



GREENVILLE

CONVENTION CENTER



CATERING MENU

WELCOME

In recent years Greenville, South Carolina has become a foodie destination with offerings from a myriad of cultures and regions from across the world. It's one thing to provide this level of cuisine to a table of four, but quite another to deliver it to a ballroom full of 1,800 people. That is exactly what the phenomenal team at Greenville Convention Center does week after week. Our chefs are masters of timing and execution, they deliver first-rate offerings to our clients. With a tenure unmatched in the industry our team can guide guests through the planning process to ensure events are engaging and memorable. Your catering manager, in consultation with our Chef, will curate the perfect menu to support your events and ensure the satisfaction of your attendees. From casual working lunches to photo worthy five course meals, you will find the Greenville Convention Center team perfectly poised to please the palates of all who enter our facility.

OVG Hospitality is now the exclusive provider of food and beverage for the Greenville Convention Center. OVG Hospitality is a prominent figure in the industry, serving over 40 million guests per year across more than 250 venues from convention centers to arenas. OVG has the know how to provide exceptional experiences having served many clients from the Fortune 500 in its managed centers. You will find that their impact in Greenville SC is no different. Quality and attention to detail are hallmarks of Southern hospitality when you choose the Greenville Convention Center and OVG Hospitality you are in the capable hands of experts. We look forward to serving you, contact us today to start the planning your next great event, this is "where big plans come to life."



BREAKFAST

BUFFETS

All Buffets include Warm Biscuits and the Chef's Selection of Freshly Baked Muffins, Fresh Fruit Display, Orange Juice and Freshly Brewed Leopard Forest Coffee. Herbal Tea by request. Served Plated Breakfasts include our same Assortment of Breakfast Breads, a Fresh Fruit Plate or our House Made Granola, Yogurt and Berry Parfait, Orange Juice and Coffee Service (For quality purposes, maximums may apply to plated meals)

PECAN FRENCH TOAST

Thick Sliced French Toast with Spiced Sugared Pecans, Powdered Sugar, Whipped Cream and Warm Maple Syrup, Choice of Sliced Pit Ham, Bacon or Sausage Links

THE TRADITIONAL

Scrambled Eggs, Choice of Bacon, Pit Ham or Sausage Links, Breakfast Potatoes or Cheddar Cheese Grits

CLASSIC QUICHE

Bacon, Caramelized Onion and Jarlsberg Cheese Quiche or Our Mediterranean Roasted Vegetable Quiche with Feta Cheese. Served with Potato Gratin. Buffets Include Both Quiche Selections

ROASTED MUSHROOM FRITTATA

Roasted Forest Mushrooms, Fresh Spinach, Swiss Cheese & Caramelized Onions, Choice of Pit Ham, Bacon or Sausage Links. Served with Roasted Breakfast Potatoes and Topped with Italian Salsa

SMOKED SALMON SCRAMBLE

House Smoked Salmon and Fresh Dill Tossed with Sour Cream Scrambled Eggs with Diced Roma Tomatoes and Fresh Asparagus

THE LOW COUNTRY BENEDICT

Fresh Biscuits Topped with Shaved Ham, Crab, Scrambled Eggs and Brown Butter Hollandaise Sauce. Served with Potato Gratin

THE CAROLINA GRAND BRUNCH BUFFET

Chef Attended Omelet Station
Seasonal Fresh Fruit Display
Warm Biscuits, Assorted Muffins, Bagels and Breakfast Breads Orange Juice, Freshly Brewed Leopard Forest Coffee and Herbal Tea Cheddar Cheese Grits Breakfast Potatoes

CHOICE OF ONE SELECTION FROM EACH CATEGORY

Traditional Scrambled Eggs, Roasted Mushroom Frittata or Classic Quiche Pecan French Toast or Ricotta Cheese Blintz with Warm Fruit Compote and Maple Syrup

Bacon, Sausage Links or Sausage Patties
Chef Carved Roast Beef or Glazed Pit Ham

CONTINENTAL MORNING SELECTIONS

We proudly serve locally roasted, sustainably grown, freshly brewed Leopard Forest Coffee. Continental Breakfasts are based on a 30 minute service period.

WOODSIDE CONTINENTAL

Sliced Fresh Fruit, Assorted Pastries, Muffins, Bagels & Breakfast Breads, Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea

HEALTH WISE CONTINENTAL

Sliced Fresh Fruit, Low-Fat Yogurt, House-made Granola with Berries, A Variety of Bagels and a selection of Cream Cheese Spreads to Include Smoked Salmon, Fruited and Plain. Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea

SOUTHERN CONTINENTAL

Sliced Fresh Fruit, Assorted Pastries, Sweet Corn Muffins with Peach Preserves, Warm Ham Biscuits, Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea

BASIC CONTINENTAL

Assorted Pastries, Muffins, Bagels & Breakfast Breads, Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea

BREAKFAST A LA CARTE

CHILLED

SEASONAL TROPICAL AND DOMESTIC FRUIT DISPLAY

Served with Orange Crème Fraiche

WHOLE FRESH FRUIT

Include Apples, Pears, Oranges, Grapes and Berries
50 Piece Minimum

ASSORTED LOW FAT YOGURTS

12 Person Minimum

HOUSE-MADE GRANOLA & FRESH BERRIES

Served with Low Fat Milk or Low Fat Yogurt

PASTRY

ASSORTMENT OF FRESH MUFFINS

ASSORTMENT OF DANISH

BAGELS AND CREAM CHEESE

ASSORTMENT OF DANISH, MUFFINS, BREAKFAST BREADS AND BAGELS

SLICED BREAKFAST BREADS

Served with Honey Butter

BUTTER CROISSANTS

Served with Preserves and Honey Butter



WARM

5-GRAIN HOT CEREAL

Brown Sugar, Golden Raisins, Half & Half and Spiced Pecans

SHAVED CAROLINA HAM ON FRESH BUTTERMILK BISCUITS

BREAKFAST SAUSAGE PATTY ON FRESH BUTTERMILK BISCUITS

RICOTTA CHEESE BLINTZES

Fresh Strawberries, Whipped Cream and Maple Syrup

INDIVIDUAL QUICHE

Roasted Mushroom and Asparagus, Ham and Caramelized Onion or Lorraine

WARM CROISSANTS WITH EGG, HAM AND CHEDDAR CHEESE

BREAKFAST BURRITO

Scrambled Eggs, Sausage, Cilantro and Salsa

BEVERAGE

FRESH GROUND LEOPARD FOREST COFFEE

Regular Or Decaffeinated

STASH HERBAL TEA SELECTION

Honey & Lemon

JUICE

Orange, Apple, Grapefruit, or Tomato Juice

HOT CHOCOLATE

LOW FAT MILK (24 Person Minimum)

ASSORTED BOTTLED FRUIT JUICES

BOTTLED WATER

BREAKS

All Breaks are based on a 30 minute service period

ALL DAY BREAK PACKAGE

Includes our Woodside Continental, A Mid-Morning Refreshment Break including Soft Drinks, Bottled Water, Freshly Brewed Coffee, and Our Afternoon Stretch

