



FURMAN
• CATERING •

WELCOME TO BON APPETIT MANAGEMENT COMPANY

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and the environment.

Our kitchen principles

- Hamburgers are made with fresh ground beef from cows raised on vegetarian feed and never given antibiotics or hormones
- Turkey breast and chicken are raised without antibiotics as a routine feed additive
- We use locally grown and organic produce whenever possible
- All seafood purchases, wild and farmed, follow the sustainability guidelines of the Monterey bay aquarium's seafood watch program

For more information about the healthy foods that we serve, visit our website at www.bamco.com

Bon Appetit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentations and professional hands on service.

Bon Appetit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menus are the most requested items to guide your planning but we will gladly assist you in selection items and developing custom menus for your event. Please allow at least two weeks for customized menus.

Menu pricing

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any paper products, linen, rental items or service labor over and beyond our usual service levels.

Placing your order

We ask that all catering requests be placed at least seven business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Last minute requests may be subject to additional charges and/or limited menu offering.

Ordering

Ordering for any catered event is easy.

You may place your order directly with the catering coordinator by calling the office at 864-294-3212 or emailing us at catering@furman.edu. After receipt of your order, a catering event confirmation email will be sent back to you.

Guarantees and cancellations

Final guest count guarantees must be received at least five business days prior to the event. Billing of all food, taxes and equipment rental (if applicable) will be based on the guarantee or the actual number of guests served, whichever is greater. In the event that a guarantee is not received within the time requested, the billing will be based on the original guest count recorded on the catering event order. We require that all cancellations be made within a reasonable amount of time and no later than 72 hours prior to the scheduled event. A minimum of 50% service charge will be assessed if a cancellation is made within 72 hours of the scheduled event.

Miscellaneous fees

Additional charges may be necessary for any rental items or service labor over and beyond our usual staffing levels and equipment par levels. When incurred, such miscellaneous fees will be charged to the invoice.

We offer three levels of service to meet your needs.

Good

Good service option includes all disposable ware needed for your event. Drop off service is available from the hours of 8:00am-5:30pm. Drop offs will be delivered no later than 15 minutes before your requested start time.

Better

This service includes tabletop linens for the food table and disposable service ware for your event. Orders will be dropped off and picked up at the times indicated on your catering event order. Drop off service is available from the hours of 8:00am-7:30pm. Orders will be dropped off and picked up at the times indicated on your catering event order. No servers will be present.

Best

The best level offers table service that is available for formal sit down luncheons, receptions and dinners. Service includes complete setup and teardown of your event. China, glassware, silver, table linens and cloth napkins are included at \$4.99 per guest. Be aware that some venues require the best style of service. Additional rental fees may be applied if exceeding house equipment inventory. One server per 20 guests is standard. If more servers are needed, they will be billed at \$25.00 per hour with a four hour minimum.

BREAKFAST FARE

Our breakfast fare menus are all presented as a buffet with our better style service and eco-friendly disposables. Breakfast fare includes regular and decaffeinated coffee as well as an assortment of select teas served with hot water. For a more formal breakfast meeting, we suggest the addition of our best style of service (fees apply). If a customized breakfast is desired, an appropriate menu can be written to fit your needs. Prices are based on a minimum of 15 guest.

Falls

\$10.99 per guest

Fresh fruit platter

Your choice of three of the following:

Muffins

Danish assortment

Bagels with jam, butter and cream cheese assortment to include plain, honey almond, and herb

Assorted scones

Sliced breakfast bread

Mini croissants with local jam and whipped butter

Cinnamon coffee cake squares

Reedy

\$11.49 per guest

Your choice of bacon, sausage or ham served with cheese and egg on a biscuit, croissant or wrap. Egg whites available upon request.

Breakfast potatoes

Fresh seasonal fruit salad

Liberty

\$11.99 per guest

This breakfast option includes small bites of the following:

Assorted petite quiche

Breakfast finger sandwiches with honey whipped cream cheese

House made granola bars bites

Platter of fresh pineapple slices, grape bundles and strawberries

Roper

\$11.49 per guest

Our protein packed breakfast includes:

Hard boiled eggs halves

Trio of cheeses

Fresh grape bundles and strawberries

Reduced fat free muffins

Cleveland

\$10.99 per guest

Assorted petit scones

Banana walnut bread finger sandwich with honey whipped cream cheese

Layered yogurt and berry trifle with oat bran granola crumble

Drive

\$14.99 per guest

Scrambled eggs

Your choice of meat: applewood smoked bacon, breakfast sausage links, or honey ham slices

