



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

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

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&Ms, Raisins & 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, 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 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
- 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 Broccoli

\$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 Rémoulade

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 COBLER
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

Searched Tuna 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

Searched 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 Rémooulade 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.

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

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



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
 Copies50¢ 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.