

BREAKFAST

BCC GRANDE BREAKFAST BUFFET

Made-to-Order Omelet Station

Choice of bacon, ham, sausage, peppers, onions, mushrooms, and cheddar and Swiss cheeses

Belgian Waffle Station

Accompanied with whipped cream, fresh berries, maple syrup and whipped butter

Applewood Smoked Bacon and Smith's Sausage Links

Stoneground Grits Yukon Potato Hash Fresh Seasonal Fruit

Buttermilk Biscuits accompanied by Butter, Jams and Preserves

Assorted Muffins, Danish and Donuts

Coffee and Juice Service

\$18

Station attendants required (\$25 per attendant); minimum of 20 guests required.

COUNTRY BREAKFAST BUFFET

Scrambled Eggs

Applewood Smoked Bacon and Smith's Sausage Links

Cheese Grits Fresh Seasonal Fruit

Buttermilk Biscuits accompanied by Butter, Jams and Preserves

Coffee and Juice Service

\$15

BCC CONTINENTAL BREAKFAST

Mini Biscuits filled with Smithfield Country Ham

Assorted Yogurt Cups Granola Bars Fresh Seasonal Fruit

Assorted Bagels

Accompanied by Savory and Sweet Cream Cheese Spreads, Jellies and Preserves

Assorted Miniature Danish Pastries

Self Service Coffee and Juice

\$12.50

BASIC CONTINENTAL BREAKFAST

Assorted Bagels

Accompanied by Savory and Sweet Cream Cheese Spreads, Jellies and Preserves

Assorted Gourmet Muffins

Fresh Seasonal Fruit

Self Service Coffee and Juice

\$10

LUNCH

MAKE-YOUR-OWN SANDWICH DELI BUFFET

Boars Head Deli Tray

Consisting of Smoked Turkey, Honey Baked Ham,

Peppercorn Roast Beef and Corned Beef

Swiss, Cheddar, American and Provolone Cheeses

Leaf Lettuce, Roma Tomatoes, Red Onions and Pickles

Yellow Mustard, Dijon Mustard, Mayonnaise, Ranch and Oil & Vinegar

White, Wheat and Rye Breads,

Hoagie and Kaiser Rolls and Sundried Tomato or Spinach Wraps

Pasta Salad Fresh Fruit Salad

Assorted Dessert Bars

Iced Tea, Lemonade and Iced Tap Water

\$20

Minimum of 20 guests required.

DELI SANDWICH PLATE

Choose Boars Head Smoked Turkey, Honey Baked Ham,

Peppercorn Roast Beef or Corned Beef

Choose Swiss, Cheddar, American or Provolone Cheese

Choose White, Wheat or Rye Bread;

Hoagie or Kaiser Roll; or Sundried Tomato or Spinach Wrap

Leaf Lettuce, Roma Tomatoes, Red Onions

Condiments on the Side

Pasta Salad Dill Pickle Spear

Fresh Baked Chocolate Chip Cookie

Iced Tea, Lemonade and Iced Water

\$16

LUNCH

There is a \$17 minimum for all lunchtime banquets.

FIRST COURSES

Soup- French Onion – Tomato Basil Bisque – Broccoli & Cheddar
Beef Vegetable - Roasted Chicken & Rice
\$4

Half Wedge Salad
Crisp Iceberg, Roma Tomatoes, Maytag Blue Cheese, Candied Bacon, and Pecans
Dressed with Blue Cheese Dressing
\$8

Small Garden Salad
Mixed Lettuces, Tomatoes, Cucumbers and Shredded Carrots
Choice of Dressing
\$6

Small Caesar Salad
Romaine Lettuce, Garlic Croutons and Shredded Parmesan Cheese
Dressed with Caesar Dressing
\$6

Apple & Pear Salad
Roasted Bartlett Pear, Honey Crisp Apple, Goat Cheese, Pancetta,
Cranberry and Slivered Almonds
Dressed with Champagne Mustard Vinaigrette
\$9

Half Cobb Salad
Assorted Greens, Chicken, Tomatoes, Avocado, Egg, Bacon, and Cheddar Cheese
Choice of Dressing
\$10

LUNCH

ENTRÉE COURSE

All entrées include rolls with butter, iced tea and coffee.

