



Palmetto Brunch Buffet

\$30 per person | 25 person minimum

Complimentary Coffee & Iced Tea

All prices are subject to 20% service charge and 10.5% sales tax

Scrambled Eggs

Shrimp & Grits

jumbo shrimp, peppers, onions, tasso ham gravy, pepper jack grits

Vegetable Frittata

goat cheese, spinach, roasted red pepper, coulis

Curried Shrimp Salad

gem lettuces, avocado, toast points

Herb Roasted Potatoes

Pork Sausage Links

Applewood Smoked Bacon

Fruit Salad

assortment of melon, berries, and seasonal fruit

Chocolate Croissants

Garlic Cheddar Biscuits

Buffet Upgrades

priced per person

Mini Crab Cakes remoulade sauce \$12

Seafood Tower freshly shucked oysters on the half shell, King crab legs, jumbo shrimp, lemons, fresh horseradish, cocktail sauce \$18



Private Lunch Menu Option #1

Listed below are choices available for each course.

*** All prices are subject to 20% service charge and 10.5% sales tax ***

FIRST COURSE

Fresh Fruit Salad

lemon-ginger drizzle, mint

ENTREE

Pimento Cheese BLT

tomatoes, crispy bacon,
Iceberg lettuce, mayonnaise, brioche, French fries

Salmon Caesar Salad

Romaine lettuce, Parmesan cheese, croutons

DESSERT

Turtle Cheesecake

chocolate, caramel, whipped cream

\$33 per person



Private Lunch Menu Option #2

Listed below are choices available for each course.

*** All prices are subject to 20% service charge and 10.5% sales tax ***

FIRST COURSE

Spinach Greens

spiced pecans, goat cheese, dried cherries,
grape tomatoes, pomegranate vinaigrette

Lobster Bisque

chives

ENTREE

Vegetable Frittata

goat cheese, spinach,
roasted red peppers, coulis, petite salad

Wild Salmon

skillet roasted, lemon caper beurre blanc,
whipped Yukon potatoes & French beans

Chicken Breast

free range chicken, herbed chicken pan dressings,
whipped Yukon potatoes & French beans

DESSERT

Turtle Cheesecake

chocolate, caramel, whipped cream

Key Lime Tart

candied lime, Chantilly cream

\$36 per person



Private Lunch Menu Option #3

Listed below are choices available for each course.

*** All prices are subject to 20% service charge and 10.5% sales tax ***

FIRST COURSE

Spinach Greens

spiced pecans, goat cheese, dried cherries,
grape tomatoes, pomegranate vinaigrette

Lobster Bisque

chives

Shrimp & Crab Cocktail

jumbo shrimp & lump crab,
horseradish cocktail sauce, lemon aioli

ENTREE

Vegetable Frittata

goat cheese, spinach,
roasted red peppers, coulis, petite salad

Flounder & Grits

pepper jack grits, haricot verts, buerre blanc

Chicken Breast

free range chicken, herbed chicken pan dressings

Allen Brothers Sliced Tenderloin

bordelaise, whipped Yukon potatoes & French beans

DESSERT

Turtle Cheesecake

chocolate, caramel, whipped cream

Key Lime Tart

candied lime, Chantilly cream

\$42 per person



Additional Brunch & Lunch Options

All prices are subject to 20% service charge and 10.5% sales tax

Upgrades

\$11 per person

Shrimp & Grits Station

Omelet Station

choice of 4: sausage, sharp cheddar, Applewood bacon, peppers,
onions, tomato, mushrooms, spinach

\$50 chef fee applies

Dessert Options

Cake Cutting & Plating

Should you choose to bring in a dessert, \$3 per person

Decadent Delights

chocolate covered strawberries, chocolate chip cookies,
key lime bites, cinnamon bread pudding \$4 per person

