



GOOD FOOD CATERING

From the creators of the acclaimed restaurants 39 Rue de Jean, Coast and Virginia's on King comes Good Food Catering. We offer fine catered cuisine with restaurant quality style and service in a variety of settings. Good Food Catering launched in the Fall of 2004 and was quickly recognized as one of the top local caterers.

As the exclusive caterer of **The Pavilion at Patriots Point**, Good Food Catering will create the perfect setting for a wedding reception, cocktail party, ceremony or golf event.

Restaurant quality food is the hallmark of our success. Good Food Catering menus include favorites from our sister restaurants as well as our chef's inspired creations. If you like the pomme frites from Rue, the fish tacos from Coast and the shrimp and grits from Virginia's, then you'll love Good Food Catering.

Our staff is committed to excellence. From the first phone call to the post-event follow up, our dedicated sales team is here to navigate and help you plan an event that meets your needs, tastes and budgetary guidelines. Our service staff is a core group of individuals driven for perfection.

Whether planning an elegant wedding reception or low key event, Good Food Catering has the perfect food and beverage options to enhance your event experience. Good Food Catering believes you should be a guest at your own event. Put our team to work, relax and enjoy the party!

GOOD FOOD CATERING

PHONE 843 . 723 . 7952 EXT 1

FAX 843 . 722 . 8835

PRIVATEEVENTS@HOLYCITYHOSPITALITY.COM

ADDITIONAL PRIVATE DINING SPACES AVAILABLE AT



EVENTS AT THE PAVILION AT PATRIOTS POINT

INFORMATION SHEET

GOOD FOOD CATERING IS PLEASED TO OFFER OUR EXCLUSIVE WATERFRONT EVENT VENUE SUITABLE FOR RECEPTIONS, CORPORATE FUNCTIONS AND OTHER SPECIAL EVENTS.

- APPROXIMATELY 4,000 SQUARE FEET OF BRICK PATIO EVENT SPACE. (ADD A RENTED TENT TO THE SITE, FOR AN ADDITIONAL FEE)
- A BRICK FIRE PIT WITH SEATING THAT WILL ADD TO THE ROMANTIC AND INTIMATE SETTING.
- OUR CEREMONIAL LAWN THAT INCLUDES HORSESHOE LANDSCAPING AND A WATERFRONT BACKDROP.
- OUTDOOR WATERFRONT LAWN SPACE PERFECTLY SUITED FOR COCKTAILS PRIOR TO THE RECEPTION.
- GOOD FOOD CATERING IS THE EXCLUSIVE CATERER FOR THE PAVILION AT PATRIOTS POINT.

VENUE FEE INCLUDES:

- FOUR HOUR EVENT RENTAL (IN ADDITION TO 3 HOURS FOR SET UP AND 2 HOURS FOR BREAK DOWN)
- OUTDOOR WATERFRONT LAWN SPACE

VENUE FEES (STARTING AT):

MARCH-JUNE AND SEPTEMBER-NOVEMBER

- SATURDAY EVENING \$4,500 (\$10,000 FOOD & BEVERAGE MINIMUM)
- FRIDAY EVENING \$4,000 (\$8,000 FOOD & BEVERAGE MINIMUM)
- SUNDAY EVENING \$3,000
- MONDAY THROUGH THURSDAY EVENING \$1,500
- CEREMONY ON SITE \$500 –INCLUDES ONE ADDITIONAL EVENT HOUR

DECEMBER-FEBRUARY AND JULY-AUGUST

- SATURDAY EVENING \$3,750 (\$5,000 FOOD & BEVERAGE MINIMUM)
- FRIDAY EVENING \$2,500 (\$4,000 FOOD & BEVERAGE MINIMUM)
- SUNDAY EVENING \$2,000
- MONDAY THROUGH THURSDAY EVENING \$750
- CEREMONY ON SITE \$500 –INCLUDES ONE ADDITIONAL EVENT HOUR

MULTI-BOOKING DISCOUNT:

SPEND THIS AT YOUR 2ND EVENT:

- \$750 - 1,800
- \$1,801 - \$3,000
- \$3,001 - \$5,000
- \$5,001 AND OVER

RECEIVE THIS DISCOUNT ON YOUR PRIMARY EVENT:

- \$100
- \$200
- \$350
- \$500

VENUE CAPACITY:

- CEREMONIAL LAWN 300 PEOPLE
- PAVILION TENT 300 PEOPLE



BAR & BEVERAGE SELECTION

GOOD FOOD CATERING OFFERS FOUR BAR PRICING OPTIONS TO BEST MEET YOUR NEEDS. ALLOW OUR SALES STAFF TO CUSTOMIZE A PACKAGE BASED ON CONSUMPTION OR HOSTED BARS

HOSTED BAR

BASED ON A FLAT FEE PER PERSON FOR 4 HOURS AND SUBJECT TO SERVICE CHARGE & TAX.
*ASSORTED SODAS, JUICES, GARNISH, ICE AND MIXERS INCLUDED WITH FULL BAR PACKAGES.

GOOD BRANDS

\$25 PER PERSON FOR 4 HOURS

\$6 EACH ADDITIONAL HOUR

SVEDKA VODKA, SEAGRAM'S GIN, CRUZAN RUM,
JIM BEAM BOURBON, SCORESBY SCOTCH
BUD, BUD LIGHT
COPPER RIDGE CABERNET SAUVIGNON AND
CHARDONNAY

BETTER BRANDS

\$30 PER PERSON FOR 4 HOURS

\$7 EACH ADDITIONAL HOUR

TITO'S VODKA, BEEFEATER GIN, BACARDI RUM,
LARCENY BOURBON, DEWAR'S SCOTCH
BUD, BUD LIGHT, HEINEKEN
CANYON ROAD PINOT NOIR AND
SAUVIGNON BLANC

BEST BRANDS

\$37 PER PERSON FOR 4 HOURS

\$8 EACH ADDITIONAL HOUR

KETEL ONE VODKA, BOMBAY SAPPHIRE GIN,
MT. GAY RUM,
MAKER'S MARK BOURBON, CROWN ROYAL
WHISKEY, GLENLIVET SCOTCH
BUD, BUD LIGHT, HEINEKEN, PALMETTO
EDNA VALLEY VINEYARD (CHOICE OF ONE RED
AND ONE WHITE VARIETAL)

BEER & WINE BAR

\$16 PER PERSON FOR 4 HOURS

\$5 EACH ADDITIONAL HOUR

BUD, BUD LIGHT, HEINEKEN
COPPER RIDGE CABERNET SAUVIGNON AND
CHARDONNAY

SPARKLING WINE

\$35 PER BOTTLE FOR A PASSED TOAST

\$3 PER PERSON ADDED TO ANY BAR PACKAGE

*FEES APPLY TO ADD ADDITIONAL WINE VARIETALS TO BAR PACKAGE
(BAR PACKAGE SUBSTITUTIONS AVAILABLE FOR AN ADDITIONAL FEE)

** CONSUMPTION BAR PACKAGES ARE AVAILABLE**

BARTENDER FEE FOR FOUR HOUR BAR- \$175 AND \$30 EACH ADDITIONAL HOUR

A 22% service charge and applicable state & local taxes apply.