AFTERNOON STRETCH

Jumbo Cookies, Brownies and Blondies, Assorted Soft Drinks and Bottled Water, Freshly Brewed Coffee, Hot Tea

AFTERNOON FIESTA

Tri-Colored Tortilla Chips, Hot Cheese Sauce, Salsa, Assorted Soft Drinks and Bottled Water

HEALTH WISE

Sliced Fresh Fruit, Low Fat Yogurt, Granola Bars, Trail Mix, Mini Pretzels, Assorted Soft Drinks and Bottled Water

INTERNATIONAL FLAVOR

Imported and Domestic Cheeses, Sliced Ham, Salami and Turkey with Stone Ground Mustard, Assorted Bags of Gourmet Chips, Assorted Soft Drinks and Bottled Water

SOUTHERN HOSPITALITY

Fresh Warm Ham Biscuits with Stone Ground Mustard, Southern Pecan Pie, Sweet and Unsweetened Iced Tea, Freshly Brewed Coffee and Hot Tea

THE BALLPARK

Hot Jumbo Soft Pretzels, Potato Chips, Cracker Jacks, Ben & Jerry's Ice Cream, Assorted Soft Drinks and Bottled Water

SWEET SENSATIONS

Miniature French Pastries, Ben & Jerry's Ice Cream, Assorted Candy Bars, Freshly Brewed Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water

CHOCOLATE ACCENTS

A Flowing Chocolate Fountain with Cubed Pound Cake, Miniature Cream Puffs, Brownies, Pirouette Cookies & Fresh Fruit for Dipping, served with Freshly Brewed Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water.

Minimum of 50 guests.



BREAKS

BEVERAGE ADDITIONS

ASSORTED SOFT DRINKS

SPORTS DRINKS

BOTTLED WATER

ASSORTED BOTTLED FRUIT JUICES

HOT CHOCOLATE

LOW FAT MILK Minimum Of 24

WATER PITCHER

SWEET OR UNSWEETENED ICED TEA

LEOPARD FOREST COFFEE

Regular Or Decaffeinated

STASH HOT HERBAL TEA SELECTION

Honey and Lemon

LEMONADE

FRUIT PUNCH

SPARKLING PEACH PUNCH

Non Alcoholic Citrus Punch

WATER COOLER STATION

5 Gallon Water Bottle and Cups

WATER COOLER -REFILL 5 Gallon Bottle

DOMESTIC BEER Host

IMPORTED AND MICRO BREWED BEER Host



SNACKS

SNACKS BY THE PERSON

FRESHLY POPPED POPCORN

25 person minimum

SNACKS BY THE POUND

HONEY ROASTED PEANUTS

DELUXE MIXED NUTS

CHEF'S HOUSE MIX

PARTY SNACK MIX

GOLDFISH CRACKERS

MINIATURE PRETZELS

HOUSE MADE FRESH POTATO CHIPS

Served with French Onion or Blue Cheese Dip

GOURMET TRAIL MIX

Dried Fruit, Nuts, Yogurt Pretzels and Malted Milk Balls

SNACKS BY THE DOZEN

ASSORTED FRESHLY BAKED COOKIES

FUDGE BROWNIES AND BLONDIES

ASSORTED DESSERT BARS

Lemon, Raspberry and Oatmeal Caramel

MINIATURE FRENCH PASTRIES

Chocolate Drizzled Fortune Cookies

CHOCOLATE DRIZZLED FORTUNE COOKIES

ASSORTED CANDY BARS

GRANOLA BARS

HOT JUMBO PRETZELS

Salted, Plain Or Cinnamon Sugar

ASSORTED WHOLE FRESH FRUIT

ASSORTED ICE CREAM BARS, BEN & JERRY'S

SHAVED CAROLINA HAM ON

HOT BUTTERMILK BISCUITS

ASSORTED GOURMET BAGGED CHIPS

ASSORTED LOW FAT YOGURT



LUNCH

CHILLED & PLATED SALAD SELECTIONS

All Luncheon Salad Selections Include Your Choice of Dessert, Assorted Rolls & Butter, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

CAROLINA COBB SALAD

Grilled Chicken over Mixed Field Greens, Candied Pecans, Dried Cranberries, Peppered Bacon, Cheddar Cheese, Hard Boiled Eggs, Tomatoes, Cucumbers and Croutons, served with Country Buttermilk Ranch Dressing and Balsamic Vinaigrette. Replace Grilled Chicken with Fried Chicken Tenders

GRILLED CHICKEN CAESAR SALAD

Crispy Romaine Spears, Garlic Crostini, Roma Tomatoes, Parmesan Cheese and Grilled Chicken Breast accompanied by a Mediterranean Orzo Pasta Salad and served with our House-made Robust Caesar & Balsamic Vinaigrette Dressings. Replace Grilled Chicken with our House Smoked Salmon add \$2.00.

MEDITERRANEAN CHICKEN SALAD

Grilled Marinated Chicken Breast over Chopped Romaine Lettuce with Olives, Roma Tomatoes, Feta Cheese, Cucumbers, Croutons, Red Onion and Red Peppers. Served with our House-made Robust Caesar & Fresh Basil Vinaigrette Dressings

CHIPOTLE GRILLED CHICKEN SALAD

Sliced Chipotle/Soy Marinated Grilled Chicken, served over Baby Field Greens and Chopped Romaine Lettuce with a Black Bean/Corn Salsa, Tomatoes, Cheddar Cheese, Cucumbers, Julienne Tri-Color Corn Chips and our Southwest Spoon Bread Served with Your choice of Assorted Rolls or Tri-Color Tortilla Chips served with our Cilantro Lime Vinaigrette and Roasted Red Pepper Ranch. Replace Grilled Chicken with Sliced Chipotle/Soy Marinated Beef add 3.00

ASIAN CHICKEN SALAD

Hoisin Glazed Chicken Breast atop Mixed Field Greens with Sliced Cucumbers and an Asian Soba Noodle Slaw with a Peanut/Coconut Gremolata served with our Sweet Soy/Sesame Vinaigrette & Mandarin Orange/Pickled Ginger Vinaigrette

CARIBBEAN CHICKEN WALDORF SALAD

Jerk Style Chicken served over a bed of Mixed Greens with Chopped Mango, Pineapple, Celery, Jicama, Grapes and Toasted Coconut tossed in a Cilantro Infused Sour Cream. Gingered Sweet Potatoes and Taro Chips. Served with Mandarin Orange/Pickled Ginger Vinaigrette

HOUSEMADE DRESSING OPTIONS

All of our dressings are freshly made in-house; please ask your sales representative for additional suggestions

