

## **GENERAL INFORMATION**

9/06

The Catering/Conference Services Department will coordinate all of the details of your event and will work closely with each of the departments within the hotel to make your event a complete success. So that our entire hotel staff may prepare to accommodate your needs, the details of your function are requested 30 days prior to the date of your arrival. We ask that you read through the following information and guidelines to help assist you in making your plans.

### ***Banquet Menus***

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food into the hotel. We are at your service to custom design a menu for you and to accommodate your special requests, which will ensure the success of your function.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order.

Our buffet menu prices are designed for fifty or more guests. Should you select a menu with a minimum number stated and your group guarantee falls below this number, the price per guest will be increased by 20%.

A \$5.00++ per person charge will apply if more than one entrée is offered for plated meals. Final counts on multiple entrée events must be provide with the 72 hour guarantee. Designated entrée cards are the responsibility of the planner and must be provided in these instances.

All outdoor functions must be served buffet style. Any entertainment at outdoor functions must conclude by 10:00pm due to local ordinance.

A 20% service charge and applicable S.C. sales tax will be added to all food and beverage items and services. Tax and service charges are subject to change without notice.

### ***Function Rooms***

Please do not publish room locations unless authorized by your Crowne Meetings Director/Manager. Should the need arise, the Resort reserves the right to relocate your function(s) to another suitable room.

Registration, nametag, check-in or information tables may only be located directly outside the immediate entrance to the respective function room. The main lobby area may not be utilized for this purpose.

### ***Audio Visual***

A complete line of audio-visual equipment is available through our in-house company, Presentation Services. A price list is available upon request. The resort will apply a 10% surcharge on any outside contractor supplying equipment or performing work which is available through the Resort directly.

**Any audio visual equipment not provided by PS must have hotel approval and surcharges for electrical requirements, liability, insurance, etc. will apply.**

## ***Catering Services***

We are happy to assist you with any guest room amenities, floral arrangements, photography, entertainment, music and theme decor packages to enhance your event. Hand carved ice sculptures are available. These and other services will be provided at a pre-arranged fee. Please contact your Catering Manager for this pricing, as well as custom menus.

## ***Guarantees***

In order to best serve your guests, a final confirmation of attendance or "guarantee" is required by 1:00pm three (3) business days prior to your event. You will be billed for this number, or the actual number of guests served, whichever is greater. We will provide seating for, if necessary, 5% over your guaranteed figure at no charge. If no guarantee is given, expected attendance will be used for production, service and charges.

## ***Service and Labor Charges***

A \$50.00+ set-up charge will be assessed on food functions if attendance is 25 persons or less.

All carving and action stations which require a chef or attendant will be charged at \$75.00+ for a two hour period.

Appropriate labor charges will apply to functions if more than the standard cleanup is required at the conclusion of the event, i.e. trash, confetti, cartons, rice, etc...

Any function held in guest rooms, including hospitality suites, will have a \$75.00+ labor fee assessed.

## ***Signage and Displays***

In order to preserve the integrity of the resort and to comply with local fire codes, all signage, displays and decorations and their setup shall be subject to approval of the Resort. All signage must be professionally printed at the group's expense.

## ***Security***

The Crowne Plaza Resort does not assume responsibility for the damage or loss of any merchandise sent or brought into the hotel prior to, during or after your banquet or meeting.

Security services may be arranged through your Catering Manager and are required for all exhibit shows during times when materials/equipment are unattended.

## ***Payment Policy***

In order to establish credit, an application must be received four weeks prior to your event. Unless credit has been established with the Crowne Plaza Resort, a payment of the estimated contract price must be received 30 days prior to the event. Any additional charges are payable upon completion of the event. For charges less than \$5,000.00, a credit card may be used.

## ***Cancellation***

Should you find it necessary to cancel your confirmed event, cancellation charges as outlined in your contract will be assessed. Please note that full penalty applies if function is cancelled within 96 hours.

## ***Damages***

It is the responsibility of the patron to assume full responsibility for any damages to the hotel property caused by the patron, their guests or the agents of the patron (i.e., bands, display companies, etc.)

## ***Exhibits***

Please ask your Crowne Meetings Director/Manager for our Exhibit Guidelines package which outlines all policies and pricing for items associated with your exhibits. Any miscellaneous charges for individual exhibitors must be charged to the Master Account. All exhibit shows are required to have security during times when materials/equipment are unattended.

## ***Package Receiving Requirements***

Any packages sent to the hotel will be the responsibility of the meeting planner or the designated representative. Due to local fire regulations and limited available storage space the following maximums have been placed on package acceptance:

- No more than 20 packages can be accepted for storage by the Hotel in conjunction with your group. If the number exceeds 20, for any reason, additional charges will be assessed for both the number over the set amount and the storage of these packages.
- The maximum weight for any package received is 100 pounds.
- Packages should not be sent more than 7 days prior to your arrival.

We are happy to recommend a local drayage company if your needs exceed the above. Our Loss Prevention department can coordinate the return shipment of your small packages.

## CONTINENTAL BREAKFAST

(Service is for 1 and ½ Hours)

### The Jib

Chilled Juices to Include Freshly Squeezed Orange, Grapefruit and Cranberry Juice \* Sliced Fresh Seasonal Fruits \* Assorted Gourmet Muffins, Breakfast Pastries, Maple Pecan Danish and Iced Cinnamon Rolls \* Butter, Margarine and Assorted Preserves \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....\$13.95 per person

### The Spinnaker

Chilled Juices to Include Freshly Squeezed Orange, Grapefruit and Cranberry Juice \* Sliced Fresh Seasonal Fruits \* Sugar Cured Ham and Swiss Cheese on Mini Croissants and Homemade Sausage and Cheese Biscuits \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....\$15.50 per person

### The Tiller

Chilled Juices to Include Freshly Squeezed Orange, Grapefruit and Cranberry Juice \* Sliced Fresh Seasonal Fruits \* Individual Quiche Lorraine \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....\$15.50 per person

### The Main Sail

Chilled Juices to Include Freshly Squeezed Orange, Grapefruit and Cranberry Juice \* Sliced Fresh Seasonal Fruits \* Fruit & Plain Yogurt with Granola \* Assorted Dry Cereals with Milk \* Egg and Bacon English Muffin with Cheese \* Breakfast Pastries, Sliced Fruit and Nut Breads, Croissants and Bagels \* Butter, Margarine, Assorted Preserves and Cream Cheese \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....\$18.50 per person

### European Continental

Chilled Juices to Include Freshly Squeezed Orange, Grapefruit and Cranberry Juice \* Sliced Fresh Seasonal Fruits \* Fruit & Plain Yogurt \* Smoked Salmon Display with Mini Bagels, Pumpernickel and Rye Breads with Cream Cheese \* Bavarian Ham \* Soprasetta \* Gouda Cheese \* Hard Rolls, Croissants, Butter and Jams \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....\$18.50 per person

A service charge of 20% and applicable SC sales tax will be added to the above prices.

