

Meeting Planners Packages

The Riverside

Begin the Day with Freshly Baked Breakfast Pastries to include

Blueberry, Orange Blossom, Banana-Walnut and Lemon-Poppyseed Muffins,
Flaky Croissants and Fresh Baked Breakfast Breads
Cinnamon-Apple, Fresh Berry and Cheese Danish
Fruit Preserves and Sweet Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Herbal Teas

Mid Morning Refresh of Coffee & Hot Tea

An Afternoon Break of Assorted Soft Drinks, Assorted Homemade Cookies & Brownies,
Spring and Sparkling Waters.

\$ 18.95 Per Person

The Waterside

(25 or more people)

Begin the Day with Freshly Baked Breakfast Pastries to include

Blueberry, Orange Blossom, Banana-Walnut and Lemon-Poppyseed Muffins,
Flaky Croissants and Fresh Baked Breakfast Breads
Cinnamon-Apple, Fresh Berry and Cheese Danish
Fruit Preserves and Sweet Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Herbal Teas

Mid Morning Refresh of Coffee & Hot Tea

Your Choice from the following Lunch Buffets

Picnic Lunch Basket, Executive Deli Buffet, or the Wrap It Up

An Afternoon Break of Assorted Soft Drinks, Assorted Homemade Cookies & Brownies,
Spring and Sparkling Waters

\$ 44.95 Per Person

Continental Breakfast

The Wando River

Fresh Orange and Grapefruit Juices
Freshly Baked Breakfast Pastries
Blueberry, Orange Blossom, Banana-Walnut and Lemon-Poppyseed Muffins,
Flaky Croissants and Fresh Baked Breakfast Breads
Cinnamon-Apple, Fresh Berry and Cheese Danish
Fruit Preserves and Sweet Butter
Freshly Brewed Regular and Decaffeinated Coffee
Hot Herbal Teas
\$8.95 Per Person

Add

Seasonal Sliced Fresh Fruit & Berries
Honey Yogurt Sauce and Homemade Granola
For an additional \$2.75 Per Person

Add

Assorted Bagels
With Regular & Strawberry Cream Cheese
For an additional \$2.25 Per Person

King Street Continental

Fresh Orange and Grapefruit Juices
Freshly Baked Breakfast Pastries
Blueberry, Orange Blossom, Banana-Walnut and Lemon-Poppyseed Muffins,
Flaky Croissants and Fresh Baked Breakfast Breads
Cinnamon-Apple, Fresh Berry and Cheese Danish
Fruit Preserves and Sweet Butter

Assorted Bagels
With Regular & Strawberry Cream Cheese

Seasonal Sliced Fresh Fruit & Berries
Honey Yogurt Sauce and Homemade Granola

Assorted Chilled Individual Yogurts
Selection of Dry Cereals & Mueslix
With Chilled 2% and Skim Milk
Freshly Brewed Regular and Decaffeinated Coffee
Hot Herbal Teas
\$14.95 Per Person

Coffee Break

Freshly Brewed Regular and
Decaffeinated Coffee
Hot Herbal Teas
\$4.50 Per Person

A Little More Than Coffee

Assorted Soft Drinks, Mineral Water
Freshly Brewed Regular and
Decaffeinated Coffee
Hot Herbal Teas
\$6.25 Per Person

Continental Breakfast Enhancements

Available as additions to the Continental Breakfast and not as substitutions.

Smoked Norwegian Salmon

With Bagels and Cream Cheese
Red Onion, Capers, Crumbled Egg, Italian Parsley and Lemon Wedges
\$9.00 Per Person

Quiche Lorraine

With Bacon & Gruyere Cheese
\$4.95 Per Person

Sandwiches

Scrambled Egg, Tomato & Cheddar

On a Flaky Croissant
\$32.00 Per Dozen

Scrambled Eggs, Crisp Bacon & Cheddar

On Toasted Brioche
\$32.00 Per Dozen

Country Sausage & Havarti

On a Toasted English Muffin
\$28.00 Per Dozen

Scrambled Egg, Potato & Jalapeno Jack

In a Warm Flour Tortilla, served with Salsa
\$26.00 Per Dozen

Plated Breakfast

*All Selections come with A Choice of Juice,
Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas*

The All American

Fluffy Scrambled Eggs
Bacon or Sausage
Home Fried Potatoes
Assorted Muffins, Danish and Croissants
\$14.95 Per Person

The 'Chesapeake' Benedict

Poached Eggs with Lump Crab and Hollandaise sauce on an English Muffin
Home Fried Potatoes
Assorted Muffins, Danish and Croissants
\$17.95 Per Person

The Frittata

Baked Eggs with Green Peppers, Potatoes, Onion and Cheese
Toast and Muffins
Flavored Butters
\$10.95 Per Person

The York

Cinnamon Nutmeg French Toast *or* Buttermilk Pancakes
Bacon or Sausage
Fresh Fruit Garnish
\$13.95 Per Person

South of the Border Breakfast Burrito

Scrambled Eggs with Ham and Monterey Jack Cheese
Wrapped in a Flour Tortilla
Home Fried Potatoes
Assorted Muffins, Danish and Croissants
\$12.95 Per Person

Healthy Choice

Sliced Fresh Fruit
Vanilla Yogurt with Granola
Low-Fat Muffins
\$9.95 Per Person

Breakfast Buffets

25 Person Minimum

The Tidewater

Fresh Orange, Grapefruit and Tomato Juices
Muffins, Danish, Bagels, Croissants and Breakfast Breads
Preserves, Cream Cheese and Sweet Butter
Sliced Fresh Seasonal Fruit
Made to Order Plain and Fancy Omelets
Cinnamon Nutmeg French Toast *or* Buttermilk Pancakes
Home Fried Potatoes with Sautéed Bell Peppers & Onions
Bacon and Sausage
Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas
\$21.95 Per Person

The Classic American

Fresh Orange, Grapefruit and Tomato Juices
Muffins, Danish, Bagels, Croissants and Breakfast Breads
Preserves, Cream Cheese and Sweet Butter
Sliced Fresh Seasonal Fruit & Berries
Fluffy Scrambled Eggs
Crisp Bacon and Country Sausage
Home Fried Potatoes with Sautéed Bell Peppers & Onions
Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas
\$16.95 Per Person

The New Yorker

Fresh Orange, Grapefruit and Tomato Juices
Muffins, Danish, Bagels, Croissants and Breakfast Breads
Preserves, Cream Cheese and Sweet Butter
Sliced Seasonal Fresh Fruit
Cheese Blintzes with Fruit Topping
Fluffy Scrambled Eggs
Home Fried Potatoes with Sautéed Bell Peppers & Onions
Lox and Bagels
Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas
\$24.95 Per Person

Breakfast Buffet Enhancements

As Breakfast Buffet Additions Only, Station Attendants \$75 each

Omelet's Made to Order

Fillings of Virginia Ham & Country Sausage
Fresh Spinach, Tomatoes, Mushrooms,
Scallions, Feta and Wisconsin Cheddar
Additional \$6.95 Per Person

Belgian Waffles *or* French Toast

Warm Berry Compote, Apple-Cinnamon
Compote, Whipped Cream and
Warm Maple Syrup
Additional \$5.95 Per Person

