



**GET READY
TO RAVE!**



CATERING MENU GUIDE



**Centerplate has proudly served
North Charleston's premier venues
for over two decades.**

New for 2011, our signature hospitality experience gets even better with new culinary talent and a revitalized executive team ready to deliver the best entertainment experiences North Charleston has to offer.



WELCOME

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As the North Charleston Coliseum’s exclusive in-house caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and a superb selection of menus that can be customized to any event or special occasion.

Whether it’s a casual brunch for 100, an elegant, sit-down dinner for 500 or a banquet for 1200 featuring vibrant international cuisine, Centerplate’s culinary team will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests.

From first course to last, our Centerplate Team is committed to providing the very finest food, beverage and event experience of any venue in the world.



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CATERING POLICIES

Centerplate Catering has an exclusive catering management contract and sole distribution rights for food and beverage at Montague Terrace, the North Charleston Coliseum, and the North Charleston Performing Arts Center. Centerplate will also be glad to cater your events in the Charleston Area Convention Center Exhibit Halls upon request.

GUARANTEES

An estimated number of guests is due at the initial event booking. A guaranteed number of attendees is required ten (10) days prior to the function date. If the guarantee is not received as stated, the Catering Department will prepare and charge for the number of persons in the signed Banquet Event Order. No reduction in the guarantee is allowed after the ten-day deadline, and increases after the final deadline may result in additional charges. Centerplate will not be responsible or liable for serving these additional guests but will do so based upon the availability of product. At our discretion, Centerplate will set and be prepared to serve 5 percent over the guarantee, to a maximum of 25 people.

CONTRACT INFORMATION

Upon finalizing all menus and services for your event, a Banquet Event Order will be submitted for your approval and signature (at least thirty (30) days prior to the event date). Minor changes may be made to this contract, such as attendance guarantees, up until ten (10) days prior to the event day. At the initial signing of the Banquet Event Order (thirty days prior to the event), 50% of the bill will be due as a non-refundable deposit. The final 50% will be due as a non-refundable deposit ten (10) days prior to the event.

MENUS

Menu selections and other details pertinent to your function should be submitted to your catering representative at least thirty (30) days prior to the function date. We are glad to assist you in selecting the proper menu items and in making arrangements to ensure your event is a success. Since every event varies in purpose, detail, theme, and budget, we are happy to offer custom menu planning to meet your particular needs.

FOOD SERVICE

Centerplate is responsible for the quality and freshness of its food. Please note that the patron, the patron's guests, and the invitees are not allowed to bring food or beverage of any kind into the facility. And for safety reasons, no food or beverage may be taken off the premises after it has been prepared and served.

BEVERAGE SERVICE

Centerplate offers a full selection of beverages to complement your function. Please note that the sale and service of alcoholic beverages is regulated by the laws of the State Liquor Control Board, and Centerplate is responsible for the administration of these regulations. For this reason, no outside alcohol may be brought into, or removed from, the facility. Centerplate reserves the right to refuse alcohol to intoxicated or underage guests.

SURCHARGES

All catered Food and Beverage costs are subject to a 22% Service Charge and a 10.5% Sales Tax. All liquor costs are subject to an additional 5% South Carolina Liquor Excise Tax.

A "House" or "Administrative" Charge of 22% is added to your bill for this catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

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COFFEE & BEVERAGE SERVICE

A LA CARTE FROM THE BAKERY

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A LA CARTE COFFEE & BEVERAGE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas	35.00 per gallon
Milk	2.00 half pint
Tropical Fruit Punch	28.00 per gallon
Fresh-Squeezed Lemonade	28.00 per gallon
Fresh Brewed Iced Tea	32.00 per gallon
Assorted Individual Fruit Juices	2.50 each
Fresh Squeezed Orange or Grapefruit Juice	30.00 per gallon
Hot Chocolate	35.00 per gallon
Assorted Pepsi® Products	3.25 each

A LA CARTE FROM THE BAKERY

Warm Fresh Baked Muffins <i>Blueberry, banana nut, chocolate, and bran</i>	25.00 per dozen
Danish <i>Cheese, apple, blueberry and cherry</i>	29.00 per dozen
Breakfast Breads <i>Banana, blueberry, apple cinnamon and chocolate pecan</i>	25.00 per loaf
Scones <i>Blueberry, cherry almond and cream cheese</i>	25.00 per dozen
Croissants <i>Traditional, chocolate and almond</i>	35.00 per dozen
Fresh Baked Buttermilk Biscuits <i>Served with butter, preserves and Ohio River Valley honey</i>	15.00 per dozen
Bagels with Cream Cheese <i>Plain, poppy seed, cinnamon raisin and everything</i>	32.00 per dozen
Doughnuts	25.00 per dozen
Freshly Baked Otis Spunkmeyer Cookies <i>Chocolate chip or the famous sugar</i>	24.00 per dozen
Double Fudge Brownies	28.00 per dozen



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A LA CARTE FROM THE PANTRY

Sliced Seasonal Fruit and Berries <i>With honey yogurt dipping sauce</i>	3.50 each
Whole Fresh Fruit	1.50 each
Assorted Yogurts	3.00 each
Assorted Cold Cereals <i>With milk</i>	2.50 each
Honey Roasted Peanuts	19.00 per pound
Cracker Jack®	3.00 each
Fresh Tortilla Chips	15.00 per pound
Salsa Fresca	14.00 per quart
Home-made Potato Chips and Dip	3.25 per person
Crunchy Pretzel Twists	5.75 per pound
Southwest Snack Mix	17.50 per pound
Freshly Popped Popcorn <i>Individual size bag</i>	2.00 each
Roasted Gourmet Cocktail Nuts	26.00 per pound
Full-Size Candy Bars	4.00 each



