BREAKFAST TABLE

Served with assorted chilled fruit juices
Starbucks® coffee and herbal teas

- CLASSIC CONTINENTAL TABLE
  - selection of freshly baked breakfast pastries to include jumbo muffins, fruit danishes, croissants, assorted bagels
  - whipped butter, cream cheese and preserves
  - seasonal fresh fruit 16

- GOLD BREAKFAST TABLE
  - seasonal fruits and berries
  - selection of freshly baked breakfast pastries
  - fresh new york style bagels with cream cheese
  - yogurt parfait with seasonal berries and maple granola
  - Choice of
    - house cured wild caught salmon, chopped egg, capers and sliced tomato
    - or
    - hot breakfast biscuits filled with sausage, egg and cheese 20

- WESTIN BREAKFAST TABLE
  - chef’s selection of seasonal berries and melons
  - local farm fresh scrambled eggs
  - crisp country bacon and sausage links
  - potato hash
  - classic southern grits
  - assortment of muffins, fruit filled danishes and bagels 22

ENHANCEMENTS

- warm steel cut oatmeal with brown sugar and cinnamon 5
- homemade biscuits and gravy 5
- assortment of breakfast sandwiches and wraps 5
- country ham or sausage biscuits 5
- assorted quiches 5
- selection of cold cereal with chilled milk 5

All menu prices are subject to change according to market price. Menu prices do not include 21% service charge, 6% sales tax for food, 8% for beverage and 13% for liquor.
RISE AND SHINE

seasonal fruits and berries
assorted muffins, breakfast pastry, buttery croissants & new york style bagels
whipped cream cheeses, all-natural fruit preserves
whole-grain cereals, organic & soy milk
natural granola, dried tropical fruits
individual greek yogurts
organic scrambled eggs,
aged cheddar south carolina stone ground grits
granola & blueberry griddle cakes, maple syrup
applewood smoked bacon, grilled ham, blue ridge smoked trout

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PLATED BREAKFAST
Served with assorted chilled fruit juices
Starbucks® coffee and herbal teas

WARM FRUIT CREPES
two warm crépes filled with blueberries, strawberries and pineapple
drizzled with honey orange syrup
basket of assorted pastries, butter and preserves 14

COUNTRY QUICHE LORRAINE
classic quiche lorraine with bacon and swiss cheese
mixed green salad drizzled with champagne vinaigrette
fresh fruit
basket of assorted pastries, butter and preserves 17

ENHANCEMENTS

fresh fruit kabobs 5

local farm fresh scrambled eggs 5

omelet station with local produce and farm fresh eggs 10

waffle and pancake station 10

crêpes station 10

eggs benedict station with crab benedict and eggs florentine 10

lychee, pineapple, banana smoothie 6

blueberry, spinach, avocado, almond milk smoothie 6

For all plated meals, one selection must be ordered for the entire group
We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

PLATED BREAKFAST

ENHANCEMENTS
MORNING BREAK
You Deserve a Break!

yogurt parfait with fresh fruit and granola
banana nut bread and cranberry bread  11

assortment of breakfast wraps
bacon, egg and cheese
turkey, egg and cheese  11

individual bags of assorted dried fruit and nuts
assorted scones - blueberry, apple cinnamon and chocolate  11

pecan sticky buns
tropical fruit tree with seasonal fruit kabobs, honey and vanilla yogurt  11

assorted all grain walnut and cranberry orange muffins  11

fresh pineapple and blueberries
miniature cheese biscuits with virginia ham  11

ENHANCEMENTS

Starbucks® coffee and herbal teas  47

assorted bottled juices  4

mineral water  3.50

soft drinks  3.50

iced tea  35

hot chocolate with mini marshmallows  3.50

Red Bull ®  4.50

non alcoholic punch  30

chef’s roasted lemon lemonade  30

caramel peach sweet tea  30

Stirrings® non alcoholic martini bar  8

All menu prices are subject to change according to market price. Menu prices do not include 21% service charge, 6% sales tax for food, 8% for beverage and 13% for liquor.
specialty coffee bar with vanilla, hazelnut and sugar free caramel flavored syrups  6

assorted smoothies  4.50

local creamry low fat regular and chocolate milk  3.50

Breaks do not include beverages. All beverages are billed on consumption.

