



## 2025 CATERING MENUS





## SUSTAINABILITY

The Francis Marion Hotel purchases food from local farms and purveyors when goods are in season. Guests will enjoy fresh and environmentally-friendly dishes while also supporting the local farms.

Menus with exclusively regionally sourced ingredients are included in lunch and dinner.

The Chef is happy to create a special, seasonal menu for your group using exclusive local ingredients.

Please consult your catering manager for additional information, including a list of our vendors.





## BREAKFAST



# CONTINENTAL BREAKFAST

Designed for 1.5 hours of service. Add \$150 Surcharge for 29 people or less.  
All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas and Assorted Juices.



## THE CONTINENTAL

Orange & Apple Juice  
Assorted Bagels with Cream Cheese  
Assorted Bakery Fresh Muffins & Pastries  
Creamy Butter, Fruit Preserves & Jam  
Individual Fruit Yogurts  
Sliced Fruit with Seasonal Berries  
\$23.00 per person

## THE EXECUTIVE

Orange & Apple Juice  
Assorted Scones  
Assorted Bagels with Cream Cheese  
Creamy Butter, Fruit Preserves & Jam  
Sliced Fruit with Seasonal Berries  
Individual Fruit Yogurts  
Selection of Individual Cereals with Whole & Skim Milk  
\$24.00 per person

## THE SOUTHERN STYLE

Orange & Apple Juice  
Chilled Sliced Fruit  
Individual Fruit Yogurts  
Ham, Egg & Cheese Biscuit or Croissant  
Sausage, Egg & Cheese Biscuit or Croissant  
Egg & Cheese Biscuit or Croissant  
Maple Pecan Danishes  
Assorted Bakery Fresh Muffins  
\$25.00 per person



## ENHANCEMENTS

Croissants with Scrambled Eggs, Shaved Ham & Herb Cheese Spread \$8.00 per person  
Breakfast Wraps with Scrambled Eggs, Cheese, Sausage & Peppers \$8.00 per person  
Egg & Cheese; Ham, Egg & Cheese; or Sausage, Egg & Cheese Biscuits \$8.00 per person  
Fried Chicken Biscuits \$8.00 per person  
Warm Oatmeal with Brown Sugar, Chopped Nuts, Honey, Cinnamon & Dried Fruit \$8.00 per person  
Assorted Dry Cereals \$5.00 each

Prices are subject to a 24% service charge and applicable taxes.

# BREAKFAST

All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas, Assorted Juices and Assorted Breakfast Breads & Pastries.



## PLATED

### MEETING STREET

Fluffy Scrambled Eggs, Roasted Red Potatoes with Peppers & Onions or Stone Ground Grits

Crispy Bacon Slices or Sausage

\$26.00 per person

### THE BATTERY

Thick Sliced Challah French Toast with Seasonal Fruit Compote & Warm Maple Syrup

Crispy Bacon Slices or Sausage

\$26.00 per person

### EAST BAY

Fluffy Scrambled Eggs

Sautéed Shrimp, Peppers, Onions & Tasso Ham Over Stone Ground Grits with Lobster Gravy

\$30.00 per person

### RAINBOW ROW

Seasonal Quiche:

Spring/Summer – Asparagus, Mushroom, Spinach, Tomato and Swiss Cheese with Thyme

Fall/Winter – Sweet Potato, Sundried Tomato, Asparagus, Fontina Cheese with Parsley, Sage and Chives

Crispy Bacon Slices or Sausage

\$28.00 per person

Add a Sliced Fruit Plate \$5.00 per person

Add Granola and Yogurt \$5.00 per person



## STATION ENHANCEMENTS

Stations are priced to accompany a breakfast buffet or continental breakfast, offered for one hour. Chef attendant at \$200 each is required.

### OMELETS

Ham, Sausage, Shrimp, Tomatoes, Peppers, Onions, Mushrooms, Spinach, Mozzarella and Cheddar Cheese, Egg Whites & Whole Eggs

Fresh Made Omelets with choice of toppings

\$17.00 per person

### SHRIMP & GRITS

Large Creek Shrimp Sautéed with Peppers, Onions & Tasso Ham served on Stone Ground Pepperjack Grits with a Lobster Gravy

\$19.00 per person

### WAFFLE STATION

Belgian Waffle, Seasonal Berries, Powdered Sugar, Toasted Pecans, Maple Syrup & Whipped Cream

\$15.00 per person

*Add Fried Boneless Chicken \$5.00 per person*

### AVOCADO TOAST STATION

Choice of Toasted White, Wheat or Rye Bread, Toppings include Avocado, Sliced Tomato, Onions, Cooked to Order Egg, Crispy Bacon Slices, Smoked Salmon

\$17.00 per person

\*Turkey bacon or sausage may be substituted on all menus for an additional \$4.00 per person  
\*Multigrain Pancakes may be substituted for Buttermilk Pancakes for an additional \$4.00 per person

Prices are subject to a 24% service charge and applicable taxes.

# BREAKFAST

All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas, Assorted Juices and Assorted Breakfast Breads & Pastries.



## BUFFET

Designed for one hour of service. Minimum of 25 guests, there is a surcharge of \$150.00

### PALMETTO

Sliced Fresh Fruit & Seasonal Berries  
Individual Fruit Yogurts  
Assortment of Cereals with Whole & Skim Milk  
Fresh Scrambled Eggs with Cheddar Cheese  
Sausage & Gravy with Buttermilk Biscuits  
AND Buttermilk Pancakes with Warm Maple Syrup  
Crispy Bacon & Sausage  
Roasted Red Potatoes with Peppers & Onions  
AND Stone Ground Pepperjack Grits  
\$37.00 per person

### HEALTHY START

Sliced Fresh Fruit & Seasonal Berries  
Greek Yogurt with Honey  
Granola with Soy & Skim Milk  
Egg White Frittata with Tomatoes & Spinach  
Bananas, Hard Boiled Eggs  
Sliced Tomatoes, Avocados  
Turkey Sausage, Whole Wheat Bread  
\$35.00 per person

### COUNTRY BLISS

Sliced Fresh Fruit & Seasonal Berries  
Individual Fruit Yogurts  
Assortment of Cereals with Whole & Skim Milk  
Fresh Scrambled Eggs with Cheddar Cheese  
Virginia Ham  
Buttermilk Pancakes with Warm Maple Syrup OR  
Stuffed French Bread with Berries & Cream Cheese  
Roasted Red Potatoes with  
Peppers & Onions OR Stone Ground Pepperjack Grits  
\$34.00 per person

### LOWCOUNTRY CHARM

Sliced Fresh Fruit & Seasonal Berries  
Individual Fruit Yogurts  
Assortment of Cereals with Whole & Skim Milk  
Baked Egg Casserole  
Lowcountry Shrimp & Stone Ground Pepperjack Grits  
Virginia Ham  
Mini Tomato Pies  
Roasted Red Potatoes with Peppers & Onions  
\$35.00 per person



\*Turkey bacon or sausage may be substituted on all menus for an additional \$4.00 per person  
\*Multi Grain Pancakes may be substituted for Buttermilk Pancakes for an additional \$4.00 per person

Prices are subject to a 24% service charge and applicable taxes.

# BREAKFAST

## BUFFET ENHANCEMENTS

Stations are priced to accompany a breakfast buffet or continental breakfast, offered for one hour.



### LOCAL & IMPORTED ARTISAN CHEESES & MEATS

*Curated selection of local and imported hard and soft cheeses to include: goat, sheep and cows' milk cheeses, smoked and cured meats, sausages and pates along with seasonal accoutrements to include mustards, nuts, pickled vegetables, olives, honey comb, crackers, grilled bread, crostini*

\$18.00 per person

### BISCUIT BAR

Buttermilk Biscuits, Sweet Potato Biscuits,  
Seasonal Selection of Jams and Fruit Preserves,  
Local Honey, Assorted Butters and Spreads,  
Sausage Gravy

\$14.00 per person

### SMOKED SALMON STATION WITH BAGELS

Assorted Bagels, Seasonal Sweet & Savory Spreads,  
Chopped Eggs, Pickled Red Onion,  
Diced Tomato, Capers, Lemon

\$17.00 per person

### GREEK YOGURT BAR

Cultured greek yogurt, vanilla greek yogurt,  
seasonal fruit & berries,  
candied pecans, almonds, chia seeds, flax seeds,  
dried cranberries, raisins, house granola, local honey

\$14.00 per person

### FRUIT SMOOTHIE BAR

A variety of seasonal and exotic fruit smoothies  
made with coconut milk, acai berry,  
chia seeds, protein powder

\$15.00 per person



\*Turkey bacon or sausage may be substituted on all menus for an additional \$4.00 per person  
\*Multi Grain Pancakes may be substituted for Buttermilk Pancakes for an additional \$4.00 per person

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# BEVERAGES and SWEET & SAVORY SNACKS



