

## **Full Day Meeting Planner Packages**

### **Full Day Package I**

Begin the Day with a Continental Breakfast of  
Flaky Croissants, Fresh Baked Breakfast Breads  
An Assortment of Flavored Danishes  
Fruit Preserves and Sweet Butter  
Sliced Fresh Fruit and Berries  
Regular and Decaffeinated Coffee  
Hot Herbal Teas

Mid-Morning Refresh of Assorted Soft Drinks, Bottled Waters, Coffee & Hot Tea

An Afternoon Break of Chocolate Chip Cookies, White Chocolate Macadamia Nut Cookies,  
Chocolate Fudge Brownies and Blondies,  
Assorted Soft Drinks, Bottled Waters, Coffee & Hot Tea

\$ 17.95 Per Person

### **Full Day Package II**

Begin the Day with a Continental Breakfast of  
Flaky Croissants, Fresh Baked Breakfast Breads  
and Assorted Flavored Danishes  
Fruit Preserves and Sweet Butter  
Sliced Fresh Fruit and Berries  
Regular and Decaffeinated Coffee  
Hot Herbal Teas

Mid Morning Refresh of Assorted Soft Drinks, Bottled Waters, Coffee & Hot Tea

An Afternoon Break of Assorted Chips and Dips,  
Pretzels, Fresh Baked Cookies  
Assorted Sodas, Iced Tea, Hot Tea, Regular and Decaffeinated Coffee

\$19.95 Per Person

## **Continental Breakfasts**

### **C-I**

Fresh Orange and Grapefruit Juices  
An Assortment of Freshly Baked Breakfast Pastries,  
Flaky Croissants, Fresh Baked Breakfast Breads  
and an Assortment of Flavored Danishes  
Fruit Preserves and Sweet Butter  
Regular and Decaffeinated Coffee  
Hot Herbal Teas  
\$8.95 Per Person

### **Add**

Seasonal Sliced Fresh Fruit & Berries  
Honey Yogurt Sauce and Granola  
For an Additional \$2.75 Per Person

### **Add**

Assorted Bagels  
With Regular & Strawberry Cream Cheese  
For an Additional \$2.25 Per Person

### **C-II**

Fresh Orange and Grapefruit Juices  
Lowcountry Shrimp with Stone Ground Grits  
An Assortment of Freshly Baked Breakfast Pastries,  
Flaky Croissants, Fresh Baked Breakfast Breads  
and an Assortment of Flavored Danishes  
Fruit Preserves and Sweet Butter  
Sliced Fresh Fruit with Berries  
Regular and Decaffeinated Coffee  
Hot Herbal Teas  
\$12.95 Per Person

## **Continental Breakfast Enhancements**

Available as Additions to the Continental Breakfasts, Not as Substitutions.

### **Smoked Norwegian Salmon**

With Bagels and Cream Cheese  
Red Onion, Capers, Crumbled Egg, Italian Parsley and Lemon Wedges  
\$38.00 Side (serves 20)

### **Quiche Lorraine**

With Bacon & Gruyere Cheese  
\$4.95 Per Person

### **Scrambled Egg, Tomato & Cheddar Sandwich**

On a Flaky Croissant  
\$30.00 Per Dozen

### **Scrambled Egg, Crisp Bacon & Cheddar Sandwich**

On Buttery Biscuit  
\$30.00 Per Dozen

### **Country Sausage & Havarti Sandwich**

On a Toasted English Muffin  
\$26.00 Per Dozen

### **Scrambled Egg, Potato & Jalapeno Jack Wrap**

In a Warm Flour Tortilla, served with Salsa  
\$24.00 Per Dozen

*A Surcharge Will be Applied for Buffet Services for Less Than 50 People*

## **Refreshment & Specialty Breaks**

Includes Assorted Soft Drinks  
Regular & Decaffeinated Coffee and Hot Tea

### **Chocolate Chocolate Chocolate**

Chocolate Chip Cookies, White Chocolate Macadamia Nuts Cookies  
Chocolate Fudge Brownies & Blondies

\$8.95 Per Person

### **Energy**

Assorted Chewy & Crunchy Granola Bars, Vanilla Bean Yogurt with Fresh Berries  
Fresh selection of Asian Pears, Red Grapes and Bananas  
Red Bull, Arizona Green Tea and Gatorade

\$11.95 Per Person

### **Ice**

Vanilla Bean Ice Cream  
Hot Fudge and Butterscotch Sauces, Chopped Pecans, M&M's,  
Reese's Peanut Butter Cups, Fresh Whipped Cream

\$10.95 Per Person

### **Fire**

Red, White & Blue Corn Chips, Hot Queso Dip, Texan Mild Salsa,  
Hot Sauce, Spicy Guacamole and Miniature Quesadillas with Chicken

\$9.95 Per Person

### **Sweet**

Reese's Pieces, Individual Bite Size Snickers & Milky Way Bars,  
Sweet Tarts, M&M's and Ande's Mint Chocolates

\$9.95 Per Person

### **Savory**

Our Classic Fruit and Cheese Presentation  
Seasonal Fruit and Berries  
Imported and Domestic Cheeses  
Crackers and French Baguettes

\$10.95 Per Person

*HOLIDAY INN OCEANFRONT 2008 CATERING MENUS  
A SERVICE CHARGE OF 21% AND APPLICABLE SC SALES TAX WILL BE ADDED TO THE ABOVE PRICES.*

