

CHILLED & PLATED SALAD SELECTIONS

All Luncheon Salad Selections Include Your Choice of Dessert, Assorted Rolls & Butter,

Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request

- CAROLINA COBB SALAD** *Mixed Field Greens topped with Chicken, Candied Pecans, Dried Cranberries, Peppered Bacon, Cheddar Cheese, Hard Boiled Eggs, and Tomatoes, served with Country Buttermilk Ranch Dressing and Balsamic Vinaigrette*
Your choice of Fried Chicken Tenders or Grilled Chicken
- GRILLED CHICKEN CAESAR SALAD** *Crispy Romaine Spears, Garlic Crostini, Roma Tomatoes, Parmesan Cheese and Grilled Chicken Breast accompanied by a Mediterranean Orzo Pasta Salad and served with our House-made Robust Caesar & Balsamic Vinaigrette Dressings*
Replace Grilled Chicken with our House Smoked Salmon
- MEDITERRANEAN CHICKEN SALAD** *Grilled Marinated Chicken Breast over Chopped Romaine Lettuce with Olives, Roma Tomatoes, Feta Cheese, Cucumbers, Croutons, Red Onion and Red Peppers. Served with our House-made Robust Caesar & Fresh Basil Vinaigrette Dressings*
- CHIPOTLE BEEF SALAD** *Thinly Sliced Chipotle/Soy Marinated Grilled Beef, served over Baby Field Greens and Chopped Romaine Lettuce with a Black Bean/Corn Salsa, Tomatoes, Cucumbers, Julienne Tri Color Corn Chips and our Southwest Spoon Bread Served with our Smoked Tomato Vinaigrette & Cilantro /Chili Vinaigrette*
- ASIAN CHICKEN SALAD** *Hoisin Glazed Chicken Breast atop Mixed Field Greens with Sliced Cucumbers and an Asian Soba Noodle Slaw with a Peanut/Coconut Gremolata served with our Sweet Soy/Sesame Vinaigrette & Mandarin Orange/Pickled Ginger Vinaigrette*
- CARIBBEAN CHICKEN WALDORF SALAD** *Chopped Mango, Pineapple, Celery, Jicama, Grapes and Toasted Coconut tossed in a Cilantro Infused Sour Cream. Served over a bed of Mixed Greens with Jerk Style Chicken, Gingered Sweet Potatoes and Taro Chips. Served with Mandarin Orange/Pickled Ginger Vinaigrette*

A COMPLETE LISTING OF OUR HOUSE-MADE DRESSING OPTIONS

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

CHILLED & PLATED LUNCHEON SANDWICH SELECTIONS

*All Luncheon Sandwich Selections Include Your Choice of Dessert, Chef's Choice of Side Salad,
House-Made Potato Chips, Fresh Fruit Garnish, Iced Tea, Freshly Brewed Leopard Forest Coffee. Hot Tea Service by Request*

WRAP IT UP

CHOOSE ANY SANDWICH SELECTION

MEDITERRANEAN CHICKEN WRAP	<i>Sliced Grilled Chicken Breast with Feta Cheese, Hummus, Sliced Tomatoes and Crisp Lettuce; half-served on a Tomato Basil Wrap and half - served on a Spinach Wrap</i>
SMOKED TURKEY & BACON WITH PIMENTO CHEESE	<i>Smoked Turkey, Crisp Bacon, Rosemary Aioli, Pimento Cheese, Crisp Lettuce and Sliced Tomato; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap</i>
ITALIAN ANTIPASTO WRAP	<i>Thin Slices of Ham and Italian Salami tossed with Pepperoncinis and Black Olives with Rosemary Aioli, Sliced Tomato, Provolone Cheese and Crisp Romaine Spears; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap</i>
PESTO CHICKEN SALAD WRAP	<i>Fresh Basil Pesto tossed with Grilled Chicken, Celery, Mayonnaise and Diced Red Onions with Parmesan Cheese, Crisp Lettuce and Sliced Tomatoes; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap</i>
SOUTHWEST GRILLED BEEF WRAP	<i>Marinated Carne Asada Beef, sliced thin and served with Corn Salsa, Sliced Tomato, Crisp Lettuce, Shredded Cheddar Cheese and Cilantro Mayonnaise; half-served on a Black Bean Wrap and half-served on a Whole Wheat Wrap</i>
SMOKED CHICKEN PECAN WRAP	<i>Our House Smoked Chicken/Pecan Salad with Crisp Romaine Lettuce and Sliced Tomatoes; half-served on a Tomato Basil Wrap and half-served on a Spinach Wrap</i>
ROASTED VEGETABLE WRAP	<i>Roasted Red Peppers, Eggplant, Zucchini & Yellow Squash tossed with our Balsamic Vinaigrette with Sliced Tomatoes, Artichoke Hearts, Feta Cheese and Hummus served on a Whole Wheat Wrap</i>

