



*venues &
audio visual*

Oak Banquet Room

Daytime Rental \$250

Evening Rental \$400

- ~ accommodates 120 guests including a dance floor for plated dinner service*
 - ~ accommodates 150 guests without a dance floor for plated dinner service*
 - ~ accommodates 120 guests including a dance floor for in-room buffet service*
 - ~ accommodates 130 guests without a dance floor for in-room buffet service*
- *for groups over 110 guests additional chair rental may be required*

- ~ accommodates 50 guests classroom style (table rental required)*
- ~ accommodates 30 guests u-shape style*
- ~ accommodates 20 guests conference style*
- ~ accommodates 70 guests half-moon style*
- ~ Room Rental includes white or ivory 90x90 table linen .*

Grille 19

Rental \$250(evening only)

- ~ accommodates 50 guests for plated or buffet service*
- ~ideal for cocktail reception and/or buffet setup when using Oak Banquet Room*

Board Room

Rental \$125

- ~ Room Rental includes screen*

Bar Service Rental Fee-

Rental- \$100

Audio Visual & Add ons

- screen ~ \$20*
- LCD projector ~ \$50*
- wireless microphone ~ \$20*
- polycon phone ~ \$50*
- 50 pack linen napkins ~ \$20*

- speaker phone ~ \$15*
- flip chart with markers ~ \$25*
- dance floor ~ \$50*
- chavari chairs ~\$10 each*

All prices subject to applicable service charge and taxes. Prices subject to change.



*starters &
breaks*

Continental Breakfast

Assorted Muffins
Danish and Bagels
Orange Juice
Whole Fruit
Coffee
\$8.50 per person

Stuff and Run

French Toast Stuffed with Strawberries and Cream Cheese
Bacon and Sausage
Grits
Whole Fruit
Orange
Coffee
\$12.00 per person

Rise and Shine

Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes and Grits
Biscuits
Whole Fruit
Orange Juice
Coffee
\$12.50 per person

Omelet Station

Made to order:
Vegetable, Western or Mediterranean
Bacon and Sausage
Breakfast Potatoes
Whole Fruit
Orange Juice
Coffee
(add omelet station to any breakfast)
\$18.25 per person (includes chef fee)

All prices subject to applicable service charge and taxes. Prices subject to change.



Break 1

Cookies and Brownies

Coffee and Soda

\$5.00 per person

Break 2

Cookies and Trail Mix

Coffee and Soda

\$5.75 per person

Break 3

Cheese Platter

Assorted Crackers

Raw Vegetable Display with Ranch

Coffee and Soda

\$8.50 per person

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*plated
Lunch*

lighter fare

quiche (choose vegetable or lorraine), fruit, pasta salad, cookie, iced tea
\$8.50 per person

deli sandwich

choice of ham or turkey with cheese, tomato and lettuce on a Hoagie roll, potato chips, pickle, cookie, iced tea
\$9.95 per person

pulled pork sandwich

slow roasted pork coated with bbq sauce, cole slaw, potato chips, cookie, iced tea
\$9.95 per person

turkey club wrap

deli turkey, cheese, lettuce, tomato, bacon, ranch, potato chips, cookie, iced tea
\$11.50 per person

club sandwich

triple decker club, potato chips, pickle, cookie, iced tea
\$11.95 per person

grilled chicken sandwich

lettuce, tomato and provolone cheese, pasta salad, pickle, cookie, iced tea
\$12.25 per person

grilled chicken caesar salad

caesar salad, tomatoes, croutons, parmesan cheese, grilled chicken, cookie, iced tea
\$13.25 per person



buffets

Italian style

baked ziti
chicken and broccoli alfredo
meatballs with marinara
bruschetta
caesar salad
dessert choice
iced tea
\$19.95 per person

bbq dinner

pulled pork
chicken
macaroni and cheese
cole slaw
baked beans
rolls
dessert choice
iced tea
\$19.95 per person

southern style

fried chicken
baked chicken
macaroni and cheese
southern style green beans
garden salad
biscuits
dessert choice
iced tea
\$19.95 per person

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deli board

ham, turkey and chicken salad on assorted breads
cheese platter
accruements
pasta salad
potato chips
cookies and brownies
iced tea
\$14.95 per person

fajita buffet

seasoned ground beef and pulled chicken
peppers and onions
refried beans
spanish rice
accruements
dessert option
iced tea
\$16.95 per person

Brunch

chicken and waffles
scrambled eggs
bacon and sausage
breakfast potatoes
whole fruit
orange juice, coffee, and iced tea
\$15.95 per person

Comfort buffet

homestyle meatloaf
mashed potatoes
garlic green beans
honey biscuits
dessert choice
iced tea
\$16.95 per person

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traditional build your own buffet

choose one meat
additional chicken selection add \$2
additional beef or fish selection add \$3
base price will start at highest priced item
limit three meats

Level 1

fried or baked chicken
rosemary roasted chicken
chicken parmesan
beef or vegetable lasagna
sugar glazed ham

