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***Create an Unforgettable Experience with MUSE***

***Host an Event at MUSE in Our Charming Setting:***

***Tucked away in a historic home in downtown Charleston is MUSE, a cozy restaurant and bar reminiscent of a Mediterranean villa with an eclectic mixture of architectural and design details. It is comprised of numerous rooms, which offer private settings for dining. Local fare is melded with the cuisines of Italy, Spain, France, and Greece, featuring delicious preparations of fresh fish & seafood, savory meats, homemade pasta and bread, and salads. The extensive wine list complements the experience and offers 100 selections by the glass and 400 selections by the bottle. The lively bar empties onto a terrace, offering outdoor cocktails or dining from the full menu.  MUSE is open daily for dinner from 5:00pm to 10:00pm and serves a Late Night Bar Menu until Midnight on Fridays & Saturdays.***

***MUSE is a perfect venue for many different types of private events during its regular business hours and is available during the day with advance booking. We offer standard group menus (please see below), or we can custom design menus for sit down full service or hors d’oeuvres and drink events. We also can offer our entire regular menu.***

***Highlights:***

* ***No Revenue Minimums Sunday through Thursday for Private Dining Space unless there is an entire buy-out of the second floor or the entire restaurant***
* ***No Room Fees charged for Private Dining Space Sunday through Thursday Evenings***
* ***Music can easily be arranged as an added element to any event. There is a baby grand piano on site***
* ***Electrical Outlets available for Presentations in all of the Private Rooms***
* ***Audio/Visual Equipment available***



***MUSE has numerous rooms, which offer special venues***

***for many different types of events***

* *Private rooms are available for numerous sized groups*
* *Reserve the entire 2nd floor to host a group up to 70 guests*
* *Reserve the entire 1st and 2nd floor to host a group up to 100 guests*
* *Enjoy the outside patio for a group of up to 25 guests*

***MUSE is a great venue for any of the following:***

***Rehearsal Dinners***

***Weddings***

***Corporate Dine Arounds***

***Seminars or Presentations***

***Corporate Meetings***

***Holiday Parties***

***Birthdays***

***Bridal luncheons or showers***

***Baby Showers***

***Bachelor/Bachelorette Parties***

***Bar mitzvahs or Bat mitzvahs***

***Graduation Parties***

***Special Brunches***

***Teas***

***Wine Tastings***

***Reunions***



***Host an Event in Your Private Home or a Private Venue:***

***We offer full service catering for any of your Special Events***

*We offer full sit down service, buffet style service, informal reception style service, and drop-off service*

*We can create custom designed menus or serve anything from our restaurant menu or our customize catering selections*

*We cater to groups of all sizes*

*We offer full bar service*

*We can Coordinate Rentals, Decorations, and Flowers*

*We are able to accommodate all dietary needs*

***About the Proprietor***

***Beth Anne Crane***

*Beth Anne Crane represents the fourth generation of restaurateurs in her family from Philadelphia. She opened Crane’s Tavern and Steakhouse with her father, Francis Crane on Hilton Head Island, SC in 1999. After attending graduate school at the University of Pennsylvania in Italian Studies in Florence, Italy she opened MUSE Restaurant and Wine Bar in 2007. She was inspired by the history and the culture of the Villa of Mysteries in Pompeii and decided to render a modern day version of the Villa atmosphere in a Charleston Single Home, melding the vibrant past to the present, where Mediterranean cuisine, wine, and art could intermingle and where every patron could discover his or her own Muse.*

***About our Chef***

***Joaquin Bustos***

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*Since joining the MUSE family, chef Joaquin Bustos has brought a fresh, simple and modern approach to the Muse menu. A mid west native, he brings with him over twenty years of cooking experience and travel that have developed his unique and diverse skill set.*

*After attending the Culinary Institute of America at Greystone in Napa Valley California, he held chef positions at nationally acclaimed restaurants including Lidia’s Italy in Kansas City, where he worked for world-renowned Italian chef Lidia Bastianich. Other restaurants include; Grand Street Café in Kansas City, Yia Yias’s in Memphis, Eau Bistro in St. Louis, Vin Rouge in Durham, and Al Di La in Charleston.*

*In 2001, Joaquin and Eau Bistro hosted a dinner at the James Beard House in New York City. The sold out dinner was a great success for both him and the restaurant as it received rave reviews.*

*While always progressive in his practice, he still draws from classic and traditional dishes. Taking a less is more approach to cooking allows him to focus on flavors and not fluff. While always experimenting with new ingredients, he would prefer to revisit the classics rather than chasing the next big thing.*

***SAMPLE PRIX-FIXE MENUS ~ DINNER***



***MENU I***

***STARTER***

***Bibb Lettuce Salad***

*Tossed With Goat Cheese, Candied Walnuts and a Sherry Vinaigrette*

***or***

***Baby Arugula Salad***

*Tossed with a Blood Orange Vinaigrette & Pistachios & served with Shaved Pecorino Cheese*