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PLATED BREAKFAST



Griddle Cakes with Fresh Seasonal Berries

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CONTINENTAL BREAKFAST

(Minimum of 20 guests)

Continental Breakfast 11.50

Assorted fruit juices
Freshly baked breakfast pastries, muffins and bagels
Butter, preserves and cream cheese
Freshly brewed coffee, decaffeinated coffee and hot tea

Cardinal Sunrise Continental Breakfast 12.50

Seasonal fruit and berries display
Fresh-squeezed citrus juices
Warm buttermilk biscuits, muffins and breakfast breads
Butter, preserves and local honey
Freshly brewed coffee, decaffeinated coffee and hot tea

Carb-Conscious Continental Breakfast 10.50

Hard-boiled eggs
Cottage cheese, sliced cheeses,
sliced tomatoes and grilled asparagus
Freshly brewed coffee, decaffeinated coffee and hot tea

Wake-Up Continental Breakfast 11.00

Blended fresh fruit and yogurt smoothies
Whole grain fruit and nut breakfast breads
Butter, preserves and local honey
Whole fresh fruit basket
Crunchy and chewy granola bars
Freshly brewed coffee, decaffeinated coffee and hot tea

VIP Breakfast Reception 17.50

Fresh-squeezed juices
Mimosas and champagne
Fresh fruit Martini
Fresh fruit parfait
Mini gourmet breakfast pastries
Toasted mini-bagels with cream cheese
and Scottish smoked salmon



Fresh Fruit Martini

ADD TO YOUR CONTINENTAL BREAKFAST

Buttermilk Biscuit Sandwich 4.25

Scrambled eggs, country ham and cheddar cheese

Flaky Croissant Sandwich 6.00

Scrambled eggs, pork sausage patty and cheddar cheese

Breakfast Quesadilla 5.50

Fluffy scrambled eggs with chorizo and queso Chihuahua
in a grilled flour tortilla served with salsa fresca

Eggs Benedict with Spinach and Crab Hollandaise 7.95

Two delicately poached eggs on top of a toasted english
muffin with prosciutto and spinach crab hollandaise

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BREAKFAST BUFFET

Welcome to North Charleston

19.50

Assorted fresh fruit juices
Sliced seasonal fresh fruit and berries
Freshly baked muffins, croissants and breakfast danish
Butter, preserves and local honey
Fluffy scrambled eggs with sweet onion and herbs
Sautéed breakfast potatoes with fire-roasted red peppers
Maple smoked bacon and pork sausage links
Freshly brewed coffee, decaffeinated coffee and herbal tea

Market Street

25.00

Assorted fresh fruit juices
Sliced seasonal fresh fruit and berries
Individual yogurts and granola
Warm cinnamon rolls and pecan sticky buns
Fluffy scrambled eggs
Thick sliced French toast with cinnamon apple compote and warm maple syrup
Country fried steak with cracked black pepper cream gravy
Herb & cheddar biscuits
Home-style breakfast potatoes
Freshly brewed coffee, decaffeinated coffee and herbal tea

Mid Morning Brunch

45.00

Fresh squeezed fruit juices
Sliced seasonal fresh fruit and berries with ginger honey yogurt dressing
Fresh mozzarella and vine-ripe tomatoes with white balsamic vinaigrette
Applewood smoked salmon
Mini bagels, capers, red onions and cream cheese
Grilled asparagus salad with red pepper vinaigrette
Mushroom, red onion and roast fennel salad
Israeli couscous with grilled vegetables
Fluffy scrambled eggs with cheddar cheese and chives
Crisp smoked bacon and local pork sausage
English muffin low country hot browns
Seasonal vegetables
Warm fingerling potato salad
Assorted fresh baked rolls, muffins, danish, croissants and fruit breads
Sweet butter and fruit preserves
Chef's selection of cakes, pies, cookies and brownies
Freshly brewed coffee, decaffeinated coffee and assorted teas



Freshly Brewed Coffee

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ADD TO YOUR BREAKFAST BUFFET

*150.00 attendant fee for service at these stations.

***Omelet and Egg Station 6.00**
Prepared to order with mushrooms, peppers, onions, diced ham, bacon, sausage, chopped spinach, diced tomatoes, grated cheese and Mexican salsa
(Egg substitute available upon request)
(Each station accommodates up to 50 guests)

***Belgian Waffle or Griddle Cake Station 7.00**
Prepared to order with warm maple syrup, whipped cream, local honey butter and fresh seasonal berries
(Each station accommodates up to 50 guests)

Oatmeal Station 7.00
Served with butter, brown sugar, local honey, lemon crème fraîche and golden raisins
(Each station accommodates up to 50 guests)

Smoked Salmon with Bagels Station 9.00
Served with flavored cream cheeses, grated hard-boiled eggs, thin-sliced red onion, chopped parsley, sliced vine-ripened tomatoes, capers and a selection of bakery fresh bagels
(Each station accommodates up to 20 guests)

***Breakfast Carving Station 8.00**
Chipotle brown sugar smoked whole bacon and home-made sausage
(Each station accommodates up to 50 guests)

***Home-Made English Muffin Station 4.75**
With whipped butter, organic peanut butter and preserves
(Each station accommodates up to 50 guests)

Refreshing Juice Shooters 6.00
Watermelon lime "Sangria"
Cucumber lemonade with blackberry
Raspberry orange

A Beautiful Display of Seasonal and Tropical Fruit Skewer Palm Trees with Bourbon Honey Yogurt Dip 300.00
(Each station accommodates up to 50 guests)



Belgian Waffle with fresh seasonal berries

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PLATED BREAKFAST

All plated breakfasts are served with fresh fruit, fresh-squeezed orange juice, freshly baked breakfast pastries, butter, preserves and freshly brewed coffee, decaffeinated coffee and hot tea

