

THE

CHARLESTON PLACE

HISTORIC DOWNTOWN

Special Event Menus

205 MEETING STREET
CHARLESTON, SC 29401

Welcome



We invite you for an unforgettable experience that will enrich the senses and stir your imagination. Through creative culinary, sophisticated décor, and gracious service, we create meaningful events that nurture relationships and foster an enduring impact. Our highly-skilled event specialists and chefs blend imaginative dishes that celebrate the purveyors and makers of the south with an international flair. Gather together to savor the moment and delight in the details.

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Catering & Events Information

GUARANTEES

To ensure adequate preparation, a guarantee of the number of persons attending are required by 12:00pm (12) business days prior to the event date. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the original number of guests as noted on the banquet event order will be used for the billing.
The Charleston Place will over set banquet rooms by 5% of the food and beverage guarantee associated with said event. Increase in guarantee within the (5) business day period will become the set and guarantee.

To ensure availability of product, menu selections are also required by 12:00pm (12) business days prior to the event date. In the event no menu selections are provided, the menus will revert to Chef's Choice and be priced accordingly.

MEETING ROOM SETUP

The Client will confirm the setup of the meeting space on the Banquet Event Order (BEO). If significant changes to the setup are requested after the meeting room has been set by The Charleston Place, a labor fee of $300 will be assessed at the discretion of the hotel.

SERVICE & LABOR

All Chef Attendant & Bartender fees are subject to 10% tax.
These fees will apply to menu items where indicated with a (*) sign.
Chef Attendant: $300 per attendant / 90 minutes ($60 per additional hour) / (1) chef required per 75 guests
Additional Banquet Staff: $50 per server per hour (4-hour minimum)
Bartender: $225 per attendant / 4 hours ($60 per additional hour) / (1) bartender required per 100 guests

TAXES & SERVICE CHARGES

Client agrees to pay, in addition to the prices agreed upon, all State and Local Taxes (currently 9% with an additional 5% tax on liquor; is subject to change) and service charges (currently 25% and is subject to change) in addition to an Administrative Fee for Outdoor Events and Yacht Cruises (currently 28% and is subject to change). Please note the Administrative Fee is subject to Tax.

SERVE TIME

All breakfast, lunch and dinner buffets are priced for 90-minutes of service. All breaks are priced for (1) hour of service. In the event you wish to increase the length of service time, please contact your Catering and Event Representative for pricing information.

SPECIAL MEAL ORDERS

Special meals are defined as those meals requested in addition to the principal menu. Special meals must be included in the guarantee. Vegetarian and Kosher meals are available upon request. Please notify your Catering and Event Representative of any other special dietary requests.

OUTSIDE FOOD & BEVERAGE

Neither the Client, his/her guests, nor invitees will be permitted to bring food and/or beverages of any kind into The Charleston Place without written permission of the hotel. In the event such permission is granted, the hotel is authorized to charge for the service of food and beverage.

BHC EVENTS

Should you require entertainment, photography, floral, specialty linen, or décor, your Catering and Event Representative will be happy to provide a listing of our preferred vendors or assist you in making these arrangements.

SHIPPING

To ensure efficient handling and storage of materials, boxes cannot be sent more than (3) days prior to the event start date. Items shipped or handled will be billed at $10 per box for handling and storage or $300 per pallet.

Catering & Events Information

SIGNAGE
The Charleston Place will, unless otherwise instructed, post your program daily in the public areas. All client-provided signs must be professionally lettered. Absolutely no signage will be placed in the lobby, guest room floors or in the elevators. Signage is allowed anywhere in the meeting corridor and pre-function spaces. Please refrain from taping any signage to hotel property.

DEPOSITS
All mutually agreed upon contracts between The Charleston Place and Client will require a deposit based on the value of the agreement.

FINAL PAYMENT
The total estimated cost of the event is required (5) business days prior to the event or based on contract agreement. Payment may be made with a credit card, cashier's check, or wire transfer.

OUTDOOR VENUES ON PROPERTY
Additional fees will be assessed when choosing one of the hotel's venues outside of the main building such as Market Street Circle and Flag Terrace. Fees may encompass the following rentals such as heaters, transportation of equipment, lighting, service tent for execution of event, and additional equipment rental if necessary. Please speak with your Catering and Event Representative for costs, which are subject to variance based on season.

AUDIO-VISUAL
State-of-the-art audio-visual equipment and lighting can be arranged for any event. Any outside A/V company or contractor must provide the hotel with proof of insurance (COI) and follow all "Vendor Policies and Code of Conduct".

PERMITS
Special permits may be required if tents or canopies are utilized on outdoor locations and must be affirmed by the local fire marshal. Client or the contracted tent company is responsible for acquiring all permits associated with the tent structure.

NOISE ORDINANCE
Outside venue entertainment hours are until 10:00pm Monday through Sunday.

LIABILITY
The Charleston Place reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel does not assume any responsibility for damage or loss of any articles brought into the hotel, or for any item that is left unattended.

DECORATIONS & ENTERTAINMENT
Outside Décor Vendors must provide proof of insurance (COI). The Vendors must comply with the "Vendor Policies and Code of Conduct". For any damage to the property by the vendor, the Client will be held responsible for cost of damages incurred. All décor must be struck immediately following the event unless otherwise arranged with the Catering and Event Representative. All power for Décor Vendors must be prearranged with the Catering and Event Representative. All fees will be incurred by the Client. Load in and out must be executed based on hotel policies. All vendors must load in and out via the loading dock or specific, designated area. No vehicles are permitted on the grass areas unless instructed by the Event Service Manager. Prior arrangements must be confirmed; otherwise above directions take precedence.

PARKING
Parking rates for day and overnight are subject to change. Valet may be hosted by the Client or guest may pay on their own.

Continental Breakfast

All Continental Breakfast includes assorted juices, freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas.

Angel Oak

Local, Chilled Juices
Seasonal, Sliced Fruit and Berries
Whole, Fresh Fruit

House-Made Seasonal Muffins
Whole Wheat amd Multi-Grain Bread
Fruit Preserves and Tupelo Honey

45 PER PERSON

Rainbow Row

Selection of Healthy Fruit Juices (2)
Smoothies (2)
Seasonal, Sliced Fruit and Berries
Whole, Fresh Fruit

Organic Granola and Seasonal Fruit Parfait
Heart-Healthy Cereals, Dried Fruits, Nuts
2%, Skim, Oat, Almond, and Soy Milk
Organic, Low-Fat Yogurt

House-Made Seasonal Muffins
Assorted Water Bagel Selection
Whole Wheat and Multi-Grain Bread
Fruit Preserves and Tupelo Honey

Assorted Water Bagels

Smoked Salmon, Cream Cheese, Capers
Onion, Tomato, Lemon, Persian Cucumber

55 PER PERSON

The Battery

Local, Chilled Juices
Seasonal, Sliced Fruits and Berries
Whole, Fresh Fruit

Seasonal Breakfast Pastries
White, Whole Wheat, and Gluten-Free Bread

Fruit Preserves, Tupelo Honey
Organic Steel-Cut Oatmeal
Almonds, Golden Raisins, and Brown Sugar

Coffee and Herbal Teas

SELECT ONE

Hard-Boiled Eggs

Scrambled, Organic Farm Eggs

Classic Eggs Benedict and Hollandaise Sauce

Fried Egg, Buttermilk Biscuits, and Gravy

Traditional Omelets, Sautéed Spinach
Tomme Cheese, Marinated Tomato

Scrambled Egg White, Sautéed Spinach
Local Goat Cheese

Shakshuka Eggs, Charred Peppers
Roasted Mama Leone Tomato, Feta Cheese

SELECT ONE

Classic Hash Browns

Baked Red Bliss Potatoes, Local Peppers
Sweet Onion

Roasted Sweet Potato and Kale Hash

Tri-Color Fingerlings and Sautéed Mushrooms

Potatoes O'Brien with Peppers and Onions

Ripe Plantain and Sweet Potato Hash

Cheese Grits

SELECT ONE

Canadian or Applewood Smoked Bacon

American Breakfast Links

Chicken Maple Sausage

Chorizo Sausage

Italian Sausage

Turkey Bacon

71 PER PERSON

Breakfast Enhancements

Items may be added to any existing breakfast menu, not sold à la carte.

Breakfast Sandwiches

SELECT ONE

Scrambled Egg, Bacon, and Cheese Croissant

Fried Egg and Cheese Biscuit

The Charleston Place Muffin with
Breakfast Sausage, Fried Egg, and Cheddar

Breakfast Wrap with Potatoes, Spinach
Cheese, Peppers

Spinach and Tomato Egg White Frittata on
Whole Wheat Muffin

15 PER PERSON

From the Griddle

SELECT ONE

Classic Pancakes or French Toast with
Tupelo Honey and Syrup

Grandma's Waffles

Sticky Buns, Brown Sugar Glaze, and Pecans

15 PER PERSON

Artisan Bagels

Assorted Water Bagels

Smoked and Cured Salmon Pastrami

Cream Cheese, Red Onions, Capers, Tomato
Cucumber, Aioli

20 PER PERSON

Lowcountry Tarts

SELECT ONE

Quiche Lorriane, Lardons, Crème Fraiche

Spinach and Artichoke Quiche, Gruyere Cheese

Wild Mushroom and Tomato Crustless Tart

Salmon, Asparagus, and Ricotta Tart

18 PER PERSON

Let's Toast

Avocado Tartine
Lemon Herb Ricotta, Garden Herbs
Country Bread

AB&J
Seasonal Marmalade, Almond Butter
Cacao Nib Toasted Brioche

Lox
Smoked Salmon, Tomato "Everything Spice"
Cream Cheese, Chive, Marble Rye

28 PER PERSON

Community Perk Bakery

Artisan Breakfast Pastries
Rotating Seasonal Flavors

96 PER DOZEN

Breakfast Enhancements

Items may be added to any existing breakfast menu, not sold à la carte.

