



All Day Packages

Corporate Refreshment Package

Continental Breakfast

Freshly Baked Pastries, Croissants, and Breakfast Breads
Served With Fruit Preserves and Butter
Seasonal Sliced Fruit
Individual Yogurts with Granola
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 and Granola Bars
Assorted Soft Drinks
Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
\$25

Executive Refreshment Package

Continental Breakfast

Seasonal Sliced Fruit
Build-Your-Own Parfait Bar
Canadian Bacon Eggs Benedict
Assorted Fruit Juices
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee

Mid Morning Refresh

Assorted Granola Bars and Nutri-Grain Bars
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks
Bottled Water



Afternoon Break

Chef's Lowcountry Peanut Brittle
Fresh Baked Shortbread Cookies
Assorted Soft Drinks and Bottled Water
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
\$36

The Complete Meeting Package

Continental Breakfast

Freshly Baked Pastries, Croissants, and Breakfast Breads
Seasonal Sliced Fruits and Berries with Honey Yogurt Dipping Sauce
Individual Yogurts with Granola
Served With Fruit Preserves and Butter
Assorted Fruit Juices
Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee

Mid Morning Refresh

Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks
Bottled Water

Lunch Buffet on the Terrace

Choice of: The NY Deli, The Orleans, The Cookout, or The Tuscan Buffet

Afternoon Break

Fresh Baked Cookies and Brownies
Basket of Whole Fruit
Assorted Soft Drinks
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Hot Teas
\$60



Breaks

Charleston Favorites

Chef's Lowcountry Peanut Brittle
Fresh Baked Shortbread Cookies and Lemon Bars
Boiled Peanuts
Sweet Iced Tea and Bottled Water
\$15

Sweet Tooth

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

Afternoon Energizer

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

Snack Time

~ Choice of Two ~
Tortilla Chips with either: Salsa, Guacamole, or Layered Bean Dip
Warm Spinach and Artichoke Dip
Traditional Hummus
All Dips Served With Housemade Pita Points
Assorted Soft Drinks and Bottled Water
\$10

The Ballpark

Buttered Popcorn
New York Style Pretzels and Mustard
Cracker Jacks
Assorted Soft Drinks and Bottled Water
\$15

Fit Break

Infuse your break with fitness,
increase circulation and energize your team with stretches designed
to relieve stiff muscles and tired minds.
\$25



À La Carte 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*



Housemade Dips

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

Chilled Crab Dip
\$40

Fresh Guacamole
\$22

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

Artichoke and Spinach
\$20

Layered Bean Dip
\$18

Southern Salsas
Traditional and Black Bean and 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's Garden Green Salad

Caesar

Baby Spinach Salad with Feta, Roasted Peppers,
Red Onion and 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 Bordelaise Sauce

Truffled Potatoes and Seasonal Vegetable

\$35

Lowcountry Crab Cake Salad

Pan Seared Crab Cake over Mesclun 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 and Seasonal Vegetable

\$27



Marinated London Broil
with a Mushroom Demi
Chef's Potatoes and Seasonal Vegetable
\$27

Spinach Chicken Salad
Feta Cheese, Red Onion, Roasted Red Peppers, and Chopped Bacon
with a Spiced Pecan Vinaigrette
\$25

Pan Seared Chicken
Finished with Fire Roasted Red Peppers
Whipped Potatoes & Seasonal Vegetable
\$25

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

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



Lunch Buffets

All Lunch Buffets are Served with Fresh Brewed Iced Tea and Ice Water.

South of the Border

Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Roasted Corn and Black Bean Salad with a Cilantro Vinaigrette
Chicken and Beef Fajitas with Peppers and Onions
Refried Beans
Mexican Rice
Housemade Salsa, Guacamole and Chips
Warm Tortillas
Served with Traditional Accompaniments
Key Lime Pie
\$28

The Cookout

Pasta or Potato Salad
Home Style Coleslaw
Hamburgers and Hotdogs
Traditional Chili
Appropriate Accompaniments
Potato Chips
Fresh Baked Cookies and Brownies
\$25
Optional Chef-attended grilling station \$100

The Tailgate

The Cookout Buffet plus...
Wings, BBQ Sliders
All served on paper products in your team colors!
\$35

The Tuscan

Garden Fresh Greens with Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Tomato, Red Onion and Cucumber Salad in a Vinaigrette
Green Bean Almandine
Grilled Chicken with Wilted Spinach and Tomato Pomodoro
Cheese Tortellini with a Red Pepper Cream
Grilled Vegetable Display
Fresh Baked Rolls and Butter
Housemade Cheesecake with Chocolate Drizzle
\$29



The Orleans

Spicy Coleslaw
Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings
Shrimp Jambalaya
Cajun Fried Chicken
Local Sautéed Vegetables
Cheddar Jalapeño Cornbread
Bourbon Pecan Pie
\$29

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 and Rolls
Sliced Seasonal Fruit
Assorted Cookies
\$27

The Cafe

Garden Fresh Greens with
Cucumber, Croutons, Tomatoes, Carrots, Cheese
and Assorted Dressings

Choose Two Soups:
Shrimp Bisque with Fresh Chive Cream
Cream of Broccoli
New England Clam Chowder
Southern Style Minestrone
Tomato Basil Bisque

Baked Potato Bar
with Bacon, Sour Cream, Shredded cheese, Steamed Broccoli, and Scallion Toppings
Fresh Baked Rolls and Butter
Gourmet Dessert Bars
\$24



Light Fare and Lunch To-Go

All Boxed Lunches Can Be Served as a Plated Lunch.

All Boxed Lunches Include a Choice of One Side, Whole Fruit, Dessert, Soft Drinks 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 and Cilantro Aioli

\$16

The Eastern

Sliced Turkey Breast with Lettuce, Tomato and Red Pepper Aioli
on Herbed Focaccia

\$14

The Garden

Fresh Spinach, Roasted Red Peppers, Feta Cheese and Candied Pecans in a Tomato Wrap

\$14

Cobb Salad

Mixed Greens with Sliced Ham, Turkey, Shredded Cheeses, Tomato and Hard-Boiled Eggs
(no sides included with salads)

\$14

Please Select One Side:

Pasta Salad

Potato Salad

Coleslaw

Kettle Potato Chips