

# PURCHASE ORDER FORM

WELCOME TO THE NORTH CHARLESTON COLISEUM, CONVENTION CENTER AND  
PERFORMING ARTS CENTER

<b>SHOW NAME &amp; DATE</b>		
<b>COMPANY NAME</b>		
<b>CONTACT PERSON NAME</b>		
<b>CONTACT TELEPHONE #</b>		
<b>CONTACT EMAIL</b>		
<b>BOOTH #</b>		
<b>DELIVERY TIME OF SERVICE</b>		
<b>DELIVERY INSTRUCTIONS</b>		
<b>METHOD OF PAYMENT</b>		

DESCRIPTION & MENU PAGE	QUANTITY	UNIT PRICE	TOTAL PRICE

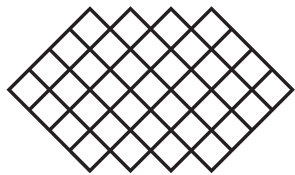
**A 24% SERVICE CHARGE AND APPLICABLE SC SALES TAXES WILL BE ADDED TO ALL ORDERS**

Complete and return this along with your payment form to Jeanette Smalls of Centerplate Catering at [Jeanette.Smalls@centerplate.com](mailto:Jeanette.Smalls@centerplate.com).

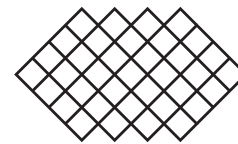




# CATERING MENU

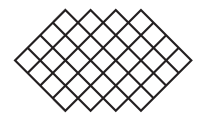


**North Charleston Coliseum  
& Performing Arts Center**  
[NorthCharlestonColiseumPAC.com](http://NorthCharlestonColiseumPAC.com)

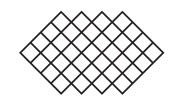


**CHARLESTON AREA  
CONVENTION CENTER**  
[CharlestonConventionCenter.com](http://CharlestonConventionCenter.com)





**North Charleston Coliseum  
& Performing Arts Center**  
[NorthCharlestonColiseumPAC.com](http://NorthCharlestonColiseumPAC.com)



**CHARLESTON AREA  
CONVENTION CENTER**  
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# WELCOME!

## Welcome to the Catering Menu for the North Charleston Coliseum & Performing Arts Center and Charleston Area Convention Center.

Congratulations on your decision to hold your special event here at the North Charleston Venues. They are great for fun and memorable entertaining.

This year, our catering menu features a number of changes that we think you'll enjoy. From innovative new signature dishes using local ingredients, to regional favorites, all the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and complement good times.

On behalf of Centerplate's entire team of hospitality professionals here at the North Charleston Venues, we are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests. And of course special requests are never a problem. Just ask, and our Chef will work with you to create the perfect special dishes for your celebration.

We're truly excited for the opportunity to help you and your guests have a great time.

Here's to great times and a truly memorable experience.  
Thanks for joining us!



*Jeanette Smalls*

Jeanette Smalls, Catering Manager  
Centerplate  
North Charleston Venues  
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## INDEX

PAGE

<b>Breakfasts</b>	<b>6</b>
<b>A La Carte</b>	<b>7</b>
<b>Boxed Lunches</b>	<b>8</b>
<b>Lunch Packages</b>	<b>9</b>
<b>Hors d'Oeuvre</b>	<b>10</b>
<b>Reception Stations</b>	<b>11</b>
<b>Buffets</b>	<b>13-16</b>

## INDEX

PAGE

<b>Plated Dinners</b>	<b>17-19</b>
<b>Culinary Attended Action Stations</b>	<b>20-21</b>
<b>Carving Stations</b>	<b>22</b>
<b>Beverages</b>	<b>23-26</b>
<b>Wine</b>	<b>27</b>
<b>Catering Policies</b>	<b>28-29</b>



# SERVICE DIRECTORY

**Centerplate Premium Service Manager**

**843.744.0168**

**Centerplate Fax Line**

**843.566.1731**

**General Information**

**843.529.5000**

**Lost & Found**

**843.529.5050**



### **Gluten Free Selections**

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.



# BREAKFASTS

Prices listed are per guest. Minimum of 25 guests.