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DINNER STATIONS SAMPLE MENU

CHARLESTON FAVORITES

COCKTAIL RECEPTION

Three Passed Hors D' oeuvres
One Hour of Good Brands Bar

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

DINNER STATIONS

Farmers Market Display
assortment of blanched, pickled, and
roasted vegetables, seasonal fresh fruit
and berries, and an assortment of
domestic and imported cheeses with
crostini served with house made
dipping sauces

Pan Fried Green Tomatoes
with goat cheese and sweet pepper relish

Buttermilk Biscuits with Ham
horseradish mayo & apple chutney

Pecan Encrusted Chicken Breast Strips
marinated in bourbon & brown sugar and
served with honey mustard sauce

CHEF ATTENDED TASTING PLATES

BBQ Pulled Pork
on a sweet potato biscuit with bleu cheese and
bacon slaw served with macaroni and cheese

Petite Lowcountry Boil
shrimp, sausage, potatoes and corn served over
Carolina gold rice

Complimentary Cake Cutting

\$90 per person

PAVILION DELIGHTS

COCKTAIL RECEPTION

Three Passed Hors D' oeuvres
One Hour of Good Brands Bar

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

DINNER STATIONS

Farmer's Market with Fruit and Cheese
assortment of blanched, pickled, and roasted
vegetables, seasonal fresh fruit and berries,
and an assortment of domestic and imported
cheeses with crostini served with house made
dipping sauces

Coast Taco Station
chicken, fish and shrimp tacos (choose two) with
assorted accompaniments served with
mexican corn salad

Gourmet Macaroni and Cheese Station
smoked gouda, parmesan and cheddar macaroni
and cheese with additions to include:
chunked lobster, lump crab, sautéed mushrooms,
bacon, asparagus, fried onions, chives, cracked
pepper and truffle oil

-OR-

Build Your Own Pasta Station
penne pasta, cheese filled tortellini or raviolini with
choice of two sauces: sage brown butter, creamy
alfredo, marinara, roasted garlic cream, basil pesto,
fresh evo, tomato and basil, ancho chile cream with
roasted corn and bacon, vodka tomato cream
served with julienned vegetables and parmesan
cheese

Beef Tenderloin with demi glaze
served with crispy brussels sprouts

DESSERT

Build Your Own Ice Cream Sandwich Station

Complimentary Cake Cutting

\$100 per person

DINNER STATIONS SAMPLE MENU

TASTE OF THE LOWCOUNTRY

COCKTAIL RECEPTION

One Hour of Good Brands Bar
Three Passed Hors D'oeuvres

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

DINNER STATIONS

Braised Short Ribs
espagnole sauce served over gouda grits with grilled asparagus

Pork Loin
honey marinated served over butternut squash ravioli with crispy pancetta in sage brown butter

Crab Cake
with whole grain mustard sauce over tangerine & jicama slaw with cilantro and citrus dressing

Shrimp & Grits
sautéed shrimp with tasso gravy, peppers and onions served over creamy stone ground grits
pimento cheese spread served with broken lavosh

Coq Au Vin
mini mesclun salad with julienne vegetables, pecan and red wine vinaigrette
chef's tasting plate of coq au vin with natural juices served with gratin potatoes

Chicken Scallopini
in a lemon butter sauce with capers and crab meat over a roasted tomato and garlic orzo served with
fresh broccolini

Complimentary Cake Cutting

LATE NIGHT SNACK

Your Choice of Two Late Night Snacks to be Passed

3 stations \$80 per person

4 stations \$90 per person

DINNER BUFFET SAMPLE MENU

DOWN HOME SOUTHERN

COCKTAIL RECEPTION

One Hour of Beer and Wine Bar
Three Passed Hors D'oeuvres

DINNER RECEPTION

BAR

Three Additional Hours of Beer and Wine Bar

BUFFET

Blue Cheese Bacon Cole Slaw

Southern Fried Chicken with Skillet Gravy -
or- Traditional BBQ Chicken

Pulled BBQ Pork -or-
Honey Marinated Pork Loin

Lowcountry Red Rice

Seasonal Grilled and Roasted Vegetables

Down Home Macaroni and Cheese

Green Bean Casserole

Country Biscuits with Honey Butter

Complimentary Cake Cutting

\$80 per person

BEST OF THE LOWCOUNTRY

COCKTAIL RECEPTION

One Hour of Good Brands Bar
Three Passed Hors D'oeuvres

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

BUFFET

Wadmalaw Island Mixed Green Salad with
Vidalia Onion Vinaigrette

Deep Fried Turkey with Giblet Gravy

Sweet Potato Puree with Candied Pecans

Lowcountry Shrimp & Grits with Tasso Ham
Gravy

Brown Sugar and Dijon Glazed Ham
Studded with Mustard Greens
Succotash with Fresh Lima Beans, Corn,
Tomatoes & Herbs

Assorted Seasonal Roasted Vegetables

Corn Bread and Country Biscuits with
Whipped Butter

PASSED LATE NIGHT SNACK

Please choose one

Fried Chicken in Waffle Cone with Maple Syrup
Mini Brasserie Burger with Cheddar Cheese
French Fries Served in Cone

Complimentary Cake Cutting

\$100 per person

SEATED DINNER SAMPLE MENU

CHARLESTON HARBOR

COCKTAIL RECEPTION

Three Passed Hors D'oeuvres
One Hour of Good Brands Bar

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

SEATED DINNER

First Course
(Choose One)

Fresh Spinach Salad with Toasted Walnuts, Dried Cranberries, and georgia peach poppy seed vinaigrette
Wadmalaw Island Mixed Green Salad with Candied Pecans, Blueberries, Julienned Vegetables and vidalia onion vinaigrette
Traditional Wedge Salad with Chopped Tomatoes, Crumbled Bacon and house made bleu cheese dressing

Main Course

Entrée selections will be paired with the starch and vegetable of your choice.

You may choose up to three options for your guests to pre select.

Vegetarian options available upon request

Seafood

Salmon Béarnaise: Grilled Salmon served with potato puree, garlic and spinach with béarnaise sauce
Traditional Paella with shellfish, chicken, chorizo sausage, peppers, onions and saffron rice
Lowcountry Shrimp and Grits with peppers, onions and tasso gravy
Grilled Swordfish with a warm salad of grilled tomatoes, mesclun greens, roasted potatoes and sweet basil aioli

Beef and Pork

Roasted Pork Loin with Grilled Pineapple Bourbon Sauce, smoked gouda mashed potatoes and grilled asparagus
Pan Seared NY Strip Steak au Poivre with potato gratin and seasonal fresh vegetables
Roasted Pork Loin Saltimbocca with garlic parmesan polenta and sautéed squash

Poultry

Pecan Encrusted Chicken Breast with Whole Grain Mustard Beurre Blanc served with fresh succotash and carolina gold rice
Duck Confit with Sun Dried Cherry au Jus, whipped celery root and roasted brussels sprouts
Apple Braised Chicken with Calvados Sauce with herb roasted fingerling potatoes and roasted baby carrots

LATE NIGHT SNACK

Your Choice of One Late Night Snacks to be Passed

Complimentary Cake Cutting

\$100 per person

SEATED DINNER SAMPLE MENU

SOUTH OF BROAD

COCKTAIL RECEPTION

Four Passed Hors D'oeuvres
One Hour of Good Brands Bar

DINNER RECEPTION

BAR

Three Additional Hours of Good Brands Bar

SEATED DINNER

First Course
(Choose One)

Mesclun Salad with Mixed Greens, Julienned Vegetables, Fresh Berries, Candied Pecans and Goat Cheese in a red wine vinaigrette
Carolina She Crab Soup with crème fraîche
Fried Green Tomato with Goat Cheese & Pepper Relish over Mesclun Greens with Julienne Vegetables and lemon basil vinaigrette

Main Course

Entrée selections will be paired with the starch and vegetable of your choice.

You may choose up to three options for your guests to pre select.

