



topnotch
resort and spa

Catering Menus
Dinner Options

Dinner Options

Plated Dinners

Dinner entrées are served with:
Choice of salad
Chef's selection of Seasonal Vegetables,
Fresh Rolls with Butter,
Regular Coffee, Decaffeinated Coffee and Herbal Teas
and Dessert.

Francis Marion House Salad

Blend of Mixed Greens, Tomato Wedges and Sliced Cucumbers

Caesar Salad

Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

Salad Dressings

Raspberry-Walnut Vinaigrette • Creamy Ranch • Blue Cheese • Classic Herb
Balsamic or Red Wine Vinaigrette • Honey Mustard • Blue Cheese-Sherry Vinaigrette

Enhance your Dinner with a Creative Beginning

Charleston She-Crab Soup laced with Sherry
Seafood Gumbo
Endive Salad with Sliced Pears, Candied Pecans and Blue Cheese
Tomato and Mozzarella with Basil Vinaigrette or a Bed of Arugula
Two Petite Crab Cakes with Scallion, Corn and Lima Bean Succotash
Sautéed Sea Scallops in Puff Pastry with Fresh Asparagus and Scallions in Garlic-Sherry Cream
Oysters on the half shell with Scuppernong Granita and Yuzu Mignonette
Crab Cake with Parsnip, Arugula, Pickled Onion, Clementine
Fudge Farms Pork Belly with Pistachio, Pomegranate
Kobe Beef Short Ribs, Rice "Middlins," Chicory, Tomato Gravy, Pullet Egg
Country Pâté, Radishes, Sorrel, Lavosh and Dijon

Soup and Salad Upgrades

Sweet Onion Bisque with Chive, Bacon, and Brie Grilled Cheese
Heirloom Pumpkin Soup with Quince, Pumpkin Seeds
Asian Lettuces with Baby Beets, Fennel, Fromage Blanc, Blood Orange Vinaigrette
Lollo Rossa with Poached Pear, Marcona Almonds, Honey Vinaigrette, Blue Cheese

Entrées

Prime “Cap” of Beef with Mushroom Agnolotti, Broccoli, Grafton Cheddar

Grouper with Creamed Spinach, Cipollini Onion, Lardo, Meyer Lemon

Columbia River Sturgeon with Salsify, Asparagus, Hedgehog Mushroom, Black Truffle

Bell and Evans Chicken with Sunchoke, Baby Carrot, Celery, Chicken Confit

Pork Osso Bucco with Sweet Potato, Black Eyed Peas, Brussels Sprouts, Local Apples

Lamb T-Bone with Spaghetti Squash, Hen of the Woods Mushrooms, Pumpkin Seed Pesto

Vegetable Entrée with Chef’s selection of Local Seasonal Vegetables

From The Grill

Pan Roasted Grouper

Painted Hills Natural Beef Tenderloin

Pan Roasted Columbia River Sturgeon

“21 Day Dry Aged” 14 ounce
Four Story Hills Strip-Loin

Niman Ranch Pork Chop
with Brown Sugar Rub

Niman 16 ounce Ranch Rib-Eye Steak

24 Natural 8 ounce Hanger Steak

On The Side

Baby Carrots, Honey, Thyme, Asparagus, Foraged Mushrooms, Fried Green Tomato,
Pepper Relish, Roasted Potatoes, Garlic Confit, Potato Purée,
Black Pepper, Buttermilk, Fines Herbs, Parmesan
Truffled Mac and Cheese
Shoe String Fries
Anson Mills Rice “Middlins”

Combination Plated Dinner Entrées

Grilled Atlantic Salmon and Roulade of Chicken

Grilled Filet of Salmon with a Citrus-Dill Reduction and Roulade of Chicken stuffed with Boursin Cheese,
Asparagus, Shitake Mushrooms
served with Wild Mushroom Risotto

Seared Jumbo Crab Cake and Petite Filet Mignon

served with a Mushroom-Red Wine Sauce and Chive Whipped Potatoes

Seared Scallops and Petite Filet Mignon

served with a Lemongrass-Cream Sauce and Wild Mushroom Risotto

Shrimp and Grits with Petite Filet Mignon

Six-ounce Filet Mignon and Sautéed Shrimp,
served with Tasso Ham, Gravy and Creamy Pepper Jack Grits

