



*FRANCIS MARION*  
HOTEL



2018 CATERING MENUS





## SUSTAINABILITY

The Francis Marion Hotel purchases food from local farms and purveyors when goods are in season. Guests will enjoy fresh and environmentally-friendly dishes while we also support the local farms.

Menus with exclusively regionally sourced ingredients are included in lunch and dinner.

The Chef is happy to create a special, seasonal menu for your group using exclusive local ingredients.

Please consult your catering manager for additional information, including a list of our vendors.





# BREAKFAST



# CONTINENTAL BREAKFAST

Designed for one hour of service. All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas and Assorted Juices.



## THE CONTINENTAL

Orange, Apple & Cranberry Juices  
Assorted Bagels with Cream Cheese  
Assorted Bakery Fresh Muffins & Pastries  
Creamy Butter, Fruit Preserves and Jam  
Sliced Fruit with Seasonal Berries  
\$16.50 per person

## THE EXECUTIVE

Orange, Apple & Cranberry Juices  
Assorted Scones  
Assorted Bagels with Cream Cheese  
Creamy Butter, Fruit Preserves & Jam  
Sliced Fruit with Seasonal Berries  
Individual Fruit Yogurts  
Selection of Individual Cereals with Whole & Skim Milk  
\$17.50 per person

## THE SOUTHERN STYLE

Orange, Apple & Cranberry Juices  
Chilled Fruit Salad  
Individual Fruit Yogurts  
Ham, Egg and Cheese Biscuits  
Sausage, Egg & Cheese Biscuits  
Egg & Cheese Biscuits  
Maple Pecan Danishes  
Assorted Bakery Fresh Muffins  
\$17.50 per person

## THE EUROPEAN

Orange, Apple & Cranberry Juices  
European Meats and Cheeses to include:  
Prosciutto, Capicola, Genoa Salami, Provolone,  
Gouda, Swiss, Edam and Brie Cheeses  
Hard Boiled Eggs  
Greek Yogurt with Honey  
Assorted Pastries  
Croissants and Artisanal Rolls  
Sliced Fresh Fruit  
\$20.00 per person



## ENHANCEMENTS

Croissants with Scrambled Eggs, Shaved Ham & Herb Cheese Spread \$45.00 per dozen  
Hard-Boiled Eggs with Cracked Black Pepper & Kosher Sea Salt \$18.00 per dozen  
Breakfast Wraps with Scrambled Eggs, Cheese, Sausage & Peppers \$45.00 per dozen  
Toasted Croissants with Ham & Swiss Cheese \$45.00 per dozen  
Egg & Cheese or Ham & Egg or Sausage & Egg Biscuits \$45.00 per dozen  
Warm Oatmeal with Brown Sugar, Chopped Nuts, Honey, Cinnamon & Dried Fruit \$6.00 per person  
Freshly Baked Cinnamon Rolls with Sweet Orange Glaze \$38.00 per dozen

Prices are subject to a 22% service charge and applicable taxes.

# BREAKFAST

All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas, Assorted Juices and Assorted Muffins and Croissants.



## SERVED

### MEETING STREET

Fluffy Scrambled Eggs, Roasted Red Potatoes with Peppers & Onions or Stone Ground Grits

Crispy Bacon Slices or Sausage

\$19.00 per person

### THE BATTERY

Thick Sliced Challah French Toast with Seasonal Fruit Compote & Warm Maple Syrup

Crispy Bacon Slices or Sausage

\$19.00 per person

### EAST BAY

Fluffy Scrambled Eggs  
Sautéed Shrimp, Peppers, Onions & Tasso Ham  
Over Stone Ground Grits with Lobster Gravy

\$21.00 per person

### RAINBOW ROW

Seasonal Quiche:

Spring/Summer – Asparagus, Mushroom, Spinach, Tomato and Swiss Cheese with Thyme

Fall/Winter – Sweet Potato, Sundried Tomato, Asparagus, Smoked Pork Loin, Fontina Cheese with Parsley, Sage and Chives

Crispy Bacon Slices or Sausage

\$20.00 per person

Add a Sliced Fruit Plate with Granola and Yogurt at \$4.00 per person.

## STATIONS

Stations are priced to accompany a breakfast buffet or continental breakfast.  
Chef attendant at \$100 each is required.

### OMELETS

Ham, Sausage, Shrimp, Tomatoes, peppers, Onions, Mushrooms, Spinach, Mozzarella and Cheddar Cheese, Egg Whites & Whole Eggs  
Fresh Made Omelets with choice of toppings

\$11.00 per person

### WAFFLE STATION

Belgian Waffle, Seasonal Berries, Powdered Sugar, Toasted Pecans, Maple Syrup & Whipped Cream

\$10.00 per person

### SHRIMP AND GRITS

Large Creek Shrimp Sautéed with Peppers, Onions & Tasso Ham served on Stone Ground Pepperjack Grits with a Lobster Gravy

\$11.00 per person

\*Turkey bacon or sausage may be substituted on all menus for an additional \$1.00 per person

\*Multigrain Pancakes may be substituted for Buttermilk Pancakes for an additional \$1.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# BREAKFAST

All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas, Assorted Juices and Assorted Muffins and Croissants.



## BUFFET

Designed for one hour of service. Minimum of 25 guests.

### PALMETTO

Sliced Fresh Fruit & Seasonal Berries  
Individual Fruit Yogurts  
Assortment of Cereals with Whole & Skim Milk  
Fresh Scrambled Eggs with Cheddar Cheese  
Sausage and Gravy with Buttermilk Biscuits or  
Buttermilk Pancakes with Warm Maple Syrup  
Crispy Bacon Slices  
Roasted Red Potatoes with Peppers & Onions or  
Stone Ground Grits  
\$24.00 per person

### COUNTRY BLISS

Sliced Fresh Fruit & Seasonal Berries  
Individual Fruit Yogurts  
Assortment of Cereals with Whole & Skim Milk  
Fresh Scrambled Eggs with Cheddar Cheese  
Country Ham with Redeye Gravy  
Buttermilk Pancakes with Warm Maple Syrup  
Roasted Red Potatoes with Peppers & Onions or  
Stone Ground Grits  
\$24.00 per person

### COSMOPOLITAN

Sliced Fresh Fruit & Seasonal Berries  
Individual Fruit Yogurts  
Assortment of Cereals with Whole & Skim Milk  
Smoked Salmon with Cream Cheese & Mini Bagels  
Chef's Selection of Quiche  
Sausage Links & Bacon  
Roasted Red Potatoes with Peppers & Onions or  
Stone Ground Grits  
\$26.00 per person

### LOWCOUNTRY CHARM

Sliced Fresh Fruit & Seasonal Berries  
Individual Fruit Yogurts  
Assortment of Cereals with Whole & Skim Milk  
Baked Egg Casserole  
Lowcountry Shrimp & Stone Ground Grits  
Grilled Virginia Ham  
Fresh Sliced Tomatoes  
Roasted Red Potatoes with Peppers & Onions  
\$27.00 per person

### HEALTHY START

Sliced Fresh Fruit & Seasonal Berries  
Greek Yogurt with Honey  
Granola with Soy & Skim Milk  
Scrambled Eggs with Tomatoes & Spinach - served on the side  
Hard Boiled Eggs  
Bananas  
Sliced Tomatoes  
Turkey Sausage  
Whole Wheat Bread  
\$23.00 per person

\*Turkey bacon or sausage may be substituted on all menus for an additional \$1.00 per person

\*Multigrain Pancakes may be substituted for Buttermilk Pancakes for an additional \$1.00 per person

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# BEVERAGES and SWEET & SAVORY SNACKS



## BEVERAGES

Assorted Sodas and Bottled Waters .....	\$4.00 each
Infused Waters.....	\$7.00 per gallon
Spring/Summer.....	Strawberry, Cucumber & Mint
Fall/Winter.....	Orange, Rosemary & Fresh Cranberries
Whole, Skim or Soy Milk.....	\$26.50 per gallon
Regular and Decaffeinated Coffee & Herbal Teas .....	\$42.00 per gallon
Assorted Juices - Orange, Apple, Tomato, Cranberry .....	\$36.00 per gallon
Lemonade or Iced Tea with Lemon - Sweetened or Unsweetened...	\$36.00 per gallon
Fruit Smoothies .....	\$52.00 per gallon
Fruit Punch.....	\$36.00 per gallon
Assorted Sparkling Juices or Perrier with Sliced Lime .....	\$4.50 each

