

120 South Main Street . Greenville . South Carolina 29601 . USA . Phone: (864) 421-9700





### **BREAKFAST TABLE**

Pricing is per person unless otherwise noted. Breakfast Tables are served with assorted chilled fruit juices, Starbucks® coffee and herbal teas.

Minimum of 20 People for Hot Tables, Less than 20 People requires a \$100 Table Service Fee.

### **♥ CLASSIC CONTINENTAL TABLE**

selection of freshly baked breakfast pastries to include jumbo muffins, fruit danishes, croissants, assorted bagels

whipped butter, cream cheese and preserves seasonal fresh fruit 18

# **♥** GOLD BREAKFAST TABLE

seasonal fruits and berries selection of freshly baked breakfast pastries fresh new york style bagels with cream cheese yogurt parfait with seasonal berries and maple granola

#### Choice of

house cured wild caught salmon, chopped egg, capers and sliced tomato

or

hot breakfast biscuits filled with sausage, egg and cheese 22

### **ENHANCEMENTS**

warm steel cut oatmeal with brown sugar and cinnamon 6

homemade biscuits and gravy 6

assortment of breakfast sandwiches and wraps 6

country ham or sausage biscuits 6

assorted quiches 6

selection of cold cereal with chilled milk (each) 5

assortment of breakfast pastries including danishes, muffins and bagels (per dozen) 38

yogurt parfait 6

seasonal whole fresh fruit (each) 3.50





















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### **BREAKFAST TABLE**

### **ENHANCEMENTS**

### **WESTIN BREAKFAST TABLE**

chef's selection of seasonal berries and melons local farm fresh scrambled eggs crisp country bacon and sausage links potato hash classic southern grits assortment of muffins, fruit filled danishes and bagels 24

### **™** RISE AND SHINE TABLE

seasonal fruits and berries
assorted muffins, breakfast pastry, buttery croissants
& new york style bagels
whipped cream cheeses, all-natural fruit preserves
whole-grain cereals, organic & soy milk
natural granola, dried tropical fruits
individual greek yogurts
organic scrambled eggs,
aged cheddar south carolina stone ground grits
granola & blueberry griddle cakes, maple syrup
applewood smoked bacon, grilled ham, blue ridge
smoked trout 32

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### **PLATED BREAKFAST**

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One selection must be ordered for the entire group.

### **WARM FRUIT CREPES**

two warm crêpes filled with blueberries, strawberries and pineapple

drizzled with honey orange syrup 16

## **ENGLISH BREAKFAST**

scrambled eggs crisp country bacon and sausage links country fried potatoes accented with sweet peppers and onions 18

### **COUNTRY QUICHE LORRAINE**

classic quiche lorraine with bacon and swiss cheese mixed green salad drizzled with champagne vinaigrette

fresh fruit

# **ENHANCEMENTS**

fresh fruit kabobs

Mocal farm fresh scrambled eggs 6

**V**chee, pineapple, banana smoothie

Mueberry, spinach, avocado, almond milk smoothie

Melet station with local produce and farm fresh eggs 12

waffle and pancake station 12

crêpes station 12

eggs benedict station with crab benedict and eggs florentine 12

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### MORNING BREAK

Pricing is per person. Breaks do not include beverages. All beverages are billed on consumption.

yogurt parfait with fresh fruit and granola banana nut bread and cranberry bread 14

assortment of breakfast wraps bacon, egg and cheese turkey, egg and cheese 14

individual bags of assorted dried fruit and nuts assorted scones - blueberry, apple cinnamon and chocolate 14

pecan sticky buns tropical fruit tree with seasonal fruit kabobs, honey and vanilla yogurt 14

assorted all grain walnut and cranberry orange muffins 14

fresh pineapple and blueberries miniature cheese biscuits with virginia ham 14

### \*\*\*\*\*\*\*\*\*\*UPLIFT

orange mango cranberry smoothie house cured wild caught salmon, avocado and chives on whole wheat bread red and green apple wedges with bee pollen yogurt dip whole skin-on almonds 14