## Theme Breaks

### **Scarlett's Choice**

Warm Georgia Peach Cobbler with Whipped Cream \* Pecan Diamonds \* Strawberry Shortcake \*  
Whole Fresh Fruits \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas \* Iced Tea \*  
Bottled Water.....\$14.95 per person

### **Take Five for Fitness**

Granola & Nutri-Grain Bars \* Trail Mix with Dried Fruits \* Whole Fresh Fruits \* Assorted Individual  
Yogurts \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas \* Bottled Water \* Individual  
Bottled Fruit and Vegetable Juices.....\$13.95 per person

### **The Putting Green**

Deluxe Crudite Display \* Giant Club Sub \* Mixed Nuts \* Assorted Individual Bags of Chips \* Assorted  
Soft Drinks.....\$17.95 per person

### **Sunday Funday** (served for a minimum of 40 guests)

Ice Cream Freezer Stocked with Frozen Fruit Bars \* Ice Cream: French Vanilla and Dutch Chocolate \*  
Assorted Toppings to include: Chocolate, Strawberry and Caramel Sauce, M&M's, Nuts, Whipped  
Cream and Cherries \* Assorted Soft Drinks \* Bottled Water.....\$14.95 per person

### **Seventh Inning Stretch**

Jumbo Hot Pretzels with Mustard \* Assorted Individual Snacks including, Chips, Popcorn and Cracker  
Jacks \* Peanuts \* Stadium Nachos \* Assorted Candy Bars \* Assorted Soft Drinks \* Freshly Brewed  
Coffee, Decaffeinated Coffee and Herbal Teas.....\$14.95 per person

### **English Afternoon Tea**

Homemade Scones with Whipped Cream and Preserves \* Mini Fruit Tartlets \* Shortbread Biscuits /  
Cookies \* Selection of Teas including Earl Grey and English Breakfast \* Fresh Brewed Coffee and  
Decaffeinated Coffee \* Lemonade.....\$14.95 per person

A service charge of 20% and applicable SC sales tax will be added to the above prices.

### ***A La Carte Food Options***

Sliced Fresh Seasonal Fruit.....	\$5.25 per person
Sugar Cured Ham and Swiss Cheese on Mini Croissants.....	\$37.50/dozen
Homemade Sausage and Cheese Biscuits.....	\$37.50/dozen
Egg and Bacon English Muffin with Cheese.....	\$38.00/dozen
Assorted Gourmet Muffins, Breakfast Pastries, Maple Pecan Danish, Iced Cinnamon Rolls or Petite Croissants (Plain and filled).....	\$35.50/dozen
Assorted Bagels (Plain, Cinnamon Raisin & Blueberry) with a Toaster and Cream Cheese .....	\$35.50/dozen
Sliced Fruit & Nut Breads.....	\$35.50/dozen
Pecan Sticky Buns.....	\$36.50/dozen
Cheese Filled Blintzes with Fruit Sauce.....	\$35.50/dozen
Assorted Cold Breakfast Cereals with Milk.....	\$3.50/each
Individual Fruited Yogurts.....	\$3.50/each
Whole Fresh Fruits.....	\$2.75/each
Granola and Nutri Grain Bars.....	\$2.50/each
Assorted Freshly Baked Cookies.....	\$32.00/dozen
Pecan, Peanut Butter Swirl and Traditional Iced Fudge Brownies.....	\$32.00/dozen
Assorted Individual Bags of Chips & Popcorn.....	\$2.75/each
Dry Snack Mix, Pretzel Nuggets & Goldfish.....	\$3.50 per person
Mixed Nuts.....	\$2.75 per person
Tortilla Chips with Salsa and Guacamole.....	\$4.50/per person
Jumbo Hot Pretzels with Mustard.....	\$35.00/dozen
Assorted Frozen Fruit and Novelty Ice Cream Bars.....	\$3.75 each
Premium Dove or Haagen Dazs Bars.....	\$5.25 each
Assorted Candy Bars.....	\$2.75 each

### ***A La Carte Beverage Options***

Assorted Soft Drinks (Coca Cola Products) .....	\$3.50 each
Iced Tea, Lemonade or Fruit Punch .....	\$38.00/gallon
Freshly Squeezed Orange and Grapefruit Juice .....	\$22.00/liter
Tomato, Pineapple, Apple or Cranberry Juice .....	\$22.00/liter
Individual Bottled Fruit and Vegetable Juices.....	\$4.00 each
Sports Drinks.....	\$4.00 each
Starbucks Frappacino (assorted flavors).....	\$4.75 each
Crystal Light Fruit Juice Drinks (assorted flavors).....	\$4.50 each
Mineral Waters (Sparkling and Still).....	\$3.75 each
Milk (Whole, 2%, Skim or Chocolate).....	\$12.00/liter
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....	\$44.00/gallon

The above items are charged on a consumption basis.  
A service charge of 20% and applicable SC sales tax will be added to above prices

# BREAKFAST

## Served Breakfast

All breakfast Entrees Include: Freshly Squeezed Orange Juice, Bakery Basket, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

<b>Cinnamon Raisin French Toast</b> Shingled with Sausage Patties, Carolina Peach Syrup.....	\$19.95
<b>Scrambled Eggs</b> with Choice of Crisp Bacon, Sage Sausage or Ham, Skillet Browned Potatoes....	\$19.95
<b>Duo Plate</b> of Scrambled Eggs and French Toast with a choice of Breakfast Meat.....	\$20.25
<b>Eggs Benedict</b> with Sauce Hollandaise, Skillet Browned Potatoes.....	\$22.95
<b>Toasted English Muffin Topped with Beef Tenderloin Medallions</b> with Poached Eggs and Sauce Bearnaise, Roasted Red Peppers.....	\$26.75
<b>Vegetable Quiche filled with Asparagus, Cheese, Onions, Peppers, Spinach, Sundried Tomato Pesto</b> served with Roasted Sausage and Homefried Potatoes.....	\$19.95

Select one of the following Starter Courses for your breakfast:

Medley of Seasonal Fresh Fruit.....	\$3.75
Seasonal Mixed Berries.....	\$4.25

## Breakfast Buffets

(Minimum 40 Guests)

### The Sloop

Chilled Juices to include Orange, Grapefruit and Cranberry \* Individual Fruited Yogurts \* Fresh Sliced Seasonal Fruits \* Assorted Cold Breakfast Cereals with Milk \* Cheese Filled Blintzes with Warm Peaches \* Scrambled Eggs with Chives and Aged Cheddar \* Hickory Bacon and Breakfast Sausage \* Western Style Potatoes \* Assorted Gourmet Muffins, Breakfast Pastries & Plain Croissants with Butter and Preserves \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas.....\$23.95 per person

