

*All Dinner Selections Include Chef's Choice of Appropriate Vegetables, Assorted Rolls & Butter,
Your Choice of Salad and Dessert, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request*

OF THE LAND

SEARED FILET MIGNON	<i>Seared 7 ounce Tenderloin Steak with a Port Demi Glace, Topped with a Gremolata of Roasted Shiitake Mushrooms and Peppered Bacon Praline served with Horseradish Mashed Potatoes</i>
COWBOY RIBEYE STEAK	<i>A Broiled 12 ounce Boneless Steak served with Sherry Flamed Button Mushrooms, Tri-Pepper Demi Glace and Rosemary Roasted Yukon Gold Potatoes</i>
MAPLE GLAZED ROAST PORK LOIN	<i>Medallions of Slow Roasted Pork Loin with Apple Cider Demi Glace, Scallion Mashed Potatoes, Carolina Spoon Bread and Apple Chutney</i>
GRILLED PORK LOIN CHOP	<i>Bone in Herb/Dijon Marinated 10 oz Pork Chop with a Peppered Cognac Bordelaise Sauce, Sun Dried Tomato Butter and Roasted Garlic Mashed Potatoes</i>
MEDITERANEAN CHICKEN BREAST	<i>Our Rosemary /Olive Oil Marinated Free Range Chicken Breast topped with Feta Cheese and Prosciutto. Served with a Sundried Tomato Beurre Blanc and Sweet Corn Couscous</i>
ROAST CHICKEN BREAST FORESTIÈRE	<i>Roasted Free Range Chicken Breast with a Wild Mushroom Ragout Topped with Lemon/Thyme Compound Butter and Served with a Creamy Hazelnut Polenta Cake</i>

OF THE SEA

TRIO OF LUMP CRAB CAKES	<i>Three Crab Cakes each with it's Own Sauce – Charred Tomato Coulis, Dijonaise and Lemon/Sorrel Beurre Blanc Served with Wild Rice Risotto</i>
SMOKED ATLANTIC SALMON	<i>Fresh Salmon Filet Lightly Smoked over Local Pecan Wood with a Roasted Red Pepper Cream Sauce, Sweet Corn/Green Tomato Chowchow and a Parmesan Polenta Cake</i>
PRAWNS POMODORO	<i>Sautéed Prawns in a Classic Plum Tomato/Basil and Garlic Sauce atop Wild Rice/Prosciutto Risotto served with Black Olive Tapenade</i>
SEA SCALLOP SAUTE	<i>Jumbo Sea Scallops Sautéed with Apple Wood Smoked Bacon and Fresh Sage atop our Cheddar Cheese Grits with a Red Pepper Chutney and Sweet Corn Beurre Blanc</i>
BONITO CRUSTED GROUPER	<i>Seared Fresh Grouper Crusted in Asian Spices and Served with a Sweet Coconut/Lemongrass Curry Sauce, Seasonal Fresh Vegetables and Cilantro Rice</i>

OF THE SKY

CHAR SU “CHINESE STYLE” DUCK	<i>Marinated for Three Days in Traditional Chinese Spices Grilled and Served with Ginger/Hoisin Demi Glace, The Chef's Pickled Chowchow, Turmeric Rice and Asian Vegetables</i>
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OF THE GARDEN

GRILLED PORTABELLO STACK	<i>Grilled Portobello Mushrooms, Eggplant, Squash and Roasted Peppers layered with Goat Cheese, Pine Nuts and Tomato Concasse.</i>
EGGPLANT PARMESAN	<i>Lightly Breaded Eggplant Sautéed and topped with Plum Tomato Sauce, Mozzarella Cheese and Black Olive Tapenade</i>

All Dinner Duo Selections Include Chef's Choice of Fresh Baby Vegetables, Assorted Rolls & Butter, Your Choice of Dessert and Salad, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request

**BROILED FILET MIGNON &
PECAN SMOKED SALMON**

White Truffle/Herb Oil Basted Filet Mignon with Port Demi Glace and Roasted Shiitake Mushrooms paired with our House Smoked Salmon with Roasted Red Pepper Cream Sauce and Black Olive Tapenade, Served with Horseradish Mashed Potatoes and an Assortment of Fresh Baby Vegetables

**MEDITERANEAN STYLE CHICKEN BREAST &
SAUTEED PRAWNS**

Our Rosemary /Olive Oil Marinated Free Range Chicken Breast topped with Feta Cheese and Prosciutto. Served with a Sundried Tomato Beurre Blanc and Paired with Mediterranean Style Sautéed Prawns with a Pine Nut/Artichoke Tapenade Served with a Lemon/Thyme Risotto and an Assortment of Fresh Baby Vegetables

