



EMBASSY SUITES®

Myrtle Beach - Oceanfront Resort

CONTINENTAL BREAKFASTS

(Minimum of 10 Guests Please)

*The Meeting Morning Begins with the Aroma of Freshly Brewed
STARBUCKS Regular and Decaffeinated Coffees and a Selection of Herbal Teas
Based on One and One Half Hours of Service*

CB-I

Fresh Florida Orange Juice
Seasonal Fruit Salad
Assorted Muffins
Sweet Cream Butter and Fruit Spreads

CB-II

Fresh Florida Orange and Grapefruit Juice
Sliced Fresh Seasonal Fruits and Berries
An Assortment of Danish, Muffins and Croissants
Cinnamon Rolls
Sweet Cream Butter and Fruit Spreads

CB-III

Fresh Florida Orange and Grapefruit Juice
Cranberry and Apple Juice
A Variety of Fruit Yogurts
Fresh Seasonal Fruits and Berries
Crunchy Granola served with Whole and Skim Milk
Assorted Breakfast Breads to Include
Banana Nut, Chocolate Chip, and Cinnamon Swirl
Sweet Cream Butter and Fruit Spreads

Continental Breakfast Enhancements

Priced Per Person

Scrambled Eggs with Cheddar and Chives
Breakfast Burritos
Breakfast Sandwich with Egg, Sharp White Cheddar and Ham
Eggs Benedict
Breakfast Potatoes
Bagels and Cream Cheese

Guarantees must be provided by 11:00am, three working days prior to function. 1

Prices subject to change without notice

Please add 22% service charge and 10.5% sales tax

PLATED BREAKFAST SELECTIONS

(Minimum of 25 Guests Please)

*All Breakfast Menus Served with Fresh Florida Orange Juice
Plantation Bakery Basket with Sweet Cream Butter and Fruit Spreads
Freshly Brewed STARBUCKS Regular and Decaffeinated Coffee*

PB-I

The Plantation Omelet
Made with Three Country Fresh Eggs,
Cheddar Cheese, Mushroom and Onion, Sausage or Vegetarian
Breakfast Potatoes

PB-II

Kingston Hearty French Toast or Buttermilk Pancakes
Vermont Maple Syrup
Breakfast Sausage and Bacon

PB-III

Eggs Benedict
On a Toasted English Muffin with Canadian Bacon
Traditional Hollandaise Sauce
Breakfast Potatoes

Guarantees must be provided by 11:00am, three working days prior to function. 2

*Prices subject to change without notice
Please add 22% service charge and 10.5% sales tax*

BREAKFAST BUFFETS

All Buffets Are Designed For 25 Guests or More.

*Any Guarantee That Falls Below 25 Will Be Subject to an Additional Charge of
\$3.00 per person*

BB-I

Chilled Florida Orange and Grapefruit Juice
Sliced Fresh Seasonal Fruits and Berries
Variety of Cold Cereals with Whole and Skim Milk
Scrambled Eggs and Chives
Hominy Grits
Plantation Breakfast Pastries
Sweet Cream Butter and Fruit Spreads
Fresh Brewed STARBUCKS Coffee, Regular and Decaffeinated, Select Herbal Teas

BB-II

Chilled Florida Orange and Grapefruit Juice
Sliced Fresh Seasonal Fruits and Berries
Variety of Cold Cereals with Whole and Skim Milk
Scrambled Eggs with Cheddar Cheese, Mushrooms and Chives
Crisp Bacon
Plantation Breakfast Biscuits and Gravy
Breakfast Potatoes
Hominy Grits
Plantation Breakfast Bakeries
Sweet Cream Butter and Fruit Spreads
Fresh Brewed STARBUCKS Coffee, Regular and Decaffeinated, Select Herbal Teas

BB-III

Chilled Florida Orange and Grapefruit Juice
Tomato and Cranberry Juice
Fresh Strawberries and Papaya
Variety of Plain and Fruit Yogurts
Crunchy Granola with Whole and Skim Milk
Eggs Benedict
Almond French Toast
Vermont Maple Syrup
Crisp Country Bacon, Roasted Smoked Sausage
Hominy Cheese Grits
Breakfast Potatoes
Plantation Breakfast Bakeries
Sweet Cream Butter and Fruit Spreads
Fresh Brewed STARBUCKS Coffee, Regular and Decaffeinated, Select Herbal Teas

