



C A T E

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@
**FRANCIS
MARION
UNIVERSITY**



Our Menu



WELCOME LETTER

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Menu, pricing and availability subject to change.



Welcome

Welcome to Francis Marion University Catering Services. Our Catering department will work in close partnership with you to customize your program, providing the highest level of quality and service to assure the success of your event.



Our philosophy is to provide a meeting and dining environment specialized to not only meet, but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offerings to meet your needs.



We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call Jeff Durham at 843-661-1262 or email us at JDurham@fmarion.edu.

We look forward to serving you.



Menu, pricing and availability subject to change.



A GREAT START

SUNRISE BREAKFASTS

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee and iced water. Breakfast menu options are available from 7:00 am to 10:00 am. *Add freshly cut seasonal fruit to any breakfast for \$1.00 more per guest.

COLD SELECTIONS (10 GUEST MINIMUM)

EARLY RISER \$4.95 PER GUEST
An assorted pastry basket (you pick two: mini Danish, donuts, mini muffins, biscuits, or cinnamon rolls) with butter and assorted jams/jellies, freshly brewed coffee, orange juice, and iced water.

EYE OPENER \$6.95 PER GUEST
An assorted pastry basket (you pick two: mini Danish, donuts, mini muffins, scones, tea breads, biscuits, or cinnamon rolls) with butter and assorted jams/jellies, freshly brewed coffee, iced water, a bottled juice assortment and fresh seasonal sliced fruit.

NEW YORK, NEW YORK \$4.25 PER GUEST
Assorted bagels, cream cheese, butter, and jams. Hot coffee, assorted hot teas, or assorted juices. (Choose 2).

BAKERY A LA CARTE SOLD BY THE DOZEN
• Assorted bagels with condiments
• Assorted donuts
• Mini croissants, pastries & muffins
• Assorted scones & pound cake
• Biscuits & assorted muffins

Menu, pricing and availability subject to change.

HOT SELECTIONS (15 GUEST MINIMUM)

SUNRISE STARTER \$7.95 PER GUEST
• Fluffy Scrambled Eggs
• Crispy Bacon Strips OR Sausage Patties OR Sausage Links
• Hashed Browned Potatoes AND Grits
• Fresh Biscuits with Butter & Jams
• Orange Juice, Freshly Brewed Coffee, Iced Water

PATRIOT BREAKFAST \$10.95 PER GUEST
• Fluffy Scrambled Eggs
• Crispy Bacon Strips AND Sausage Patties OR Sausage Links
• Hashed Browned Potatoes AND Grits
• Biscuits with Country Gravy, Butter, and Jams
• Assorted Mini Pastries
• Seasonal Fresh Fruit
• Orange Juice, Freshly Brewed Coffee, Iced Water

MORNING SANDWICH BUFFET \$6.95 PER GUEST
Freshly baked biscuits, toasted English muffins or buttery croissants (you choose two) filled with ham, bacon, or sausage (you choose two), scrambled or fried eggs and sliced cheese. Freshly cut fruit, coffee, and orange juice.

B R E A K F A S T



LUNCH TIME

SWAMP FOX BOXED LUNCHES:

Need a simple yet satisfying lunch to go? Our Swamp Fox boxed lunch menu options can be prepared for pickup or delivery. All Swamp Fox boxes include all necessary paper goods and condiments. Lunches come with your choice of sandwich and side salad, a pickle spear, bag of chips, and freshly baked cookies. Choose from iced tea and lemonade or assorted soft drinks and bottled waters. ALL BOXES \$7.75 PER GUEST

DELI SANDWICHES

Ham, turkey, or roast beef with choice of cheese, lettuce and tomato, and your choice of either white or wheat breads, sub rolls, or white or whole wheat wrap.

TURKEY CLUB CROISSANT

Sliced turkey on a croissant with provolone cheese, crispy bacon, lettuce, and tomato.