## SWEET & SAVORY SNACKS

Assorted Muffins .....	\$37.00 per dozen
Assorted Breakfast Pastries.....	\$37.00 per dozen
Freshly Baked Cinnamon Rolls with Sweet Orange Glaze.....	\$38.00 per dozen
Assorted Dry Cereals.....	\$4.00 per person
Whole Fruit.....	\$25.00 per dozen
Individual Fruit Yogurts.....	\$3.50 each
Fruit and Yogurt Parfaits .....	\$5.00 each
Homemade Granola Bars.....	\$35.00 per dozen
Assorted Sour Cream Coffee Cake with Walnuts & Dried Fruits.....	\$26.00 per loaf (12 slices per loaf)
Assorted Fresh Bagels & Cream Cheese.....	\$37.00 per dozen
Popcorn Cart with Freshly Popped Salted Popcorn.....	\$3.50 per person
Warm Soft Pretzels with Sea Salt.....	\$40.00 per dozen
Honey Dijon Mustard, Yellow Mustard & Parmesan Ranch	
Sweet Carolina Snack Mix.....	\$23.00 per pound*
Almonds, Cashews, Peanuts, M&Ms, Raisins & Bananas	
Tortilla Chips with Salsa & Queso Dip.....	\$21.00 per pound*
Hummus with Toasted Pita Chips .....	\$22.00 per pound*
Deviled Eggs.....	\$22.00 per dozen
Assorted Cookies and Brownies.....	\$36.00 per dozen
Lemon Squares or Pecan Squares.....	\$41.00 per dozen
Mini French Pastries .....	\$41.00 per dozen
Chocolate Dipped Strawberries .....	\$41.00 per dozen
Assorted Petit Fours .....	\$41.00 per dozen
Mini Cupcakes – Vanilla, Chocolate and Red Velvet .....	\$48.00 per dozen

\*We recommend 1 pound per 12 guests for all items sold by the pound

Prices are subject to a 22% service charge and applicable taxes.

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FRANCIS MARION  
HOTEL



# BREAKS





# TIME FOR A BREAK

Designed for one hour of service. Breaks exceeding one hour of service will be charged half of break price per additional 30 minutes. All include Regular and Decaffeinated Coffee and Herbal Teas.



## MID-MORNING

**BREAK I**  
Assorted Sodas  
Bottled Waters  
\$8.00 per person

**BREAK II**  
Home-Made Granola Bars  
Fresh Whole Fruit  
Assorted Sodas  
Bottled Waters  
\$10.00 per person

**BREAK III**  
Assorted Biscotti  
Sour Cream Coffee Cake with Walnuts  
Sliced Fruit with Yogurt Dip  
Assorted Sodas | Bottled Waters  
\$12.00 per person

## ALL DAY PACKAGES

**PACKAGE I**  
Regular and Decaffeinated  
Coffee and Herbal Teas  
\$5 per person for first hour  
\$2 per person for each additional hour  
minimum of 4 hours

**PACKAGE II**  
The Continental  
Mid-Morning Break I  
Sweet Tooth Afternoon Break  
\$30.00 per person

**PACKAGE III**  
Palmetto Breakfast Buffet  
Mid-Morning Break II  
Choice of Afternoon Break  
\$40.00 per person

## BREAKS

**WARM COOKIE BREAK**  
Assorted Freshly Baked Warm Cookies  
Whole Fresh Fruit  
Milk | Assorted Sodas | Bottled Waters  
\$12.00 per person

**SOCIAL HOUR**  
Fresh Vegetable Display with Creamy Herb Dip  
Selection of Cheeses with Sliced Fresh Fruit & Crackers  
Charleston Nut Company Sweet & Salty Snack Mix  
All Natural Sparkling Juice | Assorted Sodas | Bottled Waters  
\$14.00 per person

**CHARLESTON TEA**  
Assorted Finger Sandwiches  
Selection of Scones with Creamy Butter & Preserves  
Benne Wafers  
Fresh Strawberries & Whipped Cream  
Lemon Pound Cake  
Sweetened Iced Tea | Assorted Sodas | Bottled Waters  
\$14.00 per person

**LOWCOUNTRY**  
Crab Dip  
Spinach & Artichoke Dip and Pimento Cheese Dip  
Grilled Italian Bread & Crackers  
Sweetened Iced Tea & Lemonade  
Assorted Sodas | Bottled Waters  
\$14.00 per person

**SERENITY**  
Fruit Kabobs with Honey & Vanilla Yogurt  
Hummus & Pita Chips Almonds  
Green Tea  
Perrier Sparkling Water with Lime Wedges  
\$13.00 per person

**BALLPARK**  
Warm Soft Pretzels with Dijon & Yellow Mustard  
Miniature Corndogs  
Individual Boxes of Cracker Jacks  
Freshly Popped Popcorn with cart  
Assorted Mini Candy Bars  
IBC Root Beer | Assorted Sodas | Bottled Water  
\$15.00 per person

**SOUTHERN COMFORT**  
Lemon Drop Squares & Pecan Squares  
Candied Pecans  
Sweetened Iced Tea & Lemonade  
Assorted Sodas | Bottled Waters  
\$12.00 per person

**BUILD YOUR OWN TRAIL MIX**  
Granola, Almonds, Candied Pecans, Toasted Coconut  
Shavings, Dried Cherries/Apricots, Raisins  
Dark Chocolate Pieces, Wasabi Peas  
Assorted Sodas | Bottled Waters  
\$14.00 per person

Prices are subject to a 22% service charge and applicable taxes.



# LUNCH



# PLATED LUNCHEONS

All Luncheon Entrées are served with your choice of Soup or Salad,  
Fresh Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## SOUPS AND SALADS

Select One

### FRANCIS MARION HOUSE SALAD

Blend of Mixed Greens, Herb Roasted Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries

### BIBB SALAD

Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers, Red Peppers & Shaved Asiago

### SPINACH & ARUGULA SALAD

Baby Greens, Crumbled Feta, Candied Pecans, Blistered Cherry Tomatoes & Vidalia Onion

### ROASTED TOMATO CREAM SOUP with Basil Oil

### BUTTERNUT SQUASH & APPLE SOUP with Herb Crème

### BLACK BEAN SOUP with Smoked Chili & Lime Crème Fraîche

### SHE CRAB SOUP

## DRESSINGS

Select Two

Aged Balsamic Vinaigrette

Honey Dijon Vinaigrette

Buttermilk Ranch

Creamy Blue Cheese

Red Wine & Herb Vinaigrette

Champagne Shallot Vinaigrette

Honey, Ginger, Sesame Dressing

Creamy Apple Cider & Herb

Classic Caesar

Prices are subject to a 22% service charge and applicable taxes.

# PLATED LUNCHEONS

All Luncheon Entrées are served with your choice of Soup or Salad, Fresh Rolls with Butter Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## SERVED ENTRÉES

Please add \$3.00 per person for multiple, pre-selected entrées.

