THE LAKESIDE PACKAGE $52.95 PER PERSON
SC tax, administrative fee and gratuity additional

Reception cocktails
A 4 hour beer and wine bar serving a selection of red and white wine, domestic and specialty beers, assorted sodas, and water (bartender fee additional – dependent upon guest count).

Display of domestic cheeses, grapes, medley of crackers and crostini’s, fresh fruit and berries

Dinner salad
Choice of 1, served with rolls and butter
Field greens salad – dried cranberries, candied walnuts and crumbled feta with raspberry vinaigrette
Caesar salad – sundried tomatoes, croutons, shaved parmesan with Caesar dressing
House salad – seasonal vegetables with ranch dressing

Entrees – choice of 2, served buffet or family style
Balsamic grilled flank steak
Local honey Dijon mustard glazed salmon
Pear and brie stuffed chicken with a chardonnay and orange buerre blanc
Pan seared lemon garlic and rosemary chicken
Herb roasted pork loin with grilled peaches and a savory Dijon sauce
Sweet potato and kale gratin
Mediterranean orzo
Jerusalem chickpea cake with tomatillo chutney (vegan)

Accompaniments – choice of 2
Spring carrot spikes
Sautéed haricot verts
Asparagus grilled with lemon butter
Grilled seasonal vegetables
Wild rice pilaf
Gorgonzola mashed potatoes
Fingerling potatoes roasted with garlic
Duchess potatoes

Dessert
Wedding cake – provided by client
Coffee service
THE ROSE GARDEN PACKAGE $58.95 PER PERSON
SC tax, administrative fee and gratuity additional

Reception cocktails
A 4 hour beer and wine bar serving a selection of red and white wine, domestic and specialty beers, and assorted sodas (bartender fee additional – dependent upon guest count).

Display of domestic cheeses, grapes, medley of crackers and crostini’s, fresh fruit and berries

Dinner salad - choice of 1, served with rolls and butter
Field greens salad – dried cranberries, candied walnuts and crumbled feta with raspberry vinaigrette
House salad – iceberg and romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese served with choice of dressing
Caprese salad – fresh mozzarella, sliced tomato, fresh basil with balsamic drizzle

Entrees – choice of 1 pairing – plated service
Grilled filet mignon and boursin stuffed chicken breast
Grilled filet mignon and grilled shrimp
Grilled filet mignon and pan seared salmon with lemon buerre blanc
Chicken fresco and grilled shrimp
Chef vegetarian entrée that compliments your pairing

Accompaniments – choice of 2
Spring carrot spikes
Sautéed haricot verts
Asparagus grilled with lemon butter
Grilled seasonal vegetables
Wild rice pilaf
Gorgonzola mashed potatoes
Fingerling potatoes roasted with garlic
Duchess potatoes

Dessert
Wedding cake provided by client
Chocolate dipped strawberries
Coffee service
THE WHITE OAKS PACKAGE $65.95 PER PERSON
SC tax, administrative fee and gratuity additional

Reception cocktails
A fully stocked 4 hour bar will be open featuring our house brand liquors, red and white wine, domestic beer, bottled water, assorted sodas, juices and mixers (bartender fee additional – dependent upon guest count).

Display of domestic cheeses, grapes, medley of crackers and crostini’s, fresh fruit and berries

Seasonal display of crudités with hummus and creamy herb dip

Dinner salad - choice of 1, served with rolls and butter
Field greens salad – dried cranberries, candied walnuts and crumbled feta with raspberry vinaigrette
Caesar salad – sundried tomatoes, croutons, shaved parmesan with Caesar dressing
House salad – iceberg and romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese served with choice of dressing
Caprese salad – fresh mozzarella, sliced tomato, fresh basil with balsamic drizzle