Chef choice of breakfast potatoes or local yellow stone ground grits

Assorted pastry basket or biscuits with butter and jam

Blue Ridge

\$16.49 per guest

Your choice of one: charred tomato egg strata, vegetable quiche, or mushroom and spinach frittata

Breakfast potatoes or local yellow stone ground grits

French toast or pancakes both served with whipped butter and warm syrup

Applewood smoked bacon or breakfast sausage link

Fresh seasonal fruit salad

Sassafras brunch

\$16.99 per guest

Baby greens with cherry tomato, cucumbers, and carrots tossed with a citrus vinaigrette

Freshly baked quiche Lorraine and garden vegetable quiche

Honey ham slices

Croissants and pain au chocolat with local jams and whipped butter

Fresh seasonal fruit salad

Appalachian brunch

\$18.99 per guest

Mixed green salad with fresh strawberries, glazed nuts, goat cheese, and orange segments served with a champagne vinaigrette

Applewood smokes bacon strata or tomato and cheddar strata

Smoked salmon tray, brown sugar maple ham, or chicken and sage sausage

Potatoes O'Brien

Coffee cake squares and turtle brownie bites

Breakfast frittata and strata

Pan serves 20 to 25 guest

Ham and potato frittata \$75.00

Cheddar and mushroom wheat strata \$75.00

BEVERAGES

Regular coffee	gallon \$19.49
	carafe \$10.99
Decaffeinated coffee	gallon \$19.49
	carafe \$10.99
Hot tea	gallon \$19.49
	carafe \$10.49
Hot chocolate	gallon \$20.99
	package \$1.99
Local hot apple cider (seasonal)	gallon \$21.99
Fresh fruit juice	gallon \$19.99
Iced tea	gallon \$16.99
Lemonade	gallon \$16.99
Fruit punch	gallon \$16.99
Peach blossom punch	gallon \$22.99
Iced water	gallon \$6.99
Fruit infused water	gallon \$9.49
Small bottled water	each \$1.99
Bottled water	each \$2.79
Canned soda	each \$2.79

LUNCH TIME WRAPS

Our lunch time wrap menus require a minimum of 5 guests per sandwich type. Menus can be presented as a boxed lunch, buffet or a pre-set cold plate. Pre-set china lunches require the addition of china and attendant charges. Prices shown are per guest and includes potato chips, chef's choice of seasonal side salad, a fresh baker's dessert selection, iced tea and iced water.

Chicken Caesar wrap – grilled chicken, crisp romaine lettuce and parmesan cheese stuffed in a sundried tomato tortilla served with a side Caesar dressing
\$13.49 per guest

Chicken cobb wrap – diced chicken, bacon crumbles, diced tomato, blue cheese, cheddar cheese and an avocado spread in a flour tortilla \$13.49 per guest

Turkey, bacon, cheddar ranch wrap - house roasted turkey breast, crisp bacon, and shredded cheddar cheese all in a flour tortilla with a side house made ranch dressing
\$13.49 per guest

Roasted turkey breast wrap – our shaved house roasted turkey breast tossed with spinach, blue cheese, dried cranberries, and green onions with a honey rosemary aioli in a spinach tortilla \$13.49 per guest

Southwestern grilled steak wrap – grilled steak, lettuce, tomato, pepper jack cheese, black bean and corn salsa and chipotle ranch in a flour tortilla \$13.99 per guest

Bacon, lettuce and tomato wrap – crisp applewood smoked bacon with lettuce, tomato and smoked gouda served with herbed mayonnaise in a wheat tortilla
\$13.49 per guest

Antipasto wrap – salami, pepperoni, ham, fresh mozzarella, banana peppers, sliced tomato, local artisan lettuce with red wine vinaigrette in a spinach wrap
\$13.99 per guest

Blackened shrimp wrap – blackened shrimp, local artisan lettuce, and creole roasted corn salsa with Cajun mayonnaise in a flour tortilla \$14.49 per guest

Red pepper hummus wrap – tabbouleh salad, and local artisan lettuce in a wheat tortilla \$12.99 per guest

Black-eyed pea salad wrap – black-eyed peas, corn, diced tomato, green chili, diced red pepper, onion, and fresh spinach in a spinach tortilla \$12.99 per guest

Portobello mushroom and red pepper wrap – marinated and grilled portobello mushrooms, roasted red peppers, house-made hummus, and local artisan lettuce in a sundried tomato tortilla \$12.99 per guest

LUNCH TIME SANDWICHES

Our lunch time sandwich menus require a minimum of 5 guests per sandwich type. Menus can be presented as a boxed lunch, buffet or a pre-set cold plate. Pre-set china lunches require the addition of china and attendant charges. Prices shown are per guest and includes potato chips, chef's choice of seasonal side salad, the fresh baker's dessert selection, iced tea and iced water.