BALSAMIC VINAIGRETTE

Excellent Sweet and Acidic Balance with Fresh Herbs, Olive Oil and Dijon Mustard

BUTTERMILK/HORSERADISH RANCH

Tangy and rich with a hint of Horseradish

SWEET SOY/SESAME VINAIGRETTE

Classic Asian flavors with a hint of Ginger

FRESH BASIL VINAIGRETTE

A burst of Aromatic Fresh Basil contrasted with White Balsamic Vinegar

SMOKED TOMATO VINAIGRETTE

Sweet & bold, infused with Fresh Basil, Roasted Garlic and Lime

CREAMY APPLE BLUE CHEESE

Chunks of Granny Smith Apples with Apple Cider Vinegar & Blue Cheese Crumbles

ROASTED RED PEPPER RANCH

Our House-Made Ranch with sweet Roasted Red Pepper Coulis

OREGON PINOT NOIR VINAIGRETTE

Light Body, Crisp Grape Flavor with Fresh Herbs, Acidic Finish

ROBUST CAESAR

Bold Caricature, Garlic, Olive Oil, Anchovy; The Chef's Favorite

TARRAGON/CHAMPAGNE VINAIGRETTE

Light and Refreshingly Sweet with Good Acidic Balance and Herb Flavor

MAPLE BALSAMIC VINAIGRETTE

A hint of Rich Maple Syrup added to our aged Balsamic Vinaigrette

MANDARIN ORANGE/PICKLED GINGER VINAIGRETTE

Crisp, fruity and light, very flavorful

CILANTRO LIME VINAIGRETTE

A balance of Sweet & Tart with Fresh Aromatic Cilantro

LUNCH

CHILLED & PLATED SANDWICH SELECTIONS

All Luncheon Sandwich Selections Include Your Choice of Dessert, Chef's Choice of Side Salad, House-Made Potato Chips, Fresh Fruit Garnish, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

WRAP IT UP

Choose any sandwich selection

MEDITERRANEAN CHICKEN WRAP

Sliced Grilled Chicken Breast with Feta Cheese, Hummus, Sliced Tomatoes and Crisp Lettuce; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap

SMOKED TURKEY & BACON WRAP WITH PIMENTO CHEESE

Smoked Turkey, Crisp Bacon, Rosemary Aioli, Pimento Cheese, Crisp Lettuce and Sliced Tomato; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap

ITALIAN ANTIPASTO WRAP

Thin Slices of Ham and Italian Salami tossed with Pepperoncini and Black Olives with Rosemary Aioli, Sliced Tomato, Provolone Cheese and Crisp Romaine Spears; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap

PESTO CHICKEN SALAD WRAP

Fresh Basil Pesto tossed with Grilled Chicken, Celery, Mayonnaise and Diced Red Onions with Parmesan Cheese, Crisp Lettuce and Sliced Tomatoes; half-served on a

TOMATO BASIL WRAP

and half-served on a Spinach Wrap

SOUTHWEST WRAP

Your Choice of thinly sliced Marinated Carne Asada Beef or Chipotle Chicken served with Corn Salsa, Sliced Tomato, Crisp Lettuce, Shredded Cheddar Cheese and Cilantro Mayonnaise; half-served on a Sun Dried Tomato Wrap and half-served on a Whole Wheat Wrap

SMOKED CHICKEN PECAN WRAP

Our House Smoked Chicken/Pecan Salad with Crisp Romaine Lettuce and Sliced Tomatoes; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap

ROASTED VEGETABLE WRAP

Roasted Red Peppers, Eggplant, Zucchini & Yellow Squash tossed with our Balsamic Vinaigrette with Sliced Tomatoes, Artichoke Hearts, Feta Cheese and Hummus served on a Whole Wheat Wrap

EXPRESS BOXED LUNCHES

Any Salad or Sandwich can be served as an Express Boxed Lunch; your choice of Chilled Entrée accompanied with a Side Salad, Potato Chips, Cookie, and a Soft Drink or Bottled Water

THE MODIFIED BUFFET

Think Out of the Box: If Time is an issue, allow us to Create a Solution. We can offer a Quick & Casual Alternative to a served plated meal. Your choice of Sandwich presented Buffet Style with all the sides. Service includes our Compostable/Biodegradable Disposable Service Ware

ADD A AN ADDITIONAL SANDWICH SELECTION FOR 1.50 PER PERSON

If a Wrap is Just Not Your Style, here are some additional Bread choices for consideration

Multi-grain Kaiser
Mediterranean Flat Bread
Sub Roll

Thick Sliced Marble Rye
Thick Sliced Whole Wheat
Thick Sliced Sourdough



LUNCH

HOT PLATED LUNCH SELECTIONS

All Hot Plated Luncheon Selections Include Your Choice of Dessert and Green Salad, Chef's Choice of Appropriate Vegetables, Assorted Rolls & Butter, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

LASAGNA LIKE MAMA'S

A Traditional Favorite with Mozzarella, Parmesan and Ricotta Cheeses in a Hearty Bolognese Meat Sauce served with Roasted Vegetables

SMOKED CHICKEN LASAGNA

Our House Smoked Chicken Breast layered with Mozzarella, Parmesan and Ricotta Cheese with a Rich Roasted Garlic Cream Sauce and Seasonal Vegetables

CLASSIC SIRLOIN POT ROAST

Tender Beef Braised in a Rich Red Wine Bordelaise Sauce, served with Horseradish Mashed Potatoes and Roasted Vegetables

SPICE ISLAND CHICKEN

Grilled Chicken Breast Seasoned with Indonesian Spices served with a Sweet Lemongrass Curry Sauce, Peanut Sauce, Snow Peas, Pineapple Rice Pilaf and a Peanut/Coconut Gremolata

CHICKEN BREAST SALTIMBOCCA

Searched Sage Marinated Chicken Breast with Shaved Prosciutto Ham and Provolone Cheese served with Lemon/Chardonnay Beurre Blanc Herb Garlic Risotto and Seasonal Vegetables

CUMIN CRUSTED PORK LOIN

Glazed Slow Roasted Loin of Pork Served with Traditional Argentinean Chimichurri Sauce, Sofrito Rice & Brown Buttered Sweet Corn

MEDITERRANEAN PRAWNS

Tender Prawns Sautéed in Garlic, Fresh Herbs, Roma Tomatoes and Kalamata Olives topped with Feta Cheese and served with a Sun Dried Tomato Orzo Pasta

HOISIN GLAZED ATLANTIC SALMON

Searched Fresh Salmon Glazed with Sweet Hoisin Sauce topped with a Pineapple/Jicama Salsa served with Sesame Sticky Rice and Seasonal Vegetables



LUNCH

LUNCHEON SALAD CHOICES

Choice of Two House Made Dressings

THE WOODSIDE

Baby Field Greens with Cabbage Chiffonade, Grape Tomatoes, Cucumbers and Croutons

ASIAN SPINACH

Baby Spinach, Napa Cabbage, Red Bell Peppers, Cashews and Won Ton Strips

THE STEAKHOUSE

Crisp Iceberg Lettuce, Red Onion Rings, Blue Cheese Crumbles, Sliced Tomato and Croutons

CLASSIC CAESAR

Romaine Lettuce, Grated Parmesan Cheese, Croutons and Tossed in Classic Caesar Dressing

SIGNATURE HOUSE SALADS

Additional \$3.50 charge for signature salad selections listed below.

