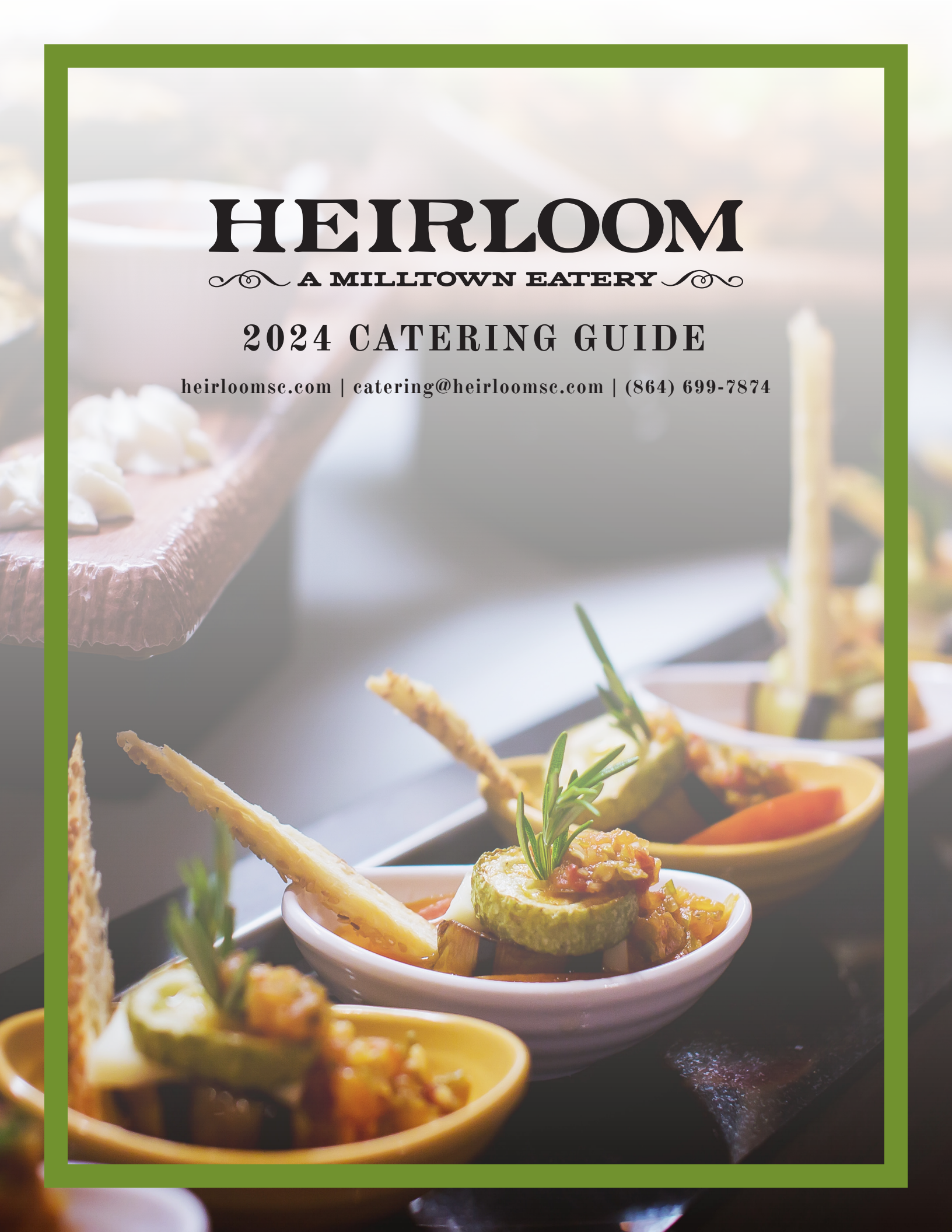


# HEIRLOOM

❧ A MILLTOWN EATERY ❧

## 2024 CATERING GUIDE

[heirloomsc.com](http://heirloomsc.com) | [catering@heirloomsc.com](mailto:catering@heirloomsc.com) | (864) 699-7874



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Welcome to Heirloom, your ultimate destination for exquisite offsite catering services! With our renowned restaurant and state-of-the-art event center, we have been delighting guests with culinary experiences that are nothing short of extraordinary.