Artichoke, Onion and Desert Sage Frittata 23.25

With queso cotija, pork and fennel sausage, and sautéed breakfast potatoes

Cinnamon Apple French Toast 17.50

With warm maple syrup, whipped apple butter, maple smoked bacon and cinnamon braised apples

Metro Breakfast 18.00

Fluffy scrambled eggs, sautéed breakfast potatoes, and choice of maple smoked bacon or pork sausage links

Breakfast Burrito 18.00

Fluffy scrambled eggs with chorizo, flame-roasted peppers and queso fresco wrapped in a giant flour tortilla served with chili spiced breakfast potatoes

Carne Asada and Eggs 19.75

Grilled, marinated sirloin with fluffy scrambled eggs, stewed black beans and fresh pico de gallo salsa with a basket of warm tortillas

Country Kitchen 19.25

Fluffy scrambled eggs with country fried steak, fried red potatoes, herb cheddar biscuit and cracked black pepper cream gravy

Wild Berry Crêpes 23.50

With smoked local pork sausage and maple syrup



Wild Berry Crêpes

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BREAK SERVICE

ALL DAY BREAK SERVICE



Individual Farm Fresh Vegetable Crudités Display with Herb Ranch Dip

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BREAK SERVICE

A \$150.00 attendant fee applies for service at these stations.

Snack Attack Break 12.25

Southwest spiced snack mix, kettle chips, crunchy pretzel twists and cheddar cheese crackers
Fresh baked cookies and M&M® candies
Assorted sodas, bottled water and lemonade

Power Break 17.50

A selection of muffins, breads and dried fruit
PowerBar granola bars
Sliced seasonal fresh fruit
Bottled water and Powerade

Farm Stand Fruit and Vegetable Break 18.25

Assorted fruit smoothies
Farm fresh vegetable crudités display with herb ranch dip
Sliced seasonal fresh fruits with honey yogurt dip
Baked herb crostini and flatbread crackers
Assorted sodas and bottled water

Candy Shop Break 9.50

Enjoy the great taste of your favorite candies to include gummi bears, chocolate covered almonds, assorted Hershey's miniatures, Red Vines, M&M's®, Jolly Ranchers and Jelly Belly's on this fun twist of a break

Tailgate Break 14.50

Hot buttered popcorn and roasted mixed nuts
7 layer dip with tortilla chips
Soft jumbo pretzels with mustard and hot cheese sauce
Brownies
Assorted sodas and bottled water

High Energy Break 15.25

Whole fresh fruit basket
Individual fruit yogurts
Dried apricots and apple chips
Gourmet trail mix
Fruit smoothies and natural fruit juices

Fruit and Cheese Break 12.00

Assorted regional and imported cheeses garnished with grapes and fresh berries
Gourmet crackers, crostini and flatbreads
Whole fresh fruit basket
Assorted sodas and bottled water

*Ice-cream Break 9.50

Make a statement with hand scooped ice-cream with assorted toppings and novelty ice cream bars

Salsa Sampler Break 9.25

Fire-roasted red pepper salsa with white corn tortilla chips
Charred green chili and tomatillo salsa with blue corn tortilla chips
Grilled corn and chipotle salsa with toasted flatbreads
Artichoke, onion and olive salsa with toasted pita chips
Strawberry salsa with sweet cream and cinnamon buñuelos
Assorted sodas and bottled water



Candy Shop Break

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ALL DAY BREAK SERVICE

THE RETREAT

25.00

Breakfast

Assorted fruit juices, sliced seasonal fruit display, freshly baked breakfast pastries, coffee, decaffeinated coffee and hot tea

Mid-morning Refresh

Assorted whole fruit, assorted sodas, bottled water, refresh coffee, decaffeinated coffee and hot tea

Afternoon Break

Home-made potato chips with scallion dip, marinated olives, tortilla chips with fire-roasted salsa and guacamole, freshly baked cookies, assorted sodas and bottled water

THE BEVERAGE

15.25

Breakfast

Assorted fruit juices, coffee, decaffeinated coffee and hot tea

Mid-morning Refresh

Assorted sodas, bottled water, refresh coffee, decaffeinated coffee and hot tea

Afternoon Break

Assorted sodas and bottled water



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BOX LUNCHES

CHILLED PLATE ENTRÉES

PLATED SANDWICH ENTRÉES

LUNCH SALADS

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BOX LUNCHES

BOX LUNCH 15.75

CHOICE OF SANDWICH ON A FRENCH BAGUETTE:

- Turkey and swiss cheese
- Roast beef and cheddar cheese
- Ham and cheddar cheese
- Grilled vegetables

Served with individual bag of potato chips, whole fresh fruit, gourmet chocolate chip cookie and soda

½ SANDWICH BOX LUNCH 9.50

CHOICE OF SANDWICH ON A FRENCH BAGUETTE:

- Turkey and swiss cheese
- Roast beef and cheddar cheese
- Ham and cheddar cheese
- Grilled vegetables

Served with individual bag of potato chips, gourmet chocolate chip cookie and soda

DELICATESSEN BOX LUNCH 17.50

CHOICE OF SANDWICH:

- Smoked turkey and swiss cheese on ciabatta bread
- Roast beef and cheddar cheese on herbed focaccia bread
- Italian panini sandwich with salami, ham, capicola, Mortadella and provolone cheese
- Vegetarian panini with grilled vegetables

Served with pasta salad, individual bag of potato chips, whole fresh fruit, gourmet chocolate chip cookie and soda

GOURMET WRAP BOX LUNCH 16.75

CHOICE OF GOURMET WRAPS:

- Southwest roast beef wrap with grilled peppers
- Mesquite grilled turkey with pesto wrap
- Mesquite grilled vegetable wrap

Served with pasta salad, individual bag of potato chips, whole fresh fruit, gourmet brownie and soda

