

Rotonda Packages:

Home-Going Celebration includes 1 Meat, 1 Vegetable, 1 Side Dish, 1 Salad, *L* Beverage

Lunch or Dinner Buffet includes 2 meats, 2 Vegetables, 2 Side Dishes, 2 salads, 1 Dessert, *L* beverage

Mix n. Mingle Hors D. oeuvres includes 2 Traditional or 3 Traditional (1 Premium plus 2 Traditional), 1 Salad, Vegetable Crudités Display, Fruit Display, Broccoli Casserole, L Beverage

"Outdoor" Family Reunion includes 3 Meats, 2 Vegetables, 1 Side Dish, 1 Salad, 1 Dessert, L Beverage

Working "Deli" Lunch includes 3 deli meats, 2 Salads, 1 Soup, 1 dessert, Beverage, An assortment of breads, Cheeses, and condiments

Wedding:

Silver includes 2 Traditional Hors d'oeuvres, Soup or Pasta, Salad, Dinner a la carte, L Beverage

Gold includes 3 premium Hors d'oeuvres, Soup or Pasta, salad, Dinner a la Carte, Dessert, & Beverage





Breakfast Buffet

Continental

Breakfast pastries Bagels, Muffins, or Croissants Whole Fruit Assorted Juices, coffee (regular/decaffeinated)

Healthy Start

Fresh fruit with seasonal berries Assorted Yogurts Dry cereal & Milk Sliced Breads Assorted Juices, coffee (regular/decaffeinated)

Southern Buffet Scrambled Eggs w/chives Breakfast Potatoes Ham, bacon, or sausage Home-style Grits Buttermilk biscuits Assorted Juices, coffee (regular/decaffeinated)



Deli-style Luncheon

Deli Cold-Cuts

Assorted Meats (Chicken salad, Ham, Roast beef, or Turkey) Assorted Cheese (American, Swiss)

Salads (Select 2)

Classic Caesar Cobb Vegetable Coleslaw Fruit salad (seasonal) Pasta Tossed house Potato

Soups (Select 1)

Broccoli cheese Tomato Basil Minestrone Potato

Dessert (select 1)



Hors D'oeuvres

Any item can be butler or buffet style

Traditional

Cajun fried vegetable medley Chicken Drummettes Chicken fingers Crab salad baguettes Deviled eggs Fried mushrooms Mini Tomatoes stuffed with Chicken Salad Miniature sandwiches Rotonda meatballs Cheesy Potato Skins Shrimp cocktail Shrimp salad on cucumber rounds Vegetable spring rolls

Premium

Bacon wrapped sea scallops BBQ Shrimp skewers Chicken kabobs Chicken satays Coconut fried shrimp Mini crab cakes Mini fruit kabobs Mushrooms stuffed with crab meat Salmon croquettes Southern fried catfish nuggets

Displays

Fresh, seasonal fruit International cheese Vegetable crudités Quality without Compromise" Prices are subject to 15% gratuity and 9% SC sales tax, Reservations require a deposit.



Salads

Classic Caesar Rotonda Mixed green

Specialties

Broccoli with cheese Cobb Crab Cucumber & Red Onion Down-south potato Seafood Spaghetti Tangy bean Zesty Bow-Tie Pasta

Soups

Broccoli cheese Catfish Stew Creamy Potato Creole gumbo Lobster bisque Minestrone Tomato Basil Butternut Squash



Meat & Pasta For Lunch or Dinner buffets

Meat Baked herb chicken Baked Turkey Wings BBQ Pork Ribs BBQ Pork Ribs Beef Tips Fried Shrimp Fruit baked ham Home-Style Meatloaf Roast beef Roasted or Deep Fried turkey Smothered Pork Chops Southern fried chicken Southern fried fish Stew Beef with Vegetables (Additional Selections are available upon request)

Pasta

Baked ziti Cheese ravioli with marinara Homemade spaghetti with meat marinara Lasagna (beef or vegetable) Shrimp alfredo over linguini Vegetable or chicken alfredo over penne



Vegetable & Side Dishes

For Lunch & Dinner buffets

Vegetables

Asparagus Broccoli Casserole Broccoli with cheese sauce Buttered corn Collard greens Corn relish Creole gumbo Glazed carrots Green beans Slow cooked peas or beans Slow cooked peas or beans Squash casserole Steamed cabbage Vegetable medley

Side Dishes

Baked potato Baked sweet potato Candied yams Cornbread dressing Cranberry Couscous Garlic mashed potatoes Red skin potato White Rice with Herb seasoning Scalloped potato Shrimp n. Grits Smashed Sweet Potato Two cheese macaroni Yellow or wild rice pilaf



Desserts

Cakes

Carrot cake Citrus lemon cake Coconut cake Red velvet cake Pound Cake Birthday Cakes (upon request)

Pies

Coconut crème pie Key lime pie Lemon meringue pie Sweet potato pie

Specialties

Chocolate dipped strawberries Chocolate Mousse Double chocolate brownies Fruit cobbler (peach/Apple) Fruit Parfaits Layered banana pudding Lemon chiffon Strawberry punch bowl delight Tropical fruit cocktail



Dinners a la carte

Baked, herb chicken White and dark meat baked with herbs

Baked pecan crusted or Deep fried pork chops

Broiled fish Chef's choice, seasoned and broiled to perfection

Chicken parmigiana Topped with mozzarella cheese *L* marinara sauce served over pasta

> **Cornish hen** Roasted and served over a bed of wild rice pilaf

Filet mignon Grilled and topped with mushroom gravy

Fruit baked ham Marinated in various fruit Juices and slow baked

> **Prime rib** Slowly cooked

Roasted pork Medallions Topped with house BBQ sauce or rosemary gravy

Salmon filet Baked with herbs over a bed of rice pilaf or garlic mashed potatoes

Southern fried chicken A ROTONDA favorite, White and dark meat deep-fried

> Southern fried fish Our own family recipe

Vegetable trio over pasta Sautéed, Seasonal fresh vegetables tossed in marinara sauce over pasta "Quality without Compromise" Prices are subject to 15% gratuity and 9% SC sales tax, Reservations require a deposit.



Carving stations

BBQ Basted beef brisket Deep fried or roasted turkey Fruit baked ham Herb salmon Peppercorn roasted beef top sirloin Roasted Pork Lion



Beverages

Iced Tea (Regular or Flavored, Sweet or Unsweet) Tropical Fruit Punch Lemonade Assorted Sodas (available at additional cost)





