



CHARLESTON PLACE  
EVENTS

## Banquet Menus



205 MEETING STREET  
CHARLESTON, SC 29401

# Welcome



\* WE INVITE YOU FOR AN UNFORGETTABLE EXPERIENCE THAT WILL ENRICH THE SENSES AND STIR YOUR IMAGINATION. THROUGH CREATIVE CULINARY, SOPHISTICATED DÉCOR, AND GRACIOUS SERVICE, WE CREATE MEANINGFUL EVENTS THAT NURTURE RELATIONSHIPS AND FOSTER AN ENDURING IMPACT. OUR HIGHLY-SKILLED EVENT SPECIALISTS AND CHEFS BLEND IMAGINATIVE DISHES THAT CELEBRATE THE PURVEYORS AND MAKERS OF THE SOUTH WITH AN INTERNATIONAL FLAIR. GATHER TOGETHER TO SAVOR THE MOMENT AND DELIGHT IN THE DETAILS.

# Table of Contents

BREAKFAST	4
BRUNCH	11
LUNCH	15
RECEPTION	20
DINNER	25
PLATED DINNER	28
PLATINUM DINNER	31
CHAIRMAN'S CIRCLE DINNER	33
BAR SELECTIONS	37

# Continental Breakfast



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

## Angel Oak

Local Chilled Juices  
Seasonal Sliced Fruit & Berries  
Whole Fresh Fruit  
  
Danish, Muffins & Croissants  
Whole Wheat & Multi Grain Bread  
Fruit Preserves & Tupelo Honey

45 PER PERSON

## Rainbow Row

Selection of Healthy Fruit Juices (2)  
Smoothies (2)  
Seasonal Sliced Fruit & Berries  
Whole Fresh Fruit  
  
Organic Granola & Seasonal Fruit Parfait  
Heart Healthy Cereals, Dried Fruits & Nuts  
2%, Skim, Oat, Almond & Soy Milk  
Organic Low-Fat Yogurt  
  
Danish, Muffins & Croissants  
Whole Wheat & Multi Grain Bread  
Fruit Preserves & Tupelo Honey  
  
Plain, Onion, Everything & Sesame Bagels  
Smoked Salmon, Cream Cheese, Capers  
Onion, Tomato, Lemon, Persian Cucumber

55 PER PERSON

# Breakfast Buffet



## The Battery

Local Chilled Juices

Seasonal Sliced Fruits & Berries

Whole Fresh Fruit

Danish, Muffins & Croissants

Selection of House Crafted Breads

White, Whole Wheat & Gluten Free Bread

Fruit Preserves & Tupelo Honey

Organic Steel Cut Oatmeal

Almonds, Golden Raisins & Brown Sugar

Coffee & Herbal Teas

### SELECT ONE

Hard Boiled Eggs

Scrambled Organic Farm Eggs

Classic Eggs Benedict & Hollandaise Sauce

Fried Egg, Buttermilk Biscuits & Gravy

Traditional Omelets, Sautéed Spinach,  
Tomme Cheese and Marinated Tomato

Scrambled Egg-White, Sautéed Spinach  
Local Goat Cheese

Shakshuka Eggs, Charred Peppers

Roasted Mama Leone Tomato, Feta Cheese

### SELECT ONE

Classic Hash Browns

Baked Red Bliss Potatoes, Local Peppers  
Sweet Onion

Roasted Sweet Potato & Kale Hash

Tricolor Fingerlings & Sautéed Mushrooms

Potatoes O'Brien with Peppers & Onions

Ripe Plantain & Sweet Potato Hash

Cheese Grits

### SELECT ONE

Canadian or Apple Wood Smoked Bacon

American Breakfast Links

Chicken Maple Sausage

Chorizo Sausage

Italian Sausage

Turkey Bacon

### 71 PER PERSON

# Breakfast Enhancements



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

## Breakfast Sandwiches

SELECT ONE

Scrambled Egg, Bacon & Cheese Croissant

Fried Egg & Cheese Biscuit

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

Breakfast Wrap with Potatoes, Spinach  
Cheese & Peppers

Spinach & Tomato Egg White Frittata on  
Whole Wheat Muffin

15 PER PERSON

## From the Griddle

SELECT ONE

Classic Pancakes or French Toast with  
Tupelo Honey and Syrup

Grandma's Waffles

Sticky Buns, Brown Sugar Glaze & Pecans

15 PER PERSON

## Artisan Bagels

Selection of Bagels including Whole Grain  
Plain, Everything, Sesame & Poppy Seed

Smoked & Cured Salmon Pastrami

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

20 PER PERSON

## Lowcountry Tarts

SELECT ONE

Quiche Lorriane, Lardons, Crème Fraiche

Spinach & Artichoke Quiche, Gruyere Cheese

Wild Mushroom & Tomato Crustless Tart

Salmon, Asparagus & Ricotta Tart

18 PER PERSON

## Let's Toast

Avocado Tartine

Lemon Herb Ricotta, Garden Herbs  
Country Bread

AB&J

Seasonal Marmalade, Almond Butter  
Cacao Nib Toasted Brioche

Lox

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

28 PER PERSON

## Community Perk Bakery

Assorted Breakfast Pastry Basket with  
Cultured Butter Croissants, Danishes,  
Muffins, Chocolate Croissants

96 PER DOZEN

# Breakfast Enhancements



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

## Biscuit Bar

Buttermilk Biscuits, Cheddar Cheese Biscuits  
Sweet Potato Biscuits, Gluten Free Biscuits

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

22 PER PERSON

## Cheese & Charcuterie

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

26 PER PERSON

## The Juicery

CHEF RECOMMENDED

Chef Selection of Three Seasonal  
Detox Juices, Two Smoothies

22 PER PERSON

## Egg & Omelette Station

CHEF ATTENDANT REQUIRED

*Cage-Free Eggs Cooked to Your Liking by  
Our Culinaricians | Chef's Fee: \$250*

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

28 PER PERSON

## Overnight Oats Bar

CHEF RECOMMENDED

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

24 PER PERSON

## Organic Steel Cut Oatmeal

Almonds, Golden Raisins, Brown Sugar  
Assorted Milk Options

15 PER PERSON

# Plated Breakfast



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

## Select One of Each for The Entire Party

### CAFE-FREE EGG DISH

- Scrambled Eggs & Aged Cheddar Cheese
- Classic Eggs Benedict with Hollandaise
- Omelet with Spinach, Tomme Cheese & Marinated Tomato
- Scrambled Egg-White with Sautéed Spinach  
Local Goat Cheese
- Breakfast Croissant with Scrambled Egg  
Bacon & Cheese
- Fried Egg, Buttermilk Biscuits & Gravy
- Breakfast Wrap with Potatoes, Spinach  
Cheddar Cheese & Peppers

### PROTEIN

- Apple Wood Smoked Bacon
- Chicken Maple Sausage
- Chorizo Sausage
- Italian Sausage
- Turkey Bacon