Entrees – choice of 1 - plated service
Prosciutto wrapped chicken with chive cream sauce
Chicken breast stuffed with brie and cranberry with buerre blanc
Lump crab cake with remoulade
Herb roasted beef tenderloin medallions with port demi glaze
Herb rubbed filet mignon with bordelaise sauce
Herb encrusted salmon
Pan seared sea bass with garlic herb butter (add $3)
Portobello mushroom pasta
Marinated tofu stack
Jerusalem chickpea cake with tomatillo chutney (vegan)

Accompaniments – choice of 2
Wild rice pilaf
Gorgonzola mashed potatoes
Fingerling potatoes roasted with garlic
Duchess potatoes
Spring carrot spikes
Sautéed haricot verts
Asparagus grilled with lemon butter
Grilled seasonal vegetables
Dessert
Wedding cake provided by client
Chocolate dipped strawberries, late night dessert table with assorted mini desserts and petit fours
Coffee service

THE PALADIN STATION PACKAGE $62.95 PER PERSON
SC tax, administrative fee and gratuity additional

Reception cocktails
A 4 hour beer and wine bar serving a selection of red and white wine, domestic and specialty beers, and assorted sodas (bartender fee additional – dependent upon guest count).

Choice of 1 of the following cocktail hour
Fruit, vegetable and cheeses – display of imported and domestic cheeses, fresh fruits and berries, assorted fresh crudités and dips
Antipasto station – assorted Italian meats and cheese, roasted peppers, marinated artichokes, tomatoes and olives, pita chips

Dinner entrée stations – choice of 4
Asian station – fried rice, sticky rice, Asian stir fried vegetables with choice of pork, chicken, beef or shrimp, Thai noodle salad
Potato bar – sweet and smashed potatoes, assorted toppings to include sour cream, bacon, whipped butter, chives, grated cheeses, brown sugar and mini marshmallows
Pasta station – served with grissini.
Grilled chicken scaloppini bowtie pasta with lemon cream sauce, mushrooms, artichokes, capers and pancetta
Rigatoni pasta tossed with hearty meat Bolognese sauce
Vegetarian tarragon basil pesto tossed with gemelli pasta with spring vegetables

Carving station – accompanied with rolls and appropriate condiments, choice of one
Apple glazed pork loin
Top round of beef
Oven roasted turkey
Honey baked ham

Fajita station – beef and chicken fajitas, peppers and onions, tomatoes, shredded lettuce, chopped onion, salsa, sour cream, shredded cheese, and warm flour tortilla
Black bean dip with tricolor tortilla chips
Macaroni and cheese bar – our six cheese sauce and macaroni noodles with assorted toppings to include: bacon, buffalo chicken bites, truffle oil, cheddar cheese, bleu cheese crumbles, green onion and pico de gallo

Sizzling Caesar salad bar – freshly tossed Caesar salad with homemade croutons topped with guest choice of warm marinated chicken breast or blackened shrimp

Martini salad station –
Bellini salad – grilled peaches, pears, gorgonzola cheese, mixed greens with champagne vinaigrette
Appletini salad – baby spinach, green apples, brie croutons and candied walnuts with cider vinaigrette
Cosmopolitan salad – mixed greens with dried cranberries and mandarin oranges with triple sec vinaigrette

Mini gourmet slider station – guest can choose from the following toppings: bleu cheese crumbles, roma tomatoes, lettuce, grilled onions, cheddar cheese, grilled mushrooms, tater tots, wild turkey ketchup

Panini station – Cuban sandwich, rosemary grilled chicken sandwich, tomato basil mozzarella sandwich, terra chips and pasta salad

Skewer station – choice of 3
Handmade skewers – lemon rosemary chicken, chicken and bacon, vegetable and tofu, shrimp and pineapple, Asian flank steak or marinated beef and pepper skewers grilled for your guests with choice of sauces, mango salsa, red pepper jam, chimichurri, sundried tomato pesto, teriyaki and honey barbecue sauce

Trattoria – choose 1
Butternut squash ravioli tossed with tarragon, shrimp, Brussel sprouts, brown butter and crisp pancetta or
Golden beet risotto with pan seared scallops drizzled with basil oil