## **Plated Breakfasts**

All Selections Include A Choice of Juice,  
Regular & Decaffeinated Coffee and  
Hot Herbal Teas

### **Calhoun**

Fluffy Scrambled Eggs  
Bacon or Sausage  
Home Fried Potatoes  
Assorted Muffins, Danish and Croissants  
\$14.95 Per Person

### **Greenwood**

Poached Eggs with Lump Crab and Hollandaise Sauce on an English Muffin  
Home Fried Potatoes  
Assorted Muffins, Danishes and Croissants  
\$19.95 Per Person

### **Coligny Circle**

Cinnamon Nutmeg French Toast *or* Buttermilk Pancakes  
Bacon or Sausage  
Fresh Fruit Garnish  
\$15.95 Per Person

### **Point Comfort**

Scrambled Eggs with Ham and Monterey Jack Cheese  
Wrapped in a Flour Tortilla  
Home Fried Potatoes  
Assorted Muffins, Danishes and Croissants  
\$16.95 Per Person

### **Forest Beach**

Scrambled Eggs  
Lowcountry Shrimp and Grits  
Bacon  
Sliced Tomatoes  
Fresh Baked Biscuits  
\$16.95 Per Person

## *A la Carte Refreshment Selections*

### **BEVERAGES**

Regular and Decaffeinated Coffee	\$36.95 per urn
Flavored Hot Herbal Tea Assortment	\$36.95 per urn
Assorted Juices	\$15.00 per carafe
Home Style Lemonade	\$20.00 per gallon
Whole, 2% and Skim Milks	\$12.00 per carafe
Regular or Diet Soft Drinks	\$ 2.75 each
Iced Tea	\$32.00 per urn
Red Bull	\$ 4.25 each
Bottled water	\$ 3.50 each
Gatorade	\$ 4.25 each

### **BAKERY SELECTIONS**

Homemade Cinnamon Rolls with Cream Cheese Icing	\$31.00 per dozen
Croissants	\$30.00 per dozen
Assorted Muffins	\$30.00 per dozen
Variety of Danishes and Breakfast Breads	\$32.00 per dozen
Assorted Bagels with Flavored Cream Cheese	\$32.00 per dozen
Freshly Baked Cookies and Brownies	\$27.00 per dozen
Ham or Sausage Biscuits	\$36.00 per dozen
Egg, Cheese and Ham Croissants	\$38.00 per dozen

### **SPECIAL TREATS**

Sliced Fresh Fruit and Berries with Yogurt Dip	\$ 4.50 per person
Seasonal Fruit Kabobs with Strawberry Yogurt Dip	\$33.00 per dozen
Whole Fresh Fruits	\$18.00 per dozen
Individual Assorted Low-Fat Yogurt	\$ 3.25 each
Bar Mix and Mixed Nuts	\$20.00 per pound
Buttered Popcorn or Potato Chips with Onion Dip	\$15.00 per pound
Tri-Colored Tortilla Chips & Salsa	\$16.00 per pound
Premium Ice Cream Bars	\$ 4.25 each
Nutri Grain Bars	\$21.00 per dozen
Pita Chips and Avocado Dip	\$19.00 per pound

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## **Breakfast Buffets**

### **The Indigo Run**

Fresh Orange, Grapefruit and Tomato Juices  
Assorted Breakfast Breads and Pastries  
Preserves, Cream Cheese and Sweet Butter  
Sliced Fresh Fruit & Berries  
Fluffy Scrambled Eggs  
Crisp Bacon and Country Sausage  
Lowcountry Grits and Fresh Baked Biscuits  
Home Fried Potatoes with Sautéed Bell Peppers & Onions  
Freshly Brewed Regular & Decaffeinated Coffee and  
Hot Herbal Teas  
\$15.95 Per Person

### **The Palmetto Dines**

Fresh Orange, Grapefruit and Tomato Juices  
Assorted Breakfast Breads and Pastries  
Preserves, Cream Cheese and Sweet Butter  
Sliced Fresh Fruit and Berries  
Eggs Benedict  
Cinnamon Nutmeg French Toast *or* Buttermilk Pancakes  
Home Fried Potatoes with Sautéed Bell Peppers & Onions  
Crisp Bacon and Country Sausage  
Fresh Baked Biscuits  
Freshly Brewed Regular & Decaffeinated Coffee and  
Hot Herbal Teas  
\$18.95 Per Person

### **The Long Cove**

Fresh Orange, Grapefruit and Tomato Juices  
Assorted Breakfast Breads and Pastries  
Preserves, Cream Cheese and Sweet Butter  
Sliced Seasonal Fresh Fruit  
Cheese Blintzes with Fruit Topping  
Fluffy Scrambled Eggs  
Home Fried Potatoes with Sautéed Bell Peppers & Onions  
Lowcountry Shrimp and Grits  
Fresh Baked Biscuits  
Freshly Brewed Regular & Decaffeinated Coffee and  
Hot Herbal Teas  
\$21.95 Per Person

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# **Brunch Buffet**

## **The Daufuskie**

Freshly Squeezed Orange and Grapefruit Juices

Freshly Baked Breakfast Pastries  
Blueberry, Orange Blossom, Banana-Walnut and Lemon-Poppyseed Muffins,  
Flaky Croissants and Fresh Baked Breakfast Breads,  
Cinnamon-Apple, Fresh Berry and Cheese Danish,  
Assorted bangles with Whipped Cream Cheese,  
Sweet Butter and Fruit Preserves