### The Yawl

Chilled Juices to include Orange, Grapefruit and Cranberry \* Fresh Sliced Seasonal Fruits \* Assorted Cold Breakfast Cereals with Milk \* Corned Beef Hash Topped with Poached Eggs \* Scrambled Eggs with Smoked Ham \* Cheese Filled Blintzes with Peach and Blueberry Sauce \* Plantation Grits \* Hickory Bacon and Breakfast Sausage \* Sliced Fruit and Nut Breads, Iced Cinnamon Rolls, and Plain & Fruit Filled Croissants with Butter and Preserves \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas .....\$25.95 per person

### The Schooner

Chilled Juices to include Orange, Grapefruit and Cranberry \* Fresh Sliced Seasonal Fruits with Honey Yogurt Dressing \* Assorted Cold Breakfast Cereals with Milk \* Granola \* Cinnamon Raisin French Toast with Carolina Peach Syrup \* Eggs Benedict \* Home Fried Potatoes \* Hickory Bacon and Breakfast Sausage \* Breakfast Pastries, Bagels and Pecan Sticky Buns with Butter, Cream Cheese and Preserves \* Scrambled Egg Bar, to Include the Following Toppings: Sugar Cured Ham, Onions, Bell Pepper, Sherried Mushrooms, Grated Cheese \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas .....\$27.25 per person

All buffets, brunches and stations are based on two hours of service.  
If the final guarantee is less than the stated minimum, the price per guest will be increased by 20%.  
A service charge of 20% and applicable SC sales tax will be added to the above prices.

**BRUNCH**  
(Minimum 50 Guests)

**The Regatta**

Chilled Juices to include Orange, Grapefruit and Cranberry \* Fresh Sliced Seasonal Fruits \* Imported and Domestic Cheese Display \* Marinated Vegetable Salad \* Chicken Pecan Salad \* Scrambled Eggs \* Cheese Filled Blintzes with Strawberry or Peach Sauce \* Hickory Bacon and Breakfast Sausage \* Smoked Salmon with Cream Cheese, Capers, Onions and Lemon \* Chicken Marsala \* Low Country Seafood Quiche \* Potatoes O'Brien \* Cheese Tortellini with Spinach \* Rice Pilaf \* Steamed Seasonal Vegetables \* Breakfast Pastries and Assorted Gourmet Muffins \* Pecan Sticky Buns \* Whole Wheat and Seven Grain Rolls \* French Baguettes \* Butter and Preserves \* Chef's Dessert Display \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas \* Iced Tea.....\$37.95 per person

**The Clipper**

Chilled Juices to include Orange, Grapefruit and Cranberry \* Fresh Sliced Seasonal Fruits with Honey Yogurt Dressing \* Assorted Gourmet Muffins, Plain Croissants and Bagels with Butter, Preserves and Plain and Flavored Cream Cheese \* Roasted Marinated Vegetables to include Peppers, Zucchini, Eggplant and Asparagus \* Smoked Seafood Display \* Cous Cous Jardinere \* Pasta Salad \* Cheese Filled Blintzes with Bananas Foster Sauce \* Traditional Eggs Benedict \* Hickory Bacon and Breakfast Sausage \* Poached Salmon Florentine \* Crab Stuffed Chicken Breast with Lobster Sauce \* Roast Loin of Pork with Apple Brandy Sauce \* Carved Prime Rib of Beef (Carver Required) \* Roasted Red Bliss Potatoes \* Steamed Asparagus \* Portuguese Bishop Rolls, Multi Grain Sticks and Ciabatta \* Assorted Mini Tea Pastries and Petit Fours \* Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas \* Iced Tea .....\$42.95 per person

**BREAKFAST BUFFET/BRUNCH ADDITIONS**

**Salad Carousel**

Mixed Garden Greens with Cherry Tomatoes, Cucumbers, Olives, Grated Cheese, Chopped Eggs, Alfalfa Sprouts, Bermuda Onions, Choice of Dressing.....\$5.50 per person

**Pasta Station**

Tortellini with Tomato Basil Cream and Bow Tie Pasta with Alfredo Sauce, Garlic Bread and Bread Sticks.....\$6.95 per person

**Southern Griddle Cakes Station**

Buckwheat, Blueberry, Banana & Buttermilk, Maple & Peach Syrups.....\$7.25 per person

**Omelette Station**

Eggs, Sugar Cured Ham, Green Peppers, Mushrooms, Onions, Aged Cheddar, Salsa, Tomatoes.....\$7.25 per person

**Carving Station**

Roast Prime Rib of Beef, Roast Loin of Pork or Baked Southern Ham.....\$15.95 per person

Prices are in addition to Breakfast Buffet & Brunch prices.

A Labor charge of \$75.00 will be assessed

for each chef/attendant for all the above stations based on two hours of in-room preparation.

All buffets, brunch and station pricing is based on two hours of service.

If the final guarantee is less than the stated minimum, the price per guest will be increased by 20%.

A service charge of 20% and applicable SC sales tax will be added to the above prices.

# LUNCH MENUS

## Plated Luncheons

### Entrees

*Selections Include: Tossed Garden Salad, Chef's Selection of Vegetable & Starch, Freshly Baked Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea*

<b>Herb Marinated Chicken Breast with Roasted Vegetables</b> .....	\$22.95
<b>Grilled Yellow Fin Tuna with Avocado Mayonnaise</b> .....	\$24.95
<b>Slice Marinated London Broil</b> .....	\$25.95
<b>Stuffed Breast of Chicken with Garlic Herb Cheese</b> .....	\$24.95
<b>Twin Daufuskie Crab Cakes</b> .....	\$32.95
<b>Seared Salmon, on a bed of Sautéed Spinach</b> .....	\$24.95
<b>Chicken Sesame Tonkatsu Fried Rice and Stir Fried Vegetables</b> .....	\$22.95
<b>Lemon Chicken Picatta with Pasta and a Lemon Caper Sauce</b> .....	\$22.95
<b>Pan Fried Red Snapper with Creole Sauce</b> .....	\$25.95
<b>Roasted Sliced Pork Loin with Cornbread Stuffing</b> .....	\$23.95
<b>Petite Filet Mignon with Green Peppercorn or Bearnaise Sauce</b> .....	\$29.95

### Light Lunches

*Selections Include: Appropriate Accompaniments, Freshly Baked Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea*

#### Caesar Salad with Grilled Chicken

Crisp Romaine, Garlic Croutons, Shredded Parmesan, Grilled Chicken Breast and Caesar Dressing.....	\$20.95
With Grilled Shrimp.....	\$23.95

#### Chilled Poached Salmon

Salmon in Chablis and Court Bouillon, accompanied by Dill Cream Sauce, Chilled Basil Marinated New Potatoes and Asparagus.....	\$26.95
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#### Cobb Salad

Mixed Garden Greens topped with Turkey Breast, Egg, Bacon, Tomato, Cucumber, Avocado, Blue Cheese, Olives and Carrots with a choice of dressing .....	\$23.95
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#### Fruit Plate

Arrangement of Melons, Pineapple, Berries, Orange, Kiwi and Banana with Fruited Yogurt Dip or Cottage Cheese.....	\$19.95
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#### Turkey Club Croissant

Traditional Turkey Club Served on a Flaky Croissant with Pasta Salad .....	\$20.95
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#### Greek Chicken Salad

Field Greens, Herb Grilled Sliced Breast of Chicken with Cucumber, Tomato, Kalamata Olives, Peppers, Feta Cheese and Onions with a Lemon Oregano Vinaigrette.....	\$23.95
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#### Trio Salad

A Selection of our Favorites: Chicken Cashew, Shrimp and Pepper, and Tri Color Pasta.....	\$20.95
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A service charge of 20% and applicable SC sales tax will be added to the above prices.