## SWEET & SAVORY SNACKS

Assorted Muffins .....	\$42.00 per dozen
Assorted Breakfast Pastries .....	\$42.00 per dozen
Freshly Baked Cinnamon Rolls with Cream Cheese Frosting.....	\$45.00 per dozen
Whole Fruit.....	\$28.00 per dozen
Individual Fruit Yogurts.....	\$60.00 per dozen
Fruit & Yogurt Parfaits .....	\$85.00 per dozen
House Made Granola Bars .....	\$50.00 per dozen
Kind Bars, Protein Bars, Energy Bars .....	\$70.00 per dozen
Assorted Sour Cream Coffee Cake .....	\$35.00 per loaf (12 slices per loaf)
Assorted Fresh Bagels & Cream Cheese.....	\$50.00 per dozen
Popcorn Cart with Freshly Popped Salted Popcorn .....	\$8.00 per person
Warm Soft Pretzels with Sea Salt .....	\$50.00 per dozen <i>Includes assorted mustards</i>
Sweet Carolina Snack Mix.....	...\$50.00 per dozen*
<i>Individual Bag Includes: Almonds, Cashews, Peanuts, M&amp;Ms, Raisins &amp; Banana Chips</i>	
Tortilla Chips with Salsa & Warm Queso Dip .....	\$8.00 per person
Pimento Cheese or Hummus with Toasted Pita Chips .....	\$7.00 per person
Assorted Finger Sandwiches.....	\$350.00 per 100
Assorted Cookies.....	\$40.00 per dozen
Brownies.....	\$38.00 per dozen
Lemon Drop Squares or Pecan Tarts .....	\$45.00 per dozen
Chocolate Dipped Strawberries .....	\$52.00 per dozen
Sliced Fresh Fruit Display.....	\$8.00 per person
Assorted Petit Fours .....	\$60.00 per dozen
Chocolate Truffles .....	\$65.00 per dozen
Assorted Mini Cupcakes – Vanilla, Chocolate & Red Velvet .....	\$60.00 per dozen

## BEVERAGES

Assorted Sodas and Bottled Waters.....	\$5.00 each
Seasonal Fruit Infused Waters.....	\$10.00 per gallon
Whole, Skim, Almond or Soy Milk.....	..\$10.00 per quart
Regular and Decaffeinated Coffee & Herbal Teas.....	...\$60.00 per gallon
Assorted Juices - Orange, Apple, Tomato, Cranberry .....	..\$40.00 per gallon
Lemonade or Iced Tea with Lemon - Sweetened or Unsweetened.....	\$45.00 per gallon
Assorted Sparkling Juices or Perrier with Sliced Lime .....	\$6.00 each

Prices are subject to a 24% service charge and applicable taxes.



## BREAKS



# TIME FOR A BREAK

Designed for one hour of service. Available from 7am-4pm.  
All include Regular and Decaffeinated Coffee and Herbal Teas.



## MID-MORNING

### BREAK I

Assorted Sodas  
Bottled Waters  
\$12.00 per person

### BREAK II

House Made Granola Bars  
Fresh Whole Fruit  
Assorted Sodas  
Bottled Waters  
\$14.00 per person

### BREAK III

Assorted Biscotti  
Sour Cream Coffee Cake  
Sliced Fruit with Yogurt Dip  
Assorted Sodas | Bottled Waters  
\$16.00 per person

## ALL DAY PACKAGES

### PACKAGE I

Regular and Decaffeinated  
Coffee and Herbal Teas  
Assorted Sodas and Bottled Water  
\$15 per person for four hours  
\$30 per person for eight hours  
minimum of 4 hours

### PACKAGE II

The Continental Breakfast  
Mid-Morning Break II  
Choice of Afternoon Break  
\$55.00 per person

### PACKAGE III

Palmetto Breakfast Buffet  
Mid-Morning Break III  
Taste of the Lowcountry Lunch Buffet  
Choice of Afternoon Break  
\$110.00 per person

## BREAKS

### SWEET TREAT

Assorted Cookies, Pecan Blondies  
Brownies, Mini Cupcakes  
Whole Fresh Fruit  
Regular & Chocolate Milk | Assorted Sodas | Bottled Waters  
\$19.00 per person

### CANDY SHOP

Dum Dums, Sweet Tarts,  
Gumballs, Jolly Ranchers,  
Tootsie Rolls, Swedish Fish,  
Assorted Gummies & Hard Candies  
Assorted Sodas | Bottled Waters  
\$18.00 per person

### CHARLESTON TEA

Assorted Finger Sandwiches *please choose three*  
Tuna Salad on Rye  
Deviled Ham on White  
Waldorf Chicken Salad on Croissant  
Smoked Salmon & Boursin on Rye  
Pimento Cheese & Arugula on White  
Selection of Scones with Creamy Butter & Preserves  
Lemon Pound Cake  
Benne Wafers & Macaroons  
Fresh Strawberries & Whipped Cream  
Sweetened Iced Tea | Assorted Sodas | Bottled Waters  
\$20.00 per person

### LOWCOUNTRY COMFORT

Chilled Crab Dip, Mini Tomato Pies  
Pimento Cheese Dip  
Assorted Crackers  
Hot Boiled Peanuts  
Lemon Drop Squares & Pecan Tarts  
Sweetened Iced Tea & Lemonade  
Assorted Sodas | Bottled Waters  
\$23.00 per person

### SERENITY

Fruit Kabobs with Honey & Vanilla Yogurt  
Hummus & Pita Chips, Almonds, Trail Mix  
Green Tea, Perrier Sparkling Water with Lime Wedges  
\$18.00 per person

### BALLPARK

Warm Soft Pretzels with Assorted Mustards  
Miniature Corndogs with Ketchup, Stuffed Jalapeños  
Individual Boxes of Cracker Jacks  
Freshly Popped Popcorn with Cart  
Assorted Mini Candy Bars  
Root Beer | Assorted Sodas | Bottled Water  
\$22.00 per person

### BUILD YOUR OWN TRAIL MIX

Banana Chips, Pretzels, Goldfish, M&M's, Malted Milk Duds,  
Peanuts, Almonds, Butter Popcorn, Mini Marshmallows  
Assorted Sodas | Bottled Waters  
\$19.00 per person

Prices are subject to a 24% service charge and applicable taxes.



## LUNCH



# PLATED LUNCHEONS

All Luncheon Entrées are served with your choice of Soup or Salad, Fresh Rolls with Butter Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## SOUPS AND SALADS

Select One

### FRANCIS MARION HOUSE SALAD

Blend of Mixed Greens, Herb Roasted Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries

### SPINACH & ARUGULA SALAD

Baby Greens, Crumbled Feta, Candied Pecans, Blistered Cherry Tomatoes & Vidalia Onion

**BIBB SALAD** Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers, Red Peppers & Shaved Asiago Cheese

**PEAR SALAD** Arugula, Watercress, Poached Pears, Gorgonzola, Walnuts, Herbed Vinaigrette

**CAESAR SALAD** with Shaved Parmesan

**HAM & WHITE BEAN SOUP** Cannellini Beans, Ham Hock, Roasted Red Pepper

**SWEET POTATO BISQUE** Roasted Covington Sweet Potatoes, Double Crème, Warming Spices

**TOMATO BISQUE** San Marzano Tomatoes, Fresh Basil, Double Crème

**CHARLESTON SHE CRAB SOUP** A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

## DRESSINGS

Select Two

Aged Balsamic Vinaigrette

Buttermilk Ranch

Creamy Blue Cheese

Champagne Shallot Vinaigrette

Creamy Apple Cider & Herb Vinaigrette

Classic Caesar

Prices are subject to a 24% service charge and applicable taxes.

# PLATED LUNCHEONS

All Luncheon Entrées are served with your choice of Soup or Salad, Fresh Rolls with Butter Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## PLATED ENTRÉES

Please add \$8.00 per person for up to three, pre-selected entrées.

For 29 people or less, a plated surcharge of \$150 applies.

