



FURMAN CATERING

GREENVILLE COMMUNITY GUIDE

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FURMAN
• CATERING •

Welcome to Bon Appétit Management Company



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

Our kitchen principles :

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

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

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

Food removal policy

Due to the regulations of the Health Department, as well as catering industry standards, any food not consumed at the event may not be removed except by Furman Catering.

Menu pricing

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

Placing your order

Please have your estimated number of guests, event name, start and end time, location, budget number and contact name when ordering. We ask that all catering requests be placed at least seven (7) business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Last minute requests may be subject to additional charges and/or limited menu offering and customer pick up may be required.

Ordering

Ordering for any catered event is easy.

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

Guarantees and cancellations

Final guest count guarantees must be received at least five (5) business days for meals and two (2) business days for snacks prior to the event. Billing of all food, taxes and equipment rental (if applicable) will be based on the guarantee or the actual number of guests served, whichever is greater. In the event that a guarantee is not received within the time requested, the billing will be based on the original guest count recorded on the catering event order. We require that all cancellations be made within a reasonable amount of time and no later than 72 hours prior to the scheduled event. A minimum of 50% service charge will be assessed if a cancellation is made within 72 hours of the scheduled event.

Miscellaneous fees

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

We offer three levels of service to meet your needs.

GOOD :

Good service option includes all disposable ware needed for your event. Drop off or pick up service is available from the hours of 8:00 a.m. - 5:30 p.m. Orders can be picked up at the dining hall from the catering office. Drop offs will be delivered no later than 15 minutes before your requested start time.

BETTER :

This services includes tabletop linens for the food table and disposable service ware for your event. Orders will be dropped off and picked up at the times indicated on your catering event order. Drop off service is available from the hours of 8:00 a.m. - 5:30 p.m. No servers will be present.

BEST :

The best level of service offers waited table service and is available for formal sit down, luncheons, receptions and dinners. Service includes complete setup and teardown of your event. China, glassware, silverware, table linens and cloth napkins are included. Additional rental fees maybe applied if exceeding house equipment inventory. One server per 20 guests is standard. If more servers are need, they will be billed at \$25.00 per hour with a four hour minimum.

CONTENTS



| | | |
|-----------------------|-------------------|-------|
| BREAKFAST FARE | ● ● ● ● ● ● ● ● ● | 4-5 |
| BREAKFAST BUFFETS | ● ● ● ● ● ● ● ● ● | 6 |
| BREAKFAST SELECTIONS | ● ● ● ● ● ● ● ● ● | 7 |
| BEVERAGES | ● ● ● ● ● ● ● ● ● | 8 |
| POWER PLANT | ● ● ● ● ● ● ● ● ● | 9-10 |
| POWER HOUSE BUFFETS | ● ● ● ● ● ● ● ● ● | 11 |
| LUNCH TIME WRAPS | ● ● ● ● ● ● ● ● ● | 12 |
| LUNCH TIME SANDWICHES | ● ● ● ● ● ● ● ● ● | 13-14 |
| EXECUTIVE LUNCH | ● ● ● ● ● ● ● ● ● | 15 |
| LUNCH TIME SALADS | ● ● ● ● ● ● ● ● ● | 16 |
| BOARDROOM LUNCHEES | ● ● ● ● ● ● ● ● ● | 17 |
| BOUNTIFUL BUFFETS | ● ● ● ● ● ● ● ● ● | 18-20 |
| PLATED ENTRÉES | ● ● ● ● ● ● ● ● ● | 21-22 |
| BREAKS | ● ● ● ● ● ● ● ● ● | 23 |
| MEETING ESSENTIALS | ● ● ● ● ● ● ● ● ● | 24 |
| RECEPTIONS | ● ● ● ● ● ● ● ● ● | 25 |
| SNACKS | ● ● ● ● ● ● ● ● ● | 26 |
| HORS D'OEUVRES | ● ● ● ● ● ● ● ● ● | 27 |
| DIPS | ● ● ● ● ● ● ● ● ● | 28 |
| PLATTERS | ● ● ● ● ● ● ● ● ● | 29 |
| STATION MENUS | ● ● ● ● ● ● ● ● ● | 30-31 |

BREAKFAST FARE



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

Falls

- Fresh fruit platter
- Your choice of three of the following :
Muffins / Danish assortment / Bagels with jam, whipped butter, plain and herb cream cheese
Assorted petite scones / Sliced breakfast bread / Mini croissants with jam and whipped butter
Cinnamon coffee cake squares / House-made granola bar bites / Morning glory nut biscotti

Roper

- Our protein packed breakfast includes :
Hard boiled eggs halves / Trio of cheeses / Fresh grape bundles and strawberries / House-made granola bar bites

Reedy

- Your choice of bacon, pork sausage, turkey sausage, or ham served with cheese and egg on a biscuit, croissant or wrap.
Egg whites available upon request.
- Breakfast potatoes / Fresh seasonal fruit salad