## CONTINENTAL BREAKFAST

### Rise & Shine **\$16.00**

Bakery-fresh muffins, pastries and bagels served with cream cheese and preserves, a fresh fruit display, yogurt, all-natural orange juice, assorted teas and premium brewed coffee

## BREAKFAST BUFFETS

### North Charleston Sunrise **\$21.00**

Choice of thick-cut smoked bacon, maple link sausage or honey glazed ham with fluffy scrambled eggs, rosemary-garlic breakfast potatoes, assorted muffins and a fresh fruit display. Served with all-natural orange juice, assorted teas and premium brewed coffee

### Market Street **\$24.00**

Farm fresh scrambled eggs with cheese, tomatoes and scallions, chicken-apple sausage links, rosemary garlic breakfast potatoes and thick-sliced French toast with warm maple syrup and fresh fruit. Served with all-natural orange juice, assorted teas and premium brewed coffee

## BREAKFAST ENHANCEMENTS



### Omelet Station\* **\$10.00**

Farm fresh, cage free eggs prepared to order by our uniformed culinary professionals. Fillings include mushrooms, peppers, onions, diced ham, bacon, sausage, spinach, tomatoes, cheese and salsa (Egg substitute available upon request)

### Belgian Waffle or Griddle Cake Station\* **\$8.00**

Prepared to order by our uniformed culinary professionals. Served with warm maple syrup, whipped cream, local honey, creamery butter and fresh seasonal berries

### Oatmeal Station **\$7.00**

Served with butter, brown sugar, local honey, lemon crème fraiche and golden raisins

### Make Your Own Breakfast Sandwich Station **\$10.00**

Served with thick-cut smoked bacon, maple link sausage or honey glazed ham with grilled green tomatoes, aged cheddar and Swiss cheeses, arugula and caramelized onions

\*Requires a culinary professional \$150.00 per station





## A LA CARTE

**Bagels & Cream Cheese** \$32.00  
(per dozen)

**Assorted Breakfast Pastries** \$35.00  
(per dozen)

**Breakfast Breads** \$25.00  
(per loaf)

 **Sliced Seasonal Fruit and Berries** \$7.00  
(per guest)

 **Whole Fresh Fruit** \$2.75  
(each)

 **Assorted Individual Yogurts** \$3.75  
(each)

**Fruit & Yogurt Parfait** \$10.00  
(each)

**Assorted Cold Cereals** \$3.00  
(each)

**Granola Bars** \$3.75  
(each)

**Milk** \$2.00  
(per half pint)

**All-Natural Orange Juice** \$15.00  
(per quart)

**Fruit Juice** \$15.00  
(per quart)

**Red Bull** \$5.00  
(each)

**Coffee and Decaffeinated** \$35.00  
(per gallon)

**Hot Tea** \$35.00  
(per gallon)

**Iced Tea and Lemonade** \$35.00  
(per gallon)



**Honey Roasted Peanuts** \$20.00  
(per pound)

**House-Made Potato Chips and Dip** \$15.50  
(per pound)

**Pretzel Twists** \$8.75  
(per pound)

**American Snack Mix** \$9.00  
(per pound)

**Orville Redenbacher® Popcorn** \$6.75  
(per pound)

 **Roasted Fancy Mixed Nuts** \$30.00  
(per pound)

**Freshly Baked Cookies** \$24.00  
(per dozen)

**Freshly Baked Double Fudge Brownies** \$28.00  
(per dozen)



## BOXED LUNCHES

Prices listed are per guest. Minimum of 25 boxes per selection.

All boxed lunches include a bag of potato chips, fresh fruit, a potato salad cup and a fresh baked cookie.

### Classic

**\$17.00**

Your choice of:

- Ham & cheddar cheese
- Turkey & dill Havarti cheese
- Fresh mozzarella cheese with vine ripe tomatoes, wild arugula & basil pesto
- Roast beef & Swiss cheese

### Chef's Signature

**\$21.00**

Your choice of:

- Curried chicken salad on ciabatta bread
- Smoked turkey breast on a croissant with herbed cream cheese and cranberry chutney
- Grilled portobello mushrooms on ciabatta bread with sun-dried tomato hummus
- Roast beef on an onion Kaiser roll with horseradish mayonnaise and sliced red onions

### Gourmet Wraps

**\$20.00**

Your choice of:

- **Chicken Caesar Wrap** – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** – Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Swiss cheese rolled into a large tortilla. Served with country mustard
- **Mediterranean Vegetable Wrap** – Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, Kalamata olives and feta cheese rolled in a large tortilla. Served with Greek dressing
- **Asian Chicken Wrap** – Chicken breast, toasted almonds, green onions, rice noodles and romaine lettuce, tossed and rolled in a large flour tortilla. Served with sesame-ginger dressing



## LUNCH PACKAGES

**Prices listed are per guest. Minimum of 50 guests.**

### **Grill \$16.00**

Hamburgers and hot dogs, bakery-fresh buns, baked beans, cheese and condiments. Served with popcorn and freshly baked cookies