### BLACKENED CHICKEN

Mango & Pineapple Salsa,  
Saffron Rice & Grilled Asparagus  
\$28.50 per person

### CHICKEN & PASTA

Grilled Chicken over Cheese Tortellini with a  
Sundried Tomato Cream Sauce  
Served with Broccolini  
\$26.00 per person  
Sautéed Shrimp in Place of Chicken  
\$27.50

### SEARED CHICKEN PANCETTA

Pan Seared Chicken Breast topped with Pancetta,  
Mozzarella & Roasted Tomatoes  
Served with a Pesto Cream Sauce, Herb Risotto,  
Green Beans & Cherry Tomatoes  
\$30.00 per person

### STUFFED PORK LOIN

Pork Loin Stuffed with Spinach, Sundried Tomatoes & Feta  
Cheese with Herb Beurre Blanc, Mashed Potatoes, Broccolini  
\$30.00 per person

### SHRIMP & GRITS

Large Shrimp Sautéed Peppers, Onions & Tasso Ham on Stone  
Ground Pepperjack Grits and Lobster Gravy with Broccolini  
\$30.00 per person

### CHARLESTON CRAB CAKES

Served with Rémoulade, Butterbean, Fieldpea,  
Corn & Rice Succotash and Grilled Asparagus  
\$33.00 per person

### LOCAL GROUPEUR

Seared Local Grouper with a Lemon, Garlic & Olive Oil  
Sauce, Seasonal Vegetables & Roasted Fingerling Potatoes  
\$30.00 per person

### WILD MUSHROOM RAVIOLI

Wild Mushroom Ravioli with an Herb Cream Sauce &  
Sautéed Vegetables  
\$26.00 per person

### VEGETABLE NAPOLEON

Grilled Squash, Zucchini, Tomatoes, & Red Pepper atop a  
Portabella Mushroom with a Black Bean Sauce  
\$26.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# PLATED LUNCHEONS



## DESSERT SELECTIONS

Choose one

LEMON BUTTERMILK CUSTARD  
with Ginger Snap Cookie

KEY LIME PIE  
with Whipped Cream Dollop

PECAN PIE  
with Caramel & Chocolate Sauce

RED VELVET CAKE  
with Whipped Cream Dollop

LEMON RASPBERRY CAKE  
with Berry Coulis

CARROT CAKE  
with Walnuts

ULTIMATE CHOCOLATE CAKE  
with Berry Garnish

SEASONAL FRUIT PLATE  
with Yogurt

NEW YORK STYLE CHEESECAKE  
with Fruit Topping

LEMON BERRY MASCARPONE  
with Raspberry Sauce

DARK CHOCOLATE CUP  
Chocolate Mousse & Berries

## DESSERT DUOS

add \$1 per person

NEW YORK STYLE CHEESECAKE with Berry Compote and a SALTED CARAMEL BROWNIE

DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

Prices are subject to a 22% service charge and applicable taxes.

# LIGHT LUNCHES

Includes choice of Soup/Salad Course or Dessert Course. Also served with Fresh Rolls and Butter.  
Iced Tea, Regular or Decaffeinated Coffee and Herbal Teas.  
Please add \$3.00 per person for multiple, pre-selected entrées.



## GRILLED CHICKEN CAESAR SALAD

Romaine Lettuce tossed with aged Parmesan Cheese, Herb Croutons,  
Caesar Dressing & topped with Grilled Chicken Strips  
\$25.00 per person

or with Sautéed Shrimp  
\$26.50 per person

## GRILLED ATLANTIC SALMON SALAD

Filet of Grilled Atlantic Salmon with Baby Field Greens, Roasted Roma Tomatoes,  
Caramelized Fennel, Fresh Cucumber & Goat Cheese. Served with Vinaigrette Dressing.  
\$26.00 per person

## CHEF'S SALAD

Sliced Turkey & Ham, Cheese, Hard Boiled Egg, Tomato, Cucumbers & Vidalia Onion atop Assorted Greens.  
Served with Buttermilk Ranch Dressing.  
\$25.50 per person

## SALAD TRIO

Soba Noodle Salad with Toasted Cashews, Mandarin Oranges, Fresh Peppers & Scallions  
Asian Chicken Salad with Sesame Dressing  
Fresh Vegetable Slaw with Pineapple and Crispy Wontons  
\$25.50 per person

## HEARTY SEASONAL SALADS

FALL & WINTER SALAD Roasted Root Vegetables, Quinoa, Pickled Artichoke Hearts, Arugula, Grilled Orange Vinaigrette  
SPRING & SUMMER SALAD White Bean, Grilled Fennel, Roasted Yellow Pepper, Radicchio, Champagne Dressing  
\$25.50 per person

## TURKEY SANDWICH

Thinly Sliced Turkey with Tarragon Spread served on Ciabatta with Lettuce, Tomato  
with Carolina Peach-Vidalia Onion Jam and Potato Salad  
\$25.50 per person

Prices are subject to a 22% service charge and applicable taxes.

# BOX LUNCHES

Please limit selection to two choices.  
Includes Whole Fruit, Potato Chips and a Cookie.



## ITALIAN SANDWICH

Smoked Turkey, Ham, Genoa Salami, Sliced Provolone, Lettuce,  
Tomato & Italian Seasoning on Ciabatta Bread

\$20.00 per person

## ROAST BEEF SANDWICH

Sliced Boursin Cheese, Lettuce, Tomato & Horseradish Cream on Ciabatta Bread

\$20.00 per person

## CHICKEN SALAD CROISSANT

Roasted Chicken Salad with Dried Cranberries  
& Almonds, Lettuce & Tomato on a Flaky Croissant

\$20.00 per person

## GRILLED CHICKEN SANDWICH

Grilled Chicken with Fresh Mozzarella, Johns Island  
Tomatoes, Basil Pesto Spread & Lettuce on Focaccia Bread

\$20.00 per person

## TURKEY CLUB WRAP

Smoked Turkey, Bacon, Sliced Provolone, Avocado, Lettuce,  
Tomato & Herbed Mayonnaise in a Spinach Tortilla Wrap

\$20.00 per person

## VEGETARIAN WRAP

Grilled Portabella Mushroom, Roasted Squash, Grilled Onions,  
Roasted Red Peppers, Light Hummus Spread & Lettuce in a Spinach Tortilla Wrap

\$19.00 per person

## SALAD BOX

Mixed Greens, Bountiful Medley of Grilled Vegetables with a White Balsamic Vinaigrette

\$19.00 per person

\*\$3 additional per box for more than 2 selections

\*Gluten Free Breads Available for an additional \$1 per meal charge

Prices are subject to a 22% service charge and applicable taxes.

# BUFFET LUNCH

Buffets include Warm Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for one hour of service. Minimum of 25 guests. \$3 per person for less than 25 guests.

### TASTE OF THE LOWCOUNTRY

Baby Spinach Salad with Cucumber,  
Tomato Wedges and Chopped Eggs  
Buttermilk Ranch Dressing and Red Wine & Herb Vinaigrette  
Creamy Coleslaw with Carrots & Red Cabbage  
Southern Fried Buttermilk Chicken or Grilled Chicken  
Pulled Pork BBQ with Soft Rolls  
Chef's Selection of Grilled or Fried Fish with Sauce  
Southern Red Rice, Seasonal Vegetable Medley  
Biscuits & Corn Bread  
Seasonal Fruit Cobbler & Southern Banana Pudding  
\$34.00 per person

### THE ITALIAN BUFFET

Vegetable Minestrone  
Tossed Salad with Cucumbers, Tomatoes, Olives,  
Pepperoncini & Herbed Croutons  
Buttermilk Ranch Dressing and Red Wine & Herb Vinaigrette  
Baked Ziti with Spicy Marinara, Ricotta Cheese & Fresh Basil  
Fusilli Pasta with Roasted Vegetables, Spinach & Basil Pesto Cream  
Chicken Marsala with Mushroom Wine Sauce  
Homestyle Meatballs with Pomodoro Sauce, Italian Herbs and  
Asiago Cheese  
Ratatouille with Garlic and Mushrooms  
Shredded Parmesan Cheese, Crushed Red Pepper & Fresh Basil  
Regular & Garlic Breadsticks with Butter  
Tiramisu & Fresh Sliced Fruit  
\$34.00 per person

### THE DELICATESSEN

Chef's Selection of Soup, Warm Rolls  
Tossed Salad with Tomato, Cucumber, Mushroom and Radishes  
Buttermilk Ranch and Aged Balsamic Dressings  
Red Skinned Potato Salad and Pesto Tortellini Salad  
Smoked Turkey, Ham, Roast Beef and Salami  
Aged Cheddar Provolone, Swiss and Jack Cheeses  
Terra Brand Chips  
Pickles, Tomatoes, Pepperoncini, Red Onion and Leaf Lettuce  
Mayonnaise, Yellow Mustard, Dijon Mustard and Horseradish  
Sliced Wheat, White and Rye Breads  
Assortment of Cookies, Brownies and Sliced Fresh Fruit  
\$32.00 per person

### THE EXECUTIVE SALAD

Chef's Selection of Soup  
Assorted Greens  
Diced Smoked Chicken, Sweet Roasted Corn,  
Diced Tri-Color Bell Peppers, Aged Jack Cheese,  
Fresh Pico de Gallo & Southwestern Buttermilk Ranch  
Grilled Marinated Flank Steak Salad,  
Mandarin Oranges & Citrus Vinaigrette  
Seasonal Vegetable Tortellini Salad  
Grilled Vegetable Display with Mushrooms, Squash, Peppers,  
Asparagus & Balsamic Glaze  
Rolls & Butter  
Angel Food Cake with Seasonal Berry Compote &  
Whipped Topping  
\$33.00 per person

Prices are subject to a 22% service charge and applicable taxes.