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### AFTERNOON BREAK

**Break away!**

**FIELD CRUDITES**
- Field crudites with black bean & roasted red pepper hummus
- Open faced sandwich with naturally roasted turkey, onion, red pepper hummus & edamame stack
- Low fat yogurt with blueberries, kiwi & walnuts

**HOW SWEET IT IS**
- Iced fudge brownies
- Chocolate chunk cookies
- Chocolate dipped strawberries
- Chocolate covered marshmallows
- Mini milkshakes
- Cheerwine®

**LINE DRIVE HIT**
- Mini corndogs served with classic mustard and ketchup
- Jumbo soft pretzels with stone ground mustard
- Individual bags of popcorn
- Kettle chips
- Root beer

**NEW**
- Dried apples, apricots, prunes and raisins
- Warm almonds, walnuts and cashews
- Pomegranate orangeade

**IT'S SHOW TIME**
- Freshly popped popcorn bags
- Nachos and cheese
- Mini hot dogs
- Assortment of candy
- Orange and grape sodas

### ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesecake lollipops</td>
<td>5</td>
</tr>
<tr>
<td>Mini pecan tarts</td>
<td>5</td>
</tr>
<tr>
<td>Granola bars and Nutrigrain® bars</td>
<td>5</td>
</tr>
<tr>
<td>Hummus with toasted pita chips</td>
<td>5</td>
</tr>
<tr>
<td>Assorted homemade rice crispy treats with chocolate chips, M&amp;M's® and Reese's Pieces®</td>
<td>5</td>
</tr>
<tr>
<td>Individual bags of chips and pretzels</td>
<td>5</td>
</tr>
<tr>
<td>Iced fudge brownies</td>
<td>35</td>
</tr>
<tr>
<td>Dry snack mix</td>
<td>15</td>
</tr>
<tr>
<td>Assorted Nutrigrain® bars and granola bars</td>
<td>3</td>
</tr>
<tr>
<td>Freshly baked jumbo pretzels with stone ground mustard</td>
<td>33</td>
</tr>
</tbody>
</table>

All menu prices are subject to change according to market price. Menu prices do not include 17% service charge, 6% sales tax for food, 8% for beverage and 13% for liquor.
AFTERNOON BREAK

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ENHANCEMENTS

- individual bags of popcorn 4
- oven backed honey bran date muffin
- three nut and fried fruit blend
- 74% dark chocolate chips and walnuts

Breaks do not include beverages. All beverages are billed on consumption.

Add any one item to a break for an additional $5.00 per person, or pick any three items for $14.00 per person.
LUNCH TABLE

Lunch tables are served with Starbucks® coffee, iced tea and water.

Minimum of 20 People for Tables, Less than 20 People $100 Table Service Fee

Meals are 2 hours

SOUP, SALAD, SANDWICH AND DESSERT

Choose one soup
tomato basil soup or chicken noodle soup

Build your own salad bar
cucumbers
olives
tomatoes
peppers
croutons
candied pecans
fresh strawberries
dressings
raspberry vinaigrette
poinsett ranch
white balsamic

sliced turkey with roasted tomato pepper herb
mayonnaise
spinach and provolone on focaccia bread
whole wheat grilled cheese sandwich ~cheddar, provolone and american cheeses~
bowl of strawberries and whipped cream
homemade pineapple upside down cake
pecan chocolate cake 24