### BASIL PESTO CHICKEN PANCETTA

Pan Seared Chicken Breast topped with Pancetta,  
Mozzarella & Roasted Tomatoes  
Served with a Pesto Cream Sauce, Herb Risotto,  
Green Beans & Cherry Tomatoes  
\$36.00 per person

### PECAN CRUSTED CHICKEN BREAST

Rice Pilaf, Haricots Verts, Drunken Honey Mustard  
\$38.00 per person

### STUFFED PORK LOIN

Pork Loin Stuffed with Spinach,  
Sundried Tomatoes & Feta Cheese  
with Herb Beurre Blanc, Mashed Potatoes, Broccolini  
\$36.00 per person

### SIRLOIN STEAK

Roasted Shallot Au Jus,  
Roasted Fingerling Potatoes, Grilled Asparagus  
\$41.00 per person

### BEEF SHORT RIBS

Braised Beef Short Ribs, Leek & Thyme Risotto,  
Roasted Baby Carrots, Port Wine Demi  
\$43.00 per person

### SHRIMP & GRITS

Large Shrimp Sautéed Peppers,  
Onions & Tasso Ham on Stone Ground Pepperjack Grits  
and Lobster Gravy with Broccolini  
\$36.00 per person

### CHARLESTON CRAB CAKES

Two Seared Jumbo Crab Cakes with Remoulade Sauce  
Grilled Asparagus, Goat Cheese & Tarragon Grits  
\$36.00 per person

### FAROE ISLAND GRILLED SALMON

Grilled Sustainable Salmon, Confit Marble Potatoes,  
Broccoli Rabe, Romesco Sauce  
\$38.00 per person

### LOCAL GROUPER

Pan Seared SC Grouper, Herbed Risotto,  
Haricots Verts, Beurre Blanc  
\$40.00 per person

## SPECIALTY MEALS

*please choose one, priced the same as main entrée*

### RICOTTA GNOCCHI (V)

Roasted Cauliflower, Meyer Lemon, Capers,  
Olive Oil, Garden Herbs

### STUFFED PORTOBELLO

MUSHROOMS (V/VG, GF, DF)  
White Bean & Spinach Puree, Sofrito

### BLACK BEAN & QUINOA

STUFFED PEPPERS (V/VG, GF, DF)  
Red Bell Peppers, Avocado

### SEARED VEGAN CHICKPEA CAKES (V)

Butternut Squash, Farro, Roasted Tomato Coulis

### CAULIFLOWER STEAK (VG)

Center Cut Cauliflower with Fresh Thyme, Tarragon,  
Turmeric, Garlic, Shallots & EVOO

Prices are subject to a 24% service charge and applicable taxes.

# PLATED LUNCHEONS



## DESSERT SELECTIONS

Choose one

WARM BUTTER CAKE with Caramel Sauce & Whipped Topping  
KEY LIME PIE with Whipped Cream Dollop  
PECAN PIE with Caramel & Chocolate Sauce  
RED VELVET CAKE with Whipped Cream Dollop  
LEMON RASPBERRY CAKE with Berry Coulis  
CARROT CAKE with Walnuts  
ULTIMATE CHOCOLATE CAKE with Fresh Whipped Cream  
SEASONAL FRUIT PLATE with Yogurt  
NEW YORK STYLE CHEESECAKE with Fruit Topping  
SEASONAL CRÈME BRÛLÉE with Seasonal Berry Topping  
LEMON MERINGUE TART with Shortbread, Lemon Curd & Meringue Swirl  
STICKY TOFFEE PUDDING Dates, Espresso, Vanilla & Butter Toffee Sauce

## DESSERT DUOS

Choose two, add \$5 per person

PEANUT BUTTER MOUSSE TART  
STRAWBERRY CHEESECAKE TART  
TRIPLE CHOCOLATE MOUSSE  
SALTED CARAMEL BROWNIE  
TRIPLE CHOCOLATE MOUSSE  
SOUTHERN LEMON SQUARE  
NEW YORK STYLE CHEESECAKE with Berry Compote  
KEY LIME PIE with Whipped Cream Dollop  
PECAN PIE with Caramel & Chocolate Sauce  
RED VELVET CAKE with Whipped Cream Dollop  
ULTIMATE CHOCOLATE CAKE with Fresh Whipped Cream  
LEMON MERINGUE TART with Shortbread, Lemon Curd & Meringue Swirl

## GLUTEN FREE DESSERT

Choose one

CHOCOLATE TORTE  
MACERATED SEASONAL BERRIES  
SEASONAL CRÈME BRÛLÉE

## DAIRY FREE DESSERT

Choose one

ASSORTED MOUSSE  
MACERATED SEASONAL BERRIES

Prices are subject to a 24% service charge and applicable taxes.

# LIGHT TWO COURSE LUNCHES

Includes choice of Soup OR Dessert. Served with Warm Rolls & Butter.  
Iced Tea, Regular and Decaffeinated Coffee and Herbal Teas.

Priced to offer one entrée to entire group. Please add \$8.00 per person for up to three, pre-selected entrées.  
For 29 people or less, a plated surcharge of \$150 applies.



## GRILLED CHICKEN CAESAR SALAD

Romaine Lettuce tossed with aged Parmesan Cheese, Herb Croutons, Caesar Dressing & topped with Grilled Chicken Strips  
\$28.00 per person  
or with Sautéed Shrimp \$30.00 per person

## GRILLED ATLANTIC SALMON SALAD

Filet of Grilled Atlantic Salmon with Baby Field Greens, Roasted Roma Tomatoes,  
Caramelized Fennel, Fresh Cucumber & Goat Cheese. Served with Vinaigrette Dressing.  
\$31.00 per person

## SHRIMP & CHICKEN SALAD DUO

Pickled Shrimp Salad with Bell Peppers, Capers, Onions, Fennel & Garlic. Chicken Salad with Dried Cranberries & Almonds.  
*Served with Grilled baguette & Assorted Crackers.*  
\$31.00 per person

## BLACK & BLEU SALAD

Seared Marinated Flank Steak, Baby Iceberg Lettuce, Shaved Red Onion, Gorgonzola,  
Smoked Bacon, Blistered Cherry Tomatoes  
\$30.00 per person

## HEARTY SEASONAL SALADS

### FALL & WINTER SALAD

Arugula, Watercress, Roasted Butternut Squash, Cranberries,  
Chevre, Warm Bacon Vinaigrette  
\$25.00 per person  
with Grilled Chicken \$28.00 or Sautéed Shrimp \$30.00

### SPRING & SUMMER SALAD

Arugula, Fresh Strawberries, Blackberries, Blueberries, Local  
Goat Cheese Crumbles, Raspberry Balsamic Vinaigrette  
\$25.00 per person  
with Grilled Chicken \$28.00 or Sautéed Shrimp \$30.00

## TURKEY SANDWICH

Thinly Sliced Turkey served on Focaccia with Lettuce, Tomato, Carolina Peach-Vidalia Onion Jam and Potato Salad  
\$27.00 per person



## CHARLESTON SHE CRAB SOUP

A Charleston Specialty at the Francis Marion since 1924.  
Lump Crab Meat, Sherry.

## KEY LIME PIE

with Whipped Cream Dollop

## HAM & WHITE BEAN SOUP

Cannellini Beans, Ham Hock, Roasted Red Pepper

## PECAN PIE

with Caramel & Chocolate Sauce

## SWEET POTATO BISQUE

Roasted Covington Sweet Potatoes, Double Crème, Warming Spices

## ULTIMATE CHOCOLATE CAKE

with Fresh Whipped Cream

Prices are subject to a 24% service charge and applicable taxes.

# BOXED LUNCHES

Please select two choices. Offered to groups with guests leaving the hotel for lunch.  
Includes Bottled Water, Whole Fruit, Potato Chips and a Cookie.

For 29 people or less, a surcharge of \$150 applies.



## ITALIAN SANDWICH

Smoked Turkey, Ham, Genoa Salami, Sliced Provolone, Lettuce, Tomato & Italian Seasoning  
on Brioche Roll  
\$29.00 per person

## ROAST BEEF SANDWICH

Sliced Boursin Cheese, Lettuce, Tomato & Horseradish Cream  
on Brioche Roll  
\$31.00 per person

## GRILLED CHICKEN SANDWICH

Grilled Chicken with Fresh Mozzarella, Johns Island Tomatoes, Basil Pesto Spread & Lettuce  
on Focaccia Bread  
\$29.00 per person

## TURKEY & BRIE SANDWICH

Sliced Turkey with Warm Brie, Fig Butter & Sliced Apples  
on Artisan Bread  
\$29.00 per person

## TURKEY CLUB WRAP

Smoked Turkey, Bacon, Sliced Provolone, Lettuce, Tomato & Herbed Mayonnaise  
in a Spinach Tortilla Wrap  
\$29.00 per person

## VEGETARIAN/VEGAN WRAP

Grilled Portobello Mushroom, Roasted Squash, Grilled Onions, Roasted Red Peppers, Light Hummus Spread & Lettuce  
in a Spinach Tortilla Wrap  
\$26.00 per person

\*\$8 additional per box for more than 2 selections      \*Gluten Free Breads Available for an additional \$3 per meal charge

Prices are subject to a 24% service charge and applicable taxes.

# BUFFET LUNCH

Buffets include Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for one hour of service. For 29 people or less, a buffet surcharge of \$150 applies.

