

GREENVILLE CONVENTION CENTER



FOOD & BEVERAGE PLANNING GUIDE



GREENVILLE

CONVENTION CENTER

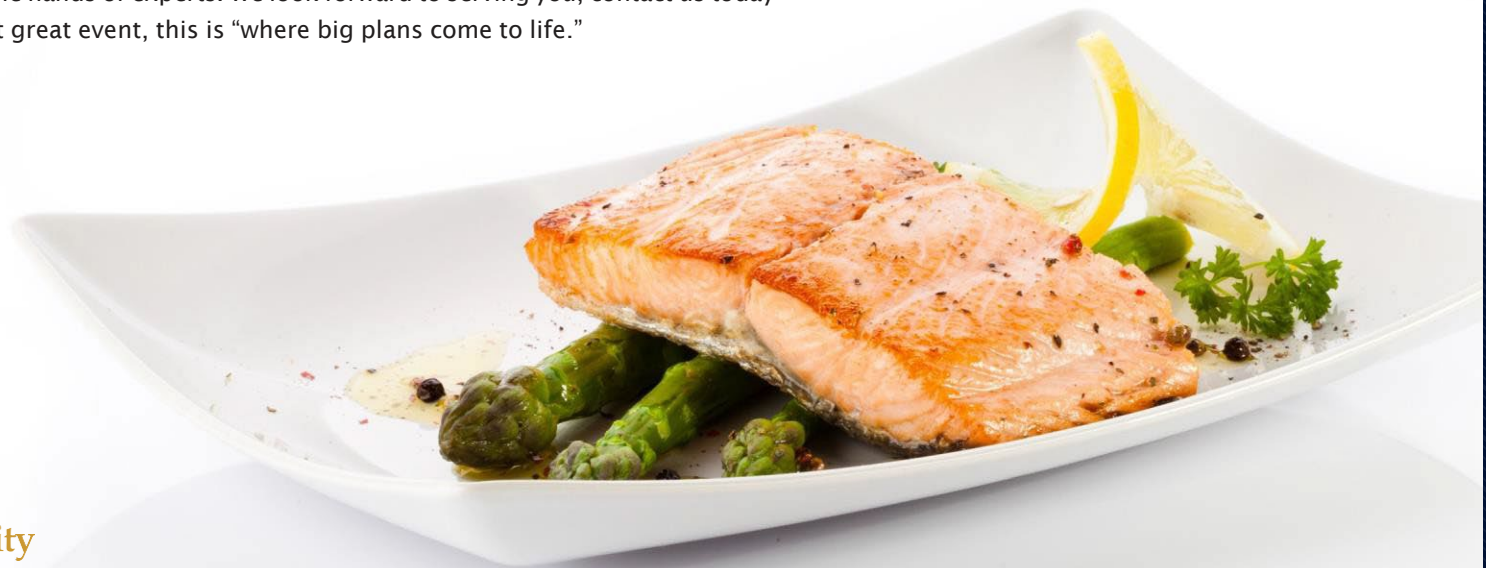


CATERING MENU

WELCOME

In recent years Greenville, South Carolina has become a foodie destination with offerings from a myriad of cultures and regions from across the world. It's one thing to provide this level of cuisine to a table of four, but quite another to deliver it to a ballroom full of 1,800 people. That is exactly what the phenomenal team at Greenville Convention Center does week after week. Our chefs are masters of timing and execution, they deliver first-rate offerings to our clients. With a tenure unmatched in the industry our team can guide guests through the planning process to ensure events are engaging and memorable. Your catering manager, in consultation with our Chef, will curate the perfect menu to support your events and ensure the satisfaction of your attendees. From casual working lunches to photo worthy five course meals, you will find the Greenville Convention Center team perfectly poised to please the palates of all who enter our facility.

OVG Hospitality is now the exclusive provider of food and beverage for the Greenville Convention Center. OVG Hospitality is a prominent figure in the industry, serving over 40 million guests per year across more than 250 venues from convention centers to arenas. OVG has the know how to provide exceptional experiences having served many clients from the Fortune 500 in its managed centers. You will find that their impact in Greenville SC is no different. Quality and attention to detail are hallmarks of Southern hospitality when you choose the Greenville Convention Center and OVG Hospitality you are in the capable hands of experts. We look forward to serving you, contact us today to start the planning your next great event, this is "where big plans come to life."



BREAKFAST

BUFFETS

All Buffets include Warm Biscuits and the Chef's Selection of Freshly Baked Muffins, Fresh Fruit Display, Orange Juice and Freshly Brewed Leopard Forest Coffee. Herbal Tea by request. Served Plated Breakfasts include our Assortment of Breakfast Breads, a Fresh Fruit Plate or our House Made Granola with Yogurt and Berries. Plated breakfast service includes Orange Juice and Freshly Brewed Leopard Forest Coffee. Herbal Tea by request.

For quality purposes, maximums may apply to plated breakfasts

PECAN FRENCH TOAST BUFFET 26.00 | PLATED 25.00

Thick Sliced French Toast with Spiced Sugared Pecans, Powdered Sugar, Whipped Cream and Warm Maple Syrup, Choice of Sliced Pit Ham, Bacon or Sausage Links

THE TRADITIONAL BUFFET 31.50 | PLATED 31.00

Scrambled Eggs, Choice of Bacon, Pit Ham or Sausage Links, Breakfast Potatoes or Cheddar Cheese Grits

CLASSIC QUICHE BUFFET 30.00 | PLATED 29.00

Bacon, Caramelized Onion and Jarlsberg Cheese Quiche or Our Mediterranean Roasted Vegetable Quiche with Feta Cheese. Served with Potato Gratin. Buffets Include Both Quiche Selections

ROASTED MUSHROOM FRITTATA BUFFET 31.00 | PLATED 30.00

Roasted Forest Mushrooms, Fresh Spinach, Swiss Cheese & Caramelized Onions, Choice of Pit Ham, Bacon or Sausage Links. Served with Roasted Breakfast Potatoes and Topped with Italian Salsa

SMOKED SALMON SCRAMBLE BUFFET 33.50 | PLATED 32.50

House Smoked Salmon and Fresh Dill Tossed with Sour Cream Scrambled Eggs with Diced Roma Tomatoes and Fresh Asparagus

THE LOW COUNTRY BENEDICT BUFFET 34.00 | PLATED 33.00

Fresh Biscuits Topped with Shaved Ham, Crab, Scrambled Eggs and Brown Butter Hollandaise Sauce. Served with Potato Gratin

THE CAROLINA GRAND BRUNCH BUFFET 43.00 PER PERSON

Chef Attended Omelet Station
Seasonal Fresh Fruit Display
Warm Biscuits, Assorted Muffins, Bagels and Breakfast Breads Orange Juice, Freshly Brewed Leopard Forest Coffee and Herbal Tea Cheddar Cheese Grits Breakfast Potatoes

CHOICE OF ONE SELECTION FROM EACH CATEGORY

Traditional Scrambled Eggs, Roasted Mushroom Frittata or Classic Quiche
Pecan French Toast or Ricotta Cheese Blintz with Warm Fruit Compote and Maple Syrup
Bacon, Sausage Links or Sausage Patties
Chef Carved Roast Beef or Glazed Pit Ham

CONTINENTAL MORNING SELECTIONS

We proudly serve locally roasted, sustainably grown, freshly brewed Leopard Forest Coffee. Continental Breakfasts are based on a 60-minute service period.

WOODSIDE CONTINENTAL 21.00

Sliced Fresh Fruit, Assorted Pastries, Muffins, Bagels & Breakfast Breads, Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea

HEALTH WISE CONTINENTAL 22.50

Sliced Fresh Fruit, Low-Fat Yogurt, House-made Granola with Berries, A Variety of Bagels and a selection of Cream Cheese Spreads to Include Smoked Salmon, Fruited and Plain. Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea

SOUTHERN CONTINENTAL 22.50

Sliced Fresh Fruit, Assorted Pastries, Sweet Corn Muffins with Peach Preserves, Warm Ham Biscuits, Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea

BASIC CONTINENTAL 19.50

Assorted Pastries, Muffins, Bagels & Breakfast Breads, Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea

BREAKFAST A LA CARTE

CHILLED

SEASONAL TROPICAL AND DOMESTIC FRUIT DISPLAY	8.00 PER PERSON
Served with Orange Crème Fraiche	
WHOLE FRESH FRUIT	2.75 EACH
Include Apples, Pears, Oranges, Grapes and Berries 50 Piece Minimum	
ASSORTED LOW FAT YOGURTS	47.00 PER DOZEN
12 Person Minimum	
HOUSE-MADE GRANOLA & FRESH BERRIES	10.50 PER PERSON
Served with Low Fat Milk or Low-Fat Yogurt	

PASTRY

ASSORTMENT OF FRESH MUFFINS	45.50 PER DOZEN
ASSORTMENT OF DANISH	45.50 PER DOZEN
BAGELS AND CREAM CHEESE	42.00 PER DOZEN
ASSORTMENT OF DANISH, MUFFINS, BREAKFAST BREADS AND BAGELS	50.00 PER DOZEN
SLICED BREAKFAST BREADS	49.00 PER DOZEN
Served with Honey Butter	
BUTTER CROISSANTS	52.00 PER DOZEN
Served with Preserves and Honey Butter	



