

Grande Event

Because Life's Too Short For Bad Food!

CORPORATE AND SOCIAL MENUS

20 Person Minimum 24 Hour Notice

All menus subject to 20% gratuity and 6% sales tax

Includes disposable serveware

Hot items may require setup/additional service charges

Servers available for larger events

ALL MENUS SUBJECT TO CHANGE WITHOUT NOTICE

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BREAKFAST MENU

THE CONTINENTAL - \$10PP

A SELECTION OF FRUIT AND CHOICE OF CROISSANT OR BAGEL. BREADS ACCOMPANIED BY BUTTER, JAMS, AND CREAM CHEESE

THE ENGLISH TRADITION - \$10PP

A SELECTION OF FRESHLY BAKED SCONES, CURD AND CREAM, FRUIT SALAD AND YOGURT

HOT BREAKFAST BUFFET - \$18PP

EGG FRITTATA, CRISPY BACON STRIPS, OR GRILLED SAUSAGE, HOME-STYLE HASH BROWNS, OR CAROLINA STONE GROUND GRITS, AND CROISSANT OR BAGEL

BREAKFAST SANDWICHES - \$8PP

FLUFFY EGGS AND CHEESE WITH CHOICE OF SAUSAGE, BACON OR HAM ON CROISSANT OR BAGEL

ADDITIONAL BREAKFAST ITEMS

ASSORTED DANISH - ASSORTED MUFFINS
SLICED FRUIT - HOME-STYLE HASH BROWNS
CAROLINA STONE GROUND GRITS
\$5 EACH

APPLEWOOD SMOKED BACON OR SAUSAGE
EGG FRITTATA \$8PP



CHEF INSPIRED MENUS USING ONLY THE FINEST INGREDIENTS, ALL NATURAL MEATS AND THE FRESHEST PRODUCE EVERYTHING IS MADE FRESH TO ORDER



SANDWICH MENU

All items served on large platters

GOURMET SANDWICHES WITH CHIPS - OR - ORZO PASTA AND DESSERT

BREAD CHOICES: WHITE, MULTIGRAIN, CROISSANT, CIABATTA ROLL, WHITE BAGUETTE

COLD SANDWICHES AND WRAPS-\$14PP

GRANDE CHICKEN SALAD - CROISSANT, LETTUCE AND TOMATO

TUNA SALAD - CROISSANT, LETTUCE AND TOMATO

BLT- APPLEWOOD SMOKED BACON, LETTUCE, TOMATO AND MAYO

TURKEY OR HAM WRAP- TURKEY WITH HERB CREAM CHEESE, LETTUCE AND TOMATO

CHICKEN WRAP- GRILLED CHICKEN, SHREDDED CHEESE LETTUCE AND TOMATO

HOT PRESSED SANDWICHES - \$15PP

GRILLED CHICKEN CAPRESE - FRESH MOZZARELLA, TOMATO, BASIL MAYO ON CIABATTA

HOT TURKEY MELT- CHEDDAR, TOMATO, RED ONION, AVOCADO, MAYO ON CIABATTA

ADULT PBJ—PIMENTO CHEESE AND BACON JAM ON MULTIGRAIN

VEGETARIAN- FRESH MOZZARELLA, GRILLED VEGETABLES, BASIL PESTO ON WHITE BAGUETTE

Get your customized quote today!

GOURMET SALADS

FRESH HOUSE SALAD - \$8PP

MIXED GREENS, FRESHLY SHREDDED CHEESE, TOMATOES, CUCUMBERS, AND HOUSE VINAIGRETTE

GRANDE SALAD - \$10PP

MIXED GREENS, FETA CHEESE, PICKLED ONION, PECAN, SEASONAL FRUIT HOUSE VINAIGRETTE

THE SOUTHERN SALAD - \$10PP

MIXED GREENS, CHEDDAR, BACON, TOMATO, CUCUMBERS, BOILED EGG, CROUTONS AND HOUSE RANCH DRESSING

THE TRIO \$15PP

CHICKEN SALAD, TUNA SALAD AND PIMENTO CHEESE, SERVED ON MIXED GREENS WITH MULTIGRAIN TOAST

SODAS OR BOTTLED WATER \$3 -

FRESH BREWED ICE TEA \$8 - PER GALLON

HOUSE LOOSE LEAF TEA BLEND \$9—PER GALLON



GRAZING PLATTER FEEDS 10—\$170

CURED MEATS, DOMESTIC CHEESES, FRENCH CHEESE PUFFS, VEGGIE ROLLS, GRANDE TUSCAN BREAD, BACON JAM, MIXED NUTS, KALAMATA OLIVES, FRUIT GARNISH, HOUSE PARMESAN CRACKERS

DECOR AVAILABLE
UPON REQUEST



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INGREDIENTS, ALL NATURAL MEATS AND THE FRESHEST
PRODUCE EVERYTHING IS MADE FRESH TO ORDER**