ENHANCEMENTS

gourmet sandwiches 8

lobster bisque 4

homemade corn chowder 4

assorted miniature dessert display 6

grilled vegetable tray with hummus and pita 5

--- 10 ---

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LUNCH TABLE

IT'S A WRAP
loaded baked potato soup
spinach salad, raspberry vinaigrette, candied pecans
and mandarin oranges
cucumbers, tomatoes and basil salad
bowtie pasta tossed with greek olives, roasted peppers,
arugula, and feta cheese
gourmet wraps:
vegetable wrap with yellow squash, zucchini, peppers,
goat cheese, spinach and hummus
grilled chicken wrap with asparagus, boursin cheese,
arugula, and basil mayonnaise
tuna fish salad wrap with iceberg lettuce and tomato
sliced beef wrap with peppers, onions, baby greens,
swiss cheese, and dijon mustard
fresh fruit salad with mint
assortment of cupcakes 26

SOUTHERN COMFORT
baby spinach salad with warm apple butter
vinaigrette
creamy southern cole slaw
country potato salad
southern fried buttermilk chicken
honey roasted ham
homemade macaroni and cheese
mashed sweet potato and brown sugar casserole
southern collard greens
green beans with applewood smoked bacon
cheese biscuits and corn bread
assorted fruit cobbler skillets and homemade banana
pudding 28

ENHANCEMENTS

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A LITTLE TASTE OF ITALY
vegetable minestrone
tossed greens salad with cucumbers, tomatoes, olives,
and herb croutons
antipasto with basil, cherry tomato and mozzarella,
salami, and olives
baked ziti with spicy marinara, ricotta cheese, and
fresh basil
sautéed chicken marsala
tuscan style pork chops with olives and tomatoes
sautéed mushrooms, squash, peppers and asparagus
with balsamic vinaigrette
italian breadsticks
tiramisu  30
**PLATED LUNCH**

Plated lunches are served with choice of soup or salad
chef’s choice of starch and vegetable
freshly baked rolls & butter
Starbucks® coffee, iced tea and water

Planner to pre-select menu

Minimum of 20 People for Tables, Less than 20 People
$100 Table Service Fee

Meals are 2 hours

**SOUP OPTIONS**

- choose one-

- loaded baked potato soup
  - with bacon, chives,
  - sour cream and
  - cheddar cheese

- creamy tomato and basil soup

- classic french onion soup
topped with toasted
- baguette and
- melted provolone cheese

- lobster bisque
  - thick and creamy purée of lobster

- chicken noodle soup

**ENHANCEMENTS**

- caribbean rum coconut cake 5
- freshly baked carrot cake with walnuts and cream cheese icing 5
- chocolate lava cake with honey roasted berries 5
- peanut butter chocolate cake 5
- key west lime pie topped with fresh whipped cream 5
- new york cheese cake with

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<table>
<thead>
<tr>
<th>PLATED LUNCH</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SALAD OPTIONS</strong></td>
<td></td>
</tr>
<tr>
<td>the poinsett caesar</td>
<td>raspberry sauce and strawberries</td>
</tr>
<tr>
<td>romaine lettuce, crispy croutons, parmesan cheese and caesar dressing</td>
<td>5</td>
</tr>
<tr>
<td>Baby Spinach Salad</td>
<td>fresh fruit cup</td>
</tr>
<tr>
<td>Toasted Pecans, Strawberries, and Raspberry Vinaigrette</td>
<td>5</td>
</tr>
<tr>
<td>mixed greens</td>
<td></td>
</tr>
<tr>
<td>tomatoes, shredded carrots, and toasted almonds</td>
<td></td>
</tr>
<tr>
<td>white balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>SALMON</strong></td>
<td></td>
</tr>
<tr>
<td>seared atlantic salmon with roasted lime oil and cilantro</td>
<td></td>
</tr>
<tr>
<td>24</td>
<td></td>
</tr>
<tr>
<td><strong>NEW YORK STRIP</strong></td>
<td></td>
</tr>
<tr>
<td>grilled new york strip with crimini mushrooms and red wine reduction</td>
<td></td>
</tr>
<tr>
<td>29</td>
<td></td>
</tr>
<tr>
<td><strong>PORK LOIN</strong></td>
<td></td>
</tr>
<tr>
<td>herb and bacon crusted pork loin with thyme glaze</td>
<td></td>
</tr>
<tr>
<td>27</td>
<td></td>
</tr>
<tr>
<td><strong>PAN ROASTED CHICKEN</strong></td>
<td></td>
</tr>
<tr>
<td>pan-roasted ashley farms chicken breast with fresh tomatoes, basil and</td>
<td></td>
</tr>
<tr>
<td>white wine sauce</td>
<td></td>
</tr>
<tr>
<td>25</td>
<td></td>
</tr>
<tr>
<td><strong>SUSTAINABLE LUNCH</strong></td>
<td></td>
</tr>
<tr>
<td>locally grown tomato gazpacho</td>
<td></td>
</tr>
<tr>
<td>chive oil pan seared steel head trout filet</td>
<td></td>
</tr>
<tr>
<td>haricot verts, sunburst squash &amp; sweet corn</td>
<td></td>
</tr>
<tr>
<td>wild rice pilaf</td>
<td></td>
</tr>
<tr>
<td>vanilla cream &amp; sourwood honey tart</td>
<td></td>
</tr>
<tr>
<td>blueberry compote</td>
<td></td>
</tr>
<tr>
<td>almonds</td>
<td></td>
</tr>
<tr>
<td>30</td>
<td></td>
</tr>
</tbody>
</table>

