



RECEPTIONS



ORIENT-EXPRESS HOTELS
TRAINS & CRUISES



205 MEETING STREET
CHARLESTON, SOUTH CAROLINA 29401 USA
PHONE: 1.800.455.2427 FAX: 843.722.6952



RECEPTION STATIONS

*Please select a minimum of four stations.
Stations will be set for one and one half hours.*

NIÇOISE SALAD

Frisée and Red Oak Lettuce with Grape Tomatoes, Anchovy, Kalamata Olives, Balsamic Onions, Chopped Egg, Fingerling Potatoes, French Beans and Seared Sushi-Quality Tuna tossed with Herbed Extra Virgin Olive Oil (Seared Tuna will be served on the side)
\$18.00 per person

CAESAR SALAD

Romaine Lettuce tossed with Traditional Caesar Dressing, Garlic Croutons and Fresh Parmesan Cheese with Crispy Fried Oysters and Grilled Chicken
\$17.00 per person

PAELLA VALENCIANA

Tender Chicken, Shrimp, Chorizo Sausage, Mussels, Clams, Saffron Rice and Traditional Vegetables
\$19.00 per person

PASTA ITALIANO

Portobello and Spinach Ravioli, Penne Pasta and Grilled Chicken Tortellini tossed with choice of Roasted Tomato with Caramelized Onion, Purple Basil Pesto or Gorgonzola Cream Sauces served with Garlic Baguettes and freshly grated Parmesan Cheese
\$17.00 per person

MASHED POTATO

Yukon Gold Mashed Potatoes flavored with your guest's selection of Aged Vermont Cheddar and Chives, Crisp Prosciutto and Roasted Garlic and Cognac Flamed Exotic Mushrooms and Shallots
\$17.00 PER PERSON

CRAB AND CRAWFISH CAKES

Sautéed McClellanville Crab and Crawfish Cakes with Johns Island Tomato Basil Chutney
\$19.00 per person

TRADITIONAL OYSTER ROAST

Local Oysters Steamed to Order, served with Lemon, Tabasco Sauce and Beef and Game Sausage Chili
\$17.00 per person
Outdoor functions only

SHRIMP SHEM CREEK

Jumbo Shrimp sautéed with She Crab Sherry Cream served with Jasmine Rice
\$19.00 per person

TOURNEDO CROSTINI ACTION STATION

Sliced Tournedos sautéed with Garlic and Wine, Placed on Crostini with Buffalo Mozzarella and Roma Tomatoes with Pesto Sauce
\$19.00 per person

SUSHI ROLL STATION

Our Sushi Chef preparing Yellowtail, Salmon, Tuna, Shrimp and Traditional Rolls
\$24.00 per person

SHRIMP AND GRITS

Sautéed Local Shrimp Served on Stone Ground Grits
\$17.00 per person

DESSERT DISPLAY

Petit Fours, Chocolate Dipped Fruit, Cakes, Pies, Tortes and Truffles
Coffee, Tea and Decaffeinated Coffee
\$17.00 per person

SPECIALTY DESSERTS

Please select two

BANANAS FOSTER

Rum Raisin Ice Cream with Banana Liquor, Orange Zest, Brown Sugar, Cinnamon, 151 Rum and Fresh Bananas

CRÊPES SUZETTE

Grand Marnier flamed with Brown Sugar, Orange Segments, Lemon Zest and Fresh Egg Crepes

MIXED BERRIES JUBILEE

Fresh Mixed Berries flamed with Cherry Brandy, Pecans and Vanilla Ice Cream
Coffee, Tea and Decaffeinated Coffee
\$19.00 per person

BANQUET BEVERAGES

HOSTED BAR BY THE DRINK

CALL BRAND	\$8.50
PREMIUM BRAND	\$9.50
DOMESTIC BEER	\$6.00
IMPORTED BEER	\$6.50
HOUSE WINE	\$7.00
MINERAL WATER	\$3.95
SOFT DRINKS	\$3.95
KAHLUA	\$12.00
FRANGELICO	\$12.00
SAMBUCA	\$12.00
GRAND MARNIER	\$12.00
BAILEYS IRISH CREAM	\$12.00
COURVOISIER VSOP	\$13.00
REMY MARTIN VSOP	\$13.00

HOSTED PACKAGE BAR

CALL BRAND	\$17.00 for the initial hour \$25.00 for 2 – 3 hours \$35.00 for 3 – 5 hours
PREMIUM BRAND	\$19.50 for the initial hour \$28.00 for 2 – 3 hours \$38.00 for 3 – 5 hours

Package Bars include the liquor brand of your choice, Domestic and Imported Beer, Charleston Place Varietal Red and White Wines and Soft Drinks. Cordials and Cognacs may be added for an additional charge.

