



EXCEPTIONAL EXPERTISE.



SIGNATURE SERVICE.



ONE-OF-A-KIND EVENTS.

Banquet

MENUS AND INFORMATION

Exclusively catered for

Hilton Columbia Center
COLUMBIA

924-A SENATE STREET | COLUMBIA, SC 29201

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is a success. For a customized proposal, please call

803.476.1305

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morning & afternoon breaks

MORNING BREAKS

COFFEE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas

\$12.00 per person

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins* & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

\$18.00 per person

**Gluten-free Blueberry Muffins available upon request*

FRESH START

- Fresh-Cut Seasonal Fruit
- Assorted Chilled Fruit Juices
- Selection of Breakfast Pastries
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

\$18.00 per person

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

\$19.00 per person

AFTERNOON BREAKS

THE TAILGATE

- Pimento Cheese Finger Sandwiches
- Pigs in a Blanket
- Candied Bacon Deviled Eggs
- Assorted Soft Drinks

\$22.00 per person

SOUTHWEST

- Chips & Salsa
- Jalapeno Poppers with chipotle ranch, guacamole & sour cream
- Cinnamon Sugar Crisps
- Assorted Soft Drinks

\$19.00 per person

COOKIES & CREAM

- Assorted Fresh Baked Cookies
- Iced Coffee
- Acqua Panna Bottled Water

\$19.00 per person

PEANUTS & POPCORN

- A Variety of Popcorn (Two of Chef's Daily Selections - classic, truffle, caramel or cheese)
- Ball Game Peanuts
- Assorted Soft Drinks

\$20.00 per person

SWEET AND SALTY

- Selection of Candy Bars
- Creole Snack Mix
- Assorted Bags of Chips
- Freshly Squeezed Lemonade

\$20.00 per person

FIT & FLAVORFUL

- Vegetable Crudites, Hummus & Pita Chips
- Assorted Olives
- Smoked Almonds
- Sparkling Water (San Pellegrino)

\$21.00 per person

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

all day break packages

OPTION ONE (\$29.00 per person)

MORNING BEVERAGE BREAK

- Assorted Chilled Fruit Juices
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Soft Drinks

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON COOKIE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Freshly Baked Cookies
- Assorted Soft Drinks

OPTION TWO (\$39.00 per person)

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Granola Bars
- Replenishment of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

AFTERNOON BREAK

- Whole Fresh Fruit
- Freshly Baked Cookies
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas
- Assorted Soft Drinks

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

a sampling of multi-day events

DAY ONE (\$76.00 per person)

MORNING CONTINENTAL

- Fresh-Cut Seasonal Fruit & Berries
- Selection of Fresh Baked Goods
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BUFFET LUNCHEON OPTIONS

- Select your own luncheon buffet (pg. 11)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY TWO (\$74.00 per person)

HEALTH NUT

- Variety of Yogurt
- Seasonal Whole Fruit
- Granola Bars
- Vitamin Water
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

THEMED LUNCHEON BUFFET

- Select from our variety of themed luncheon buffets (pg. 10)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

DAY THREE (\$65.00 per person)

MUFFINS & MORE

- Assorted Chilled Fruit Juices
- Selection of Muffins & Coffee Cakes
- Market Fresh Fruit Salad with Vanilla Yogurt
- Assorted Specialty Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- Assorted Soft Drinks

BOXED LUNCH

- Select from our Boxed Lunches (pg. 12)

AFTERNOON BREAK

- Designate your choice from our afternoon break selections (pg. 3)

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Break service is for a maximum of one and a half hours. Please ask your catering consultant for details.

a day of health

ALL DAY PERFORMANCE PACKAGE (\$78.00 per person)

HEALTHY BREAKFAST BUFFET

- Egg White Cheese Sandwiches
- Turkey Sausage Patties
- Assorted Greek Yogurt
- Veggie Frittata
- Fresh-Cut Fruit & Berries
- Selection of Cold Cereals with Milk
Soy Milk or Almond Milk, Additional - Add \$1
- Fresh Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas
- Assorted Chilled Fruit Juices