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GRAB AND GO
Planer to pre-select

Designed to be served quickly “roll in” style for working lunches or to help expedite a short lunch break.

Grab and go lunches are served with Starbucks® coffee, iced tea and water.

**GRILLED CHEESE AND SOUP**
whole wheat grilled cheese sandwich
tomato basil soup
grilled pineapple 15

**FRIED CHICKEN**
buttermilk fried chicken and biscuits with green beans and homemade macaroni and cheese 17

**GRILLED CHICKEN WRAP**
grilled chicken wrap filled with spinach, tomatoes, cucumbers and basil mayo
served with fresh fruit and pasta salad 16

**COLD SALAD PLATE**
cold salad plate with chicken salad, tuna salad, and pasta salad
served with a freshly baked croissant 18

**SHRIMP AND GRITS**
shrimp and grits with a cajun cream sauce
served with broccoli 18

**STEAKHOUSE SALAD**
steakhouse salad with grilled sliced sirloin, candied red onions, pecans and crumbled bleu cheese
tossed in a creamy herb vinaigrette 19

ENHANCEMENTS

- caribbean rum coconut cake 5
- freshly baked carrot cake with walnuts and cream cheese icing 5
- chocolate lava cake with honey roasted berries 5
- peanut butter chocolate cake 5
- key west lime pie topped with fresh whipped cream 5
- new york cheese cake with raspberry sauce and strawberries 5
- fresh fruit cup 5

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DINNER TABLE

Dinner buffets are served with freshly baked rolls & butter, Starbucks® coffee, iced tea and water.

Minimum of 20 People for Tables
Less than 20 People $100 Table Service Fee

Dinner tables are 2 hours

SOUTHERN BUFFET
- carolina chopped salad with tomato, cucumber and carrot served with ranch dressing
- creamy cole slaw
- southern potato salad
- macaroni salad
- roasted herb chicken breast
- fried pork chops
- broiled or fried catfish
- baked macaroni pie
- broccoli casserole
- loaded mashed potatoes with cheddar cheese, bacon and scallions
- pecan pie
- blackberry or lemon biscuit cobbler
- fresh fruit  52

ENHANCEMENTS

assorted butler passed hors d’oeuvres  10
enhanced dessert display  12
gourmet coffee bar  10

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# HOT OFF THE GRILL
- hot and spicy chili
- field greens with buttermilk ranch dressing
- beefsteak tomatoes and onions
- jalapeno cornbread
- bourbon and brown sugar glazed chicken breast
- 8 oz. new york strip with jack danie's BBQ glaze
- ranch styled baked beans
- sweet corn-on-the-cob
- fire roasted baked potatoes with green onions, whipped butter, fresh chopped bacon and cheddar cheese
- strawberry shortcake station
- hot apple cobbler
- homemade fudge brownies 56