Biscuit Bar

Southern Buttermilk Biscuit
Seasonal Savory Biscuit
Seasonal Sweet Biscuit

Tupelo Honey, Sweet Butter, Maple Syrup
Berry Compote, Scrambled, Organic Farm Eggs
Chicken Apple Sausage, Sliced Ham
Smoked Bacon, Sage Sausage Gravy

26 PER PERSON

Cheese & Charcuterie

Chef Selection of Imported Cheeses
Charcuterie, Mixed Nuts, Fruits, Preserves
Tupelo Honey

26 PER PERSON

The Juicery

CHEF RECOMMENDED

Chef Selection of Three Seasonal
Detox Juices, Two Smoothies

22 PER PERSON

Egg & Omelette Station

CHEF ATTENDANT REQUIRED

Cage-Free Eggs Cooked to Your Liking by Our Culinarians | Chef's Fee: $300

Your Choice of Whole or Egg White
Cheddar Cheese, Mozzarella, Feta Cheese
Spinach, Peppers, Tomatoes, Mushrooms
Red Onions, Spring Onions
Salmon, Ham, Sausage

28 PER PERSON

Overnight Oats Bar

CHEF RECOMMENDED

Overnight Oats and Chia Pudding
Seasonal and Exotic Fruit, Fresh Berries
Sliced Almonds, Toasted Coconut
House-Made Granola, Organic Yogurt
Seasonal Jam, Tupelo Honey, Syrup

24 PER PERSON

Organic Steel Cut Oatmeal

Almonds, Golden Raisins, Brown Sugar
Assorted Milk Options

15 PER PERSON

Plated Breakfast

Includes a selection of seasonal sliced fruit and pastries, coffee, herbal teas, and orange juice.

Select One of Each for The Entire Party

CAFE-FREE EGG DISH

Scrambled Eggs and Aged Cheddar Cheese

Classic Eggs Benedict with Hollandaise

Omelet with Spinach, Tomme Cheese
Marinated Tomato

Scrambled Egg-White with Sautéed Spinach
Local Goat Cheese

Breakfast Croissant with Scrambled Egg
Bacon, Cheese

Fried Egg, Buttermilk Biscuits and Gravy

Breakfast Wrap with Potatoes, Spinach
Cheddar Cheese, Peppers

PROTEIN

Applewood Smoked Bacon

Chicken Maple Sausage

Chorizo Sausage

Italian Sausage

Turkey Bacon

SIDE

Classic Hash Browns

Baked Red Bliss Potatoes, Local Peppers
Sweet Onion

Roasted Sweet Potato and Kale Hash

Tri-Color Fingerlings and Sautéed Mushrooms

Potatoes O'Brien with Peppers and Onions

Ripe Plantain and Sweet Potato Hash

Cheese Grits

55 PER PERSON

All-Day Refreshment Break Package

Includes a selection of seasonal sliced fruit and pastries, coffee, herbal teas, and orange juice.

Angel Oak Breakfast

Local Chilled Juices

Seasonal, Sliced Fruits and Berries

Whole, Fresh Fruit

Artisan Muffins, Rotating Seasonal Flavors

Whole Wheat and Multi Grain Bread

Fruit Preserves and Tupelo Honey

Coffee and Herbal Teas

Mid-Morning Break

Assorted, Whole Fresh Fruit

Sliced, Fruit Breads, Fruit Preserves, Butter

Afternoon Break

Assorted, Whole Fresh Fruit

Selection of Seasonal Cookies
The Charleston Place Chocolate Chip Cookies

OR

Seasonal Pan Cookie Bars

100 PER PERSON

Gourmet Boxed Breakfast

These meals are designed for guests to enjoy outside of the hotel only. Packaged to-go meals are accompanied with condiments and utensils and served in an insulated bag.

Jet Plane

SELECT ONE

Seasonal Muffin

OR

Butter Croissant

OR

Pain au Chocolat

WITH

Whole Fruit

Overnight Oats

Granola Bar

Bottle of Orange Juice

40 PER PERSON

Yorktown

SELECT ONE

Smoked Salmon Bagel, Tomato, Capers
Cream Cheese

OR

The Charleston Place Muffin with
Breakfast Sausage, Fried Egg
Cheddar Cheese

OR

Breakfast Croissant with
Scrambled Egg, Cheese

OR

Breakfast Wrap with
Potatoes, Spinach, Cheese, Peppers

WITH

Whole Fruit

Flavored Organic Yogurt

Granola Bar

Bottle of Orange Juice

55 FOR 1 SANDWICH SELECTION
60 FOR 2 SANDWICH SELECTIONS
65 FOR 3 SANDWICH SELECTIONS

Brunch

Add Champagne, Mimosa or Bloody Mary Bar for $29 per person (2 hour package).

Market Street Brunch

JUICES & FRUIT

Local Chilled Juices

Seasonal Sliced Fruits and Berries

Whole, Fresh Fruit

Seasonal Chia Pudding

FROM OUR BAKERY

Seasonal Danish Selection

Assorted Water Bagels

Smoked Salmon, Cream Cheese, Capers, Onion

Tomato, Lemon, Persian Cucumber

Palmetto Cheese and Artichoke Quiche

COLD SELECTIONS

Assorted Local Cheeses, and Charcuterie

Honeycomb, Dried Fruit, Nuts, Jams Crackers

Artisan Bread

Romaine Hearts, Parmigiano Reggiano

Sourdough Croutons, Caesar Dressing

Roasted Bosc Pear Salad

Tender Spinach Lardons

Gorgonzola Hazelnut-Shallot Vinaigrette

HOT SELECTIONS

Double-Smoked Bacon

Scrambled Organic Farm Eggs

French Toast, Strawberry Mascarpone
Vanilla Streusel

Lowcountry Shrimp and Grits, Tasso Gravy

Free-Range Chicken and Waffles, Maple Syrup

CARVING | SELECT ONE

Chef's Fee: $300

Herb-Roasted Beef Strip Loin,
Peppercorn Jus, Horseradish Cream

Carolina Dry Rub Pork Belly
Cider and Maple Sauce, Stone Fruit Compote

Dorset Lamb Saddle, Tomato-Mint Jam
Spinach and Wild Garlic Stuffing

Smoked Tom Turkey, Citrus Chutney
Wild Mushroom Demi-Glace

SIDES

Yukon Potato Gratin Dauphinoise

Glazed Root Vegetables, Citrus Caraway Butter

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

Includes Coffee and Herbal Teas

110 PER PERSON

Refreshment Breaks

Breaks are displayed for 30 minutes.

Crunch

Corn Tortilla Chips, Grilled Guacamole

Biscuit Crackers, Pimento Cheese

Potato Chips, Fried Pickle-Ranch Dip

Smoked Onion Baba Ghanoush
Sea Salt Wafers

35 PER PERSON

Peninsula Sliders

Black Angus Beef, Cheddar, Bacon, SC BBQ

Jerk Chicken, Pickapeppa Mayo
Pickled Red Onion

Cuban Panini, Grainy Mustard Aioli

Crab Cake, Tartar Sauce, Fennel Slaw

45 PER PERSON

Healthy Living

Vegetable Crudité, Lima Bean Spread

Tropical Fruit Skewers, Coconut Yogurt Sauce

House Made Protein Bars

The Charleston Place Signature Trail Mix

32 PER PERSON

The Cold Press

Seasonal Cold-Press Juices (3 Selections)

Power Shots (2 Selections)

