



Displays will be self-service, replenished, and displayed for up to 1.5 hours, and require a full guest count.

Beverage Options

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

Half Day

Full Day

Unlimited Beverage Service (Half Day)

Hot Coffee and Tea Service, Assorted Sodas, Bottled Water

Unlimited Beverage Service (Full Day)

Hot Coffee and Tea Service, Assorted Sodas, Bottled Water

Breakfast/Morning Break Items

Assorted Danishes and Pastries

Fresh baked muffins, danish, 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 Wild Flour Bakery, fresh local berries, greek yogurt

Bagel and Lox Station

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



Afternoon Break Items

House Baked Cookies

Seasonal cookie selection

Classic Cheeses

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

Salty and Sweet

Carolina Kettle potato chips, mini key lime cookies, Charleston's saltwater taffy, assorted chocolate bars

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

Artisan Cheese and Charcuterie

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

Private Upgraded Continental Breakfast Set Up

*Our Complimentary upgraded continental breakfast may be set up privately either in your meeting room or in the pre-function space, just for your group *Additional fee required*