WARM

5-GRAIN HOT CEREAL	7.00 PER PERSON
Brown Sugar, Golden Raisins, Half & Half and Spiced Pecans	
SHAVED CAROLINA HAM ON FRESH BUTTERMILK BISCUITS	48.00 PER DOZEN
BREAKFAST SAUSAGE PATTY ON FRESH BUTTERMILK BISCUITS	50.00 PER DOZEN
RICOTTA CHEESE BLINTZES	8.00 PER PERSON
Fresh Strawberries, Whipped Cream and Maple Syrup	
INDIVIDUAL QUICHE	7.50 EACH
Roasted Mushroom and Asparagus, Ham and Caramelized Onion or Lorraine	
WARM CROISSANTS WITH EGG, HAM AND CHEDDAR CHEESE	8.00 EACH
BREAKFAST BURRITO	8.00 EACH
Scrambled Eggs, Sausage, Cilantro and Salsa	
BEVERAGE	
FRESH GROUND LEOPARD FOREST COFFEE	53.50 PER GALLON
Regular Or Decaffeinated	
STASH HERBAL TEA SELECTION	39.00 PER GALLON
Honey & Lemon	
JUICE	47.50 PER GALLON
Orange, Apple, Grapefruit, or Tomato Juice	
HOT CHOCOLATE	3.50 EACH
LOW FAT MILK (24 Person Minimum)	3.00 EACH
ASSORTED BOTTLED FRUIT JUICES	4.50 EACH
BOTTLED WATER	4.00 EACH

BREAKS

All Breaks are based on a 30-minute service period

ALL DAY BREAK PACKAGE 41.00

Includes our Woodside Continental, A Mid-Morning Refreshment Break including Soft Drinks, Bottled Water, Freshly Brewed Coffee, and Our Afternoon Stretch

AFTERNOON STRETCH 16.50

Jumbo Cookies, Brownies and Blondies, Assorted Soft Drinks and Bottled Water, Freshly Brewed Coffee, Hot Tea

AFTERNOON FIESTA 16.50

Tri-Colored Tortilla Chips, Hot Cheese Sauce, Salsa, Assorted Soft Drinks and Bottled Water

HEALTH WISE 19.00

Sliced Fresh Fruit, Low Fat Yogurt, Granola Bars, Trail Mix, Mini Pretzels, Assorted Soft Drinks and Bottled Water

INTERNATIONAL FLAVOR 22.00

Imported and Domestic Cheeses, Sliced Ham, Salami and Turkey with Stone Ground Mustard, Assorted Bags of Gourmet Chips, Assorted Soft Drinks and Bottled Water

SOUTHERN HOSPITALITY 19.50

Fresh Warm Ham Biscuits with Stone Ground Mustard, Southern Pecan Pie, Sweet and Unsweetened Iced Tea, Freshly Brewed Coffee and Hot Tea

THE BALLPARK 21.00

Hot Jumbo Soft Pretzels, Potato Chips, Cracker Jacks, Premium Ice Cream Bars, Assorted Soft Drinks and Bottled Water

SWEET SENSATIONS 20.00

Miniature French Pastries, Premium Ice Cream Bars, Assorted Candy Bars, Freshly Brewed Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water

CHOCOLATE ACCENTS 23.00

A Flowing Chocolate Fountain with Cubed Pound Cake, Miniature Cream Puffs, Brownies, Pirouette Cookies & Fresh Fruit for Dipping, served with Freshly Brewed Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water.

Minimum of 50 guests.



BREAKS

BEVERAGE ADDITIONS

ASSORTED SOFT DRINKS	4.50 EACH
SPORTS DRINKS	5.50 EACH
BOTTLED WATER	4.00 EACH
ASSORTED BOTTLED FRUIT JUICES	4.50 EACH
HOT CHOCOLATE	3.50 EACH
LOW FAT MILK Minimum Of 24	3.25 EACH
WATER PITCHER	3.50 EACH
SWEET OR UNSWEETENED ICED TEA	41.50 PER GALLON
LEOPARD FOREST COFFEE Regular Or Decaffeinated	53.50 PER GALLON
STASH HOT HERBAL TEA SELECTION Honey and Lemon	39.00 PER GALLON
LEMONADE	40.00 PER GALLON
FRUIT PUNCH	40.00 PER GALLON
SPARKLING PEACH PUNCH Non-Alcoholic Citrus Punch	48.00 PER GALLON
WATER COOLER STATION 5 Gallon Water Bottle and Cups	160.00 EACH
WATER COOLER -REFILL 5 Gallon Bottle	37.50 EACH
DOMESTIC BEER Host	7.00 EACH
IMPORTED AND MICRO BREWED BEER Host	8.00 EACH



SNACKS

SNACKS BY THE PERSON

FRESHLY POPPED POPCORN

25 person minimum

5.50 PER PERSON

SNACKS BY THE POUND

HONEY ROASTED PEANUTS

32.00

DELUXE MIXED NUTS

34.50

CHEF'S HOUSE MIX

30.00

PARTY SNACK MIX

28.00

GOLDFISH CRACKERS

24.00

MINIATURE PRETZELS

21.00

HOUSE MADE FRESH POTATO CHIPS

Served with French Onion or Blue Cheese Dip

33.00

GOURMET TRAIL MIX

Dried Fruit, Nuts, Yogurt Pretzels and Malted Milk Balls

36.00

SNACKS BY THE DOZEN

ASSORTED FRESHLY BAKED COOKIES

41.00

FUDGE BROWNIES AND BLONDIES

46.00

ASSORTED DESSERT BARS

48.00

Lemon, Raspberry and Oatmeal Caramel

MINIATURE FRENCH PASTRIES

59.00

Chocolate Drizzled Fortune Cookies

CHOCOLATE DRIZZLED FORTUNE COOKIES

30.00

ASSORTED CANDY BARS

39.00

GRANOLA BARS

33.00

HOT BAVARIAN PRETZELS

67.00

Salted, Plain Or Cinnamon Sugar

ASSORTED WHOLE FRESH FRUIT

33.00

ASSORTED PREMIUM ICE CREAM BARS

58.00

SHAVED CAROLINA HAM ON

HOT BUTTERMILK BISCUITS

48.00

ASSORTED GOURMET BAGGED CHIPS

44.50

ASSORTED LOW FAT YOGURT

47.00



LUNCH

CHILLED & PLATED SALAD SELECTIONS

All Luncheon Salad Selections Include Your Choice of Dessert, Assorted Rolls & Butter, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

CAROLINA COBB SALAD 29.00

Grilled Chicken over Mixed Field Greens, Candied Pecans, Dried Cranberries, Peppered Bacon, Cheddar Cheese, Hard Boiled Eggs, Tomatoes, Cucumbers and Croutons, served with Country Buttermilk Ranch Dressing and Balsamic Vinaigrette. Replace Grilled Chicken with Fried Chicken Tenders

GRILLED CHICKEN CAESAR SALAD 29.00

Crispy Romaine Spears, Garlic Crostini, Roma Tomatoes, Parmesan Cheese and Grilled Chicken Breast accompanied by a Mediterranean Orzo Pasta Salad and served with our House-made Robust Caesar & Balsamic Vinaigrette Dressings. Replace Grilled Chicken with our House Smoked Salmon add \$2.00.

MEDITERRANEAN CHICKEN SALAD 30.00

Grilled Marinated Chicken Breast over Chopped Romaine Lettuce with Olives, Roma Tomatoes, Feta Cheese, Cucumbers, Croutons, Red Onion and Red Peppers. Served with our House-made Robust Caesar & Fresh Basil Vinaigrette Dressings

CHIPOTLE GRILLED CHICKEN SALAD 32.00

Sliced Chipotle/Soy Marinated Grilled Chicken, served over Baby Field Greens and Chopped Romaine Lettuce with a Black Bean/Corn Salsa, Tomatoes, Cheddar Cheese, Cucumbers, Julienne Tri-Color Corn Chips and our Southwest Spoon Bread Served with Your choice of Assorted Rolls or Tri-Color Tortilla Chips served with our Cilantro Lime Vinaigrette and Roasted Red Pepper Ranch. Replace Grilled Chicken with Sliced Chipotle/Soy Marinated Beef add 3.00

ASIAN CHICKEN SALAD 31.00

Hoisin Glazed Chicken Breast atop Mixed Field Greens with Sliced Cucumbers and an Asian Soba Noodle Slaw with a Peanut/Coconut Gremolata served with our Sweet Soy/Sesame Vinaigrette & Mandarin Orange/Pickled Ginger Vinaigrette

CARIBBEAN CHICKEN WALDORF SALAD 32.00

Jerk Style Chicken served over a bed of Mixed Greens with Chopped Mango, Pineapple, Celery, Jicama, Grapes and Toasted Coconut tossed in a Cilantro Infused Sour Cream. Gingered Sweet Potatoes and Taro Chips. Served with Mandarin Orange/Pickled Ginger Vinaigrette

HOUSEMADE DRESSING OPTIONS

All of our dressings are freshly made in-house; please ask your sales representative for additional suggestions

BALSAMIC VINAIGRETTE

Excellent Sweet and Acidic Balance with Fresh Herbs, Olive Oil and Dijon Mustard

BUTTERMILK/HORSERADISH RANCH

Tangy and rich with a hint of Horseradish

SWEET SOY/SESAME VINAIGRETTE

Classic Asian flavors with a hint of Ginger

FRESH BASIL VINAIGRETTE

A burst of Aromatic Fresh Basil contrasted with White Balsamic Vinegar

SMOKED TOMATO VINAIGRETTE

Sweet & bold, infused with Fresh Basil, Roasted Garlic and Lime

CREAMY APPLE BLUE CHEESE

Chunks of Granny Smith Apples with Apple Cider Vinegar & Blue Cheese Crumbles

ROASTED RED PEPPER RANCH

Our House-Made Ranch with sweet Roasted Red Pepper Coulis

OREGON PINOT NOIR VINAIGRETTE

Light Body, Crisp Grape Flavor with Fresh Herbs, Acidic Finish

ROBUST CAESAR

Bold Caricature, Garlic, Olive Oil, Anchovy; The Chef's Favorite

TARRAGON/CHAMPAGNE VINAIGRETTE

Light and Refreshingly Sweet with Good Acidic Balance and Herb Flavor

MAPLE BALSAMIC VINAIGRETTE

A hint of Rich Maple Syrup added to our aged Balsamic Vinaigrette

MANDARIN ORANGE/PICKLED GINGER VINAIGRETTE

Crisp, fruity and light, very flavorful

CILANTRO LIME VINAIGRETTE

A balance of Sweet & Tart with Fresh Aromatic Cilantro

LUNCH

CHILLED & PLATED SANDWICH SELECTIONS

All Luncheon Sandwich Selections Include Your Choice of Dessert, Chef's Choice of Side Salad, House-Made Potato Chips, Fresh Fruit Garnish, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