**THREE PEPPERCORN FILET MIGNON &
LUMP CRAB CAKE**

Choice Filet Mignon Seasoned with Pink, Green and Black Peppercorns Served with Cognac Demi Glace and Red Onion Marmalade, Paired with a Lump Crab Cake with Whole Grain Mustard Dijonaise Sauce and Served with a Yukon Gold Potato/Four Cheese Tart and an Assortment of Fresh Baby Vegetables

**MISO BASTED FILET MIGNON &
ASIAN SEARED CHICKEN BREAST**

Choice Miso Basted Filet Mignon with Ginger Demi Glace & an Asian Seared Chicken Breast with a Lemongrass/Coconut Sauce and Peanut/Coconut Gremolata Served with Sesame Sticky Rice and an Assortment of Fresh Baby Vegetables

**CHICKEN BREAST FORESTIÈRE &
SAUTEED SEA SCALLOPS**

Roasted Free Range Chicken Breast with a Wild Mushroom Ragout Topped with Lemon/Thyme Compound Butter & Sea Scallops Sautéed with Apple Wood Smoked Bacon and Fresh Sage Served with Creamy Golden Polenta, Sweet Corn Beurre Blanc and an Assortment of Fresh Baby Vegetables

**CHAR SU CHINESE STYLE PORK LOIN &
GINGER PRAWNS**

Marinated for Three Days in Traditional Chinese Spices Grilled and Served with Ginger/Hoisin Demi Glace, the Chef's Pickled Chowchow and Hoisin Demi Glace Combined with Sautéed Asian Style Prawns with Ginger, Garlic and Spring Onions, Served with Pineapple Rice Pilaf and an Assortment of Fresh Baby Vegetables

SAVOR...Greenville has attempted to create dynamic menus reflecting the preferences of most individuals but we would be happy to create a custom menu specifically for your event.

SALAD SELECTIONS FOR SERVED DINNERS

PALMETTO HOUSE SALAD

Baby Field Greens with Cabbage Chiffonade, Grape Tomatoes, Cucumbers and Croutons

THE STEAKHOUSE SALAD

Crisp Iceberg Lettuce Wedge, Red Onion Rings, Blue Cheese Crumbles, Sliced Roma Tomatoes and Croutons

ASIAN SPINACH SALAD

Baby Spinach, Napa Cabbage, Red Bell Peppers, Cashews and Won Ton Strips

CLASSIC CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Roma Tomato Wedges and Croutons

DRESSING OPTIONS FOR DINNERS

All of our dressings are freshly made in-house; please ask your sales representative for additional suggestions

Balsamic Vinaigrette	<i>Excellent sweet and acidic balance with fresh herbs, olive oil & Dijon mustard</i>
Buttermilk/Horseradish Ranch	<i>Tangy and rich with a hint of horseradish</i>
Fresh Basil Vinaigrette	<i>A burst of aromatic fresh basil contrasted with white balsamic vinegar</i>
Smoked Tomato Vinaigrette	<i>Sweet & bold, infused with fresh basil, roasted garlic and lime</i>
Creamy Apple Blue Cheese	<i>Chunks of Granny Smith apples with apple cider vinegar & blue cheese crumbles</i>
Roasted Red Pepper Ranch	<i>Our house-made ranch with sweet roasted red pepper coulis</i>
Oregon Pinot Noir Vinaigrette	<i>Light body, crisp grape flavor with fresh herbs, acidic finish</i>
Robust Caesar	<i>Bold caricature, garlic, olive oil, anchovy; The Chef's favorite</i>
Tarragon/Champagne Vinaigrette	<i>Light and refreshingly sweet with good acidic balance and herb flavor</i>
Maple Balsamic Vinaigrette	<i>A hint of rich maple syrup added to our aged balsamic vinaigrette</i>
Mandarin Orange/Pickled Ginger	<i>Crisp, fruity and light, very flavorful</i>
Sweet Soy/Sesame Vinaigrette	<i>Classic Asian flavors with a hint of ginger</i>

SIGNATURE HOUSE SALADS

Additional charges for signature salad selections are listed below:

THE VELDA HUGHES SALAD

Baby Field Greens with Candied Pecans, Caramelized Pears and Blue Cheese

FRESH MOZZARELLA & TOMATO SALAD

Fresh Bocconcini Mozzarella Cheese with Sliced Roma Tomatoes, Field Greens, Fresh Basil Chiffonade, Pine Nuts and Reduced Balsamic Vinegar

THE MEDITERRANEAN

Crisp Romaine Lettuce & Baby Field Greens with Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Croutons and Dried Fruit