MID-MORNING BREAK

- Mixed nuts, yogurt covered raisins & pretzels
- Granola Bars
- Seasonal Whole Fruit
- Vitamin Water

MIDDAY LUNCH BUFFET

- Field Greens with Balsamic Vinaigrette
- Orzo Tabouli Salad
- Assorted Sandwiches & Wraps
 - Roasted Vegetable Wrap**
Served in a Spinach Wrap with boursin cheese & roasted vegetables
 - Downtown Deli Sandwich**
Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato
 - Southwestern Beef Wrap**
Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and Sriracha-Aioli
Drizzle in a Tortilla Wrap
- Chocolate-Peanut Butter Bars

AFTERNOON BREAK

- Vegetable Crudites, Hummus & Pita Chips
- Sliced Cheddar Cheese
- Honey Cinnamon Apple Slices
- Fresh Brewed Regular & Decaffeinated Coffee

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour.

OPTIONAL WATER STATION

- Still & Sparkling Water
- Accompanied with your choice of: Lemon, Lime, Cucumber Slices & Fresh Strawberries

\$13.00 per person (additional)

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. **For a customized proposal, call 803.476.1305.**



classic breakfast buffet & enhancements

CLASSIC BREAKFAST BUFFET *(\$30.00 per person)*

- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Chilled Juices
- Variety of Yogurt
- Farm Fresh Scrambled Eggs
- Bacon Strips or Sausage Links *(Please pre-select one)*
- Breakfast Potatoes with Peppers & Onions
- Selection of Fresh Baked Goods
- Assorted Preserves, Jellies & Whipped Butter

BREAKFAST ENHANCEMENTS *(Add one of the following enhancements to your classic breakfast buffet)*

SOUTHERN SAMPLER

- Cheddar Cheese Grits
- Biscuits & Sausage Gravy
- Apple Crisp

Additional \$11.00 per person

MOUNTAIN SUNRISE

- Fresh-Cut Seasonal Fruit & Berries
- Scrambled egg accompaniments: sauteed mushrooms, onions, red & green bell pepper, chopped green onions, and shredded mozzarella & cheddar cheeses

Additional \$8.00 per person

SHRIMP & GRITS

- Jumbo shrimp sauteed in seasoned butter
- Stone-ground grits
- Sliced seasonal fruit accompaniment

Additional \$17.00 per person

BAGEL BAR

- Variety of Classic Bagels
- Sliced Smoked Salmon
- Chopped Egg, Onion, Tomato & Capers
- Assorted Cream Cheeses

Additional \$11.00 per person

OMELET STATION

- Includes ham, bacon, onion, mushrooms, green bell pepper, spinach, cheddar cheese & chopped tomatoes

*Additional \$14.00 per person +
\$100 attendant fee (per 25 guests)*

BY THE DOZEN

SELECTION OF FRESH BAKED GOODS	\$48.00 per dozen
BAGELS WITH CREAM CHEESE	\$52.00 per dozen
VARIETY OF GRANOLA BARS	\$36.00 per dozen
VARIETY OF DRY CEREALS (WITH MILK)	\$34.00 per dozen
CINNAMON ROLLS	\$45.00 per dozen
YOGURT PARFAITS.....	\$58.00 per dozen
CHICKEN, HAM OR SAUSAGE BISCUITS.....	\$60.00 per dozen
HAM & CHEESE CROISSANTS	\$60.00 per dozen
SEASONAL WHOLE FRUIT.....	\$33.00 per dozen

PLEASE NOTE: *A minimum of 20 people required for Buffets and Breakfast Enhancements.
Service is for one hour on Buffets and accompanying Breakfast Enhancements.*

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plated breakfast/brunch options

Please pre-select one of the following options:

STEAK & EGGS	\$39.00 per person
Scrambled Eggs & 4 ounce Petite Filet (cooked medium); served with Breakfast Potatoes	
SMOKED SALMON PLATE	\$30.00 per person
Sliced Smoked Salmon accompanied with Chopped Hard Boiled Eggs, Capers, Onion & Tomatoes; served with Toasted Bagel & Cream Cheese	
THE EYE-OPENER	\$26.00 per person
Scrambled Eggs & Applewood Smoked Bacon; served with Breakfast Potatoes	
EGGS BENEDICT	\$28.00 per person
Toasted English Muffins, topped with Poached Eggs, Canadian Bacon & Hollandaise Sauce; served with Breakfast Potatoes	
VEGETARIAN BREAKFAST QUICHE	\$20.00 per person
Fresh Spinach, Sautéed Onion & Mushrooms Encased in Fluffy Eggs & Pastry Shell; served with Fresh Fruit Salad	
SHRIMP & GRITS	\$45.00 per person
Sautéed Shrimp and Creamy Cheddar Cheese Grits; finished with a New Orleans Style Barbecue Butter Sauce	
LOBSTER FRITTATA	\$50.00 per person
Tender Lobster Meat with Sautéed Spinach and Tomatoes, layered over an Egg & Potato Frittata; finished with a Spicy Hollandaise Sauce	
FILET & FRITTATA	\$52.00 per person
6 ounce Tenderloin Filet, served with an Egg & Potato Frittata accented with Cheddar Cheese and Applewood Smoked Bacon; served over Sautéed Spinach	

All plated breakfasts include a variety of baked goods, orange juice, coffee & water.

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: A minimum of 20 people required.

brunch buffets

PLEASE NOTE: *A minimum of 30 people required for Brunch Buffets. Buffet service is for 1.5 hours. All brunches must conclude by 3pm.*

THE HAPPY JACK

\$45.00 per person

- Fresh Brewed Regular & Decaffeinated Coffee
- Specialty Hot Teas
- Assorted Chilled Juices
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Sausage Links or Sausage Patties
- Apple Crisp
- Breakfast Potatoes with Peppers & Onions
- Stone-ground Grits
- Fresh-Cut Fruit Salad with Vanilla Yogurt
- Selection of Muffins
- Assorted Breads with Preserves
- Jellies & Whipped Butter

LET THE GOOD TIMES ROLL

\$58.00 per person

- Fresh Brewed Regular & Decaffeinated Coffee
- Specialty Hot Teas
- Assorted Chilled Juices
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon
- Sweet Potato & Andouille Sausage Hash
- Ham & Cheese or Vegetarian Quiche
- French Toast with Maple Syrup
- Chef-Attended Omelet Station
Accompaniments: Ham, Bacon, Onion,
Mushrooms, Bell Pepper, Spinach,
Tomatoes & Cheddar Cheese
- Yogurt Parfaits with Fresh Berries
- Cheese Grits
- Homemade Biscuits with Gravy

ENHANCEMENTS *(Additional Charges Apply)*

THE BAKERY BASKET *Please pre-select two of the following:*

- Cinnamon Rolls
- Fresh Baked Danish
- Croissants

Additional \$6.00 per person added to either Brunch Buffet

SHRIMP & GRITS

- Jumbo Shrimp Sautéed in Seasoned Butter over a bed of Southern Style Grits;
With the Following Garnishes: Bacon, Green Onion & Shredded Cheddar Cheese

Additional \$17.00 per person added to either Brunch Buffet

BRUNCH BAR SERVICE *(Additional Charges Apply)*

EYE OPENERS *Please pre-select two of the following:*

- Bloody Marys
- White Peach Bellinis
- Blood Orange Mimosas
- Espresso Martinis

BRUNCH BAR SERVICE

	1 Hour	2 Hours	3 Hours
CLASSIC BRANDS	23.00	36.00	53.00

*Eye-Openers feature our Classic Spirit brands.
Upgraded spirits available for an additional charge.*

Individual bottled water available; Charged by consumption for an additional fee.

themed luncheon buffets

AMERICAN DELI\$36.00 per person

- Assorted Sliced Deli Meats & Cheeses
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard
- Assorted Sliced Breads
- Mixed Greens Salad
- Pasta Salad
- Southern Chicken Salad
- Assorted Variety of Chips
- Assorted Cookies & Brownies

SOUTHERN BBQ.....\$39.00 per person

- Green Salad with vinaigrette & ranch dressings
- Coleslaw
- BBQ Chicken
- Pulled Pork Sandwiches
- Green Beans
- Baked Beans
- Macaroni & Cheese
- Rolls and Butter
- Pecan Pie