Seasonal Fruit and Coconut Yogurt Parfait

Chocolate-Dipped Medjool Dates

35 PER PERSON

Cheese Please

Assorted Local and European Artisanal Cheeses

Honeycomb, Dried Fruit, Jams, Crackers, Bread

36 PER PERSON

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Refreshments à La Carte

From the Market

Pretzels, Potato Chips, Plantain Chips
7 PER BAG

The Charleston Place Signature Trail Mix
32 PER POUND
1 POUND PER 10 GUESTS

South Carolina Boiled Peanuts
12 PER POUND

Granola and Candy Bars
8 PER ITEM

Popped Corn with Melted Butter and Sea Salt
9 PER PERSON

From the Bakery

Assorted Finger Sandwiches
108 PER DOZEN

Bagels with Flavored Cream Cheeses
84 PER DOZEN

Seasonal Muffins
84 PER DOZEN

Cultured Butter Croissants
84 PER DOZEN

English Scones
Devonshire, Preserves
84 PER DOZEN

European Friandises
96 PER DOZEN

Selection of French Macarons
79 PER DOZEN

From the Land

Seasonal, Sliced Fruit
15 PER PERSON

Whole, Fresh Fruit
75 PER DOZEN

Fruit Skewers with Coconut Yogurt
90 PER DOZEN

Hummus, Purple Basil Pesto Muhammara, and Pita
25 PER PERSON

Garden Vegetables with Local Dips
25 PER PERSON

Beverages

Coffee, Decaffeinated Coffee, and Herbal Teas
115 PER GALLON

Iced Tea or Chilled Lemonade
105 PER GALLON

Orange, Grapefruit, Cranberry, and Apple Juice
80 PER GALLON

Regular and Diet Soft Drinks
7 EACH

Sparkling Water
7 EACH

The Charleston Place Bottled Water
6 EACH

Local Fruit Smoothies
10 EACH

Bottled Juices
9 EACH

Pure Coconut Water
9 EACH

Gatorade
7 EACH

Red Bull and Sugar Free Red Bull
9 EACH

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Lunch Buffet

Bird Key Sanctuary

She Crab Soup

Rolls and Butter

Baby Shrimp and Dukes Mayo Slaw

Bibb Lettuce, Fresh Herbs, Crispy Shallot
Buttermilk Dressing

Bell Pepper, Avocado and Mango Salad
Lemon Vinaigrette

Red Bliss Potato Salad and
Whole Grain Mustard

Red Snapper, Coconut Emulsion
Cilantro Lime Salsa

Grilled Chicken Breast, BBQ Guava Glaze

Papaya Marinated Flank Steak
Cilantro and Parsley Mojo

Local Grilled Vegetables

Hoppin' John

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

Includes Coffee and Herbal Teas

95 PER PERSON

Tidal Creeks

Sweet Corn Gazpacho

Rolls and Butter

Watermelon and Feta Cheese Salad, Cucumber
Purple Basil, Mint, Sourdough Croutons

Strawberry, Baby Spinach, Marcona Almond
Hass Avocado, White Balsamic Dressing

Organic Field Greens, Citrus-Marinated Olives
Cherry Tomato, Shallot and Sherry Vinaigrette

SANDWICHES

Tuna Salad on Brioche

Roasted Vegetables on Focaccia

Hot Honey Chicken Biscuit

House-Made Potato Chips

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

Includes Coffee and Herbal Teas

85 PER PERSON

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Lunch Buffet

Brick Oven

White Bean Truffle Soup

Rolls and Butter

Romaine Hearts, Parmigiano Reggiano
Pangrattato, Caesar Dressing

Tomato and Bocconcini Salad, Basil
Aged Balsamic

Roasted Bosc Pear Salad, Tender Spinach
Gorgonzola, Hazelnut- Shallot Vinaigrette

FLATBREADS

Margherita
Tomato Sauce, Basil, Mozzarella

Pollo
Grilled Chicken, Wild Mushrooms
Roasted Garlic, Fontina Cheese

PASTAS

Classic Lasagna Bolognese, Tomato Ragu

Rigatoni alla Panna, Crushed Pepper

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

Includes Coffee and Herbal Teas

87 PER PERSON

Charleston Market

Carrot and Celeriac Soup

Rolls and Butter

COLD PASTAS

Orzo Salad, Soppresatta, Kalamata Olives
Roasted Red Pepper, Grilled Squash

Rotini Pasta, Basil-Mint Pesto, Pecorino Romano

GREEN BAR

Garden Greens, Tender Spinach, Wild Arugula

Croutons, Tomatoes, Cucumbers, Mushrooms

Hearts of Palm, Green Onion, Sprouts

Diced Ham, Smoked Turkey, Pepper Jack

Shredded Cheddar, Gorgonzola, Goat Cheese

Kalamata Olives, Hard-Boiled Egg

DRESSINGS & VINAIGRETTES

Shallot and Red Wine

Strawberry Balsamic

Dijon and Sweet Vidalia Onion

Buttermilk Herbes de Provence

CHILLED PROTEINS

Grilled Chicken Breast

Cajun Shrimp

Pepper Crusted Tuna

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

Includes Coffee and Herbal Teas

95 PER PERSON

Lunch Buffet

Salt Marshes

Shrimp Bisque

Rolls and Butter

Farro Salad, Baby Spinach, Manchego Cheese
Grilled Artichoke Hearts

Organic Greens, Local Tomatoes, Goat Cheese
Cherry Bomb Radish, Passion Fruit Vinaigrette

Quinoa Citrus Salad, Roasted Yams, Black Mint
Grapefruit Dressing

Grilled Skirt Steak, Chimichurri

Seared Mutton Snapper, Mango Salsa

Roasted Chicken Breast, Natural Jus

Local Grilled Vegetables

Sidewinder Potatoes

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

Includes Coffee and Herbal Teas

90 PER PERSON

Sand Dollar

Chef's Choice of Soup

Rolls and Butter

Bibb Wedge, Cherry Tomato
Hard-Boiled Egg, Country Ham, Fresh Herbs
Blue Cheese Dressing

Rock Shrimp Salad, Tender Greens
Charred Corn, New Potatoes
Old-Bay Citrus Vinaigrette

Tomato-Watermelon Salad, Almond Oil

SLIDERS

Black Angus Beef, Cheddar, Bacon, SC BBQ

Jerk Chicken, Pickapeppa Mayo
Pickled Red Onion

Cuban Panini, Asiago Cheese
Grainy Mustard Aioli

Spinach Wrap, Roasted Veggies
Basil Hummus

House-Made Potato Chips

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

Includes Coffee and Herbal Teas

88 PER PERSON

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Plated Lunch

Includes rolls, butter, coffee and herbal tea.

Soup or Salad

SELECT ONE

She Crab Soup, Pedro Ximenez Sherry

Sweet Corn Chowder, Red Pepper Vierge

Local Tomato Gazpacho,
Grilled Cucumber and Mint

The Charleston Place Caesar Salad

Organic Field Greens, Marcona Almonds
Avocado, Medjool Dates, Goat Cheese
Citrus Vinaigrette

Tender Spinach, Grape Tomato
Mango and Papaya, Toasted Coconut
Passion Fruit Lime Dressing

Roasted Yellow and Red Beets
Marinated Sheep Cheese
Honey-Ginger Emulsion

Entrée

SELECT ONE

Grilled Shrimp, Oriental Couscous
Citrus and Shallot Vinaigrette

80 PER PERSON

Grilled Salmon, Asparagus, Caserecce Pasta
Bagna Cauda

80 PER PERSON

Airline Chicken, Sweet Potato Galette
Local Vegetables, Spiced Jus

75 PER PERSON

Three Pepper-Crusted Bistro Tenders
Smoked Mashed Potatoes

85 PER PERSON

Roasted Pear Fiocchi Pasta
Gorgonzola Cream, Bloomsdale Spinach
Shaved Almond

75 PER PERSON

Cauliflower "Steak", Warm Beluga Lentil Salad
Pine Nut Gremolata

75 PER PERSON

Dessert

SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

Gourmet Boxed Lunch

These meals are designed for guests to enjoy outside of the hotel only. Packaged to-go meals are accompanied with condiments and utensils and served in an insulated bag.

Harbour Lane

SALAD | SELECT ONE

English Cucumber and Tomato Salad
Goat Feta, Shallot, Mint
Red Wine Vinaigrette

Italian Pasta Salad, Grilled Broccolini
Castelvetrano Olives, Bocconcini
Calabrian Chili-Basil Pesto

Romaine Hearts, Cherry Tomato, Avocado
Crispy Bacon, Hard-Boiled Egg
Blue Cheese Dressing

Cobb Salad, Blue Cheese Crumbles
Double Smoked Bacon, Tomato
Cucumber, Red Onion

Seasonal Fruit Salad

ENTRÉE | SELECT ONE

Smoked Turkey Breast, Dukes Mayonnaise
Cranberry-Kraut, Gruyere Cheese
Butter Bread

Curry Chicken Breast, Escarole Lettuce
Toasted Cashews, Whole Wheat Wrap

Roast Beef, Swiss Cheese, Onion Marmalade
Purple Kale, French Baguette

Baby Shrimp Louie, Hass Avocado
Apple Cider Slaw, Brioche Roll

Grilled Vegetables, Chickpea Hummus
Wild Arugula, Paneer, Italian Flat Bread

Tuna Salad, Cheddar
Baby Spinach, Croissant

DESSERT | SELECT ONE

Sea Salt Chocolate Chip Cookie

Almond Brown Butter Financier

9 PER PERSON

BEVERAGE | SELECT ONE

The Charleston Place Bottle of Water

Regular and Diet Soft Drinks

55 FOR ONE SANDWICH SELECTION
60 FOR TWO SANDWICH SELECTIONS
65 FOR THREE SANDWICH SELECTIONS

Reception

Minimum order of 25 pieces per selection. All hors d'oeuvres are butler passed.

