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, Sante Fe Turkey, Chicken Fajita, BLT or Gilled 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 Jalapeno 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

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

- 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 Crudités 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, Gorqonzola, 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 Crudités 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 Sauteed 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 ★
Thinline 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

**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.