



The Plantation Breakfast Buffet

*Farm Fresh Scrambled Eggs
Buttermilk Pancakes
Vanilla Maple Syrup
Choice of: Hickory Smoked Bacon
or Country Sausage Links
Skillet-Fried Potatoes, Sweet Peppers, & Onions
Creamy Stone Ground Grits
Chilled Sliced Melons & Fresh Berries
Freshly Baked Buttermilk Biscuits
Assorted Freshly Baked Muffins*

The Lowcountry Breakfast Buffet

*Farm Fresh Scrambled Eggs
Pan Roasted Potatoes, Sweet Onions, & Herbs
Choice of: Hickory Smoked Bacon
or Country Sausage Links
Local Shrimp & Oven Roasted Tomato Broth
Creamy Stone Ground Grits
Chilled Sliced Melons & Fresh Berries
Freshly Baked Buttermilk Biscuits
Assorted Freshly Baked Muffins*

*Served with Freshly Brewed Coffee, Tea, Decaffeinated Coffee,
& a Selection of Chilled Fruit Juices*

The Southern Afternoon Lunch Buffet

*Charleston She Crab Soup with Aged Sherry
Johns Island Slaw
Grain Mustard Potato Salad
Pulled Pork Shoulder with a Trio of Sauces
Grilled Barbeque Chicken
Braised Collard Greens
Buttermilk Biscuits*

The Italian Lunch Buffet

*Tomato Basil Soup
Caesar Salad, Parmesan Cheese, & Black Pepper Croutons
Tomato, Fresh Basil, & Mozzarella Salad*

*Choice of Two:
Three Cheese Tortellini, Wilted Baby Spinach
in a Sun Dried Tomato Cream*

*Penne Pasta, Garlic Seared Shrimp, & Asparagus
in a Lemon Saffron Broth*

Pesto Grilled Chicken Scallopini

*Baked Ziti with Roasted Tomato & Basil Sauce,
Fresh Mozzarella Cheese*

Freshly Baked Italian Rolls & Butter

*Pricing does not include 20% gratuity and current sales tax.
All Pricing is for 2015 and is subject to change for future years.*



Passed Hors d'oeuvres

Cold Selections

Tuscan Bruschetta, Heirloom Tomatoes, Herbs, Olive Oil, Sea Salt, Crostini

Pepper-Crusted Beef with Horseradish Cream

Iced Jumbo Shrimp with Horseradish Tomato Coulis

Tuna Tartare with Dijon-Lemon, Olive Oil & Capers

Hot Selections

Herb & Cheese-stuffed Mushroom Caps with Crab Meat

Chicken Satay with Thai Peanut Dipping Sauce

Mini Beef Wellington

Barbeque Jumbo Shrimp wrapped with Bacon

Pan-seared Petite Charleston Crab Cakes with a Cajun Remoulade

The Pavilion Buffet Dinner

Salads (Select One)

Garden Greens, Tomatoes, English Cucumbers & Herbed Croutons

Marinated Cucumber, Yellow Tomato, Red Onions, Sharp Provolone with Red Wine Vinaigrette

Penne Pasta, Marinated Onion, Tomato, Basil & Parmigiano-Reggiano

Tossed Caesar Salad with Garlic Croutons & Traditional Dressing

Entrées (Select One)

Bistro Tenderloin Medallions with Grilled Portabella & Garlic Butter

Paillard of Chicken, Baby Spinach, Shiitake Mushrooms, Tomato Beurre Blanc

Herb-crusted Flounder Filet with Lemon Caper Butter

Grilled Salmon with Dill Sauce

Starches (Select One)

Carolina Sweet Pea Rice Pilaf, Roasted Fingerling Potatoes,

Buttermilk Whipped Potatoes, Baked Ziti

Vegetables (Select One)

Garlic Roasted Broccoli, Sautéed Green Beans

Grilled Squash, Zucchini & Onions, Roasted Carrots

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