

Beverage Service

SPONSORED HOST BAR (by the hour)

Our most popular service is an economical plan for larger events, which includes Beer, wine, and liquor at a predetermined hourly price per person

First Hour	\$10 ++ (\$8.75 if beer and wine only)
Second Hour	\$9 ++ (\$7.75 if beer and wine only)
Ea. Hour Thereafter	\$8 ++ (\$6.75 if beer and wine only)

SPONSORED HOST BAR (by consumption)

Hosted bars charged based on total consumption

(Minimum guarantees may apply)

Premium Brand Liquor	\$6.75 ++
16 oz. Domestic Bottled Beer	\$5.75 ++
House Wine, by bottle	\$22.00 +
Premium Wine	\$35.00 ++
Bottled Soda	\$3.25 ++
Bottled Water	\$3.25 ++

CASH BAR

(Minimum guarantees may apply)

Premium Brands Liquor	\$7.25
16 oz. Domestic Bottled Beer	\$6.25
House Wine	\$6.25
Bottled Soda	\$3.50
Bottled Water	\$3.50

*A bartender service charge of \$40.00 per bartender for the first hour and \$25.00 for each hour thereafter will be charged on all cash bars.

A \$100.00 fee will be charged on all bars with sales less than \$500.00.

**Prices subject to 22% service charge and 9.5% SC sales tax and 5% Liquor Excise Tax.

***Prices include disposable glassware. Glass rental provided at cost+.

BREAKFAST

CONTINENTAL BREAKFAST BUFFET

LIGHT START CONTINENTAL BREAKFAST

Array of muffins, Danishes, cinnamon rolls, croissants & breakfast breads. Served with butter, marmalade, preserves and cream cheese. Assorted chilled fruit juices.

Fresh brewed Starbucks coffee, herbal & black tea served with flavored creamers, half and half, honey & lemon.

\$9.75 per person++

Add seasonal fresh fruit.....	\$2.50 per person
Add sausage biscuit.....	\$2.50 per person
Add hot ham, egg and cheese on English muffin.....	\$3.50 per person
Add hot ham & cheese on croissant.....	\$2.50 per person
Add assorted yogurt or granola breakfast bars.	\$2.50 per person
Add assorted bagels with plain, berry & vegetable Herb cream cheese.....	\$2.50 per person

BREAKFAST BUFFET

TRADITIONAL BREAKFAST

Fluffy scrambled eggs, (plain, western or Denver). With choice of two selections - bacon, sausage or Canadian bacon. Choice of potatoes O'Brien, hash browns or creamy grits. Fresh fruit display. Assorted chilled juices.

Breakfast breads w/butter and preserves. Fresh brewed Starbucks coffee, herbal & black tea served with flavored creamers, half & half, honey & lemon.

\$15.50 Per Person++

LOWCOUNTRY BREAKFAST

Tender shrimp sautéed w/shallots & brown sauce. Creamy stone ground grits, crispy strips of bacon, fluffy scrambled eggs.

Hot southern biscuits & mini croissants w/marmalade & sweet whipped butter. Seasonal sliced fresh fruit w/berries. Chilled fruit juices. Fresh brewed Starbucks coffee, herbal & black tea served with flavored creamers, half & half, honey & lemon.

\$19.00 Per Person++

FRENCH TOAST / WAFFLES

French toast or waffles with powdered sugar & toasted coconut. Served with maple syrup & fruit toppings. Choice of bacon, sausage patties or sliced ham. Assorted chilled juices, fresh brewed Starbucks coffee, herbal & black tea served with flavored creamers, half & half, honey & lemon.

\$12.75 Per Person++

PLATED BREAKFAST

All plated breakfast include assorted chilled juices, Starbucks coffee or tea

COLISEUM CLUB BREAKFAST

Fluffy scrambled eggs served with your selection of ham, bacon or sausage links, and breakfast potatoes along with a muffin

\$14.00 Per Person++

BREAKFAST QUICHE LORRAINE

Bacon, onion, eggs and cream baked in a flaky piecrust. Served with breakfast potatoes, fresh fruit garnish and a butter croissant.

\$14.00 Per Person++

EGGS BENEDICT

Your choice of the traditional favorite with a poached egg on an English muffin with Canadian bacon and hollandaise or Florentine style with sliced tomato and spinach cream sauce. Served with breakfast potatoes, fresh fruit and a butter croissant.

(Maximum 75 people)

\$16.00 Per Person++

SEASONAL FRESH FRUIT PLATE

Served with a fresh-baked muffin, fruit yogurt or cottage cheese.

\$11.50 Per Person++

BREAKFAST WRAP

Three scrambled eggs rolled in a flour tortilla with your choice of the following ingredients: broccoli, mushroom & Swiss, bacon, sausage & cheddar or Denver (ham, green pepper, onion & mixed cheeses). Served with breakfast potatoes and fresh fruit garnish.

\$14.00 Per Person++

BOXED LUNCHES

Ham or Turkey and Cheese on a Hoagie Bun
or
Ciabatta Sandwich Roll

Turkey Club

Chicken Salad on a Croissant

Chicken or Tuna Salad in a Pita Pocket

All of the above served with Chips, Fruit, and Pickle, Choice of Salad (potato, pasta, or Cole slaw)
A Cookie or Brownie with a 12 oz. Can of soda or Iced Tea

Chicken Caesar Salad

Served with Dessert Square, a 12 oz. Can of Soda or Iced Tea.

\$11.50

**Prices subject to 22% service charge and 9.5% SC sales tax.

***Prices include disposable plastic ware and napkins.

CARVING & ACTION STATIONS

PEPPER CRUSTED ROASTED TOP ROUND OF BEEF Mustard, Mayonnaise, Creamy Horseradish and Silver Dollar Rolls Serves 40 – 50 people	\$195.00 ea.
BOURBON GLAZED HAM Apple Mustard, Spiced Mayonnaise, Biscuits Serves 65 –70 people	\$218.00 ea.
MAPLE BASTED ROASTED TURKEY Cranberry Sauce, Honey Mustard, Mayonnaise and Silver Dollar Rolls Serves 85 people	\$190.00 ea.
BLACKENED PORK LOIN Mango Chutney, Horseradish Sauce and Silver Dollar Rolls Serves 45 people	\$225.00 ea.
HERB CRUSTED ROASTED BEEF TENDERLOIN Dijonnaise Spread and Silver Dollar Rolls Serves 35 people	\$290.00 ea.
PASTA WITH ITALIAN BREAD, OLIVE OIL AND FRESH PARMESAN Penne with Fresh Basil, Plum tomatoes, Italian Meatballs and spicy Marinara Sauce	\$6.50 / person
FAJITA BAR Marinated Chicken and Beef with Peppers and Onions served with Flour Tortillas, Guacamole, Sour Cream, Shredded Cheese, Green Onions, Olives, Salsa and Jalapenos	\$7.00 / person
ASIAN STIR FRY Choice of Beef or Chicken with Sautéed Exotic Oriental Vegetables, Szechwan Sauce and Fried Rice	\$8.75 / person
BARBECUED SHRIMP Served over Creamy Southern Grit	\$11.00 /person
WHOLE POACHED SALMON Colorfully decorated and served with Remoulade Sauce Serves 25 – 30 people	\$290.00 ea.
SMOKED NORTH ATLANTIC SALMON With Classic Garnitures, Rye and Pumpernickel Breads Serves 25 – 30 people	\$225.00 ea.

PROFESSIONAL CARVER \$25.00 / HOUR

STATION ATTENDANTS \$25.00 / HOUR