### SIDE

- Classic Hash Browns
- Baked Red Bliss Potatoes, Local Peppers  
Sweet Onion
- Roasted Sweet Potato & Kale Hash
- Tricolor Fingerlings & Sautéed Mushrooms
- Potatoes O'Brien with Peppers & Onions
- Ripe Plantain & Sweet Potato Hash
- Cheese Grits

### 55 PER PERSON



# All-Day Refreshment Break Package



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

## Angel Oak Breakfast

Local Chilled Juices

Seasonal Sliced Fruits & Berries

Whole Fresh Fruit

Danish, Muffins & Croissants

Whole Wheat & Multi Grain Bread

Fruit Preserves & Tupelo Honey

Coffee & Herbal Teas

## Mid-Morning Break

Assorted Whole Fresh Fruit

Sliced Fruit Breads, Fruit Preserves, Butter

## Afternoon Break

Assorted Whole Fresh Fruit

Homemade Jumbo Cookies: Chocolate Chip  
Oatmeal Raisin, Peanut Butter

OR

Brownies and Blondies

100 PER PERSON

# Gourmet Boxed Breakfast



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

## Jet Plane

SELECT ONE

Large Muffin

OR

Butter Croissant

OR

Chocolate Croissant

Whole Fruit

Overnight Oats

Granola Bar

Bottle of Orange Juice

40 PER PERSON

## Yorktown

SELECT ONE

Smoked Salmon Bagel, Tomato, Capers  
Cream Cheese

OR

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

OR

Breakfast Croissant with  
Scrambled Egg, Cheese

OR

Breakfast Wrap with  
Potatoes, Spinach, Cheese, Peppers

Whole Fruit

Flavored Organic Yogurt

Granola Bar

Bottle of Orange Juice

55 FOR 1 SANDWICH SELECTION

60 FOR 2 SANDWICH SELECTIONS

65 FOR 3 SANDWICH SELECTIONS

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

# Brunch Buffet



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

## Market Street Brunch

### JUICES & FRUIT

Local Chilled Juices  
Seasonal Sliced Fruits & Berries  
Whole Fresh Fruit  
Seasonal Chia Pudding

### FROM OUR BAKERY

Danish, Muffins & Croissants  
Plain, Onion, Everything & Sesame Bagels  
Smoked Salmon, Cream Cheese, Capers, Onion  
Tomato, Lemon, Persian Cucumber  
Palmetto Cheese & Artichoke Quiche

### COLD SELECTIONS

Assorted Local Cheeses & Charcuterie  
Honeycomb, Dried Fruit, Nuts, Jams  
Crackers  
Artisan Bread  
  
Romaine Hearts, Parmigiano Reggiano  
Sourdough Croutons, Caesar Dressing  
  
Roasted Bosc Pear Salad  
Tender Spinach Lardons  
Gorgonzola Hazelnut-Shallot Vinaigrette

### HOT SELECTIONS

Double Smoked Bacon  
Scrambled Organic Farm Eggs  
French Toast, Strawberry Mascarpone  
Vanilla Streusel  
Lowcountry Shrimp & Grits, Tasso Gravy  
Free Range Chicken & Waffles, Maple Syrup

### CARVING | SELECT ONE

*Chef's Fee: \$250*  
Herb Roasted Beef Strip Loin,  
Peppercorn Jus, Horseradish Cream  
Carolina Dry Rub Pork Belly  
Cider & Maple Sauce, Stone Fruit Compote  
Dorset Lamb Saddle, Tomato-Mint Jam  
Spinach & Wild Garlic Stuffing  
Smoked Tom Turkey, Citrus Chutney  
Wild Mushroom Demi-Glace

### SIDES

Yukon Potato Gratin Dauphinoise  
Glazed Root Vegetables,  
Citrus Caraway Butter

### DESSERTS

Pecan Pie  
Berries Cobbler  
Red Velvet Trifle  
Lemon Meringue Tart  
Coffee & Herbal Teas

### 110 PER PERSON

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# Refreshment Breaks



Breaks are displayed for 30 minutes.

## Crunch

Corn Tortilla Chips, Grilled Guacamole  
Biscuit Crackers, Pimento Cheese  
Potato Chips, Fried Pickle Ranch Dip  
Smoked Onion Baba Ghanoush  
Sea Salt Wafers

35 PER PERSON

## Peninsula Sliders

Black Angus Beef, Cheddar, Bacon, SC BBQ  
Jerk Chicken, Pickapeppa Mayo  
Pickled Red Onion  
Cuban Panini, Grainy Mustard Aioli  
Crab Cake, Tartar Sauce, Fennel Slaw

45 PER PERSON

## Healthy Living

Vegetable Crudit , Lima Bean Spread  
Tropical Fruit Skewers, Coconut Yogurt Sauce  
House Made Protein Bars  
The Charleston Place Signature Trail Mix

32 PER PERSON

## The Cold Press

Seasonal Cold Press Juices (3 Selections)  
Power Shots (2 Selections)  
Seasonal Fruit & Coconut Yogurt Parfait  
Coconut & Cacao Power Balls

35 PER PERSON

## Cheese Please

Assorted Local & European Artisanal Cheeses  
Honeycomb, Dried Fruit, Jams, Crackers, Bread

36 PER PERSON

## Donut Time

Assorted Freshly Made Donuts  
Dips & Sprinkles

25 PER PERSON

## Eclair Bar

SELECT FOUR

Coconut Cream  
Chocolate Sea Salt  
Caramel  
Coffee  
Passion Fruit  
Cherry & Pistachio  
Mango Strawberry

22 PER PERSON

## Treasure Chest of Cookies

Dark Chocolate, Chocolate Chip, Sugar  
Oatmeal, Milk Chocolate Coconut  
Lemon-Blueberry White Chocolate

18 PER PERSON

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# Refreshments à La Carte



## From the Market

Pretzels, Potato Chips, Plantain Chips

7 PER BAG

The Charleston Place Signature Trail Mix

32 PER POUND

1 POUND PER 10 GUESTS

South Carolina Boiled Peanuts

12 PER POUND

Granola & Candy Bars

8 PER ITEM

Popped Corn with Melted Butter & Sea Salt

9 PER PERSON

## From the Bakery

Assorted Finger Sandwiches

108 PER DOZEN

Bagels with Flavored Cream Cheeses

84 PER DOZEN

Breakfast Pastries: Danish, Muffins, Croissants

84 PER DOZEN

Vanilla & Dried Mango Scones,  
Devonshire, Preserves

84 PER DOZEN

Selection of European Cookies

96 PER DOZEN

Selection of Macarons

72 PER DOZEN

Selection of Mini Eclairs

72 PER DOZEN

## From the Land

Seasonal Sliced Fruit

15 PER PERSON

Whole Fresh Fruit

75 PER DOZEN

Fruit Skewers with Coconut Yogurt

90 PER DOZEN

Hummus, Purple Basil Pesto

Muhammara & Pita Chips

25 PER PERSON

Garden Vegetables with Local Dips

25 PER PERSON

## Beverages

Coffee, Decaffeinated Coffee & Herbal Teas

115 PER GALLON

Iced Tea or Chilled Lemonade

105 PER GALLON

Orange, Grapefruit, Cranberry & Apple Juice

80 PER GALLON

Regular & Diet Sodas

7 EACH

Sparkling Water

7 EACH

The Charleston Place Bottled Water

6 EACH

Local Fruit Smoothies

10 EACH

Bottled Juices

9 EACH

Pure Coconut Water

9 EACH

Gatorade

7 EACH

Red Bull & Sugar Free Red Bull

9 EACH

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# Hinckley Menu



*These meals are designed for guests to enjoy outside of the hotel only. Delivery fees will apply.*

