



SAVOR...

Catering Menu

Florence Civic Center

● BREAKFAST ● BREAKS ● LUNCH & DINNER ● BUFFETS ● RECEPTIONS ● BEVERAGES ● CATERING INFORMATION ●



Breakfast

All Selections are served with Freshly Brewed Coffee, Orange Juice and Water. Price per person.

BREAKFAST BUFFETS

Traditional Buffet *

Freshly Scrambled Eggs, Bacon, Country Sausage, Buttered Grits, Breakfast Potatoes, Biscuits, Butter and Jellies

Classic Buffet *

Freshly Scrambled Eggs, Bacon, Country Sausage, Butter Grits, Breakfast Potatoes, Fresh Sliced Fruit, Muffins, Biscuits, Butter and Jellies

Omelet Buffet *

Omelets freshly prepared while you watch with your choice of Diced Tomatoes, Bell Peppers, Onions, Sliced Mushrooms, Cheddar Cheese, Bacon, and Sausage. Served with Breakfast Potatoes, Buttered Grits, Biscuits, Butter and Jellies

Spanish Frittata *

Freshly Baked Frittata filled with your choice of Broccoli and Cheese, Ham and Cheese, Asparagus and Cheese or Grilled Vegetables. Served with Salsa, Mini Croissants, Vanilla Yogurt topped with Fresh Seasonal Berries, Butter and Jellies

CONTINENTAL

Executive Continental

A Selection of Chef Prepared Muffins, Danish, Warm Cinnamon Rolls, Fresh Sliced Fruit, Vanilla Yogurt topped with Fresh Seasonal Berries, Whipped Butters, Cream Cheese, Jellies

Deluxe Continental

Fresh Sliced Fruit, Chef Prepared and Selected Muffins, Danish, Bagels, Whipped Butters, Cream Cheese, and Jellies

Hometown Continental

A Selection of Freshly Baked Sweet Breakfast Blends expertly prepared in house and served with Honey Butter, Apple Butter and Vanilla Yogurt Topped with Fresh Seasonal Berries

ACTION STATION ACCOMPANIMENTS

Freshly prepared while you watch with all your favorite Omelet or Breakfast Burrito flavors.

Bistro Omelet Station *

Bistro Breakfast Burrito Station *

BREAKFAST ENHANCEMENTS

Price per dozen

Whole Seasonal Fruit Selection

Ham and Cheese Croissant

Variety of Fruit Yogurt

Country Ham Biscuits

Sausage Biscuits

Bagel Variety

Warm and Flaky Croissants

Fresh Baked Muffin Variety

Chef Prepared Cinnamon Rolls

Warm Fruit Danish Variety

BREAKFAST BEVERAGE STATION

Price per person

Assortment of Juices, Regular and Decaf Coffee, Hot Tea, Bottled Water and Pepsi Products



Breaks

*Includes Coffee, Water and Iced Tea Station.
Price per person.*

CROWD PLEASERS

Choose from Ballpark Style Warm Pretzels, Popcorn, Whole Fruit Assortment, Individual Bags of Chips, Candy Bar Variety, or Freshly Baked Cookie Assortment

Choose any Two

Choose any Three

SNACKS BY THE DOZEN

Fudge Brownie

Jumbo Cookie Assortment

BEVERAGES

Freshly Brewed Coffee

Orange, Cranberry or Apple Juice

Iced Tea

Lemonade

Fruit Punch

Bottled Water

Canned Sodas (Pepsi)

Infused Water Station (Serves 100)

Iced Water Station (Serves 100)



Lunch & Dinner

BOXED LUNCHES

All Boxed Lunches served with Cookie, Bag of Chips or Pasta Salad, and Iced Tea and Water. Price per person

Signature Wraps *

Your Choice of Italian, Chicken Salad, Santé Fe Turkey, Chicken Fajita, BLT or Grilled Mediterranean Vegetable

Classic Club

Ham, Turkey, Bacon, American cheese, Lettuce and Tomato on White or Wheat Bread or in a Wrap

Deli Creations

Choose From Ham, Turkey or Roast Beef with Lettuce, Tomato and Red Onion on White or Wheat Bread or in a Wrap