# **ENHANCEMENTS**

non alcoholic punch (per gallon) 35

caramel peach sweet tea (per gallon) 35

chef's roasted lemon lemonade (per gallon) 35

iced tea (per gallon) 35

Starbucks® coffee and herbal teas (per gallon) 48

mineral water (each) 3.50

soft drinks (each) 3.50

hot chocolate with mini marshmallows (each) 4

Mocal creamery low fat regular and chocolate milk (each) 4

assorted bottled juices (each) 5

Red Bull ® (each) 6

assorted smoothies (each) 6

specialty coffee bar with vanilla, hazelnut and sugar free caramel flavored syrups (per person) 8

Stirrings® non alcoholic martini bar (per person) 8



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### MORNING BREAK

### **ENHANCEMENTS**



peppermint scented fruits and green leaves shots kiwi fruit walnut and yogurt parfait spinach sundried tomato and broccoli quiche raspberry infused green tea with soy milk and honey 14

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### **AFTERNOON BREAK**

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#### \*\*\*\*\*\*\*RESPITE

field crudites with black bean & roasted red pepper hummus

open faced sandwich with naturally roasted turkey, onion, red pepper hummus & edamame stack low fat yogurt with blueberries, kiwi & walnuts

# **HOW SWEET IT IS**

iced fudge brownies chocolate chunk cookies chocolate dipped strawberries chocolate covered marshmallows mini milkshakes cheerwine® 16

# **LINE DRIVE HIT**

mini corndogs served with classic mustard and jumbo soft pretzels with stone ground mustard individual bags of popcorn kettle chips root beer 16

## \*\*\*\*\*\*\*\*RENEW

dried apples, apricots, prunes and raisins warm almonds, walnuts and cashews pomegranate orangeade 16

## **ENHANCEMENTS**

oven baked honey bran date muffin 5

tree nut and dried fruit blend 5

74% dark chocolate chips and walnuts 5

mini pecan tarts 6

hummus with toasted pita chips 6

assorted homemade rice crispy treats with chocolate chips, M&M's® and Reece's Pieces®

individual Nutrigrain® and granola bars (each) 5

dry snack mix (per pound) 18

individual bags of popcorn (each) 5

individual bags of chips and pretzels (each) 5

cheesecake lollipops (per dozen)

freshly baked jumbo pretzels with stone ground mustard (per dozen) 38

iced fudge brownies (per dozen)

assortment of freshly baked cookies (per dozen)





















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### **AFTERNOON BREAK**

### **ENHANCEMENTS**

assorted cupcakes (per dozen) 38

### **IT'S SHOW TIME**

freshly popped popcorn bags nachos and cheese mini hot dogs assortment of candy orange and grape sodas 16

Add any one Enhancement item to a break for an additional \$6.00 per person, or pick any three items for \$16.00 per person.





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### **LUNCH TABLE**

Pricing is per person. Lunch Tables are served with Starbucks® coffee, iced tea and water.

Minimum of 20 People for Tables, Less than 20 People requires a \$100 Table Service Fee.

# SOUP, SALAD, SANDWICH AND DESSERT TABLE

Choose one soup:

tomato basil soup or chicken noodle soup

Build your own salad bar

cucumbers

olives

tomatoes

peppers

croutons

candied pecans

fresh strawberries

raspberry vinaigrette dressing, poinsett ranch

dressing and white balsamic

sliced turkey with roasted tomato pepper herb mayonnaise

spinach and provolone on focaccia bread whole wheat grilled cheese sandwich ~cheddar, provolone and american cheeses~

bowl of strawberries and whipped cream homemade pineapple upside down cake pecan chocolate cake 26

### **ENHANCEMENTS**

lobster bisque 5

homemade corn chowder 5

grilled vegetable tray with hummus and pita 8 chef's assortment of gourmet sandwiches 10 assorted miniature dessert display 8























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### **LUNCH TABLE**

### **ENHANCEMENTS**

### **IT'S A WRAP TABLE**

loaded baked potato soup spinach salad, raspberry vinaigrette, candied pecans and mandarin oranges cucumbers, tomatoes and basil salad bowtie pasta tossed with greek olives, roasted peppers, arugula, and feta cheese

# gourmet wraps:

vegetable wrap with yellow squash, zucchini, peppers, goat cheese, spinach and hummus grilled chicken wrap with asparagus, boursin cheese, arugula, and basil mayonnaise tuna fish salad wrap with iceberg lettuce and tomato sliced beef wrap with peppers, onions, baby greens, swiss cheese, and dijon mustard fresh fruit salad with mint assortment of cupcakes 28