CHEF SALAD

Lettuce, tomatoes, cucumbers, sliced ham and turkey, hard boiled eggs, seasoned croutons, and shredded cheese. This salad takes the place of a sandwich and side salad. PLEASE CHOOSE (Ranch/Fat Free Ranch, Italian/Lite Italian, Blue Cheese, Honey Mustard, Country French, Caesar, 1000 Island, Balsamic Vinaigrette)

GRILLED CHICKEN CLUB

Marinated and grilled boneless chicken breast with provolone cheese, lettuce, tomato, and bacon on a Kaiser roll with honey mustard

WE PROUDLY OFFER PEPSI & FRITO LAY PRODUCTS. ALL SOFT DRINKS WILL COME AS AN ASSORTMENT UNLESS OTHERWISE REQUESTED.

TURKEY BACON SWISS WRAP

Juicy sliced turkey breast with Swiss cheese, crispy bacon, lettuce and tomato on a white or whole wheat wrap with ranch spread

LOADED GARDEN SALAD

Green salad topped with cucumbers, tomatoes, black olives, shredded cheeses, carrots, green bell pepper, seasoned croutons and served with pita triangles and your choice of dressing.

CHICKEN SALAD

Creamy chicken salad on a soft croissant with lettuce & tomato.

BOXED LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS:

Limited time for a luncheon? Our signature salads can be prepared to suit your event. They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, sweet tea and water.

CHEF SALAD \$7.25 PER GUEST
A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

TRI-SALAD COMBO \$7.25 PER GUEST
A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad and ham salad.

COBB SALAD \$7.90 PER GUEST
A bed of mixed greens with grilled chicken breast, avocado, egg, bacon, tomato, and crumbled blue cheese served with blue cheese dressing.

BIG TACO SALAD \$8.00 PER GUEST
A crisp tortilla shell filled with spicy chicken, seasoned ground beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

CAESAR SALAD \$3.95 PER GUEST
Fresh cut Romaine lettuce with shredded parmesan cheese, croutons and Caesar dressing.
* Add grilled balsamic chicken breast \$3.95
* Add beef strips or sautéed shrimp \$4.95

VEGETARIAN HUMMUS PLATE \$6.25 PER GUEST
A traditional hummus served with assorted vegetables and pita chips.

**GRILLED SOUTHWEST FLANK STEAK
FLAT BREAD SALAD** \$9.95
Flank steak, romaine and iceberg lettuce on flat bread topped with corn, onions, tomatoes, red peppers, cucumbers and black beans garnished with tortilla chips and lime wedges served with a green chili dressing.

Menu, pricing and availability subject to change.

LUNCHEON SALADS



LUNCHEON SELECTIONS

SANDWICH OPTIONS

Need a casual lunch with variety? Try our easy yet satisfying sandwiches.

ALL AMERICAN SANDWICH BUFFET

\$8.95 PER GUEST

Please choose three (3) of the following:

Assorted Deli Sandwiches, Turkey Club Croissants, Grilled Chicken Clubs, Turkey Bacon Swiss wraps, Chicken or Tuna Salad wraps.

Includes Iced Tea, Chips, Pickle Spears, Side Salad and Condiments.

GRILLED TUSCAN CHICKEN ON FOCACCIA

\$12.95 PER GUEST

Please choose three (3) of the following:

Grilled Tuscan Chicken or Focaccia, Balsamic Grilled Flank Steak Baguette, Pesto Chicken Salad Ciabatta, Greek Salad wrap, Black Forest Ham and Smoked Gouda on Marble Rye, Roast Turkey Breast and Basil Cream Cheese on Ciabatta.

Includes Iced Tea, Chips, Pickle Spears, Side Salad, Fresh Fruit Salad and Condiments.

GOURMET PICNIC PICK-UP

\$19.95 PER ORDER

Packed for groups of 5 in all-in-one container for easy pickup and go...

YOU CAN CHOOSE FROM AN ASSORTMENT OF:

SILVER DOLLAR SANDICHES

Turkey & Swiss
Roast Beef & Cheddar
Fresh Mozzarella, Tomato & Basil
Ham & Honey Mustard

MINI WRAPS

Grilled Chicken Caesar
Turkey Bacon Swiss
Greek Salad
Tuna or Chicken Salad

Sides and drinks can be added for basket.
Please inquire for options.

Menu, pricing and availability subject to change.

SANDWICHES AND MORE



BOUNTIFUL BUFFETS

LUNCH AND DINNER BUFFETS:

Groups of less than 30 may be priced differently from prices shown

All buffets are served with your choice of salad, one starch, one vegetable, bread with butter, dessert, 1 beverage and iced water.

