



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**

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).

**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

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).

### 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

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).

### 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

### OPTIONAL ADD ONS

Salade verte  
Cookies  
Mini Eclairs  
Cream Puffs

## HORS D'OEUVRES & EVENING DISPLAY

Priced per piece (minimum of 25 pieces per selection); Available passed or for the table.

### DEVEILED EGG

Relish, smoked paprika

### GOAT CHEESE STUFFED DATES

Lemon preserves

### CAROLINA APPLE BRUSCHETTA

Toasted bread from EVOO bakery, bleu cheese, walnuts

### PETITE LOX ALL THE WAY

Smoked Atlantic salmon, cream cheese, capers, dill on tartine

CAPRESE SKEWER

Fresh mozzarella, basil, cherry tomato, aged balsamic reduction

COUNTRY PATE

Spicy mustard, pickle

RICOTTA CROSTINI

Toasted bread from EVOO bakery, whipped ricotta, seasonal fruit, country ham

ANDOUILLE SAUSAGE EN CROUTE

Comeback sauce

PROSCUITTO TARTINE

Hardboiled egg, preserves

WATERMELON AND FETA

Fresh mint, cold pressed olive oil

MINI BISCUIT AND PIMENTO CHEESE

House-made pimento cheese

MINI BARBEQUE BISCUIT

SC pulled pork, buttermilk biscuit

CRAB TARTINE

Lump crab, cherry tomato, fresh avocado

SHRIMP COCKTAIL

Tail on SC shrimp, house cocktail sauce

PETITE FOURS

Selection of petite desserts

CHEESECAKE LOLLIPOPS

Seasonal flavors

## DISPLAYS & STATIONS

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

HOUSE BAKED COOKIES (TWO DOZEN OR FOUR DOZEN)

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

#### BISCUIT BAR

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

#### 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

## B U F F E T   S T A T I O N   O P T I O N S

Displays will be self-service, replenished, displayed for up to 1.5 hours, and require a full guest count. Priced per person (tax and standard gratuity not included). Available for groups of 8 or more.

#### 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

#### LOWCOUNTRY SHRIMP AND GRITS BAR

South Carolina 26-30ct Shrimp in red eye gravy with peppers and onions, stone ground grits, smoked andouille, cheeses, selected accoutrements

#### RUSTIC AND ITALIAN

Choice of Neapolitan style baked ziti with fresh ground beef mushrooms and onions or light ratatouille style pasta available with chicken breast or tofu. Caesar salad, garlic bread, pecorino romano

#### DUET SALAD STATION

Seasonal salads served family style, dressed, bread from EVOO Bakery. Add grilled chicken or shrimp

#### MARKET STREET SALAD BAR

Fresh greens, cut vegetables, cheeses, seeds, nuts, house made croutons, bacon, artisan dressing selection. Add grilled chicken or shrimp

#### SOUTHERN BARBEQUE

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

#### SOUTHERN SALADS

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

#### ARTISAN DESSERT DISPLAY

Champagne mini eclairs, cherry bakewell minis, key lime pie bites

#### OPTIONAL ADD ONS

Cookies

Mini Eclairs

Cream Puffs

Salade Verte