Brunch

The Waterside

Fresh Orange and Grapefruit Juices

Display of Sliced Fresh Seasonal Fruits
To Include An Assortment of Melons & Berries
Served with Brown Sugar, Heavy Cream
And Honey-Orange Yogurt Sauce

Omelet Station*

Fillings of Virginia Ham and Country Sausage
Fresh Spinach, Tomatoes, Mushrooms, Scallions
Feta and Wisconsin Cheddar

Semolina Pasta Station*

Choice of Penne, Tortellini or Linguini, Prepared on the Station
With Choice of Two Sauces
Alfredo, Marinara, Pesto or Bolognese
Fresh Grated Parmesan Cheese and Garlic Bread

Caesar Station*

Hearts of Romaine, tossed to order
With Choice of Grilled Chicken or Shrimp
Classic Caesar Dressing and Garlic Croutons

Assorted Breakfast Pastries

Croissants, Danish, Bagels, Muffins and Nut Breads
Preserves, Cream Cheese and Sweet Butter

Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas
\$32.95 Per Person

*Station Attendant Required at \$75.00

Brunch (continued)

Chesapeake Brunch

Freshly Squeezed Orange and Grapefruit Juices

Freshly Baked Breakfast Pastries
Blueberry, Orange Blossom, Banana-Walnut and Lemon-Poppyseed Muffins,
Flaky Croissants and Fresh Baked Breakfast Breads
Cinnamon-Apple, Fresh Berry and Cheese Danish
Assorted Bagels with Whipped Cream Cheese,
Sweet Butter and Fruit Preserves

Penne Pasta Salad with
Sundried Tomatoes and Fresh Seasonal Vegetables

Vine-Ripe Tomato and Buffalo Mozzarella Salad

Omelet Station*
Fillings of Virginia Ham and Country Sausage
Fresh Spinach, Tomatoes, Mushrooms, Scallions
Feta and Wisconsin Cheddar

Home Fried Potatoes with Sautéed Bell Peppers & Onions

French Cut Chicken
With a Mango-Chipotle Glaze
Rice Pilaf

Grilled Fresh MARKET Fish
With Lemon Beurre Blanc
Haricot Verts

Display of Sliced Fruit & Berries
With Warm Chocolate Fondue

Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas
\$36.95 Per Person

*Station Attendant Required at \$75.00

Brunch (continued)

INTERNATIONAL BRUNCH

Freshly Squeezed Orange and Grapefruit Juice

Display of Sliced Fresh Fruits and Berries
To Include An Assortment of Melons & Berries
Served with Brown Sugar, Heavy Cream
And Honey-Orange Yogurt Sauce

Eggs Benedict
Poached Eggs over Grilled Canadian Bacon
On Toasted English Muffins
With Hollandaise Sauce

Grand Marnier French Toast
Warm Maple Syrup
Crushed Walnuts and Powdered Sugar

Country Style Potatoes
With Sautéed Red and Yellow Peppers and Onions

International Cheese Display
Imported and Domestic Cheeses
Chevre, Brie, Stilton, St. Andre,
Saga Blue, Wisconsin Sharp Cheddar
Mustards, Assorted Crackers and French Baguettes

Assorted Breakfast Pastries
Croissants, Muffins and Nut Breads
Sweet Butter and Preserves

Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas
\$42.95 Per Person

Refreshment & Specialty Breaks

*Includes Your Choice of Assorted Sodas & Bottled Water or
Freshly Brewed Regular & Decaffeinated Coffee and Hot Tea*

Ice

Vanilla Bean, Bitter Sweet Chocolate and Strawberry Ice Cream
Hot Fudge and Butterscotch Sauces
Chopped Pecans, M&M's, Reese's Peanut Butter Cups, Fresh Whipped Cream
\$10.95 Per Person

Savory

Our Classic Fruit and Cheese Presentation
Seasonal Fruit and Berries
Imported and Domestic Cheeses
Crackers and French Baguettes
\$9.95 Per Person

Fire

Red, White & Blue Corn Chips and White Corn Chips, Hot Queso Dip, Texante Mild Salsa,
Hot Sauce, Spicy Guacamole, Miniature Quesadillas with Chicken
\$8.95 Per Person

Energy

Assorted Soft & Hard Granola Bars, Vanilla Bean Yogurt with Fresh Berries
Fresh selection of Asian Pears, Red Grapes and Bananas
\$7.95 Per Person

Candy

Reese's Pieces, Individual Bite Size Snickers & Milky Way Bars,
Sweet Tarts, M&M's and Andre's Mint Chocolates
\$9.50 Per Person

Chocolate Chocolate Chocolate

Chocolate Chip Cookies, White Chocolate Macadamia Nuts Cookies
Chocolate Fudge Brownies & Blondies
Chocolate Covered Pretzels
\$9.25 Per Person

Pretzel Heaven

Pretzel Sticks, Chocolate Covered Pretzels
Pizza Stuffed Pretzels, Jalapeno Cheese Stuffed Pretzels
Apple Stuffed Pretzels, Cream Cheese & Cinnamon Sugar Stuffed Pretzels
\$11.95 Per Person

A la Carte Refreshment Selections

BEVERAGES

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|---|-----------------------|
| Freshly Brewed Regular and Decaffeinated Coffee | \$ 45.00 per gallon |
| Flavored Hot Herbal Tea Assortment | \$ 35.00 per gallon |
| Assorted Juices | \$ 18.00 per carafe |
| Home Style Lemonade | \$ 20.00 per gallon |
| Apple Cider with Cinnamon Sticks | \$ 28.00 per gallon |
| Sparkling Mineral Waters with Citrus Wedges | \$ 4.50 each |
| Whole, 2% and Skim Milk | \$ 12.00 per decanter |
| Regular or Diet Soft Drinks | \$ 3.25 each |
| Iced Tea | \$ 30.00 per gallon |
| Champagne Punch | \$ 45.00 per gallon |
| Hot Chocolate | \$ 28.00 per gallon |
| Fruit Punch | \$ 28.00 per gallon |
| Arizona Teas | \$ 4.75 each |

BAKERY SELECTIONS

| | |
|---|--------------------|
| Homemade Cinnamon Rolls with Cream Cheese Icing | \$ 26.00 per dozen |
| Warm Filled Croissants | \$ 28.00 per dozen |
| Assorted Muffins | \$ 27.00 per dozen |
| Variety of Danish and Breakfast Breads | \$ 27.00 per dozen |
| Assorted Bagels with Flavored Cream Cheese | \$ 28.00 per dozen |
| Freshly Baked Cookies and Brownies | \$ 28.00 per dozen |
| Assorted Scones | \$ 28.00 per dozen |
| Biscotti | \$ 30.00 per dozen |
| Bagel Nuts | \$ 28.00 per dozen |

SPECIAL TREATS

| | |
|--|--------------------|
| Seasonal Fruit Kabobs with Strawberry Yogurt Dip | \$ 28.00 per dozen |
| Whole Fresh Fruits | \$ 2.00 each |
| Individual Assorted Low-Fat Yogurt | \$ 3.00 each |
| Bar Mix and Mixed Nuts | \$ 21.00 per pound |
| Buttered Popcorn or Potato Chips with Dip | \$ 18.00 per pound |
| Tortilla Chips & Salsa | \$ 16.00 per pound |
| Premium Ice Cream Bars | \$ 4.95 each |