Penne Pasta Salad with  
Sun-dried Tomatoes and Fresh Seasonal Vegetables

Vine-Ripe Tomato and Buffalo Mozzarella Salad

Omelet Station\*  
Fillings of Virginia Ham and Country Sausage  
Fresh Spinach, Tomatoes, Mushrooms, Scallions,  
Feta and Wisconsin Cheddar Cheese

Home Fried Potatoes with Sautéed Bell Peppers and Onions

French Cut Chicken  
With a Mango-Chipotle Glaze  
Rice Pilaf

Chef's Choice of Two Fresh Seasonal Vegetables

Display of Sliced fruits and berries  
with Warm Chocolate Fondue

Freshly Brewed Regular and Decaffeinated Coffee and  
Hot Herbal Teas  
\$34.95 Per Person

# **Brunch Buffet**

## **International Brunch**

Freshly Squeezed Orange and Grapefruit Juices

Display of Sliced Fresh Fruits and Berries  
To Include an Assortment of Melons and Berries  
Served with Brown Sugar, Heavy Cream  
And Honey-Orange Sauce

Eggs benedict  
Poached Eggs over Grilled Canadian Bacon  
On Toasted English Muffins  
With Hollandaise Sauce

Grand Marnier French Toast  
Warm Maple Syrup  
Crushed Walnuts and Powdered Sugar

Country Style Potatoes  
With Sautéed Red and Yellow Peppers and Onions

International Cheese Display  
Imported and Domestic Cheeses  
Chevre, Brie, stilton, St. Andre,  
Saga Blue, Wisconsin Sharp Cheddar,  
Mustards, Assorted Crackers and French Baguettes

Assorted Breakfast Pastries  
Croissants, Muffins, and Nut Breads  
Sweet Butter and Preserves

Freshly Brewed Regular and Decaffeinated Coffee and  
Hot Herbal Teas  
\$38.95 Per Person

# **Brunch Buffet**

## **The Waterside**

Freshly Squeezed Orange and Grapefruit Juices

Display of Sliced Fresh Fruits and Berries  
To Include an Assortment of Melons and Berries  
Served with Brown Sugar, Heavy Cream  
And Honey-Orange Sauce

### **Omelet Station\***

Fillings of Virginia Ham and Country Sausage  
Fresh Spinach, Tomatoes, Mushrooms, Scallions,  
Feta and Wisconsin Cheddar Cheese

### **Semolina Pasta Station\***

Choice of Penne Tortellini or Linguini, Prepared on the Station  
With Choice of Two Sauces  
Alfredo, marinara, Pesto, or Bolognese  
Fresh Grated Parmesan Cheese and Garlic Bread

### **Caesar Station\***

Hearts of Romaine, Tossed to Order  
With Choice of Grilled Chicken or Shrimp  
Classic Caesar Dressing and Garlic Croutons

### **Assorted Pastries**

Croissants, Danish, Bagels, Muffins, and Nut Breads  
Preserves, Cream Cheese and Sweet Butter

Freshly Brewed Regular and Decaffeinated Coffee and  
Hot Herbal Teas  
\$32.95 Per Person

## **Breakfast Buffet Enhancements**

As Breakfast Buffet Additions Only  
Station Attendants \$50 each

### **Omelets Made to Order**

Fillings of Virginia Ham & Country Sausage, Creek Shrimp,  
Fresh Spinach, Tomatoes, Mushrooms, Scallions, Feta and Wisconsin Cheddar  
Additional \$5.50 Per Person

### **Belgian Waffles or French Toast Made to Order**

Warm Berry Compote, Apple-Cinnamon Compote, Whipped Cream and  
Warm Maple Syrup  
Additional \$5.95 Per Person

### **Smoked Salmon Display**

With Appropriate Accompaniments and Garnishes  
\$38.00 Per Side (serves 20)

### **Champagne, Mimosas and Bloody Marys**

Passed Butler Style or Served From the Bar  
\$6.25 Per Drink

### **Butler Passed**

Miniature Eggs Benedict, Pancakes and Bagel Chips and Lox  
\$7.95 Per Person

## **Plated Luncheons**

All Plated Lunches Include  
Soup or Salad, Warm Rolls with Butter,  
Chef's Selection of Starch and Fresh Seasonal Vegetable  
Choice of Dessert, Freshly Brewed Regular & Decaffeinated Coffee  
And Hot Herbal Teas

**Please Select One of the Following:**

### **Classic Caesar Salad**

With Shaved Parmigiano Reggiano and Classic Caesar Dressing

### **Tomato Bisque**

With Chives and Crème Fraiche

### **Baby Lettuces**

With Crumbled Goat Cheese and Toasted Pecans  
Cranberry Vinaigrette

### **Field Greens**

With French Green Beans and Red Tear Drop Tomatoes  
Champagne Vinaigrette

### **Spinach Salad**

With Corn, Black-Eyed Peas, & Toasted Sesame Vinaigrette

### **Oceanfront Salad**

With Aegean Dressing

### **Black Bean Soup**

With Diced Tomatoes and Chive

### **White Bean Soup**

With Rosemary Essence and Pesto Crostini

### **Charleston She Crab Soup**

Rich and Creamy Crab Soup  
(Additional \$2.25 Per Person)

## **Plated Luncheons (Entrees)**

### **Grilled Breast of Chicken**

With Roasted Corn Salsa  
Potato Hash  
\$16.95 Per Person

### **Seared Ancho-Chili Rubbed Breast of Chicken**

Lime-Cilantro Cream  
Black Pearl Rice  
\$17.95 Per Person

### **Seared Filet of Salmon**

With Olive Tapanade and Fresh Mint Vinaigrette  
Saffron Israeli Couscous  
\$18.95 Per Person