**Pepper Crusted Sirloin**

Served Chilled with French Baguettes and Stone Ground Mustard.....\$26.95

**Tropical Grilled Chicken Salad**

Grilled Breast of Chicken Served on a Bed of Mixed Greens with Cubed Mango, Papaya, Avocado and Haricot Vert with a Creamy Tarragon Dressing .....\$27.95

**Dessert Selections:**

Chocolate Raspberry Pie \* Sugar Dusted Vanilla Sponge Cake with Fruit Mousse \* Carrot Cake With Cream Cheese Icing\* Southern Pecan Pie \* Cheesecake with Mango Sauce and Fresh Berries \* Double Chocolate Cake \* Crème Carmel \* Key Lime Pie with Raspberry Coulis \* Lemon Poppy Seed Pound Cake \* Apple Pie with Vanilla Bean Sauce

A service charge of 20% and applicable SC sales tax will be added to the above prices.

**Theme Lunch Buffets**

(Minimum 50 Guests)

**Composition Lunch Buffet**

*Includes: Chef's Selection of Fresh Vegetables and Starch, Freshly Baked Rolls and Butter, Chef's Dessert Display, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea*

**Soups (select one):**

Gazpacho \* Minestrone \* Potato Leek with Shitake Mushrooms \* Seafood Chowder

**Salads (select three):**

Salad Carousel Including: Mixed Greens with Cherry Tomatoes, Cucumbers, Olives, Grated Cheese, Chopped Eggs, Alfalfa Sprouts, Bermuda Onions, and Choice of Dressing \* Mustard Potato Salad \* Seafood Pasta Salad \* Fresh Fruit Salad \* Marinated Vegetable Salad

**Entrees (select two):**

Southern Fried Chicken \* Baked Chicken \* Louisiana Shrimp Creole \* Sliced Roast Sirloin of Beef \* Sliced Roasted Pork Loin with Apple Chutney \* Braised Tenderloin Tips with Mushrooms and Peppers \* Blackened Mahi Mahi with Sweet Pepper Corn Relish.....\$31.95 per person

**Trail Boss**

Tossed Garden Salad with Assorted Toppings and Dressings \* Mustard Potato Salad \* Cole Slaw \* Smoked Barbecue Brisket of Beef, Barbecued Chicken and Grilled Kielbasa \* Ranch Fried Potatoes \* Pinto Beans \* Corn on the Cob \* Jalapeno Cornbread \* Freshly Baked Rolls and Butter \* Peach Cobbler \* Strawberry Shortcake \* Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea .....\$30.95 per person

**Bordertown Buffet**

Spicy Gazpacho \* South of the Border Salad \* Tequila Melon Mint Salad \* Sour Cream Chicken Enchiladas \* Beef and Chicken Fajitas including: Flour Tortilla Shells, Grilled Peppers & Onions, Guacamole, Sour Cream \* Blue and White Corn Tortillas \* Chunky Salsa \* Refried Beans \* Mexican Cornbread \* Sopapillas with Honey Flan \* Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea.....\$29.95 per person

If the final guarantee is less than the stated minimum, the price per guest will be increased by 20%.

A service charge of 20% and applicable SC sales tax will be added to the above prices.

**Sea Island Bounty**

Calibogue Seafood Chowder \* Tossed Garden Salad with Assorted Toppings and Dressings \* Grilled Tuna with Lemon Caper Butter \* Low Country Bouillabaisse with Shrimp, Crab, Clams, Mussels and Fish over Rice \* Pan Seared Breast of Chicken with Roasted Red Pepper Sauce \* Steamed Parslied Potatoes \* Fresh Vegetable Medley \* Freshly Baked Rolls and Butter \* Key Lime Pie \* Homemade Banana Pudding \* Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea .....\$37.95 per person

**Bye Bye Miss American Pie**

Tossed Garden Salad \* Mustard Potato Salad \* Cole Slaw \* Grilled Hamburgers with Lettuce, Pickles, and Tomatoes \* Grilled Hot Dogs with Chili and Cheese (Chef Optional) \* Southern Fried or Barbequed Chicken \* Molasses Baked Beans \* Corn on the Cob \* Freshly Baked Rolls and Butter \* Assorted Freshly Baked Brownies \* Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea .....\$29.95 per person

**Butcher Block**

Soup Du Jour \* Tomato Cucumber Salad \* Cole Slaw \* Pecan Chicken Salad \* Albacore Tuna Salad \* Mirrors of Assorted Sliced Deli Meats: Honey Cured Ham, Pastrami, Roast Beef and Smoked Turkey \* Assorted Cheeses: Cheddar, Swiss and Provolone \* Potato Chips \* Pickles, Tomatoes, Lettuce, Onions, and Appropriate Condiments \* Assorted Deli Breads \* Assorted Freshly Baked Cookies \* Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea.....\$29.95 per person

For Theme Information, Contact Your Crowne Meetings Director/Manager  
If the final guarantee is less than the stated minimum, the price per guest will be increased by 20%.  
A service charge of 20% and applicable SC sales tax will be added to the above prices.

**Boxed Picnic Lunches**

**The Shipyard**

Smoked Turkey & Ham Croissant with Provolone Cheese and Lettuce \* Pasta Salad \* Whole Fresh Fruit \* Individual Bag of Chips \* Chocolate Chip Cookie \* Individual Soda.....\$18.95 per person

**The Wexford**

Italian Submarine Sandwich \* Whole Fresh Fruit \* Pasta Salad \* Individual Bag of Chips \* Chocolate Chip Cookie \* Individual Soda.....\$18.95 per person

**The Sea Pines**

Grilled Chicken Breast with Herbed Cheese on an Onion Roll\* Country Cole Slaw \* Whole Fresh Fruit \* Individual Bag of Chips \* Individual Pecan Pie \* Individual Soda .....\$20.95 per person

**The Port Royal**

Roast Tenderloin with Alouette and Roasted Peppers and Onions on Ciabatta \* Pasta Shrimp Salad \* Mini Bonbel \* Whole Fresh Fruit \* Individual Bag of Chips \* Individual Cheesecake \* Individual Soda .....\$26.95 per person

**The Leamington**

Marinated Roast Vegetable Wrap \* Chick Pea & Kidney Bean Salad \* Whole Fresh Fruit \* Mini Bonbel \* Individual Bag of Chips \* Oatmeal Raisin Cookie \* Individual Soda .....\$18.95 per person

A service charge of 20% and applicable SC sales tax will be added to the above prices.

