

FRUIT, VEGETABLE & CHEESE

Per Person

Fresh Vegetables Crudité with Ranch Fresh Vegetable Crudité with Hummus

Fresh Seasonal Fruit Salad

Sliced Seasonal Fruit with Sweet Cream Dip

Fresh Mixed Berries Parfait - Seasonal Berries and Yogurt with Low-Fat Granola

Seasonal Fruit and Assorted Domestic Cheese with Crackers
Assortment of Swiss, Cheddar, and Pepper Jack Cheese Selections

Assorted Seasonal Fruit and Imported Cheese with Crackers Assortment of Havarti, Munster, Brie, and Gouda Cheese

Savory Cheesecakes with Assorted Crackers (per cake; serves 75 ppl) Choice of Pimento Cheese, Tomato Pesto, Cheddar Bacon Ranch, or Horseradish Cheddar Almond

COLD DIPS

Per Person

Cucumber Spread with Pita Chips
Roasted Corn and Black Bean Salsa with Tortilla Chips
Olive Tapenade with Toast points
Black Eyed Pea Dip with Tortillas Chips
Traditional Fresh Salsa with Tortilla Chips
Traditional Hummus with Pita Chips
Sour Cream Spinach Dip with Pita Chips
French Onion Dip with Potato Chips

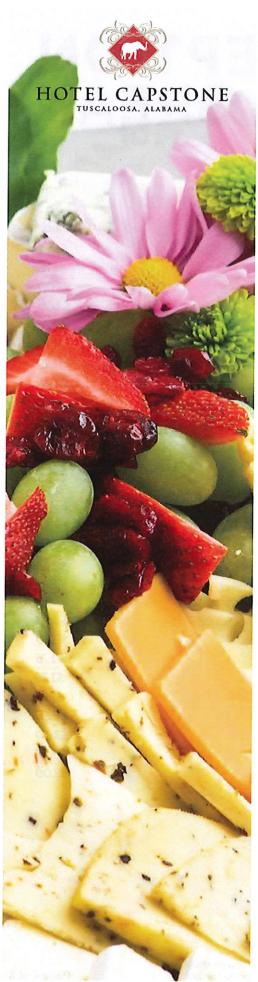
SANDWICHES

Per Person

Assorted Tea Sandwiches Including Cucumber, Pimento Cheese, Chicken Salad and Tuna Salad

Assortment of Mini Deli Sandwiches Including Muffaletta, Ham and Swiss, Turkey and Provolone, Reuben, Roasted Vegetables

Assortment of Pinwheel Wraps Ham and Swiss, Turkey and Provolone, Roasted Vegetables



COLD HORS D'OEUVRES

Sweet Corn Phyllo Cup
Caprese Salad Skewers
Bruschetta
Individual Crudités with Hummus
Fruit Kabobs with Sweet Cream Dip
Waldorf Salad Shooter
Shrimp Cocktail Shooter
Stuffed Tomatoes with Herb Goat Cheese
Pastry Shell filled with Shrimp Salad or Chicken Salad
Deviled Eggs - Classic
Deviled Eggs - Smoked Salmon and Caper

CANAPÉS

Chef's Choice Assorted Gourmet Canapés (including selection from below types) Tomato Pesto Canapes Potato Canapes Cucumber Canapes BLT Canapes Smoked Chicken Canapes Bacon Bleu Cheese Canapes Shrimp Canapes Smoked Salmon Canapes

HOT DIPS

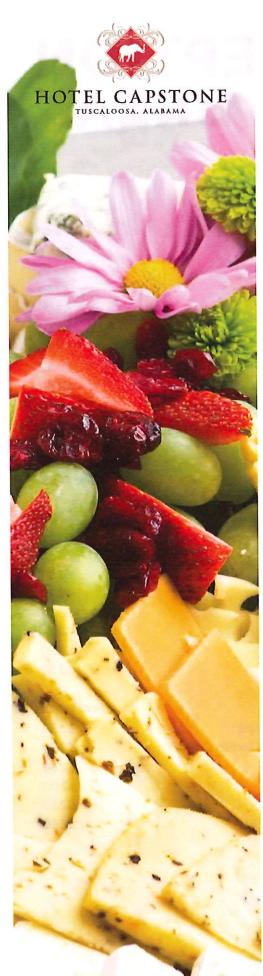
Spinach and Artichoke Dip with Tortilla Chips
Roasted Tomato and Green Chile Dip with Tortilla Chips
Hot Bacon Swiss Dip with Pita Crackers
Seafood Queso Dip with Tortilla Chips
Corn Beef Dip with Tortilla Chips
Collard Greens Dip with Tortilla Chips