THE NORTHWEST

Baby Field Greens with Candied Pecans, Caramelized Pears and Blue Cheese

FRESH MOZZARELLA & TOMATO

Fresh Bocconcini Mozzarella Cheese with Sliced Roma Tomatoes, Field Greens, Fresh Basil Chiffonade and Pine Nuts

THE MEDITERRANEAN

Crisp Romaine Lettuce & Baby Field Greens with Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Croutons and Dried Fruit

LUNCHEON DRESSING OPTIONS

All of our dressings are freshly made in-house; please ask your sales representative for additional suggestions

BALSAMIC VINAIGRETTE

Excellent Sweet and Acidic Balance with Fresh Herbs, Olive Oil and Dijon Mustard

BUTTERMILK/HORSERADISH RANCH

Tangy and rich with a hint of Horseradish

SWEET SOY/SESAME VINAIGRETTE

Classic Asian flavors with a hint of Ginger

FRESH BASIL VINAIGRETTE

A burst of Aromatic Fresh Basil contrasted with White Balsamic Vinegar

SMOKED TOMATO VINAIGRETTE

Sweet & bold, infused with Fresh Basil, Roasted Garlic and Lime

CREAMY APPLE BLUE CHEESE

Chunks of Granny Smith Apples with Apple Cider Vinegar & Blue Cheese Crumbles

ROASTED RED PEPPER RANCH

Our House-Made Ranch with sweet Roasted Red Pepper Coulis

OREGON PINOT NOIR VINAIGRETTE

Light Body, Crisp Grape Flavor with Fresh Herbs, Acidic Finish

ROBUST CAESAR

Bold Caricature, Garlic, Olive Oil, Anchovy; The Chef's Favorite

TARRAGON/CHAMPAGNE VINAIGRETTE

Light and Refreshingly Sweet with Good Acidic Balance and Herb Flavor

MAPLE BALSAMIC VINAIGRETTE

A hint of Rich Maple Syrup added to our aged Balsamic Vinaigrette

MANDARIN ORANGE/PICKLED GINGER VINAIGRETTE

Crisp, fruity and light, very flavorful

CILANTRO LIME VINAIGRETTE

A balance of Sweet & Tart with Fresh Aromatic Cilantro



LUNCH

DESSERT CHOICES

CHANTILLY LEMON TORTE

CHOCOLATE FLOURLESS TORTE

TUXEDO CHOCOLATE CAKE

Ganache and Raspberry Coulis

STRAWBERRY CREAM TORTE

NEW YORK STYLE CHEESE CAKE

Raspberry Sauce

CARROT SPICE CAKE

BASKET OF COOKIES, BROWNIES & BLONDIES

WHITE CHOCOLATE & ORANGE MOUSSE

Raspberry Coulis

WHITE CHOCOLATE/PASSION FRUIT MOUSSE

PEACH/AMARETTO SHORTCAKE

Saigon Cinnamon Cream

RED VELVET CAKE

BOURBON PECAN PIE

Chantilly Cream and Caramel Sauce

DESSERT TRIO

Lemon Bar, Profiterole and Dark Chocolate Brownie

PLEASE ADD AN ADDITIONAL CHARGE PER PERSON ON LUNCHEONS IF CHOOSING A DESSERT FROM OUR DINNER DESSERT CHOICES.

LUNCH

BUFFET SELECTIONS

All Luncheon Buffet Selections include Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

SAVOR THE SOUTH

Mixed Green Salad with Assorted Condiments and Dressings, Creamy Cole Slaw, Country Potato Salad, BBQ Boneless Chicken Breast, Country Fried Steak Sawmill Gravy, Pulled Pork BBQ, Mashed Potatoes and Brown Gravy, Mac-N-Cheese, Southern Style Green Beans, Corn O'Brien, Assorted Rolls, Corn Muffins and Fresh Peach Cobbler

LITTLE ITALY

Classic Caesar Salad, Mediterranean Orzo Pasta Salad, Lasagna Bolognese, Chicken Marsala, Sautéed Italian Style Vegetables, Garlic Bread and Fresh Rosemary Focaccia Bread, Lemon Bars, Cannoli and Tiramisu Torte

THE SANDWICH SHOP

A "build your own" Sandwich Bar with Thinly Sliced Smoked Turkey Breast, Roast Beef, Ham and Chicken Salad, Cheddar, Swiss and Gouda Cheeses, Sliced Tomato & Red Onion, Lettuce & Pickle Spears, Assorted Breads & Spreads, Orzo Pasta Salad, House-made Potato Chips and Freshly Baked Cookies

SOUTH OF THE BORDER

Mixed Green Salad with Smoked Tomato/Chipotle Vinaigrette and Ranch Dressings, Cuban Black Bean Soup, Tri-Color Tortilla Chips and Salsa, Chicken Fajitas, Picadillo Seasoned Beef, Soft Flour Tortillas, Crisp Taco Shells, Spanish Rice, Fiesta Corn, Cheddar Cheese, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes and Mexican Tea Cookies

EAST MEETS WEST

Spinach Salad with Pickled Ginger Vinaigrette and Wasabi Ranch Dressings, Asian Vegetable Slaw with Peanut Hoisin Dressing, Sesame Encrusted Chicken Breast with Pandun Curry Sauce, Char Su Style Pork Loin with Sweet Garlic/Hoisin Sauce, Jasmine Rice, Vegetable Egg Rolls, Asian Stir Fried Vegetables, Fortune Cookies and Chinese Coconut/Purple Rice Pudding

BUFFET DU JOUR

The Chef's Choice of Two Chilled Salads, Two Hot Entrée Items, Appropriate Starch, Vegetable, Assorted Rolls Butter and Dessert



DINNER

SERVED SELECTIONS

All Dinner Selections Include Your Choice of Salads and Dessert, Chef's Choice of Fresh Vegetables, Assorted Rolls & Butter, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

OF THE LAND

SEARED FILET MIGNON

Seared 7 ounce Tenderloin Steak with a Port Demi Glace, Topped with a Gremolata of Roasted Shiitake Mushrooms and Peppered Bacon Praline served with Horseradish Mashed Potatoes

COWBOY RIBEYE STEAK

A Broiled 12 ounce Boneless Steak served with Sherry Flamed Button Mushrooms, Tri-Pepper Demi Glace and Rosemary Roasted Yukon Gold Potatoes

MAPLE GLAZED ROAST PORK LOIN

Medallions of Slow Roasted Pork Loin with Apple Cider Demi Glace, Scallion Mashed Potatoes, Carolina Spoon Bread and Apple Chutney

GRILLED PORK LOIN CHOP

Bone in Herb/Dijon Marinated 10oz. Pork Chop with a Peppered Cognac Bordelaise Sauce, Sun Dried Tomato Butter and Roasted Garlic Mashed Potatoes

MEDITERRANEAN CHICKEN BREAST

Our Rosemary /Olive Oil Marinated Free Range Chicken Breast topped with Feta Cheese and Prosciutto. Served with a Sundried Tomato Beurre Blanc and Sweet Corn Couscous

ROAST CHICKEN BREAST FORESTIÈRE

Roasted Free Range Chicken Breast with a Wild Mushroom Ragout Topped with Lemon/Thyme Compound Butter and Served with a Creamy Hazelnut Polenta Cake

