



topnotch
resort and spa

Catering Menu
Luncheon Options

Luncheon Options

Plated Luncheons

Luncheon Entrées are served with:
Choice of Soup or Salad
Chef's Selection of Season Vegetables
Fresh Rolls with Butter
Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas
Dessert

Francis Marion House Salad

Blend of Mixed Greens, Tomato Wedges and Sliced Cucumbers

Bibb Salad

Fresh Bibb lettuce with diced tomatoes, cucumbers and red peppers

Spinach Salad

Baby spinach, chopped egg, plum tomatoes and radishes

Caesar Salad

Romaine Lettuce with Herbed Croutons,
Parmesan Cheese
and Creamy Dressing

Tomato Florentine Soup

Cream of Mushroom with Sherry

Please select two Salad Dressings

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

Luncheon Entrées

Grilled London Broil

with a Mushroom-Scallion Sauce
and Roasted Rosemary Red Potatoes

Shrimp and Grits

Large Shrimp
sautéed with Peppers, Onions and Tasso Ham
served on Stone Ground Grits with Lobster Gravy

Pan Seared Atlantic Salmon

with a Citrus Dill and Seasoned Potato Cakes

Pine Nuts and Asiago Crusted Chicken

Pan Seared and Served with a Roasted Red Pepper Sauce
and Herbed Orzo

Stuffed Pork Loin

Pork Loin with Spinach, Sun-Dried Tomatoes
and Feta Cheese with Herbed Beurre Blanc
and a Seasoned Potato Cake

Petite Filet Mignon

Grilled Petite Filet with a Port-Shallot Sauce
Roasted Fingerling Potatoes and Sliced Roma Tomatoes

Herb Chicken Breast

Herb-Roasted Boneless Chicken Au Jus
with Roasted Potatoes

Two Carolina Lump Crab Cakes

with Remoulade Sauce, Pecan and Green Onion Rice Pilaf

Lighter Fare Plated Luncheons

Lighter fare entrée selections include a dessert selection

Salad Trio

Fresh Tuna Salad with Celery, Shrimp Salad and Chicken Cashew Salad
served with Fresh Sliced Fruit and Mini-Baguette

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce tossed with Aged Parmesan Cheese, Herbed Croutons, Caesar Dressing
and topped with Grilled Chicken Strips and Parmesan Crisp
served with Warm Rolls and Butter

Steakhouse Salad

Seared Sirloin Strips atop finely chopped Mixed Green, Tomatoes, Diced Red Onion,
Pecans and Crumbled Blue Cheese, tossed in a Blue Cheese Vinaigrette

Grilled Atlantic Salmon

Baby Field Greens, Balsamic Tomatoes, Button Mushrooms, Vidalia Onion and Goat Cheese
tossed in Vinaigrette Dressing

Chicken and Pasta

Grilled Chicken over Cheese Tortellini with a Sun-Dried Tomato Cream Sauce,
Julienne Vegetables and Warm Rolls with Butter

Lunch Dessert Selections

Please Select One

Lemon Curd Tart with Raspberry Coulis
Strawberry Shortcake – Light and Flaky Scones, Macerated Strawberries and Vanilla Chantilly Cream
Pecan-Maple Bourbon Pie with Chocolate-Caramel Sauce, made with Maple Syrup from Stowe
Flourless Chocolate Cake with Dark Chocolate Ganache and Vanilla Crème Anglaise
Carrot-Rum Raisin Cake with Cream Cheese Icing
Coconut Layer Cake with Pineapple-Passion Fruit Coulis
Cherry Clafoutis
Ricotta Cheesecake with Brandy-Plumped Fruits
Old-fashioned Apple Pie with Vermont Cheddar and Ice Cream

Boxed Lunches

Please limit selection to two choices.

Boxed lunches include Whole Fruit, Potato Chips and a Cookie.

Hoagie Box Lunch

A Six-Inch Hoagie with Smoked Turkey, Ham, Genoa Salami,
Sliced Provolone, Lettuce and Italian Seasoning

Cajun Chicken Sandwich

Grilled Breast of Chicken with Cajun Seasoning
Lettuce, Tomato and Red Onion on a Sourdough Roll

The Riviera

Large Flaky Croissant with Roasted Chicken Salad, Lettuce and Tomato

Turkey Club Wrap

Smoked Turkey, Bacon, Sliced Provolone, Avocado, Lettuce, Tomato,
and Herbed Mayonnaise in Spinach Tortilla

Vegetarian Wrap

Grilled Portabella Mushroom, Roasted Squash, Grilled Onions, Roasted Red Peppers
Boursin Cheese and Lettuce in a Spinach Wrap