*Minimum order of 20 people

Per Piece

Per Piece

Per Person



HOT HORS D'OEUVRES

Per Piece

Stuffed Mushroom Caps - Choice of Sausage or Spinach Spanakopita

Pistachio Chicken Pinwheels

Wild Mushroom Tarts

Asparagus Wrapped in Phyllo

Pork Egg Rolls with Sweet Chili Sauce

Vegetable Spring Rolls with Sweet Chili Sauce

Southwest Eggrolls with Avocado Ranch Sauce

Assorted Petite Quiche - includes Lorraine, Garden Vegetable, Broccoli with Cheese, and Cheddar

Fried Chicken Wings -

Choice of Southern Fried, Buffalo, or Asian Barbeque

Meatballs - Choice of Barbeque, Honey Sriracha or Italian

Smoked Sausage in Puff Pastry

Mini Chicken Cordon Bleus

Mini Beef Wellingtons

Shrimp and Andouille Sausage Skewers

Chicken Satay with Thai Peanut Sauce

Sliders - Choice of Ham and Swiss, Beef Brisket,

Pulled Pork or Hamburgers with Condiments

Southern Fried Chicken Fingers with Dipping Sauce

Grilled Chicken Fingers with Dipping Sauces

Fried Mac and Cheese Bites

Fried Mozzarella

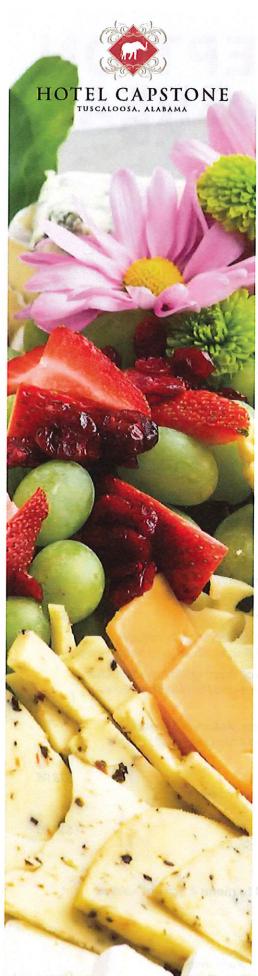
Jalapeno Poppers

Shrimp Wonton with Sweet Chili Sauce

Scallops Wrapped in Bacon

Mini Gulf Crab Cake with Remoulade

Crab Stuffed Mushroom Caps



ALa Carte BREAK OPTIONS

Per Item

Per Dozen/Bowl

Cold Cereal, individual assorted with milk
Cereal or Granola Bars, individual assorted
Assorted Freshly Baked Scones
Assorted Coffee Shoppe Muffins
Assorted Fruit Danish, Muffins or Cinnamon Rolls
Assorted Home-Baked Cookies, Brownies,

Blondies, Lemon Squares Bagels with Cream Cheese, assorted

Greek Yogurt, individual assorted flavors

Low-fat Yogurt, Individual assorted flavors

Petite Quiche, assorted

Sausage and Vegetarian Hot Rolls

Ham or Sausage Biscuits

Potato Chips or Tortilla Chips (Individual or bowl serves 10)

Pretzels, Popcorn or Snack Mix (Individual or bowl serves 10)

Candies and Candy Bars, individual assorted Fresh Whole Fruit, assorted seasonal

A La Carte DESSERTS

Per Piece

Dessert Shooters, assorted Chocolate, Key Lime, Banana Pudding and Strawberry Shortcake Mini Dessert Bars