### TASTE OF THE LOWCOUNTRY

Baby Spinach Salad with Cucumber,  
Tomato Wedges and Chopped Eggs  
Buttermilk Ranch Dressing and Red Wine & Herb Vinaigrette  
Creamy Coleslaw with Carrots & Red Cabbage  
Southern Fried Buttermilk Chicken or Grilled Chicken  
Pulled Pork BBQ with Soft Rolls  
Chef's Selection of Grilled or Fried Fish with Sauce  
Southern Red Rice, Bacon Braised Collard Greens  
Biscuits & Corn Bread with Butter  
Charleston Cheese Straws  
Seasonal Fruit Cobbler & Southern Banana Pudding  
\$40.00 per person

### ITALIAN BISTRO

Little Gem Caesar Salad with Watermelon Radish, Kale, Shaved  
Parmesan Cheese, Garlic Croutons and Caesar Dressing  
Chopped Romaine Salad, Shaved Sweet Red Onion, Buttermilk  
Ranch and Italian Herb Vinaigrette  
Chicken Parmesan, Tomato, Basil and Mozzarella  
Meatballs Marinara served with Torpedo Rolls and Parmesan  
Cheese  
Pesto Fettuccine  
Herb Roasted Bistro Vegetables  
Tiramisu  
New York Style Cheesecake with Fruit Topping  
\$39.00 per person

### THE DELICATESSEN

Chef's Selection of Soup, Warm Rolls  
Tossed Salad with Tomato, Cucumber, Mushroom and Radishes  
Buttermilk Ranch and Aged Balsamic Dressings  
Seasonal Potato Salad and Pesto Tortellini Salad  
Smoked Turkey, Ham, Roast Beef and Salami  
Aged Cheddar, Provolone, Swiss and Jack Cheeses  
Terra Brand Chips  
Pickles, Tomatoes, Pepperoncini, Red Onion and Leaf Lettuce  
Mayonnaise, Yellow Mustard, Dijon Mustard and Horseradish  
Sliced Wheat, White and Rye Breads  
Assortment of Cookies, Brownies and Sliced Fresh Fruit  
\$37.00 per person  
*for 150 or more people sandwiches will be pre-made*

Prices are subject to a 24% service charge and applicable taxes.

# BUFFET LUNCH

Buffets include Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for one hour of service. For 29 people or less, a buffet surcharge of \$150 applies.

### FARMERS BUFFET

Farmers Market Vegetable Soup  
Hydroponic Mixed Greens  
Green Tomatoes, Corn, Mushrooms, Broccoli  
Herbed Honey Vinaigrette  
Green Bean, Cherry Tomato & Onion Salad  
Sliced London Broil with Cabernet Demi, Caramelized Vidalia Onions & Crumbled Clemson Blue Cheese  
Pine Nut & Asiago Chicken Breast with Red Pepper Coulis  
Grilled Local Market Catch with Seasonal Accoutrements  
Rigatoni with Oyster Mushrooms, Broccoli, Sundried Tomato & Pecan Pesto, Olive Oil, Garlic and Herbs  
Wild Rice Pilaf  
Sourdough, Pumpernickel, Whole Grain Rolls and Butter  
Charleston Cheese Straws  
Seasonal Fruit Cobbler & Southern Banana Pudding  
\$45.00 per person

### THE EXECUTIVE SALAD

Chef's Selection of Soup  
Assorted Greens  
Toppings to Include:  
Diced Smoked Chicken, Sweet Roasted Corn,  
Diced Tri-Color Bell Peppers, Aged Jack Cheese,  
Fresh Pico de Gallo & Southwestern Buttermilk Ranch  
Grilled Marinated Steak Salad,  
Mandarin Oranges & Citrus Vinaigrette  
Seasonal Vegetable Tortellini Salad  
Shrimp Salad, Pickled Okra  
Rolls & Butter  
Angel Food Cake with Seasonal Berry Compote & Whipped Topping  
\$37.00 per person

Prices are subject to a 24% service charge and applicable taxes.

# BUFFET LUNCH

Buffet includes, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for one hour of service. For 29 people or less, a buffet surcharge of \$150 applies.

### THE BUTCHER'S BLOCK

Fresh Arugula Salad with Cucumbers, Dried Cranberries, SC Feta Cheese,  
Toasted Sunflower Seeds & Maple Dijon Vinaigrette

Tomato & Cucumber Salad with Shaved Red Onion, Turmeric & Aged Red Wine Vinegar

Seared Beef Tenderloin, Clemson Blue Cheese, Charred Onions & Peppers  
Herbed Horseradish Cream on a French Baguette

Shaved Five Spiced Pork Loin, Apple & Fig Jam, Brie Cheese and Bibb Lettuce on Grilled Ciabatta

Grilled Springer Mountain Chicken Breast, Roasted Red Peppers, Baby Spinach, Fontina Cheese & Basil Pesto on Herbed Focaccia

Roasted Vegetables with Local Mushrooms, Boursin Cheese & Baby Red Oak Lettuce in a Spinach Wrap

Assorted Kettle Potato & Terra Chips

Miniature Lady's Island Pecan Tarts & Miniature Key Lime Pies

\$44 per person

### LA CUCINA

Charcuterie Cheese Display with Local Meats, Cheeses, Lavosh,  
Horse Creek Farms Honey, Seasonal Fruit Garnishes & Crackers

Roasted Chicken Flatbread with Assorted Roasted Vegetables & Boursin Cheese

Garlic, Rosemary & Beef Flatbread with Peppers, Arugula & Fontina

Margherita Flatbread with Fresh Basil, Mozzarella & Tomatoes

Focaccia & Olive Oil Tasting Bar with Balsamic Vinegar, Tuscan Herb Infused

Chopped Romaine Salad Tossed with Pimentos, Shaved Sweet Red Onions, Buttermilk Ranch & Italian Herb Vinaigrette

Mini Cannolis & Lemon Cheesecake with Fresh Whipped Cream and Shelled Pistachios Served on the Side

\$40.00 per person

### SOUTH OF THE BORDER BUFFET

Tossed Garden Salad with Red Peppers and Creamy Southwest Ranch & Cilantro Vinaigrette Dressings

Roasted Corn & Black Bean Salad

Spicy Ground Beef with Tomatoes

Grilled Chicken Fajita Strips with Sautéed Peppers, Onions & Green Chilies

Fresh Flour Tortillas & Crisp Taco Shells, Diced Tomatoes, Shredded Lettuce, Cheddar Cheese,  
Sliced Jalapeños, Fresh Guacamole, Pico De Gallo & Sour Cream

Refried Beans & Mexican Rice

Sopapillas & Trés Leches Cake

\$39.00 per person

Prices are subject to a 24% service charge and applicable taxes.



## DINNER



# PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad, Warm Rolls with Butter,  
Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## SOUPS AND SALADS

Select One

### FRANCIS MARION HOUSE SALAD

Blend of Mixed Greens, Herb Roasted Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries

### SPINACH & ARUGULA SALAD

Baby Greens, Crumbled Feta, Candied Pecans, Blistered Cherry Tomatoes & Vidalia Onion

**BIBB SALAD** Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers, Red Peppers & Shaved Asiago Cheese

**PEAR SALAD** Arugula, Watercress, Poached Pears, Gorgonzola, Walnuts, Herbed Vinaigrette

**CAESAR SALAD** with Shaved Parmesan

**HAM & WHITE BEAN SOUP** Cannellini Beans, Ham Hock, Roasted Red Pepper

**SWEET POTATO BISQUE** Roasted Covington Sweet Potatoes, Double Crème, Warming Spices

**TOMATO BISQUE** San Marzano Tomatoes, Fresh Basil, Double Crème

**CHARLESTON SHE CRAB SOUP** A Charleston Specialty at the Francis Marion since 1924. Lump Crab Meat, Sherry.

## DRESSINGS

Select Two

Aged Balsamic Vinaigrette

Buttermilk Ranch

Creamy Blue Cheese

Champagne Shallot Vinaigrette

Creamy Apple Cider & Herb Vinaigrette

Classic Caesar

Prices are subject to a 24% service charge and applicable taxes.

# PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad,  
Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## ENTRÉE SELECTIONS

Select one. Please add \$8.00 per person for up to three, pre-selected entrées.

For 29 people or less, a plated surcharge of \$175 applies.

