



THE MILLS HOUSE  
Wyndham Grand Hotel

# CULINARY BANQUET MENUS



115 Meeting St. | Historic Charleston, SC 29401 | [www.millshouse.com](http://www.millshouse.com)

# CONTENTS

[Breakfast](#)

[Breaks & Snacks](#)

[Lunch](#)

[Receptions](#)

[Dinner](#)

[Stations](#)

[Beverages](#)

[Guidelines](#)





# Bon Appétit

Thank You For Selecting The Mills  
House Wyndham Grand Hotel For Your  
Upcoming Event.

We Graciously Anticipate Providing You  
With Outstanding Southern Hospitality,  
Food, and Service. The Following  
Information is Designed to Assist You in  
Planning Your Upcoming Event.

Our Culinary Team Led by Executive Chef  
Jonathon Hawks Will Create a Memorable  
Experience For Your Catered Events.



# FULL DAY MEETING PACKAGES

*Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours. A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests*



## Full Day Package I

**\$69**

### Executive Breakfast

*See page 7 for description*

Power Break

### The White Point Garden Picnic

*See page 18 for description*

Caffeine Sugar Rush

## Full Day Package II

**\$69**

### Healthy Beginnings

*See page 7 for description*

Power Break

### Tuscan Lunch

*See page 25 for description*

Jamba Break

## Full Day Package III

**\$69**

### Mills House Traditional

*See page 7 for description*

Power Break

### Southwestern

*See page 24 for description*

Milk & Cookies Break





**BREAKFAST**

# CONTINENTAL BREAKFAST



## **Mills House Traditional**

Seasonal Fresh Fruit  
Assorted Muffins  
House Baked Croissants & Danishes  
**\$17 per person**

## **Healthy Choice**

Seasonal Fruit & Berries  
Smoothie Shots  
House Made Granola  
Greek Yogurt Parfaits with Acai Berry Puree & Fresh Berries  
Coconut Water  
**\$19 per person**

## **Enhancements**

Assorted Cereal **\$4**  
Individual Quiche Lorraine with Bacon, Gruyere, Chives & Caramelized Onions **\$5**  
Smoked Salmon with Accompaniments **\$7**  
Bagel Bar with Assorted Cream Cheese & Jellies **\$6**

## **Executive**

Seasonal Fruit & Berries  
Assorted Muffins, Danishes, Croissants, & Filled Croissants  
Local Artisan Jams and Jellies, Honey, & Butter  
Artisan Meats & Cheeses  
House Made Granola  
Greek Yogurt  
**\$22 per person**

Prices Based Upon 1 Hour of Service  
Additional Charges Applied Beyond 1 Hour



# BREAKFAST BUFFET

*Fresh Squeezed Orange Juice, Grapefruit Juice, Fresh Brewed Starbucks® Coffee & Tazo Teas*



## **Executive**

Seasonal Fresh Fruit  
Individual Greek Yogurt Parfaits  
Carolina Farm Eggs  
Steel Cut Oatmeal with Brown Sugar & Raisins  
Chef's Choice of Potatoes Obrien,  
Loaded Hash Browns, or Cheddar Grits  
Chef's Choice of Local Heritage Pork Sausage  
or Grilled Cured Ham  
**\$25 per person**

## **Healthy Beginnings**

Seasonal Fresh Fruit  
Chicken Apple Sausage  
Turkey Bacon  
House Granola with Dried Fruits  
Soy, Almond Milk & Organic Cow's Milk  
Assorted Organic & Natural Juices  
Whole Grain Breads  
Chef's Choice of Scrambled Eggs, Egg Whites  
or Egg Substitute  
**\$26 per person**

## **Mills House Traditional**

Seasonal Fresh Fruit  
Applewood Bacon  
Scrambled Eggs  
Muffins, Danishes, Croissants  
Heritage Pork Sausage Patties  
Chef's Choice of Hash Browns  
or Cheddar Grits  
**\$22 per person**

## **Enhancements** (priced per person)

Biscuits & Gravy **\$9**  
Shrimp Gravy **\$10**  
Challah French Toast **\$7**  
Buttermilk Pancakes **\$7**  
House Made Breakfast Sausage **\$9**  
Lowcountry Benedict **\$10**  
 Breakfast Burrito Station **\$20**  
 Omelette Station **\$21**  
 Waffle Station **\$22**  
 Chicken Biscuit Station **\$24**

Prices Based Upon 1 Hour of Service  
Additional Charges Applied Beyond 1 Hour

 Uniformed Chef/Required

# PLATED BREAKFAST

*Basket of Danishes, Muffins & Biscuits*

*Fresh Squeezed Orange Juice, Grapefruit Juice, Fresh Brewed Starbucks® Coffee & Tazo Teas*

## **Breakfast Burrito**

Burrito with Cheese, Beans, Eggs, Salsa & Sour Cream

**\$22 per person**

## **Salmon & Lox**

With Herbed Cheese, Capers & Onions

**\$25 per person**

## **Quick Start**

Croissant with Ham, Egg & Cheese

**\$22 per person**



## **American Breakfast**

Two Scrambled Eggs, Smoked Bacon, Heritage Sausage & Hash Browns

**\$22 per person**

## **Shrimp & Grits**

Wild Shrimp, Geechi Boy Grit Cake, Poached Eggs & Tasso Ham Gravy

**\$24 per person**

## **Healthy Start**

Egg White Frittata, Turkey Bacon, Roasted Vegetables & Whole Grain Toast

**\$23 per person**

## **Lowcountry Benedict**

Poached Eggs, Buttermilk Biscuit, Fried Green Tomato, Crab Cake & Hollandaise

**\$24 per person**





**BREAKS & SNACKS**

# THEMED BREAKS

*Basket of Danishes, Muffins & Biscuits*

*Regular & Diet Soft Drinks, Fresh Brewed Starbucks® Coffee, Tazo Teas & Bottled Water*



## **Caffeine Sugar Rush**

Brownies  
Chocolate Espresso Beans  
Assorted Biscotti

**\$16 per person**

## **Happy Hour**

Pretzels  
Cheese Stuffed Pretzels  
Homemade Mustard Sauce  
Spinach Dip & Chips

**\$14 per person**

## **Power Break**

Kashi Bars & Power Bars  
Trail Mix  
Assorted Fruit Yogurts  
Assorted Energy Drinks

**\$16 per person**

## **Milk & Cookies**

Chocolate Chip  
Peanut Butter  
Oatmeal Raisin  
Organic Cow's Milk

**\$15 per person**

## **Jamba Break**

Individual Cups of Greek Yogurt  
Fruit Skewers  
Homemade Power Bars & Granola Bars  
Zucchini Bread & Carrot Bread  
Assorted Muffins

**\$17 per person**

Prices Based Upon 30 Minutes of Service. Additional Charges Applied Beyond 30 Minutes  
Breaks Have Minimum Guarantee of 25 Guests



# A LA CARTE

## Beverages

Regular & Decaffeinated Coffee  
**\$58 per gallon**  
Assorted Flavored Hot Herbal Teas  
**\$40 per gallon**  
Assorted Juices **\$4.50**  
Sparkling Mineral Water **\$4.50**  
Mills House Bottled Water **\$4.00**  
Regular & Diet Sodas **\$4.00**  
Home Style Lemonade **\$36 per gallon**  
Whole, 2% and Skim Milk \$21/pitcher  
Iced Tea **\$36**  
Energy Drinks **\$5.50**  
Gatorade **\$4.00**

## Sunrise Favorites

Regular & Decaffeinated Coffee  
**\$58 per gallon**  
Assorted Flavored Hot Herbal Teas  
**\$40 per gallon**  
Assorted Juices **\$4.50**  
Sparkling Mineral Water **\$4.50**  
Mills House Bottled Water **\$4.00**  
Regular & Diet Sodas **\$4.00**  
Home Style Lemonade **\$36 per gallon**  
Whole, 2% and Skim Milk \$21/pitcher  
Iced Tea **\$36**  
Energy Drinks **\$5.50**  
Gatorade **\$4.00**