Liberty

- Breakfast option includes small bites of the following :
Assorted petite quiche / Breakfast finger sandwiches with honey whipped cream cheese
House-made granola bars bites / Platter of fresh pineapple slices, grape bundles and strawberries

Drive

- Fresh seasonal fruit salad / Scrambled eggs
- Your choice of meat : applewood smoked bacon, breakfast sausage links, or honey ham slices
- Your choice of breakfast potatoes or local creamy stone ground grits
- Your choice of assorted pastry basket or biscuits with whipped butter and jam

Pointsett

- Biscuit bar - buttermilk biscuit, sweet potato biscuit, cheddar and chive biscuit with toppings to include applewood smoked bacon, ham, sausage gravy, jam, honey, whipped butter and honey butter
- Build your own yogurt parfait with vanilla yogurt, fresh seasonal berries and granola
- Fresh seasonal fruit salad

Blue Ridge

- Your choice of one : charred tomato egg and monterey jack cheese strata, garden vegetable and asiago cheese quiche, or roasted pepper and mozzarella cheese frittata
- Breakfast potatoes or local creamy stone ground grits
- French toast served with whipped butter and warm syrup
- Applewood smoked bacon or breakfast sausage links
- Fresh seasonal fruit salad

Sassafras brunch

- Baby greens with cherry tomatoes, cucumbers, and carrots with a citrus vinaigrette
- Freshly baked quiche Lorraine with Swiss cheese and garden vegetable with asiago cheese
- Your choice of meat : applewood smoked bacon, breakfast sausage links, or honey ham slices
- Croissants and pain au chocolate with jam and whipped butter
- Fresh seasonal fruit platter

Appalachian brunch

- Mixed green salad with fresh strawberries, glazed nuts, goat cheese, and orange segments served with a champagne vinaigrette
- Layered yogurt and berry trifle with oat bran granola crumble
- Your choice of one applewood smoked bacon strata or tomato and cheddar strata
- Your choice of one smoked salmon tray, brown sugar maple ham, or turkey sausage
- Potatoes O'Brien
- Coffee cake squares and turtle brownie bites

GLORIOUS MORNING BREAKFAST BUFFETS



Our glorious morning buffet menus are all presented with our best style of service with china ware, linen, and attendants where appropriate. Menus include regular and decaffeinated coffee as well as an assortment of select tea served with hot water, ice water and orange juice.

Price based on a minimum of 15 guests.

First light

- Breakfast breads - apple spice, lemon poppy seed and banana walnut
- Seasonal fresh fruit plate
- Organic steel cut oatmeal served with vanilla cream, dried cherries and house made granola
- Smoked Gouda and red seedless grape picks

Healthy morning

- Layered yogurt and berry trifle with oat bran granola crumble
- Egg white spinach and feta crust-less quiche
- Zucchini tots with honey dijon dip
- Pineapple, kiwi and fresh seasonal berry board
- Morning glory nut biscotti

Greenville morning

- Individual fresh seasonal berry salad with mint
- Traditional eggs benedict or southern eggs benedict with house-made crab cake with applewood smoked bacon and fresh herb hollandaise
- Sweet potato hash

Farm to table

- Mini breakfast skillet - poached egg on a bed of local sausage hash
- Southern grit casserole with local stone ground grits with smoked Gouda
- Mixed berry croissant bread pudding
- Rustic scone collection
- Fresh fruit salad

BREAKFAST SELECTIONS



- Assorted breakfast breads by the dozen
 - Muffins by the dozen
 - Danish by the dozen
 - Bagels with jam, butter and cream cheese assortment to include plain, and herb by the dozen
 - Assorted scones by the dozen
 - Assorted petite croissants with whipped butter and jam by the dozen
 - Coffee cake squares by the dozen
 - House-made granola bars bites per guest
 - Biscuits by the dozen with jam, whipped butter.
- Your choice of the following : buttermilk or sweet potato by the dozen
- Sausage, bacon, or honey ham biscuits per guest (12 guest minimum)
 - Chicken breast biscuits per guest (12 guest minimum)
 - Sausage and cheese, bacon and cheese, honey ham and cheese croissant per guest (12 guest minimum)
 - Sausage, egg and cheese, bacon, egg and cheese, honey ham, egg and cheese croissant or biscuit per guest (12 guest minimum)
 - Steel cut oatmeal with brown sugar, toasted nuts, and dried fruit per guest (12 guest minimum)
 - Creamy yellow stone ground grits with toppings; bacon bits, cheddar cheese, scallions and butter per guest (12 guest minimum)
 - Whole apples, navel oranges, and bananas per piece
 - Fresh melon salad per guest (12 guest minimum)
 - Individual yogurt each
 - Individual yogurt parfaits each
 - Build your own yogurt parfait bar per guest (12 guest minimum)
 - Layered yogurt and berry trifle with oat bran granola crumble (20 guest minimum)

BEVERAGES



Regular coffee

gallon | carafe

Decaffeinated coffee

gallon | carafe

Hot tea

gallon | carafe

Hot chocolate

gallon | packet

Local hot apple cider (seasonal)

gallon

Fresh fruit juice

gallon

Iced tea

gallon

Lemonade

gallon

Peach blossom punch

gallon

Iced water

gallon

Fruit infused water

gallon

Bottled water

each

Canned soda

each

POWER PLANT



Our power plant menu includes vegetables, whole grains, nuts, seeds, legumes, tubers and fruits, with no animal products or processed foods. So, if you are planning an event for vegans, vegetarians, flexitarians, or people who want to leave a smaller carbon footprint these menus are designed for you.

