

the art of catering

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Charleston Area Convention Center

art washes away from the soul the dust of everyday life.
pablo picasso



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event planning

we have shared in some amazing events. experience shows that those events don't just happen by accident – it's all in the planning. the more time you invest up front, the more you will be able to relax and let the experience unfurl before you. there are incredible resources available to help you plan. here are a few starters, tools and tips from our experiences, to make your event remarkable.

getting started!

key questions

- how can you set your event apart from other experiences?
- what would you like your guests to remember most when they leave?
- how do the event activities fit into your budget?

establish a timeline

- organize every detail as early as possible.
- have a soft timeline for events to keep yourself on task. we say soft timeline to allow room for modification of the timeline, be prepared for the unexpected.

get *your* priorities right...

- build a team. it is a monumental task to plan an event, get people involved and review the good and bad from previous experiences. go over some of the items in the checklists, then decide who will take care of which items.
- make a list of the details you can't live without. everyone has an idea of what there event is going to look or be like in their head. make a short list of "must haves" for your event. if you budget these things in first they will have a better chance of actually making it into your final plan.

event and online resources = planning made simple!

embassy's online tools and resources make it easy to coordinate your event - no matter what size. plan your event, book room blocks and manage your event from anywhere in the world, anytime of day, at your convenience. confirmations are e-mailed directly to you and no phone calls are necessary - though event planners are always ready should you wish to speak with someone directly.

plan your event

checklists. our comprehensive checklists ensure all details are covered during the hectic planning process.

glossary. our list of commonly used terms helps clarify the language used during this exciting planning process.

space calculator. find out how much space you'll need to accommodate all your attendees.

manage your event

guest list manager - this tool provides instant access to your online group reservation details and guest room information. book rooms directly for your guests or view room count by room type.

personalized group web page - create a private and customizable web page dedicated to your event. personalize it with event details and a photograph. your guests can book reservations directly online from this web page, which also interfaces with your guest list manager and provides 24/7 access to your room block.

space planning software - create the perfect seating style setup for your event using complimentary downloadable software. customize room layout and email your designs directly to the hotel to help avoid any confusion on arrangements. capacity charts are also available to ensure you are providing enough room for your guests.

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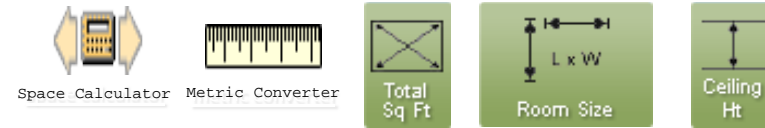
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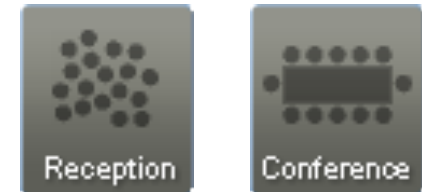
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Room	Total Sq Ft	Room Size	Ceiling Ht
Ballroom A	7200	120x60	24
Ballroom B	7200	120x60	24
Ballroom C1	1995	35x57	24
Ballroom C2	2736	48x57	24
Ballroom C3	1995	35x57	24
Ballroom C	10,560	120x88	24
Grand Ballroom	24,960	120x208	24
Meeting Room 1	1050	30x35	12
Meeting Room 2	480	16x30	12
Meeting Room 3	1290	43x30	12
Meeting Room 4	713	31x23	12
Meeting Room 5	713	31x23	12
Meeting Room 6	990	30x33	12
Meeting Room 7	924	28x32	12
Meeting Room 6 & 7	1914	58x33	12
Meeting Room 8	960	30x32	12
Meeting Room 9	896	28x32	12
Meeting Room 8 & 9	1856	58x32	12
Meeting Room 10	990	30x32	12
Meeting Room 11	924	28x33	12
Meeting Room 10 & 11	1914	58x33	12
Meeting Room 12	992	21x32	12
Meeting Room 13	864	27x32	12
Meeting Room 12 & 13	1856	58x32	12
Meeting Room 14	924	28x33	12
Ideation	936	36x26	12
Cooper	972	36x27	12
Wando	936	36x26	12
Executive Board Room	342	18x19	12
Edisto	255	15x17	12
Palmtree Grille	2200	44x50	12

suggested set-ups for meetings



additional fees may apply for classroom set-up

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he that but looketh on a plate of ham and eggs to lust after it hath already committed breakfast with it in his heart.

c.s. lewis

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plated

plates garnished with broiled tomato parmesan and include choice of starch accompaniment

groups under 20 add \$50 service charge

event includes:

- orange juice
- pre-set selection of seasonal melon & mandarin oranges
- basket of assorted muffins, sweet cornbread & buttermilk biscuits | butter, apple butter, honey & jams
- coffee & hot tea during event service

breakfast meat selections

- thick cut smoked bacon
- candied pepper bacon
- country sausage links
- country sausage patties
- peppered canadian bacon
- grilled italian sausage
- chicken & apple sausage
- grilled smoked ham

starch accompaniment selections

- 3 potato hash
- potato lyonnaise
- garlic & herb alouette, sausage & potato casserole
- hash browned potatoes
- white cheddar grits
- caramelized country apples
- potato pancake | apple butter



metropolitan | \$19 | herb & cheddar scrambled eggs, choice of (1) breakfast meat

red eye tenderloin | \$25 | sliced beef tenderloin, red eye gravy, herb & cheddar scrambled eggs

augusta | \$19 | french toast, georgia peach sauce, candied pecans, choice of (1) breakfast meat

country biscuit | \$19 | buttermilk biscuit, country sausage gravy, herb & cheddar scrambled eggs, choice of (1) breakfast meat

joe's special | \$20 | egg scramble of ground sirloin, sweet onion, spinach and parmesan

emma's bene | \$22 | maximum 100 guests english muffin, sliced deep-fried carolina turkey breast, poached eggs and peppercorn hollandaise

peppered bene | \$21 | maximum 100 guests english muffin, peppered canadian bacon, poached eggs and peppercorn hollandaise

bagel melt | \$20 | bagel half, drizzle of chive oil, choice of smoked ham or smoked turkey, fried egg, melt of cheddar

strata | \$22 | *choice of:* rustic vegetable, lorraine, ham & wild mushroom, grilled asparagus & gruyere, andouille & potato

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sunrise buffets

prices based on 1 hour of service

Minimum 25 people

event includes:

- juices | orange, apple, cranberry, v8
- seasonal melon | sweet balsamic syrup, fresh mint
- muffins, bagels, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- cereals | bananas and milk
- coffee & hot tea during event service

breakfast meat selections

- thick cut smoked bacon
- candied pepper bacon
- country sausage links
- country sausage patties
- peppered canadian bacon
- grilled italian sausage
- chicken & apple sausage
- grilled smoked ham

starch accompaniment selections

- 3 potato hash
- potato lyonnaise
- garlic & herb alouette, sausage & potato casserole
- hash browned potatoes
- white cheddar grits
- caramelized country apples
- potato pancake | apple butter



sunrise | \$21

- scrambled egg | *toppings* | provençal herbs, ham, cheddar
- oatmeal | brown sugar, raisins, milk
- choice of (2) breakfast meats
- choice of (1) starch accompaniment

southern sunrise | \$23

- scrambled eggs | *toppings* | provençal herbs, ham, cheddar
- yogurts | housemade pecan granola, dried fruits
- french toast | georgia peach sauce, candied pecans
- choice of (2) breakfast meats
- choice of (1) starch accompaniment

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picture perfect breakfast buffets

prices based on 1 hour of service

Minimum 25 people

event includes:

- juices | orange, apple, cranberry, v8, pog (pineapple, orange, guava)
- cold cereals | bananas and milk
- seasonal melon | sweet balsamic syrup, fresh mint
- coffee & hot tea during event service

pictures of carolina | \$28

- krispy kreme doughnuts, moravian pumpkin muffins, spoonbread muffins | butter, apple butter, cream cheeses, honey & jams
- buttermilk biscuits | southern sausage gravy
- scrambled eggs | *toppings* | sautéed wild mushrooms, ham, cheddar
- low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
- grilled smoked ham, sliced deep-fried turkey breast, chilled smoked trout
- potato pancake | apple butter
- caramelized country apples

pictures of tuscany | \$30

- zucchini bread, sweet foccacia | butter, apple butter, cream cheeses, honey & jams
- yogurts | housemade pecan granola, dried fruits
- antipasto display | italian meats, cheeses, grilled vegetables, caprese
- duo of italian eggs | pisa frittata | seasoned ground veal, spinach, onion and parmesan | florence scramble | pancetta, fresh herbs and mozzarella
- garlic roasted potatoes | bacon, parmesan, parsley
- porkloin arista, grilled italian sausage
- fruit cannoli, biscotti

pictures of florida | \$26

- orange muffins, banana bread | butter, apple butter, cream cheeses, honey & jams
- yogurts | housemade pecan granola, dried fruits
- oatmeal | cinnamon & raisin rum sauce
- scrambled eggs | *toppings* | sautéed wild mushrooms, red onions, cheese, pico de gallo, ham, housemade chorizo, sofrito, black beans
- cuban french toast | drunken bananas, candied nuts
- smoked thick cut bacon, chicken & apple sausage

pictures of paris | \$32

- honey drizzled beignets, croissants | butter, apple butter, cream cheeses, honey & jams
- yogurts | housemade pecan granola, dried fruits
- banana crème brûlée oatmeal
- collection of egg strata | rustic vegetable, lorraine, ham & wild mushroom, grilled asparagus & gruyere, andouille & potato
- cinnamon brioche french toast | caramelized country apples, mango crème fraîche, candied almonds
- garlic & herbs alouette cheese, sausage & potato casserole
- chicken & apple sausage, peppered canadian bacon

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picture perfect buffet additions

prices based on 1 hour of service as an addition to your buffet selection

Minimum 25 people

*omelets | \$4 pp

| *eggs, egg whites, eggbeaters*
| *add-ins* | ham, bacon, smoked turkey, bell pepper, mushroom, onion, spinach, tomato, cheese

*benedicts or hash | \$5 pp

| *eggs poached to order*
| *sauces* | peppercorn hollandaise, herb béarnaise
| *choose benedict or hash trimmings*
| *benedict* | golden & whole wheat english muffins, peppered canadian bacon, grilled smoked ham, deep-fried turkey breast, smoked thick cut bacon, herb roasted tomato, grilled asparagus
| *hash* | classic corned beef, creole chicken & andouille, 3 potato & ham, housemade chorizo

southern grits bar | \$5 pp

| *add-ins* | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

crepes* | \$4 pp per selection

| *choose sweet or savory*
| *sweet* | nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers
| *savory* | creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, chai tea marinated chicken

breakfast taco bar | \$5 pp

| *flour tortillas*
| *scrambled eggs*
| *add-ins* | chorizo, bacon, ham, smoked pulled pork, country potato, green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa

*mini malted waffles | \$4 pp

| *toppings* | fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap' n crunch fried chicken

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*\$100 attendant/culinarian fee (per station, per 50 people)

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continental breakfast

prices based on 1 hour of service
groups under 30 add \$2 per person

event includes:

- juices | orange, apple, cranberry, v8
- coffee & hot tea during event service

classic | \$13

- sliced seasonal fruits and berries
- muffins, sweet cornbread & buttermilk biscuits | butters, cream cheeses, honey & jams

deluxe | \$15

- sliced seasonal fruits and berries
- muffins, bagels & breakfast breads | butter, apple butter, cream cheeses, honey & jams
- yogurts | housemade pecan granola, dried fruits

carolina | \$18

- sliced seasonal melon
- cinnamon laced peaches & pears
- krispy kreme doughnuts
- muffins, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- carolina biscuits | herb aioli, smoked ham, deep-fried turkey breast
- stone ground grits | butter, cheddar cheese, brown sugar

morning garden | \$18

- fruit & soy smoothie shooters
- sliced seasonal melon wedges
- garden vegetable crudité
- soy flour muffins, date nut bread, sugar & honey beignets | butter, apple butter, cream cheeses, honey & jams
- oatmeal & cream of wheat | brown sugar, raisins, milk
- yogurts | housemade pecan granola, dried fruits

yankee | \$19

- sliced seasonal fruits and berries
- muffins, bagels & breakfast breads | butter, apple butter, cream cheeses, honey & jams
- open face bagels | smoked salmon, cream cheese, capers, red onion | smoked trout, garlic & herbs alouette cheese, chopped egg, red onion
- oatmeal | brown sugar, raisins, milk

euro | \$17

- sliced seasonal fruits & berries
- muffins, bagels & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- sliced smoked ham
- sliced cheeses
- rustic breads
- hard boiled eggs

add

- sodas & water | \$2

beverage extension

extend beverage service to 4 hours
 coffee & tea | \$5 pp
 *sodas & water | \$7 pp
 *coffee, tea & sodas | \$8 pp
 *+ addition of sodas & waters \$2

parisian | \$19

- sliced seasonal fruits & berries
- sugar & honey beignets, croissants, biscuits | butter, apple butter, cream cheeses, honey & jams
- collection of egg strata | rustic vegetable, lorraine, ham & wild mushroom, grilled asparagus & gruyere, andouille & potato
- buffalo & spring marseilles french roast coffee

krispy kreme | \$17

- sliced seasonal fruits & berries
- krispy kreme doughnuts
- stone ground grits | butter, cheddar cheese, brown sugar
- yogurts | housemade pecan granola, dried fruits

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simply beverage breaks

prices based on 4 hours of service
groups under 30 add \$2 per person

coffee & tea | \$9 pp

starbucks coffees, iced Tazo teas, numi organic teas

sodas | \$11 pp

pepsi soft drinks, gatorade, aquafina waters

coffee, tea & soda | \$12 pp

Starbucks coffees, iced Tazo teas, numi organic teas, pepsi soft drinks, gatorade, aquafina waters

additions | \$3 each

added for a designated 30 minute period of continuous service

- krispy kreme doughnuts
- assorted house-baked cookies, brownies or dessert bars
- sliced seasonal fruits & berries
- assorted granola, power and energy bars

personalize your water presentation
\$5 a liter



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we proudly serve starbucks coffee and numi organic tea



continental – beverage extension

extend your continental breakfast beverage service to 4 hours

coffee & tea | \$5 pp

iced teas, numi organic teas

*coffee, tea & soda | \$8 pp

iced teas, numi organic teas, pepsi soft drinks, gatorade, aquafina waters

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*+ addition of sodas & waters \$2

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continental breakfast additions

prices based on 1 hour of service, when added to your continental breakfast service



additions | \$3 per item

- carolina biscuits | herb aioli, smoked ham, deep fried turkey breast
- buttermilk biscuits | southern sausage gravy
- yogurts | housemade pecan granola, dried fruits
- stone ground grits | butter, cheddar cheese, brown sugar
- oatmeal | brown sugar, raisins and milk
- cereals | bananas and milk
- assorted granola, power and energy bars
- fruit smoothie shooters



additions | \$4 per item

- burritos | shredded pork carnitas, fresh pico de gallo, scrambled egg, cheese
 - pitas | choice of smoked ham or deep fried turkey breast, herb pesto, scrambled egg, cheese
 - croissants | fried egg, cheese, choice of bacon, ham or sausage
 - bagel melts | bagel half, drizzle of chive oil, choice of smoked ham or deep fried turkey breast, fried egg, melt of aged cheddar
 - *omelet station (*per person*)
 - *malted waffles station (*per person*)
 - *sweet crepes station (*per person*)
 - *savory crepes station (*per person*)
- *\$100 attendant fee (per 50 people)

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liquid refreshments

gallon | \$69 ½ gallon | \$35
choice of: starbucks, v-8, fresh squeezed orange juice, fresh squeezed grapefruit juice

each | \$3.50
choice of: 12oz bottle/can pepsi soft drinks, gatorade, vitamin water, aquafina water, numi organic teas

each | \$4.50
choice of: pepsi soft drinks, gatorade, aquafina



refreshment by the dozen

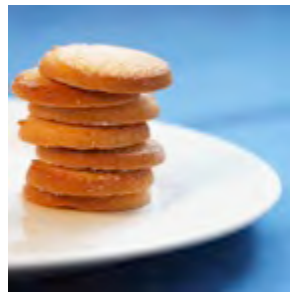
dozen | \$39 ½ dozen | \$25
 •carolina biscuits | herb aioli, smoked ham, deep-fried turkey breast
 •*choice of:* bagels, muffins, danish, cinnamon rolls, jumbo style cookies, brownies, dessert bars, soft pretzels or beignets

dozen | \$20 ½ dozen | \$12
choice of: buttermilk biscuits, mini butter croissants, krispy kreme doughnuts



individual refreshment

each | \$3
choice of: whole fruits, potato chips, mini pretzels, pita chips, smart food popcorn, cracker jacks, oreo's, rice krispie treats, cracker sandwiches, nuts, dried fruit



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gallon | \$59 ½ gallon | \$30
choice of: douwe egberts coffees, iced tea | sweet or unsweet, milk | whole, 2%, skim or chocolate

gallon | \$39 ½ gallon | \$20
choice of: lemonade, fruit punch or juices | cranberry, tomato, grape, prune, apple, or pog (pineapple, orange, guava)

each | \$5
choice of: cinnabon coffee drinks, full throttle drinks, monster drinks, red bull

each | \$5
 liters, acqua panna or san pellegrino

dozen | \$49 ½ dozen | \$29
 •burritos | shredded pork carnitas, fresh pico de gallo, scrambled egg, cheese
 •pitas | deep-fried turkey breast, herb pesto, scrambled egg, cheese
 •croissants | fried egg, cheese, choice of bacon, ham or sausage
 •bagel melts | bagel half, drizzle of chive oil, choice of smoked ham or deep-fried turkey breast, fried egg, melt of aged cheddar
 •frozen chocolate dipped fruits | *choice of:* banana halves, strawberries or pineapple rings

each | \$5
choice of: ice cream treats, frozen fruit bars, granola bars, energy bars, candy bars, chiquita apples & caramel dip, chiquita carrots & ranch dip, cheese straws, slim jim's, fruit yogurt, cereal & milk