At Heirloom, we understand the importance of creating memorable events, and our offsite catering services allow us to bring our expertise and exceptional cuisine to any location. Whether it's a corporate gathering, wedding celebration, or a private soirée, our team is dedicated to crafting a remarkable dining experience tailored to your unique vision.

With our established restaurant, we have perfected our craft, offering a diverse menu inspired by global flavors and using only the freshest, locally sourced ingredients. In addition to our exceptional cuisine, we are proud to boast a state-of-the-art event center, 1881 Event Hall, designed to host unforgettable occasions. Equipped with modern facilities and a stylish ambiance, our event center provides the perfect backdrop for any event, ensuring a seamless and unforgettable experience for you and your guests.

Whether you choose our restaurant, event center, or opt for our offsite catering services, we guarantee impeccable service and attention to detail every step of the way. From menu customization and event planning to flawless execution, our team is committed to surpassing your expectations and creating an event that will be remembered for years to come.

Experience the epitome of culinary excellence and flawless event execution with Heirloom!

Contact us today to discuss your upcoming event and let us take care of all your catering needs.

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### HEIRLOOM PROVIDES THE FOLLOWING FOR ALL OFF-SITE CATERING

Buffet/Beverage Tables  
Choice of Black or White Linen for Buffet/Beverage Tables  
Buffet/Beverage Chafers, Dispensers, and Serveware  
Plastic Disposable Plates, Cups, and Flatware  
Paper Cocktail and Dinner Napkins  
Setup/Breakdown  
Dedicated Banquet Staff for Your Event

### OPTIONAL ADD-ONS

Upgrade to China, Silverware, and Glassware for \$5/Person  
Upgrade to Black or White Linen Napkins for \$1/Person  
Add Your Choice of Black or White Linen for Guests' Tables for \$20/Round Table  
Add Gold Plastic Chargers for \$1/Each

### DELIVERY RATES

Complimentary Delivery Within Spartanburg County  
\$150 Delivery Fee for Greenville, Laurens, Union, and Cherokee Counties  
Please Inquire for Availability/Pricing Outside These Areas

*Prices listed are per person and do not include sales tax (currently 9%) and taxable service charge (currently 22%). There is a 15 persons minimum for all catering orders.*

*Please note that due to Covid-19 repercussions, supply chain logistics may be impacted. If a product or ingredient necessary for your event are delayed, we will replace your requested menu item(s) with a substitute of equal or greater value.*

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### Table of Contents

- Breakfast ..... *page 5*
- Brunch ..... *page 6*
- Lunch - Buffet ..... *page 7*
- Lunch - Plated ..... *page 10*
- Lunch - Boxed ..... *page 11*
- Snack Break ..... *page 12*
- Dinner - Buffet ..... *page 13*
- Dinner - Stations ..... *page 14*
- Dinner - Plated ..... *page 15*
- Dinner - Prix Fixe ..... *page 16*
- Hors D'Oeuvres ..... *page 17*
- Reception ..... *page 18*
- Beverages ..... *page 19*
- Bar Services ..... *page 20*

# BREAKFAST

## classic continental breakfast

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Chef's Choice Pastries • Sliced Fruit • Assorted Yogurts & Granola • Freshly Brewed Coffee  
Selection of Tazo Hot Tea • Assorted Fruit Juices • *Add \$2:* Cold Brew Coffee

\$14 per person

## premium continental breakfast

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Classic Continental Selections • Domestic Meat and Cheese Display • Hard Boiled Eggs  
Coffee Cake • Fresh Berries • *Add \$2:* Cold Brew Coffee

\$24 per person

## breakfast buffet

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Scrambled Eggs *or* Baked Eggs with Tomatoes and Parmesan • Breakfast Potatoes  
Sausage Links *or* Bacon • Assorted Muffins • Sliced Fruit • Assorted Yogurts and Granola  
Freshly Brewed Coffee • Selection of Tazo Hot Tea • Assorted Fruit Juices • *Add \$2:* Cold Brew Coffee

\$26 per person

## plated breakfast

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Biscuits with Butter • Scrambled Eggs (*substitute for Quiche of the Day +\$3*) • Bacon  
Breakfast Potatoes • Sliced Fruit Cup • Freshly Brewed Coffee • Selection of Tazo Hot Tea  
Orange Juice • *Add \$2:* Cold Brew Coffee