### **SOUTHERN COMFORT TABLE**

baby spinach salad with warm apple butter vinaigrette creamy southern cole slaw country potato salad southern fried buttermilk chicken honey roasted ham homemade macaroni and cheese mashed sweet potato and brown sugar casserole southern collard greens green beans with applewood smoked bacon cheese biscuits and corn bread assorted fruit cobbler skillets and homemade banana pudding 30



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### **LUNCH TABLE**

### **ENHANCEMENTS**

### A LITTLE TASTE OF ITALY TABLE

vegetable minestrone
tossed greens salad with cucumbers, tomatoes,
olives, and herb croutons
antipasto with basil, cherry tomato and mozzarella,
salami, and olives
baked ziti with spicy marinara, ricotta cheese, and
fresh basil
sautéed chicken marsala
tuscan style pork chops with olives and tomatoes
sautéed mushrooms, squash, peppers and asparagus
with balsamic vinaigrette
italian breadsticks
tiramisu 32



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### **PLATED LUNCH**

Pricing is per person. Plated Lunches are served with choice of soup or salad, chef's choice of starch and vegetable, freshly baked rolls & butter, Starbucks® coffee, iced tea and water.

One selection must be ordered for the entire group.

#### **SOUP OPTIONS**

choose one soup

loaded baked potato soup with bacon, chives, sour cream and cheddar cheese

creamy tomato and basil soup

classic french onion soup topped with toasted baguette and melted provolone cheese

lobster bisque thick and creamy purée of lobster

chicken noodle soup

### **ENHANCEMENTS**

caribbean rum coconut cake 6

freshly baked carrot cake with walnuts and cream cheese icing 6

chocolate lava cake with honey roasted berries 6

peanut butter chocolate cake 6

key west lime pie topped with fresh whipped cream 6

new york cheese cake with raspberry sauce and strawberries 6

fresh fruit cup 6





















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### PLATED LUNCH

### **ENHANCEMENTS**

### **SALAD OPTIONS**

choose one salad

the poinsett caesar romaine lettuce, crispy croutons, parmesan cheese and caesar dressing

Baby Spinach Salad Toasted Pecans, Strawberries, and Raspberry Vinaigrette

### mixed greens

tomatoes, shredded carrots, and toasted almonds white balsamic vinaigrette

#### **SALMON**

seared atlantic salmon with roasted lime oil and cilantro 26

### **₩** PAN ROASTED CHICKEN

pan-roasted ashley farms chicken breast with fresh tomatoes, basil and white wine sauce 28

### **PORK LOIN**

herb and bacon crusted pork loin with thyme glaze 28

### **NEW YORK STRIP**

grilled new york strip with crimini mushrooms and red wine reduction 32

### **SUSTAINABLE LUNCH**

locally grown tomato gazpacho chive oil pan seared steel head trout filet haricot verts, sunburst squash & sweet corn wild rice pilaf vanilla cream & sourwood honey tart blueberry compote almonds 32

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### **GRAB AND GO**

Pricing is per person. Designed to be served quickly for working lunches or to help expedite a short lunch break. Lunches are served with Starbucks® coffee, iced tea and water.

One selection must be ordered for the entire group. This is a plated lunch, not buffet.

### **CHICKEN CAESAR**

grilled chicken caesar with roasted tomatoes, marinated mushrooms and asiago cheese 16

### **GRILLED CHEESE AND SOUP**

whole wheat grilled cheese sandwich tomato basil soup grilled pineapple

# **GRILLED CHICKEN WRAP**

grilled chicken wrap filled with spinach, tomatoes, cucumbers and basil mayo served with fresh fruit and pasta salad 18

### **FRIED CHICKEN**

buttermilk fried chicken and biscuits with green beans and homemade macaroni and cheese 18

# **COLD SALAD PLATE**

cold salad plate with chicken salad, tuna salad, and pasta salad served with a freshly baked croissant 20

### **SHRIMP AND GRITS**

shrimp and grits with a cajun cream sauce served with broccolini 20

### **ENHANCEMENTS**

caribbean rum coconut cake 6

freshly baked carrot cake with walnuts and cream cheese icing 6

chocolate lava cake with honey roasted berries 6

peanut butter chocolate cake 6

key west lime pie topped with fresh whipped cream 6

new york cheese cake with raspberry sauce and strawberries 6

Mesh fruit cup 6



























### **GRAB AND GO**

### **ENHANCEMENTS**

### STEAKHOUSE SALAD

steakhouse salad with grilled sliced sirloin, candied red onions, pecans and crumbled bleu cheese tossed in a creamy herb vinaigrette 22

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### **RECEPTION TABLE**

Pricing is per person.