## The Pelican

### SALAD

Greek Salad (v)  
Whole Fruit

### GOURMET SANDWICH PLATTER

Turkey & Brie on Baguette  
Roast Beef, Cheddar Cheese, Horseradish on Rye Bread  
Ham, Swiss Cheese, Dijon Mustard on Sourdough  
Roasted Vegetable, Basil Pesto on Whole Wheat Wrap

### DESSERT

Assorted Miniature Cookies  
Vanilla Cheesecake

65 PER PERSON

## Fort Sumter

Hummus, Babaganoush, Muhammara  
Toasted Pita & Bagel Chips  
Cherry Tomato Bocconcini Skewer  
Shrimp Cocktail  
Tropical Fruit Skewers, Coconut Yogurt Sauce  
Assorted Artisanal Charcuterie  
Local & Imported Cheeses  
Honeycomb, Dried Fruit, Jams, Crackers  
Lavash & Grissini

### DESSERT

Apple Crisp  
Pineapple Upside Down

75 PER PERSON

## Charleston Harbor

Blue Crab, Spinach & Artichoke Dip  
Garlic Crostini

Seasonal Oysters & Champagne Mignonette  
Jonah Crab Claws, Citrus Mango Mustard  
Jumbo Shrimp, Cocktail Sauce, Lemon Wedge  
Vegetarian Antipasto

### BUILD YOUR OWN PANINO

Grilled Chicken Breast  
Roasted Beef Tenderloin  
Mustards, Olives & Spreads  
Assorted Italian Cheeses  
Olive Bread, Focaccia, Ciabatta

### DESSERT

Bostini Trifle  
Cannolis

90 PER PERSON

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# Lunch Buffet



## Bird Key Sanctuary

She Crab Soup

Rolls & Butter

Baby Shrimp & Dukes Mayo Slaw

Bibb Lettuce, Fresh Herbs, Crispy Shallot  
Buttermilk Dressing

Bell Pepper, Avocado & Mango Salad  
Lemon Vinaigrette

Red Bliss Potato Salad &  
Whole Grain Mustard

Red Snapper, Coconut Emulsion  
Cilantro Lime Salsa

Grilled Chicken Breast, BBQ Guava Glaze

Papaya Marinated Flank Steak  
Cilantro & Parsley Mojo

Local Grilled Vegetables

Hoppin' John

### DESSERT

Banana Caramel Trifle

Pecan Blondies

Peach Tart

Coffee & Herbal Teas

95 PER PERSON

## Tidal Creeks

Sweet Corn Gazpacho

Rolls & Butter

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

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

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

### SANDWICHES

Tuna Salad on Brioche

Roasted Vegetables on Focaccia

Hot Honey Chicken Biscuit

House Fried Potato Chips

### DESSERT

Red Velvet Cake

Key Lime Tart

Peach Cream Trifle

Coffee & Herbal Teas

85 PER PERSON

# Lunch Buffet



## Brick Oven

White Bean Truffle Soup

Rolls & Butter

Romaine Hearts, Parmigiano Reggiano  
Pangrattato, Caesar Dressing

Tomato & Bocconcini Salad, Basil  
Aged Balsamic

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

### FLATBREADS

#### Margherita

Tomato Sauce, Basil, Mozzarella

#### Pollo

Grilled Chicken, Wild Mushrooms  
Roasted Garlic, Fontina Cheese

### PASTAS

Classic Lasagna Bolognese, Tomato Ragu  
Rigatoni alla Panna, Crushed Pepper

### DESSERT

Lemon Cake

Carrot Cake & Cream Cheese Icing Trifle

Tiramisù

Coffee & Herbal Teas

87 PER PERSON

## Charleston Market

Carrot & Celeriac Soup

Rolls & Butter

### COLD PASTAS

Orzo Salad, Soppressata, Kalamata Olives  
Roasted Red Pepper, Grilled Squash  
Rotini Pasta, Basil-Mint Pesto, Pecorino Romano

### GREEN BAR

Garden Greens, Tender Spinach, Wild Arugula  
Croutons, Tomatoes, Cucumbers, Mushrooms  
Hearts of Palm, Green Onion, Sprouts  
Diced Ham, Smoked Turkey, Pepper Jack  
Shredded Cheddar, Gorgonzola, Goat Cheese  
Kalamata Olives, Hard Boiled Egg

### DRESSINGS & VINAIGRETTES

Shallot & Red Wine  
Strawberry Balsamic  
Dijon & Sweet Vidalia Onion  
Buttermilk Herbes de Provence

### CHILLED PROTEINS

Grilled Chicken Breast  
Cajun Shrimp  
Pepper Crusted Tuna

### DESSERT

Mixed Fruit Salad, Lemon Olive Oil  
Strawberry Short Cake Trifle  
Fudge Brownies  
Coffee & Herbal Teas

95 PER PERSON



# Lunch Buffet



## Salt Marshes

Shrimp Bisque

Rolls & Butter

Farro Salad, Baby Spinach, Manchego Cheese  
Grilled Artichoke Hearts

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

Quinoa Citrus Salad, Roasted Yams, Black Mint  
Grapefruit Dressing

Grilled Skirt Steak, Chimichurri

Seared Mutton Snapper, Mango Salsa

Roasted Chicken Breast, Natural Jus

Local Grilled Vegetables

Sidewinder Potatoes

### DESSERT

Peach Cobbler

Strawberry Tart

Dark Chocolate Trifle

Coffee & Herbal Teas

90 PER PERSON

## Sand Dollar

Chef's Choice of Soup

Rolls & Butter

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

Rock Shrimp Salad, Tender Greens

Charred Corn, New Potatoes

Old-Bay Citrus Vinaigrette

Tomato-Watermelon Salad, Almond Oil

### SLIDERS

Black Angus Beef, Cheddar, Bacon, SC BBQ

Jerk Chicken, Pickapeppa Mayo

Pickled Red Onion

Cuban Panini, Asiago Cheese

Grainy Mustard Aioli

Spinach Wrap, Roasted Veggies

Basil Hummus

House Fried Potato Chips

### DESSERT

Assorted Miniature Cookies

Blondies

Brownies

Coffee & Herbal Teas

88 PER PERSON

# Plated Lunch



*Includes rolls, butter, coffee and herbal tea.*

## Soup or Salad

SELECT ONE

- She Crab Soup, Pedro Ximenez Sherry
- Sweet Corn Chowder, Red Pepper Vierge
- Local Tomato Gazpacho,  
Grilled Cucumber & Mint
- The Charleston Place Caesar Salad
- Organic Field Greens, Marcona Almonds  
Avocado, Medjool Dates, Goat Cheese  
Citrus Vinaigrette
- Tender Spinach, Grape Tomato  
Mango & Papaya, Toasted Coconut  
Passion Fruit Lime Dressing
- Roasted Yellow and Red Beets  
Marinated Sheep Cheese  
Honey-Ginger Emulsion