\$24 per person

## a la carte

---

Bagel Platter with Butter & Cream Cheese • Classic and Chocolate Croissants with Jams and Honey  
Donut Assortment • Liege Waffles • Cheddar Scones • *Add \$1:* Assorted Breakfast Sandwiches

\$4 per person

# BRUNCH BUFFET

## accompaniments *(select 1-3 options)*

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Kale Salad *yellow beet, goat cheese, pomegranate, sunflower seed, pickled onion, poppyseed vinaigrette*  
Cinnamon Rolls • Yogurt Parfait Station • Hashbrown Casserole • Roasted Vegetable Blend  
Roasted Bacon & Chive Breakfast Potatoes • Sliced Fruit with Chef's Fruit Dip

## entrees *(select 2-3 options)*

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Fried Chicken & Waffles • French Toast *or* Belgian Waffles Served with Strawberries & Maple Syrup  
Biscuits and Sausage Gravy • Blackened Chicken Alfredo • Shrimp and Grits • Cheeseburger Sliders  
Baked Eggs with Tomatoes and Parmesan • Cranberry Pecan Chicken Salad Croissants  
Mini Quiche Assortment *(substitute for House Artisanal Quiche + \$3)*

## beverages

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Freshly Brewed Coffee • Selection of Tazo Hot Tea • Iced Tea • *Add \$2:* Cold Brew Coffee

## pricing

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- 1 Accompaniment & 2 Entrées • \$25 per person
- 2 Accompaniments & 2 Entrées • \$28 per person
- 2 Accompaniments & 3 Entrées • \$33 per person
- 3 Accompaniments & 3 Entrées • \$35 per person

## bottomless mimosa bar

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House Champagne • Orange Juice • Cranberry Juice • Fresh Fruit Garnishes  
\$15 per person *(limit 2 hours)*

## biscuit bar

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Assortment of Classic, Cheddar and Cinnamon Freshly Baked Biscuits with BBQ Pulled Pork,  
Fried Chicken, Sausage Gravy, Whipped Butter, Honey, Assorted Jams, and Pimento Cheese  
\$18 per person

# LUNCH BUFFET

## salads *(select 1 option)*

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Tossed Salad *tomato, cucumber, carrot, crouton, choice of ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Italian Salad *tomato, black olive, red onion, pepperoncini, parmesan, ranch dressing & italian vinaigrette*

## accompaniments *(select 2 options)*

---

---

Whipped Potatoes • Roasted Red Potatoes • Homestyle Macaroni and Cheese

Rice Pilaf • Southern Style Green Beans • Roasted Vegetable Blend

## entrees *(select 2-3 options)*

---

---

Southern Fried Chicken • Blackened Chicken Alfredo • Shrimp & Grits • Pulled Pork BBQ

Grilled Chicken with Carolina Gold or Brown Sugar BBQ Glaze

Pan Seared Chicken Cutlet with Mushroom Au Jus or Lemon Cream Sauce

Honey Mustard Pork Loin Cutlet • Sliced Roast Beef with Mushroom Gravy

## inclusions

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Freshly Baked Breads w/ Butter • Freshly Baked Assorted Cookies & Brownies • Iced Tea

## pricing

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2 Entrées • \$30 per person

3 Entrées • \$35 per person

# LUNCH BUFFET

## ADDITIONAL SELECTIONS

*chef's deli*

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<b>DELI MEATS</b>	Roasted Veggie and Goat Cheese Wrap • Chicken Caesar Wrap Cranberry Pecan Chicken Salad Croissant • Buffalo Chicken Wrap Deli Club • Roasted Turkey and Swiss • Honey Ham and Cheddar • Classic BLT
<b>SIDES</b>	Potato Chips • Chef's Choice Pasta Salad • Herb & Goat Cheese Potato Salad Tossed Salad ( <i>tomato, cucumber, carrot, crouton, choice of ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic</i> ) • Tomato Salad ( <i>tomato, red onion, cucumber, feta, red wine vinaigrette</i> )
<b>INCLUSIONS</b>	Traditional Condiments and Trimmings Freshly Baked Assorted Cookies • Iced Tea
<b>PRICING</b>	2 Sides & 3 Handhelds • \$22 per person 3 Sides & 3 Handhelds • \$26 per person

