



FRENCH QUARTER

Inn

BANQUET MENU

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

UNLIMITED BEVERAGE SERVICE (HALF DAY)

Hot coffee and tea service, assorted sodas, bottled water
Add local flair (Carolina made sodas)

UNLIMITED BEVERAGE SERVICE (FULL DAY)

Hot coffee and tea service, assorted sodas, bottled water
Add local flair (Carolina made sodas)



BREAKFAST / MORNING BREAK

ADDITIONS TO OUR MORNING DISPLAYS:

FRESH BAKED DANISHES AND CROISSANTS

SELECTION OF SEASONAL FRUITS AND BERRIES

SELECTION OF FRESH BAKED SWEET BREADS OR MUFFINS

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)

BISCUIT BAR

Whipped butter, curated seasonal spreads, bacon jam, whipped butter, honey,
house made pimento cheese

YOGURT PARFAITS STATION

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

BAGEL AND LOX STATION

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

EUROPEAN CONTINENTAL BREAKFAST (GROUPS OF 8 OR MORE)

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

AMERICAN THREE STATION BREAKFAST (GROUPS OF 8 OR MORE)

Scrambled eggs and accoutrements, hickory smoked bacon and link sausage, grits,
toaster station with curated jams and butters

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

SOUTHERN SNACKS

Savory medley of, Bogey's GA beef jerky, house made trio of pimento cheeses and cheese crisps, pickled okra and green tomatoes, Charleston's finest benne wafers

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, California dried fruit and nut mix, 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

"ON ICE" STATION (12 PERSON MINIMUM)

SC SHRIMP | JUMBO SHRIMP | OYSTERS

SELECT OYSTERS | CLAMS

STONE CRAB LB. (SEASONAL)

Served with crackers and toasted bread, herb aioli, mignonette, cocktail, prepared horseradish, lemon, Lillie's lowcountry hot sauce

SEASONAL DIPS AND SPREADS:

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

CHEF'S HOUSE MADE HUMMUS ASSORTMENT

Four fresh flavored hummus including: sun dried tomato basil, lemon dill, avocado and cilantro, curry and beets. Served with crisp fresh crisp vegetables, naan, crackers



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, sliced cured sausage, kalamata olives, grilled artichoke hearts, sun dried tomatoes, mozzarella, tartine, red pepper romesco

PRETZEL STAND

Baked soft pretzels are the perfect vessel for your guest to create their own savory or sweet snack, curated accompaniments

MACARON PEDESTAL

Twenty-four macarons, assorted seasonal flavors

THE CANDY SHOPPE

Our signature mini chocolate bars from Christophe Artisan, saltwater taffy, assorted Jelly Bellies, crafted chocolate covered soft mints, gummy bears

ARTISAN DESSERT DISPLAY

Champagne mini eclairs, cherry bakewell minis, cheesecake bites



ENTREE STATION OPTIONS

AVAILABLE FOR GROUPS OF 8 OR MORE

ADD OUR TOMATO BISQUE OR SEASONALLY INSPIRED SOUP TO ANY STATION

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, pickles (vegetarian available upon prior request only) choice of: roasted rosemary red potatoes, smoked potato salad, creamy pasta salad, Carolina Kettle chips

FRENCH QUARTER SANDWICH STATION

NOLA Muffaletta Sandwich with olive tapenade, traditional meats, on focaccia, chilled shrimp po boy with comeback sauce, arugula, on french baguette, house made pimento cheese sandwich with tomatoes and lettuce on sour wheat, pickles choice of: roasted rosemary red potatoes, smoked potato salad, creamy pasta salad, Carolina Kettle chips

ARTISAN WRAPS

Chef's selection of roasted turkey and arugula, ham and swiss, caprese with fresh sliced tomatoes, pickles, choice of: roasted rosemary red potatoes, smoked potato salad, creamy pasta salad, Carolina Kettle chips