### HOT SPINACH AND ARTICHOKE DIP

served with french bread and savory crackers 6

### JUMBO LUMP CRAB AND CHEESE DIP

served with french bread and savory crackers 8

### **₩** GRILLED VEGETABLE DISPLAY

grilled asparagus, squash, peppers, mushrooms and baby carrots

served with hummus dip and crispy pita chips 8

### FRESH SEASONAL FRUITS AND BERRIES

watermelon, golden pineapple, cantaloupe, strawberries, raspberries, blueberries, blackberries, mangos, peaches and grapes served with a grand marnier dip 8

### **DISPLAY OF IMPORTED AND DOMESTIC CHEESE**

brie, camembert, port salute, boursin, gruyere, sharp cheddar, smoked gouda, and swiss served with assorted crackers and red grapes 8

# ANTIPASTO DISPLAY

grilled peppers, zucchini, yellow squash, mushrooms, genoa salami, pepperoni, proscuitto, provolone and mozzarella, cherry peppers, sundried tomatoes, pepperoncini and artichoke hearts served with grilled italian bread and olive oil 8

#### **ENHANCEMENTS**

chef's trio of small appetizers 8

under the sea presentation (ice sculpture required; see catering manager for design specifics/pricing) jumbo gulf shrimp, oysters on the half shell, crab claws, little neck clams lemon crowns, cocktail sauce, and lemon aioli 22





















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### **RECEPTION TABLE**

### **ENHANCEMENTS**

### **BREADS AND SPREADS**

garlic bread sticks, french rolls, grilled italian flatbread, pita wedges and crackers served with olive tapenade, tomato basil bruschetta, hummus and pimento cheese spread 8

### **BITE SIZED DESSERTS**

chef's selection of assorted miniature desserts 10

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### **COLD CANAPÉS**

Canapes are 4.00 per piece, minimum order of 100 pieces required

Canapes are Butler Passed

smoked salmon, cream cheese and capers in a phyllo

fresh mozzarella and tomato canapé skewers

herb roasted filet and asparagus with balsamic glaze on a crostini

crispy asparagus and asiago cheese in phyllo

applewood smoked bacon, havarti cheese, and pecan tart

parmesan artichoke hearts

miniature ham sweet potato biscuits

shrimp salad tart with cucumbers, peppers, and light dipping sauce

prosciutto, tomato, olive brochette with fresh basil and balsamic glaze

amussette spoons with beef asparagus salad, smoked salmon & boursin, & shrimp salad

### **ENHANCEMENTS**

shrimp cocktail shooter 8

smoked salmon mousse in a cucumber cup with fresh chive 8

seared ahi tuna with Asian slaw on cucumber 8

miniature applewood smoked bacon blt 8

tuna tartare with ginger and lime 8

chef's trio of small appetizers 8





















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### **HOT CANAPÉS**

Canapes are 4.00 per piece, minimum order of 100 pieces required

Canapes are Butler Passed.

swedish meatballs in a sweet pepper sauce

sesame chicken skewers

country sausage stuffed button mushrooms

crab cakes with caper tartar sauce

mini chicken cordon blue

phyllo cups with spinach & feta cheese

thai chicken spring roll with sweet citrus glaze

chicken or beef hibachi

miniature tomato pie with roasted tomato, herbs, and asiago cheese flavored mayonnaise

chicken kabob with marinated mushroom and red pepper

chili lime glazed shrimp with cilantro crème fraiche bacon wrapped apples

### **ENHANCEMENTS**

grilled beef medallion on rosemary skewer in Dijon mustard demi glaze 8

shrimp and cilantro with guacamole 8

grilled petit filet mignon skewers with red wine mustard glaze 8

reverse shrimp and grits 8

fried green tomatoes with pimento cheese 8























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### **ACTION STATIONS**

**ENHANCEMENTS** 

Pricing is per person.

Action Stations require 1 attendant at 50.00 per hour.

Action Stations are open for 2 hours.