*soup & salad*

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<b>SALADS</b> ( <i>select 1</i> )	Tossed Salad <i>tomato, cucumber, carrot, crouton, choice of ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic</i> Caesar Salad <i>parmesan, crouton, caesar dressing</i> Add Grilled Chicken (+ \$4)
<b>INCLUSIONS</b>	Chef's Soup of the Day • Freshly Baked Breads with Butter Baked Potato Bar <i>butter, shredded cheddar, sour cream, bacon bits, and scallions</i> Freshly Baked Assorted Cookies • Iced Tea
<b>PRICING</b>	\$28 per person



# LUNCH BUFFET

## ADDITIONAL SELECTIONS

### tropical luau

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**ACCOMPANIMENTS** Tropical Garden Salad *bell pepper, cucumber, red onion, mango, sesame ginger dressing* • Grilled Vegetable Blend • Coconut Pineapple Rice Pilaf

**ENTRÉES** Roasted Jerk Chicken Thighs • Grilled Teriyaki Chicken  
Sweet & Spicy Fried Pork Belly • Citrus Mojito Salmon

**INCLUSIONS** Coconut Cake • Iced Tea

**PRICING**  
1 Entrée • \$28 per person  
2 Entrées • \$32 per person

### italian

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**SALADS** *(select 1)* Italian Salad *tomato, black olive, red onion, pepperoncini, parmesan, ranch dressing and italian vinaigrette*  
Caesar Salad *parmesan, crouton, caesar dressing*

**ENTRÉES** Italian Baked Ziti • Pasta Bolognese • Penne Alla Vodka • Blackened Chicken Alfredo  
Chicken Carbonara • Classic Chicken Parmesan • Creamy Tuscan Chicken Pasta

**INCLUSIONS** Garlic Bread • Cannolis (+ \$2) • Tiramisu • Iced Tea

**PRICING**  
2 Entrées • \$28 per person  
3 Entrées • \$32 per person

### taco bar

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**ACCOMPANIMENTS** Mexican Street Corn Salad • Grilled Vegetable Blend  
Black Beans • Yellow Rice • Southwest Chopped Salad  
*romaine, roasted corn, tomato, red onion, shredded cheddar, spicy ranch dressing*

**ENTRÉES** Grilled Chicken • Taco Seasoned Ground Beef • Pork Carnitas • Carne Asada (+ \$2)  
*Make it a “walking taco” bar by adding bag Doritos and Fritos (+ \$2)*

**INCLUSIONS** Tortillas • Shredded Lettuce • Diced Tomatoes • Jalapenos  
Shredded Cheese • Salsa • Sour Cream • Churros • Iced Tea

**PRICING**  
1 Entrée • \$24 per person  
2 Entrées • \$28 per person

# PLATED LUNCH

## cafe lunch

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Chicken and Brie Baguette *fried boneless chicken breast, arugula, brie, local hot honey, and sweet onion aioli served with sea salt fries*

French Dip *sliced roast beef, provolone, and au jus served with sea salt fries*

\$23 per person

## premium accompaniments *(select 2 options)*

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Whipped Potatoes • Roasted Red Potatoes • Whipped Sweet Potatoes • Rice Pilaf • Haricot Verts  
Roasted Vegetable Blend • Heirloom Carrots • Broccoli • *Add \$2: Lemon Grilled Asparagus*

## premium entrees *(select 1-3 options)*

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Roasted Airline Chicken with Dijon Cream Sauce • Chef's Fresh Catch with Lemon Burre Blanc  
Roasted Salmon with Herb Butter • Manhattan Strip Steak with Red-Wine Demi Glace *Add \$6: Petite Filet*

\$28 per person

## inclusions

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Freshly Baked Assorted Cookies & Brownies • Iced Tea

## more information

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Client must choose one entrée for all or provide place cards to display each guests' entrée choice when more than one is chosen. Selections may not exceed three entrées per event.