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executive break packages

groups under 30 add \$2 per person



-
includes continuous beverages (up to 8 hours) featuring coffee, iced tea, coca cola soft drinks and bottled water

classic | \$29

morning starter

served for 45 minutes

- sliced seasonal fruits & berries
- muffins, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- carolina biscuits | herb aioli, smoked ham, deep-fried turkey breast
- juices | orange, apple, cranberry, v8, pog (pineapple, orange, guava)

afternoon ending

served for 30 minutes

milk & cookies

- classic cookies | oreo, nilla wafers, nutter butter, chips ahoy, newtons, barnum's animals crackers
- fresh baked cookies
- milk | 2%, skim, chocolate, vanilla soy

deluxe | \$33

morning starter

served for 45 minutes

- sliced seasonal melon
- cinnamon laced peaches & pears
- krispy kreme doughnuts
- muffins, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- pitas | deep-fried turkey breast, herb pesto, scrambled egg, cheese
- juices | orange, apple, cranberry, v8, pog (pineapple, orange, guava)

afternoon ending

served for 30 minutes

extra innings

- roasted peanuts in the shell
- buttered popcorn
- cracker jacks
- hot dog bar | all the fixings
- gatorade

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ask not what you can do for your country, ask what's for lunch.
orson welles

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carolina brunch

\$35 | 2 entrée \$40 | 3 entree

prices based on 1 hour of service, groups under 50 add \$3 per person

champagne service add \$5 per person

additional bottle wine selections are available

fruit, bakery & beverages

- sliced seasonal fruits & berries,
- muffins, bagels, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- v8 juice, cranberry juice, apple juice and fresh squeezed orange juice
- coffee & iced tea during event service

accompaniments

- scrambled eggs | *toppings* | sautéed wild mushrooms, ham, cheddar
- thick cut smoked bacon & grilled carolina smoked ham
- potato savoyarde
- chef's garden salad | dressings & crudités
- spicy thai noodle salad and roasted yukon gold potato salad

**chef attended stations

- omelets | eggs, egg whites, eggbeaters | *collection of add-ins* | ham, bacon, smoked turkey, bell pepper, mushroom, onion, spinach, tomato, cheese
 - carved roasted breast of turkey | cocktail rolls, roasted pepper sauce, peppercorn hollandaise
- ** \$100 attendant fee (per 50 people)



entree selections | choose 2 or 3

presented with chef's selection of vegetable and potato or rice

pecan waffle | corn flake fried chicken breast, orange maple syrup

low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream

pan-fried carolina turkey medallions | lemon & parmesan batter, marsala, wild mushrooms

black bean ravioli | smoked chicken, mushroom & tasso ham cream

fire & spice flat-iron | mustard basted slices, caramelized onion, chimichurri sauce

pecan roasted salmon | dijon & maple basted, smoked tomato jam

pan-fried buttermilk chicken | sweet onion & tasso velouté

chicken saltimbocca | lightly breaded, sage, prociutto, provolone, parmesan peppercorn alouette cream

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plated – lunches

event includes:

- choice of starter and dessert
- chef's vegetable and chef's potato, rice or pasta. (pasta entrée include chef's vegetable)
- fresh baked yeast rolls
- coffee and iced tea during event service

starters | choose one

- caesar salad
- garden salad
- soup creation
- watermelon | with sweet balsamic syrup and fresh mint (*seasonal*)
- melon wedge | with diced fruits

desserts | choose one

- chocolate chambord mousse
- ny cheesecake | sweet berry compote
- peach bread pudding | bourbon & cinnamon anglaise
- red velvet cake
- bourbon pecan pie



plated course additions

soup creations | \$4 | *choice of:* charleston she crab, tomato bisque, hearty chicken, gumbo, black bean, white bean & smoked bacon, mushroom broth & chicken dumplings

smoked salmon | \$6 | pecan wood smoked, vidalia onion marmalade, chopped salad slaw

seared tuna | \$6 | thin sliced, sesame crusted, spicy asian noodles, wasabi cucumber cream

smoked trout | \$6 | horseradish cream, chopped salad slaw

shrimp cocktail | \$8 | 4 gulf shrimp, absolut peppar cocktail sauce, wasabi cucumber cream

duck apple salad | \$5 | crisp apple & walnut salad, roasted & shredded duck

carolina crab cake | \$6 | sweet charred corn relish, whole grain mustard cream

sweet endings substitutions | \$2 per person

“best ever” carrot cake

“best ever” chocolate cake

coconut cream bombe cake | luscious coconut cake layered with creamy coconut custard and covered with coconut

•peanut butter explosion | rich chocolate genoise, peanut butter mousse, on a rich chocolate brownie with an explosion of fudge brownies and peanut butter chips on top

*If two entrees are selected, the higher price will apply.

*If a third entrée option is selected, an additional \$5.00 per person will apply to the highest price menu item.

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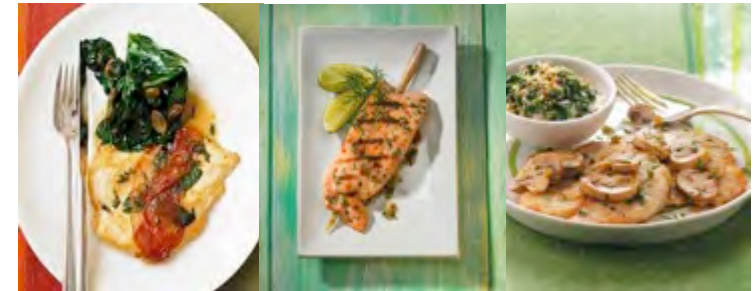
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plated – poultry, fish & pairings

event includes:

- choice of starter and dessert
- chef's vegetable and chef's potato, rice or pasta. (pasta entrée include chef's vegetable)
- sweet cornbread & fresh baked yeast rolls
- coffee and iced tea during event service



carolina turkey medallions | \$25 | pan-fried, lemon & parmesan batter, marsala, wild mushrooms

grilled cypress chicken | \$26 | italian marinated, garlic infused tomato concasse, herb aioli

grilled herb chicken | \$27 | herb seasoned, andouille & tasso queso

3-cheese chicken | \$26 | lightly breaded, vegetable julienne, three cheeses, peppercorn hollandaise

chicken saltimbocca | \$29 | lightly breaded, sage, prociutto, provolone, parmesan peppercorn alouette cream

mustard pairing | \$30 | the savory pairing of our pork tenderloin and dijon chicken

mardi gras pairing | \$32 | a bourbon street pairing of our bronzed fresh catch and grilled herb chicken

pecan roasted salmon | \$30 | dijon & maple basted, smoked tomato jam

orange shoyu salmon | \$31 | orange soy sauce glaze, sesame cucumber & carrot slaw

bronzed fresh catch | \$32 | lightly blackened & pan-seared white fish, cajun rémoulade

grilled tuna | \$33 | soy, maple & red chili marinade, sweet charred corn relish

dijon chicken | \$26 | mustard breaded, wild mushrooms, dijon mustard cream

pan-fried buttermilk chicken | \$27 | sweet onion & tasso velouté

blue plate pairing | \$26 | a homestyle pairing of our rocky river meatloaf and our buttermilk chicken

carolina pairing | \$30 | backyard pairing of our carolina turkey and pulled pork

*If two entrees are selected, the higher price will apply.

*If a third entrée option is selected, an additional \$5.00 per person will apply to the highest price menu item.

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plated – beef, pork, pasta & pairings

event includes:

- choice of starter and dessert
- chef's vegetable and chef's potato, rice or pasta. (pasta entrée include chef's vegetable)
- fresh baked yeast rolls
- coffee and iced tea during event service



pulled pork | \$25 | sweet apple balsamic syrup,
pork chop | \$25 | boneless chop, soy, maple & red chili marinade, sweet charred corn relish

drunken pork tenderloin | \$28 | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish

pork tenderloin | \$28 | sage buttered & roasted slices, mustard & caper sauce

trattoria carbonara | \$26 | classic roman dish, spaghetti pasta, glazed onion, crisp pancetta, cracked pepper, creamy egg & italian cheese sauce

emma's pairing | \$36 | slices of tenderloin paired with parmesan battered chicken breast drizzled with garlic & herbs alouette & minced prociutto cream and tobacco onions

fire and spice pairing | \$33 | a fiery pairing of our fire & spice flatiron and our pecan roasted salmon

fire & spice flat-iron | \$30 | mustard basted slices, caramelized onion, chimichurri sauce

tenderloin | \$35 | sea salt & peppercorn rubbed beef tenderloin slices, garlic & herbs alouette cream

asian flank | \$29 | marinated, seared & sliced

smoked chicken & italian sausage penne | \$26 | mushrooms, sweet onions, zucchini, pesto cream

ravioli | \$27 | smoked chicken, mushroom & tasso ham cream

filet mignon | \$39 | wild mushroom demi glaze

sweet char pairing | \$33 | the mouth watering pairing of our pork chop and grilled tuna

asian pairing | \$33 | a far-east pairing of our asian flank and orange shoyu glazed salmon

*If two entrees are selected, the higher price will apply.

*If a third entrée option is selected, an additional \$5.00 per person will apply to the highest price menu item.

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lighter signature lunches

groups under 20 add \$50 service charge
add our freshly prepared daily soup for \$2

salads - include fresh baked yeast rolls, chef's selection of dessert, iced tea & coffee during event service

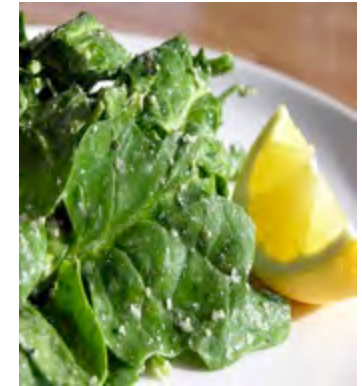
chicken or shrimp caesar | \$19 | crisp romaine, shaved romano, julienne red & green apples, roasted roma tomato, parmesan crisp, cornbread croutons, tableside-inspired dressing topped with your choice of chicken (grilled or blackened) or bay shrimp (garlic or blackened)

niçoise salad | \$20 | seared lemon pepper tuna, crisp greens, blistered cherry tomatoes, green beans, new potatoes, cucumber, tomatoes, hard-boiled egg, niçoise olives, dijon vinaigrette

bangkok salad | \$19 | rice noodles, spicy peanut chicken, no-fry vegetables, chili lime vinaigrette

cobb | \$19 | romaine lettuce, deep fried turkey breast, avocado, egg, maytag bleu cheese, tomatoes, crisp bacon, choice of dressing

iron & wedge | \$20 | savory brisket, crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing



sandwiches – orzo pasta salad, miss vicks potato chips, chef's selection of dessert, iced tea & coffee during event service
(if you would like half sandwich subtract \$2)

bistro sandwich | \$20 | shaved roast beef, garlic & herbs alouette cheese, lettuce, garlic infused tomato concasse, cuban hoagie

the club | \$19 | buttery croissant, smoked bacon, ham, cheddar, turkey, provolone, mustard aioli, tomato, lettuce

market hoagie | \$19 | pesto rubbed chicken breast, fresh mozzarella garlic infused tomato concasse, cuban hoagie.

emma's wrap | \$19 | whole wheat wrap, deep fried turkey breast, spring mix, diced roma tomato, sprouts, sun-dried tomato cream cheese

pulled pork | \$18 | sweet apple balsamic syrup, cole slaw, brioche roll

shrimp pita | \$20 | louis shrimp, julienne cucumber, lettuce, tomato

tuna salad | \$18 | albacore blend, lettuce, tomato, creamy dill havarti, wheat berry bread

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blue plate buffet

\$30 | 2 entrée \$33 | 3 entree

prices based on 1 hour of service

groups under 40 add \$5 per person

event includes

- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- coffee, iced tea & lemonade during event service

salads & fruit

- southern coleslaw & potato salad
- mixed greens | chef's dressings
- seasonal melon | sweet balsamic syrup, fresh mint

desserts

- peach bread pudding | bourbon & cinnamon anglaise *OR* seasonal fruit cobbler | vanilla bean ice cream, cinnamon shaker
- ny cheesecake | sweet berry compote
- pecan pie

entree selections | choose 2 or 3

accompaniments | homestyle whipped potatoes, mac & cheese, southern green beans, sweet corn

[pulled pork](#) | sweet apple balsamic syrup, slaw

[smoked carolina ham](#) | sliced, whole grain mustard cream

[pork loin](#) | sage buttered & roasted slices, parmesan peppercorn alouette cream

[southern fried chicken](#) | red chili honey

[bronzed fresh catch](#) | lightly blackened & pan-seared white fish, cajun rémoulade

[fire & spice rib roast](#) | mustard basted slices, caramelized onion, chimichurri sauce

[deep fried carolina turkey breast](#) | sliced, sage & smoked bacon pan gravy

[grilled cypress chicken](#) | italian marinated, garlic infused tomato concasse, herb aioli

[pecan roasted salmon](#) | dijon & maple basted, smoked tomato jam

[chicken saltimbocca](#) | lightly breaded, sage, prociutto, provolone, parmesan peppercorn alouette cream

[pan-fried buttermilk chicken](#) | sweet onion & tasso velouté



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afternoon event selections available to order until 3pm

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inspired lunch buffets

prices based on 1 hour of service
groups under 40 add \$5 per person

event includes | coffee & iced tea during event service

chicago deli | \$35

- classic chili | cheese & onions
- chef's garden salad | dressings & crudités
- 3-bean salad, pasta salad, sliced seasonal melon
- deli collection | deep fried turkey breast, beef brisket, meatloaf, corned beef, pastrami, chicken salad, tuna salad
- brats & dogs | chicago fixin's
- sandwich fixin's | cheeses, deli breads, brioche & poppy seed buns, leaf lettuce, shredded lettuce, tomato, onion, whole & spear pickles
- cheesecakes | assorted toppings

bistro sandwich | \$27

- spicy asian noodle salad, coleslaw
- roasted potato wedges
- choice of 3 gourmet sandwiches
descriptions available under signature lunch sandwiches
- | bistro, club, market hoagie, emma's wrap, caddy ham, pulled pork, shrimp pita, tuna salad
- potato chips, whole fruits
- cookies, dessert bars

soup & salad | \$28

- choice of 2 soups
| charleston she crab, tomato bisque, hearty chicken, gumbo, black bean, white bean & smoked bacon, mushroom broth & chicken dumplings
| *crackers & lavosh*
- potato bar
| *choose mashed or baked*
| *mashed* | red bliss & sweet potato
| *baked* | russets & sweet potato
| *gravy* | brown, chicken, country white
| *add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- italian salad bar
| 4 italian marinated salads
| "build your own" grilled chicken caesar
- potato chips, whole fruits
- cookies, dessert bars

classic deli | \$31

- soup du jour | crackers & lavash
- chef's garden salad | dressings & crudités
- pasta salad, potato salad, fruit salad
- deli meats | deep fried turkey breast, roast beef, ham, salami, tuna salad, chicken salad
- sandwich fixin's | cheeses, deli breads & rolls, leaf lettuce, shredded lettuce, tomato, onion, whole & spear pickles
- chef's dessert display



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inspired lunch buffets

prices based on 1 hour of service
groups under 40 add \$5 per person

event includes | coffee & iced tea during event service

creole kitchen | \$34

- chicken & sausage gumbo
- chopped salad | iceberg, mushrooms, tomatoes, corn kernels, black olives, jalapeno jack cheese, spicy ranch, crispy fried tortilla strips
- carrot & raisin salad, fruit salad
- chicken, tasso & sausage jambalaya
- bronzed fresh catch | cajun rémoulade
- sliced rib roast | bourbon mushroom sauce
- sweet potato pudding, dirty rice, tasso red beans
- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- peach bread pudding | bourbon & cinnamon anglaise

tex-mex | \$33

- chorizo & chicken tortilla soup
- chef' s garden salad | dressings & crudités
- tomato & cucumber salad, sliced seasonal melon
- cheese enchiladas
- chicken fajitas
- pork carnitas
- fiesta ground beef
- flour tortillas, taco shells, tortilla chips
- taco fixin' s |green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, tomatillo & habanero salsa, cucumber & jalapeño salsa
- yellow corn & red peppers, spanish yellow rice, south of the border beans
- flan, sopapillas, churros

chinatown | \$34

- szechuan hot & sour soup
- egg rolls
- sesame cucumber & carrot slaw, spicy asian noodle salad, sliced seasonal melon
- general tso chicken
- pan-seared black pepper steak
- orange shoyu glazed salmon
- fried rice, steamed rice, stir fry vegetables
- chinese fried biscuits
- cinnamon ice cream, coconut pudding, almond cookies, fortune cookies

little italy | \$34

- italian wedding soup
- italian antipasto display, bruschetta
- summer caesar salad, tomato & mozzarella salad
- italian sausage puttanesca
- meat & veggie lasagnas
- chicken saltimbocca | parmesan peppercorn alouette cream
- ratatouille, garlicky asparagus
- mozzarella bread sticks, garlic bread
- angel bruschetta cake, tiramisu, cannoli, biscotti