### **Fan Feast \$19.00**

Grilled chicken breasts, hamburgers and hot dogs, bakery-fresh buns, baked beans, cheese and condiments. Served with popcorn and freshly baked cookies

### **Barbecue \$24.00**

Slowly simmered pulled pork, sliced smoked brisket and barbecued chicken breasts, bakery-fresh onion Kaiser rolls, sesame buns, coleslaw and condiments. Served with popcorn and freshly baked cookies

### **Bavarian \$26.00**

Bratwurst with caraway kraut, smoked German sausages with beer-braised onions and chicken schnitzel, all served with bakery-fresh buns, roasted garlic mashed potatoes, braised red cabbage and condiments. Includes freshly baked cookies

### **Little Italy \$17.00**

Classic lasagna, grilled vegetable lasagna, garden-fresh green salad with ranch & balsamic vinaigrette dressings and bakery-fresh rolls. Served with popcorn, and freshly baked cookies

### **South of the Border \$18.00**

Shredded chicken enchiladas and cheese enchiladas served with Spanish rice and black beans. Accompanied by Southwest style salad, sour cream, salsa fresca, guacamole and tortilla chips. Includes cinnamon-sugar dusted churros

### **Pacific Rim \$24.00**

Grilled teriyaki chicken and marinated top sirloin, yakisoba noodles, stir-fried garden fresh vegetables and white rice. Served with vegetarian egg rolls, sweet chili dipping sauce, Chinese hot mustard and freshly baked cookies

### **All American Hero Sandwich \$16.00**

Roasted turkey, ham, Swiss and cheddar cheese on a fresh baguette with garden vegetables and condiments. Served with pickle spears, potato chips and freshly baked cookies

### **Vegetarian Sub Sandwich \$16.00**

Marinated mushrooms, garden-fresh vegetables, Swiss and cheddar cheese and baguette. Served with potato chips, freshly baked cookies, house-made pickle spears and condiments





# HORS D'OEUVRE

Prices listed are per piece. Minimum of 50 pieces per selection.

**Goat Cheese & Fig Spread Crostini \$1.50**

**GF Prosciutto-Wrapped Melon \$3.00**

**GF Tomato Caprese Skewers \$2.75**  
With balsamic glaze

**Carolina Crab & Shrimp Salad \$4.00**  
On mini bouches

**Tomato Basil Bruschetta \$3.00**  
Roasted garlic, ricotta cheese and fresh basil

**GF Charleston Crab Salad \$3.75**  
Lump blue crab tossed with aged cheddar cheese and spices on Belgian endive

**GF Chilled Jumbo Shrimp \$4.00**  
Served with hot mustard chili sauce

**Tuna Crudo on Wontons \$3.25**

**Southern Chicken Salad Bruschetta \$3.00**

**Vegetable Spring Roll \$2.00**  
Served with hot mustard and sweet & sour sauce

**Honey Almond Glazed Chicken Fingers \$3.00**  
Served with cool ranch, honey mustard and barbeque sauces

**Crispy or Smoked Chicken Wings \$3.00**  
With choice of buffalo, teriyaki or barbeque wings served with ranch dressing and celery sticks

**Thai Chicken Skewer \$3.25**  
Served with coconut curry dipping sauce

**GF Blackened Pork Belly Skewers \$5.00**  
Served with horseradish ranch sauce

**Chicken Pot Stickers \$3.00**

Pan-seared with lemon grass served with sweet chili sauce

**Barbeque Pork Sliders \$3.00**

Served with apple jalapeño coleslaw, bold barbeque sauce and slider rolls

**Buffalo Chicken Sliders \$3.00**

With sautéed boneless buffalo chicken breast and Pepper Jack cheese on a slider roll

**Pimento Mac & Cheese Bite \$3.00**





## RECEPTION STATIONS

**Prices listed are per guest. Minimum of 25 guests.**

### **Local and Domestic Cheese Display**

Served with sliced baguettes and assorted crackers

Serves approximately 25 guests \$225

Serves approximately 50 guests \$450



### **Sliced Seasonal Fruits and Berries Display**

A selection of the freshest available seasonal fruits and berries

Serves approximately 25 guests \$200

Serves approximately 50 guests \$400



### **Farm Picked Gourmet Crudité's**

A selection of local organic vegetables, served with caramelized onion dip and roasted red pepper hummus

Serves approximately 25 guests \$200

Serves approximately 50 guests \$400

### **Antipasto Display \$13.00**

Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives, artichoke hearts and focaccia bread

### **Carolina-Style Lump Crab Dip \$11.00**

Lump crab meat blended with cream cheese and special seasoning, served warm with house made kettle chips, crackers and sliced baguette