Cold Hors d'Oeuvres

VEGETARIAN

Cold Smoked Watermelon, Yuzu Gel
Goat Cheese
9 PER SELECTION

Tomato Tartare, Kalamata Olive Tapenade Lavash
9 PER SELECTION

Humboldt Fog Cheese and Walnut Lollipop
Pepper Jelly
9.5 PER SELECTION

Salt Baked Beet, Belgium Endive, Citrus Hazelnut
9.5 PER SELECTION

SEAFOOD

Tiger Shrimp Vol au Vent, Smoked Trout
11 PER SELECTION

Compressed Melon, Maine Lobster, Basil
12.5 PER SELECTION

Pea Blini, Cured Salmon, Keta Caviar
11 PER SELECTION

Blue Crab Summer Roll, Pickled Cucumber
Thai Cashew Sauce
11 PER SELECTION

Yellow Fin Tuna Tartar, Waffle Cone, Avocado
Toasted Sesame
10.5 PER SELECTION

Seared Local Wahoo, Jicama, Escovitch
10.5 PER SELECTION

Seasonal Oyster, Champagne Mignonette
11 PER SELECTION

Lobster Roll, Pickled Chayote and Thai Herbs
12 PER SELECTION

POULTRY

Moroccan Chicken Salad, Confit Lemon
Baguette Crisp
9.5 PER SELECTION

PORK

Compressed Honeydew, Prosciutto di Parma
Purple Basil
9.5 PER SELECTION

Smoked Pork Tenderloin, Seasonal Fruit Jam
Gorgonzola Mousse
10 PER SELECTION

BEEF

Beef Tartar, Truffled Crème Fraiche
Toasted Brioche
11 PER SELECTION

Pepper Cured Beef Tenderloin
Parmesan Marshmallow
10 PER SELECTION

Reception

Minimum order of 25 pieces per selection. All hors d'oeuvres are butler passed.

Hot Hors d'Oeuvres

VEGETARIAN

Yellow Corn and Cheese Empanada
Roasted Garlic-Lime Aioli
10.5 PER SELECTION

Pimento Cheese Fritter, Herb Zhoug
10.5 PER SELECTION

Vegetable Samosa, Mint-Cilantro Chutney
10 PER SELECTION

Fire Roasted Artichoke
Meyer Lemon and Herb Goat Cheese
10.5 PER SELECTION

SEAFOOD

Lobster Acini de Pepe Fritter
12.5 PER SELECTION

Crispy Shrimp Skewer Yuzu Citrus Sauce
12 PER SELECTION

Mini Crab Cake, Local Papaya and Mango Salad
11.5 PER SELECTION

Blue Crab Hush Puppies, Southern Remoulade
11.5 PER SELECTION

POULTRY

Chicken and Gruyere Beignet
11 PER SELECTION

Lemon and Yogurt Marinated Chicken
Pine Nut Gremolata
11 PER SELECTION

PORK

Chorizo and Potato Croquette, Romesco Sauce
10.5 PER SELECTION

Bacon Wrapped Blue Cheese Medjool Dates
11.5 PER SELECTION

Berkshire Pork Belly, Salt Cured Cucumber
11 PER SELECTION

BEEF

Mini Beef Tenderloin, Roasted Pepper Vierge
12.5 PER SELECTION

Petite Beef Wellington
Horseradish Crème Fraiche
12 PER SELECTION

Wagyu Brisket Croquette
Charred Tomatillo Marmalade
11.5 PER SELECTION

Culinary Stations

For heavy reception and dinner, a minimum of four stations is required. 1.5 hour display, minimum 25 guests.

SEAFOOD RAW BAR

Jonah Crab Claw, Citrus Mango Mustard
12 PER PIECE

Iced Gulf Shrimp, Cocktail and Brandy Sauce
10 PER PIECE

Seasonal Oysters, Champagne Mignonette
10 PER PIECE

Blue Hill Bay Mussels, Curry Ginger Aioli
10 PER PIECE

Maine Lobster Claws
MARKET PRICE

King Crab Legs, Lemon Chili Dip
MARKET PRICE

Stone Crab Claw (November – April)
MARKET PRICE

CEVICHE & TIRADITO BAR

All served with tortilla & exotic root chips

Coconut Shrimp Ceviche

Daily Catch Ceviche, Citrus, Garlic Confit
Himalayan Sea Salt

Wahoo Ceviche, Mango, Ginger, Sour Orange
Serrano Pepper

Red Snapper Tiradito, Ahi Pepper Emulsion
Sweet Potato, Dried Corn

Yellow Fin Tuna Tataki, Sweet and Sour Vegetable
Soy and Yuzu

SELECTION OF TWO, 30 PER PERSON
SELECTION OF THREE, 42 PER PERSON
SELECTION OF FOUR, 55 PER PERSON
SELECTION OF FIVE, 63 PER PERSON

DOMESTIC & IMPORTED CHARCUTERIE

French Mustard, Pickles
Marinated Vegetables
Sliced Artisan Bread and Crackers

40 PER PERSON

ARTISAN CHEESES

Grapes, Seasonal Fresh and Dried Fruits
Honeycomb, Nuts, Local Jams

Crackers, Olive Grissini and Artisan Bread

38 PER PERSON

ANTIPASTI

Grilled and Marinated Vegetables

Assorted Olives, Giardiniera

Marinated Boquerones, Sundried Tomato Pesto

Bocconcini, Stracciatella

Focaccia, Olive Grissini and Artisan Bread

35 PER PERSON

FARM CRUDITES, DIPS, AND SPREADS

Edamame Hummus, Baba Ghanoush, Romesco

Sweet Onion Dip, GV Cilantro Ranch

30 PER PERSON

CAROLINA GARDEN

Baby Spinach, Artichoke, Edamame, Quinoa
Grilled Broccolini, Green Goddess

Arugula, Roasted Pepper, Pickled Onion
Blackened Shrimp, Red Wine Emulsion

Bibb Lettuce, Hard Boiled Egg, Blue Cheese
Roasted Chicken, Red Onion, Ranch Dressing

39 PER PERSON

SLIDERS

Black Angus Beef, Cheddar, Bacon, S.C. BBQ

Jerk Chicken, Mango Aioli, Pickled Red Onion

Salmon, Marinated Cucumbers, Caper Remoulade

Crab Cake, Tartar Sauce, Fennel Slaw

48 PER PERSON

Culinary Stations

One chef required for every 25 guests at $300 per chef.

Action Stations

SMOKED PRIME BEEF BRISKET*

Minimum of 25 Guests

Celery Seed Coleslaw

Fire Roasted Mac and Cheese

South Carolina BBQ

50 PER PERSON

PASTA & RISOTTO*

Minimum of 25 Guests

Fiocchi, Roasted Pear, Pecans
Arugula and Gorgonzola Cream

30 PER PERSON

Rigatoni Pasta, Roasted Shrimp and Peppers
Grilled Fennel, Lemon Butter

30 PER PERSON

Fregola, Maine Lobster and Port Salut Cheese
Bloomsdale Spinach

35 PER PERSON

Risotto "Frutti Di Mare" Shrimp, Mussels
Calamari, Clams

35 PER PERSON

WHOLE FRIED QUEEN SNAPPER*

Minimum of 25 Guests

Tropical Fried Rice

Escovitch Butter

58 PER PERSON

SALT CRUSTED WHOLE GOLDEN TILE FISH*

Minimum of 25 Guests

Jasmine Rice

Pernod Butter Sauce

60 PER PERSON

CAJA CHINA STYLE LECHON (ROASTED PIG)*

Minimum of 50 Guests

Sweet Potato Wedges

Sour Orange Ancho Glaze

42 PER PERSON

TOMAHAWK RIBEYE CHOP 32OZ*

Minimum of 30 Guests

Truffled Mashed Potato

Creamed Horseradish, Mustards, Béarnaise

65 PER PERSON

RACK OF LAMB*

Minimum of 25 Guests

Preserved Lemon Couscous

Harissa Jus

60 PER PERSON

WHOLE ROASTED TENDERLOIN OF BEEF*

Minimum of 25 Guests

Gruyere Cheese and Potato Gratin

French Mustard, Meurette Sauce

70 PER PERSON

One chef required for every 25 guests at $300 per chef.

Dessert Action Stations

ICE HOUSE

House-Made Ice Cream Bars
Dipped in Dark, Milk or White Chocolate
Vanilla, Plus One Seasonal Flavor

35 PER PERSON

FIRE IT UP

Graham Cracker Cookie, Chocolate Ganache
Dipped in Meringue, Finished with Fire

35 PER PERSON

TOFFEE TEMPTATION

Toffee Pudding, Bourbon Caramel, Whipped Milk

29 PER PERSON

RAISIN THE BAR

Griddled Raisin Bread Pudding, Rich Custard
Light Rum Sauce

29 PER PERSON

ROAMING CANNOLIS

Portable Walking Display of Made to Order
Cannolis Prepared by the Pastry Team

Flavors include Classic, Chocolate Chip, Citrus
Lightly Spiced, Seasonal Garnishes

25 PER PERSON

Dinner Buffet

One chef required for every 25 guests at $300 per chef.