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inspired lunch buffets

prices based on 1 hour of service
groups under 40 add \$5 per person

event includes | coffee & iced tea during event service

southern fried | \$32

- chef' s garden salad | dressings & crudités
- coleslaw, macaroni salad, potato salad, sliced seasonal melon
- southern fried chicken | red chili honey drizzle
- deep fried carolina turkey breast | sliced, sage & smoked bacon pan gravy
- smoked carolina ham | sliced, whole grain mustard cream
- homestyle whipped potatoes, creole baked beans, creamy corn, hushpuppies
- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- seasonal fruit cobbler | vanilla bean ice cream
- lemonade

carolina pig-pickin | \$33

- coleslaw, macaroni salad, potato salad, sliced seasonal melon
- carolina pulled pork | slow cooked, eastern bbq sauce
- southern fried chicken | red chili honey drizzle
- hush puppies
- brunswick stew, mac & cheese, candied yams, bbq baked beans
- seasonal fruit cobbler | vanilla bean ice cream
- banana pudding, pig-pickin' cake

all-american | \$33

- chef' s garden salad | dressings & crudités
- coleslaw, macaroni salad, potato salad, sliced seasonal melon
- hot off the grill | hamburgers, hot dogs, sausage links
- grill fixin' s |cheeses, burger & dog buns, leaf lettuce, shredded lettuce, tomato, onion, whole & spear pickles
- southern fried chicken | red chili honey drizzle
- bbq baked beans, grilled corn on the cobb, potato chips
- “make your own” shortcake | fruit sauces, sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream
- lemonade

lowcountry | \$34

- chef' s garden salad | dressings & crudités
- coleslaw, fruit salad
- low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
- southern fried chicken | red chili honey drizzle
- pulled pork | sweet apple balsamic syrup, jicama slaw
- hoppin' john, stewed okra & tomatoes, garlicky greens, potato chips
- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- key lime pie, pecan pie, rice pudding
- lemonade

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picture perfect lunch buffet additions

prices based on 1 hour of service as an addition to your buffet selection

groups under 40 add \$2 per person

*carvery | \$5 pp per selection

with sliced southern yeast rolls

- *carolina smoked ham* | coca cola glazed; assorted mustards, peppercorn mayo
- *carolina smoked turkey breast* | cranberry chutney, whole grain mustard cream
- *smoked brisket of beef* | chipotle and mustard bbq sauces
- *steamship of pork* | assorted mustards, peppercorn mayo
- *drunken loin of pork* | charred and bourbon glazed; bourbon spiked peppercorn jus, granny smith apple & red onion relish

*stir-fry | \$7 pp

- | *choose 3 meats* | chicken, beef, baby shrimp, baby scallops
- | *asian vegetable collection*
- | *sauce* | teriyaki, thai peanut, spicy garlic
- | *mix-ins* | lo-mein noodles, steamed jasmine rice

*scampi | \$7 pp

- | *choose 3 meats* | baby shrimp, baby scallops, veal, chicken
- | *mix-ins* | grilled italian vegetables & herb garlic pasta

pizza bar | \$6 pp

- | *variety of crusts*
- | *toppings* | prociutto, thai chicken, pesto & pinenut, wild mushroom, italian sausage & salami

*\$100 attendant/culinarian fee (per station, per 50 people)

soup bar | \$4 pp

- | *crackers & lavosh*
- | *choice of 2 soups* | brunswick stew, cream asparagus, new england clam chowder, tomato bisque, chicken & sausage gumbo, charleston she crab, hearty chicken, cuban black bean, mushroom broth & chicken dumpling, sweet & sour, corn chowder, turkey chili, broccoli & cheese

*tuscan pasta | \$7 pp

- | *choose 3 meats* | marinated chicken, mini meatballs, prociutto, herbed baby shrimp, baby scallops
- | *grilled vegetable collection*
- | *sauce* | four cheese smoked alfredo, charred tomato marinara, veal bolognese
- | *pasta* | penne, tortellini, sausage & broccolini ravioli
- | *mozzarella bread sticks, garlic bread*

potato bar | \$5 pp

- | *choose mashed or baked*
- | *mashed* | red bliss & sweet potato
- | *baked* | russets & sweet potato
- | *gravy* | brown, chicken, country white
- | *add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter

taco bar | \$6 pp

- | *meats* | fiesta ground beef, chorizo & shredded chicken, pork carnitas
- | *flour tortillas, taco shells, tortilla chips*
- | *add-ins* | green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa

southern grits bar | \$5 pp

- | *add-ins* | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

*crepes | \$5 pp per selection

- | *choose sweet or savory*
- | *sweet* | nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers
- | *savory* | creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, chai tea marinated chicken

*mini malted waffles | \$4 pp

- | *toppings* | fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap'n crunch fried chicken

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signature box lunches

minimum of 20 per selection, selections under 20 add \$50 service charge

- salad or sandwich box lunches include beverage selection, miss vickie's potato chips, mint and chef' s selection of cookie
- individual condiments and silverware

club | \$19 | buttery croissant, smoked bacon, ham, cheddar, turkey, provolone, mustard aioli, tomato, lettuce; southern coleslaw

emma | \$20 | whole wheat wrap, deep fried turkey breast, spring mix, diced roma tomato, sprouts, sun-dried tomato cream cheese; asian noodle salad

bistro | \$24 | shaved roast beef, garlic & herbs alouette cheese, lettuce, garlic infused tomato concasse, cuban hoagie; mustard & dill potato salad

caddy | \$20 | thin sliced ham, baby swiss, honey mustard, lettuce, sweet vinegar infused tomato concasse, cuban hoagie; asian slaw with peanuts

market | \$19 | pesto rubbed chicken breast, fresh mozzarella, garlic infused tomato concasse, cuban hoagie; mediterranean couscous salad

niçoise salad | \$18 | seared lemon pepper tuna, crisp greens, blistered cherry tomatoes, green beans, new potatoes, cucumber, tomatoes, hard-boiled egg, niçoise olives, dijon vinaigrette

bangkok salad | \$18 | rice noodles, spicy peanut chicken, no-fry vegetables, chili lime vinaigrette

iron & wedge salad | \$19 | savory brisket, crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing.

southwestern salad | \$18 | grilled chicken breast, iceberg lettuce, mushrooms, tomatoes, corn kernels, black olives, jalapeno jack cheese, spicy ranch, crispy fried tortilla strips

individual box lunch enhancements

each | \$2

- whole fruits
- nuts
- dried fruit
- smart food popcorn
- cracker jacks
- oreo' s
- rice krispie treats
- crackers sandwiches

each | \$3

- granola bars
- energy bars
- candy bars
- fruit yogurt

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fruit inspired breaks

prices based on 30 minutes of service
groups under 30 add \$2 per person

breaks include | starbucks coffees, iced teas, numi - organic teas, pepsi-cola soft drinks, gatorade, aquafina waters during event service

oranges | \$12

- orange sections
- fresh squeezed orange juice
- frozen orange dream bars & orange push-ups
- orange streusel cake & orange muffins
- orange soda

lemons & limes | \$13

- lemon poppyseed muffins
- key lime cookies
- mini lemon meringue & key lime tartlettes
- lemon italian ice & lime sherbet
- fresh lemonade & limeade

strawberries | \$14

- whole strawberry display | dips of chocolate and fruit yogurt
- “make your own” strawberry shortcake | fruit sauces, sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream
- frozen strawberry italian ice & strawberry shortcake ice cream bars
- strawberry smoothie shooters

bananas | \$13

- bunches of ripe bananas
- banana nut bread
- coconut fried bananas | toasted banana whip cream
- warm bananas foster | sugared biscuits, pound cake, butter cookies
- frozen chocolate dipped banana bites
- banana smoothie shooters



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please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

beverage extension

extend beverage service to 4 hours

coffee & tea | \$5 pp

sodas & water | \$7 pp

coffee, tea & sodas | \$8 pp

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sweet & salty inspired breaks

prices based on 30 minutes of service

groups under 30 add \$2 per person

breaks include | starbucks coffees, iced Tazo teas, numi - organic teas, pepsi soft drinks, gatorade, aquafina waters during event service

pretzels | \$13

- flavored soft pretzels | classic plain & salted, parmesan, ranch, garlic cinnamon sugar
- pretzel poppers
- dipping sauces | nacho cheese, pizza sauce and a variety of mustards
- bags of mini pretzels
- yogurt, chocolate & white chocolate covered pretzels

chocolate | \$14

- assorted truffles & hershey's kisses
- giant chocolate chip cookies
- chocolate walnut fudge
- chocolate fondue | fruits, toasted pound cake, graham crackers, marshmallows
- chocolate dipped frozen fruit | strawberries, banana bites, pineapple rings
- milk chocolate shooters | whipped cream

peanuts | \$12

- giant peanut butter cookies
- smucker's uncrustable pb&j sandwiches
- peanut brittle and bags of peanuts
- chocolate covered peanuts and reese's peanut butter cups & candies
- spoons of peanut butter
- peanut butter fudge

candy | \$12

- jelly beans & gum drops
- gummy bears, swedish fish, sour patch kids
- hot tamales & mike & ike
- raisinets & goobers
- red & black licorice
- boston baked beans



beverage extension

extend beverage service to 4 hours

coffee & tea | \$5 pp

sodas & water | \$7 pp

coffee, tea & sodas | \$8 pp

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theme inspired breaks

prices based on 30 minutes of service
groups under 30 add \$2 per person

breaks include | starbucks coffees, Tazo iced teas, numi - organic teas, pepsi soft drinks, gatorade, aquafina waters during event service

botanica water & fruit | \$14

- vanilla marinated melon
- citrus segments | passion fruit & honey syrup
- balsamic strawberries
- lavender almond cookies
- raisins & dried fruits
- chocolate dipped frozen fruit | strawberries, banana bites, pineapple rings
- 3 spa botanica infused waters
- fruit & soy smoothie shooters

trail blazer | \$14

- display of harvest vegetables and rustic breads | chef's compilation of dips
- assorted granola, power and energy bars
- raisins, dried fruits & mixed nuts
- trail display | ensemble bowls of trail mix, chex mix, goldfish crackers, coconut and m&m's
- fruit & soy smoothie shooters
- fuze & monster drinks

county fair | \$14

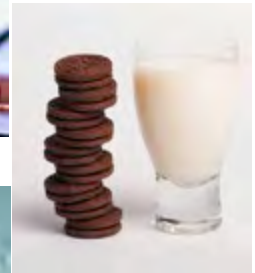
- roasted whole peanuts
- buttered popcorn | flavor shakers
- corn dogs, soft pretzels, funnel cake
- candied & caramel apples
- cupcakes & fudge
- fruit & vegetable breads
- fresh lemonade & limeade

milk & cookies | \$12

- classic cookies | oreo, nilla wafers, nutter butter, chips ahoy, newtons, barnum's animals crackers
- fresh baked cookies
- milk | 2%, skim, chocolate, vanilla soy

pudding | \$12

- banana, butterscotch, vanilla, chocolate & coconut | assorted toppings and mix-ins
- sticky toffee pudding
- peachy bread pudding | peach infused anglaise



beverage extension

extend beverage service to 4 hours

coffee & tea | \$5 pp

sodas & water | \$7 pp

coffee, tea & sodas | \$8 pp

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theme inspired breaks

prices based on 30 minutes of service
groups under 30 add \$2 per person

breaks include | starbucks coffees, Tazo iced teas, numi - organic teas, pepsi soft drinks, gatorade, aquafina waters during event service

savory carolina | \$13

- watermelon | sweet balsamic syrup, fresh mint
- krispy kreme doughnuts
- moravian pumpkin & spoonbread muffins
- carolina pulled pork sliders
- cheerwine & sundrop
- chilled watermelon

extra innings | \$12

- roasted peanuts in the shell
- buttered popcorn | flavor shakers
- cracker jacks
- hot dog bar | all the fixings
- powerade

ice cream* | \$14

- | vanilla, chocolate & strawberry
- | *fixins* | hot belgian chocolate sauce, caramel sauce, fruit compotes, seasonal fruit & berries, whipped cream, candied almonds & peanuts and of course the cherries and jimmies
- giant chocolate chip cookies
- chocolate dipped frozen fruit | strawberries, banana bites, pineapple rings

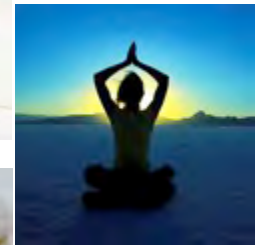
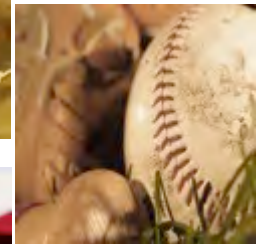
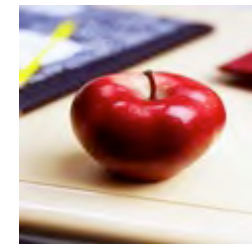
*\$100 attendant/culinarian fee (per station, per 50 people)

school recess | \$12

- chilled apples
- fruit roll-ups
- assorted cracker snacks
- rice krispie treats, fresh baked cookies, brownies
- tum-e yummys
- milk | 2%, skim, chocolate, vanilla soy

mind and body | \$14

- collection of muffins | carrot zucchini, orange, soy flour, date nut
- assorted granola, power and energy bars
- whole fruits, steamed & chilled broccoli, crisp baby carrots | asiago, herb & lemon dip
- yogurts | housemade pecan granola, dried fruits
- fruit & soy smoothie shooters
- vitamin waters & fuze drinks



beverage extension

extend beverage service to 4 hours

coffee & tea | \$5 pp

sodas & water | \$7 pp

coffee, tea & sodas | \$8 pp

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we all have hometown appetites. every other person is a bundle of longing for the simplicities of good taste once enjoyed on the farm or in the hometown left behind.

clementine paddleford

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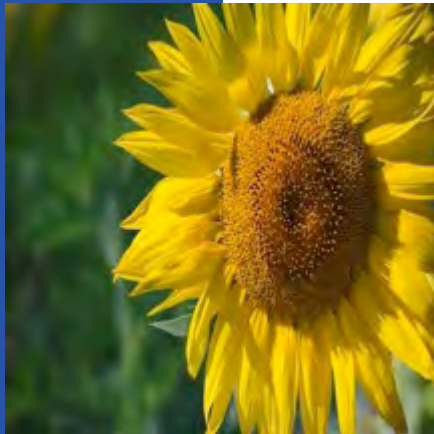
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gathering receptions

prices based on 1 hour of service, minimum 50 guests

event includes:

- iced tea & coffee during event service

classic gathering | \$40

- choice of 2 display stations
- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- choice of 2 culinary stations

deluxe gathering | \$45

- choice of 2 display stations
- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- choice of 2 culinary stations
- fruit punch and lemonade

cocktail hours

prices based on 1 hour of service, minimum 50 guests, excludes alcohol

opal | \$10

- choice of 3 hors d'œuvres | butler passed, providing 2 pieces of each per person
- fruit punch & lemonade

pearl | \$15

- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- fruit & cheese display

ruby | \$17

- choice of 5 hors d'œuvres | butler passed, providing 2 pieces of each per person
- fruit & cheese display
- fruit punch & lemonade

open host bar includes domestic & import beers and canyon road wines

per person	beer/copperidge wine	beer/canyon road wine	classic	premium	super	ultra
1 hour	\$10	\$12	\$12	\$15	\$18	\$20
2 hour	\$18	\$20	\$22	\$26	\$31	\$35
3 hour	\$24	\$26	\$30	\$35	\$42	\$45
4 hour	\$30	\$32	\$36	\$42	\$51	\$55
5 hour	\$34	\$36	\$40	\$47	\$58	\$65

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see "wine & spirits" for listing of liquor, wine & beer labels

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gathering reception options

hors d'œuvres collection (maximum of two of any one selection)

- chesapeake crab cake minis
- maryland crab cake minis
- fried dim sum collection
- asian short rib pot pie
- peking duck roll
- orange duck beggar purse
- chicken sate collection
- beef sate collection
- roma tomato slices
- proscuitto wrapped melon
- mini pizza assortment "deep dish"
- pear & brie in phyllo
- crispy asparagus with asiago
- pepperoni calzone
- mushroom cap collection
- andouille & caramelized onions
- andouille sausage en croûte
- chicken sate - cajun
- artichoke & peppadew trumpet
- sweet potato puff
- peaches & brie puff
- bbq pork in biscuit dough
- bacon wrapped pork tenderloin
- southwest chicken salad in phyllo
- smoked pork jalapenos
- quesadilla collection
- southwest springroll
- mexican empanada
- bacon wrapped chicken
- beef wellington
- chicken wellington
- brie with raspberry in phyllo
- petite quiche collection
- spanakopita
- canapé collection
- bruschetta collection
- petite sandwich collection
- tea sandwich collection
- deviled eggs
- petite minis - bacon cheeseburger
- petite minis - chicago franks
- frank in puff pastry
- chicken tenders
- chicken drumettes
- meatballs
- coconut shrimp

culinary stations - choose 2

*carvery | with sliced southern yeast rolls, choice of 1 selection

- smoked ham
- smoked turkey breast
- smoked brisket of beef
- steamship of pork
- drunken loin of pork

soup bar

- *tuscan pasta
- mash potato bar
- *stir-fry
- *scampi

taco bar

- southern grits bar
- *crepes
- choose sweet or savory

**\$100 attendant/culinarian fee (per station, per 50 people)*

display stations - choose 2

- rustic breads
- harvest vegetables
- creamery cheeses
- antipasto
- sausage, ham & bacon
- shrimp | based on 3 pieces per person
- seasonal fruits



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see our "expression" pages for complete hors d'œuvres descriptions.