## RECEPTIONS

(Prices per 100 pieces)

### Cold Hors d'oeuvres

Smoked Oysters on Melba Rounds.....	\$275.00
Lobster Medallions <i>Decorated with Salmon Caviar</i> .....	\$450.00
Charred Pepered Tuna <i>with Wasabi</i> .....	\$350.00
Prosciutto and Hearts of Palm.....	\$300.00
California Sushi Rolls.....	\$375.00
Ham Mousse and Avocado <i>on Sliced Baguettes</i> .....	\$275.00
Chef's Selection of Canapes.....	\$325.00
Duck Liver Mousse <i>in a Mini Pastry Cup</i> .....	\$325.00
Mediterranean Tapanade <i>with Asiago Cheese</i> .....	\$275.00
Goat Cheese Crostini.....	\$275.00
Bruschetta - <i>Grilled French Bread topped with Fresh Basil Pesto, Roma Tomato, Provolone and Asiago Cheeses</i> .....	\$275.00
Bouchées of Chicken and Shrimp Salad.....	\$300.00
Stuffed New Potatoes <i>with Sour Cream and Caviar</i> .....	\$425.00
Oysters on the Half Shell <i>with Cocktail Sauce and Lemon</i> .....	\$275.00
Oysters on the Half Shell <i>with Tomatoes, Cilantro, Red Peppers and Onion</i> .....	\$275.00
Jumbo Cocktail Shrimp <i>with Cocktail Sauce and Lemon</i> .....	\$425.00
Carolina Boiled Peel N' Eat Shrimp <i>with Cocktail Sauce and Lemon</i> .....	\$300.00
Alaskan Snow Crab Cocktail Claws <i>with Cocktail Sauce and Lemon</i> .....	\$475.00

### Hot Hors d'oeuvres

Macadamia Chicken <i>with Peach Chutney</i> .....	\$375.00
Skewered Beef or Chicken Satay <i>with Peanut Sauce</i> .....	\$350.00
Crab Rangoon.....	\$325.00
Spanakopita.....	\$325.00
Baby Daufuskie Crab Cakes <i>with Spicy Island Sauce</i> .....	\$375.00
Mushroom Caps <i>Filled with Chorizo Sausage</i> .....	\$350.00
Clams Casino.....	\$325.00
Oysters Bienville or Rockefeller.....	\$350.00
Vegetable Spring Rolls <i>with Apricot Ginger Sauce</i> .....	\$300.00
Crispy Potato Skins <i>with Scallions, Cheddar Cheese, Hickory Bacon Or Broccoli, Onion, Peppers and Cheese</i> .....	\$300.00
Barbecue or Swedish Meatballs.....	\$300.00
Coconut Fried Shrimp <i>with Apricot Ginger Horseradish Sauce</i> .....	\$375.00
Bacon Wrapped Bay Scallops.....	\$375.00
Baby Lamb Chops <i>with Jalapeno Jelly</i> .....	\$425.00
Conch Fritters <i>with Sherry Cocktail Sauce</i> .....	\$300.00
Buffalo Wings <i>Traditional, Mahogany or Ranch served with Appropriate Accompaniments</i> .....	\$300.00
Mini Quiche Florentine.....	\$300.00
Coconut Fried Chicken <i>with Apricot Ginger Horseradish Sauce</i> .....	\$350.00
Mini Chicken Quesadillas <i>with Salsa</i> .....	\$300.00

A service charge of 20% and applicable SC sales tax will be added to the above prices.

<b>Southern Fried Chicken Fingers with Honey Mustard</b> .....	\$325.00
<b>Steamed Pork Potstickers with Sesame Soy</b> .....	\$350.00
<b>Petite Chicken Wellington</b> .....	\$350.00
<b>Fried Crab Stuffed Shrimp with Cocktail Sauce</b> .....	\$375.00
<b>Fried Oysters or Scallops with Cocktail and Tartar Sauce</b> .....	\$350.00

A service charge of 20% and applicable SC sales tax will be added to above prices.

### **Reception Stations**

These items are designed to be used in conjunction with other reception foods and served for not more than 2 hours

**Fresh Pasta Station**

Selection of Two Pastas and Two Sauces, Sauteed in the Room

\* Pastas: Penne, Bow Tie, Fusili, Cheese Filled Tortellini \* Sauces: Marinara, Alfredo with Wild Mushrooms, Pesto and Bolognese. Served with Garlic Bread and Freshly Grated Parmesan Cheese.

.....\$11.25 per person  
(Chef Optional)

\*The following items can be added to your sauce choices (please select three): Shrimp, Chicken, Italian Sausage and Primavera Vegetables.....\$6.95 per person

**Pizza Station:**

Please Select Three: \* Pepperoni \* Triple Cheese \* Italian Sausage \* Mushroom, Broccoli, Peppers & Onion \* Roasted Peppers, Black Olives & Feta Cheese \* Roma Tomato, Basil Pesto & Fresh Mozzarella

\* Grilled Chicken, Shitake Mushrooms & Pineapple \* .....\$10.95 per person

**Fajita Station:**

Grilled Beef and Chicken Strips with Onions and Green Peppers \* Served with Soft Warm Tortillas \* Guacamole, Sour Cream and Pico de Gallo \* Nachos and Chili Con Queso.....\$17.25 per person

**“Make Your Own Taco” Bar:**

Seasoned Ground Beef and Smoked Chicken with Roasted Peppers, Shredded Lettuce, Chopped Tomatoes and Onions, Jalapeno Peppers, Cheese, Crispy Corn & Soft Flour Taco Shells, Refried Beans, Sour Cream, Picante & Tomatillo Sauces, Guacamole.....\$15.25 per person

**Stir Fry Station:**

Shredded Chicken and Beef with Oriental Vegetables \* Steamed White Rice \* Spring Rolls with Apricot Ginger Sauce \* Pot Stickers with Sesame Soy.....\$17.95 per person

**Dim Sum Station:**

An Assortment of Chinese Bite Size Delicacies (Steamed and Fried).....\$16.25 per person

**Saute Station:**

Shrimp sautéed Provencale or Scampi Style and Tenderloin of Beef Mignonettes with a Brandy Peppercorn Sauce with a Chef's Selection of Fresh Breads.....\$24.95 per person

Labor charge of \$75.00 will be assessed  
for each chef/attendant for all the above stations based on two hours of in-room preparation.  
A service charge of 20% and applicable SC sales tax will be added to above prices.