## Specialty Treats Anytime

Regular & Decaffeinated Coffee  
**\$58 per gallon**  
Assorted Flavored Hot Herbal Teas  
**\$40 per gallon**  
Assorted Juices **\$4.50**  
Sparkling Mineral Water **\$4.50**  
Mills House Bottled Water **\$4.00**  
Regular & Diet Sodas **\$4.00**  
Home Style Lemonade **\$36 per gallon**  
Whole, 2% and Skim Milk \$21/pitcher  
Iced Tea **\$36**  
Energy Drinks **\$5.50**  
Gatorade **\$4.00**





LUNCH



# SPRING PLATED LUNCH

*Choice of Soup or Salad, Entrée & Dessert  
Served with Warm Rolls & Butter*

*Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*



## **Soup or Salad**

**Chilled English Pea & Mint Soup**  
With Crab

**Fava Bean & Fennel Soup**

**Spring Onion, Potato & Bacon Soup**

**Butter Lettuce Salad**

Marinated Artichokes, Pecorino,  
Charred Scallion & Basil Dressing

**Napa Cabbage**

Cashews, Carrots, Radishes, Cucumbers,  
Wontons & Honey Soy Dressing

**Iceberg Wedge Salad**

Lardons, Tomatoes, Onions, Cucumbers  
& Gorgonzola Dressing

## **Entrée Option**

**Airline Chicken Breast**  
Spring Onion Pilaf  
& Apple Corn Relish  
**\$25 per person**

**Roasted Pork Loin**  
Field Pea Succotash  
& Amaretto Mustard  
**\$25 per person**

**Grilled Sirloin**  
Wild Mushroom Fingerling Fricassee  
& Horseradish Cream  
**\$27 per person**

**Red Snapper**  
Black Bean & Corn Ragout,  
Charred Radicchio  
& Hickory Tomato Vinaigrette  
**\$26 per person**

# SUMMER PLATED LUNCH

*Choice of Soup or Salad, Entrée & Dessert  
Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## Soup or Salad Option

**Heirloom Tomato Gazpacho**  
Toasted Sourdough Crostini

**Chilled Avocado**  
& Cucumber Soup

**Black Bean Soup**  
Cumin Scented Crème

**Berry Salad**  
Blue Cheese Crumbles, Pecans,  
& Champagne Vinaigrette

**Cornbread Panzanella**  
Heirloom Tomatoes, Red Onions,  
Mozzarella & Balsamic Vinaigrette

**Watermelon and Arugula Salad**  
Feta, Chives & Red Wine Dressing  
or Vinaigrette



## Entrée Option

**Chicken Pomodoro**  
Tomato Bruschetta, Mushroom,  
Spinach & Orzo  
**\$25 per person**

**Pork Scallopini**  
Jicama Slaw & Gold Mustard BBQ  
**\$25 per person**

**Flank Steak**  
Wilted Greens, Mozzarella Cheese,  
Balsamic Jus & Whipped Potatoes  
**\$27 per person**

**Cold Poached Salmon Nicoise**  
Lemon Thyme Vinaigrette  
**\$26 per person**

# FALL PLATED LUNCH

*Choice of Soup or Salad, Entrée & Dessert  
Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## Soup or Salad Option

**Butternut Squash Soup**  
With Apple Confit

**Turkey & Wild Rice Soup**

**Italian Sausage, Kale  
& White Bean Soup**

**Autumn Greens Salad**  
Shaved Persimmons, Pecans, Brie  
& Honey Thyme Vinaigrette

**Arugula Salad**  
Grilled Mushrooms, Goat Cheese,  
Dried Figs & Balsamic Vinaigrette

**Bibb Lettuce Salad**  
Asian Pear, Honeycomb, Mustard  
Wafer & Tarragon Dressing



## Entrée Option

**Braised Chicken**  
Celery Root Mash,  
Autumn Vegetables  
& Roasted Garlic Jus  
**\$25 per person**

**Pork Chop**  
Brussels Sprouts, Braised Apples,  
Onion Confit & Roasted Potato Purée  
**\$25 per person**

**Flank Steak**  
Parsnip Purée,  
Fire Roasted Broccoli Rabe,  
Pine Nuts & Sweet Pepper Sauce  
**\$27 per person**

**Salmon**  
Fall Squash Pilaf, Braised Fennel  
& Cranberry Mint Vinaigrette  
**\$26 per person**



# WINTER PLATED LUNCH

*Choice of Soup or Salad, Entrée & Dessert  
Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## Soup or Salad Option

**French Onion Soup**

**Smoked Chicken & Hominy**

**Short Rib & Red Bean Soup**

**Poached Pear Salad**

Roquefort Croutons,  
Walnuts & Frisée

**Brussels Sprout Salad**

Citrus Segments, Gruyere Cheese  
& Salami Vinaigrette

**Roasted Beet Salad**

Goat Cheese, Candied Pistachios  
& Truffle Vanilla Vinaigrette



## Entrée Option

**Herb Roasted Chicken**

Sweet and Sour Collards, Grit Cake  
& Grilled Peach Coulis  
**\$25 per person**

**Pork Tenderloin**

Dried Fruit-Wheatberry Pilaf  
& Brandy Sauce  
**\$25 per person**

**Short Ribs**

Garlic Buttermilk Mash,  
Bacon Onion Jam  
& Port Wine Demi  
**\$27 per person**

**Grilled Swordfish**

Lemon Caper Butter,  
Israeli Couscous & Baby Kale  
**\$26 per person**

# PLATED LUNCH DESSERT OPTIONS

*Choice of Soup or Salad, Entrée & Dessert  
Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

**Raspberry Cheesecake**

**Italian Ricotta Cheesecake**

**Sweet Potato Cheesecake**

**Peek-A-Boo Chocolate Truffle**

**Peanut Butter Pie**

**Key Lime Pie**

**Bourbon Pecan Pie**

**Apple Tartlets**



**Chocolate Ribbon Cake**

Sabayon Mousse with Whiskey  
Wrapped in White & Dark Chocolate Ribbon

**Crème Brûlée**

With Mixed Berries

**Dulce de Leche**

Chocolate Shell with Caramel Center & Vanilla Mousse

# DELI LUNCHEON BUFFET

*Served with House Made Potato Chips  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## **The White Point Garden Picnic**

Tuna Salad, Chicken Salad, Egg Salad & Pimento Cheese  
Wheat Berry Bread, Country White Bread & Flaky Croissants  
Southern Fried Chicken  
Southern Mustard Red-Skin Potato Salad  
Cucumber and Johns Island Tomato Salad  
Pickles  
Seasonal Fresh Fruit  
**\$29 per person**

## **Corner Deli**

Chef Salad with Eggs, Bacon, Turkey, Ham, Cheddar Cheese,  
Local Greens & Ranch Dressing  
Platters of Sliced Oven Roasted Turkey, Smoked Ham & Roast Beef  
Grilled Seasonal Vegetables  
House Cured Pickle Tray with Assorted Condiments, Mustards & Olives  
Sliced Swiss & Aged Cheddar  
Artisan Breads to Include Ciabatta, Whole Grain, Rye,  
Pretzel Bread & Challah Bread  
**\$31 per person**

## **Enhancements** (priced per person)

Pesto Pasta Salad **\$4**  
Cookies & Brownies **\$4**  
Southern Style Potato Salad **\$4**  
Cole Slaw **\$4**  
Locally Sourced Condiments **\$3**  
Lobster & Shrimp Cobb Salad **\$7**



Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours. A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests. Deli Luncheon Buffets Can Be Served as Party Platters



# DELI LUNCHEON BUFFET

*Served with House Made Potato Chips  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## **Wrap Lunch**

Shaved Turkey Breast Wrap

With Baby Spinach, Cranberry, Mayonnaise, Hardwood Smoked Bacon, Lettuce & Tomatoes