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inspired receptions

price based on 1 hour of service
groups under 40 add \$5 per person

maui | \$47

added prior to scheduled dinner | \$30

**carved kalua pig | assorted mustards and hawaiian bbq sauces

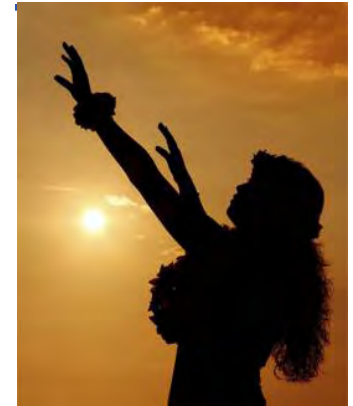
**seared tuna | chef seared and carved sesame and peppercorn crusted tuna presented with our hoisin glass noodle salad, bok choy slaw, ginger aioli and wasabi cucumber cream

dim sum tasting | butler passing chef's compilation of our asian expression dim sum, providing for 6 pieces per person (may include peking duck springroll, thai chicken & cashew springroll, collection of chicken sate, collection of beef tenderloin sate, sesame chicken)

dessert display | including chocolate fondue & dippers, apple & dried cranberry bread pudding and chef's dessert collection

display station

- pineapple display | chunks, slices, grilled
 - corn chowder | a modern hawaiian favorite made with chicken stock, potatoes, onion, celery and creamed corn
 - chicken long rice | this chinese side-dish is made with chicken and long rice, oriental vermicelli, or saifun (bean strands)
 - kim chee | korean style kim chee is made of fresh island cabbage, chili peppers, ginger, garlic and other seasonings
 - macaroni salad (island style)
 - mango bread, banana bread & hawaiian rolls
- pineapple iced tea (non-alcoholic)



charleston | \$47

added prior to scheduled dinner | \$30

**whole pig for pickin' | assorted mustards and bbq sauces

southern grits | southern-style grits served with a collection of add-ins including blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar and butter

low country tasting | butler passing chef's compilation of our low country starters, providing for 6 pieces per person (may include andouille sausage with caramelized onions, andouille sausage en croûte, cajun chicken sate, artichoke & peppadew trumpet, pecan breaded chicken finger, cheese straw, bacon wrapped pork tenderloin)

peach iced tea (non-alcoholic)

display station

- southern fruits display | chunks, slices, grilled
 - she-crab soup
 - chicken, tasso & sausage jambalaya
 - mac & cheese | caramelized onions & smoked bacon
 - hoppin' john, stewed okra & tomatoes and garlicky greens
 - sweet corn bread & hush puppies
- dessert display | including chocolate fondue & dippers, bourbon glazed bread pudding with crème anglaise & pecan pie



Inspired themes to take you on culinary tours of cities across the United States, presented with our fresh baked southern yeast rolls, coffee & iced tea service

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savor | \$14

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our dim sum hors d'œuvres, providing for 6 pieces per person prior to dinner

(maximum of two of any one selection)

gatherings | \$39

added prior to scheduled dinner | \$29

prices based on 1 hour of service

minimum 50 guests

- display of harvest vegetables and seasonal exotic fruits | chef's compilation of dips
- dim sum tasting | butler passing chef's compilation of our asian expression dim sum, providing for 6 pieces per person
- seared tuna action station* | chef seared and carved sesame and peppercorn crusted tuna, hoisin glass noodle salad, bok choy slaw, ginger aioli, wasabi cucumber cream
- stir-fry*
|choose 3 meats | chicken, beef, baby shrimp, baby scallops
|asian vegetable collection
|sauce | teriyaki, thai peanut, spicy garlic
|mix-ins | lo-mein noodles, steamed jasmine rice
- fortune cookies, almond cookies, fried asian doughnuts
- coffee & tea station during event service

asian expressions



dim sum

50pcs | 100pcs

fried dim sum collection

\$70 | \$115

shrimp spring rolls, shrimp wontons, and shrimp money bags

asian short rib pot pie

\$180 | \$335

tender short ribs braised with green onions and sweet asian spiced in a tart shell

peking duck roll

\$170 | \$315

crisp vegetables mixed with oriental seasoned duck combined with classic hoisin sauce wrapped in a delicate springroll wrapper

panang shrimp

\$230 | \$435

large chili marinated shrimp with hints of red curry, sauteed leeks and coconut cream, hand-rolled into a crispy springroll with a chinese parsley leaf peeking through

orange duck beggar purse

\$210 | \$395

fresh duck blended with an aromatic orange marmalade encrusted in a phyllo bundle

springroll collection

\$130 | \$235

chicken & cashews and shrimp

seared tuna

\$200 | \$375

on cucumber round with lemon aioli

chicken sate collection

\$150 | \$275

exotic flavors of tandoori, thai peanut and coconut crusted

beef tenderloin sate collection

\$200 | \$375

exotic flavors of hoisin, sesame teriyaki, thai peanut and horseradish crusted

*\$100 attendant/culinarian fee (per station, per 50 people)

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savor | \$13

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our antipasto hors d'œuvres, providing for 6 pieces per person prior to dinner

(maximum of two of any one selection)

gatherings | \$38

added prior to scheduled dinner | \$28

prices based on 1 hour of service

minimum 50 guests

- display of antipasto and rustic breads | herb butter, roasted peppers, artichokes, infused olive oil, alouette cheeses
- antipasto tasting | butler passing compilation of our antipasto hors d'œuvres, providing for 6 pieces per person
- pizza bar
| *variety of crusts*
| *toppings* | prociutto, thai chicken, pesto & pinenut, wild mushroom, italian sausage & salami
- tuscan pasta station*
| *choose 3 meats* | marinated chicken, mini meatballs, prociutto, herbed baby shrimp, baby scallops
| *grilled vegetable collection*
| *sauce* | four cheese smoked alfredo, charred tomato marinara, veal bolognese
| *pasta* | penne, cheese tortellini, bowtie pasta
| *mozzarella bread sticks, garlic bread*
- angel bruschetta cake, italian cream cake, assorted biscotti, cannoli
- coffee & tea station during event service

italian expressions



antipasto

50pcs | 100pcs

roma tomato slices \$70 | \$115
on a garlic crostini with mozzarella and a drizzle of herbed olive oil

prosciutto wrapped melon \$110 | \$195
drizzled with chopped mint and balsamic syrup

mini pizza assortment "deep dish" \$150 | \$275
sausage, pepperoni, mushroom and cheese

caponata \$150 | \$275
lightly grilled, marinated eggplant and peppers enhanced with the flavors of feta cheese, capers and pine nuts enveloped in puff pastry

pear & brie in phyllo \$150 | \$275
dried pear halves are soaked in pear cognac then blended with delicious brie cheese and accented with slivered almonds in a delicate phyllo wrap

crispy asparagus with asiago \$120 | \$215
carefully selected asparagus tips combined with a seasoned blend of sharp asiago cheese and a hint of creamy fontina cheese are delicately wrapped in flaky phyllo

pepperoni calzone \$160 | \$295
pepperoni, monterey jack cheese, peppers, and onions in a traditional italian calzone pastry

mushroom cap collection \$170 | \$315
assorted caps filled with italian sausage blend, snow crabmeat blend and prociutto & mozzarella blend

*\$100 attendant/culinarian fee (per station, per 50 people)

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savor | \$14

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our low country starter hors d'œuvres, providing for 6 pieces per person prior to dinner
(maximum of two of any one selection)

gatherings | \$39

added prior to scheduled dinner | \$29

prices based on 1 hour of service

minimum 50 guests

- display of harvest vegetables and rustic breads | chef's compilation of dips
- peel & eat shrimp display | based on 4 pieces per person lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream
- low country starter tasting | butler passing chef's compilation of our low country starter hors d'œuvres, providing for 6 pieces per person
- jambalaya bar | creole specialties of shrimp jambalaya and chicken & andouille jambalaya
- carving station* | choose slow roasted loin of pork or deep fried cajun turkey breast
- bourbon glazed bread pudding with crème anglaise & pecan pie
- coffee & tea station during event service

low country expressions



low country starters

50pcs | 100pcs

andouille sausage en croûte \$130 | \$235
andouille sausage wrapped in puff pastry with a creole mustard cream cheese rosette

jambalaya tart \$130 | \$235

andouille sausage, simmered chicken, tasso ham in delicate pastry shell

chicken sate – cajun \$150 | \$275

taste of new orleans, tender strip of chicken breast is marinated in a zesty cajun sauce

sweet potato puff \$120 | \$215

buttery puff pastry filled with whipped sweet potatoes

peaches & brie puff \$150 | \$275

a buttery puff pastry is filled with brie cheese and delicious brandied peaches

bbq pork in biscuit dough \$130 | \$235

pulled pork drenched in tangy bbq sauce placed into handmade biscuit dough, for a true down home flavor

bacon wrapped pork tenderloin \$150 | \$275

taste of eastern carolinas, a tender piece of pork tenderloin is marinated in nc eastern bbq sauce then wrapped in applewood bacon

low country boil kabob \$200 | \$375

a southern classic, delicate shrimp with robust andouille sausage, paired with a roasted new potato and onion, hand skewered and brushed with old bay butter

*\$100 attendant/culinarian fee (per station, per 50 people)

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savor | \$14

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our antojitos hors d'œuvres, providing for 6 pieces per person prior to dinner
(maximum of two of any one selection)

gatherings | \$39

added prior to scheduled dinner | \$29

prices based on 1 hour of service

minimum 50 guests

- display of harvest vegetables and seasonal exotic fruits | chef's compilation of dips
- antojitos tasting | butler passing chef's compilation of our antojitos hors d'œuvres, providing for 6 pieces per person
- taco bar
|meats| fiesta ground beef, chorizo & shredded chicken, pork carnitas
|flour tortillas, taco shells, tortilla chips
|add-ins | green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa
- carving station* | choose charred mojo porkloin or coriander cured brisket of beef
- flan, sopapillas and kahlua mousse
- coffee & tea station during event service

south of the border expressions



antojitos	50pcs 100pcs
southwest chicken salad	\$100 \$175
tender smoked chicken breast spiked with a southwest style sauce and our corn and blackbean salsa placed in a flaky phyllo shell	
smoked pork jalapenos	\$200 \$375
bacon wrapped and grilled, spicy	
quesadilla collection	\$150 \$275
a collection of flour tortilla cornicopias of vegetable and smoked chicken	
chilito collection	\$200 \$375
steak and chicken pinwheels with red, green and yellow peppers and fiery jalapeno cheese hand-threaded on a 4" skewer	
southwest springroll	\$150 \$275
black beans, spicy chorizo, jicama, cheddar cheese and a touch of cilantro in a crispy spring roll wrapper	
mexican empanada	\$100 \$175
shredded beef and pimiento peppers wrapped in a cream cheese pastry turnover	
chili-lime salmon sate	\$220 \$415
fresh atlantic salmon seasoned with robust southwest spices and a touch of lime	
bacon wrapped chicken	\$200 \$375
a tender strip of chicken breast, wrapped with a strip of lean bacon and spicy jalapeno cheese, held together with a toothpick skewer	

*\$100 attendant/culinarian fee (per station, per 50 people)

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savor | \$12

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our sharing bites hors d'œuvres, providing for 6 pieces per person prior to dinner
(maximum of two of any one selection)

gatherings | \$37

added prior to scheduled dinner | \$27

prices based on 1 hour of service

minimum 50 guests

- display of harvest vegetables and rustic breads | with chef's compilation of dips
- sharing bites tasting | butler passing chef's compilation of our sharing bites hors d'œuvres, providing for 6 pieces per person
- potato bar
| *choose mashed or baked*
| *mashed* | red bliss & sweet potato
| *baked* | russets & sweet potato
| *gravy* | brown, chicken, country white
| *add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- carving station* | choose bacon wrapped meatloaf or carolina smoked ham
- pudding | banana, butterscotch, vanilla, chocolate & coconut | assorted toppings and mix-ins
- coffee & tea station during event service

route 66 expressions



sharing bites

50pcs | 100pcs

petite sandwich collection

\$100 | \$175

ham, turkey, roast beef and salami

tea sandwich collection

\$100 | \$175

cucumber, pimento, smoked salmon and chopped olive

deviled eggs

\$70 | \$115

choose: classic, smoked salmon, crab, smoked chicken, blt, or shrimp

petite minis - bacon cheeseburger

\$160 | \$295

petite minis - philly steak sandwich

\$150 | \$275

petite minis - cuban sandwich

\$150 | \$275

petite minis - chicago franks

\$150 | \$275

frank in puff pastry

\$70 | \$115

all-beef cocktail frank wrapped in a delicious, flaky puff pastry

chicken tenders

\$70 | \$115

choose: buffalo, teriyaki, jerk, honey mustard, spicy cajun or chipotle honey bbq

chicken drumettes

\$70 | \$115

"honeytouched" battered drumettes - *choose:* buffalo, teriyaki, jerk, honey mustard, spicy cajun or chipotle honey bbq

meatballs

\$50 | \$75

all beef - *choose:* swedish, teriyaki, herb cream, chipotle honey bbq

bacon wrapped beef tenderloin

\$240 | \$455

sea salt and black pepper rubbed beef tenderloin tips wrapped in applewood bacon

*\$100 attendant/culinarian fee (per station, per 50 people)

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savor | \$15

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our classic hors d'œuvres, providing for 6 pieces per person prior to dinner

(maximum of two of any one selection)

gatherings | \$40

added prior to scheduled dinner | \$30

prices based on 1 hour of service

minimum 50 guests

- display of harvest vegetables and seasonal exotic fruits | with chef's compilation of dips
- cocktail shrimp display | based on 4 pieces per person lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream
- classic tasting | butler passing chef's compilation of our classic hors d'œuvres, providing for 6 pieces per person
- savory crepes*
|*add-ins* | creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, chai tea marinated chicken
- flambé station* | classic combinations of cherries jubilee, bananas foster, flamed peaches or pears served over vanilla ice cream with candied almonds and candied walnuts to top
- coffee & tea station during event service

classic expressions



classic

50pcs | 100pcs

beef wellington

\$190 | \$355

beef tenderloin medallions with a shitake and oyster mushroom cream duxelle, seasoned with shallots, garlic and a hint of sherry wine all nestled in flaky puff pastry

chicken wellington

\$170 | \$315

tender chicken breast with a shitake and oyster mushroom cream duxelle, seasoned with shallots, garlic and a hint of sherry wine all nestled in flaky puff pastry

brie with raspberry in phyllo

\$160 | \$295

brie cheese, accented with slivered almonds and raspberries in flaky phyllo

mushroom vol-au-vent

\$140 | \$255

delicate puff pastry filled with a blend of portobello & domestic mushrooms and creamy fontina cheese seasoned with onions, fresh thyme and chopped parsley

petite quiche collection

\$100 | \$175

lorraine, cajun shrimp, herb cheese and spinach

chicken cordon bleu minis

\$220 | \$415

chicken breast, swiss cheese and ham rolled in seasoned bread crumbs

spanakopita

\$120 | \$215

discover the mediterranean taste of greece with spinach, cream cheese and greek feta cheese delicately placed with a hint of garlic in flaky phyllo

lobster phyllo rolls

\$200 | \$375

chunks of lobster meat with cream cheese, ginger and a variety of vegetables in a phyllo roll

*\$100 attendant/culinarian fee (per station, per 50 people)

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seafood & canapes



seafood classics

salmon & asparagus tulip 50pcs | 100pcs
 \$200 | \$375
 fresh & vibrant combination of atlantic salmon, crisp asparagus spears and buttery puff pastry, glazed with sweet & savory honey dijon and finished with the subtle flavors of dill

maryland crab cake minis \$200 | \$375
 signature maryland-style crab cakes made with a combination of jumbo lump & claw crab meat, served with cilantro citrus aioli

bacon wrapped scallop \$190 | \$355
 scallop delicately wrapped in applewood bacon, lightly dusted with breadcrumbs

bacon wrapped shrimp \$190 | \$355
 large tail off shrimp wrapped in applewood smoked bacon on toothpick skewer

seafood on ice 50pcs | 100pcs
 displayed with lemons, Tabasco, Absolut Peppar cocktail sauce and wasabi cucumber cream

half shell oysters \$130 | \$235

new zealand half shell mussels \$90 | \$155

cocktail crab claws \$210 | \$395

cocktail shrimp 16/20 \$130 | \$235

seasoned cocktail shrimp 16/20 \$135 | \$245
 choose old bay, blackened or chili lime; served chilled

peel & eat shrimp 21/25 \$70 | \$115

seasoned peel & eat shrimp 21/25 \$75 | \$125
 choose old bay, blackened or chili lime; served chilled

canape

50pcs | 100pcs

canapé collection

\$170 | \$315

shrimp with cocktail sauce, blended chicken salad & ripe green olive, artichoke heart split with cream cheese rosette, cheddar cheese with smoked almond, salami cornet stuffed with spanish green olive, ham horn with ham mousse; all on light rye bread rounds

premium canapé collection \$180 | \$335

sundried tomato tartlet, ham & olive brochette, pistachio & apricot, kalmata & artichoke brochette and jalapeno pecan date

ultra canapé collection \$250 | \$475

sundried tomato tartlet, ham & olive brochette, smoked salmon ribbon, pistacho & apricot, shrimp & andouille brochette, lobster medallion w/caviar, brie w/pear & almond, roast beef horseradish brochette, jalapeno pecan date and kalamata & artichoke brochette

bruschetta collection

\$100 | \$175

chargrilled toast points drizzled with chive oil and presented with a variety of toppings including classic tomato, fontina & pancetta, prociutto & mozzarella, sun-dried tomato & onion marmalade, artichoke tapenade, olive tapenade

