

Breakfast Menu Options

Express Breakfast

\$6 per person

Assorted Breakfast Bread, Fresh Muffins and Croissants
Served with Jam and Sweet Whipped Butter
Freshly Brewed Coffee and Assorted Hot Teas

Traditional Continental

\$11 per person

A Selection of Chilled Juices
Assorted Bagels with Cream Cheese
Assorted Bakery Fresh Muffins and Pastries
Creamy Butter and Fruit Preserves
Freshly Brewed Coffee and Assorted Hot Teas

Southern Style Continental

\$14 per person

A Selection of Chilled Juices
Sliced Fruit & Berries
Southern Chicken Biscuits
Assorted Bakery Fresh Muffins and Pastries
Freshly Brewed Coffee and Assorted Hot Tea

Lowcountry Breakfast

\$19 per person

Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Pancakes
Biscuits and Peppered Gravy
Creamy Grits
Assorted Bakery Fresh Muffins and Pastries
A Selection of Chilled Juices
Freshly Brewed Coffee and Assorted Hot Tea

Break Menu

Beverages

House Blend Coffee (Regular and Decaf)	\$33 per gallon
Hot Tea (Regular, Decaf and Herbal)	\$14 per gallon
Lemonade	\$30 per gallon
Sweet and Unsweet Tea	\$31 per gallon

Snacks

Assorted Bagels served with Cream Cheese	\$32 per dozen
Danishes or Muffins	\$35 per dozen
Ham or Sausage Biscuits	\$35 per dozen
Assorted Breakfast Breads	\$35 per dozen
Fresh Whole Fruit	\$24 per dozen
Freshly Baked Brownies	\$30 per dozen
Freshly Baked Cookies	\$30 per dozen
Mixed Nuts	\$19 per pound
Crudite	\$4 per person
Fruit, Cheese and Toast Points	\$5.50 per person
Fruit and Vegetable Display	\$5 per person
Pimento Cheese Tartlets	\$3 per person
Assorted Finger Sandwiches	\$4.50 per person

Meeting Breaks

Southern Accent

\$14 per person

Lemon Drop Squares and Pecan Swirls
Charleston Cheese Straws, Basket of Fresh Baked Biscuits
Pitchers of Iced Tea and Lemonade
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and Assorted Hot Tea

Tea Time

\$15 per person

Assorted Finger Sandwiches
Selection of Scones with Creamy Butter and Preserves
Benne Wafers, Fresh Strawberries and Whipped Cream
Pitchers of Iced Tea
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and Assorted Hot Tea

The Ideal Snack

\$12 per person

Assorted Fresh Baked Cookies and Chocolate Brownies
Whole Fresh Fruit
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and Assorted Hot Tea

Mid-Afternoon Energy Break

\$15 per person

Energy Bars, Assorted Candy Bars, Whole Fresh Fruit
Assorted Soft Drinks, Vitamin Water, and Red Bull
Freshly Brewed Coffee and Assorted Hot Tea

The Riverdog

\$14 per person

Warm Soft Pretzels with Mustard Sauce
Miniature Corn Dogs, Freshly Popped Popcorn
Bags of Regular and Peanut M&Ms, Crackerjacks
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee and Assorted Hot Tea

Lunch Buffets

Build Your Own Salad

\$22 per person

Chef's Soup of the Day

Mixed Greens with Sliced Mushrooms, Chopped Eggs, Shredded Cheddar,
Crumbled Bacon, Sliced Tomatoes, Black Olive, Croutons and a choice of Three Dressings

Tuna Salad with Celery, Shrimp and Dill Salad

Chicken Salad with Cashews, Red Skinned Potato Salad

Assorted Fresh Rolls and Croissants

Array of Sliced Seasonal Fruits and Berries

Freshly Brewed Coffee and Iced Tea

Butcher Block Buffet

\$23 per person

Green Garden Salad with Choice of Two Dressings

Sliced Baked Ham, Smoked Turkey Breast, Roast Beef and

Genoa Salami Cheddar, Swiss and Provolone

Lettuce, Tomato, Onions and Kosher Dill Pickle Spears

White, Wheat and Rye Breads

Creamy Cole Slaw, Red Skinned Potato Salad

Appropriate Condiments

New York Style Cheesecake

Freshly Brewed Coffee and Iced Tea

Rainy Day Buffet

\$18 per person

Choice of two sandwiches, two soups and one salad

Sandwiches: Ham and Swiss, Goat cheese with sundried tomato and basil,
and Mozzarella and Tomato

Soups: Roasted Tomato, Velvet Truffle Potato, Hearty Chicken Noodle and Butternut Squash

Salads: Traditional Caesar, Mesclun Salad with vegetables and red wine vinaigrette