GOURMET SALAD BOX LUNCH 16.25

CHOICE OF GOURMET SALAD:

- Chinese chicken salad
 - Grilled chicken caesar salad
 - Local grilled and roast vegetable salad
- Served with individual bag of potato chips, whole fresh fruit, gourmet brownie and soda



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CHILLED PLATED ENTRÉES

Chilled plated entrées include hearth-baked rolls and butter, freshly baked desserts and freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Tortilla Crusted Breast of Chicken 26.00

On a bed of local baby greens with fire roasted mushrooms, cotija cheese and baby teardrop tomatoes, served with sweet red chili vinaigrette

Chopped Salad 26.00

Smoked chicken, chico corn, black currants, toasted pumpkin seeds, asiago cheese, bruschetta tomatoes, couscous and arugula with pesto buttermilk dressing

Shaved Bourbon Sorghum Rubbed Beef London Broil 29.50

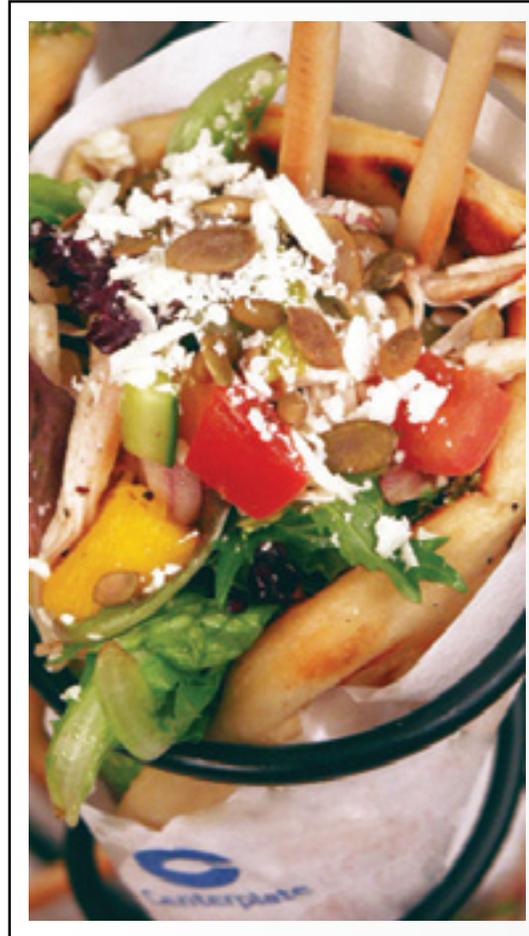
Served chilled with cowboy caviar, baby lettuces, spicy cashews and crispy leeks with smoked tomato vinaigrette

Southern Fried Chicken Salad 18.75

Served with spinach greens, pecans, and pickled red onion with peach dressing

Blue Crab Salad 21.50

In a radicchio cup with oven roasted tomatoes, heart of romaine and applewood bacon ranch dressing



Chopped Salad

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LUNCH SALADS

Included with all lunch entrées

Garden Salad

With cherry tomatoes, sliced cucumber and carrot curls served with red wine vinaigrette

Chopped Salad

With red and yellow tomatoes, cured olives, roasted sweet peppers, cucumbers and garlic herb croutons served with lemon herb vinaigrette

Baby Spinach Salad

With peppered bacon, feta cheese, baby tomatoes and toasted almonds with sweet red pepper vinaigrette

Asian Mesclun Salad

With toasted almonds, citrus, pea sprouts and baby tomatoes served with ginger citrus vinaigrette

Classic Caesar Salad

Chopped romaine lettuce, garlic herb croutons and parmesan cheese with classic caesar dressing

LUNCH ENTRÉES

All entrées include a choice of salad, hearth-baked rolls and butter, dessert and freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Bourbon Grilled Chicken Breast 22.50

Grilled breast of range chicken, Kentucky bourbon honey glaze, brown butter sweet corn rice, grilled seasonal vegetables and roasted pepper cream

Peri-Peri Seared Salmon 34.00

South African chili-seared salmon filet served over basmati rice with pecan pesto sauce and fresh seasonal vegetables

Vegetarian Portobello Mushroom Moussaka 22.00

Roast portobello mushrooms, lentils, eggplant, and local vegetables, baked in parmesan cream and topped with herbed bread crumbs

Boursin Chicken Baked in Phyllo 31.00

Seared chicken breast filled with boursin cheese baked in phyllo dough. Served with roasted seasonal vegetables and asparagus cream sauce

Carolina Petite Sirlion 31.00

Grilled Beef Sirlion with grilled green tomato salsa, red bean mashed potatoes and fresh seasonal vegetables

Scaloppini of Boneless Turkey Breast 29.00

Scaloppini of boneless turkey breast with caper beurre blanc, grilled red pepper polenta and fresh seasonal vegetables

Grilled Smoked Pork Chop 29.50

Grilled smoked pork chop with bourbon apple cider glaze, cheesy hash brown cupcake and slow cooked southern green beans

Home-made Vegetable Lasagna 22.00

Roasted vegetable lasagna topped with spicy marinara sauce and mozzarella cheese

Smoked Chicken Penne 24.00

Smoked chicken breast, sun-dried tomatoes, basil, pine nuts and mascarpone cheese



Homemade Vegetable Lasagna

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LUNCH DESSERTS

The following options are included with the Plated Entrée selections. Please choose one:

Hand Scooped Ice-Cream

Chocolate, vanilla, or seasonal flavors

Served with fresh berries and chocolate straw

Dutch Apple Pie with Caramel

Original Cheesecake

Seasonal berries, raspberry coulis

Oreo Cheesecake

Whipped cream, caramel

Yellow Cake, Caramel Icing

Triple Chocolate Cake

Apple or Pecan

Italian Cream Cake

New York Cheesecake



Apple Pie

SIGNATURE DESSERT SELECTIONS

The following options can be added to the Plated Entrée selections for an additional \$2.00 per person.