Served as our better buffet style of service with eco-friendly disposables. For a more formal meeting, we suggest the addition of our best style of service. Minimum guest count of 15.

POWER ON

Spark

- Apple pie overnight oats
- Sweet potato scones
- Fresh fruit plate
- Regular and decaffeinated coffee, hot tea, and fruit infused water

Amp

- Pumpkin French toast casserole
- Breakfast potatoes
- Seitan bacon
- Seasonal berry bowl
- Regular and decaffeinated coffee, hot tea, and fruit infused water

Currents

- Breakfast tamale pie
- Banana bread
- Fresh fruit salad
- Regular and decaffeinated coffee, hot tea, and fruit infused water

POWER ON

Sandwich to go

- Buffalo Caesar wrap - hearts of palm tenders tossed in a buffalo sauce with crisp romaine lettuce and chopped celery rolled in a wrap served with chips, chef choice of a plant based side salad and dessert
- TLTA sandwich - tempeh, lettuce, tomato, and avocado on whole grain bread served with chips, chef choice of a plant based side salad, bottled water and dessert

Bowls to go

- Roasted butternut squash and kale salad with crunchy chick peas with dried cranberries, diced apples, and zesty orange vinaigrette with chef choice of plant based dessert
- Thai forbidden rice bowl - bok choy, carrots, cabbage, shiitake mushrooms and forbidden rice with sesame-ginger sauce
- Chopped grilled vegetable farro bowl - grilled peppers, summer squash, zucchini, portobello mushroom, red onions with red pepper hummus on a bed of farro with chef choice of plant based dessert and bottled water

Power surge break

- Herb roasted nuts
- Strawberry oat bars
- Cookie dough protein bites
- Fruit infused water

POWER HOUSE BUFFETS



Generator

- Fiesta mixed green salad
- Jackfruit carnitas
- Taco de chorizo (vegan)
- Mexican street corn
- Southwestern black bean and rice skillet
- Flour and leaf lettuce shells
- Unsweetened iced tea and fruit infused water

Transformer

- Mediterranean chopped salad with tomatoes, cucumbers, pickled onions, peppers and olives
- Grilled vegetable couscous
- House-made hummus
- Spinach falafel and piri
- Warm pita
- Unsweetened iced tea and fruit infused water

LUNCH TIME WRAPS



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

Chicken Caesar wrap

grilled chicken, crisp romaine lettuce and parmesan cheese and Caesar dressing

Chicken Cobb wrap

diced chicken, bacon crumbles, diced tomato, cheddar cheese and an avocado spread

Turkey, bacon, cheddar ranch wrap

house roasted turkey breast, crisp bacon, shredded cheddar cheese, house made ranch dressing

Roasted turkey breast wrap

our shaved house roasted turkey breast tossed with green leaf lettuce, smoked Gouda, tomato with cranberry aioli

Turkey green goddess wrap

house roasted turkey breast with spinach, avocado spread, cucumber, cilantro, tomato and feta cheese

Southwestern grilled steak wrap

grilled steak, lettuce, tomato, pepper jack cheese, black bean and corn salsa and chipotle ranch

Spanish grilled vegan chorizo wrap

vegan chorizo, lettuce, tomato, black bean and corn salsa and chipotle ranch

Greek salad chickpea wrap

mixed greens, tomato, cucumber, red pepper, chickpeas, feta cheese and tzatziki sauce

Black-eyed pea salad wrap

black-eyed peas, corn, diced tomato, green chili, diced red pepper, onion, and fresh spinach

Portobello mushroom and red pepper wrap

marinated and grilled portobello mushrooms, roasted red peppers, house-made hummus, and local artisan lettuce

LUNCH TIME SANDWICHES



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

Rosemary walnut chicken salad

roasted chicken breast combined with green apples, red grapes, and toasted walnuts in a rosemary aioli served with leaf lettuce

Chipotle chicken

roasted chicken breast, smoked Gouda, fresh avocado and cilantro, sweet peppers, leaf lettuce, and chipotle mayonnaise

Chicken caprese

herb marinated grilled chicken breast, sliced and served with fresh mozzarella, tomatoes, artisan lettuce, balsamic reduction and roasted garlic aioli

Turkey Cobb

house roasted turkey with crisp bacon, cheddar cheese, avocado spread, leaf lettuce, tomatoes

Spicy turkey

house roasted turkey breast with jalapeño relish, whole grain mustard, pepper jack cheese, lettuce and tomatoes

