



## Executive Menus

Created for groups of 25 people or less

### Breakfast

#### The Palmetto

Sliced Seasonal Fruits & Berries with a Honey Yogurt Dipping Sauce  
Gourmet Bagels with Cream Cheese & Fruit Preserves  
Freshly Baked Pastries, Muffins & Breakfast Breads

#### Choice of one of the following hot items

Breakfast Biscuit of Scrambled Eggs, Country Sausage & Cheese

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French Toast With Warm Maple Syrup & Berry Compote

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Breakfast Croissant of Scrambled Eggs, Virginia Ham & Cheddar Cheese

Assorted Fruit Juices

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee  
\$15

#### The Pinckney

Fresh Sliced Fruits & Berries with Honey Yogurt Dipping Sauce  
Gourmet Bagels & Toppings to Include Assorted Cream Cheeses & Fruit Preserves  
An Assortment of Juices to Include Orange, Cranberry, and Apple  
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee  
\$12

#### The Sumter

Freshly Baked Pastries, Croissants, and Breakfast Breads  
Seasonal Sliced Fruit and Berries  
Assorted Yogurts  
An Assortment of Juices to Include Orange, Cranberry, and Apple  
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee  
\$11

#### Add-On a Hot Breakfast Sandwich to Any Breakfast

*Select one:*

*Bacon, Egg and Cheese Biscuit*

*Sausage, Egg and Cheese on English Muffin*

*Egg and Cheese Biscuit*

*Chicken Biscuit*

\$3



### **Sweet Tooth**

Fresh Baked Cookies  
Sweet & Salty Snack Mix  
Bottled Water  
Freshly Brewed Regular & Decaffeinated Coffee  
\$12

### **Afternoon Energizer**

Assorted Nutri Grain Bars, Granola Bars & Power Bars  
Basket of Whole Fruit  
Traditional Hummus with Sliced Vegetables  
Sport Drinks & Bottled Waters  
\$12

### **Snack Time**

*~ Choice of Two ~*

Tortilla Chips with Salsa, Guacamole or Layered Bean Dip  
Warm Spinach and Artichoke Dip  
Traditional Hummus  
*All Dips Served With Housemade Pita Points*  
Assorted Sodas & Bottled Water  
\$10

## **All Day Corporate Refreshment Package**

### ***Continental Breakfast***

Freshly Baked Pastries, Croissants, and Breakfast Breads  
Seasonal Sliced Fruit  
Individual Yogurts with Granola  
Served With Fruit Preserves and Butter  
Assorted Fruit Juices  
Freshly Brewed Regular and Decaffeinated Coffee

### ***Mid Morning Refresh***

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Soft Drinks  
Bottled Water

### ***Afternoon Break***

Fresh Baked Cookies  
Basket of Whole Fruit & Granola Bars  
Assorted Soft Drinks  
Bottled Water  
Freshly Brewed Regular and Decaffeinated Coffee  
\$25



## A La Cart Break Selections or Additions

Fresh Fruit Kabobs with Chocolate Dipping Sauce  
\$36 per dozen

Gourmet Dessert Bars  
\$35 per dozen

Fresh Baked Cookies & Brownies  
\$35 per dozen

Jumbo Soft Pretzels with Mustard  
\$32 per dozen

Assorted Muffins  
\$30 per dozen

Flaky Croissants  
\$28 per dozen

Basket of Fresh Whole Fruit  
\$20 per dozen

Mixed Nuts  
\$18 per pound\*

Mini Pretzels  
\$10 per pound\*

Bagged Kettle Potato Chips  
\$3 each

Assorted Granola Bars  
\$2 each

Individual Yogurts  
\$2 each

*\*1 lb. will feed 15 guests*



CHARLESTON HARBOR  
RESORT & MARINA

## Housemade Dips

*Each Order Serves 20 People  
All Dips Include Appropriate Chips or Pita Points*

Chilled Crab Dip  
\$30

Fresh Guacamole  
\$22

Hummus  
*Choice of House, Pesto, or Sun dried Tomato*  
\$22

Layered Bean Dip  
\$18

Artichoke & Spinach  
\$18

Southern Salsas  
*Traditional and Black Bean & Corn*  
\$18



## Beverages

Freshly Brewed Regular and Decaffeinated Coffee  
\$42 per gallon

Iced Tea  
\$32 per gallon

Fresh Home-Style Lemonade  
\$28 per gallon

Hot Chocolate with Traditional Toppings: *Marshmallows, Peppermint Sticks, Whipped Cream*  
\$28