Carniceria – choose 1
Creole beef grillades with flatland creek triple threat pepper jack cheese grits spoon, tender beef simmered in creole Italian red gravy or
Truffle ham hash topped with honey crisp apple pancetta brandy glazed pork loin

Dessert station
Wedding cake provided by client
Coffee service
Add something extra to your late night – pricing dependent upon selection

**Sundae station** –
Chocolate and vanilla ice cream
Assorted candies, hot fudge and strawberry sauce

**Candy station** –
Assorted candies, gummies and chocolates with take home bags

**Late night dessert station** –
Assorted cakes, pies, mini desserts and petit fours
Coffee service and assorted teas

**Pizza and wing station** –
Assorted mini pizzas and boneless wings tossed in your choice of 2 sauces served with ranch and bleu cheese

**Nacho bar** –
Hot nacho cheese and chips with toppings to include; sour cream, olives, diced tomatoes, hot peppers and pico de gallo

**Coffee bar** –
Iced and hot coffee, assorted syrups, whipped topping, flavored creamers, 2% and skim milk, biscotti and macaroons
HORS D’OEUVRES
A hors d’oeuvres reception is an excellent option for serving your guests in either a casual or formal environment. Our hors d’oeuvres can be set up as a stationary buffet, or our catering coordinator can assist you with selections that are appropriate for a butlered reception. We recommend offering 6-8 pieces of food per guest per hour for a light reception and 12-16 pieces of food per guest per hour for a heavy reception. Items are sold by the dozen with a three dozen minimum.

Cold hors d’oeuvres
Shrimp cocktail – market price
Crabmeat salad in a crisp cup $24.99 per dozen
Antipasto kabobs $21.99 per dozen
Greek salad cucumber cups $21.99 per dozen
Fruit kabobs with berry yogurt dip $21.99 per dozen
Caprese skewers with balsamic syrup $21.99 per dozen
Crostini – sundried tomato pesto and balsamic pearl onions, Kalamata olive and gorgonzola tapenade, smoked salmon with lemon crème fraiche and dill, Sicilian green olive and sweet peppers or house smoked chicken with garlic whipped ricotta and fresh rosemary, Rosemary honey and goat cheese crostini $20.99 per dozen
Phyllo tartlets – brie and poached pears, crispy pancetta and goat cheese, marinated cremini mushrooms with herb and garlic mascarpone, or egg salad and chive $20.99 per dozen
Port and fig phyllo cup with goat cheese mousse and port marinated fig topped with micro greens $20.99 per dozen

Hot hors d’oeuvres
Chicken skewers with fruit salsa $21.99 per dozen
Chicken wings with carrots and celery sticks with blue cheese or ranch $20.99 per dozen
Cajun chicken bites with remoulade $16.99 per dozen
Honey drizzled chicken drummettes $21.99 per dozen
Thai chicken sate with cucumber relish $21.99 per dozen
House made pecan chicken tenders with honey mustard $22.99 per dozen
Chicken lollipops with green tomato chow chow $22.99 per dozen
Kentucky hot chicken on mini brioche with house made pickles $21.99 per dozen
Southern spring rolls with smoked tomato ranch dipping sauce $22.99 per dozen
Sausage stuffed mushroom caps $19.99 per dozen
Mini barbecue pork biscuits $22.99 per dozen
Apple bourbon barbecue pork on sweet corn cake $24.99 per dozen
Crab cakes with spicy remoulade $26.99 per dozen
Jumbo bacon wrapped scallops market price
Shrimp and grit fritters $26.99 per dozen
Smoked blue cheese tenderloin rolls $28.99 per dozen
Beef sate with sweet and spicy sauce $26.99 per dozen
Beef tips and pepper mini brochettes, garlic soy drizzle $24.99 per dozen
Hand pulled smoked brisket and cheddar cheese grilled flatbread $24.99 per dozen
Fried green tomatoes with house made pimento cheese $21.99 per dozen
Fried okra poppers with smoked tomato ranch $20.99 per dozen
Bleu cheese and caramelized onion tart $18.99 per dozen
Sweet potato and lentil streusel $18.99 per dozen
Vegetarian spring rolls with hoisin dipping sauce $18.99 per dozen

