



FRANCIS MARION
HOTEL



2018 CATERING MENUS





SUSTAINABILITY

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

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

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

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





BREAKFAST



CONTINENTAL BREAKFAST

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



THE CONTINENTAL

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

THE EXECUTIVE

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

THE SOUTHERN STYLE

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

THE EUROPEAN

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



ENHANCEMENTS

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

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

BREAKFAST

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



SERVED

MEETING STREET

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

Crispy Bacon Slices or Sausage

\$19.00 per person

THE BATTERY

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

Crispy Bacon Slices or Sausage

\$19.00 per person

EAST BAY

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

\$21.00 per person

RAINBOW ROW

Seasonal Quiche:

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

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

Crispy Bacon Slices or Sausage

\$20.00 per person

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

STATIONS

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

OMELETS

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

\$11.00 per person

WAFFLE STATION

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

\$10.00 per person

SHRIMP AND GRITS

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

\$11.00 per person

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

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

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

BREAKFAST

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



BUFFET

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

PALMETTO

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

COUNTRY BLISS

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

COSMOPOLITAN

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

LOWCOUNTRY CHARM

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

HEALTHY START

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

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

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

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

BEVERAGES and SWEET & SAVORY SNACKS



BEVERAGES

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

SWEET & SAVORY SNACKS

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

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

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

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FRANCIS MARION
HOTEL



BREAKS



TIME FOR A BREAK

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



MID-MORNING

BREAK I
Assorted Sodas
Bottled Waters
\$8.00 per person

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

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

ALL DAY PACKAGES

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

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

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

BREAKS

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

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

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

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

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

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

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

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

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



LUNCH



PLATED LUNCHEONS

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



SOUPS AND SALADS

Select One

FRANCIS MARION HOUSE SALAD

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

BIBB SALAD

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

SPINACH & ARUGULA SALAD

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

ROASTED TOMATO CREAM SOUP with Basil Oil

BUTTERNUT SQUASH & APPLE SOUP with Herb Crème

BLACK BEAN SOUP with Smoked Chili & Lime Crème Fraîche

SHE CRAB SOUP

DRESSINGS

Select Two

Aged Balsamic Vinaigrette

Honey Dijon Vinaigrette

Buttermilk Ranch

Creamy Blue Cheese

Red Wine & Herb Vinaigrette

Champagne Shallot Vinaigrette

Honey, Ginger, Sesame Dressing

Creamy Apple Cider & Herb

Classic Caesar

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

PLATED LUNCHEONS

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



SERVED ENTRÉES

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

BLACKENED CHICKEN

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

CHICKEN & PASTA

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

SEARED CHICKEN PANCETTA

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

STUFFED PORK LOIN

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

SHRIMP & GRITS

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

CHARLESTON CRAB CAKES

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

LOCAL GROUPEUR

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

WILD MUSHROOM RAVIOLI

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

VEGETABLE NAPOLEON

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

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

PLATED LUNCHEONS



DESSERT SELECTIONS

Choose one

LEMON BUTTERMILK CUSTARD
with Ginger Snap Cookie

KEY LIME PIE
with Whipped Cream Dollop

PECAN PIE
with Caramel & Chocolate Sauce

RED VELVET CAKE
with Whipped Cream Dollop

LEMON RASPBERRY CAKE
with Berry Coulis

CARROT CAKE
with Walnuts

ULTIMATE CHOCOLATE CAKE
with Berry Garnish

SEASONAL FRUIT PLATE
with Yogurt

NEW YORK STYLE CHEESECAKE
with Fruit Topping

LEMON BERRY MASCARPONE
with Raspberry Sauce

DARK CHOCOLATE CUP
Chocolate Mousse & Berries

DESSERT DUOS

add \$1 per person

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

DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

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

LIGHT LUNCHES

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



GRILLED CHICKEN CAESAR SALAD

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

or with Sautéed Shrimp
\$26.50 per person

GRILLED ATLANTIC SALMON SALAD

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

CHEF'S SALAD

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

SALAD TRIO

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

HEARTY SEASONAL SALADS

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

TURKEY SANDWICH

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

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

BOX LUNCHES

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



ITALIAN SANDWICH

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

\$20.00 per person

ROAST BEEF SANDWICH

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

\$20.00 per person

CHICKEN SALAD CROISSANT

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

\$20.00 per person

GRILLED CHICKEN SANDWICH

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

\$20.00 per person

TURKEY CLUB WRAP

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

\$20.00 per person

VEGETARIAN WRAP

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

\$19.00 per person

SALAD BOX

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

\$19.00 per person

*\$3 additional per box for more than 2 selections
*Gluten Free Breads Available for an additional \$1 per meal charge