### BASIL PESTO CHICKEN

Seared Chicken Breast, Basil Pesto,  
Roasted Tomatoes & Fresh Mozzarella served with Mushroom  
Risotto, Green Beans & Cherry Tomatoes

\$50.00 per person

### PECAN CRUSTED CHICKEN BREAST

Rice Pilaf, Haricots Verts, Drunken Honey Mustard

\$50.00 per person

### STUFFED AIRLINE CHICKEN BREAST

Roasted Airline Breast of Chicken Stuffed with Spinach,  
Tomato and Goat Cheese  
served with Wild Rice Pilaf, Grilled Asparagus,  
Citrus Beurre Blanc

\$51.00 per person

### CIDER BRINED ROASTED PORK LOIN

Mashed Sweet Potatoes, Braised Collard Greens,  
Fig Vidalia Onion Jam

\$50.00 per person

### PETITE FILET

6oz. Grilled Petite Filet of Beef *cooked to medium-rare temperature*  
with Cabernet Sauvignon Reduction,  
Truffle Mashed Potatoes, Asparagus & Cherry Tomatoes

\$62.00 per person

### BEEF SHORT RIBS

Braised Beef Short Ribs, Melted Leek & Thyme Risotto,  
Roasted Baby Carrots, Port Wine Demi

\$55.00 per person

### CHARLESTON CRAB CAKES

Two Seared Jumbo Crab Cakes with Remoulade Sauce  
Grilled Asparagus, Goat Cheese & Tarragon Grits

\$58.00 per person

### FAROE ISLAND GRILLED SALMON

Grilled Sustainable Salmon, Confit Marble Potatoes,  
Broccoli Rabe, Romesco Sauce

\$54.00 per person

### LOCAL GROUPER

Pan Seared SC Grouper, Herbed Risotto,  
Haricots Verts, Beurre Blanc

\$58.00 per person

## SPECIALTY MEALS

*please choose one, priced the same as main entrée*

### RICOTTA GNOCCHI (v)

Roasted Cauliflower, Meyer Lemon, Caper,  
Olive Oil, Garden Herbs

### STUFFED PORTOBELLO

MUSHROOMS (V/VG, GF, DF)

White Bean & Spinach Puree, Sofrito

### BLACK BEAN & QUINOA

STUFFED PEPPERS (V/VG, GF, DF)

Red Bell Peppers, Avocado

### SEARED VEGAN CHICKPEA CAKES (v)

Butternut Squash, Farro, Roasted Tomato Coulis

### CAULIFLOWER STEAK (VG)

Center Cut Cauliflower with Fresh Thyme, Tarragon,  
Turmeric, Garlic, Shallots & EVOO

Prices are subject to a 24% service charge and applicable taxes.

# PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad, Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## COMBINATION ENTRÉES

For 29 people or less, a plated surcharge of \$175 applies.

### SEARED SC SHRIMP & BASIL PESTO CHICKEN

Served with Garlic Butter, Mushroom Risotto  
and Green Beans with Cherry Tomatoes

\$64.00 per person

### SHRIMP & GRITS WITH PETITE FILET MIGNON

Petite Filet Mignon & Sautéed Shrimp with Tasso Ham  
Gravy & Creamy Pepperjack Grits

\$68.00 per person

### GRILLED CAROLINA GROUPER & TWO BEEF MEDALLIONS

Lobster Cream Sauce, Mashed Potatoes  
& Grilled Asparagus

\$66.00 per person

### SEARED JUMBO CRAB CAKE & PETITE FILET MIGNON

Served with a Mushroom & Red Wine Demi, Remoulade,  
Chive Whipped Potatoes and Broccolini

\$70.00 per person

\*Gluten Free options available

Prices are subject to a 24% service charge and applicable taxes.

# DINNER



## DESSERT SELECTIONS

Choose one

WARM BUTTER CAKE with Caramel Sauce & Whipped Topping  
KEY LIME PIE with Whipped Cream Dollop  
PECAN PIE with Caramel & Chocolate Sauce  
RED VELVET CAKE with Whipped Cream Dollop  
LEMON RASPBERRY CAKE with Berry Coulis  
CARROT CAKE with Walnuts  
ULTIMATE CHOCOLATE CAKE with Fresh Whipped Cream  
SEASONAL FRUIT PLATE with Yogurt  
NEW YORK STYLE CHEESECAKE with Fruit Topping  
SEASONAL CRÈME BRÛLÉE with Seasonal Berry Topping  
LEMON MERINGUE TART with Shortbread, Lemon Curd & Meringue Swirl  
STICKY TOFFEE PUDDING Dates, Espresso, Vanilla & Butter Toffee Sauce

## DESSERT DUOS

Choose two, add \$5 per person

PEANUT BUTTER MOUSSE TART  
STRAWBERRY CHEESECAKE TART  
TRIPLE CHOCOLATE MOUSSE  
SALTED CARAMEL BROWNIE  
TRIPLE CHOCOLATE MOUSSE  
SOUTHERN LEMON SQUARE  
NEW YORK STYLE CHEESECAKE with Berry Compote  
KEY LIME PIE with Whipped Cream Dollop  
PECAN PIE with Caramel & Chocolate Sauce  
RED VELVET CAKE with Whipped Cream Dollop  
ULTIMATE CHOCOLATE CAKE with Fresh Whipped Cream  
LEMON MERINGUE TART with Shortbread, Lemon Curd & Meringue Swirl

## GLUTEN FREE DESSERT

Choose one

CHOCOLATE TORTE  
MACERATED SEASONAL BERRIES  
SEASONAL CRÈME BRÛLÉE

## DAIRY FREE DESSERT

Choose one

ASSORTED MOUSSE  
MACERATED SEASONAL BERRIES

Prices are subject to a 24% service charge and applicable taxes.

# BUFFET DINNERS

Buffets include Iced Tea, Regular & Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for two hours of service. For 29 people or less, a buffet surcharge of \$175 applies.

### ITALIAN BISTRO

*Baby Kale & Arugula Salad*

with Watermelon Radish, Heirloom Cherry Tomatoes,  
Pickled Red Onions, Red Wine & Basil Vinaigrette

*Artisan Caesar Salad*

Baby Artisan Romaine Hearts, Garlic & Herb Croutons,  
Shaved Parmesan Cheese, Anchovy Caesar Dressing

Chicken Parmesan, Tomato, Basil and Mozzarella

Meatballs Marinara served with

Torpedo Rolls and Parmesan Cheese

Lowcountry Market Catch Grilled with Seasonal Accoutrements

Penne Sausage Vodka

Pesto Fettuccine

Herb Roasted Bistro Vegetables

Tiramisu

New York Style Cheesecake with Fruit Topping

\$62.00 per person

### CAROLINA SEAFOOD BUFFET

She Crab Soup Laced with Sherry

*Chilled Iceberg Wedges* with Ripe Beefsteak Tomatoes &  
Buttermilk Blue Cheese Dressing

Shredded Vegetable Slaw, Black Eyed Pea Salad

Shrimp & Grits Served with Tasso Ham, Lobster Gravy &  
Creamy Pepperjack Grits

Herb Panko Crusted Grouper

Corn Fried Oysters with a Creole Rémolade

Lowcountry Chicken Purloo, Collard Greens, Hoppin' John

Cornbread & Warm Rolls with Butter

Pecan Pie

Warm Bread Pudding with a Bourbon Sauce

\$70.00 per person

### CARIBBEAN BUFFET

*Spinach & Arugula Salad*

with Cucumber, Cherry Tomatoes, Hearts of Palm,  
Red Onions & Cilantro Lime Vinaigrette

Charro Bean, Corn & Pepper Salad

Green Bean, Jicama & Pineapple Salad

Grilled Mahi Mahi with a Spicy Tomato Relish

Jamaican Jerk Chicken

Mojo Roasted Pork Loin with

Spiced Mango & Molasses BBQ Sauce

Red Beans & Rice

Medley of Grilled Vegetables

Warm Rolls with Butter

Key Lime Pie, Coconut Cream Cake

\$63.00 per person

### SOUTHERN DINNER BUFFET

Chicken n' Dumpling Soup, Tomato and Cucumber Salad

Southern Coleslaw with Smoked Bacon

Baked Pork Chops with Sawmill Gravy

Sweet Tea Brined Whole Roasted Chicken

Fried Catfish

Macaroni & Cheese Casserole

Corn Pudding, Black Eyed Peas

Collard Greens, Carolina Gold Rice

Lemon Meringue Pie, Apple Crisp, Moon Pies

Buttermilk Biscuits and Cornbread

\$62.00 per person

# DINNER

Buffets include Warm Rolls & Butter. Dessert Display including Banana Pudding & Assorted Cakes & Pies.  
Iced Tea, Regular & Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for two hours of service. For 29 people or less, a buffet surcharge of \$175 applies.