Chicken Salad Cold Plate

Chunks of Poached Chicken Breast, Celery, Apples, and Walnuts tossed with a Tarragon Dressing and Served with a Tomato Salad and Steamed Haricot Verts

\$15

Black and Blue Steak Salad

Blackened N.Y. Strip, Maytag Blue Cheese, Grape Tomatoes, Kalamata Olives, Red Onion, Cucumbers, and Garlic Croutons over Seasonal Greens

\$17

Salmon

Sautéed Rainbow Swiss Chard, Lemon Thyme Risotto, Meyer Lemon, and Riesling Reduction

\$20

Chicken

Herb and Goat Cheese Polenta Tomato, Mushroom, Pancetta, and Sweet Sherry Reduction

\$16

Classic Chopped Steak

Sautéed Mushrooms, Caramelized Vidalia Onions, Mashed Potato and Haricot Verts, Bourbon Aged Ale Gravy

\$16

Petite Filet Mignon

A 4oz Filet Mignon is grilled to medium, Roasted Mushrooms, Asparagus, Rosti Potato and Red Wine Jus

\$22

Larger sizes are available and priced accordingly

DINNER

There is a \$25 minimum for all Dinner Banquets.

FIRST COURSES

Soup- French Onion – Tomato Basil Bisque – Broccoli & Cheddar
Beef Vegetable - Roasted Chicken & Rice
\$5

Traditional Spinach Salad

Baby Spinach, Bacon Lardons, Mushroom Confit, Red Onion,
Hard-Boiled Egg and Toasted Almonds
Dressed with Hot Bacon Vinaigrette
\$9

Apple & Pear Salad

Roasted Bartlett Pear, Honey Crisp Apple, Goat Cheese, Pancetta,
Cranberry and Slivered Almonds
Dressed with a Champagne Mustard Vinaigrette
\$9

Wedge Salad

Crisp Iceberg, Roma Tomatoes, Maytag Blue Cheese, Candied Bacon, and Pecans
Dressed with Blue Cheese Dressing
\$8

Garden Salad

Mixed Lettuces, Tomatoes, Cucumbers, Carrots, Shaved Radish and Shredded Carrots
Dressed with your Choice of dressing
\$6

Caesar Salad

Romaine Lettuce, Garlic Croutons, and Shredded Parmesan Cheese
Dressed in Caesar Dressing
\$6

Cobb Salad

Assorted Greens, Chicken, Tomatoes, Avocado, Egg, Bacon, and Cheddar Cheese
Dressed in your Choice of Dressing
\$10

DINNER

ENTRÉE COURSE

All entrées include rolls with butter, iced tea and coffee.

Grilled Scottish Salmon & Tiger Shrimp

Finished with Lemon-Tarragon Compound Butter

Served with Calico Rice and Haricot Verts

\$26

Crab Cakes

Two 3-ounce Crab Cakes Accompanied with Rémoulade Sauce

Served with Herb Roasted Yukon Gold Potatoes and Steamed Broccolini

\$28

Chicken

Herb and Goat Cheese Polenta Tomato, Mushroom,

Pancetta, and Sweet Sherry Reduction

\$16

Chicken Marsala

An 8-ounce French-Cut Breast Served with Wild Mushroom Marsala Wine Sauce,

Citrus Risotto and Vegetable Mélange

\$20

Roasted Pork Tenderloin

Garlic & Herb-Rubbed Pork Tenderloin Medallions (approximately 6 ounces)

Served with an Apple Onion Confit, Sweet Potato Soufflé and Sautéed Swiss Chard

\$20

Classic Chopped Steak

Sautéed Mushrooms, Caramelized Vidalia Onions,

Mashed Potato and Haricot Verts, Bourbon Aged Ale Gravy

\$16

Filet Mignon

A 6oz Filet Mignon Prepared Medium with Bordelaise

Served with Rosti Potato and Asparagus

\$28

DINNER

ENTRÉE COURSE CONTINUED

All entrées include rolls with butter, iced tea and coffee.