Shaved Ham, Salami & Capicola Wrap

With Shaved Romaine, Tomatoes,  
Vinegar & Oil Dressing

Julienne Grilled Portabella Wrap

With Spicy Sundried Tomato Hummus, Cucumber, Daikon Radish Sprouts & Baby Spinach

Chicken Caesar Wrap

With Parmesan, Romaine, Herb Garlic Croutons  
& Caesar Dressing

**\$28 per person**

## **Executive Deli**

Turkey & Brie on Multigrain Bread With Shaved Red Onion, Bacon & Apricot Honey Spread

Shaved Ham & Gruyere on Sourdough Bread With Whole Grain Honey Mustard

Roasted & Grilled Vegetables on Ciabatta With Boursin & Balsamic Reduction

Herb Roasted Sirloin on Brioche With Shaved Red Onion & Pimento Cheese

Muffaletta Wrap on Focaccia With Mortadella, Genoa Salami, Italian Ham, Provolone & Olive Relish

**\$30 per person**



Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours. A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests. Deli Luncheon Buffets Can Be Served as Party Platters

# SPRING LUNCH BUFFET

*Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*



## **Early Start**

Traditional Caesar Salad

Heirloom Tomato, Dill, Cucumber & Feta  
With Pickled Peppers & Carrots

Seared Salmon  
With Caponata

Grilled Flank Steak  
With Spring Onion Marmalade

English Pea Rice Pilaf

Steamed Asparagus  
with Hollandaise

**\$29 per person**

## **Lowcountry Lunch**

Garden Salad

With Carrots, Radishes, Scallions,  
Tomato & Assorted Dressings

Spinach Salad

With Chopped Egg, Bacon, Boiled  
Potatoes, Onions & Cheddar Cheese

Fried Chicken With Sawmill Gravy

Shrimp & Grits

Baked Macaroni & Cheese

Smothered Green Beans

**\$28 per person**

Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests

# SUMMER LUNCH BUFFET

*Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## **BBQ Cookout**

Grilled Watermelon Salad  
With Parmesan & Basil

Jicama Root Salad  
With Cilantro Vinaigrette  
& Sweet Peppers

Grilled Black Angus Hamburgers

Coleman All Natural Chicken Breast

Accompanied by Lettuce, Tomato,  
Onions, Bacon, Mushrooms, Cheeses &  
Assorted Condiments

Peach & Apple Slaw

Pickled Butterbean Salad

**\$27 per person**

## **Skinny Summer**

Johns Island Salad With Tomatoes,  
Cucumbers, Basil, Onions & Sherry Vinegar

Blistered Sugar Snap Salad  
With Roasted Red Peppers  
& Sesame Soy

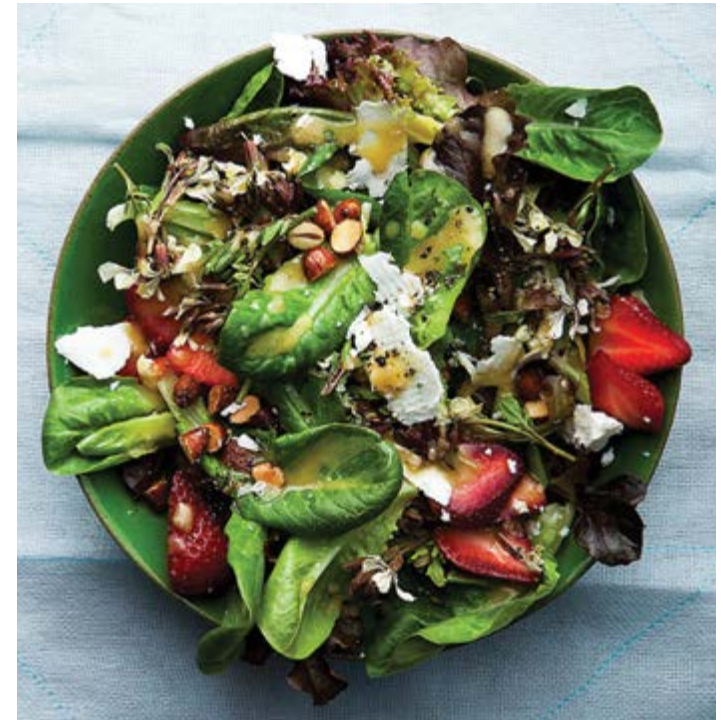
Olive Oil Poached Salmon  
With Sake Ginger Glaze

Spinach Stuffed Chicken Breast  
With Herb Oil

Citrus Quinoa Salad

Marinated & Grilled Eggplant

**\$28 per person**



Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests



# FALL LUNCH BUFFET

*Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## **Middleton Room**

Arugula Salada

With Grilled Mushrooms,  
Goat Cheese, Dried Figs  
& Balsamic Vinaigrette

Roasted Beet Salad  
With Goat Cheese,  
Candied Pistachios  
& Truffle Vanilla Vinaigrette

Herb Roasted Chicken  
With Sweet and Sour Collards,  
Grit Cake & Grilled Peach Coulis

Grilled Swordfish  
With Lemon Caper Butter

Israeli Cous Cous

Baby Kale

**\$30 per person**

## **Robert E Lee**

She Crab Bisque

Baby Romaine & Radicchio Salad With  
Chopped Pears, Cranberries, Candied  
Walnuts, Gorgonzola & Raspberry Dressing

Braised Short Ribs  
With Red Wine Jus

Pan Roasted Chicken  
With Dijon Sauce

Molasses Sweet Potatoes

Roasted Root Vegetables

**\$31 per person**



Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests

# WINTER LUNCH BUFFET

*Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## **Battery Park**

Black-Eyed Pea Salad

Southern Sweet Potato Salad  
With Scallions & Bacon

Roasted Pouisson  
With Garlic Jus

Scottish Salmon

With Fingerling Potatoes, Artichoke  
Hearts & Spinach Tomato Fondue

Celery Root Mash

Roasted Broccoli  
With Mepkin Abbey Shitake Mushrooms

**\$30 per person**

## **Meeting Street**

Baby Romaine Salad  
With Farm Eggs, Bacon, Cherry Tomato  
& Buttermilk Rosemary Dressing

Pasta Salad  
With Shredded Chicken, Broccoli,  
Manchego & Chorizo

Grilled Skirt Steak  
With Port Wine Demi

Sage Rubbed Halibut  
With Sweet & Hot Mustard Sauce

Cornbread Spoonbread  
With Mushrooms, Leeks & Sausage

Roasted Butternut Squash  
With Hazelnut Oil

**\$32 per person**



Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests

# THEMED LUNCH BUFFETS

*Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## Southwestern

Chopped Salad  
With Roasted Corn, Tortilla Strips,  
Tomato & Lime Chili Vinaigrette

Black Bean Salad  
With Cilantro Lime Rice,  
Charred Onions & Peppers

Oven Roasted Mahi  
With Jalapeno Mango Salsa

Braised Chicken  
With Dried Chilies, Tomatoes & Oregano

Toasted Cumin Rice

Mexican Calabacitas

Mexican Stewed Zucchini & Squash  
Studded with Garlic & Herbs

**\$29 per person**

## East Asian

Asian Mixed Greens  
With Napa Cabbage, Orange Segments,  
Peanuts & Honey Soy Vinaigrette

Soba Noodles  
With Cilantro, Scallions, Carrots,  
Bean Sprouts & Peanut Dressing

Grilled Salmon  
With Ginger Scallion Sauce

Char Siu Pork Loin  
With Sesame Oil

Vegetable Fried Rice

Chili Marinated Baby Bok Choy

**\$30 per person**



Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests



# THEMED LUNCH BUFFETS

*Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## **Down South**

Corn Muffins & Honey Butter  
Red Potato Salad  
With Creole Mustard  
Celery Seed Coleslaw  
With Peaches  
\*seasonally\*  
Crispy Fried Chicken  
Blackened Catfish  
With Cider Vinegar Butter  
Baked Beans  
With Brown Sugar Cured Bacon  
Sweet & Sour Collard Greens