#### **PASTA STATION**

cheese tortellini, penne and farfalle pasta with roasted garlic, tomatoes, herbs and cheese sauces to include herb olive oil or roasted tomato pesto add grilled chicken (\$3.00 additional) or sautéed shrimp (\$5.00 additional) 15

### **SOUP AND SALAD BAR**

tomato basil and chicken noodle soups build your own salad bar: cucumbers, olives, tomatoes, peppers, croutons, candied pecans, fresh strawberries, raspberry vinaigrette, poinsett ranch, and white balsamic dressings 17

### **SHRIMP AND GRITS**

low country shrimp and grits station stone ground cheddar grits topped with shrimp scampi 20

# **MASHED POTATO BAR**

assorted mashed gourmet yukon gold and sweet potatoes sautéed to order with choice of toppings to include scallions, smoked bacon, wild mushrooms, fresh herbs, assorted cheeses, marshmallows, cinnamon sugar, and pecans 19























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### **ACTION STATIONS**

#### **ENHANCEMENTS**

#### **GOURMET MACARONI AND CHEESE**

made to order mac and cheese to include choices of shrimp, chicken, roasted vegetables, blue cheese, asiago cheese, and cheddar cheese 19

#### **GRILLED CHEESE AND MORE**

assorted cheeses to include american, cheddar, monterey jack, and mozzarella assorted wheat breads and sourdough, bacon and whole basil leaves served with creamy tomato basil soup 19

# FRIED GREEN TOMATOES AND CRAB CAKES

fried green tomatoes prepared in a cast iron skillet with miniature crab cakes, southern slaw, lemon wedges and remoulade sauce 19

### **SLIDER STATION**

choice of two made to order mini burgers (beef, chicken, tuna or pulled bbq) to include an assortment of cheese, lettuce, tomato, onion, bacon, mushrooms, ketchup, mustard, mayonnaise, bbq sauce, and horseradish 19

### **■ ALL NATURAL ANGUS BEEF SLIDERS**

carolina slaw, onion straws jarlesburg and asher blue cheese 22

## **CARVING STATION**

herb marinated prime rib of beef 600 spiral sliced honey baked ham 450 slow roasted turkey breast with cranberry mayonnaise 450 pork loin with dried cherry glaze 550 slow roasted turkey breast strip loin 550

accompanied by freshly baked bread and assorted relish & chutney

each carving station order serves 50 guests

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### **DINNER TABLE**

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#### **SOUTHERN BUFFET TABLE**

carolina chopped salad with tomato, cucumber and carrot served with ranch dressing creamy cole slaw southern potato salad macaroni salad roasted herb chicken breast fried pork chops broiled or fried catfish baked macaroni pie broccoli casserole

loaded mashed potatoes with cheddar cheese, bacon

and scallions pecan pie blackberry or lemon biscuit cobbler fresh fruit 54

### **ENHANCEMENTS**

assorted butler passed hors d'ouevres 12 enhanced dessert display gourmet coffee bar 12

















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### **DINNER TABLE**

### **ENHANCEMENTS**

### THE WESTIN BUFFET TABLE

house specialty crab corn chowder the poinsett caesar with garlic sourdough croutons grilled vegetable display with a balsamic glaze baby spinach salad with hard boiled eggs, crisp bacon, fresh tomatoes, and mustard champagne vinaigrette sliced tomatoes, fresh mozzarella marinated in extra virgin olive oil & basil chilled penne pasta with chicken, roasted red & yellow peppers, olives and fresh garlic pan seared tilapia herb and garlic studded roast sirloin in a sweet onion herb roasted ashley farms chicken sautéed garden vegetables oven roasted potatoes assortment of cakes, pies and tortes 56

### HOT OFF THE GRILL TABLE

hot and spicy chili
field greens with buttermilk ranch dressing
beefsteak tomatoes and onions
jalapeno cornbread
bourbon and brown sugar glazed chicken breast
8 oz. new york strip with jack danie's BBQ glaze
ranch styled baked beans
sweet corn-on-the-cob
fire roasted baked potatoes with green onions,
whipped butter, fresh chopped bacon and cheddar
cheese
strawberry shortcake station
hot apple cobbler
homemade fudge brownies 58



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### **DINNER TABLE**

### **ENHANCEMENTS**

### **CARIBBEAN BUFFET TABLE**

crab and corn chowder tossed greens with sliced strawberries and oranges with passion fruit vinaigrette tossed fresh seafood salad with olive oil and seashell pasta display from the sea

crab claws, shrimp and oysters with chef's specialty toppings

jamaican jerk rubbed slow roasted prime rib (carved in room)

broiled salmon with lime cilantro relish island rice

caribbean seasonal vegetable medley tropical fruit tree with pound cake and dark chocolate fondue

pineapple upside down cake key lime pie 62



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### **PLATED DINNER**

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One selection must be ordered for the entire group.