OF THE SKY

CHAR SU "CHINESE STYLE" DUCK

Marinated for Three Days in Traditional Chinese Spices Grilled and Served with Ginger/Hoisin Demi Glacé, The Chef's Pickled Chowchow, Turmeric Rice and Asian Vegetables

OF THE SEA

TRIO OF LUMP CRAB CAKES

Three Crab Cakes each with it's Own Sauce. Charred Tomato Coulis, Dijonaise and Lemon/Sorrel Beurre Blanc Served with Wild Rice Risotto

SMOKED ATLANTIC SALMON

Fresh Salmon Filet Lightly Smoked over Local Pecan Wood with a Roasted Red Pepper Cream Sauce, Sweet Corn/Green Tomato Chowchow and a Parmesan Polenta Cake

PRAWNS POMODORO

Sautéed Prawns in a Classic Plum Tomato/Basil and Garlic Sauce atop Wild Rice/Prosciutto Risotto served with Black Olive Tapenade

SEA SCALLOP SAUTÉ

Jumbo Sea Scallops Sautéed with Apple Wood Smoked Bacon and Fresh Sage atop our Cheddar Cheese Grits with a Red Pepper Chutney and Sweet Corn Beurre Blanc

BONITO CRUSTED GROUPE

Seared Fresh Grouper Crusted in Asian Spices and Served with a Sweet Coconut/Lemongrass Curry Sauce, Seasonal Fresh Vegetables and Cilantro Rice

OPTIONS FOR YOUR VEGETARIANS

GRILLED PORTABELLO STACK

Grilled Portobello Mushrooms, Eggplant, Squash and Roasted Peppers layered with Goat Cheese, Pine Nuts and Tomato Concasse.

EGGPLANT PARMESAN

Lightly Breaded Eggplant Sautéed and topped with Plum Tomato Sauce, Mozzarella Cheese and Black Olive Tapenade

DINNER

DUOS

All Dinner Duo Selections Include Your Choice of Salads and Dessert, Chef's Choice of Fresh Vegetables, Assorted Rolls & Butter, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

BROILED FILET MIGNON & PECAN SMOKED SALMON

White Truffle/Herb Oil Basted Filet Mignon with Port Demi Glace and Roasted Shiitake Mushrooms paired with our House Smoked Salmon with Roasted Red Pepper Cream Sauce and Black Olive Tapenade, Served with Horseradish Mashed Potatoes and an Assortment of Fresh Baby Vegetables

MEDITERRANEAN STYLE CHICKEN BREAST & SAUTÉED PRAWNS

Our Rosemary /Olive Oil Marinated Free Range Chicken Breast topped with Feta Cheese and Prosciutto. Served with a Sundried Tomato Beurre Blanc and Paired with Mediterranean Style Sautéed Prawns with a Pine Nut/Artichoke Tapenade Served with a Lemon/Thyme Risotto and an Assortment of Fresh Baby Vegetables

THREE PEPPERCORN FILET MIGNON & LUMP CRAB CAKE

Choice Filet Mignon Seasoned with Pink, Green and Black Peppercorns Served with Cognac Demi Glacé and Red Onion Marmalade, Paired with a Lump Crab Cake with Whole Grain Mustard Dijonaise Sauce and Served with a Yukon Gold Potato/Four Cheese Tart and an Assortment of Fresh Baby Vegetables

MISO BASTED FILET MIGNON & ASIAN SEARED CHICKEN BREAST

Choice Miso Basted Filet Mignon with Ginger Demi Glace & an Asian Seared Chicken Breast with a Lemongrass/Coconut Sauce and Peanut/Coconut Gremolata Served with Sesame Sticky Rice and an Assortment of Fresh Baby Vegetables

CHICKEN BREAST FORESTIÈRE & SAUTÉED SEA SCALLOPS

Roasted Free Range Chicken Breast with a Wild Mushroom Ragout Topped with Lemon/Thyme Compound Butter & Sea Scallops Sautéed with Apple Wood Smoked Bacon and Fresh Sage Served with Creamy Golden Polenta, Sweet Corn Beurre Blanc and an Assortment of Fresh Baby Vegetables

CHAR SU CHINESE STYLE PORK LOIN & GINGER PRAWNS

Marinated for Three Days in Traditional Chinese Spices Grilled and Served with Ginger/Hoisin Demi Glace, the Chef's Pickled Chowchow and Hoisin Demi Glace Combined with Sautéed Asian Style Prawns with Ginger, Garlic and Spring Onions, Served



DINNER

DINNER SALAD CHOICES

THE WOODSIDE

Baby Field Greens with Cabbage Chiffonade, Grape Tomatoes, Cucumbers and Croutons

ASIAN SPINACH

Baby Spinach, Napa Cabbage, Red Bell Peppers, Cashews and Won Ton Strips

THE STEAKHOUSE

Crisp Iceberg Lettuce, Red Onion Rings, Blue Cheese Crumbles, Sliced Tomato and Croutons

CLASSIC CAESAR

Romaine Lettuce, Grated Parmesan Cheese, Croutons and Tossed in Classic Caesar Dressing

SIGNATURE HOUSE SALADS

Additional \$3.50 charge for signature salad selections listed below.

THE NORTHWEST

Baby Field Greens with Candied Pecans, Caramelized Pears and Blue Cheese

FRESH MOZZARELLA & TOMATO

Fresh Bocconcini Mozzarella Cheese with Sliced Roma Tomatoes, Field Greens, Fresh Basil Chiffonade and Pine Nuts

THE MEDITERRANEAN

Crisp Romaine Lettuce & Baby Field Greens with Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Croutons and Dried Fruit

DINNER DRESSING OPTIONS

All of our dressings are freshly made in-house; please ask your sales representative for additional suggestions