### CREATE YOUR OWN DINNER BUFFET

*Includes:*

Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Olives, Egg Halves, Pepperoncini,  
Bacon Pieces, Cheddar Cheese & Two Dressings  
Fusilli Pasta with Roasted Vegetables, Spinach and Basil Pesto  
Caprese Salad with Extra Virgin Olive Oil, Fresh Basil and Balsamic

### ENTRÉE SELECTIONS

Pecan Crusted Chicken Breast  
Southern Fried Chicken  
Grilled Chicken Purloo  
Jamaican Jerk Chicken  
Herbed Baked Chicken  
Sliced Roasted Turkey with Sage Gravy  
Sliced Honey Baked Ham with Grilled Pineapple, Mandarin  
Orange Chutney and Creole Maple Glaze  
Tuscan Pork Chops with Roasted Tomatoes, Capers and Olives  
Pulled Pork BBQ or Pulled Chicken BBQ with Soft Rolls  
Sliced Pork Loin with Roasted Apples,  
Smoked Bacon and Leeks  
Sliced London Broil with Cabernet Demi, Caramelized Vidalia  
Onions and Crumbled Blue Cheese  
Beef Bourguignon with Braised Beef Tri-tip, Baby Potatoes,  
Cipollini Onion, Mushrooms, Carrots, Red Wine, Beef Demi  
Shrimp Scampi with Fettuccine  
Baked Salmon with Ginger Lime Sauce  
Herb Crusted Grouper with Local Mushroom Confit, Wilted  
Spinach and Charred Tomatoes  
Shrimp & Grits  
Cornmeal Encrusted Catfish with Creole Sauce  
Blackened Mahi Mahi with Ginger Orange Gastrique, Fresh  
Cucumber, Tomato & Pineapple Relish

### SIDE ITEMS

*Select Three*

Chive Mashed Potatoes  
Roasted Red Potatoes & Garlic  
Parsley Butter Roasted Potatoes  
Mashed Sweet Potatoes  
Charleston Red Rice with Smoked Ham Hocks  
Basmati Rice Pilaf  
Hoppin' John  
Pepperjack Cheese Grits  
Lima Bean Succotash  
Bacon Braised Collard Greens  
Glazed Carrots  
Green Beans with Toasted Almonds  
Stewed Okra and Tomatoes  
Vegetable Medley of Broccoli, Cauliflower & Carrots  
Roasted Vegetables  
Brussels Sprouts with Brown Butter

Two Entrées - \$64.00 per person

Three Entrées - \$68.00 per person, minimum of 40 guests

Four Entrées - \$74.00 per person, minimum of 65 guests

Prices are subject to a 24% service charge and applicable taxes.



## HORS D'OEUVRES



# HORS D'OEUVRES



## PASSED COLD

### PIMENTO CHEESE CANAPÉS

\$3.00 per piece

### FIGS IN A BLANKET

Dried Turkish Figs wrapped in Puff Pastry with Chevre  
\$3.50 per piece

### MINI FRESH VEGETABLE CRUDITE CUPS

with Red Pepper Hummus  
\$4.00 per piece

### CHICKEN SALAD

with Dried Cranberries & Almonds  
in a Miniature Phyllo Cup  
\$3.50 per piece

### HORSERADISH BEEF TENDERLOIN

on Crispy Yukon Gold Potato Cake  
\$5.00 per piece

### MELON & PROSCIUTTO SKEWER

\$4.00 per piece

### GREEK CUCUMBER CUP

Olive, Tomato, Feta, Marcona Almond  
\$4.00 per piece

### SMOKED WHITEFISH RILLETTES

on a Cucumber Disk  
\$5.00 per piece

### LUMP CRAB SALAD

In a Cherry Tomato with Citrus Chive Aioli  
\$5.00 per piece

### SEARED AHI TUNA

with Chow Chow and  
Wasabi Cream on a Cucumber Disk  
\$5.00 per piece

### SESAME SEARED TUNA SKEWER

Flash Seared Yellowfin Ahi Tuna,  
Toasted Benne Seed, Barrel Aged Ponzu  
\$6.00 per piece

### COLD SMOKED SALMON

Toasted Rye Crostini, Caper Dill Cream Cheese  
\$5.00 per piece

### JUMBO SHRIMP COCKTAIL

with Peppered Cocktail Sauce &  
Citrus Wedges  
\$6.00 per piece

### ARGENTINA RED SHRIMP SALAD PHYLLO CUPS

Citrus Crème, Fennel, Calabrian Chili, Bulls Bay Sea Salt  
\$5.00 per piece

Please note minimum order of 30 pieces

Prices are subject to a 24% service charge and applicable taxes.

# HORS D'OEUVRES



## HOT

VEGETABLE SPRING ROLL  
with Plum Sauce  
\$350.00 per 100

PETITE TOMATO PIES  
\$350.00 per 100

FRIED GREEN TOMATO MOONS  
Pimento Cheese, Bacon Marmalade, Scallions  
\$350.00 per 100

FRIED MAC & CHEESE FRITTERS  
with Truffle Oil  
\$375.00 per 100

GOAT CHEESE FRITTER  
with Red Pepper Jelly  
\$375.00 per 100

SPINACH & FETA SPANAKOPITA  
\$350.00 per 100

BLACKENED CHICKEN SATAY  
with a Peanut Sauce  
\$375.00 per 100

TRUFFLE FRIES  
Grated Pecorino, Fine Herbs, Roasted Tomato Aioli  
\$350.00 per 100

COUNTRY CHICKEN FINGERS  
with a Honey Mustard Sauce  
\$400.00 per 100

PETITE BEEF WELLINGTON  
Tender Fillet of Beef & Mushroom Duxelle  
wrapped in Puff Pastry  
\$450.00 per 100

THAI CHICKEN & CASHEW SPRING ROLLS  
with Plum Sauce  
\$375.00 per 100

CHICKEN CORDON BLEU PUFF  
Smoked Ham, Swiss Cheese, Puff Pastry  
\$400.00 per 100

CHICKEN MARSALA POT PIE  
\$375.00 per 100

DUCK CONFIT ON CROSTINI  
with Red Onion Marmalade  
\$400.00 per 100

BABY COLORADO LAMB CHOPS  
with Rosemary Gravy  
\$600.00 per 100

BARBECUE MEATBALLS  
\$375.00 per 100

SMOKED BACON LARDON  
on Petite Herb Biscuit, Cave Aged Blue Cheese & Apple Jam  
\$375.00 per 100

PETITE PULLED PORK BBQ BISCUIT  
\$380.00 per 100

PETITE SOUTHERN HAM BISCUITS  
with a Dijon Sauce  
\$350.00 per 100

PORK LOIN MEDALLIONS  
with Preserved Fig & Goat Cheese served on Crostini  
\$380.00 per 100

MAPLE PEPPERCORN PORK BELLY SKEWER  
with Firecracker Honey  
\$425.00 per 100

LOWCOUNTRY SKEWER  
with Onion, Sausage, Shrimp and Potato  
\$425.00 per 100

SHRIMP & GRITS IN BAMBOO BOATS  
\$500.00 per 100

PETITE LOBSTER COBBLER  
Béchamel, Peas, Carrots, Buttered Bread Crumbs, Pastry Cup  
\$500.00 per 100

PETITE CHARLESTON CRAB CAKE  
with Chives and Cajun Remoulade Sauce  
\$475.00 per 100

MAINE LOBSTER & CREAMY HERBED  
RISOTTO FRITTER  
with Tarragon & Dijon Cream  
\$550.00 per 100

BACON WRAPPED SEA SCALLOPS  
with Plum Sauce  
\$500.00 per 100

Please order in quantities of 100, minimum of 100 pieces

Prices are subject to a 24% service charge and applicable taxes.

# DISPLAYS



Offered for two hours.

## VEGETABLE CRUDITÉS

Raw Vegetables to Include Carrots, Asparagus, Broccoli,  
Mushrooms & Celery Served with Creamy Herb Dip & Roasted  
Red Pepper Hummus

\$12.00 per person

## CHARCUTERIE DISPLAY

Assorted Artisan, Domestic & Imported Cheeses Garnished  
with Fresh Fruit, Soppressata, Salami, Beef Bresaola,  
Mortadella, with Pistachios, Cured Pork Loin, Turkey Pastrami,  
Pork & Chicken Liver Pate, Traditional Accoutrements,  
Assorted Gourmet Mustards, Crostini

\$26.00 per person (minimum of 40 people)

\*if below minimum \$34.00 per person

## WARM CHARLESTON CRAB DIP

Crabmeat Dip with Assorted Grilled Breads

\$15.00 per person

## WARM CRAB & ARTICHOKE DIP

Lump Blue Crab, Roasted Artichoke Hearts,  
Cream Cheese, Pernod

\$16.00 per person

## CHILLED SEAFOOD DISPLAY

East Coast Shrimp Cocktail, Select Oysters on the Half Shell,  
Rock Crab Claws, Assorted Seafood Salads, Cocktail Sauce,  
Seasonal Mignonette, Horseradish, Lemon

\$27.00 per person

*\*Personalized Ice Sculpture Available with Additional Charge. Please  
see your Sales Representative for Additional information.*

## DIM SUM

Pork Pot Stickers, Chicken Wontons,  
Vegetable Spring Rolls, Spicy Shrimp Skewers

\$20.00 per person

## SWEET POTATO BAR

South Carolina Sweet Potatoes, Candied Pecans,  
Mini Marshmallows, Dried Cranberries, Roasted Walnuts,  
Whipped Honey Butter, Greek Yogurt, Sorghum, Maple Syrup,  
Cinnamon, Green Onions