Vegetarian options available upon request

Seafood

Pan Seared Grouper over a Warm Potato and Corn Salad, accented with truffle oil served with haricot verts
Red Snapper Almondine: Skillet fried in Lemon-Wine Sauce with toasted almonds, bacon cheese grits and sautéed vegetables
Carolina Crab Cakes with Remoulade Sauce over a tangerine jicama slaw with a lowcountry red rice cake

Beef and Lamb

Grilled Filet Mignon topped with Clemson Blue Cheese Compound Butter, lowcountry steak fries and sautéed patty pan squash
Braised Short Ribs in an Espagnole Sauce over whipped potatoes and garlic sautéed spinach
Herb and Mustard Rack of Lamb with a Mint Demi Glaze served with roasted fingerling potatoes and grilled asparagus

Chicken

Chicken Scallopini with Lemon, Crab Meat, Capers and Sweet Butter with roasted garlic and tomato orzo and fresh broccolini
Coq au Vin: Braised in Red Wine with Bacon Lardons, Pearl Onions and Mushrooms over mashed potatoes
Stuffed Chicken Florentine with Wild Mushroom Veloute served with wild rice pilaf and fresh seasonal vegetables

DESSERT

Miniature Dessert Display for Each Guest Table

LATE NIGHT SNACK

Your Choice of Two Late Night Snacks to be Passed

Complimentary Cake Cutting

\$120 per person

A 22% service charge and applicable state & local taxes apply.

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PASSED HORS D'OEUVRES

LAND

PETITE GRILLED LAMB CHOPS

OVEN ROASTED BEEF TENDERLOIN ON A BISCUIT ROUND WITH ORANGE-CURRENT CHUTNEY

GRILLED BEEF TENDERLOIN SKEWER WITH ASIAN PEANUT SAUCE

SLICED PORK LOIN WITH FRESH ROSEMARY PESTO ON A RISOTTO CAKE WITH CUMBERLAND SAUCE

BBQ PULLED PORK SERVED ON A JOHNNY CAKE

MINIATURE BEEF WELLINGTON WITH PORT WINE REDUCTION

TWICE BAKED FINGERLING POTATO WITH SMOKED GOUDA, BACON AND SCALLION

OR ROQUEFORT, CARAMELIZED SHALLOTS, AND CHIVE

CRISPY PROSCIUTTO, CLEMSON BLUE CHEESE AND CARAMELIZED SHALLOT IN ENDIVE

LIME MARINATED PULLED PORK ON CHORIZO RISOTTO CAKE WITH FRESH CILANTRO

BLT: FRESH ARUGULA, GRAPE TOMATO, ON A BACON CHIP WITH CRACKED PEPPER AIOLI ON A CROSTINI

BROWN SUGAR GLAZED BACON WRAPPED SWEET POTATO OR DATES STUFFED WITH GOAT CHEESE

GARDEN

TOMATO BASIL BRUSCHETTA WITH BALSAMIC MARINATED CHERRY TOMATO

LOWCOUNTRY PIMENTO CHEESE SERVED IN A PHYLLO CUP

CROUTE WITH BEET BRUNOISE, ORANGE, GOAT CHEESE AND MINT CHIFFONADE

MINI CAPRESE SALAD ON A COCKTAIL FORK WITH BALSAMIC REDUCTION

FRIED GREEN TOMATO BITE WITH LOWCOUNTRY PIMENTO CHEESE AND SWEET PEPPER RELISH

FRIED GREEN TOMATO BITE WITH SWEET PEPPER RELISH ON GOAT CHEESE TOAST

COBB SALAD BITE IN ENDIVE LEAF (CAN BE PREPARED WITH BACON)

RED SEEDLESS GRAPES ROLLED IN BLUE CHEESE AND TOASTED PECANS OR PISTACHIOS

THREE CHEESE STUFFED MUSHROOM CAPS (CAN BE PREPARED WITH PANCETTA)

THAI BASIL ROLLS WITH CHEF'S CHOICE OF DIPPING SAUCE

BITE SIZED CLASSIC TOMATO PIES

WHITE TRUFFLE ARANCINI WITH VODKA TOMATO CREAM SAUCE

CHEF'S SEASONAL VEGETABLE SOUP SHOT IN DEMITASSE CUP

MACERATED STRAWBERRY AND BRIE CROSTINI WITH HONEY DRIZZLE

SOUTHERN HOPPIN' JOHN FRITTERS

A 22% service charge and applicable state & local taxes apply.



PASSED HORS D'OEUVRES

SEA

MINI CRAB CAKES WITH REMOULADE & COCKTAIL SAUCE ON A TOAST ROUND

SEARED SHRIMP ON A RED RICE SAUSAGE CAKE WITH PARSLEY BUTTER

MINI SHRIMP & GRIT CAKE WITH SWEET PEPPER RELISH

LOBSTER MACARONI AND CHEESE SERVED IN A CHINESE SPOON

POMEGRANATE BBQ APPLEWOOD SMOKED BACON WRAPPED SCALLOPS OR SHRIMP

GRILLED SHRIMP AND AVOCADO MOUSSE BITE ON BLUE CORN TORTILLA ROUND

CRAB TARTLET: COAST CRAB DIP IN MINI TART SHELL

RARE SEARED TUNA ON WONTON CRISPS WITH FRESH CILANTRO AND CITRUS SALSA

SHE CRAB SOUP SHOT IN A DEMITASSE CUP WITH CRÈME FRAICHE

TRADITIONAL SHRIMP COCKTAIL WITH BLOODY MARY SAUCE SERVED IN A SHOT GLASS

SMOKED SALMON CORNET WITH CAPERS, ONIONS AND CRÈME FRAICHE

FRIED DEVILED EGGS STUFFED WITH AVOCADO AND LUMP CRAB MEAT

MINI LOBSTER ROLLS SERVED ON A BUTTERED SPLIT BUN

FRESH COAST CEVICHE SERVED IN A SCALLOP SHELL

STUFFED MUSHROOM CLAMS CASINO

POULTRY & FOIE GRAS

TROPICAL CHICKEN SALAD WITH MANGO AND PAPAYA IN PHYLLO CUP

SEARED TARRAGON CHICKEN SALAD STUFFED ARTICHOKE BOTTOM

PEANUT ENCRUSTED CHICKEN LOLLIPOPS WITH PEANUT-CHILI DIPPING SAUCE

SWEET POTATO BISCUIT WITH DEEP FRIED TURKEY AND CHIPOTLE MARMALADE

BLACKENED CHICKEN WITH MANCHEGO AND BLACK OLIVE TAPENADE IN TART SHELL

SHIITAKE MUSHROOMS STUFFED WITH FOIE GRAS AND PORT WINE DEMI-GLACE REDUCTION

PULLED DUCK TARTLET WITH HOUSE MADE BOURSIN CHEESE, ROASTED PISTACHIO AND ORANGE COMPOTE

TRADITIONAL PETITE CHICKEN POT PIE WITH PEAS AND CARROTS

MINI TOASTED NAAN TOPPED WITH CHICKEN TIKKA MASALA

DUCK CONFIT EMPANADAS SERVED WITH CHEF'S CHOICE OF DIPPING SAUCE

DISPLAYED HORS D'OEUVRES

FRENCH MARKET DISPLAY

ASSORTED GOURMET HOUSE MADE SAUSAGES, WHOLEGRAIN MUSTARD, CORNICHONS, CUMBERLAND SAUCE, HICKORY SMOKED SALMON WITH FRESH HERBS, CHOPPED ONION, CRÈME FRAICHE, CAPERS, DOMESTIC AND IMPORTED CHEESES, FRESH SEASONAL FRUITS AND BERRIES, MARINATED, PICKLED & GRILLED VEGETABLES, DRIED FRUITS & NUTS, DEVILED EGGS AND TOAST POINTS

FARMER'S MARKET DISPLAY

ASSORTMENT OF FRESH SEASONAL VEGETABLES AND FRUITS SERVED WITH HOUSE MADE DIPPING SAUCES

FRUIT & CHEESE DISPLAY

IMPORTED AND DOMESTIC CHEESES, FRESH SEASONAL FRUITS AND BERRIES, TOAST POINTS

TAPAS DISPLAY

DEVILED EGGS WITH AVOCADO, GARLIC AND TABASCO, CHORIZO SAUSAGE, SOPPRESSATA, IMPORTED CHEESES, MARINATED VEGETABLES, ROASTED PEPPERS AND GARLIC, MARCONA ALMONDS, LEMON AND HERB MARINATED FETA AND OLIVES WITH FRESH MINT, ASPARAGUS WRAPPED IN SERRANO HAM WITH LEMON AIOLI, ORANGE AND FENNEL SALAD GRILLED TIGER SHRIMP WITH CUMIN AIOLI AND SPICY MARINARA, TOAST POINTS

