

# BON APPÉTIT

WEDDING GUIDE



BON APPÉTIT  
MANAGEMENT COMPANY

*food service for a sustainable future®*



# CONTENTS



LAKESIDE PACKAGE	● ● ● ● ● ● ● ● ●	3
ROSE GARDEN PACKAGE	● ● ● ● ● ● ● ● ●	4
WHITE OAKS PACKAGE	● ● ● ● ● ● ● ● ●	5
PALADIN STATION PACKAGE	● ● ● ● ● ● ● ● ●	6
HORS D'OEUVRES	● ● ● ● ● ● ● ● ●	9
DIPS	● ● ● ● ● ● ● ● ●	10
PLATTERS	● ● ● ● ● ● ● ● ●	11

# THE LAKESIDE PACKAGE - 39.95 per person

sc tax, administrative fee and gratuity additional



display of domestic cheeses, grapes, medley of crackers and crostini's, fresh fruit and berries

## **Dinner Salad**

*choice of 1, served with rolls and butter*

- field greens salad - dried cranberries, candied walnuts and crumbled feta with raspberry vinaigrette
- caesar salad - sundried tomatoes, house made croutons, shaved parmesan with caesar dressing
- house salad - mixed greens and seasonal vegetables with ranch dressing

## **Entrees**

*choice of 2, served buffet or family style*

- balsamic grilled flank steak
- herb and mascarpone filled roasted chicken
- cranberry and brie stuffed chicken breast with buerre blanc
- three cheese herb stuffed breaded chicken breast with basil oil
- bacon wrapped brisket meatloaf
- smoke grilled pork chop with bourbon apple compote
- herb roasted pork loin with grilled peaches and a savory dijon sauce
- wild salmon filet with herb dill butter
- local honey dijon mustard glazed salmon
- local striped bass - chef prepared
- vegan meatloaf
- black bean cakes with smashed avocado

## **Accompaniments**

*choice of 2*

- spring carrot spikes
- sautéed haricot verts
- asparagus grilled with lemon butter
- grilled seasonal vegetables
- wild rice pilaf
- gorgonzola mashed potatoes
- fingerling potatoes roasted with garlic
- duchess potatoes

## **Dessert**

- wedding cake - provided by client, coffee service

# THE ROSE GARDEN PACKAGE - 45.95 per person

sc tax, administrative fee and gratuity additional



display of domestic cheeses, grapes, medley of crackers and crostini's, fresh fruit and berries

## **Dinner Salad**

*choice of 1, served with rolls and butter*

- field greens salad - dried cranberries, candied walnuts and crumbled feta with raspberry vinaigrette
- house salad - iceberg and romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese served with choice of dressing
- caprese salad - fresh mozzarella, sliced tomato, fresh basil with balsamic drizzle

## **Entrees**

*choice of 1 pairing - plated service*

- grilled filet mignon and boursin stuffed chicken breast
- grilled filet mignon and grilled shrimp
- grilled filet mignon and pan seared salmon with lemon buerre blanc
- chicken fresco and grilled shrimp
- chef vegetarian entrée that compliments your pairing

## **Accompaniments**

*choice of 2*

- spring carrot spikes
- sautéed haricot verts
- asparagus grilled with lemon butter
- grilled seasonal vegetables
- wild rice pilaf
- gorgonzola mashed potatoes
- fingerling potatoes roasted with garlic
- duchess potatoes

## **Dessert**

- wedding cake - provided by client
- chocolate dipped strawberries
- coffee service

# THE WHITE OAKS PACKAGE - 48.95 per person

sc tax, administrative fee and gratuity additional



display of domestic cheeses, grapes, medley of crackers and crostini's, fresh fruit and berries  
seasonal display of crudité's with hummus and creamy herb dip

## Dinner Salad

*choice of 1, served with rolls and butter*

- field greens salad - dried cranberries, candied walnuts and crumbled feta with raspberry vinaigrette
- caesar salad - sundried tomatoes, croutons, shaved parmesan with caesar dressing
- house salad - iceberg and romaine lettuce, black olives, grape tomatoes, cucumbers, croutons, asiago cheese served with choice of dressing
- caprese salad - fresh mozzarella, sliced tomato, fresh basil with balsamic drizzle

## Entrees

*choice of 1 pairing - plated service*

- prosciutto wrapped chicken with chive cream sauce
- chicken breast stuffed with brie and cranberry with buerre blanc
- lump crab cake with remoulade
- herb roasted beef tenderloin medallions with port demi glaze
- herb rubbed filet mignon with bordelaise sauce
- herb encrusted salmon
- pan seared sea bass with garlic herb butter (add \$3)
- portobello mushroom pasta
- marinated tofu stack
- jerusalem chickpea cake with tomatillo chutney (vegan)