### **Nacho Station \$12.00**

Freshly fried corn tortilla chips, chili con carne, warm queso sauce, jalapeños, tomatoes, black olives, salsa roja and sour cream

Add Guacamole \$3

### **All American Hot Dog Bar \$12.00**

All beef hot dogs with beef chili, cheese, sauerkraut, tomatoes, onions, relish, spicy peppers, yellow mustard, ketchup and freshly baked buns







VOTED CHARLESTON'S ★ ★ ★  
**BEST DELI**  
www.EastBayDeli.net

**BORN IN THE CAROLINAS**  
SINCE 1998

**Great Clips**®





# BUFFETS

**Prices listed are per guest. Minimum of 25 guests.**

**All Buffets are served with freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.**

THE DELICATESSEN – \$24.00

### **Pasta Salad**

Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil



### **Mixed Field Greens Salad**

Served with tomatoes, cucumbers, carrots and mushrooms. Accompanied by ranch and vinaigrette dressings

### **Deli Sandwiches**

- Smoked turkey breast and New York cheddar
- Rare roast beef and provolone
- Maple glazed ham and baby Swiss
- Fresh mozzarella cheese with vine ripe tomatoes, wild arugula & basil pesto



### **Whole Fresh Fruit Basket**

Crisp and ripe seasonal fruit

### **Assorted Cookies and Brownies**

An assortment of large gourmet cookies and buttery chocolate, chewy brownies

WORKING LUNCH – \$27.00

### **Cream of Tomato Soup or New England Clam Chowder**



### **Mixed Field Greens Salad**

Served with tomatoes, cucumbers, carrots and mushrooms. Accompanied by ranch and vinaigrette dressings

### **Chicken Caesar Salad**

Chopped romaine, Parmesan cheese, cherry tomatoes and garlic croutons. Served with white anchovy Caesar dressing



### **Waldorf Salad**

Sliced brined chicken breast with celery root, walnuts, apples and blue cheese. Served with cider vinegar and sour cream dressing



### **Roasted Seasonal Vegetables**

Glazed with aged balsamic vinegar, extra virgin olive oil and finished with sea salt

### **An Assortment of Freshly Baked Rolls and Sliced Breads**

### **Lemon Squares, German Chocolate Bars and Raspberry Sammies**



## BUFFETS continued

### CHARLESTON PLANTATION BARBEQUE

CHOICE OF TWO MEATS \$36.00

ALL THREE MEATS \$40.00

#### **Classic Caesar Salad**

Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing



#### **Jicama Slaw**

Savoy cabbage, crisp jicama, colorful bell peppers, scallions and just a hint of hot chilies tossed in a creamy lime dressing



#### **Barbequed Spare Ribs**

Racks of tender pork ribs basted with our bold maple barbeque sauce



#### **Roast Chicken**

Slowly roasted with seasonings and herbs. Served with smoked tomato jam



#### **Beef Brisket**

Smoked over chunks of hard maple wood until fork tender. Sliced thin and served with our sweet and zesty barbeque sauce

#### **Baked Beans**

A traditional barbeque accompaniment, simmered in blackstrap molasses



#### **Seasonal Fresh Vegetables**

The chef's selection of the freshest garden vegetables available



#### **Hash Browns Casserole**

Layers of shredded potatoes, caramelized onions and a blend of local sharp and mild cheddar cheeses. Baked to a golden crisp

#### **Cheddar Cheese Biscuits**

House-made and served warm with local honey and creamery butter

#### **Apple Pie Bars**

Local apples baked with cinnamon and brown sugar in a flaky pie dough crust. Served with whipped cream

#### **Pecan Pie Bars**

Southern pecans, baked with molasses and bourbon over a short dough crust. Served with a maple-vanilla sauce



## BUFFETS continued

### HARBOR SUNSET BUFFET – \$40.00

Please select two options from the following Salads:



#### Field Greens Salad

Mesclun mix, plum tomatoes, carrots and herb balsamic vinaigrette

#### Classic Caesar Salad

Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing



#### Steak House Salad

Iceberg lettuce, beefsteak tomatoes, red onion and blue cheese crumbles. Balsamic vinaigrette dressing



#### Garden Salad

Shredded carrots and red cabbage, grape tomatoes, cucumbers and red radishes. Lemon basil vinaigrette or herb buttermilk dressing



#### Four Bean Salad

Black-eyed peas, pinto, kidney and white beans. Tossed with aged champagne vinegar, lemon pepper and fresh cilantro

#### Toasted Orzo Pasta Salad

Roasted vegetables and toasted pine nuts. Balsamic vinaigrette dressing

Please select two options from the following Entrées:



#### Grilled Breast of Chicken

Glazed with local honey and ancho chili sauce. Topped with papaya salsa



#### Rock Salt Encrusted Pork Loin

Oven roasted and served with apricot-raisin compote and roasted garlic jus lié

#### Three Peppercorn Chateaubriand

Roasted beef tenderloin served with sautéed forest mushrooms and brandy demi-glace sauce

#### Atlantic Salmon Fillets

Sautéed with fresh herbs and served with lemon butter sauce and crispy fried leeks

#### Cheese Tortellini

Freshly made pasta filled with a blend of Italian cheeses, served with roma tomato coulis and shaved Parmesan





## BUFFETS continued

### HARBOR SUNSET BUFFET continued

Please select two options from the following Accompaniments:

**GF** Fricassé of Green Bean, Roasted Red Pepper and Roasted Pearl Onions

**GF** Roasted Garden Fresh Squash Medley with Olive Oil and Garden Herbs

**Creamed Sweet Corn**

**GF** Roasted Brussels Sprouts with Back Bacon

**GF** Braised Fennel with Toasted Anise Seeds

**Long Grain and Wild Rice Pilaf**

**GF** Smashed Baby White Potatoes

**GF** Roasted Fingerling Potatoes

**Wheat Berries with Bell Pepper Confetti**

**Polenta Cakes**

Please select two options from the following Desserts:

#### **New York Cheesecake Bars**

Fresh strawberry compote and whipped cream

#### **Chocolate Cherry Bread Pudding**

Bourbon caramel sauce

#### **Peach Cobbler**

Roasted peaches over cinnamon crumbles with vanilla whipped cream

#### **Tiramisu Cake Trifle**

Light sponge cakes with a blend of cream and mascarpone cheese flavored with amaretto

#### **Gourmet Assortment of Fresh Baked Cookies and Brownies**

Chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter cookies and German chocolate and double fudge brownies







## PLATED DINNERS

Prices listed are per guest. Minimum of 50 guests.

All plated dinner entrées include choice of salad, hearth baked rolls and butter, choice of dessert, coffee, decaffeinated coffee & herbal tea.

### DINNER SALADS

PLEASE SELECT FROM THE FOLLOWING



#### **Baby Green Salad**

With grape tomatoes, cucumbers, feta cheese, Kalamata olives and balsamic vinaigrette dressing

#### **Caesar Salad**

With romaine lettuce, herb croutons, Parmesan cheese and Caesar dressing



#### **Mixed Green Salad**

With cucumbers, carrots, tomatoes, black olives and ranch dressing



#### **Spring Mix Salad**

With mandarin oranges, dried cranberries, goat cheese crumbles, candied walnuts and apple vinaigrette





## PLATED DINNERS continued

### **Chicken Cordon Bleu \$30.00**

Cured ham and Swiss cheese stuffed, lightly breaded, served with rice pilaf, seasonal vegetables and Dijonnaise sauce

### **GF Mediterranean Chicken Breast \$28.00**

Sautéed olives, spinach, artichokes, garlic, pine nuts and extra virgin olive oil, served with lemon-rosemary fingerling potatoes and Chablis shallot cream sauce

### **GF Filet of Beef \$44.00**

US Choice grass fed filet, served with Yukon butter mashed potatoes, roasted root vegetables and topped with a green peppercorn wine sauce

### **GF Beef Short Ribs \$39.00**

Bone in red wine braised beef with carrots, pearl onions and mushrooms, served with roasted garlic mashed potatoes, fresh seasonal vegetables and red wine demi

### **GF Double Cut Pork Chop Marsala \$28.00**

Lightly seasoned and grilled, served with roasted baby potatoes, succotash and Marsala wine sauce

### **Penne Pasta Provençal \$25.00**

Sweet Italian sausages, braised kale, cannellini beans, wine Provençal tomato sauce

### **Broiled Salmon Filet \$32.00**

Grilled Canadian salmon, rice pilaf, asparagus, baby carrots and lemon dill wine sauce

### **GF Prime Cut Sirloin and Grilled Jumbo Shrimp \$44.00**

Garlic Yukon Gold mashed potatoes, seasonal grilled vegetables, sautéed mushrooms and chimichurri sauce



## PLATED DINNERS continued

### DINNER DESSERTS

PLEASE SELECT FROM THE FOLLOWING

**Southern Style Pecan Pie**

**Apple Pie**

**Sweet Potato Pie**

**Strawberry Shortcake**

**New York Style Cheesecake**

With fruit compote

**Chocolate Cake**

**Lemon Crème Cake**

**Tiramisu**







## CULINARY ATTENDED ACTION STATIONS

Prices listed are per guest. Minimum of 50 guests.