Rosemary walnut chicken salad – roasted chicken breast combined with green apples, red grapes, and toasted walnuts in a rosemary aioli served with leaf lettuce \$13.99 per guest

Tuscan chicken – garlic roasted chicken breast, sliced and served with pesto mayonnaise, roasted red peppers, leaf lettuce, and provolone cheese \$13.99 per guest

Chicken caprese – herb marinated grilled chicken breast, sliced and served with fresh mozzarella, tomatoes, artisan lettuce, balsamic reduction and roasted garlic aioli \$13.99 per guest

Turkey Cobb – house roasted turkey with crisp bacon, cheddar cheese, avocado spread, leaf lettuce, tomatoes, and a blue cheese \$13.99 per guest

Spicy turkey – jalapeno relish and house roasted turkey breast served with whole grain mustard, pepper jack cheese, lettuce and tomatoes \$13.99 per guest

Tuna salad with cucumber slices, lettuce, tomatoes, and wasabi mayonnaise \$13.99 per guest

Goucho steak – marinated grilled steak with smoked gouda, artisan lettuce, roasted sweet red peppers, and chimichurri \$13.99 per guest

Peppered roast beef – house roasted peppered beef and provolone with parmesan mayonnaise, leaf lettuce, and tomatoes \$14.49 per guest

Smoked bbq brisket – house smoked brisket with sharp cheddar, caramelized onions, lettuce and honey chipotle bbq sauce \$14.49 per guest

Honey ham and brie – thinly sliced honey ham with brie cheese, house made honey mustard, lettuce and tomatoes \$13.99 per guest

Upstate BLT – crisp bacon, pimento cheese, artisan lettuce, and tomatoes \$13.99 per guest

Classic Italian – ham, salami, and pepperoni served with provolone cheese, Italian herbs aioli, lettuce, and tomatoes \$13.99 per guest

Grilled vegetable and hummus – grilled zucchini and yellow squash, mushroom, and onions served with hummus, lettuce and tomatoes \$13.49 per guest

Portobello rustic – balsamic grilled portobello mushroom with fresh spinach, fresh mozzarella, basil chiffonade, and tomatoes \$13.49 per guest

Caprese – fresh mozzarella and tomatoes with pesto spread and balsamic reduction \$13.49 per guest

EXECUTIVE LUNCH

Our executive lunch is better buffet style and eco-friendly disposables served with a sandwich from our lunch time sandwich selection. Each is served with a hearty side portion of our signature spinach salad with dried cranberries, mandarin oranges, toasted walnuts, honey balsamic vinaigrette, chef's soup du jour and bakers dessert bar selection (pricing is based on a minimum of 4 guests per sandwich type) \$16.99 per guest

Lunch time salad

Our lunch time salad menus require a minimum of 5 guests per salad type. Menus can be presented as a boxed lunch, buffet or a pre-set cold plate. Pre-set lunches require the addition of china and attendant charges. Prices shown is per guest and include dinner rolls and butter, a fresh baker's dessert selection, iced tea and iced water.

Caesar salad – fresh cut romaine lettuce topped parmesan cheese, house made croutons and Caesar dressing (add grilled chicken breast \$13.99 blackened shrimp \$15.49, or grilled portobello mushrooms \$13.99)

Apple, walnut and pear salad – local artisan greens sliced apples and pears, dried cranberries, toasted walnuts, red onions, goat cheese with vanilla bean vinaigrette topped with herb marinated chicken breast \$14.49 per guest

Pecan and strawberry field salad – grilled chicken breast, glazed pecans, strawberries, gorgonzola crumbles on a bed of local artisan lettuce served with a champagne vinaigrette \$14.49 per guest

Chicken club salad – romaine and leaf lettuce with herb grilled chicken breast, vine ripened tomatoes, applewood smoked bacon, hard boiled eggs, diced cucumbers, sharp cheddar cheese, and green goddess dressing \$14.49 per guest

Turkey cobb salad – romaine lettuce, house roasted turkey, hard boiled eggs, bacon, tomatoes, avocados, red onions, black olives, house made croutons and lemon herb vinaigrette or bleu cheese dressing \$14.49 per guest

Asian almond chicken salad – baby spinach, carrots, red cabbage, zucchini, Asian grilled chicken breast, orange slices, crispy wonton and toasted almonds served with sesame citrus vinaigrette \$14.49 per guest