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savor | \$13

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our sweet endings, providing for 6 pieces per person after dinner

(maximum of two of any one selection)

gatherings | \$32

added after scheduled dinner | \$22

prices based on 1 hour of service

minimum 50 guests

•chocolate tasting

| *assorted truffles & hershey's kisses*

| *giant chocolate chip cookies*

| *chocolate walnut fudge*

| *chocolate fondue* | fruits, toasted pound cake, graham crackers, marshmallows

| *chocolate dipped frozen fruit* | strawberries, banana bites, pineapple rings

| *milk chocolate shooters* | whipped cream

•sweet crepes*

| *add-ins* | nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers

•pudding | *banana, butterscotch, vanilla, chocolate & coconut*

| assorted toppings and mix-ins

| *sticky toffee pudding*

| *peachy bread pudding* | peach infused anglaise

•flambé* | *cherries jubilee, bananas foster, flamed peaches & flamed pears*

| vanilla ice cream

| *toppings* | candied almonds, candied walnuts

•coffee & tea station with coffee complement during event service

sweet expressions



sweet endings

50pcs | 100pcs

desserts collection

\$210 | \$395

hazelnut genoise, key lime tartlett, apple pecan bouchee, lemon mousse tartlett, raspberry truffle, chocolate rum ball and chocolate decadence

dessert bar collection

\$150 | \$275

caramel apple granny bar, brownie bash bar, pecan chocolate chunks bar, meltaway bar

black & white petit fours

\$120 | \$215

royal chocolate, carrot cake, coffee liqueur, french vanilla coffee, cookies'n creme brownies, triple chocolate brownies, white almond bonbons, and milk chocolate bonbons

chocolate lover petit fours

\$120 | \$215

red velvet, double chocolate, irish creme, coffee liqueur, caramel, cookies 'n' creme, royal chocolate, royal vanilla

coffee lover petit fours

\$120 | \$215

coffee liqueur, cappuccino, french vanilla, irish crème

grand cru petit fours

\$140 | \$255

grand marnier salambo, lemon cream shortbread, caramell almond salambo, berry dacquoise, raspberry passion fruit barquette, sao tome chocolate barquette, apple tart tatin, opera diamond, creme brulee tartlette

mini baklava collection

\$120 | \$215

honey walnut triangles, double chocolate triangles, mini pecan blossoms, chocolate-almond rolls

cheesecake pops

\$150 | \$275

toffee top hat, cherry pink cashmere, three chocolate tuxedo

*\$100 attendant/culinarian fee (per station, per 50 people)

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dessert enhancements

prices based on 1 hour of service
groups under 50 add \$3 per person

if you would like to substitute a dessert enhancement for your dessert or add to existing reception or buffet subtract \$5

☐ coffee complement | \$10 pp

upgrades to starbucks coffees of distinction and revolution premium full-leaf teas complemented with shaved chocolate, nutmeg, cinnamon sticks, whipped cream, rock candy stirrers, mint sticks, flavored granita brown sugar, orange zest and assorted monin flavorings

chocolate tasting | \$14 pp

| *assorted truffles & hershey's kisses*

| *giant chocolate chip cookies*

| *chocolate walnut fudge*

| *chocolate fondue* | fruits, toasted pound cake, graham crackers, marshmallows

| *chocolate dipped frozen fruit* |

strawberries, banana bites, pineapple rings

| *milk chocolate shooters* | whipped cream

*flambé | \$12 pp

| *cherries jubilee, bananas foster, flamed peaches &*

flamed pears | vanilla ice cream

| *toppings* | candied almonds, candied walnuts

*mini malted waffles | \$9

pp

| *toppings* | fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap'n crunch fried chicken

*sweet crepes | \$10 pp

| *add-ins* | nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers

*ice cream | \$14 pp

| *vanilla, chocolate & strawberry*

| *fixins* | hot belgian chocolate sauce, caramel sauce, fruit compotes, seasonal fruit & berries, whipped cream, candied almonds & peanuts and of course the cherries and jimmies

| *giant chocolate chip cookies*

| *chocolate dipped frozen fruit*

| strawberries, banana bites, pineapple rings

milk & cookies | \$12 pp

| *classic cookies* | oreo, nilla wafers, nutter butter, chips ahoy, newtons, barnum's animals crackers

| *fresh baked cookies*

| *milk* | 2%, skim, chocolate, vanilla soy

strawberries | \$14 pp

| *whole strawberry display* | dips of chocolate and fruit yogurt

| *make your own strawberry shortcake* | sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream

| *frozen strawberry italian ice & good humor strawberry shortcake bars*

| *strawberry smoothie shooters*

tuxedo | \$12 pp

| *tuxedo strawberries*

| *black & white petite fours*

| *ny cheesecake* | sweet fruit compotes

pudding | \$12 pp

| *banana, butterscotch, vanilla, chocolate & coconut* | assorted toppings and mix-ins

| *sticky toffee pudding*

| *peachy bread pudding* | peach infused anglaise

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***carvery**

with sliced southern yeast rolls

▫ **steamship of beef | \$700**

serves approximately 150 guests, based on 4 ounces per person

sea salt and peppercorn rubbed; horseradish & herb cream, au jus sauce, peppercorn hollandaise

smoked ham | \$300

serves approximately 35 guests,

based on 3 ounces per person

coca cola glazed; assorted mustards, peppercorn mayo

baron of beef | \$325

serves approximately 75 guests,

based on 4 ounces per person

sea salt and peppercorn rubbed american top round; horseradish & herb cream, au jus sauce, peppercorn hollandaise

herb & mint leg on lamb | \$325

serves approximately 30 guests,

based on 3 ounces per person

rosemary jus sauce, wasabi cucumber cream

tenderloin of beef | \$400

serves approximately 25 guests,

based on 3 ounces per person

tasso cream, peppercorn hollandaise, burgundy mushroom demi

steamship of pork | \$275

serves approximately 50 guests,

based on 3 ounces per person

dijon & garlic rubbed; assorted mustards, peppercorn mayo

whole pig for pickin' | \$500

serves approximately 120 guests,

based on 4 ounces per person

assorted mustards, bbq sauces

smoked turkey breast | \$250

serves approximately 35 guests,

based on 3 ounces per person

cranberry chutney, whole grain mustard cream

smoked brisket of beef | \$250

serves approximately 25 guests,

based on 4 ounces per person

chipotle & mustard bbq sauces

prime rib | \$375

serves approximately 40 guests,

based on 4 ounces per person

sea salt and peppercorn rubbed; horseradish & herb cream, au jus sauce

meatloaf | \$250

serves approximately 25 guests,

based on 4 ounces per person

bacon wrapped, smoked tomato jam, peppercorn mayo

drunken loin of pork | \$250

serves approximately 35 guests,

based on 3 ounces per person

charred and bourbon glazed; bourbon spiked peppercorn jus, granny smith apple & red onion relish

asian salmon sides | \$325

serves approximately 35 guests,

based on 3 ounces per person

sesame cucumber & carrot slaw, wasabi cucumber cream

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display boards

per person pricing is for 20 guest minimum

boards provide for approximately 50 guests, unless noted

- **sausage, ham & bacon \$7 pp | \$250 board**
a collection of grilled sausages, spiced hams and bacons displayed with assorted mustards, creole chow chow, crackers and breads

rustic breads \$5 pp | \$175 board
herb butters, olive oils, hummus, herb cheese

butcher block \$10 pp | \$350 board
deli classics of meats and cheeses paired with crackers and breads

antipasto \$10 pp | \$350 board
celebration of italian meats, cheeses, grilled vegetables, bruschetta and caprese

harvest vegetables \$6 pp | \$225 board
snow peas, pepper strips, mushrooms, asparagus & baby vegetables with asiago, herb & lemon dip and caesar & ranch dressings for dipping

seasonal fruits \$6 pp | \$225 board
honey lime yogurt and chocolate sauce for dipping

creamery cheeses \$9 pp | \$325 board
dressed with grapes, dried fruits, candied almonds, crackers and breads

smoked fish \$9 pp | \$325 board
based on 3 ounces per person
selections of salmon, trout and whitefish with accompaniments, crackers and breads

seared tuna \$9 pp | \$325 board
based on 3 ounces per person
sesame and peppercorn crusted tuna presented with hoisin glass noodle salad and wasabi cucumber cream

shrimp \$9 pp | \$325 board
based on 3 pieces per person
large gulf shrimp displayed with lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream request them seasoned; choose old bay, blackened or chili lime; served chilled

mediterranean \$7 pp | \$250 board
grilled harvest vegetables displayed with pita chips, hummus, baba ghanoush, feta cheese and olives

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fondue – chocolate | \$20 lb | dark, white or milk

dippers are priced separately
5lb minimum, typically serves 10-15 guests per lb.

dippers

pricing is per person for 1-hour of service, groups under 30 add \$2 per person

snacks & smore's | \$3 pp

graham crackers, marshmallows, oreo cookies, popcorn, potato chips, pretzels

fruit chunks | \$3 pp

pineapple, melon, banana, pear & apple slices, strawberries, dried fruit, maraschino cherries

classic treats | \$4 pp

graham crackers, rice krispies treats, and a collection classic cookies: oreo, nilla wafers, nutter butter, chips ahoy, newtons and barnum's animals crackers

i want it all | \$6 pp

all the above

fondue – cheese | \$15 lb

dippers are priced separately
5lb minimum, typically serves 5-10 guests per lb.

•cheddar | aged medium sharp cheddar and emmenthaler cheeses, beer, garlic, and seasonings

•swiss | gruyere and emmenthaler swiss cheeses, white wine, a touch of garlic, nutmeg and lemon

•pepper jack | creamy pepper jack cheese, beer, garlic and seasonings

•french | herb alouette and emmenthaler cheeses, white wine, black pepper and a touch of lemon

dippers

pricing is per person for 1-hour of service, groups under 30 add \$2 per person

classics | \$3 pp

rustic breads, pita chips, tortilla chips, vegetables, apples

other selections | per piece

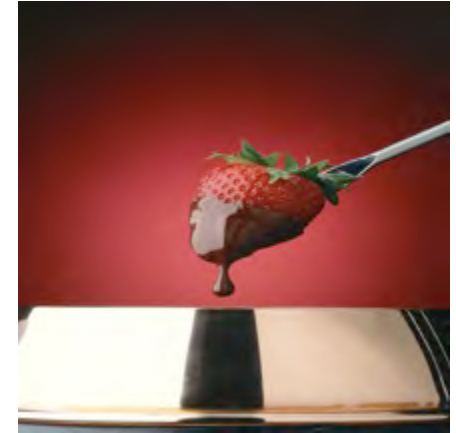
assorted meat satay, shrimp or springrolls

italian favorites | \$4 pp

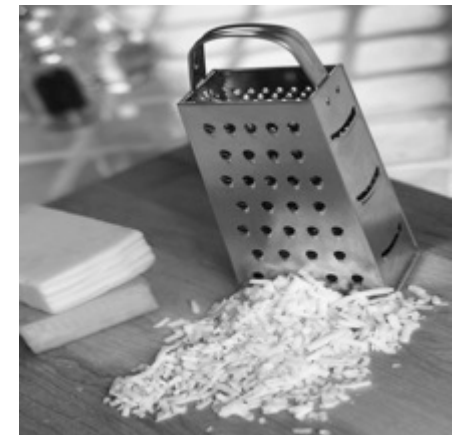
breadsticks, pasta chips, toasted ravioli and roasted vegetables

combination | \$5 pp

classics and italian favorites together



*fountain rental - \$100
20 lb minimum required
*\$100 attendant fee per fountain
not recommended for outdoor events



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snack presentations

per person pricing is for 20 guest minimum

▫ [nuts | \\$9 pp](#)

gathering of favorites including honey & dry roasted peanuts, cashews, pistachios, candied almonds and candied walnuts

[trail mixer | \\$5 pp](#)

ensemble of trail mix, chex mix and goldfish crackers

[party mixer | \\$5 pp](#)

a compilation of assorted party mixes

[chips & pretzels | \\$5 pp](#)

presented with dijon dip, caramelized onion dip and ranch

[tortilla chips | \\$6 pp](#)

presented with queso, salsa and fiery bean dip

[crackers | \\$8 pp](#)

presented with tasso artichoke & spinach dip and smoked fish spread

[cookies | \\$9 pp](#)

a collection of fresh baked cookies and some cookie classics such as oreo, nilla wafers, nutter butter, chips ahoy and barnum's animals crackers

[popcorn | \\$5 pp](#)

including cheddar, bbq, caramel, chocolate and extra butter

[candies | \\$9 pp](#)

a collection of classics candies such as original swedish fish, original boston baked beans, jordan almonds, hot tamales, mike & ike and good & plenty



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culinary stations

prices based on 1 hour of service
groups under 40 add \$2 per person
2 station minimum applies

- *carvery | \$10 pp per selection with sliced southern yeast rolls
 - carolina smoked ham | coca cola glazed; assorted mustards, peppercorn mayo
 - carolina smoked turkey breast | cranberry chutney, whole grain mustard cream
 - smoked brisket of beef | chipotle and mustard bbq sauces
 - steamship of pork | assorted mustards, peppercorn mayo
 - drunken loin of pork | charred and bourbon glazed; bourbon spiked peppercorn jus, granny smith apple & red onion relish

- *stir-fry | \$12 pp
 - |choose 3 meats | chicken, beef, baby shrimp
 - |asian vegetable collection
 - |sauce | teriyaki, thai peanut, spicy garlic
 - |mix-ins | lo-mein noodles, steamed jasmine rice

- *scampi | \$12 pp
 - |choose 3 meats | baby shrimp, baby scallops, veal, chicken
 - |mix-ins | grilled italian vegetables & herb garlic pasta

*\$100 attendant/culinarian fee (per station, per 50 people)

- soup bar | \$9 pp
 - |crackers & lavosh
 - |choice of 2 soups | brunswick stew, cream asparagus, new england clam chowder, tomato bisque, chicken & sausage gumbo, charleston she crab, hearty chicken, cuban black bean, mushroom broth & chicken dumpling, sweet & sour, corn chowder, turkey chili, broccoli & cheese

- *tuscan pasta | \$12 pp
 - |choose 3 meats | marinated chicken, mini meatballs, prociutto, herbed baby shrimp,
 - |grilled vegetable collection
 - |sauce | four cheese smoked alfredo, charred tomato marinara, veal bolognese
 - |pasta | penne, tortellini, bowtie
 - |bread sticks, garlic bread

- potato bar | \$10 pp
 - |choose mashed or baked
 - |mashed | red bliss & sweet potato
 - |baked | russets & sweet potato
 - |gravy | brown, chicken, country white
 - |add-ins | chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter

- taco bar | \$11 pp
 - |meats | fiesta ground beef, chorizo & shredded chicken, pork carnitas
 - |flour tortillas, taco shells, tortilla chips
 - |add-ins | green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa

- southern grits bar | \$10 pp
 - |add-ins | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

- *mini malted waffles | \$9 pp
 - |toppings | fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap'n crunch fried chicken

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plated dinners

plated dinners are presented with your choice of great beginning and sweet ending, chef's vegetable and chef's starch, fresh baked bread service and coffee & iced tea during event service

**pasta dishes include chef's vegetable*

great beginnings choose one

- chef's garden salad
- wedge | crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing
- chef's daily creation in soup
- summer caesar | our twist on the classic; crisp romaine tossed with shaved romano, julienne of red & green apples completed with a roasted roma tomato, parmesan crisp and cornbread croutons; with our tableside-inspired dressing
- spinach | baby spinach tossed with dried cranberries, garlic & herbs alouette cheese, spicy pecans, sugared smoked thick cut bacon and chopped egg; with our roasted shallot & balsamic vinaigrette
- watermelon | sweet balsamic syrup and fresh mint (*seasonal*)



sweet endings choose one

- "best ever" carrot cake
- "best ever" chocolate cake
- chocolate mousse
- caramel apple granny pie | buttery caramel and toffee-studded custard hugs fresh granny smith apples piled high in our melt-in-your-mouth shortbread crust
- peanut butter explosion | rich chocolate genoise, peanut butter mousse, on a rich chocolate brownie with an explosion of fudge brownies and peanut butter chips on top
- coconut cream bombe cake | luscious coconut cake layered with creamy coconut custard and covered with coconut
- mothers cheesecake | sweet berry compote
- chocolate baby bundt | seasonal berries

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plated dinners

plated dinners are presented with your choice of great beginning and sweet ending, chef's vegetable and chef's starch, fresh baked bread service and coffee & iced tea during event service

**pasta dishes include chef's vegetable*

plated course additions

soup creations | \$4

choice of | charleston she crab, tomato bisque, hearty chicken, gumbo, black bean, white bean & smoked bacon, mushroom broth & chicken dumplings

smoked salmon | \$6

pecan wood smoked, vidalia onion marmalade, chopped salad slaw

seared tuna | \$6

thin sliced, sesame crusted, spicy asian noodles, wasabi cucumber cream

fresh fruit sorbet intermezzo | \$4

smoked trout | \$6

horseradish cream, chopped salad slaw

shrimp cocktail | \$8

4 gulf shrimp, absolut peppar cocktail sauce, wasabi cucumber cream

duck apple salad | \$5

crisp apple & walnut salad, roasted & shredded duck

carolina crab cake | \$6

sweet charred corn relish, whole grain mustard cream



vegetable and starch addition | \$3

replace chef's choice of accompanying vegetable and starch by choosing a vegetable and starch from these selections

starch

- meyer lemon potato fan
- smoked bacon, gouda & chive yukon gold mashed potato
- garlic & herb alouette, sausage & potato casserole
- ementhaler swiss, bacon & wild 'shrooms mac & cheese
- gruyere grits
- sweet potato & blue cheese mash

vegetable

- garlicky greens
- sautéed spinach
- french green beans
- spicy orange marmalade carrots
- garlicky button mushrooms
- broccoli with ementhaler swiss sauce
- grilled asparagus with peppercorn hollandaise

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plated – poultry

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's starch (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

~wine pairing suggestions

calabash style chicken | \$37 | airline breast prepared in the famous north carolina cooking style, hoppin john, horseradish cream
~bin 501 Rodney Strong Chardonnay

piedmont turkey | \$38 | pan-seared sea salt and peppercorn rubbed breast tenders, sage & minced prociutto cream
~bin 600 Rodney Strong Pinot Noir

chicken pecan | \$38 | pan-seared, pecan crusted breast, vermont maple & vanilla bean glaze
~bin 400 Tiefenbrunner Pinot Grigio

chicken wellington | \$42 | puff pastry wrapped chicken breast & savory vegetable duxelle, roasted red pepper hollandaise
~bin 504 Guenoc Petite Syrah

chicken sorrentino | \$36 | pan-seared airline breast, garlic infused tomato concasse, mushrooms, italian sausage, veal demi glace
~bin 901 Simi Cabernet

chicken oscar | \$39 | grilled airline breast, sautéed crabmeat, asparagus, peppercorn hollandaise
~bin 501 Rodney Strong Chardonnay



plantation chicken | \$38 | pan seared, lightly breaded calabash breast, white cheddar, pesto, fire roasted red peppers & country ham, peppercorn velouté
~bin 501 Rodney Strong Chardonnay



five-spice duck | \$38 | pan-seared chinese 5-spice breast, honey shoyu sauce
~bin 302 Willamette Valley Riesling

*If two entrees are selected, the higher price will apply.