SIGNATURE WRAPS

Elevated hickory smoked bacon lettuce and tomato wrap with garlic aioli, grilled chicken caesar wrap, chilled shrimp wrap with pesto and arugula, choice of: roasted rosemary red potatoes, smoked potato salad, creamy pasta salad, Carolina Kettle chips

FQI SIGNATURE SLIDERS

Dressed prime beef, or ahi tuna sliders, special sauce, pickles, choice of: roasted rosemary red potatoes, smoked potato salad, creamy pasta salad, Carolina Kettle chips

LOWCOUNTRY SHRIMP AND GRITS BAR

SC 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

LOWCOUNTRY BOIL

A Charleston tradition: sliced andouille, SC shrimp, roasted red potatoes, corn on the cob, house aioli.
roasted rosemary red potatoes, smoked potato salad, creamy pasta salad, Carolina Kettle chips

DUET SALAD STATION

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

MARKET STREET SALAD BAR

Fresh greens, cut vegetables, cheeses, seeds, nuts, house made croutons, bacon,
artisan dressing selection

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

HORS D'OEUVRES AND EVENING DISPLAYS

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

DEVILED EGG

Relish, smoked paprika

BLUEBERRY LEMON CROSTINI

Whipped ricotta, honey

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

BEEF BORGUIGNON

Herb roasted beef, root vegetables, red wine gravy



ANDOUILLE SAUSAGE EN CROUTE
Comeback sauce

MUSHROOM VOL AU VENT
Buttery puff pastry, sauteed mushroom, fines herbs

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

LUMP CRAB CEVICHE
Lump crab, cherry tomato, fresh avocado

SHRIMP COCKTAIL
Tail on SC shrimp, house cocktail sauce

PUFF PETITE
Fig and caramelized onion

LOBSTER EMPANADA
Poached Maine lobster

SHRIMP CASINO
Plump shrimp, applewood smoked bacon, lemon butter sauce

GOAT CHEESE TRUFFLES
Assortment including: tomato basil, herb pesto, toasted walnut and dried cranberry

FIG AND GOAT CHEESE FLATBREAD
Lavash

CHEESECAKE LOLLIPOPS
Seasonal flavors



CHEF ATTENDED STATIONS

Available for groups of 12 or more

CHEF'S OMELETTE STATION

Eggs and whites, aged cheddar, mozzarella, goat cheese, spinach, tomato, mushroom, peppers, onions, bacon, ham, smoked salmon

THE SOUTHERN SWEET STATION

French toast bar with fresh seasonal fruit and berries, syrups, cinnamon, powdered sugar, chocolate, Nutella, trio of whipped creams (egg white option available upon prior request only)

CHEF'S SOUTHERN MACARONI STATION

House egg noodles, mornay, bacon, sausage, grilled chicken, pesto, buffalo, bleu cheese crumble, jalapeno, sauté mushroom, sauté onions, sliced garlic, bread crumbs

CHEF'S CARVED PRIME RIB STATION

Served with sauteed onions, horseradish crème fraiche, béarnaise, creamy bleu cheese sauce

Add choice of two: asparagus, broccoli, sauteed vegetable medley, roasted rosemary red potatoes, garlic mashed potatoes, cheddar cheese grits

CHEF'S CURATED ITALIAN PASTA STATION

Choice of noodles, pesto, garlic cream, rustic marinara, sausage, seared prosciutto, roasted chicken, fresh mozzarella, chevre, pecorino romano, basil, parsley

SUNDAE BAR DISPLAY

Trio of ice cream, candy and fresh toppings, three signature sauces, house made whipped cream





FRENCH QUARTER

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BEVERAGE PACKAGES

Priced Hourly (two hour minimum) for groups of 12 or more

Our bar packages include: bar set up, bartender, all necessary glassware, sodas and juices, traditional garnishes

THE LINGUARD

DEEP EDDY VODKA, BEEFEATER GIN, OLD GRANDAD BOURBON, LUNAZUL BLANCO TEQUILA,
DON Q SILVER RUM, DEWARS SCOTCH

Pick Three Wines:

Red: Tunnel of Elms Merlot, Canyon Road Pinot Noir, Proverb Cabernet Sauvignon

White: Proverb Pinot Grigio, Tunnel of Elms Chardonnay, Proverb Sauvignon Blanc

THE TRADD

TITOS VODKA, TANQUERAY GIN, MAKERS MARK BOURBON, ESPOLON BLANCO, BACARDI LIGHT
RUM, JOHNNY WALKER RED SCOTCH

Pick Three Wines:

Red: Le Charmel Pinot Noir, Chateau Grand Plantey Bordeaux Rouge,

Grayson Cellars Cabernet Sauvignon

White: Ponga Sauvignon Blanc, Sean Minor Four Bears Chardonnay, Cielo Pinot Grigio

Sparkling: Veuve de Vernay Cuvee, Totts Brut

THE SOUTH OF BROAD

GREY GOOSE VODKA, HENDRICKS GIN, WOODFORD RESERVE BOURBON, DON JULIO BLANCO
AND ANEJO TEQUILA, PLANTATION 1 2 YEAR RUM, GLENFIDDICH 1 2 YEAR SCOTCH

Pick Four Wines:

Red: Le Charmel Pinot Noir, Chateau Grand Plantey Bordeaux Rouge,

Grayson Cellars Cabernet Sauvignon

White: Ponga Sauvignon Blanc, Sean Minor Four Bears Chardonnay, Cielo Pinot Grigio

Sparkling: Veuve de Vernay Cuvee, Totts Brut

SELECT BEERS

Three at No Additional Cost:

Budweiser, Bud Light, Michelob Ultra, Shock Top, Sam Adams Lager, New Belgium Fat Tire Ale



CURATED CRAFT BEERS

Select Three:

Wicked Weed Pernicious IPA, Westbrook Brewing One Claw Rye IPA, Westbrook Brewing White Thai,
Hi- Wire Brewing Bed of Nails Brown Ale, Truly

ADD SPECIALTY CRAFT COCKTAIL/MOCKTAIL TO ANY PACKAGE

ADD A MARTINI BAR TO ANY PACKAGE

INCLUDES CLASSIC MARTINI, APPLE, COSMOPOLITAN, ESPRESSO MARTINI, CHOCOLATE MARTINI

WINE AND BEER ONLY PACKAGE

INCLUDES THREE WINES FROM THE TRADD, THREE BEERS FROM THE SELECT BEERS

MIMOSA BAR

INCLUDES TOTTS BRUT CHAMPAGNE, SELECTION OF CURATED JUICES AND GARNISHES

SOUTHERN BLOODY MARY BAR

INCLUDES TITOS VODKA, TANQUERAY GIN, SELECTIONS OF CURATED MIXES, HOT SAUCES,
AND SAVORY GARNISHES

THE SOCIAL (ADD ON ONLY)

SEASONALLY INSPIRED SANGRIA OR SOUTH OF BROAD
CHAMPAGNE PUNCH
TOP SHELF MOJITO, MARGARITA, OR PAINKILLER

RESERVE LIST

Items Available Only for Pre Purchase:

Talbot, Kali Hart, Chardonnay, Sta. Lucia Highlands CA
Eroica, Reisling, Colombia Valley WA
Love Block, Sauvignon Blanc, Marlborough NZ
Les Quarterons, Chenin Blanc, Loire France
Elouan, Rose, OR
Aubon Climat, Pinot Noir Santa Maria, CA
Tre, Brancaia Toscana, Super Tuscan, Italy
Chateau Vignot Saint-Emilion Grand Cru, Bordeaux Blend, Bordeaux, France
Molly Dooker, "The Boxer", Shiraz, McLaren Vale, South Australia
Beaulieu Vineyards, Cabernet Sauvignon, Napa Valley CA
Domaine Francois Lumpp, Givry Premier Cru, Burgundy France
Moet and Chandon, Brut Imperial, Champagne NV
Moet and Chandon, Rose Imperial, Champagne NV
Perrier Jouet, "Belle Epoque", Champagne 2011