Grilled Chicken Caesar Salad *

Grilled Chicken Breast served on Romaine Lettuce, Red Onion, Shredded Parmesan, Cucumbers, Cherry Tomatoes, Croutons and Caesar Dressing

Chef's Salad

Blend of Romaine and Iceberg Lettuce with Ham, Turkey, Bacon Bits, Cheese, Eggs, Tomatoes, Cucumbers, Pickle Spear and choice of Ranch or Thousand Island Dressing

PLATED ENTRÉES

LIGHTER FARE

Includes Tea and Water Service. Price per person. House Dessert available for an additional charge per person.

Quiche Lorraine *

Swiss Cheese and Bacon Quiche baked to perfection and served with an Arugula Salad that is dressed with a Housemade Vinaigrette and garnished with Fresh Berries

Waldorf Chicken Salad Plate *

Chicken Salad made with Grilled Chicken, Celery and Red Seedless Grapes. Served atop a bed of Lettuce and served with Crackers and Fresh Fruit

Grilled Blackened Chicken Caesar Salad *

Blackened Chicken Breast served atop crisp Romaine Lettuce, Olives, Artichokes, Croutons and Parmesan Cheese and served with a soft rosemary breadstick and Caesar dressing

Southern Heirloom Tomato Pie

Heirloom Tomatoes and Cheese baked until golden in a Flaky Pie Crust. Served with a Salad of Mixed Greens, Cucumbers, Red Onion and Roma Tomatoes and dressed with Housemade Balsamic Vinaigrette

CHEF'S CHOICE

Includes your choice of Salad, Bread Basket and Dessert as well as Tea and Water Service. Price per person.

Prime Rib Au Jus *

Juicy Prime Rib cooked either medium to medium well with Au Jus and paired with Garlic Mashed Potatoes and Steamed Broccoli

Blue Ribbon Crab Cake & Chicken *

Award Winning Crab Cake paired with a Grilled Boneless Chicken Breast served with Fire Roasted Sweet Pepper Sauce and Jalapeño Remoulade, Sweet Corn Pudding and Parmesan Crusted Roasted Tomato

Filet and Shrimp *

Center Cut Petite Filet paired with Jumbo Roasted Garlic Seared Shrimp (3), Tarragon Cream Horseradish, Au-Gratin Potatoes and Seasonal Vegetables

Beef Medallions & Grilled Chicken *

Tender Beef Medallions marinated and grilled with a Boneless Chicken Breast, Mashed Sweet Potatoes with Butter and Brown Sugar and Green Bean Medley

Salmon & Chicken *

Sustainable Atlantic Salmon and Boneless Chicken Breast with a Chardonnay Chive Sauce served with Wild Rice Pilaf and Lemon Butter Broccoli

SAVORY SELECTIONS

Includes your choice of Salad, Bread Basket and Dessert as well as Tea and Water service. Price per person.

Herb Crusted Beef Tenderloin *

Herb Crusted Beef Tenderloin sliced and served with Garlic Mashed Red Skin Potatoes and Sautéed Whole Green Beans

Blue Ribbon Crab Cake *

Handmade, Award Winning Crab Cake served with a Fire Roasted Red Pepper Sauce and Jalapeño Remoulade with Garlic Mashed Potatoes and Seasoned Asparagus and Baby Carrots

Bourbon Glazed Salmon *

Salmon Filet with a Bourbon Glaze and served with Grilled Pineapple, Israeli Couscous and Ribbon Vegetables

Grilled Beef Medallions *

Herb marinated and grilled beef medallions (3) served with Gorgonzola sauce wild rice pilaf and oven roasted asparagus

Chicken Oscar *

Lightly Breaded Chicken Breast stuffed with Lump Crab Meat served with Yellow Rice and Haricot Verts

Hunter's Chicken *

Lightly Breaded Chicken Breast topped with a Mushroom, Bacon and Tomato Demi Glaze served with Wild Rice Pilaf and Sautéed Whole Green Beans