Southwest chicken salad – chipotle chicken, roasted corn, black beans, diced tomatoes, fried onions, romaine lettuce and southwestern ranch \$14.49 per guest

Steakhouse salad – blackened steak served with crisp romaine salad greens and topped with tomatoes, bleu cheese, crumbled bacon, red onions, and house made croutons and red wine vinaigrette \$15.99 per guest

Fried green tomato salad – local cornmeal breaded green tomatoes, carrots, applewood smoked bacon, cucumber, radish, arugula, local artisan lettuce and a buttermilk dressing \$15.99 per guest

Mediterranean roasted vegetable quinoa salad – roasted seasonal vegetables, red quinoa, black olives, cucumber and diced tomato with a pesto vinaigrette and mixed greens \$14.49 per guest

Basil mozzarella penne pasta salad – penne pasta, basil, spinach, tomato, fresh mozzarella, parmesan cheese and pesto vinaigrette with local artisan greens \$14.49 per guest

Peach and cream salad (seasonal) – Carolina peaches, fresh orange, honey roasted sunflower seeds, local artisan lettuce and vanilla cream vinaigrette \$14.49 per guest

Chickpea salad - lightly salted chickpeas, fresh tomato, red onion, bell pepper, parsley, roasted garlic, lemon juice, extra virgin olive oil, and romaine. \$14.49 per guest

BOARDROOM LUNCHESES

Our boardroom lunches are served ambient better buffet style with eco-friendly disposables, perfect for the working lunch. The focus of these buffets are to deliver easy to eat healthy options. Price shown is per guest and is served with iced tea and fruit infused water. Boardroom lunches require a 15 person minimum. Buffets with more than 30 guests will require a server. Two hours of service are provided for your buffet.

For a more formal meeting, we suggest the addition of our best style of service (fees apply).

Grilled chicken breast with goat cheese and roasted red peppers, Italian tortellini salad, artisan blend salad with cucumber, tomato and house vinaigrette, dinner rolls with butter, flatbread and assorted dessert bars \$16.99 per guest

Chicken breast with sundried tomato pesto, topped with black and green olives, roasted red peppers and fresh basil, Mediterranean salad with kale, garbanzo beans, tomatoes, chives, and parsley dressed with lemon and olive oil, Israeli couscous salad, dinner rolls with butter, flatbread and assorted dessert bars \$16.99 per guest

Southwest spiced rubbed chicken breast with green grapes, scallion and mint salsa, black bean, lentils and garbanzo beans with grape tomatoes, julienne bell peppers tossed in a cilantro chili lime dressing, mixed greens with tomatoes, cucumbers, house vinaigrette, dinner rolls with butter and assorted dessert bars \$16.99 per guest

Salmon filet with citrus dill mayo on a bed of greens, orzo pasta salad with grilled eggplant, charred red onions, cherry tomatoes and fresh herbs, mixed greens with cucumbers, tomatoes and house vinaigrette, dinner rolls with butter and assorted dessert bars \$16.99 per guest

Chimichurri marinated flank steak with roasted red pepper mayo, potato salad with green beans, red and yellow peppers tossed with honey mustard vinaigrette, mixed greens salad with cucumbers, tomatoes and house vinaigrette, dinner rolls with butter and assorted dessert bars \$16.99 per guest

Ginger and soy marinated grilled tofu served on a bed of vegetables, Napa cabbage slaw with sesame peanut dressing, wild rice salad, dinner rolls with butter and assorted dessert bars \$16.99 per guest

BOUNTIFUL BUFFETS

The following bountiful buffets have been created with distinctive themes for your event planning convenience. Served as our better buffet style of service with eco-friendly disposables. For a more formal meeting, we suggest the addition of our best style of service (fees apply). Minimum guest count of 20.

Butcher block – deli sliced roast beef, ham, turkey, Swiss and provolone cheese, grilled portobello, served with lettuce, tomatoes, onions, pickles, condiments, potato chips, selection of cookies and brownies with choice of potato salad or pasta salad with iced tea and water \$14.99 per guest

Salad station – with your choice of two salads cobb, Caesar, strawberry pecan fields, Asian almond or steakhouse served with fresh fruit, bruschetta pasta salad, assorted dinner rolls with butter and assorted dessert bars with your choice of blackened salmon, lemon garlic shrimp, marinated chicken breast, grilled marinated steak or grilled marinated tofu \$16.99 per guest – add a baked potato bar or soup of the day with iced tea and water for \$2.99 per guest