### **Braised Adobo Pork Loin**

Roasted Corn Potato Hash  
\$17.95 Per Person

### **Chicken Calibogue**

Breast of Chicken Stuffed with Jumbo Lump Crab  
\$19.95 Per Person

### **Lemon-Pepper Seared Tilapia**

With Lemon and Thyme Jus  
Caviar Rice  
\$17.95 Per Person

### **House-Smoked Jumbo Gulf Shrimp**

On Farfalle Pasta, with Roasted Tomatoes and Saffron Broth  
Crispy Leeks  
\$22.95 Per Person

### **Charleston Jumbo Lump Crab Cake**

With Three Citrus Beurre Blanc  
Pecan Herbed Rice  
\$24.95 Per Person

### **Peppered Petit Filet of Beef**

Caramelized Shallot and Whisky Beurre Blanc  
Oven Roasted Red Bliss and Yukon Gold Potatoes  
\$28.95 Per Person

## **Plated Luncheons (Desserts)**

**Please Select One of the Following:**

### **Fresh Blackberries, Raspberries and Strawberries**

Cinnamon Crème Anglaise

### **Deep Dish Apple Pie**

With Granny Smith Apples and Caramel Sauce

### **Chocolate Truffle Marquise**

On Raspberry Sauce

### **New York Style Cheesecake**

Fresh Berry Salsa

### **Bourbon Pecan Pie**

With Crème Anglaise

### **Key Lime Pie**

Made with Fresh Key Lime

### **Chocolate Craquant Bande**

Chocolate pistachio wafer layered

With chocolate nut praline craquant and chocolate mousse

### **Trio of Sorbets**

Mango, Raspberry and Lime

With Mixed Berries and Raspberry Coulis

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## **Sandwich Lunch Buffets**

All Sandwich Buffet Luncheons Include  
Regular & Decaffeinated Coffee,  
Hot Herbal Teas & Iced Tea  
Chef's Selection of Assorted Desserts

### **Choose Two of the Following Items Along With Your Buffet**

Tomato Bisque  
Field Greens with Balsamic Vinaigrette  
Red Bliss Potato Salad with Mint-Basil Mayonnaise  
Penne Pasta Salad with Goat Cheese, Sun-dried Tomatoes and Pesto  
Black Bean, Mango and Rock Shrimp Salad with Spicy Mango Vinaigrette  
Char-Grilled Vegetable Salad

### **Gourmet Sandwiches**

#### **Grilled Chicken Breast**

With Fontina and Watercress  
On Crusty Bread with Basil Oil

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#### **Hot Grilled Rueben**

Corned Beef with Melted Swiss Cheese  
Sauerkraut and Thousand Island Dressing  
On Grilled Rye Bread

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#### **Vegetarian**

Grilled Portobello Mushrooms, Red Peppers, & Eggplant  
With Arugula and Hummus on Focaccia  
\$21.95 Per Person

### **Executive Deli**

Assortment of Deli Meats to Include:  
Smoked Turkey Breast, Ham,  
Rare Roast Beef and Lean Pastrami  
Sliced Cheddar, Swiss and Provolone Cheeses  
Stone Ground Mustard, Mayonnaise and Pickles  
Fresh Lettuce and Tomato, Individual Bags of Potato Chips  
Assorted Gourmet Breads and Rolls  
\$19.95 Per Person

### **The Mini Deli**

Pre-Made Sandwiches To Include:  
Roast Beef, Oven Roasted Turkey, Ham & Cheese, and Tuna Salad  
Stone Ground Mustard, Mayonnaise and Pickles  
Fresh Lettuce and Tomato, Individual Bags of Potato Chips  
\$17.95 Per Person

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## **Lunch Buffets**

### **The Stonewall Jackson**

Mixed Field Greens Tossed in Balsamic Vinaigrette  
Dusted with Parmesan Cheese

#### **Please Choose Two:**

Chicken Caesar Wrap  
Grilled Chicken with Romaine Lettuce and Classic Caesar Dressing  
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Thai Chicken Wrap  
Grilled Chicken with Thai Peanut Sauce  
Julienne Carrots, Cilantro and Bean Sprouts  
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Mexican Fiesta Wrap  
Sliced Chicken or Beef, Sautéed Onions, Peppers and Black Beans,  
With Sour Cream and Salsa  
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Grilled Vegetable Wrap  
Grilled Onions, Tri-Colored Peppers,  
Portobello Mushrooms and Julienne Carrots

Potato Chips, Pita Chips, and Whole Fresh Fruit  
Assorted Fresh Baked Cookies and Brownies  
Freshly Brewed Regular & Decaffeinated Coffee,  
Hot Herbal Teas & Iced Tea

\$21.95 Per Person

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### **The Colonel Robert Shaw**

Fresh Garden Greens Salad Bar  
with Assorted Dressings

#### **Choice of Two:**

Chicken & Penne Pasta with a Pesto Cream Sauce  
Grilled Chicken Breast with a Bourbon Mustard Sauce  
Chicken Saltimbocca with Prosciutto, Sage & White Wine Butter Sauce