Please choose one:

Individual Carrot Bundt Round

With cream cheese icing & garnish

Individual Orange Cream Cake

With grande marnier anglaise

Pina Colada Mousse In An Almond Cup

With berry compote and raspberry sauce

Praline Cheesecake With Caramel Drizzle

Chocolate Bomb With Raspberry Filling

Flourless Chocolate Cake

Dark chocolate served with a vanilla bean anglaise

Individual Bread Pudding

Topped with a bourbon caramel sauce

Seasonal Berry Taco

Almond tuile taco shell filled with white chocolate mousse, fresh berries and raspberry coulis



Seasonal Berry Taco

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THE EXECUTIVE WORKING BUFFET

HARBOR SUNSET BUFFET

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PIEDMONT BUFFET

CAROLINA BUFFET



Carved Prime Rib Sandwich on freshly baked Pretzel Roll

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DELI BUFFET 22.50

Mixed Field Greens

With tomatoes, cucumbers, carrot curls, creamy and vinaigrette dressings

Red Skin Potato Salad

With sour cream and dill

Creamy Cole Slaw

Thinly sliced cabbage in a creamy dressing

Sliced Meats and Cheeses

Smoked turkey breast, roast beef, cured ham, genoa salami, cheddar, and swiss

Kaiser Rolls, French Baguettes, Toasted Onion Rolls and Dark Rye

Lettuce, Tomatoes, Onions, Dill Pickle Spears, Mayonnaise and Whole Grain and Yellow Mustards

Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

CHARLESTON PLANTATION BUFFET 32.00

Garden Harvest Vegetable Crudités

With buttermilk herb dipping sauce

Classic Caesar Salad

Chopped romaine lettuce, garlic herb croutons and parmesan cheese with classic caesar dressing

BBQ Slaw

Thinly sliced cabbage with shaved peppers, green onions, and diced jalapenos in a creamy bbq slaw dressing

"Boneless" BBQ Baby Back Ribs

Ale-8-One BBQ Sauce

Pan Seared Breast of Chicken

With roasted tomato succotash

Slow Cooked Mesquite Smoked Beef Brisket

Molasses Baked Beans

Grilled Corn on the Cob

With garlic butter and parsley

Cheesy Hash Brown Casserole

Herb Cheddar Biscuits and Butter

Apple Pie and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea



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THE EXECUTIVE WORKING BUFFET

36.50

Baby Lettuces with Seasonal Vegetables
With balsamic vinaigrette and herb ranch dressings

Sliced Local and Tropical Fruit with Seasonal Berries

Coriander Roasted Fingerling Potato Salad

Chilled Ancho Chili Rubbed Shrimp
With chukka soba noodle salad

Chilled Grilled Chicken Breast
With wilted spinach salad and lemon garlic dressing

Hearth-baked Rolls with Butter

Chocolate Bourbon Cake Logs and
Freshly Baked Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea and Iced Tea



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Shredded Pork Quesadillas

HARBOR SUNSET BUFFET

28.00

Heirloom Cherry Tomato Salad

Perlini Mozzarella, Basil and Olive Salad

Classic Caesar Salad

Chopped romaine lettuce, garlic herb croutons and parmesan cheese with classic caesar dressing

Penne Pasta

With smoked chicken, sun-dried tomatoes and mascarpone cream

Catfish with Red Pepper Cream Sauce

Grilled Seasonal Vegetables

Freshly Baked Garlic Breadsticks

Freshly Baked Pies and Cakes

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

PORT CITY BUFFET

39.00

Watermelon Salad

With jicama, spicy cress and endive and jalapeño red wine vinegar dressing

Grilled Zucchini and Corn Salad

With sweet pepper vinaigrette and fresh oregano

Shrimp Lettuce Cups

Kentucky bibb lettuce with bay shrimp, cucumbers, radishes, sunflower seeds and buttermilk herb dressing

Ancho Chili Marinated Breast of Chicken

With roasted pepper ragoût and avocado cream

Roasted Tri-Tip of Beef

With Chimichurri sauce

Garlic Roasted Red Potatoes

With leeks and parsley

Grilled Medley of Seasonal Vegetables

Hearth-Baked Rolls and Butter

Freshly Baked Pies and Cakes

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

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PIEDMONT BUFFET

42.00

Baby Spinach Salad

With candied pecans, bourbon caramelized peaches, sunflower sprouts, local goat cheese and walnut oil vinaigrette

Roasted Red and Golden Beet Salad

With pickled red onions and balsamic vinegar reduction

Marinated Green Bean and Roasted Pepper Salad

With spicy chili peanut dressing

Braised Sirloin Chili

Served with jalapeño corn bread

Barbequed Pork Tenderloin

With sweet vidalia onion rings

Buttermilk Fried Chicken

Spiced Golden Potato Wedges

Grilled Corn on the Cob

Yellow Cake Upside Down Cupcakes

With caramel and chocolate icing

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

CAROLINA BUFFET

48.50

Grilled and Marinated Vegetable Antipasto Display

With chili spiced hummus, grissini and flat bread

Baby Mesclun Salad

With shaved pecorino cheese, crispy prosciutto, grape tomatoes, toasted pine nuts, herbed croutons and champagne chive vinaigrette

Grilled Beef Tenderloin Steaks

With garlic and black pepper demi-glaze

Braised Breast of Chicken

With artichokes and olives

Savory Seven Grain Pilaf

Steamed Jumbo Asparagus

With herb butter

Hearth-Baked Rolls and Butter

Assorted Cheese Cakes

With assorted fresh berries and fruit purées

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea



Grilled Beef Tenderloin Steaks

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DINNER ENTRÉES

DINNER DESSERTS



Pan Seared Black Bass

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DINNER SALADS

Included with all dinner entrées

Steak House Wedge

Iceberg lettuce wedge with crumbled gorgonzola cheese, red ripe tomatoes, garlic croutons, cracked black pepper and blue cheese dressing