BALSAMIC VINAIGRETTE

Excellent Sweet and Acidic Balance with Fresh Herbs, Olive Oil and Dijon Mustard

BUTTERMILK/HORSERADISH RANCH

Tangy and rich with a hint of Horseradish

SWEET SOY/SESAME VINAIGRETTE

Classic Asian flavors with a hint of Ginger

FRESH BASIL VINAIGRETTE

A burst of Aromatic Fresh Basil contrasted with White Balsamic Vinegar

SMOKED TOMATO VINAIGRETTE

Sweet & bold, infused with Fresh Basil, Roasted Garlic and Lime

CREAMY APPLE BLUE CHEESE

Chunks of Granny Smith Apples with Apple Cider Vinegar & Blue Cheese Crumbles

ROASTED RED PEPPER RANCH

Our House-Made Ranch with sweet Roasted Red Pepper Coulis

OREGON PINOT NOIR VINAIGRETTE

Light Body, Crisp Grape Flavor with Fresh Herbs, Acidic Finish

ROBUST CAESAR

Bold Caricature, Garlic, Olive Oil, Anchovy; The Chef's Favorite

TARRAGON/CHAMPAGNE VINAIGRETTE

Light and Refreshingly Sweet with Good Acidic Balance and Herb Flavor

MAPLE BALSAMIC VINAIGRETTE

A hint of Rich Maple Syrup added to our aged Balsamic Vinaigrette

MANDARIN ORANGE/PICKLED GINGER VINAIGRETTE

Crisp, fruity and light, very flavorful

CILANTRO LIME VINAIGRETTE

A balance of Sweet & Tart with Fresh Aromatic Cilantro

DINNER

DESSERTS TO ACCOMPANY DINNER

CHANTILLY LEMON TORTE

STRAWBERRY CREAM TORTE

NEW YORK STYLE CHEESE CAKE

Raspberry Sauce

CARROT SPICE CAKE

BOURBON PECAN PIE

TIRAMISU WITH MOCHA MOUSSE

KEY LIME PIE

WHITE CHOCOLATE/PASSION FRUIT MOUSSE

PEACH/AMARETTO SHORTCAKE

Saigon Cinnamon Cream

CRÈME BRÛLÉE CHEESECAKE

Apricot Ginger Coulis

BABY CHOCOLATE BUNDT CAKE

White Chocolate Mousse, Seasonal Berries and Raspberry Coulis

BANANAS FOSTER CHEESECAKE WITH SALTED CARAMEL

FLOURLESS CHOCOLATE TORTE

RUSTIC MIXED BERRY TART

Crème Anglaise

RED VELVET CAKE

BOURBON PECAN PIE

Chantilly Cream and Caramel Sauce

TUXEDO CHOCOLATE CAKE

Ganache and Raspberry Coulis

SIGNATURE HOUSE DESSERTS

Please add an additional \$3.00 for Dinner or Luncheon Signature Dessert Selections

CABERNET POACHED PEAR WITH LEMON POUND CAKE, MASCARPONE CREAM AND CRÈME ANGLAISE

MOCHA CHOCOLATE MOUSSE LATTE

With A Chocolate Spoon

TRIO OF MINIATURE PASTRIES

With Sambucca Infused Dried Fruit

SEASONAL FRESH BERRIES OVER PETITE SCONES

Lemon Curd & Raspberry Coulis

LEMONGRASS SPONGE CAKE

Caramelized Pineapple and Candied Ginger

COCONUT BLACK RICE PUDDIN

Grilled Mango

VIENNESE DESSERT STATION

An Array of Cakes, Pies, French Pastries, Petit Fours, Fresh Fruit & Cheeses

SOUTHERN DESSERT STATION

Warm Bread Pudding with Bourbon Caramel Sauce, Banana Pudding, Pound Cake & Peach Cobbler with Vanilla Ice Cream

DINNER

BUFFET SELECTIONS

All Dinner Buffet Selections include Iced Tea, Freshly Brewed Leopard Forest Coffee & Hot Tea Service by Request. Dinner Buffets are based upon 1 1/2 hours of service and may be extended for an additional charge. For groups less than fifty guests a service charge will be applied.

THE GRAND BUFFET

Mixed Field Green Salad with Assorted Condiments and Dressings, Marinated, Grilled and Fresh Vegetable Crudités, House Smoked Fresh Salmon Display, Sliced Tenderloin of Beef with Port Demi Glace and Roasted Forest Mushrooms, Seared Breast of Chicken with Black Olive Tapenade and Red Pepper Cream Sauce, Penne Pasta Pomodoro, Roasted Rosemary Potatoes, Fresh Seasonal Vegetable Medley, Assorted Dinner Rolls and Butter, Viennese Dessert Display with a Flowing Chocolate Fountain and Dippable Treats

SURF & TURF

Mixed Field Green Salad with Assorted Condiments and Dressings, Orzo Pasta Salad, Seared Salmon with Italian Bay Shrimp Salsa and a Lemon, Thyme Beurre Blanc, Sliced Dijon Crusted Tri-Tip Sirloin with Wild Mushroom Ragout, Horseradish Mashed Potatoes, Wild Rice and Lentil Pilaf, Fresh Seasonal Vegetable Medley, Assorted Dinner Rolls and Butter, Chef's Selection of Assorted Desserts

THE RUSTIC ITALIAN

Classic Caesar Salad, Penne Pesto Pasta Salad, Lasagna Bolognese, Grilled Chicken Marsala, Sautéed Italian Squash & Green Beans, Garlic Bread and Fresh Rosemary Focaccia Bread, Chef's Selection of Assorted Desserts

SOUTHERN COMFORT

Homemade Split Pea Soup, Chopped Iceberg Salad with 1000 Island Dressing, Croutons, Tomatoes and Bacon Pieces, Tender Braised Pot Roast in Bordelaise Sauce, Mashed Potatoes, Green Beans, Fresh Rolls and Butter, Banana and Rice Puddings

DOWN SOUTH DELIGHT

Country Potato Salad, Mixed Green Salad, Cheddar/Bacon Macaroni Salad, House-made Pulled Pork or Slow Roasted Pork Loin with Apple Cider Demi Sauce, Country Fried Chicken, Corn Meal Fried Catfish, Southern Style Green Beans, Buttered Corn, Mashed Potatoes, Assorted Rolls and Sweet Corn Muffins with Butter, a Selection of Assorted Desserts

THE INTERNATIONAL

Baby Field Greens with Spiced Pecans and Dried Fruit with Champagne Vinaigrette, Asian Cucumber Salad, Papaya, Jicama Salad with Cilantro & Lime, Thai Style Chicken with Lemongrass Coconut Curry Sauce, Chipotle, Soy Flank Steak with Green Chili Demi Glace, Sweet Corn and Roasted Pepper Couscous, Penne Pasta Arabiatta, Fresh Seasonal Vegetable Medley, Rustic Rolls and Butter, Viennese Dessert Display

BUFFET DU JOUR

The Chef's Choice of Two Chilled Salads, Two Hot Entrée Items, Appropriate Starch, Vegetables and Dessert



ACTION STATIONS

Enjoy a dynamic interactive culinary experience with freshly cooked and presented appetizers, salads, carved items or entrées. Your guests will enjoy contemporary flavors and unlimited possibilities created right before their eyes. Minimum of 50 People Required for Action Stations. Carver/Attendant Fee per 2 hours not included.

SAKE CURED SALMON GRAVLOX SALAD

House Cured Salmon Gravlox tossed to order with Asian Greens and Vegetables, served in an Edible Rice Paper Bowl and topped with Crispy Won Ton Strips and Chop Sticks.
One Attendant per 75 people.

SEARED RARE TUNA NAPOLEON SALAD

Sushi Grade Tuna seared in Asian Spices, layered with Fresh Arugula and Crisp Wontons dressed with a Wasabi - Sweet Soy Vinaigrette.
One Attendant per 75 people.

SMOKED CHICKEN QUESADILLAS

ADD GARLIC SEARED SHRIMP

House Smoked Chicken, Goat Cheese, Jack Cheese, Sun Dried Tomatoes and Fresh Basil served with Fresh Pico de Gallo.
One Attendant per 100 people.

GOURMET PIZZA BAR

A freshly cooked variety of Pizza to include a Vegetarian Option served with Parmesan Cheese and Red Pepper Flakes
One Attendant per 75 people.