BUFFET PRICES:

(PER GUEST):

ONE ENTRÉE	\$13.95
TWO ENTRÉES	\$16.95
THREE ENTRÉES.....	\$18.95

SALADS

Tossed Garden, Mixed Greens, Potato, Pasta, Marinated Cucumbers and Tomatoes, Fruit, Caesar

ENTREES

Rotisserie Glazed Chicken, Marinated Grilled Chicken Breast with Choice of Sauce (BBQ, Fresh Lemon Pepper, or Herb Cream), Chicken Pot Pie, Roast Turkey Breast with Dressing and Gravy, Country Fried Steak, Roast Beef au Jus, Beef Tips with Gravy, Baked Ham, Fried Catfish with Tarter Sauce, Stuffed Shells, Manicotti, Roast Pork Loin with Apples, Lasagna

STARCHES

Whipped Potatoes, Potatoes au Gratin, Scalloped Potatoes, Oven Roasted New Potatoes, Rice and Gravy, Rice Pilaf, Wild Rice Blen, Macaroni and Cheese

VEGETABLES

Seasoned Turnip or Collard Greens, Steamed or Fried Yellow Squash, Steamed Lemon Pepper Broccoli, Green Beans Almandine, Buttered Carrots, Cauliflower, Sauteed Vegetable Medley, Garden Peas with Pearl Onions, Italian Blend Vegetables, Baked Beans, Whole Kernel Corn, Stir-Fry Vegetables, Zucchini or Okra with Tomatoes

DESSERTS

Banana Pudding, Bread Pudding, Sheet Cake Squares, Apple or Peach Cobbler, Brownies, Chocolate Cake, Cheesecake, Dessert Bars, Cherry Crisp, Cookies or Assorted Pies

Menu, pricing and availability subject to change.

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (15 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All are available at lunch or in the evening. All are served with tea or lemonade and water.

PATRIOT BBQ \$11.25 PER GUEST
BBQ Pulled Pork with Choice of Sauces, Baked Beans or Corn on the Cob, Macaroni and Cheese, Cole Slaw, Creamy Potato Salad, and Banana Pudding

BACKYARD COOKOUT \$8.95 PER GUEST
Hamburgers and Hot Dogs with Trimmings, Choice of one side, Potato Chips, and Assorted Cookies and Brownies. (Please ask about having this meal prepared outdoors. An attendant will be required.)

MAC AND CHEESE BAR \$5.25 PER GUEST
Creamy Macaroni and Cheese with Assorted Shredded Cheeses, Crumbled Bacon, Scallions, Diced Fresh Tomatoes and Toasted Herbed Bread Crumbs.

GREEK DELIGHTS \$14.95 PER GUEST
Antipasto Platter, Athena Chicken Breast, Mediterranean Roasted Potatoes, Sun-Dried Tomato and Roasted Garlic Hummus with Pita Triangles, and Baklava.

ROMA ITALIANO \$12.95 PER GUEST
Antipasto Salad with Italian Dressing, Vegetarian Baked Ziti, Fettuccini Alfredo with Chicken and Garlic Bread.

FIESTA DEL SOL \$9.50 PER GUEST
Beef & Chicken Tacos (hard and soft shells), Spanish Rice, Refried Beans, Chips, Salsa and Brownies. Served with shredded cheese, diced tomatoes, lettuce and sour cream.

FRIED CHICKEN WEDNESDAY BUFFET \$12.95
Fried Chicken, Macaroni & Cheese OR Rice & Gravy, Collard Greens OR Black Eyed Peas, Cole Slaw, Biscuits and Brownies OR Assorted Cookies.

Menu, pricing and availability subject to change.

CLASSICS



CULINARY CLASSICS

For a dinner event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes two sides, a choice of salad with dressing, freshly baked rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea, iced tea, ice water and choice of dessert.