Prime Rib

10-ounce Prime Rib Prepared Medium Rare -Medium
Served with Au-Jus, Twice Baked Potato and Asparagus
\$26

New York Strip

Caramelized onion, Port Wine,
Gorgonzola Butter Potato Puree and Vegetable Medley
\$25

Halibut

Potato Puree, Braised Leeks, and Tomato Jam
Lemon Chardonnay Reduction
\$30

Filet Mignon & Salmon

4oz Filet Mignon Prepared Medium with Cabernet Demi-Glace
4oz Scottish Salmon Filet Drizzled with lemon Beurre Blanc
Served with Citrus Risotto and Asparagus
\$30

Filet Mignon & Crab Cake

4oz Filet Mignon Prepared Medium with Cabernet Demi-Glace,
3oz Crab Cake with Rémooulade Sauce,
Served with Garlic Roasted Pee-Wee Potatoes and Broccolini
\$35

Mixed Grill with Sautéed Shrimp

4oz Filet Mignon Prepared Med with Bordelaise Sauce,
3oz Herb Marinated and Grilled Chicken Breast,
3 Jumbo Shrimp Sautéed Scampi-Style
Served with Garlic Mashed Potatoes and Mixed Steamed Vegetables
\$42

Dessert

Dessert Courses for Lunch & Dinner

Fruits of the Forrest Pie a la Mode

\$6

Fudge Brownie a la Mode

\$5

Chocolate Tuxedo Mousse Cake

\$10

Lemon Shortcake

\$7

Cheesecake Factory Original Cheesecake

\$9

Southern Pecan Pie

\$6

Carrot Cake

\$7

Key Lime Pie

\$6

Lemon Chess Pie

\$6

Layered Chocolate Cake

\$7

Red Velvet Cake

\$7

Prices are subject to change without notice.

HORS D'OEUVRE RECEPTIONS

****These items are charged per piece****

Cold Selections- Per Piece

- Tomato and Fresh Mozzarella Skewers . . . \$2 per piece
Shrimp Cocktail . . . \$3 per piece
Oyster Shooters . . . \$3 per piece
Basic Finger Sandwiches
(Old Fashioned Chicken Salad and Pimento Cheese) . . . \$2 per piece
Fancy Finger Sandwiches
(Chicken Salad with Cranberries & Walnuts and Cucumber with Herb Cheese)
\$3 per piece
Mini Biscuits Filled with Smithfield Ham . . . \$3 per piece
Mini Sweet Potato Biscuits Filled with Smithfield Ham and Brown Sugar Butter
\$2 per piece
Garlic Cheddar Biscuits Filled with Smithfield Ham . . . \$2 per piece

Hot Selections

- Fried Oysters with Cocktail Sauce . . . \$2 per piece
Fried Chicken Tenders with Barbecue and Honey Mustard Sauces . . . \$2 per piece
Teriyaki Glazed Chicken Skewers with Pineapple and Peppers . . . \$2 per piece
Thai-Style Chicken Satays . . . \$3 per piece
Chicken and Waffles with Maple Aioli . . . \$3 per piece
Thai-Style Beef Satays . . . \$3 per piece
Sweet and Sour Cocktail Meatballs . . . \$2 per piece
Cheeseburger Sliders with Mustard, Ketchup and a Pickle Chip . . . \$2 per piece
Pulled Pork Barbecue Sliders Accompanied by Coleslaw . . . \$2.50 per piece
Sausage Stuffed Mushrooms . . . \$3 per piece
Bacon Wrapped Scallops . . . \$3.50 per piece
Mini Crab Cakes with Rémoulade . . . \$4 per piece
Vegetable Spring Rolls with Plum Sauce . . . \$3 per piece
Brie with Raspberry Jam wrapped in Phyllo . . . \$3 per piece
Spanakopita . . . \$3 per piece

HORS D'OEUVRE RECEPTIONS

****These items are charged per person****

Cold Selections

Crudités with Chive and Dill Dip . . . \$3 per person

Herb-Marinated Grilled Vegetables . . . \$3 per person

Hummus with Carrot and Celery Sticks . . . \$3 per person

Fruit & Cheese Display . . . \$4 per person

Smoked Salmon Accompanied by Dill Sauce, Capers,
Minced Red Onions, Chopped Eggs and Cocktail Breads . . . \$8 per person