## Entrée

SELECT ONE

- Grilled Shrimp, Oriental Couscous  
Citrus & Shallot Vinaigrette **80 PER PERSON**
- Grilled Salmon, Asparagus, Caserecce Pasta  
Bagna Cauda **80 PER PERSON**
- Airline Chicken, Sweet Potato Galette  
Local Vegetables, Spiced Jus **75 PER PERSON**
- Three Pepper-Crusted Bistro Tenders  
Smoked Mashed Potatoes **85 PER PERSON**
- Roasted Pear Focchi Pasta  
Gorgonzola Cream, Bloomsdale Spinach  
Shaved Almond **75 PER PERSON**
- Cauliflower "Steak", Warm Beluga Lentil Salad  
Pine Nut Gremolata **75 PER PERSON**

## Dessert

SELECT ONE

- Key Lime Tart, Raspberry Coulis  
Double Cookie Crust, Meringue
- Strawberry Charlotte, Strawberry Mousse  
Lady Fingers, Anglaise Cream
- Smash Coconut, Coconut Mousse  
Dark Chocolate, Palmetto Crust  
Mango Coulis
- Chocolate Crunch Cake, Chocolate Mousse  
Hazelnut Crust, Chantilly, Strawberry Gelee
- Peach Melba Tart, Diplomate Cream  
Roasted Peach, Passion Fruit Coulis  
Candied Pecans

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# Gourmet Boxed Lunch



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## Harbour Lane

### SALAD | SELECT ONE

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

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

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

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

Seasonal Fruit Salad

### ENTRÉE | SELECT ONE

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

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

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

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

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

Tuna Salad, Cheddar  
Baby Spinach, Croissant

### DESSERT | SELECT ONE

Charleston Chocolate Chip Cookie

Fudge Brownie

Mixed Fruit Salad, Olive Oil, Lemon Juice  
Sea Salt, Almond Financier Croutons

### BEVERAGE | SELECT ONE

The Charleston Place Bottle of Water

Regular & Diet Soft Drink

55 FOR ONE SANDWICH SELECTION

60 FOR TWO SANDWICH SELECTIONS

65 FOR THREE SANDWICH SELECTIONS

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# Hors d'oeuvres



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

## Chilled Selections

### VEGETARIAN

Cold Smoked Watermelon, Yuzu Gel  
Goat Cheese

9 PER SELECTION

Tomato Tartare, Kalamata Olive Tapenade Lavash

9 PER SELECTION

Humboldt Fog Cheese & Walnut Lollipop  
Pepper Jelly

9.5 PER SELECTION

Salt Baked Beet, Belgium Endive, Citrus Hazelnut

9.5 PER SELECTION

### SEAFOOD

Tiger Shrimp Vol au Vent, Smoked Trout

11 PER SELECTION

Compressed Melon, Maine Lobster, Basil

12.5 PER SELECTION

Pea Blini, Cured Salmon, Keta Caviar

11 PER SELECTION

Blue Crab Summer Roll, Pickled Cucumber  
Thai Cashew Sauce

11 PER SELECTION

Yellow Fin Tuna Tartar, Waffle Cone, Avocado  
Toasted Sesame

10.5 PER SELECTION

Seared Local Wahoo, Jicama, Escovitch

10.5 PER SELECTION

Seasonal Oyster, Champagne Mignonette

11 PER SELECTION

Lobster Roll, Pickled Chayote and Thai Herbs

12 PER SELECTION

### POULTRY

Moroccan Chicken Salad, Confit Lemon  
Baguette Crisp

9.5 PER SELECTION

### PORK

Compressed Honeydew, Prosciutto di Parma  
Purple Basil

9.5 PER SELECTION

Smoked Pork Tenderloin, Seasonal Fruit Jam  
Gorgonzola Mousse

10 PER SELECTION

### BEEF

Beef Tartar, Truffled Crème Fraiche  
Toasted Brioche

11 PER SELECTION

Pepper Cured Beef Tenderloin,  
Parmesan Marshmallow

10 PER SELECTION

# Hors d'oeuvres



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

## Hot Selections

### VEGETARIAN

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

Pimento Cheese Fritter, Herb Zhoug  
10.5 PER SELECTION

Vegetable Samosa, Mint Cilantro Chutney  
10 PER SELECTION

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

### SEAFOOD

Lobster Acini de Pepe Fritter  
12.5 PER SELECTION

Crispy Shrimp Skewer Yuzu Citrus Sauce  
12 PER SELECTION

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

Blue Crab Hush Puppies, Southern Remoulade  
11.5 PER SELECTION

### POULTRY

Chicken & Gruyere Beignet  
11 PER SELECTION

Lemon & Yogurt Marinated Chicken  
Pine Nut Gremolata  
11 PER SELECTION

### PORK

Chorizo & Potato Croquette, Romesco Sauce  
10.5 PER SELECTION

Bacon Wrapped Blue Cheese Medjool Dates  
11.5 PER SELECTION

Berkshire Pork Belly, Salt Cured Cucumber  
11 PER SELECTION

### BEEF

Mini Beef Tenderloin, Roasted Pepper Vierge  
12.5 PER SELECTION

Petite Beef Wellington  
Horseradish Crème Fraiche  
12 PER SELECTION

Wagyu Brisket Croquette  
Charred Tomatillo Marmalade  
11.5 PER SELECTION

# Culinary Stations



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

## SEAFOOD RAW BAR

Jonah Crab Claw, Citrus Mango Mustard  
12 PER PIECE

Iced Gulf Shrimp, Cocktail & Brandy Sauce  
10 PER PIECE

Seasonal Oysters, Champagne Mignonette  
10 PER PIECE

Blue Hill Bay Mussels, Curry Ginger Aioli  
10 PER PIECE

Maine Lobster Claws  
MARKET PRICE

King Crab Legs, Lemon Chili Dip  
MARKET PRICE

Stone Crab Claw (November – April)  
MARKET PRICE

## CEVICHE & TIRADITO BAR

*All served with tortilla & exotic root chips*

Coconut Shrimp Ceviche

Daily Catch Ceviche, Citrus, Garlic Confit  
Himalayan Sea Salt

Wahoo Ceviche, Mango, Ginger, Sour Orange  
Serrano Pepper

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

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

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

## DOMESTIC & IMPORTED CHARCUTERIE

French Mustard, Pickles  
Marinated Vegetables  
Sliced Artisan Bread & Crackers

40 PER PERSON

## ARTISAN CHEESES

Grapes, Seasonal Fresh & Dried Fruits  
Honeycomb, Nuts, Local Jams  
Crackers, Olive Grissini & Artisan Bread  
38 PER PERSON