Beverages on Consumption

Sparkling Wine Selections By the Bottle

Cava, Dibon 'Reserve' Brut Penèdes, Spain NV \$30

Sparkling, Atmosphere's Jo Landron Loire, France NV \$60

Champagne, Aubry Montagne de Reims, Champagne, France Brut NV \$75

Mimosas/Bellinis

House sparkling wine \$22 per bottle

Orange juice, blood orange juice, peach nectar \$12 per pitcher

Bloody Mary - \$7 per glass

Soft Drinks - \$3 per bottle

Juice/Milk - \$3 per glass



Hors d'Oeuvres

Priced per piece, minimum of 25 pieces

All prices are subject to 20% service charge and 10.5% sales tax

Chicken Satays with Peanut Dipping Sauce	\$2.25
Duck Confit blueberries, Brioche toast	\$2.50
Petite Crab Cakes remoulade sauce	\$2.75
Curried Shrimp Salad flatbread crackers	\$2.75
Caprese Skewers balsamic drizzle	\$2.00
Bacon Wrapped BBQ Quail	\$3.25
Bacon Wrapped Jumbo Shrimp BBQ sauce	\$2.90
Cornmeal Fried Oysters cocktail sauce	\$1.95
Pimento Cheese flatbread crackers	\$1.75
Braised Pork Belly cheddar biscuit	\$2.25

Trays

Priced per person

Cheese & Fruit Board assortment of domestic & international cheeses, grilled breads, crackers	\$12.00
Vegetables & Dips assortment of local vegetables, green peppercorn ranch & buttermilk blue cheese dips	\$7.00
The Caprese fresh mozzarella, heirloom tomatoes, petite basil, crostini, balsamic vinaigrette	\$9.00
Shrimp Cocktail jumbo shrimp on ice, lemons, fresh horseradish, cocktail sauce	\$16.00
Seafood Tower freshly shucked oysters on the half shell, King crab legs, jumbo shrimp, lemons, fresh horseradish, cocktail sauce	\$18.00
Charcuterie Proscuitto D'Parma, Cspicola Ham, Cured Salami, International cheeses, Pimentos, Country Pâté, grilled breads	\$15.00
Chip & Dips assorted housemade dips , gourmet chips, pretzels, pita	\$8.00

Stations

\$75 Chef fee applies

Shrimp & Grits jumbo shrimp, peppers, onions, Tasso ham gravy, pepper jack grits	\$18.00
Carved Beef Tenderloin horseradish sauce, mustards, assorted rolls, caramelized onions	\$23.00



Private Dinner Menu Option #1

Listed below are choices available for each course.

All prices are subject to 20% service charge and 10.5% sales tax

FIRST COURSE

Spinach Greens

spiced pecans, goat cheese, dried cherries,
grape tomatoes, pomegranate vinaigrette

ENTREE

Filet Mignon

most tender of all steaks, 8oz., bordelaise

Chicken Breast

free range chicken, herbed chicken pan dressings

Wild Salmon

skillet roasted, lemon caper beurre blanc

*Entrees will be served with whipped
Yukon potatoes and French green beans*

DESSERT

Chocolate Layered Cake

raspberry sauce, whipped cream

Apple Tart

vanilla bean ice cream

\$68 per person



Private Dinner Menu Option #2

Each menu comes with your choice of soup, salad, dessert and two side dishes.

Listed below are choices available for each course.

All prices are subject to 20% service charge and 10.5% sales tax

FIRST COURSE

Shrimp & Crab Cocktail

jumbo shrimp & lump crab,
horseradish cocktail sauce, lemon aioli

SECOND COURSE

Wedge Salad

iceberg lettuce, crumbled smoked bacon,
cherry tomatoes, blue cheese dressing

Classic Caesar

romaine lettuce, artisan croutons, white anchovies, and pimentos

ENTREE

Filet Mignon

Most tender of all steaks, 8oz., bordelaise

Ribeye

16oz., rich marbling, béarnaise sauce

Chicken Breast

free range chicken, herbed chicken pan dressings

Wild Salmon

skillet roasted, lemon caper beurre blanc

*Entrees will be served with whipped
Yukon potatoes and French green beans*

DESSERT

Chocolate Layered Cake

raspberry sauce, whipped cream

Key Lime Tart

candied lime, Chantilly cream

Apple Tart

vanilla bean ice cream

\$76 per person



Private Dinner Menu Option #3

Each menu comes with your choice of soup, salad, dessert and two side dishes.