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

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

Hot dips
Pimento cheese dip with soft pretzel bread $4.99 per guest
Warm spinach artichoke dip with tortilla chips $4.99 per guest
Buffalo chicken wing dip with toast points $5.49 per guest
Warm shrimp dip with garlic croutons $5.99 per guest
Creamy crab and cheese dip with toasted French bread $5.99 per guest
Blue cheese scallion dip with house made potato chips $5.99 per guest
PLATTERS
Platters served as our better buffet style of service with eco-friendly disposables.
Minimum of 15 guests. Price shown is per guest

Fresh vegetable crudité with cream ranch dip $3.99 per guest
Grilled vegetables with balsamic drizzle $4.99 per guest
Seasonal fresh fruit display $4.99 per guest
Domestic cheeses with crackers $4.49 per guest
Imported cheeses with crackers and crostini $5.99 per guest
Fruit and cheese platter with gourmet cheese and fresh fruit with candied pecans, artisan breads and crackers $6.99 per guest
Mediterranean board with hummus, feta cheese, Greek olives, pita bread, grilled vegetables and roasted red pepper aioli $4.49 per guest
Antipasto platter with grilled vegetables, cured meats, assorted cheeses with artisan bread with flavored oil and vinegar to drizzle $5.99 per guest
Bruschetta trio – your choice of the following: rosemary whipped goat cheese, herb and garlic mascarpone, sundried tomato pesto, olive tapenade, fruit mustard, balsamic glazed pearl onions, caprese salsa, salmon mousse, pepperonata $4.49 per guest
An assortment of seasonal finger sandwiches – egg salad, ham salad, cucumber boursin, pimento cheese, or fresh tomato and garlic aioli $3.99 per guest
Mini yeast roll sandwiches – an assortment of house roasted turkey, honey ham, and tomato boursin on a mini bun $4.99 per guest
FURMAN CATERING ALCOHOL POLICIES

Bar service (minimum 25 people)
All bars require a bartender provided by Furman catering. Bartenders are billed at $75.00 per hour per bartender (this charge is in addition to the costs below). The charges begin 30 minutes before the bar opens and 30 minutes after the bar closes. We typically staff one bartender for every 100 guest. Policy requires that the bar be closed 30 minutes before the end of the event.

Full service bar
includes set up, mixers and cocktail fruit with house liquor, beer and wine (bartender fee applies).
1 hour – per guest $11.00
2 hours – per guest $14.50
3 hours – per guest $17.00
4 hours – per guest $18.50

Beer & wine bar
Includes domestic and imported beer selection and a selection of house wines (bartender fee applies).
1 hour – per guest $8.00
2 hours – per guest $11.00
3 hours – per guest $13.00
4 hours – per guest $15.00

Consumption bar
(minimum of 25 guests and a minimum of $500.00 in beverage sales – bartender fee additional).
Sodas $2.50
Bottled water $2.50
Assorted bottled beer $6.00
Wine by the glass $6.00
Mixed drink $7.00

Toast for bride and groom
1 bottle of champagne $20.00
1 bottle of sparkling white grape juice $12.50
Toast for everyone $4.50 (limit one glass per guest)
Wine service during dinner $7.00 per guest
Bar selection and mixers
House liquor
Vodka, bourbon, gin, rum and scotch

House beer selection
House wine selection – chardonnay, pinot grigio, cabernet, pinot nior, and rose
Mixers – tonic water, club soda, ginger ale, assorted sodas, orange, cranberry and pineapple juices.

Bon Appetit, Furman catering     864.294.3212