



***Morning
Meeting Package I***

\$40.00 ++ per person

Package Includes:

***Meeting space with all the amenities to include legal pads, pens
& mints***

Pre-meeting coffee and tea service

Soft drinks, bottled water, juices

Meeting Refresh

Coffee and tea service

Soft drinks and bottled water

Assorted gourmet cookies

Any substitutions or changes will be priced accordingly. The above prices are subject to change. All sales are subject to a 20% service charge and applicable taxes.



Afternoon
Meeting Package II

\$50.00 ++ per person

Package Includes:

*Meeting space with all the amenities to include legal pads, pens
& mints*

Pre-meeting coffee and tea service

Soft drinks, bottled water, lemonade

*Whole Fruit, Assorted Cheese Display and gourmet Cookies &
Brownies*

Meeting Refresh

Coffee and tea service

Soft drinks, lemonade and bottled water

Any substitutions or changes will be priced accordingly. The above prices are subject to change. All sales are subject to a 20% service charge and applicable taxes.



Full Day

Meeting Room Package III

\$80.00 ++ per person for Boxed Lunches

\$100.00 ++ per person for Seated Lunches

Package Includes

***Meeting space with all the amenities to include legal pads, pens
& mints***

Pre-meeting coffee and tea service

Soft drinks, bottled water, juice

Mid-Morning Refresh

Coffee and tea service

Soft drinks, bottled water, lemonade

Afternoon Lunch

Boxed or plated lunch selection

Late Afternoon Break

Coffee and tea service

Soft drinks and bottled water and lemonade

Assorted gourmet cookies, brownies & whole fruit

Any substitutions or changes will be priced accordingly. The above prices are subject to change. All sales are subject to a 20% service charge and applicable taxes.



Boxed Lunch Menu

(Boxed Lunches must be pre-ordered)

CLUB

**Black Forest Ham, Applewood Bacon, Tomatoes, Lettuce, Swiss Cheese, Mustard,
Mayonnaise on Texas Toast**

TURKEY WRAP

**House Smoked Turkey, Arugula, Avocado, Tomatoes, Onions, Mozzarella,
Roasted Pepper Vinaigrette**

GARDEN WRAP

**Roasted Eggplant, Red Pepper, Zucchini, Mozzarella, Arugula, Tomatoes,
Pimento Cheese**

QUINOA SALAD

**Feta, Cucumbers, Bell Pepper, Zucchini, Tomatoes, Mediterranean Vinaigrette,
Sourdough Wedge**

CHICKEN SALAD CROISSANT

**Chicken Salad, Toasted Pecans, Bibb Lettuce, Tomato,
Spicy Pecan Mayo on Croissant**

All Lunches are served with Bottled Water or Soda, Seasonal Fruit, Kettle Potato Chips
and a Fresh Baked Cookie or Brownie from our Bakeshop



Seated Lunch Menu

Seated Lunch Menu List

APPETIZER

(Please choose one of the following)

Circa Salad

Farmers Lettuce tossed with English Cucumbers, shredded Carrots, Baby Tomatoes & Shaved Red Onion served with Roasted Pepper Vinaigrette

Or

Mushroom Bisque

Garnished with a Tomato and Green Onion Relish

Or

Cucumber Gazpacho

Garnished with Lemon Avocado Oil

MAIN COURSE

(Please choose one of the following)

Grilled Petite Filet atop Whipped Idaho Potatoes finished with Seasonal Vegetables and Cabernet Reduction

Seared Breast of Chicken over Sun-dried Cherry Risotto finished with a Lemon Mornay

Grilled Atlantic Salmon over Baby Greens, Caramelized Banyuls Vinaigrette

Fried Carolina Quail, Cracked Pepper Bechamel, White Cheddar Grits, Wilted Spinach

Chef's Vegetable Tasting

SWEET FINISH

SELECT ONE DESSERT

(See Dessert List)

Price includes one appetizer, one entrée & one dessert with tea and coffee service



Desserts

CRÈME BRÛLÉE

with Brown Butter Financier

(Crème Brûlée Flavors = Chocolate, Tahitian Vanilla Bean, or Plantation Rice)

★★★★★

BANANA FRITTERS

Caramel Chocolate Sauce, Vanilla Ice Cream

★★★★★

WARM CHOCOLATE TRUFFLE CAKE

Chocolate Sauce, Vanilla Ice Cream

★★★★★

CAROLINA GOLD RICE PANNA COTTA

Pecan Praline, Peach Jam, Brown Butter Financier

★★★★★

WARM PINEAPPLE UPSIDE DOWN CAKE

Caramel Sauce, Vanilla Ice Cream

★★★★★

KEY LIME TART

Raspberry Coulis, Raspberries, Vanilla Bean Whipped Cream

(Please select one dessert)