Listed below are choices available for each course.

All prices are subject to 20% service charge and 10.5% sales tax

FIRST COURSE

Shrimp & Crab Cocktail

jumbo shrimp & lump crab, horseradish cocktail sauce,
lemon aioli

SECOND COURSE

Spinach Greens

spiced pecans, goat cheese, dried cherries,
grape tomatoes, pomegranate vinaigrette

Classic Caesar

romaine lettuce, artisan croutons,
white anchovies, & pimentos

ENTREE

Filet Mignon

Most tender of all steaks, 8oz., Bordelaise

New York Strip

12oz., Rich marbling, peppercorn brandy sauce

Ribeye

16oz., Rich marbling, peppercorn brandy sauce

Chicken Breast

free range chicken, herbed chicken pan dressings

East Coast Local Grouper

butter poached crab & shrimp

Wild Salmon

skillet roasted, lemon caper buerre blanc

Entrees will be served family style with whipped Yukon potatoes, creamed corn, & French green beans

DESSERT

Chocolate Layered Cake

raspberry sauce, whipped cream

Key Lime Tart

candied lime, Chantilly cream

Turtle Cheesecake

chocolate, caramel, whipped cream

\$87 per person



Beverage Options

Beverages are subject to a 20% service charge, 10.5% state sales tax and 5% city liquor tax.
Prices and availability are subject to change

Option #1: Beverage Service Consumption Bill of Fare

Enjoy a full or partial selection of all beers, wines, liquors and soft drinks in stock, served to your guests as they order. Consumption Bill of Fare* will be added to the final check presented at the end of event.

(price per drink)

- Premium Liquors \$10
- House Liquors \$7
- House Private Label Wines (Red Blend \$8/36, Chardonnay \$7/32)
- Domestic Beers \$5 (Budweiser, Bud Light, Michelob Ultra)
- Imported Beers \$6 (Heineken, Amstel Light, Newcastle, Beck's non-alcoholic)
- Soft drinks \$3

**Please note—for efficiency of service we are unable to offer separate checks for beverage purchases at private dining functions.*

Option #2: Private Bar Package

Bar packages are billed at an hourly rate per person. There is a **2 hour minimum** for a private bar and a set-up fee of \$75. All Private Bar Packages include domestic and imported beers, house red and white wines, mixers, sodas and juices.

Beer & Wine Package

\$12 per person, per hour

- Red Blend & Chardonnay
- *Choice of 3 Beers:*
Import Beers—Amstel Light, Newcastle, Heineken, Beck's N/A
Domestic Beers—Budweiser, Bud Light, Michelob Ultra

House Bar Package

\$14 per person, per hour

- Fris Vodka, Gordon's Gin, Benchmark Bourbon Whiskey, Dewar's White Label Scotch, Cruzan Light Aged Rum, Sauza Gold Tequila

Call Brand Bar Package

\$16 per person, per hour

- Titos Vodka, Tanqueray Gin, Jack Daniels Bourbon Whiskey, Chivas Scotch, Captain Morgan Rum, Jose Cuervo Tequila

Premium Brand Bar Package

\$18 per person, per hour

- Grey Goose Vodka, Bombay Gin, Crown Royal Whiskey, Makers Mark Bourbon, Glenlivet Scotch, Mt. Gay Rum, Patron Silver Tequila

Eye Opener Bar Package

\$11 per person, per hour

Lunch & Brunch Only

- Bloody Marys, Mimosas, Bellinis, House Wines, Sparkling Wine, Domestic/Imported Beers, Fresh Juices, Mineral Waters, Sodas