## **Presentations**

### **Domestic and International Cheese Display**

Swiss Emmenthaler, Smoked Cheddar, Danish Havarti, Dutch Gouda, Boursin, Brie and Saga Blue with Fresh Fruit Garnish, Crackers and Bread .....\$7.95 per person

### **Baked Wheel of Brie En Croute**

with Marmalade and Nuts, Served with French Bread (serves 50).....\$150.00 each

### **Crudites**

Cascading Display of Fresh Cut Vegetables Including Cauliflower, Broccoli, Carrots, Celery, Radishes, Peppers and Cucumbers served with Herb and Leek Dip.....\$4.75 per person

### **Side of Salmon (serves 40)**

Display of Smoked Salmon garnished with Chopped Egg, Red Onion, Lemon, Capers and Chopped Parsley with Pumpernickel Squares, Cocktail Bagels and Cream Cheese.....\$325.00 each

### **Seasonal Tropical Fruit**

Featuring Premium Tropical Fruits on a Colorful Mosaic Mirror with a Honey Lime Yogurt Dip .....\$6.75 per person

### **Strawberry Pineapple Fondue (serves 50)**

with White and Dark Chocolate Sauce.....\$150.00 each

### **Caviar**

A Selection of American and Imported Sturgeon Caviars Presented in an Ice Socle with Melba Toast, Blinis, Chopped Egg, Onion, Sour Cream, Lemon and Chopped Parsley.....(market price)

### **Sushi and Sashimi**

Assorted Selections of Fresh Sushi and Sashimi with Wasabi, Pickled Ginger and Soy.....(market price)

### **Smoked Seafood Display**

Salmon, Mussels, Rainbow Trout, Scallops, Shrimp and Oysters (served for a minimum of 50 guests).....\$11.95 per person

### **Warm Imperial Crab Dip**

Served with Toast Points and Pita Wedges.....\$6.95 per person

### **Queso Fondido**

with Sauteed Chorizo Sausage, Peppers and Onions. Served with Tortilla Chips.....\$4.75 per person

### **Spinach Artichoke Dip**

Served with Crusty Bread and Tortilla Chips.....\$5.50 per person

### **Mediterranean Vegetable Display**

Hummus, Moutabel, Tabouleh, Baba Ghanoush, Roasted Marinated Vegetables served with Assorted Flat & Crusty Breads, Extra Virgin Olive Oil & Kalamata Olives .....\$12.95 per person

### **Pate & Terrine Display**

Assorted Pate and Terrines with Appropriate Sauces, Breads and Accompaniments (served for a minimum 50 guests).....\$15.00 per person

A service charge of 20% and applicable SC sales tax will be added to above prices.

**Antipasto Display:**

Featuring Genoa, Capicola, Soprasetta, Parma, Pepperoni, Kalamata Olives, Roasted Red Peppers, Artichokes, Anchovies, Roma Tomatoes with Mozzarella, Sardines and Marinated Mushrooms  
.....\$11.75 per person

**Sweet Treats**

Assorted Mini Tea Pastries to include Fruit Tartlettes, Pecan Diamonds, Miniature Eclairs, Cream Puffs and Chocolate Dipped Strawberries.  
(served for a minimum of 25 guests).....\$13.50 per person

To compliment your buffet table our Chef offers a selection of dramatic ice carvings starting at \$300.00+.  
Please ask your Catering Manager for selections available or of the possibility of doing your company logo.

A service charge of 20% and applicable SC sales tax will be added to above prices.

**The Carving Board**

\*All Carving Stations are Accompanied by Assorted Cocktail Rolls and Appropriate Condiments

<b>Steamship Round of Beef with Horseradish Cream Sauce (serves 125)</b> .....	\$625.00
<b>Roast Loin of Pork with Carolina Peach Sauce (serves 40)</b> .....	\$250.00
<b>Pepper Crusted Sirloin of Beef with Fresh Horseradish (serves 50)</b> .....	\$350.00
<b>Smoked Bone-in Pit Ham with Honey Mustard Barbeque (serves 70)</b> .....	\$300.00
<b>Roast Whole Turkey with Cranberry Relish (serves 50)</b> .....	\$250.00
<b>Tenderloin of Beef with Perigourdine Sauce (serves 35)</b> .....	\$400.00
<b>Smoked Roasted Side of Salmon (serves 40)</b> .....	\$300.00

Labor charge of \$75.00 will be assessed  
for each chef/attendant for all the above stations based on two hours of in-room preparation.  
A service charge of 20% and applicable SC sales tax will be added to the above prices.

## DINNER

### **Entrees**

Selections include: Choice of Soup or Salad, Chef's Selection of Fresh Vegetables and Starch, Freshly Baked Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

<b>Medallions of Pork Loin</b> with an Apple Citrus Confit and Cornbread Dressing.....	\$39.95
<b>Herbed Lamb Rib Chops</b> with Roasted Garlic Whipped Potatoes.....	\$53.95
<b>Grilled Marinated Chicken Breast</b> with Asparagus Spears and Artichoke, Beurre Blanc and Sundried Tomatoes.....	\$37.95
<b>Chicken Breast Marsala</b> with Varietal Mushrooms, Pine Nuts & Walnuts, Served with Pasta.....	\$37.95
<b>Filet Mignon (8 oz.)</b> with Cabernet Mushroom Demi-Glace.....	\$54.95
<b>Choice New York Strip</b> with Garlic Mushroom Caps.....	\$46.95
<b>Broiled Grouper</b> with an Olive, Tomato, Caper Relish.....	\$44.95
<b>Duo of Poached Salmon and Grilled Chicken</b> with a Chive Dill Sauce and Mango Chutney.....	\$48.95
<b>Duo of 4oz. Tenderloin of Beef and Grilled Salmon</b> with a Truffle Merlot and Lobster Caper Sauce.....	\$55.95
<b>Tournedos of Veal and Seared Duck Breast</b> with Pink and Green Pepper Corn Sauces.....	\$58.95
<b>Pan Fried Snapper Etouffé</b> with Dirty Rice.....	\$41.95
<b>4oz Filet Mignon</b> with Port Wine Demi-Glace Coupled with <b>Crab Cake Imperial</b> .....	\$57.95
<b>Stuffed Breast of Chicken</b> with Boursin, Spinach and Shrimp.....	\$38.95
<b>Grilled Swordfish</b> with Lemon Caper Beurre Blanc.....	\$45.95
<b>Filet Mignon (4 oz.) and Shrimp Casino</b> .....	\$56.95
<b>Grilled Salmon</b> with Tiki Sauce and Basmati Rice.....	\$44.95
<b>Seafood Grill Crab Cake, Grouper, Scallop &amp; Shrimp Combination</b> with Angel Hair Pasta and Julienne of Fresh Vegetables.....	\$58.95
<b>Double Rib Lamb Chop and 4oz. Filet</b> with Garlic Whipped Potatoes.....	\$56.95
<b>Traditional Roasted Prime Rib of Beef</b> with Au Jus.....	\$42.95
<b>Roasted Tenderloin of Beef</b> coupled with <b>6oz. Broiled Lobster Tail</b> .....	market price

A Service Charge of 20% and applicable SC sales tax will be added to the above prices.

