

CATERING MENU & FEE SCHEDULE

Buffet Appetizers





Wings (Plain, Baked Spicy Jerk, or Buffalo) Fried Chicken Drumette Spinach Artichoke Dip & Chips Chips & Salsa Beef Sliders Pulled Pork Sliders Cheese Burger Sliders Stuffed Button Mushrooms South Western Egg Rolls (with jalapeño ranch dip) Meatballs (BBQ, Marinara, or Jerk) Jalapeño Poppers Miniature Sandwiches: Choose 2 (Turkey, Ham, Pimento Cheese, & Cucumber) Assorted Salad: Choose 1 (Broccoli, Potato, Urban, or Kale Chicken Salad with Crackers ***Shrimp and Grits (Market Price) ***Shrimp Cocktail (Market Price)

*** Seafood is market price and is not included in the price

Package 1 Choose 1 item for \$4.95 per personPackage 2 Choose 2 items for \$8.95 per personPackage 3 Choose 3 items for \$9.95 per personPackage 4 Choose 4 items for \$10.95 per personPackage 5 Choose 5 items for \$12.95 per person

Must Have a Minimum of 10 people to deliver. A delivery fee is assessed on orders less than 25 people.





Continental Breakfast: \$8.95 per person

Assorted Breakfast Pastries: Muffins, Bagel & Cream Cheese, Cinnamon Buns, & Fruit Filled Fresh Seasonal Fruit Bowl Choice of 1 Apple Juice, Cranberry Juice, Orange Juice, or Coffee

Deluxe Continental Breakfast: \$11.95 per person

Assorted Breakfast Pastries: Muffins, Bagel & Cream Cheese, Cinnamon Buns, & Fruit Filled Fresh Seasonal Fruit Bowl Yogurt and Granola Choice of 1 Apple Juice, Cranberry Juice, or Orange Juice, Coffee

Breakfast Buffet: \$10.95 per person

Scrambled Eggs Bacon Strips, Chicken Patty, or Sausage Links Cheese Grits or Home Fried Potatoes Biscuits or Toast Choice of 1Apple Juice, Cranberry Juice, or Orange Juice Coffee

French Buffet: \$13.95 per person

Choice of 2 Quiche (Meat, Vegetable, or Meat & Vegetable) Scrambled Eggs Choice of 2 Bacon, Turkey Bacon, Chicken Patty, or Sausage Links Cheese Grits or Home Fried Potatoes Biscuits or Toast Choice of 1 Apple Juice, Cranberry Juice, or Orange Juice Coffee

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Soups:

	Cream of Broccoli	\$4.00 per person
	Chicken Corn Chowder	\$4.00 per person
	Vegetable Soup	\$4.00 per person
	Beef Vegetable Soup	\$5.00 per person
Sand	wiches:	
	Turkey Breast	\$9.95 per person
	Honey Baked Ham	\$9.95 per person
	Cajun Chicken Breast	\$9.95 per person
	Roast Beef	\$10.95 per person
	Smoked Turkey Club	\$10.95 per person
	Turkey Panini	\$9.95 per person
	Vegetable Panini	\$9.95 per person

10 sandwich minimum per choice.

Each Sandwich is served with a choice of potato chips or potato salad.

Add fruit salad, urban salad, cookie, or brownie for \$1.95

Must Have a Minimum of 10 people to deliver. A delivery fee is assessed on orders less than 25 people.

Lunch Buffet 4 oz. Servings





Entrée Items: \$9.95 per person

Cajun Chicken Italian Chicken Smothered Chicken with peppers & onion gravy Fried Chicken Ham

Entrée Items: \$10.95 per person

Pork Loin Sautéed S
Smoked Turkey Macaroni
Lasagna Potato Sal
Vegetable Lasagna Pasta Sala
Meat Loaf Cole Slaw
Roast Beef:
Beef Roast: Sirloin of beef sliced & topped with a rich mushroom sauce

Side Items:

Rice Pilaf Corn Collard Greens Green Beans Barbeque Bake Beans Mixed Vegetable Medley Mashed Potatoes Sautéed Spinach Macaroni & Cheese Potato Salad Pasta Salad Cole Slaw

Entrée Items: \$13.95 per person

Loaded Chicken: loaded with smoked ham, bacon, and mixed cheese			
**Prime Rib of Beef (market price)			
**Smoked BBQ Ribs (market price)	Dressing:		
Broiled or Blackened Ribeye	Sweet Kale Vinaigrette		
	Roasted Red Pepper Vinaigrette		
Salads:	Ranch		
Urban	Thousand Island		
Kale	Honey Mustard		
Chicken Salad with Crackers			

Lunch includes one entrée, rolls & butter, your choice of one side item, urban salad, and sweet tea or lemonade. Additional side items are \$3.95 per person. Additional salads are \$2.95 per person.

**Items are not included in the price (market price).

Lunch and Dinner served as a buffet add 18% gratuity. Plated and served add a 25% gratuity.

Must Have a Minimum of 10 people to deliver. A delivery fee is assessed on orders less than 25 people.