\$17.00 per person

## MASHED POTATO BAR

Mashed Potatoes with Toppings  
Pan Gravy, Crumbled Blue Cheese, Shredded Cheddar,  
Chives, Sour Cream, Bacon & Butter

\$17.00 per person

## BREADS & SPREADS DISPLAY

Garlic Breadsticks, Grilled Italian Flatbread,  
Pita Wedges & Crackers

*Served with Choice of Three:* Olive Tapenade,  
Tomato Basil Bruschetta, Hummus & Pimento Cheese Spread,  
Chilled Crab Dip & Red Pepper Hummus

\$18.00 per person

## WARM SPINACH & ARTICHOKE DIP

Dip served with Assorted Grilled Breads

\$10.00 per person

## BAKED BRIE

Whole Wheel of Brie Cheese Baked Inside a Puff Pastry Topped  
with Warm Raspberry Preserves & Toasted Almonds

Served with Sliced French Bread & Assorted Crackers

\$8.00 per person

## DESSERT & COFFEE DISPLAY

Homemade Mini Pies & Tarts, Assorted Petit Fours  
Chocolate Dipped Strawberries - 2 pieces per person  
Regular & Decaffeinated Coffee & Herbal Teas

Three Flavored Syrups, Heavy Cream,  
Non-Dairy Milk & Whipped Cream

\$20.00 per person

## SHORTCAKE DISPLAY

Sugared Biscuits with Fresh Whipped Topping

*Please Select Two*

Sweet Tea & Bourbon Macerated Peaches  
Stewed Cinnamon Apples  
Seasonal Berries with Mint

\*produce subject to seasonal availability

\$14.00 per person

## S'MORES STATION

Roasted Marshmallows, Graham Crackers,  
Chocolate, Peanut Butter, Seasonal Accoutrements

\$14.00 per person

# CARVING STATIONS

Designed for one and a half hours of service. Service numbers are approximate.  
Add a chef's fee for each carved item or station ordered at \$200 per chef.



## SLOW ROASTED STEAMSHIP ROUND

Served with Horseradish Sour Cream, Pan Gravy,  
Mustard, Mayonnaise & Assorted Miniature Rolls  
\$12.00 per person (minimum 100 people)

## SEARED TUNA

Served with Wasabi Aioli, Sesame Vinaigrette,  
Soy Sauce, Seaweed Salad & Steamed Jasmine Rice  
\$14.00 per person (minimum 30 people)

## OVEN BAKED TURKEY

Served with Cranberry Relish, Mustard & Mayonnaise &  
Assorted Miniature Rolls  
\$12.00 per person (minimum 30 people)

## BASTED PIT HAM

Served with Sweet Chutney, Dijon Mustard, Biscuits &  
Assorted Miniature Rolls  
\$11.00 per person (minimum 30 people)

## ROASTED PORK LOIN

Served with Warm Apple Chutney, Mustard,  
Mayonnaise, Biscuits & Assorted Miniature Rolls  
\$12.00 per person (minimum 30 people)

## RACK OF LAMB

Served Colorado Rack of Lamb with  
Rosemary Demi-Glace,  
Mint Jelly & Assorted Miniature Rolls  
\$30.00 per person

## ROAST TOP ROUND OF BEEF

Served with Horseradish Sour Cream,  
Pan Gravy, Mustard,  
Mayonnaise & Assorted Miniature Rolls  
\$12.00 per person (minimum 75 people)

## TENDERLOIN OF BEEF

Served with Horseradish Sour Cream,  
Mustard, Mayonnaise &  
Assorted Miniature Rolls  
\$25.00 per person (minimum 25 people)

## PRIME RIB

Served with Au Jus,  
Rosemary Horseradish Sauce,  
Assorted Rolls  
\$20.00 per person (minimum 30 people)

## ADD A SIDE ITEM TO YOUR CARVING STATION:

Garlic Mashed Potatoes with Cheese, Bacon & Sour Cream  
\$8.00 per person

Grilled Vegetable Platter  
\$7.00 per person

Prices are subject to a 24% service charge and applicable taxes.

# ACTION STATIONS

Designed for two hours of Service.

Chef's fee of \$200 required for each carved item or station ordered. Self serve or chef attended.



## SALAD STATION

*Chef Prepared Classic Caesar*

Torn Baby Romaine Hearts, Shaved Parmesan, Storey Farms Egg, Garlic & Herb Croutons, Anchovy Dressing

*Self Served Mixed Artisan Greens & Assorted Lettuces*

Heirloom Cherry Tomatoes, Cucumbers, Country Olives, Diced Bacon, Shredded Cheddar Cheese, Chopped Eggs with a Choice of Two Salad Dressings  
\$12.00 per person

## CRAB CAKE STATION

Jumbo Crab Cakes Sautéed to Order with Rémoulade Sauce & Fresh Lemon Wedges  
\$23.00 per person

## SHRIMP & GRITS

Large Creek Shrimp Sautéed with Peppers, Onions & Tasso Ham Served on Stone Ground Pepperjack Grits with a Lobster Gravy  
\$23.00 per person

## CHICKEN & WAFFLES

Buttermilk Waffle, Fried Boneless Chicken, Bacon, Jalapeño & Thyme Syrup, Maple Syrup  
\$18.00 per person

## MACARONI & CHEESE

Elbow Macaroni with Cheddar Cheese and Smoked Gouda Cheese Sauce, Toppings of Bacon, Lobster, Chives, Tomatoes, Blue Cheese, Sausage & Peppers  
\$19.00 per person

## SLIDER STATION

Wagyu Beef Patty | Caramelized Onion, Swiss  
Philly Cheese Steak | Shaved Beef, White American, Peppers & Onions  
Fried Green Tomato | Pimento Cheese, Roasted Shallot Aioli  
Pulled BBQ Pork | House Pickles, Slaw  
California Chicken | Avocado, Tomato Jam  
Quinoa & Black Bean Patty | Caramelized Onion, Mushrooms, Gruyere, Arugula  
Choice of Two \$18.00 per person  
Choice of Three \$23.00 per person

## HABACHI STATION

Choice of Sliced Beef Tenderloin, Beef Ribeye, East Coast Shrimp, Marinated Chicken with Traditional Asian Sauces Served with Onions, Peppers, Mushrooms, Squash, Fried Rice, Soba Noodles  
Choice of Two Proteins \$20.00 per person  
Choice of Three Proteins \$25.00 per person

## BBQ STATION IN MASON JARS

Braised Beef Short Ribs, BBQ Pork Burnt Ends, Collard Greens, Macaroni & Cheese, Green Onions, Assorted BBQ Sauces  
\$19.00 per person

## BEEF SHORT RIBS

Braised Beef Short Ribs, Melted Leek & Thyme Risotto, Roasted Baby Carrots, Port Wine Demi  
\$24.00 per person

## PARMESAN PASTA WHEEL

*Please select one*

Rigatoni, Madeira Cream, Green Peas & Pancetta  
Cavatappi, Wild Mushrooms, Roasted Red Peppers, Capers & Cognac  
Ricotta Gnocchi, Lemon, Basil,  
Sundried Tomato & Creamed Sherry  
Shrimp or Chicken - *Choose One*  
Cheese, Herbs & Crushed Red Peppers  
\$20.00 per person

## BANANAS FOSTER

Sliced Bananas with a Brown Sugar & Bacardi 151 Rum Sauce over Vanilla Ice Cream  
\$16.00 per person

## EXECUTIVE CHEF FOOD DEMO

*Enjoy an exclusive reception in one of our Penthouse Suites, overlooking the city of Charleston & beautiful Harbor. Executive Chef Heyward Davis will lead an interactive cooking demo where you and your guests will learn how to prepare the Swamp Fox's famous & award-winning Shrimp & Grits from beginning to end. Please Ask Sales Representative for Pricing.*

Prices are subject to a 24% service charge and applicable taxes.



## BEVERAGE SERVICE



# BEVERAGE SERVICE



## PLAN I - CONSUMPTION BAR SERVICE

Call Liquor .....	\$11.00
Premium Liquor .....	\$12.00
Top Shelf Liquor .....	\$14.00
Cordials.....	\$13.00
Local Beer (Westbrook and Holy City Breweries) .....	\$10.00
Premium Beers .....	\$7.00
Domestic Beers .....	\$6.00
House Wine .....	\$9.00
Champagne.....	\$8.00
Soda/Bottled Water .....	\$5.00

## PLAN II - CASH BAR SERVICE

Call Liquor.....	\$13.00 inclusive
Premium Liquor .....	\$16.00 inclusive
Top Shelf Liquor .....	\$18.00 inclusive
Cordials.....	\$18.00 inclusive
Local Beers.....	\$15.00 inclusive
Premium Beers .....	\$12.00 inclusive
Domestic Beer .....	\$11.00 inclusive
House Wine .....	\$12.00 inclusive
Champagne.....	\$12.00 inclusive
Soda/Bottled Water .....	\$7.00 inclusive

Prices are subject to a 24% service charge and applicable taxes.