SOUP & POTATO BAR.....\$38.00 per person

- Mixed Greens Salad
- Pre-select one of the following soups:
Chicken Noodle, Chicken Tortilla, Chili, Broccoli
Cheese Soup or Roasted Red Pepper Tomato Bisque
- Baked potatoes served with the
following accompaniments: butter, sour cream,
shredded cheese, green onion & bacon
- Chocolate-Peanut Butter Bars

THE BIG GRILLE.....\$37.00 per person

- Cheeseburgers
- Hot Dogs
- Buns
- Assorted Toppings, Ketchup & Mustard
- Potato Salad
- Mixed Greens Salad with Ranch & Vinaigrette Dressings
- A Variety of Chips
- Banana Pudding

SOUTHWESTERN FIESTA\$39.00 per person

- Chips with Pico De Gallo, Guacamole & Queso
- Warm Tortillas served with Lettuce, Peppers, Onion,
Shredded Cheese, Cilantro & Sour Cream
- Beef & Chicken Fajitas
- Cheese Enchiladas
- Spanish Rice
- Black Beans & Corn
- Cinnamon Sugar Crisps

MEDITERRANEAN\$40.00 per person

- Greek Salad with Greek Vinaigrette
- Tabbouleh Salad
- Tzatziki, Hummus & Pita
- Spanakopita
- Chicken Kabobs
- Beef Kabobs
- Orzo with Roasted Vegetables
- Baklava

PICNIC TIME.....\$39.00 per person

- Tomato, Cucumber & Onion Salad
- Coleslaw
- Southern Fried Chicken
- Honey Baked Ham
- Green Beans
- Macaroni & Cheese
- Housemade Southern Cornbread
- Seasonal Fruit Cobbler

VIVA ITALIA.....\$38.00 per person

- Caesar Salad
- Tomato & Mozzarella Caprese Salad
- Traditional Lasagna
- Pasta Alfredo
- Chicken Parmesan
- Roasted Seasonal Vegetables
- Garlic Bread
- Tiramisu

Buffets are accompanied by iced tea & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.

create your own luncheon buffet

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressings
- Classic Caesar Salad
- Greek Salad with Pepperoncini, Cucumber, Tomatoes & Onions*
- Antipasto Display
- Baked Potato Soup with Bacon Bits
- Minestrone Soup*
- Roasted Red Pepper Tomato Bisque*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Salmon Fillet with Caper Cream Sauce
- Chicken Cordon Bleu
- Chicken Florentine
- Cracker-Crusted Market Fish
- Beef Tenderloin Tips with Sundried Tomato Herb Butter
- Brown Sugar Roasted Pork
- Vegetable Lasagna*
- Baked Ratatouille*

**Vegetarian options*

(Add an additional entree for \$6.00 per person)

SIDES *(Please pre-select two)*

- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Sauteed Green Beans
- Broccoli Au Gratin
- Sauteed Seasonal Vegetables
- Macaroni & Cheese
- Wild Rice Pilaf

DESSERTS *(Please pre-select two)*

- Chocolate Layer Cake
- Key Lime Pie
- Pecan Pie
- Cheesecake
- Bread Pudding
- Seasonal Fruit Cobbler

\$45.00 PER PERSON

Served with fresh bread & butter, iced tea & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 3pm.

boxed lunches

GOURMET SANDWICHES (\$26.00 per person)

Minimum of 15 people required. Minimum order per sandwich: 5 each.

CLASSIC COBB

Sliced Turkey, Ham, Bacon, Lettuce & Tomato with a Homemade Spicy Ranch Spread

DOWNTOWN DELI

Turkey & Smoked Gouda with Pesto Aioli, Lettuce & Tomato

AMERICAN COMFORT

Sliced Ham & Swiss Cheese with Lettuce & Tomato

ROAST BEEF & BOURSIN CHEESE

Accented with Tomato, Lettuce & Purple Onion

SOUTHERN CHICKEN SALAD

Southern Chicken Salad with Lettuce & Tomato

Gourmet sandwich selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

GOURMET WRAPS (\$26.00 per person)

Minimum of 15 people required. Minimum order per wrap: 5 each.