EXPRESS BOXED LUNCHES	<i>Any Salad or Sandwich can be served as an Express Boxed Lunch; your choice of Chilled Entrée accompanied with a Side Salad, Potato Chips, Cookie, and a Soft Drink or Bottled Water</i>
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THE MODIFIED BUFFET *Think Out of the Box: If Time is an issue, allow us to Create a Solution. We can offer a Quick & Casual Alternative to a served plated meal. Your choice of Sandwich presented Buffet Style with all the sides. Service includes our Compostable/Biodegradable Disposable Service Ware and Grab & Go Beverage Service*

Add a an additional Sandwich Selection for \$1.00

IF A WRAP IS JUST NOT YOUR STYLE HERE ARE SOME ADDITIONAL BREAD CHOICES FOR CONSIDERATION

*Multigrain Kaiser - Mediterranean Flat Bread - Sub Roll - Thick Sliced Marble Rye,
Thick Sliced Whole Wheat - Thick Sliced Sourdough*

HOT PLATED LUNCHEON SELECTIONS

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

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| LASAGNA LIKE MAMA'S | <i>A Traditional Favorite with Mozzarella, Parmesan and Ricotta Cheeses in a Hearty Bolognese Meat Sauce served with Roasted Vegetables</i> |
| SMOKED CHICKEN LASAGNA | <i>Our House Smoked Chicken Breast layered with Mozzarella, Parmesan and Ricotta Cheese with a Rich Roasted Garlic Cream Sauce and Seasonal Vegetables</i> |
| CLASSIC SIRLOIN POT ROAST | <i>Tender Beef Braised in a Rich Red Wine Bordelaise Sauce Served with Horseradish Mashed Potatoes and Roasted Vegetables</i> |
| SPICE ISLAND CHICKEN | <i>Grilled Chicken Breast Seasoned with Indonesian Spices served with a Sweet Lemongrass Curry Sauce, Peanut Sauce, Snow Peas, Pineapple Rice Pilaf and a Peanut/Coconut Gremolata</i> |
| CHICKEN BREAST SALTIMBOCCA | <i>Seared Sage Marinated Chicken Breast with Shaved Prosciutto Ham and Provolone Cheese served with Lemon/Chardonnay Beurre Blanc Penne Pasta Pomodoro and Seasonal Vegetables</i> |
| CUMIN CRUSTED PORK LOIN | <i>Glazed Slow Roasted Loin of Pork Served with Traditional Argentinean Chimichurri Sauce, Sofrito Rice & Brown Buttered Sweet Corn</i> |
| MEDITERRANEAN PRAWNS | <i>Tender Prawns Sautéed in Garlic, Fresh Herbs, Roma Tomatoes and Kalamata Olives topped with Feta Cheese and served with a Sun Dried Tomato Orzo Pasta</i> |
| HOISIN GLAZED ATLANTIC SALMON | <i>Seared Fresh Salmon Glazed with Sweet Hoisin Sauce topped with a Pineapple/Jicama Salsa served with Sesame Sticky Rice and Seasonal Vegetables</i> |

LUNCHEON SALAD CHOICES

Choice of Two House Made Dressings

PALMETTO HOUSE SALAD

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

THE STEAKHOUSE SALAD

Crisp Iceberg Lettuce, Red Onion Rings, Blue Cheese Crumbles, Sliced Tomato and Croutons

DRESSING OPTIONS FOR LUNCHEONS

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 Vinaigrette	<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