Guarantees must be provided by 11:00am, three working days prior to function. 3

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To Enhance Your Breakfast Buffet

Omelet Station

Eggs Prepared to Order,
With Selection of Diced Onion, Green Peppers, Mushrooms,
Ham, Crisp Bacon and Grated Cheese Assortment

Waffle Station

Waffles Cooked to Order
Assorted Berry Toppings
Vermont Maple Syrup and Whipped Cream

Additional fee applies per Chef Attendant

PLATED LUNCHEONS

*All Hot Lunches are Two-Course, Served with Warm Rolls and Butter,
Starch, Vegetable, Dessert, Fresh Brewed STARBUCKS Coffee, Select Herbal Teas and Iced Tea
Please Choose One Entrée and one Dessert Below To Complete Your Meal:*

Hot Entrees

Vegetable Lasagna

Fresh Pasta, Pesto Ricotta
Grilled Vegetables and Asiago Cheese

Country Fried Chicken

Boneless Breast, Country Seasoned and Oven Fried
Mashed Potatoes and Gravy

Chicken Napolitano

Roasted Garlic Polenta
Fresh Tomato Sauce

Pan Seared Salmon

Fennel Cream
Rice Pilaf

Mahi Mahi Creole

Bayou Style Rice

Roast Loin of Pork

Kentucky Bourbon Glaze
Rosemary Roasted Potatoes

Pot Roast

Braised Top Round of Beef
Double Cabernet Sauce
Root Vegetables

Charred Tri Tip Steak

Red Wine Barbecue Sauce
Fork Mashed Potatoes

Guarantees must be provided by 11:00am, three working days prior to function. 5

Prices subject to change without notice

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Cold Entrees

Chef Salad

Chopped Lettuce, Turkey, Smoked Ham
Swiss Cheese, Cheddar Cheese, Genoa Salami
Ranch or Bleu Cheese Dressing

Kingston Deli Wrap

Grilled Chicken with creamy Pesto Cheese and Garden Greens
In a Tomato Basil Flatbread
Potato Salad, Crudites and Pickles

Grilled Chicken Caesar Salad

Grilled Chicken Breast, Crisp Romaine, Grated Parmesan Cheese,
Golden Croutons and Cracked Black Pepper
Classic Caesar Dressing

Chilled Grilled Salmon

Miso Marinated Salmon Filet, Soba Noodles, Wilted Spinach
Shitake Barbecue Sauce

Fiesta Salad

Grilled Chicken, Sharp Cheddar, Black Olives, Scallions
Black Beans and Avocado
Cilantro Dressing

Desserts

Strawberry Short Cake

Key Lime Tart

White Chocolate Whipped Cream

White and Dark Chocolate Mousse

Cheesecake with Strawberry Sauce

Miniature Apple Pie

Cinnamon Rum Sauce

Guarantees must be provided by 11:00am, three working days prior to function. 6

Prices subject to change without notice

Please add 22% service charge and 10.5% sales tax

Add a Starter Course To Your Luncheon

Priced Per Person

Soup du Jour

Seasonal Fruit Salad

Honey Yogurt Sauce

Garden Salad

Mixed Greens, Tomato, Cucumber,
Carrots, Alfalfa Sprouts
House Vinaigrette

Iceberg Wedge

Crumbled Bleu Cheese, Red Onion,
Tomato, Bleu Cheese Dressing

Caesar Salad

Hearts of Romaine
Pesto Croutons, Asiago Cheese

Guarantees must be provided by 11:00am, three working days prior to function.

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Prices subject to change without notice

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LUNCH BUFFETS

All Buffets Are Designed For 25 Guests or More.