CHICKEN PICCATA \$14.95 PER GUEST
Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

STUFFED CHICKEN BREAST \$17.50 PER GUEST
Boneless breast of chicken prepared in one of three delicious ways:
Cordon Bleu - rolled with ham and Swiss cheese and served with a light Dijon cream sauce
Kiev - stuffed with a garlic herb butter
Saltimbocca - Rissoto ham and provolone cheese stuffed in chicken breast

GRILLED CHICKEN BREAST WITH SAUCE \$15.50 PER GUEST
Boneless breast of chicken seasoned and grilled to stay tender and juicy and served with your choice of sauce: White Wine Mushroom, Herb Cream, Honey Dijon Cream, BBQ, Fresh Fruit Salsa

FILET MIGNON MARKET PRICE
6 oz. grilled beef tenderloin filet with your choice of sauce

ROAST TOP ROUND \$13.50 PER GUEST
Sliced roast top sirloin of beef carved and served with au jus

PRIME RIB (8 PERSON MINIMUM) \$25.50 PER GUEST
A 10 oz. cut of slow roasted prime rib served with au jus and creamy horseradish sauce

STEAK AU POIVRE \$17.95 PER GUEST
Tenderloin medallions served with a classic brandy-green peppercorn sauce on toast points

PARMESAN ENCRUSTED PORK LOIN \$16.50 PER GUEST
Pork loin medallions coated with parmesan and breadcrumbs

PORK TENDERLOIN \$18.50 PER GUEST
Sliced tenderloin of pork dressed with a savory Dijon sauce

Menu, pricing and availability subject to change.

P L A T E D D I N N E R S



CULINARY CLASSICS

SHRIMP SCAMPI \$17.95 PER GUEST
Shrimp sautéed with fresh herbs and garlic served over basil orzo

BROILED SALMON WITH DILL BUTTER MARKET PRICE
Salmon filet broiled to perfection and served with lemon-dill compound butter

AHI TUNA MARKET PRICE
Ahi tuna grilled and served with a fruit salsa

MARYLAND CRAB CAKES MARKET PRICE
Two mouthwatering Maryland lump crab cakes served with a citrus beurre blanc

CARIBBEAN TILAPIA MARKET PRICE
Baked tilapia filet crusted with coconut, toasted macadamia nuts and Caribbean seasonings

GARLIC ORANGE CHILI SHRIMP \$16.95 PER GUEST
Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

ROASTED VEGETABLE NAPOLEAN \$14.95 PER GUEST
Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO \$13.25 PER GUEST
Portobello mushroom caps stuffed with Chevre cheese, orzo and fresh basil

VEGETABLE LASAGNA \$14.95 PER GUEST
Lasagna noodles layered with fresh ricotta, mozzarella, and Parmigiana cheeses, zucchini, spinach, and yellow bell peppers and topped with a zesty marinara sauce

Menu, pricing and availability subject to change.

P L A T E D D I N N E R S



RECEPTION PACKAGES

We've put together three menus in order to make planning a reception as simple as possible while still offering choices to customize the menu to your liking. All reception packages will require a fee for one attendant. Other attendants may be added as necessary.

RED

\$15.75 PER GUEST, 50 GUEST MINIMUM

CARVING STATION

Served with assorted breads and condiments for sandwiches

Choose 1 Protein: Glazed Ham, Top Round of Beef, Slow Roasted Turkey Breast or Pork Loin

FRESH FRUIT, VEGETABLE, AND CHEESE DISPLAY

Seasonal fruits and vegetables displayed beautifully with accompanying sauces and a trio of domestic cheeses with assorted crackers

DESSERT STATION

Assortment gourmet dessert bars

HOT HORS D'OEUVRES

Please see our hors d'oeuvres page for a list of choices

Choose 2 items

BEVERAGES

Punch, Coffee, Sweet Tea or Lemonade

Choose 2 items

Menu, pricing and availability subject to change.

HORS D'OEUVRES RECEPTIONS



RECEPTION PACKAGES

WHITE

\$19.00 PER GUEST, 100 GUEST MINIMUM

CARVING STATION

Served with assorted breads and condiments for sandwiches

Choose 1 Protein: Glazed Ham, Top Round of Beef, Slow Roasted Turkey Breast or Pork Loin

FRESH FRUIT, VEGETABLE, AND CHEESE DISPLAY

Seasonal fruits and vegetables displayed beautifully with accompanying sauces and a trio of domestic cheeses with assorted crackers

DESSERT STATION

Assortment gourmet dessert bars

HOT HORS D'OEUVRES

Please see our hors d'oeuvres page for a list of choices

Choose 4 items

BEVERAGES

Punch, Coffee, Sweet Tea or Lemonade

Choose 2 items

Menu, pricing and availability subject to change.

