



HOTEL
BENNETT
CHARLESTON

Holiday

DINNER DISPLAY



SALAD STATION

Baby Spinach, Candied Bacon, Crumbled Clemson Blue Cheese, Spiced Pecans, Creamy Apple Cider Dressing

Local Petite Greens, Belgian Endive, Granny Smith Apples, Salt Roasted Beets, Pomegranate Vinaigrette

Fresh Baked Bread Basket including Rosemary Bread, French Baguette, Cranberry Baguette, Honey Butter, House Preserves

CHILLED SEAFOOD STATION

Poached Shrimp with Cocktail Sauce and Lemon

Oysters on the Half Shell with Horseradish and Hot Sauce

Marinated Crab Claws with Hot Pepper Mignonette

DINNER DISPLAY STATIONS

Thyme and Garlic Roasted Prime Rib with Fricassee of Wild Mushrooms

Rosemary Roasted Potatoes

Crispy Brussel Sprouts with Sorghum and Chile

Roast Leg of Lamb with Mint Jus

Roasted Rainbow Carrots with Cranberry Ginger Glaze

Sweet Potato Puree

Butternut Squash Ravioli with Brown Butter and Fried Sage

DESSERT STATION

Slow Roasted Apple Crumble

Winter Spiced Pumpkin Pie

Orange Cream Puff, Cranberry Marmalade

Chocolate Mint Mousse Cup

Opera Cake



BEER & WINE

DOMESTIC

Budweiser, Bud Light, Michelob Ultra

IMPORTED

Corona, Heineken, Stella, Clausthaler N/A, Clausthaler Dry-Hopped N/A

CRAFT

Westbrook IPA, Coast Kölsch

SPARKLING

Louis Pedrier Brut, Col Mesian Cuvee Rose

WHITE

Castlefeder Pertico Pinot Grigio, Merf Chardonnay, Proverb Rose

RED

Proverb Pinot Noir, Terrazas de los Andres Cabernet Sauvignon "Altos del Plata"

The Holiday Dinner Buffet Package is **\$140** per guest.

This will be inclusive of **3 hours** of open bar.

*Exclusive of tax and gratuity



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