**\$28 per person**

## **Tuscan Lunch**

Minestrone soup  
Roma Tomato, Salami & Portabella Salad  
With Aged Balsamic, Shaved Asiago,  
& Fresh Basil  
Eggplant Parmesan  
Over Orecchiette Pasta Noodles  
Pan Seared Pork Saltimbocca  
With Marsala Cream Sauce  
Three Cheese Polenta  
With Garlic  
Roasted Artichoke, Zucchini & Squash  
With Kalamata Olive Vinaigrette

**\$29 per person**



Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests

# LUNCH BUFFET DESSERT OPTIONS

## **Mousse Duos**

Double Chocolate, Cappuccino-Chocolate,  
Lemon-Raspberry & Crème Caramel  
\*Gluten Free\*

## **Mini Desserts**

Assorted Petit Fours Including Apricot Pistachio,  
Wild Strawberry & Lemon Roulade, Profiteroles,  
Zuccotto, Mini Crème Brûlée Cheesecake  
& Assorted Macaroons

## **Mini Cheesecake Lollipops**

Toffee, Cherry Pink & Chocolate Tuxedo  
Served with Sea Salt Caramel Cheesecake Drops

## **Mini Cupcakes**

Vanilla-Coconut, Carrot, Black & White,  
Chocolate Fudge, Peanut Butter & Red Velvet

## **Chocolate Truffles**

Orange, Dark Chocolate, Champagne,  
Milk Chocolate, White Chocolate & Hazelnut

## **Tiramisu**

Layers of Espresso Sponge Cake,  
Mascarpone & Cocoa Powder  
Lemon Tarts & Hazelnut Coffee Tarts  
Assorted Gourmet Brownies



Prices Based Upon 1½ Hours of Service. Additional Charges Applied Beyond 1½ Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests



# RECEPTIONS



## COLD CANAPÉS

*Hors D'oeuvres Can be Butler Passed or Displayed & Are Sold in Increments of 50*



Roasted Beet, Walnut Goat Cheese in Tomato Cone  
Salami, Manchego, Cornichon Napoleon on Crostini  
Caramelized Onion & Shiitake Mushroom Tart with Herb Goat Cheese  
Chilled Roasted Pork with Dijon & Figs  
Country Ham, Apple Chutney & Cornbread  
Vichyssoise Soup Sips  
Pulled Pork Profiterole with House Cucumbers  
**\$3 per piece**

Smoked Salmon Crepe with Dill Spread & Salmon Roe  
Red Skin Potato with Crème Fraiche & Caviar  
Smoked Trout with Apple Butter & Fresh Horseradish  
Smoked Duck, Jezebel Sauce & Mascarpone Cheese  
Roasted Quail Salad, Spiced Pecan & Port Wine Grape on Belgium Endive  
**\$4 per piece**

Lemon Ginger Shrimp Ceviche  
Poached Salmon with Citrus Olive Compote in Spoon  
Grilled Asparagus Wrapped in Smoked Salmon  
Crab & Avocado Tartlet  
Spicy Tuna Tartar & Wasabi Emulsion in Wonton Crisp  
**\$4.50 per piece**

# HOT HORS D' OEUVRES

*Hors D'oeuvres Can be Butler Passed or Displayed & Are Sold in Increments of 50*

Short Rib Corn Puppies with Hickory Tomato Sauce  
Mini Cuban Sandwiches

Dates Wrapped in Bacon & Stuffed with Blue Cheese  
Ham Biscuits with Whole Grain Mustard

Edamame Dumpling with Chili Garlic Sauce  
BBQ Char Sui Bao Pork Buns

Buffalo Chicken Tartlets with Bleu Cheese Fondue

Tomato Basil Bisque with Mini Grilled Cheese Sandwich

Pulled Chicken Slider with Ricotta Cheese & Roasted Pepper

Miniature Shepherd's Pie & Miniature Chicken Pot Pies

**\$3 per piece**

Boursin Stuffed Crispy Artichokes

Crab Risotto Fritters with Lemon Jam

Smoked Gouda & Chorizo Puff Pastry

Jerk Chicken on Sweet Potato Biscuit

Miniature Kobe Beef Sliders

Lobster Mac & Cheese Bite

Marinated Lamb Chop Lollipops with Mint Apricot Chutney

Smoked Salmon Rosette, Potato Rosti with Lemon Crème Fraiche

Frogmore Stew Skewers

Shrimp & Grit Spoons with Tasso Gravy

Fried Oysters with Chipotle Tartar on Brioche Toast

Blackened Shrimp in Cornmeal Cup with Avocado Mousse

**\$4 per piece**

Bacon Wrapped Scallops

Lobster Stuffed Phyllo Cups

Crab Cakes with Roasted Pepper Remoulade

**\$4.50 per piece**



## VEGETARIAN OPTIONS

*Hors D'oeuvres Can be Butler Passed or Displayed & Are Sold in Increments of 50*



### **Hot Hors D'oeuvres**

Caramelized Onion & Three Cheese Quesadilla with Salsa Rojo

Mushrooms Florentine

Vegetable Spring Rolls with Sesame Dipping Sauce

**\$3 per piece**

Potato Croquettes with Truffle Crème Fraiche

**\$3.50 per piece**

### **Canapés**

Basil Marinated Mozzarella & Tomato Skewer

Tomato Bruschetta on Crostini

Lemon Scented Goat Cheese Mousse in Phyllo Cups

Watermelon Gazpacho Shooter

**\$3 per piece**

Endive with Marinated Figs and Boursin Cheese

**\$3.50 per piece**



## INSPIRING PRESENTATIONS



### **Gourmet Cheese Display \$8** per person

Imported Cheeses with Crusty Bread, Crackers, Grissini & Flatbreads

### **Domestic Cheese Display \$12** per person

Locally Sourced Cheeses to Include but Not Limited to Sweet Grass Dairy, Belle Chevre, Cypress Grove & Battery Park  
Displayed with Artisan Crackers, Crusty Bread, Grissini & Flatbreads

### **Local Antipasti Display \$16** per person

Selection of Regionally Sourced Cured Meats, Marinated & Grilled Vegetables, Craft Charcuterie, House Made Terrines & Pates

### **Southern Charm Display \$13** per person

Pimento Cheese Spread, Pulled Pork Sliders, Deviled Eggs, Pepper Jelly & Cheese Bites Served with Artisan Crackers

### **Smoked Salmon Display \$16** per person

Cold Smoked Canadian Salmon with Capers, Chopped Eggs, Red Onions, Whipped Cream Cheese, Marble Rye Crackers & Bagel Chips

Presentations are Refreshed & Replenished for 2 Hours. Additional Charges Will be Applied Beyond 2 Hours  
Presentations Have Minimum Guarantee of 25 Guests

## INSPIRING PRESENTATIONS



### **Crudités \$7 per person**

Broccoli, Snow Peas, Celery, Bell Peppers, Carrots, Cauliflower & Radishes  
Presented with Garlic Spinach Buttermilk Dip

### **Poached Seafood Display \$18 per person**

Jumbo Tail-On White Shrimp, Crab Claws, Ceviche Fish Salad  
& Local Oysters on the Half Shell  
Presented with Lemon Crowns, Bloody Mary Cocktail Sauce  
& Chipotle Tartar Sauce

### **Hummus Bar \$11 per person**

Traditional Roasted Garlic Red Pepper Hummus & Cilantro Lime Hummus  
Served with Pita Chips & Warm Pita Bread

### **Sushi & Sashimi Display \$19 per person**

Spicy Tuna Rolls & California Rolls,  
Tuna, Salmon, Smoked Eel, Yellow Tail & Shrimp Nigiri  
Presented with Pickled Ginger, Wasabi, Soy Sauce & Chopsticks

Presentations are Refreshed & Replenished for 2 Hours. Additional Charges Will be Applied Beyond 2 Hours  
Presentations Have Minimum Guarantee of 25 Guests