# BOXED LUNCH

## handhelds

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Veggie Wrap *seasonal grilled veggies wrapped with Goat Lady goat cheese*

Cranberry Pecan Chicken Salad Croissant *house made chicken salad, lettuce, tomato*

Deli Club *honey ham, roasted turkey, bacon, lettuce, tomato, and cheddar cheese*

Chicken Caesar Wrap *grilled chicken, lettuce, caesar dressing, parmesan cheese*

Roasted Turkey Sandwich *sliced turkey, lettuce, tomato, and swiss cheese*

Honey Ham Sandwich *sliced ham, lettuce, tomato, cheddar cheese*

Classic BLT *bacon, lettuce, tomato*

## salads

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Kale Salad with Grilled Chicken *roasted beet, goat cheese, blackberry, sunflower seed, pickled onion, poppyseed vinaigrette*

Caesar Salad with Grilled Chicken *parmesan, crouton, caesar dressing*

Power Bowl with Roasted Salmon *herbed bulgar, kale, roasted sweet potato, sunflower seed, balsamic vinaigrette*

Cobb Salad *chopped bacon, hard boiled egg, tomato, roasted corn, ranch dressing*

## inclusions

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Assorted Condiments • Individually Bagged Potato Chips *or* Chef's Pasta Salad

Freshly Baked Assorted Cookies • Iced Tea Station

## pricing

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\$20 per person

## more information

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Client must choose one box for all or provide individual counts when more than one is chosen.

Selections may not exceed three entrées per event.

# SNACK BREAK

## build your own

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Seasonal Fruit Skewer • Deluxe Trail Mix • Assorted Kind Bars • Biscotti Assortment  
Vegetable Crudité Cups with Ranch Dressing • Donut Assortment • Assorted Bag Chips  
Charcuterie Cups with Artisanal Crackers

Choose 2 Snacks \$7 per person • Choose 3 Snacks \$9 per person

## freshly baked goods

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Cookies • Brownies • Blondies • Lemon Bars • Peanut Butter Bars • Danishes • Muffins  
\$36 per dozen

## themed breaks

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**POPCORN STAND** Fresh Popped Popcorn Served with Butter & Seasoning Shakers  
M&M's • Assorted Coke Products  
\$12 per person

**BALLPARK** Mini Soft Pretzels • Mini Hot Dogs with Ketchup & Assorted Mustards  
\$14 per person

**NACHO BAR** Tortilla Chips Served with Queso, Guacamole, Pico de Gallo,  
Classic Mild and Mango Salsas  
\$14 per person

**SWEET TREATS** Freshly Baked Assorted Cookies and Lemon Bars *(Add Milk +\$2)*  
\$7 per person

**CHOCOHOLICS** Chef's Choice of Chocolate Candy Bars • May Include: Kit Kat,  
Hershey, Reese's, Snickers, Twix, Milky Way • Freshly Baked  
Brownies • Deluxe Chocolate Trail Mix  
\$11 per person

# DINNER BUFFET

## salads *(select 1 option)*

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Tossed Salad *tomato, cucumber, carrot, crouton, choice of ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Italian Salad *tomato, black olive, red onion, pepperoncini, parmesan, ranch dressing & italian vinaigrette*

## accompaniments *(select 2 options)*

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Whipped Potatoes • Roasted Red Potatoes • Homestyle Macaroni and Cheese • Rice Pilaf

Southern Style Green Beans • Roasted Vegetable Blend • Honey Roasted Carrots and Sweet Potatoes

*Add \$2:* Lemon Grilled Asparagus • Fried Brussel Sprouts

## entrees *(select 2 or 3 options)*

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Southern Fried Chicken • Blackened Chicken Alfredo • Shrimp & Grits • Honey Mustard Pork Loin

Herb Grilled Chicken with Lemon Cream Sauce *or* Cajun Cream Sauce • Steak Diane

Sliced Flank Steak with Choice of Red Wine Demi-Glace *or* Mushroom Gravy

Grilled Salmon with Ginger Soy *or* Herb Butter Sauce

*Add \$3:* Beef Tenderloin • Crab Cakes with Creamy Citrus Aioli

## inclusions

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Freshly Baked Breads with Butter • Iced Tea