**Entree Accompaniments**  
(Choice of Soup or Salad included in Dinner price)

**Chilled Soups**

- Gazpacho with Herbed Croutons
- Vichyssoise
- Minted Honeydew Melon

**Hot Soups**

- She-Crab Soup
- Potato Leek Soup with Shitake Mushrooms
- Tomato Basil Bisque
- Minestrone
- Calibogue Seafood Chowder

**Salads**

- Caesar: Crisp Romaine, Romano Cheese, Garlic Croutons and Caesar Dressing
- Garden: Tossed Salad with Carrots, Tomatoes, Cucumber, Croutons and Ranch or Vinaigrette Dressing
- Tropical: Romaine with Mandarin Oranges, Walnuts, Balsamic Vinegar, Banana and Honey Dressing
- Bibb: Bibb Lettuce with Mushrooms, Cucumbers, Roma Tomatoes, Bermuda Onions and Vinaigrette
- Spinach: Fresh Spinach Leaves with Mushrooms, Roasted Pine Nuts and Onion with Honey Ginger Dressing
- Greek: Romaine, Tomatoes, Cucumbers, Black Olives, Feta Cheese, Peppers, Onions Tossed in Artichoke Vinaigrette

**Hot Appetizers - Add \$5.25 per person**

- Daufuskie Crab Cake with Tarragon Lemon Creme Sauce
- Grilled Wild Mushrooms en Croute with a Garlic Herb Sauce
- Pan Seared Sea Scallops with Angel Hair Pasta, Roasted Red Pepper Cream Sauce
- Seafood Strudel

**Chilled Appetizers - Add \$5.25 per person**

- Smoked Roasted Fillet of Salmon with Chive Cucumber Sauce or Ginger Vinaigrette
- Marinated Cocktail Shrimp in Cilantro, Lemon and Sweet Onion
- Duck Mousse Pate with Traditional Garnish
- Fresh Mozzarella, Vine Ripened Roma Tomatoes and Fresh Basil Pesto

**Dessert Selection (Included in Dinner price)**

Very Berry Tarte \* Apple Forest Fruit Strudel with Vanilla Bean Sauce \* Apple Crumble \* Cheesecake with Mango Kiwi Sauce and Fresh Berries \* Chocolate Raspberry Torte \* Carmel Fudge Pecan Cake \* \* Tiramisu \* Trio Plate of Mini Chocolate Éclair, Pecan Diamond & Key Lime Square with Sauce Complement \* Crème Carmel \* Turtle Cheesecake \* Midnight Layer Cake \* Fruit Tart \* Key Lime Pie with Raspberry Coulis \* Southern Pecan Pie \* Milk Chocolate Creme Brulee

**Dramatic In-Room Dessert Presentations: (Add \$5.95 per person)**

Bananas Foster \* Cherries Jubilee \* Baked Alaska

**Gourmet Coffee Presentation: (Add \$5.50 per person)**

To include White and Dark Chocolate Chips, Rock Sugar Sticks, Cinnamon Sticks, Sugar in the Raw, Sweet and Low, Equal, Regular Sugar and Whipped Cream

## **GALA DINNERS**

### **The Captain's Gala**

Chef's Selection Assorted Passed Canapes  
\*  
Smoke Roasted Salmon with Sweet Chili Ginger Sauce  
\*  
Mediterranean Shellfish Bisque  
\*  
Baby Spinach Leaves, Crumbled Applewood Bacon & Onion with Warm Balsamic Honey Dressing  
\*  
Intermezzo  
Chef's Selection of Fruited Sorbet  
\*  
Tournedos of Veal with Mushroom Glace, Asparagus, Leeks and Truffled Potato Flan  
\*  
Espresso Chocolate Intemperance  
\*  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$75.95 per person

### **The Commodore's Gala**

Chef's Selection Assorted Passed Canapes  
\*  
Assorted Chilled Marinated Seafood – Two Large Shrimp, Seared Jumbo Scallops & Lump Crab Meat  
\*  
Smoked Duck and Wild Mushroom Consommé  
\*  
Traditional Tossed Caesar Salad with Buttermilk Fried Calamari  
\*  
Intermezzo  
Chef's Selection of Fruited Sorbet  
\*  
Duo Plate of 6oz. Filet Mignon with Truffle Sauce and Seafood Strudel in Lobster Chive Cream  
\*  
Tropical Fruit Fondue with Hot Dark Chocolate Sauce & Macadamia Nut Cookie  
\*  
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$97.95 per person

A service charge of 20% and applicable SC sales tax will be added to the above prices.

**The Admiral's Gala**

Chef's Selection Assorted Passed Canapes

\*

Herb Roasted Baby Quail with Carmalized Vidalia Onion Confit & Cornbread Dressing

\*

Tom Yam with Fine Vegetable Julienne, Angel Hair & Poached Quail Egg

\*

Grilled Sweet Peppers and Shitake Mushrooms on Mesclun Tossed with Buttermilk Herb Dressing

\*

Intermezzo

Chef's Selection of Fruited Sorbet

\*

Seared 6oz. Filet Mignon joined by Lobster Tail Thermidor, Parisienne Vegetable and Potato

\*

Chocolate Raspberry Trio

\*

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$104.95

A service charge of 20% and applicable SC sales tax will be added to the above prices.

**DINNER BUFFETS**

(Minimum 50 guests)

All Buffets served with Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

***Twelve Oaks Barbecue***

Tossed Garden Greens accompanied with Tomatoes, Grated Cheddar Cheese, Black Olives, Carrots and Assorted Dressings \* Cucumber and Vidalia Onion Salad \* Fresh Fruit Salad \* Cole Slaw \* Smoked Barbecued Brisket of Beef \* Barbecued Chicken \* Barbecued Pork Ribs (Chef Optional) \* Steamed Red Skin Potatoes \* Chili Beans \* Corn on the Cob \* Jalapeno Cornbread, Rolls and Butter \* Strawberry Shortcake \* Peach Cobbler .....\$53.95 per person

***Crystal Beach Blast***

Tropical Fresh Fruit with Strawberry Yogurt Dip \* Seafood Pasta Salad \* Cole Slaw \* Peel & Eat Shrimp with Horseradish and Cocktail Sauce \* Grilled Breast of Chicken \* Beach Grilled Hamburgers (Chef Optional) \* Hot Dogs and Appropriate Condiments \* Shredded Pork Barbecue \* Steak Fries \* Corn on the Cob \* Baked Beans \* Ice Cream Bars and Frozen Fruit Bars..... \$48.95 per person

***The Low Country***

Tortellini Vegetable Salad \*Tossed Garden Salad with Choice of Dressing\* Cucumber Tomato Salad \* Mustard Potato Salad \* Frogmore Stew (Peel & Eat Shrimp, Corn on the Cob, Smoked Sausage, Potatoes in a Seasoned Broth) \* Plantation Grilled Chicken \* Carved Roast Beef (Chef Required) \* Daufuskie Crab Cakes \* Gullah Seafood Rice \* Vegetable Medley \* Cornbread, Rolls and Butter \* Bourbon Pecan Pie\* Banana Pudding with 'Nilla Wafers.....\$60.95 per person

If the final guarantee is less than the stated minimum, the price per guest will be increased by 20%. Labor charge of \$75.00 will be assessed for each Chef/Attendant for all carving/grilling items, based on two hours.