Sliced Roast Beef with Wild Mushroom Sauce

Lowcountry Shrimp and Grits

Roasted Loin of Pork with Apricot Ginger Sauce

London Broil with Peppercorn Cream Sauce

Chef's Choice of Rice or Potato

Fresh Seasonal Vegetable

Assorted Dessert Table

Assorted Rolls & Sweet Butter

Coffee, Tea, Decaffeinated and Iced Tea

\$25.95 Per Person

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## **Lunch Buffets (cont.)**

### **The Honey Horn Garden Picnic**

Make Your Own Sandwiches  
Hamburgers, Hot Dogs,  
Tuna Salad, Chicken Salad, Egg Salad  
and Pimento Cheese  
Wheat Bread, White Bread and Croissants  
Served with Pickles and  
Appropriate Condiments

Ice Box Country Fried Chicken  
Potato Salad, Cole Slaw  
Assorted Fresh Whole Fruit  
Assorted Fresh Baked Cookies and Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee  
And a Selection of Teas  
\$17.95 Per Person

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## **Lunch Selections**

All Light Lunches Include  
Freshly Brewed Regular & Decaffeinated Coffee, Hot Herbal Teas  
And Assorted Cookies & Brownies

### **Cheese Quesadilla**

Grilled Vegetables and Cheese In a Sun-Dried Tomato Wrap  
Served on a Bed of Greens with Chipotle Ranch  
\$12.95 Per Person

### **Southern Fried Chicken Salad**

Served on a Bed of Field Greens  
With Sweet Cool Ranch Dressing  
\$14.95 Per Person

### **Chicken Caesar Salad**

With a Parmesan Fan and Homemade Garlic Croutons  
\$15.95 Per Person

### **Chicken Salad Barbadoes**

Chopped and Curried Chicken Presented on Pineapple Quarters  
And Served with Fresh Fruit  
\$16.95 Per Person

### **Deli Plate**

Ham, Smoked Roasted Turkey & Genoa Salami  
Cheddar & Swiss Cheese, Lettuce, Tomato & Red Onion  
Potato Salad, Baskets of Assorted Bread  
\$15.95 Per Person

## **Picnic Boxed Lunches**

Great packed lunches ready to go when you are. A terrific way to get your group out of the meeting and into the sunshine!

Everything is included to make this lunch extra easy.

### **Golfers Delight**

Par 3 Salad Tuna, Chicken, and Shrimp with toasted focaccia bread and crackers  
Potato chips, whole fresh fruit, freshly baked cookie,  
and your choice of bottled water or soda.  
\$ 16.95 Per Person

### **The Palmetto**

Club Wrap - ham, turkey, bacon, lettuce and tomato wrapped in a thin light herbal tortilla  
Potato Salad and coleslaw, freshly baked cookie,  
and your choice of bottled water or soda.  
\$15.95 Per Person

### **The Carolina**

Freshly roasted turkey breast served on a fluffy croissant with Swiss cheese  
Potato salad, coleslaw, whole fresh fruit, a decadent brownie,  
and your choice of bottled water or soda.  
\$14.95 Per Person

### **The Islander**

Traditional Southern Fried Chicken  
Potato salad, coleslaw, whole fresh fruit, a decadent brownie,  
and your choice of bottled water or soda.  
\$16.95 Per Person

## **Plated Dinner**

All Plated Dinners Include  
Soup or Salad, Warm Rolls with Butter  
Chef's Selection of Starch and Fresh Seasonal Vegetable  
Choice of Dessert, Freshly Brewed Regular & Decaffeinated Coffee  
And Hot Herbal Teas

**Please Choose One of the Following**

### **Wild Mushroom Soup**

With Smoked Chicken and Tarragon Cream

### **Charleston She Crab Soup**

Garnished with Fresh Lump Crab

### **Tomato Bisque**

With Fresh Basil

### **Oceanfront Salad**

With Aegean Dressing

### **Goat Cheese Salad**

With Citrus Segments and Sweet Onions

### **Greek Salad**

With Roasted Vegetables, Feta Cheese  
And Sundried Tomatoes

### **Salad of Watercress**

With Red Delicious Apples and Spiced Walnuts  
Maytag Blue Cheese

### **Classic Caesar Salad**

With Shaved Parmigiano Reggiano and Traditional Caesar Dressing

### **Baby Mixed Greens**

With Shaved Parmesan and Teardrop Tomatoes  
Cracked Black Pepper and Hazelnut Vinaigrette

## **Plated Dinner**

### **Entrees**

#### **Seared Anise-Dusted Breast of Chicken**

White Grape and Cognac Sauce  
Potato au Gratin with Gruyere  
\$28.95 Per Person

#### **Lemongrass Crusted Mahi Mahi**

Watercress Beurre Blanc  
Asian Mashed Potatoes  
\$27.95 Per Person

#### **Pan Roasted Salmon**

Hearts of Palm, Artichoke Hearts  
Sundried Tomatoes and Aged Balsamic Vinaigrette  
\$26.95 Per Person

#### **Grouper Oscar**

Breast of Chicken, Jumbo Lump Crab, Asparagus Finished with Sauce Bernaise  
\$28.95 Per Person

#### **New York Strip**

Fingerling Potatoes, Applewood Smoked Bacon,  
Danish Bleu Cheese  
\$36.95 Per Person

#### **Grilled Filet of Beef**

Wild Mushroom-Cabernet Sauce  
Julienne Potato Crepe with Parmigiano Reggiano  
\$39.95 Per Person