Tuna salad

with cucumber slices, lettuce, tomatoes, and wasabi mayonnaise

Goucho steak

marinated grilled steak with smoked Gouda, artisan lettuce, roasted sweet red peppers, and chimichurri

Peppered roast beef

house roasted peppered beef and provolone with parmesan mayonnaise, leaf lettuce, and tomatoes

Smoked bbq brisket

house smoked brisket with sharp cheddar, caramelized onions, lettuce and honey chipotle bbq sauce

Honey ham and brie

thinly sliced honey ham with brie cheese, house made honey mustard, lettuce and tomatoes

Upstate BLT

crisp bacon, pimento cheese, artisan lettuce, and tomatoes

Classic Italian

ham, salami, and pepperoni served with provolone cheese, Italian herbs aioli, lettuce, and tomatoes

Grilled vegetable and hummus

grilled zucchini and yellow squash, mushroom, and onions served with hummus, lettuce, and tomatoes

Portobello rustic

balsamic grilled portobello mushroom with fresh spinach, fresh mozzarella, basil chiffonade, and tomatoes

Caprese

fresh mozzarella and tomatoes with pesto spread and balsamic reduction

EXECUTIVE LUNCH



Our executive lunch is better buffet style and eco-friendly disposables served with a sandwich from our lunch time sandwich selection. Each is served with a hearty side portion of our signature spinach salad with dried cranberries, mandarin oranges, toasted walnuts, honey balsamic vinaigrette, chef's soup du jour and bakers dessert bar selection (pricing is based on a minimum of 5 guests per sandwich type)

LUNCH TIME SALADS



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

Caesar salad

fresh cut romaine lettuce topped with parmesan cheese, house made croutons and Caesar dressing (add grilled chicken breast, blackened shrimp, or grilled portobello mushrooms)

Apple, walnut and pear salad

local artisan green sliced apples and pears, dried cranberries, toasted walnuts, goat cheese with champagne vinaigrette topped with herb marinated chicken breast

Pecan and strawberry field salad

grilled chicken breast, glazed pecans, strawberries, red grapes, mandarin oranges on a bed of local artisan lettuce served with a citrus vinaigrette

Turkey cobb salad

romaine lettuce, house roasted turkey, hard boiled eggs, bacon, tomatoes, cucumbers, house made croutons and herb vinaigrette dressing

Asian almond chicken salad

baby spinach, carrots, red cabbage, zucchini, Asian grilled chicken breast, mandarin oranges, crispy wonton and toasted almonds served with sesame citrus vinaigrette

Southwest chicken salad

chipotle chicken, roasted corn, black beans, diced tomatoes, tortilla strips, romaine lettuce and southwestern ranch

Wedgy salad

choice of blackened steak, grilled chicken or grilled shrimp, served on baby iceberg wedges, topped with heirloom tomatoes, bleu cheese, crumbled bacon, red onions, house made croutons with bleu cheese or ranch dressing

Mediterranean roasted vegetable quinoa salad

roasted seasonal vegetables, quinoa, black olives, cucumber, diced tomato and feta cheese with a herb vinaigrette and mixed greens

Basil mozzarella penne pasta salad

penne pasta, basil, spinach, tomato, fresh mozzarella, and parmesan cheese and basil vinaigrette with local artisan greens

Chickpea salad

lightly salted chickpeas, fresh tomato, green onion, bell pepper, parsley, roasted garlic, lemon juice, extra virgin olive oil, and romaine

BOARDROOM LUNCHES



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

Grilled chicken breast

with goat cheese and roasted red peppers, Italian tortellini salad, artisan blend salad with cucumber, tomato and house vinaigrette, dinner rolls with butter, flatbread and assorted dessert bars

Southwest spiced rubbed chicken breast

with black bean salad tossed in a cilantro chili lime dressing, mixed greens salad with house vinaigrette, dinner rolls with butter and assorted dessert bars

Salmon filet

with citrus dill mayo on a bed of greens, orzo pasta salad with grilled vegetables, mixed greens with cucumbers, tomatoes and house vinaigrette, dinner rolls with butter and assorted dessert bars

Chimichurri marinated flank steak

with roasted red pepper mayo, smoked potato salad, heirloom tomatoes and cucumber salad with fresh herb vinaigrette, dinner rolls with butter and assorted dessert bars

Sesame edamame cake

with soy vinaigrette, Asian almond salad with fried wontons, rice noodle salad, and butter cookies

Grilled vegetable stack

with Mediterranean green salad with olive oil and balsamic vinegar, chickpea salad, and berry salad with citrus agave syrup (vegan, made without gluten, egg, nuts, soy, shellfish)

BOUNTIFUL BUFFETS



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

Butcher block

chicken salad, ham, turkey, Swiss and provolone cheese, grilled portobello, served with lettuce, tomatoes, onions, pickles, condiments, potato chips, selection of cookies and brownies with choice of potato salad or pasta salad