*If a third entrée option is selected, an additional \$5.00 per person will apply to the highest price menu item.

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plated – beef

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's potato, rice or pasta (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies. all steaks are cooked to medium unless alternately requested.

~wine pairing suggestions

tournedos | \$46 | pan-seared beef tender medallions, smoked bacon & corn relish, peppered basil soy sauce
 ~bin 701 Frogs Leap Merlot

carolina crab tournedos | \$49 | carolina crabcake topped beef tender medallions, choron sauce
 ~bin 700 Franciscan Merlot

veal chop | \$54 | grilled, wild mushrooms, whole grain mustard cream
 ~bin 911 Silver Oak Cabernet

prime rib | \$45 | herb crusted and slow roasted, classically presented with herbed au jus and horseradish cream
 ~bin 907 Beringer Cabernet

braised boneless short ribs | \$49 | 48 hour marinate of soy, maple & red chili, sweet charred corn relish
 ~bin 610 Acrobat Pinot Noir

beef wellington | \$56 | puff pastry wrapped petite filet & savory mushroom duxelle, roasted red pepper hollandaise
 ~bin 908 Trefethen Merlot

ny strip | \$59 | mixed olive & bleu cheese sauce, tobacco onions
 ~bin 910 Jordan Cabernet

teriyaki flat-iron | \$40 | char-grilled & fanned shoulder steak, sweet korean style teriyaki, vidalia onion marmalade, tobacco onions
 ~bin



filet | \$45 | pan-seared, sea salt & peppercorn rubbed, garlic & herbs alouette cheese, minced prociutto cream sauce, tobacco onions
 ~bin 702 Silverado Merlot

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plated – pork, lamb & pasta

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's starch (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

~wine pairing suggestions

lamb loin chop | \$59 | thyme and cracked pepper rubbed chop, oven-roasted and served with a mild horseradish & chive cream
~bin 702 Silverado Merlot

black bean ravioli | \$39 | smoked chicken, mushroom & tasso ham cream
~bin 601 De Loach Pinot Noir

piedmont ravioli | \$39 | smoked turkey ravioli with fire roasted tomato, mixed olives and sage & minced prociutto cream
~bin 202 Riondo Veneto Prosecco

smoked chicken & italian sausage penne | \$36 | mushrooms, sweet onions, zucchini, pesto cream
~bin 701 Frog Leap Merlot

pork filet medallions | \$43 | sage buttered and pan-seared medallions with parmesan peppercorn alouette cheese cream sauce
~bin 503 Sonoma Cutrer Chardonnay

country pork chops | \$41 | double boneless chop, pan-fried, red-eye gravy
~bin 400 Tiefenbrunner Pinot Grigio

pork chop | \$39 | a specially cut 2-bone chop, marinated for 48 hours with soy, maple and red chili, char seared and oven finished with sweet charred corn relish
~bin 805 St. Francis Claret



drunken pork | \$39 | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish
~bin 302 Willamette Valley Riesling



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plated – seafood

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's starch (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

~wine pairing suggestions

french quarter snapper | \$40 | pan seared, lightly blackened, herbed crab cream
~bin 405 Santa Margherita Pinot Grigio

calabash style flounder | \$39 | prepared in the famous north carolina cooking style, hoppin john, horseradish cream
~bin 501 Rodney Strong Chardonnay

orange shoyu glazed salmon | \$38 | orange soy sauce glaze, sesame cucumber & carrot slaw
~bin 610 Acrobat Pinot Noir

grilled tuna | \$44 | char-grilled & fanned tuna steak, sweet korean style teriyaki, vidalia onion marmalade
~bin 502 Steele Chardonnay

fresh catch oscar | \$43 | pan-seared, sautéed crabmeat, asparagus, peppercorn hollandaise,
~bin 502 Steele Chardonnay

trout | \$37 | pan-fried, pistachios, meyer lemon buerre blanc
~bin 510 La Crema Chardonnay

pecan crusted black cod | \$42 | pan-fried, maplebuerre blanc
~bin 503 Sonoma Cutrer Chardonnay

pecan roasted salmon | \$38 | roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam
~bin 610 Acrobat Pinot Noir



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low country shrimp and grits | \$38 | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
~bin 304 Ferrari Carano Fume Blanc



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plated – pairings

event includes:

- choice of great beginning and sweet ending
- chef’s vegetable and chef’s starch (pasta dishes include chef’s vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

~wine pairing suggestions

pan-seared, sea salt & peppercorn rubbed filet of beef, paired with:

chicken saltimbocca | \$45 | lightly breaded, sage, prociutto, provolone, parmesan peppercorn alouette cream
~bin 401 Maso Canali Pinot Grigio

cheesy stuffed chicken | \$45 | pan seared, lightly breaded calabash stuffed breast, aged cheddar & cream cheese, garlic & lemon butter sauce
~bin 602 Laboure Roi Pinot Noir

lobster tail | \$59 | cold water tail basted with sea salt & meyer lemon butter
~bin 530 Jordan Chardonnay

orange shoyu glazed salmon | \$46 | orange soy sauce glaze, sesame cucumber & carrot slaw
~bin 610 Acrobat Pinot Noir

trout | \$45 | pan-fried, pistachios, meyer lemon buerre blanc
~bin 510 La Crema Chardonnay

french quarter snapper | \$50 | pan seared, lightly blackened, herbed crab cream
~bin 405 Santa Margherita Pinot Grigio

five-spice duck | \$49 | pan-seared chinese 5-spice breast, honey shoyu sauce
~bin 702 Silverado Merlot



pecan roasted salmon | \$48 | roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam
~bin 610 Acrobat Pinot Noir

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shrimp scampi | \$48 | garlic, white wine, herbs, meyer lemon
~bin 804 Guenoc Petite Syrah

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the plantation dinner buffet

\$45 | 2 entrée \$48 | 3 entree

prices based on 1 hour of service
groups under 50 add \$5 per person

event includes

- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- coffee & iced tea during event service

salads & fruit

- southern coleslaw & potato salad
- spicy asian noodle salad
- mixed greens | chef's dressings
- seasonal melon | sweet balsamic syrup, fresh mint

desserts

- peach bread pudding | | bourbon & cinnamon anglaise
- coconut cake & pecan pie
- mothers cheesecake | sweet berry compote

entree selections | choose 2 or 3

accompaniments | roasted garlic rice & vermicelli pilaf and red bliss lyonnaise potatoes, green bean casserole and sweet corn

smoked ravioli | smoked turkey ravioli with fire roasted tomato, mixed olives and sage & minced prociutto cream

black bean ravioli | smoked chicken, mushroom & tasso ham cream

pork filet medallions | sage buttered and pan-seared medallions with parmesan peppercorn alouette cheese cream sauce

drunken pork | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish

low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream

pecan roasted salmon | dijon & maple basted, smoked tomato jam

asian flank | marinated, seared & sliced, sesame cucumber & carrot slaw

baseball sirloin | cowboy rub, smoked bacon & corn relish, peppered basil soy sauce

teriyaki flat-iron | char-grilled & fanned shoulder steak, sweet korean style teriyaki, vidalia onion marmalade, tobacco onions

deep fried carolina turkey breast | sliced, sage & smoked bacon pan gravy

southern fried chicken | red chili honey

calabash style chicken | prepared in the famous carolina cooking style, hoppin john, horseradish cream

tasso chicken | pan-seared buttermilk breaded breast, tasso cream gravy

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inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add \$5 per person

event includes | coffee & iced tea during event service

night in old san antonio | \$50

- black bean soup | fresh pico de gallo, sour cream
- german potato salad, plum tomato, cucumber, & red onion salad, sweet & hot pepper salad
- chicken & pork carnitas enchiladas
- pan-seared beef tender medallions | smoked bacon & corn relish and peppered basil soy sauce
- sausage & roasted chicken paella
- oven fried snapper | roasted tomato, pineapple & chile relish
- chorizo and jalapeño jack stuffed potatoes
- yellow corn & red peppers, spanish yellow rice, south of the border beans
- garlic cheddar biscuits, flour tortillas, chips & salsa
- flan, sopapillas, kahlua mousse, strawberry margarita cheesecake

new england, clam bake | \$75

- new england clam chowder
- spinach salad, neptune crab salad, old fashioned red cabbage slaw
- sliced watermelon (*or seasonal melon*)
- chilled shrimp (3 pp) and smoked fish display
- from the pot (*chef attended) lobster (1 pp), clams (3 pp) & mussels (3 pp), yukon gold potatoes, corn cobs and andouille sausage | chef's own recipe of wine, garlic, celery, carrots, onions and herbs with drawn butter and broth
- country ham | grain mustard cream
- cider & sage baked chicken
- herbed fettuccine
- garlic knots, savory corn bread
- apple cranberry tarts
- pear cobbler | vanilla bean ice cream, cinnamon shaker
- lemonade



*\$100 attendant/culinarian fee (per station, per 50 people)

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inspired dinner buffets

culinary tours of cities across the United States

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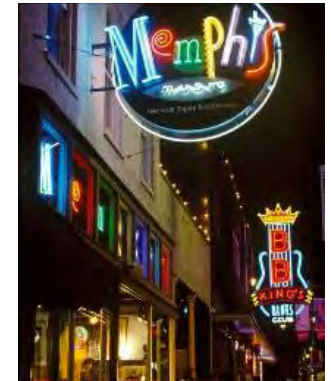
event includes | coffee & iced tea during event service

napa wine country | \$55

- butter lettuce salad | teardrop tomatoes, chopped almonds, chopped egg, tangy lemon vinaigrette
- sliced melon, grilled vegetables, farfalle pasta salad
- creamery cheeses | dressed with grapes, dried fruits, candied almonds, crackers and breads
- salt & pepper calamari | lemon garlic aioli
- hanger steak | sweet corn & mushroom ragout
- five-spice duck breast | honey shoyu sauce
- sage buttered pork tenderloin | mustard & caper sauce
- smoked chicken ravioli | wild mushrooms, fire roasted tomato and whole grain mustard cream
- roasted garlic rice & vermicelli pilaf, red bliss lyonnaise potatoes, grilled asparagus
- rustic breads | savory butters
- meyer lemon pie, coconut pudding
- caramelized stone fruits | almond crumble, vanilla bean ice cream, cinnamon shaker

walking in memphis | \$49

- navy bean & ham soup
- chef' s garden salad, southern cole slaw, creamy potato salad, sliced watermelon (or seasonal melon)
- slow roasted brisket | assorted mustards
- deep fried turkey breast | single barrel plum glaze
- buttermilk fried chicken | wildflower honey drizzle
- memphis dry style bbq ribs
- potato bar
|choose mashed or baked
|mashed| red bliss & sweet potato
|baked| russets & sweet potato
|gravy | brown, chicken, country white
|add-ins | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- bbq baked beans, corn on the cob
- buttermilk biscuits, sweet cornbread
- hot apple cobbler | vanilla bean ice cream, cinnamon shaker
- banana pudding



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inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add \$5 per person

event includes | coffee & iced tea during event service

international seattle | \$55

- smoked salmon bisque
- apple slices | sweet balsamic syrup, fresh mint
- spicy asian noodle salad, louis bay shrimp salad, marinated hearts of palm
- salt & pepper calamari | sweet ponzu sauce
- seared tuna action station* | chef seared and carved sesame and peppercorn crusted tuna, hoisin glass noodle salad, bok choy slaw, ginger aioli, wasabi cucumber cream
- caramelized spice rubbed salmon | sesame cucumber & carrot slaw
- red chile glazed pork loin | plum sauce
- orange shoyu glazed duck breasts
- lyonnaise potatoes, jasmine rice, stir fry vegetables
- rustic breads | savory butters
- caramelized washington apples | macadamia crumble, vanilla bean ice cream, cinnamon shaker
- coconut pudding, fortune cookies

key west, floribbean | \$50

- minorcan conch chowder
- smoked fish spread and chilled shrimp (3 pp)
- marinated hearts of palm, tropical fruit display
- 1905 salad | crisp greens, minced ham, swiss & gouda cheese, tomato, green olives, romano, creamy garlic dressing
- grilled jerk chicken breasts
- bronzed fresh catch fish | housemade tarter
- fire & spice rib roast | mustard basted rib roast, caramelized onion, chimichurri sauce
- drunken pork | bourbon glazed grilled pork tenderloin, bourbon spiked peppercorn jus, granny smith apple & red onion relish
- yellow rice, cuban black beans, fried plantains
- conch fritters | key lime aioli
- rustic breads | savory butters
- key lime pie, mango mousse

*\$100 attendant/culinarian fee (per station, per 50 people)



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inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add \$5 per person

event includes | coffee & iced tea during event service

heart of america, kansas city | \$65

- steakhouse soup
- chef' s garden salad, southern cole slaw, creamy potato salad
- sliced watermelon (or seasonal melon)
- from the grill (*chef attended) | pork spareribs, lemon & herb chicken, kc strips and pork filet medallions | chef' s collection of sauces, sautéed mushrooms & onions
- potato bar
| choose *mashed or baked*
| *mashed* | red bliss & sweet potato
| *baked* | russets & sweet potato
| *gravy* | brown, chicken, country white
| *add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- green bean casserole, bbq baked beans, corn on the cobb
- housemade potato chips
- rustic breads | savory butters
- apple pie | aged cheddar slices, vanilla bean ice cream, cinnamon shaker
- “make your own” shortcake | fruit sauces, sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream

*\$100 attendant/culinarian fee (per station, per 50 people)

new orleans, mardi gras | \$50

- chicken & andouille gumbo
- chop salad, red potato salad, crab & orzo salad
- bourbon lacquered brie wheel | dressed with grapes, dried fruits, candied almonds, crackers and breads
- chilled shrimp (3 pp) | lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream
- fried okra & fried pickles | cajun rémoulade
- jambalaya bar | creole specialties of shrimp jambalaya and chicken & andouille jambalaya presented with beignets and french bread
- buttermilk fried chicken | tasso cream gravy
- french quarter snapper | herbed crab cream
- sliced rib roast | bourbon mushroom sauce
- dirty rice, creole lyonnaise potatoes, green bean succotach, hoppin' john
- rustic breads | savory butters
- bourbon glazed bread pudding | bourbon & cinnamon anglaise
- pecan pie



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inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add \$5 per person

event includes | fresh baked southern yeast rolls, biscuits & sweet cornbread, coffee & iced tea during event service

maui luau | \$48

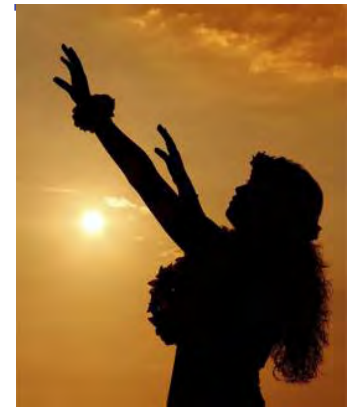
- sliced pineapple & papaya
- lomi-lomi salmon, macaroni potato salad, spicy thai noodle salad, sesame cucumber & carrot slaw
- kālua pork | maui onion marmalade
- teriyaki flat-iron steaks
- orange shoyu glazed salmon
- chicken long rice
- moloka'i sweet potatoes, stir-fry vegetables, steamed rice, fried rice
- hawaiian rolls & cornbread
- haupia coconut pudding, coconut cream cake, papaya mousse, banana upside down cake

John's island pig out | \$48

- brunswick stew
- coleslaw, macaroni salad, potato salad
- sliced watermelon (or seasonal melon)
- pulled pork | house smoked, eastern nc bbq sauce
- sage buttered pork filet medallions | parmesan peppercorn alouette cheese cream sauce
- country ham | grain mustard cream
- mustard bbq basted baby back ribs
- southern fried chicken | red chili honey drizzle
- mac & cheese, griddle potatoes, cheesy grits, green bean casserole, sautéed carrots
- hush puppies, skillet cheddar biscuits, sweet corn bread
- peach bread pudding | candied pecans, crème anglaise
- banana pudding, pig-pickin cake

charleston low country | \$50

- she-crab soup, frogmore stew
- market vegetable platter | pickled okra, green tomatoes, asparagus
- coleslaw, macaroni salad, potato salad
- peach slices | sweet balsamic syrup, fresh mint
- country captain chicken
- calabash style catfish | housemade tarter
- low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
- pulled pork | house smoked, vidalia onion marmalade
- mac & cheese, hoppin' john, stewed okra & tomatoes, garlicky greens
- corn bread & hush puppies
- huguenot torte, pecan pie, key lime pie, rice pudding



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Charleston Area Convention Center

if you are what you eat and you don't know what you're eating, do you know who you are?

claudio fischler



events

the recipes included in this section have been specially created by embassy suites in conjunction with johnson & wales university and embody the concept of balance, variety and moderation.