Charleston Trio

Filet of Beef, Crab Cake and Roulade of Chicken
with Scallion Rice Pilaf

Dessert Selections

Chef's choice Viennese Dessert Table
Lemon Curd Tart with Raspberry Coulis
Strawberry Shortcake – Light and Flaky Scones, Macerated Strawberries and Vanilla Chantilly Cream
Pecan Stowe-Maple Bourbon Pie with Chocolate-Caramel Sauce
Flourless Chocolate Cake with Dark Chocolate Ganache and Vanilla Crème Anglaise
Apricot Tart with Candied Pistachios
Carrot Rum Raisin Cake with Cream Cheese Icing and Orange Caramel
Coconut Layer Cake with Pineapple-Passion Fruit Coulis
Chocolate Bavarian Cream Tart with Chocolate Sauce
Cherry clafoutis
Ricotta Cheesecake with Brandy-Plumped Fruits
Old-fashioned Apple Pie with Vermont Cheddar and Cream

Dinner Buffets

Designed for two hours of service Minimum of 25 guests

Carolina Seafood Buffet

She-Crab Soup laced with Sherry
Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes and Buttermilk-Blue Cheese Dressing
Ranch Shredded Vegetable Slaw
Black Eyed Pea Salad
Large Shrimp served with Tasso Ham, Lobster Gravy and Creamy Pepper Jack Grits
Herb-crusted Grouper
Corn-fired Oysters with Creole Remoulade
Low Country Chicken Purlo
Collard Greens
Hoppin' John
Assorted Dinner Rolls
Pecan Pie and Seasonal Fruit Cobbler
Iced Tea and Regular and Decaffeinated Coffee and Herbal Teas

Caribbean Buffet

Seasonal Baby Green with Tomatoes, Cucumbers, Mushrooms, Radishes, Olives,
Pepperoncini, Bacon Pieces, Alfalfa Sprouts
Egg Halves, Cheddar Cheese
Choice of Two Dressings
Fresh Tropical Fruit Salad with Shredded Coconut
Green Bean, Mushroom and Walnut Salad
Grilled Mahi-Mahi with Spicy Tomato Relish
Jamaican Jerk Chicken
Brown Sugar-Roasted Pork Loin with Apples
Red Beans and Rice
Medley of Grilled Vegetables
Key Lime Tart and Coconut Cake
Assorted Dinner Rolls
Iced Tea and Regular and Decaffeinated Coffee and Herbal Teas

Entrée Upgrades

Shrimp and Grits
Crab Cakes with Remoulade Sauce
Lamb Chops with Rosemary Glaze
Fried Oysters
Steamed Mussels in an Herb Buerre Blanc
Seafood Medley in a Puff Pastry with Sherry Cream Sauce

Create Your Own Dinner Buffet

Designed for two hours of service. Minimum of 25 guests.

Iced Tea, Regular and Decaffeinated Coffee and Herbal Teas
Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Radishes, Olives,
Hard-boiled Egg Halves, Pepperoncini, Bacon Pieces, Alfalfa Sprouts,
Cheddar Cheese and Three Dressings
Pasta Salad with Grilled Vegetables and Herb Vinaigrette
Layers of Tomato Mozzarella Salad with Fresh Basil and Olive Oil
Warm Rolls and Butter or Biscuits and Cornbread
Dessert display to include Assorted Cakes, Pies and Sliced Fresh Fruit

Entrée Selections

Pine Nut and Asiago Chicken Breast
Chicken Marsala
Southern Fried Chicken
Low Country Chicken Purlo
Jamaican Jerk Chicken
Herbed Baked Chicken
Baked Salmon with Ginger Lime Sauce
Herb crusted Grouper with
Mushroom Garlic Cream Sauce
Cornmeal Encrusted Catfish with Creole Sauce
Blackened Mahi-Mahi with Tropical Fruit Salsa
Sliced Roasted Turkey with Sage Gravy
Sliced Honey Baked Ham with Red Eye Gravy
Sliced London Broil with Three Peppercorn Sauce
Tuscan Pork Chops with Basil Garlic Sauce
Pulled Pork Barbecue or Pulled Chicken Barbecue with Soft Rolls
Sliced Pork Loin with Baked Apples and Brandy Cream
Breast of Chicken with Basil Pesto Sauce

Side Items

Please select three options

Au Gratin Potatoes
Chive Mashed Potatoes
Roasted red Potatoes and Garlic
Mashed Sweet Potatoes
Parsley Butter Roasted Potatoes
Lima Bean Succotash
Red Rice
Basmati Rice Pilaf
Herbed Orzo
Wild Mushroom Risotto
Pepper Jack Cheese Grits

Collard Greens
Squash and Mushroom Hominy
Green Beans with Toasted Almond
Okra and Tomatoes
Hoppin' John
Roasted Vegetables
Squash and Spinach Casserole
Julienne Squash and Carrots
Vegetable Medley of Broccoli, Cauliflower and Carrots