Any Guarantee That Falls Below 25 Will Be Subject to an Additional Minimum Charge of \$3.00 per person

All Buffets Served With Warm Rolls and Butter,

Fresh Brewed STARBUCKS Coffee, Select Herbal Teas and Iced Tea

LB-I

Red Bliss Potato Salad

Tri Color Pasta Salad

Fresh Cut Watermelon

Char Grilled Beef Hamburgers and Jumbo Hot Dogs

Grilled Barbecue Chicken

Sliced Tomatoes, Shredded Lettuce, Pickles, Onions and Sliced Cheeses

Molasses Baked Beans

Corn on the Cob

Warm Apple Pie

Vanilla Bean Ice Cream

DELI-I

Soup du Jour

Tossed Mixed Greens

House Vinaigrette, Ranch and French Dressings

Seafood Pasta Salad, Country Style Potato Salad, Roma Tomato Salad

Fresh Seasonal Fruits and Berries

Lean Roast Beef, Roasted Turkey Breast, Sugar Cured Ham

Provolone, Swiss and Cheddar Cheeses

Lettuce, Sliced Tomato and Dill Pickles

Assorted Deli Breads to Include Rye, Wheat, White

Artisan Breads

Mustards and Mayonnaise

Assorted Cookies and Brownies

Guarantees must be provided by 11:00am, three working days prior to function. 8

Prices subject to change without notice

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LB-II

Lobster Bisque, Sherry and Cream
Or
Soup du Jour

Spring Mix Salad of Radicchio, Endive, Frisee
Selection of Dressings
Grilled Vegetable Salad
Tuscan Potato Salad with Calamata Olives
Roma Tomato Salad

Luncheon Entrees (Select Two or Three)

Grilled Breast of Chicken, Sauce Chasseur
Baked Chicken Breast Dijonaise
Classic Chicken Parmigiana
Southern Style Smokey Pulled Pork
Sliced Roast Tri Tip Steak, Au Jus
Grilled Filet of Salmon
Chef's Fresh Catch, Provencal Style

Chef's Fresh Vegetable and Potato or Rice
The Plantation Dessert Station
Two Entrees - \$28.50 per person
Three Entrees - \$32.00 per person

DELI-II

Fresh Field Greens, Sliced Cucumber, Cherry Tomato
Red Onion Vinaigrette

Antipasto Platter of Fresh Mozzarella, Roma Tomato with Olive Oil Pesto Drizzle
Prosciutto, Salami, Provolone, Marinated Mushrooms, Eggplant Caponatta

Penne Pasta Salad with Fresh Basil, Roasted Vegetables,
Balsamic and Extra Virgin Olive Oil

Deli Display of Thinly Sliced Tenderloin of Beef
Grilled Chicken Breast,
Chilled Barbecued Salmon

Cayenne Mayonnaise Spread
Bakery Display of Fresh Ciabatta Rolls, French Baguettes, Pita Bread
Deli Rye Bread and Flat Breads

Tiramisu, Chocolate Eclairs, Fresh Fruit Tartlettes

Guarantees must be provided by 11:00am, three working days prior to function. 9

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Mini Lunch Buffets

Minimum of 15 guests please

ML-I

Seasonal Greens with Assorted Toppings and Dressings
Marinated Vegetable Salad
Roast Beef and Brie on a Giant Buttery Croissant
Roasted Turkey Wrap
Tomato Tortilla Filled With Roasted Turkey, American Cheese
Shredded Carrot, Cucumber and Herbed Mayonnaise
Grilled Reuben Sandwich, Served Hot with Kraut and Thousand Island Dressing
Chef's Pastry Selections

ML-II

The Orient Express
Asian Greens with Shredded Purple Cabbage, Carrots, Snow Peas
Honey Ginger Soy Dressing
Oriental Angel Hair Pasta Salad, Julienne of Pepper
Spicy Sesame Chicken
Oriental Roasted Pork, Stir Fried with Mixed Vegetables
Fried Rice
Spring Rolls
Fortune Cookies and Pistachio Ice Cream

ML-III

Tomato and Cilantro Salad
Seasonal Greens with Assorted Toppings and Dressings
Chips and Salsa
Fajita Bar with Accompaniments to Include:
Shredded Cheese, Lettuce, Pico de Gallo, Diced Tomatoes, Onions,
Jalapenos, Sour Cream, Guacamole,
Fajita Style Steak and Chicken
Flour Tortillas, Refried Beans and Mexican Rice
Assorted Dessert Specialties