**STATIONS**



## CARVING STATIONS



### **Apple Cider & Orange Brined Turkey**

Presented with Giblet Gravy, Cranberry Compote & Warm Buttermilk Biscuits

**\$295 Each, Serves 35**

### **Jerk Roasted Poulet Rouge Chicken**

Brined & Roasted in Jerk Spices  
Presented with Black Bean Mango Sauce,  
Toasted Pineapple Butter & Silver Dollar Rolls

**\$275 Each, Serves 20**

### **Whole Roasted Beef Tenderloin**

Served with Classic Béarnaise Sauce, Truffled Demi  
& Sweet Yeast Rolls

**\$325 Each, Serves 30**

### **Steamship Round of Beef**

Oven Roasted with a Light Herb & Garlic Rub  
Served with Whole Grain Mustard, Fresh Horseradish  
& Silver Dollar Rolls

**\$675 Each, Serves 150**

### **Stuffed Lamb Leg**

Sundried Tomato Tapenade Stuffed  
Served with Cucumber Yogurt Sauce & Warm Pita

**\$485 Each, Serves 50**

### **All Natural Ribeye**

Chef's Choice of Garlic Rosemary Crust or Porcini Mushroom Dusted  
Served with Blue Cheese Fondue, Horseradish Cream,  
Yeast Rolls & Miniature Pretzel Buns

**\$395 Each, Serves 30**

Uniformed Chef/Attendant Required for Each Carving Station

## CARVING STATIONS



### **Crab Crusted Salmon Wellington**

Smothered in Deviled Crab & Wrapped in Puff Pastry  
& Baked to Golden Brown  
Presented with Creole Hollandaise Sauce & Caper Aioli  
**Market Price, Serves 25**

### **Hot Smoked Salmon**

Cured with Beet Essence, Fennel Seeds & Citrus  
Presented with Lemon Butter & Balsamic Glaze  
Served with Toasted Ciabatta Bread  
**Market Price, Serves 20**

### **Brown Sugar Crusted Alabama Ham**

Slow Cooked & Served with Toasted Honey Bourbon Butter,  
Dijon Mustard, Buttermilk Biscuits & Yeast Rolls  
**\$295 Each, Serves 50**

### **Whole Fish Presentation**

Lightly Rubbed in Lemon & Herbs  
Roasted Skin On in a Salt Crust  
Served with Citrus Aioli, Basil Sea Salt Butter & Baguette Slices  
Fish Based on Season & Availability  
**Market Price, Serves 40**

### **Whole Suckling Pig**

Slow Cooked & Rubbed with BBQ Spice  
Served with Carolina Gold Mustard,  
Hickory Tomato & Peach Black Pepper Vinegar  
**Market Price, Serves 40**

### **Herb Crusted Pork Loin**

Presented with Dried Apricot, Apple & Raisin Chutney  
Served with Whole Grain Mustard & Sweet Potato Biscuits  
**\$250 Each, Serves 25**

Uniformed Chef/Attendant Required for Each Carving Station

# ACTION STATIONS

## **Risotto Station**

Fresh Risotto Made to Order with Asparagus, Sun Dried Tomatoes, Chives, Mushrooms, Basil, Salami, Bell Pepper & Aged Parmesan Presented in Small Bowls with Micro Greens

**\$14 per person**

## **Slider Station**

Choice of 3 Sliders  
Braised Short Rib, Horseradish Swiss and Baby Kale  
Kobe Beef and Aged Cheddar with House Pickles  
Ground Lamb with Yogurt Sauce and Smoked Cheddar  
Tuna with Ginger Aioli and Seaweed Salad  
Pulled Pork with Coleslaw and Hickory BBQ  
Slow Roasted Chicken with Mustard BBQ, Pickled Vegetable Slaw

**\$17 per person**



## **Pasta Station**

Condiments to include Poached Rock Shrimp, Grilled Chicken Breast, Roasted Ratatouille Vegetables & Shaved Parmesan  
Chef's Choice of 2 Pastas  
Orecchiette • Faralle • Penne • Rigatoni  
Chef's Choice of 2 Sauces:  
Basil Pesto • Creamy Alfredo • Traditional Marinara • Beef & Pork Bolognese

**\$12 per person**

Stations are Refreshed & Replenished for 2 Hours. Additional Charges Will be Applied Beyond 2 Hours

Stations Have Minimum Guarantee of 50 Guests

Uniformed Chef/Attendant Required for Each Action Station



# ACTION STATIONS

## **Shrimp & Grits Station**

White Shrimp Sautéed in Garlic, Tasso Ham, White Wine & Cream Served over Adluh Stone Ground White Grits  
A Charleston Favorite!

**\$15 per person**

## **Mac & Cheese Station**

Lobster Mac, White Cheddar Mac with Caramelized Onion, Truffle Mushroom with Blue Cheese Mac, Holy Trinity Shrimp Mac & Smoked Sausage and Pulled Chicken Mac

**\$12 per person**

## **Mashed Potato Bar**

*Choice of:*

Red Skin Whipped Potatoes with Buttermilk  
Presented with Cheddar Cheese, Sautéed Mushrooms,  
Scallions & Bacon Strips

or

Sweet Potatoes Whipped with Pure Maple Syrup  
Presented with Marshmallows, Toasted Pecans & Brown Sugar  
Oatmeal Streusel Garnished with Almond Biscotti

**\$12 per person**



Stations are Refreshed & Replenished for 2 Hours. Additional Charges Will be Applied Beyond 2 Hours

Stations Have Minimum Guarantee of 50 Guests

Uniformed Chef/Attendant Required for Each Action Station

# ACTION STATIONS

## **Lamb & Chicken Tikka Masala**

Stewed Lamb & Chicken Marinated in Yogurt & Spices,  
Presented with Green Pea Rice & Charred Naan Bread  
Garnished with Fresh Cilantro Leaves  
\*Homemade Hot Sauce Upon Request\*

**\$17 per person**

## **Chopped Salad Station**

Layers of Mixed Greens, Chicken Breast, Shredded Cheese,  
Bacon, Red Onion & Blue Cheese Dressing  
Finished with a Skewer of Mozzarella Cheese, Cherry Tomato  
& Toasted Bread Stick & Presented in a Martini Glass

**\$10 per person**

## **Wok Station**

*Choice of:*

Shrimp & Chicken Fried Rice with Garlic, Ginger, Green Peas,  
Scallions, Scrambled Egg & Carrots  
or

Red Curry Duck Over Rice Vermicelli Noodles  
Roasted & Pulled Duck Meat in Light Coconut & Red Curry  
Broth with Peppers & Onions  
Presented with Sweet Chili Sauce, Black Bean Garlic Puree &  
Sriracha Hot Sauce

**\$18 per person**



Stations are Refreshed & Replenished for 2 Hours. Additional Charges Will be Applied Beyond 2 Hours

Stations Have Minimum Guarantee of 50 Guests

Uniformed Chef/Attendant Required for Each Action Station

## DESSERT ACTION STATIONS



### **Bananas Foster Station**

Bananas Sautéed with Dark Rum, Brown Sugar, Cinnamon & Nutmeg Served with Vanilla Bean Ice Cream

**\$12 per person**

### **Cherries Jubilee**

Tart Cherries Sautéed in Brandy & Amaretto  
Presented over Cinnamon Ice Cream

**\$12 per person**

### **Crepes Station**

French Crepes Served with Sliced Strawberries, Warm Dark Chocolate, Nutella Sauce & Vanilla Whipped Cream

**\$12 per person**

### **S'mores Station**

Toasted Marshmallow Presented with Chocolate Ganache, Graham Cracker Crumbs, Heath Bar Crumbles & Banana Slices

**\$12 per person**

Stations are Refreshed & Replenished for 2 Hours. Additional Charges Will be Applied Beyond 2 Hours

Stations Have Minimum Guarantee of 50 Guests

Uniformed Chef/Attendant Required for Each Action Station





**DINNER**

# SPRING PLATED DINNER

*Choice of Soup or Salad, Entrée & Dessert  
Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## Starters