Afternoon Tea

The Boone Hall

An Assortment of Tea Sandwiches to Include

Prosciutto and Boursin Cheese, Cucumber and Salmon Mousse, Ham and Asparagus

Selection of Tea Breads and Warmed Scones

Miniature Fresh Fruit Tarts
And Strawberries dipped in Chocolate

Selection of Teas and Herbal Teas
With Honey and Lemon
Milk

\$21.95 Per Person

The Magnolia

An assortment of Tea Sandwiches to Include

Watercress and Chevre, Sliced Egg and Cucumber, Salmon and Asparagus,
Chicken Mousse with Pistachios

Selection of Tea Breads
And Warmed Scones with Devonshire Cream and Jams

Miniature French Pastries
And Petit Fours

Fresh Strawberries
Whipped Cream

Selection of Teas and Herbal Teas
With Honey and Lemon
Milk

\$22.95 Per Person

Plated Luncheons

*All Plated Lunches Include
Choice of Soup or Salad, French Rolls with Sweet Butter
Chef's Selection of Fresh Seasonal Vegetables
Choice of Dessert, Freshly Brewed Regular & Decaffeinated Coffee
And Hot Herbal Teas*

Please Select a Soup or Salad

Tomato Bisque

With Chives and Crème Fraiche

White Bean Soup

With Rosemary Essence and Pesto Crostini

Crab Velvet Soup

With Sherry and Sweet Cream

Classic Caesar Salad

With Shaved Parmigiano Reggiano and Classic Caesar Dressing

Baby Lettuces

With Crumbled Goat Cheese, Mixed Berries and Candied Pecans
Cranberry Vinaigrette

Field Greens

With French Green Beans and Red Tear Drop Tomatoes
Champagne Vinaigrette

Mixed Greens

With Cracked Black Pepper and Walnut Oil Vinaigrette

Indigo Salad

With Match Stick Carrots, Cucumbers Heirloom Cherry Tomatoes
Balsamic Vinaigrette or Cucumber Ranch

Plated Luncheons (continued)

Please Select and Entrée

Lemon-Pepper Seared Salmon

With Lemon and Thyme Jus

Caviar Rice

\$29.95 Per Person

Grilled Breast of Chicken

With Roasted Corn Salsa

Potato Hash

\$27.95 Per Person

Peppered Petit Filet of Beef

Caramelized Shallot and Whisky Beurre Blanc

Oven Roasted Red Bliss and Yukon Gold Potatoes

\$42.95 Per Person

House-Smoked Jumbo Gulf Shrimp

On Farfalle Pasta, with Roasted Tomatoes and Saffron Broth

Crispy Leeks

\$34.95 Per Person

Grilled Filet of Sea Bass

Tomato-Lemon Confit and Basil Oil

On Sautéed Baby Spinach

Red Potato and Sweet Corn Hash

\$38.95 Per Person

Seared Ancho-Chili Rubbed Breast of Chicken

Lime-Cilantro Cream

Black Pearl Rice

\$28.95 Per Person

Chesapeake Jumbo Lump Crab Cake

With Three Citrus Beurre Blanc

Pecan Herbed Rice

\$38.95 Per Person

Seared Filet of Salmon

With Olive Tapanade and Fresh Mint Vinaigrette

Saffron Israeli Couscous

\$31.95 Per Person

Braised Adobo Pork Loin

Roasted Corn Potato Hash

\$28.95 Per Person

Chicken Magnolia

Breast of Chicken stuffed with Jumbo Lump Crab

\$36.95 Per Person

*The Hotel Indigo 250 Johnnie Dobbs Blvd Mount Pleasant South Carolina 843-884-6000
Prices Do Not Include Local and State Taxes of 9% and Taxable Service Charge of 22%*

Plated Luncheons (continued)

Please Select a Dessert

Trio of Sorbets

Mango, Raspberry and Lime
With Mixed Berries and Raspberry Coulis

Fresh Blackberries, Raspberries and Strawberries

Cinnamon Crème Anglaise

Fruit Tarte

Mango Coulis

Chocolate Truffle Marquise

On Raspberry Sauce

New York Style Cheese Cake

Fresh Berry Salsa

Chocolate Pyramid

Filled with Chocolate Mousse

Vanilla Bourbon Mousse

With Whisky Crème Anglaise

Chocolate-Bourbon Pecan Pie

Caramel Sauce, Garnished with Fresh Berries

Key Lime Pie

Made with Fresh Key Lime

Working Lunch

(30 Person Maximum)

*All Working Lunches Include
Freshly Brewed Regular & Decaffeinated Coffee and
Hot Herbal Teas
Assorted Cookies & Brownies*

Salad Nicoise

Yellowfin Tuna, Roasted Sweet Peppers, Fingerling Potatoes,
Haricot Verts, Hard Boiled Egg and Kalamata Olives
\$18.95 Per Person

Poached Filet of Salmon

Creamy Lemon-Dill Sauce
Served on a Bed of Field Greens
\$17.95 Per Person

Deli Plate

Smithfield Ham, Smoked Roasted Turkey & Genoa Salami
Cheddar & Swiss Cheese, Lettuce, Tomato & Red Onion
Potato Salad, Baskets of Assorted Bread
\$17.95 Per Person

Southern Fried Chicken

Sweet Cool Ranch Dressing
Served On a Bed of Field Greens
\$16.95 Per Person

Chicken Caesar

With a Parmesan Fan and Homemade Garlic Croutons
\$15.95 Per Person

Tenderloin Fajita Salad

Strips of Beef Tenderloin, Sauteed with Peppers, Onions and Tomato
Ranchero Dressing
\$19.95 Per Person

Sandwich Lunch Buffets

All Sandwich Buffet Luncheons include

Starbucks Freshly Brewed Regular & Decaffeinated Coffee,
Hot Herbal Teas & Iced Tea
Selection of Whole Cakes & Pies

And your choice of two of the following items

Tomato Bisque
Field Greens with Balsamic Vinaigrette
Red Bliss Potato Salad with Mint-Basil Mayonnaise
Penne Pasta Salad with Goat Cheese, Sundried Tomatoes and Pesto
Black Bean, Mango and Rock Shrimp Salad with Spicy Mango Vinaigrette
Char-Grilled Vegetable Salad
Each additional item above two is \$2.50 Per Person.

Gourmet Sandwiches

(100 person Maximum)

Grilled Chicken Breast
With Fontina and Watercress
On Crusty Bread with Basil Oil.