# BEVERAGE SERVICE



## PLAN III - GUEST PROVIDES LIQUOR, BEER & WINE

Hotel Provides: Juices, Glassware, Sodas, Fruit Garnish, Stirrers, Mixers, Napkins & Ice

\$14.00 per Person for 1 Hour

\$9.00 per Person Each Additional Hour

\$8.00 per Bottle for Wine Service at tables

## PLAN IV - GUEST PROVIDES BEER & WINE

Hotel Provides: Glassware, Ice, Sodas & Napkins

\$10.00 per Person for 1 Hour

\$6.00 per Person Each Additional Hour

\$8.00 per Bottle for Wine Service at tables

## CORKAGE WINE SERVICE WITHOUT BAR

\$15.00++ per bottle

Wine provided for table service must be 750 ml sized bottles.

## CORKAGE BAR GUIDELINES

Client must provide liquor in liters purchased in South Carolina. Beer kegs are not allowed. A written inventory must accompany all beverages when items are delivered to the hotel. Delivery and pickup must be scheduled in advance with your catering manager. The hotel will store beverages 24 hours prior to and 24 hours after function. After 24 hours the hotel will dispose of beverages at its discretion.

# BEVERAGE SERVICE



## PLAN V - UNLIMITED BEVERAGE SERVICE

Includes Liquor, Premium & Domestic Beer, House Wine & Assorted Sodas

### CALL LIQUOR

\$20.00 per person first hour

\$10.00 per person each additional hour

### PREMIUM LIQUOR

\$25.00 per person first hour

\$13.00 per person each additional hour

### TOP SHELF LIQUOR

\$28.00 per person first hour

\$15.00 per person each additional hour

### BEER & WINE ONLY

Premium & Domestic Beer, House Wine & Assorted Sodas

\$16.00 per person first hour

\$10.00 per person each additional hour

### HOSPITALITY SUITE SETUP

Guest provides liquor, beer & wine

Hotel provides mixers, ice, garnishes & glassware

\$250.00 per day & includes one daily refresh

Restrictions apply

Pricing is offered per 25 guests

### BAR SETUP FEE

\$150 per bar

### BARTENDER FEES

\$175.00 per Bartender for initial hour

\$75.00 per Bartender each additional hour

One bartender required per 75 guests for beer & wine

One bartender required per 50 for beer, wine & liquor

### CASHIER FEES

required for cash bars

\$150.00 per cashier for initial hour

\$50.00 each additional hour

Prices are subject to a 24% service charge and applicable taxes.

# BEVERAGE SERVICE



## CALL LIQUOR

Smirnoff, Bombay,  
Cutty Sark, Jim Beam,  
Seagram's 7, Bacardi Light,  
Juarez

## PREMIUM LIQUOR

Titos, Beefeaters, Johnny  
Walker Red, Makers  
Mark, Seagram's VO,  
Captain Morgan's Rum,  
Jose Cuervo Gold

## TOP SHELF LIQUOR

Grey Goose, Tanqueray,  
Johnny Walker Black,  
Knob Creek, Jack Daniels,  
Crown Royal, Myers Dark  
Rum, Patron Silver

## CORDIALS

Amaretto Di Saronno,  
Bailey's Irish Cream,  
Kahlúa, Sambuca, Brandy



## DOMESTIC BEER

Yuengling, Bud Light, Michelob ULTRA,  
*Non-Alcoholic Beer*

## PREMIUM BEER

Heineken, Amstel Light,  
Sam Adams,  
Corona

## LOCAL BEERS

Westbrook, Holy City, Coast  
Riverdog - Riverwalk Empire Pilsner



## SPARKLING

Mionetto Prosecco \$35  
Veuve de Verney Brut \$32

## OTHER WHITES

Decoy Sauvignon Blanc, Sonoma \$35  
Lagaria Pinot Grigio, Italy \$33  
Saint M Riesling \$32

## ROSÉ

Line39 Rosé, California \$32

## CHARDONNAY

Jordon, Sonoma \$65  
Trefethen, Napa \$42  
Rodney Strong, Sonoma \$32

## PINOT NOIR

Latour, France \$42  
Rodney Strong, Russian River \$34

## CABERNET SAUVIGNON

Jordon, Sonoma \$92  
Educated Guess, Napa \$36

## HOUSE WINE

Chardonnay  
Cabernet Sauvignon  
Pinot Noir  
Pinot Grigio  
\$32

Prices are subject to a 24% service charge and applicable taxes.



## FACT SHEET

### FOOD AND BEVERAGE

The guaranteed number of attendees is due at 12:00 pm seven business days prior to the event and may not fall more than 15% below the agreed number of guests. The guarantee is not subject to reduction. If a guarantee is not received the hotel assumes the guarantee is the number provided the most recent banquet agreement. It is the sole responsibility of the group representative to provide the guarantee.

The guaranteed number for a custom menu is required two weeks before event. Please discuss with your catering manager.

The hotel will be prepared to serve up to 3% over the guaranteed attendance. The "set" amount for events is limited to 10% over the guaranteed attendance.

All food and beverage must be prepared by the hotel. Food cannot be brought into the hotel by the patron, guests or invitees. All food and beverage is prepared to be consumed in the hotel and cannot be removed after the event.

If the guarantee is below the minimum number of 29 guests, a buffet surcharge applies. Final event charges attendance if the guarantee is exceeded.

### AUDIO VISUAL

All audio visual is assessed a 24% service charge and applicable taxes. Audio visual equipment is guaranteed no later than 72 hours prior to the function. Cancellation within 72 hours is assessed full charges. The Colonial, Carolina, and Poinsette meeting rooms have house sound.

Only InSpire Audio Visual personnel are permitted to operate the hotel house sound system and only InSpire Audio Visual Equipment can be used with the hotel house sound systems. Technical assistance with client's personal equipment will be assessed a minimum of \$90.00 per hour technician fee.

### SHIPPING

All packages received by the hotel must be properly packed and marked with the organization name, contact name, date of function, meeting room name and name of hotel contact.

\*The Francis Marion reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. The hotel will receive packages no earlier than three (3) days prior to the function. There is a \$250 handling charge for receipt of pallets and total shipments in excess of 150 lbs. Pallets are broken down in the shipping area due to the service elevator size. The handling charge is per pallet or 150 lb. shipment, and includes delivery of items to the shipping area at the end of the conference. Please consult your catering manager for service elevator limitations and other shipping information.

\*Packages are only accepted for registered hotel guests or exhibitors with a conference.



## FACT SHEET

### AMPLIFIED MUSIC

Bands, disk jockeys or other amplified music must be approved by hotel management prior to your function. No amplified music is permitted in the lobby. If bands require more than (2) 20 AMP circuits the rental of the 200 AMP power panel may be required. No more than 95 decibels is permitted in any event space.

### DELIVERY SERVICES

#### FRONT DESK GIFT BAGS OR LETTER

Generic Gift Bag at the Front Desk.....no charge  
Name specific Gift Bag at the Front Desk.....\$5.00 per item

#### INSIDE ROOM DELIVERY

Generic Room Delivery.....\$10.00 per guestroom  
Name Specific Delivery.....\$15.00 per guest room

Porterage Charge ..... \$10.00 per box  
(\*can be charged to guest room at Front Desk or billed to group account)

Pallet / 150 lb. Shipments. ....\$250.00 one time charge  
Pallets are broken down in the shipping area due to the service elevator size.  
Please discuss pallet shipment with your catering manager.

### MISCELLANEOUS CHARGES

Exhibit Tables.....\$45.00 daily per table  
Easels ..... \$15.00 daily per easel  
Podiums ..... \$20.00 daily each  
Copies .....50¢ per side for black & white / \$1.50 per side for color  
(\*copy charges can be charged to guest room at Front Desk or billed to group account)  
Lost Meeting Room Keys .....\$75.00 each  
Wired Internet Connection ..... \$75.00 per connection  
Package pricing is available for 5 or more connections.

### MEETING SPACE HIGH SPEED INTERNET

Wireless meeting room internet is named "Francis Marion Meeting. Guest room signal is named "Francis Marion WiFi." The meeting space WiFi is password protected. A password will be provided by your CSM. Wireless internet is complimentary in the guest rooms, lobby and Swamp Fox Restaurant. The meeting space is serviced by a 1GB connection. Please alert your catering manager if your internet connection will be used to access a VPN. Wired connections are recommended for streaming presentations.

### COMMON TROUBLESHOOTING TIPS

For wireless, ensure "Francis Marion Meeting" is selected and not "Francis Marion WiFi."  
Wireless adapter/antenna on computer are turned on.  
Set computer to automatically obtain IP address.  
Log in to public internet page and clear cache prior to logging on to company website.

Prices are subject to a 24% service charge and applicable taxes.