## pricing

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2 Entrées • \$35 per person

3 Entrées • \$40 per person

# DINNER STATIONS

## reception stations *(select 2 or 3 options)*

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<b>SHRIMP &amp; GRITS</b>	Sautéed Shrimp, Carolina Stone Ground Grits, Red and Yellow Peppers, Onion, and Smoked Bacon Cream, Freshly Baked Cornbread
<b>PASTA</b>	BBQ Pulled Pork, Blackened Chicken, Macaroni and Cheese, Penne Alfredo, Sautéed Vegetable Blend, Shredded Cheddar, Parmesan, Caesar Salad, and Garlic Bread
<b>TACO BAR</b>	Seasoned Ground Beef and Grilled Chicken, Grilled Vegetable Blend, served with Tortillas, Shredded Lettuce, Diced Tomatoes, Jalapenos, Shredded Cheese, Salsa, Sour Cream, Mexican Street Corn Salad, and Churros <i>Add \$3: Carne Asada</i>
<b>POTATO BAR</b>	Whipped Potatoes served with Butter, Shredded Cheddar, Sour Cream, Bacon Bits, Scallions <i>or</i> Whipped Sweet Potatoes served with Butter, Brown Sugar, Chopped Pecans, Marshmallows, Honey
<b>BREAKFAST</b>	Fried Chicken and Waffles served with Maple Syrup, Biscuits, Sausage Gravy, Baked Eggs with Tomatoes and Parmesan, Candied Bacon, and Cinnamon Rolls
<b>CARVING *</b>	Whole Roasted Chickens with Alabama White BBQ Sauce and Brown Sugar Bourbon Pork Loin with Hot Honey Dijon, Freshly Baked Rolls <i>Add \$5: Substitute Prime Rib or Coffee Crusted Beef Tenderloin</i>

## inclusions

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Iced Tea and Water Station • Freshly Brewed Coffee Station

## pricing

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2 Hors D'oeuvres and 2 Stations • \$48 per person

3 Hors D'oeuvres and 3 Stations • \$58 per person

## more information

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Chef Station Attendants May Be Added By Request at \$175 Per Station *(up to 2 hours)*

\* Carving Station Requires Chef Attendant(s)

# PLATED DINNER

## salads *(select 1 option)*

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Tossed Salad *tomato, cucumber, carrot, crouton, choice of ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Harvest Salad *dried cranberry, apple, pecan, bleu cheese, honey lemon vinaigrette*

## accompaniments *(select 2 options)*

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Whipped Potatoes • Roasted Red Potatoes • Whipped Sweet Potatoes • Rice Pilaf • Haricot Verts

Roasted Vegetable Blend • Heirloom Carrots • Broccolini • *Add \$2:* Lemon Grilled Asparagus

## entrees *(select 1-3 options)*

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---

Roasted Airline Chicken with Dijon Cream Sauce • Chef's Fresh Catch with Lemon Burre Blanc

Roasted Salmon with Herb Butter • Manhattan Strip Steak with Red-Wine Demi Glace *Add \$6:* Petite Filet

## duos *(Add \$8)*

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Roasted Chicken & Petite Filet

Petite Filet & 2pc Jumbo Grilled Shrimp

## inclusions

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Freshly Baked Breads with Butter • Iced Tea Service • Freshly Brewed Coffee Service

## pricing

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\$38 per person

## more information

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Client must choose one entrée for all or provide place cards to display each guests' entrée choice when more than one is chosen. Selections may not exceed three entrées per event.

# PRIX FIXE DINNER

## *small bite* (select 1 option)

Fried Green Tomatoes with Pimento Cheese • Chef's Flash Fried Brussel Sprouts with Parmesan  
Bacon Wrapped Dates • Mini Crab Cake with Remoulade

## *salads* (select 1 option)

Heirloom Salad *heirloom tomato, cucumber, carrot, croutons, buttermilk dressing*  
Kale Salad *yellow beet, goat cheese, pomegranate, sunflower seed, pickled onion, poppyseed vinaigrette*

## *accompaniments* (select 2 options)

Whipped Potatoes • Roasted Red Potatoes • Rice Pilaf • Haricot Verts • Heirloom Carrots  
Whipped Sweet Potatoes • Lemon Grilled Asparagus • Grilled Zucchini • Broccoli • Parmesan Risotto