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Hot Grilled Rueben
Corned Beef with Melted Swiss Cheese
Sauerkraut and Thousand Island Dressing
On Grilled Rye Bread

~

Vegetarian
Grilled Portobello Mushrooms, Red Peppers, & Eggplant
With Arugula and Hummus on Focaccia
\$23.95 Per Person

Executive Deli

(Minimum of 25 Guests)

Assortment of Deli Meats to include

Smoked Turkey Breast, Smithfield Ham
Rare Roast Beef and Lean Pastrami

Sliced Cheddar, Swiss and Provolone Cheeses

Stone Ground Mustard, Mayonnaise and Pickles

Fresh Lettuce and Tomato, Individual Bags of
Potato Chips

Assorted Gourmet Breads and Rolls

\$19.95 Per Person

The Mini Deli

(Maximum of 20 people)

Pre-Made Sandwiches To Include

Roast Beef, Oven Roasted Turkey, Ham &
Cheese, and Tuna Salad

Stone Ground Mustard, Mayonnaise and Pickles

Fresh Lettuce and Tomato, Individual Bags of
Potato Chips

\$17.95 Per Person

Lunch Buffets

The Wrap Buffet

Mixed Field Greens Tossed in Balsamic Vinaigrette
Dusted with Parmesan

Freshly Made Individual Wrap Sandwiches
Please Choose Two:

Chicken Caesar Wrap
Grilled Chicken with Romaine Lettuce and Classic Caesar Dressing
~

Thai Chicken Wrap
Grilled Chicken with Thai Peanut Sauce
Julienne Carrots, Cilantro and Bean Sprouts
~

Mexican Fiesta Wrap
Sliced Chicken or Beef, Sautéed Onions, Peppers and Black Beans,
With Sour cream and Salsa
~

Grilled Vegetable Wrap
Grilled Onions, Tri-Colored Peppers,
Portobello Mushrooms and Julienne Carrots

Potato Chips, Trail Mix and Whole Fresh Fruit

Freshly Brewed Regular & Decaffeinated Coffee,
Hot Herbal Teas & Iced Tea
\$22.95 Per Person

Picnic Lunch

Cheddar, Swiss and Brie Cheeses
Served with Assorted Crackers and French Breads

Potato Salad and Creamy Cole Slaw

Make Your Own Sandwiches
Tuna Salad, Chicken Salad, Egg Salad and Ham Salad
Wheat Bread, White Bread and Croissants
Served with Pickles and Individual Bags of Potato Chips

Ice Box Country Fried Chicken

Assorted Fresh Whole Fruit
Assorted Fresh Baked Cookies, Brownies and Blondies
Freshly Brewed Coffee, Decaffeinated Coffee
And a Selection of Teas
\$23.95 Per Person

Lunch Buffets (cont.)

(Minimum of 35 Guests)

The Sullivan's Island

Fresh Garden Greens with Choice of Dressing

Choice of Two

Chicken & Penne Pasta with a Pesto Cream Sauce
Grilled Chicken Breast with a Bourbon Mustard Sauce
Chicken Saltimbocca with Prociutto, Sage & a White Wine Butter Sauce
Sliced Roast Beef with Wild Mushroom Sauce
Roasted Loin of Pork with Apricot Ginger Sauce
London Broil with Peppercorn Cream Sauce

Chef's Choice of Rice or Potato

Fresh Seasonal Vegetable

Assorted Dessert Table

Assorted Rolls & Sweet Butter

Coffee, Tea, Decaffeinated and Iced Tea

\$22.95 Per Person

The Isle of Palm

Choice of Three

Tomato Bisque

Field Greens with Balsamic Vinaigrette

Red Bliss Potato Salad with Mint-Basil Mayonnaise

Penne Pasta Salad with Goat Cheese, Sundried Tomatoes and Pesto

Black Bean, Mango and Rock Shrimp Salad with Spicy Mango Vinaigrette

Char-Grilled Vegetable Salad

Choice of Two

Baked Rockfish with Pecan Crab Relish

Seafood Stew

Chicken Mediterranean with Artichokes, Black Olives, Capers & Tomatoes

Grilled Chicken Breast with Papaya-Mango Salsa

Lemon Pepper Salmon with a Citrus Beurre Blanc

Italian Pot Roast with Root Vegetables

Chef's Choice of Rice or Potato

Fresh Seasonal Vegetable

Assorted Rolls & Sweet Butter

Assorted Dessert Table

Coffee, Tea, Decaffeinated, and Iced Tea

\$26.95 Per Person

Lunch Buffets (cont.)

(Minimum of 35 Guests)

Executive Luncheon

Soup du Jour
Field Greens with Champagne Dijon Vinaigrette
Striped Tortellini Salad with Asparagus and Creamy Lemon Vinaigrette

Country Baked Breast of Chicken
With Cranberry-Orange Glaze and Fresh Baked Buttermilk Biscuits

Pepper-Crusted Roast Sirloin of Beef
Creamy Horseradish and Pommery Mustard
Sliced Sourdough Rolls

Poached Filet of Salmon
Poached in a Mango & Fennel Court Bouillon,
Finished with a Tequilla Lime Beurre Blanc

Bouquet of Roasted Fresh Vegetables
Black Pearl Barley Rice
Assorted Rolls & Sweet Butter

Display of Sliced Fresh Fruits and Berries
Chef's Selection of Pastries
\$31.95 Per Person

Tex Mex Luncheon Display Ole

Chili Con Queso
Nacho chips
Roasted Corn Salad with Chorizo

Make Your Own Fajita Bar
Thin Sliced Beef and Chicken
Flour Tortillas, Peppers, Onions, Cheddar and Jalepeno Jack Cheeses,
Guacamole, Salsa, Tomato, Lettuce, Sour Cream and Pico de Gallo

Mexican Rice and Refried Beans
Watermelon with Tequila and Lime
Sopapillas with Honey
Freshly Brewed Coffee, Decaffeinated Coffee
And a Selection of Teas
\$18.95 Per Person

Boxed Lunches

Select One or Pre-Order an Assortment

The Artesian

Sliced Turkey & Brie on a Crusty Artesian Roll
With Fig Jam, Leaf Lettuce & Sliced Tomato
Potato Chips
Cole Slaw
Jumbo Chocolate Chip Cookie
Soft Drink or Bottled Water
\$19.95 Per Person

The Focaccia

Sliced Ham served on Herb Scented Focaccia
With a Black Olive Tapanade, Leaf Lettuce & Red Onion
Potato Chips
Cole Slaw
Jumbo Chocolate Chip Cookie
Soft Drink or Bottled Water
\$19.95 Per Person

The Veggie

Feta Cheese & Grilled Zucchini, Yellow Squash, Red Peppers, Shredded Carrots, and Red Onions
Leaf Lettuce & Sliced Tomato
Drizzled with a Roasted Garlic Dressing & Wrapped in a Sundried Tomato Tortilla
Cole Slaw
Potato Chips
Jumbo Chocolate Chip Cookie
Soft Drink or Bottled Water
\$ 19.95 Per Person

Plated Dinner

*All Plated Dinners Include
Choice of Soup or Salad, French Rolls with Sweet Butter
Chef's Selection of Fresh Seasonal Vegetables
Choice of Dessert, Freshly Brewed Regular & Decaffeinated Coffee
And Hot Herbal Teas*

Please Select a Soup or Salad

Wild Mushroom Soup

With Smoked Chicken and Tarragon Cream

Crab Velvet Soup

Garnished with Fresh Lump Crab
(Additional \$2.50 Per Person)