***or***

***Soup du Jour***

***ENTREE***

***Gnocchi***

*House Made Pasta Pillows tossed with Oyster Mushrooms in a Parmesan Broth with Truffle Oil*

*or*

***Local Shrimp***

*Seared & served with Tomatoes, Shallots, Garlic, & Basil over Mascarpone Polenta*

*or*

***Tagliatelle Bolognese***

*House Made Ribbon Pasta in a Traditional Veal, Pork, and Beef Ragu topped with Parmesan*

*or*

***Chef's Catch of the Day***

***DESSERT***

***Ricotta Cheesecake***

*In an Almond Crust topped with a Blueberry Coulis*

***or***

***Dark Chocolate Torte***

*With a Strawberry Rhubarb Sauce*

***$36 per Person (plus Tax and Gratuity)***

***With Two Glasses of Wine***

*Bidoli Pinot Grigio, 2015~ Matchbook Chardonnay, 2015*

*Cesari Pinot Noir, 2014 ~ Hyatt Cabernet Sauvignon, 2014*

***$49 per Person (Plus Tax and Gratuity***



***MENU 2***

***SALAD***

***Bibb Lettuce Salad***

*Tossed With Goat Cheese, Candied Walnuts and a Sherry Vinaigrette*

***or***

***Baby Arugula Salad***

*Tossed with a Blood Orange Vinaigrette & Pistachios and served with Shaved Pecorino Cheese*

***or***

***Soup du Jour***

***ENTREES***

***Local Shrimp***

*Seared & served with Chorizo, Tomatoes, Shallots, Garlic, & Basil over Mascarpone Polenta*

*or*

***Gnocchi***

*House Made Pasta Pillows tossed with Oyster Mushrooms in a Parmesan Broth with Truffle Oil*

*or*

***Chef's Catch of the Day***

*or*

***Veal Scaloppini***

*Sautéed in a White Wine Sauce with Oregano & Olives & served over Polenta*

***DESSERT***

***Ricotta Cheesecake***

*In an Almond Crust topped with a Blueberry Coulis*

***Or***

***Dark Chocolate Torte***

*With a Strawberry Rhubarb Sauce*

***$41 per Person (plus Tax and Gratuity)***

***With Two Glasses of Wine***

*Bidoli Pinot Grigio, 2015~ Matchbook Chardonnay, 2015*

*Cesari Pinot Noir, 2014 ~ Hyatt Cabernet Sauvignon, 2014*

***$55 per Person (Plus Tax and Gratuity***



***MENU 3***

***STARTER***

***Baby Arugula Salad***

*Tossed with a Blood Orange Vinaigrette & Pistachios & served with Shaved Pecorino Cheese*

*or*

***Roasted Beet Salad***

*With Mesclun Greens, Grilled Croutons & a Creamy Garlic Dressing*

*or*

***Soup du Jour***

***ENTREE***

***Gnocchi***

*House Made Pasta Pillows tossed with Oyster Mushrooms in a Parmesan Broth with Truffle Oil*

*or*

***Bouillabaisse***

*Stew of Shrimp, Scallops, Mussels & Fish tossed with Saffron, Garlic, Tomatoes & Wine over Orzo*

*or*

***Veal Scaloppini***

*Sautéed in a White Wine Sauce with Oregano & Olives & served over Polenta*

*or*

***Chef's Catch of the Day***

*or*

***Chef's Choice of Steak***

*Grilled & Served with Pommes Frites, Grilled French Beans & a Foie Gras Butter*

***DESSERT***

***Ricotta Cheesecake***

*In an Almond Crust topped with a Blueberry Coulis*

*or*

***Dark Chocolate Torte***

*with Strawberry Rhubarb Sauce*

***$46 per Person (Plus Tax and Gratuity)***

***With Two Glasses of Wine***

*Bidoli Pinot Grigio, 2015~ Matchbook Chardonnay, 2015*

*Cesari Pinot Noir, 2014 ~ Hyatt Cabernet Sauvignon, 2014*

***$59 per Person (Plus Tax and Gratuity)***

***CURRENT REGULAR MENU***

***SALADS & STARTERS***

*Soup du Jour 7*

*Bruschetta 8*

*Chef’s Cheese Plate 15*

*Baby Arugula Salad 11*

*Dressed with a Blood Orange Vinaigrette, served with Seared Manchego Cheese & Garnished with Pistachios*

*Bibb Lettuce Salad 9*

*Tossed With Goat Cheese, Toasted Almonds and a Sherry Vinaigrette*

*Heirloom Tomato Salad 14*

*With Buffalo Mozzarella and a Pickled Onion Vinaigrette*

*With Pickled Shrimp 18*

*Steamed Mussels 13*

*With White Wine & Calabrese Sofrito, Mint and Grilled Garlic Bread*

*Tuna Tartare 13*

*Served with Cucumbers, Preserved Lemon Tahini Dressing, Sesame Seeds, Basil, and Crostini*