## ANTIPASTI

Grilled & Marinated Vegetables  
Assorted Olives, Giardiniera  
Marinated Boquerones, Sundried Tomato Pesto  
Bocconcini, Stracciatella  
Focaccia, Olive Grissini & Artisan Bread  
35 PER PERSON

## FARM CRUDITES, DIPS & SPREADS

Edamame Hummus, Baba Ghanoush, Romesco  
Sweet Onion Dip, GV Cilantro Ranch  
30 PER PERSON

## CAROLINA GARDEN

Baby Spinach, Artichoke, Edamame, Quinoa  
Grilled Broccoli, Green Goddess  
Arugula, Roasted Pepper, Pickled Onion  
Blackened Shrimp, Red Wine Emulsion  
Bibb Lettuce, Hard Boiled Egg, Blue Cheese  
Roasted Chicken, Red Onion, Ranch Dressing  
39 PER PERSON

## SLIDERS

Black Angus Beef, Cheddar, Bacon, S.C. BBQ  
Jerk Chicken, Mango Aioli, Pickled Red Onion  
Salmon, Marinated Cukes, Caper Remoulade  
Crab Cake, Tartar Sauce, Fennel Slaw  
48 PER PERSON

# Culinary Stations



Chef required at \$250 per chef.

## Action Stations

### SMOKED PRIME BEEF BRISKET\*

*Minimum of 25 Guests*

Celery Seed Coleslaw

Fire Roasted Mac & Cheese

South Carolina BBQ

50 PER PERSON

### PASTA & RISOTTO\*

*Minimum of 25 Guests*

Fiocchi, Roasted Pear, Pecans

Arugula & Gorgonzola Cream

30 PER PERSON

Rigatoni Pasta, Roasted Shrimp & Peppers

Grilled Fennel, Lemon Butter

30 PER PERSON

Fregola, Maine Lobster & Port Salut Cheese

Bloomsdale Spinach

35 PER PERSON

Risotto "Frutti Di Mare" Shrimp, Mussels

Calamari, Clams

35 PER PERSON

### WHOLE FRIED QUEEN SNAPPER\*

*Minimum of 25 Guests*

Tropical Fried Rice

Escovitch Butter

58 PER PERSON

### SALT CRUSTED WHOLE GOLDEN TILE FISH\*

*Minimum of 25 Guests*

Jasmine Rice

Pernod Butter Sauce

60 PER PERSON

### CAJA CHINA STYLE LECHON (ROASTED PIG)\*

*Minimum of 50 Guests*

Sweet Potato Wedges

Sour Orange Ancho Glaze

42 PER PERSON

### TOMAHAWK RIBEYE CHOP 32OZ\*

*Minimum of 30 Guests*

Truffled Mashed Potato

Creamed Horseradish, Mustards, Béarnaise

65 PER PERSON

### RACK OF LAMB\*

*Minimum of 25 Guests*

Preserved Lemon Couscous

Harissa Jus

60 PER PERSON

### WHOLE ROASTED TENDERLOIN OF BEEF\*

*Minimum of 25 Guests*

Gruyere Cheese & Potato Gratin

French Mustard, Meurette Sauce

70 PER PERSON

# Culinary Stations



Chef required at \$250 per chef.

## CANOLI STATION

Cannoli Shell, Ricotta Cream  
Vanilla Custard Topping, Chocolate Chips  
Pistachios

25 PER PERSON

## TASTE OF CHARLESTON

Burger Macaron, Brownie  
Raspberry Coulis Mango  
Vanilla Crème Brûlée, Chocolate Base  
Mini Smashed Coconut, Mango Coulis  
Coconut Mousse, Dark Chocolate  
Passion Fruit Cheesecake, Papaya Coulis  
Honey Tuile  
Miniature The Charleston Place  
Chocolate Chip Cookies

35 PER PERSON

## SOUTHERN PIES

Peach Pie  
Southern Pecan Pie  
Apple Pie  
Lemon Blueberry Pie

32 PER PERSON

## Action Stations

### SUNDAE BAR

Vanilla and Chocolate Ice Cream  
Dulce de Leche, Salted Caramel Sauce  
Hot Fudge

Toppings: Crumbled Brownie, Oreo Cookie  
Toasted Almonds, Whipped Cream, Cherries

29 PER PERSON

### ROSTED PINEAPPLE FLAMBE\*

Traditional Rum Cake, Pineapple Flambé  
Mango-Passion Fruit Sauce

35 PER PERSON

### S'MORES A LA MODE

Traditional S'mores, Dark Chocolate Cake  
Honey Graham Crackers, Vanilla Marshmallow  
Coconut Ice Cream

29 PER PERSON

### THE "WOOKIE" ICE CREAM SANDWICH

Housemade Chocolate Chip Cookies  
Cooked in a Waffle Iron  
Vanilla, Chocolate or Strawberry Ice Cream  
Chocolate Sauce, Caramel Sauce

34 PER PERSON

### BANANA'S FOSTER

Chocolate Rum Cake, Bananas Flambé  
Salted Caramel Sauce

35 PER PERSON

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



# Dinner Buffet



Chef required at \$250 per chef.

## South of Broad

She Crab Soup & Pedro Ximenez Sherry  
Ciabatta Rolls & Butter

### SALADS & APPETIZERS

Grilled Romaine Hearts, Toasted Corn Bread  
Cannellini Bean Fondue, Parmesan Dressing  
Roasted Potatoes, Yams & Heirloom Carrots  
Purple Kale, Avocado, Cilantro Dressing  
Grilled Artichoke Hearts, Persian Cucumber  
Castelvetrano Olives, Goat Feta, Roasted Pepper

### ENTREES & SIDES

Papaya Marinated Skirt Steak, Natural Jus  
Pork Tenderloin, Sour Orange Glaze  
Roasted Local Grouper, Chorizo Emulsion  
8 Way Smoked Chicken, Mustard Sauce  
Apple Cider Braised Collard Greens  
Four Cheese Carolina Grits  
Smashed Fingerling Potatoes

### DESSERTS

Chocolate Torte  
Bostini Trifle  
Coconut Lime Cake  
Pecan Pie  
Coffee & Herbal Teas

185 PER PERSON

## Isle of Palms

Lobster Bisque  
Cheddar Biscuits & Butter

### SEAFOOD BAR

Crab Claws, Citrus Mango Mustard  
Jumbo Shrimp, Chipotle Cocktail Sauce  
Seasonal Oysters, Champagne Mignonette  
Local Catch Ceviche

### SALADS & APPETIZERS

Grilled Asparagus, Goat Cheese & Orange Salad  
Tarragon Dressing  
Togarashi Crusted Tuna, Sambal Soy Sauce  
Mango Relish

Compressed Melon, Heirloom Tomatoes  
Mint Vinaigrette

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

### CARVING STATIONS\*

Roasted Beef Tenderloin, Green Onion Relish  
Banana Leaf Roasted Golden Tile Filet  
Citrus & Caper Emulsion

### ENTREES & SIDES

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

### DESSERTS

Pecan Pie  
Chocolate Tart  
Peaches and Cream Trifle  
Apple Cobbler  
Coffee & Herbal Teas

240 PER PERSON

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

# Dinner Buffet



Chef required at \$250 per chef.