Sodas and Bottled Water based on consumption

Lunch Buffets

Designed for one and a half hours of service. Minimum of 25 guests

Lunch buffets include Iced Tea, Regular and Decaffeinated Coffee and Herbal Teas

The Delicatessen

Chef's Selection of Soup
Tossed Salad with Tomato, Cucumber,
Mushrooms and Radishes
Ranch and Italian Dressings
Red-skinned Potato Salad • Pesto Tortellini Salad
Smoked Turkey, Ham, Roast Beef and Salami
Aged Cheddar, Provolone, Swiss and Jack Cheese
Potato Chips • Pickles and Pepperoncini
Sliced Tomatoes, Red Onion and Leaf Lettuce
Mayonnaise, Dijon Mustard and Horseradish
Rolls, Sliced Wheat, White and Rye Breads
Assortment of Cakes and Pies • Sliced Fresh Fruit

South of the Border Buffet

Tossed Garden Salad
With Creamy Ranch and Cilantro Vinaigrette
Roasted Corn and Black Bean Salad
Spicy Ground Beef with Tomatoes
Grilled Chicken Strips with Peppers,
Onions and Green Chilies
Fresh Flour Tortillas • Crisp Taco Shells
Diced Tomatoes, Shredded Lettuce, Cheddar Cheese,
Sliced Jalapeños, Fresh Guacamole,
Salsa and Sour Cream
Refried Beans • Mexican Rice
Tres Leches Cake with Macerated Berries

Taste of the Low Country

Baby Spinach Salad
with Cucumber, Tomato Wedges, Chopped Eggs
Peppercorn-Ranch Dressing • Red Wine Vinaigrette
Creamy Coleslaw with Carrots and Red Cabbage
Southern-fried Buttermilk Chicken
Pulled Barbecue Pork with Soft Rolls
Chef's Selection of Fried Fish with Tartar Sauce
Southern Red Rice • Seasonal Vegetable Medley
Biscuits and Corn Bread with Butter
Seasonal Fruit Crisp with Chantilly Cream

The Executive

Chef's Selection of Soup
Diced Smoked Chicken, Sweet Roasted Corn,
Diced Tri-color Bell Peppers and Aged Jack Cheese
with Tomato-Salsa Dressing
Arugula with Mandarin Oranges and Citrus Vinaigrette
Grilled Portabella Mushrooms, Squash, Peppers
and Asparagus with Balsamic Vinaigrette
Grilled Marinated Flank Steak
Fresh Rolls and Butter
Angel Food Cake with Seasonal Fruit Compote

The Italian Buffet

Vegetable Minestrone
Tossed Salad with Cucumbers, Tomato, Olives,
Pepperoncini and Herbed Croutons
Creamy Ranch Dressing • Red Wine Vinaigrette
Baked Ziti with Spicy Marinara
Bowtie Pasta tossed in a Pesto and Pine Nut Sauce
Chicken Marsala with Mushroom Wine Sauce
Tuscan style Pork Chops with Olives and Tomatoes
Assorted Roasted Vegetables
Shredded Parmesan Cheese,
Crushed Red Pepper and Fresh Basil
Regular and Garlic Bread Sticks and Butter
Neapolitan Cheesecake with Caramel Sauce
Fresh Sliced Fruit

Mediterranean Buffet

Bed of Spinach with Tomato, Mozzarella,
Kalamata Olives, Fresh Basil and Herbed Vinaigrette
Moussaka with Layers of Eggplant
Ground Beef, Zucchini, Potatoes, Cloves, Nutmeg
and Béchamel Sauce
Grilled Chicken with Capers, Tomatoes, Onions
and Oregano Relish
Orzo with Grilled Vegetables
Garlic Green Beans with Crushed Tomatoes
Hummus and Pita Bread • Tzatziki Sauce
Lemon Almond Cake with Oven-Roasted Seasonal Fruit

Create Your Own Luncheon Buffet

Designed for one and a half hours of service. Minimum of 25 guests

Iced Tea, Regular and Decaffeinated Coffee and Herbal Tea
Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Radishes, Olives, Egg Halves, Pepperoncini,
Bacon Pieces, Alfalfa Sprouts, Cheddar Cheese and Three Dressings
Pasta Salad with Grilled Vegetables and Herbed Vinaigrette
Warm Rolls and Butter or Biscuits and Cornbread
Dessert display of Assorted Cakes and Pies

Entrée Selections

Please select two to four options

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

Side Items

Please select two options

Wild Mushroom Risotto	Pepper Jack Cheese Grits
Au Gratin Potatoes	Collard Greens
Chive Mashed Potatoes	Glazed Carrots
Roasted Red Potatoes and Garlic	Green Beans with Toasted Almonds
Parsley-butter Roasted Potatoes	Okra and Tomatoes
Lima Bean Succotash	Hoppin' John
Red Rice	Vegetable Medley of Broccoli Cauliflower and Carrots
Basmati Rice Pilaf	Roasted Vegetables
Herbed Orzo	Squash and Spinach Casserole
Mashed Sweet Potatoes	Julienne Squash and Carrots