ANTIPASTO DISPLAY

SEASONAL MARINATED AND ROASTED VEGETABLES, GRILLED PROSCIUTTO, MARINATED SALAMI, AIR DRIED BRESAOLA, PARMESAN REGGIANO, GRILLED ASIAGO, FRESH MOZZARELLA, LAYERED HERB AND SUNDRIED TOMATO CHEESE TERRINE, ROASTED PEPPERS, ROASTED GARLIC, HOUSE PICKLED VEGETABLES, ITALIAN BREADS AND CROSTINI

BEST OF THE LOWCOUNTRY DISPLAY

TRADITIONAL PIMENTO CHEESE SPREAD WITH BROKEN LAVOSH MINI BUTTERMILK HAM BISCUITS WITH APPLE-HORSERADISH CHUTNEY, COLLARD GREEN AND SMOKED SAUSAGE SPRING ROLLS WITH A SPICY MUSTARD DIPPING SAUCE, LOWCOUNTRY PICKLED SHRIMP, QUARTERED SOUTHERN DEVILED EGGS WITH PICKLED RELISH AND PAPRIKA, FARMER'S MARKET FRESH ASSORTED SEASONAL VEGETABLES, FRUITS AND BERRIES

TRADITIONAL COCKTAIL FAVORITES

CLASSIC COCKTAIL SHRIMP WITH COCKTAIL SAUCE AND FRESH LEMON, BAKED BRIE EN CROUTE WITH RASPBERRY JAM AND TOASTED ALMONDS WITH TOAST ROUNDS, ROASTED ASPARAGUS WITH LEMON AIOLI, CHILLED SPINACH DIP SERVED WITH PITA POINTS, MINI TARRAGON ROASTED CHICKEN SALAD CROISSANTS, FRESH SEASONAL MELON AND BERRIES WITH MINTED HONEY DRIZZLE

A 22% service charge and applicable state & local taxes apply.





DISPLAYED HORS D'OEUVRES

TRADITIONAL FAVORITES

- BUTTERMILK BISCUITS WITH HAM, HORSERADISH & APPLE CHUTNEY
- CHEESE BISCUITS WITH HERB ROASTED BEEF TENDERLOIN & CARAMELIZED ONION RELISH
- CHEF'S ASSORTMENT OF HOMEMADE MINI QUICHE
- GRILLED ASPARAGUS WITH PROSCIUTTO AND LEMON GARLIC AIOLI
- PULLED BBQ PORK SERVED WITH SLICED PICKLES, BANANA PEPPERS AND FRESH SLIDER BUNS
- FRIED GREEN TOMATOES WITH CRUMBLLED GOAT CHEESE AND SWEET PEPPER RELISH
- PECAN CRUSTED CHICKEN BREAST STRIPS MARINATED IN BOURBON & BROWN SUGAR, SERVED WITH HONEY MUSTARD SAUCE
- BEEF TENDERLOIN SATAYS WITH ASIAN PEANUT SAUCE
- CHICKEN SATAYS WITH ASIAN PEANUT SAUCE
- FINGER SANDWICHES - SELECT TWO FROM THE FOLLOWING:
TRADITIONAL PIMENTO CHEESE, TARRAGON ROASTED CHICKEN SALAD ON MINI CROISSANTS, CUCUMBER AND DILL CREAM CHEESE, HOUSE SMOKED SALMON AND WATERCRESS, SHRIMP SALAD ON MINI CROISSANTS
- GOURMET GRILLED FINGER SANDWICHES – SELECT ONE: CURED HAM AND CHEESE WITH BASIL PESTO, THREE CHEESE GRILLED CHEESE WITH SUNDRIED TOMATOES, OR MOZZARELLA AND BASIL PESTO
- POTATO CROQUETTES WITH SERRANO HAM AND CHEESE WITH SPICY REMOULADE
- COAST CRAB DIP – SWEET CRAB MEAT, HORSERADISH AND CHEESE SERVED HOT
- WARM SPINACH AND ARTICHOKE DIP WITH PARMESAN SERVED WITH CROSTINI
- CAROLINA CAVIAR: BLACK EYED PEA SALSA WITH TRI-COLOR TORTILLA CHIPS
- HUMMUS TRIO: ROASTED GARLIC, TRADITIONAL LEMON AND HERB, RED PEPPER HUMMUS WITH GRILLED PITA
- SALSA TRIO: SALSA VERDE, PICO DE GALLO AND TROPICAL FRUIT SALSA SERVED WITH TRI- COLORED TORTILLA CHIPS

DISPLAYED HORS D'OEUVRES

SEAFOOD

GOOD FOOD RAW BAR

CHILLED FRESH OYSTERS ON THE HALF SHELL WITH HORSERADISH, CHAMPAGNE MIGNONETTE, TABASCO AND OYSTER CRACKERS OR BLOODY MARY OYSTER SHOOTERS WITH CELERY STRAW, MARKET FRESH CRAB CLAWS WITH WARM BUTTER, REMOULADE OR JOE'S CRAB SAUCE, JUMBO SHRIMP COCKTAIL WITH LEMON WEDGES AND COCKTAIL SAUCE, COAST CEVICHE SERVED IN SCALLOP SHELLS WITH LIME, CHILE, CILANTRO AND RED ONION

HOUSE CURED SMOKED SALMON

SERVED WITH APPROPRIATE ACCOMPANIMENTS TO INCLUDE CHOPPED EGG, ONION, CAPERS, CRÈME FRAICHE AND TOAST POINTS

SEARED AHI TUNA PLATTER

WITH SCALLIONS, CITRUS SALSA AND WONTON CRISPS

OYSTERS ON THE HALF SHELL

WITH COCKTAIL SAUCE, MIGNONETTE & LEMONS

CRAB CAKES

SERVED WITH REMOULADE SAUCE *CAN BE CHEF ATTENDED

SHRIMP COCKTAIL

ON ICE WITH SPICY COCKTAIL SAUCE AND FRESH LEMON

CHARLESTON HOUSE PICKLED SHRIMP

WITH SWEET ONIONS, CAPERS AND LEMON

SHRIMP & VEGETABLE SPRING ROLLS

WITH CHEF'S DIPPING SAUCE

LOWCOUNTRY BOIL SPRING ROLLS

WITH SPICY MUSTARD AIOLI

LOWCOUNTRY SHRIMP & GRITS

SAUTÉED SHRIMP WITH TASSO GRAVY, PEPPERS AND ONIONS SERVED OVER CREAMY STONE GROUND GRITS (CHEF ATTENDED OPTION AVAILABLE)

LOWCOUNTRY BOIL

A CHARLESTON FAVORITE WITH SHRIMP, SAUSAGE, CORN, AND BABY POTATOES SERVED WITH SWEET POTATO BISCUITS AND COCKTAIL SAUCE



DISPLAYED HORS D'OEUVRES

VEGETARIAN

BRUSCHETTA BAR

GARLIC INFUSED TOASTED CIABATTA ROUNDS WITH TOPPINGS: FRESH MOZZARELLA HERBED ROMA TOMATOES, CURED OLIVE TAPENADE, ARTICHOKE SPREAD, MARINATED MUSHROOMS