### **Low Country Shrimp and Jumbo Lump Crab Martini Station\* \$55.00**

A variety of shrimp and crab cocktails made to order for your guests by our culinary professionals. Served in specialty stemware

- Jumbo shrimp with chiffonade of cabbage and horseradish infused cocktail sauce
- Bay shrimp gazpacho with spicy banana peppers
- Atlantic lump crab meat with almonds, macerated cranberries and fresh lemon
- Bay scallops with marinated cipollini onions and herb-caper mayonnaise

### **Mushroom & Pasta Station\* \$26.00**

Delicate filled pasta and fresh forest mushrooms cooked for your guests by our culinary professionals

- Ravioli filled with chicken, provolone and basil served with pesto sauce
- Tortellini filled with an Italian cheese blend and served with creamy Parmesan sauce
- Penne with mushrooms served with roasted garlic and tomato sauce
- Cremini, shiitake and portobello mushrooms sautéed with extra virgin olive oil and herbs
- A blend of fine Italian cheeses from Parmesan and garlic toast



### **Waffaletta Station\* \$35.00**

Miniature savory waffles prepared and fashioned into bite-sized sandwiches by our culinary professionals

*Please select two from the following options:*

- Roasted sliced pork, radish and carrot slaw, paté de maison, minced chilies, cilantro vinaigrette
- Beefsteak tomato, fried basil leaves, fresh mozzarella cheese, aged balsamic vinegar
- Weiner schnitzel, pickled cabbage, watercress, grain mustard aioli
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil

\*Requires a culinary professional \$150.00



# CULINARY ATTENDED ACTION STATIONS continued

## Field of Greens\* \$22.00

Fresh salads made with local, seasonal and organic foods. Prepared to order for your guests by our team of culinary professionals

*Please select two from the following options:*

- **Caesar Salad** – Romaine, garlic croutons, Parmesan cheese, anchovy, black olive, Caesar dressing



- **Field Greens** – Baby lettuce, grape tomatoes, micro greens, English cucumber, balsamic vinaigrette



- **Chop Chop Salad** – Iceberg, romaine, eggs, salami, turkey, provolone, tomato, 1000 Island



- **Cobb Salad** – romaine, turkey, blue cheese, bacon, scallions, avocado, tomatoes, creamy ranch



## Mashed Potato Bar\* \$19.00

House-made creamy mashed potatoes piped into specialty stemware and served with assorted toppings:

- Roasted garlic
- Parmesan cheese
- Chopped scallions
- Bay shrimp
- Sun dried tomatoes
- Diced radishes
- Blue cheese
- Rendered pork belly
- Sautéed bell peppers
- Chipotle powder



## Raw Bar\* *Price Varies*

Local seafood served on ice with cocktail sauce, mignonette, horseradish and lemon

- Beauford Cluster Oysters
- Bulls Bay Clams
- Maine Lobster
- Poached prawns
- Crab claws
- Prince Edward Island Mussels

\*Requires a culinary professional \$150.00







## CARVING STATIONS

Pricing listed are per carved item.

**Golden Herb Roasted  
French Cut Turkey Breast** **\$140.00**

(Serves 15 guests)

Herb aioli, orange cranberry compote  
and freshly baked silver dollar rolls

**Steamship Round of Beef** **\$700.00**

(Serves 200 Guests)

Silver dollar rolls, creamy horseradish,  
herb mayonnaise and mustard

**Cider Roasted Pork Loin** **\$225.00**

(Serves 25 guests)

Apple butter, whole grain mustards  
and freshly baked silver dollar rolls

**Glazed Leg of Pork** **\$300.00**

(Serves 30 guests)

Brown sugar, honey and whole grain  
mustard glaze, house-made apple  
sauce, Dijon mustard, mayonnaise  
and silver dollar rolls

**Rosemary and Garlic  
Studded Leg of Lamb** **\$285.00**

(Serves 25 Guests)

Minted mayonnaise, rosemary jus  
and silver dollar rolls

**Grain Mustard and Black  
Pepper Encrusted Tenderloin** **\$400.00**

(Serves 25 guests)

Whole grain mustard, herb mayonnaise  
and freshly baked silver dollar rolls

**Smoked Salmon Platter** **\$225.00**

(Serves 30 guests)

Atlantic hot cedar planked smoked  
salmon. Served with marinated  
cucumbers and red onions,  
chopped hard boiled eggs, caper  
berry aioli and pumpernickel  
Melba toasts

\*Requires a culinary professional \$150.00





## NON-ALCOHOLIC BEVERAGES

We proudly serve Pepsi products and Aquafina Water.