Salad station

your choice of two salads cobb, Caesar, strawberry pecan fields, Asian almond or wedgy salad served with fresh fruit salad, bruschetta pasta salad, assorted dinner rolls with butter and assorted dessert bars with your choice of blackened salmon, lemon garlic shrimp, marinated chicken breast, grilled marinated steak or grilled marinated tofu per guest (add a baked potato bar or soup of the day)

Southwestern fiesta

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

Southern traditions

Cajun or southern fried chicken, mixed greens salad, pepper cole slaw, mashed potatoes with gravy, sautéed green beans and cornbread with butter, peach cobbler dessert bars and iced tea and water

Tuscan harvest

Caesar salad with garlic croutons and Caesar dressing, caprese platter, balsamic glazed chicken, zucchini with lemon shallot sauce, parmesan and rosemary focaccia with herb olive oil, cannoli and iced tea and water

Roma buffet

Italian chopped salad with herb vinaigrette, fresh herb sundried tomato parmesan grilled chicken, bruschetta pasta bake, seasonal vegetable medley, garlic rolls, biscotti and iced tea and water

Garden's bounty buffet

baby spinach with sliced pear, sundried cherries and cranberries, toasted pecans with a house vinaigrette, a grilled seasonal vegetable platter, warm herb and lemon marinated grilled chicken breast, couscous salad, grilled flatbread, seasonal dessert bars and iced tea and water

Backyard barbecue

quarter pound hamburgers, all beef hot dogs and black bean burgers served with buns, condiments and relish tray of lettuce, tomatoes, onions, pickles, assorted cheese, potato chips, choice of smoked potato salad or pasta salad, assorted cookies, fudge brownies, and lemonade and water

Autumn buffet

apple walnut and pear salad with house vinaigrette, sweet potato hash, sautéed green beans with melted leeks, crispy honey glazed chicken breast with dijon cream sauce, corn muffins with whipped butter and salted caramel brownie trifle

Carolina buffet

grilled vegetable platter iwth sweet Vidalia onion vinaigrette, apple and bacon stuffed pork loin with spiced apple cider reduction, smoked Gouda macaroni and cheese, jalapeño smoked cream corn, sweet potato biscuits with honey butter and banana pudding cheesecake bars

Pisa buffet

romaine salad with parmesan crisps with balsamic vinaigrette, grilled chicken with roasted shallot shery sauce, cheese tortellini with fire roasted tomato sauce, three cheese polenta cakes with a wild mushroom ragout, pan roasted vegetables, parmesan rosemary focaccia bread and mixed berry trifle

Hickory buffet

artisan lettuce salad with ranch and balsamic dressings, smoked pulled pork with mini buns, honey chipotle barbecue sauce and Carolina gold barbecue sauce, barbecue chicken, macaroni and cheese, barbecue baked beans, sriracha pepper slaw, jalapeño cheddar corn bread and apple pie dessert bar

Parthenon buffet

Greek village salad with romaine, Kalamat olives, tomatoes, colorful peppers, red onions and cucumbers with ranch and red wine vinaigrette, roasted parsley potatoes, grilled vegetable antipasto with marinated artichokes and olives, Greek style chicken with lemon and fresh herbs with tzatziki, Mediterranean roasted salmon, Greek orzo salad, flatbread and dinner rolls with butter, lime squares with pistachio crust



Design your own buffet

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

Classic one entrée

Classic two entrée

Premium one entrée

Premium two entrée

Salads

choice of one :

- House garden salad with seasonal vegetables
- Classic Caesar with shaved parmesan
- Local artisan greens with mandarin oranges, walnuts, and cranberries

Classic entrees

- Chicken with lemon, artichoke and caper cream sauce
- Pan seared lemon garlic and rosemary chicken
- Pan seared chicken with Italian gremolata
- Chicken Marsala
- Peppercorn grilled flank steak with chimichurri
- Brown sugar and mustard crusted pork loin
- Vegetable primavera penne pasta
- Fresh catch of the day
- Greek style vegetable kabobs
- Roasted pepper stuffed with chickpea tomato, red onion and fresh parsley
- Vegan meatloaf
- Black bean cakes with smashed avocado

Premium buffet

- Herb and mascarpone filled roasted chicken
- Cranberry and brie stuffed chicken breast with beurre blanc
- Three cheese herb stuffed breaded chicken breast with basil oil
- Cabernet braised short ribs
- Bacon wrapped brisket meatloaf
- Smoke grilled pork chop with bourbon apple compote
- Wild salmon filet with herb dill butter
- Local striped bass - chef prepared
- Spinach and brie wrapped in puff pastry with sweet onion marmalade
- Wild mushroom strudel
- Tandoori spiced cauliflower wedge steak
- Stuffed local squash

Starch

choice of one :

- Horseradish red skinned whipped potatoes
- Creamy Yukon gold mashed potatoes
- Herb oven roasted potatoes
- Brown sugar glazed roasted sweet potatoes
- Wild rice pilaf
- Basmati rice
- Creamy parmesan polenta