# BUFFET LUNCH

Buffet includes Warm Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for one hour of service. Minimum of 25 guests. \$3 per person for less than 25 guests.

### THE BUTCHER'S BLOCK

Fresh Arugula Salad with Cucumbers, Dried Cranberries, SC Feta Cheese, Toasted Sunflower Seeds & Maple Dijon Vinaigrette

Soba Noodle Salad, Mandarin Oranges, Spiced Cashews, Baby Sweet Peppers, Scallions & Ginger Benne Seed Dressing

Seared Beef Tenderloin, Clemson Blue Cheese, Charred Onions & Peppers, Herbed Horseradish Cream on a French Baguette

Shaved Five Spiced Pork Loin, Apple & Fig Jam, Brie Cheese and Bibb Lettuce on Grilled Ciabatta

Grilled Springer Mountain Chicken Breast, Roasted Red Peppers, Baby Spinach, Fontina Cheese & Basil Pesto on Herbed Focaccia

Roasted Vegetables with Local Mushrooms, Boursin Cheese & Baby Red Oak Lettuce in a Spinach Wrap

Assorted Kettle Potato & Terra Chips

Miniature Lady's Island Pecan Tarts & Key Lime Pies

\$36 per person for under 50 people | \$39 per person for over 50 people

### SOUTH OF THE BORDER BUFFET

Tossed Garden Salad with Red Peppers and Creamy Southwest Ranch & Cilantro Vinaigrette Dressings

Roasted Corn & Black Bean Salad

Spicy Ground Beef with Tomatoes

Grilled Chicken Fajita Strips with Sautéed Peppers, Onions & Green Chilies

Fresh Flour Tortillas & Crisp Taco Shells, Diced Tomatoes, Shredded Lettuce, Cheddar Cheese, Sliced Jalapeños, Fresh Guacamole, Pico De Gallo & Sour Cream

Refried Beans & Mexican Rice

Sopapillas, Trés Leche Cake

\$33.00 per person

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# BUFFET LUNCH

Buffet includes Warm Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for one hour of service. Minimum of 25 guests.

### CREATE YOUR OWN LUNCH BUFFET

*Includes:*

Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Olives, Egg Halves, Pepperoncini, Bacon Pieces, Cheddar Cheese & Two Dressings.

Penne Pasta Salad with Fresh Spinach, Artichoke Hearts, Crumbled Feta, Olives, Tomatoes, Lemon & Herb Vinaigrette or Blue Cheese Coleslaw

Dessert Display including Banana Pudding & Assorted Cakes & Pies.

### ENTRÉE SELECTIONS

Pine Nut & Asiago Chicken Breast with Red Pepper Coulis

Southern Fried Chicken

Jamaican Jerk Chicken

Herbed Baked Chicken

Sliced Honey Baked Ham with Grilled Pineapple, Mandarin Orange Chutney & Creole Maple Glaze

Tuscan Pork Chops with Basil Roasted Tomatoes, Capers & Olives

Pulled Pork BBQ or Pulled Chicken BBQ with Soft Rolls

Sliced Pork Loin with Roasted Apples, Smoked Bacon & Leeks

Sliced London Broil with Cabernet Demi, Caramelized Vidalia Onions & Crumbled Blue Cheese

Shrimp Scampi served with Fettuccine

Baked Salmon with Light Horseradish Cream, Red Onion Jam, Wilted Greens

Herb Crusted Grouper with Local Mushroom Confit, Wilted Spinach, Charred Tomatoes

Cornmeal Encrusted Catfish with Creole Sauce

Blackened Mahi Mahi with Ginger Orange Gastrique, Fresh Cucumber, Tomato and Pineapple Relish

### PLEASE SELECT TWO SIDE ITEMS

Chive Mashed Potatoes

Parsley Butter Roasted Potatoes

Mashed Sweet Potatoes

Red Rice

Basmati Rice Pilaf

Hoppin' John

Pepperjack Cheese Grits

Lima Bean Succotash

Collard Greens

Green Beans with Toasted Almonds

Stewed Okra and Tomatoes

Vegetable Medley of Broccoli, Cauliflower & Carrots

Roasted Vegetables

Vegetable Couscous

Brussels Sprouts with Brown Butter

Two entrées - \$38.00 per person

Three entrées - \$43.00 per person

Prices are subject to a 22% service charge and applicable taxes.



# DINNER



# PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad, Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## SOUPS AND SALADS

Select One

### FRANCIS MARION HOUSE SALAD

Blend of Mixed Greens, Herb Roasted Roma Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries

### BIBB SALAD

Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers, Red Peppers & Asiago

### SPINACH & ARUGULA SALAD

Baby Greens, Crumbled Feta, Candied Pecans, Blistered Cherry Tomatoes & Vidalia Onion

ROASTED TOMATO CREAM SOUP with Basil Oil

BUTTERNUT SQUASH & APPLE SOUP with Herb Crème

BLACK BEAN SOUP with Smoked Chili & Lime Crème Fraîche

SHE CRAB SOUP

## DRESSINGS

Select Two

Aged Balsamic Vinaigrette

Honey Dijon Vinaigrette

Buttermilk Ranch

Creamy Blue Cheese

Red Wine & Herb Vinaigrette

Champagne Shallot Vinaigrette

Honey, Ginger, Sesame Dressing

Creamy Apple Cider & Herb Vinaigrette

Classic Caesar

Prices are subject to a 22% service charge and applicable taxes.

# PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad,  
Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## SERVED ENTRÉES

Select one. Please add \$3.00 per person for multiple, pre-selected entrées.

### BASIL PESTO CHICKEN

Seared Chicken Breast, Basil Pesto,  
Roasted Tomatoes & Fresh Mozzarella served with Mushroom  
Risotto and Green Beans & Cherry Tomatoes  
\$43.00 per person

### CRAB CAKE

Two Jumbo Crab Cakes with Remoulade Sauce  
Butterbean, Field Pea, Corn and Rice Succotash  
with Grilled Asparagus  
\$46.00 per person

### PINE NUT & ASIAGO CRUSTED CHICKEN

Breast Pan Seared & served with a Roasted Red Pepper Sauce  
& Herbed Risotto with Broccolini  
\$43.00 per person

### HANGER STEAK

Grilled Hanger Steak with Cabernet Demi Glace,  
Potato Croquette and Broccolini  
\$44.00 per person

### PORK TENDERLOIN

Sliced Pork Tenderloin topped with Au Jus & Pancetta  
Creamy South Carolina Yellow Grits with Sweet Potato Hash  
and Seasonal Vegetables  
\$43.00 per person

### HORSERADISH CRUSTED SALMON

Horseradish Sauce over Crusted Salmon,  
Chive Mashed Potatoes, Green Beans & Cherry Tomatoes and  
Red Onion Marmalade  
\$46.00 per person

### PETITE FILET

6 oz. Grilled Petite Filet of Beef with Cabernet  
Sauvignon Reduction & Truffle Mashed Potatoes with  
Green Beans and Cherry Tomatoes  
\$53.00 per person

### LOCAL GROUPEUR

Grilled Local Grouper with Lemon Caper Cream,  
Seasonal Vegetables and Charleston Red Rice  
\$46.00 per person

### BEEF SHORT RIBS

Seared Beef Short Ribs, Ginger Demi Glace served with Goat  
Cheese Grits & Wilted Swiss Chard  
\$45.00 per person

### SWEET POTATO & RICOTTA GNOCCHI

Fresh Vegetables, Roasted Tomato Sauce  
and Crumbled SC Goat Cheese  
\$39.00 per person

### GRILLED LAMB CHOPS

Grilled Lamb Chops, Forbidden Rice & Farro Pilaf,  
Roasted Zuchinni & Plum Tomatoes with Curried  
Goat Cheese and Herb Crème  
\$46.00 per person

### TOMATO PIE

Sliced Tomatoes, Vidalia Onion & Basil baked in a Tart Shell  
\$39.00 per person

\*Gluten Free options available

Prices are subject to a 22% service charge and applicable taxes.