Mini Cheesecakes, Lemon Bars, Brownies and Blondies

Regular Size Cupcakes (minimum of 12 per flavor) Choice of vanilla, chocolate or red velvet cake flavor and choice of up to 2 decorating colors

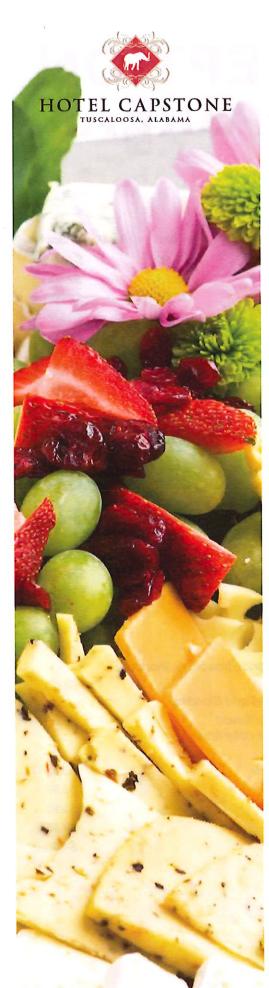
Chocolate Covered Strawberries (Seasonal)

Caramel Apple Purses

Macaroons

Petit Fours

Chocolate Mousse Cups



SPECIALTY STATIONS'

Meal Enhancements (Self Service)

Per Person

Nacho Station

Seasoned Ground Beef, Tortilla Chips, Fresh Salsa, Sour Cream, Cheese, Queso, and Guacamole

Fajita Station

Grilled Peppers and Onions, Salsa, Shredded Cheese, Tomatoes, Lettuce, Flour Tortillas, Sour Cream and Guacamole

Grilled Seasonal Vegetable

Chicken

Steak

Shrimp

Combination of Chicken and Steak

Combination of Chicken, Steak and Shrimp

Mashed Potato Station - White or Sweet Potato

Mashed Red Skin Potatoes with a Selection of Toppings to Include: Shredded Cheese, Scallions, Crumbled Bacon and Sour Cream

Mashed Sweet Potato Station with a Selection of Toppings to Include: Butter, Brown Sugar, Cinnamon, Candied Pecans and Mini Marshmallows

Baked Potato Bar - Russet or Sweet Potato

Baked Russet Potatoes with a Selection of Toppings to Include: Shredded Cheese, Scallions, Crumbled Bacon, Salsa, and Sour Cream

Baked Sweet Potatoes with a Selection of Toppings to Include: Butter, Brown Sugar, Cinnamon, Candied Pecans and Mini Marshmallows

Antipasto Station

Assorted Cured Meats, Grilled Vegetables, Assorted Cheeses, Pickles, Sun-Dried Tomatoes, Marinated Artichoke Hearts, Olives and Crusty Baguette

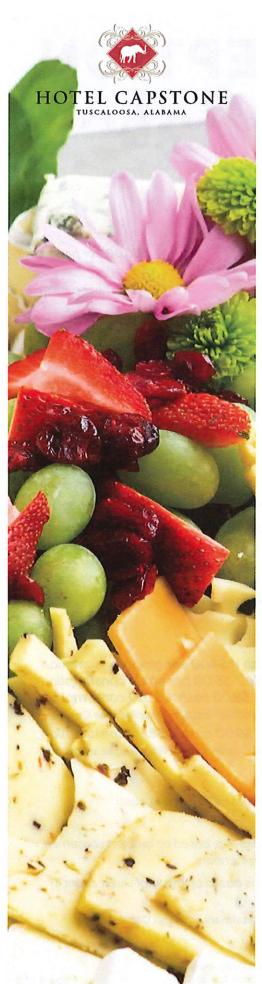
Low Country Shrimp and Grits Station

Sautéed Shrimp in a Mildly Spiced Sauce served over Creamy Parmesan Grits

Pizza Buffet (For 50 or Less)

Assorted 1 Topping Pizzas and Dipping Sauce

*All Stations are designed to be added to menu & are not sold as stand-alone buffets.