WRAP IT UP

30.00

Choose any sandwich selection

MEDITERRANEAN CHICKEN WRAP

Sliced Grilled Chicken Breast with Feta Cheese, Hummus, Sliced Tomatoes and Crisp Lettuce; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap

SMOKED TURKEY & BACON WRAP WITH PIMENTO CHEESE

Smoked Turkey, Crisp Bacon, Rosemary Aioli, Pimento Cheese, Crisp Lettuce and Sliced Tomato; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap

ITALIAN ANTIPASTO WRAP

Thin Slices of Ham and Italian Salami tossed with Pepperoncini and Black Olives with Rosemary Aioli, Sliced Tomato, Provolone Cheese and Crisp Romaine Spears; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap

PESTO CHICKEN SALAD WRAP

Fresh Basil Pesto tossed with Grilled Chicken, Celery, Mayonnaise and Diced Red Onions with Parmesan Cheese, Crisp Lettuce and Sliced Tomatoes; half-served on a

TOMATO BASIL WRAP

and half-served on a Spinach Wrap

SOUTHWEST WRAP

Your Choice of Thinly Sliced Marinated Carne Asada Beef or Chipotle Chicken served with Corn Salsa, Sliced Tomato, Crisp Lettuce, Shredded Cheddar Cheese and Cilantro Mayonnaise; half-served on a Sun-Dried Tomato Wrap and half-served on a Whole Wheat Wrap

SMOKED CHICKEN PECAN WRAP

Our House Smoked Chicken/Pecan Salad with Crisp Romaine Lettuce and Sliced Tomatoes; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap

ROASTED VEGETABLE WRAP

Roasted Red Peppers, Eggplant, Zucchini & Yellow Squash tossed with our Balsamic Vinaigrette with Sliced Tomatoes, Artichoke Hearts, Feta Cheese and Hummus served on Whole Wheat Wrap

EXPRESS BOXED LUNCHES

27.00

Any Salad or Sandwich can be served as an Express Boxed Lunch; your choice of Chilled Entrée accompanied by a Side Salad, Potato Chips, Cookie, and a Soft Drink or Bottled Water

THE MODIFIED BUFFET

29.00

Think Out of the Box: If Time is an issue, allow us to Create a Solution. We can offer a Quick & Casual Alternative to a served plated meal. Your choice of Sandwich presented Buffet Style with all the sides. Service includes our Compostable/Biodegradable Disposable Service Ware

ADD AN ADDITIONAL SANDWICH SELECTION FOR 1.50 PER PERSON

If a Wrap is Just Not Your Style, here are some additional bread choices for consideration

Multi-grain Kaiser
Mediterranean Flat Bread
Sub Roll

Thick Sliced Marble Rye
Thick Sliced Whole Wheat
Thick Sliced Sourdough



LUNCH

HOT PLATED LUNCH SELECTIONS

All Hot Plated Luncheon Selections Include Your Choice of Dessert and Green Salad, Chef's Choice of Appropriate Vegetables, Assorted Rolls & Butter, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.



LASAGNA LIKE MAMA'S	37.50
A Traditional Favorite with Mozzarella, Parmesan and Ricotta Cheeses in a Hearty Bolognese Meat Sauce served with Roasted Vegetables	
SMOKED CHICKEN LASAGNA	37.50
Our House Smoked Chicken Breast layered with Mozzarella, Parmesan and Ricotta Cheese with a Rich Roasted Garlic Cream Sauce and Seasonal Vegetables	
CLASSIC SIRLOIN POT ROAST	44.00
Tender Beef Braised in a Rich Red Wine Bordelaise Sauce, served with Horseradish Mashed Potatoes and Roasted Vegetables	
SPICE ISLAND CHICKEN	37.00
Grilled Chicken Breast Seasoned with Indonesian Spices served with a Sweet Lemongrass Curry Sauce, Peanut Sauce, Snow Peas, Pineapple Rice Pilaf and a Peanut/Coconut Gremolata	
CHICKEN BREAST SALTIMBOCCA	39.00
Seared Sage Marinated Chicken Breast with Shaved Prosciutto Ham and Provolone Cheese served with Lemon/Chardonnay Beurre Blanc Herb Garlic Risotto and Seasonal Vegetables	
CUMIN CRUSTED PORK LOIN	37.00
Glazed Slow Roasted Loin of Pork Served with Traditional Argentinean Chimichurri Sauce, Sofrito Rice & Brown Buttered Sweet Corn	
MEDITERRANEAN PRAWNS	43.00
Tender Prawns Sautéed in Garlic, Fresh Herbs, Roma Tomatoes and Kalamata Olives topped with Feta Cheese and served with a Sun Dried Tomato Orzo Pasta	
HOISIN GLAZED ATLANTIC SALMON	40.00
Seared Fresh Salmon Glazed with Sweet Hoisin Sauce topped with a Pineapple/Jicama Salsa served with Sesame Sticky Rice and Seasonal Vegetables	

LUNCH

LUNCHEON SALAD CHOICES

Please choose one salad option and two house-made dressings options

THE WOODSIDE

Baby Field Greens with Cabbage Chiffonade, Grape Tomatoes, Cucumbers and Croutons

ASIAN SPINACH

Baby Spinach, Napa Cabbage, Red Bell Peppers, Cashews and Won Ton Strips

THE STEAKHOUSE

Crisp Iceberg Lettuce, Red Onion Rings, Blue Cheese Crumbles, Sliced Tomato and Croutons

CLASSIC CAESAR

Romaine Lettuce, Grated Parmesan Cheese, Croutons and Tossed in Classic Caesar Dressing

SIGNATURE HOUSE SALADS

Additional \$3.50 charge for signature salad selections listed below.

THE NORTHWEST

Baby Field Greens with Candied Pecans, Caramelized Pears and Blue Cheese

FRESH MOZZARELLA & TOMATO

Fresh Bocconcini Mozzarella Cheese with Sliced Roma Tomatoes, Field Greens, Fresh Basil Chiffonade and Pine Nuts

THE MEDITERRANEAN

Crisp Romaine Lettuce & Baby Field Greens with Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Croutons and Dried Fruit

LUNCHEON DRESSING OPTIONS

All of our dressings are freshly made in-house; please ask your sales representative for additional suggestions

BALSAMIC VINAIGRETTE

Excellent Sweet and Acidic Balance with Fresh Herbs, Olive Oil and Dijon Mustard

BUTTERMILK/HORSERADISH RANCH

Tangy and rich with a hint of Horseradish

SWEET SOY/SESAME VINAIGRETTE

Classic Asian flavors with a hint of Ginger

FRESH BASIL VINAIGRETTE

A burst of Aromatic Fresh Basil contrasted with White Balsamic Vinegar

SMOKED TOMATO VINAIGRETTE

Sweet & bold, infused with Fresh Basil, Roasted Garlic and Lime

CREAMY APPLE BLUE CHEESE

Chunks of Granny Smith Apples with Apple Cider Vinegar & Blue Cheese Crumbles

ROASTED RED PEPPER RANCH

Our House-Made Ranch with sweet Roasted Red Pepper Coulis

OREGON PINOT NOIR VINAIGRETTE

Light Body, Crisp Grape Flavor with Fresh Herbs, Acidic Finish

ROBUST CAESAR

Bold Caricature, Garlic, Olive Oil, Anchovy; The Chef's Favorite

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A hint of Rich Maple Syrup added to our aged Balsamic Vinaigrette

MANDARIN ORANGE/PICKLED GINGER VINAIGRETTE

Crisp, fruity and light, very flavorful

CILANTRO LIME VINAIGRETTE

A balance of Sweet & Tart with Fresh Aromatic Cilantro



LUNCH

DESSERT CHOICES

CHANTILLY LEMON TORTE

TUXEDO CHOCOLATE CAKE

Ganache and Raspberry Coulis

STRAWBERRY CREAM TORTE

NEW YORK STYLE CHEESE CAKE

Raspberry Sauce

CARROT SPICE CAKE

BASKET OF COOKIES, BROWNIES & BLONDIES

WHITE CHOCOLATE & ORANGE MOUSSE

Raspberry Coulis

WHITE CHOCOLATE/PASSION FRUIT MOUSSE

PEACH/AMARETTO SHORTCAKE

Saigon Cinnamon Cream

RED VELVET CAKE

BOURBON PECAN PIE

Chantilly Cream and Caramel Sauce

DESSERT TRIO

Lemon Bar, Profiterole and Dark Chocolate Brownie

PLEASE ADD AN ADDITIONAL \$2.00 PER PERSON ON LUNCHEONS IF CHOOSING A DESSERT FROM OUR DINNER DESSERT CHOICES.