Southern traditions – crisp mixed salad greens, pepper cole slaw, Cajun or traditional fried chicken, golden mashed potatoes with gravy, southern green beans and corn-bread with butter, peach cobbler and iced tea and water \$17.49 per guest

Tuscan harvest – Caesar salad with garlic croutons and Caesar dressing, caprese platter, balsamic glazed chicken, zucchini with lemon shallot sauce, parmesan and rosemary focaccia with herb olive oil, cannoli and iced tea and water \$17.49 per guest

Backyard barbecue – quarter pound hamburgers, all beef hot dogs and black bean and kale burgers served with buns, pretzels buns, condiments and relish tray of lettuce, tomatoes, onions, pickles, assorted cheese, potato chips, assorted cookies, fudge brownies, and lemonade and water with choice of potato salad or pasta salad \$18.49 per guest

Tailgate barbecue – beef steak tomatoes with herb vinaigrette, twice baked potato salad, pulled barbecue pork, barbecued chicken, corn on the cob, baked beans, apple pie dessert bars and iced tea and water \$18.99 per guest

Southwestern fiesta – served with spiced chicken or seasoned beef, Spanish rice, spicy black beans and flour tortillas with toppings of shredded lettuce, diced tomatoes, diced onions, sour cream, shredded cheddar cheese, house-made salsa, tortilla chips and cinnamon tortilla chips with iced tea and water \$16.99 per guest

Garden's bounty buffet – baby spinach with sliced pear, sundried cherries and cranberries, toasted pecans with a house vinaigrette, a grilled seasonal vegetable platter, herb and lemon marinated grilled chicken breast, toasted farro salad, assortment of breads including toasted flatbread, pear and cherry dessert bars with whipped cream and iced tea and water \$17.99 per guest

Little Italy – Caesar salad, fresh herb sundried tomato parmesan grilled chicken, tomato, basil, mushroom pasta bake, seasonal vegetable medley, balsamic charred broccolini, garlic bread, biscotti and iced tea and water \$17.49 per guest

Autumn buffet – pecan crusted chicken with sweet potato hash and Dijon cream sauce, fresh rosemary, thyme and garlic roasted root vegetables, sautéed green beans with melted leeks, corn muffins with orange marmalade butter and salted caramel brownie trifle with iced tea and water \$18.99 per guest

Carolina buffet – apple and bacon stuffed pork loin with spiced apple cider reduction, smoked gouda macaroni and cheese, grilled vegetable platter with sweet Vidalia onion vinaigrette, smoked cream corn with bacon and jalapenos, sweet potato biscuits with honey butter and banana pudding cheesecake bars with iced tea and water \$18.99 per guest

Tuscan buffet – grilled chicken with roasted shallot sherry vinaigrette, cheese tortellini with fire roasted tomato sauce, three cheese polenta cakes with a wild mushroom ragout, broccolini with sea salt and lemon zest, slow roasted trim top carrots, parmesan rosemary focaccia bread and mixed berry trifle with iced tea and water \$18.99 per guest

Southern gold buffet – smoked pulled pork with buns, honey chipotle barbecue sauce and Carolina gold barbecue sauce, Cajun rubbed grilled chicken, macaroni and cheese, barbecue and bacon baked beans, sriracha pepper slaw, artisan lettuce salad with ranch and balsamic dressings, jalapeno cheddar corn bread and apple bourbon bread pudding with vanilla bean crème anglaise with iced tea and water \$18.99 per guest

Design your own buffet - these buffet selections are set up with our best style of service with chinaware, house table linen and attendant where appropriate. Served with chef's seasonal vegetable, dinner rolls with butter, dessert and iced tea and water with your choice of entrée and starch. Prices are based on a 20 guest minimum.