CRAB & GOAT CHEESE RISOTTO

A creamy mixture of Italian Short Grain Rice, Crab, Prosciutto Ham with Goat Cheese, Parmesan Cheese and Lemon Compound Butter
One Attendant per 75 people.

BANANAS FOSTER FLAMBÉ

A traditional favorite - Sautéed Bananas in a Brown Sugar, Cream and Rum Sauce , flamed and served over Vanilla Ice Cream
One Attendant per 75 people.

FLOWING CHOCOLATE FOUNTAIN

A Cascading Chocolate Fountain with Fresh Strawberries, Pineapple, Cubed Pound Cake, Miniature Cream Puffs and Pirouette Cookies
One Attendant per 125 people.

MASHED POTATO MARTINI BAR

Creamy Yukon Gold Mashed Potatoes tossed with Scallions, Cheddar Cheese and Bacon served in a Martini Glass with a Parmesan Tuile
One Attendant per 125 people.

BEEF TORNEDOS BISTECCA

Thinly Sliced Medallions of Herb Marinated Filet Mignon, quickly sautéed and topped with a Chunky Artichoke/Tomato Demi Glace, accompanied by a Golden Polenta Cake and Fried Carrot Straws
One Attendant per 75 people.

CLASSIC CAESAR SALAD

WITH ROSEMARY CHICKEN STRIPS

WITH HOUSE SMOKED SALMON

Crisp Romaine Hearts tossed to order with our Robust Olive Oil & Garlic Dressing, Parmesan Cheese, Croutons and Fresh Squeezed Lemon. One Attendant per 100 person.

PASTA STATION

Two Varieties of Freshly Prepared Pasta:
Smoked Chicken Cavatappi with Mushrooms and Marsala Cream Sauce
Penne Pomodoro -Fresh Basil, Tomatoes, Garlic, Olive Oil & Parmesan Cheese.
One Attendant per 125 people.

ACTION STATIONS

CARVING STATIONS

All Carved Selections are served with Silver Dollar Rolls and Appropriate Condiments. Minimum of 50 People Required for Action Stations. Carver/Attendant Fee per 2 hours not included.



ROAST STEAMSHIP ROUND OF BEEF

Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli. Serves approximately 150 - 175 people.

ROAST TOP ROUND OF BEEF

Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli. Serves approximately 100 people.

SMOKED NEW YORK STRIP LOIN

Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli. Serves approximately 60 people.

ROAST TENDERLOIN OF BEEF

Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli. Serves approximately 30 people.

CHIPOTLE SEARED FLANK STEAK

Served with a Smoked Tomato Ancho Chili Salsa and Cilantro Aioli. Serves approximately 30 people.

CHAR - SU CHINESE STYLE PORK LOIN

Served with Asian Spicy Mustard and Cilantro Mayonnaise. Serves approximately 40 people.

HONEY GLAZED PORK STEAMSHIP

Served with Stone Ground Apricot Mustard Sauce and Cucumber Chowchow. Serves approximately 60 people.

PECAN SMOKED TURKEY BREAST

Served with Cranberry/Orange Relish and Honey Dijon Sauce. Serves approximately 50 people.

MAPLE GLAZED CAROLINA PIT HAM

Served with Honey Dijon Sauce and Stone Ground Mustard. Serves approximately 50 people.

GRILLED BUTTERFLIED LEG OF LAMB

Basted with Balsamic Herb Oil and Served with Rosemary/Almond Aioli, Stone Ground Mustard and Mint Jus. Serves approximately 30 people.

RECEPTIONS

CHILLED HORS D'OEUVRES

All prices are quoted for 100 pieces. For additional hors d'oeuvre selections please inquire with your catering sales representative.

ICED JUMBO PRAWNS

Lemon Wedges, and Cocktail Sauce

ICED STONE CRAB CLAWS

Lemon Wedges, and Cocktail Sauce

CUCUMBER CUPS

WITH CRAB SALAD

WITH SUSHI GRADE AHI TUNA AND WASABI CRÈME FRAICHE

HOUSE ROLLED MAKI SUSHI

AVOCADO & CREAM CHEESE

SPICY TUNA WITH FURIKAKE

CALIFORNIA ROLL WITH CRAB, AVOCADO & CUCUMBER

TEA SANDWICHES

PROSCIUTTO HAM WITH APRICOT CREAM CHEESE

SMOKED CHICKEN AND PECAN SALAD

CRAB AND PEPPERED BACON

Rosemary Aioli

CURRIED EGG SALAD WITH ARUGULA

SHRIMP SALAD WITH FRESH DILL

SMOKED SALMON WITH CHIVE CREAM CHEESE

SPECIALTY CANAPÉS

Receptions are based upon 2 hours of service and may be extended for an additional charge. For groups less than fifty guests a service charge will be applied.

PEPPERED SHRIMP ON CUCUMBER ROUNDS

Herb Cream Cheese and Italian Salsa

SHAVED BEEF TENDERLOIN CROSTINI

Caper Aioli, Roasted Pepper Salsa

BRUSCHETTA WITH GOAT CHEESE

Dried Fruit Compote

SMOKED SALMON ON BAGEL CHIPS

Dill Cream Cheese and Black Olive Tapenade

BELGIAN ENDIVE SPEARS

English Stilton Cheese and Candied Pecans

ARTICHOKE PETALS WITH SHRIMP SALAD

Red Pepper Hummus and Feta Cheese

SPOON CANAPÉS

TRUFFLED POTATO BRUNOISE

with Domestic Caviar

SAKE CURED SALMON GRAVLOX

with Lemon/Ginger Crème Fraiche

TUNA TARTAR

Wasabi, Tobiko and Wonton Crisp

PECAN SMOKED SALMON

Bacon Praline and Tomato Confit 325.00

RECEPTIONS

HOT HORS D'OEUVRES

All prices are quoted for 100 pieces and are sold in increments of 50 pieces. For additional hors d'oeuvre selections please inquire with your catering sales representative.