Regular and Sugar-Free Red Bull  
\$5

Assorted Sports Drinks  
\$5

Bottled Water  
\$3

Assorted Fruit Juices  
\$3

Assorted Soft Drinks  
\$ 2.50



## Plated Lunches

*Plated Lunches Include Choice of Housemade Soup or Salad, Entrée, Chef's Choice of Dessert, Fresh Rolls with Butter, and Fresh Brewed Iced Tea.*

### Choice of Salad Course

Chef Garden Green Salad

Caesar

Baby Spinach Salad with Feta, Roasted Peppers,  
Red Onion & Candied Pecans

Greek Salad with Red Wine Lemon Vinaigrette

OR

### Choice of Soup Course

Chilled Gazpacho

Shrimp Bisque

New England Clam Chowder

Roasted Corn Chowder

Country Chicken Noodle

Tomato Bisque

### Entrées

Choice Filet with Fried Leeks & Bordelaise Sauce

Truffled Potatoes & Seasonal Vegetable

\$35

Lowcountry Crab Cake Salad

Pan Seared Crab Cake over Fresh Greens

with Cherry Tomatoes, Candied Pecans, Blue Cheese Crumbles, Shaved Onions, and Hand-crafted Pecan Vinaigrette

\$22

Blackened Chicken and Citrus Shrimp

with a Tarragon Cream Sauce

Garlic Whipped Potatoes and Seasonal Vegetable

\$27

Mahi Mahi

Panko and Garlic Encrusted with a Horseradish Dijonnaise

Lowcountry Grit Cake & Seasonal Vegetable

\$27



Spinach Chicken Salad

Feta Cheese, Red Onion, Roasted Red Peppers, & Chopped Bacon  
with a Spiced Pecan Vinaigrette  
\$25

Pan Seared Chicken Finished with Roasted Red Pepper Cream Sauce  
Whipped Potatoes & Seasonal Vegetable  
\$25

Eggplant & Mozzarella Involtini  
House Marinara & Roasted Vegetable Orzo Pasta  
\$23

Basil Fettuccini  
with Goat Cheese Fondue & Grilled Vegetables  
\$23



## Lunch Buffets

*All Lunch Buffets are served with Fresh Brewed Iced Tea and Ice Water*

### **The Cookout**

Pasta Salad or Potato Salad  
Home Style Coleslaw  
Hamburgers and Hotdogs  
Appropriate Accompaniments  
Potato Chips  
Fresh Baked Cookies and Brownies  
\$25

### **The New York Deli**

Chef's Soup of the Day  
Garden Fresh Greens with  
Cucumber, Croutons, Tomatoes, Carrots, Cheese  
and Assorted Dressings  
Housemade Coleslaw  
Country Style Potato Salad  
Assorted Sliced Deli Meats and Cheeses  
Traditional Accompaniments to Include: Mayonnaise, Mustard, Lettuce, Tomato, Onion  
Fresh Gourmet Breads & Rolls  
Sliced Seasonal Fruit  
Assorted Cookies  
\$27



## Light Fare & Lunch To-Go

*All Boxed Lunches Can Be Served as a Plated Lunch.*

*All Boxed Lunches Include one side, Whole Fruit, Dessert, Soda or Bottled Water*

### **The Western**

Sliced Roast Beef, Smoked Gouda, Roasted Red Pepper Aioli  
on an Asiago Onion Kaiser Roll  
\$18

### **The Italian**

Sliced Proscuitto, Salami, and Provolone Cheese,  
Pepperoncini Aioli on Herbed Focaccia  
\$18

### **The Southern**

Crispy Fried Chicken, Crispy Romaine, Bacon, Onions, Shredded Cheddar,  
with Spicy Ranch Dressing on a Wrap  
\$16

### **The American**

Grilled Sliced Chicken Breast in a Spinach Wrap  
with Lettuce, Bacon, American Cheese & Cilantro Aioli  
\$16