## Sun, Sand, Surf

Conch Pepper Pot Soup  
Brioche Rolls & Butter

### SALADS & APPETIZERS

Mixed Greens, Ataulfo Mango, Papaya  
Passion Fruit Dressing  
Celery Seed Coleslaw  
Sweet Watermelon, Watercress, Feta Cheese  
Seared Wahoo, Pepper Escovitch

### ENTREES & SIDES

Hop Art Beer Braised Beef Short Ribs  
South Carolina BBQ Free Range Chicken  
Bourbon BBQ Baby Back Ribs  
Lemon & Garlic Marinated Catch  
Brown Butter Green Beans  
Jewel Sweet Potato, Pecan Butter  
Grilled Asparagus & Benton's Ham  
Cornmeal Hush Puppies

### DESSERTS

Berries Cobbler  
Red Velvet Cake  
Peach Pie  
Turtles Pecan Caramel  
Coffee & Herbal Teas

185 PER PERSON

## Bulls Island

Tiger Shrimp Chowder  
Milk Rolls & Butter

### RAW BAR

Local Catch Ceviche, Passionfruit Leche de Tigre  
Yellowfin Tuna Tiradito, Aji Amarillo Dressing  
Hamachi Usuzukuri, Truffled Ponzu  
Queen Snapper Crudo, Ahi Rocoto Emulsion

### SALADS & APPETIZERS

Bibb Lettuce, Hearts of Palm, Marinated Tomato  
Pickled Onion, Red Wine Vinaigrette  
Southern Style Potato Salad, Smoked Cayenne  
Organic Farro, Tender Arugula, Cherry Tomato  
Meyer Lemon Dressing  
Avocado-Mango Salad, Peppers & Onions

### CARVING STATIONS\*

Prime Tomahawk Steak, Bearnaise Sauce  
Whole Fried Catch, Frogmore Emulsion

### ENTREES & SIDES

Carolina Dirt Whole Chicken, Spiced Jus  
Blackened Mahi-Mahi, Grilled Fruit Salsa  
Potatoes Aligot  
Tropical Fried Carolina Gold Rice  
Okra Succotash

### DESSERTS

Coconut Mousse  
Lemon Cake  
Mango Mousse Tart  
Chocolate Passion Fruit Trifle  
Coffee & Herbal Teas

205 PER PERSON

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

# Dinner Buffet



Chef required at \$250 per chef.

## Taqueria

Tortilla Soup  
Rolls & Butter

### SALADS & APPETIZERS

Jicama & Watermelon Salad, Young Arugula  
Mint Lime Emulsion  
Grilled Baby Shrimp, Roasted Corn, Tomato  
Queso Fresco, Creamy Cilantro Vinaigrette  
Lacinato Kale, Brussel Sprouts, Caulilini  
Cannellini Bean, Pomegranate Dressing

### BUILD YOUR OWN TACO

Crispy Pork Carnitas  
Baja Style Mahi  
Ancho Chili Braised Short Rib  
Al Pastor Marinated Chicken Breast

### GUACAMOLE, SALSA & CONDIMENTS

Flour & Corn Tortilla, Grilled Guacamole  
Salsa Cruda, Pico de Gallo, Queso Fundido  
Pickled Red Onions, Sour Cream, Cotija Cheese  
GV Cilantro Ranch, Radish, Lemon & Lime

### SIDES

Charro Beans with Chorizo  
Cilantro Rice  
Chipotle Corn on the Cob

### DESSERTS

Churros Chocolate Sauce  
Orange Flan  
Tres Leches Trifle  
Guava Mousse  
Coffee & Herbal Teas

180 PER PERSON

## Market Street

Frogmore Stew  
Rolls & Butter

### SALADS & APPETIZERS

The Charleston Place Caesar Salad  
Parmigiano Reggiano, Sourdough Croutons  
Baby Spinach, Grilled Peppers, Strawberries  
Spiced Pecans, Aged Balsamic Vinaigrette  
Little Gem Lettuce, Garden Vegetables  
Green Goddess Dressing  
Blue Crab Salad, Avocado Mousse, Onion  
Pickled Mango

### CARVING STATIONS\*

Herb Crusted Prime Rib, Sauce Poivrade  
Bacon Wrapped Chicken Thighs, Mustard Glaze

### ENTREES & SIDES

Vinegar Mopped Smoked Pork Tenderloin  
Tiger Shrimp, Tasso Gravy  
Purple Cheese Grits  
Smoked Broccolini, Pepita Chimichurri  
Pomme Puree

### DESSERTS

Strawberry Pistachio Tart  
Chocolate Bourbon Pie  
Key Lime Tart  
Pineapple Upside Down  
Coffee & Herbal Teas

195 PER PERSON

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

# Plated Dinner



Four-course dinner includes prearranged choices of: one soup or chilled appetizer, one salad or hot appetizer, one entrée and one dessert. All guests to receive the same four-course meal. Multiple entrée selection is available with a maximum of three entrées, including vegetarian option. The menu will be priced for all guests at the highest value entrée selected. Counts are required 15 days in advance and place cards must be provided for each guest indicating entrée selection.

## Soup & Chilled Appetizers

SELECT ONE

Heirloom Tomato Gazpacho  
Compressed Watermelon, Pain de Mie  
Pea Tendrils, Basil Seeds  
White Asparagus Velouté, Fire Roasted Leek  
Toasted Hazelnut, Benton's Ham  
Lobster Bisque, Charred Corn Relish  
Corn Bread Crisp  
She Crab Soup, Pedro Ximenez Sherry  
Brown Butter Crunch  
Coconut & Butternut Squash Velouté  
Granny Smith Apple Raviolo  
Spiced Pumpkin Seeds  
Ahi Tuna Tataki, Ginger Ponzu  
Seaweed & Edamame Relish  
Charred Onion Rice Crisp  
Cured King Salmon, Pickled Beets  
Fennel-Radish Gremolata, Crème Fraiche  
Blue Crab Salad, Herb Aioli  
Marinated Apple & Cucumber  
Lemon Verbena  
Citrus Brined Watermelon  
Heirloom Tomatoes, Stracciatella  
Kalamata Olive, Mint Vinaigrette