SMOKED TURKEY

Smoked Turkey with Grape Tomatoes, Romaine Lettuce, Hummus & Sliced Cucumber

TEXAS RANCH HAND

Diced Chicken Breast, Shredded Cheddar, Bacon, Lettuce & Tomato with our Homemade BBQ Ranch Dressing

ROASTED VEGETABLE WRAP

Served in a Spinach Wrap with Boursin Cheese & Roasted Vegetables

SOUTHWESTERN BEEF WRAP

Thinly Sliced Cajun Roast Beef with Corn Salsa, Avocado, Tomatoes and a Sriracha-Aioli Drizzle

Gourmet wrap selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

SALADS (\$26.00 per person)

Minimum of 15 people required. Minimum order per salad: 5 each.

TRADITIONAL CHEF SALAD

Julienne Strips of Turkey, Ham, Cheddar and Provolone Cheese served over a bed of Mixed Greens; Topped with Crumbled Bacon and your Choice of Dressing

(Pre-select one: Ranch, Balsamic Vinaigrette, Honey Mustard or Thousand Island)

CHICKEN CAESAR SALAD

Marinated Grilled Chicken, Hearts of Romaine, Parmesan Cheese & Croutons; Tossed in House Caesar Dressing

Available as a Gourmet Wrap Upon Request

Salads served with a cookie & bottled water or soda.

PLEASE NOTE: Boxed lunches & salads available before 2pm.

create your own dinner buffet

STARTERS *(Please pre-select two)*

- Mixed Greens Salad with Balsamic Vinaigrette & Ranch Dressings
- Spinach Salad with Dried Cranberries, Goat Cheese & Vinaigrette
- Classic Caesar Salad
- Louisiana Seafood Gumbo
- Corn Chowder
- Minestrone Soup*

**Vegetarian options*

ENTREE *(Please pre-select two)*

- Baked Chicken Parmesan
- Southern Fried Chicken
- Lemon-Rosemary Roasted Chicken Breast
- Pan-Roasted Market Fish with Tomato-Basil Sauce
- Sirloin Strip with Peppercorn Sauce
- Baked Ratatouille*
- Almond-Crusted Salmon with Citrus-Thyme Cream Sauce
- Marinated Flank Steak with Peppers & Onions
- Rosemary-Rubbed Top Round of Beef with Horseradish Cream
- Jambalaya with Shrimp, Chicken & Andouille Sausage
- Roasted Pork Tenderloin with Peach Salsa

**Vegetarian options*

SIDES *(Please pre-select two)*

- Mushroom Risotto
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Sautéed Seasonal Vegetables
- Steamed Broccoli
- Broccoli Au Gratin
- Baked Vidalia Onions with Parmesan Cheese
- Sautéed Green Beans
- Orzo with Roasted Vegetables
- Spanish Rice
- Lima Bean & Sweet Corn Succotash
- Macaroni & Cheese

DESSERTS *(Please pre-select two)*

- Bread Pudding with Whiskey Sauce
- Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Seasonal Fruit Cobbler
- Key Lime Pie
- Carrot Cake with Cream Cheese Frosting

\$67.00 PER PERSON

(Add a third entree to main course options – additional \$8.00 per person)

Dinner selections served with fresh bread & butter, iced tea, coffee & water.

PLEASE NOTE: A minimum of 20 people required. Buffet service is for one hour. Themed buffets available upon request.

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plated dinner options

SALAD *(Please pre-select one)*

MIXED GREENS SALAD*

Iceberg, arugula and baby lettuces with grape tomatoes, garlic croutons & red onions

**Vegetarian option*

SPINACH SALAD*

Spinach with dried cranberries, goat cheese & vinaigrette dressing

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese & a creamy caesar dressing