HOT BUFFET OPTIONS

CROWD PLEASING HOT LUNCH MENU \$25PP++

**INCLUDES SALAD, SWEET TEA, GOURMET COOKIES
AND BROWNIES - PAPER PRODUCTS**

**MEAT LASAGNA WITH HOUSE OR CLASSIC CAESAR
SALAD**

**MEMPHIS RUBBED CHICKEN BREAST, MASHED
POTATOES OR HOMEMADE MAC N CHEESE, AND
SOUTHERN STYLE GREEN BEANS**

**SLOW ROASTED CHICKEN RUSTICA, MASHED
POTATOES OR HOMEMADE MAC N CHEESE, AND
CITRUS VEGETABLES**

**SMOKED PULLED PORK BBQ SERVED WITH BAKED
BEANS AND CREOLE POTATO SALAD**

**CAJUN CHICKEN PENNE PASTA WITH TASSO CREAM
SAUCE, GRILLED VEGGIES WITH HOUSE SALAD**

**ANGUS BEEF BURGERS OR HOT DOGS WITH BAKED
BEANS AND POTATO SALAD OR COLESLAW**

**CLASSIC MEATLOAF, MASHED POTATOES, SOUTHERN
STYLE GREEN BEANS**

**SLOW ROASTED SLICED BEEF WITH MUSHROOM
GRAVY, ROSEMARY MASHED POTATOES, SEASONAL
ROASTED VEGETABLES**



DESSERT MENU

**ESPRESSO BROWNIES - ASSORTED GOURMET
COOKIES - 3 LAYER BROWNIE \$6PP++**

**ASSORTED DESSERT BAR \$12PP++ - CHOOSE 3
STRAWBERRY OR CARROT CAKE CUPCAKES-
ASSORTED POUND CAKES - RED VELVET POUND
CAKE WITH CREAM CHEESE FILLING - CINNAMON
COFFEE CAKE - SCONES WITH CREAM AND CURD**

EXECUTIVE LUNCH MENU \$30PP++

**EXECUTIVE ENTRÉES INCLUDE PAPER PRODUCTS,
HOUSE LOOSE LEAF ICED TEA, HOUSE OR CAESAR
SALAD, DESSERT PLATTER, AND BREAD**

**GRILLED ROSEMARY LEMON CHICKEN WITH GRILLED
VEGETABLES AND ROASTED POTATOES**

**OVEN ROASTED TURKEY BREAST WITH SWEET
POTATO PUREE AND SUGAR SNAP PEAS**

**PANKO BREADED CHICKEN WITH MASHED
POTATOES, FRENCH BEANS, AND CORN ON THE
COBB**

**CHICKEN PARMESAN WITH MARINARA AND MELTED
MOZZARELLA SERVED WITH VEGETABLE PENNE
PASTA**

**ITALIAN SAUSAGE LASAGNA FILLED WITH BASIL,
TOMATOES, MOZZARELLA, AND PARMESAN CHEESE**

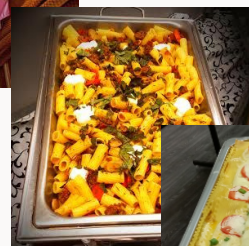
**CARIBBEAN PORK SERVED WITH TROPICAL SALSA,
SAFFRON RICE AND GRILLED VEGETABLES**

**BEEF TERIYAKI WITH BASMATI RICE AND STIR FRIED
VEGETABLES**

**BEEF GORGONZOLA WITH ASPARAGUS SPEARS AND
FETTUCCINE**

**CITRUS MARINATED SALMON WITH GRILLED
VEGETABLES AND ROSEMARY ROASTED POTATOES**

**VEGETABLE PENNE SAUTÉED WITH FRESH
BROCCOLI, SUN DRIED TOMATOES, LAYERS OF
FRESH PARMESAN CHEESE IN A ROSEMARY CREAM
SAUCE**



Stylized Menus \$35pp++

We put together the perfect combinations for your event!

BARBECUES AND PICNICS (SELECT ONE)

PULLED CHICKEN & PORK BBQ

**OR ½ POUND HAMBURGER & ANGUS BEEF HOT DOG
OR BBQ CHICKEN BREAST & 1/2 POUND HAMBURGER**

**INCLUDES: BAKED BEANS, POTATO SALAD, ROLLS, AND CHOICE
OF GARDEN SALAD, FRUIT SALAD, PASTA SALAD, COLESLAW**

SOUTH OF THE BORDER (Select one)

**STARTER COURSE: HOUSE CHIPS AND SALSA
(SEAFOOD CEVICHE ADD \$3.00)**

**GRILLED FAJITA BAR - CHOICE OF 2: GRILLED CHICKEN, STEAK,
PORK, OR SEASONAL VEGETABLES**

**QUESADILLA—CHOICE OF GROUND BEEF, CHICKEN, OR PORK
FLOUR TORTILLAS, + JACK CHEESE AND BAKED IN A CREAMY
WHITE SAUCE**

**INCLUDES: SPANISH RICE, REFRIED BEANS, GARDEN SALAD,
SOUR CREAM, SHREDDED LETTUCE, CHEESE, SALSA**

AN ITALIAN TABLE (Select One)

**STARTER COURSE: ANTIPASTO PLATTER, SEASONAL
FRUIT PLATTER**

CREAMY CHICKEN PASTA - OR RIGATONI BOLOGNESE

OR SPICY CHICKEN PENNE - OR MEAT OR VEGGIE LASAGNA

**INCLUDES: GARDEN OR CAESAR SALAD, GRILLED VEGETABLES,
GARLIC BREAD**

MEDITERRANEAN FEAST (Select One)

STARTER COURSE: TRIO OF DIPS AND PITA BREADS

**MEDITERRANEAN CHICKEN - BEEF OR LAMB KOFTA
SPANAKOPITA - GRILLED VEGETABLES (ZUCCHINI, EGGPLANT,
PEPPERS)**

**SERVED WITH LEMON POTATOES OR GREEK ORZO PASTA
GREEK SALAD (TOMATOES, CUCUMBERS, OLIVES, FETA)
MEDITERRANEAN CHICKPEA SALAD**

