spinach and Gruyere Cheese | \$5

Baked Brie en Croute *With Choice of:* Pistachios & Caramelized Vidalia Onion Sautéed Apples,  
Spiced Rum & Brown Sugar, or  
Almonds & Cranberries | \$3.50

Buttermilk Fried Green Tomatoes *With Choice of Sauce:*  
Warm Goat Cheese Cream Sauce or  
Tri-Pepper Relish | \$4.50



## DIPS & SALADS

# Hors d'Oeuvres

### DIPS

\* All Hors d'Oeuvres Prices are Per Person

*Dips Served with appropriate Crackers, Tortilla Chips,  
Lavosh or Pita Bread*

Chilled Carolina Crab Dip | \$5

Hot Meeting Street Crab Dip | \$5

Chilled Lobster Tarragon Dip with Crackers | \$5

Southwestern Chicken Santa Fe Dip | \$3.5

Lowcountry Caviar Salsa | \$3.5

White Cheddar Pimento Cheese | \$3.5

Tzatziki Yogurt Dip | \$3.5

Creamy Spinach & Artichoke Dip | \$3.5

### Salads

Panzanella Salad with Tomatoes, Basil, Fresh Mozzarella,  
White Balsamic Vinegar and Olive Oil | \$5.5

Curried Israeli Cous Cous Salad | \$4

Classic Chicken Salad | \$6

Waldorf Chicken Salad | \$6

Curried Crab Salad | \$6





PASSED

# Hors d'Oeuvres

*1 Passed - \$5 | 2 Passed - \$8 |  
3 Passed - \$10.5 | 4 Passed - \$12*

**LAND**

Searched Duck Satay

Beef Tenderloin Satay

Chinese Five Spice-Roasted Breast of Duck

Caribbean Jerk Chicken Kabobs

Petite Sweet Potato Biscuits

Buttermilk-Fried Quail Breast

Prosciutto-Wrapped Manchego Cheese

Slow-Roasted Beef Tenderloin & Bleu Cheese Crostini

Roasted Stuffed Mushrooms with Italian Sausage & Asiago Cheese

White Truffle Barbecued Pulled Pork

Petite Buttermilk Biscuits with House Smoked Breast of Turkey

Micro Burgers

Beef, Soy Glazed Onions, Gorgonzola  
Beef, Smoked Cheddar, Apple Wood Smoked Bacon  
Duck, Jicama Slaw

Cashew Crusted Chicken Bites

Oven-Roasted Diver Scallops  
Wrapped in Apple Wood Smoked Bacon

**SEA**

House-Smoked Salmon-Wrapped Pencil Asparagus

Chevre Tartlets

Grilled Shrimp, Provencal Peppers

Marinated Shrimp & Eggplant Caponata Crostini

Smoked Salmon Cream Cheese & Chive Lollipops

Roasted Mushrooms with Herbed Crab Meat

Wok-Fried Panko Crusted Shrimp Lollipops

Petite Lump Crab Cakes

Caribbean Crab Bites

Sesame Seared Tuna

On a Wonton Crisp with Wasabi Herb Aioli

Jumbo Lump Crab Salad

Skewered Charleston Pickled Shrimp  
Lemon, Olive Oil, Sweet Onions, Capers

Spicy Boiled Cocktail Shrimp  
Tequila Lime Cocktail Sauce; Served in Shot Glasses

Tuna Tartare

Balsamic Soy Glaze & Gingered Tobiko Caviar



PASSED

# Hors d'Oeuvres

*1 Passed - \$5 | 2 Passed - \$8 |  
3 Passed - \$10.5 | 4 Passed - \$12*

**SEA**

Searched Yellowfin Tuna  
Wonton Crisps, Ginger Pesto

Shrimp & Lobster Ceviche  
Fresh Orange Juice, Jalapeno, Shaved Fennel

Shot Glasses of Curried Crab Salad  
Tri-Colored Tortilla Chips

Mini "Ice Cream Cones"  
Smoked Salmon Chive

Micro Burger  
Crab, Herbed Boursin Cheese

**VEGETARIAN**

Pistachio-Encrusted Goat Cheese Lollipops  
Clover Honey, Peach Coulis

Spanakopita

Balsamic Tomatoes, Capers, Red Onion, Basil

Herb and Chickpea Fritter

Roasted Mushrooms  
Toasted Breadcrumbs, Fresh Herbs and Gruyere Cheese

Mini Brie & Raspberry Bouchee

Micro Burger  
Falafel, Tzatzki Sauce

**DEMITASSE SOUP**

Lobster Madeira Bisque

Curried Butternut Squash Bisque  
Toasted Pumpkin Seed Oil

Charleston She Crab

Golden Tomato & Shrimp Bisque

Summer Vegetable Gazpacho

Potato Bacon & Leek

Roasted Garlic and Red Pepper Shrimp Bisque

Lobster and Sweet Corn Chowder



# Carving Stations

*All Carving Stations Accompanied by House Baked Rolls*

## **LAND**

Garlic and Herb Rubbed Beef Tenderloin with Red Wine Demi Glace & Horseradish Cream Sauce | \$18.00

Char-Grilled Ribeye with Cilantro Chimichurri Sauce | \$14.00

Cast Iron Seared NY Strip Steak with Caramelized Onion Bacon Jus | \$14.00

Balsamic and Roasted Garlic Grilled Sirloin with Summer Tomato Jam | \$9.00

Chili and Coffee Rubbed Tri-Tip of Beef with Green Tomato Salsa Verde | \$8.00

Garlic and Rosemary Steamship Round of Beef with Demi Glace (min of 150 guests) | \$8.00

Slow-Roasted Top Round of Beef with Beef Jus and Horseradish Cream Sauce | \$8.00

Coriander and Orange Slow Roasted Pork Steamship with Dijon Apple Butter | \$9.00

Baked Sugar-Cured Ham Spiral Cut with Brown Sugar Dijon Crust & Molasses Mustard | \$8.00

Butcher's Block Prime Pork Loin with Peach Chipotle Chutney | \$8.00

Oven Roasted Turkey Breast with Thyme Cranberry Compote | \$10.00

## **SEA**

Filet of Mahi-Mahi with Tomato Olive Relish or Pineapple Blackbean Salsa | \$12.00

Lemon Herb Seared Tilefish/Wreckfish/Grouper(Seasonal Catch) with Caper Parsley Puree | \$18.00