A service charge of 20% and applicable SC sales tax will be added to the above prices.

**Crescent City Buffet**

Tossed Garden Greens with Assorted Toppings and Dressings \* Cole Slaw \* Buttermilk Battered Fried Oysters \* Crab & Shrimp Gumbo \* Blackened Redfish \* Andouille Stuffed Chicken Breast \* Red Beans & Dirty Rice \* Stewed Tomatoes, Corn & Okra \* Cornbread, Hush Puppies \* Bread Pudding with Whiskey Sauce \* Miniature Eclairs.....\$54.95 per person

**Ma Ma Cordillon**

Caesar Salad \* Grilled Marinated Italian Vegetable Salad \* Chicken Marsala \* Italian Sausage with Onions and Peppers \* Lasagna \* Fresh Pasta Station with Selection of Two Pastas and Two Sauces (Pastas: Penne, Bow Tie, Cheese Tortellini, Fusili ~ Sauces: Marinara, Alfredo with Wild Mushrooms, Pesto, Bolognese) \* Grissini and Garlic Bread \* Venetian Dessert Display .....\$49.95 per person

**Luau in Paradise**

Tropical Fruit Display with Pina Colada Dip \* Romaine with Mandarin Oranges, Walnuts, Balsamic Vinegar, Banana and Honey Dressing \* Seafood Pasta Salad \* Grilled Sweet and Sour Chicken Breasts \* Roast Pork Loin with Pineapple Chutney \* Baked Mahi Mahi with Citrus Ginger \* Volcano Rice \* Stir-Fried Vegetable Medley \* Rolls and Butter \* Pineapple Upside Down Cake \* Coconut Creme Puffs .....\$56.95 per person

(For Whole Roasted Suckling Pig, please add \$6.00 per person and Carver Fee)

**The Crowne Cookout**

Tossed Garden Greens with Choice of Dressing \* Shell Pasta Salad with Shrimp and Peas in a Light Vinaigrette \* Grilled New York Strips and Grilled Tuna or Swordfish Steaks (Chef Optional) \* Rosemary Garlic Roasted Chicken \* Baked Potato Bar to include Sour Cream, Cheddar Cheese, Hickory Bacon Bits \* Chef's Selection of Fresh Vegetables \* Rolls and Butter \* Assorted Pies \* Turtle Cheesecake .....\$58.95 per person.

**Oyster Roast**

(To **add** to any of the above menus): Roasted Oysters steamed over Open Grills and served with cocktail sauce, horseradish, lemon wedges and crackers (Chef Required - 1 per 130guests) .....\$12.95 per person

For Theme Information, Contact Your Crowne Meetings Director/Manager

If the final guarantee is less than the stated minimum, the price per guest will be increased by 20%.  
Labor charge of \$75.00 will be assessed for each Chef/Attendant for all carving/grilling items, based on two hours.  
A service charge of 20% and applicable SC sales tax will be added to the above prices.

## Banquet Beverages

### Hosted Bar

Hosted Bars are priced per drink and charged on consumption. A 20% service charge and applicable SC sales tax will be added. Bartender fee @ \$75.00+ for the first hour and \$25.00+ for each additional hour, per bartender. Bartender fees are charged in full hour periods, not in fractions of hours.

	<b><u>Resort Brands - \$ 6.50</u></b>	<b><u>Premium Brands - \$7.50</u></b>
BOURBON	Jim Beam	Jack Daniels & Maker's Mark
GIN	Beefeaters	Tanqueray
RUM	Bacardi Rum	Bacardi Select & Mt. Gay
VODKA	Smirnoff	Absolut
TEQUILA	Margaritaville	Jose Cuervo Gold
WHISKEY	Seagram's 7	Crown Royal
SCOTCH	Johnnie Walker Red	Dewars White Label

Domestic Beer	\$3.75
Imported Beer	\$4.75
Estrella Red & White Wine	\$6.00
Echlon Red & White Wine	\$7.00
Soft Drinks	\$3.50
Mineral Water	\$3.75

### Available upon request to enhance your bar:

#### **Micro Brews \$4.75 per bottle**

(including but not limited to Red Hook, Samuel Adams, Anchor Steam, Palmetto Amber, Lager, Pale Ale & Porter, Sierra Nevada or ask for availability of your favorite)

#### **Tropical Libations \$7.75 per drink**

(including Colodas, Daiquiris & Margaritas)

#### **Super Premium Brands Prices vary between \$8.00 - \$9.25**

(including but not limited to Bombay Sapphire, Kettle One, Grey Goose, Belvedere, Absolut Citron, Absolut Mandarin, Johnny Walker Black, Chivas Regal, Glenlivet, Glenmorangie, McCallan's and Knob's Creek. Please inquire about the availability of your favorites)

#### **After Dinner Cordials, Cognacs & Brandies Prices vary between \$8.00 - \$9.25**

(including but not limited to Bailey's Irish Cream, Amaretto Di Saronno, Frangelico, Grand Marnier, Kahlua, Sambucca, Tia Maria, Courvoisier, Drambuie, Remy Martin VSOP, and Hennessy. Please inquire about the availability of your favorites)

### **Hosted Unlimited Bar**

An economical plan designed to assist you in planning your budget. Includes all liquor, beer, wine, mixers for a predetermined per person price. Please add 20% service charge and applicable SC sales tax to all prices. There is no additional charge for bartenders.

	<b><u>Resort Brands</u></b>	<b><u>Premium Brands</u></b>
1st Hour	\$14.00 per person	\$17.00 per person
Additional Hours	\$ 7.00 per person	\$ 9.00 per person
Additional Half Hours	\$ 4.00 per person	\$ 6.00 per person

### **Beer and Wine Only:**

	<b><u>Resort Brands</u></b>
1st Hour	\$ 9.00 per person
Additional Hours	\$ 5.00 per person

### **Corkage Bar**

Group provides the liquor, beer, and wine (purchased from South Carolina displaying the SC seal) and the Resort provides the mixers, glassware, ice, bar fruit, stirrers, and napkins. Per person figure based on the reception or dinner guarantee, or the actual attendance whichever is higher. Corkage fees are charged in full hour periods, not in fractions of hours. Bartenders are provided at no additional charge. Add 20% service charge and applicable SC sales tax to prices below:

1st Hour	\$ 6.25 per person
Each additional hour	\$ 4.00 per person

### **Cash Bar**

For any group desiring their guests to personally pay for each drink, the prices listed below are inclusive of service charge and tax. Bartenders are provided at \$75.00 for the first hour and \$25.00 for each additional hour, per bartender.

Resort Brands	\$6.75
Premium Brands	\$7.75
Estrella Red & White Wine	\$6.50
Domestic Beer	\$4.50
Imported Beer	\$5.25
Soft Drinks	\$3.75
Mineral Water	\$4.00