ILB

Caesar Salad
Crisp Romaine, Parmesan Cheese, Golden Croutons, Cracked Black Pepper, Caesar Dressing
Tortellini Salad
Vine Ripe Tomatoes, Bocconcini Mozzarella and Fresh Basil
Baked Meat Lasagna
Italian Sausage with Peppers and Onions
Garden Fresh Vegetables
Fresh Italian Breads and Baguettes
Assorted Italian Pastries

Guarantees must be provided by 11:00am, three working days prior to function. 10

Prices subject to change without notice

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BOXED LUNCHESES

*They'll be Waiting as the Meeting Breaks...
Perfect For the Golf Course, Beach or Simply Walking the Grounds at Kingston
All Box Lunch Selections Include
Lettuce, Tomato, and Condiments
Potato Chips, Seasonal Whole Fruit and Brownie*

BL-I

Country Ham and Swiss

On a French Roll

BL-II

Muffaletta

Italian-Style Submarine Sandwich with Salami, Ham,
Shredded Lettuce, Shaved Onion and Provolone Cheese

BL-III

Grand Roast Beef

On Herbed Focaccia with Sliced Cheddar

BL-IV

Roasted Turkey Croissant

With Provolone Cheese, Lettuce and Sliced Tomato

BL-V

Grilled Chicken Sandwich

Crisp Bacon and Sharp Cheddar Cheese

BL-VI

Vegetarian

Grilled Vegetables and Portabella Mushroom
With Pepper Jack Cheese on Focaccia

Guarantees must be provided by 11:00am, three working days prior to function. 11

*Prices subject to change without notice
Please add 22% service charge and 10.5% sales tax*

SPECIALTY BREAKS

All Breaks Based on Thirty Minutes of Service

All in Good Health!

Freshly prepared Mixed Berry and Banana Passion Fruit Smoothies
Sliced Fresh Seasonal Fruits
Granola Bars
Pomegranate and Carrot Juice
Fresh Brewed STARBUCKS Decaffeinated Coffee,
Select Herbal Teas

All in “Good Humor!”

The Best in Assorted Frozen Novelties:
Nutty Buddies, Fudge Bars,
Ice Cream Sandwiches and Popsicles
Fresh Brewed STARBUCKS Coffee, Regular and Decaffeinated, Select Herbal Teas

Always All American

Fresh Baked Kingston Cookies Including
Chocolate Chip, Peanut Butter and Oatmeal Raisin
Chilled Carafes of Whole Milk
Bowl of Whole Fresh Fruit, Assorted Candy Bars
Miniature Warm Apple Pies
Fresh Brewed STARBUCKS Coffee, Regular and Decaffeinated, Select Herbal Teas

Gourmet STARBUCKS Coffee Tray

With Shaved Chocolate, Whipped Cream,
Cinnamon Sticks, Rock Crystal Sugar Sticks,
Chocolate Pirouettes and Candied Coffee Beans

Chocolate Sweet Chocolate

Kingston’s Famous Fruit Kabobs
Pineapple, Strawberries, Melons, Kiwi and Banana
Accompanied by Our Milk Chocolate Fondue
Graham Crackers, Peanut Butter and Marshmallow Fluff
Pretzel Rods
Fresh Brewed STARBUCKS Coffee, Regular and Decaffeinated, Select Herbal Teas

Guarantees must be provided by 11:00am, three working days prior to function. 12

Prices subject to change without notice

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For The Creative at Heart, Create Your Own Break

*Based on Thirty Minutes of Service
Charges Based on Actual Meeting Attendance*

Freshly Brewed Starbucks Coffee, Regular and Decaffeinated and Herbal Tea

Chilled Orange, Grapefruit and Tomato Juice

Assorted Soft Drinks and Bottled Water

Iced Tea and Lemonade

An Assortment of Danish, Muffins and Croissants
Cinnamon Rolls

Fruit Yogurt, Granola and Whole Strawberries

Brownies and Cookies

Gatorade, Granola Bars, Protein Bars and Bottled Water

Assorted Candy and Chocolate Bars

Petit Fours and Chocolate Dipped Strawberries

Warm Soft Pretzels, House-Made Potato Chips, Tortilla Chips, Mixed Nuts
Assorted Dips and Salsas

