

A top-down view of fresh raspberries scattered on a dark, rustic wooden surface. A white ceramic bowl is filled with raspberries on the right side of the frame. The text is overlaid in white.

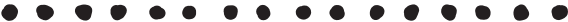
FURMAN CATERING

WEDDING GUIDE



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THE LAKESIDE PACKAGE



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, house made croutons, shaved parmesan with caesar dressing
- house salad - mixed greens and seasonal vegetables with ranch dressing

Entrees

choice of 2, served buffet or family style

- balsamic grilled flank steak
- herb and mascarpone filled roasted chicken
- cranberry and brie stuffed chicken breast with buerre blanc
- three cheese herb stuffed breaded chicken breast with basil oil
- bacon wrapped brisket meatloaf
- smoke grilled pork chop with bourbon apple compote
- herb roasted pork loin with grilled peaches and a savory dijon sauce
- wild salmon filet with herb dill butter
- local honey dijon mustard glazed salmon
- local striped bass - chef prepared
- vegan meatloaf
- black bean cakes with smashed avocado

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



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 beurre 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



display of domestic cheeses, grapes, medley of crackers and crostini's, fresh fruit and berries
seasonal display of crudité's 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 pairing - 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
- honey mustard roasted brussel sprouts
- 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



Cocktail Stations

choice of 1

community fare platter - farm stand vegetable display - farm fresh crudité's 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 & crudité's ; 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

antipasto station - assorted Italian meats and cheese, roasted peppers, marinated artichokes, tomatoes and olives, pita chips

Dinner Entrée Stations

choice of 4

pasta toss station - grilled chicken scaloppini bowtie pasta with a lemon cream sauce with mushrooms, artichokes, capers, and panchetta - rigatoni pasta tossed with a hearty meat bolognese - vegetarian tarragon basil pesto tossed 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, 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, 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, spinach and artichoke chicken medallion

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, provencal sauce, diced tomatoes, chives, shredded cheddar cheese

mashed potato bar - Yukon gold mashed potatoes & sweet potatoes with the following topping choices: crisp bacon, cheddar cheese, blue 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, blue 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 cancan style fish tacos, served with poblano jicama slaw, charred tomato rice, chipotle black beans and assorted salsas

Dessert

- 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 - brownie batter dessert hummus with assorted dippers to include - strawberries, vanilla wafers, apple slices, graham crackers and pretzel flats, mini cupcakes, fresh berry shots and seasonal tartlets

pizza and wing station - assorted mini pizzas and boneless wings tossed in your choice of 2 sauces served with ranch and blue 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. 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
- Crabmeat salad in a crisp cup
- Antipasto kabobs
- Greek salad cucumber cups
- Fruit kabobs with berry yogurt dip
- Caprese skewers with balsamic syrup
- Smoked salmon with herb cream cheese on pumpnickel
- Poke tuna on cucumber coin with wasabi aioli
- Shredded buffalo chicken on potato round with blue cheese crema
- Peppered beef filet with onion jam, horseradish sauce on sourdough crouton

Hot hors d'oeuvres

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

DIPS



Minimum of 15 guests. Price is shown per guest.

Cold dips

- Seven layer dip with tortilla chips
- Hummus with pita chips
- Tortilla chips with black bean, corn, and traditional salsas
- White bean, fennel, artichoke and lemon or tomato and basil bruschetta

Hot dips

- Pimento cheese dip with soft pretzel bread
- Warm spinach artichoke dip with tortilla chips
- Buffalo chicken wing dip with toast points
- Warm shrimp dip with garlic croutons
- Creamy crab and cheese dip with toasted French bread
- Blue cheese scallion dip with house made potato chips

PLATTERS



Minimum of 15 guests. Price shown is per guest.

- Fresh vegetable crudité with cream ranch dip
- Grilled vegetables with balsamic drizzle
- Seasonal fresh fruit display
- Domestic cheeses with crackers
- Imported cheeses with crackers and crostini
- Fruit and cheese platter with gourmet cheese and fresh fruit with candied pecans, artisan breads, and crackers
- Mediterranean board with hummus, feta cheese, Greek olives, pita bread, grilled vegetables
- Antipasto platter with grilled vegetables, cured meats, assorted cheeses with artisan bread with flavored oil and vinegar to drizzle
- 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
- An assortment of seasonal finger sandwiches - egg salad, cucumber boursin, pimento cheese, or fresh tomato and garlic aioli
- Mini yeast roll sandwiches - an assortment of house roasted turkey and provolone, honey ham and swiss, and tomato boursin on a mini bun

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.

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 guests. 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 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 and wine by the glass \$6.00
- mixed drink \$7.00

Toast for bride and groom :

- 1 bottle of champagne \$25.00
- 1 bottle of sparkling white grape juice \$15.00

Toast for everyone - \$5.00 (limit one glass per guest)
wine service during dinner \$8.00 per guest

bon appétit, furman catering
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