# DINNER

Dinner Entrées are served with choice of Soup or Salad, Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## COMBINATION SERVED ENTRÉES

### SEARED JUMBO CRAB CAKE AND PETITE FILET MIGNON

Served with a Mushroom Red Wine Sauce Remoulade,  
Chive Whipped Potatoes and Broccolini

\$60.00 per person

### SEARED SHRIMP AND PETITE FILET MIGNON

Served with a Cajun Cream Sauce, Fresh Herb Risotto and Green Beans with Cherry Tomatoes

\$60.00 per person

### SHRIMP AND GRITS WITH PETITE FILET MIGNON

Petite Filet Mignon & Sautéed Shrimp with Tasso Ham  
Gravy & Creamy Pepper- jack Grits with Broccolini

\$60.00 per person

### CHICKEN AND SHRIMP

Blackened Chicken with a Mango & Pineapple Salsa, a Skewer of Marinated Shrimp, Saffron Rice and Grilled Asparagus

\$53.00 per person

### GROUPER & CRAB CAKE

Lemon Caper Cream Sauce, Mashed Potatoes and Grilled Asparagus

\$58.00 per person

\*Gluten Free options available

Prices are subject to a 22% service charge and applicable taxes.

# DINNER



## DESSERT SELECTIONS

LEMON BUTTERMILK CUSTARD with Ginger Snap Cookie

KEY LIME PIE with Whipped Cream Dollop

PECAN PIE with Caramel & Chocolate Sauce

RED VELVET CAKE with Whipped Cream Dollop

LEMON RASPBERRY CAKE with Berry Coulis

CARROT CAKE with Walnuts

ULTIMATE CHOCOLATE CAKE with Berry Garnish

SEASONAL FRUIT PLATE with Yogurt

NEW YORK STYLE CHEESECAKE with Fruit Topping

LEMON BERRY MASCARPONE with Raspberry Sauce

## DESSERT DUOS

add \$1 per person

NEW YORK STYLE CHEESECAKE with Berry Compote and a SALTED CARAMEL BROWNIE

DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

\*Gluten Free options available

Prices are subject to a 22% service charge and applicable taxes.

# BUFFET DINNER

Buffets include Warm Rolls & Butter. Iced Tea, Regular & Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for one hour of service. Minimum of 25 guests.

### CAROLINA SEAFOOD BUFFET

She Crab Soup Laced with Sherry  
Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes & Buttermilk Blue Cheese Dressing  
Shredded Vegetable Slaw  
Black Eyed Pea Salad  
Large Shrimp Served with Tasso Ham, Lobster Gravy & Creamy Pepperjack Grits  
Herb Panko Crusted Grouper  
Corn Fried Oysters with a Creole Rémoulade  
Lowcountry Chicken Purloo  
Collard Greens  
Hoppin' John  
Assorted Dinner Rolls  
Pecan Pie  
Warm Bread Pudding with a Bourbon Sauce  
\$60.00 per person

### CARIBBEAN BUFFET

Spinach and Arugula Salad with Cucumber, Cherry Tomatoes, Hearts of Palm, Red Onions & Cilantro Lime Vinaigrette  
Charro Bean, Corn & Pepper Salad  
Green Bean, Jicama & Pineapple Salad  
Grilled Mahi Mahi with a Spicy Tomato Relish  
Jamaican Jerk Chicken  
Mojo Roasted Pork Loin with Spiced Mango & Molasses BBQ Sauce  
Red Beans & Rice  
Medley of Grilled Vegetables  
Key Lime Pie  
Coconut Cream Cake  
\$54.00 per person

Prices are subject to a 22% service charge and applicable taxes.



# DINNER

Buffets include Warm Rolls & Butter. Dessert Display including Banana Pudding & Assorted Cakes & Pies.  
Iced Tea, Regular & Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for one hour of service. Minimum of 25 guests.

### CREATE YOUR OWN DINNER BUFFET

*Includes:*

Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Olives, Egg Halves, Pepperoncini,  
Bacon Pieces, Cheddar Cheese & Two Dressings  
Fusilli Pasta with Roasted Vegetables, Spinach and Basil Pesto Cream  
Layers of Tomato Mozzarella Salad with Fresh Basil and Olive Oil

### ENTRÉE SELECTIONS

Pine Nut & Asiago Chicken Breast with Red Pepper Coulis  
Southern Fried Chicken  
Grilled Chicken Purloo  
Jamaican Jerk Chicken  
Herbed Baked Chicken  
Sliced Roasted Turkey with Sage Gravy  
Sliced Honey Baked Ham with Grilled Pineapple, Mandarin  
Orange Chutney and Creole Maple Glaze  
Tuscan Pork Chops with Roasted Tomatoes, Capers and Olives  
Pulled Pork BBQ or Pulled Chicken BBQ with Soft Rolls  
Sliced Pork Loin with Roasted Apples,  
Smoked Bacon and Leeks  
Sliced London Broil with Cabernet Demi, Caramelized Vidalia  
Onions and Crumbled Blue Cheese  
Shrimp Scampi with Fettuccine  
Baked Salmon with Ginger Lime Sauce  
Herb Crusted Grouper with Local Mushroom Confit,  
Wilted Spinach and Charred Tomatoes  
Cornmeal Encrusted Catfish with Creole Sauce  
Blackened Mahi Mahi with Ginger Orange Gastrique,  
Fresh Cucumber, Tomato & Pineapple Relish

### SIDE ITEMS

Select Three

Chive Mashed Potatoes  
Roasted Red Potatoes & Garlic  
Parsley Butter Roasted Potatoes  
Mashed Sweet Potatoes  
Red Rice  
Basmati Rice Pilaf  
Hoppin' John  
Pepperjack Cheese Grits  
Lima Bean Succotash  
Collard Greens  
Glazed Carrots  
Green Beans with Toasted Almonds  
Stewed Okra and Tomatoes  
Vegetable Medley of Broccoli, Cauliflower & Carrots  
Roasted Vegetables  
Brussels Sprouts with Brown Butter

Two Entrées - \$55.00 per person

Three Entrées - \$60.00 per person

Four Entrées - \$65.00 per person

Prices are subject to a 22% service charge and applicable taxes.



# HORS D'OEUVRES



# HORS D'OEUVRES



## COLD

### ASSORTED FINGER SANDWICHES

Chef's Selection  
\$250.00 per 100

### SWEET & SALTY CAROLINA SNACK MIX

(minimum 5 pound order)  
\$25.00 per pound

### PIMENTO CHEESE CANAPÉS

\$255.00 per 100

### HERBED BOURSIN CHEESE

in a Petite Tartlet with Cracked Pecans  
\$255.00 per 100

### PETITE ANTIPASTO SKEWER

with Basil, Sundried Tomato, Mozzarella & Artichoke  
\$255.00 per 100

### ROASTED ZUCCHINI CANAPE

with Herbed Goat Cheese & Roasted Cherry Tomatoes  
\$220.00 per 100

### MINI FRESH VEGETABLE CRUDITE CUPS

with Red Pepper Hummus  
\$255.00 per 100

### CHICKEN SALAD

with Dried Cranberries & Almonds  
in a Miniature Phyllo Cup  
\$265.00 per 100

### PEPPERED BEEF TENDERLOIN & YUKON GOLD CANAPE

with Horseradish Cream & Chive  
\$300.00 per 100

### LUMP CRAB SALAD

Roasted Roma Tomato & Arugula on a Potato Pancake with  
Red Pepper Aioli  
\$305.00 per 100

### SEARED AHI

with Chow Chow and Wasabi Cream on a Cucumber Disk  
\$300.00 per 100

### SMOKED SALMON

with Capers, Onions & Cream Cheese on Brown Bread  
\$300.00 per 100

### COLD SMOKED SALMON

on a Polenta Chip with Avocado & Roasted Corn Salsa  
\$300.00 per 100

### JUMBO SHRIMP COCKTAIL

with Peppered Cocktail Sauce & Citrus Wedges  
\$350.00 per 100

### CHAMPAGNE PATE MOUSSE

on an Edible Spoon with Pickled Cabernet  
Grapes & Country Mustard  
\$275.00 per 100

### CHOCOLATE DIPPED STRAWBERRIES

\$41.00 per dozen

### ASSORTED PETIT FOURS OR

### FRENCH PASTRIES

\$41.00 per dozen

Please order in quantities of 50, minimum of 50 pieces

Prices are subject to a 22% service charge and applicable taxes.