Upgrade your package bar with Sonoma Cutrer Chardonnay, Russian River Ranches and Cono Sur Pinot Noir for an additional \$8.00 per person

Above pricing includes the South Carolina 5% liquor excise tax, but does not include 20% service charge and applicable sales tax.

*One Bar and one Bartender will be provided for every 75 guests.
The charge for each bartender is \$75.00, plus applicable sales tax.
Cash bars are available upon request.*

Above prices do not include 75% Chef fee, 20% service charge and applicable state sales tax.

CARVING STATIONS

HORSERADISH CRUSTED ROAST PRIME RIB OF BEEF
Rosemary Jus and Potato Rolls
(serves 40-50) \$435.00

RACK OF LAMB
Fresh Minted Salsa
(each rack yields nine chops) \$130.00

WHOLE OVEN ROASTED TOM TURKEY
Cornbread and Sage Sausage Dressing and Pan Gravy
(serves 35-50) \$365.00

ROAST TENDERLOIN OF BEEF
Black Truffle Demi-Glace and Petite Rolls
(serves 25-30) \$395.00

ORANGE HONEY AND STONE GROUND MUSTARD GLAZED BAKED HAM
Country Cheddar Biscuits
(serves 40-60) \$365.00

ROAST BARON OF BEEF
A selection of Lowcountry Sauces to include Tomato Molasses,
Honey Mustard and Carolina Ginger
(serves 125-150) \$775.00

CARVED LOIN OF PORK
Calvados Sauce and Miniature Rolls
(serves 30-50) \$365.00

SALMON EN CROÛTE
Asparagus Aioli
(serves 25-30) \$365.00

HOT HORS D'OEUVRES

SMOKED CHICKEN AND CILANTRO QUESADILLAS with Jalapeño Jack Cheese	\$3.95
SHRIMP AND AVOCADO QUESADILLAS with Bacon Cheddar Cheese	\$4.50
BLACK BEAN AND SWEET CORN QUESADILLAS with Roasted Tomato Salsa	\$3.75
VEGETARIAN SPRING ROLL with Plum Sauce	\$4.00
PEKING DUCK SPRING ROLL with Hoisin Sauce	\$4.50
LOBSTER AND SHRIMP SPRING ROLL	\$4.95
SHRIMP CHOPSTICKS	\$4.75
CLEMSON BLUE CHEESE FRITTERS	\$3.95
SMOKED CHICKEN TEQUILA BURRITO	\$4.25
BEEF BOURGUIGNONNE BOUCHÉ	\$4.75
BABY LAMB CHOPS with Fig and Minted Relish	\$5.00
VENISON AND PEPPERED BRIE TOSTADA	\$5.00
SMOKED PORK TENDERLOIN on Double Onion Tart	\$4.25
PROSCIUTTO WRAPPED SCALLOPS	\$4.75
MUSSELS OR OYSTERS ROCKEFELLER	\$4.50
VEAL AND WILD MUSHROOM STRUDEL	\$4.75
PETITE BEEF WELLINGTON	\$4.75
LOBSTER MEDALLION on Wild Mushroom Risotto Galette	\$5.00
SPINACH AND CHEESE PHYLLO	\$3.75
CHICKEN TENDERS with Honey Mustard Sauce	\$3.95
CATFISH FINGERS with Tomato Relish	\$3.95
FRIED OR STEAMED DUMPLINGS with Soy Ginger Dipping Sauce	\$4.25
SPICY LIME GRILLED SHRIMP with Citrus Dipping Sauce	\$4.75
SHRIMP AND ANDOUILLE BROCHETTES	\$4.50
BREADED PARMESAN ARTICHOKE HEARTS	\$4.00
CHICKEN AND GRUYÈRE BEIGNETS	\$4.00
SAUSAGE AND WHITE CHEDDAR TRIANGLES	\$4.00
SHRIMP AND CRAWFISH CAKES	\$4.75
MINIATURE REUBENS	\$4.00
PETITE CAROLINA CRAB CAKES	\$4.75
MINIATURE QUICHE	\$4.50
SHRIMP AND GRIT CAKES	\$4.25
STEAMED MUSSELS with Apple Smoked Bacon	\$4.00
BEEF OR CHICKEN TERIYAKI BROCHETTES	\$4.00
ROASTED PHEASANT AND WHITE CORN FRITTERS	\$4.00
MEETING STREET CRAB DIP with Bread and Crackers*	per person \$9.50