HORS D'OEUVRES RECEPTIONS



RECEPTION PACKAGES

BLUE

\$25.00 PER GUEST, 100 GUEST MINIMUM

CARVING STATION

Served with assorted breads and condiments for sandwiches

Choose 2 Proteins: Glazed Ham, Top Round of Beef, Slow Roasted Turkey Breast

FRESH FRUIT, VEGETABLE, AND CHEESE DISPLAY

Seasonal fruits and vegetables displayed beautifully with accompanying sauces and a trio of domestic cheeses with assorted crackers

DESSERT STATION

Assortment gourmet dessert bars

HOT HORS D'OEUVRES

Please see our hors d'oeuvres page for a list of choices

Choose 5 items

BEVERAGES

Punch, Coffee, Sweet Tea or Lemonade

Choose 2 items

Menu, pricing and availability subject to change.

HORS D'OEUVRES RECEPTIONS



HORS D'OEUVRES

PRICED BY 100 PIECES UNLESS OTHERWISE STATED 100 PIECES TYPICALLY SERVES 30 - 40 GUESTS.

HOT

- Spanakopita \$175
- Fried chicken tenders
with honey mustard \$150
- Crab stuffed mushrooms \$175
- Mini ham biscuits \$62.50
- Eggrolls with plum sauce or
mini southwestern black bean eggrolls \$75
- Shrimp or vegetable spring rolls
with Thai sweet chili sauce \$150
- Sausage stuffed mushrooms \$95
- Bacon wrapped sea scallops \$225
- Meatballs (BBQ, Italian,
Sweet and Sour, or Swedish) \$67
- Mini crab cakes with Creole Remoulade \$175
- Roasted vegetable quesadillas \$125
- Mini chicken quesadillas \$165
- Honey ginger chicken satay \$150
- Petite assorted quiche \$175
- Sweet and spicy beef satay \$175
- Mini beef wellingtons \$360
- Assorted mini quiche \$125
- Crisp buffalo chicken bites
with bleu cheese \$185

COLD

- Assorted sushi roll \$175
- Shrimp cocktail MARKET
- Crab claw cocktail MARKET
- Prosciutto wrapped melon \$150
- Skewered fruit with yogurt dressing \$175
- Tomato, fresh mozzarella
and basil crostini \$150
- Assorted finger sandwiches \$67
(pimento cheese, chicken salad, egg salad,
tuna salad, ham salad, pineapple cream cheese,
and cucumber dill)
- Assorted canapés \$150
- Mini chicken salad tartlets \$150
- Deviled eggs \$95
- Seared beef tenderloin \$175
Crustada w/Horseradish Crème

Menu, pricing and availability subject to change.

HORS D'OEUVRES



GOURMET DIPS/TRAYS AND DISPLAYS/ACTION STATIONS

ASSORTED DIPS,

EACH ORDER SERVES 50

All dips served with pita triangles, baguette rounds, potato chips or tri-color tortilla chips

- Spinach and artichoke dip \$87.50
- French onion dip \$25.00
- Garden vegetable dip \$25.00
- Ranch dip \$25.00
- Crab dip \$87.50
- Seven layer dip \$45.00
- Salsa, Guacamole, or Hummus \$45.00

TRAYS AND DISPLAYS

EACH TRAY SERVES 50

Displays are priced per tray

- Crudités and dip \$90.00
- Domestic cheeses (3) and crackers \$120.00
- Imported/specialty cheeses (3) and gourmet crackers \$150.00
- Fresh seasonal fruit and cheese \$145.00
- Fresh seasonal fruit \$120.00
- Sliced deli meats and domestic cheeses (3 each) \$175.00
- Lettuce/tomato/onion/pickles \$45.00
- Antipasto \$150.00

Menu, pricing and availability subject to change.

ACTION STATION, PRICED PER GUEST

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. A carver's fee of \$35 is required.