**Soft Drinks** (each) **\$4.00**

**Bottled Water** **\$4.00**

**Sparkling Water** **\$4.00**

**Other Beverages** (by the bottle) **\$5.00**

- Gatorade
- Monster Energy Drink
- Red Bull

**Bottled Juice** (each) **\$4.00**

- Orange Juice
- Apple Juice
- Cranberry Juice
- Pineapple Juice

**Hot Beverages** (by the gallon) **\$35.00**

- Coffee
- Regular
- Decaffeinated
- Fine Tea
- Hot Chocolate

**Endless Beverage Package:**  
Soda and Water (per person) **\$16.75**





# BEVERAGES

## BEER

**Bartender Fee** **\$175.00**

Waived if \$500.00 per bartender minimum is met.

**American Premium Beer** **\$6.00**

(per can or bottle)

- Bud Light
- Budweiser
- Coors Light
- Miller Genuine Draft
- Miller Lite
- Michelob Ultra
- O'Doul's (non-alcoholic)

**Craft-Imported Beer** **\$7.00**

- Corona Extra
- Corona Light
- Modelo Especial
- Heineken
- Amstel Light
- Stella Artois
- Samuel Adams Boston Lager
- Rebel IPA
- Redd's Apple Ale
- Shock Top
- Blue Moon

**American Premium Draft Beer** **\$450.00**

(per keg)

**Craft-Imported Draft Beer** **\$850.00**

(per keg)

**Malt** **\$7.00**

(by the bottle)

- Mike's Hard Lemonade
- Angry Orchard Hard Cider
- Smith & Forge Hard Cider







## BEVERAGES continued

### HOSTED BEVERAGE SERVICE – BY THE HOUR

#### **Deluxe Brands of American Premium Beer, Wine, Spirits and Non-Alcoholic Selections**

1st hour – **\$10.00** per guest

2nd hour – **\$9.00** per guest

3rd hour – **\$8.00** per guest

Each additional hour \$8.00 per guest

#### **Premium Brands of Imported and Craft Beer, Wine, Spirits and Non-Alcoholic selections**

1st hour – **\$12.00** per guest

2nd hour – **\$10.00** per guest

3rd hour – **\$9.00** per guest

Each additional hour \$9.00 per guest

#### **Super Premium Brands of Imported and Craft Beer, Wine, Spirits and Non-Alcoholic selections**

1st hour – **\$14.00** per guest

2nd hour – **\$13.00** per guest

3rd hour – **\$12.00** per guest

Each additional hour \$12.00 per guest





# BEVERAGES continued

## SPIRITS – BY THE DRINK

### **Deluxe Cocktails and Finest Call Mixers \$7.75**

- Firefly Distillery Classic Vodka
- Firefly Distillery Sweet Tea Vodka
- New Amsterdam Vodka
- Bombay Original Gin
- Jose Cuervo Especial Tequila
- BACARDI Superior Rum
- Seagram's 7 Crown American Whiskey
- Jack Daniel's Bourbon Whiskey
- Dewar's White Label Scotch Whisky
- Bols Triple Sec Liqueur
- Bols Blue Curacao Liqueur
- Bols Peach Liqueur
- Hennessy V.S. Cognac
- Martini & Rossi Vermouth



### **Premium Cocktails and Finest Call Mixers \$8.75**

- Ketel One Vodka
- Tanqueray Gin
- Camarena Silver Tequila
- Captain Morgan Original Spiced Rum
- Bulleit Bourbon Whiskey
- Dewar's 12 Scotch Whisky
- Seagram's VO Canadian Whisky
- Hennessy V.S.O.P. Cognac
- Tuaca Liqueur
- Fireball Liqueur
- Southern Comfort Liqueur
- Bailey's Irish Cream Liqueur

### **Super Premium Cocktails and Finest Call Mixers \$10.75**

- Grey Goose Vodka
- Bombay Sapphire Gin
- Herradura Silver Tequila
- BACARDI 8 Rum
- Woodford Reserve Bourbon Whiskey
- Johnnie Walker Black Label Scotch Whisky
- Crown Royal Canadian Whisky
- D'Ussé VSOP Cognac
- Grand Marnier Liqueur
- Chambord St. Germain



# WINE

## WINE (by the glass)

Placido, Pinot Grigio	<b>\$6.00</b>
Canyon Road, Chardonnay	<b>\$6.00</b>
Fetzer, Eagle Peak, Merlot	<b>\$6.00</b>
Beringer Cabernet	<b>\$6.00</b>