ENTREE *(Please pre-select one)*

HARVEST HERB CHICKEN

Boneless Breast of Chicken with wild rice pilaf and herb butter

\$50.00 per person

PECAN-CRUSTED CHICKEN

Chicken Breast encrusted with chopped pecans; served with honey-mustard

\$52.00 per person

PAN-ROASTED MARKET FISH

Fillet of today's fresh catch - topped with citrus-thyme butter

\$55.00 per person

SAUTEED SEA SCALLOPS

Seared Jumbo Sea Scallops with sweet corn & spinach

\$60.00 per person

ROSEMARY RUBBED PORK LOIN

Tenderloin of Pork rubbed with fresh rosemary and topped with a whole grain mustard glaze

\$53.00 per person

BRAISED BEEF SHORT RIBS

Red wine braised short ribs served with peppers & onions

\$57.00 per person

GARLIC-ROSEMARY ROAST BEEF

Round of Beef seasoned with garlic & rosemary; sliced and served with horseradish cream

\$56.00 per person

STEAK & CHICKEN DUO

4 oz. Tender Filet & Half of a Boneless Chicken Breast stuffed with herbed cheese

\$64.00 per person

SURF & TURF DUO

4 oz. Tender Filet served with your pre-selected seafood option (broiled salmon fillet or grilled shrimp)

\$69.00 per person

VEGETABLE NAPOLEON (VEGETARIAN OPTION)

Layers of eggplant, zucchini, red bell pepper, squash and portobello mushroom topped with parmesan and romano cheeses & a tomato-basil sauce *(Omit cheese for vegan option)*

\$45.00 per person

DESSERTS *(Please pre-select one)*

- Blueberry Crumb Cheesecake
- Chocolate Layer Cake
- Carrot Cake with Cream Cheese Frosting
- Pecan Pie
- Dutch Apple Pie
- Fresh Berries with Sweet Cream

Served with chef's selection of seasonal vegetable & starch, fresh bread & butter, water & coffee.

PLEASE NOTE: *A minimum of 10 people required.*

create your own reception

COLD HORS D'OEUVRES *(Please pre-select three)*

- Imported & Domestic Cheese Tray served with fresh fruit & crackers
- **(V)** Crisp Market Fresh Vegetable Tray with your choice of hummus or ranch dressing *(Omit Ranch - **VGN**)*
- **(VGN)** Tomato, Basil & Roasted Garlic Bruschetta
- **(G) (V)** Sliced Fresh Fruit Display with honey-lemon yogurt sauce *(Omit Yogurt - **VGN**)*
- Tomato Mozzarella Skewers
- Chicken Salad Canapes

HOT HORS D'OEUVRES *(Please pre-select three)*

- Hot Spinach & Artichoke Dip with tri-color tortilla chips
- Coconut Chicken Tenders with orange-marmalade sauce
- **(V)** Mushrooms stuffed with spinach
- Mushrooms stuffed with crabmeat
- **(V)** Mini Tuscan Ratatouille Tarts
- Smoked Chicken Quesadilla Cornucopias
- Shrimp & Grits Crisp
- Pork Pot Stickers
- Teriyaki Steak Skewers
- Miniature Sweet Potato Canapes

CHEF-ATTENDED STATIONS *(Please pre-select one)*

- Carved Roasted Top Round of Beef with miniature rolls, horseradish-cream & mayonnaise
- Carved Roasted Jamaican Jerk Pork Loin with miniature rolls & tropical fruit chutney
- Carved Honey-Glazed Ham with miniature rolls, rum-raisin sauce & dijon mustard
- Roasted Turkey Breast with miniature rolls, cranberry sauce & mayonnaise
- Pasta Station –
Your choice of two pastas:
tortellini, penne, bowtie or macaroni
And your choice of two sauces:
marinara, alfredo, or pesto cream

(Add a second action station, \$10 additional per person)

SELF-SERVE BEVERAGE STATION

- Lemonade
- Sweetened or Unsweetened Iced Tea
- Regular & Decaffeinated Coffee

\$78.00 PER PERSON

(Two hours of on-going food service)

Carving fee per station, \$100.00; Each additional Chef-Attended Station, \$10.00 additional per person

Each additional half-hour of service, \$5.00 additional per person

V = Vegetarian • G = Gluten Free • VGN = Vegan

PLEASE NOTE: *A minimum of 50 people required.*

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. **For a customized proposal, call 803.476.1305.**



hors d'oeuvres

Your Catering Sales representative will suggest necessary quantity based on your total guest count.