ROASTED ASPARAGUS

WITH LEMON AIOLI

3 CHEESE STUFFED ARTICHOKE HEARTS

FRIED & SERVED WITH MARINARA SAUCE

BAKED BRIE EN CROUTE

WITH RASPBERRY JAM AND TOASTED ALMONDS

SWEET POTATO SOUFFLÉ

WITH CANDIED PECAN CRUMBLE

FRENCH FRY STATION

WITH KETCHUP, MUSTARD, GARLIC AIOLI AND MALT VINEGAR

MARINATED GREEN BEAN SALAD

WITH TOASTED WALNUTS AND AGED BALSAMIC VINAIGRETTE

VEGETABLE SPRING ROLL

WITH CHEF'S CHOICE DIPPING SAUCE

CAESAR SALAD

WITH GRATED FRESH PARMESAN, TRADITIONAL CAESAR DRESSING AND TUSCAN GARLIC CROUTONS
(CHEF ATTENDED OPTION AND ADD-ONS AVAILABLE)

WHITE TRUFFLE ARANCINI

WITH VODKA TOMATO CREAM SAUCE

CREAMY MACARONI & CHEESE

WITH TOPPINGS TO INCLUDE: BACON, SCALLIONS, CHOPPED TOMATOES, HOT SAUCE, FRIED ONIONS

CHEF ATTENDED STATIONS

MUSSEL STATION

SAUTÉED WITH CHOICE OF TWO SAUCES,
SERVED WITH SLICED BAGUETTES

- CAJUN – BELGIAN WHITE BEER, SPICY CAJUN SEASONING
- MARNIERE - WHITE WINE, SHALLOT, PARSLEY
- CURRY - MILD CURRY, CREAM & CORIANDER
- PISTOU - GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL
- AIOLI - CLASSIC GARLIC BROTH
- VEGETABLE CREAM - WHITE WINE, GARLIC, SHALLOT, CAULIFLOWER CREAM



CARVING STATION

*ALL MEATS SERVED WITH CONDIMENTS AND ROLLS OR BISCUITS

- DIJON AND BROWN SUGAR GLAZED BAKED HAM
- HERB ROASTED BEEF TENDERLOIN
- GRILLED PORK LOIN WITH ROSEMARY PESTO
- HICKORY SMOKED OR DEEP FRIED TURKEY BREAST
- SLOW ROASTED TOP ROUND OF BEEF
- WHOLE RIB EYE OF BEEF/ PRIME RIB

*CONDIMENTS: SPICY MUSTARD, HORSERADISH CREAM, HERB AIOLI, ORANGE CRANBERRY OR DRUNKEN PEACH CHUTNEY

COAST TACO STATION

CHOOSE 2

FLOUR TORTILLAS FILLED TO ORDER WITH THE FOLLOWING:

- BLACKENED FISH TACOS WITH TROPICAL SALSA, CITRUS SLAW & CHIPOTLE AIOLI
- BUFFALO SHRIMP TACOS WITH BLUE CHEESE COLESLAW
- GRILLED CHICKEN TACOS WITH LIME CREMA, TOMATOES, & LETTUCE

A 22% service charge and applicable state & local taxes apply.



CHEF ATTENDED STATIONS

GRILL STATION

GRILLED TO ORDER WITH APPROPRIATE ACCOMPANIMENTS,
CHOOSE ONE:

- LOCAL FRESH CAUGHT FISH SERVED WITH SHALLOT-HERB COMPOUND BUTTER AND TROPICAL SALSA
- MARINATED FLANK STEAK SERVED WITH FRESH CHIMICHURRI AND ROASTED PEPPER AND CORN SALSA
- BRINED PORK TENDERLOIN SERVED WITH BOURBON BARBEQUE SAUCE AND APPLE-ONION RELISH



PASTA STATION

- PENNE PASTA PRIMAVERA- SEASONAL VEGETABLES WITH ROASTED GARLIC CREAM SAUCE
- PASTA PISTOU WITH GRILLED CHICKEN
- CHEF ATTENDED PASTA BAR: PENNE, CHEESE FILLED TORTELLINI OR RAVIOLINI PASTA WITH CHOICE OF (2) SAUCES: CREAMY ALFREDO, MARINARA, ROASTED GARLIC CREAM, BASIL PESTO, VODKA TOMATO CREAM, CARBONARA (PEAS, CREAM AND PROSCIUTTO) TOSSED AND SERVED WITH GRATED PARMESAN

* ADD GRILLED SLICED CHICKEN OR ITALIAN SAUSAGE

* ADD SAUTÉED SHRIMP

* ADD CHOICE OF VEGETABLE (BROCCOLI, ROASTED RED PEPPERS, MUSHROOMS, ETC.)

ADDITIONAL STATIONS

- **CHICKEN PAELLA STATION:** CHICKEN, CHORIZO SAUSAGE AND FRESH SHELLFISH COOKED WITH PEPPERS AND ONIONS OVER SAFFRON RICE
- **MAC & CHEESE STATION:** SMOKED GOUDA, PARMESAN AND CHEDDAR *ADDITIONS TO INCLUDE: CHUNKED LOBSTER, LUMP CRAB, SAUTÉED MUSHROOMS, BACON PIECES, STEAMED ASPARAGUS, FRIED ONIONS, CHIVES, CRACKED PEPPER AND TRUFFLE OIL
- **FRESH SEA SCALLOPS** SEARED TO ORDER SERVED WITH CHOICE OF THREE ACCOMPANIMENTS: LEMON-DILL COMPOUND BUTTER, SUN-DRIED TOMATO BUTTER, ROASTED CORN AND THYME SALSA, CARAMELIZED ONION AND BACON RELISH, GRAPEFRUIT MOJO, ROASTED RED PEPPER PESTO