## Accompaniments

*choice of 2*

- wild rice pilaf
- gorgonzola mashed potatoes
- fingerling potatoes roasted with garlic
- duchess potatoes
- spring carrot spikes
- sautéed haricot verts
- honey mustard roasted brussel sprouts
- asparagus grilled with lemon butter
- grilled seasonal vegetables

## Dessert

- wedding cake - provided by client
- chocolate dipped strawberries, late night dessert table with assorted mini desserts and petit fours
- coffee service

# THE PALADIN STATION PACKAGE - 50.95 per person

sc tax, administrative fee and gratuity additional



## Cocktail Stations

*choice of 1*

**community fare platter** - farm stand vegetable display - farm fresh crudités with roasted onion dip, antipasto of marinated vegetables, house made pickles, olives, & seasoned nuts ; artisan cheese display - assortment of artisan cheese, local Carolina bee honey, fresh & dried fruits, with assorted crackers & flatbread

**trio of dips and spreads** - (your choice of three) served with flat breads & crudités ; brie en croute, creamy artichoke dip, classic hummus, tomato basil bruschetta, blue cheese and bacon dip, “south caviar” field peas, tomatoes, and sweet corn, blue crab dip

**bruschetta bar** - classic tomato and basil, white bean, marinated grilled vegetables, olive tapenade (select three), bacon jam ; toppings to include fresh mozzarella, parmesan cheese, prosciutto, salami, arugula, berries, melon, served with assorted breads, crisps and flat breads

**antipasto station** - assorted Italian meats and cheese, roasted peppers, marinated artichokes, tomatoes and olives, pita chips

## Dinner Entrée Stations

*choice of 4*

**pasta toss station** - grilled chicken scaloppini bowtie pasta with a lemon cream sauce with mushrooms, artichokes, capers, and panchetta - rigatoni pasta tossed with a hearty meat bolognese - vegetarian tarragon basil pesto tossed gemelli pasta with spring vegetables - served with grassini

**southern station** - mini chicken biscuits, cheerwine ham and pimento cheese on a corn muffin, slaw and sweet potato wedges

**flatbread pizza station** - an assortment of flatbread pizzas with caprese salad platter and tortellini pasta salad, bbq chicken pizza, traditional margarita, local sausage and pepperoni pizza, four cheese white pizza with garlic and basil

**wing flight** - cajun rubbed, original recipe drummettes, buffalo style served with ranch, blue cheese, carrots and celery

**shrimp three ways** - shrimp cocktail with lemons and cocktail sauce, shrimp scampi, cilantro & lime grilled shrimp, New Orleans style bbq shrimp, shrimp tacos, pickled shrimp in a mustard and fennel seed brine, and shrimp in a tasso gravy & stone ground smoked gouda grits

**steak frites station** - ribeye and swordfish steak with choice of sauces ; chimichurri, house made steak sauce, compound herb butter, béarnaise sauce and demi, cauliflower steaks - vegetarian option, seasoned french fries with garlic aioli, sriracha aioli, pesto aioli, saffron aioli and wild turkey ketchup

**smoke house** - smoked turkey, smoked sausages, smoked brisket (choice of two), smoked portobello mushrooms, smoked cheese assortment, smoked gouda macaroni and cheese, smoked green beans

**yum yum rice bar** - sushi rice, diced cucumbers, shredded carrots, edamame, raw spinach, radishes, masago, bok choy, cabbage, green onions and tempura flakes, (select two proteins) crispy orange chicken, bulgogi beef, poke tuna and crispy tofu, with sauces to include sriracha aioli, ponzu, soy sauce and yum yum sauce

**winter harvest** - brussel sprout fondue with flatbread, warm winter farro with apples, dried apricots and golden raisins, roasted winter vegetables, cauliflower gratin, kale salad with warm cranberry vinaigrette

**comfort station** - mini bacon wrapped meatloaf bites, mashed potatoes with assorted toppings to include - bacon, cheddar cheese, blue cheese, green onions, gravy served with green beans

**gourmet meatball station** - swedish meatballs with lingonberry jam, buffalo chicken and blue cheese, hawaiian pomegranate, Italian herb with pomodoro sauce, served with asiago smashed potatoes with green bean medley

**from the coop station** - ranch chicken bites with assorted dipping sauces to include honey mustard, ranch, and bbq sauce, pineapple teriyaki chicken wings, spinach and artichoke chicken medallion