**Prices are based on one hour.*

CHILLED HORS D'OEUVRES

ROASTED FINGERLING POTATOES with Sour Cream and Caviar	\$4.00
JUMBO SHRIMP, Cocktail Sauce and Lemon	\$4.75
LOBSTER MEDALLIONS, Tarragon Chive on Crouton	\$5.00
SMOKED TROUT with Mango Cream Cheese on French Bread	\$4.25
CHEF'S SELECTION OF CANAPÉS	\$4.00
SMOKED SALMON ROULADE with Dill Cream Cheese	\$4.25
OYSTERS ON THE HALF SHELL with Tabasco and Lemon	\$4.50
BARBECUED BEEF TENDERLOIN on Toasted Brioche	\$4.75
ROMA TOMATO AND MOZZARELLA CROSTINI	\$4.00
CALIFORNIA ROLL with Wasabi and Ginger	\$4.50
SMOKED PORK TENDERLOIN in Pecan Biscuits	\$4.25
TANDOORI CHICKEN on Nan Bread, Cucumber Crème Fraîche	\$4.25
CURRIED CHICKEN PROFITEROLE	\$4.25
BEEF CARPACCIO ON ONION FLATBREAD	\$4.75
CORN AND CRAB MINIATURE TARTLETTES	\$4.25
MINIATURE POTATO CAKES with Crème Fraîche and Caviar	\$4.25
CRAB SALAD CONES	\$5.25
FOIE GRAS PARFAIT CONES	\$4.95
SMOKED SALMON MOUSSE SPOON	\$4.50
TUNA TARTARE IN PHYLLO CUP	\$4.75
SMOKED SALMON AND CRAB SALAD on Cucumber Round	\$4.75
CHILLED GAZPACHO	
served in a Shot Glass garnished with Carolina Creek Shrimp	\$4.75
CEVICHE served in a Shot Glass	\$4.75
PROSCIUTTO WRAPPED MELON	\$4.25
CHILLED CAROLINA CRAB DIP with Assorted Crackers*	per person \$9.75
PIMIENTO AND CHEDDAR CHEESE SPREAD with Lavosh*	per person \$7.75

**Prices are based on one hour.*

Above prices do not include 20% service charge and applicable state sales tax.

COLD SPECIALTIES

DOMESTIC AND IMPORTED CHEESE SELECTION

Garnished with Fresh Fruits, Assorted Sliced Breads, Water Crackers and Lavosh
(Serves Approximately 50) \$445.00

THE SEAFOOD RAW BAR

Elegantly displayed on crushed ice and served with Fresh Lemon, Cocktail Sauce and Oyster Crackers

Jumbo Shrimp	\$4.95 each
Clams, Mussels and Oysters on the Half Shell	\$4.50 each
Snow Crab Claws	\$4.95 each

GARDEN CRUDITÉ

An array of Fresh Vegetables with Assorted Dips
(Serves Approximately 50) \$385.00

SMOKED SEAFOOD DISPLAY

A Gourmet Selection of House Smoked Shrimp, Scallops, Mussels, Trout and Oysters with traditional accompaniments
(Serves Approximately 50) \$595.00

BRUSCHETTA

Four Olive Tapenade, Roasted Red Pepper Relish, Eggplant and Crushed Garlic Compote and Roma Tomato with Basil Pesto served with Focaccia and Bruschetta, Fresh Parmesan and Fontina Cheeses
(Serves Approximately 50) \$395.00

ITALIAN ANTIPASTI

Prosciutto, Capicola, Marinated Artichokes, Olives, Balsamic Onions, Roasted Red Peppers, Dried Salami, Cherry Peppers, Caponata, Buffalo Mozzarella, Marinated Mushrooms and Extra Virgin Olive Oil with Sliced Italian Bread
(Serves Approximately 50) \$495.00

SEASONAL FRUITS AND BERRIES

Regional, Tropical and Exotic Fruits and Berries
(Serves Approximately 50) \$365.00

SELECTION OF PÂTÉS

To include Country Duck Liver, Maison and Truffle with Cornichons and French Bread
(Serves Approximately 45) \$425.00

SIDE OF SMOKED SCOTTISH SALMON

Garnished with Bermuda Onion, Diced Tomato, Capers and Rye Cocktail Bread
(Serves Approximately 40) \$385.00

BAKED BRIE EN CROÛTE

(Serves Approximately 60) \$215.00

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