TASTING PLATES

**MINI MEALS SERVED ON SMALL PLATES
SERVED AS A CHEF ATTENDED STATION**

CAROLINA CRAB CAKE

WITH WHOLE GRAIN MUSTARD SAUCE AND CHOW-CHOW

*OPTION TO MAKE A DUET PLATE WITH ROASTED BEEF TENDERLOIN

SLICED PORK LOIN & BUTTERNUT SQUASH RAVIOLI

WITH SAGE BROWN BUTTER AND CRISPY PANCETTA

PETITE LOWCOUNTRY BOIL

SHRIMP, SAUSAGE, CORN AND POTATOES OVER CAROLINA GOLD RICE

HERB ROASTED TENDERLOIN

OVER CAVATAPPI MAC AND CHEESE WITH DEMI GLAZE

FRIED GREEN TOMATOES

WITH GOAT CHEESE CROUTON OVER MESCLUN GREENS

MINI SWEET POTATO BISCUIT

WITH POMEGRANATE BBQ PULLED PORK AND BLUE CHEESE BACON SLAW,
SERVED WITH SWEET POTATO WAFFLE FRIES

DINNER BUFFET

***MENUS CAN BE ALTERED TO ACCOMMODATE FAMILY STYLE DINNER**

DOWN HOME SOUTHERN

BLUE CHEESE BACON COLESLAW

SOUTHERN FRIED CHICKEN WITH SKILLET GRAVY -OR- TRADITIONAL BBQ CHICKEN

PULLED BBQ PORK -OR- HONEY MARINATED PORK LOIN

LOWCOUNTRY RED RICE

SEASONAL GRILLED AND ROASTED VEGETABLES

• DOWN HOME MACARONI AND CHEESE

GREEN BEAN CASSEROLE

COUNTRY BISCUITS WITH HONEY BUTTER



LOWCOUNTRY FAVORITES

WADMALAW ISLAND MIXED GREEN SALAD WITH VIDALIA ONION VINAIGRETTE

DEEP FRIED TURKEY WITH GIBLET GRAVY

SWEET POTATO PUREE WITH CANDIED PECANS

LOWCOUNTRY SHRIMP & GRITS WITH TASSO HAM GRAVY

BROWN SUGAR AND DIJON GLAZED HAM STUDDED WITH MUSTARD GREENS

SUCCOTASH WITH FRESH LIMAS, CORN, TOMATOES & HERBS

ASSORTED SEASONAL ROASTED VEGETABLES

CORNBREAD AND COUNTRY BISCUITS WITH WHIPPED BUTTER

FRENCH

MESCLUN SALAD WITH JULIENNE VEGETABLES, PECANS AND RED WINE VINAIGRETTE

SALMON BÉARNAISE

MARINATED LENTIL SALAD WITH FRESH HERBS AND VANILLA OIL

COQ AU VIN WITH NATURAL JUICES

GRATIN POTATOES

PORK LOIN BRITTANY WITH RED CABBAGE, CARAMELIZED APPLIES AND CALVADOS SAUCE

STEAMED GARLIC SPINACH

SLICED FRENCH BAGUETTES WITH WHIPPED BUTTER



ITALIAN

TOMATO, MOZZARELLA & BASIL SALAD -OR- TOSSED CAESAR SALAD

ROASTED PORK LOIN SALTIMBOCCA -OR- CHICKEN SCALOPPINI WITH PANCETTA OVER GRILLED ESCAROLE

PESTO ENCRUSTED SALMON WITH CARAMELIZED SHALLOTS & TOMATO RAGU

EGGPLANT PARMESAN

GARLIC PARMESAN POLENTA

SAUTÉED SQUASH WITH OLIVE OIL, BASIL & GARLIC

FOCACCIA BREAD WITH EXTRA VIRGIN OLIVE OIL



PLATED & SERVED DINNER

AMUSE

SMOKED OR CURED SALMON CORNET
CAPERS, CRÈME FRAÎCHE AND RED ONION

FRIED GREEN TOMATO & ALMOND ENCRUSTED GOAT CHEESE
OVER CHIPOTLE APRICOT MARMALADE

SHRIMP AND GRIT CAKE
WITH SWEET PEPPER RELISH ON CHINESE SPOON

SCALLOP AU POIVRE
WITH ONION RELISH AND BLEU CHEESE COMPOUND BUTTER

INTERMEZZO

PEACH PELLEGRINO SORBET

LEMON BASIL SORBET

HONEYDEW LEMON COOLER WITH CHERRY FOAM

A 22% service charge and applicable state & local taxes apply.



PLATED & SERVED DINNER

SOUPS & SALADS

MESCLUN SALAD

JULIENNE VEGETABLES, CANDIED PECANS, FRESH STRAWBERRIES & RED WINE VINAIGRETTE
*ADD FRENCH GOAT CHEESE

WEDGE OF ICEBERG

CHOPPED TOMATOES, CRUMBLIED BACON AND HOUSE MADE BLUE CHEESE DRESSING

FRIED GREEN TOMATO AND GOAT CHEESE CROSTINI

OVER MESCLUN GREENS WITH JULIENNE VEGETABLES AND LEMON-BASIL VINAIGRETTE

SPINACH SALAD

TOASTED WALNUTS, DRIED CRANBERRIES AND GEORGIA PEACH POPPY SEED VINAIGRETTE

CAROLINA CRAB SOUP TOPPED WITH SHERRY

TRUFFLE POTATO SOUP WITH CHIVE CRÈME FRAÎCHE

LOBSTER BISQUE WITH HERB CROUTONS AND CRÈME FRAÎCHE



APPETIZER ENHANCEMENTS

JUMBO SHRIMP COCKTAIL FRESH LEMON AND COCKTAIL SAUCE

PETITE BEEF WELLINGTON PORT WINE SYRUP

MINI LOBSTER POT PIE SEAFOOD VELOUTÉ, FRESH PEAS, AND CARROTS

LOWCOUNTRY SHRIMP AND GRITS JULIENNE PEPPERS, ONIONS AND TASSO GRAVY

PETITE ROASTED VEGETABLE NAPOLEON FRESH MOZZARELLA AND AGED BALSAMIC SYRUP

PLATED & SERVED ENTREES

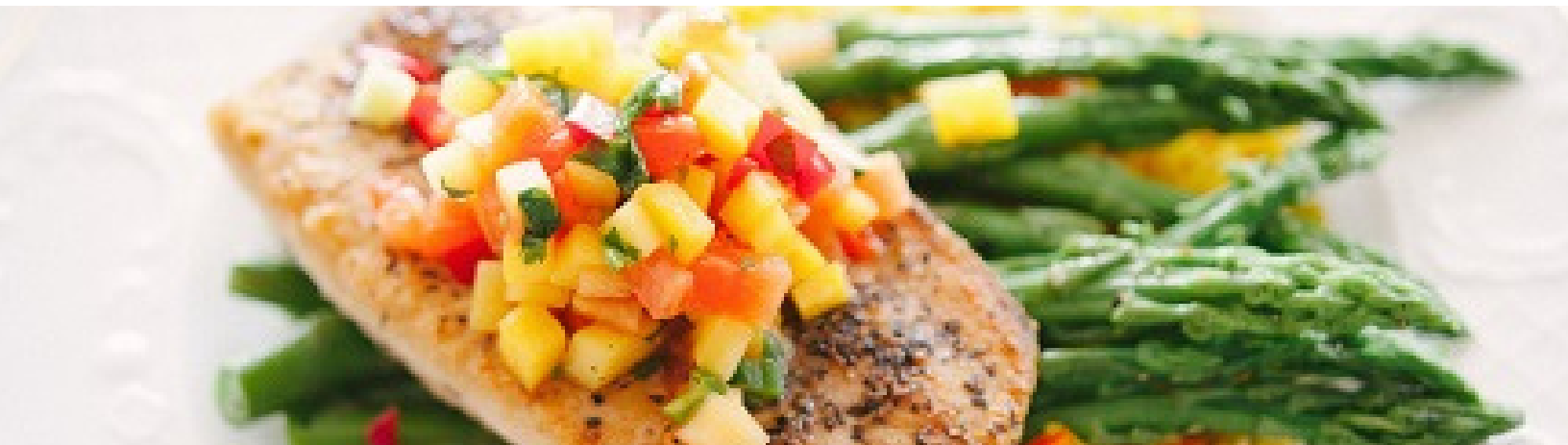
CHICKEN

PECAN ENCRUSTED CHICKEN BREAST
WHOLE GRAIN MUSTARD SAUCE, FRESH SOUTHERN SUCCOTASH
AND WHIPPED BUTTERMILK POTATOES

CHICKEN SCALLOPINI
LEMON, CRAB MEAT, CAPERS AND SWEET BUTTER WITH ROASTED GARLIC AND TOMATO ORZO
AND FRESH BROCCOLINI

COQ AU VIN
BRAISED IN RED WINE WITH BACON LARDONS, PEARL ONIONS & MUSHROOMS OVER MASHED POTATOES

STUFFED CHICKEN FLORENTINE
WILD MUSHROOM VELOUTÉ, WILD RICE AND ALMOND PILAF, ROASTED BABY CARROTS



BEEF, PORK & LAMB

ROASTED HERB TENDERLOIN
WILD MUSHROOM DEMI, HORSERADISH WHIPPED SWEET POTATOES AND HARICOT VERTS

PAN SEARED STRIP AU POIVRE
POTATO GRATIN AND SEASONAL GRILLED VEGETABLES

GRILLED FILET MIGNON
MIGNON TOPPED WITH CLEMSON BLUE CHEESE COMPOUND BUTTER, LOWCOUNTRY STEAK FRIES
AND SAUTÉED PATTY PAN SQUASH