# CARIBBEAN BUFFET
- crab and corn chowder
- tossed greens with sliced strawberries and oranges with passion fruit vinaigrette
- tossed fresh seafood salad with olive oil and seashell pasta
- display from the sea
- crab claws, shrimp and oysters with chef's specialty toppings
- jamaican jerk rubbed slow roasted prime rib (carved in room)
- broiled salmon with lime cilantro relish
- island rice
- caribbean seasonal vegetable medley
- tropical fruit tree with pound cake and dark chocolate fondue
- pineapple upside down cake
- key lime pie 60

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<table>
<thead>
<tr>
<th>DINNER TABLE</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>THE WESTIN BUFFET</strong></td>
<td></td>
</tr>
<tr>
<td>house specialty crab corn chowder</td>
<td></td>
</tr>
<tr>
<td>the poinsett caesar with garlic sourdough croutons</td>
<td></td>
</tr>
<tr>
<td>grilled vegetable display with a balsamic glaze</td>
<td></td>
</tr>
<tr>
<td>baby spinach salad with hard boiled eggs, crisp bacon, fresh tomatoes, and mustard champagne vinaigrette</td>
<td></td>
</tr>
<tr>
<td>sliced tomatoes, fresh mozzarella marinated in extra virgin olive oil &amp; basil</td>
<td></td>
</tr>
<tr>
<td>chilled penne pasta with chicken, roasted red &amp; yellow peppers, olives and fresh garlic</td>
<td></td>
</tr>
<tr>
<td>pan seared tilapia</td>
<td></td>
</tr>
<tr>
<td>herb and garlic studded roast sirloin in a sweet onion au jus</td>
<td></td>
</tr>
<tr>
<td>herb roasted ashley farms chicken</td>
<td></td>
</tr>
<tr>
<td>sautéed garden vegetables</td>
<td></td>
</tr>
<tr>
<td>oven roasted potatoes</td>
<td></td>
</tr>
<tr>
<td>assortment of cakes, pies and tortes</td>
<td>54</td>
</tr>
</tbody>
</table>
PLATED DINNER

Plated dinners are served with choice of soup or salad, Chef’s choice of starch and vegetable, freshly baked rolls & butter, Starbucks® coffee, iced tea and water.

For all plated meals, one selection must be ordered for the entire group.

Dinner is a 2 hour meal

SALAD OPTIONS

- the poinsett caesar
- romaine lettuce, crispy croutons and parmesan cheese
- baby spinach salad
- toasted pecans, strawberries, and raspberry vinaigrette
- mixed greens
- roma tomato, shredded carrots and toasted almonds
- traditional greek salad
  - tomato, cucumber, black olives, feta and greek vinaigrette
- iceberg wedge & crumbled bleu cheese
- cherry tomatoes, asparagus, chopped bacon and poinsett ranch

ENHANCEMENTS

- shrimp provençale 5
- fresh fruit tart 8
- wild berry shortcake 8
- home style apple tart with caramel sauce 8
- crème brûlée 8
- southern pecan tart 8

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## PLATED DINNER

### SOUP OPTIONS
- loaded baked potato soup with bacon, chives, sour cream, and cheddar cheese
- creamy tomato and basil slow cooked tomato soup finished off with cream and basil
- classic french onion topped with toasted baguette and melted provolone cheese
- lobster bisque thick and creamy purée of lobster
- chicken noodle soup hand cut noodle with diced chicken breast

### VEGETARIAN WELLINGTON
- julienne of fresh vegetables encased in a delicate puff pastry served with roasted tomato concasse 32