# HORS D'OEUVRES



## HOT

ORIENTAL VEGETABLE SPRING ROLL  
with Plum Sauce  
\$265.00 per 100

FRIED CHEESE RAVIOLI  
with a Tomato Basil Sauce  
\$265.00 per 100

PETITE TOMATO PIES  
\$275.00 per 100

FRIED GREEN TOMATO MOONS  
with Goat Cheese & Pepper Jelly  
\$295.00 per 100

SPINACH & FETA SPANIKOPITA  
\$265.00 per 100

BLACKENED CHICKEN SATÉ  
with a Peanut Sauce  
\$275.00 per 100

CHICKEN OR BEEF EMPANADA  
with Salsa  
\$275.00 per 100

COUNTRY CHICKEN FINGERS  
with a Honey Mustard Sauce  
\$265.00 per 100

JAMAICAN JERK CHICKEN SKEWERS  
with Creamy Garlic & Cucumber Dip  
\$275.00 per 100

THAI CHICKEN & CASHEW SPRING ROLLS  
with Plum Sauce  
\$275.00 per 100

LOW COUNTRY SKEWER  
with Onion, Sausage, Shrimp and Potato  
\$275.00 per 100

BBQ SHRIMP ON A GRIT CAKE  
\$325.00 per 100

CRAB STUFFED JUMBO MUSHROOMS  
with a Mornay Sauce  
\$275.00 per 100

HOUSEMADE CHARLESTON CRAB CAKE  
with Cajun Remoulade Sauce  
\$325.00 per 100

MAINE LOBSTER & CREAMY HERBED  
RISOTTO FRITTER  
with Tarragon & Dijon Cream  
\$275.00 per 100

SCALLOPS WRAPPED IN BACON  
\$325.00 per 100

BABY COLORADO LAMB CHOPS  
with Rosemary Gravy  
\$350.00 per 100

CURRIED LAMB & APPLE MEATBALLS  
with Cucumber Mint Tatziki Sauce  
\$275.00 per 100

BARBECUE MEATBALLS  
\$265.00 per 100

SMOKED BACON LARDON  
on Petite Herb Biscuit, Cave Aged Blue Cheese &  
Apple Jam  
\$275.00 per 100

PETITE PULLED PORK BBQ BISCUIT  
\$300.00 per 100

PETITE SOUTHERN HAM BISCUITS  
with a Dijon Sauce  
\$275.00 per 100

Please order in quantities of 50, minimum of 50 pieces

Prices are subject to a 22% service charge and applicable taxes.

# DISPLAYS



## CHARLESTON CRAB DIP

Chilled Crabmeat Dip with Toasted Pita Triangles

\$7.00 per person

## SPINACH AND ARTICHOKE DIP

Chilled Dip served with Tri-Color Tortilla Chips & Crostini

\$6.00 per person

## BAKED BRIE

Whole Wheel of Brie Cheese Baked Inside Puff Pastry  
Topped with Warm Raspberry Preserves & Toasted Almonds.  
Served with Sliced French Bread & Assorted Crackers

\$80.00 each (Serves 35 People)

## SUSHI AND SASHIMI

Assorted Sushi Served with Wasabi, Soy Sauce  
& Pickled Ginger

\$16.00 per roll ~ 5 pieces per roll

Must guarantee total order four days prior to the event.

## ANTIPASTO DISPLAY

Grilled Peppers, Zucchini, Yellow Squash, Mushrooms,  
Genoa Salami, Pepperoni, Prosciutto, Provolone and  
Mozzarella, Cherry Peppers, Sundried Tomatoes,  
Pepperoncini & Artichoke Hearts

Accompanied by Grilled Italian Bread & Olive Oil

\$11.00 per person

## BREADS AND SPREADS DISPLAY

Garlic Breadsticks, Grilled Italian Flatbread, Pita Wedges  
& Crackers Served with Olive Tapenade, Tomato Basil  
Bruschetta, Hummus & Pimento Cheese Spread

\$9.00 per person

## DESSERT DISPLAY

Homemade Mini Pies & Tarts, Assorted Petit Fours,  
Chocolate Dipped Strawberries

Regular & Decaffeinated Coffee & Herbal Teas

Flavored Syrups & Whipped Cream

\$15.00 per person

## FRESH FRUIT DISPLAY

Sliced Seasonal Fresh Fruit Display with Chocolate  
Fondue & Yogurt Dip

\$7.50 per person

## INTERNATIONAL CHEESE DISPLAY

Assorted Presentation of International & Domestic  
Cheeses Including: Brie, Goat Cheese, Swiss, Pepper  
Jack, Cheddar & Muenster, Garnished with Fresh Fruit,  
Crackers & Sliced French Bread

\$9.50 per person

## VEGETABLE CRUDITÉS

Raw Vegetables to Include Carrots, Asparagus, Broccoli,  
Mushrooms & Celery Served with Creamy Herb Dip & Roasted  
Red Pepper Hummus

\$7.50 per person

## GARDEN DISPLAY

Layers of Tomato & Mozzarella with Basil Drizzled  
with Balsamic Vinaigrette & Olive Oil  
Baby Romaine Hearts with Ripe Beefsteak Tomatoes &  
Buttermilk Blue Cheese Dressing  
Tortellini Pasta Salad with Basil Pesto, Diced Vegetables,  
Roasted Red Peppers & Scallions

\$9.00 per person

## SMOKED SALMON

Nova Scotia Smoked Salmon Displayed with Mini Bagels,  
Capers, Red Onions & Chopped Eggs

\$275.00 per display (Serves 20 People)

## CHARCUTERIE DISPLAY

Soppressata Salami Beef Bresaola, Mortadella  
with Pistachios, Cured Pork Loin, Turkey Pastrami,  
Pork & Chicken Liver Pate, Almonds, Figs,  
Peppers, Cornichons, Cocktail Onions,  
Assorted Gourmet Mustards, Crostini

\$13.00 per person (minimum of 40 people)

\*if below minimum \$17.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# SMALL PLATE STATIONS

Designed for two hours of service. These stations will keep your guests moving and mingling with Chef prepared grab & go style small plates. \$100 Chef's fee required for each chef per 100 guests per two hours. Designed for two hours of service.



## BEEF TENDERLOIN

Grilled Beef Tenderloin Medallions,  
Cheese Grits, Fresh arugula,  
Pickled Red Onions, Roasted Garlic Aioli  
\$16.00 per person

## PORK TENDERLOIN

Bacon Wrapped Pork Tenderloin,  
Mashed Sweet Potatoes, Baby Bok Choy Chow Chow,  
Apple Cider Glaze  
\$13.00 per person

## SHRIMP SKEWERS

Herb Marinated Shrimp Skewers,  
Tabbouleh Salad with Cranberries,  
SC Feta, Cucumbers, Tzatziki and Toasted Coconut  
\$14.00 per person

## LAMB CHOPS

Grilled Lamb Chop Lollipops,  
Roasted Butternut Squash with Fennel,  
Brussel Sprout and Apple Salad  
with Curried Mint Vinaigrette  
\$14.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# CARVING STATIONS

Designed for two hours of service. Service numbers are approximate.  
Add a chef's fee for each carved item or station ordered at \$100 per chef per two hours.