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

BUFFET LUNCH

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



BUFFET

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

TASTE OF THE LOWCOUNTRY

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

THE ITALIAN BUFFET

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

THE DELICATESSEN

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

THE EXECUTIVE

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

BUFFET LUNCH

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



BUFFET

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

THE BUTCHER'S BLOCK

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

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

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

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

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

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

Assorted Kettle Potato & Terra Chips

Miniature Lady's Island Pecan Tarts & Key Lime Pies

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

SOUTH OF THE BORDER BUFFET

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

Roasted Corn & Black Bean Salad

Spicy Ground Beef with Tomatoes

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

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

Refried Beans & Mexican Rice

Sopapillas, Trés Leche Cake

\$33.00 per person

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

BUFFET LUNCH

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



BUFFET

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

CREATE YOUR OWN LUNCH BUFFET

Includes:

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

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

Dessert Display including Banana Pudding & Assorted Cakes & Pies.

ENTRÉE SELECTIONS

Pine Nut & Asiago Chicken Breast with Red Pepper Coulis

Southern Fried Chicken

Jamaican Jerk Chicken

Herbed Baked Chicken

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

Tuscan Pork Chops with Basil Roasted Tomatoes, Capers & Olives

Pulled Pork BBQ or Pulled Chicken BBQ with Soft Rolls

Sliced Pork Loin with Roasted Apples, Smoked Bacon & Leeks

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

Shrimp Scampi served with Fettuccine

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

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

Cornmeal Encrusted Catfish with Creole Sauce

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

PLEASE SELECT TWO SIDE ITEMS

Chive Mashed Potatoes

Parsley Butter Roasted Potatoes

Mashed Sweet Potatoes

Red Rice

Basmati Rice Pilaf

Hoppin' John

Pepperjack Cheese Grits

Lima Bean Succotash

Collard Greens

Green Beans with Toasted Almonds

Stewed Okra and Tomatoes

Vegetable Medley of Broccoli, Cauliflower & Carrots

Roasted Vegetables

Vegetable Couscous

Brussels Sprouts with Brown Butter

Two entrées - \$38.00 per person

Three entrées - \$43.00 per person

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



DINNER



PLATED DINNER

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



SOUPS AND SALADS

Select One

FRANCIS MARION HOUSE SALAD

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

BIBB SALAD

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

SPINACH & ARUGULA SALAD

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

ROASTED TOMATO CREAM SOUP with Basil Oil

BUTTERNUT SQUASH & APPLE SOUP with Herb Crème

BLACK BEAN SOUP with Smoked Chili & Lime Crème Fraîche

SHE CRAB SOUP

DRESSINGS

Select Two

Aged Balsamic Vinaigrette

Honey Dijon Vinaigrette

Buttermilk Ranch

Creamy Blue Cheese

Red Wine & Herb Vinaigrette

Champagne Shallot Vinaigrette

Honey, Ginger, Sesame Dressing

Creamy Apple Cider & Herb Vinaigrette

Classic Caesar

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

PLATED DINNER

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



SERVED ENTRÉES

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

BASIL PESTO CHICKEN

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

CRAB CAKE

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

PINE NUT & ASIAGO CRUSTED CHICKEN

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

HANGER STEAK

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

PORK TENDERLOIN

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

HORSERADISH CRUSTED SALMON

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

PETITE FILET

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

LOCAL GROUPEUR

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

BEEF SHORT RIBS

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

SWEET POTATO & RICOTTA GNOCCHI

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

GRILLED LAMB CHOPS

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

TOMATO PIE

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

*Gluten Free options available

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

DINNER

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



COMBINATION SERVED ENTRÉES

SEARED JUMBO CRAB CAKE AND PETITE FILET MIGNON

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

\$60.00 per person

SEARED SHRIMP AND PETITE FILET MIGNON

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

\$60.00 per person

SHRIMP AND GRITS WITH PETITE FILET MIGNON

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

\$60.00 per person

CHICKEN AND SHRIMP

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

\$53.00 per person

GROUPER & CRAB CAKE

Lemon Caper Cream Sauce, Mashed Potatoes and Grilled Asparagus

\$58.00 per person

*Gluten Free options available

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

DINNER



DESSERT SELECTIONS

LEMON BUTTERMILK CUSTARD with Ginger Snap Cookie

KEY LIME PIE with Whipped Cream Dollop

PECAN PIE with Caramel & Chocolate Sauce

RED VELVET CAKE with Whipped Cream Dollop

LEMON RASPBERRY CAKE with Berry Coulis

CARROT CAKE with Walnuts

ULTIMATE CHOCOLATE CAKE with Berry Garnish

SEASONAL FRUIT PLATE with Yogurt

NEW YORK STYLE CHEESECAKE with Fruit Topping

LEMON BERRY MASCARPONE with Raspberry Sauce

DESSERT DUOS

add \$1 per person

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

DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

*Gluten Free options available

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

BUFFET DINNER

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



BUFFET

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

CAROLINA SEAFOOD BUFFET

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

CARIBBEAN BUFFET

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

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

DINNER

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



BUFFET

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

CREATE YOUR OWN DINNER BUFFET

Includes:

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

ENTRÉE SELECTIONS

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

SIDE ITEMS

Select Three

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

Two Entrées - \$55.00 per person

Three Entrées - \$60.00 per person

Four Entrées - \$65.00 per person

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



HORS D'OEUVRES



HORS D'OEUVRES



COLD

ASSORTED FINGER SANDWICHES

Chef's Selection
\$250.00 per 100

SWEET & SALTY CAROLINA SNACK MIX

(minimum 5 pound order)
\$25.00 per pound

PIMENTO CHEESE CANAPÉS

\$255.00 per 100

HERBED BOURSIN CHEESE

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

PETITE ANTIPASTO SKEWER

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

ROASTED ZUCCHINI CANAPE

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

MINI FRESH VEGETABLE CRUDITE CUPS

with Red Pepper Hummus
\$255.00 per 100

CHICKEN SALAD

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

PEPPERED BEEF TENDERLOIN & YUKON GOLD CANAPE

with Horseradish Cream & Chive
\$300.00 per 100

LUMP CRAB SALAD

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

SEARED AHI

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

SMOKED SALMON

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

COLD SMOKED SALMON

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

JUMBO SHRIMP COCKTAIL

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

CHAMPAGNE PATE MOUSSE

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

CHOCOLATE DIPPED STRAWBERRIES

\$41.00 per dozen

ASSORTED PETIT FOURS OR

FRENCH PASTRIES

\$41.00 per dozen

Please order in quantities of 50, minimum of 50 pieces

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

HORS D'OEUVRES



HOT

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

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

PETITE TOMATO PIES
\$275.00 per 100

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

SPINACH & FETA SPANIKOPITA
\$265.00 per 100

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

CHICKEN OR BEEF EMPANADA
with Salsa
\$275.00 per 100

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

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

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

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

BBQ SHRIMP ON A GRIT CAKE
\$325.00 per 100

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

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

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

SCALLOPS WRAPPED IN BACON
\$325.00 per 100

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

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

BARBECUE MEATBALLS
\$265.00 per 100

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

PETITE PULLED PORK BBQ BISCUIT
\$300.00 per 100

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

Please order in quantities of 50, minimum of 50 pieces

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

DISPLAYS



CHARLESTON CRAB DIP

Chilled Crabmeat Dip with Toasted Pita Triangles

\$7.00 per person

SPINACH AND ARTICHOKE DIP

Chilled Dip served with Tri-Color Tortilla Chips & Crostini

\$6.00 per person

BAKED BRIE

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

\$80.00 each (Serves 35 People)

SUSHI AND SASHIMI

Assorted Sushi Served with Wasabi, Soy Sauce
& Pickled Ginger

\$16.00 per roll ~ 5 pieces per roll

Must guarantee total order four days prior to the event.

ANTIPASTO DISPLAY

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

Accompanied by Grilled Italian Bread & Olive Oil

\$11.00 per person

BREADS AND SPREADS DISPLAY

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

\$9.00 per person

DESSERT DISPLAY

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

Regular & Decaffeinated Coffee & Herbal Teas

Flavored Syrups & Whipped Cream

\$15.00 per person

FRESH FRUIT DISPLAY

Sliced Seasonal Fresh Fruit Display with Chocolate
Fondue & Yogurt Dip

\$7.50 per person

INTERNATIONAL CHEESE DISPLAY

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

\$9.50 per person

VEGETABLE CRUDITÉS

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

\$7.50 per person

GARDEN DISPLAY

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

\$9.00 per person

SMOKED SALMON

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

\$275.00 per display (Serves 20 People)

CHARCUTERIE DISPLAY

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

\$13.00 per person (minimum of 40 people)

*if below minimum \$17.00 per person

SMALL PLATE STATIONS

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



BEEF TENDERLOIN

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

PORK TENDERLOIN

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

SHRIMP SKEWERS

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

LAMB CHOPS

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

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

CARVING STATIONS

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



SLOW ROASTED STEAMSHIP ROUND

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

\$800.00 each

ROAST TOP ROUND OF BEEF

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

\$425.00 each

OVEN BAKED TURKEY

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

\$250.00 each

BASTED PIT HAM

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

\$240.00 each (Serves 50 People)