## Salad & Hot Appetizers

SELECT ONE

Grilled Romaine Hearts, Tomato Fondue  
Olive Crisp, Parmigiano Reggiano Dressing  
Farm Greens, Medjool Date, Goat Feta  
Marcona Almond, Sherry Emulsion  
Bibb Lettuce, Tarragon, Chervil  
Torpedo Shallot, Red Wine Vinaigrette  
Salt Baked Beets, Tender Arugula  
Black Mint, Italian Parsley, Pistachio  
Greek Yogurt Dressing  
"Shrimp & Grits" Smoked Tomato Tasso,  
Carolina Grits, Crispy Prawns, Goat Cheese  
Sweet Potato Gnocchi, Fire Roasted Broccoli  
Pecorino Romano, Brown Butter Emulsion  
Jumbo Lump Crab Cake, Sauce Vierge  
Capote Capers  
Foraged Mushroom Vol au Vent  
Green Asparagus, Lemon Thyme



## Intermezzo

SELECT ONE | +12 PER PERSON

- Lemon Sorbet, Vodka
- Raspberry Sorbet, Chambord, Champagne
- Prosecco Sorbet
- Paloma Sorbet, Tequila, Grapefruit

## Entrées

SELECT ONE

### SEAFOOD

- Local Catch, Confit Fingerling Potatoes
- Corn Relish, Meuniere Sauce

155 PER PERSON

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

155 PER PERSON

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

165 PER PERSON

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

150 PER PERSON

### POULTRY

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

145 PER PERSON

- Free Range Chicken, New Potato
- Swiss Chard, Creole Cream

145 PER PERSON

- Truffle Stuffed Chicken Breast, Farrotto
- Green Asparagus, Savoy Spinach

150 PER PERSON

### LAMB

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

170 PER PERSON

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

175 PER PERSON

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

175 PER PERSON

### PORK

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

150 PER PERSON

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

145 PER PERSON

### BEEF

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

185 PER PERSON

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

180 PER PERSON

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

175 PER PERSON

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

180 PER PERSON



## Entrées CONTINUED

### SELECT ONE

#### VEGETARIAN

Pumpkin Risotto, Stracciatella  
Spiced Pumpkin Seeds, Pecorino Romano  
135 PER PERSON

Salt Baked Carrots, Yucca Farofa  
Cashew Cream, Spiced BBQ  
135 PER PERSON

Smoked Cauliflower Churrasco  
Pickled Pepper Romesco, Chimichurri  
Toasted Pepitas  
135 PER PERSON

Sweet Potato Gnocchi, Savoy Spinach  
Ricotta Cheese, Sage, Parmigiano Reggiano  
135 PER PERSON

#### DUO

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

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

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

## Dessert

### SELECT ONE

CUSTOMIZE DESSERT MENU WITH LOGO  
+13 PER PERSON

Bourbon Pecan Tart, Chocolate Ganache  
Pistachio Cream

Peach Tatin, Roasted Peaches  
Candied Pecan, Caramel Sauce

Mascarpone Cheesecake, Berries Compote  
Sable Crust

Lemon Brodo, Lemon Mousse, Vanilla Cake  
Strawberry Meringue

Opera Cake, Almond Sponge  
Coffee Buttercream, Dark Chocolate Ganache  
Vanilla Crème Anglaise

# Platinum Dinner



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

## Soup & Chilled Appetizers

SELECT ONE

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

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

Lobster Bisque, Charred Corn Relish  
Corn Bread Crisp

She Crab Soup, Pedro Ximenez Sherry  
Brown Butter Crunch

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

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

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

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

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

## Salad & Hot Appetizers

SELECT ONE

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

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

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

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

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

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

Jumbo Lump Crab Cake, Sauce Vierge  
Capote Capers

Foraged Mushroom Vol au Vent  
Green Asparagus, Lemon Thyme

# Platinum Dinner



## Entrées

SELECT A MAXIMUM OF THREE

### SEAFOOD

Local Catch, Confit Fingerling Potatoes  
Corn Relish, Meuniere

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

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

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

### POULTRY

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

Free Range Chicken, New Potato  
Swiss Chard, Creole Cream

Truffle Stuffed Chicken Breast, Farrotto  
Green Asparagus, Savoy Spinach

### LAMB

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

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

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

### PORK

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

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

### BEEF

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

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

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

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

### VEGETARIAN

Pumpkin Risotto, Stracciatella  
Spiced Pumpkin Seeds, Pecorino Romano

Salt Baked Carrots, Yucca Farofa  
Cashew Cream, Spiced BBQ

Smoked Cauliflower Churrasco  
Pickled Pepper Romesco, Chimichurri  
Toasted Pepitas

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

## Dessert

SELECT ONE

Bourbon Pecan Tart, Chocolate Ganache  
Pistachio Cream

Peach Tatin, Roasted Peaches  
Candied Pecan, Caramel Sauce

Mascarpone Cheesecake, Berries Compote  
Sable Crust

Lemon Brodo, Lemon Mousse, Vanilla Cake  
Strawberry Meringue

Opera Cake, Almond Sponge  
Coffee Buttercream, Dark Chocolate Ganache  
Vanilla Crème Anglaise