LUNCH

BUFFET SELECTIONS

All Luncheon Buffet Selections include Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

SAVOR THE SOUTH 47.00

Mixed Green Salad with Assorted Condiments and Dressings, Creamy Cole Slaw, Country Potato Salad, BBQ Boneless Chicken Breast, Country Fried Steak Sawmill Gravy, Pulled Pork BBQ, Mashed Potatoes and Brown Gravy, Mac-N-Cheese, Southern Style Green Beans, Corn O'Brien, Assorted Rolls, Corn Muffins and Fresh Peach Cobbler

LITTLE ITALY 44.00

Classic Caesar Salad, Mediterranean Orzo Pasta Salad, Lasagna Bolognese, Chicken Marsala, Sautéed Italian Style Vegetables, Garlic Bread and Fresh Rosemary Focaccia Bread, Lemon Bars, Cannoli and Tiramisu Torte

THE SANDWICH SHOP 40.00

A "build your own" Sandwich Bar with Thinly Sliced Smoked Turkey Breast, Roast Beef, Ham and Chicken Salad, Cheddar, Swiss and Gouda Cheeses, Sliced Tomato & Red Onion, Lettuce & Pickle Spears, Assorted Breads & Spreads, Orzo Pasta Salad, House-made Potato Chips and Freshly Baked Cookies

SOUTH OF THE BORDER 44.00

Mixed Green Salad with Smoked Tomato/Chipotle Vinaigrette and Ranch Dressings, Cuban Black Bean Soup, Tri-Color Tortilla Chips and Salsa, Chicken Fajitas, Picadillo Seasoned Beef, Soft Flour Tortillas, Crisp Taco Shells, Spanish Rice, Fiesta Corn, Cheddar Cheese, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes and Mexican Tea Cookies

EAST MEETS WEST 45.00

Spinach Salad with Pickled Ginger Vinaigrette and Wasabi Ranch Dressings, Asian Vegetable Slaw with Peanut Hoisin Dressing, Sesame Encrusted Chicken Breast with Pandun Curry Sauce, Char Su Style Pork Loin with Sweet Garlic/Hoisin Sauce, Jasmine Rice, Vegetable Egg Rolls, Asian Stir Fried Vegetables, Fortune Cookies and Chinese Coconut/Purple Rice Pudding



DINNER

SERVED SELECTIONS

All Dinner Selections Include Your Choice of Salad and Dessert, Chef's Choice of Fresh Vegetables, Assorted Rolls & Butter, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

OF THE LAND

SEARED FILET MIGNON 70.00

Seared 7-ounce Tenderloin Steak with a Port Demi Glace, Topped with a Gremolata of Roasted Shiitake Mushrooms and Peppered Bacon Praline served with Horseradish Mashed Potatoes

COWBOY RIBEYE STEAK 70.00

A Broiled 12-ounce Boneless Steak served with Sherry Flamed Button Mushrooms, Tri-Pepper Demi Glace and Rosemary Roasted Yukon Gold

Potatoes

MAPLE GLAZED ROAST PORK LOIN 48.00

Medallions of Slow Roasted Pork Loin with Apple Cider Demi Glace, Scallion Mashed Potatoes, Carolina Spoon Bread and Apple Chutney

GRILLED PORK LOIN CHOP 51.00

Bone in Herb/Dijon Marinated 10oz. Pork Chop with a Peppered Cognac Bordelaise Sauce, Sun Dried Tomato Butter and Roasted Garlic Mashed Potatoes

MEDITERRANEAN CHICKEN BREAST 51.00

Our Rosemary /Olive Oil Marinated Free Range Chicken Breast topped with Feta Cheese and Prosciutto. Served with a Sundried Tomato Beurre Blanc and Sweet Corn Couscous

ROAST CHICKEN BREAST FORESTIÈRE 51.00

Roasted Free Range Chicken Breast with a Wild Mushroom Ragout Topped with Lemon/Thyme Compound Butter and Served with a Creamy Hazelnut Polenta Cake

OF THE SKY

CHAR SU "CHINESE STYLE" DUCK 58.00

Marinated for Three Days in Traditional Chinese Spices Grilled and Served with Ginger/Hoisin Demi Glacé, The Chef's Pickled Chowchow, Turmeric Rice and Asian Vegetables

OF THE SEA

TRIO OF LUMP CRAB CAKES 57.00

Three Crab Cakes each with its own Sauce. Charred Tomato Coulis, Dijonaise and Lemon/Sorrel Beurre Blanc Served with Wild Rice Risotto

SMOKED ATLANTIC SALMON 43.00

Fresh Salmon Filet Lightly Smoked over Local Pecan Wood with a Roasted Red Pepper Cream Sauce, Sweet Corn/Green Tomato Chowchow and a Parmesan Polenta Cake

PRAWNS POMODORO 56.00

Sautéed Prawns in a Classic Plum Tomato/Basil and Garlic Sauce atop Wild Rice/Prosciutto Risotto served with Black Olive Tapenade

SEA SCALLOP SAUTÉ 58.00

Jumbo Sea Scallops Sautéed with Apple Wood Smoked Bacon and Fresh Sage atop our Cheddar Cheese Grits with a Red Pepper Chutney and Sweet Corn Beurre Blanc

BONITO CRUSTED GROUPEL 62.00

Seared Fresh Grouper Crusted in Asian Spices and Served with a Sweet Coconut/Lemongrass Curry Sauce, Seasonal Fresh Vegetables and Cilantro Rice

OPTIONS FOR YOUR VEGETARIANS

GRILLED PORTABELLO STACK

Grilled Portobello Mushrooms, Eggplant, Squash and Roasted Peppers layered with Goat Cheese, Pine Nuts and Tomato Concasse.

EGGPLANT PARMESAN

Lightly Breaded Eggplant Sautéed and topped with Plum Tomato Sauce, Mozzarella Cheese and Black Olive Tapenade

DINNER

DUOS

All Dinner Duo Selections Include Your Choice of Salads and Dessert, Chef's Choice of Fresh Vegetables, Assorted Rolls & Butter, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request.

BROILED FILET MIGNON & PECAN SMOKED SALMON

74.00

White Truffle/Herb Oil Basted Filet Mignon with Port Demi Glace and Roasted Shiitake Mushrooms paired with our House Smoked Salmon with Roasted Red Pepper Cream Sauce and Black Olive Tapenade, Served with Horseradish Mashed Potatoes and an Assortment of Fresh Baby Vegetables

MEDITERRANEAN STYLE CHICKEN BREAST & SAUTÉED PRAWNS

63.00

Our Rosemary /Olive Oil Marinated Free Range Chicken Breast topped with Feta Cheese and Prosciutto. Served with a Sundried Tomato Beurre Blanc and Paired with Mediterranean Style Sautéed Prawns with a Pine Nut/Artichoke Tapenade Served with a Lemon/Thyme Risotto and an Assortment of Fresh Baby Vegetables

THREE PEPPERCORN FILET MIGNON & LUMP CRAB CAKE

77.00

Choice Filet Mignon Seasoned with Pink, Green and Black Peppercorns Served with Cognac Demi Glacé and Red Onion Marmalade, Paired with a Lump Crab Cake with Whole Grain Mustard Dijonaise Sauce and Served with a Yukon Gold Potato/Four Cheese Tart and an Assortment of Fresh Baby Vegetables

MISO BASTED FILET MIGNON & ASIAN SEARED CHICKEN BREAST

69.00

Choice Miso Basted Filet Mignon with Ginger Demi Glace & an Asian Seared Chicken Breast with a Lemongrass/Coconut Sauce and Peanut/Coconut Gremolata Served with Sesame Sticky Rice and an Assortment of Fresh Baby Vegetables

CHICKEN BREAST FORESTIÈRE & SAUTÉED SEA SCALLOPS

66.00

Roasted Free Range Chicken Breast with a Wild Mushroom Ragout Topped with Lemon/Thyme Compound Butter & Sea Scallops Sautéed with Apple Wood Smoked Bacon and Fresh Sage Served with Creamy Golden Polenta, Sweet Corn Beurre Blanc and an Assortment of Fresh Baby Vegetables

CHAR SU CHINESE STYLE PORK LOIN & GINGER PRAWNS

61.00

Marinated for Three Days in Traditional Chinese Spices Grilled and Served with Ginger/Hoisin Demi Glace, the Chef's Pickled Chowchow and Hoisin Demi Glace Combined with Sautéed Asian Style Prawns with Ginger, Garlic and Spring Onions, Served



DINNER

DINNER SALAD CHOICES

THE WOODSIDE

Baby Field Greens with Cabbage Chiffonade, Grape Tomatoes, Cucumbers and Croutons

ASIAN SPINACH

Baby Spinach, Napa Cabbage, Red Bell Peppers, Cashews and Won Ton Strips

THE STEAKHOUSE

Crisp Iceberg Lettuce, Red Onion Rings, Blue Cheese Crumbles, Sliced Tomato and Croutons

CLASSIC CAESAR

Romaine Lettuce, Grated Parmesan Cheese, Croutons and Tossed in Classic Caesar Dressing

SIGNATURE HOUSE SALADS

Additional \$3.50 charge for signature salad selections listed below.