Traditional Clam Chowder

Tomato Bisque

Mixed Greens

Tossed in a Balsamic Vinaigrette

Coachella Valley Greens

With Citrus Segments and Sweet Onions

Baby Romaine Leaves

With Roasted Vegetables, Feta Cheese
And Sundried Tomatoes

Salad of Watercress

With Red Delicious Apples and Spiced Walnuts
Maytag Blue Cheese

Classic Caesar Salad

With Shaved Parmigiano Reggiano and Classic Caesar Dressing

Baby Mixed Greens

With Shaved Parmesan and Teardrop Tomatoes
Cracked Black Pepper and Hazelnut Vinaigrette

Plated Dinner (continued)

Additional Courses

*Should you wish to add a course to your Dinner event, please select from the options below.
Courses maybe added for the additional amount listed Per Person.*

Peppered Tuna Medallion

Seared Rare, With Asian Greens and a Wasabi Vinaigrette
(Maximum 100 people)
\$9.50 Per Person

Crisp Polenta Triangle with Wild Mushroom Ragout

In Roasted Red Pepper Vinaigrette
\$8.00 Per Person

Seven Onion Tart

Petit Herb Salad
Asian Pear Vinaigrette
\$5.25 Per Person

Champagne Risotto

With Lobster Medallions and Shaved Truffles
\$10.00 Per Person

Wild Mushrooms Backed in Brick Leaf Pastry

Black Mission Fig Sauce
\$9.00 Per Person

Seared Scallops with Walnut Butter

On Wilted Watercress
\$8.00 Per Person

Grilled Chilled Shrimp Cocktail

Peppered Vodka Cocktail Sauce
\$9.00 Per Person

Cheeses

Chef's Creation, select three of the following:
Roblechon, Maytag Blue, St. Andre English Cheddar, Pot Salut, Brie,
Parmigiano Reggiano and Chevre
Arranged with Grape Clusters, Granny Smith Apples and Nuts
Sliced Baguettes and Crackers
\$8.00 Per Person

Sorbet Intermezzo

An Intermezzo may be added for an additional \$3.50 Per Person.

Choice of One of the Following,

Champagne – Mint

Pink Grapefruit

Maine Cranberry

Green Apple and Lemon

Red Raspberry and Port Reduction

*The Hotel Indigo 250 Johnnie Dobbs Blvd Mount Pleasant South Carolina 843-884-6000
Prices Do Not Include Local and State Taxes of 9% and Taxable Service Charge of 22%*

Plated Dinner (continued)

Please Select an Entrée

Seared Anise-Dusted Breast of Chicken

White Grape and Cognac Sauce
Potato au Gratin with Gruyere
\$27.95 Per Person

Cajun Grilled Prime Rib

With a Bourbon Mustard Sauce
Roasted Yukon Gold and Red Potatoes
\$36.95 Per Person

Lemongrass Crusted Mahi Mahi

Watercress Beurre Blanc
Asian Mashed Potatoes
\$34.95 Per Person

Roasted Breast of Chicken

Stuffed with Baby Spinach, Sundried Tomatoes and
Fontina, White Port Wine Sauce,
Risotto with Puree of Watercress
\$29.95 Per Person

Pan Roasted Salmon

Roasted Salsify, Artichoke Hearts
Sundried Tomatoes and Aged Balsamic Vinaigrette
\$32.95 Per Person

Roasted Cornish Game Hen

A Boneless Game Hen stuffed with Wild Rice &
Mushroom Duxelle
\$31.95 Per Person

Chicken Di Florencia

Stuffed with Spinach Onions, Red Peppers,
Roasted Garlic, Cream Cheese & Blue Cheese
Herbed Rice
\$32.95 Per Person

Chesapeake Jumbo Lump Crab Cakes

With Three Citrus Beurre Blanc
Pecan Herbed Rice
\$39.95 Per Person

Fillet of Chilean Sea Bass

Steamed in Kaffir Lime Broth
Saffron Israeli Cous Cous
\$37.95 Per Person

Pistachio-Crusted Rack of New Zealand Lamb

Pinot Noir Reduction with Rosemary Essence
Potatoes Dauphinoise
\$42.95 Per Person

Roasted Prime Rib of Beef

Served with Au Jus
Potato Gratin on Artichoke Bottoms
\$34.95 Per Person

Veal Medallions

Morel Mushroom Sauce and
Caramelized Red Onions
Creamy Polenta with May Tag Blue
\$45.95 Per Person

Grilled Filet of Beef

Wild Mushroom-Cabernet Sauce
Julienne Potato Crepe with Parmigiano Reggiano
Market Price, Per Person

Plated Dinner (continued)

Combination Entrees

Seared Petit Filet of Beef Tenderloin

Ruby Port Sauce

-together with-

Grilled Fillet of Sea Bass

Shallot and Fine Herbs Beurre Blanc

Potatoes Dauphinoise

\$42.95 Per Person

Mixed Grille

Peppered Medallion of Beef,

New Zealand Lamb Chop with Dijon Mustard Glaze

And Lime-Grilled Shrimp Skewer

Creamy Whipped Potatoes with Caramelized Shallots

Market Price, Per Person

Roulade of Chicken

Filled with Artichoke Hearts, Toasted Pinenuts and Pesto

-together with-

Sundried Tomato Crusted Salmon Fillet

Finished with a Smoked Yellow Tomato Beurre Blanc

Risotto with Wisconsin Sharp Cheddar

\$34.95 Per Person

Grilled Petit Filet of Beef

Wild mushroom Ragout and Merlot Reduction

-together with-

Grilled Tiger Shrimp

Cilantro Cream Sauce

Oven Roasted Bliss Potatoes with Herbs

\$39.95 Per Person

Grilled Petit Filet of Beef

Wild mushroom Ragout and Merlot Reduction

-together with-

Chesapeake Jumbo Lump Crab Cake

Three Citrus Beurre Blanc

Oven Roasted Yukon Gold and Red Potatoes

\$44.95 Per Person

Plated Dinner (continued)

Please Select a Dessert

Fresh Raspberries & Strawberries

Marinated In Grand Marnier
With Lemon Sorbet and Raspberry Coulis

Opera Cake

Chocolate and Mocha Genoise
Layered with Coffee Crème Anglaise

Cassis Mousse

With Strawberry Compote

Chocolate-Hazelnut Mousse Royale

Caramelized Orange Crisp

Dried Fruit Compote

Pears, Figs, Cherries and Apricots, Marinated in Port Wine
Cinnamon Ice Cream

Chocolate Bourbon Pecan Pie

With Chocolate Sauce

Tiramisu

With Espresso and Chocolate Sauce

Key Lime Pie

Home made with Florida Key Limes

Chocolate Cheese Cake

Creamy Cheese Cake swirled with Belgium Chocolate

Apple Tarte Tatin

Wild Berries and Raspberry Coulis

Dinner Buffets

(Minimum of 40 Guests)