Classic one entrée \$22.49

Classic two entrée \$26.49

Premium one entrée \$25.99

Premium two entrée \$30.99

Salads

Choice of one

House garden salad

Classic Caesar with shaved parmesan

Spinach salad with caramelized onions and herbed croutons

Classic entrees

Fresh herb marinated grilled chicken breast

Pan seared lemon garlic and rosemary chicken

Chicken Marsala

Peppercorn seared hanger steak with chimichurri

Brown sugar and mustard crusted pork loin

Vegetable primavera penne pasta

Fresh catch of the day

Greek style vegetable kabobs

Vegetable pad Thai

Roasted pepper stuffed with chickpea tomato, red onion and fresh parsley

Premium buffet

Herb and mascarpone filled roasted chicken

Cranberry and brie stuffed chicken breast with buerre blanc

Egg noodle and braised short ribs

Herb roasted beef shoulder tender with port demi glaze

Cider braised pork chop with apple compote

Wild salmon filet baked with Chablis butter

Striped bass with jalapeno citrus buerre blanc

Shellfish cioppino

Spinach and brie wrapped in puff pastry with sweet onion marmalade

Eggplant moussaka

Wild mushroom strudel

Starch

Choice of one

Horseradish red skinned whipped potatoes

Buttermilk Yukon gold mashed potatoes

Herb oven roasted potatoes

Brown sugar glazed roasted sweet potatoes

Wild rice pilaf

Basmati rice

Creamy parmesan polenta

PLATED ENTREES

Each menu item includes your salad selection, warm baked rolls with butter and dessert. Our chef will pair a vegetable selection to accompany your meal. All meals are served with iced tea, water and coffee. Prices are based on a 15 guest minimum. Attendants, house table linens and china service included in pricing.

Carolina airline chicken – local chicken, sausage stuffing, Carolina sweet potato hash and apple cranberry sauce \$27.99 per guest

Syrah braised chicken – local chicken, Syrah wine sauce, vegetable ragout and roasted garlic and herb polenta cake \$25.99 per guest

Pear & brie chicken – pear and brie stuffing chicken, sweet potato fig and onion au gratin, chardonnay and orange burre blanc \$27.99 per guest

Chicken piccata – seared chicken breast sautéed with roasted tomatoes, shallots, roasted garlic, capers, spinach, fresh herbs in a lemon butter sauce tossed with linguini \$25.99 per guest

Peach chicken (seasonal) – braised chicken breast topped with peaches and local honey jus served with aromatic rice \$26.49 per guest

Chicken breast bruschetta – balsamic grilled chicken breast served with a warm bread salad with roasted tomatoes, extra virgin olive oil, basil and garlic \$25.99 per guest

Peach pork loin – sliced pork loin topped with grilled peaches and a citrus herb sauce served with roasted sweet potato with blue cheese and white balsamic reduction \$26.99 per guest

Pork loin – slow roasted pork loin, applewood smoked bacon and rosemary dressing with red wine local poached apples \$27.99 per guest

Bourbon pork tenderloin – pork tenderloin medallions wrapped in bacon with bourbon sauce and served with Carolina gold rice pilaf \$29.99 per guest

Petite filet of beef - tenderloin filet with sautéed mushroom red wine demi-glace served with herb potato gratin \$37.99

Gorgonzola crusted tenderloin – filet of beef encrusted with gorgonzola, served with a port reduction and herb caramelized shallot crispy potato cake \$39.99 per guest

Herb marinated skirt steak - grilled skirt steak topped with our chimichurri sauce served with oven roasted potatoes \$29.99 per guest

Ribeye steak – ribeye topped with blistered tomatoes, herb compound butter served with asiago mac and cheese \$42.99 per guest

Short rib cabernet – braised short rib, roasted root vegetables, horseradish whipped potatoes and smoked paprika fried onion strings \$31.99 per guest

Local honey Dijon mustard glazed salmon – potato asparagus hotcake and bacon onion jam \$27.99 per guest

Mediterranean catch of the day – pan seared and topped with fresh tomatoes, caper and Kalamata olive relish served on herb orzo \$28.99 per guest

Crab cakes - lump crab cakes served on fried green tomatoes with a lemon and shallot beurre blanc \$32.99 per guest

Shrimp n' grits – jumbo shrimp, local stone ground grits, Tasso ham, fresh diced tomatoes, scallions and sherry cream sauce \$26.99 per guest

Scallops – pan seared jumbo scallops with Carolina gold rice pilaf, sweet corn puree, and lime zest. Market price per guest

Portobello mushroom pasta – pan seared portobello mushroom, pine nuts, shallots, carrots, roasted garlic, spinach pappardelle pasta with a lemon asiago cream sauce with sage, parsley, and rosemary \$25.99 per guest

Marinated tofu stack– basil pesto marinated tofu layered with herb ricotta cheese filling, roasted eggplant and red peppers \$25.99 per guest

Couscous stuffed tomato – seasonal flavored roasted vegetable couscous baked in a local farm fresh tomato \$25.99 per guest

Tomato pie – heirloom tomatoes, fresh thyme, feta cheese and fresh shaved vegetables in sundried tomato cream sauce \$25.99 per guest

Salad selections

Caesar salad with homemade croutons and Caesar dressing

Local artisan greens with crisp vegetable garnishes and roasted garlic vinaigrette

Romaine salad with sliced apples, toasted pecans and honey cider vinaigrette

Spinach salad with dried cranberries, mandarin orange slices, toasted pumpkin seeds and honey balsamic vinaigrette

Desserts

Carrot cake

Chocolate fudge cake

Apple pie

Lemon cake with raspberry sauce

Bourbon pecan bread pudding with vanilla cream

Pound cake batons with mixed berries and cream

Strawberry shortcake with angel food cake sweetened whipped cream

Specialty desserts add \$2.99 per guest

Key lime pie

New York cheesecake with strawberries

Chocolate and peanut butter pie

Crème brulee cheesecake with three berry puree

Turtle cheesecake with caramel drizzle

Breaks

Served as our better buffet style of service with eco-friendly disposables. Breaks require a 15 person minimum. Prices shown are per person.