**Shrimp & Shellfish Risotto**  
With Saffron  
**\$12 per person**

**Roasted Beef Carpaccio**  
With Arugula, Parmesan  
& Mustard Vinaigrette  
**\$10 per person**

## Soups & Salads

**Lobster Bisque**  
With Sherry Gastrique  
Mixed Field Greens Salad  
Feta Cheese, Cucumber, Tomatoes, Red  
Onions, Croutons  
& Aegean Dressing  
Local Mixed Greens Salad  
Seasonal Fruit, Blue Cheese, Candied  
Walnuts & Balsamic Dressing



## Entrées

**Grilled Wild Caught Salmon**  
Gorgonzola Potatoes, Asparagus,  
Tomatoes & White Wine Sage Sauce  
**\$49 per person**

**Braised Chicken Thigh**  
Black Bean Salsa, Cilantro,  
Grilled Spring Onion Rice & Salsa Verde  
**\$42 per person**

**Grilled Beef Striploin**  
Applewood Cheddar Potato Croquette, Roasted  
Baby Squash & Port Wine Bordelaise  
**\$58 per person**

**Braised Pork Shank**  
Mushroom Polenta, Green Beans  
& Toasted Honey Broth  
**\$59 per person**

# SUMMER PLATED DINNER

*Choice of Soup or Salad, Entrée & Dessert  
Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## Starters

### **Blackened Scallops**

Over Johnny Cakes  
With Apple Butter  
\$12 per person  
Grilled Quail  
With Peach Chow Chow  
**\$9 per person**

## Soups & Salads

### **Smoked Chicken**

& Corn Chowder  
Tomato Basil Soup  
With Goat Cheese Panini  
Caesar Salad  
Romaine Hearts, Garlic Herb Croutons,  
Parmesan Cheese  
& Creamy Caesar Dressing

## Entrées

### **Crab & Shrimp Stuffed Flounder**

Savannah Red Rice,  
Julienne Vegetables  
& Lemon Butter Sauce  
**\$58 per person**

### **Chicken Pecan Milanese**

Roasted Corn Polenta, Cipollinis  
& Caper Butter  
**\$44 per person**

### **Flat Iron Steak**

Potato Gnocchi, Sautéed Swiss Chard  
& Roasted Garlic Jus  
**\$60 per person**

### **Cheshire Pork Chop**

Potatoes Dauphinoise,  
Roasted Tomatoes, Broccolini  
& Tapenade Vinaigrette  
**\$60 per person**





# FALL PLATED DINNER

*Choice of Soup or Salad, Entrée & Dessert  
Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*



## Starters

### Lump Crab Cake

With Bell Pepper Mustard Sauce  
& Shaved Fennel  
\$14 per person

Roasted Duck Eggplant Cannoli  
With Mole Sauce

**\$10 per person**

## Soups & Salads

### She Crab Soup

With Lump Crab Salad  
& Chives

### Arugula Salad

Roasted Apples, Blue Cheese,  
Frisée, Citrus Vinaigrette  
& Fennel Pollen Dusted Pine Nuts

### Chicory Salad

Roasted Butternut Squash,  
Candied Pumpkin Seeds, Goat Cheese  
& Warm Bacon Vinaigrette

## Entrées

### Seared Tuna

Miso Braised Bok Choy, Forbidden  
Rice, Cilantro Puree & Tabasco Beurre  
Blanc

**\$55 per person**

### Pecan Crusted Chicken

Preserved Lemon Cream  
& Sweet Potato Puree

**\$44 per person**

### Bistro Filet

Cauliflower Mousse,  
Roasted Brussels Sprout & Truffle Jus

**\$59 per person**

### Lamb Rack

Garlic Grit Cake, Creamed Spinach,  
Oven Roasted Tomatoes  
& Rosemary Jus

**\$60 per person**

# WINTER PLATED DINNER

*Choice of Soup or Salad, Entrée & Dessert  
Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## Starters

### Lobster Ravioli

With Truffle Brandy Sauce  
**\$15 per person**

### Braised Short Rib

Over Barley Pilaf  
& Smoked Cheddar Sauce  
**\$11 per person**

## Soups & Salads

### Mushroom Bisque

With Crème Fraîche  
& Truffle Oil  
Endive Salad  
Sweet Grass Cheese,  
Tarragon Vinaigrette  
& Spiced Pecans  
Roasted Beet Salad  
Gorgonzola, Bitter Greens, Cashews  
& Caramelized Shallot Dressing

## Entrées

### Seared Redfish

Celeriac Puree, Crispy Carrot Raisin  
Salad & Orange Tarragon Butter  
**\$52 per person**

### Pan Seared Duck Breast

Mushroom Risotto, Braised Cabbage  
& Dried Fruit Reduction  
**\$49 per person**

### Braised Brisket

Sweet and Sour Collards  
& Red Rice  
**\$59 per person**

### Slow Roasted Lamb Shank

Curried Couscous, Roasted Root  
Vegetables, Crisp Garbanzo Beans &  
Harissa Glaze  
**\$53 per person**



## PLATED DINNER DESSERT OPTIONS

**Raspberry Cheesecake**

**Italian Ricotta Cheesecake**

**Sweet Potato Cheesecake**

**Peek-A-Boo Chocolate Truffle**

**Peanut Butter Pie**

**Key Lime Pie**

**Bourbon Pecan Pie**

**Apple Tartlets**

**Chocolate Ribbon Cake**

Sabayon Mousse with Whiskey  
Wrapped in White & Dark Chocolate Ribbon

**Crème Brûlée**

With Mixed Berries

**Dulce de Leche**

Chocolate Shell with Caramel Center  
& Vanilla Mousse





# SPRING DINNER BUFFETS

*Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*



## **Southwestern**

Chicken Tortilla Soup  
With Avocado & Sour Cream

Three Bean Salad in Lime Vinaigrette

Market Fish Ceviche with Crisp  
Tortillas, Mango, Cucumber & Peppers

Pan Roasted Mojo Swordfish  
With Salsa Verde, & Mexican Rice

Cilantro & Cumin Rubbed Flank Steak  
With Charred Corn, Peppers & Onion

Tres Leches Cake with Chocolate  
Shavings & Vanilla Flan With Caramel  
Sauce

**\$60 per person**

## **Seafood Bounty**

Brandy Lobster Bisque

Butter Lettuce with Pickled Shrimp,  
Marinated Cucumbers & Carrots,  
Sourdough Croutons & Roasted  
Tomatoes

Parmesan Crusted Flounder  
With Crab Home Fries & White Wine  
Butter

Shrimp & Grits with Tasso Gravy  
Steamed Seasonal Vegetables

French Pastries, Petit Fours & Artisan  
Macaroons

**\$60 per person**

Prices Based Upon 2 Hours of Service. Additional Charges Applied Beyond 2 Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests

# SUMMER DINNER BUFFETS

*Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## **American BBQ**

Southern Style Potato Salad  
With Sweet Pickle Relish

Macaroni Salad with Mustard,  
Ham & Onions

Slow Cooked Beef Brisket  
With Tomato Hickory Sauce & Red Rice  
with Sausage

Pulled Pork with Peach Pepper Vinegar  
& Sweet and Sour Collards

Smoked Chicken with Carolina Gold  
Mustard Sauce  
& Celery Seed Coleslaw

Blackberry Pie & Apple Pie

**\$59 per person**



## **Surf & Turf**

Melon, Prosciutto & Mint Salad

Johns Island Tomato & Cucumber  
Salad With Sherry Vinegar

Cobb Salad with Bacon, Blue Cheese,  
Olives, Tomatoes,  
Boiled Egg & Grilled Chicken

Grilled Bistro Tenders with Horseradish  
Jus & Parmesan Roasted Potatoes

Pan Seared Crab Cakes in Creole  
Butter Sauce With Garlic Roasted  
Asparagus

Assorted Tarts Including Lemon, Pecan  
& Wild Berry

**\$60 per person**

Prices Based Upon 2 Hours of Service. Additional Charges Applied Beyond 2 Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests

# FALL DINNER BUFFETS

*Served with Warm Rolls & Butter  
Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## **Autumn Harvest**

