



FRENCH QUARTER INN
D O W N T O W N C H A R L E S T O N

D A Y T I M E M E N U

Displays will be self service, replenished, and displayed for up to 1.5 hours, and require a full guest count. Priced per person (tax and standard gratuity not included). Available before 5pm.

FRUIT JUICES

Orange juice, cranberry juice, apple juice, tomato juice

COKE PRODUCTS

Coke, Diet Coke, Sprite, Powerade, bottled water

REGULAR/DECAFFEINATED COFFEE AND HOT TEA STATION FOR UP TO 25

UNLIMITED BEVERAGE SERVICE

Hot Coffee and Tea Service, Assorted Sodas, Bottled Water

B R E A K F A S T / M O R N I N G B R E A K

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ASSORTED DANISHES AND PASTRIES

Fresh baked danishes and croissants

FRESH FRUIT AND BERRIES

Selection of seasonal fruits and berries

BISCUIT BAR

Whipped butter, curated jams and spreads, house made pimento cheese

YOGURT PARFAITS STATION

Sorghum baked granola from Wildflour Bakery, fresh local berries, greek yogurt

BAGEL AND LOX STATION

Assorted bagels, smoked atlantic salmon, cream cheese, capers, cucumber, dill

EUROPEAN CONTINENTAL BREAKFAST

Hard boiled eggs, bagels and cream cheese, fruit and yogurt parfaits, granola, breads and jam, assorted fresh pastries

AMERICAN THREE STATION BREAKFAST

Scrambled eggs and accoutrements, hickory smoked bacon and link sausage, grits

BREAKS AND STATIONS

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HOUSE BAKED COOKIES

Seasonal cookie selection

CLASSIC CHEESES

Chef's selection of all-natural cheeses, fruits and curated accompaniments

CUCINA RUSTICA

Whipped feta with honey, cracked pepper, grilled lavash, sundried tomato, roasted carrot

SALTY AND SWEET

Carolina Sea Salt potato chips, lemon snap cookies, Charleston's saltwater taffy, assorted chocolate bars

LIGHT AND FIT

Overnight oats and berries, house made local granola and oat bars, smoked almonds, whole fruit

SEASONAL FRUIT ART DISPLAY

A creative flair for your break or station using seasonal fruits and berries

BAKED BRIE EN CROUTE

Aged farmhouse style brie encrusted in flaky pastry, curated jams and spreads

SEASONAL DIPS AND SPREADS

House made pimento cheese, spinach and artichoke dip, smoked romesco. Served with assorted crackers, breads

CRUDITÉS

A selection of crisp fresh vegetables served with ranch dipping sauce and hummus

ARTISAN CHEESE AND CHARCUTERIE

Regional and International curated cheeses, sourced charcuterie, sauces and pickled accompaniments,

ANTIPASTO

Capicola and prosciutto, kalamata olives, grilled artichoke hearts, sun dried tomatoes, mozzarella, mini french bread, red pepper romesco

MACARON PEDESTAL

Twenty four macarons, assorted seasonal flavors

LIGHT LUNCH OPTIONS

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CHEF'S DELI SANDWICH STATION

Chef's selection of deli ham, turkey, salami, and roast beef and cheeses, fresh bread from EVOO Bakery, accoutrements, Carolina Kettle Chips (vegetarian available upon prior request only)

ARTISAN WRAPS

Chef's selection of roasted turkey and arugula, ham and swiss, caprese with fresh sliced tomatoes, Carolina Kettle Chips, pickles

FQI SLIDERS

Dressed prime beef sliders, special sauce, roasted rosemary red potatoes, pickles

DUET SALAD STATION

Seasonal salads served family style, dressed, bread from EVOO Bakery

SOUTHERN BARBEQUE

Slow cooked pork or chicken, coleslaw, smoked gouda macaroni and cheese, hawaiian rolls, pickles

SOUTHERN SALADS

Curried chicken salad, ham salad, EVOO Bakery breads and lettuces, fresh sliced tomato

ARTISAN DESSERT DISPLAY

Christophe Bakery macarons, cherry bakewell minis, key lime pie bites