PLATED ENTRÉES



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

Chicken piccata

seared chicken breast sautéed with roasted tomatoes, shallots, roasted garlic, capers, spinach, fresh herbs in a lemon butter sauce tossed with fettuccini

Syrah braised chicken

seared airline chicken, Syrah wine sauce, vegetable ragout and roasted garlic and herb polenta cake

Peach chicken (seasonal)

braised chicken breast topped with peaches and local honey pan jus served with aromatic rice

Pear & brie chicken

pear and brie stuffed chicken, whipped sweet potatoes with fig and onion, chardonnay and orange buerre blanc

Peach pork loin

sliced pork loin topped with grilled peaches and a citrus herb sauce served with roasted sweet potato and white balsamic reduction

Bourbon pork tenderloin

pork tenderloin medallions wrapped in bacon with bourbon sauce & served with Carolina gold rice pilaf

Sliced beef tenderloin

with sautéed mushroom red wine demi-glace served with horseradish whipped potatoes

Gorgonzola crusted tenderloin

filet of beef encrusted with gorgonzola, served with a port reduction and herb caramelized shallot crispy potato cake

Local honey Dijon mustard glazed salmon

with Carolina gold rice pilaf

Chef's catch of the day

Crab cakes

lump crab cakes served on fried green tomatoes with a lemon and shallot buerre blanc

Portobello mushroom pasta

pan seared portobello mushroom, pine nuts, shallots, carrots, roasted garlic, spinach pappardelle pasta with a lemon asiago cream sauce with sage, parsley, and rosemary

Marinated tofu stack

basil pesto marinated tofu layered with herb ricotta cheese filling, roasted eggplant and red peppers

Couscous stuffed tomato

seasonal flavored roasted vegetable couscous baked in a local farm fresh tomato

Tomato pie

heirloom tomatoes, fresh thyme, feta cheese and fresh shaved vegetables in sundried tomato cream sauce



SALAD SELECTIONS

- Caesar salad with homemade croutons, parmesan crisps and house made Caesar dressing
- Local artisan greens with carrot curls, celery hearts, cherry tomatoes, cucumbers and herb vinaigrette
- Romaine salad with sliced apples, toasted pecans, goat cheese medallion and honey cider vinaigrette
- Spinach and romaine salad with dried cranberries, mandarin orange slices, toasted pumpkin seeds and honey balsamic vinaigrette



DESSERTS

- Carrot cake
- Chocolate fudge cake
- Lemon cake with raspberry sauce
- Pound cake batons with mixed berries and cream
- Strawberry shortcake
- Key lime pie
- New York cheesecake with strawberries
- Crème Brulee cheesecake with three berry puree
- Turtle cheesecake with caramel drizzle
- Seasonal selection of pies

BREAKS



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

Bakery platter break

assorted cookies, dessert bar bites and brownie bites, iced tea and water

Healthy break

grape bundles and strawberries, yogurt covered pretzels, California trail mix and assorted aqua fresca

Sweet and salty break

fresh fruit and cheese with assorted crackers, pretzel snack mix, mini brownie bites, iced water and lemonade

Snack time break

assorted sodas and bottled water with a choice of three; pretzel snack mix, high energy mix, mixed nuts, goldfish, yogurt covered pretzels, assorted mini candy bars, apple slices and caramel dipping sauce or hummus and vegetable sticks

Ice cream sundae bar

vanilla or chocolate, with two sauces - chocolate, strawberry or caramel, and sprinkles, cookie crumbs, mom's, whipped cream, and iced water

South of the border break

7 layer dip with tortilla chips, queso blanco with tortilla chips, cinnamon crisps, lemonade and fruit infused water

MEETING ESSENTIALS



All day break

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

Continental breakfast

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

Mid-morning break

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

Afternoon snack

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

RECEPTIONS



Our packages are perfect for a light mid-day reception. These reception selections are set up with our better buffet style of service with eco-friendly disposables.
(priced for an hour an a half or less time frame)

Southern hospitality

assorted finger sandwiches, cheese straws, tea cookies, Arnold palmers and fruit infused water

Bistro table

select cheeses served with crackers, dried fruit and nuts, crudités with French onion dip, tomato bruschetta, red peper hummus and tzatziki served with pita chips, and crostini with fruit infused water and iced tea

Dean's reception

fresh fruit and cheese with assorted crackers, assorted mini yeast roll sandwiches, crudité with creamy ranch dip, assorted mini cookies, peach sparkling punch and water

Cherrydale

brownie batter dessert hummus with assorted dippers to include - strawberries, vanilla wafers, apple slices, graham crackers and pretzel flats, mini purple velvet cupcakes, fresh berry shots and seasonal tartlet served with regular and decaffeinated coffee and ice water

Tavern table

hot honey roasted mixed nuts, barbecue meatballs, warm jalapeño pimento cheese dip with pretzel bread, fresh vegetable crudité and mini cookies with southern iced tea punch and water