Breaks

South of the border break – 7 layer dip with tortilla chips, cheese queso dip with tortilla chips, cinnamon crisps, lemonade and fruit infused water \$10.99 per guest

Bakery platter break – assorted cookies, dessert bar bites and brownie bites, iced tea and water \$7.99 per guest

Energy infused break – grape bundles and strawberries, granola bars, assorted yogurts and bottled water and juices \$8.99 per guest

Healthy break – grape bundles and strawberries, yogurt covered pretzels, California trail mix and assorted aqua fresca \$8.49 per guest

Sweet and salty break – fresh fruit and cheese with assorted crackers, pretzel snack mix, mini brownie bites, iced water and lemonade \$8.99 per guest

Snack time break – assorted sodas and bottled water with a choice of three; pretzel snack mix, high energy mix, mixed nuts, goldfish, yogurt covered pretzels, assorted mini candy bars, apple slices and caramel dipping sauce or hummus and vegetable sticks \$9.49 per guest

Ice cream sundae bar – vanilla or chocolate, with two sauces – chocolate, strawberry or butter scotch, and sprinkles, cookie crumbs, crushed peanuts, m&m's, maraschino cherries, whipped cream and fruit infused water \$8.99 per guest

MEETING ESSENTIALS

All day break \$18.99 per guest

All day meeting package includes all the essentials to make your meeting a success! The package includes our better buffet style of service with eco-friendly disposables. Requires a 20 guest minimum.

Continental breakfast – an assortment of danish and muffins served with fresh seasonal fruit platter, freshly brewed coffee, decaffeinated coffee, and select teas with hot water as well as a fruit infused water refreshment station

Mid-morning break – freshly brewed coffee, decaffeinated coffee, select teas with hot water, and assorted sodas as well as a fruit infused water refreshment station

Afternoon snack – savory snack mix, assorted mini cookies, brownie bites, fresh brewed coffee, decaffeinated coffee, select teas with hot water and assorted sodas as well as a fruit infused water refreshment station

RECEPTIONS

Our packages are perfect for a light mid-day reception. These reception selections are set up with our best buffet style of service with china and glass ware. (Priced for an hour and a half or less time frame)

Southern hospitality – assorted finger sandwiches, cheese straws, tea cookies, Arnold Palmers and fruit infused water \$14.99 per guest

Dean's reception – fresh fruit and cheese with assorted crackers, assorted mini yeast roll sandwiches, house made potato chips with French onion dip, assorted mini cookies, peach sparkling punch and water \$16.99 per guest

Bistro table – select cheeses served with crackers, dried fruit and nuts, crudités with green goddess dip, grilled vegetable tapenade, tomato bruschetta, red pepper hummus and tzatziki served with pita chips, and crostini with fruit infused water and iced tea \$15.99 per guest

Tavern table – hot honey roasted mixed nuts, roasted vegetable flatbread, jalapeno pimento cheese dip with fresh vegetable crudité and crackers and mini fruit tartlets with southern iced tea punch and water \$16.99 per guest

Rose garden – chicken salad in phyllo cups, tomato mozzarella cucumber cups, sliced tenderloin with red onion marmalade crostini, honey apple baked brie with cracker and crisps, grapes and fresh berries with peach tea and iced water \$17.99 per guest

HORS D'OEUVRES

Items are sold by the dozen with a three dozen minimum. Served as our better buffet style of service with eco-friendly disposables.