Hot Selections

Spinach and Artichoke Dip with Pita Triangles . . . \$4 per person

Crab Dip with Melba Toasts . . . \$7 per person

1922

Action Stations

*The following stations will require an attendant.
\$25 per attendant charge will be added for these stations*

Carving Stations

Roasted Beef Tenderloin Accompanied by Yeast Rolls,
Horseradish Cream and Dijon Mustard

\$16 per person

Roasted Beef Strip Loin Accompanied by Yeast Rolls,
Horseradish Cream and Dijon Mustard

\$12 per person

Roasted Pork Loin Accompanied by Yeast Rolls,
Sage Mayonnaise and Rosemary & Jack Daniels Butter

\$10 per person

Roasted Turkey Breast Accompanied by Yeast Rolls,
Mayonnaise and Jezebel Sauce

\$10 per person

Pasta Station

Bow Ties with Broccoli and Tomatoes

Cheese Tortellini with Pesto and Sundried Tomatoes

Shredded Parmesan Cheese Caesar Salad Garlic Bread

\$12 per person

Other pastas, sauces and preparations are available and priced accordingly.

Stir-Fry Station

Chicken Breast Pieces Stir-Fried with Asian-Style Vegetables

Steamed Rice Vegetable Spring Rolls with Hot Mustard and Duck Sauce

\$16 per person

Beef and shrimp, or a combination, are available and priced accordingly.

Fajita Station

Seasoned Beef and Seasoned Chicken with Peppers and Onions

Flour Tortillas

Mexican Beans Home-Fried Corn Chips with Salsa and Guacamole

Garnish Bar to Include Sour Cream, Shredded Cheese and Pico de Gallo

\$17 per person

Self Service Stations

Build Your Own Pasta Station

Choice of Two Pastas...
Served with Alfredo...Marinara...Pesto...Olive Oil...Chardonnay
Chicken...Shrimp...Bacon...Ham
Broccoli, Mushrooms, Onions, Tomatoes, Peppers
Shredded Parmesan cheese
Caesar salad Garlic bread
\$16 per person

Shrimp and Grits Station

Shrimp Sautéed with Garlic, Bacon, Peppers,
Red and Green Onions in a Spicy Lemon Cream Sauce
And Mushrooms Accompanied by Cheddar Stone Ground Grits
Fried Green Tomatoes with Rémooulade on the Side
Sweet Potato Biscuits Accompanied by Brown Sugar Butter
\$16 per person

Macaroni and Cheese Station

Rotini Pasta (or Pasta of Choice)
Accompanied by Cheddar and Gruyere Cheese Sauces
And the Following Stir-Ins:
Chopped Bacon Diced Ham Chopped Scallions Fresh Diced Tomatoes
Dried fines herbs Freshly Cracked Pepper
Shredded Cheddar, Swiss and Pepper Jack Cheeses
\$10 per person

Deluxe Slider Station

*choose any 3 of the following combinations

Slider Burgers Accompanied by the Following Accoutrements:
Assorted Sliced Cheeses, Ketchup, Mustard, Pickles
Benvenue' s Homemade Potato Chips with Blue Cheese Dip on the Side

The Following Barbecues will be served with Yeast Rolls:
Chopped Pork Barbecue with Vinegar-Based Sauce
Beef Brisket with a Sweet, Tomato-Based Sauce
Pulled and Chopped Chicken with a Honey-Chipotle Sauce
Cole Slaw Potato Salad Baked Beans
\$15 per person

Buffet Packages

“The Carolinas”

Appetizers

please choose any one

Country Ham Sweet Potato Biscuits with Brown Sugar Butter
Chicken & Waffles --Cheeseburger Sliders---Carolina Pulled Pork Sliders

Salads

please choose any one

“Low Country” Potato Salad—Rotini Pasta & Smoked Ham Salad
Cole Slaw—Fresh Seasonal Fruit
Garden Salad with assorted Accoutrements and Dressings