LUNCHEON DESSERT CHOICES

CHANTILLY LEMON TORTE

TRIPLE CHOCOLATE LAYER CAKE

STRAWBERRY CREAM TORTE

NEW YORK STYLE CHEESE CAKE WITH RASPBERRY SAUCE

CARROT SPICE CAKE

BASKET OF COOKIES, BROWNIES & BLONDIES

WHITE CHOCOLATE & ORANGE MOUSSE WITH RASPBERRY COULIS

LUNCHEON BUFFET SELECTIONS

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

SAVOR THE SOUTH *Mixed Green Salad with Assorted Condiments and Dressings, Creamy Cole Slaw, Country Potato Salad, BBQ Boneless Chicken Breast, Country Fried Steak Sawmill Gravy, Pulled Pork BBQ, Mashed Potatoes and Brown Gravy, Mac-N-Cheese, Southern Style Green Beans, Corn O'Brien, Assorted Rolls, Corn Muffins and Fresh Peach Cobbler*

LITTLE ITALY *Classic Caesar Salad, Mediterranean Orzo Pasta Salad, Lasagna Bolognese, Chicken Marsala, Sautéed Italian Style Vegetables, Garlic Bread and Fresh Rosemary Focaccia Bread, Lemon Bars, Cannoli and Tiramisu Torte*

THE SANDWICH SHOP *A "build your own" Sandwich Bar with Thinly Sliced Smoked Turkey Breast, Roast Beef, Ham and Chicken Salad, Cheddar, Swiss and Gouda Cheeses, Sliced Tomato & Red Onion, Lettuce & Pickle Spears, Assorted Breads & Spreads, Orzo Pasta Salad, House-made Potato Chips and Freshly Baked Cookies*

SOUTH OF THE BORDER *Mixed Green Salad with Smoked Tomato/Chipotle Vinaigrette and Ranch Dressings, Cuban Black Bean Soup, Tri-Color Tortilla Chips and Salsa, Chicken Fajitas, Picadillo Seasoned Beef, Soft Flour Tortillas, Crisp Taco Shells, Spanish Rice, Fiesta Corn, Cheddar Cheese, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes and Mexican Tea Cookies*

EAST MEETS WEST *Asian Vegetable Slaw with Peanut Hoisin Dressing, Spinach Salad with Pickled Ginger Vinaigrette and Wasabi Ranch Dressings, Sesame Encrusted Chicken Breast with Pandun Curry Sauce, Char Su Style Pork Loin with Sweet Garlic/Hoisin Sauce, Jasmine Rice, Vegetable Egg Rolls, Asian Stir Fried Vegetables, Fortune Cookies and Chinese Coconut/Purple Rice Pudding*

BUFFET DU JOUR *The Chef's Choice of Two Chilled Salads, Two Hot Entrée Items, Appropriate Starch, Vegetable, Assorted Rolls and Butter, Dessert*

THE MEAT AND THREE or FOUR or . . . *A Traditional South Carolina Dining Style –Choose **one** item from each category for -*

Vegetables

Glazed Carrots
Squash Casserole
Spring Green Peas
Cut Corn with Nutmeg Butter
Green Beans with Caramelized Onions and
Bacon
Succotash
Peppered Mixed Greens

Meat

Fried Chicken
Pulled Pork BBQ
Meat Loaf with Brown Gravy
Chopped Sirloin with Gravy
Country Fried Steak with Sawmill Gravy
Grilled Chicken with Peach BBQ Sauce
Fried Cod

Dessert

Banana Pudding
Tapioca Pudding
Peach Cobbler
Fried Apple Pie

Sides

Mashed Potatoes and Brown Gravy
Mac-N-Cheese
Rice Pilaf
Cheddar Cheese Grits
Baked Beans
Roasted Sweet Potatoes
Roasted Red and Yukon Gold Potatoes
French Fries

Salad

Mixed Greens with Ranch Dressing
Dilled Tomato/Cucumber Salad
Carolina Cole Slaw with Chowchow
Bacon/Cheddar Macaroni Salad
Honey/Horseradish Potato Salad
Minted Melon Salad
Pickled Green Bean Salad

Bread

Assorted Rolls
Biscuits
Corn Bread

Lunch Buffets are based upon 1 1/2 hours of service and may be extended for an additional charge.

For groups less than fifty guests a \$75.00 service charge will apply.