

BREAKFAST BANQUET AND CATERING MENU

The Inn at USC Wyndham Garden is the preferred caterer for all events. A \$400 catering fee plus tax will apply for all outsourced caterers. A copy of the outsourced caterer’s liability and insurance must be given to the Inn at USC Wyndham Garden 30 days prior to the scheduled event to ensure use of the outside catering source.

Taxes and Service Charges

All food and beverage is subject to 10% tax and a 22% service charge.

Menu Pricing

All menu prices are subject to change and will be guaranteed 30 days prior to arrival.

Guarantees

You will be charged for the guaranteed number of the event. A guaranteed number is required no later than 7 days prior to each meal function. If a guarantee is not submitted, the preliminary number indicated on the function agreement will be considered the correct guaranteed number.

China and Linen Service

The Inn at USC Wyndham Garden will provide white china or paper products, black linen and garnet napkins for your catered event. Additional colors are available upon request at an additional charge of \$18 per linen and \$0.75 per napkin. Additional rental fees may apply.

A La Carte Items

Price Per Dozen

Assorted Danish	\$18.00
Assorted Muffins	\$16.00
Assorted Miniature Donuts	\$12.00
Bagels with Cream Cheese	\$24.00
Buttermilk Biscuits	\$18.00
Glazed Cinnamon Rolls	\$18.00
Ham and Cheddar Cheese Croissants	\$22.00
Ham or Sausage Biscuits	\$24.00
Individual Yogurt with Granola	\$16.00
Yogurt Parfait w/ Strawberries <u>or</u> Blueberries	\$6.00/EACH

Palmetto Breakfast Buffet \$20.95/Person

Three chilled juices: apple, cranberry and orange. Your choice of regular or decaffeinated coffee; variety of hot teas. Assortment of bagels, danishes, muffins, biscuits, and toast. Assortment of bacon, sausage, hash browns, grits, scrambled eggs, and seasonal fruit.

Carolina Continental Breakfast Buffet \$11.95/Person

Your choice of two chilled juices: apple, cranberry, orange. Choice of regular or decaffeinated coffee; variety of hot teas. Assortment of danishes, muffins, bagels, and seasonal fruit.

Gamecock Brunch Buffet \$16.95/Person

Your choice of two chilled juices: apple, cranberry, orange. Choice of regular or decaffeinated coffee. Choice of sweetened or unsweetened tea. Breakfast quiche, bacon, sausage, chicken or tuna salad mini croissants, seasonal fresh fruit, and assorted miniature cheesecakes.

ADD AN ACTION STATION

Omelet Station \$50/Server

Assortment of cheeses, vegetables, and meats to create the perfect omelet.

Waffle Station \$50/Server

Assortment of fruits, nuts, and chocolate chips to create the perfect waffle.



LUNCH BANQUET AND CATERING MENU

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CUSTOMIZED LUNCH BUFFET (15 Person Minimum)

(Includes choice of sweetened and unsweetened tea **or** lemonade, garden salad, rolls, and dessert)

1 Entrée, 2 Sides	\$16.95/Person
2 Entrees, 2 Sides	\$19.95/Person
3 Entrees, 2 Sides	\$22.95/Person

Main Entrées

Baked Chicken
 Fried Chicken
 Baked Salmon (BBQ or Lemon Pepper or Teriyaki)
 Coq a Vin (Braised thighs with red wine and mushrooms)
 Dry Rubbed Flank Steak
 Honey Pecan Chicken
 Meat Lasagna
 Pork Lion with Mango Chutney
 Shrimp and Grits
 Smothered Pork Chops
 Tenderloin with Demi-Glaze (additional \$10/person)

Side Items

Baked Beans
 Broccoli
 Collard Greens
 Garlic Mashed Potatoes
 Green Beans
 Honey Glazed Carrots
 Hoppin’ Johns
 Macaroni and Cheese
 Roasted Mixed Vegetables
 Roasted Potatoes
 Succotash