INDONESIAN STYLE CHICKEN SATAY

Peanut Sauce and Toasted Coconut

CLASSIC CRAB CAKES

House-made and Lightly Breaded, accompanied by Remoulade Sauce

CREOLE STYLE MEATBALLS

Caramelized Onions and Peppers with Sweet Tomato Jam

FRIED CHICKEN TENDERS

BBQ and Honey Mustard Sauces

SAUSAGE STUFFED MUSHROOMS

Stone Ground Mustard Dijonaise Sauce

GRILLED SAUSAGE SAMPLER

Polish, Italian, Andouille and Bratwurst with Stone Ground Mustard

VEGETABLE EGG ROLLS

Spicy Asian Mustard and Sweet & Sour Sauce

TRIO OF STUFFED POTATO SKINS

Cheese & Scallion, Cheese & Bay Shrimp, Cheese & Bacon

MUSHROOM/CHEVRE AND LEEK TARTLETS

Roasted Shiitake Mushrooms, Goat Cheese and Caramelized Leeks

POT STICKERS

Dumplings with Assorted Fillings and a Soy/Mirin Dipping Sauce

SMOKED SALMON TARTLETS

House-smoked Salmon and Fresh Dill in a Flaky Pie Crust

CHICKEN DRUMETTES

Garlic/Hoisin Glazed or Buffalo Style

FRIED MOZZARELLA STICKS

Marinara Sauce

ASIAN GRATINÉE OF GREEN LIP MUSSELS

Roasted New Zealand Mussels with an Asian Rémoulade

SALMON HASH POTATO LATKES

Chopped Gravlox Salmon, Bacon & Herbs atop Potato Pancakes

BEEF EMPANADAS

Flaky Turnovers filled with Seasoned Beef, served with Pico De Gallo

SPANAKOPITA

Greek Phyllo Pastry filled with Spinach and Feta Cheese

SPINACH & ARTICHOKE DIP

Fresh Sliced Baguette

CRAB DIP

Fresh Sliced Baguette

WARM PIMENTO CHEESE DIP

A Southern Favorite - served with fresh baguette

BEEF BOURGUIGNON PASTRY

Red Wine Braised Beef in Puff Pastry

DIM SUM ASSORTMENT

A variety of Steamed and Fried Asian Appetizers with Dipping Sauces

PHYLLO WRAPPED BRIE

Phyllo Wrapped Raspberry Brie Bites with Raspberry Coulis

RECEPTIONS

RECEPTION DISPLAYS

WHOLE POACHED SALMON

Red Pepper Remoulade, Herbed Cream Cheese, Bagel Chips, Crostini and Assorted Crackers. Serves approximately 60 people.

BAKED BRIE EN CROÛTE

Cranberry-Apricot Compote, Candied Pecans, Fresh Strawberries and Grapes, Fresh Sliced Baguette and Assorted Crackers. Serves approximately 60 people.

SEASONAL FRESH FRUIT DISPLAY

Fresh Strawberries, Melons, Pineapple and Grapes, served with Orange Crème Fraiche. Serves approximately 100 people.

FRESH VEGETABLE CRUDITÉS

Fresh Asparagus, Baby Carrots, Yellow and Zucchini Squashes, Snow Peas, Red Bell Pepper, Baby Corn, Grape Tomatoes and Marinated Mushrooms served with Red Pepper Ranch Dressing
Serves approximately 100 people.

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

A selection of Imported and Domestic Cheeses to include Swiss, Aged Cheddar, Gouda, Havarti, Sage Derby, Chevre, Pepper Jack, Seasonal Fruit and Assorted Crackers. Serves approximately 100 people.

TRI COLOR HUMMUS & GRILLED VEGETABLES

A Mediterranean variety of Grilled and Marinated Vegetables with Red Pepper, Mint Parsley and Golden Hummus served with Greek Olives and Warm Pita Bread. Serves approximately 100 people.

SIDE OF HOUSE SMOKED SALMON

Pecan Smoked Salmon served with traditional condiments of Capers, Cream Cheese, Diced Red Onion and Bagel Chips. Serves approximately 30 people

HOUSE-CURED SALMON GRAVLOX

A Swedish Specialty, Fresh Salmon cured with a delicate balance of Sugar and Salt, infused with Fresh Dill and sliced paper thin served with traditional condiments of Lemon Wedges, Chopped Fresh Dill, Fried Capers, Crème Fraiche, Cucumbers, Mustard and Dark Rye Bread
Serves approximately 40 people.

CHARCUTERIE PLATTER

Italian Cured Salami, Prosciutto Ham, Mortadella Sausage, Provolone Cheese, Roasted Peppers, Eggplant, Pepperoncinis, Olives, Artichoke Hearts & Rustic Rolls with Dijon Mustard & Aioli
Serves approximately 100 people.

FOUR CHEESE SWISS FONDUE

Gruyère, Swiss, Emmentaler and Brie Cheeses, melted slowly with Roasted Garlic and White Wine served with Rustic Bread Cubes, Fresh Apple Wedges and Fresh Vegetables
Serves approximately 100 people.

MARINATED, GRILLED AND ROASTED VEGETABLES

A Variety of Seasonal Vegetables Served with Pesto Vinaigrette and Sun-Dried Tomato Aioli. Serves approximately 100 people.



LIBATIONS

All alcoholic beverages must be served by employees of the Greenville Convention Center. It is our policy to request valid picture identification for guests appearing to be under 30 years of age. Bar Set Fees: A service charge of \$175.00 per bar for the first three hours will apply if sales do not exceed \$1,200.00. Prices do not include a 23% management fee, state sales tax of 6%, and state liquor tax of 5% and local sales tax of 2%. Each additional hour will be charged at \$30.00 per hour, per bartender.

HOSTED CONSUMPTION | CASH BAR One bartender per 100 - 125 guests is recommended. Bar Set Fees apply as stated above.

PREMIUM BAR PER PERSON FOR THE FIRST HOUR
FOR EACH ADDITIONAL HOUR

HOUSE BAR PER PERSON FOR THE FIRST HOUR
FOR EACH ADDITIONAL HOUR

WINE & COCKTAIL SELECTIONS

	HOST	CASH
HOUSE COCKTAILS		
PREMIUM BRAND COCKTAILS		
CORDIALS & COGNACS		
TWO LIQUOR HOUSE DRINKS		
TWO LIQUOR PREMIUM DRINKS		
DOMESTIC BEER		
IMPORTED OR MICRO BREWED BEER		
SOFT DRINK		
BOTTLED WATER		
FRUIT JUICE		
CHAMPAGNE PUNCH		
SPARKLING PEACH PUNCH - NON ALCOHOLIC		
FRUIT PUNCH - NON ALCOHOLIC		
DOMESTIC KEG BEER		
IMPORTED OR MICRO BREWED KEG BEER		

HOSTED BAR SERVICE

Charges are based on the actual drinks that are consumed. One bartender per 100 - 125 guests is recommended. Bar Set Fees apply as stated above.

CASH BAR SERVICE

One bartender per 75 - 100 guests is recommended. Bartender Fees apply as stated above.

WINE TIERS

	HOST	CASH
HIGHLY RECOMMENDED		
BOTTLE GLASS		
SUPERIOR		
BOTTLE GLASS		
PREMIUM		
BOTTLE GLASS		
SPARKLING WINE OR CHAMPAGNE		
BOTTLE GLASS		

ALCOHOLIC BEVERAGE SERVICE - IT'S THE LAW

We offer a complete selection of beverages to complement your function. The South Carolina Alcohol and Beverage Commission regulates alcoholic beverage service. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without the written consent of the Director of Food and Beverage, nor may they be removed from the premises. All alcoholic beverages must be dispensed by an employee of the Greenville Convention Center. In compliance with the SCABC regulations we reserve the right to ask patrons for proper identification for alcoholic beverage service and we will refuse service to underage or intoxicated persons. Alcoholic beverages will not be served past 11:15 p.m. on Saturday evenings and will be cleared by 11:45 p.m. in accordance with state laws regulating Sunday alcohol sales. Alcohol sales on Sundays will require a permit and will have additional application fees. Security is required for social and public events that serve alcohol. One security guard for every 150 guests is required and will be arranged by your event coordinator.