ROASTED PORK LOIN

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

\$250.00 each (Serves 30 People)

TENDERLOIN OF BEEF

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

\$400.00 each (Serves 25 People)

RACK OF LAMB

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

Yields seven Chops per Rack, six Rack Minimum

\$57.00 each

SEARED TUNA

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

\$475.00 each (Serves 30 People)

PRIME RIB

Served with Au Jus, Rosemary Horseradish Sauce, Assorted Rolls

\$280.00 (Serves 30 People)

ADD A SIDE ITEM TO YOUR CARVING STATION:

Garlic Mashed Potatoes with Cheese, Bacon & Sour Cream

\$4.50 per person

Seasonal Griddle Vegetable Platter

\$5.00 per person

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

ACTION STATIONS

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



CRAB CAKE STATION

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

MASHED POTATO BAR

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

CHICKEN & WAFFLES

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

CUBAN STATION

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

MACARONI AND CHEESE

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

SWEET POTATO BAR

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

SHRIMP AND GRITS

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

GOURMET PASTA

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

BRAISED SHORT RIBS

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

BANANAS FOSTER

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

SHORTCAKE STATION

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

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



BEVERAGE SERVICE



BEVERAGE SERVICE



PLAN I - CONSUMPTION BAR SERVICE

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

PLAN II - CASH BAR SERVICE

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

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

BEVERAGE SERVICE



PLAN III - GUEST PROVIDES LIQUOR, BEER & WINE

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

\$9.00 per Person for 2 Hours

\$4.00 per Person Each Additional Hour

\$6.00 per Bottle for Wine Service at tables

PLAN IV - GUEST PROVIDES BEER & WINE

Hotel Provides: Glassware, Ice, Sodas & Napkins

\$7.00 per Person for 2 Hours

\$3.00 per Person Each Additional Hour

\$6.00 per Bottle for Wine Service at tables

CORKAGE WINE SERVICE WITHOUT BAR

\$10.00++ per bottle

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

CORKAGE BAR GUIDELINES

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

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

BEVERAGE SERVICE



PLAN V - UNLIMITED BEVERAGE SERVICE

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

CALL LIQUOR

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

PREMIUM LIQUOR

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

TOP SHELF LIQUOR

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

BEER & WINE ONLY

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

HOSPITALITY SUITE SETUP

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

BARTENDER FEES

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

CASHIER FEES

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

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

BEVERAGE SERVICE



CALL LIQUOR

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

PREMIUM LIQUOR

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

TOP SHELF LIQUOR

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

DOMESTIC BEER

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

PREMIUM BEER

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

LOCAL BEERS

Westbrook, Holy City, Coast
Riverdog - Riverwalk Empire Pilsner

CHAMPAGNE

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

OTHER WHITES

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

ROSÉ

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

CHARDONNAY

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

PINOT NOIR

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

CABERNET SAUVIGNON

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

HOUSE WINE

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

MERLOT

Hayes, Napa Cellars - \$27

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



FACT SHEET

FOOD AND BEVERAGE

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

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

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

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

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

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

AUDIO VISUAL

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

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

SHIPPING

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

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

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



FACT SHEET

AMPLIFIED MUSIC

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

OFF-PROPERTY CATERING

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

DELIVERY SERVICES

Packet Distribution at the Front Desk ~ Generic..... No charge
 Packet Distribution at the Front Desk ~ Name Specific..... \$1.50 Each
 Outside Room Delivery \$1.50 per guest room
 Inside Room Delivery \$3.00 per guest room
 Pallet / 150 lb. Shipments.\$100.00 one time charge
 Pallets are broken down in the shipping area due to the service elevator size. Please discuss pallet shipment with catering manager.

MISCELLANEOUS CHARGES

Exhibit Tables..... \$40.00 daily per table
 Easels..... \$10.00 daily per easel
 Podiums \$20.00 daily each
 Copies 25¢ per side for black and white / 99¢ per side for color
 Lost Keys \$10.00 each
 "Dial 9" Access Line \$45.00 each
 Wired or Wireless High Speed Internet \$50.00 per connection
 Package pricing is available for 5 or more connections

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



FACT SHEET

MEETING SPACE HIGH SPEED INTERNET

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

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

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

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

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

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

Individual exhibitor internet orders must be wired connections.

Wired connections are recommended for streaming presentations.

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

PRICING PER ENTIRE GROUP USAGE PER DAY

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

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

COMMON TROUBLESHOOTING TIPS

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

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

Wireless adaptor/antennae on computer are turned on.

Set computer to automatically obtain IP address.

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

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