#### **SALAD OPTIONS**

the poinsett caesar romaine lettuce, crispy croutons and parmesan cheese

baby spinach salad toasted pecans, strawberries, and raspberry vinaigrette

mixed greens roma tomato, shredded carrots and toasted almonds

traditional greek salad tomato, cucumber, black olives, feta and greek vinaigrette

iceberg wedge & crumbled bleu cheese cherry tomatoes, asparagus, chopped bacon and poinsett ranch

### **ENHANCEMENTS**

shrimp provençale 7

Masted local apple tart with calvados brandy anglaise 10

buth carolina bourbon pecan pie with caramel sauce 10

Mesh fruit tart 10

wild berry shortcake 10

home style apple tart with caramel sauce 10

crème brûlée 10

southern pecan tart 10

caribbean rum coconut cake 10

freshly baked carrot cake with walnuts and cream cheese icing 10





















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### PLATED DINNER

### **SUSTAINABLE SALADS**

roasted beet salad organic greens, split creek farm goat cheese & toasted walnuts

spring organic greens

heirloom tomato, candied pecans & white balsamic vinaigrette

#### **SOUP OPTIONS**

loaded baked potato soup

with bacon, chives, sour cream, and cheddar cheese

creamy tomato and basil

slow cooked tomato soup finished off with cream and basil

classic french onion

topped with toasted baguette and melted provolone cheese

lobster bisque

thick and creamy purée of lobster

chicken noodle soup

hand cut noodle with diced chicken breast

## **VEGETARIAN WELLINGTON**

julienne of fresh vegetables encased in a delicate puff pastry served with roasted tomato concasse 34

# **CHICKEN CORDON BLEU**

breast of ashley farm chicken stuffed with prosciutto and fresh mozzarella 36

# **BRAISED CHICKEN**

braised free range chicken breast with tomato basil and artichoke sauce 38

# **₩** GINGER CRUSTED SALMON

filet of wild caught salmon with curry lemongrass sauce 38

### **ORANGE ROUGHY**

crusted orange roughy with applewood smoked bacon and herbs 38

### **ENHANCEMENTS**

chocolate lava cake with honey roasted berry 10

peanut butter chocolate cake 10

key west lime pie topped with fresh whipped

cream 10

new york cheese cake with raspberry sauce 10

apple strudel 10

raspberry tart 10



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### PLATED DINNER

### **ENHANCEMENTS**

### **PORK LOIN**

roasted rosemary-lemon pork loin sliced and drizzled with natural au jus over sautéed spinach 38

### **GRILLED NEW YORK STRIP SEAK**

center cut 10oz NY strip with mushrooms & onions 42

### **WILD CAUGHT SALMON**

wild caught atlantic salmon with sweet potato risotto and local vegetables with parsley vin blanc 42

### **FILET MIGNON**

bone-in filet mignon broiled to perfection, finished with jack daniel's demi glaze 45

### **SECTION** ■ GRILLED TENDERLOIN

grilled tenderloin of natural free range beef with horseradish fingerling potatoes, grilled local asparagus, and organic cabernet reduction 47

### **FILET AND CHICKEN**

grilled petit filet & chicken finished with wild mushroom cabernet 48

# **SALMON AND SIRLOIN**

seared salmon and grilled sirloin herb beurre blanc and rosemary red white sauce 48

# **PAN SEARED SNAPPER & FILET**

pan seared snapper & filet mignon with thyme beurre blanc & wild mushroom demi glace 56

### **TRI-GRILLED**

petit filet, crab cake, and chicken 58

### SURF AND TURF

broiled lobster tail and grilled filet mignon topped with peppercorn sauce\*

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<sup>\*</sup>Market price for Surf and Turf may vary.