BRAISED SHORT RIBS
ESPAGNOLE SAUCE OVER WHIPPED POTATOES WITH GARLIC SAUTÉED SPINACH

ROASTED PORK LOIN BRITTANY
ROASTED RED POTATOES, RED CABBAGE, CARAMELIZED APPLES AND CALVADOS SAUCE

HOUSE SMOKED PORK CHOP
GRILLED PINEAPPLE BOURBON SAUCE, SMOKED GOUDA MASHED POTATOES AND
GRILLED ASPARAGUS

HERB & MUSTARD ENCRUSTED RACK OF LAMB
MINT DEMI GLAZE WITH ROASTED FINGERLING POTATOES AND GRILLED ASPARAGUS

PLATED & SERVED ENTREES

SEAFOOD

GRILLED SWORDFISH

WARM SALAD OF GRILLED TOMATOES, MESCLUN GREENS AND A SWEET BASIL AIOLI

CAROLINA CRAB CAKES

REMOULADE SAUCE OVER A TANGERINE JICAMA SLAW WITH LOWCOUNTRY RED RICE CAKE

PAN SEARED GROUPEL

OVER A WARM POTATO AND CORN SALAD WITH TRUFFLE OIL SERVED WITH HARICOT VERTS & LEMON BEURRE BLANC

LOWCOUNTRY SHRIMP & GRITS

PEPPERS, ONIONS AND TASSO GRAVY

RED SNAPPER ALMONDINE

SKILLET FRIED IN LEMON WHITE WINE SAUCE WITH TOASTED ALMONDS, BACON CHEESE GRITS AND SAUTÉED SEASONAL VEGETABLES

TRADITIONAL PAELLA

SHELLFISH, CHICKEN AND CHORIZO SAUSAGE, PEPPERS, ONIONS, AND SAFFRON RICE

SALMON BEARNAISE

GRILLED SALMON SERVED WITH POTATO PUREE, GARLIC SPINACH AND BÉARNAISE SAUCE

COAST CRAB STUFFED LOBSTER

VEGETARIAN

PENNE PASTA

ROASTED TOMATOES, GOAT CHEESE

PASTA PRIMAVERA

JULIENNE VEGETABLES, ROASTED GARLIC CREAM SAUCE

SEARED PORTOBELLO MUSHROOM

ORZO PASTA, BALSAMIC REDUCTION

ROASTED VEGETABLE NAPOLEON

ROASTED POTATOES, BALSAMIC REDUCTION



*ALL SEATED DINNERS INCLUDE A FRESHLY BAKED BREAD BASKET WITH BUTTER ON EACH TABLE.

ASK ABOUT OUR CHEF'S TASTING MENU, A CUSTOM CREATED MULTIPLE COURSE MEAL
COMPOSED OF SMALLER PLATES.

PLATED & SERVED SPLIT PLATES

GRILLED PETITE FILET & CAROLINA CRAB CAKE
GARLIC SMASHED POTATOES AND SAUTÉED HARICOT VERTS

HERB AND DIJON ENCRUSTED RACK OF LAMB & GRILLED SALMON
POTATO CROQUETTE AND GARLIC SAUTÉED SPINACH

GRILLED PORK LOIN & LEMONGRASS SHRIMP SKEWER
TROPICAL FRUIT SALSA, ROASTED SHALLOT RICE PILAF AND SAUTÉED HARICOT VERTS

GRILLED PETITE FILET & LEMONGRASS SHRIMP SKEWERS
LOWCOUNTRY STEAK FRIES AND ROASTED PORTOBELLO SALAD WITH SPINACH AND CHERRY TOMATOES

PETITE NY STRIP WITH A PORT WINE DEMI & CORIANDER SEARED RED SNAPPER
CITRUS BEURRE BLANC, ROSEMARY ROASTED BABY POTATOES AND PATTY PAN SQUASH

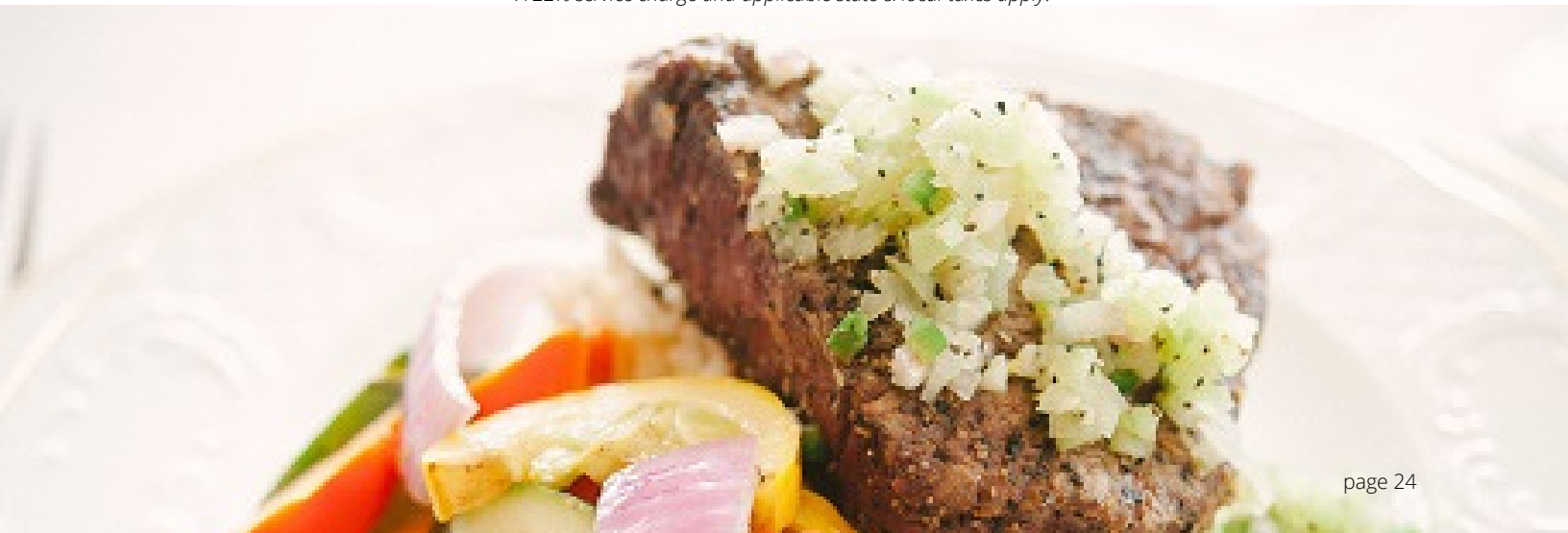
APPLE BRAISED CHICKEN WITH CALVADOS SAUCE & GRILLED SHRIMP
HERB ROASTED FINGERLING POTATOES, SAUTÉED BABY SQUASH AND ZUCCHINI

PECAN ENCRUSTED CHICKEN BREAST & CAROLINA CRAB CAKE
WHOLE GRAIN MUSTARD SAUCE, BUTTERY WHIPPED POTATOES AND SAUTÉED BROCCOLINI

GRILLED PETITE FILET WITH SHALLOT COMPOUND BUTTER AND BUTTER POACHED LOBSTER TAIL
GRUYERE POTATO CROQUETTE AND POACHED WHITE ASPARAGUS

“FIN AND FOWL” SEARED MAHI MAHI AND HICKORY SMOKED QUAIL
BLUEBERRY BBQ SAUCE, STONE GROUND GRITS AND GRILLED ASPARAGUS

A 22% service charge and applicable state & local taxes apply.