### CHICKEN CORDON BLEU
- breast of ashley farm chicken stuffed with prosciutto and fresh mozzarella 34

### GINGER CRUSTED SALMON
- filet of wild caught salmon with curry lemongrass sauce 35

### BRAISED CHICKEN
- braised free range chicken breast with tomato basil and artichoke sauce 35

### ORANGE ROUGHY
- crusted orange roughy with applewood smoked bacon and herbs 36

### PORK LOIN
- roasted rosemary-lemon pork loin sliced and drizzled with natural au jus over sautéed spinach 36

## ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>caribbean rum coconut cake</td>
<td>8</td>
</tr>
<tr>
<td>freshly baked carrot cake with walnuts and cream cheese icing</td>
<td>8</td>
</tr>
<tr>
<td>chocolate lava cake with honey roasted berry</td>
<td>8</td>
</tr>
<tr>
<td>peanut butter chocolate cake</td>
<td>8</td>
</tr>
<tr>
<td>key west lime pie topped with fresh whipped cream</td>
<td>8</td>
</tr>
<tr>
<td>new york cheese cake with raspberry sauce</td>
<td>8</td>
</tr>
<tr>
<td>apple strudel</td>
<td>8</td>
</tr>
<tr>
<td>raspberry tart</td>
<td>8</td>
</tr>
</tbody>
</table>

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PLATED DINNER

GRILLED NEW YORK STRIP SEAK
center cut 10oz NY strip with mushrooms & onions  39

FILET MIGNON
bone-in filet mignon
broiled to perfection, finished with jack daniel's demi glaze  43

PAN SEARED SNAPPER & FILET
pan seared snapper & filet mignon
thyme beurre blanc & wild mushroom demi glace  52

TRI-GRILLED
petit filet, crab cake, and chicken  54

SURF AND TURF
broiled lobster tail and grilled filet mignon topped with peppercorn sauce*

FILET AND CHICKEN
grilled petit filet & chicken finished with wild mushroom cabernet  45

SALMON AND SIRLOIN
seared salmon and grilled sirloin herb beurre blanc and rosemary red white sauce  47

SUSTAINABLE BEGINNINGS

- roasted beet salad
- organic greens, split creek farm goat cheese & toasted walnuts
- spring organic greens
- heirloom tomato, candied pecans & white balsamic vinaigrette

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SUSTAINABLE ENTREES

- wild caught atlantic salmon
- sweet potato risotto
- local vegetables and parsley vin blanc
- grilled tenderloin of natural free range beef
- horseradish fingerling potatoes
- grilled local asparagus
- organic cabernet reduction 35

SUSTAINABLE SWEETS

- south carolina bourbon pecan pie with caramel sauce
- roasted local apple tart with calvados brandy anglaise

*Market price for Surf and Turf may vary. Please call sales office.

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**RECEPTION TABLE**

Canapes are 3.75 per piece, minimum order of 100 pieces required

Chef’s Signature Creation Selection may be substituted for an canape selection for 4.00 per person or added to reception package for an additional 6.00 per person

**GRILLED VEGETABLE DISPLAY**
- grilled asparagus, squash, peppers, mushrooms and baby carrots served with hummus dip and crispy pita chips 5

**ARTISTIC DISPLAY OF IMPORTED AND DOMESTIC CHEESE**
- brie, camembert, port salut, boursin, gruyere, sharp cheddar, smoked gouda, and swiss served with assorted crackers and red grapes 7

**FRESH SEASONAL FRUITS AND BERRIES**
- watermelon, golden pineapple, cantaloupe, strawberries, raspberries, blueberries, blackberries, mangos, peaches and grapes with a grand marnier dip 6

**HOT SPINACH AND ARTICHOKE DIP**
served with french bread and savory crackers 4

**JUMBO LUMP CRAB AND CHEESE DIP**
served with french bread and savory crackers 5

**ANTIPASTO DISPLAY**
- grilled peppers, zucchini, yellow squash, mushrooms, genoa salami, pepperoni, prosciutto, provolone and mozzarella, cherry peppers, sundried tomatoes, pepperoncini and artichoke hearts accompanied by grilled italian bread and olive oil 7

**ENHANCEMENTS**

- reverse shrimp and grits 6
- shrimp and cilantro with guacamole 6
- chef’s trio of small appetizers 6
- grilled petit filet mignon skewers with red wine mustard glaze 6
- tuna tartare with ginger and lime 6
- fried green tomatoes with pimento cheese 6
- under the sea presentation (ice sculpture required; see catering manager for design specifics/pricing)
- jumbo gulf shrimp, oysters on the half shell, crab claws, little neck clams lemon crowns, cocktail sauce, and lemon aioli 20