## **Plated Dinner**

### **Entrees**

#### **Roasted Breast of Chicken**

Stuffed with Spinach, Sun-Dried Tomato  
and Fontina Cheese

Risotto with Watercress Puree

\$26.95 Per Person

#### **Chicken and Shrimp Edisto**

Grit Cake, Lowcountry Shrimp Gravy

\$28.95 Per Person

#### **Cajun Grilled Prime Rib**

With a Bourbon Mustard Sauce

Roasted Yukon Gold and Red Potatoes

\$34.95 Per Person

#### **Jumbo Lump Crab Cakes**

With Three Citrus Beurre Blanc

Pecan Herbed Rice

\$38.95 Per Person

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**Plated Dinner**  
**Combination Entrees**

**Roulade of Chicken**

Filled with Artichoke Hearts, Toasted Pinenuts and Pesto  
-Together With-

**Sundried Tomato Crusted Salmon Filet**

Finished with a Smoked Yellow Tomato Beurre Blanc  
Risotto with Wisconsin Sharp Cheddar  
\$36.95 Per Person

**Seared Petit Filet of Beef**

Ruby Port Sauce  
-Together With-

**Breast of Chicken Oscar**

Jumbo Lump Crab, Asparagus, Sauce Bearnaise  
\$39.95 Per Person

**Grilled Petit Filet of Beef**

Wild Mushroom Ragout and Merlot Reduction  
-Together With-

**Grilled Tiger Shrimp**

Cilantro Cream Sauce  
Oven Roasted Bliss Potatoes with Herbs  
\$41.95 Per Person

**Grilled Petit Filet of Beef**

Wild Mushroom Ragout and Merlot Reduction  
-Together With-

**Jumbo Lump Crab Cake**

Three Citrus Beurre Blanc  
Oven Roasted Yukon Gold and Red Potatoes  
\$42.95 Per Person

**Mixed Grille**

5 oz. Peppered Medallion of Beef,  
Two New Zealand Lamb Chops with Dijon Mustard Glaze  
And Four Lime-Grilled Shrimp  
Creamy Whipped Potatoes with Caramelized Shallots  
\$48.95 Per Person

**Seafood Trio**

Choose Three of the Following:  
Crab Stuffed Shrimp, Grouper Oscar, Rock Lobster Tail,  
Seared Scallops, Charleston Crab Cake, Salmon Filet  
Market Price

## **Plated Dinner**

Choose One of the Following:

### **Fresh Raspberries & Strawberries**

Marinated In Grand Marnier  
With Lemon Sorbet and Raspberry Coulis

### **Opera Cake**

Chocolate and Mocha Genoise  
Layered with Coffee Crème Anglaise

### **Chocolate Craquant Bande**

With Strawberry Compote

### **Trio of Sorbet**

### **Bourbon Pecan Pie**

With Chocolate Sauce

### **Tiramisu**

With Espresso and Chocolate Sauce

### **Key Lime Pie**

Home made with Florida Key Limes

### **Double Layer Cheese Cake**

Creamy Cheese Cake swirled with Belgium Chocolate

### **Apple Tarte Tatin**

Wild Berries and Raspberry Coulis

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A SERVICE CHARGE OF 21% AND APPLICABLE SC SALES TAX WILL BE ADDED TO THE ABOVE PRICES.*

## **Dinner Buffets**

### **The Magnolia Buffet**

Selection of Specialty Rolls and Breads with Sweet Butter

Charleston She Crab Soup  
Hearts of Romaine with Classic Caesar Dressing  
Chilled Rock Shrimp Salad with Saffron Rice and Baby Spinach  
Ripe Tomatoes and Fresh Mozzarella Drizzled with Pesto

Please Choose Two or Three of the Following:

#### **Roasted Tenderloin of Beef**

Sauce Béarnaise and Horseradish Mousse

#### **Sliced Sirloin of Beef**

With a Dried Cranberry & Port Demi

#### **Roulade of Chicken**

Filled with Apricot Chutney

#### **Seared Salmon Filet**

With Honey-Ginger Glaze

#### **Grilled Mahi Mahi**

Pecan-Crab Relish

#### **Smoked Mozzarella Ravioli**

With Sundried Tomato Cream

#### **Seared Anise-Dusted Breast of Chicken**

White Grape and Cognac Sauce

#### **Chicken Calibogue**

Stuffed with Jumbo Lump Crab and finished with a Lemon Beurre Blanc

Bliss Potato Gratin with Gruyere

Chef's Selection of Roasted Vegetables

Please Choose Two Desserts:

Key Lime Cheesecake, Carrot Cake, Tiramisu,  
Fresh Blackberries, Blueberries and Raspberries with Cinnamon Crème Anglaise,  
Chocolate-Hazelnut Mousse Royale

Freshly Brewed Regular & Decaffeinated Coffee and Hot Herbal Teas

2 Entrée Selections, \$38.95 Per Person

3 Entrée Selections, \$42.95 Per Person

*A Surcharge Will be Applied for Buffet Services for Less Than 50 People*

## **Dinner Buffets**

### **The Carlos Menotti**

Minestrone Soup  
Warm Focaccia Bread Topped with Sundried Tomato Pesto & Parmesan Cheese  
Caesar Salad Served with Homemade Garlic Croutons  
Antipasto Display and Caprese Salad  
Pasta Puttanesca with Capers, Olives, Artichoke Hearts & Tomatoes  
Penne Pasta with Shrimp and Wild Mushrooms in a Lemon-Olive Oil Sauce with Fresh Garlic  
Chicken Piccata with a Lemon Caper Sauce  
Beef Roulades Stuffed with Pesto Horseradish  
Vegetable Ratatouille  
Biscotti and Tiramisu  
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea  
\$28.95 Per Person