Guarantees must be provided by 11:00am, three working days prior to function. 13

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DINNER SUGGESTIONS

*All Dinners are Three-Course, Served with Warm Rolls and Butter,
Starch, Vegetable, Dessert, Fresh Brewed STARBUCKS Coffee, Select Herbal Teas and Iced Tea
Please Choose One Item From Each Category Below To Complete Your Meal:*

Starters

Soup du Jour

Carolina She-Crab Soup with Sherry

Select Garden Greens with Cherry Tomatoes, Cucumber and Carrot
Ranch and Italian Dressings

Spinach Salad with Tomato, Rings of Bermuda Onion
Diced Egg, Crumbled Bacon,
Mustard Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Cheese, Garlic Croutons, Cracked Black Pepper
Classic Caesar Dressing

Mixed Field Greens with Poached Pear, Gorgonzola, Candied Pecans
Mustard Vinaigrette

Caprese

Beef Steak Tomato, Fresh Mozzarella, Pesto Drizzle

Jumbo Shrimp Cocktail

Caribbean Cocktail Sauce

The Following Hot Appetizers May Be Served Prior To The Starter Course

Lobster Cakes

Saffron Cream Sauce

Crab Stuffed Jumbo Shrimp

Duxelles of Creamy Wild Mushrooms

Served in a Puff Pastry Cup

Guarantees must be provided by 11:00am, three working days prior to function. 14

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Plated Entrée Selections

Pan Roasted Breast of Chicken

With Sweet Vermouth and
Forest Mushroom Sauce

Seared Breast of Chicken

Prosciutto, Fontina Cheese, Sage Jus

Stuffed Breast of Chicken

Wild Mushrooms & Spinach, Garlic Jus

Chicken Oscar

Seared Breast, Crab Cake, Bearnaise Sauce

Grilled Breast of Chicken & Jumbo Prawns Lemon Butter Sauce

Seared Atlantic Salmon

Lemon Grass Butter

Grilled Double Cut Pork Chop Whole Grain Mustard Sauce

Pan Seared Mahi Mahi

Tropical Fruit Relish

The Mixed Grill

Petite Fillet of Tuna, Blackened Grouper and Jumbo Shrimp
Roasted Garlic, Lemon & Cilantro Sauce

Blackened Rib Eye Steak

Herbed Maitre d'hotel Butter

Filet of Beef Tenderloin

Red Wine Reduction

Guarantees must be provided by 11:00am, three working days prior to function. 15

Prices subject to change without notice

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Wellington of Beef

Seared Filet Mignon, Mushroom Duxelles, Fois Gras
Perigourdine Sauce

**Grilled Petite Filet of Beef
and Lobster Tail**

Brandy Cream

A la Carte Banquet Service is Available

Certain Restrictions Apply

Ask Your Catering and Conference Services Manager for Details

Desserts

Pecan Pie with Sweet Cream
Lemon Meringue Tart
Apple Pie with Caramel Sauce
White and Dark Chocolate Mouse
Key Lime Pie
Turtle Cheese Cake
Carrot Cake
Double Chocolate Cake
Tiramisu
Cream Cheesecake with Strawberry Sauce

**To Make Your Event Truly Unforgettable
May We Offer The Following Enhancements**

Based on One and One Half Hours of Service

Minimum of 50 Guests Please

Kingston Dessert Table

Never Ending Display of Freshly Prepared Specialties Including Pecan Pie, Apple
Caramel Pie, Key Lime Pie, Chocolate Turtle Cheesecake, Chocolate Decadence Cake,
Strawberry Short Cake, Fresh Fruit Tartlets, Assorted Chocolate Truffles,
White and Dark Chocolate Mousses, Warm Bread Pudding