CARVING STATIONS*

Per Item

Roasted Turkey Breast (Serves 50 Guests)
Roasted Whole Turkey Served with a Cranberry Relish or
Whole Grain Mustard Mayonnaise and Freshly Baked Rolls

Roasted Pork Loin (Serves 40 Guests)

Creole Mustard and Herb-Crusted with Sweet Mustard and Freshly Baked French Rolls

Honey-Glazed Ham (Serves 50 Guests) with Condiments and Rolls

Roasted Tenderloin of Beef (Serves 20 Guests)
Black Pepper Crusted, Seared and Roasted Served with
Creamy Horseradish, Spicy Creole Mustard
Freshly Baked French Rolls

Top Round of Beef (Serves 75 Guests) Herb Mayonnaise, Creamy Horseradish, Dijon Mustard and Assorted Freshly Baked Rolls

Steamship Round of Beef (Serves 150 Guests)
Standing Steamship Round with Horseradish Cream, Aioli,
Creole Mustard and Assorted Freshly Baked Rolls

DESSERT STATIONS

Per Person

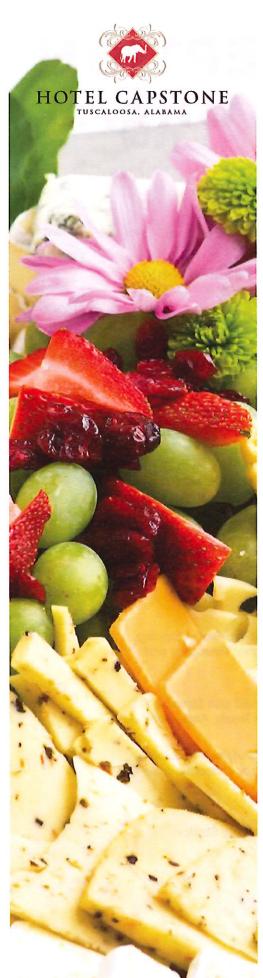
Delight

Assortments of Ice Cream, Caramel Topping, Fudge Topping, Nuts, Oreo Crumbles, Strawberries, Crushed Pineapple and Whipped Cream

Decadent

Flowing Fountains of Milk Chocolate served with Strawberries, Pound Cake, Marshmallows, Rice Crispy Treats, Angel Food Cake, Pretzels and Granny Smith Apples

Cupcake Display (minimum of 24 per flavor / frosting color)
Tower of cupcakes with choice of vanilla or chocolate cake
and choice of up to 2 decoration colors



BEVERAGES*

Full Day Beverage Service (up to 8 hours)
Includes AM and PM Beverage items shown below

Half Day Beverage Service (up to 4 hours)

AM Includes Coffee, Hot Tea, Orange Juice and Water

PM Includes Coffee, Sweet and Unsweet Iced Tea, Soft Drink, and Water

Assorted Soft Drinks

Bottled Water

Fruit Infused Water (not bottled)

Whole or Low-Fat Milk, individual

Assorted Juices, individual

Smoothie Station

Lemonade, Strawberry Lemonade or Fruit Punch (serves 22 cups)

Iced Tea, Sweet or Unsweet (serves 22 cups)

Hot Tea, assorted varieties individual bags

Fresh Brewed Coffee, Regular or Decaf (gallon serves 16 cups)

'Per gallon items require a minimum of 3 gallons each.

HOST A BAR'

Domestic Beer

Imported Beer

Premium Mixed Drinks

Gin: Tanqueray • Whiskey: Jack Daniels • Vodka: Absolut • Tequita: Jose Cuer vo Super Premium Mixed Drinks

Gin: Bombay Sapphire · Whiskey: Crown Royal · Vodka: Grey Goose · Tequila: 1800 Gold

BAR OPTIONS*

Cash Bar - Drinks purchased on an individual basis by each guest. Fee Per Bar including 1 Bartender for 4 hours

Consumption Bar - Drinks paid for by the group, based on amount consumed. .-ee Per Bar including 1 Bartender for 4 hours

'Bar sales minimum may be required and is based on the total Guest count of your event

(See Bar Menu for full selection and all disclaimers by Hotel Capstone for hosting a Bar.)