The Brambleton Buffet

Selection of Specialty Rolls and Breads with Sweet Butter

She Crab Soup

Hearts of Romaine with Classic Caesar Dressing

Chilled Rock Shrimp Salad with Saffron Rice and Baby Spinach

Ripe Tomatoes and Fresh Mozzarella Drizzled with Pesto

Please Choose Two or Three of the following

Roasted Tenderloin of Beef

Sauce Béarnaise and Horseradish Mousse

Sliced Sirloin of Beef

With a Dried Cranberry & Port Demi

Roulade of Chicken

Filled with Apricot Chutney

Seared Fillet of Salmon

With Honey-Ginger Glaze

Grilled Mahi Mahi

Pecan-Crab Relish

Smoked Mozzarella Ravioli

With Sundried Tomato Cream

Seared Anise-Dusted Breast of Chicken

White Grape and Cognac Sauce

Chicken Norfolk

Stuffed with Jumbo Lump Crab and finished with a Lemon Beurre Blanc

Bliss Potato Gratin with Gruyere

Chef's Selection of Roasted Vegetables

Please Choose Two

Key Lime Cheesecake, Carrot Cake, Tiramisu,

Fresh Blackberries, Blueberries and Raspberries with Cinnamon Crème Anglaise

Chocolate-Hazelnut Mousse Royale

Freshly Brewed Regular & Decaffeinated Coffee and

Hot Herbal Teas

2 Entrée Selections, \$38.95 Per Person

3 Entrée Selections, \$42.95 Per Person

The Hotel Indigo 250 Johnnie Dobbs Blvd Mount Pleasant South Carolina 843-884-6000

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Dinner Buffets (continued)

(Minimum of 40 Guests)

Asian

Lemon Grass Soup
Marinated Hearts of Palm Salad
Steamed Vegetable Dumplings and Fried Chicken Dumplings,
Ginger Soy Sauce with Spring Onions
Korean Short Ribs
Sweet & Sour Pork
Stir-Fry Chicken with Snow Peas, Peppers and Asparagus
Spring Rolls
Oriental Fried Rice
Sesame Green Beans
Sliced Fresh Fruit
Fortune Cookies and Almond Cookies
Freshly Brewed Coffee, Decaffeinated Coffee
And a Selection of Teas
\$32.95 Per Person

Southern Hospitality

Country Baked Biscuits with Sweet Butter
Honey and Peach Preserves
Macaroni Salad
Red Cabbage Cole Slaw
Potato Salad
Country Fried Chicken
BBQ Baby Back Ribs
Corn on the Cob
Collard Greens
Apple Cobbler
Freshly Brewed Coffee, Decaffeinated Coffee
And a Selection of Teas
\$28.95 Per Person

Little Italy

Minestrone Soup
Warm Focaccia Bread topped with Sundried Tomato Pesto & Parmesan Cheese
Caesar Salad Station with your choice of Sautéed Shrimp, Chicken or Beef
Served with Homemade Garlic Croutons
Antipasto Display and Caprese Salad

Pasta Puttanesca with Capers, Olives, Artichoke Hearts & Tomatoes
Penne Pasta with Shrimp and Wild Mushrooms in a Lemon-Olive Oil Sauce with Fresh Garlic
Chicken Piccata with a Lemon Caper Sauce
Beef Roulades stuffed with Pesto Horseradish
Vegetable Ratatouille

Biscotti and Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee
And a Selection of Teas
\$38.95 Per Person

*The Hotel Indigo 250 Johnnie Dobbs Blvd Mount Pleasant South Carolina 843-884-6000
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Hors d'oeuvres

Cold Canapés

50 Piece Minimum Order

Ripe Melon Wrapped in Prosciutto
Stilton Mousse with Fresh Pear on Crouton
Endive filled with Goat Cheese and Port-Marinaded Figs
Baba Ganoush on Crostini
California Rolls
Tomato & Basil Bruschetta
\$1.75 Per Piece

Cherry Tomato filled with Watercress, Roquefort and Toasted Walnuts
Smoked Chicken Tartlet with Spicy Mango Chutney
Sausage with Apple-Onion Compote on Crostini
Tenderloin of Beef on Garlic Crouton with Sweet Onion Confit
Smoked Salmon Florette on Black Bread with Sour Cream and Capers
Smoked Marinated Sea Scallop with Cilantro
Peppered Gravlax on Dill Bilinis
Thin-Slice Sirloin & Tomato Marmalade Sandwiches
\$2.50 Per Piece

Jumbo Gulf Shrimp with Peppered Vodka Cocktail Sauce
Assorted Sushi & Sashimi
Smoked Duck Tartelette with Papaya Salsa
Seared Rare Ahi Tuna with Saffron Mayonnaise
Tuna Tartar wrapped in Cucumber with Black Sesame Seeds
Carpaccio on Toasted Crostini with Spicy Mustard
\$3.25 Per Piece

Stone Crab Claws (Seasonal)
Medallions of Lobster and Caviar
\$5.00 Per Piece

Hors d'oeuvres (continued)

Hot Hors d'oeuvres

50 Piece Minimum Order

Miniature Quiche
Crispy Chicken Fingers with BBQ Honey Dip
BBQ Meatballs
Mini Deep-Dish Pizzas
Five-Alarm Chicken Wings
Mushrooms Florentine
\$1.75 Per Piece

Spanikopita
Teriyaki Chicken Kabobs
Crispy Vegetable Pot Stickers with Ginger Plum Sauce
Smoked Chicken Quesadillas
Beef Empanade
Wild Mushroom Profiterole
Fresh Vegetable Spring Rolls with Plum Sauce
Southwest Tortilla Wrap with Black Beans and Cilantro, & Fresh Salsa for Dipping
\$2.00 Per Piece

Shrimp Spring Rolls
Sausage Stuffed Mushrooms
Chili & Lime Salmon Sate
Coconut Chicken with Spicy Mango Sauce
Pear & Brie with Almond and Phyllo
Chicken Sate with Plum Sauce
Beef Sate with Thai Red Chili Sauce
\$2.25 Per Piece

Tempura Shrimp
Crab Stuffed Mushrooms
Lime Grilled Gulf Shrimp
Scallops Wrapped in Sugar-Cured Bacon
\$ 2.75 Per Piece

Lamb Sate
Miniature Crab Cakes with Chili Hollandaise
Custard Tartlettes with Lobster, Sundried Tomato & Basil
\$3.25 Per Piece

Tiny New Zealand Lamb Chops with Whole Grain Mustard & Rosemary
\$5.00 Per Piece

Seafood Reception Stations

Station Attendants, \$75.00 Each

Chesapeake Bay Station

Miniature Chesapeake Style Crab Cakes
Sautéed on the Station
Tartar Sauce & Lemon Wedges
(2 Pieces Per Person)

Steamed Mussels & Clams in White Wine,
Garlic & Shallots
(5 Pieces Per Person)

Tiny Salt New Potatoes with Sweet Butter

\$10.95 Per Person

Salmon & Smoked Fish Display

(Groups of 30 or More)

Pepper-Smoked Trout, Smoked Mackerel,
Whitefish and Gravlax

Dill Bilinis, Black Bread, Crumbled Egg, Chopped
Bermuda Onion, Capers, Parsley & Lemon Wedges
Fresh Horseradish & Whole Grain Mustards

Salmon Coulibiac

Fillet of Salmon Baked in Puff Pastry
Served with Dill Sauce and Tomato Coulis

\$12.95 Per Person

Raw Bar

Raw Oysters & Littleneck Clams
Shucked on the Station
(3 Pieces Per Person)