THE NORTHWEST

Baby Field Greens with Candied Pecans, Caramelized Pears and Blue Cheese

FRESH MOZZARELLA & TOMATO

Fresh Bocconcini Mozzarella Cheese with Sliced Roma Tomatoes, Field Greens, Fresh Basil Chiffonade and Pine Nuts

THE MEDITERRANEAN

Crisp Romaine Lettuce & Baby Field Greens with Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Croutons and Dried Fruit

DINNER DRESSING OPTIONS

All of our dressings are freshly made in-house; please ask your sales representative for additional suggestions

BALSAMIC VINAIGRETTE

Excellent Sweet and Acidic Balance with Fresh Herbs, Olive Oil and Dijon Mustard

BUTTERMILK/HORSERADISH RANCH

Tangy and rich with a hint of Horseradish

SWEET SOY/SESAME VINAIGRETTE

Classic Asian flavors with a hint of Ginger

FRESH BASIL VINAIGRETTE

A burst of Aromatic Fresh Basil contrasted with White Balsamic Vinegar

SMOKED TOMATO VINAIGRETTE

Sweet & bold, infused with Fresh Basil, Roasted Garlic and Lime

CREAMY APPLE BLUE CHEESE

Chunks of Granny Smith Apples with Apple Cider Vinegar & Blue Cheese Crumbles

ROASTED RED PEPPER RANCH

Our House-Made Ranch with sweet Roasted Red Pepper Coulis

OREGON PINOT NOIR VINAIGRETTE

Light Body, Crisp Grape Flavor with Fresh Herbs, Acidic Finish

ROBUST CAESAR

Bold Caricature, Garlic, Olive Oil, Anchovy; The Chef's Favorite

TARRAGON/CHAMPAGNE VINAIGRETTE

Light and Refreshingly Sweet with Good Acidic Balance and Herb Flavor

MAPLE BALSAMIC VINAIGRETTE

A hint of Rich Maple Syrup added to our aged Balsamic Vinaigrette

MANDARIN ORANGE/PICKLED GINGER VINAIGRETTE

Crisp, fruity and light, very flavorful

CILANTRO LIME VINAIGRETTE

A balance of Sweet & Tart with Fresh Aromatic Cilantro

DINNER

DESSERTS TO ACCOMPANY DINNER

CHANTILLY LEMON TORTE

STRAWBERRY CREAM TORTE

NEW YORK STYLE CHEESECAKE

Raspberry Sauce

CARROT SPICE CAKE

BOURBON PECAN PIE

TIRAMISU WITH MOCHA MOUSSE

KEY LIME PIE

WHITE CHOCOLATE/PASSION FRUIT MOUSSE

PEACH/AMARETTO SHORTCAKE

Saigon Cinnamon Cream

CRÈME BRÛLÉE CHEESECAKE

Apricot Ginger Coulis

BABY CHOCOLATE BUNDT CAKE

White Chocolate Mousse, Seasonal Berries and Raspberry Coulis

BANANAS FOSTER CHEESECAKE WITH SALTED CARAMEL

FLOURLESS CHOCOLATE TORTE

RUSTIC MIXED BERRY TART

Crème Anglaise

RED VELVET CAKE

BOURBON PECAN PIE

Chantilly Cream and Caramel Sauce

TUXEDO CHOCOLATE CAKE

Ganache and Raspberry Coulis

SIGNATURE HOUSE DESSERTS

Please add an additional \$3.00 for Dinner or Luncheon
Signature Dessert Selections

CABERNET POACHED PEAR WITH LEMON POUND CAKE, MASCARPONE CREAM AND CRÈME ANGLAISE

MOCHA CHOCOLATE MOUSSE LATTE

With A Chocolate Spoon

TRIO OF MINIATURE PASTRIES

With Sambucca Infused Dried Fruit

SEASONAL FRESH BERRIES OVER PETITE SCONES

Lemon Curd & Raspberry Coulis

LEMONGRASS SPONGE CAKE

Caramelized Pineapple and Candied Ginger

COCONUT BLACK RICE PUDDIN

Grilled Mango

VIENNESE DESSERT STATION

An Array of Cakes, Pies, French Pastries, Petit Fours,
Fresh Fruit & Cheeses

17.00

SOUTHERN DESSERT STATION

Warm Bread Pudding with Bourbon Caramel Sauce, Banana
Pudding, Pound Cake & Peach Cobbler with Vanilla Ice Cream

16.00

BREAKFAST

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BUFFET SELECTIONS

All Dinner Buffet Selections include Iced Tea, Freshly Brewed Leopard Forest Coffee & Hot Tea Service by Request. Dinner Buffets are based upon 2 hours of service and may be extended for an additional charge. For groups less than fifty guests a service charge of 100.00 will apply.

THE GRAND BUFFET

78.00

Mixed Field Green Salad with Assorted Condiments and Dressings, Marinated, Grilled and Fresh Vegetable Crudités, House Smoked Fresh Salmon Display, Sliced Tenderloin of Beef with Port Demi Glace and Roasted Forest Mushrooms, Seared Breast of Chicken with Black Olive Tapenade and Red Pepper Cream Sauce, Penne Pasta Pomodoro, Roasted Rosemary Potatoes, Fresh Seasonal Vegetable Medley, Assorted Dinner Rolls and Butter, Viennese Dessert Display with a Flowing Chocolate Fountain and Dippable Treats

SURF & TURF

66.00

Mixed Field Green Salad with Assorted Condiments and Dressings, Orzo Pasta Salad, Seared Salmon with Italian Bay Shrimp Salsa and a Lemon, Thyme Beurre Blanc, Sliced Dijon Crusted Tri-Tip Sirloin with Wild Mushroom Ragout, Horseradish Mashed Potatoes, Wild Rice and Lentil Pilaf, Fresh Seasonal Vegetable Medley, Assorted Dinner Rolls and Butter, Chef's Selection of Assorted Desserts

THE RUSTIC ITALIAN

55.00

Classic Caesar Salad, Penne Pesto Pasta Salad, Lasagna Bolognese, Grilled Chicken Marsala, Sautéed Italian Squash & Green Beans, Garlic Bread and Fresh Rosemary Focaccia Bread, Chef's Selection of Assorted Desserts

SOUTHERN COMFORT

56.00

Homemade Split Pea Soup, Chopped Iceberg Salad with 1000 Island Dressing, Croutons, Tomatoes and Bacon Pieces, Tender Braised Pot Roast in Bordelaise Sauce, Mashed Potatoes, Green Beans, Fresh Rolls and Butter, Banana and Rice Puddings

DOWN SOUTH DELIGHT

58.00

Country Potato Salad, Mixed Green Salad, Cheddar/Bacon Macaroni Salad, House-made Pulled Pork or Slow Roasted Pork Loin with Apple Cider Demi Sauce, Country Fried Chicken, Corn Meal Fried Catfish, Southern Style Green Beans, Buttered Corn, Mashed Potatoes, Assorted Rolls and Sweet Corn Muffins with Butter, a Selection of Assorted Desserts

THE INTERNATIONAL

64.00

Baby Field Greens with Spiced Pecans and Dried Fruit with Champagne Vinaigrette, Asian Cucumber Salad, Papaya, Jicama Salad with Cilantro & Lime, Thai Style Chicken with Lemongrass Coconut Curry Sauce, Chipotle, Soy Flank Steak with Green Chili Demi Glace, Sweet Corn and Roasted Pepper Couscous, Penne Pasta Arabiatta, Fresh Seasonal Vegetable Medley, Rustic Rolls and Butter, Viennese Dessert Display



ACTION STATIONS

Enjoy a dynamic interactive culinary experience with freshly cooked and presented appetizers, salads, carved items or entrées. Your guests will enjoy contemporary flavors and unlimited possibilities created right before their eyes. Minimum of 50 People Required for Action Stations. Carver/Attendant Fee of \$150.00 per 2 hours not included.

<p>SAKE CURED SALMON GRAVLOX SALAD 13.50 House Cured Salmon Gravlox tossed to order with Asian Greens and Vegetables, served in an Edible Rice Paper Bowl and topped with Crispy Won Ton Strips and Chop Sticks. One Attendant per 75 people.</p>	<p>FLOWING CHOCOLATE FOUNTAIN 16.50 A Cascading Chocolate Fountain with Fresh Strawberries, Pineapple, Cubed Pound Cake, Miniature Cream Puffs and Pirouette Cookies One Attendant per 125 people.</p>
<p>SEARED RARE TUNA NAPOLEON SALAD 14.50 Sushi Grade Tuna seared in Asian Spices, layered with Fresh Arugula and Crisp Wontons dressed with a Wasabi - Sweet Soy Vinaigrette. One Attendant per 75 people.</p>	<p>MASHED POTATO MARTINI BAR 13.50 Creamy Yukon Gold Mashed Potatoes tossed with Scallions, Cheddar Cheese and Bacon served in a Martini Glass with a Parmesan Tuile One Attendant per 125 people.</p>
<p>SMOKED CHICKEN QUESADILLAS 12.50 ADD GARLIC SEARED SHRIMP 2.50 House Smoked Chicken, Goat Cheese, Jack Cheese, Sun Dried Tomatoes and Fresh Basil served with Fresh Pico de Gallo. One Attendant per 100 people.</p>	<p>BEEF TORNEDOS BISTECCA 24.00 Thinly Sliced Medallions of Herb Marinated Filet Mignon, quickly sautéed and topped with a Chunky Artichoke/Tomato Demi Glace, accompanied by a Golden Polenta Cake and Fried Carrot Straws One Attendant per 75 people.</p>
<p>GOURMET PIZZA BAR 15.00 A freshly cooked variety of Pizza to include a Vegetarian Option served with Parmesan Cheese and Red Pepper Flakes One Attendant per 75 people.</p>	<p>CLASSIC CAESAR SALAD 12.50 WITH ROSEMARY CHICKEN STRIPS 2.50 WITH HOUSE SMOKED SALMON 3.50 Crisp Romaine Hearts tossed to order with our Robust Olive Oil & Garlic Dressing, Parmesan Cheese, Croutons and Fresh Squeezed Lemon. One Attendant per 100 people.</p>
<p>CRAB & GOAT CHEESE RISOTTO 14.50 A creamy mixture of Italian Short Grain Rice, Crab, Prosciutto Ham with Goat Cheese, Parmesan Cheese and Lemon Compound Butter One Attendant per 75 people.</p>	<p>PASTA STATION 17.00 Two Varieties of Freshly Prepared Pasta: Smoked Chicken Cavatappi with Mushrooms and Marsala Cream Sauce Penne Pomodoro -Fresh Basil, Tomatoes, Garlic, Olive Oil & Parmesan Cheese. One Attendant per 125 people.</p>
<p>BANANAS FOSTER FLAMBÉ 14.00 A traditional favorite - Sautéed Bananas in a Brown Sugar, Cream and Rum Sauce, flamed and served over Vanilla Ice Cream One Attendant per 75 people.</p>	

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CARVING STATIONS

All Carved Selections are served with Silver Dollar Rolls and Appropriate Condiments. Minimum of 50 People Required for Action Stations. Carver/Attendant Fee of \$150.00 per 2 hours not included.