SWEET TREATS

PLATED AND SERVED DESSERTS

- KEY LIME CHIFFON PIE
- BOURBON INFUSED CHEESECAKE WITH PRALINE CRUST, CARAMEL SAUCE
- TRIPLE CHOCOLATE CAKE WITH BERRY COULIS (CHOCOLATE OR CREAM CHEESE FROSTING)
- CARROT CAKE WITH CITRUS CRÈME ANGLAISE
- FLOURLESS CHOCOLATE TORTE WITH FRESH BERRIES AND COULIS

BUFFET DESSERTS

- PETITE DESSERT ASSORTMENT – COOKIES, PETIT FOURS, TARTLETS AND TRUFFLES
- SOUTHERN PETITE DESSERT ASSORTMENT – BENNE SEED COOKIES, LEMON BARS, KEY LIME TARTLETS, PECAN TARTLETS AND OTHER CHEF’S SELECTIONS
- WHITE CHOCOLATE AND BANANA BREAD PUDDING
- SEASONAL FRUIT COBBLER WITH CHANTILLY CREAM
- WARM CHOCOLATE FONDUE WITH FRESH FRUIT, BERRIES, MARSHMALLOWS, ANGEL FOOD CAKE AND PRETZELS
- VIRGINIA’S BANANA PUDDING WITH CARAMEL DRIZZLE & WHIPPED CREAM
- MINI PARFAIT DISPLAY WITH ASSORTED FILLING OPTIONS
- GENTLEMAN BROWNIES –PETITE CHOCOLATE AND CARAMEL BROWNIES WITH A CREAM CHEESE FROSTING
- HOUSE MADE CHOCOLATE MOUSSE BAR WITH TOPPINGS:
CRUSHED OREOS, SHAVED COCONUT, CHOPPED CANDIED PECANS, CHOCOLATE COVERED ESPRESSO BEANS, MACERATED STRAWBERRIES, CRUSHED BENNE COOKIES
- CUPCAKE DISPLAYS (FULL SIZE AND MINIATURE)
*FLAVORS TO INCLUDE- VANILLA, CHOCOLATE, RED VELVET, FUNFETTI, RASPBERRY KEY LIME AND SALTED CARAMEL
- CHEESECAKE BITES- VANILLA CHEESE CAKE BITES WITH ASSORTED TOPPINGS
- BUILD YOUR OWN S’MORES BAR

A 22% service charge and applicable state & local taxes apply.



SWEET TREATS

CHEF ATTENDED DESSERT STATION

- CREPES STATION WITH CHOICE OF TOPPINGS: BANANAS FOSTER, FRESH BERRIES WITH PEACH COULIS, APPLES WITH CARAMEL SAUCE
- AUTHENTIC ITALIAN GELATO STATION – BY PAOLO’S (SEVERAL FLAVORS AVAILABLE)

COFFEE STATION

- REGULAR AND DECAF COFFEE WITH ALL ACCOMPANIMENTS
- CORDIALS AVAILABLE UPON REQUEST

CAKE CUTTING

- GFC WILL CUT AND SERVE HOST PROVIDED WEDDING CAKE AT NO ADDITIONAL CHARGE.
HOST PROVIDED

A 22% service charge and applicable state & local taxes apply.



PASSED LATE NIGHT MUNCHIES

MINI BRASSERIE BURGER

WITH KETCHUP, MUSTARD AND DILL PICKLE

(ADD CHEDDAR, ROQUEFORT OR GRUYERE CHEESE)

FRENCH FRIES

PASSED IN PAPER CUPS WITH KETCHUP

MINI FRIED CHICKEN

SERVED IN A WAFFLE CONE WITH MAPLE DRIZZLE

MINI FRIED CHICKEN BISCUIT

WITH CHEDDAR CHEESE AND HONEY BUTTER

CLASSIC TOMATO SOUP SHOT

WITH CHEDDAR POPCORN BROCHETTE

FRIED CREAM CHEESE WONTON

SERVED IN MINI CHINESE TO-GO BOX

MINI CORN DOGS

WITH KETCHUP AND/OR SPICY MUSTARD

PULLED BBQ PORK SLIDERS

WITH DILL PICKLE

CHOCOLATE CUPS

FILLED WITH BAILEY'S IRISH CREAM, WHITE CHOCOLATE MOUSSE AND RASPBERRY

FRESH BAKED MINI COOKIE

WITH COLD MILK SHOT

POPCORN

VARIETY OF FLAVORS

A 22% service charge and applicable state & local taxes apply.



EVENT GUIDELINES

- **DEPOSITS:** A "Reservation Deposit" is required to reserve your Event Date. The Reservation Deposit amount is the venue fee for that specific date and must be paid by the Deadline for Return. The "Second Deposit", equal to fifty percent (50%) of Estimated Event Value is due sixty (60) days prior to the Event Date (no later than). All deposits are non-refundable.
- **GUEST COUNT GUARANTEE:** Client must guarantee a guest count within 20% of the final guest count Sixty (60) days prior when your second deposit is due. Client must guarantee the final number of guests who will attend the Event (the "Guest Count Guarantee") at least TEN (10) business days prior to the Event. If GFC does not receive notice of a change in the number of guests at least ten (10) days prior to the Event, the Estimated Number of Guests listed in this Booking Agreement will be considered the Guest Count Guarantee and food will be prepared accordingly. If there is an increase in guest count (greater than 5% of guest count) after the guarantee is given, there will be a 20% surcharge on all food and beverage for the increased number.
- **PAYMENT:** Payment in full based upon the final Guest Count Guarantee ("Guarantee Payment") is required ten (10) business days prior to event date. Payment can be made by cash, personal or company check, or major credit card (MasterCard, Visa and AMEX). In our experience, you will likely incur additional charges for added items after the Guarantee Payment has been made, including but not limited to charges based on actual beverage consumption if the Consumption Bar option is chosen ("Bar Charges"). GFC encourages the Client to visually inspect the beverage bottles retained to calculate actual beverage consumption before leaving the Event, as all additional charges, including the Bar Charges, shall be considered final at the conclusion of the Event. Client hereby agrees that GFC shall charge any additional charges to Client's credit card unless other arrangements are agreed upon. All menu selections shall be finalized no later than sixty (60) days prior to the event date. **Due to seasonality and fluctuation of commodity prices, menu prices are not guaranteed until 60 days prior to an event. If a product becomes unavailable or cost prohibitive, GFC will make alternate menu suggestions to be mutually agreed upon.**
- **RENTALS, DELIVERY & FEES:** A GFC team member would be happy to coordinate rentals with you from a local vendor. GFC charges a range of fees for delivery (if applicable) based on the scope of the event. Drop off within 10 miles \$50 ; Drop off and pick up \$100 ; Delivery for a full service event \$150 ; Delivery outside the greater Charleston area \$250. Set-up charges include bartender fee \$175 each; chef attended fee \$125 each; oven rental \$450; 10% set-up fee for all rentals. The use of confetti is not permitted. Any excessive cleanup will result in a fee of \$250.
- **SERVICE CHARGE, TAX AND GRATUITY:** A twenty-two percent (22%) service charge is applied to food and beverage. Additional service charges may apply based on the needs of the event. Applicable state and local taxes will be added to all totals. Gratuity is not included in our service charge and is optional at the client's discretion.
- **CREDIT CARD INFORMATION:** Client must provide a Credit Card Authorization form to secure full and punctual payment of Client's obligations under the Booking Agreement. The credit card provided will be charged if alternative payment arrangements are not made prior to the payment deadlines. **All credit card payments will be subject a 3.99% technology fee and does not apply to payments made with cash or check.**
- **EVENT CANCELLATION**
 1. Cancellation by GFC: GFC shall not be liable for its failure to perform any obligation to Client by reason of fire, flood, casualty, lockout, strike, labor conditions, unavoidable accident, national calamity, acts of God, or by any enactment of law, or by order of any legally constituted authority, or by any similar cause. Should an event be cancelled, we will evaluate our time and expense incurred and accommodate you in a fair and reasonable manner.
 2. Cancellation by Client: GFC shall be entitled to charge and Client agrees to pay liquidated damages as a "Cancellation Fee" in the event the Client cancels its Event for any reason after it is booked. This Cancellation Fee will be based upon the Estimated Event Value in effect at the time GFC receives written notification of cancellation from Client.
- **CONDUCT OF EVENT:** Client agrees to conduct the event in an orderly manner in full compliance with applicable laws, regulations and guidelines. Client assumes full responsibility for the conduct of all persons in attendance at your event. Should a guest's behavior be deemed inappropriate by the event manager (i.e. underage drinking, excessive intoxication, damage to property, verbal or physical abuse, etc.), the host will be given a warning to rectify the situation. If the problem persists, police will be called and the event shut down. The host will forfeit any and all payments made.
- **MINIMUM FOOD AND BEVERAGE VALUE:** The total food and beverage value of this event must not fall below the Minimum Food and Beverage Value (), regardless of guest count. Additional service fees shall be added to the Final Payment If this minimum is not met.