Cold hors d'oeuvres

Shrimp cocktail - market price

Crabmeat salad in a crisp cup \$24.99 per dozen

Antipasto kabobs \$21.99 per dozen

Greek salad cucumber cups \$21.99 per dozen

Fruit kabobs with berry yogurt dip \$21.99 per dozen

Caprese skewers with balsamic syrup \$21.99 per dozen

Crostini – sundried tomato pesto and balsamic pearl onions, Kalamata olive and gorgonzola tapenade, smoked salmon with lemon crème fraiche and dill, Sicilian green olive and sweet peppers or house smoked chicken with garlic whipped ricotta and fresh rosemary, Rosemary honey and goat cheese crostini \$20.99 per dozen

Phyllo tartlets – brie and poached pears, crispy pancetta and goat cheese, marinated cremini mushrooms with herb and garlic mascarpone, or egg salad and chive \$20.99 per dozen

Port and fig phyllo cup with goat cheese mousse and port marinated fig topped with micro greens \$20.99 per dozen

Hot hors d'oeuvres

Chicken skewers with fruit salsa \$21.99 per dozen

Chicken wings with carrots and celery sticks with blue cheese or ranch dressing \$20.99 per dozen

Cajun chicken bites with remoulade \$16.99 per dozen

Honey drizzled chicken drumettes \$21.99 per dozen

Thai chicken sate with cucumber relish \$21.99 per dozen

House made pecan chicken tenders with honey mustard \$22.99 per dozen

Chicken lollipops with green tomato chow chow \$22.99 per dozen

Kentucky hot chicken on mini brioche with house made pickles \$21.99 per dozen

Southern spring rolls with smoked tomato ranch dipping sauce \$22.99 per dozen

Sausage stuffed mushroom caps \$19.99 per dozen

Mini barbecue pork biscuits \$22.99 per dozen

Apple bourbon barbecue pork on sweet corn cake \$24.99 per dozen
Crab cakes with spicy remoulade \$26.99 per dozen
Jumbo bacon wrapped scallops market price
Shrimp and grit fritters \$26.99 per dozen
Smoked blue cheese tenderloin rolls \$28.99 per dozen
Beef sate with sweet and spicy sauce \$26.99 per dozen
Beef tips and pepper mini brochettes, garlic soy drizzle \$24.99 per dozen
Hand pulled smoked brisket and cheddar cheese grilled flatbread \$24.99 per dozen
Fried green tomatoes with house made pimento cheese \$21.99 per dozen
Fried okra poppers with smoked tomato ranch \$20.99 per dozen
Bleu cheese and caramelized onion tart \$18.99 per dozen
Sweet potato and lentil streusel \$18.99 per dozen
Vegetarian spring rolls with hoisin dipping sauce \$18.99 per dozen

DIPS

Dips served as our better buffet style of service with eco-friendly disposables.
Minimum of 15 guests. Price shown is per guest

Cold dips

Seven layer dip with tortilla chips \$4.99 per guest
Hummus with pita chips \$4.49 per guest
Tortilla chips with black bean and corn and traditional salsas \$4.49 per guest
White bean, fennel, artichoke and lemon or tomato and basil bruschetta
\$3.99 per guest

Hot dips

Pimento cheese dip with soft pretzel bread \$4.99 per guest
Warm spinach artichoke dip with tortilla chips \$4.99 per guest
Buffalo chicken dip with toast points \$5.49 per guest
Warm shrimp dip with garlic croutons \$5.99 per guest
Creamy crab and cheese dip with toasted French bread \$5.99 per guest
Blue cheese scallion dip with house made potato chips \$5.99 per guest

PLATTERS

Platters served as our better buffet style of service with eco-friendly disposables. Minimum of 15 guests. Price shown is per guest

Fresh vegetable crudité with cream ranch dip \$3.99 per guest

Grilled vegetables with balsamic drizzle \$4.99 per guest

Seasonal fresh fruit display \$4.99 per guest

Domestic cheeses with crackers \$4.49 per guest

Imported cheeses with crackers and crostini \$5.99 per guest

Fruit and cheese platter with gourmet cheese and fresh fruit with candied pecans, artisan breads and crackers \$6.99 per guest

Mediterranean board with hummus, feta cheese, Greek olives, pita bread, grilled vegetables and roasted red pepper aioli \$4.49 per guest

Antipasto platter with grilled vegetables, cured meats, assorted cheeses with artisan bread with flavored oil and vinegar to drizzle \$5.99 per guest

Bruschetta trio – your choice of the following; rosemary whipped goat cheese, herb and garlic mascarpone, sundried tomato pesto, olive tapenade, fruit mustard, balsamic glazed pearl onions, caprese salsa, salmon mousse, pepperonata \$4.49 per guest

An assortment of seasonal finger sandwiches – egg salad, ham salad, cucumber boursin, pimento cheese, or fresh tomato and garlic aioli \$3.99 per guest

Mini yeast roll sandwiches – an assortment of house roasted turkey, honey ham, and tomato boursin on a mini bun \$4.99 per guest