ROAST STEAMSHIP ROUND OF BEEF	1,075.00
Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli. Serves approximately 150 - 175 people.	
ROAST TOP ROUND OF BEEF	875.00
Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli. Serves approximately 100 people.	
SMOKED NEW YORK STRIP LOIN	760.00
Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli. Serves approximately 60 people.	
ROAST TENDERLOIN OF BEEF	620.00
Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli. Serves approximately 30 people.	
CHIPOTLE SEARED FLANK STEAK	415.00
Served with a Smoked Tomato Ancho Chili Salsa and Cilantro Aioli. Serves approximately 30 people.	
CHAR - SU CHINESE STYLE PORK LOIN	390.00
Served with Asian Spicy Mustard and Cilantro Mayonnaise Serves approximately 40 people.	
HONEY GLAZED PORK STEAMSHIP	565.00
Served with Stone Ground Apricot Mustard Sauce and Cucumber Chowchow. Serves approximately 60 people.	
PECAN SMOKED TURKEY BREAST	415.00
Served with Cranberry/Orange Relish and Honey Dijon Sauce. Serves approximately 50 people.	
MAPLE GLAZED CAROLINA PIT HAM	450.00
Served with Honey Dijon Sauce and Stone Ground Mustard Serves approximately 50 people.	
GRILLED BUTTERFLIED LEG OF LAMB	465.00
Basted with Balsamic Herb Oil and Served with Rosemary/Almond Aioli, Stone Ground Mustard and Mint Jus. Serves approximately 30 people.	

RECEPTIONS

CHILLED HORS D'OEUVRES

All prices are quoted for 100 pieces. For additional hors d'oeuvre selections please inquire with your catering sales representative.

ICED JUMBO PRAWNS Lemon Wedges, and Cocktail Sauce	575.00	TEA SANDWICHES	
ICED STONE CRAB CLAWS Lemon Wedges, and Cocktail Sauce	630.00	PROSCIUTTO HAM WITH APRICOT CREAM CHEESE	345.00
CUCUMBER CUPS		SMOKED CHICKEN AND PECAN SALAD	345.00
WITH CRAB SALAD	440.00	CRAB AND PEPPERED BACON	345.00
WITH SUSHI GRADE AHI TUNA AND WASABI CRÈME FRAICHE	440.00	Rosemary Aioli	
HOUSE ROLLED MAKI SUSHI		CURRIED EGG SALAD WITH ARUGULA	300.00
AVOCADO & CREAM CHEESE	375.00	SHRIMP SALAD WITH FRESH DILL	350.00
SPICY TUNA WITH FURIKAKE	395.00	SMOKED SALMON WITH CHIVE CREAM CHEESE	350.00
CALIFORNIA ROLL WITH CRAB, AVOCADO & CUCUMBER	415.00		

SPECIALTY CANAPÉS

Receptions are based upon 2 hours of service and may be extended for an additional charge. For groups less than fifty guests a service charge of \$100.00 will apply.

PEPPERED SHRIMP ON CUCUMBER ROUNDS Herb Cream Cheese and Italian Salsa	440.00	SPOON CANAPÉS	
SHAVED BEEF TENDERLOIN CROSTINI Caper Aioli, Roasted Pepper Salsa	575.00	TRUFFLED POTATO BRUNOISE with Domestic Caviar	400.00
BRUSCHETTA WITH GOAT CHEESE Dried Fruit Compote	400.00	SAKE CURED SALMON GRAVLOX with Lemon/Ginger Crème Fraiche	400.00
SMOKED SALMON ON BAGEL CHIPS Dill Cream Cheese and Black Olive Tapenade	400.00	TUNA TARTAR	400.00
BELGIAN ENDIVE SPEARS English Stilton Cheese and Candied Pecans	400.00	PECAN SMOKED SALMON Bacon Praline and Tomato Confit 325.00	400.00
ARTICHOKE PETALS WITH SHRIMP SALAD Red Pepper Hummus and Feta Cheese	400.00		

RECEPTIONS

HOT HORS D'OEUVRES

All prices are quoted for 100 pieces and are sold in increments of 50 pieces. For additional hors d'oeuvre selections please inquire with your catering sales representative.

INDONESIAN STYLE CHICKEN SATAY Peanut Sauce and Toasted Coconut	450.00	FRIED MOZZARELLA STICKS Marinara Sauce	360.00
CLASSIC CRAB CAKES House-made and Lightly Breaded, accompanied by Remoulade Sauce	510.00	ASIAN GRATINÉE OF GREEN LIP MUSSELS Roasted New Zealand Mussels with an Asian Rémoulade	375.00
CREOLE STYLE MEATBALLS Caramelized Onions and Peppers with Sweet Tomato Jam	300.00	SALMON HASH POTATO LATKES Chopped Gravlox Salmon, Bacon & Herbs atop Potato Pancakes	400.00
FRIED CHICKEN TENDERS BBQ and Honey Mustard Sauces	390.00	BEEF EMPANADAS Flaky Turnovers filled with Seasoned Beef, served with Pico De Gallo	380.00
SAUSAGE STUFFED MUSHROOMS Stone Ground Mustard Dijonaise Sauce	360.00	SPANAKOPITA Greek Phyllo Pastry filled with Spinach and Feta Cheese	360.00
GRILLED SAUSAGE SAMPLER Polish, Italian, Andouille and Bratwurst with Stone Ground Mustard	360.00	SPINACH & ARTICHOKE DIP Fresh Sliced Baguette	465.00
VEGETABLE EGG ROLLS Spicy Asian Mustard and Sweet & Sour Sauce	390.00	CRAB DIP Fresh Sliced Baguette	525.00
TRIO OF STUFFED POTATO SKINS Cheese & Scallion, Cheese & Bay Shrimp, Cheese & Bacon	480.00	WARM PIMENTO CHEESE DIP A Southern Favorite – served with fresh baguette	465.00
MUSHROOM/CHEVRE AND LEEK TARTLETS Roasted Shiitake Mushrooms, Goat Cheese and Caramelized Leeks	480.00	BEEF BOURGUIGNON PASTRY Red Wine Braised Beef in Puff Pastry	470.00
POT STICKERS Dumplings with Assorted Fillings and a Soy/Mirin Dipping Sauce	325.00	DIM SUM ASSORTMENT A variety of Steamed and Fried Asian Appetizers with Dipping Sauces	380.00
SMOKED SALMON TARTLETS House-smoked Salmon and Fresh Dill in a Flaky Pie Crust	460.00	PHYLLO WRAPPED BRIE Phyllo Wrapped Raspberry Brie Bites with Raspberry Coulis	475.00
CHICKEN DRUMETTES Garlic/Hoisin Glazed or Buffalo Style	375.00		

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WHOLE POACHED SALMON 600.00

Red Pepper Remoulade, Herbed Cream Cheese, Bagel Chips, Crostini and Assorted Crackers. Serves approximately 60 people.

BAKED BRIE EN CROÛTE 440.00

Cranberry-Apricot Compote, Candied Pecans, Fresh Strawberries and Grapes, Fresh Sliced Baguette and Assorted Crackers. Serves approximately 60 people.

SEASONAL FRESH FRUIT DISPLAY 800.00

Fresh Strawberries, Melons, Pineapple and Grapes, served with Orange Crème Fraiche. Serves approximately 100 people.

FRESH VEGETABLE CRUDITÉS 650.00

Fresh Asparagus, Baby Carrots, Yellow and Zucchini Squashes, Snow Peas, Red Bell Pepper, Baby Corn, Grape Tomatoes and Marinated Mushrooms served with Red Pepper Ranch Dressing
Serves approximately 100 people.

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY 825.00

A selection of Imported and Domestic Cheeses to include Swiss, Aged Cheddar, Gouda, Havarti, Sage Derby, Chevre, Pepper Jack, Seasonal Fruit and Assorted Crackers. Serves approximately 100 people.

TRI COLOR HUMMUS & GRILLED VEGETABLES 750.00

A Mediterranean variety of Grilled and Marinated Vegetables with Red Pepper, Mint Parsley and Golden Hummus served with Greek Olives and Warm Pita Bread. Serves approximately 100 people.

SIDE OF HOUSE SMOKED SALMON 375.00

Pecan Smoked Salmon served with traditional condiments of Capers, Cream Cheese, Diced Red Onion and Bagel Chips. Serves approximately 30 people

HOUSE-CURED SALMON GRAVLOX 325.00

A Swedish Specialty, Fresh Salmon cured with a delicate balance of Sugar and Salt, infused with Fresh Dill and sliced paper thin served with traditional condiments of Lemon Wedges, Chopped Fresh Dill, Fried Capers, Crème Fraiche, Cucumbers, Mustard and Dark Rye Bread
Serves approximately 40 people.

CHARCUTERIE PLATTER 1,050.00

Italian Cured Salami, Prosciutto Ham, Mortadella Sausage, Provolone Cheese, Roasted Peppers, Eggplant, Pepperoncinis, Olives, Artichoke Hearts & Rustic Rolls with Dijon Mustard & Aioli
Serves approximately 100 people.

FOUR CHEESE SWISS FONDUE 750.00

Gruyère, Swiss, Emmentaler and Brie Cheeses, melted slowly with Roasted Garlic and White Wine served with Rustic Bread Cubes, Fresh Apple Wedges and Fresh Vegetables
Serves approximately 100 people.