Chicken Supreme *

Seared Chicken Breast topped with Monterey Jack cheese, Green Onions and Supreme Sauce and served with Garlic Mashed Potatoes And Seasonal Vegetables

Open Faced Cordon Bleu *

Chicken Cordon Bleu served with Mashed Potatoes, Balsamic Glazed Squash and Red Peppers

Stuffed Pork Chop *

Pork Chop stuffed with Caramelized Onions, Bacon and Apples served with Saffron Rice and Green Beans with Almonds

Roasted Pork Medallions *

Pork Medallions roasted with Mustard Chive Sauce and served with Roasted Garlic Mashed Potatoes and Grilled Asparagus

Oven Roasted Pork Roulade *

Marinated Pork Loin stuffed with Fresh Spinach, Garlic and Shallots served with Wild Rice Pilaf and Sautéed Whole Green Beans

Grilled Pesto Shrimp Skewers *

Two Grilled Pesto Shrimp Skewers served with Mashed Goat Cheese Potatoes and Seasonal Vegetables

Seafood Risotto *

Creamy Risotto with Lump Crabmeat, Shrimp and Scallops and garnished with Crispy Onion Straws

Pan Seared Chicken with Sauce Jus Lie *

Chicken Breast topped with a light, flavorful Sauce and served with Fondant Potatoes and Whole Baby Carrots

Herb Marinated Grilled Chicken Breast *

Marinated Grilled Chicken Breast finished with a Lemon-Herb Velouté and served with a Wild Rice Pilaf and Seasonal Vegetables

PLATED MEAL ACCOMPANIMENTS

All Plated Meals come with our Traditional Bread Basket, Salad and Dessert Choice.

Traditional Bread Basket

A combination of Honey Wheat and White Yeast Rolls with Individual Sweet Cream Butter Balls

SALAD CHOICES

Garden Salad

Iceberg Lettuce, Shredded Carrots, Shredded Purple Cabbage, Cucumber, Tomato and Red Onion

Spring Salad

Spring Green Mix, Cucumber, Red Onion and Tomatoes

Caesar Salad

Romaine Lettuce, Sliced Black Olives, Croutons and Parmesan Cheese served with a Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Tomatoes, Red Onion and Cucumber served with a Strawberry Vinaigrette Dressing

DESSERT CHOICES

Chocolate Layer Cake

Strawberry Cream Cake

Lemon Cream Cake

Tuxedo Cake

MEAL ENHANCEMENTS

Available for Plated Meals as well as Buffets. Additional price per person

Farmers Market Salad

Arugula and Spinach topped with Red Grapes, Candied Walnuts, Apricots, Cucumbers and Crumbled Bleu Cheese and served with a Champagne Pomegranate Vinaigrette

Mandarin Orange Salad

Romaine Lettuce topped with Mandarin Oranges, Shredded Carrots, Sliced Almonds, Baby Corn, Red and Yellow Peppers, Red Onion and Steamed Edamame with a Honey Ginger Vinaigrette

Greek Salad

Romaine Lettuce topped with Red Onion, Kalamata Olives, Cucumber, Pepperoncini, Roma Tomatoes and Feta Cheese with Greek Style dressing

Upgraded Bread Selection

Your choice of two: Breadsticks, Corn Muffin, Herb Drop Biscuits, Honey Wheat or White Yeast

Cheesecake

Carrot Cake

Key Lime



Buffets

All Buffets include Tea and Water Service and our Traditional Bread Basket. Offered a maximum of 2 hours of service and may be extended for an extra charge.

Add an additional Starch or Vegetable choice for an additional charge per person. Dessert, Salad or Bread upgrades available for an additional charge per person.

