

# BANQUET

## MENUS AND INFORMATION



**ONE-OF-A-KIND  
EVENTS.**



**EXCEPTIONAL  
EXPERTISE.**



**SIGNATURE  
SERVICE.**

*Exclusively catered for*



## **HILTON COLUMBIA CENTER**

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

### 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

*\*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

### HEALTH NUT

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

## AFTERNOON BREAKS

### THE TAILGATE

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

### SOUTHWEST

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

### COOKIES & CREAM

- Assorted Fresh Baked Cookies
- Iced Coffee
- FIJI Bottled Water

### PEANUTS & POPCORN

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

### SWEET AND SALTY

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

### FIT & FLAVORFUL

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

**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.*

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# ALL DAY BREAK PACKAGES

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## OPTION ONE

### 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

### 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

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## A SAMPLING OF MULTI-DAY EVENTS

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### DAY ONE

#### 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. 10)

#### AFTERNOON BREAK

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

### DAY TWO

#### 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. 9)

#### AFTERNOON BREAK

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

### DAY THREE

#### 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. 11)

#### 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.*

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# A DAY OF HEALTH

## ALL DAY PERFORMANCE PACKAGE

### 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*
- 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

### OPTIONAL WATER STATION

- Still & Sparkling Bottled Water (Liter Bottles)
- Accompanied with your choice of: Lemon, Lime, Cucumber Slices & Fresh Strawberries

**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.*

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# CLASSIC BREAKFAST BUFFET & ENHANCEMENTS

## CLASSIC BREAKFAST BUFFET

- 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

### BAGEL BAR

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

### 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

### OMELET STATION

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

### SHRIMP & GRITS

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

## BY THE DOZEN

- SELECTION OF FRESH BAKED GOODS .....
- BAGELS WITH CREAM CHEESE .....
- VARIETY OF GRANOLA BARS .....
- VARIETY OF DRY CEREALS (WITH MILK) .....
- CINNAMON ROLLS .....
- YOGURT PARFAITS.....
- CHICKEN, HAM OR SAUSAGE BISCUITS.....
- HAM & CHEESE CROISSANTS .....
- SEASONAL WHOLE FRUIT.....

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

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## PLATED BREAKFAST OPTIONS

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*Please pre-select one of the following options:*

### STEAK & EGGS

Scrambled Eggs & 4 ounce Petite Filet (cooked medium); served with Breakfast Potatoes

### SMOKED SALMON PLATE

Sliced Smoked Salmon accompanied with Chopped Hard Boiled Eggs, Capers, Onion & Tomatoes; served with Toasted Bagel & Cream Cheese

### THE EYE-OPENER

Scrambled Eggs & Applewood Smoked Bacon; served with Breakfast Potatoes

### EGGS BENEDICT

Toasted English Muffins, topped with Poached Eggs, Canadian Bacon & Hollandaise Sauce; served with Breakfast Potatoes

### VEGETARIAN BREAKFAST QUICHE

Fresh Spinach, Sauteed Onion & Mushrooms Encased in Fluffy Eggs & Pastry Shell; served with Fresh Fruit Salad

**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 10 people required.*

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# THEMED LUNCHEON BUFFETS

## AMERICAN DELI .....

- 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 .....

- 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.....

- 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 .....

- 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 .....

- 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 .....

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

## PICNIC TIME.....

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

## VIVA ITALIA.....

- 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.*

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# 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*

## 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

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

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# BOXED LUNCHES

## GOURMET SANDWICHES

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

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

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)

*Salads served with a cookie & bottled water or soda.*

### CHICKEN CAESAR SALAD

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

*Available as a Gourmet Wrap Upon Request*

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

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# 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

**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

### PECAN-CRUSTED CHICKEN

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

### PAN-ROASTED MARKET FISH

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

### SAUTEED SEA SCALLOPS

Sear'd Jumbo Sea Scallops with sweet corn & spinach

### ROSEMARY RUBBED PORK LOIN

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

### BRAISED BEEF SHORT RIBS

Red wine braised short ribs served with peppers & onions

### GARLIC-ROSEMARY ROAST BEEF

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

### STEAK & CHICKEN DUO

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

### SURF & TURF DUO

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

### 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)*

## 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.*

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# 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