## SLOW ROASTED STEAMSHIP ROUND

Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise & Assorted Miniature Rolls Serves 175 People

\$800.00 each

## ROAST TOP ROUND OF BEEF

Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise & Assorted Miniature Rolls Serves 75 People

\$425.00 each

## OVEN BAKED TURKEY

Served with Cranberry Relish, Mustard & Mayonnaise & Assorted Miniature Rolls Serves 30 People

\$250.00 each

## BASTED PIT HAM

Served with Sweet Chutney, Dijon Mustard, Biscuits & Assorted Miniature Rolls

\$240.00 each (Serves 50 People)

## ROASTED PORK LOIN

Served with warm Apple Chutney, Mustard, Mayonnaise, Biscuits & Assorted Miniature Rolls

\$250.00 each (Serves 30 People)

## TENDERLOIN OF BEEF

Served with Horseradish Sour Cream, Mustard, Mayonnaise & Assorted Miniature Rolls

\$400.00 each (Serves 25 People)

## RACK OF LAMB

Seared Colorado Rack of Lamb with Rosemary Demi-Glace, Mint Jelly & Assorted Miniature Rolls

Yields seven Chops per Rack, six Rack Minimum

\$57.00 each

## SEARED TUNA

Seared Tuna with Wasabi Aioli, Sesame Vinaigrette, Soy Sauce, Seaweed Salad & Steamed Jasmine Rice

\$475.00 each (Serves 30 People)

## PRIME RIB

Served with Au Jus, Rosemary Horseradish Sauce, Assorted Rolls

\$280.00 (Serves 30 People)

## ADD A SIDE ITEM TO YOUR CARVING STATION:

Garlic Mashed Potatoes with Cheese, Bacon & Sour Cream

\$4.50 per person

Seasonal Griddle Vegetable Platter

\$5.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# ACTION STATIONS

Designed for two hours of Service. Service Numbers are approximate.  
Add a chef's fee for each carved item or station ordered.



## CRAB CAKE STATION

Jumbo Crab Cakes Sautéed to Order with Roasted Red Pepper Coulis & Lemon Grass Cream, Rémooulade Sauce & Fresh Lemon Wedges  
\$14.00 per person

## MASHED POTATO BAR

Mashed Potatoes with an Assortment of Toppings including Pan Gravy, Crumbled Blue Cheese, Shredded Cheddar, Chives, Sour Cream, Bacon & Butter  
\$12.00 per person

## CHICKEN & WAFFLES

Buttermilk Waffle, Fried Boneless Chicken, Bacon Jalapeño & Thyme Syrup  
\$13.00 per person

## CUBAN STATION

Pulled Pork, Shaved Ham, Pickles, Swiss and Cuban Mustard on a Slider Roll with Plantain Chips and Cuban Slaw  
\$13.00 per person

## MACARONI AND CHEESE

Elbow Macaroni with Cheddar Cheese, Wild & Oyster Mushrooms & Goat Cheese Sauce, Toppings of Bacon, Lobster, Chives, Tomatoes, Blue Cheese, Sausage & Peppers  
\$13.00 per person

## SWEET POTATO BAR

Whipped Sweet Potatoes, Whipped Butter, Brown Sugar, Blue Cheese, Candied Pecans, Marshmallow Cream and Honey  
\$12.00 per person

## SHRIMP AND GRITS

Large Creek Shrimp Sautéed with Peppers, Onions & Tasso Ham Served on Stone Ground Pepperjack Grits with a Lobster Gravy  
\$14.00 per person

## GOURMET PASTA

Cheese Filled Tortellini & Bowtie Pastas  
Roasted Garlic Alfredo & Tomato Basil Sauces  
Sautéed Italian Sausage, Diced Tomato, Artichoke Hearts, Onions, Peppers & Mushrooms, Shredded Parmesan Cheese, Crushed Red Pepper, Grilled Chicken or Sautéed Shrimp  
\$13.00 per person

## BRAISED SHORT RIBS

Slow Braised Beef Short Ribs with Carolina Gold Herbed Rice Grits, Wilted Seasonal Greens, SC "Islander" Ginger Beer Demi-Glace  
\$14.00 per person

## BANANAS FOSTER

Sliced Bananas with a Brown Sugar & Bacardi 51 Rum Sauce over Vanilla Ice Cream  
\$9.00 per person

## SHORTCAKE STATION

Sugared Biscuits with Fresh Whipped Topping  
*Please Select Two*  
Sweet Tea & Bourbon Macerated Peaches  
Stewed Cinnamon Apples  
Seasonal Berries with Mint  
\*produce subject to seasonal availability  
\$9.00 per person

Prices are subject to a 22% service charge and applicable taxes.





# BEVERAGE SERVICE



# BEVERAGE SERVICE



## PLAN I - CONSUMPTION BAR SERVICE

Call Liquor .....	\$7.00
Premium Liquor.....	\$8.00
Top Shelf Liquor.....	\$9.00
Cordials.....	\$10.00
Local Beer (Westbrook and Holy City Breweries).....	\$9.50
Premium Beers.....	\$5.50
Domestic Beers.....	\$5.00
House Wine .....	\$6.25
Champagne .....	\$6.25
Soda/Bottled Water .....	\$4.00

## PLAN II - CASH BAR SERVICE

Call Liquor .....	\$8.00 inclusive
Premium Liquor.....	\$9.00 inclusive
Top Shelf Liquor.....	\$10.00 inclusive
Cordials.....	\$11.00 inclusive
Local Beers (Westbrook and Holy City Breweries).....	\$10.00 inclusive
Premium Beers.....	\$7.00 inclusive
Domestic Beer.....	\$6.00 inclusive
House Wine .....	\$7.00 inclusive
Champagne .....	\$7.00 inclusive
Soda/Bottled Water .....	\$5.00 inclusive

Prices are subject to a 22% service charge and applicable taxes.

# BEVERAGE SERVICE



## PLAN III - GUEST PROVIDES LIQUOR, BEER & WINE

Hotel Provides: Juices, Glassware, Sodas, Stirrers, Mixers, Napkins & Ice

\$9.00 per Person for 2 Hours

\$4.00 per Person Each Additional Hour

\$6.00 per Bottle for Wine Service at tables

## PLAN IV - GUEST PROVIDES BEER & WINE

Hotel Provides: Glassware, Ice, Sodas & Napkins

\$7.00 per Person for 2 Hours

\$3.00 per Person Each Additional Hour

\$6.00 per Bottle for Wine Service at tables

## CORKAGE WINE SERVICE WITHOUT BAR

\$10.00++ per bottle

Wine provided for table service must be 750 ml sized bottles.

## CORKAGE BAR GUIDELINES

Client must provide liquor in liters purchased in South Carolina. Beer kegs are not allowed. A written inventory must accompany all beverages when items are delivered to the hotel. Delivery and pickup must be scheduled in advance with your catering manager. The hotel will store beverages 24 hours prior to and 24 hours after function.

After 24 hours the hotel may dispose of beverages at its discretion.

Prices are subject to a 22% service charge and applicable taxes.

# BEVERAGE SERVICE



## PLAN V - UNLIMITED BEVERAGE SERVICE

Includes Liquor, Premium & Domestic Beer, House Wine & Assorted Sodas

### CALL LIQUOR

\$15.00 per person first hour  
\$7.00 per person each additional hour

### PREMIUM LIQUOR

\$19.00 per person first hour  
\$10.50 per person each additional hour

### TOP SHELF LIQUOR

\$23.00 per person first hour  
\$12.50 per person each additional hour

### BEER & WINE ONLY

Premium & Domestic Beer, House Wine & Assorted Sodas  
\$12.00 per person first hour  
\$6.00 per person each additional hour

### HOSPITALITY SUITE SETUP

Guest provides liquor, beer & wine  
Hotel provides mixers, ice, garnishes & glassware  
\$150.00 per day & includes one daily refresh  
Restrictions apply  
Designed for approximately 25 guests

### BARTENDER FEES

\$125.00 per Bartender for initial two hours  
\$25.00 per Bartender each additional hour  
One bartender required per 75 guests for beer & wine  
On bartender required per 50 for beer, wine & liquor

### CASHIER FEES

required for cash bars  
\$100.00 per cashier initial two hours  
\$25.00 each additional hour

Prices are subject to a 22% service charge and applicable taxes.