*Grilled Calamari 12*

*Tossed with Olive Oil, Lemon, Espelette & Basil*

*Merguez Sausage 12*

*House Made Grilled Lamb Sausage Served with Red Peppers, Fennel, Radish, Tzatziki, Harrisa & Flat Bread*

*Grilled Duck Breast 12*

*Rubbed with Sumac & Served with Medjool Dates, Madeira Onions & Pomegranate Jus*

*Meze Platter 12*

*Hummus, Baba Ganoush, Cucumber, Feta & Pepperoncini served with Housemade Grilled FlatBread*

***ENTREES***

*Fettuccine Carbonara 18*

*Tossed with Pancetta, Peas, Roasted Garlic, Egg & Parmesan Cheese*

*Gnocchi 19*

*House Made Pasta Pillows tossed with Oyster Mushrooms in a Parmesan Broth with Truffle Oil*

*Add Grilled Chicken or Shrimp to Either Pasta Dish 4*

*Add a Fried Egg 2.50*

*Tagliatelle Bolognese 18*

*House Made Ribbon Pasta in a Traditional Veal, Pork and Beef Ragu topped with Parmesan*

*Local Shrimp 20*

*Seared & served over Mascarpone Polenta with Tomatoes, Chorizo, Capers & Peppers*

*Catch of the Day*

*A Fresh Selection prepared the Chef’s Way*

*Crispy Sea Bass 28*

*Whole Fish, deboned & flash fried, served over a Farro Verde with a Red Pepper & Fennel Relish with a Lemon Mosto Oil*

*Bouillabaisse 25*

*Stew of Shrimp, Scallops, Mussels & Fish tossed with Saffron, Garlic, Tomatoes & Wine over Orzo*

*Trout 23*

*Sauteed and served with a Potato and Leek Gratin and a Spring Onion Butter*

*Scallops 27*

*Served over a Brussel Sprout Risotto with a Calvados Butter*

*Chef's Choice of Steak*

*Grilled & Served with Confit Fingerling Potatoes, Grilled French Beans & Foie Gras Butter*

*Lamb Chops 26*

*Grilled and served with Sauteed Greens and Cannellini Beans and a Cherry Balsamic Demi*

*Veal Scaloppini 26*

*Sauteed in a White Wine Sauce with Garlic, Oregano, Shallots, Tomatoes & Picholine Olives over Polenta*

***SIDES 7***

*Vegetable du Jour ~ French Green Beans ~ Brussel Sprout Risotto*

*Mascarpone Polenta ~ Potato & Leek Gratin*

***DESSERTS***

***Roasted Pear Tart 8***

*With Lavender Whipped Cream*

***Boca Negra 8***

*Dark Chocolate Torte with a Strawberry Rhubarb Sauce*

***Tiramisu 8***

*Layers of Lady Fingers, Mascarpone , Cocoa, & Hazelnut*

*Salted Caramel Panna Cotta 7*

*With Candied Pancetta*

***Ricotta Cheesecake 8***

*In an Almond Crust topped with Preserved Walnuts*

***Cheese Plate 15***

*Served with Dried Fruit, Honey and Nuts*

**HORS D'OEUVRES**

***Assorted Bruschetta 2***

*Mushroom Mousse & Fig Jam*

*Eggplant Caponata & Feta*

*Tomato Marmalade and Arugula Pesto*

***Tuna Tartare on Crostini 2.50***

***Beef Carpaccio on Crostini. 2.50***

***Chicken Croquettes with Pomegranate Jus 2.50***

***Seared Duck Breast, Medjool Dates, & Caramelized Onion 2.50***

***Endive with Blue Cheese Mousse and Walnuts 2***

***Smoked Salmon Canapés with Dill Creme Fraiche 2.50***

***Grilled Shrimp with a Choice of Mint Aioli, Romesco or Citrus Marinade 2.50***

***Crab Cake with Lemon Aoili 3***

***Seared Manchego Cheese with Orange Slices 2***

***Chicken Liver Mousse on French Bread Crostini with Dried Cherries 2.50***

***Eggplant Involtini ~ Stuffed with Ricotta & Basil 2.50***

***Polenta Cake with Mascarpone Cheese & Sundried Tomato 2.50***

***Seared Scallop with Lavender Honey 3***

***Merguez Sausage on Flatbread with Tzatziki & Harrisa 2.50***

***Seafood Salad on Sliced Cucumber 3***

***Rosemary Pork Loin Sliders with Spiced Apple Chutney 2.50***

***We do custom pricing on the following***

*Entire Buffet Lunches and Dinners*

*Raw Bars*

*Pasta Stations*

*Carving Stations*

*Antipasto platters*

*Charcuterie, Fruit, & Cheese Platters*

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**82 Society Street ~ Charleston, SC 29401 ~ (843) 577-1102**

Reservation Confirmation

Credit Card Authorization for Deposit

Name on Card:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Credit Card Number:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Date of Reservation:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name of Party:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Number in Party:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Special Instructions:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\*Please send a photo copy of the front of the credit card with this form.

You can either fax this form to (843) 577-9475 or scan it and e-mail it back to Bethacrane@aol.com