South of Broad

She Crab Soup and Pedro Ximenez Sherry

Ciabatta Rolls and Butter

SALADS & APPETIZERS

Grilled Romaine Hearts, Toasted Corn Bread
Cannellini Bean Fondue, Parmesan Dressing

Roasted Potatoes, Yams and Heirloom Carrots
Purple Kale, Avocado, Cilantro Dressing

Grilled Artichoke Hearts, Persian Cucumber

Castelvetrano Olives, Goat Feta, Roasted Pepper

ENTREES & SIDES

Papaya Marinated Skirt Steak, Natural Jus
Pork Tenderloin, Sour Orange Glaze
Roasted Local Grouper, Chorizo Emulsion
8-Way Smoked Chicken, Mustard Sauce

Apple Cider Braised Collard Greens
Four Cheese Carolina Grits
Smashed Fingerling Potatoes

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

185 PER PERSON

Isle of Palms

Lobster Bisque

Cheddar Biscuits and Butter

SEAFOOD BAR

Crab Claws, Citrus Mango Mustard

Jumbo Shrimp, Chipotle Cocktail Sauce

Seasonal Oysters, Champagne Mignonette

Local Catch Ceviche

SALADS & APPETIZERS

Grilled Asparagus, Goat Cheese and Orange Salad
Tarragon Dressing

Togarashi Crusted Tuna, Sambal Soy Sauce
Mango Relish

Compressed Melon, Heirloom Tomatoes
Mint Vinaigrette

Baby Spinach, Granny Smith Apple, Avocado
Marcona Almonds, Eureka Lemon Emulsion

CARVING STATIONS*

Roasted Beef Tenderloin, Green Onion Relish

Banana Leaf Roasted Golden Tile Filet
Citrus and Caper Emulsion

ENTREES & SIDES

Grilled Lobster Tail, Drawn Butter
Pecan Crusted Chicken Breast, Mustard Jus
Seasonal Glazed Baby Vegetables
Coconut Lemongrass Rice
Root Gratin

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

240 PER PERSON

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Dinner Buffet

One chef required for every 25 guests at $300 per chef.

Sun, Sand, Surf

Conch Pepper Pot Soup

Brioche Rolls and Butter

SALADS & APPETIZERS

Mixed Greens, Ataulfo Mango, Papaya
Passion Fruit Dressing

Celery Seed Coleslaw

Sweet Watermelon, Watercress, Feta Cheese

Seared Wahoo, Pepper Escovitch

ENTREES & SIDES

Hop Art Beer Braised Beef Short Ribs

South Carolina BBQ Free Range Chicken

Bourbon BBQ Baby Back Ribs

Lemon and Garlic Marinated Catch

Brown Butter Green Beans

Jewel Sweet Potato, Pecan Butter

Grilled Asparagus and Benton's Ham

Cornmeal Hush Puppies

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

185 PER PERSON

Bulls Island

Tiger Shrimp Chowder

Milk Rolls and Butter

RAW BAR

Local Catch Ceviche, Passionfruit Leche de Tigre

Yellowfin Tuna Tiradito, Aji Amarillo Dressing

Hamachi Usuzukuri, Truffled Ponzu

Queen Snapper Crudo, Ahi Rocoto Emulsion

SALADS & APPETIZERS

Bibb Lettuce, Hearts of Palm, Marinated Tomato
Pickled Onion, Red Wine Vinaigrette

Southern Style Potato Salad, Smoked Cayenne

Organic Farro, Tender Arugula, Cherry Tomato
Meyer Lemon Dressing

Avocado-Mango Salad, Peppers and Onions

CARVING STATIONS*

Prime Tomahawk Steak, Bearnaise Sauce

Whole Fried Catch, Frogmore Emulsion

ENTREES & SIDES

Carolina Dirt Whole Chicken, Spiced Jus

Blackened Mahi-Mahi, Grilled Fruit Salsa

Potatoes Aligot

Tropical Fried Carolina Gold Rice

Okra Succotash

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

205 PER PERSON

Dinner Buffet

One chef required for every 25 guests at $300 per chef.

Taqueria

Tortilla Soup

Rolls and Butter

SALADS & APPETIZERS

Jicama and Watermelon Salad, Young Arugula
Mint Lime Emulsion

Grilled Baby Shrimp, Roasted Corn, Tomato
Queso Fresco, Creamy Cilantro Vinaigrette

Lacinato Kale, Brussels Sprouts, Caulilini
Cannellini Bean, Pomegranate Dressing

BUILD YOUR OWN TACO

Crispy Pork Carnitas

Baja Style Mahi

Ancho Chili Braised Short Rib

Al Pastor Marinated Chicken Breast

GUACAMOLE, SALSA & CONDIMENTS

Flour and Corn Tortilla, Grilled Guacamole

Salsa Cruda, Pico de Gallo, Queso Fundido

Pickled Red Onions, Sour Cream, Cotija Cheese

GV Cilantro Ranch, Radish, Lemon and Lime

SIDES

Charro Beans with Chorizo

Cilantro Rice

Chipotle Corn on the Cob

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

180 PER PERSON

Market Street

Frogmore Stew

Rolls and Butter

SALADS & APPETIZERS

The Charleston Place Caesar Salad
Parmigiano Reggiano, Sourdough Croutons

Baby Spinach, Grilled Peppers, Strawberries
Spiced Pecans, Aged Balsamic Vinaigrette

Little Gem Lettuce, Garden Vegetables
Green Goddess Dressing

Blue Crab Salad, Avocado Mousse, Onion
Pickled Mango

CARVING STATIONS*

Herb Crusted Prime Rib, Sauce Poivrade

Bacon-Wrapped Chicken Thighs, Mustard Glaze

ENTREES & SIDES

Vinegar Mopped Smoked Pork Tenderloin

Tiger Shrimp, Tasso Gravy

Purple Cheese Grits

Smoked Broccolini, Pepita Chimichurri

Pomme Puree

DESSERT | SELECT ONE

Cookie Jar

Tiny Tartlets

All American Sweets

195 PER PERSON

Dessert Display

Dessert Displays may be added to any lunch or dinner buffet or display.

European Chocolates and Confections

CLASSIC EUROPEAN SWEETS

Macarons, Pâte de Fruit, Truffles
Seasonal Artisan Chocolates

SEASONAL SELECTIONS MAY INCLUDE:

Chocolate Ganaches, Fruit Jellies
Miniature Pralines, Orangette

25 PER PERSON

Death by Chocolate

SMALL-FORMAT CHOCOLATES

Dark, Milk, and White Chocolate Confections

SEASONAL SELECTIONS MAY INCLUDE:

Chocolate Truffles, Mini Chocolate Tarts
Chocolate-Dipped Fruit, Layered Chocolate Bites

30 PER PERSON

Custom Candy

100 GUEST MINIMUM

A curated assortment of premium confections designed to complement your event aesthetic. This enhancement may be custom color-coordinated and added to any dessert buffet for a bold, personalized presentation.

50 PER PERSON

Chef's Selection of Mini Pastries

This display is intentionally designed as a collaborative, chef-curated experience, allowing clients to request specific pastry styles or flavor profiles, as well as enhanced customization options such as color coordination or logo-inspired details, creating a personalized and elevated dessert presentation. The Ultimate dessert experience.

CURATED, SEASONAL COLLECTION MAY INCLUDE:

Miniature Tarts, Layered Cakes, Petits Gâteaux
Cream-Filled Pastries

55 PER PERSON

Plated Dinner

Four-course dinner includes prearranged choices of: one soup or chilled appetizer, one salad or hot appetizer, one entrée and one dessert. All guests to receive the same four-course meal. Multiple entrée selection is available with a maximum of three entrées, including vegetarian option. The menu will be priced for all guests at the highest value entrée selected. Counts are required 10 days in advance and place cards must be provided for each guest indicating entrée selection.

Soup & Chilled Appetizers

SELECT ONE

Heirloom Tomato Gazpacho
Compressed Watermelon, Pain de Mie
Pea Tendrils, Basil Seeds

White Asparagus Velouté, Fire Roasted Leek
Toasted Hazelnut, Benton's Ham

Lobster Bisque, Charred Corn Relish
Corn Bread Crisp

She Crab Soup, Pedro Ximenez Sherry
Brown Butter Crunch

Coconut and Butternut Squash Velouté
Granny Smith Apple Raviolo
Spiced Pumpkin Seeds

Ahi Tuna Tataki, Ginger Ponzu
Seaweed and Edamame Relish
Charred Onion Rice Crisp

Cured King Salmon, Pickled Beets
Fennel-Radish Gremolata, Crème Fraiche

Blue Crab Salad, Herb Aioli
Marinated Apple and Cucumber
Lemon Verbena

Citrus Brined Watermelon
Heirloom Tomatoes, Stracciatella
Kalamata Olive, Mint Vinaigrette

Salad & Hot Appetizers

SELECT ONE

Grilled Romaine Hearts, Tomato Fondue Olive
Crisp, Parmigiano Reggiano Dressing

Farm Greens, Medjool Date, Goat Feta Marcona
Almond, Sherry Emulsion

Bibb Lettuce, Tarragon, Chervil
Torpedo Shallot, Red Wine Vinaigrette

Salt Baked Beets, Tender Arugula
Black Mint, Italian Parsley, Pistachio
Greek Yogurt Dressing

"Shrimp and Grits" Smoked Tomato Tasso,
Carolina Grits, Crispy Prawns, Goat Cheese

Sweet Potato Gnocchi, Fire Roasted Broccolini
Pecorino Romano, Brown Butter Emulsion

Jumbo Lump Crab Cake, Sauce Vierge Capote
Capers

Foraged Mushroom Vol au Vent
Green Asparagus, Lemon Thyme

Intermezzo

SELECT ONE | +12 PER PERSON

Strawberry Basil Sorbet

Passionfruit Mango Sorbet

Raspberry Rosewater Sorbet

Entrées

SELECT ONE

SEAFOOD

Local Catch, Confit Fingerling Potatoes
Corn Relish, Meuniere Sauce

155 PER PERSON

Brown Butter Risotto
Pan Seared Diver Scallop
Foraged Mushrooms, Petite Watercress