Dessert

Apple Pie
 Carrot Cake
 Banana Pudding
 Assorted Cookies
 Assorted Miniature Cheesecake
 Fudge Brownies
 New York Cheesecake
 Pecan Pie
 Strawberry Shortcake

LUNCH BUFFET (15 Person Minimum)

Deli Lunch Buffet \$14.95/Person

Sliced roast beef, turkey, ham, assortment of cheeses, sliced tomato, lettuce, and onions; variety of breads and condiments. Your choice of pasta salad or coleslaw and served with assorted cookies and your choice of sweetened and unsweetened tea or lemonade.

Meat Lasagna and Alfredo Pasta \$16.95/Person

Meat Lasagna and Alfredo Pasta accompanied with garden salad, rolls, assorted cookies and your choice of sweetened and unsweetened tea or lemonade. (Add grilled chicken for an additional \$2.00/Person.)

Taco Bar \$18.95/Person

Chicken and beef, hard and/or soft shells, refried or black beans; served with lettuce, tomato, shredded cheese, tortilla chips, guacamole, sour cream, salsa, assorted cookies and your choice of sweetened and unsweetened tea or lemonade.

Southern BBQ Buffet \$18.95/Person

Barbecued pork with your choice of mustard, ketchup or vinegar based sauce served with buns, baked beans, macaroni and cheese, coleslaw, potato salad, chef's choice of dessert and your choice of sweetened and unsweetened tea or lemonade.

Southern Hospitality \$21.95/Person

Baked chicken, smothered pork chops, macaroni and cheese, squash casserole, and collard greens served with garden salad, rolls, chef's choice of dessert and your choice of sweetened and unsweetened tea or lemonade.

Executive Lunch \$21.95/Person

Coq a Vin, pork loin with mango chutney, hoppin' johns, green beans and roasted mixed vegetables served with garden salad, rolls, chef's choice of dessert and your choice of sweetened and unsweetened tea or lemonade.

Palmetto Lunch \$21.95/Person

Baked salmon, honey pecan chicken, succotash, roasted potatoes and collard greens served with garden salad, rolls, chef's choice of dessert and your choice of sweetened and unsweetened tea or lemonade.

SANDWICHES (10 Person Minimum)

Deli Sandwich Boxed Lunch \$12.95/Person

Your choice of deli sliced ham, turkey, roast beef or pimento cheese on whole wheat bread with lettuce, tomato and condiments; accompanied by a bag of chips, pickle, and cookie. Choice of sweetened and unsweetened tea or lemonade.

Carolina Club Sandwich \$13.95/Person

Ham, turkey and bacon on a croissant with lettuce, tomato, and American cheese; served with your choice of potato salad or pasta salad and chef's choice of dessert. Choice of sweetened and unsweetened tea or lemonade.



DINNER BANQUET AND CATERING MENU

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Taxes and Service Charges

All food and beverage is subject to 10% tax and a 22% service charge. Plated Dinner Prep-Chef fee \$200.00.

Menu Pricing

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CUSTOMIZED DINNER BUFFET (15 Person Minimum)

(Accompanied by your choice of salad, vegetable, starch, dinner rolls and dessert as well as water and tea.)

1 Entrée	\$22.95/Person
2 Entrées	\$25.95/Person

Salad Selections (Choose One)

Garden Tossed Salad with five assorted toppings and two assorted dressings

Traditional Caesar Salad made with chopped romaine, parmesan cheese and croutons

Pecan Salad (add \$1.00/Person) made with spring mix, candied pecans, bleu cheese crumbles and dried cranberries

Entrée Selections

Baked Ziti	Chicken Marsala	London Broil
Beef Burgundy	Chicken Piccata	Peach Glazed Pork Loin
Beef Kabobs	Grilled Salmon	Petite Crab Cakes
Bourbon Glazed Salmon	Honey Garlic Chicken	Shrimp & Grits
Chicken Kabobs	Honey Pecan Chicken	Smothered Pork Chops