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the right breakfast

presented with fresh squeezed orange juice, choice of starter and coffee during event service, plates are garnished with broiled tomato topped with herbs & olive oil



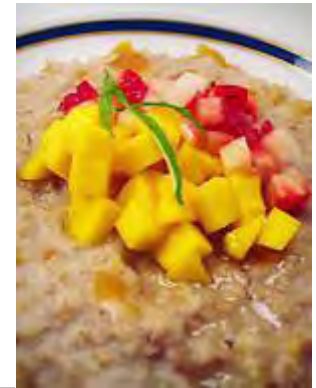
Embassy Suites Hotels
Eat Right[®]

starter selections

market fruit salad bowl |
honey ginger dressing
fat .5g saturated fat 0g cholesterol
0mg carbs 43g protein 2g calories 170
{gluten free, vegan friendly}

mango oatmeal | a heart-
healthy and flavorful irish
oatmeal made with mango
and spices, topped with
mango and berries
fat 8g saturated fat 1.5g cholesterol
5mg carbs 50g protein 2g calories 270
{vegan friendly}

Embassy Suites Hotels Eat Right offers delicious meal choices that embody a nutritional concept of balance, variety, and moderation. Each Embassy Suites Hotels Eat Right item featured in our menu has specific nutritional information available for your review. Please ask your event manager if you wish to see more detailed nutritional information relating to any of these menu items.



entrees

pecan smoked salmon frittata | \$19

traditional frittata created with egg substitute, spinach, onion and flakes of pecan wood-smoked salmon topped with emmentaler swiss cheese
fat 7g saturated fat 7g cholesterol 60mg carbs 6g protein 28g calories 320
{gluten free}

mixed vegetable frittata | \$18

traditional frittata with red onions, mushrooms, dill, asparagus, spinach, roma tomatoes with a low-fat egg substitute
fat 2.5g saturated fat 0g cholesterol
0mg carbs 24g protein 23g calories 210
{gluten free, semi-vegan friendly}

breakfast casserole | \$17

whipped egg casserole combined with bacon, turkey sausage, spinach and cheddar cheese
fat 16g saturated fat 8g cholesterol
80mg carbs 2g protein 32g calories 290
{gluten free}



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the right lunch and dinner starters and desserts

starter selections

watermelon gazpacho | watermelon and cranberry juice blended with peppers, onion and celery, served chilled with cucumber and mint

fat 0g saturated fat 0g cholesterol
0mg carbs 16g protein 1g calories 60
{gluten free, vegan friendly}

mixed mushroom soup | porcini and crimini mushroom and cream soup flavored with tarragon, thyme and bay leaf, topped with a chive crème fraîche

fat 7g saturated fat 4g cholesterol
25mg carbs 20g protein 10g calories 220
{gluten free}

dessert selections

market fruit salad bowl | honey ginger dressing
fat .5g saturated fat 0g cholesterol
0mg carbs 43g protein 2g calories 170
{gluten free, vegan friendly}

mango sorbet | Häagen-Dazs fat free mango sorbet topped with mango
fat 0g saturated fat 0g cholesterol
0mg carbs 37g protein 0g calories 130
{gluten free, vegan friendly}



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the right lunch

presented with your choice of starter & dessert and coffee & iced tea during event service, plates are garnished with broiled tomato topped with herbs & olive oil

smoked chicken linguine | \$22

smoked chicken breast, whole-wheat linguine tossed with pesto vegetable broth and grilled artichokes

fat 6g saturated fat 2g cholesterol 105mg carbs 24g protein 49g calories 340

{semi-vegan friendly}

grilled chicken salad | \$23

grilled chicken atop mixed green salad, served with homemade tomato, corn and black bean salsa

fat 19g saturated fat 3g cholesterol 80mg carbs 14g protein 32g calories 350

{gluten free, semi-vegan friendly}

beef tenderloin salad | \$26

fresh baby greens, tomatoes, cucumbers and bleu cheese topped with grilled lean beef tenderloin and caramelized onions

fat 18g saturated fat 8g cholesterol 100mg carbs 14g protein 36g calories 360

{gluten free}

poached trout filet | \$24

poached trout filet served atop a bed of sautéed fingerling potatoes and chanterelle mushrooms, then topped with a lemon-butter wine sauce

fat 20g saturated fat 5g cholesterol 30mg carbs 22g protein 13g calories 340

{gluten free, semi-vegan friendly}

spicy gulf shrimp and tomato wrap | \$24

sautéed cajun spiced shrimp, roasted peppers, chopped onion, tomato, cilantro and garlic wrapped in a low-carb tortilla

fat 8g saturated fat 1g cholesterol 330mg carbs 44g protein 49g calories 420

{semi-vegan friendly}

balsamic marinated pork tenderloin | \$23

served with roasted portobello mushrooms, sliced roasted tomatoes and a five-spice sauce

fat 12g saturated fat 3.5g cholesterol 115mg carbs 18g protein 42g calories 340



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Eat Right®

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the right dinner

presented with your choice of starter & dessert and coffee & iced tea during event service, plates are garnished with broiled tomato topped with herbs & olive oil

kentucky onion rib eye | \$33

steamed asparagus stacked with a sweet potato purée, then topped with a 5 oz rib eye steak, served with onions sautéed in a bourbon and chili sauce

fat 12g saturated fat 4.5g cholesterol 110mg carbs 40g protein 49g calories 460

{gluten free}

salmon medallions | \$33

grilled salmon medallions served with baby spinach and warm peppercorn vinaigrette

fat 39g saturated fat 8g cholesterol 145mg carbs 15g protein 45g calories 590

{semi-vegan friendly}

prosciutto-wrapped chicken | \$30

pan-seared, boneless and skinless chicken breast wrapped in prosciutto and served with cannellini bean salad and balsamic reduction

fat 12g saturated fat 3g cholesterol 140mg carbs 40g protein 66g calories 540

{gluten free}

pepper-crust flatiron steak | \$24

black pepper-crust flatiron steak served with balsamic glazed cipollini onions, roasted garlic cloves and grilled red bell peppers

fat 42g saturated fat 9g cholesterol 105mg carbs 35g protein 40g calories 690

{gluten free}

chargrilled filet | \$38

chargrilled filet of beef, straw-fried sweet potatoes and cabernet sauvignon/veal reduction

fat 12g saturated fat 3g cholesterol 90mg carbs 30g protein 37g calories 380

{gluten free}

pan-seared ahi tuna | \$26

soy and ginger, pan-seared ahi tuna atop braised spinach and edamame stew drizzled with glazed soy

fat 12g saturated fat 1.5g cholesterol 45mg carbs 61g protein 45g calories 520

{gluten free, semi-vegan friendly}



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Charleston Area Convention Center

too much work, and no vacation, deserves at least a small libation.
so hail! my friends, and raise your glasses; work's the curse of the
drinking classes.

oscar wilde



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open host bar

per person	beer/copperidge	beer/canyon road	classic	premium	super	ultra
1 hour	\$10	\$12	\$12	\$15	\$18	\$20
2 hour	\$18	\$20	\$22	\$26	\$31	\$35
3 hour	\$24	\$26	\$30	\$35	\$42	\$45
4 hour	\$30	\$32	\$36	\$42	\$51	\$55
5 hour	\$34	\$36	\$40	\$47	\$58	\$65

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liquor selections

classic bar

gilbey's vodka, gordon's gin, castillo rum, montezuma gold tequila, beam 8 star whiskey, windsor canadian whiskey, grants scotch whisky
domestic & premium beers and copperidge wines

super premium bar

ketel one vodka, tanqueray gin, captain morgan original spiced rum, jose cuervo gold, jack daniel's whiskey, crown royal canadian whisky, johnnie walker black label scotch whisky
domestic & premium beers and canyon road wines

cordial classics

(ultra premium equivalent)
romana white sambuca, kahlúa coffee liqueur, disaronno amaretto originale, baileys original irish cream, frangelico hazelnut liqueur, godiva original chocolate liqueur, grand marnier cordon rouge liqueur, courvoisier vsop cognac

premium bar

smirnoff vodka, beefeater gin, bacardi superior rum, sauza gold tequila, jim beam bourbon, canadian club canadian whisky, j&b scotch whisky
domestic & premium beers and copperidge wines

ultra premium bar

grey goose vodka, tanqueray 10 gin, appleton estate rum, patron silver, bulleit bourbon, crown royal special reserve canadian whisky, glenlivet 12 year old scotch whisky
domestic & premium beers and canyon road wines

prudent cordials

(super premium equivalent)
dekuyper amaretto almond liqueur, carolans irish cream liqueur, kamora coffee liqueur, grangala triple orange liqueur, korbel brandy

wine selections

copperidge wines by the glass | chardonnay, merlot, white zinfandel

ultra premium wines by the glass | canyon road chardonnay, canyon road pinot noir, canyon road merlot, canyon road pinot grigio

*\$100 bartender fee (per 100 people)

all beverage services on the premises require the services of a bartender or attendant.

all personnel service fees are for up to 2 hours, additional hours are at \$25 per hour.

all of our servers and bartenders are certified by CARE, a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

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beer selections

domestics

budweiser, bud light, michelob ultra,

domestic available upon request

1 case minimum purchase.

miller lite, michelob light, shock top, michelob seasonal selection, o' doul' s na

premiums

palmetto amber, heineken, samuel adams

premium available upon request

1 case minimum purchase.

heineken light, land shark , new belgium fat tire, amstel light , samuel adams light

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consumption bar

per drink

classic bar

premium bar

super premium bar

ultra premium bar

domestic beer | budweiser, bud light, michelob ultra, o'doul's na

import beer | palmetto pale ale, heineken, samuel adams

Copperidge wines by the glass | chardonnay, merlot, white zinfandel

canyon road wines by the glass | chardonnay, merlot, pinot noir, pinot grigio

drink tickets – beer & copperidge wines

drink tickets – beer & canyon road wines

drink tickets – classic bar

drink tickets – premium bar

drink tickets – super premium bar

drink tickets – ultra premium bar

hosted

cash

\$6.50 \$7.00

\$7.00 \$7.50

\$8.00 \$8.50

\$9.00 \$9.50

\$4.50 \$5.00

\$5.00 \$5.50

\$5.00 \$5.50

\$6.00 \$6.50

\$5.50 ea

\$6.50 ea

\$7.00 ea

\$7.50 ea

\$8.50 ea

\$9.50 ea

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mixology bars

20 drink minimum

classic's | \$10.00 each

A collection of classic cocktails from the pre-prohibition era such as old fashion's, manhattan's, sidecar's, gin express', gin sling's, and perfect martini's

tropical sensations | \$11.00 each

a collection of rums, juices and purees to create shaken and muddled caribbean classics such as mojito's, dark & stormy's, mai tai's, and moscow mule's



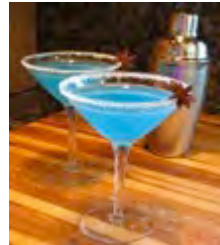
beverage stations

30 person minimum

spirits | \$25 per person

(up to 2 hours of service, includes attendant)

Mojitos, moscow mules, sangrias, margaritas, and other classic cocktails



refreshment by the gallon

gallon serves approximately 20 to 25 drinks

cocktails gallon | \$150 ½ gallon | \$75

•mojito | appleton reserve rum, mint, sugar, lime, club soda

•Old cuban | appleton reserve rum, prosecco, lime juice

Mint, and bitters

•perfect margarita | patrón silver, cointreau, grand marnier, fresh lime

•ketel one classics | choose mandrin screwdriver, grey hound, seabreeze, bloody mary, moscow mule, or citron lemonade

•moscow mule | ketel one vodka, lime juice, blenheim south carolina ginger ale, lime



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martini's | \$12.00 each

"stirred and shaken" ketel family of vodkas, tanqueray gins, jack daniels, bulleit bourbon, crown royal and dewar's with a collection of flavored spirits and juices to create classics and new favorites

classic eye openers | \$9.00 each

this will wake you up, ketel one flavored vodkas to create classic bloody mary's, screwdriver's, seabreezes & grey hounds and mimosas & kir royals

mocktail beverages | \$10 per person

(up to 2 hours of service, includes attendant)

lemonade, sparkling cider, gentle juleps and our carolina red mocktail

mocktails & non-alcoholic

gal | \$39 ½ gal | \$20

•lemonade or fruit punch

•coco colada | pineapple juice, coconut milk, cream

•cranberry melonball | cranberry juice, lemon juice, simple syrup, sprite, balls of melon

•frozen ocean | apple juice, lemon juice, simple syrup, sprite, balls of melon

•gentle julep | cranberry, pineapple juice, fresh mint

•carolina red | pineapple juice, orange juice, grenadine, lemonade, watermelon chunks

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CANYON ROAD

hammons hotels & resorts | 1/2011

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featured wine collection - \$26 per bottle

inspired by the scenic roads that wander through california's stunning wine country

- 100 **chardonnay** | medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice. A delicious complement to grilled chicken, lighter pasta dishes or mild cheeses
- 101 **cabernet sauvignon** | medium-bodied wine rich and flavorful hints of ripe raspberry and a velvety smooth finish. enjoy with grilled red meats,
- 102 **white zinfandel** | light bodied wine with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish. serve chilled with appetizers, fresh fruits, or summer salads
- 103 **pinot noir** | medium-bodied pinot noir with aromas of cherries and fresh pomegranates. rain followed by warm days in the south of california brought fresh fruit aromas and full flavors into the wine. a cherry palate with a velvety smooth finish.
- 104 **merlot** | dry medium intensity red wine: with a soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice. perfect with poultry and grilled meats or red pasta dishes.
- 105 **sauvignon blanc** | dry light intensity white wine: flavors of fresh green apples, ripe orange blossoms and honeydew melon. a touch of semillon in the blend lends a nice sweetness balanced by a crisp acidity. california sunshine in a bottle.
- 106 **pinot grigio** | dry light intensity white wine: this fruity wine has an excellent acid balance and fresh floral aromas. red apple and peach flavors burst onto the palate. crisp, clean finish. canyon road is crafted in a wine style that is dedicated to fruit, citrus aromas and unique berry flavors.

wine & spirits

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wine selections by the bottle

bottle serves approximately 4-5 glasses

bin pinot noir	
600 rodney strong "russian river", sonoma	30
601 de loach, central coast. california	32
602l laboure roi maximum, france	36
605 steele, santa ynez valley	38
610 acrobat, napa	44
bin merlot	
700 franciscan, oakville, napa	30
701 frogs leap, napa,	45
702 silverado, napa	50
703 chalk hill, sonoma	70
704 duckhorn, napa	80
bin cabernet sauvignon	
901 simi, sonoma	36
906 hess alomi vineyards, napa	36
907 beringer "knights valley", napa	44
908 trefethen, sonoma	60
909 stags leap "artemis" napa	75
910 jordan, sonoma	90
911 silver oak alex, napa	90
915 caymus, napa	120
920 diamond creek, napa	240
bin reds – misc .	
801 croft distinction, port	32
804 guenoc, petite syrah, lake county	32
805 st. francis, claret	36



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bin whites/blush - dry/sweet & misc.	
301 murphy goode, fume blanc, alexander valley	29
302 willamette valley reisling, willamette valley oregon	30
303 pine ridge, chenin blanc, napa	32
304 ferrari carano, fume blanc, sonoma	36
305 conundrum, blend, napa	38
306 duckhorn, sauvignon blanc, napa	44
307 cakebread, sauvignon blanc, napa	49
bin pinot grigio	
400 tiefenbrunner, italy	30
401 maso canali, italy	34
402 j, pinot gris, sonoma	36
405 santa margherita, italy	39
bin chardonnay	
500 edna valley, edna vally, california	29
501 rodney strong "chalk hill", sonoma	32
502 steele cuvee, napa	36
503 sonoma cutrer, sonoma	38
510 la crema, sonoma	38
520 trefethen, sonoma	39
522 ferrari carano, sonoma	46
530 jordan, napa	49
bin sparkling - champagne	
130 mumm, brut prestige, split (serves one), napa	10
202 riondo veneto, prosecco, italy	30
210 j, brut, sonoma	40
211 veuve clicquot, "yellow label" champagne, france	76

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our work is the presentation of our capabilities.

edward gibbon



events



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all pricing is listed per meeting room, per day, unless noted. a 22% taxable service charge and sales tax will be added to all prices. service charge is to cover installation and dismantle. add \$50.00 for any floor order the day of event, subject to availability. additional fees apply for all technical assistance.