Baby Lettuce Salad

With shaved pecorino cheese, toasted pecans, baby grape tomatoes and chianti mustard seed dressing

Classic Caesar Salad

Chopped romaine lettuce, garlic herb croutons and parmesan cheese with classic caesar dressing

Citrus and Endive Salad

Kentucky bibb lettuce, oranges, spicy sprouts, toasted almonds and poppy seed dressing

Hearts of Romaine

Crisp baby romaine hearts, cotija cheese, oven dried tomatoes, tortilla confetti and sweet sorano chili dressing

Baby Spinach and Heirloom Tomato with Farmers Cheese Strudel

Baby spinach, heirloom tomatoes, micro arugula, smoked sea salt, virgin basil olive oil and warm local farmers cheese strudel

DINNER ENTRÉES

All entrées include a choice of salad, fresh seasonal vegetables, hearth-baked rolls and butter, dessert and freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Hickory Smoked Chicken

26.95

Half roasted, stuffed with carolina style cornbread stuffing, cream pan gravy and butter sauteed green beans

Pear, Walnuts & Blue Cheese Stuffed Breast Of Chicken

28.95

Breast of chicken filled with pears, walnuts and blue cheese topped with port wine sauce and accompanied by multi grain pilaf with dried fruit

Petite Filet of Beef with Chipolte Barbeque

36.00

Grilled filet of beef served with chipolte barbeque sauce, sweet corn and lima bean succotash, and cheese hominy corn cakes

Strawberry and Balsamic Short Ribs

35.00

Boneless short ribs slowly braised in strawberry and balsamic vinegar glaze and served with a wild mushroom polenta cake

Grilled Top Sirloin and Seared Scallop Au Poivre 34.00

Savory top sirloin coupled with seared scallops, crispy kale and potato cake, with au poivre peppercorn cognac sauce

Toasted Cumin & Fennel Rubbed Salmon 31.00

With HARRISA beurre blanc and brown rice and pine nut pilaf

Carolina Cioppino 30.00

Fresh local seafood with saffron threads, fennel and yukon gold potato

Blue Crab Cake 30.00

Seared blue crab cake with charred corn and cilantro coulis and green onion and cheddar fried grits

Smoked Center Cut Pork 42.00

Applewood smoked center cut, bone in chop with savory bread pudding and red miso gastrique

Medallion of Beef Tenderloin with Seared Blue Crab Cake 49.00

Grilled petite filet mignon and seared blue crab cake with a tarragon-mustard sauce, gruyere cheese dauphinoise potatoes and seasonal vegetables

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DINNER DESSERTS

The following options are included with the Dinner Entrée selections. *Please choose one:*

Dutch Apple Pie with Caramel

Chocolate Pie

Original Cheesecake

Seasonal berries, raspberry coulis

Oreo Cheesecake

Whipped cream, caramel

Yellow Cake, Caramel Icing

Chocolate Macadamia Nut Torte

Pina Colada Mousse On An Almond Crust

With wild berries and raspberry sauce

Praline Cheesecake With Caramel Drizzle

Cappucino Mousse Cake With A Chocolate Cigar

Chocolate and Vanilla Crème Broulée



Chocolate Chip Pecan Pie

SIGNATURE DESSERT CHOICES

The following options can be added to the Dinner Entree selections for an additional \$2.00 per person.

Please choose one:

Individual Chocolate Truffle

Coated with dark chocolate and served with a vanilla bean anglaise

Seasonal Berry Taco

Almond tuile taco shell filled with white chocolate mousse, fresh berries and raspberry coulis

Centerplate Trio

White chocolate mousse in a chocolate vessel

Chocolate covered cheesecake

Fruit tart



Dessert Buffet

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COLD HORS D'OEUVRES

HOT HORS D'OEUVRES

RECEPTION STATIONS

CULINARY THEATER

CARVED-TO-ORDER STATIONS



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COLD HORS D'OEUVRES

Savory Delights Lolli Pipettes 25.00 per dozen

The following selections are served as a bite-size hors d'oeuvres with an injection of flavor through a decorative pipette. Choose from:

- Blue castello cheese, red grape and pistachios
- Chardonnay poached pear and goat cheese
- Goat cheese and roasted red pepper

Spoons 48.00 per dozen

The following selections are served on a delicate ceramic spoon. Choose from:

- Roasted duck breast, manchego cheese and quince marmalade
- Lobster medallions and sweet pea purée
- Smoked oyster, sake and cucumber wasabi juice

Cone 58.50 per dozen

The following selections are served in a crispy, savory cone. Choose from:

- Crispy beef, queso asadero and roasted tomato salsa
- Smoked chicken and lemon thyme aioli
- Wild mushroom asparagus salad