Starch Selections (Choose One)

Baked Beans	Pasta Salad	Tri-Colored Rotini
Cornbread Dressing	Potato Salad	Twice Baked Mashed Potatoes (Add \$1)
Egg Noodles	Rice Pilaf	Twice Baked Stuffed Potatoes (Add \$1)
Fettuccini	Roasted Parmesan Red Potatoes	White Rice
Garlic Mashed Potatoes	Southern Fried Rice	Whole Baked Sweet Potatoes (Add \$1)
German Potato Salad	Tangy Coleslaw	Wild Rice Blend
Macaroni and Cheese	Tortilla Cilantro Lime Coleslaw	

Vegetable Selections (Choose One)

Baby Lima Beans	Cream Style Corn	Southern Green Beans
Black Eyed Peas	Green Bean Casserole	Squash and Zucchini Blend
Broccoli	Honey Glazed Carrots	Succotash
Collard Greens	Okra and Tomatoes	Sweet Whole Kernel Corn
Corn on the Cob	Peas and Carrots	Vegetable Medley (Add \$1)

Dessert Selections (Choose One)

Apple Cobbler	Crème Brule Cheesecake **	New York Cheesecake
Apple Pie	French Silk Pie **	Peach Cobbler
Banana Pudding	Fresh Baked Cookies	Pecan Pie
Black Forest Bowl Cake	German Chocolate Cake	Pumpkin Pie
Carrot Cake	Heath Bar Pie **	Strawberry Bowl Cake
Chocolate Cake	Homemade Fudge Brownies	Strawberry Shortcake
Chocolate Mousse **	Key Lime Pie	Tiramisu **
Coconut Cake	Lemon Cake	

****Additional \$3.00 per person**

PLATED DINNER SELECTIONS

(Accompanied by your choice of salad, vegetable, starch, dinner rolls and dessert as well as water and tea.)

Chicken Florentine \$24.95/Person

Lightly breaded, oven roasted breast of chicken atop a bed of freshly sautéed spinach, finished with a garlic butter cream sauce.

Medallions of Pork Tenderloin \$21.95/Person

Hand-sliced, center cut pork loin served atop a bed of wild rice blend and glazed with a honey Dijon sauce.

Bourbon Salmon \$24.95/Person

Hand cut filet and baked to perfection, then glazed with a bourbon reduction sauce.

London Broil \$24.95/Person

Grilled marinated London broil, topped with béarnaise sauce **OR** mushroom gravy.

Mahi Mahi \$25.95/Person

Fresh baked Atlantic Mahi Mahi topped with a wonderful saffron sauce.

Bacon Wrapped Breast of Chicken \$26.95/Person

A boneless chicken breast wrapped in hickory smoked bacon, oven finished and topped with a wine cream sauce.

Parmesan Encrusted Grouper \$26.95/Person

A large grouper filet rolled in panko and parmesan, then baked and served with a lemon butter sauce.

Grilled Ribeye \$27.95/Person

A hand-trimmed 10oz. ribeye, grilled to perfection and served with a mushroom gravy.

Crab Cakes \$28.95/Person

Two jumbo lump crab cakes, hand sautéed and topped with Remoulade sauce.

Filet Mignon \$33.95/Person

The Cadillac of beef. A hand-trimmed filet of beef tenderloin, cooked perfectly and served with a side of demi-glacé.