2 Entrees

3 Entrees

SALAD

Choose one of the following:

Garden Salad

Caesar Salad

ENTREE CHOICES

Beef Tips with Mushroom Gravy *

Pot Roast with Carrots *

Meat or Vegetable Lasagna *

Herb Roasted Chicken *

Southern Fried Chicken *

Marinated Grilled Chicken Breast *

BBQ Chicken *

Hunters Chicken *

Baked Honey Ham *

Grilled Maple-Soy Pork Loin *

Roasted Apricot-Dijon Pork Loin *

Fried Whiting *

Grilled or Roasted Pork Chops *

Grilled Salmon *

Blackened Salmon *

Fried Catfish *

Seafood Jambalaya *

Chicken Parmesan *

Chicken Pot Pie *

Grilled Meatloaf *

VEGETABLES

Choose two of the following:

Medley of Seasonal Garden Vegetables

Sautéed Whole Green Beans with Garlic and Pecans

Italian Green Beans

Steamed Broccoli

Stewed Tomatoes with Okra

Honey Glazed Carrots

Sweet Kernel Corn

Collard Greens

Steamed Asparagus with Lemon Butter

Steamed Cabbage

Squash Casserole

Green Bean Casserole

Broccoli, Cauliflower and Cheese

Roasted Brussel Sprouts

Butternut Squash

STARCH CHOICES

Choose one of the following:

White Rice Pilaf

Wild Rice Pilaf

Brown Rice Pilaf

Macaroni and Cheese

Fingerling Potatoes

Roasted Garlic Mashed Potatoes

Scalloped Potatoes

Herb Roasted Potatoes

Sweet Potato Soufflé

Baked Beans

Jalapeño Corn Pudding

Broccoli, Cheese and Rice Casserole

Black Eye Peas

DESSERT

Choose one of the following:

Chocolate Layer Cake

Lemon Cream Cake

Strawberry Cream Cake

Tuxedo Cake



Receptions

HOR D' OEUVRES

*100 piece minimum order. Serving Recommendations:
Light- 6 pieces per person, Average- 9 pieces per person
or Heavy- 12-14 pieces per person*

COLD

**Shrimp Cocktail Display
with Cocktail Sauce & Lemon ***

Cucumber with Dill Sour Cream and Bay Shrimp *

Finger Sandwich Assortment

Caprese Salad Skewers

Pinwheel Assortment

New Potato Stuffed with Corned Beef & Cheese *

HOT

Award Winning Crab Cakes with Red Pepper Coulis *

BBQ Pork Sliders with Coleslaw *

Sausage Stuffed Mushroom Caps *

Coconut Shrimp with Mango Chili Sauce *

Parmesan Crusted Chicken Tenderloin with Marinara *

Sweet Potato Ham Biscuits *

BBQ Andouille Sausage *

Fried Cheese Ravioli with Marinara

**Spicy Shredded Chicken Quesadilla
with Salsa & Sour Cream ***

Mini Quiche *

Cheese or Spinach and Cheese

Chicken Wings *

Chili Lime, BBQ, Orange Ginger, Sweet & Sour

Chicken Satay Selection *

Chili Lime, BBQ, Orange Ginger, Sweet & Sour

Meatballs *

Swedish, BBQ, Sweet & Sour, Teriyaki or Alfredo

SPREADS AND DIPS

Made to serve 100

**Spinach Artichoke Dip
with Toasted Parmesan Pita Wedges**

Spicy Queso Dip with Tortilla Chips

Smoked Salmon Mousse with Crackers

Roasted Vegetable Cheese Torte with Crackers

Cold Shrimp Dip with Crackers *

SWEET TREATS

100 piece minimum order

Mini Cheesecake Cake Selection

Assortment of Petit Fours

Cannolis

Chocolate Mousse Cup Arrangement

Lemon Bars

Mini Crème Puffs

Viennese Display

Chocolate Dipped Strawberries, Mousse Cups
and Miniature Confections Price per person

CHEF SPECIALTIES

Each made to serve 100

Fresh Sliced Fruit Display

Seasonal Fruit to include Cantaloupe, Strawberries and Pineapple garnished with Grapes and served with Yogurt Dip

Deluxe Crudit  Display

A colorful assortment of Fresh Sliced Seasonal Vegetables served with a Hearty Ranch Dip

Gourmet Cheese Display

Your choice of Three Delicious Cheese varieties: Cheddar, Swiss, Colby-Jack, Smoked Gouda, Havarti w/ Dill, Gorgonzola, Blue Cheese or Brie w/ Honey and Walnut~ tastefully arranged, garnished with Grapes and paired with Crackers