BY THE DOZEN

Crab Nachos with Avocado Salsa on Crisp Red Corn Chips 36.00 per dozen

Mini Vegetable Summer Rolls with Sweet Chili Sauce 22.50 per dozen

Tomato and Fresh Mozzarella Crostini 30.00 per dozen

Grilled Antipasto Bastone 21.50 per dozen

Mini Caesar Salads in Parmesan Cup 27.50 per dozen

Curried Chicken Tartlet 35.00 per dozen

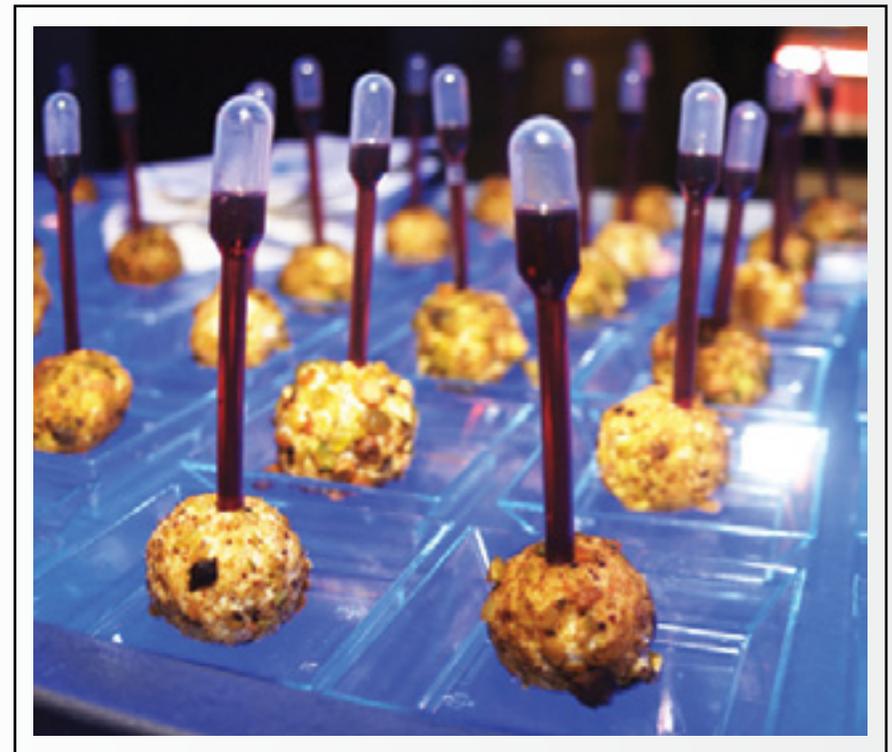
Prosciutto-Wrapped Melon 30.00 per dozen

Smoked Salmon on Pumpernickel 35.00 per dozen

Belgian Endive with Blue Cheese Mousse 33.00 per dozen

Grilled Asparagus and Goat Cheese Crostini 30.00 per dozen

Cinnamon Spiced Pumpkin Brûlée Tartlets 35.00 per dozen



Savory Delights Lolli Pipettes

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HOT HORS D'OEUVRES

BY THE DOZEN

Tortilla Crusted Shrimp with Pineapple Chutney	60.00 per dozen
Chicken Satay with Thai Peanut Sauce	35.00 per dozen
Spicy Buffalo Chicken Wings with Cool Ranch Dip	22.00 per dozen
Bacon-Wrapped Scallops	45.00 per dozen
Mini Shrimp Corn Dogs with Sweet Red Chili and Wasabi Mayonnaise	39.00 per dozen
Reuben Poppers	29.00 per dozen
Sausage and Cheddar Cheese-Stuffed Mushrooms	32.00 per dozen
Mini Crab Cakes with Citrus Herb Rémoûlade	45.00 per dozen
Teriyaki Beef Kabob	38.00 per dozen
Mini Cheese Quesadilla	32.00 per dozen
Toasted Pepita and Green Chili Quesadilla	28.00 per dozen
Black Bean and Chorizo Spring Rolls	28.00 per dozen
Crab Wonton with Sweet Chili Sauce	32.00 per dozen
Vegetable Spring Rolls with Sweet and Sour Dipping Sauce	28.00 per dozen
Mini Beef Wellington	40.00 per dozen
Five Spice Chicken Brochette	38.00 per dozen
Salpicon de Res on Grilled Crostini	48.00 per dozen
Smoked Duck Taquito with Ancho Chili Sauce	32.00 per dozen

TASTE OF CHARLESTON

BY THE DOZEN

Fried Green Tomato Bruschetta	30.00
Maple Glazed Boneless Pork Ribs	38.00
Fried Shrimp & Grits With Cajun garlic dip	42.00
Maple Woodford Reserve Bourbon Smash Shrimp Lollipettes	48.00



Maple Woodford Reserve Bourbon Smash Shrimp Lollipettes

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Chocolate Indulgence

RECEPTION STATIONS

Imported and Domestic Cheese Display 5.75 per person
Garnished with fresh seasonal fruit, sliced baguettes and assorted crackers

Display of Sliced Seasonal Fruit and Berries 5.50 per person
With honey yogurt dipping sauce

Floral Centerpiece of Vegetable Crudité's Basket 5.75 per person
With fine herb dips

Brick Oven Flat Bread Display 5.75 per person
Offering an array of tasty toppings served on heated granite

- Boursin cheese and spinach
- Feta and fire-toasted tomato
- Black mesa ranch goat cheese and herbs

Toasted Pita Chips Display 5.75 per person
Served with flavorful Mediterranean accompaniments

- Tomato, oregano and lemon
- Roasted red pepper and eggplant humus
- Green olive tapenade

Chocolate Indulgence 7.50 per person
Your choice of dark, milk or white chocolate flowing from two dessert fountains accompanied by fresh strawberries, pineapple, cantaloupe, cream puffs, pound cake, assorted dried fruits, marshmallows and rice krispie treats perfect for dipping

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CULINARY THEATER

50 GUEST MINIMUM PER STATION

There will be a \$150 fee per uniformed Chef for on-site service at these stations.