# BEVERAGE SERVICE



## CALL LIQUOR

Smirnoff, Bombay, Dewars, Jim Beam,  
Seagram's 7, Bacardi Light, Juarez,  
Captain Morgan's Rum

## PREMIUM LIQUOR

Sweet Tea Vodka, Absolut, Beefeaters,  
Johnny Walker Red, Makers Mark,  
Seagram's VO, Malibu Rum,  
Jose Cuervo Gold

## TOP SHELF LIQUOR

Grey Goose, Tanqueray, Johnny Walker  
Black, Knob Creek, Jack Daniels,  
Crown Royal, Myers Dark Rum,  
Patron Silver

## DOMESTIC BEER

Budweiser, Bud Light, Coors Light,  
Michelob Ultra, O'Douls

## PREMIUM BEER

Heineken, Amstel Light, Sam Adams,  
Charleston Palmetto Pale Ale

## LOCAL BEERS

Westbrook, Holy City, Coast  
Riverdog - Riverwalk Empire Pilsner

## CHAMPAGNE

Veuve Clicquot "Yellow Label,"  
France - \$92  
Veuve Verney Brut - \$28  
Dom Perignon Brut,  
France - \$235

## OTHER WHITES

Duckhorn Sauvignon Blanc,  
Napa \$45  
Lagaria Pinot Grigio, Italy - \$29  
Saint M Riesling - \$29

## ROSÉ

Elouan, Oregon - \$45  
Grande Cassagne Rosé - \$28

## CHARDONNAY

Jordon, Sonoma - \$65  
Trefethen, Napa - \$42  
Rodney Strong, Sonoma - \$32

## PINOT NOIR

Latour, France - \$38  
Rodney Strong, Russian River - \$32

## CABERNET SAUVIGNON

Jordon, Sonoma - \$92  
Chateau St. Jean, Sonoma - \$32

## HOUSE WINE

FMH Label Chardonnay  
FMH Label Cabernet Sauvignon  
Salmon Creek Pinot Noir  
Salmon Creek Pinot Grigio  
Grande Cassagne Rosé  
\$28

## MERLOT

Hayes, Napa Cellars - \$27



# FACT SHEET

## FOOD AND BEVERAGE

The guaranteed number of attendees is due at 12:00 pm three business days prior to the event. The guarantee is not subject to reduction. If a guarantee is not received the hotel assumes the guarantee is the number provided the most recent banquet agreement. It is the sole responsibility of the group representative to provide the guarantee.

Guaranteed number for a custom menu is required one week before event. Please discuss with catering manager.

The guaranteed number is expected to be within 10% of the agreed number. Please immediately alert your catering manager if the attendance of your event will vary more than 10% from the agreed number.

The hotel will be prepared to serve up to 3% over the guaranteed attendance. The "set" amount for events is limited to 20% over the guaranteed attendance.

All food and beverage must be prepared by the hotel. Food cannot be brought into the hotel by the patron, guests or invitees. All food and beverage is prepared to be consumed in the hotel and cannot be removed after the event.

Add \$3.00 per person to the buffet price when the guarantee is below the minimum number. Final event charges attendance if the guarantee is exceeded.

## AUDIO VISUAL

All audio visual is assessed a 22% service charge and applicable taxes. Audio visual equipment is guaranteed no later than 72 hours prior to the function. Cancellation within 72 hours is assessed full charges. The Colonial, Carolina, and Calhoun meeting rooms have house sound.

Only J & S Audio Visual personnel are permitted to operate the hotel house sound system and only J & S Audio Visual Equipment can be used with the hotel house sound systems. Technical assistance with client's personal equipment will be assessed a minimum of \$60.00 per hour technician fee.

## SHIPPING

All packages received by the hotel must be properly packed and marked with the organization name, contact name, date of function, meeting room name and name of hotel contact.

\*The Francis Marion reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. The hotel will receive packages no earlier than three (3) days prior to the function. There is a \$100 handling charge for receipt of pallets and total shipments in excess of 150 lbs. Pallets are broken down in the shipping area due to the service elevator size. The handling charge is per pallet or 150 lb. shipment, and includes delivery of items to the shipping area at the end of the conference. Please consult your catering manager for service elevator limitations and other shipping information.

\*Packages are only accepted for registered hotel guests or exhibitors with a conference.



# FACT SHEET

## AMPLIFIED MUSIC

Bands, disk jockeys or other amplified music must be approved by hotel management prior to your function. If bands require more than (2) 20 AMP circuits the rental of the 200 AMP power panel may be required.

## OFF-PROPERTY CATERING

\$5.00 - \$7.50 per person is added to menu price. Off-Property fee of \$250.00 - \$1000.00 will apply, depending on location. Your catering manager will confirm price.

## DELIVERY SERVICES

Packet Distribution at the Front Desk ~ Generic.....	No charge
Packet Distribution at the Front Desk ~ Name Specific.....	\$1.50 Each
Outside Room Delivery .....	\$1.50 per guest room
Inside Room Delivery.....	\$3.00 per guest room
Pallet / 150 lb. Shipments.....	\$100.00 one time charge

Pallets are broken down in the shipping area due to the service elevator size. Please discuss pallet shipment with catering manager.

## MISCELLANEOUS CHARGES

Exhibit Tables.....	\$40.00 daily per table
Easels.....	\$10.00 daily per easel
Podiums .....	\$20.00 daily each
Copies .....	25¢ per side for black and white / 99¢ per side for color
Lost Keys .....	\$10.00 each
"Dial 9" Access Line.....	\$45.00 each
Wired or Wireless High Speed Internet.....	\$50.00 per connection

Package pricing is available for 5 or more connections

Prices are subject to a 22% service charge and applicable taxes.



# FACT SHEET

## MEETING SPACE HIGH SPEED INTERNET

Wireless meeting room internet signal is named "Francis Marion Meeting." Guest room signal is named "Francis Marion WiFi." The meeting space WiFi is password protected. A password will be provided by your CSM when a package is purchased.

Wireless internet is complimentary in the guest rooms, lobby and Swamp Fox Restaurant.

Users must accept terms on Francis Marion splash page when logging on.

The meeting space is serviced by a 100 Meg x 20 Meg connection. Additional bandwidth is available at an extra charge.

Please alert your catering manager if your internet connection will be used for video conferencing or other applications that possibly require additional bandwidth.

Please alert your catering manager if your internet connection will be used to access a VPN.

Individual exhibitor internet orders must be wired connections.

Wired connections are recommended for streaming presentations.

Options are available for packages for 91 users and above. Order 30 days in advance. Additional labor charges may apply. Broadcast unique wireless name, such as "ABC Corporation" instead of "Francis Marion Meeting." Custom log-in screen with company logo and conference name. User name and password optional. Re-direct to specific web-page after logging in through hotel splash page or custom log-in screen.

## PRICING PER ENTIRE GROUP USAGE PER DAY

1-4 wired or wireless connections .....	\$50 per connection per day
5-20 wireless connections .....	\$225 total per day
21-50 wireless connections.....	\$350 total per day
51-90 wireless connections.....	\$450 total per day
91-150 wireless connections .....	\$600 total per day
150-250 wireless connections.....	\$750 total per day
250-400 wireless connections.....	\$900 total per day

Price is listed as room rental on Banquet Event Order and 9% tax is assessed

## COMMON TROUBLESHOOTING TIPS

For wireless, ensure "Francis Marion Meeting" is selected and not "Francis Marion WiFi."

The guest room wireless network is accessible in some areas but the signal is weak.

Wireless adaptor/antennae on computer are turned on.

Set computer to automatically obtain IP address.

Log in to public internet page and clear cache prior to logging on to company web site.

Prices are subject to a 22% service charge and applicable taxes.