Mashed-Tini Bar

Creamy Mashed Potatoes and Mashed Sweet Potatoes with an array of delicious toppings for all taste preferences

Prosciutto Wrapped Asparagus Spears

Fresh Asparagus Steamed to perfection and wrapped with Goat Cheese and Thin Sliced Prosciutto, served cold

Seasonal Vegetable Crudit  Display

Spicy Horseradish Dip (100 Pieces)

Whole Poached Salmon Display *

Whole Poached Salmon deliciously displayed with Sour Cream, Capers, Coarse Ground Pepper, Red Onion and Kosher Salt

Grilled Jumbo Shrimp w/ Gazpacho *

Expertly grilled and paired with the perfect amount of Gazpacho Soup

Shrimp with Avocado and Lime Taster *

Delectable Saut ed Shrimp, Avocado and Lime tossed together and served as the perfect taste

Black Forest Ham and Swiss Slider

Soft Roll filled with Black Forest Ham, Swiss Cheese, Thousand Island Dressing, baked and garnished with a Pickle Spear

Beef Tenderloin Crostini *

Mouth watering Beef Tenderloin thinly sliced and placed atop a Crostini and garnished with Horseradish

Grilled Cheese and Tomato Bisque

Petite Grilled Goat Cheese Sandwich artfully prepared and paired with Tomato Basil Bisque

Italian BLT

Prosciutto, Arugula, Roma Tomatoes, Swiss, and Cheddar layered on Italian Bread and Toasted with Herb Butter

CHEF STATIONS

Price per person. Chef fee per item will apply. Two hour service maximum.

Shrimp & Grits *

Sautéed Shrimp with Andouille Sausage, Peppers, Onion, Tomato, Celery tossed with Tasso Ham Etouffee Sauce served on Creamy Stone Ground Grits

Pasta Station

Penne Pasta and Tortellini Pasta tossed with Tomato, Onion, Black Olives and Peppers topped with Tomato Herb Sauce or Alfredo Sauce

Add Grilled Chicken for an extra charge per person

Shrimp Scampi *

Shrimp tossed in a Garlic Butter Sauce with White Wine served with Pasta

French Dip *

Thinly sliced Roast Beef piled atop a Warm Roll and served with Au Jus for dipping

Bananas Foster or Crème Brule

Both prepared and fried fresh for you guests to enjoy

CARVINGS

All Carved Items served with Fresh Rolls and Condiments. Pricing per person. Chef Carving fee per item will apply. Two hour service maximum.

Herb Crusted Tenderloin *

Roasted Steamship of Beef

100 person minimum

Roast Beef *

Roast Turkey Breast *

Whole Maple Sugar Cured Ham

Rubbed Pork Loin *



Beverages

All Cash and Host bars are subject to a Bartender Fee for 3 hours of service. 1 Bartender per 100 guests is required. Specialty and Themed Drink Combinations available by request before event.

CASH

Soda (Pepsi Products)

Bottled Water

Beer

House Wine (Woodbridge)

Wine by the Bottle

Cordials & Liqueurs Mixed Drinks

HOST

Price per guest. An extra charge per guest per hour after 3 hours of service.

Host Bar

Domestic Beer, House Wine and Soda (Pepsi Products)

Premier Host Bar

House Liquor, Domestic Beer, House Wine and Soda (Pepsi Products)

Catering Information

WELCOME

Savor...Catering by SMG is the exclusive food and beverage provider for the Florence Civic Center. No food and/or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food and Beverage items may not be taken off the premises; however, excess prepared food is donated under regulation to agencies feeding the underprivileged.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

All pricing is per person unless otherwise noted. Please add 20% Administrative Fee, 8% Sales Tax and 2% Hospitality Fee to all costs. Due to fluctuating food and beverage prices, all pricing is subject to change without notice unless arrangements and selections are confirmed with a signed catering contract.

For pricing, special requests or if you don't see a menu item that you would like on our menu, please contact our Director of Food and Beverage or Banquet Manager at (843) 679-9417.