- Roast turkey with cranberry relish \$4.00
- Glazed ham \$4.00
- Roast pork loin \$6.00
- Roast top round of beef with au jus \$4.00
- Roast tenderloin of beef \$9.00

The following stations may require two attendants:

- Pasta stations offer two shapes of pasta, two sauces of your choice, a steamed vegetable assortment, and freshly grated or crumbled cheese. \$3.00
- Add seasoned grilled chicken strips \$3.50

- Stri Fry stations offer an assortment of fresh vegetables, rice or noodles, and assorted sauces.* \$3.95
- Add seasoned grilled chicken strips \$4.50
- Add shrimp or scallops \$9.00

SIZZLING SALAD STATIONS \$1.95

Crisp, cool greens and assorted seasonal toppings with grilled flatbread and choice of dressings.

PROTEINS:

- Seasonal chicken breast \$4.00
- Thai marinated pork loin \$6.00
- Teriyaki beef \$7.00
- Citrus shrimp or scallops \$9.00

GOURMET DIPS
TRAYS AND DISPLAYS
ACTION STATIONS



FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

- Fudge Brownies (with or without nuts),
Marble Brownies, Lemon Bars,
Giant Marshmallow Crispy Treats \$11.99

COOKIES, BY THE DOZEN

- Chocolate Chip, Oatmeal Raisin, Peanut
Butter, Double Chocolate Chunk, Sugar,
M&M Carnival \$6.50

SEASONAL DESSERTS, BY THE DOZEN

- Macaroons, Chocolate Dipped Cookies,
Specialty Cookies, Chocolate Dipped
Strawberries, Holiday Cookies MARKET

SPECIALTY SNACK BREAKS

SWEET SUCCESS \$4.00 PER GUEST
Assorted freshly baked cookies, cake squares, or
dessert bars (choose 2), hot coffees or iced tea
and iced water.

WHERE'S THE MOVIE? \$3.50 PER GUEST
Popcorn, soft pretzels with assorted mustards,
and soft drinks or lemonade.

Whole cakes and pies can be created for your
event needs. Please ask about our signature
desserts, such as berry trifles, and let us prepare
and event-ready sweet creation for your next
birthday or retirement party, etc.

Menu, pricing and availability subject to change.

PIZZA PARTY, SERVES 10

\$39.00

5 one topping or cheese pizza with bottled water
or soft drinks. Add toppings for an additional
¢.75 per topping.

ICE CREAM SUNDAE BAR,

25 GUEST MINIMUM

\$4.75 PER GUEST

Includes one 3 gallon tub of ice cream with your
choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch
- Strawberry
- Caramel

Select 3 from the following toppings:

- Peanuts
- Sprinkles
- Crushed Oreos
- Maraschino Cherries or Pineapple
- Granola
- Whipped topping
- M&M's

SNACKS

- Potato chips \$6.00/LB.
- Pretzels \$6.00/LB.
- Mixed nuts \$12.00/LB.
- Granola bars (chewy or crunchy) \$.85 EACH
- Candy bars \$1.00 EACH
- Soft pretzels with mustard \$1.50 EACH
- Baked Cheddar Snack Mix \$.75 EACH/\$8.00/LB.
- Goldfish Crackers \$6.00/LB.
- Spicy Creole Snack Mix \$6.00/LB.

FINISHING TOUCHES



BEVERAGES

HOT, SOLD BY THE GALLON:

- Freshly brewed regular or decaffeinated coffee \$12.00/GALLON
- Hot water with assorted teas \$1.00/PERSON
- Spiced Apple Cider \$12.00/GALLON
- Hot cocoa (seasonal) \$12.00/GALLON

COLD

- Assorted Pepsi (12 oz cans) \$1.25 EACH
- Aquafina (20 oz) \$1.50 EACH
- Assorted Tropicana Juices (10 oz choose from orange, ruby red grapefruit, apple and cranberry) \$1.75 EACH
- Orange or Apple juice \$12.50/GALLON

PUNCHES, SOLD BY THE GALLON:

16 SERVINGS PER GALLON

- Lemonade or Iced Tea \$11.00/GALLON
- Assorted Fruit Punches \$12.00/GALLON

Menu, pricing and availability subject to change.