CHOICES TO ACCOMPANY YOUR DINNER

CHANTILLY LEMON TORTE
TRIPLE CHOCOLATE LAYER CAKE
STRAWBERRY CREAM TORTE
NEW YORK STYLE CHEESE CAKE
CARROT SPICE CAKE
WHITE CHOCOLATE RASPBERRY CHEESECAKE
BOURBON PECAN PIE
STONE FRUIT TORTE WITH RASPBERRY CRÈME ANGLAISE
TIRAMISU WITH MOCHA MOUSSE
KEY LIME PIE
CHOCOLATE TRUFFLE TORTE

SIGNATURE HOUSE DESSERTS

CABERNET POACHED PEAR WITH LEMON POUND CAKE, MASCARPONE CREAM AND CRÈME ANGLAISE

MOCHA CHOCOLATE MOUSSE LATTE WITH A CHOCOLATE SPOON

TRIO OF MINIATURE PASTRIES WITH SAMBUCCA INFUSED DRIED FRUIT

SEASONAL FRESH BERRIES OVER PETITE SCONES WITH LEMON CURD & RASPBERRY COULIS

VIENNESE DESSERT STATION

An Array of Cakes, Pies, French Pastries, Petit Fours, Fresh Fruit and Cheeses

SOUTHERN DESSERT STATION

*Warm Bread Pudding with Bourbon Caramel Sauce, Banana Pudding, Pound Cake
& Peach Cobbler with Vanilla Ice Cream*

All Dinner Buffet Selections include Iced Tea, Freshly Brewed Leopard Forest Coffee & Hot Tea Service by Request

- THE GRAND BUFFET** *Mixed Field Green Salad with Assorted Condiments and Dressings, Marinated, Grilled and Fresh Vegetable Crudités, House Smoked Fresh Salmon Display, Sliced Tenderloin of Beef with Port Demi Glace and Roasted Forest Mushrooms, Seared Breast of Chicken with Black Olive Tapenade and Red Pepper Cream Sauce, Penne Pasta Pomodoro, Roasted Rosemary Potatoes, Fresh Seasonal Vegetable Medley, Assorted Dinner Rolls and Butter, Viennese Dessert Display with a Flowing Chocolate Fountain and Dippable Treats*
- SURF & TURF** *Mixed Field Green Salad with Assorted Condiments and Dressings, Orzo Pasta Salad, Seared Salmon with Italian Bay Shrimp Salsa and a Lemon/Thyme Beurre Blanc, Sliced Dijon Crusted Tri Tip Sirloin with Wild Mushroom Ragout, Horseradish Mashed Potatoes, Wild Rice and Lentil Pilaf, Fresh Seasonal Vegetable Medley, Assorted Dinner Rolls and Butter, Chef's Selection of Assorted Desserts*
- THE RUSTIC ITALIAN** *Classic Caesar Salad, Penne Pesto Pasta Salad, Lasagna Bolognese, Grilled Chicken Marsala, Sautéed Italian Squash & Green Beans, Garlic Bread and Fresh Rosemary Focaccia Bread, Chef's Selection of Assorted Desserts*
- SOUTHERN COMFORT** *Homemade Split Pea Soup, Chopped Iceberg Salad with 1000 Island Dressing, Croutons, Tomatoes and Bacon Pieces, Tender Braised Pot Roast in Bordelaise Sauce, Mashed Potatoes, Green Beans, Fresh Rolls and Butter, Banana and Rice Puddings*
- DOWN SOUTH DELIGHT** *Country Potato Salad, Mixed Green Salad, Cheddar/Bacon Macaroni Salad, House-made Pulled Pork or Slow Roasted Pork Loin, Country Fried Chicken, Corn Meal Fried Catfish, Southern Style Green Beans, Buttered Corn, Mashed Potatoes with Gravy, Assorted Rolls and Corn Bread with Butter, a Selection of Assorted Desserts*
- THE INTERNATIONAL** *Baby Field Greens with Spiced Pecans and Dried Fruit with Champagne Vinaigrette, Asian Cucumber Salad, Papaya/Jicama Salad with Cilantro & Lime, Thai Style Chicken with Lemongrass Coconut Curry Sauce, Chipotle/Soy Flank Steak with Green Chili Demi Glace, Sweet Corn and Roasted Pepper Couscous, Penne Pasta Arabiatta, Fresh Seasonal Vegetable Medley, Rustic Rolls and Butter, Viennese Dessert Display*
- BUFFET DU JOUR** *The Chef's Choice of Two Chilled Salads, Two Hot Entrée Items, Appropriate Starch, Vegetables and Dessert*