packages

technical assistance, if required, is additional @ \$75 hr (4 hr minimum)

client's lcd display package | \$150

- your lcd projector
- projection cart/stand
- house or tripod screen
- basic set-up assistance

lcd display package | \$450

- 2000 lms lcd projector
- projection cart/stand and remote
- house or tripod screen
- basic set-up assistance

ballroom 6500 lms lcd display package | \$800

requires tech @ \$50 hr (4 hr minimum)

microphone/podium package | \$125

- standing or tabletop podium
- wired podium microphone
- house sound system patch with mixer, as required
- as required, cables, power-strips, extension cords and power

small meeting package | \$100

- registration
- skirted/draped table & 2 chairs
- 1 standing or table podium and 1 draped exhibit/materials table
- 1 display easel and 1 flip chart easel w/post-it pad & 2 markers

dvd/vhs & monitor package | \$325

- dvd player or vhs player
- 42" flat panel lcd monitor
- cart/stand and remote

overhead projection | \$150

- overhead projector
- projection cart/stand
- house or tripod screen

wireless microphone package | \$225

- standing or tabletop podium
- wireless handheld or lavalier microphone
- house sound system patch with mixer, as required

lighting packages

requires tech @ \$75 hr (4 hr minimum)

2 instrument podium wash	\$200
4 instrument stage wash	\$400
8 instrument image package	\$550

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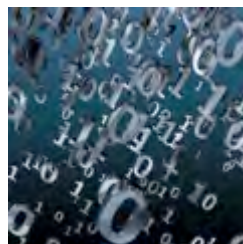
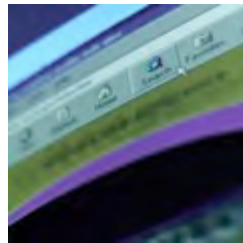
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audio

no company or client is permitted to patch any audio equipment into the house sound system

patches

house system patch	\$75
laptop sound patch	\$75
outside company patch	\$175
house background music	\$75

mixers

4 channel mixer	\$50
12/14 channel mixer	\$75
16/24 channel mixer	\$150
32 channel mixer	\$250
<small>requires tech @ \$75 hr (4 hr minimum)</small>	

player/recorder

cd recorder	\$125
cd player	\$60
cd-r purchase	\$5 each

communications

telephone

Polycom Speakerphone/DID \$150
Prices vary depending on location of meeting

microphones/podiums

all microphones require a house system patch

wired microphone on stand	\$25
wired podium microphone	\$25
pzm microphone	\$75
wireless handheld or lavalier (UHF) microphone	\$130
clearcom headset/beltpack beltpack	\$25 per
clearcom base station	\$50

speakers

powered stage monitor	\$75
4-speaker sound system	\$550

internet

*Prices come from city of North Charleston

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projection

lcd projector 3000-lms	\$350
lcd projector 5500-lms	\$550
lcd projector 6500-lms	\$700

requires tech @ \$75 hr (4 hr minimum)



monitors

37" lcd monitor	\$275
42" lcd/plasma monitor	\$350
50" lcd/plasma monitor	\$500

switchers/distribution

multimedia switcher/scaler	\$150
1x4 VGA distribution amp	\$75
multi- input switch/scaler	\$250

requires tech @ \$75 hr (4 hr minimum)



scan converter

25' vga-rgb ext cable	\$25
50' vga-rgb ext cable	\$50
100' vga-rgb ext cable	\$75

screens & drape

screens

in-room	\$75
tripod 6' x6' or 8' x8'	\$75

drape

adjustable panel - 9'-16' high	
per 10 ft section (black)	\$160



players/recorders

dvd or vhs Player	\$60
dvd recorder	\$100
blu-ray dvd player	\$125
dvd-r/vhs tapes purchase	\$5 each

projectors

overhead 4000-lms	\$60
document presenter	\$150
acetate sheets purchase (25)	\$20
acetate marker purchase	\$2 each

fast fold screens

dressed	
7.5' x 10'	\$190
9' x 12'	\$225
10.5' x 14'	\$300
12' x 16'	\$400

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electrical & lighting

wall and floor outlets are not part of the rental space, and will be charged accordingly



lighting

followspot ultra arc	
requires tech @ \$75 hr (4 hr minimum)	\$150
source 4 / par or leko	\$35
dimmer board/control	\$75
12" box truss (10' section)	\$75
¼ ton motor	\$125
½ ton motor	\$175
rgb led pin spot uplight	\$40
rgb led megabar uplight	\$125

power accessories

extension cord	\$12.50
power strip	\$12.50



power

outlet 120v service	
nearby floor or wall	\$50
*Prices vary for other power requirements	

lighting packages

tech required \$75/hr (4hour minimum)	
2 instrument podium wash	\$200
4 instrument stage wash	\$400

technicians & rigging

based on a 4 hour minimum, per technician, 6am-6pm mon-fri, excluding setup or teardown, over 8 hours, 6pm-6am, holidays, sat or sun are 2 times the listed rate

technicians

audio visual technician	\$75 per hr
expo/event attendant 4 hr min.	\$75 per hr

*an event attendant is required to monitor all outside audio visual companies



rigging

4 hour minimum, all rigging in the resort requires a rigger and an assistant, and must be coordinated through A&V Company

rigger	\$90 per hr
asst rigger	\$80 per hr

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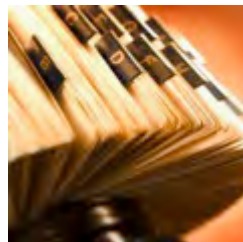
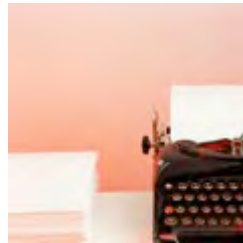
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services & accessories

meeting needs

laser pointer	\$50
wireless mouse/presenter	\$55
perfect cue light	\$75
<small>requires tech @ \$75 hr (4 hr minimum)</small>	
speaker lecture timer	\$75
display easel	\$15
flip chart easel	
w/post-it pad & 2 markers	\$70
post-it pad <small>purchase</small>	\$25 each
flip chart marker <small>purchase</small>	\$2 each
4x6 whiteboard/corkboard	\$55
dry eraser marker <small>purchase</small>	\$2 each
vip boardroom set	\$10
<small>blotter, writing pad, coaster and bottled water throughout meeting, per person</small>	

office needs

laptop computer	\$400
b/w laser printer	\$100
color laser printer	\$200
fax machine or scanner	\$75
paper reams <small>purchase each</small>	\$5
mask/packing tape <small>purchase each</small>	\$4
floor tape <small>purchase each</small>	\$15
writing pads	
letter/legal <small>purchase each</small>	\$2
stick pens <small>purchase (50)</small>	\$25
envelopes <small>purchase (50)</small>	\$10
note cards <small>purchase (50)</small>	\$2

business center

<small>b/w copies & received faxes up to 20 pages are complimentary</small>	
expo/event attendant <small>4 hr min.</small>	\$25 per hr
light typing	\$10 page
desktop computer usage fee <small>15 minutes per day</small>	\$5 \$25
cd-r/dvd-r/vhs tapes <small>purchase</small>	\$5 each
acetate sheets <small>purchase (25)</small>	\$20
acetate marker <small>purchase</small>	\$2 each
b/w copy/print >20pg+	25¢ page
b/w copy dbl side >10pg+	40¢ page
color copy/print	\$1 page
b/w acetate copy/print	\$2 page
color acetate copy/print	\$3 page
fax, domestic – sent	\$1 page
fax, international – sent	\$3 page
fax – received >20pg+	\$3 per fax
printed place cards	\$2 each

drayage

box receipt & delivery	\$10 each
storage <small>arrival prior to 72 hours out</small>	\$5 ea. per day
pallet/pkg <small>250 lb+ receipt & delivery</small>	\$100 each
storage <small>arrival prior to 72 hours out</small>	\$50 ea. per day

banners

one time charges	
interior banners	\$10 each
exterior or lobby banners	\$25 each
atrium/multi story banners	\$250 each

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equipment set-ups

exhibit

exhibit booths \$100 each
 10x10 or 8x8 with pipe & drape, Skirted/draped table and 2 chair (8 ft backwall & 3 ft sidewall)

furniture

couch \$75
 armchair/bar stool \$15
 living room \$100
 Couch, 2 arm chairs, coffee table

tables

registration set \$25 each
 Skirted/draped table and 2 chairs
 exhibit table skirted/draped \$25
 addl. exhibit table \$15 each

lift

scissor lift available upon request
 requires 1 week advanced noticed

risers

6x8 riser pieces (48 sq ft) \$1 sq ft

common sizes

18x8 (144 sq ft) 30x8 (240 sq ft)
 16x12 (192 sq ft) 32x12 (384 sq ft)
 18x16 (288 sq ft) 30x16 (480 sq ft)

dance floor

4x4 pieces (16 sq ft) \$1 sq ft

common sizes

12x12 (144 sq ft) 16x16 (256 sq ft)
 20x20 (400 sq ft) 24x24 (576 sq ft)
 32x32 (1024 sq ft)

piano

upright piano \$500
 baby grand piano \$1000

specialty

white padded chairs \$5
 white tuxedo striped skirt \$10 each

outsides services

we have an extensive inventory of equipment to meet the majority of needs, in the event we need additional equipment or services we have partnered with a&v company for consultations on larger or more specific production needs.

in the event you have chosen someone else to provide services, the hotel will charge electrical and technology patch fees, as required, for equipment brought in or provided by any outside sources. in addition, the hotel reserves the right to charge up to 50% of assessed value for services and equipment rentals brought in or provided by any outside sources.

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know where to find the information and how to use it - that's the secret of success

albert einstein



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prices are per person, unless noted.

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please inform us of any food allergies. actual presentation of menu items and ingredients may vary from photos and descriptions.

general information

to our customers and guests

we are eager to help you, both in the planning and serving of your function. should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. thank you for choosing the embassy suites charlotte-concord golf resort & spa, concord convention center and our culinary and banquet teams.

food service

all food served on the hotel premises must be supplied and prepared by the hotel's culinary team. due to the hotel having no control of how food is transported, stored or secondarily prepared after it leaves the premises, no leftover food from catered functions may be taken from the hotel. **notice:** consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

beverage service

all alcoholic beverages, to be served on the hotel premises (or elsewhere under the hotels alcoholic beverage license) for the function, must be dispensed only by hotel servers and bartenders. alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. all of our servers and bartenders are certified by TIPS. TIPS is the global leader in education and training for the responsible service, sale, and consumption of alcohol. TIPS is a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

all prices are per person unless otherwise noted

tax and service charge

a customary **22%** service charge and applicable sales taxes will be added to all food and beverage charges as well as any meeting room rental and audio visual charges as specified on the contract and beo. all banquet functions require a minimum number of attendees. any banquet function not attaining listed minimums will be subject to published per person surcharges in addition to the customary service charge and sales tax. service fees for bartenders, food station attendants and other additional staff are applicable. all beverage services and hospitalities on the premises require the services of a bartender or attendant. all personnel service fees are for up to 4 hours, additional hours are at **\$25** per staff member, per hour.

pricing

confirmed food and beverage pricing will not be given more than 6 months prior to any event date. our culinary team uses only the finest ingredients in the preparation of your meals. due to fluctuating food and beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed banquet event order (beo).

take the elevator home

deluxe accommodations can be reserved for your guests. reservation cards are available at no charge. all overnight guests are invited to enjoy our facilities. we will make our best rates available to you and your guests.

weather

any of the following locally forecasted weather conditions may require the relocation of an outdoor event to a indoor back-up location: 30% or higher chance of precipitation, temperatures below 60 degrees or over 100 degrees or wind gusts in excess of 15mph. decisions will be made no less than 4 hours prior to the scheduled start time. a client requested delay resulting in a double set-up will be assessed a service charge of **\$500**

entrée tasting

complimentary entrée taste panels may be arranged for definite business on special menus for up to 4 persons. additional attendees can be accommodated at 50% of the menu price.

event details & guarantees

to ensure our entire team is prepared and all your needs are accommodated we request that the final details of your event be submitted 2 weeks in advance of your event. confirmation of the final guaranteed attendance is required at least 3 working days in advance of all functions.

parking

the hotel is not responsible for loss or damage to the automobiles or their contents while parked on hotel property.

special event services

our staff will be pleased to assist you with any recommendations for floral arrangements, decoration services, photographers and entertainment to create your event.

your catering contract will contain the complete terms and conditions

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info for our overnight guests

cooked-to-order breakfast

mon-fri | 6:00am-9:00am
 sat, sun & holidays | 7am-10:30am

our complimentary cooked-to-order breakfast offers you a variety of great tasting and healthy options. so whether you're counting points, carbs or calories, you can count on us. it's convenient to just grab something on the go or sit down for an omelet made just the way you like it.

guests must present the hotel issued voucher to obtain breakfast. breakfast vouchers are available for local guests at \$11.50 each plus current sales tax.

manager's reception

daily | 5:30pm-7:30pm

our nightly manager's reception* features a variety of cold beverages, bar snacks and warm conversation, signaling the beginning of a relaxing evening. enjoy them in our atrium that offers you a tranquil place to unwind and socialize

**subject to state and local laws. must be of legal drinking age.*

lost & found

the housekeeping department administers lost and found. the hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event or meeting.

palm tree grille

you have found the place where come-as-you-are dining gets upgraded to first class. where new world tastes cross through classic carolina cuisine and a charged atmosphere melds with hip comfort. enter a restaurant and lounge where great dining is underscored by informed, seamless service. menu selections feature the finest in beef, pork and ocean seafood, diverse, original and habit forming.

main dining room –ext 2036

lunch | closed
 dinner | mon – sat, 5pm –10pm
 sunday | closed

room service –ext 2040

Lunch & dinner | daily, 11am –11pm

Lounge – ext 2029

Daily | 11am –midnight

convention and visitors bureau (cvb)

cvb assists event planners by suggesting activities and providing visitor guides, maps, bargain books, etc. it is a one-stop shop to start your event planning. and these services are free.

transportation

the hotel provides complimentary shuttle service to and from the airport and limited shuttle service to downtown Charleston for \$10 per person round trip.

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function and event info

shipping & receiving

all incoming packages should be addressed to your event or convention services manager and marked with the company's name and date of your meeting.

EMBASSY SUITES NORTH CHARLESTON AIRPORT/CONVENTION CENTER
 ATTN: SHIPPING AND RECEIVING (NAME OF EVENT MANAGER)
 5055 INTERNATIONAL BLVD
 NORTH CHARLESTON, SC 29418
 HOLD FOR: (CLIENT CONTACT NAME)
 NAME OR GROUP AND EVENT
 FIRST DATE OF EVENT
 # OF BOXES (I.E. 1 OF 2, 2 OF 2, ETC...)

special delivery instructions

there is a \$10.00 charge per box received at the hotel/convention center. because there is limited storage space, boxes can be accepted no more than three working days prior to your meeting. a storage fee of \$5.00/per day, per box will be applied to any materials shipped earlier than three days prior to the event. boxes left on the premises for longer than one week after departure without shipping instructions will be discarded. any item over 250 pounds must be delivered to a drayage company; your event or convention services manager can assist you with these arrangements.

security

security arrangements should be made for all merchandise or articles set-up prior to the planned event, or left unattended for any time. the hotel may require security officers for certain events. only hotel approved security firms may be used.

setup and overtime

hotel standard practice is to make event space available one hour prior to the scheduled start time of each function for the clients arrival and setup. the hotel reserves the right to charge an additional fee for set-up changes made the day of the function and for events that exceed the scheduled event time. charges are based on a fifty dollar per personal hour required to accommodate the change in setup or timing.

signage, displays and decorating

in order to preserve the integrity of the hotel and to comply with local fire codes all signage, displays or decorations and their set-up is subject to prior approval of the hotel. scotch tape, nails, push-pins or any other damaging fasteners may not be used to hang any material on walls in the hotel. banners may be hung with the approval and coordination of the event department. fees apply based on number of banners. no hand-written signs or banners are allowed in the public areas of the hotel. please ask your event or convention services manager to assist in generating computer signs or recommend a professional sign maker. the hotel reserves the right to charge an additional fee for excess clean up and/or damage at the conclusion of the function. unless alternate arrangements have been made, all signage, displays and decorations should be removed at the conclusion of each function.

menu availability times

- **morning event** selections are available to order for event start times before 11am.
- **afternoon event** selections are available to order for event start times before 3pm.

children meals

unless noted, pricing for children aged 5-15 is ½ of menu pricing, children 4 and under are free. unless requested all children meals will be served first.

method of payment

unless billing arrangements have been established with the hotel, payment in full is required three business days prior to the event. accepted methods of payment include all major credit cards, cash and certified check. payments made with personal or business checks must be received at least 14 days prior to the event. a major credit card may be required for any incidental event charges.

hospitality suites

hospitality suites are available and must be reserved through the sales and catering department. advance order of food and beverage is recommended and selections are available onsite. client prepared food and beverage may be served in the hospitality suite. food preparation is not allowed in the suites. an attendant is required for alcoholic beverage service.

high speed internet access

high speed internet access is available in guest suites at a daily rate of \$9.95 per 24 hour period. (complimentary for our hilton honors gold and diamond members). this access includes wireless internet in the atrium, caffeinas marketplace and rocky river grille & lounge. high speed internet access is also available in the convention center, meeting rooms and botanica private dining rooms. arrangements must be made through the sales and catering department. (charges are based on # of connections and equipment requirements)