**not a sweet cake station** - potato cake and gouda grit cake with toppings to include ; syrah braised short ribs, blackened shrimp, candied bacon jam, hearty mushroom ragu

**twisted bbq** - Carolina pulled pork, Georgia pulled chicken or Texas pulled beef brisket (choice of 2), yukon gold mashed potatoes, stone ground grits or good 'ol mac & cheese (choice of 2), assorted toppings : coleslaw, crispy onions, pepper jack and cheddar cheese and mini buns

**macaroni and cheese bar** - our six cheese and macaroni with the following topping choices: crisp bacon, provencal sauce, diced tomatoes, chives, shredded cheddar cheese

**mashed potato bar** - Yukon gold mashed potatoes & sweet potatoes with the following topping choices: crisp bacon, cheddar cheese, blue cheese, whipped butter, sour cream, chives, home style gravy, brown sugar, candied walnuts, and cinnamon butter

**shrimp and grit station** - creamy stone ground grits topped with our spicy shrimp, sausage, tasso gravy, diced tomatoes and chives

**mini gourmet slider station** - guest can choose from the following toppings : bacon, blue cheese crumbles, roma tomatoes, lettuce, grilled onions, cheddar cheese, and grilled mushrooms to top their choice of a sirloin burger, black bean burger, grilled chicken breast or crispy chicken breast (choice of two)

**mini taco station** - warm flour and corn tortillas with choice of tomatillo braised pork or cancan style fish tacos, served with poblano jicama slaw, charred tomato rice, chipotle black beans and assorted salsas

## Dessert

- wedding cake - provided by client
- coffee service

***add something extra to your late night*** - pricing dependent upon selection

**sundae station** - chocolate and vanilla ice cream, assorted candies, hot fudge and strawberry sauce

**candy station** - assorted candies, gummies and chocolates with take home bags

**late night dessert station** - brownie batter dessert hummus with assorted dippers to include - strawberries, vanilla wafers, apple slices, graham crackers and pretzel flats, mini cupcakes, fresh berry shots and seasonal tartlets

**pizza and wing station** - assorted mini pizzas and boneless wings tossed in your choice of 2 sauces served with ranch and blue cheese

**nacho bar** - hot nacho cheese and chips with toppings to include ; sour cream, olives, diced tomatoes, hot peppers and pico de gallo

**coffee bar** - iced and hot coffee, assorted syrups, whipped topping, flavored creamers, 2% and skim milk, biscotti and macaroons



# HORS D'OEUVRES



A hors d'oeuvres reception is an excellent option for serving your guests in either a casual or formal environment. Our hors d'oeuvres can be set up as a stationary buffet, or our catering coordinator can assist you with selections that are appropriate for a butlered reception. We recommend offering 6-8 pieces of food per guest per hour for a light reception and 12-16 pieces of food per guest per hour for a heavy reception. Items are sold by the dozen with a three dozen minimum. Served as our better buffet style of service with eco-friendly disposables.

## **Cold hors d'oeuvres**

- Phyllo tartlets - brie and poached pears, crispy pancetta and goat cheese, marinated cremini mushrooms with herb and garlic mascarpone, port wine, goat cheese and fig - \$17.99 per dozen
- Crabmeat salad in a crisp cup - \$22.99 per dozen
- Antipasto kabobs - \$19.99 per dozen
- Greek salad cucumber cups - 19.99 per dozen
- Fruit kabobs with berry yogurt dip - \$19.99 per dozen
- Caprese skewers with balsamic syrup - \$19.99 per dozen
- Smoked salmon with herb cream cheese on pumpernickel - \$22.99 per dozen
- Poke tuna on cucumber coin with wasabi aioli - \$24.99 per dozen
- Shredded buffalo chicken on potato round with blue cheese crema - \$21.99 per dozen
- Peppered beef filet with onion jam, horseradish sauce on sourdough crouton - \$24.99 per dozen

## **Hot hors d'oeuvres**

- Smoked chicken wings with carrots and celery sticks with blue cheese or ranch - \$19.99 per dozen
- Crispy Cajun chicken bites with hot honey sauce - \$15.99 per dozen
- Thai chicken sate with cucumber relish - \$20.99 per dozen
- House made pecan chicken tenders with honey mustard - \$23.99 per dozen
- Nashville hot chicken on mini brioche with house made pickles - \$21.99 per dozen
- Sausage stuffed mushroom caps - \$20.99 per dozen
- Mini barbecue pork biscuits - \$23.99 per dozen
- Apple bourbon barbecue pork corn bread crostini - \$25.99 per dozen
- Mini crab cakes with spicy remoulade - \$28.99 per dozen
- Shrimp and grit fritters - \$28.99 per dozen
- Beef tips and pepper mini brochettes, garlic soy drizzle - \$25.99 per dozen
- Hand pulled smoked brisket and cheddar cheese grilled flatbread - \$25.99 per dozen
- Cured meats, peppers and fresh mozzarella grilled flatbread - \$25.99 per dozen
- Bruschetta grilled flatbread - \$24.99
- Fried green tomatoes with house made pimento cheese - \$23.99 per dozen
- Fried okra poppers with smoked tomato ranch - \$21.99 per dozen
- Vegetarian spring rolls with hoisin dipping sauce - \$19.99 per dozen
- Mushroom beggars purse - \$21.99 per dozen