Features

please choose any two

BCC Famous Fried Chicken with Biscuits & Honey
Rotisserie Herb Roasted Chicken
Carved Top Round of Beef w/ Horseradish Cream & Brown Gravy
Beef Tips w/ Mushrooms & Onions over White Rice
Bourbon & Dijon Glazed Roast Pork Loin with roasted Apple Chutney
Grilled Atlantic Salmon with Garlic-Dill Cream

Sides

please choose any combination of two starch and two vegetables

Baked Sweet Potato—Brown Sugar Roasted Sweet Potatoes—Sweet Potato Casserole
Baked Russet Potato---Mashed Potatoes---Yukon Potato Hash---Au-Gratin Potatoes
Macaroni & Cheese---Wild Rice Pilaf---Buttered Egg Noodles
Collard Greens---Broccoli Casserole---Green Bean Casserole
Steamed & Buttered Corn on the Cob---Roasted Acorn Squash
Pan Fried Brussels Sprouts with Bacon

Desserts

please choose any one

Southern Pecan Pie—Pumpkin Pie---Sweet Potato Pie—Lemon Chess Pie
Apple Cobbler---Peach Cobbler---Banana Pudding
Red Velvet Cake---Salted Caramel Cake---Carrot Cake

any desserts can be served ala mode add \$2.00 per guest

\$40 per person

Buffet Packages

“The Sicilian”

Appetizers

please choose any one

Spinach & Artichoke Dip with Pita Triangles
Risotto Bastones with Marinara & Pesto Cream
Roasted Yellow Bell Pepper & Roma Tomato Bruschetta
Prosciutto wrapped Chicken Medallions

Salads

please choose any one

Caesar Salad---Chopped House Salad---Anti-Pasto
Caprese Salad---Spinach Salad with Balsamic Vinaigrette

Features

please choose any two

Carved Filet of Beef Tenderloin with Wild Mushroom Ragout
Carved Strip Sirloin with Cognac Demi-Glace
Chicken or Pork Marsala ---Chicken or Pork Florentine Roulade

Pasta Station

Three Sauce Options—Three Pasta Options---Assorted Meats, Seafood,
Toppings & Cheeses—made to order

Sides

please choose any combination of two starch and two vegetables

Sweet Pea Risotto—Citrus Risotto—Butternut Squash Risotto
Garlic Mashed Potatoes—Parmesan Potato Scaloppini---
Basil & Thyme Roasted Fingerling Potatoes
Pancetta & Spinach Orzo Pasta—Manicotti Marinara
Zucchini & Squash Medley—Pesto Broccolini ---
Italian Green Bean with Toasted Almonds
Fried Eggplant Parmesan
Grilled Portabella, Bell Pepper & Red Onions—Roma Tomato & Basil Casserole

Desserts

please choose any one

Tiramisu Cake—Chocolate Mocha Cake---Italian Citrus Cake
Mixed Berry Tart---Frangelico Cheesecake---Cannoli's

\$45 per person

BEVERAGES

The following beverages are charged on consumption.

Liquor

House Liquor

Gordon's Vodka and Gin, Castillo Rum,
Ancient Age Bourbon, Clan McGregor Scotch, Canadian Mist
And Montezuma Tequila
\$7 per drink

Premium Liquor

Absolut Vodka, Tanqueray Gin, Mount Gay Rum,
Makers Mark Bourbon, Dewar's Scotch, Seagram's VO Canadian
And Jose Cuervo Tequila
\$8 per drink

Brands other than those listed are available and priced accordingly.

Wine

Tier 1 House Wine

Chardonnay, White Zinfandel, Merlot
And Cabernet Sauvignon
\$24 per bottle

Tier 2 House Wine

Pinot Grigio, Sauvignon Blanc,
Pinot Noir and Sparkling
\$28 per bottle

Beer

Domestic Beer

\$4 per bottle

Imported Beer

\$5 per bottle

Microbrews

\$6 per bottle

Soft Beverages

Soft Drinks & Juices

\$2.50 each

Self Service Beverage Station

Regular and Decaffeinated Coffee, Sweetened and Unsweetened Iced Tea,
Assorted Tea Bags with Hot Water, Assorted Canned Soft Drinks

All Day . . . \$6

Half Day . . . \$4

Prices are subject to change without notice