All menu prices are subject to change according to market price. Menu prices do not include 21% service charge, 6% sales tax for food, 8% for beverage and 13% for liquor.
<table>
<thead>
<tr>
<th>RECEPTION TABLE</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREADS AND SPREADS</td>
<td>garlic bread sticks, french rolls, grilled italian flatbread, pita wedges and crackers served with olive tapenade, tomato basil bruschetta, hummus and pimento cheese spread 7</td>
</tr>
</tbody>
</table>

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.
COLD CANAPÉS

Canapes are 3.75 per piece, minimum order of 100 pieces required

- smoked salmon, cream cheese and capers in a phyllo cup
- fresh mozzarella and tomato canapé skewers
- herb roasted filet and asparagus with balsamic glaze on a crostini
- crispy asparagus and asiago cheese in phyllo
- applewood smoked bacon, havarti cheese, and pecan tart
- parmesan artichoke hearts
HOT CANAPÉS

Canapes are 3.75 per piece, minimum order of 100 pieces required

- swedish meatballs in a sweet pepper sauce
- sesame chicken skewers
- country sausage stuffed button mushrooms
- crab cakes with caper tartar sauce
- mini chicken cordon blue
- phyllo cups with spinach & feta cheese

ENHANCEMENTS

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ACTION STATIONS

Action station attendants are 50.00 per hour

PASTA STATION
cheese tortellini, penne and farfalle pasta with roasted
garlic, tomatoes, herbs and cheese
sauces to include herb olive oil or roasted tomato pesto
add grilled chicken ($3.00 additional) or sautéed shrimp ($5.00 additional) 13

MASHED POTATO BAR
assorted mashed gourmet yukon gold and sweet potatoes sautéed to order with choice of toppings to
include scallions, smoked bacon, wild mushrooms, fresh herbs, assorted cheeses, marshmallows, cinnamon sugar, and pecans 17

SHRIMP AND GRITS
low country shrimp and grits station
stone ground cheddar grits topped with shrimp scampi 18

GOURMET MACARONI AND CHEESE
made to order mac and cheese to include choices of shrimp, chicken, roasted vegetables, blue cheese, asiago cheese, and cheddar cheese 17

FRIED GREEN TOMATOES AND CRAB CAKES
fried green tomatoes prepared in a cast iron skillet with miniature crab cakes, southern slaw, lemon wedges and remoulade sauce 17

ENHANCEMENTS

All menu prices are subject to change according to market price. Menu prices do not include 21% service charge, 6% sales tax for food, 8% for beverage and 13% for liquor.
ACTION STATIONS

GRILLED CHEESE AND MORE
assorted cheeses to include american, cheddar, monterey jack, and mozzarella
assorted wheat breads and sourdough, bacon and whole basil leaves
served with creamy tomato basil soup  17

SLIDER STATION
choice of two made to order mini burgers (beef, chicken, tuna or pulled bbq)
to include an assortment of cheese, lettuce, tomato, onion, bacon, mushrooms, ketchup, mustard, mayonnaise, bbq sauce, and horseradish  17

ALL NATURAL ANGUS BEEF SLIDERS
carolina slaw, onion straws jarlesburg and asher blue cheese  20

SOUP AND SALAD BAR
tomato basil and chicken noodle soups
build your own salad bar: cucumbers, olives, tomatoes, peppers, croutons, candied pecans, fresh strawberries, raspberry vinaigrette, poinsett ranch, and white balsamic dressings  15

CARVING STATION
herb marinated prime rib of beef 550
spiral sliced honey baked aam 400
slow roasted turkey breast with cranberry mayonnaise 400
pork loin with dried cherried glaze 475
slow roasted turkey breast strip loin 475

all carving stations are accompanied by freshly baked bread and assorted relish & chutney

each order serves 50 guests

carver required

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CASH
Cash Bar: Minimum of 500.00 Per Bar