Roasted Butternut Squash & Chestnut  
Soup With Pumpkin Oil

Artisan Greens with Vanilla Poached  
Pear, Blue Cheese, Fried Shallots,  
Pecan Brittle & Muscatel Vinaigrette

Roasted Cauliflower Salad with  
Spinach, Oyster Mushrooms, Pumpkin  
Seeds & Feta Dressing

Whole Grain Mustard Rubbed Chicken  
Breast With Honey Roasted Root  
Vegetables

Red Wine Braised Short Ribs  
With Cranberry Scented Endive,  
Chicory Celery Root & Yukon Potato  
Gratin

Pumpkin Cheesecake with Maple Whip

**\$60 per person**



## **Italiano**

Roasted Late Harvest Tomato Bisque  
With Fennel & Garlic

Antipasti Salad of Grilled Vegetables,  
Provolone, Genoa Salami, Olives  
& Artichokes in a Red Wine Vinaigrette

Roasted Portabella Lasagna  
With Mozzarella, Marinara & Balsamic  
Onions

Roasted Garlic Bread

Pork Saltimbocca with Prosciutto, Sage  
& Provolone, Mushroom Marsala Sauce

Tiramisu & Italian Cream Cake

**\$58 per person**

Prices Based Upon 2 Hours of Service. Additional Charges Applied Beyond 2 Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests



# WINTER DINNER BUFFETS

*Served with Warm Rolls & Butter. Fresh Brewed Starbucks® Coffee & Hot and Iced Tazo Tea*

## Comfort Food

Caesar Salad, Garlic Croutons &  
Parmesan Cheese

Chicken Noodle Soup

Roasted Meatloaf with Caramelized  
Onions & Mushrooms  
With Mashed Potatoes

Sliced Turkey Breast with Sage Celery  
Stuffing & Giblet Gravy

White Chocolate Cinnamon Bread  
Pudding with Whipped Cream

**\$53 per person**

## Oyster Roast

Steamed Local Oysters, Corn on the  
Cob, Smoked Sausage, & Red Potatoes

Mushrooms Ala Greque-Marinated in  
Garlic, Chili Flakes & Sweet Vinegar

Horseradish Apple Slaw-Tart Apples  
with Fresh Horseradish, Cabbage &  
Carrots

Mills House Fried Chicken with Sour  
Cream Smashed Potatoes

Grilled Niman Ranch Pork Chops with  
Tomato Gravy  
& Braised Mustard Greens

Chocolate Cobbler with Bourbon  
Anglaise & Apple Cobbler with  
Cinnamon Brandy Anglaise

**\$55 per person**



Prices Based Upon 2 Hours of Service. Additional Charges Applied Beyond 2 Hours  
A Surcharge of \$100+ Will Be Applied For Services of Less Than 50 Guests

## BUFFET DESSERT OPTIONS

### **Mousse Duos**

Double Chocolate, Cappuccino-Chocolate,  
Lemon-Raspberry & Crème Caramel  
\*Gluten Free\*

### **Mini Desserts**

Assorted Petit Fours Including Apricot  
Pistachio,  
Wild Strawberry & Lemon Roulade,  
Profiteroles, Zuccotto, Mini Crème  
Brûlée Cheesecake  
& Assorted Macaroons

### **Mini Cheesecake Lollipops**

Including Toffee, Cherry Pink &  
Chocolate Tuxedo  
Served with Sea Salt Caramel  
Cheesecake Drops

### **Mini Cupcakes**

Including Vanilla-Coconut, Carrot,  
Black & White, Chocolate Fudge,  
Peanut Butter & Red Velvet

### **Chocolate Truffles**

Including Orange, Dark Chocolate,  
Champagne,  
Milk Chocolate, White Chocolate &  
Hazelnut

### **Tiramisu**

Layers of Espresso Sponge Cake,  
Mascarpone & Cocoa Powder

Lemon Tarts & Hazelnut Coffee Tarts

Assorted Gourmet Brownies





# BEVERAGES



# BAR PLANS

*The Mills House Offers Four Bar Pricing Options to Best Meet Your Needs  
Additional \$150+ Bartender Fee Applies. One Bartender per 75 Guests*



## **CONSUMPTION BAR SERVICE**

|                             |               |
|-----------------------------|---------------|
| Silver Tier                 | \$6 per drink |
| Gold Tier                   | \$7 per drink |
| Platinum Tier               | \$8 per drink |
| Cordials                    | \$9 per drink |
| Domestic Beer               | \$4 per drink |
| Import & Micro Brewery Beer | \$5 per drink |
| Varietals Wine              | \$6 per drink |
| Soda                        | \$4 per drink |
| Bottled Water               | \$4 per drink |

## **CASH BAR SERVICE**

|                             |                |
|-----------------------------|----------------|
| Silver Tier                 | \$7 per drink  |
| Gold Tier                   | \$9 per drink  |
| Platinum Tier               | \$11 per drink |
| Cordials                    | \$10 per drink |
| Domestic Beer               | \$5 per drink  |
| Import & Micro Brewery Beer | \$6 per drink  |
| Varietals Wine              | \$7 per drink  |
| Soda                        | \$4 per drink  |
| Bottled Water               | \$4 per drink  |

\*Additional Cashier Fees Apply



## Open Bar Packages

### Silver Tier

Skyy Vodka  
 Jim Beam Bourbon  
 Cutty Sark Scotch  
 Beefeater Gin  
 Seagram's Seven Blend  
 Bacardi Rum  
 Sauza Gold Tequila

### Gold Tier

Absolut Vodka,  
 Wild Turkey Bourbon,  
 Dewar's White Label Scotch,  
 Tanqueray Gin  
 Seagram's V O Blend  
 Bacardi Black Rum  
 Jose Cuervo Tequila

### Platinum Tier

Grey Goose Vodka  
 Gentleman Jack Bourbon Johnny  
 Walker Black Scotch  
 Bombay Sapphire Gin  
 Crown Royal Blend  
 Mount Gay Rum Commemorative  
 Tequila

### Silver Tier

First Hour \$14  
 Each Additional Hour \$8

### Gold Tier

First Hour \$16  
 Each Additional Hour \$9

### Platinum Tier

First Hour \$18  
 Each Additional Hour \$10

Beers include Budweiser, Bud Light, Palmetto Amber & Heineken  
 House Red & White Wine

## Beer & Wine Bar Packages

### Silver Tier

First Hour \$6  
 Each Additional Hour \$3

### Gold Tier

First Hour \$8  
 Each Additional Hour \$4

### Platinum Tier

First Hour \$12  
 Each Additional Hour \$5

### Hosted Bar Information:

Hosted Bars are Priced on a Per Person Basis,  
 For Each Hour of Bar Service, or Part Thereof. The Mills House  
 Provides Soda, Juices, Glassware, Stirrers, Mixers, Napkins & Ice

### Bartender:

One Bartender per 75 Guests is required.  
 Additional \$150+ Bartender Fee Applies.

### Champagne Toast & Specialty Cocktails

Champagne Toast  
 \$3 per adult

Specialty Cocktails  
 \$7 per adult

Wine Pour during Dinner  
 \$4 per adult

# GENERAL INFORMATION FOR MEETINGS & SPECIAL EVENTS

## **FOOD & BEVERAGE**

All food and beverage items served in public function rooms must be supplied and prepared by the hotel. Food prices are not guaranteed by the hotel until six months prior to the function. The Mills House cannot allow the removal of food items from the function by the client, guest or invitees.

The Mills House Hotel Catering Department is unable to provide alcoholic beverages outside the premises of The Mills House.

If alcoholic beverages are to be served on the Hotel premises inclusive of hospitality suite planned in any public space of the hotel, the hotel will require that food and beverages be dispensed only by hotel servers and bartenders.

Estimated final balance & guarantee guest counts are due to the Hotel 5 business days prior to the event. This minimum number will be the least for which you will be charged. Should a guarantee not be received, the hotel will prepare and charge for the original tentative number indicated at the time of booking.