Pasta Station 9.25

Please choose two (2) pastas and two (2) sauces from the following selections:

- Tri-colored cheese tortellini
- Spinach and cheese agnolotti
- Penne rigate
- Marinara sauce
- Pesto sauce
- Vodka cream sauce

Served with crushed red pepper and parmesan cheese

Southwest Quesadilla Station 8.50

Please choose three (3) from the following selections:

- Black bean, cotija cheese and roasted chilies
- Shredded chicken, poblano chili and smoked gouda cheese
- Grilled southwest vegetables and jalapeño pepper jack cheese
- Braised pork in ancho chili sauce, toasted pumpkin seeds and white cheddar cheese
- Bay shrimp, roasted garlic, cilantro and monterey jack cheese

Served with roasted tomatillo salsa, salsa fresca and guacamole

Hanging Wok 8.25

Marinated kung pao beef stir fry, crispy orange peel chicken with tangerine dried chili sauce, steamed jasmine rice, fried rice and fortune cookies

Grilled Izakaya Style House Cured Pork Belly and Chicken Sate 8.50

Served with ginger BBQ sauce, pickled vegetables, and steamed and fried rice

Carved Seared Ahi Tuna 8.25

With pickled ginger tuile cookie and wasabi aioli

Whole Roasted Fish Taco 8.75

With flour and corn tortillas, cotija cheese, fire-roasted tomato salsa, sour cream, salsa guebona and baja sauce

Mama's Giant Carved Meatball 6.75

With fried spaghetti, pomodoro sauce and stravecchio grana padano cheese

Southwest Fajitas 7.50

Marinated beef and chicken with grilled peppers, onions, warm flour tortillas, guacamole, sour cream, pico de gallo, picante salsa, sliced jalapeños, and shredded cheddar and jack cheeses



Hanging Wok

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CARVED - TO - ORDER STATIONS

There will be a \$150 fee per uniformed Chef for on-site service at these stations.

All served with miniature rolls and appropriate condiments

Brown Sugar and Grain Mustard Glazed Bone-In Ham 300.00 Serves 50
With dijon mustard, yellow mustard and mayonnaise

Sage and Rosemary Rubbed Tom Turkey 275.00 Serves 50
With orange cranberry sauce, yellow mustard and mayonnaise

Steamship Round of Beef 650.00 Serves 150
With cracked black pepper and sea salt, served with horseradish sauce, whole grain mustard and mayonnaise

Porcini-Crusted Tenderloin of Beef 375.00 Serves 30
With horseradish sauce, grain mustard and mayonnaise

Smashed Garlic and Lemon Colorado Leg of Lamb 265.00 Serves 30
With sweet eggplant and roasted pepper marmalade

Southwest-Seasoned Center Cut Boneless Pork Loin 225.00 Serves 30
With roasted tomato salsa, whole grain mustard and jalapeño mayonnaise

Applewood Smoked Beef Tri-Tip 225.00 Serves 30
With Ale-8-One barbeque sauce and creamy horseradish

Churrasco of Beef and Pork 275.00 Serves 30
With chimichurri and warm flatbread



Churrasco of Beef and Pork

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BAR BEVERAGES

WINE

BEER

BARTENDER



5 O'Clock Four Olive Martini

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BAR BEVERAGES

PREMIUM BRANDS

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Jose Cuervo Gold Tequila
Johnnie Walker Red Label
Jack Daniels

5.50 Cash
5.25 Hosted Bar

Crown Royal
Jim Beam
Firefly Sweet Tea Vodka
Captain Morgan
Woodford Reserve

WINE

We proudly offer Stone Cellars Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel as our house.

Cash Bar 6.25
Hosted Bar 5.75

Our premium wine is Copper Ridge Chardonnay, Merlot, Cabernet Sauvignon and White Zinfandel.

Host Bottle 30.00

Specialty wines are available for catered events - ask our staff to help pair the perfect wine to your menu.

BEER

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Coors Light

Cash 5.50
Hosted Bar 5.25

IMPORT/SPECIALTY BEERS

Heineken
Amstel Light
Corona
Sam Adams

Cash 6.25
Hosted Bar 5.75

BARTENDER FEES

There will be a \$150 fee per uniformed Bartender for on-site service. A \$150 charge will apply for each bar that does not reach a \$500 minimum in bar sales.

Centerplate SMASH

Our Exclusive Signature Cocktail featuring Centerplate's Personal Selection Woodford Reserve is hand shaken with Wild Mountain Huckleberry Nectar and Fresh Blackberries, topped off with Cranberry Juice and served on the rocks.

A Refreshing Cocktail Experience!

PLEASE DRINK RESPONSIBLY

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FREQUENTLY ASKED QUESTIONS

What does the guarantee mean and when is it due?

The guarantee is the number of meals needed. You will be charged for all meals that are guaranteed. Centerplate asks for your guarantee 10 days prior to the event.

When is the contract and deposit due?

The food & beverage contract is due at least 30 days prior to the event. At this time 50% of the total food & beverage bill is due. The remaining 50% is due 10 days prior to the event.

What forms of payment do you accept?

Centerplate accepts Credit Cards (Visa, MasterCard, American Express, and Discover), cashier's checks, personal checks, money orders, and cash.

When is the final payment due?

The final payment is due 10 days prior to the event along with the meal guarantee.

What is the standard linen package?

The standard linen package includes floor length black or white linens for 66" round tables and black or white linen napkins.

What linens, centerpieces, and other decorations are available?

Black and white linens are complimentary. Linens of other colors can be ordered at an additional fee. We have in-house centerpieces, comprised of three pillar candles arranged on a square mirror, available for your use as well. We also have a large supply of equipment (dance floor, stage, etc) available for rent. Please consult your catering representative for more information.

Are ice sculptures available?

Yes, please contact your catering representative for ideas and price quotes.

How does the bar service work?

Host Bar on Consumption

The host of the event pays for all of the drinks. The cost is based on the total number of drinks consumed.

Cash Bar

Attendees pay for their own drinks.

Drink Tickets

The host pays for drink tickets which are distributed to guests to use at the bar. Once a guest's drink tickets have been used, they can then order additional drinks at the bar that they will pay for with cash. A \$150.00 fee is charged for all bars with sales of less than \$500.00.

At what age does the Host Bar package start charging per person?

All guests ages 15 and up are included in the per person rate for the bar package.