# DIPS



Minimum of 15 guests. Price is shown per guest.

## **Cold dips**

- Seven layer dip with tortilla chips - \$4.99 per guest
- Hummus with pita chips - \$4.49 per guest
- Tortilla chips with black bean, corn, and traditional salsas - \$4.49 per guest
- White bean, fennel, artichoke and lemon or tomato and basil bruschetta - \$3.99 per guest

## **Hot dips**

- Pimento cheese dip with soft pretzel bread - \$4.99 per guest
- Warm spinach artichoke dip with tortilla chips - \$4.99 per guest
- Buffalo chicken wing dip with toast points - \$5.49 per guest
- Warm shrimp dip with garlic croutons - \$5.99 per guest
- Creamy crab and cheese dip with toasted French bread - \$5.99 per guest
- Blue cheese scallion dip with house made potato chips - \$5.99 per guest

# PLATTERS



Minimum of 15 guests. Price shown is per guest.

- Fresh vegetable crudité with cream ranch dip - \$3.99 per guest
- Grilled vegetables with balsamic drizzle - \$4.99 per guest
- Seasonal fresh fruit display - \$4.99 per guest
- Domestic cheeses with crackers - \$4.49 per guest
- Imported cheeses with crackers and crostini - \$5.99 per guest
- Fruit and cheese platter with gourmet cheese and fresh fruit with candied pecans, artisan breads, and crackers - \$6.99 per guest
- Mediterranean board with hummus, feta cheese, Greek olives, pita bread, grilled vegetables - \$4.49 per guest
- Antipasto platter with grilled vegetables, cured meats, assorted cheeses with artisan bread with flavored oil and vinegar to drizzle - \$5.99 per guest
- Bruschetta trio - your choice of the following ; rosemary whipped goat cheese, herb and garlic mascarpone, sundried tomato pesto, olive tapenade, fruit mustard, balsamic glazed pearl onions, caprese salsa, salmon mousse, pepperonata - \$4.49 per guest
- An assortment of seasonal finger sandwiches - egg salad, cucumber boursin, pimento cheese, or fresh tomato and garlic aioli - \$3.99 per guest
- Mini yeast roll sandwiches - an assortment of house roasted turkey and provolone, honey ham and swiss, and tomato boursin on a mini bun - \$4.99 per guest

### **Food removal policy**

Due to the regulations of the Health Department, as well as catering industry standards, any food not consumed at the event may not be removed except by Furman Catering.

### **Furman catering alcohol policies**

bar service (minimum 25 people)

all bars require a bartender provided by Furman Catering. Bartenders are billed at \$75.00 per hour per bartender (this charge is in addition to the costs below). The charges begin 30 minutes before the bar opens and 30 minutes after the bar closes. We typically staff one bartender for every 100 guests. Policy requires that the bar be closed 30 minutes before the end of the event.

### **Full service bar**

includes set up, mixers and cocktail fruit with house liquor, beer and wine (bartender fee applies).

1 hour - per guest \$11.00  
2 hours - per guest \$14.50  
3 hours - per guest \$17.00  
4 hours - per guest \$18.50

### **Beer & wine bar**

includes domestic and imported beer selection and selection of house wines (bartender fee applies).

1 hour - per guest \$8.00  
2 hours - per guest \$11.00  
3 hours - per guest \$13.00  
4 hours - per guest \$15.00

### **Consumption bar**

(minimum of 25 guests and a minimum of \$500.00 in beverage sales - bartender fee additional).

- sodas \$2.50
- bottled water \$2.50
- assorted bottled beer and wine by the glass \$6.00
- mixed drink \$7.00

Toast for bride and groom :

- 1 bottle of champagne \$25.00
- 1 bottle of sparkling white grape juice \$15.00

Toast for everyone - \$5.00 (limit one glass per guest)  
wine service during dinner \$8.00 per guest

**bon appétit, furman catering**  
**catering@furman.edu - 864.294.3212**