*A Surcharge Will be Applied for Buffet Services for Less Than 50 People*

### **Sea Island**

Country Biscuits with Butter, Honey & Peach Preserves  
Greens Salad with Corn, Black Eyed Peas, Mushrooms,  
Red Onions and Toasted Sesame Vinaigrette  
Johns Island Tomato Salad  
Potato and Cheese Casserole  
Broccoli Casserole  
Country Fried Chicken  
BBQ Baby Back Ribs  
Frogmore Stew with Shrimp, Andouille, and  
Kielbasa in a Charleston Bouillabaisse  
Fried Catfish Filets  
Corn on the Cob  
Collard Greens  
Apple Cobbler  
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea  
\$32.95 Per Person

*A Surcharge Will be Applied for Buffet Services for Less Than 50 People*

**Hors d'oeuvres**  
**Cold Canapés**

**Sold in Increments of 50 Pieces**

Antipasto Display	\$100.00
Prosciutto and Melon	\$110.00
Oysters Rockefeller	\$120.00
Shrimp Cocktail	\$125.00

**Sold in Increments of 100 Pieces**

California Rolls	\$120.00
Boursin Stuffed Strawberries with Balsamic Glaze	\$120.00
Brie Wedge with Strawberry on a French Round	\$140.00
Lobster Salad with Mango Chutney on Crouton	\$140.00
Thin-Sliced Sirloin & Pimento Cheese on Crouton	\$140.00
Smoked Chicken tartlet with Spicy Mango Chutney	\$140.00
Curried Chicken Salad in a Phyllo Dough Topped with White Grapes	\$140.00
Tenderloin of Beef on Garlic Crouton with sweet Onion Confit	\$140.00
Scallop Caprese with Basil, Tomato, Buffalo Mozzarella & Balsamic Glaze	\$140.00
Assorted Sushi & Sashimi	\$165.00
Jumbo Shrimp with Cocktail Sauce	\$165.00
Seared Rare Ahi Tuna with Saffron Mayonnaise	\$165.00

## Hors d'oeuvres Hot Hors d'oeuvres

### Sold in Increments of 50 Pieces

Smoked Ham Biscuits	\$ 75.00
Buffalo Wings with Celery & a choice of Bleu Cheese or Ranch	\$ 75.00
Sweet & Sour Meatballs	\$ 75.00
Chicken Sate with Peanut Sauce	\$ 90.00
Parmesan Crusted Artichoke Hearts	\$ 85.00
Spinach Dip with Pita Bread	\$ 75.00
Tomato & Garlic Bruschetta	\$ 80.00
Mini Creole Quiche	\$ 85.00
Beef Sate with Peanut Sauce	\$ 95.00
Vegetable Pot Stickers with Plum Sauce	\$ 95.00
Mini Crab Cakes	\$125.00
Bacon Wrapped Scallops	\$125.00
Phyllo Wrapped Shrimp Stuffed with Crabmeat	\$125.00

### Sold in Increments of 100 Pieces

BBQ Meatballs	\$120.00
Mini Deep-Dish Pizzas	\$120.00
Mushrooms Florentine	\$120.00
Five-Alarm Chicken Wings	\$120.00
Assorted Miniature Quiche	\$120.00
Southern Fried Chicken Fingers with Honey BBQ Dip	\$120.00
Spanikopita	\$120.00
Beef Empanada	\$125.00
Smoked Chicken Quesadillas	\$125.00
Olive Artichoke Tomato Tart	\$125.00
Chicken Satay with Spicy Peanut Sauce	\$125.00
Vegetable Spring Rolls with Plum Sauce	\$125.00
Crispy Vegetable Pot Stickers with Ginger Plum Sauce	\$125.00
Ginger Chicken	\$140.00
Shrimp Spring Rolls	\$140.00
Miniature Beef Wellingtons	\$140.00
Boursin Stuffed Mushrooms	\$140.00
Sausage Stuffed Mushrooms	\$140.00
Beef Satay with Thai Red Chili Sauce	\$140.00
Coconut Chicken with Spicy Mango Sauce	\$140.00
Coconut Shrimp	\$140.00
Crab Stuffed Mushrooms	\$150.00
Oysters Rockefeller and Clams Casino	\$175.00
Miniature Crab Cakes with Chipotle Mayo	\$175.00

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## **Specialty Reception Stations**

### **Tiled Cheese Display**

Domestic & Imported Cheese to include  
Port Salut, Brie, Chevre Rolled in Pistachios, Stilton, Gouda,  
Wisconsin Cheddar, Saga, Huntsman, Walnut Gourmandise,  
Garnished with Dried Fruits  
Sliced Baguettes and Water Biscuits  
\$175.00

### **Grilled Vegetable Display**

Marinated & Grilled Zucchini, Yellow Squash, Asparagus,  
Red Peppers, Carrots, Eggplant & Mushrooms  
\$165.00

### **Vegetable Crudités**

Carrots, Zucchini, Yellow Squash,  
Red & Yellow Peppers, Celery & Cherry Tomatoes  
Cool Ranch Dipping Sauce  
\$150.00

### **Specialty Breads Display**

Sesame Flatbread, Breadsticks, Focaccia, French Rounds,  
Lavosh, and Pita Triangles Served with Sun-Dried Tomato & Olive Tapenade,  
Hummus, Tomato Bruschetta, and Warm Spinach & Artichoke Dip  
\$165.00