\$19.95 per person

Level 2

shaved roast beef, mushroom gravy
sesame encrusted salmon, lemon butter
baked cod, lemon butter
chicken cordon bleu

\$22.95 per person

Level 3

Prime rib, au jus, creamy horseradish

\$27.95 per person

All Levels Include:

one starch entrée accompaniment selection
one vegetable entrée accompaniment selection
garden salad and rolls
one dessert choice and iced tea

entrée accompaniments

garlic mashed potatoes
scaloped potatoes
herb roasted potatoes
green beans
rice pilaf
vegetable medley
macaroni and cheese

dessert

apple crisp
NY style cheesecake, raspberry sauce
peach cobbler
banana pudding
strawberry shortcake
three layer chocolate cake
*add vanilla ice cream to any dessert for an
additional .50

*add a coffee and hot tea station \$1.50 per person

minimum 25 guests required for in room private buffets

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reception items

Hors D'oeuvres

Passed

25 pieces to an order

Beef Sate with Peanut Sauce	\$65
Mini Crab Cake with Remoulade	\$85
Scallops wrapped with Bacon	\$95
Bruschetta	\$30
Shrimp wrapped with Bacon	\$50
Vegetable Spring Rolls with Chili Sauce	\$65
Pecan Glazed Chicken Tender Bites	\$25

Stationary

Chicken Wings (choice of sauce)	50 piece \$60 100 piece \$110
Chicken Salad Tarts	\$2.00 each
Beef Sliders with Cheddar	\$2.50 each
Pulled Pork Sliders with Cheddar	\$2.00 each
Shrimp Cocktail	50 piece \$80 100 piece \$150
Crudités Platter	\$2.25 per person
Cheese Display	\$3.95 per person
Cheese Platter	\$2.50 per person
Pecan Glazed Chicken Tenders	25 piece \$75 50 piece \$140
Fruit Display (availability based on season)	\$2.50 per person
Mini Quiche	50 piece \$40 100 piece \$75
Turkey and Swiss Pinwheels	\$2.50 per person
Meatballs in House BBQ Sauce	\$2.50 per person

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Hors D'oeuvres Reception

Option One (choose 2 hot/ 3 cold) \$14.00 per person

Option Two (choose 3 hot/ 4 cold) \$18.00 per person

Hot

Beef Sate with Peanut Sauce
Mini Crab Cake with Remoulade
Coconut Shrimp
Vegetable Spring Rolls
Pecan Glazed Chicken Tender Bites
Chicken Wings (choice of sauce)
Mini Quiche
Meatballs in Tomato Sauce
Chicken Fingers

Cold

Chicken Salad Tarts
Crudités Platter
Cheese Display
Seasonal Fruit Display
Turkey and Swiss Pinwheels

Sandwich and Dip Add ons

Beef sliders with cheddar \$2.50 per person
Pulled Pork sliders with cheddar and BBQ Sauce \$2.00 per person

Spinach and Artichoke Dip \$2.00 per person
Five Layer Mexican Dip \$2.00 per person
Baked Seafood Dip \$3.00 per person

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a la carte

Dinner

Choose three courses (i.e salad, entrée, dessert).
Pricing is based off of entrée level.

Salads

garden salad, cucumber, tomato, croutons, italian vinaigrette
romaine, tomato, black olives, parmesan cheese, croutons, ceasar dressing

entrees

Level 1

cheese ravioli, mushroom cream sauce
vegetable stir-fry, rice
mushroom risotto, parmigiano reggiano cream
\$19.95 per person

Level 2

rosemary roasted chicken, garlic mashed potatoes, green beans
stuffed chicken florentine, whipped potatoes, carrots
fried chicken, macaroni and cheese, southern style beans
baked white fish, lemon-butter sauce, capers, rice pilaf, green beans
\$21.95 per person

Level 3

roast beef, mushroom gravy, mashed potatoes, green beans
sesame crusted salmon, herb roasted potatoes, vegetable medley
low country boil, corn bread
\$24.95 per person

Level 4

prime rib, au jus, garlic mashed potatoes, green beans
\$29.95 per person

Level 5

6 oz. filet mignon, 4 oz. jumbo lump crab cake, peppercorn cream, garlic mashed potatoes, carrots
\$39.95 per person

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dessert

one dessert selection

apple crisp

NY style cheesecake, raspberry sauce

peach cobbler

banana pudding

pecan pie, vanilla ice cream

strawberry shortcake

three layer chocolate cake

***add vanilla ice cream to any dessert for an additional .50**

all a la carte selections include:

dinner rolls and butter

iced tea

optional add-on's include:

coffee and tea station \$1.50 per person

table side coffee and tea service \$2.50 per person

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*beverage
Service*

hosted bar

wine by the glass \$5.00

domestic beer bottle \$3.00

imported beer bottle \$4.00

draft beer pint \$3.00 (seasonal draft may be subject to a different price)

well mixed \$5.00

premium single shot mixed \$6.00-\$8.00

premium double shot mixed \$12.00

Sparkling Wine Toast- \$3.00 per person

subject to taxes and service charges

cash bar

prices same as hosted bar but individuals pay on own.

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