Southern Style Buffet

\$22 per person

Spinach salad with tomatoes, chopped egg and balsamic dressing

Buttermilk Fried Chicken

Pulled Pork on Slider Buns

Cole Slaw

Vegetable Medley

Biscuits and Cornbread

Fruit Cobbler

Freshly Brewed Coffee and Iced tea

Gourmet Boxed Lunches

Marinated Grilled Seasonal Veggie Wrap

\$12 per person

Served with Herb Cream Cheese
Creamy Coleslaw
Sliced Fruits and Berries

Sliced Herb Roast Beef Sandwich

\$16 per person

Thinly Sliced Roast Beef Piled High on Rye Bread with Provolone
Potato Chips and Kosher Dill Pickle Spear
Oatmeal Cookie

Smoked Turkey and Swiss

\$16 per person

Served with Herbed Aioli, Romaine Lettuce
and Sliced Tomato on Wheat Bread
Pasta Salad
Brownie

The Picnic Basket

\$18 per person

Two Pieces of Buttermilk Fried Chicken
Creamy Coleslaw, Potato Salad
Homemade Biscuit
Whole Apple, Banana or Orange
Peanut Butter Cookie

The Charleston

\$15 per person

Tarragon Roasted Chicken Salad Croissant
Whole Orange
Potato Chips and Kosher Dill Pickle Spear

Dinner Buffets

Down Home Southern

\$27 per person

Southern Fried Chicken with skillet gravy *or* BBQ Chicken
Pulled BBQ Pork or Marinated Pork Loin
Lowcountry Red Rice
Blue Cheese Bacon Coleslaw
Assorted Grilled Vegetable Display
Macaroni and Cheese
Green Bean Casserole
Country Biscuits

The Cooper River

\$44 per person (two entrees)

\$47 per person (three entrees)

Salads (***choose two***)

Mixed Garden Salad

Cold Poached Salmon

Fresh Fruit Salad

Trio Pasta Salad

Entrees (***choose two or three***)

Chicken Marsala

Stuffed Pork Loin

Roasted Prime Rib with Horseradish Sauce

Shrimp and Scallop Scampi

Grilled Salmon Fillet

Fresh Rolls

Chef's Selection of One Vegetable and One Starch

Chef's Selection Dessert

Italian

\$35 per person (two entrees)

Roasted Pork Loin Saltimbocca

Chicken Scallopine with Pancetta over Grilled Escarole

Pesto Encrusted Salmon with Caramelized Shallots and Tomato Ragù

Eggplant Parmesan

Herbed Polenta with Parmesan and Asiago Cheeses

Tomato, Mozzarella and Cucumber Salad

Sautéed Squash with Olive Oil, Basil and Garlic

Rotini Pasta with Herb Oil, Garlic and Reggiano Cheese

Focaccia Bread with Extra Virgin Olive Oil

Happy Hour Packages

Choose one of the following options for up to 100 guests
Sunday- Thursday evenings

An Evening in Italy

An Assortment of dried and cured meats with roasted garlic
Assorted Italian cheeses: grilled asiago, smoked mozzarella, parmesan
Marinated and Roasted Vegetables
Sun-dried Tomato and Basil Terrine
Breads and Crostinis
Two Hours of Beer and Wine Bar

Swingin' in the Lowcountry

Our famous COAST crab dip, served chilled or warm with grilled bread
An assortment of blanched, roasted, and pickled vegetables with house made creamy dipping
sauces
Buttermilk Biscuits with ham, horseradish, and apple chutney
Two Hours of Beer and Wine Bar

Classic Wine Country Fare

Domestic and Imported Cheeses
Seasonal fresh fruits and berries
Prosciutto wrapped grilled asparagus with lemon aioli
Dried apricots, strawberries, figs, and nuts
Toast points and Cheese Straws
Two Hours of Beer and Wine Bar

Viva la France!

House smoked salmon sides with fresh herbs
Traditional garniture: chopped onion, egg, capers, crème fraiche, toast points
Rue de Jean deviled eggs
House made sausages with accoutrements
Assorted grilled vegetables
Two Hours of Beer and Wine Bar

For the Sweet Tooth

Warm Brie with raspberry jam and toasted almonds wrapped in puff pastry with toast points.
Petite desserts selection: miniature cookies, tartlets, bourbon pecan pies, lemon squares
Two Hours of Beer and Wine Bar

Total cost for this spectacular event at the Historic Rice Mill Building: \$2500

**All inclusive with glass and service ware, 2 hour event time, guest seating, tax, & service charge*

Total cost for this spectacular event at a site of your choosing: \$2000

**All inclusive with glass and service ware, 2 hour event time, tax, and service charge*