155 PER PERSON

Roasted Grouper, Beluga Lentils
Collard Greens, Cherry Tomato
Lemon Emulsion

165 PER PERSON

Baked Verlasso Salmon, Baby Bok Choy
Wild Rice, Carrot Puree, Soy Butter

150 PER PERSON

POULTRY

Grilled Spiced Chicken, Sweet Potato Mash
Wilted Kale, Mango Relish

145 PER PERSON

Free Range Chicken, New Potato
Swiss Chard, Creole Cream

145 PER PERSON

Truffle Stuffed Chicken Breast, Farrotto Green
Asparagus, Savoy Spinach

150 PER PERSON

LAMB

Lamb Osso Bucco, Four Cheese Grits
Braised Carrots, Fresh Herbs

170 PER PERSON

Rack of Lamb Persillade, Fondant Potatoes
Heirloom Carrot, Foraged Mushroom Sauce

175 PER PERSON

Moroccan Style Lamb Shank
Citrus Scented Cous-Cous, Local Peppers

175 PER PERSON

PORK

Citrus Brined Berkshire Pork Chop
Braised Collard Greens, Seasonal Fruit Mostarda

150 PER PERSON

24-hour Pork Belly, Grilled Cucumber
Granny Smith Apple Gremolata
Pickled Mushrooms

145 PER PERSON

BEEF

Grilled Beef Tenderloin, Twice Baked Potato
Seasonal Glazed Vegetables, Red Pepper Jam
Foie Gras Jus

185 PER PERSON

Wagyu Strip Loin, Potato Terrine
Braised Collard Greens
Maitake Mushroom Truffle Sauce

180 PER PERSON

Beer Braised Beef Short Ribs, Shallot Crisp
Smoked Mashed Potatoes, Pearl Onions
Sauce Bordelaise

175 PER PERSON

Prime Beef Ribeye, Crispy Papa Rota
Grilled Broccolini, Peppercorn Emulsion

180 PER PERSON

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Entrées CONTINUED

SELECT ONE

VEGETARIAN

Pumpkin Risotto, Stracciatella
Spiced Pumpkin Seeds, Pecorino Romano

135 PER PERSON

Salt Baked Carrots, Yucca Farofa
Cashew Cream, Spiced BBQ

135 PER PERSON

Smoked Cauliflower Churrasco
Pickled Pepper Romesco, Chimichurri
Toasted Pepitas

135 PER PERSON

Sweet Potato Gnocchi, Savoy Spinach
Ricotta Cheese, Sage, Parmigiano Reggiano

135 PER PERSON

DUO

Prime Beef Tenderloin
Butter Poached Maine Lobster
Smoked Mashed Potatoes
Truffle Jus, Kaluga Caviar Emulsion

230 PER PERSON

Wagyu Strip Loin, Ora King Salmon,
Potato Gratin, Seasonal Glazed Vegetables
Port Wine Jus, Meyer Lemon Butter

210 PER PERSON

Slow Braised Beef Short Ribs
SC Shrimp, Creamed Potatoes
Grilled Asparagus, Shallot Jus, Citrus Sauce

195 PER PERSON

Plated Dessert

Plated Desserts may be added to any plated dinner.

Dessert

SELECT ONE

CUSTOMIZE DESSERT MENU WITH LOGO
+13 PER PERSON

Key Lime Tart, Browned Butter Crust
Berry Coulis

18 PER PERSON

Blueberry Frangipane, Sweet Cream Swirl

19 PER PERSON

Hazelnut Dark Chocolate Torte, Feuilletine
Dulce de Leche

20 PER PERSON

Pistachio Raspberry Cream Puff

20 PER PERSON

Seasonal Fruit Crisp, Rolled Oat Crumble

18 PER PERSON

Cinnamon Arlette, Vanilla Bean Cream
Spiced Fruit Butter

19 PER PERSON

Rice Pudding, Tropical Fruit Coulis
Chocolate Mousse

18 PER PERSON

Platinum Dinner

Four-course dinner, all guests will receive the same pre-selected menu with the exception of the entrée. Counts are required 10 days in advance and custom printed menus will be provided, allowing each guest to choose their entrée between three pre-arranged options. Dinner will be served with rolls, creamery butter, fresh-brewed coffee, decaffeinated coffee and a selection of herbal teas.

Soup & Chilled Appetizers

SELECT ONE

Heirloom Tomato Gazpacho
Compressed Watermelon, Pain de Mie
Pea Tendrils, Basil Seeds

White Asparagus Velouté, Fire Roasted Leek
Toasted Hazelnut, Benton's Ham

Lobster Bisque, Charred Corn Relish
Corn Bread Crisp

She Crab Soup, Pedro Ximenez Sherry
Brown Butter Crunch

Coconut and Butternut Squash Velouté
Granny Smith Apple Raviolo
Spiced Pumpkin Seeds

Ahi Tuna Tataki, Ginger Ponzu
Seaweed and Edamame Relish
Charred Onion Rice Crisp

Cured King Salmon, Pickled Beets
Fennel-Radish Gremolata, Crème Fraiche

Blue Crab Salad, Herb Aioli
Marinated Apple and Cucumber
Lemon Verbena

Citrus Brined Watermelon
Heirloom Tomatoes, Stracciatella
Kalamata Olive, Mint Vinaigrette

Salad & Hot Appetizers

SELECT ONE

Grilled Romaine Hearts, Tomato Fondue
Olive Crisp, Parmigiano Reggiano Dressing

Farm Greens, Medjool Date, Goat Feta
Marcona Almond, Sherry Emulsion

Bibb Lettuce, Tarragon, Chervil
Torpedo Shallot, Red Wine Vinaigrette

Salt Baked Beets, Tender Arugula
Black Mint, Italian Parsley, Pistachio
Greek Yogurt Dressing

"Shrimp and Grits" Smoked Tomato Tasso
Carolina Grits, Crispy Prawns, Goat Cheese

Sweet Potato Gnocchi, Fire Roasted Broccolini
Pecorino Romano, Brown Butter Emulsion

Jumbo Lump Crab Cake, Sauce Vierge
Capote Capers

Foraged Mushroom Vol au Vent
Green Asparagus, Lemon Thyme

Entrées

SELECT A MAXIMUM OF THREE

SEAFOOD

Local Catch, Confit Fingerling Potatoes
Corn Relish, Meuniere

Brown Butter Risotto
Pan Seared Diver Scallop
Foraged Mushrooms, Petite Watercress

Roasted Grouper, Beluga Lentils
Collard Greens, Cherry Tomato
Lemon Emulsion

Baked Verlasso Salmon, Baby Bok Choy
Wild Rice, Carrot Puree, Soy Butter

POULTRY

Grilled Spiced Chicken, Sweet Potato Mash
Wilted Kale, Mango Relish

Free Range Chicken, New Potato
Swiss Chard, Creole Cream

Truffle Stuffed Chicken Breast, Farrotto
Green Asparagus, Savoy Spinach

LAMB

Lamb Osso Bucco, Four Cheese Grits
Braised Carrots, Fresh Herbs

Rack of Lamb Persillade, Fondant Potatoes
Heirloom Carrot, Foraged Mushroom Sauce

Moroccan Style Lamb Shank
Citrus Scented Cous-Cous, Local Peppers

PORK

Citrus Brined Berkshire Pork Chop
Braised Collard Greens, Seasonal Fruit Mostarda

24-hour Pork Belly, Grilled Cucumber Granny
Smith Apple Gremolata
Pickled Mushrooms

BEEF

Grilled Beef Tenderloin, Twice Baked Potato
Seasonal Glazed Vegetables, Red Pepper Jam Foie
Gras Jus

Wagyu Strip Loin, Potato Terrine
Braised Collard Greens
Maitake Mushroom Truffle Sauce

Beer Braised Beef Short Ribs, Shallot Crisp
Smoked Mashed Potatoes, Pearl Onions
Sauce Bordelaise

Prime Beef Ribeye, Crispy Papa Rota
Grilled Broccolini, Peppercorn Emulsion

VEGETARIAN

Pumpkin Risotto, Stracciatella
Spiced Pumpkin Seeds, Pecorino Romano

Salt Baked Carrots, Yucca Farofa
Cashew Cream, Spiced BBQ

Smoked Cauliflower Churrasco
Pickled Pepper Romesco, Chimichurri
Toasted Pepitas

Sweet Potato Gnocchi, Savoy Spinach
Ricotta Cheese, Sage, Parmigiano Reggiano

229 PER PERSON

Chairman's Circle Dinner SELECT THREE

Start your dinner with a choice of (3) butler passed hors d'oeuvres, three hours hosted Premium Bar & Cordials, Four-Course Dinner as listed in the Platinum Dinner package plus tableside wine service with your meal. Counts are required 10 days in advance.