Alcoholic Beverage Service

We offer a complete selection of beverages to compliment your event. The South Carolina Alcohol and Beverage Commission regulates alcohol beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises or removed from the premises. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services and the right to refuse alcohol service to intoxicated or underage persons. The Florence Civic Center employees must dispense all Alcoholic Beverages. The client is responsible for general sobriety and conduct of its guests and the bar must close one-half hour before the ending time of the event. Any alcohol charges incurred during the event must be settled the night of the event. The bartender fee is \$100.00 per 100 guests.

Menus

Our menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our food and beverage Director welcomes the opportunity to customize menus and services to create unusual or thematic events. All food and beverage services are scheduled for two (2) hours unless otherwise noted, however, they may be extended at an additional charge if you choose to do so.

Pricing

A 20% administrative fee and a 2% hospitality fee will be applied to all food and beverage sales. An 8% sales tax will be applied to all food, beverages, labor, linen and décor. Guaranteed prices will be confirmed with a signed contract and specified deposit. Any catering for fewer than 50 guests will incur a \$50.00 service charge.

Labor

Catering personnel are scheduled in four hour shifts for each meal period. These shifts include set-up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$15.00 per server per hour.

Contracts

A signed copy of the catering contract and catering policies must be returned two (2) weeks prior to your event. The signed contract and policies with the stated terms constitutes the entire agreement between the client and Savor...catering by SMG. Any on-site additions to these contracted arrangements will be accommodated upon receipt of a signed agreement listing the additional items requested.

Facility Services

Banquet prices include linens (excluding overlays or special orders), glassware, china and flatware for up to 1000 seated guests. For banquets over 1000 guests, additional charges may apply.

Decorations

The Director of Food and Beverage Services can assist you with specialty items from the décor inventory to enhance your event.

Payment

A deposit in the amount of 50% of the estimated charges will be due, along with the signed contract, by the date specified on the Catering Contract. This will guarantee services for your event. 100% of the estimated charges will be due five (5) business days prior to your event date. Any increases in final guarantee (above 5%) will be due and payable prior to the beginning of service. Any on-site adjustments, additions or replenishments of the contracted services will be reflected in a final notice, payable within 10 days of receipt. We do not offer direct billing, as such, a guarantee payment is required for all functions. You may finalize your account with a Company Check, Cashier's Check, Visa, Master Card, American Express, Discover or Cash. We will process/pre-approve your credit card for any estimated balance due three (3) business days prior to your event date.

Cancellation Policy

In the Event of Cancellation, a deposit will be refunded only if cancellation is made (5 business days) prior to the event. Any event canceled less than 72 hours (3 business days) prior to the event date will incur 100% of the estimated charges.

Guarantees

The guaranteed number of attendance is required five (5) business days prior to the event date. A business day is defined as Monday-Friday by 12noon. If the guarantee is not received as stated, the number on the contract will be considered as your final guarantee. The guarantee is not subject to reduction after the 5-day deadline. Increases in attendance given after the final guaranteed deadline will be subject to additional charges. The Food and Beverage Department will not be responsible or liable for serving these guests, but will do so based on availability of product. Additional seating will only be placed if needed. We will not be responsible or liable for serving these guests, but will do so based on availability of product.

Tradeshow, Vendors, Exhibition Spaces

Sampling and/or distribution of food and/or beverages by any exhibitor or vendor must be approved by the Food & Beverage Director two weeks (10 business days) prior to any function and must complete a hold harmless agreement. SMG reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

Additional Linen

All tables where food and/or beverages are served or displayed will have full linen at no additional cost to the clients. Areas not pertaining to food and or beverage services will be charged at the current prevailing rate. Examples of these areas include registration, vendor booth(s), DJ, photography, etc. Events that do not serve food items; dances, fashion show, trade show, graduation, etc., will also be charged for table linen plus tax, service charge and labor.

Entire Agreement

This document contains the complete and exclusive agreement between the parties, and it is intended to be a final expression of their agreement. No promise, representation, warranty or covenant not included in this document has been or is relied upon by any party. Each party has relied upon its' own examination of the full warranties, representations and covenants expressly contained in the Agreement itself. No modifications or amendments of this Agreement shall be of any force or effect unless executed by both parties hereto.