229 PER PERSON

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



# Chairman's Circle Dinner | SELECT THREE



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

## Cold Selections

### SEAFOOD

Tiger Shrimp Vol au Vent, Smoked Trout Roe

Compressed Melon, Maine Lobster, Basil

Pea Blini, Cured Salmon, Keta Caviar

Blue Crab Summer Roll, Pickled Cucumber

Thai Cashew Sauce

Yellow Fin Tuna Tartar, Waffle Cone

Avocado, Toasted Sesame

Seared Local Wahoo, Jicama, Escovitch

Seasonal Oyster, Champagne Mignonette

Lobster Roll, Pickled Chayote and Thai Herbs

### POULTRY

Moroccan Chicken Salad, Confit Lemon

Baguette Crisp

### PORK

Compressed Honeydew, Prosciutto di Parma  
Purple Basil

Smoked Pork Tenderloin, Seasonal Fruit Jam

Gorgonzola Mousse

### BEEF

Beef Tartar, Truffled Crème Fraiche

Toasted Brioche

Pepper Cured Beef Tenderloin

Parmesan Marshmallow

### VEGETARIAN

Cold Smoked Watermelon, Yuzu Gel

Goat Cheese Mousse

Tomato Tartare, Olive Tapenade, Lavash

Humboldt Fog Cheese & Walnut Lollipop

Pepper Jelly

Salt Baked Beet, Belgium Endive, Citrus Hazelnut

## Hot Selections

### SEAFOOD

Lobster Acini de Pepe Fritter

Crispy Shrimp Skewer Yuzu Citrus Sauce

Mini Crab Cake, Local Papaya & Mango Salad

Blue Crab Hush Puppies, Southern Remoulade

### POULTRY

Chicken & Gruyere Beignet

Lemon & Yogurt Marinated Chicken

Pine Nut Gremolata

### PORK

Chorizo & Potato Croquette, Romesco Sauce

Bacon Wrapped Blue Cheese Medjool Dates

Berkshire Pork Belly, Salt Cured Cucumber

### BEEF

Mini Beef Tenderloin, Roasted Pepper Vierge

Petite Beef Wellington

Horseradish Crème Fraiche

Wagyu Brisket Croquette

Charred Tomatillo Marmalade

### VEGETARIAN

Yellow Corn & Cheese Empanada

Roasted Garlic-Lime Aioli

Pimento Cheese Fritter, Herb Zhoug

Vegetable Samosa, Mint Cilantro Chutney

Fire Roasted Artichoke, Meyer Lemon &

Herb Goat Cheese



## Soup & Chilled Appetizers

SELECT ONE

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

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

Lobster Bisque, Charred Corn Relish  
Corn Bread Crisp

She Crab Soup, Pedro Ximenez Sherry  
Brown Butter Crunch

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

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

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

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

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

## Salad & Hot Appetizers

SELECT ONE

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

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

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

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

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

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

Jumbo Lump Crab Cake, Sauce Vierge  
Capote Capers

Foraged Mushroom Vol au Vent  
Green Asparagus, Lemon Thyme

# Chairman's Circle Dinner



## Entrées

SELECT A MAXIMUM OF THREE

### SEAFOOD

Local Catch, Confit Fingerling Potatoes  
Corn Relish, Meuniere

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

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

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

### POULTRY

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

Free Range Chicken, New Potato  
Swiss Chard, Creole Cream

Truffle Stuffed Chicken Breast, Farrotto  
Green Asparagus, Savoy Spinach

### LAMB

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

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

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

### PORK

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

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

### BEEF

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

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

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

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

### VEGETARIAN

Pumpkin Risotto, Stracciatella  
Spiced Pumpkin Seeds, Pecorino Romano

Salt Baked Carrots, Yucca Farofa  
Cashew Cream, Spiced BBQ

Smoked Cauliflower Churrasco  
Pickled Pepper Romesco, Chimichurri  
Toasted Pepitas

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

## Dessert

SELECT ONE

Bourbon Pecan Tart, Chocolate Ganache  
Pistachio Cream

Peach Tatin, Roasted Peaches  
Candied Pecan, Caramel Sauce

Mascarpone Cheesecake, Berries Compote  
Sable Crust

Lemon Brodo, Lemon Mousse, Vanilla Cake  
Strawberry Meringue

Opera Cake, Almond Sponge  
Coffee Buttercream, Dark Chocolate Ganache  
Vanilla Crème Anglaise

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

# Chairman's Circle Dinner



*Service available for three hours.*

## Premium Hosted Bar Package

### PREMIUM SELECTIONS

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

Domestic/Import Beers and Seltzer

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

### POURED TABLESIDE WITH DINNER

The Charleston Place Varietal Red and  
White Wines

349 PER PERSON

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

# Bar Selections



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

## Hosted Bar by the Drink

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

## Luxury Bar Package

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

DOMESTIC & IMPORT

Michelob Ultra, Miller Lite, Stella Artois

LOCAL & CRAFT

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

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

CORDIALS | 16++

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

## Premium Bar Package

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

DOMESTIC & IMPORT

Michelob Ultra, Stella Artois

LOCAL & CRAFT

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

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

CORDIALS | 14++

Bailey's Irish Cream, Grand Marnier  
 Kahlua Coffee Liqueur

## Cordials Package

SELECT THREE | +25 PER PERSON

Bailey's Irish Cream

Grand Marnier

Amaretto Disaronno

Kahlua Coffee Liqueur

Remy Martin VSOP

## Off-Site Venues Package

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

LUXURY 70 | 26+ EACH HOUR

PREMIUM 62 | 24+ EACH HOUR

# Bar Enhancements



\$225+ per bartender, per event.

29++ PER PERSON | TWO HOUR MAXIMUM

## Bloody Mary Bar

Charleston Bloody Mary Mix  
Bold & Spicy or Fresh & Veggie

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

## Champagne Bar

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

## Agave Bar

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

## Bourbon & Whiskey Bar

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

## Champagne Toast

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

+12 PER PERSON

TASTING STATIONS

## Bourbon & Whiskey

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

125 PER PERSON

## Agave

LALO, Komos, Código, Casamigos  
Caretta de Oro

125 PER PERSON

## Custom Tasting

MARKET PRICE PER PERSON



# Wine List

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

## Sparkling

Avissi Prosecco, <i>Veneto, Italy</i>	62
Chapuy Grand Cru Blanc de Blancs, <i>France</i>	115
Veuve Clicquot, 'Yellow Label', <i>France</i>	155
Dom Pèrignon, <i>France</i>	385
Val de Mer Rosé, <i>Brut Nature, France</i>	80
Ruinart Rosé, <i>France</i>	245

## White

Néboa Albariño, <i>Rias-Baixas, Spain</i>	56
Scarpetta Pinot Grigio, <i>Fruili, Italy</i>	58
Selbach-Oster Riesling, <i>Kabinett, Germany</i>	60
Duckhorn Sauvignon Blanc, <i>Napa Valley</i>	72
Domaine Sautereau Sancerre, <i>Loire Valley</i>	80
Castello Banfi Chardonnay, <i>Fontanelle, Tuscany</i>	85
Domaine Chanson Chardonnay, <i>Burgundy</i>	89
Rombauer Chardonnay, <i>Carneros, California</i>	92
Mira Chardonnay, <i>Napa Valley</i>	125
Albert Bichot Chardonnay, <i>Burgundy</i>	127
Kistler Chardonnay, <i>Sonoma Coast, California</i>	155

## Rosé

Peyrassol La Croix, <i>Southern France</i>	60
Miraval, <i>Provence, France</i>	80
Clos Cibonne, <i>Côtes de Provence, France</i>	98

## Red

Terrazas de los Andes Malbec Reserva, <i>Mendoza</i>	59
Louis Latour Valmoissine Pinot Noir, <i>France</i>	62
Rocche di Castagnoli Chianti Classico, <i>Tuscany</i>	68
Argyle Pinot Noir, <i>Willamette Valley, Oregon</i>	75
La Rioja Alta, Viña Alberdi, <i>La Rioja, Spain</i>	75
Château Lyonnat Lussac-Saint-Emilion, <i>Bordeaux</i>	82
Seghesio Zinfandel, <i>Sonoma, California</i>	88
Marietta Cellars Cabernet Sauvignon, <i>Armé, California</i>	99
Belle Glos Pinot Noir, <i>Santa Lucia, California</i>	110
Vieux Lazaret Châteauneuf-du-Pape, <i>Rhône Valley</i>	110
Fanti Brunello di Montalcino, <i>Italy</i>	125
Brovia Barolo, <i>Piedmont, Italy</i>	159
Joseph Drouhin Pinor Noir, <i>Burgundy</i>	160
Hill Family Cabernet Sauvignon, <i>Napa Valley</i>	150
Merry Edwards Pinot Noir, <i>Sonoma Coast</i>	170
Château Lafon-Rochet St. Èstephe, <i>Bordeaux</i>	175
Silver Oak Cabernet Sauvignon, <i>Napa Valley</i>	265

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THE  
CHARLESTON  
PLACE



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