Dinner Buffet 6 oz. serving





Entrée Items: \$13.95 per person

Cajun Chicken Italian Chicken Smothered Chicken with peppers & onion gravy Fried Chicken Ham

Entrée Items: \$14.95 per person

Pork Loin Sautéed Sp
Smoked Turkey Macaroni
Lasagna Potato Sala
Vegetable Lasagna Pasta Sala
Meat Loaf Cole Slaw
Roast Beef:
Beef Roast: Sirloin of beef sliced & topped with a rich mushroom sauce

Side Items: Rice Pilaf Corn Collard Greens Green Beans Barbeque Bake Beans Mixed Vegetable Medley Mashed Potatoes Sautéed Spinach Macaroni & Cheese Potato Salad Pasta Salad

Entrée Items: \$18.95 per person Loaded Chicken: loaded with smoked ham, bacon, and mixed cheese

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**Prime Rib of Beef (market price)		
**Smoked BBQ Ribs (market price)	Dressing:	
Broiled or Blackened Ribeye	Sweet Kale Vinaigrette	
	Roasted Red Pepper Vinaigrette	
Salads:	Ranch	
Urban	Thousand Island	
Kale	Honey Mustard	
Chicken Salad with Crackers		

Dinner includes one entrée, rolls & butter, your choice of two side item, urban salad, and sweet tea or lemonade. Additional side items are \$3.95 per person. Additional salads are \$2.95 per person.

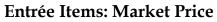
**Items are not included in the price (market price).

Lunch and Dinner served as a buffet add 18% gratuity. Plated and served add a 25% gratuity.

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Dinner Buffet Cont.





**Roasted Prime Rib Slow roasted with garlic, rosemary, and thyme

Entrée Items: Market Price

**6 oz Filet Mignon

**6 oz Grilled Chicken Breast

**Items are not included in the price (market price).



Old Fashion On-Site Backyard BBQ



Entrée Items: \$14.95 + \$100.00 On-site grilling fee

¹/₄ lb. Flame Broiled Hamburgers & Grilled All Beef Hot Dogs Cole Slaw Southern Potato Salad Baked Beans Beef Chili

Includes all condiments including: sliced American cheese, sliced tomatoes, diced and sliced onions, crisp iceberg lettuce, sweet pickle relish, and tea or lemonade.

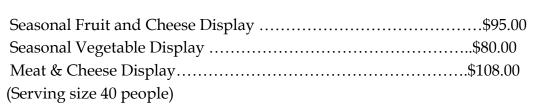
Entrée Items: \$16.95

Low Country Boil: shrimp, sausage, corn on the cob, & potatoes Includes urban salad and tea or lemonade.

Lunch and Dinner served as a buffet add 18% gratuity. Plated and served add a 25% gratuity.

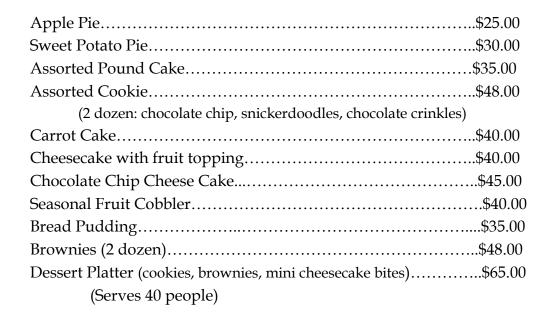
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Desserts



Disposable Catering Equipment Fee:

30 – 50 people	\$45.00
50 – 100 people	
100 + people	\$85.00

*Catering set up includes set up of up to 4 chafing dishes, linen for food display table, paper products, plates, spoons, and cups. China, silverware, glasses, linens, and chafing dishes can be rented for an additional rate.

The Butterfly Foundation appreciates the opportunity to make your event a success. By choosing this organization to cater your event, you are providing employment opportunities to our current and previous culinary students. Again, thanks for your support.

*Prices Effective 1/1/18

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Café and Fresh Food Store

Schedule of Rental Fees Inside Café and Market

Business and Commercial Events please contact Leslie Bailey: 864-582-4146 ext. 107 or leslie@butterfly-sc.com

Social Events: Including but not limited to anniversaries, birthday parties, meetings, banquets, receptions, bridal showers, baby showers, fundraising events, etc.

Social Events Fee Schedule: Based upon 4 hours

Monday – Thursday	Friday - Sunday	Per Hour	*Deposit	**Cleaning/
		Overage Charge		Damage Fee
\$155 w/12 tables inside (30 seats) and 7 tables outside (20 seats).	\$225 w/12 tables inside (30 seats) and 7 tables outside (20 seats).	\$75.00	\$100.00	\$100.00
Total seating for 50. Includes linens (inside only) & backdrops.	Total seating for 50. Includes linens (inside only) & backdrops.	<i>\$70.00</i>	<i>4100.00</i>	\$100.00

Monday – Friday: limited to 3 hours before 11 am and evenings after 5 pm are up to 5 hours. Saturdays: 4 hours after 2 pm during Farmer's Market Season or anytime outside of Farmer's Market Season. Farmer's Market Season is March 28 – December 19, 2015.

Sundays: 4 hours anytime

* Deposits are nonrefundable and are applied to rental rate.

**Cleaning/Damage Fee is refundable upon facility being left in appropriate condition per cleaning check list. In the event of facility, equipment or property damage all fees exceeding the cleaning/damage deposit incurred by The Monarch Café and Fresh Food Store charges will be billed at actual cost plus 20% and lost revenue.

Janitorial Service	\$75.00	
Security Officer (1)	\$30.00 per hour	Minimum of 3 hours (8pm-12pm)
Projector & Screen	\$75.00	
Sound System/ Speakers & Mic	\$75.00	

Security officers are required for any event with alcohol and may be required for other events (decision of management). Alcohol may not be served after 2:00 a.m. Last call at 1:45 a.m.

All food must be provided by The Monarch Café. Cakes and other desserts are allowed to be brought in by Lessee.