BEVERAGES



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Please make room reservations by calling 843-661-1295 for the Cottage and 843-661-1110 for the Dining Hall. Even if the date is only tentative, please make arrangements with the Catering Department so that we can at least get you on our records. You may contact the Catering Department at 843-661-1262 or email us at JDurham@fmarion.edu.



Catering arrangements and menu selections should be confirmed at least:

- 10 days in advance for groups under 100
- 3 weeks in advance for group of 100 people or more

While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing needs, and eliminate any late charges to you. *A minimum guest count guarantee is required no less than 5 business day before your event date.*



After we have finalized all the details of your special event, you will receive a Service Order that you will also need to confirm with a signature no less than 5 business days before your event. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes in pen, sign, and return via fax to 843-661-1259.



Menu, pricing and availability subject to change.



Planning Your Special Event

Changes, Guarantees and Cancellations

All cancellations and/or changes referring to the menu, count and event arrangements must be confirmed by noon, 48 business hours prior to the event time. Any event that is not cancelled within this time frame will result in 50% due as contracted on the event form. If you do not contact us with a minimum final count at least 5 business days prior to the event, we will prepare for the estimated number and charge accordingly.



Payment

All catered functions must have a secured payment before they occur. A University Account # must be submitted prior to service. Money orders, cashier check, credit card and cash are valid payment methods as well. Non-University related groups are required to pay for an event in full by 3:00 pm on the business day before the event. All groups are subject to a 8% SC sales tax for all food and beverage events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date. All checks must be made out to Sodexo. Room rental checks must be made out to Francis Marion University.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost (with exception of staff-related equipment losses).



Floral and Gift Charges

We will be happy to order, receive and handle specific floral, gift baskets, and/or decorative request that are determined in accordance with your specific needs. Accompanying charges will be applied.

Menu, pricing and availability subject to change.



Planning Your Special Event

Food Safety

Due to health regulations, it is the policy of Sodexo Dining Services that excess food items from events cannot be removed from the event sites. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.



Linens

As a standard, we provide table cloths and skirting for all food and beverage tables. Linen for guest tables are only included with full service plated or buffet meals. Linens for guest tables at receptions, continental breakfast, breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametag tables, head tables, and any additional tables that will not be directly used for food and beverage set up.



Linen Charges

85" square for round tables	-	\$4.25 per table
52" square as an overlay	-	\$1.00 per table
114" rectangle for 6' and 8' banquet tables	-	\$2.00 per table
Cloth & Skirt with clips	-	\$6.00 per set
Napkins	-	\$.35

Other linen colors, depending on availability, may be placed as special orders. Any additional cost for these colors will be charged accordingly. Specialty linens are also available for your food and guest tables for an additional cost.



Delivery Charges

There will be a \$35 delivery charge for events outside the dining hall.

Menu, pricing and availability subject to change.



Planning Your Special Event

Flatware/Glassware/Plates

Quality plastic and paper products are included with all events at no additional cost. Please consider the additional setup and breakdown times needed to accommodate requests for china. China service can be added for an additional \$1.50 per guests.



Alcohol Policy

Please inquire about the University's complete alcohol policy and ask for a schedule of current bartender /corkage fees.



Menu, pricing and availability subject to change.



Francis Marion University Bartender and Alcohol Corkage Fees Effective 8-1-2010



Bartender(s)

\$60 For the first two hours and \$30 for each hour thereafter.

****note****

Sodexo recommends one (1) bartender for every 75 guests; two (2) bartenders will be required for full-service bars (beer, wine, and mixed drinks being served).



Corkage Fees

Wine:

\$12.99 per bottle

Beer:

\$2.25 Domestic

\$3.50 Import

Mixed Drinks:

\$3.50 House Liquor

\$4.50 Top Shelf



PLEASE NOTE: Bartender and corkage fees will be calculated upon the completion of your event. These charges will appear on your final invoice. Corkage fees are calculated on opened containers only. FMU requires a signed alcohol request form, and all beverages must be served by FMU personnel. Proper ID may be required. FMU reserves the right to change the terms of contracted bar service at its sole discretion when in the best interest of the university.

Menu, pricing and availability subject to change.