MARINATED, GRILLED AND ROASTED VEGETABLES 750.00

A Variety of Seasonal Vegetables Served with Pesto Vinaigrette and Sun-Dried Tomato Aioli. Serves approximately 100 people.



LIBATIONS

All alcoholic beverages must be served by employees of the Greenville Convention Center. It is our policy to request valid picture identification for guests appearing to be under 30 years of age. Bar Set Fees: A service charge of \$175.00 per bar for the first three hours will apply if sales do not exceed \$1,200.00. Prices do not include a 23% management fee, state sales tax of 6%, and state liquor tax of 5% and local sales tax of 2%. Each additional hour will be charged at \$30.00 per hour, per bartender.

HOSTED CONSUMPTION | CASH BAR One bartender per 100 - 125 guests is recommended. Bar Set Fees apply as stated above.

PREMIUM BAR 22.00 PER PERSON FOR THE FIRST HOUR
11.00 FOR EACH ADDITIONAL HOUR

HOUSE BAR 20.00 PER PERSON FOR THE FIRST HOUR
10.00 FOR EACH ADDITIONAL HOUR

WINE & COCKTAIL SELECTIONS

	HOST	CASH
HOUSE COCKTAILS	8.00	9.00
PREMIUM BRAND COCKTAILS	10.00	11.00
CORDIALS & COGNACS	13.00	14.00
TWO LIQUOR HOUSE DRINKS	9.00	10.00
TWO LIQUOR PREMIUM DRINKS	13.00	15.00
DOMESTIC BEER	7.00	7.50
IMPORTED OR MICRO BREWED BEER	8.50	9.00
SOFT DRINK	4.50	5.00
BOTTLED WATER	3.50	4.00
FRUIT JUICE	3.75	4.50
CHAMPAGNE PUNCH	88.00 GAL	---
SPARKLING PEACH PUNCH - NON-ALCOHOLIC	50.00 GAL	---
FRUIT PUNCH - NON-ALCOHOLIC	46.00 GAL	---
DOMESTIC KEG BEER	675.00 PER	---
IMPORTED OR MICRO BREWED KEG BEER	750.00 PER	---

HOSTED BAR SERVICE

Charges are based on the actual drinks that are consumed. One bartender per 100 - 125 guests is recommended. Bar Set Fees apply as stated above.

CASH BAR SERVICE

One bartender per 75 - 100 guests is recommended. Bar Set Fees apply as stated above.

WINE TIERS

	HOST	CASH
HIGHLY RECOMMENDED		
BOTTLE GLASS	35.00	---
	---	9.00
SUPERIOR		
BOTTLE GLASS	40.00	---
	---	12.00
PREMIUM		
BOTTLE GLASS	50.00	---
	---	14.50
SPARKLING WINE OR CHAMPAGNE		
BOTTLE GLASS	39.00	---
	---	10.00

ALCOHOLIC BEVERAGE SERVICE - IT'S THE LAW

We offer a complete selection of beverages to complement your function. The South Carolina Alcohol and Beverage Commission regulates alcoholic beverage service. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without the written consent of the Director of Food and Beverage, nor may they be removed from the premises. All alcoholic beverages must be dispensed by an employee of the Greenville Convention Center. In compliance with the SCABC regulations we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we will refuse service to underage or intoxicated persons. Alcoholic beverages will not be served past 11:15 p.m. on Saturday evenings and will be cleared by 11:45 p.m. in accordance with state laws regulating Sunday alcohol sales. Alcohol sales on Sundays will require a permit and will have additional application fees. Security is required for social and public events that serve alcohol, this service will be arranged by your event manager.

Greenville Convention Center Concessions Options



GREENVILLE
CONVENTION CENTER

Concessions Tailored to Your Event

Price includes four hours, with optional additional hours.

Credit applied to daily concession minimums.

We encourage you to discuss all available options with your Catering Sales Manager.

Snack Stand

Self-Check Out (subject to approval by the Food and Beverage Director)
Grab and Go Chilled Beverages, Prepackaged Snacks and Candy
\$500.00 minimum
Additional hours are \$75.00 each

Grab-N-Go

Snack Stand with Cold Entree option Salads and Sandwich Wraps and Coffee- \$750.00 minimum
Additional hours are \$100.00 each

Market Grill

All the above with the addition of Hot Dogs and Nachos
\$1,250.00 minimum
Additional hours are \$125.00 each

Market Bistro

All the above with the addition of Pizza
\$1,500.00 minimum
Additional hours are \$125.00 each

EXPO Café:

(Hall 1 only. Must use Expo Cafe if in Hall 1 unless additional locations are used)
All the above with the addition of Hamburgers, Chicken Fingers and French Fries
\$1,750.00 Minimum
Additional hours are \$150.00 each

Information worth noting:

Menu items are subject to change based on availability and additional daily specials are at the discretion of the Food and Beverage Department.

Outside food and beverages are not permitted within the building. Please note that we operate as a cashless facility. Attendees should be ready to make purchases at any of the concession stands using Visa, Mastercard, American Express, Google Pay, or Apple Pay.

BOOTH ACTIVATION MENUS



GREENVILLE CONVENTION CENTER

GREENVILLE, SC

OVG Hospitality

DIETARY RESTRICTIONS:

The following abbreviations are used throughout this menu:

VEG (Vegetarian), VGN (Vegan), and AG (Avoiding Gluten)

We offer VEG (Vegetarian), VGN (Vegan), and AG (Avoiding Gluten) options. However, due to our open-air kitchen, we cannot guarantee items as "Gluten Free" or free from allergens due to potential cross-contamination. Please consult your Catering Sales Manager for dietary accommodations.

BEVERAGES

WATER SERVICES:

Water Cooler Rental (per show) \$175.00 Includes one, 5-gallon container of spring water and cups. Power requirements: 120volt/5amps/single phase Additional Five-Gallon Containers \$35.00 each with water cups.

**HYDRATION STATION:
\$325.00**

The hydration station offers refreshing beverages: 2 gallons each of infused water, lemonade, and iced tea, complete with dispensers, cups, and napkins.

Flavor options include:

- Infused Water: Mint, Orange Citrus, Lemon, Lime, Cucumber
- Lemonade: Classic, Pink
- Iced Tea: Regular, Peach Infused, Raspberry Infused (both sweetened and unsweetened).

**Keurig® Starbucks® K-Cups
Coffee Service: \$350 per show**

Includes machine rental and 24 Starbucks K-Cups of every type along with sweeteners, creamers, and biodegradable cups.

Brewed Coffee (Regular & Decaffeinated) - Minimum 3-gallon purchase.

Includes cups, creamers, sugar, sweeteners, stirrers, and napkins.

Price: \$51.00 per gallon

Brew Your Own Coffee Kit: \$325.00

Includes:

- 110 volt 15-amp electrical service
- Yields approximately 120 6oz servings
- 12 Cup Coffee Brewer
- Gourmet Ground Coffee (10 pots, decaf upon request)
- Sugar, sweeteners, creamer, stirrers, 120 cups, and napkins

Coffee Kit Replenishment Prices:

- 3 Gallons of Water (Hot or Cold): \$30.00 each
- Additional Ground Coffee (Yields 1 Brewed 12 Cup Pot): \$20.00 each
- Herbal Tea Bags and Honey (10 bags): \$20.00 each

Additional Creamers, Sugar, Napkins, Stirrers, and Cups (Serves 50): \$25.00

Chilled Beverages Menu:

- Assorted Canned Sodas & Sparkling Water: \$48.00/dozen (1 doz min.)
- Assorted Bottled Fruit Juices: \$45.00/dozen (1 doz min.)
- Bottled Spring Water: \$48.00/dozen (1 doz min.)
- Iced Tea (sweet/unsweetened): \$39.00/gallon (3 gal. min.)
- Lemonade: \$38.00/gallon (3 gal. min.)
- Ice (20 lbs): \$10.00 (two 10 lb bags)



HOST BAR SERVICE

Wine by the Bottle - requires a bartender at \$30 per hour (four hour minimum) and a \$75 set up fee

Bottled beer - requires a bartender at \$30/hour (four-hour minimum) and a \$75 setup fee

- Domestic selections: \$156.00 for a 24-case minimum
- Imported, microbrew, and local selections: \$180.00 for a 24-case minimum.

Full Bar - requires one bartender for every 100 guests at \$30 per hour (four-hour minimum) plus a \$175 setup fee, with a \$1,000 minimum guarantee.

Minimum setup area of 8'x 8' without blocking aisles
Trash removal and cleanup services included.

ALCOHOL SERVICE AT EXHIBITOR BOOTHS:

A bartender is required for all alcoholic beverage events at the Greenville Convention Center, which provides a bar front with a hosted bar. Only employees serve alcohol, and valid photo ID is requested for guests under 30.

OVG Hospitality exclusively provides food and beverages at the Greenville Convention Center. All alcoholic drinks must be served by trained staff, with service requiring approval from show management and the Food & Beverage Director. A dedicated attendant may be needed to check guests' IDs.

SPECIALTY BARS

Margarita Station \$800.00

- For 100 9 oz margaritas on the rocks
 - Additional margaritas: \$7.75 each
- Includes cups, ice, napkins, and stirrs. Skinny version available upon request.

Hurricane Station \$825.00

- For 100 9 oz hurricanes on the rocks
 - Additional hurricanes available for \$8.00 each
- Includes cups, napkins, and stirrs.

Frozen Daiquiri Station \$850.00

- For 100 9 oz daiquiris in up to two flavors (strawberry, hurricane, margarita, or piña colada).
 - Extra daiquiris available for \$8.25 each.
- Includes cups, napkins, and stirrs.

Bloody Mary Station \$775.00

- For 100 9 oz Cajun Mary's; additional ones at \$7.50 each.
- Includes cups, ice, napkins, and stirrers. Option to make this a Spicy Bloody Mary is available.