## WINE (by the bottle)

### Sparkling Wines

Chandon Brut, Sparkling Wine – <i>California</i>	<b>\$60.00</b>
Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors	

### Sauvignon Blanc

Whitehaven, Sauvignon Blanc – <i>New Zealand</i>	<b>\$52.00</b>
Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish	

### Pinot Grigio

Castello Banfi, San Angelo, Pinot Grigio – <i>Italy</i>	<b>\$52.00</b>
Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish	

### Riesling

Pacific Rim, Riesling – <i>Washington</i>	<b>\$32.00</b>
Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate	

### Chardonnay

A by Acacia, Chardonnay – <i>California</i>	<b>\$42.00</b>
Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya	

William Hill Estate Winery, Chardonnay – <i>California</i>	<b>\$68.00</b>
Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak	

### Alternative White

Bonterra, Viognier – <i>California</i>	<b>\$45.00</b>
Aromas of peaches and cream, citrus blossom and apricot	



### Merlot

Chateau St. Jean – <i>California</i>	<b>\$46.00</b>
Spicy oak and polished tannins even the balance in this lush, rich Merlot that pulls up bittersweet chocolate and finishes with cedar and black cherry fruit notes	

### Pinot Noir

Edna Valley, Pinot Noir – <i>California</i>	<b>\$45.00</b>
Rose petal, cola, earth & black cherry on the nose. Baked blackberry pie and bramble. Full mouth feel. Elegant tannins	

Rainstorm, Pinot Noir – <i>Oregon</i>	<b>\$52.00</b>
Soft and elegant with flavors of bright cherry, pomegranate and red berries	

### Cabernet Sauvignon

Ghost Pines, Cabernet Sauvignon – <i>California</i>	<b>\$59.00</b>
Dark fruit flavors, round tannins. Enduring finish. Sweet vanilla and savory notes	

Bonterra Organic, Cabernet Sauvignon – <i>California</i>	<b>\$46.00</b>
Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish	

### Alternative Red

Fetzer Crimson, Red Blend – <i>California</i>	<b>\$42.00</b>
Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate	





## CATERING POLICIES

**Our Centerplate catering staff is delighted to work with you to provide all of your food and beverage needs.**

### **Guarantee**

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure for all functions at least three (3) business days prior to the event date. While we are flexible, if the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Certain circumstances will be reviewed for approval. Increases made within the three (3) business day deadline are subject to approval by Centerplate and may be subject to an additional fee. Centerplate reserves the right to make reasonable substitutions as necessary.

### **Billing**

Acceptable forms of payment must be agreed upon when the event is booked. Acceptable forms of payment include credit card (Visa, MasterCard, American Express and Discover) or company check (must be received prior to event).

We require a completed credit card authorization form to be kept on file for any overages. Purchase orders are not accepted by Centerplate.

### **Cancellation Policy**

Payment is non-refundable if a function is cancelled less than three (3) business days prior to the event.

### **Food and Beverage Service**

Centerplate Catering is responsible for the quality and freshness of the food served to all guests. All food and beverage presented at the North Charleston Coliseum must be prepared by the Centerplate culinary staff. Food may not be taken off the premises after it has been prepared onsite. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees. Sales and service of alcoholic beverages is regulated by the State of South Carolina. Centerplate is responsible for the administration of these regulations. Centerplate requires that all alcoholic beverages be dispensed by only Centerplate employees or agents. The State does not allow guests to bring alcoholic beverages into the facility.

**Beverage Consumption** – canned or bottled beverages may be purchased on a consumption basis.



## CATERING POLICIES continued

### Menu Selection

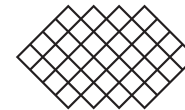
The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify your Catering Manager at least three (3) business days in advance to ensure we have ample time to create something for everyone.

### Service Charge

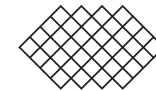
A “House” or “Administrative” Charge of 24% is added to your bill for the catering service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

### Thanks To Our Local Suppliers:

Eden Farms  
Traders Point Creamery  
Smoking Goose  
Good Life Farms  
Garwood Orchards  
Coy Robinson Farms  
Husk Foods



**North Charleston Coliseum  
& Performing Arts Center**  
[NorthCharlestonColiseumPAC.com](http://NorthCharlestonColiseumPAC.com)



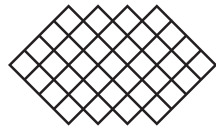
**CHARLESTON AREA  
CONVENTION CENTER**  
[CharlestonConventionCenter.com](http://CharlestonConventionCenter.com)



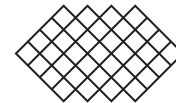


**MAKING IT BETTER TO BE THERE®**

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.



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