



We offer three distinct packages Gold, Diamond and Platinum

All packages include:

Champagne Toast for you and your guests

White Floor length Linen

Candlelit Centerpiece

Complimentary Deluxe King room on your wedding night

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Gold Package

Package Includes:

Four Hour Open Bar with House Brand Liquors

One Hour Hors D'oeuvres Reception

Three Course Dinner

For your reception, choice of three of the following:

Cold

Roast Beef & Asparagus

Roast Beef Horseradish Pinwheel Canapé

Smoked Chicken Mango Canapé

Smoked Salmon, Caper Canapé

Cold Vegetarian

Brie Wedge, Strawberry, Pumpernickel

Cherry Tomato, Boursin

Hot

Sesame Chicken Tender

Chicken & Cashew Spring Roll

Crabmeat Stuffed Mushroom Cap

Beef Tenderloin, Mushroom Duxelle, Puff Pastry

Hot Vegetarian

Vegetable Kabob

Artichoke Boursin Batter

*All food and beverage prices are subject to 22% service charge and 10.5% tax
Pricing subject to change due to market conditions – Updated January 2011*

Soup or Salad

Choice of One

Roasted Tomato Bisque

Broccoli Cheese

Lobster Bisque

Charleston Crab Soup

Garden Salad, Tomato, Cucumber, Red Onion, Choice of Dressing

Field Greens, Carrots, Dried Apricot, Toasted Pecan, Cherry Tomato, Lemon Vinaigrette

Hearts of Romaine, Focaccia Crostini & Anchovy Dressing

“Chopped” Baby Iceburg, Bacon, Tomato, Egg, Cucumber, Buttermilk Herb Dressing

Entrée Selections

All Served with Chef's Selection of Potato or Risotto, Seasonal Vegetable and Rolls

Chicken Florentine – Spinach, Onion, Red Peppers, Pine Nuts

Pecan Crusted Chicken - Forest Mushroom Ragout

Pan Flashed Salmon - Vine Ripened Tomato Crab Salsa

Grilled Top Sirloin - Caramelized Onions and Mushroom Dijon Jus

Stuffed Pork Loin - Apple Raisin, Sweet Pepper, Rosemary Thyme Sauce

Cake Cutting Service or Choice of Dessert

Tiramisu

NY Style Cheesecake, Raspberry Coulis

Bourbon Pecan Pie, Caramel Sauce

Turtle Cheesecake, Caramel, Chocolate Sauce & Walnuts

Chocolate Torte, Chocolate Ganache

Carrot Cake, Cream Cheese Icing

Key Lime Pie, Lime Reduction

Caramel Apple Pie, Cinnamon Dust

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**Gold Buffet Selection 1**

*Mixed Baby Greens, Shaved Sweet Onion, Oregano Vinaigrette  
Marinated Artichokes, Roasted Red Peppers, Red Onion, Pesto Dressing  
Mediterranean Pasta Salad*

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*Grilled Strip Steaks  
Balsamic Rosemary Jus*

*Seared Chicken Medallions  
Caper, Olive, Pepper, Tomato Sauce*

*Stuffed Flounder  
Lobster Salad, Brandy Jus*

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*Roasted Baby Vegetables  
Fork Mashed Garlic & Sour Cream Potato  
Freshly Baked Rolls and Butter*

*Chef Assortment of Desserts or Cake Cutting Service  
Freshly Brewed Coffee and Hot Tea Service*

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Gold Buffet Selection 2

*Hearts of Romaine, Pesto Croutons, Parmesan Dressing
Marinated Cucumber, Tomato and Red Onion Salad
Pesto Pasta Salad*

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*Shrimp Scampi
With Angel Hair Pasta*

*Herb Roasted Boneless Chicken Breast
Sun dried Tomato Sauce*

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*Chef to Carve
Roasted Rib of Beef
(Chef's Fee Applies)*

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*Oven Roasted Red Bliss Potatoes
Green Beans
Freshly Baked Rolls and Butter*

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*Chef Assortment of Desserts or Cake Cutting Service
Freshly Brewed Coffee and Hot Tea Service*

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Diamond Package

Package Includes:

Four Hour Open Bar with House Brand Liquors

One Hour Hors D'oeuvres Reception

Chef's Imported & Domestic Cheese Display

Seasonal Sliced Fruit Display

Three Course Dinner

For your reception, choice of four of the following:

Cold

Jumbo Shrimp, Cocktail Sauce

Roast Beef & Asparagus

Smoked Chicken Mango Canapé

Smoked Salmon, Caper Canapé

Cold Vegetarian

Cherry Tomato, Boursin

Gorgonzola & Almond Coated Grape

Green Olive Tapas

Hot

Sesame Chicken Tender

Shrimp & Crabmeat Spring Roll

Crabmeat Stuffed Mushroom Cap

Beef Tenderloin, Mushroom Duxelle, Puff Pastry

Crab Cake

Hot Vegetarian

Brie & Raspberry Phyllo

Artichoke & Spinach Spanikopita

Soup or Salad

Choice of One

Roasted Tomato Bisque

Broccoli Cheese

Lobster Bisque

Charleston Crab Soup

Garden Salad, Tomato, Cucumber, Red Onion, Choice of Dressing

Field Greens, Carrots, Dried Apricot, Toasted Pecan, Cherry Tomato, Lemon Vinaigrette

Hearts of Romaine, Focaccia Crostini & Anchovy Dressing

"Chopped" Baby Iceburg, Bacon, Tomato, Egg, Cucumber, Buttermilk Herb Dressing

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Entrée Selections

All Served with Chef's Selection of Potato or Risotto, Seasonal Vegetable and Rolls

*Pecan Crusted Chicken
Forest Mushroom Ragout*

*Stuffed Chicken
Forest Mushrooms, Spinach, Leeks*

*Chicken Oscar
Seared Chicken Breast, Lump Crab Meat, Asparagus
Béarnaise Sauce*

*Spice Dusted Mahi Mahi, Jumbo Marinated Gulf Shrimp
Pineapple Mango Salsa*

*Grilled NY Steak
Tobacco Onions, Cabernet Jus*

*Tenderloin of Beef & Seared Salmon
Red Wine Sauce*

Cake Cutting Service or Choice of Dessert

*Tiramisu
NY Style Cheesecake, Raspberry Coulis
Bourbon Pecan Pie, Caramel Sauce
Turtle Cheesecake, Caramel, Chocolate Sauce & Walnuts
Chocolate Torte, Chocolate Ganache
Carrot Cake, Cream Cheese Icing
Key Lime Pie, Lime Reduction
Caramel Apple Pie, Cinnamon Dust*

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**Diamond Buffet Selection 1**

*Iced Jumbo Shrimp, Cocktail sauce  
Seafood Gumbo  
Romaine Heart, Focaccia Crostini, Anchovy Dressing  
Southern Potato Salad, Andouille Sausage, Sweet Peppers*

*Line Caught Grilled Swordfish  
Artichoke, Fennel, Black Olive & Tomato*

*Spice Seared Mahi Mahi  
Pineapple, Cilantro Salsa*

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*Loaded Twice Baked Potato  
Chive, Cheddar, Bacon & Sour Cream*

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*Marinated Chicken Breast  
Rosemary Lemon Jus*

*Grilled Strip Steaks  
Peppered Brandy Sauce*

*Roasted Potato and Onion  
Seasonal Vegetable  
Freshly Baked Rolls and Butter*

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*Chef Assortment of Desserts or Cake Cutting Service  
Freshly Brewed Coffee and Hot Tea Service*

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Diamond Buffet Selection 2

*Antipasto Mirror
Proscuitto, Pepperoni, Fresh Mozzarella Cheese,
And Grilled Marinated Vegetables*

*Freshly Tossed Field Greens & Dressing
Roma Tomato, Cucumber, Onion Olives & Croutons*

Marinated Shrimp & Pasta Salad

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*Grilled Salmon
Champagne Beurre Blanc*

*Breast of Chicken
Sun dried Tomato Sauce*

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*Chef to Carve
Prime Rib of Beef au jus
(Chef's Fee Applies)*

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*Valencia Rice
Oven Roasted Potatoes & Onions
Zucchini Medley
Cinnamon Glazed Baby Carrots
Freshly Baked Rolls and Butter*