Jumbo Gulf Shrimp and Stone Crab Claws
Mignonette & Cocktail Sauces
(3 Pieces Per Person)

\$14.95 Per Person

Caviar & Frozen Vodka Display

Imported and Domestic Caviar
With Crumbled Egg, Chopped Parsley, Onion,
Sour Cream & Lemon
Bilinis and Toast Points
Market Price

Frozen Flavored Stolichnaya Vodkas
& Iced Glasses
Lemon, Raspberry & Melon Toaster
\$5.50 Per Drink

**Customized Carved-Ice Sculptures Available
at an Additional Cost

Specialty Reception Stations

Refreshed & Replenished for 1 1/2 Hours

Tiled Cheese Display

Domestic & Imported Cheese to include
Port Salut, Brie, Chevre rolled in Pistachios,
Stilton, Gouda, Wisconsin Cheddar, Saga,
Huntsman, Walnut Gourmandise,
Garnished with Dried Fruits
Sliced Baguettes and Water Biscuits

\$6.95 Per Person

Grilled Vegetable Display

Marinated & Grilled Zucchini, Yellow Squash,
Asparagus, Red Peppers, Carrots,
Eggplant & Mushrooms

\$5.95 Per Person

Vegetable Crudite

Carrots, Zucchini, Yellow Squash, Red & Yellow
Peppers, Celery & Cherry Tomatoes
Cool Ranch Dipping Sauce

\$4.95 Per Person

Fresh Fruit & Berries Display

Fresh Melons, Pineapple, Grapes and
Seasonal Berries
\$5.95 Per Person

Add

Hot Chocolate Fudge Dipping Sauce
& Pound Cake

Additional \$2.25 Per Person

Baked Brie en Croute

Triple Cream Brie Baked in Puff Pastry
With Grape Clusters, Strawberries and Sliced
Apples
Sliced Baguettes & Assorted Crackers

Choose One from the following enhancements

Almonds & Apricot Preserves
Honey, Walnuts & Rosemary
Raspberry & Toasted Pecans
Lemon Pesto & Toasted Pine Nuts
Sundried Tomato Pesto
\$175.00 Per Wheel

Mediterranean Display

Display of Assorted Bruschetta
Gorgonzola & Sweet Basil, Tomato Concasse & Herbs,
Calamata Olive & Eggplant Tapenade

Antipasto to include
Italian Meats & Cheeses
Marinated & Grilled Seasonal Vegetables

Prosciutto & Melon
Buffalo Mozzarella with Sliced Ripe Plum Tomatoes & Fresh Basil

\$14.95 Per Person

Action Stations

*Refreshed & Replenished for 1 ½ Hours
Station Attendants, \$75.00 Each*

Semolina Pasta Station

Choose two of the Following Semolina Pastas:

Striped Cheese Tortellini, Penne, Linguine, Chicken & Walnut Ravioli, Farfalle or Wild Mushroom Ravioli

Tossed to Order on the Station with Two of the Following Sauces:

Marinara, Bolognese, Quattro Formaggi, Sundried Tomato Cream, Fresh Basil Pesto Sauce,
Lemon Cream with Black Pepper, Sage Browned Butter or Tomato-Curry Sauce

Toasted Garlic Bread & Freshly Grated Parmigiano Reggiano

\$8.95 Per Person

Asian Stir-Fry Station

Bamboo Steamers of Fried Pork Dumplings & Steamed Vegetable Dumplings

Ginger-Soy Dipping Sauce with Scallion

Thai Spring Rolls, Julienne of Cucumber, Szechwan Green Beans

Incomparable Hand-Rolled Crisp Peking Duck Pancakes

Carved to Order on the Station, served with Plum Sauce and Scallion

~or~

Chicken & Beef Stir-Fried with Sesame Oil

Vegetable Stir Fry of Asparagus, Carrots, Bean Sprouts, Baby Corn, Snow Peas, Red Bell Pepper, Bamboo
Shoots, Broccoli, Sesame Seeds, Japanese Eggplant, Water Chestnuts

\$12.95 Per Person

Fajita Grill

Thinly Sliced Grilled Beef & Chicken Marinated in Lime and Fresh Cilantro

Grilled Onions & Peppers, Grated Cheddar and Jalapeno Jack Cheeses

Traditional Salsa, Shredded Lettuce, Chopped Tomatoes, Sour Cream and Homemade Guacamole

Warm Flour Tortillas

\$7.95 Per Person

Reception Stations

Refreshed & Replenished for 1 ½ Hours

Station Attendants, \$75.00 Each

Tapas Bar

Traditional Paella

Select Two of the following Tapas

~Hot~

Grilled Mediterranean Sausage

Spanish Omelet

Mussels Marinara

Clams with Garlic Sauce

Calamari Fritter, Tarragon Aioli

~Cold~

Marinated Pork Loin

Cumin Mushrooms

Marinated Cucumber

Selection of Country Olives

Roasted Pepper & Artichoke Salad

Red Onion Escabeche

\$11.95 Per Person

Southern Station

Red Beans & Rice with Andouille Sausage

Crisp Cole Slaw with Traditional Dressing

Golden Cornbread with Honey Butter

Buttermilk Biscuits with Peach Preserves

Select One:

Cajun Smoked Pork Loin with Mustard Sauce

Hardwood Grilled Chicken with Bourbon-Honey Glaze

Slow Roasted Beef Brisket with Mesquite Barbecue Sauce

\$10.95 Per Person

Carving Stations

Station Attendants, \$75.00 Each

Roast Tom Turkey

With Cranberry-Orange Relish and Peach Chutney
Seven Grain Rolls
\$150.00 each, Serves 30

Smithfield Honey Baked Ham

With Whole Grain Mustards & Buttermilk Biscuits
\$225.00 each, Serves 35

Roast Tenderloin of Beef

With Sauce Béarnaise & Creamy Horseradish
Silver Dollar Rolls
\$275.00 each, Serves 25

Roast Top Round of Beef

Whole Grain Mustard, Sauce Béarnaise, & Creamy Horseradish
Silver Dollar Rolls
\$225.00 each, Serves 45

Roast Rack of Lamb

Rosemary Aioli, Honey Mustard Sauce & Mint Jelly
Silver Dollar Rolls
\$125.00 Per Rack (8 Pieces per Rack)

Smoked Salmon

With Chopped Onion, Crumbled Egg, Italian Parsley, Sour Cream & Capers
Pumpernickel Toast Points
\$175.00 per side, Serves 25

Honey-Smoked Peking Duck

With Chinese Pancakes, Plum Sauce, Scallion & Cucumber
\$150.00 each, Serves 10

Low Carb Lifestyle

Breakfast

Berry Best

Blackberries, Blueberries, Raspberries, Strawberries, Papaya & Toasted Pinenuts
\$12.00 Per Person

Protein Packed Omelette

Sausage, Bacon, Mushrooms & Cheddar Cheese
Served with Pesto Marinated Broiled Tomatoes
\$14.00 Per Person

Back at the Ranch

Two 2-ounce Sausage Links, Three Slices Canadian Bacon, Three Slices Bacon,
One 5-ounce Hamburger Patty and Scrambled Eggs
Garnished with Tomato Wedges
\$28.00 Per Person