Bananas Foster Flambé

The Classic Dessert with a Carolina Flair
Vanilla Ice Cream, Bananas Caramelized
and Flambéed with Dark Rum

Attendant Required at additional fee

Guarantees must be provided by 11:00am, three working days prior to function. 16

Prices subject to change without notice

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SPECIALTY AND THEMED BUFFETS

*All Buffets Are Designed For 50 Guests or More.
Any Guarantee That Falls Below 50 Will Be Subject to an Additional Minimum Charge of \$5.00 per person
Buffets Served With Warm Rolls and Butter,
Fresh Brewed STARBUCKS Coffee, Select Herbal Teas and Iced Tea
Based on One and One Half Hours of Service*

The Seafood Buffet

Tossed Garden Greens, Choice of Dressings
The Plantation Raw Bar:
Iced Jumbo Shrimp Cocktail
Oysters on the Half Shell
Lemons, Tabasco and Cocktail Sauce
Steamed Clams and Mussels
In a Zesty White Wine and Garlic Broth
Baked Snapper Creole
Herb Crusted Chicken Breast
Beef Tenderloin Medallions, Grilled Onions
Herbed Rice Pilaf
Steamed Fresh Vegetables
Pastry Chef's Assortment of Dessert Specialties

The Low Country

Waccamaw Corn and Crab Chowder
Fresh Field Greens, Sliced Cucumber, Cherry Tomato, Red Onion,
Ranch and Italian Dressing
Old Fashioned Potato Salad
Peel Your Own Shrimp with
Lemons and Cocktail Sauce
Southern Fried Chicken
Charleston Style Shrimp and Grits
Cajun Rubbed Roast Pork Loin
Hush Puppies with Honey Butter
Chef's Vegetable Medley
Strawberry Shortcake, Peach Cobbler,
Sweet Potato Pie

Guarantees must be provided by 11:00am, three working days prior to function. 17

*Prices subject to change without notice
Please add 22% service charge and 10.5% sales tax*