### **Display Extravaganza**

Your Choice of Three of the Following:

Fresh Fruit & Berries Display, Grilled Vegetable Display,  
Vegetable Crudités, Tiled Cheese Display, Baked Brie en Croute,  
or Specialty Breads Display  
\$400.00

*Serves 40*

*Refreshed & Replenished for 2 Hours*

## **Reception Stations**

### **Fresh Fruit & Berries Display**

Fresh Melons, Pineapple, Grapes and  
Seasonal Berries

\$165.00

As a Finishing Touch to Your Reception Station,  
*Add*

Hot Chocolate Fudge Dipping Sauce  
& Pound Cake for an additional \$90.00

### **Baked Brie en Croute**

Baked Brie with Brown Sugar and Apples  
Baguettes and Assorted Crackers

\$175.00

### **Mediterranean Display**

Display of Assorted Bruschetta  
Gorgonzola & Sweet Basil, Tomato Concasse & Herbs, Calamata Olive & Eggplant Tapenade  
Antipasto to Include Italian Meats & Cheeses,  
Marinated & Grilled Seasonal Vegetables  
Prosciutto & Melon  
Buffalo Mozzarella Salad  
with Plum Tomatoes & Fresh Basil

\$500.00

*Serves 40*

*Refreshed & Replenished for 2 Hours*

We Recommend a Specialty Ice Carving Designed  
Specifically for our Event

## *Seafood Reception Stations*

### **Crab Cake Griddle Raw Bar**

Miniature Charleston Style Crab Cakes Sautéed on  
the Station

Tartar Sauce & Lemon Wedges  
(2 Pieces Per Person)

Sautéed Clams in White Wine  
Garlic & Shallots  
(5 Pieces Per Person)

Tiny New Potatoes with Sweet Butter  
12.95 Per Person

### **Broad Creek**

Raw Oysters

Blue Crab Claws

Mignonette & Cocktail Sauces  
(3 Pieces of Each Per Person)

Peel N' Eat Shrimp W/ Lemon Wedges  
(3 Pieces of Each Per Person)

\$10.95 Per Person

### **Shrimp and Grits Station**

A Lowcountry Favorite

Shrimp Sautéed with Bacon,  
Tomatoes and Cream

Served with Traditional Stone Ground Grits and Gorgonzola Grilled Grit Cakes

\$9.95 Per Person

## *Action Stations*

### **Fried Green Tomato Station**

Green Tomatoes, Battered and Griddled to Order  
With Jamaican Relish and Stilton Cream Sauce

\$6.95 Per Person

### **Fajita Grill**

Thinly Sliced Grilled Beef & Chicken  
Marinated in Lime and Fresh Cilantro

Grilled Onions & Peppers,

Grated Cheddar and Jalapeno Jack Cheeses  
Traditional Salsa, Shredded Lettuce, Tomatoes,  
Sour Cream, Homemade Guacamole,  
and Warm Flour Tortillas

\$11.95 Per Person

### **Dessert Flambé Station**

Choose Two:

Pineapple Barbadoes with Pecans and Coconut,  
Bananas Foster with Vanilla Bean Ice Cream,  
or Cherries Jubilee with Cinnamon Ice Cream

\$7.95 Per Person

### **Sautee Station**

Beef Tenderloin Tips with Button Mushrooms,  
Garlic Butter, and Whipped Potatoes

\$9.95 Per Person

Or

Shrimp Scampi with Angel Hair Pasta

\$10.95 Per Person

### **Semolina Pasta Station**

Sausage and Chicken

Choose two of the Following Semolina Pastas:  
Trio Cheese Tortellini, Penne, Linguine, Farfalle  
Tossed to Order on the Station with Two of the

Choose two of the Following Sauces:

Marinara, Creamy Alfredo, Sun-Dried Tomato  
Cream, Fresh Basil Pesto,

Toasted Garlic Bread & Freshly Grated

Parmigiano Reggiano

\$10.95 Per Person

*Refreshed & Replenished for 2 Hours With 5 oz. Portions Per Person  
Station Attendants, \$50.00 Each*

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## **Reception Stations**

### **Southern Station**

Red Beans & Rice with Andouille Sausage

Crisp Cole Slaw with Traditional Dressing

Golden Cornbread with Honey Butter

Buttermilk Biscuits with Peach Preserves

Select One of the Following:

Cajun Smoked Pork Loin with Mustard Sauce

Lowcountry Shrimp and Grits

Hardwood Grilled Chicken with Bourbon-Honey Glaze

Slow Roasted Beef Brisket with Mesquite Barbecue Sauce

\$12.95 Per Person

## **Carving Stations**

All Carving Stations Are Accompanied By Silver Dollar Rolls and Fresh Baked Biscuits

### **Whole Roast or Fried Turkey**

With Cranberry-Orange Relish and Peach Chutney

\$195.00 each Serves 30

### **Boneless Roast Pork Loin**

\$195.00 each Serves 40

### **Honey Baked Ham**

With Whole Grain Mustards

\$195.00 each Serves 40

### **Roast Top Round of Beef**

Whole Grain Mustard, Sauce Béarnaise, & Creamy Horseradish

\$275.00 each Serves 60

### **Prime Rib of Beef**

With Horseradish Sour Cream

\$225 each Serves 25

### **Roast Tenderloin of Beef**

With Sauce Béarnaise & Creamy Horseradish

\$250.00 each Serves 20

### **Steamship Round of Beef**

\$575.00 each Serves 150

*Station Attendants, \$50.00 Each*

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