PREMIUM BRAND LIQUOR
Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Jose Cuervo Gold Tequila
Crown Royal Blend
Jack Daniels Whiskey
Johnnie Walker Red Label Scotch

CALL BRAND LIQUOR
Jim Beam Bourbon
Smirnoff Vodka
Beefeater Gin
Seagram’s 7 Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Dewar’s Scotch

IMPORTED/PREMIUM BEER
Heineken
Corona
Beck’s

DOMESTIC/LIGHT BEER
Budweiser
Bud Light
Michelob Ultra
Miller Lite

CORDIALS

ENHANCEMENTS

mineral water 3.75
soft drinks 3.75
Non-alcoholic punch 30 per gallon

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CASH

HOUSE WINES
   Foxbrook Label:
   Chardonnay
   White Zinfandel
   Merlot
   Cabernet Sauvignon

Cashier is required for all Cash Bars @ 30.00 per hour
Bartender Charge – 50.00 per hour for each bartender Bar
Set-Up Fee - 50 per bar (one bar is required per 75 people)
Set-Up Includes: mixers, fruits and juices needed for an event.

ENHANCEMENTS
HOST
Charges billed on consumption per drink

PREMIUM BRAND LIQUOR
Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Jose Cuervo Gold Tequila
Crown Royal Blend
Jack Daniels Whiskey
Johnnie Walker Red Label Scotch  7

CALL BRAND LIQUOR
Jim Beam Bourbon
Smirnoff Vodka
Beefeater Gin
Seagram’s 7 Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Dewar’s Scotch  6

IMPORTED/PREMIUM BEER
Heineken
Corona
Beck’s  4.50

DOMESTIC/LIGHT BEER
Budweiser
Bud Light
Michelob Ultra
Miller Lite  4

CORDIALS

ENHANCEMENTS

bottled mineral water  3.50

soft drinks  3.50

non-alcoholic punch 30.00 per gallon
HOST

HOUSE WINE
Foxbrook Label:
Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon 32

Bartender Charge – 50.00 per hour for each bartender Bar
Set-Up Fee - 50 per bar (one bar is required per 75 people)
Set-Up Includes: mixers, fruits and juices needed for an event. Liquor is taxable at 13%

ENHANCEMENTS
WINE - WHITE

Bartender Charge – 50.00 per hour for each bartender
Bar Set-Up Fee - 50 per bar (one bar is required per 75 people)
Set-Up Includes: mixers, fruits and juices needed for an event.

HOUSE WINE

Foxbrook Chardonnay
Foxbrook Pinot Grigio  36

WINE - RED

HOUSE WINE

Foxbrook Cabernet Sauvignon
Foxbrook Merlot  36

Wine is taxable by 8%
EXECUTIVE CHEF

Born in Westminster, MD, lived in Madagascar, Africa as a small child and was raised on the Gulf Coast of Florida.

He began cooking at the age of 11 in a small local pub on Longboat Key and completed an apprenticeship program with the American Culinary Federation at the Longboat Key Club in 1987.

Upon learning the craft of Artisan bread baking and pastries at a French bakery in Sarasota Fl, he opened a French Bistro called Café of the Arts as head chef.

While driving through the Carolinas on vacation he fell in love with the mountain views and moved to Greenville in 1994. He was able to utilize both culinary and pastry talents working for Stax’s Restaurants and Bakery.

The next step of his success led him back to Florida when he accepted an Executive Sous Chef position at the famous historic hotel, The Don CeSar at St Petersburg Beach, Fl. Every evening he exhibited his culinary talents over the first ever chefs table in Florida at the Maritana Grille.

His promotion in 2000 to Executive Chef placed him in Orlando at the Airport Marriott Hotel where he show cased his versatility to take charge of the transformation of one of its restaurants to one with a South Pacific flair.

In 2004, Chef Curtis found his way back to the ever loving Carolinas at the Westin Poinsett Hotel where he continues to broaden his career taking southern cuisine to a higher level with his introduction of
reverse Shrimp and Grits which are a guest favorite at the hotel.