Cold Selections

SEAFOOD

Tiger Shrimp Vol au Vent, Smoked Trout Roe

Compressed Melon, Maine Lobster, Basil

Pea Blini, Cured Salmon, Keta Caviar

Blue Crab Summer Roll, Pickled Cucumber
Thai Cashew Sauce

Yellow Fin Tuna Tartar, Waffle Cone
Avocado, Toasted Sesame

Seared Local Wahoo, Jicama, Escovitch

Seasonal Oyster, Champagne Mignonette

Lobster Roll, Pickled Chayote and Thai Herbs

POULTRY

Moroccan Chicken Salad, Confit Lemon
Baguette Crisp

PORK

Compressed Honeydew, Prosciutto di Parma
Purple Basil

Smoked Pork Tenderloin, Seasonal Fruit Jam
Gorgonzola Mousse

BEEF

Beef Tartar, Truffled Crème Fraiche
Toasted Brioche

Pepper Cured Beef Tenderloin
Parmesan Marshmallow

VEGETARIAN

Cold Smoked Watermelon, Yuzu Gel
Goat Cheese Mousse

Tomato Tartare, Olive Tapenade, Lavash

Humboldt Fog Cheese and Walnut Lollipop
Pepper Jelly

Salt Baked Beet, Belgium Endive, Citrus Hazelnut

Hot Selections

SEAFOOD

Lobster Acini de Pepe Fritter

Crispy Shrimp Skewer Yuzu Citrus Sauce

Mini Crab Cake, Local Papaya and Mango Salad

Blue Crab Hush Puppies, Southern Remoulade

POULTRY

Chicken and Gruyere Beignet

Lemon and Yogurt Marinated Chicken
Pine Nut Gremolata

PORK

Chorizo and Potato Croquette, Romesco Sauce

Bacon Wrapped Blue Cheese Medjool Dates

Berkshire Pork Belly, Salt Cured Cucumber

BEEF

Mini Beef Tenderloin, Roasted Pepper Vierge

Petite Beef Wellington
Horseradish Crème Fraiche

Wagyu Brisket Croquette
Charred Tomatillo Marmalade

VEGETARIAN

Yellow Corn and Cheese Empanada
Roasted Garlic-Lime Aioli

Pimento Cheese Fritter, Herb Zhoug

Vegetable Samosa, Mint Cilantro Chutney

Fire Roasted Artichoke, Meyer Lemon and Herb
Goat Cheese

Soup & Chilled Appetizers

SELECT ONE

Heirloom Tomato Gazpacho
Compressed Watermelon, Pain de Mie
Pea Tendrils, Basil Seeds

White Asparagus Velouté, Fire-Roasted Leek
Toasted Hazelnut, Benton's Ham

Lobster Bisque, Charred Corn Relish
Corn Bread Crisp

She Crab Soup, Pedro Ximenez Sherry
Brown Butter Crunch

Coconut and Butternut Squash Velouté
Granny Smith Apple Raviolo
Spiced Pumpkin Seeds

Ahi Tuna Tataki, Ginger Ponzu
Seaweed and Edamame Relish
Charred Onion Rice Crisp

Cured King Salmon, Pickled Beets
Fennel-Radish Gremolata, Crème Fraiche

Blue Crab Salad, Herb Aioli
Marinated Apple and Cucumber
Lemon Verbena

Citrus Brined Watermelon
Heirloom Tomatoes, Stracciatella
Kalamata Olive, Mint Vinaigrette

Salad & Hot Appetizers

SELECT ONE

Grilled Romaine Hearts, Tomato Fondue Olive
Crisp, Parmigiano Reggiano Dressing

Farm Greens, Medjool Date, Goat Feta Marcona
Almond, Sherry Emulsion

Bibb Lettuce, Tarragon, Chervil
Torpedo Shallot, Red Wine Vinaigrette

Salt Baked Beets, Tender Arugula
Black Mint, Italian Parsley, Pistachio
Greek Yogurt Dressing

"Shrimp and Grits" Smoked Tomato Tasso,
Carolina Grits, Crispy Prawns, Goat Cheese

Sweet Potato Gnocchi, Fire Roasted Broccolini
Pecorino Romano, Brown Butter Emulsion

Jumbo Lump Crab Cake, Sauce Vierge
Capote Capers

Foraged Mushroom Vol au Vent
Green Asparagus, Lemon Thyme

Entrées

SELECT A MAXIMUM OF THREE

SEAFOOD

Local Catch, Confit Fingerling Potatoes
Corn Relish, Meuniere

Brown Butter Risotto
Pan Seared Diver Scallop
Foraged Mushrooms, Petite Watercress

Roasted Grouper, Beluga Lentils
Collard Greens, Cherry Tomato
Lemon Emulsion

Baked Verlasso Salmon, Baby Bok Choy
Wild Rice, Carrot Puree, Soy Butter

POULTRY

Grilled Spiced Chicken, Sweet Potato Mash
Wilted Kale, Mango Relish

Free Range Chicken, New Potato
Swiss Chard, Creole Cream

Truffle Stuffed Chicken Breast, Farrotto Green
Asparagus, Savoy Spinach

LAMB

Lamb Osso Bucco, Four Cheese Grits
Braised Carrots, Fresh Herbs

Rack of Lamb Persillade, Fondant Potatoes
Heirloom Carrot, Foraged Mushroom Sauce

Moroccan Style Lamb Shank
Citrus Scented Cous-Cous, Local Peppers

PORK

Citrus Brined Berkshire Pork Chop
Braised Collard Greens, Seasonal Fruit Mostarda

24-hour Pork Belly, Grilled Cucumber Granny
Smith Apple Gremolata
Pickled Mushrooms

BEEF

Grilled Beef Tenderloin, Twice Baked Potato
Seasonal Glazed Vegetables, Red Pepper Jam
Foie Gras Jus

Wagyu Strip Loin, Potato Terrine
Braised Collard Greens
Maitake Mushroom Truffle Sauce

Beer Braised Beef Short Ribs, Shallot Crisp
Smoked Mashed Potatoes, Pearl Onions
Sauce Bordelaise

Prime Beef Ribeye, Crispy Papa Rota
Grilled Broccolini, Peppercorn Emulsion

VEGETARIAN

Pumpkin Risotto, Stracciatella
Spiced Pumpkin Seeds, Pecorino Romano

Salt Baked Carrots, Yucca Farofa
Cashew Cream, Spiced BBQ

Smoked Cauliflower Churrasco
Pickled Pepper Romesco, Chimichurri
Toasted Pepitas

Sweet Potato Gnocchi, Savoy Spinach
Ricotta Cheese, Sage, Parmigiano Reggiano

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Chairman's Circle Dinner

Service available for three hours.

Premium Hosted Bar Package

PREMIUM SELECTIONS

Ketel One Vodka, Bombay Sapphire Gin
Bacardi Light Rum, Cutwater Blanco Tequila
Old Forester Bourbon, Crown Royal Whiskey
Glenmorangie Triple Cask Reserve Scotch

Domestic/Import Beers and Seltzer

Cordial Service of Bailey's Irish Cream
Kahlua Coffee Liqueur, Grand Marnier

POURED TABLESIDE WITH DINNER

The Charleston Place Varietal Red and White Wines

349 PER PERSON

Cookie Jar

A rotating collection of house-baked cookies, highlighting seasonal flavors.

SEASONAL SELECTIONS MAY INCLUDE:

Brown Butter Chocolate Chip, Oatmeal Spice
Citrus Sugar, Shortbread

OPTION MAY BE INCLUDED WITHIN ANY BUFFET SELECTION

Tiny Tartlets

Petite tarts showcasing seasonal fruits, custards, and pastry creams, crafted to balance delicate flavors and textures.

SEASONAL SELECTIONS MAY INCLUDE:

Citrus Curd, Berry Frangipane
Chocolate Ganache, Caramelized Apple

OPTION MAY BE INCLUDED WITHIN ANY BUFFET SELECTION

All American Sweets

A nostalgic assortment of small-format desserts inspired by classic American favorites, thoughtfully updated with seasonal inspiration.

SEASONAL SELECTIONS MAY INCLUDE:

Lemon Meringue, German Chocolate Trifle

OPTION MAY BE INCLUDED WITHIN ANY BUFFET SELECTION

Italian Dolce

A chef-curated selection of small pastries inspired by Italian tradition, highlighting creams, bright citrus, toasted nuts, and gentle sweetness.

SEASONAL SELECTIONS MAY INCLUDE:

Cannoli, Tiramisu, Almond Pastries, Olive Oil Cake

18 PER PERSON

French Pâtisserie

An elegant collection of miniature pastries rooted in classic French technique, balancing refined textures and seasonal touches.

SEASONAL SELECTIONS MAY INCLUDE:

Chouquettes, Crémeux-Based Pastries
Madeleines, Mini Gâteaux, Macarons

18 PER PERSON

Southern Delights

A curated selection of bite-size sweets inspired by Southern flavors, emphasizing warmth, comfort, and seasonal ingredients.

SEASONAL SELECTIONS MAY INCLUDE:

Hummingbird-Style Cake Bites, Pecan Pastries
Key Lime, Praline

15 PER PERSON

Southwest Inspired

A distinctive collection of small-format desserts influenced by Southwestern flavors, featuring subtle spice, rich textures, and seasonal nuance.

SEASONAL SELECTIONS MAY INCLUDE:

Churros, Tres Leches Cake, Cinnamon-Spiced
Chocolate Pastries, Citrus-Forward Sweets

15 PER PERSON

Late Night Bites

All tray passed. A curated collection of elevated comfort offerings designed for late-night indulgence and social sharing. To ensure proper service flow, food quality and guest experience, all late night bites are designed and staffed to serve entire groups collectively rather than partial guest usage.