## SELF-SERVE BEVERAGE STATION

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

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

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

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# 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
- V Tomato, Basil & Roasted Garlic Bruschetta *(Omit Cheese - VGN)*
- G Asparagus Spears wrapped in Smoked Salmon
- G Jumbo Gulf Shrimp Display with Cocktail Sauce
- Tuna Tartare on Toast Points
- G Miniature Crabtinis
- Pimento Cheese Finger Sandwiches
- Vegetable Garden Canapes *(Omit Cream Cheese - VGN)*
- Black Pepper-Crusted Tenderloin with Dried Cherry Spread on Toast Points
- G Deviled Eggs
- G Chicken Salad in Cherry Tomatoes
- Black & Bleu Crostini
- VGN Asparagus Crostini with Red Pepper Pesto

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

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

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# CARVING STATIONS & ACTION STATIONS

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

## ACTION STATIONS

### PASTA STATION

Penne & Bowtie Pasta, sauteed to order with chicken, mushrooms, sun-dried tomatoes, black olives, green onions & parmesan cheese  
*Choice of sauce:* marinara, alfredo or pesto cream

### CAESAR SALAD STATION

Fresh Crisp Romaine Greens & Classic Caesar Dressing tossed to order with choice of chicken, bacon, parmesan cheese & croutons

### SHRIMP & GRITS

Jumbo Shrimp sauteed in seasoned butter and served in a martini glass over a bed of southern style grits  
*Choice of accompaniments:* bacon, green onion & shredded cheddar cheese

### GARLIC MASHPOTINI STATION

Garlic Mashed Potatoes served in a martini glass  
*Accompaniments:* whipped butter, BBQ butter, sour cream, shredded cheddar cheese, bacon & chives

### MAC & CHEESE BAR

Creamy Macaroni & Cheese served in a martini glass  
*Accompaniments:* Peppers, Herb-Seasoned Bread Crumbs & Shredded Pork

## CARVING STATIONS

Roasted Beef Tenderloin

Roasted Prime Strip Loin

Honey Glazed Bone-in Ham

Roasted Turkey Breast

Top Round of Beef (Serves 75)

*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.*

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## DISPLAY STATIONS & SWEETS

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### 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

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

FRESH FRUIT & BERRY DISPLAY  
Fresh seasonal fruit & berries  
accompanied with yogurt & honey

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

SPINACH & ARTICHOKE DIP  
Served warm with toasted baguette

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

SLICED SMOKED SALMON  
With toast points & accompaniments –  
chopped egg, capers, onion & tomatoes  
SINGLE OPTION (serves 30-35)

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

### SOMETHING SWEET

Chocolate-Dipped Strawberries

Miniature Cheesecakes

A Variety of Macaroons

Chef's Selection of Chocolate Truffles

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

Assorted Cakes and Pies, Macaroons,  
Chocolate Truffles & Chocolate-Dipped Strawberries

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.



# A LA CARTE

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## BEVERAGES

Fresh Brewed Regular & Decaffeinated Coffee

Sweet & Unsweet Iced Tea, Lemonade and Fruit Punch

Assorted Specialty Hot Teas

Red Bull

Sports Beverages

Vitamin Water

Bottled Juices

Assorted Soft Drinks

Milk (whole or 2%)

Fiji Still Water 330mL

San Pellegrino Sparking 500mL

## BY THE DOZEN

Assorted Bags of Chips

Assorted Candy Bars

Assorted Brownies

Cinnamon Rolls

Variety of Granola Bars

Seasonal Whole Fruit

Assorted Freshly Baked Cookies

Warm Pretzels with Whole Grain Mustard

Yogurt Parfaits

## SAVORY SNACKS

Mixed Nuts

Creole Snack Mix

Truffle Popcorn

Caramel Popcorn