Sizzling Steak and Eggs

8-ounce New York Strip, Scrambled Eggs, Asparagus & Broiled Tomato Slices
\$28.00 Per Person

Lunch

The Updated Caesar

Romain Lettuce, Classic Caesar Dressing, Roma Tomatoes & a Parmesan Cheese Fan
\$9.00 Per Person
Add Grilled Chicken Breast
\$14.00 Per Person

“No Buns Allowed” Burgers

Two 5-ounce Handmade Hamburger Patties with American & Blue Cheese
Butter Lettuce, Tomato & Red Onion
\$19.50 Per Person

Ultimate Portabella Chicken Burger

Served on a Grilled Portabella Mushroom with Avocado & Cilantro
\$18.00 Per Person

Dinner

Seared Hot Smoked Norwegian Salmon

With Lentil Chili
\$32.00 Per Person

Mediterranean Chicken

Finished with Artichokes, Diced Tomatoes, Garlic & Fresh Basil
\$30.00 Per Person

Grilled New York Strip

With Cauliflower Mash & Grilled Asparagus
\$45.00 Per Person

Banquet Bar Service

HOST BARS

*(Priced per Drink)**

| | |
|----------------|------|
| Deluxe Brands | 4.75 |
| Premium Brands | 5.25 |
| Cordials | 6.00 |
| Domestic Beer | 3.75 |
| Imported Beer | 4.50 |
| Varietal Wine | 4.75 |
| Soft Drinks | 1.75 |
| Mineral Water | 2.25 |

CASH BARS

*(Priced per Drink)**

| | |
|----------------|------|
| Deluxe Brands | 5.25 |
| Premium Brands | 5.75 |
| Cordials | 6.75 |
| Domestic Beer | 4.00 |
| Imported Beer | 5.00 |
| Varietal Wine | 5.25 |
| Soft Drinks | 2.00 |
| Mineral Water | 2.50 |

Labor Charges: \$75.00 per Bartender

Bartender Fees will be waived with \$500.00 in sales per Bartender

A \$30.00 Set-up Fee will be charged for self-service Beer and Wine

PACKAGE BARS

| | Deluxe Brands | Premium Brands |
|----------------------|----------------------|-----------------------|
| ONE HOUR | 12.50 | 16.00 |
| TWO HOURS | 15.50 | 19.00 |
| THREE HOURS | 18.50 | 22.25 |
| FOUR HOURS | 22.50 | 26.50 |
| EACH ADDITIONAL HOUR | 5.25 | 6.00 |

After Dinner Coffee & Cordial Service

(All Stations are Replenished for One Hour)

Prices Include Attendant

Cordial Station

Kahlua, Baileys, Grand Marnier, Di Saronno Amaretto, Sambuca and Hennessy

\$5.25 Per Person

Gourmet Coffee Station

Starbucks Freshly Brewed Regular and Decaffeinated Coffee

Assorted Flavorings to Include

Whipped Cream, Grated Chocolate, Cinnamon Sticks, Orange Twists, Natural and Light Sugars

\$3.25 Per Person

Expresso/Cappuccino Station

Cappuccino, Espresso, Café Latte

Assorted Flavorings to Include

Whipped Cream, Grated Chocolate, Cinnamon Sticks, Orange Twists, Natural and Light Sugars

\$4.50 Per Person

The Hotel Indigo 250 Johnnie Dobbs Blvd Mount Pleasant South Carolina 843-884-6000

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Banquet Wine List

*All Wines require 72 Hours notice and a minimal purchase of six bottles**

"My only regret in life is that I didn't drink enough Champagne."

John Maynard Keynes

Champagne & Sparkling Wines

Light to Dry

| | |
|---|-------|
| Aria Estate, Brut, Spain | \$28 |
| Gloria Ferrer Royal Cuvee, Carneros | \$38 |
| "J" Sparkling, Russian River | \$60 |
| Moet & Chandon "White Star", Champagne | \$85 |
| Dom Perignon, Champagne | \$180 |

Chardonnays

Light & Fruity-Medium Bodied-Dry

| | |
|--|------|
| Olivier LeFlaive "Les Setilles", Burgundy | \$36 |
| Chateau St. Michelle, Columbia Valley | \$28 |
| Kendall Jackson, "Vintners Reserve", California | \$36 |
| Kenwood Yalupa, Sonoma | \$28 |
| RH Phillips "Toasted Head", California | \$25 |
| Clos Du Bois, Sonoma | \$36 |
| Rosemount, Show Reserve, Australia | \$48 |
| Cuvaison, Napa | \$40 |
| Chalk Hill, Sonoma | \$62 |

Alternative Whites

| | |
|--|------|
| Ferrari Carano Fume Blanc, Sonoma | \$38 |
| Fess Parker Viognier, Santa Barbara | \$40 |
| Shale Ridge Sauvignon Blanc, California | \$24 |
| Ecco Domani Pinot Grigio, Italy | \$26 |
| Vionta Albarino, Spain | \$36 |
| Estancia Pinot Grigio, California | \$32 |
| Anapamu Semi Dry Riesling, Monterey | \$28 |

Blush Wines

| | |
|--|------|
| Berringer White Zinfandel, California | \$26 |
|--|------|

Banquet Wine List (continued)

"Sun light and water make wine"

French Proverb

Merlots

Medium to fuller bodied

| | |
|---|------|
| Robert Mondavi , Coastal | \$34 |
| Clos Du Bois , Sonoma | \$38 |
| Columbia Crest "Grand Estates" , Columbia Valley | \$30 |
| Cypress , California | \$26 |
| Blackstone , Napa | \$38 |
| Franciscan , Napa '01 | \$44 |

Cabernet Sauvignon

Medium to fuller bodied

| | |
|--|------|
| RH Phillips , California | \$30 |
| Robert Mondavi , Coastal | \$32 |
| Guenoc Estate , North Coast | \$42 |
| Robert Mondavi , Napa Valley ' | \$54 |
| Concha y Toro "Marques de Casa" , Chile | \$31 |
| Lockwood , Monterey | \$32 |
| William Hill , Napa '00 | \$44 |

New Exciting Reds

| | |
|---|------|
| Ruffino Riserva Chianti, Italy | \$28 |
| Coppola Syrah, Santa Barbara '00 | \$46 |
| Greg Norman Cabernet Merlot, Australia | \$32 |
| Rosemount Shiraz, Australia | \$38 |
| Seghesio Zinfandel Cortina, Sonoma '01 | \$60 |
| Four Vines Zinfandel, California | \$26 |
| Ferrari Carano Siena, Sonoma '00 | \$66 |
| Gloria Ferrer Pinot Noir, Sonoma | \$34 |
| Steele Pinot Noir, Carneros | \$42 |
| Valley of the Moon Sangiovese, Sonoma County | \$40 |
| Stags Leap Petit Syrah, Napa '99 | \$90 |

House Wines

| | |
|--------------------------------------|------|
| Copperidge Chardonnay | \$24 |
| Copperidge White Zinfandel | \$22 |
| Copperidge Merlot | \$25 |
| Copperidge Cabernet Sauvignon | \$26 |