The Kingston Barbecue

Caesar Salad

Crisp Romaine Lettuce, Caesar Dressing, Cracked Black Pepper and Parmesan

Marinated Cucumber Salad

Fusilli Pasta Salad

Southern Style Potato Salad

Sliced Fruit Display

Salmon in a Saffron Tomato Broth

Barbecued Chicken

Grilled Tri Tip Steaks, Sautéed Mushrooms

Barbecued Baby Back Pork Ribs

Baked Potatoes with Sour Cream, Bacon Bits, Chives and Sweet Butter

Chef's Garden Vegetables

Chocolate Fudge Brownies

Giant Oatmeal Raisin, Peanut Butter and Chocolate Chip Cookies

Vanilla Bean Ice Cream

Plantation Picnic

Tossed Garden Greens with Choice of Dressings

Sliced Chilled Watermelon

Home Style Potato Salad

Cole Slaw

Slow Roasted Loin of Pork

Barbecued Beef Short Ribs

Herb Rubbed Baked Chicken

Red Bliss Potatoes

Corn on the Cob, Sweet Butter

Black Eyed Peas and Smoked Ham

Corn Fritters, Buttermilk Biscuits

Apple Pie, Warm Bread Pudding and Peach Cobbler

Vanilla and Chocolate Ice Cream

Guarantees must be provided by 11:00am, three working days prior to function. 18

Prices subject to change without notice

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Caribbean Dreams

Cuban Style Black Bean Soup

Tossed Island Greens with a Selection of Dressings

Caribbean Ceviche

Bahamian Cole Slaw with Shredded Coconut

Rock Shrimp Salad with Black Beans and Mango

Island Fresh Grilled Grouper, Creole Style

Barbecued Jamaican Jerk Chicken

Island Spiced Marinated Strip Steak

Red Beans and Rice

Fried Yuca with Mohito

Dessert Station

Rice Pudding, Coconut Cake

Guava Flan

Warm Bread Pudding with Vanilla Sauce

RECEPTION

ACTION STATIONS

Steam Ship Round of Beef

Cocktail Rolls, Horseradish Cream,
Mayonnaise and Spiced Mustard

Serves 250 Guests

Roasted Prime Rib

Au Jus

Serves 25 Guests

New York Strip Roast

Whole Grain Mustard,
Horseradish Cream and Cocktail Breads

Serves 20 Guests

Slow Roasted Breast of Turkey

Cranberry Sauce,
Mayonnaise, Mustard and Giblet Gravy

Cocktail Rolls

Serves 30 Guests

Guarantees must be provided by 11:00am, three working days prior to function. 19

Prices subject to change without notice

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Honey Roasted Cured Ham

Cocktail Rolls, Honey Mustard and Mayonnaise

Serves 30 Guests

Blackened Ahi Tuna

Mayonnaise, Dijon Mustard and Creole Sauce

Serves 25 Guests

Pasta Station

Choice of Two Pastas:

Cheese Tortellini, Bow Tie, Penne, Orzichetta

Choice of Two Sauces:

Alfredo, Marinara, Bolognese or Pesto Cream

Cracked Black Pepper and Parmesan Cheese

Add Sautéed Shrimp and Chicken to your Pasta Station

Additional per person charge

Shrimp and Scallop “Little Plate” Station

Cooked to Order with Olive Oil, Lemon, White Wine

Served With Our Traditional Caesar Salad

Stir Fry Station

Chicken and Beef Stir Fry

Cooked to Order in Oriental Sauce

Sticky Rice

Mashed Potato “Martini” Bar

Yucon Gold Mashed Potatoes

Shrimp, Tenderloin Tips, Smoked Chicken, Forest Mushrooms

For Carved or Prepared to Order Selections,

Chef Attendant fee applies

Guarantees must be provided by 11:00am, three working days prior to function. 20

Prices subject to change without notice

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SHOWCASE DISPLAYS

Minimum of 25 Guests

Assorted Cheese Display

Imported and Domestic Cheeses
With Fresh Fruit Garnish
Assorted Crackers and Sliced Fresh Baguettes

Sliced Fruit and Berry Display

An Elaborate Display of Fresh Fruit in Season

Garden Vegetable Display

Fresh Cut Seasonal Vegetables Served with Creamy Herb Dip

Antipasto Display

Pepperoni, Salami, Prosciutto, Provolone, Mozzarella,
Marinated Artichokes, Mushrooms, Stuffed Olives,
Vine Ripe Tomatoes and Sliced Baguettes

Kingston Dry Snack Display

Warm Soft Pretzels, House-Made Potato Chips, Tortilla Chips, Mixed Nuts
Assorted Dips and Salsas

Smoked Salmon

Mini Bagels, Cream Cheese,
Chopped Eggs, Capers and Diced Red Onion
Serves 30 Guests

Sushi & Sashimi

Japanese variety of the freshest Sushi and Sashimi
Presented with Wasabi and Pickled Ginger

Guarantees must be provided by 11:00am, three working days prior to function. 21

Prices subject to change without notice

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COLD HORS D'OEUVRES AND CANAPES

Minimum Order of 100 Pieces for Each Selection

Smoked Salmon Mousse on Toast Points
Roasted Chicken Salad on Crostini
Boursin Stuffed Strawberries
Asparagus Wrapped in Black Forest Ham
Prosciutto and Melon
Bruschetta with Fresh Mozzarella and Roma Tomato

Iced Jumbo Shrimp
with Cocktail Sauce and Lemons
Cold Water Crab Claws
Crabmeat Tartlette
Vietnamese Shrimp Spring Rolls
Seared Ahi Tuna Tartlette

HOT HORS D'OEUVRES

Minimum Order of 100 Pieces for Each Selection

Buffalo Style Chicken Wings
Fried Chicken Fingers, Honey Mustard Sauce
Cocktail Meatballs Bordelaise
Individual Chicken Cordon Bleu
Quiche Lorraine
Vegetable Pot Sticker, Soy Dipping Sauce
Smoked Chicken Quesadillas
Sesame Chicken
Spanakopita
Vegetable Egg Rolls with Plum Dipping Sauce

Crabmeat Stuffed Mushrooms
Spinach and Cheese Stuffed Mushrooms
Mini Beef Wellington
Baby Lamb Chops with Garlic and Rosemary
Oysters Rockefeller
Cocktail Crab Cakes, Sauce Remoulade
Teriyaki Beef Sate
Shrimp Tempura with Plum Sauce
Sea Scallops Wrapped in Bacon

Guarantees must be provided by 11:00am, three working days prior to function. 22

Prices subject to change without notice

Please add 22% service charge and 10.5% sales tax

THE GRAND WELCOME RECEPTION

The Event Planner's Best Friend!