Cocktails by the Gallon \$185.00 per gallon

- Options include pre-mixed cocktails like Mojitos, Bloody Mary's, and Screwdrivers, or custom flavors to match your theme.
- Minimum order is 4 gallons, each serving about 23. Includes 100 cups, ice, napkins, and stirrs; 25 cups per additional gallon.

Mocktails by the Gallon \$125.00 per gallon

- Pre-mixed without alcohol.
 - Choose traditional favorites or custom flavors. Minimum order of 4 gallons, each serving about 23.
- Includes 100 cups, ice, napkins, and stirrs; 25 additional cups per extra gallon.

SIGNATURE STATIONS

WARM BAVARIAN PRETZELS

\$1,650.00

For a minimum of 250 pretzels, served with various toppings. Each additional pretzel costs \$5.25 (increments of 50). An attendant can be arranged for \$150 for up to 4 hours, with \$30 per hour for extra time. Requires 120volt/20amps power. Warmer rental is included at \$250.00.

ICE CREAM STATION

\$325.00 per tub

Hand scooped ice cream available by the tub, offering 75 single scoops (3-ounce servings). Contact Catering Sales for brand and flavor options, and inquire about toppings.

- Freezer rental: \$100 (first-come basis).
- Power: 110 volt/20 amps/single phase; dimensions determined at order.

One attendant required: \$150 for up to 4 hours; \$30 for each additional hour.

LOCAL GOURMET POPCORN

\$630.00*

Poppington's Gourmet Popcorn requires a minimum order of 15 lbs* (\$42.00 per pound), allowing customers to choose up to three flavors, each needing a 5 lb minimum. Special blends like Classic Mix and Greenville Mix are also available with the same minimum requirement.

BUBBLE TEA BAR

\$1,900.00

- Three flavors: Strawberry, Thai Tea, Mango
- Includes: 6ft table, product, cups, napkins, and straws
- Minimum: 250 12oz cups/day, \$5.00 for each additional 50 cups

One attendant required: \$150.00 for up to 4 hours; \$30.00/hr for extra hours.



FROZEN FRUIT SMOOTHIES

\$1,250.00

- Choose two flavors: mocha, caramel, mango, strawberry, piña colada, or banana (*availability may vary).
- Minimum order: 250 six-ounce cups at \$3.75 each (increments of 50).
- Package includes a 6ft table, product, cups, napkins, and straws.
- One attendant needed: \$150 for up to 4 hours; \$30 for each additional hour.
- Frozen Smoothie Machine rental included: \$250 per day.
- Power requirements: 120 volts/20 amps/single phase.

DIPPIN' DOT STAND

\$1,100.00

- Enjoy original beaded ice cream with 200 cups, spoons, and napkins, choosing two flavors from options like chocolate, strawberry, and birthday cake. A minimum of 200 cups per day is required, with additional cups at \$4.75 each (in increments of 50).
- One attendant needed: \$150.00 for 4 hours, \$30.00 per additional hour.
 - Branded freezer stand with umbrella rental: \$100.00 (only one available).
 - Power requirements: 120volt/20amps/single phase.

Chilled Hors d'oeuvres (minimums apply)

- Smoked Salmon with Dill Cream Cheese Pinwheels: \$36.00/dozen
- Curried Chicken with Mango Cream Cheese Pinwheels: \$34.00/dozen
- Iced Jumbo Prawns with Cocktail Sauce: 50 pieces for \$275.00
- Imported & Domestic Cheese Tray with Assorted Crackers: Serves 20 for \$190.00
- Fresh Fruit Tray (Melons, Pineapple, Strawberries, Grapes) with Crème Fraiche: Serves 20 for \$170.00
- Fresh Vegetable Crudités with Ranch Dip: Serves 20 for \$130.00

Hot Hors d'oeuvres (minimums apply)

- Chicken Satay with Peanut Sauce: \$51.00 per dozen
- Creole Meat Balls in Sweet Tomato Jam: \$33.00 per dozen (4 dozen minimum)
- Chicken Tenders with BBQ and Honey Dijon: \$45.00 per dozen (4 dozen minimum)
- Traditional Buffalo Wings with Blue Cheese and Celery: \$39.00 per dozen (4 dozen minimum)
- Hoisin Glazed Chicken Wings with Sriracha: \$39.00 per dozen (4 dozen minimum)

RECEPTION SELECTIONS

PACKAGES BY THE PERSON

Drop off service. You decide the time and quantity

FIESTA Tri-Colored Tortilla Chips, Warm Queso or Nacho Cheese Sauce, and Fresh Salsa	\$14.00 per person
HEALTH WISE Sliced Fresh Fruit, Low Fat Yogurt, Granola Bars, Trail Mix, Mini Pretzels	\$15.75 per person
CHARCUTERIE BOARD Imported and Domestic Cheeses, Sliced Ham, Salami and Prosciutto, Assorted Olives, Stone Ground Mustard, Assorted Bags of Gourmet Chips	\$17.00 per person
THE BALLPARK Hot Jumbo Soft Pretzels, Potato Chips, Cracker Jacks, and Ben & Jerry's Ice Cream	\$17.00 per person
SOUTHERN HOSPITALITY Fresh Warm Ham Biscuits with Stone Ground Mustard, and Southern Pecan Pie	\$15.75 per person
CHOCOLATE ACCENTS A Flowing Chocolate Fountain with Cubed Pound Cake, Miniature Cream Puffs, Brownies, Pirouette Cookies & Fresh Fruit for Dipping	\$18.00 per person
SWEET SENSATIONS Assorted Dessert Bars, Ben & Jerry's Ice Cream*, Assorted Candy Bars	\$16.50 per person <i>*\$100 freezer rental required</i>

**One attendant required. \$150.00 for up to 4 hours of service. \$30.00 per hr, each additional hour*



ODDS & ENDS

Some Specialty Snack Stands require 110 volt (15 amp) electrical service.

Water Cooler Package:

- Includes a 5-gallon water bottle and cups: \$150.00 per day
- Refill (5-gallon) with extra cups: \$40.00

In-House Popcorn Options (minimum 5 pounds each):

- White Cheddar: \$200.00, serves 50, up to 70 guests
- Movie-time: \$175.00, serves 50, up to 70 guests
- Caramel: \$200.00, serves 50, up to 70 guests

Assorted Frozen Treats:

**\$100 freezer rental required*

- Assorted Cream Bars: Minimum 4 dozen, \$55.00 per dozen
- Assorted Frozen Fruit Bars: Minimum 4 dozen, \$42.00 per dozen

Ballpark Snack Offerings:

- Warm Jumbo Pretzels with Yellow and Grain Mustards \$42.00 per dozen
 - Minimum: 4 dozen
- Warm Mini Pretzel Bites with Yellow and Grain Mustards
 - Serving: approx. 5 pieces per person Price: \$3.50 per person

LABOR CHARGES

4 HOUR MINIMUM REQUIRED

Bartender: \$30.00 per hour

Server: \$25.00 per hour

Chef Attendant: \$25.00 per hour

ID Check Attendant: \$25.00 per hour

Refresh Trip Charge (restocking): \$30.00 each

Limited Bar Set Up Fee (Beer & Wine): \$75.00 each

Full Bar Set Up Fee (Liquor, Beer & Wine): \$175.00 each

TERMS, CONDITIONS, & GUIDELINES

Exhibitor Advanced Orders: Orders received outside of 45 days in advance of your first event date will assist to ensure your rental equipment will be available. Advanced orders may be selected from any of our published menus. Our Executive Chef and his team of skilled culinarians would be happy to create custom menus that are tailored to fit your specific group and budget needs. These are available up to 45 days in advance.

Short Term Orders: Orders received inside 21 days from the start of your event will be charged a 15% administrative fee due to the additional expenses incurred securing food, beverage, and staffing. While Short Term Orders will still have access to our full menu offerings, please be aware that within 21 days, some products and services may not be available. On Site Orders – Orders received inside of 7 days from the start of your event will be charged a 30% administrative fee due to the extra efforts required to secure food, beverage and staffing at such short notice. Orders received within 7 days from the start of your event will be selected from a limited, on-site menu. Depending on demands for On Site Orders, please be aware that some products and services may not be available.

Payment: Due in full at the time the order is placed and the service order signed. Payment is expected at the time of any adjustments. If orders are not signed and/or payment is not received, all orders will be canceled. Payment link is accessible through our website at www.meetgcc.com. One of the Catering Sales Managers will be assigned to your event and can be reached as follows.

· Service at Booths that do not require attendants- Initial set up and breakdown is included. A staff member will check the booth every 1.5 hours after drop-off. A \$30 refresh charge will apply if required more frequently.

The client is responsible for providing the following:

- Adequate dedicated space inside the booth must not impede the aisles. Your Event and Catering Sales Manager can provide the footage required. This must be finalized no less than 14 days in advance.
- Electrical Power, if required and not stated it is included in your menu item, will be an additional fee. Advance arrangements are necessary. Rental fees will apply for all non F&B service tables and linens.
- Compostable wares are included unless noted otherwise. We welcome you to provide your branded service ware. Please let your Catering Sales Manager know in advance.

[The following documents can be found at \[meetgcc.com\]\(http://meetgcc.com\) under Plan an Event.](#)

[GCC Facility Site Plan](#)

[General Operating Policies](#)

[Catering Menu](#)

[Equipment Rate Sheet](#)

[Utility Rate Sheet](#)

[Decorator List](#)

Catering Sales Managers:

Melanie Brown Catering Sales Manager (864) 255-5852

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Debbie Freeman Catering Sales Manager (864) 255-5850

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Deborah McKenzie Catering Sales Manager (864) 255-5858

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