COLD SELECTIONS *(per piece; minimum of 25 pieces per selection)*

V Tomato Mozzarella Skewers	\$4.75
V Tomato, Basil & Roasted Garlic Bruschetta <i>(Omit Cheese - VGN)</i>	\$5.00
G Asparagus Spears wrapped in Smoked Salmon	\$5.50
G Jumbo Gulf Shrimp Display with Cocktail Sauce	\$8.00
Tuna Tartare on Toast Points	\$5.00
G Miniature Crabtinis	\$7.00
Pimento Cheese Finger Sandwiches	\$3.50
Vegetable Garden Canapes <i>(Omit Cream Cheese - VGN)</i>	\$3.50
Black Pepper-Crusted Tenderloin with Dried Cherry Spread on Toast Points	\$6.50
G Deviled Eggs	\$4.50
G Chicken Salad in Cherry Tomatoes	\$5.00
Black & Bleu Crostini	\$4.50
VGN Asparagus Crostini with Red Pepper Pesto	\$4.00

HOT SELECTIONS *(per piece; minimum of 25 pieces per selection)*

Miniature Sweet Potato Canapes	\$4.50
V Mushrooms Stuffed with Spinach	\$4.50
Mushrooms Stuffed with Crabmeat	\$6.50
V Spanakopita	\$4.50
V Mini Tuscan Ratatouille Tarts	\$4.00
Barbecued Shrimp	\$6.50
Coconut Shrimp with Thai Curry Sauce	\$6.50
Shrimp & Grits Crisp	\$6.50
Miniature Crab Cakes	\$7.50
G Chicken & Andouille Sausage Skewers	\$5.50
Chicken Spring Rolls with Sweet & Sour Sauce	\$4.50
Coconut Chicken Tenders with Orange-Marmalade Sauce	\$5.00
Smoked Chicken Quesadilla Cornucopias	\$5.00
G Barbecued Chicken Satay	\$5.00
G Spicy Buffalo Wings with Blue Cheese Dressing	\$4.50
G Shrimp & Andouille Sausage Brochettes with Cajun Barbecue Butter	\$6.00
Miniature Steak Sandwiches	\$7.00
Teriyaki Steak Skewers	\$7.00
G Bacon Wrapped Lobster Tail	\$9.00
G Candied Bacon Lollipops	\$4.50
G Lamb Lollipops	\$9.50
Crab Beignets	\$9.50
G Bacon-wrapped Brussels Sprouts with Tabasco-Honey	\$5.00

V = Vegetarian • **G** = Gluten Free • **VGN** = Vegan

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is an unparalleled success. **For a customized proposal, call 803.476.1305.**



carving stations & action stations

Add some excitement to your reception and allow our chefs to hand-toss the perfect dish.

ACTION STATIONS (\$100.00 Chef's attendant fee per action station; A minimum of 35 people required)

PASTA STATION	\$16.50 per person
Penne & Bowtie Pasta, sauteed to order with chicken, mushrooms, sun-dried tomatoes, black olives, green onions & parmesan cheese <i>Choice of sauce:</i> marinara, alfredo or pesto cream <i>Shrimp Add-on – \$4.00 Additional per person</i>	
CAESAR SALAD STATION	\$13.00 per person
Fresh Crisp Romaine Greens & Classic Caesar Dressing tossed to order with choice of chicken, bacon, parmesan cheese & croutons <i>Shrimp Add-on – \$4.00 Additional per person</i>	
SHRIMP & GRITS	\$19.00 per person
Jumbo Shrimp sauteed in seasoned butter and served over a bed of southern style grits <i>Choice of accompaniments:</i> bacon, green onion & shredded cheddar cheese	
GARLIC MASHED POTATO STATION	\$15.00 per person
Garlic Mashed Potatoes <i>Accompaniments:</i> whipped butter, BBQ butter, sour cream, shredded cheddar cheese, bacon & chives	
MAC & CHEESE BAR	\$15.00 per person
Creamy Macaroni & Cheese <i>Accompaniments:</i> Peppers, Herb-Seasoned Bread Crumbs & Shredded Pork	

CARVING STATIONS (\$100.00 Chef's attendant fee per carving station; A minimum of 35 people required.)