### **The Eastern**

Sliced Turkey Breast with Lettuce, Tomato & Red Pepper Aioli  
on Herbed Focaccia  
\$14

### **The Garden**

Fresh Spinach, Roasted Red Peppers, Feta Cheese & Candied Pecans in a Tomato Wrap  
\$14

### **Cobb Salad**

Mixed Greens with Sliced Ham, Turkey, Shredded Cheeses, Tomato & Hard-Boiled Eggs  
*(no sides included with salads)*  
\$14

Please Select One Side:

*Pasta Salad*

*Potato Salad*

*Coleslaw*

*Kettle Potato Chips*



## Hors d'oeuvres

*Hors d'oeuvres are ordered in 50-Piece Increments*

### Cold Selections

Chilled Jumbo Shrimp Served with Lemon Wedges and Cocktail Sauce  
\$4 per piece

Peppered and Seared Angus Tenderloin with Three Onion Confit on Garlic Crouton  
\$3.50 per piece

Seared Five Spice Duck Breast with a Soy Wasabi Cream on Toast Point  
\$3.50 per piece

Crab Tostadas with Avocado Relish  
\$3.50 per piece

Seared Ahi Tuna Served on a Wonton Crisp with Asian Slaw  
\$3.50 per piece

Honey Chicken Salad on Endive  
\$3.50 per piece

Antipasto Skewer of Olives, Feta & Artichokes  
\$3 per piece

Grape Tomato, Fresh Basil, Mozzarella Skewer  
\$3 per piece

Oak Smoked Salmon over Chive Crème Fraiche on English Cucumber Crouton  
\$3 per piece

Blue Cheese Crostini with Grapes & Honey  
\$3 per piece

Fresh Bruschetta on Toasted French Bread  
\$3 per piece

*A service fee of \$50 may be incurred for passed hors d'oeuvres*



## **Hot Selections**

Carolina Crab Cakes with Creole Remoulade  
\$4 per piece

Coconut Shrimp with Curried Pineapple Chutney  
\$4 per piece

Seared Scallops Wrapped in Bacon with Citrus Spiked Mayonnaise  
\$3.50 per piece

Thai Spring Roll Served with a Sweet Chili Dipping Sauce  
\$3.50 per piece

Grilled Shrimp & Andouille Skewers  
\$3.50 per piece

Truffled Twice Baked Potatoes  
\$3.50 per piece

Chicken Sate with Peanut Dipping Sauce  
\$3.50 per piece

Conch Fritters with Mango Peppered Ginger Sauce  
\$3.50 per piece

Beef Empanadas  
\$3 per piece

Spanikopita with Traditional Tzatziki  
\$3 per piece

Southwestern Spring Rolls  
\$3 per piece

Spinach-Stuffed Mushroom Caps  
\$3 per piece

Chicken Potsticker  
\$3 per piece

Teriyaki Marinated Ham & Pineapple Skewer  
\$3



## **Plated Dinners**

*Plated Dinners Includes Choice of Soup or Salad, Entrée, Chef's Choice of Dessert, Fresh Rolls with Butter, and Freshly Brewed Iced Tea. Additional courses may be added. Check with you sales manager for options and pricing.*

### **Choice of Salad Course**

Chef Garden Green Salad

Caesar Salad

Baby Spinach Salad with Feta, Roasted Peppers,  
Red Onion & Candied Pecans

Greek Salad with Red Wine Lemon Vinaigrette

OR

### **Choice of Soup Course**

Chilled Gazpacho

Shrimp Bisque

New England Clam Chowder

Roasted Corn Chowder

Country Chicken Noodle

Tomato Bisque

### **Entrees**

Grilled Filet of Beef and Lowcountry Crab Cake  
with a Madeira Cream Sauce  
Roasted Potatoes & Chef's Seasonal Vegetable  
\$56

Grilled Beef Tenderloin with a Truffled Demi  
Garlic Whipped Potatoes & Grilled Asparagus  
\$50

Lowcountry Crab Cake with a Green Tabasco Cream  
Wild Rice & Chef's Seasonal Vegetable  
\$42



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Grilled Breast of Chicken & Shrimp Skewer  
with a Tarragon Cream  
Adluh Grit Cake & John's Island Collards  
\$42