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### **CASH**

50.00 Bar Set-Up Fee to include: mixers, fruits and juices needed for an event

Cashier required for all Cash Bars @ 30.00 per hour

Bartender Charge (one bar is required per 75 people) @ 50.00

### DOMESTIC/LIGHT BEER

Budweiser **Bud Light** Michelob Ultra Miller Lite Coors Light 4.50

# IMPORTED/PREMIUM BEER

Heineken Corona 5

# **HOUSE WINE**

Estrella Label: Chardonnay Pinot Grigio Merlot Cabernet Sauvignon

Barringer White Zinfandel 7.50

### **ENHANCEMENTS**

bottled mineral water 3.75 soft drinks 3.75





















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# CASH ENHANCEMENTS

### **CALL BRAND LIQUOR**

Jim Beam Bourbon Smirnoff Vodka Beefeater Gin Seagram's 7 Blend Bacardi Rum Sauza Gold Tequila Dewar's Scotch 7

### PREMIUM BRAND LIQUOR

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Jose Cuervo Gold Tequila
Crown Royal Blend
Jack Daniels Whiskey
Johnnie Walker Red Label Scotch 8

### **CORDIALS**

Bailey's Kahlua Amaretto 9

Ask your Sales Manager for additional selections.



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### HOST

50.00 Bar Set-Up Fee to include: mixers, fruits and juices needed for an event

Bartender Charge (one bar is required per 75 people) @ 50.00 per hour

### **DOMESTIC/LIGHT BEER**

Budweiser Bud Light Michelob Ultra Miller Lite Coors Light 4

# IMPORTED/PREMIUM BEER

Heineken Corona 4.50

## **HOUSE WINE**

Estrella Label: Chardonnay Pinot Grigio Merlot Cabernet Sauvignon

Barringer White Zinfandel 32

### **ENHANCEMENTS**

bottled mineral water 3.50

soft drinks 3.50

specialty coffee bar with vanilla, hazelnut and sugar free caramel flavored syrups 6 per person

Stirrings® non alcoholic martini bar 8 per person

non-alcoholic punch 30.00 per gallon

iced tea 35 per gallon





















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# HOST ENHANCEMENTS

### **CALL BRAND LIQUOR**

Jim Beam Bourbon Smirnoff Vodka Beefeater Gin Seagram's 7 Blend Bacardi Rum Sauza Gold Tequila Dewar's Scotch 6

### PREMIUM BRAND LIQUOR

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Jose Cuervo Gold Tequila
Crown Royal Blend
Jack Daniels Whiskey
Johnnie Walker Red Label Scotch
7

### **CORDIALS**

Bailey's Kahlua Amaretto 8

Bar packages are available for a price per person. Ask your Sales Manager for options or additional selections.



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CHEF

Our trusted and talented Chefs provide an enriching and unique culinarian experience for any occasion. With a culture built around wellness, each Westin Chef has thoughtfully curated these menus to ensure our guests leave feeling better than when they arrived.

### **EXECUTIVE CHEF**

Born in Westminster, MD, Chef Curtis lived in Madagascar, Africa as a small child and was raised on the Gulf Coast of Florida. He began cooking at the age of 11 in a small local pub on Longboat Key and completed an apprenticeship program with the American Culinary Federation at the Longboat Key Club in 1987.

Upon learning the craft of Artisan bread baking and pastries at a French bakery in Sarasota FI, he opened a French Bistro called Café of the Arts as head chef. While driving through the Carolinas on vacation he fell in love with the mountain views and moved to Greenville in 1994. He was able to utilize both culinary and pastry talents working for Stax's Restaurants and Bakery.

The next step of his success led him back to Florida when he accepted an Executive Sous Chef position at the famous historic hotel, The Don CeSar at St Petersburg Beach, Fl. Every evening he exhibited his culinary talents over the first ever chefs table in Florida at the Maritana Grille.

His promotion in 2000 to Executive Chef placed him in Orlando at the Airport Marriott Hotel where he



























**CHEF** 

showcased his versatility to take charge of the transformation of one of its restaurants to one with a South Pacific flair.

In 2004, Chef Curtis found his way back to the ever loving Carolinas at the Westin Poinsett Hotel where he continues to broaden his career taking southern cuisine to a higher level with his introduction of reverse Shrimp and Grits which are a guest favorite at the hotel.