DUET PLATTERS

Filet Mignon and a Crab Cake	\$36.95/Person
Filet Mignon and Your Choice of Chicken	\$33.95/Person
Grilled Ribeye and Shrimp Skewer	\$31.95/Person
Your Choice of Chicken and a Crab Cake	\$30.95/Person
Your Choice of Chicken and Fish	\$30.95/Person

(Plated Dinner Prep-Chef fee \$200.00)



BANQUET AND CATERING MENU

HORS D'OEUVRES

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A La Carte Items

Price Per Dozen

Assorted Cookies	\$18.00
Chocolate Brownies	\$20.00
Assorted Miniature Cheesecakes	\$22.00
Lemon Squares	\$20.00
Petit Fours	\$22.00
Pretzels	\$12.00/bowl
Goldfish	\$12.00/bowl
Mixed Nuts	\$20.00/bowl

Hors D'oeuvres

Price

BBQ Meatballs (50pc)	\$55.00
Beef Wellington Bites (50pc)	\$65.00
Chicken Fingers served with Honey Mustard Sauce (50pc)	\$60.00
Chicken Kabobs (50pc)	\$75.00
Cocktail Smokies (100pc)	\$60.00
Coconut Shrimp served with Sweet and Sour Sauce (50pc)	\$80.00
Bacon Wrapped Shrimp with BBQ Glaze (50pc)	\$95.00
Shrimp and Crab Cake Bites (50pc)	\$95.00
Mini Quiche (50pc)	\$50.00
Hot Spinach and Artichoke Dip with Pita Chips (serves 50)	\$60.00
Jalapeno Poppers (serves 50)	\$60.00
Cheese and Cracker Tray (serves 50)	\$65.00
Pimento Cheese with Crackers (serves 25)	\$40.00
Vegetable Tray (serves 50)	\$55.00
Fruit Tray (serves 50)	\$65.00



BANQUET AND CATERING BEVERAGE MENU

All alcohol purchases are based per consumption and are subject to 10% tax and a 22% service charge

The Inn at USC Wyndham Garden must bartend any function where alcohol is served and no outside bartending services may be brought in. The fee for the bartender is \$55.00 per hour. Guests can provide their own alcohol for a function but must pay a corkage fee of \$5.75 per guaranteed attendee in addition to the bartender fee. A guaranteed number is required no later than 10 days prior to each function. If a guarantee is not submitted, the preliminary number indicated on the function agreement will be considered the correct guaranteed number.

Beverages

	<u>Price</u>
Assorted Juices (Apple, Cranberry, Orange)	\$10.00/pitcher
Assorted Sodas (Coke, Diet Coke, Sprite, Sprite Zero, Seagram's Ginger Ale)	\$2.00
Bottled Water	\$2.00
Coffee (Regular or Decaffeinated)	\$30.00/gal.
Hot Tea Station	\$12.00
Lemonade	\$12.00/gal.
Red Bull (Regular or Sugar Free)	\$4.00
Tea (Sweetened or Unsweetened)	\$14.00/gal.

Domestic Beer \$3.50

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Light, Yuengling Lager, Yuengling Light

Import and Premium Beer \$4.50

Corona Extra, Heineken, Sam Adam's Boston, Sam Adam's Seasonal, Stella Artois, Blue Moon

House Spirits \$6.00

Bacardi Rum, Dewar's Scotch, Gosling's Black Rum, Jim Beam Bourbon, Jose Cuervo Silver, Seagram's 7, Titos Vodka

Call Spirits \$7.00

Copper Horse Vodka, Disorono, Firefly Tea Vodka, Hennessy Cognac, Jack Daniel Whiskey, Johnny Walker Black, Patron, Seagram's Gin

Premium Spirits \$8.00

Crown Royal Whiskey, Don Julio Tequila, Grey Goose Vodka, Maker's Mark Bourbon, Tanqueray Gin

House Wine \$5.00/glass | \$27.00/750ml bottle

All Copper Ridge (Cabernet, Chardonnay, Malbec, Merlot, Pinot Grigio)

Call Wine \$6.00/glass | \$30.00/750ml bottle

All Proverb (Cabernet, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, White Zinfandel)

Premium Wine \$7.00/glass | \$32.00/750ml bottle

Biagio Chianti, Biagio Pinot Grigio, Blufeld Riesling, Diseno Malbec, Kendall Jackson Cabernet, Kendall Jackson Chardonnay, Kendall Jackson Merlot, Kris Pinot Grigio