Rose garden

chicken salad in phyllo cups, tomato mozzarella cucumber cups, sliced tenderloin with red onion marmalade crostini, honey apple baked brie with cracker and crisps, grapes and fresh berries with peach tea and iced water

Poinsett

choice of 5 ; candied bacon blt crostini, Mediterranean phyllo cup, crudité and hummus cups, marsala mushroom and leek tartlet, smoked trout spread with cucumber chip, fried chicken biscuit with honey butter, ham biscuit dijonnaise, Carolina shrimp salad cucumber cup, fresh fruit skewer with strawberry yogurt dip, caprese skewer, traditional deviled egg, blackberry lemonade and fruit infused water

SNACKS



SWEET SNACKS

served as our better buffet style of service with eco-friendly disposables. Sold by the dozen.

- Brownies
- Mini brownie bites
- Dessert bar of the day
- Lemon bars
- Marshmallow krispies
- Assorted candy bar cookies
- Assorted cookies - chocolate chip, oatmeal raisin, and sugar

SAVORY SNACKS

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

- Pretzels
- Goldfish
- Snack mix - American pretzel snack mix and California trail mix
- Mixed nuts
- Tortilla chips with house made salsa
- Potato chips with French onion dip or creamy ranch dip
- Sweet potato chips with honey mustard dip

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. Served as our better buffet style of service with eco-friendly disposables.

Cold hors d'oeuvres

- Phyllo tartlets - brie and poached pears, crispy pancetta and goat cheese, marinated cremini mushrooms with herb and garlic mascarpone, port wine, goat cheese and fig per dozen
- Crab salad in a crisp cup per dozen
- Antipasto kabobs per dozen
- Greek salad cucumber cups per dozen
- Fruit kabobs with berry yogurt dip per dozen
- Caprese skewers with balsamic syrup per dozen
- Smoked salmon with herb cream cheese on pumpernickel per dozen
- Poke tuna on cucumber coin with wasabi aioli per dozen
- Shredded buffalo chicken on potato round with blue cheese crema per dozen
- Peppered beef filet with onion jam, horseradish sauce on sourdough crouton per dozen

Hot hors d'oeuvres

- Smoked chicken wings with carrots and celery sticks with blue cheese or ranch per dozen
- Crispy Cajun chicken bites with hot honey sauce per dozen
- Thai chicken sate with cucumber relish per dozen
- House made pecan chicken tenders with honey mustard per dozen
- Nashville hot chicken on mini brioche with house made pickles per dozen
- Sausage stuffed mushroom caps per dozen
- Mini barbecue pork biscuits per dozen
- Apple bourbon barbecue pork corn bread crostini per dozen
- Mini crab cakes with spicy remoulade per dozen
- Shrimp and grit fritters per dozen
- Beef tips and pepper mini brochettes, garlic soy drizzle per dozen
- Hand pulled smoked brisket and cheddar cheese grilled flatbread per dozen
- Cured meats, peppers and fresh mozzarella grilled flatbread per dozen
- Bruschetta grilled flatbread
- Fried green tomatoes with house made pimento cheese per dozen
- Fried okra poppers with smoked tomato ranch per dozen
- Vegetarian spring rolls with hoisin dipping sauce per dozen
- Mushroom beggars purse per dozen

DIPS



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

Cold dips

- Seven layer dip with tortilla chips per guest
- Hummus with pita chips per guest
- Tortilla chips with black bean, corn, and traditional salsas per guest
- Tomato and basil bruschetta with crostini per guest

Hot dips

- Pimento cheese dip with soft pretzel bread per guest
- Warm spinach artichoke dip with tortilla chips per guest
- Buffalo chicken wing dip with toast points per guest
- Warm shrimp dip with garlic croutons per guest
- Creamy crab and cheese dip with toasted French bread per guest
- Blue cheese scallion dip with house made potato chips 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 per guest
- Grilled vegetables with balsamic drizzle per guest
- Seasonal fresh fruit display per guest
- Domestic cheeses with crackers per guest
- Imported cheeses with crackers and crostini per guest
- Fruit and cheese platter with gourmet cheese and fresh fruit with candied pecans, artisan breads, and crackers per guest
- Mediterranean board with hummus, feta cheese, Greek olives, pita bread, grilled vegetables per guest
- Antipasto platter with grilled vegetables, cured meats, assorted cheeses with artisan bread with flavored oil and vinegar to drizzle per guest
- An assortment of seasonal finger sandwiches - egg salad, cucumber boursin, pimento cheese, or fresh tomato and garlic aioli per guest
- Mini yeast roll sandwiches - an assortment of house roasted turkey and provolone, honey ham and swiss, and tomato boursin on a mini bun per guest

STATION MENUS



Prices are based on station selection and number of stations. Contact our catering coordinator for pricing and event planning needs. Served with our better style of service with eco-friendly disposables. Stations have a 50 guest minimum.