If the guarantee is increased within 48 hours of the function, the Hotel will reserve the right to substitute entrees for the additional guests. The guaranteed number is expected to be within 10% of the agreed number. Please immediately alert your catering manager if the attendance will vary more than 10% from the agreed number.

## **SALES TAX & SERVICE CHARGE**

All Food, Beverage and Room Rental charges are subject to a hotel service charge of 22%, which is taxable.

Charleston, South Carolina Current 2015 Sales Tax Rates are the following:

- Room Rental and Audio Visual current 2015 tax rate is 8.5%
- Food & Beverage including Beer and Wine, current 2015 sales tax rate is 10.5%
- Hard Liquor current 2015 tax rate is 15.5%

Please note that these rates are subject to change without notice.

## **FEES & SURCHARGES**

All rentals must be handled by a planner or by The Mills House. There is a 22% surcharge for your catering manager to handle outside rentals. All banquet charges will be applied to one master account, as the Mills House cannot be responsible for collecting payment from individuals.

All prices are subject to change unless specified in writing. The following will apply:

- Buffet breakfast, brunch, lunch or dinner less than 50 guests will be assessed at \$100.00+
- Bartender fees will be assessed at \$150.00+.
- Carver & Chef fees will be assessed at \$100.00+.
- Cashiers fees of \$100.00+ will be assessed



# GENERAL INFORMATION FOR MEETINGS & SPECIAL EVENTS

## TIMING OF FUNCTIONS

The following standards are provided to assist with scheduling and budgeting for your catered functions:

- All functions will be set 15 minutes prior to their start time.
- All continental breakfasts are served, refreshed, and replenished for 1 hour.
- All Specialty Breaks are served, refreshed, and replenished for 30 minutes
- All Breakfast & Lunch Buffets are serviced, refreshed, and replenished for 1½hours.
- All Dinner Buffets are serviced, refreshed, and replenished for 2 hours.
- All action stations are based on appetizer portions of 4 oz. per person on small plates and are serviced, refreshed, and replenished for 2 hours.
- An additional charge will be incurred if any aforementioned time periods are extended.
- All events must end by midnight.

## PLATED & SERVED MENUS

You may provide your guests with a choice of up to three entrees, selected in advance (excluding combination meals).

The following stipulations will apply:

- Guarantee of attendance with the breakdown for each entrée is required three (3) business days prior to the event.
- Please give your catering manager a copy of the seating chart with guest count and menu selections per table for the best possible service

- A form of entrée identification is required at the guest table. For example, marked place cards, colored tickets, or coded nametags.

## FUNCTION ROOMS

The Mills House Hotel reserves the right to assign function space based on anticipated attendance. Charges for function rooms for corporate meetings are based on your program as outlined in your contract. This includes the group food and beverage functions and pick up of your guest rooms reserved. Should your final program change, additional charges for function rooms may apply. The Hotel also reserves the right to change groups to a room suitable for the attendance, with notification, if attendance drops or increases. Your event order outlines all contracted times for function rooms. Any changes after signing the event order may incur additional fees. An additional labor fee will be assessed for groups that change the agreed meeting room setup less than 24 hours prior to the start of the function.

## EXHIBITOR TABLES & SET UP FEE

An exhibitor table and set up fee of \$65.00+ per day will be assessed for each table ordered. This fee includes your choice of either a six or eight foot table with linen and 2 chairs, and storage & movement of any exhibitor's items received by The Mills House Hotel within The Mills House Hotel & Hibernian Hall. Should electricity be required, a \$10.00+ fee per day, per table will apply.

# GENERAL INFORMATION FOR MEETINGS & SPECIAL EVENTS

## **AUDIO-VISUAL**

The Mills House Hotel & Presentation Services have a partnership to assist you with all on-site audio-visual service and management. As a leader in the industry, Presentation Services has invested in the most advanced technology enabling them to respond to your every need. The Mills House Hotel and Presentation Services cannot be held responsible for audio-visual services contracted through another company and does not assume responsibility for equipment brought into the function room areas. In addition service charges will apply if technical help is needed with client owned equipment brought into the hotel.

Telephone line capacities are available as well as wireless and wired high speed internet. Please contact your catering and event manager for these details. Please note there is no existing AV in any meeting space.

## **PACKAGE RECEIVING REQUIREMENTS & FEE**

Packages sent to the Hotel will be the sole responsibility of the Meeting Planner or the designated representatives.

- The Hotel will not accept responsibility for materials received prior to seven (7) days prior to the function date.
- The maximum weight for any package to be stored by the Hotel is 100 pounds.

- Following the meeting, Meeting Planners are responsible for tagging packages with return labels and scheduling a pickup for all packages.

## **OUTDOOR FUNCTIONS**

The hotel management staff reserves the right for final decision on location of all outdoor functions. Outdoor functions will automatically be moved inside if the weather report five hours prior to the start of the function predicts a forty percent (40%) or greater chance of rain, unless a tent has been secured for your outdoor event. Please ask your catering sales manager for additional details on tent options and know that The Mills House Hotel must handle all tent rentals due to liability. No amplified music is allowed after 8pm in outside spaces.

## **OFF PROPERTY CATERING**

- A minimum requirement of food & beverage is required to obtain our catering services.
- Transportation Cost Starting at \$250.00+.
- All Alcoholic Beverages must be provided by the client at all off property events. The Mills House does not possess an off property liquor license, which is required by the State of South Carolina to use our alcohol off property. Please contact your catering manager for more details on how we can assist you with your bar.

# GENERAL INFORMATION FOR MEETINGS & SPECIAL EVENTS

## **HIBERNIAN SOCIETY HALL**

Hibernian Society Hall is a historic, private, non profit facility and is not required to meet ADA standards.

This Historic Venue is a separate entity from The Mills House Hotel, and once this facility is secured for your organization, cancellations are not allowed. It will be your organization's responsibility to pay all agreed rental fees outlined in your contract. Understanding that Hibernian Society Hall is a historic American treasure, the private membership has established guidelines to protect the building and its contents. Please note when planning, the use of ice sculptures and kegs are prohibited. Nothing should be posted on, nailed, screwed or otherwise attached to the columns, walls, floors, furniture or other parts of the building. Nothing can be hanging or touching any part of the chandeliers. Portraits on the walls may not be taken down or have anything touching/ hanging from them. Open flames are not allowed on the mantles, in addition no fireworks, sparklers or confetti may be used anywhere at Hibernian Hall, including the outside sidewalk. Any exhibits or other equipment used for an event or meeting must be lifted when moved. No item is to be pushed, pulled or moved in a manner which can damage the structure in any way. The use of the Library and downstairs restroom is included with the rental of downstairs only. Parking and the use of the billiards room is exclusively for member use only and is not included in rental space. It is the client's responsibility to provide alcoholic beverages at this location.

## **LOSS PREVENTION**

The Hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged

accordingly. The hotel does not assume responsibility for personal property or equipment brought into the banquet/ meeting room areas even if those rooms are secured from personnel, from your organization or The Mills House. Customer will be held responsible for all damage to persons or property in or about the hotel which results from their actions.

## **LOSS PREVENTION**

The Hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel does not assume responsibility for personal property or equipment brought into the banquet/ meeting room areas even if those rooms are secured from personnel, from your organization or The Mills House. Customer will be held responsible for all damage to persons or property in or about the hotel which results from their actions.

## **BANNERS & PROMOTIONAL MATERIAL**

Nothing shall be posted on, nailed, screwed or otherwise attached to the columns, walls, floors, furniture or other parts of the building. Anything in connection therewith necessary or proper for the protection of the building's equipment or furniture will be at the expense of the organization or exhibitors. Should your group require assistance with hanging any banners, a \$15.00 labor fee per banner will apply.

## **AMENITY GIFTS & PACKET DELIVER FEE**

Gifts & amenities can be delivered to guest rooms by the bellman for a fee of \$5/amenity. Please talk to your catering manager about the pre-assembled gift bags offered by the Mills House that are \$10 inclusive of delivery