MINIMUM OF 50 GUESTS FOR ALL STATIONS

Flatbread Pizzas

CHICKEN, MUSHROOM & FONTINA FLATBREAD

Wood-Fired Flatbread Topped with Roasted Chicken, Wild Mushrooms and Melted Fontina, Finished with Herbs and Olive Oil

20 PER PERSON

PROSCIUTTO & ARUGULA FLATBREAD

Crisp Flatbread Layered with Aged Prosciutto Fresh Arugula and Balsamic Reduction

20 PER PERSON

MARGHERITA FLATBREAD

San Marzano Tomato, Fresh Mozzarella, Basil and Extra Virgin Olive Oil

17.50 PER PERSON

MEDITERRANEAN FLATBREAD

Roasted Vegetables, Olives, Feta And Herbs on a Crisp Flatbread Base

18 PER PERSON

Sliders & Handhelds

PULLED PORK SLIDER

Slow-Smoked Pork, Southern-Style Coleslaw and Toasted Brioche

13.50 PER PERSON

SOUTHERN FRIED CHICKEN SLIDER

Crispy Fried Chicken, Hot Honey Glaze on Pretzel Bun

13.50 PER PERSON

BEEF SLIDER

Griddled Beef Patty, Cheddar, Bacon, Lettuce, Tomato and Soft Roll

13.50 PER PERSON

LOWCOUNTRY SHRIMP PO' BOY

Crispy Shrimp, Spicy Remoulade, Shaved Cabbage and Carrots, Brioche Roll with Lemon

16 PER PERSON

Late Night Bites

Tray-passed sliders, handhelds, snacks and nibbles for late-night service.

Sliders & Handhelds

PORK BELLY BAO BUNS

Twice-Cooked Pork Belly, Pickled Vegetables
Scallions, Cilantro and Steamed Bao

16 PER PERSON

MINI WAGYU BEEF FRANKS

Mini Wagyu Hot Dogs, Pepper Relish
Pickled Mustard and Toasted Buns

18.50 PER PERSON

SHRIMP ROLLS

Chilled Tarvin Shrimp, Celery Remoulade, Dill
and Fennel, Split-Top Roll

17 PER PERSON

Snacks & Nibbles

TRUFFLE PARMESAN TATER TOTS

Crispy Potato Tots, Truffle Essence and Shaved
Parmesan

12 PER PERSON

PRETZEL BITES

Warm House Pretzels Served with Mustard
and Cheese Sauce

11 PER PERSON

PARMESAN SWEET POTATO FRIES

Crispy Sweet Potato Fries with Parmesan,
Served in Cones

11.50 PER PERSON

FRIED GREEN TOMATOES

Crunchy Green Tomatoes, Pimento Cheese
and Red Onion Jam

14 PER PERSON

SHE-CRAB SOUP SHOOTERS

Classic Lowcountry She-Crab Soup
with Smoked Trout Roe

16 PER PERSON

SOUTHERN DEVILED EGGS

Classic Southern-Style Deviled Eggs

11 PER PERSON

SOUTHERN FRIED CHICKEN TENDERS

Crispy Chicken Tenders with Carolina
Gold Dipping Sauce

11 PER PERSON

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Bar Selections

Package Bars include Liquor, Domestic and Imported Beer, The Charleston Place Varietal Red and White Wines, and Soft Drinks. Cordials and Cognacs may be added for an additional charge. $225+ per bartender, per event.

Hosted Bar by the Drink

LUXURY	16
PREMIUM	14
DOMESTIC BEER	9.5
IMPORT/CRAFT BEER	10
SELTZER	10
HOUSE WINE	14
BOTTLED WATER	6
SOFT DRINKS & SPARKLING WATER	7

Luxury Bar Package

Grey Goose Vodka
Hendrick's Gin
Mount Gay Eclipse Rum,
Carreta de Oro Blanco Tequila
Woodford Reserve Bourbon
Crown Royal XO Blended Whiskey Glenmorangie
12yr Single Malt Scotch

DOMESTIC & IMPORT

Michelob Ultra, Miller Lite, Stella Artois

LOCAL & CRAFT

Bell's Amber, Commonhouse IPA
Ketel One Cucumber and Mint Seltzer
Volley Tequila Lime Seltzer

48 PER PERSON FOR INITIAL HOUR
29 PER PERSON EACH HOUR AFTER

CORDIALS | 16++

Bailey's Irish Cream, Grand Marnier
Amaretto Disaronno, Kahlua Coffee Liqueur
Remy Martin VSOP

Premium Bar Package

Ketel One Vodka, Bombay Sapphire Gin
Bacardi Light Rum, Cutwater Blanco Tequila
Old Forester Bourbon, Crown Royal Whiskey
Glenmorangie Triple Cask Reserve Scotch

DOMESTIC & IMPORT

Michelob Ultra, Stella Artois

LOCAL & CRAFT

Estuary Mexican Lager, Commonhouse IPA
Ketel One Cucumber and Mint Seltzer

42 PER PERSON FOR INITIAL HOUR
26 PER PERSON EACH HOUR AFTER

CORDIALS | 14++

Bailey's Irish Cream, Grand Marnier
Kahlua Coffee Liqueur

Cordials Package

SELECT THREE | +25 PER PERSON

Bailey's Irish Cream

Grand Marnier

Amaretto Disaronno

Kahlua Coffee Liqueur

Remy Martin VSOP

Off-Site Venues Package

Two-hour minimum. By law, all off-site bars will be charged a retail price for bottles of liquor consumed.

LUXURY	70 | 26+ EACH HOUR
PREMIUM	62 | 24+ EACH HOUR

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AND APPLICABLE STATE SALES TAX.

Bar Enhancements

$225+ per bartender, per event.

29++ PER PERSON | TWO HOUR MAXIMUM

Bloody Mary Bar

Charleston Bloody Mary Mix
Bold and Spicy or Fresh and Veggie

Tomato Juice, V-8, Fresh Citrus
Queen Olives, Celery, Dilly Beans
Pickled Okra, Cured Salumi, Gherkins
Applewood Smoked Bacon, Tabasco
Old Bay, Tajin

Champagne Bar

Freshly Squeezed Orange, Cranberry
Guava, Passion Fruit, and Acai Juices

Agave Bar

Enjoy a selection of flavors, which showcase various regions and styles from sweet and savory to smoky and rich.

Bourbon & Whiskey Bar

A curated selection of unqiue varieties to add depth and flavor to your event.

Champagne Toast

Add a celebratory element with a glass of house sparkling wine for each guest.

+12 PER PERSON

TASTING STATIONS

Bourbon & Whiskey

Cooks Mill, Woodford Reserve, Elijah Craig
Woodenville, Michter's

125 PER PERSON

Agave

LALO, Komos, Código, Casamigos
Caretta de Oro

125 PER PERSON

Custom Tasting

MARKET PRICE PER PERSON

Wine List

Due to availability, selection and prices are subject to change. $225+ per bartender, per event.

Sparkling

Zardetto Prosecco, *Italy*	62
Chapuy Grand Cru Blanc de Blancs, *France*	115
Veuve Clicquot, *'Yellow Label', France*	155
Dom Pèrignon, *France*	385
Santa Julia, *Brut Rosé, Mendoza Argentina*	72
Ruinart Rosé, *France*	245

White

Martin Codax Albariño, *Rias-Baixas, Spain*	64
Scopa Pinot Grigio, *Sicily, Italy*	58
Selbach-Oster Riesling, *Kabinett, Germany*	60
Santa Margherita Pinot Grigio, *Italy*	70
Duckhorn Sauvignon Blanc, *Napa Valley*	72
Domaine Sautereau Sancerre, *Loire Valley*	80
Verizet Chardonnay, *Burgundy*	90
Rombauer Chardonnay, *Carneros, California*	92
Mira Chardonnay, *Napa Valley*	125
Albert Bichot Chardonnay, *Burgundy*	127
Kistler Chardonnay, *Sonoma Coast, California*	155

Rosé

Monta Gravet, *France*	64
Miraval, *Provence, France*	80

Red

Piatelli Malbec, *Mendoza*	59
Louis Latour Valmoissine Pinot Noir, *France*	62
Castello di Bossi Chianti Classico, *Tuscany*	68
Argyle Pinot Noir, *Willamette Valley, Oregon*	75
La Rioja Alta, Viña Alberdi, *La Rioja, Spain*	75
Château Eglise d'Armens, *Saint-Emilion*	84
Round Pond "Kith and Kin" Cabernet Sauvignon, *Napa*	96
Belle Glos Pinot Noir, *Santa Lucia, California*	110
Vieux Lazaret Châteauneuf-du-Pape, *Rhône Valley*	110
Fanti Brunello di Montalcino, *Italy*	125
Brovia Barolo, *Piedmont, Italy*	159
Joseph Drouhin Pinor Noir, *Burgundy*	160
Hill Family Cabernet Sauvignon, *Napa Valley*	150
Merry Edwards Pinot Noir, *Sonoma Coast*	170
Château Lafon-Rochet St. Èstephe, *Bordeaux*	175
Silver Oak Cabernet Sauvignon, *Napa Valley*	265

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