Community fare platter - farm stand vegetable display - farm fresh crudités with roasted onion dip, antipasto of marinated vegetables, house made pickles, olives, & seasoned nuts ; artisan cheese display - assortment of artisan cheese, local Carolina bee honey, fresh & dried fruits, with assorted crackers & flatbread

Trio of dips and spreads - (your choice of three) served with flat breads & crudités ; brie en croute, creamy artichoke dip, classic hummus, tomato basil bruschetta, blue cheese and bacon dip, “south caviar” field peas, tomatoes, and sweet corn, blue crab dip

Bruschetta bar - classic tomato and basil, white bean, marinated grilled vegetables, olive tapenade (select three), bacon jam ; toppings to include fresh mozzarella, parmesan cheese, prosciutto, salami, arugula, berries, melon, served with assorted breads, crisps and flat breads

Pasta toss station - grilled chicken scaloppini bowtie pasta with a lemon cream sauce with mushrooms, artichokes, capers, and pancetta, rigatoni pasta tossed with a hearty meat bolognese, vegetarian tarragon basil pesto tossed with gemelli pasta with spring vegetables served with grassini

Southern station - mini chicken biscuits, cheerwine ham and pimento cheese on a corn muffin, slaw and sweet potato wedges

Flatbread pizza station - an assortment of flatbread pizzas with caprese salad platter and tortellini pasta salad, bbq chicken pizza, traditional margarita, local sausage and pepperoni pizza, four cheese white pizza with garlic and basil

Wing flight - Cajun rubbed, original recipe drumettes and buffalo style served with ranch, blue cheese, carrots and celery

Shrimp three ways - shrimp cocktail with lemons and cocktail sauce, shrimp scampi, cilantro & lime grilled shrimp, New Orleans style bbq shrimp, shrimp tacos, pickled shrimp in a mustard and fennel seed brine, and shrimp in a tasso gravy & stone ground smoked Gouda grits

Steak frites station - ribeye and swordfish steak with choice of sauces ; chimichurri, house made steak sauce, compound herb butter, béarnaise sauce and demi, cauliflower steaks - vegetarian option, seasoned french fries with garlic aioli, sriracha aioli, pesto aioli, saffron aioli and wild turkey ketchup

Smoke house - smoked turkey, smoked sausages, smoked brisket (choice of two), smoked portobello mushrooms, smoked cheese assortment, smoked Gouda macaroni and cheese, smoked green beans

Yum yum rice bar - sushi rice, diced cucumbers, shredded carrots, edamame, raw spinach, radishes, masago, bok choy, cabbage, green onions and tempura flakes, select two proteins, crispy orange chicken, bulgogi beef, poke tuna and crispy tofu, with sauces to include sriracha aioli, ponzu, soy sauce and yum yum sauce

Winter harvest - brussel sprout fondue with flatbread, warm winter farro with apples, dried apricots and golden raisins, roasted winter vegetables, cauliflower gratin, kale salad with warm cranberry vinaigrette

Comfort station - mini bacon wrapped meatloaf bites, mashed potatoes with assorted toppings to include - bacon, cheddar cheese, blue cheese, green onions, and gravy served with green beans

Gourmet meatball station - Swedish meatballs with lingonberry jam, buffalo chicken and blue cheese, Hawaiian pomegranate, Italian herb with pomodoro sauce, served with asiago smashed potatoes with green bean medley

From the coop station - ranch chicken bites with assorted dipping sauces to include honey mustard, ranch, and bbq sauce, pineapple teriyaki chicken wings, and spinach artichoke chicken medallions

Not a sweet cake station - potato cake and gouda grit cake with toppings to include ; syrah braised short ribs, blackened shrimp, candied bacon jam, hearty mushroom ragu

Twisted bbq - Carolina pulled pork, Georgia pulled chicken or Texas pulled beef brisket (choice of 2), yukon gold mashed potatoes, stone ground grits or good 'ol mac & cheese (choice of 2), assorted toppings : coleslaw, crispy onions, pepper jack and cheddar cheese and mini buns

Macaroni and cheese bar - our six cheese and macaroni with the following topping choices : crisp bacon, diced tomatoes, chives, shredded cheddar cheese

Mashed potato bar - yukon gold mashed potatoes & sweet potatoes with the following topping choices : crisp bacon, cheddar cheese, bleu cheese, whipped butter, sour cream, chives, home style gravy, brown sugar, candied walnuts, and cinnamon butter

Shrimp and grit station - creamy stone ground grits topped with our spicy shrimp, sausage, tasso gravy, diced tomatoes and chives

Mini gourmet slider station - guest can choose from the following toppings : bacon, bleu cheese crumbles, roma tomatoes, lettuce, grilled onions, cheddar cheese, and grilled mushrooms to top their choice of a sirloin burger, black bean burger, grilled chicken breast or crispy chicken breast (choice of two)

Mini taco station - warm flour and corn tortillas with choice of tomatillo braised pork or Cancun style fish tacos, served with poblano jicama slaw, charred tomato rice, chipotle black beans and assorted salsas