Market Catch with Beurre Blanc  
Herb Garlic Grit Cake & Chef's Seasonal Vegetable  
\$40

Roast Pork Loin with a Raisin & Apple Relish  
Whipped Potatoes & Chef's Seasonal Vegetable  
\$38

Chicken Picatta in a White Wine Tomato Caper Sauce  
Roasted Vegetable Orzo Pasta  
\$35

Basil Fettuccini  
with Goat Cheese Fondue & Grilled Vegetables  
\$23

Eggplant & Mozzarella Involtini  
House Marinara & Vegetable Orzo Pasta  
\$23

**Chef's 5 Course Tasting Menu**  
Customized Based on Requests  
*Starting at \$75*  
*with Wine Pairing Starting at \$120*



### Champagne & Sparkling Wine

Veuve du Vernay, France	\$26
Villa Marra, Prosecco, Italy	\$38
Tattinger Brut, La Francaise	\$70
Moet & Chandon, White Star, France	\$80
Moet & Chandon, Brut Imperial Rose, France	\$100
Veuve Clicquot, Yellow Label, France	\$88
Moet & Chandon, Imperial Necture, France	\$90
Dom Perignon 1999	\$225

### White Wines

Coastal Vines Chardonnay, CA	\$26
Hess Select Chardonnay, California	\$38
J Lohr Chardonnay, Arroyo Seco, CA	\$40
Seaglass Reisling, California	\$28
Crane Lake Sauvignon Blanc	\$26
Geyser Peak Sauvignon Blanc	\$32
Coastal Vines Pinot Grigio, CA	\$26
Santa Margherita, Pinot Grigio, Italy	\$50
Caymus Conundrum, White Blend, CA	\$50

### Red Wines

Coastal Vines Merlot, California	\$26
Red Rock Merlot, California	\$30
Coastal Vines Cabernet Sauvignon ,CA	\$26
Aquinas Cabernet Sauvignon, Napa	\$35
Coastal Vines Pinot Noir, CA	\$26
Cycles Gladiator Pinot Noir, Central Coast	\$32
Rodney Strong Pinot Noir, Russian River	\$37
Kaiken Malbec, Mendoza, Argentina	\$37
Klinker Brick, Old Vine Zinfandel, Lodi	\$40
St. Francis RED, Sonoma, CA	\$37
Layercake Shiraz	\$40



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## Bar Service

### Consumption Bar

#### Liquor

##### **Top-Shelf - \$8**

Mt. Gay, Makers Mark, JW Black, Kettle One, Hendricks Gin, Crown Royal

##### **Premium - \$7**

Captain Morgan, Jack Daniels, Dewar's, Sweet Tea Vodka, Stolli, Tanqueray, Seagram VO

##### **Standard - \$6**

Bacardi, Jim Beam, Scoresby, Smirnoff, Gordon's, Sweet Tea Vodka, Seagram 7

#### Beer

##### **Domestic - \$4**

Budweiser, Bud Light, Coors Light, Miller Light, Yuengling

##### **Microbrew/Import - \$5**

Corona, Amstel Light, Heineken, Beck's NA, Sam Adam's Boston Lager, Michelob Ultra

#### Wine

##### **House Wine - \$7 per glass, \$26 per bottle**

Coastal Vines Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir, Merlot, & Cabernet

*A charge of \$80.00 per bartender will be charged for the first 2 hours of a **hosted** bar with an additional \$20.00 per bartender for each hour thereafter.*

*We require one bartender per 70 guests.*

*All **cash** bars will incur a bartender fee of \$100.00 per bartender with an additional \$30.00 per bartender for each hour thereafter.*

*We require one bartender per 50 guests*

*There is a 2 hour minimum for all bars.*



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## Hosted Bar

*Per-person pricing*

*All bars include house wines, domestic & import beers, sodas & mixers*

### Top-Shelf Bar

1<sup>st</sup> Two Hours. . . \$34    Each Additional Hour. . . \$12

### Premium Bar

1<sup>st</sup> Two Hours. . . \$27    Each Additional Hour. . . \$10

### Standard Bar

1<sup>st</sup> Two Hours. . . \$21    Each Additional Hour. . . \$6

### House Wine, Domestic & Import Beer

1<sup>st</sup> Two Hours. . . \$18    Each Additional Hour. . . \$5

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