An 'Opening Night' Reception Menu Featuring Delights from Around the World

Minimum of 100 Guests Please

Southern Hospitality

Pulled BBQ Pork with Soft Dollar Rolls
Cheddar Grits with Shrimp
Chicken Fingers with Honey Mustard
Peel and Eat Shrimp with Cocktail Sauce and Lemon
Sweet Iced Tea

Little Italy

Tri Colored Tortellini, Garlic Cream
Penne Pasta, Fresh Tomato Sauce
Cracked Black Pepper and Parmesan Cheese
Grilled Vegetable Lasagna
Crusty Breads and Rolls, Sweet Butter

The Pacific Rim

Egg Drop Soup
Spring Rolls with Plum Sauce
Chicken Sate with Spicy Peanut Sauce
Vegetable Fried Rice
Pot Stickers

All American Carver

Roast Prime Rib of Beef
Country Roasted Breast of Turkey
Soft Dollar Rolls, Horseradish Cream
Mayonnaise and Spiced Mustard

Touch of Paris

Petit Fours and an Assortment of Buttery Cookies and Cakes
Display of Sliced Fresh Fruits and Berries
Domestic and Imported Cheese Board
Gourmet Crackers

Guarantees must be provided by 11:00am, three working days prior to function. 23

Prices subject to change without notice

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BEVERAGE ARRANGEMENTS



Kingston Package Plan

Unlimited Consumption of Premium Brand Liquor, House Wine, Imported and Domestic Beer

Plantation Package Plan

Unlimited Consumption of House Brand Liquor, House Wine, Imported and Domestic Beer

Beer and Wine Bar Package

Unlimited Consumption of Regular and Light Domestic Beers and House Wines

HOSTED BARS

The Premium Selection

Premium Brand Liquors
Cordials
Premium House Wine
Imported Beer
Domestic Beer
Soft Drinks & Juices

The House Selection

House Brand Liquors
Cordials
House Brand Wine
Domestic Beer
Soft Drinks & Juices

Guarantees must be provided by 11:00am, three working days prior to function. 24

Prices subject to change without notice

Please add 22% service charge and 10.5% sales tax

CASH BARS

The Premium Selection

Premium Brand Liquors
Imported Beer
Premium Brand Wines
Soft Drinks & Juices

The House Selections

House Brand Liquors
Domestic Beer
House Brand Wines
Soft Drinks & Juices

Non-Spirited Beverages

Virgin Mary's
Frozen Spiritless Daiquiris
Frozen Spiritless Margaritas
Non-Alcoholic Wine
Non-Alcoholic Beer
Sparkling Punch
Old Fashioned Lemonade

Bartender Charges

\$100.00 per bar for the first three hours
\$50.00 per each additional hour
One bar serves up to 100 people

Guarantees must be provided by 11:00am, three working days prior to function. 25

*Prices subject to change without notice
Please add 22% service charge and 10.5% sales tax*

BANQUET WINE LIST

Sparkling

Chandon Brut, California
Moet Chandon White Star, France

White

Oakley "Four Whites" Sonoma
Voga Pinot Grigio, Italy
Rodney Strong Chardonnay, California
Kendall Jackson Chardonnay, California
Beringer White Zinfandel, California

Red

Hanswood Merlot, California
Santi "Solane" Valpolicella, Italy
Rodney Strong Merlot, California
BV Coastal Pinot Noir, California
Peter Lehmann "Barossa" Shiraz, Australia
Hess Select Cabernet Sauvignon, California

Guarantees must be provided by 11:00am, three working days prior to function. 26

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