Roasted Beef Tenderloin	\$28.00 per person
Roasted Prime Strip Loin	\$26.00 per person
Honey Glazed Bone-in Ham	\$18.00 per person
Roasted Turkey Breast	\$17.00 per person
Top Round of Beef (Serves 75)	\$795.00

Each carving station includes silver dollar rolls & chef's selection of sauces: bearnaise, horseradish cream, remoulade, Creole mustard, dijon mustard, mayonnaise, and/or cranberry sauce.

PLEASE NOTE: *Attendant fees are based on 2 hours of service.*

display stations & sweets

DISPLAY STATIONS *(A minimum of 20 people required)*

GRILLED TUSCAN ANTIPASTO

VEGETABLES WITH RUSTIC BREADS

A medley of farm fresh grilled vegetables;
served at room temperature

\$9.00 per person

GARDEN CRUDITES

Harvest fresh, crisp garden vegetables served with
ranch dressing, hummus & pita chips

\$9.00 per person

FRESH FRUIT & BERRY DISPLAY

Fresh seasonal fruit & berries
accompanied with yogurt & honey

\$11.00 per person

CHEESE & FRUIT DISPLAY

A selection of regional and imported cheeses
served with fresh & dried fruit, local honey, smoked
almonds & assorted crackers

\$13.00 per person

SPINACH & ARTICHOKE DIP

Served warm with toasted baguette

\$8.00 per person

CHARCUTERIE BOARD

Assorted artisan cheeses and meats, olives,
mustard & chef's selection of rustic breads

\$18.00 per person

SLICED SMOKED SALMON

With toast points & accompaniments –
chopped egg, capers, onion & tomatoes

SINGLE OPTION (serves 30)

\$17.00 per person

CHILLED SEAFOOD DISPLAY

Maine lobster, alaskan king crab legs, jumbo shrimp &
lump crabmeat; served with cocktail & remoulade sauces

\$42.00 per person

SOMETHING SWEET

Chocolate-Dipped Strawberries	\$60.00 per dozen
Miniature Cheesecakes	\$54.00 per dozen
A Variety of Macarons	\$58.00 per dozen
Chef's Selection of Chocolate Truffles	\$55.00 per dozen

DESSERT DISPLAY *(A minimum of 50 people required)*

Assorted Cakes and Pies, Macarons, Chocolate Truffles & Chocolate-Dipped Strawberries	\$15.00 per person
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a la carte

BEVERAGES

Fresh Brewed Regular & Decaffeinated Coffee	\$52.00 per gallon
Sweet & Unsweet Iced Tea, Lemonade and Fruit Punch	\$46.00 per gallon
Assorted Specialty Hot Teas	\$4.00 per person
Red Bull	\$7.00 each
Sports Beverages	\$6.00 each
Vitamin Water	\$5.50 each
Bottled Juices	\$5.00 each
Assorted Soft Drinks	\$4.00 each
Milk (whole or 2%)	\$3.50 each
Acqua Panna Still Water (small, 330 mL)	\$5.25 each
Acqua Panna Still Water (large, 1 L)	\$8.95 each
San Pellegrino Sparkling 750 mL	\$8.95 each

BY THE DOZEN

Assorted Bags of Chips	\$36.00 per dozen
Assorted Candy Bars	\$46.00 per dozen
Assorted Brownies	\$39.00 per dozen
Cinnamon Rolls	\$45.00 per dozen
Variety of Granola Bars	\$36.00 per dozen
Seasonal Whole Fruit	\$33.00 per dozen
Assorted Freshly Baked Cookies	\$42.00 per dozen
Warm Pretzels with Whole Grain Mustard	\$49.00 per dozen
Yogurt Parfaits	\$58.00 per dozen

SAVORY SNACKS *(For 1.5 hours of service)*

Mixed Nuts	\$6.50 per person
Creole Snack Mix	\$5.00 per person
Truffle Popcorn	\$7.00 per person
Caramel Popcorn	\$6.00 per person