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*Chefs Assortment of Desserts or Wedding Cake Service
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Service*

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Platinum Package

Package Includes:

*Five Hour Open Bar with House Brand Liquors
One Hour Hors D'oeuvres Reception
Chef's Imported & Domestic Cheese Display
Seasonal Sliced Fruit Display
Three Course Dinner*

For your reception, choose five of the following:

Cold

*Jumbo Shrimp, Cocktail Sauce
Roast Beef & Asparagus
Smoked Chicken Mango Canapé
Smoked Salmon, Caper Canapé*

Cold Vegetarian

*Cherry Tomato, Boursin
Gorgonzola & Almond Coated Grape
Green Olive Tapas*

Hot

*Sesame Chicken Tender
Shrimp & Crabmeat Spring Roll
Crabmeat stuffed Mushroom Cap
Beef Tenderloin, Mushroom Duxelle, Puff Pastry
Crab Cake*

Hot Vegetarian

*Brie & Raspberry Phyllo
Artichoke & Spinach Spanikopita*

Soup or Salad

Choice of One

*Roasted Tomato Bisque
Broccoli Cheese
Lobster Bisque
Charleston Crab Soup
Garden Salad, Tomato, Cucumber, Red Onion, Choice Dressing
Field Greens, Carrots, Dried Apricot, Toasted Pecan, Cherry Tomato, Lemon Vinaigrette
Hearts of Romaine, Focaccia Crostini & Anchovy Dressing
"Chopped" Baby Iceburg, Bacon, Tomato, Egg, Cucumber, Buttermilk Herb Dressing*

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Entrée Selections

All Served with Chef Selection of Potato or Rissoto and Seasonal Vegetable

Lump Crab Crusted Grouper - Budda Head Lemon Sauce

Jumbo Stuffed Shrimp - Garlic Jus

Grilled Tenderloin of Beef - Roasted Shallot, Forest Mushroom Sauce

Slow Roasted Rack of Lamb - Fig Mint Chow Chow

Tenderloin of Beef, Seared Costal Sea Scallops Fennel Broth

Cake Cutting Service or Choice of Dessert

Tiramisu

NY Style Cheesecake, Raspberry Coulis

Bourbon Pecan Pie, Caramel Sauce

Turtle Cheesecake, Caramel, Chocolate Sauce & Walnuts

Chocolate Torte, Chocolate Ganache

Carrot Cake, Cream Cheese Icing

Key Lime Pie, Lime Reduction

Caramel Apple Pie, Cinnamon Dust

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**Platinum Buffet Selection 1**

*Sliced Tomato, Crumble Blue Cheese, Shaved Red Onion, White Balsamic Vinaigrette*

*Marinated Hearts of Palm Citrus Fruit, Sweet Peppers, Cilantro*

*Baby Greens Herb Vinaigrette*

*English Cucumber, Sweet Onion, Cider Vinaigrette*

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*Grilled Tenderloin of Beef*

*Balsamic Rosemary Jus*

*Crab Crusted Salmon*

*Mango Coulis*

*Jumbo Shrimp Kabobs*

*Tomato Garlic Sauce*

*Roasted Rack of Lamb*

*Fig Mint Jus*

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*Rum Glazed Sweet Potato  
Pesto Rubbed Garden Vegetable  
Freshly Baked Rolls and Butter*

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*Chef Assortment of Desserts or Wedding Cake Service  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Service*

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Platinum Buffet Selection 2

*Chilled Asparagus, Champagne Dressing
Selection of Seasonal Baby Greens, Poppy Seed Dressing
White Bean Salad, Roasted Garden Vegetables*

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Pickled Shrimp

Fried Green Tomatoes, Tomato Cilantro Salsa

Shrimp Bisque, Dry Sack Sherry

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Pan Seared Chicken Breast, Forest Mushroom Cream

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Stuffed Flounder, Brandy Jus

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Carved Rib Roast of Beef, Au Jus

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*Buttermilk Mashed Potato
Seasonal Garden Vegetable
Freshly Baked Rolls and Butter*

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*Chefs Assortment of Desserts or Cake Cutting Service
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Service*