## *entrees* (select 1-3 options)

Veggie Alfredo *(no accompaniments) sautéed squash and zucchini, heirloom tomatoes, and cavatappi pasta*  
Roasted Airline Chicken with Cajun Cream Sauce • Chef's Fresh Catch  
Sliced Beef Tenderloin with Bordelaise Sauce *(substitute petite filet + \$4)*

## *dessert* (select 1 option)

Chocolate Mousse • Cookies & Milk Cake • Key Lime Torte • Strawberry Shortcake • Tiramisu

## *inclusions*

Freshly Baked Breads with Butter • Iced Tea Service • Freshly Brewed Coffee Service

## *pricing*

4 courses • \$52 per person *(Add Charcuterie Board Per Table + \$8)*

## *more information*

Client must choose one entrée for all or provide place cards to display each guests' entrée choice when more than one is chosen. Selections may not exceed three entrées per event.



# HORS D'OEUVRES

## *cold hors d'oeuvres*

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Vegetable Crudité Display with Ranch Dressing & Hummus • Pimento Cheese Deviled Eggs  
Pickled Shrimp Skewer Shooter • Spicy Tuna Wonton • Prosciutto & Melon Bite • Antipasto Skewer  
*Add \$2:* Beef Tenderloin Crostini  
*Add \$3:* Premium Fruit and Domestic and Imported Cheese Display with Assorted Breads and Crackers

## *hot hors d'oeuvres*

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Heirloom Spinach Dip with Pita Points • Prosciutto Wrapped Asparagus with Boursin  
Blackberry & Brie Phyllo • Fried Mac and Cheese Balls • Spring Rolls • Mini Tomato Boursin Tart  
Meatball (*choice of BBQ, Carolina Gold, Ginger Soy*) • Bacon Wrapped Pork Belly  
Fried Chicken Wing (*choice of Blackened Hot Honey, Chef's Dry Rub, Lemon Pepper*)  
Southwest Egg Rolls • Fried Ravioli Pops • Buffalo Chicken Dip with Pita Points  
Southwestern Corn Dip with Tortilla Chips • Tomato Soup Shot with Grilled Cheese Point  
*Add \$1:* Bacon Wrapped Dates  
Grilled Andouille & Shrimp Skewer  
Fried Chicken & Waffle Skewer  
*Add \$2:* Mini Crab Cake with Remoulade Sauce  
*Add \$3:* Fried Green Tomato with Pimento Cheese

## *inclusions*

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Traditional Sauces and Trimmings • Iced Tea

## *pricing*

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2 Selections \$10 (Small Bite) or \$15 (Heavy)  
3 Selections \$15 (Small Bite) or \$20 (Heavy)  
4 Selections \$20 (Small Bite) or \$25 (Heavy)  
5 Selections \$25 (Small Bite) or \$30 (Heavy)  
6 Selections \$30 (Small Bite) or \$35 (Heavy)

# RECEPTION

## grazing tables

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### **CHARCUTERIE**

Premium Domestic and Imported Cheese and Charcuterie Display served with Assorted Pickles, Olives, Marinated Peppers, Nuts, Honey, Artisanal Crackers and Breads, and Chef's Choice Spreads  
\$19 per person

### **S'MORES**

Honey & Chocolate Graham Crackers, Hershey's Chocolate and Cookies & Cream Bars, Reese's Cups, Andes Mints, and Jumbo Marshmallows  
\$14 per person

### **BRUSCHETTA**

House Made Crostini Served w/ Diced Tomato, Mozzarella, Mango Salsa, Onion Sage Jam (Bacon Jam +\$2), Apricot Jam, Whipped Brie, Balsamic and Honey Drizzle  
\$12 per person

## specialty food bars

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### **BISCUIT BAR**

Assortment of Classic, Cheddar, and/or Cinnamon Freshly Baked Biscuits Served with BBQ Pulled Pork, Fried Chicken, White Gravy, Whipped Butter, Honey, Assorted Jams/Jellies, and Pimiento Cheese  
\$18 per person

### **RAW BAR**

Oysters, Shrimp Cocktail, Crab Legs, Sushi Assortment served with Tabasco and Cocktail Sauces, Garlic Butter, Lemon, and Southern Chow Chow  
\$ market price

## carving stations

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Whole Roasted Chickens *Served with Alabama White BBQ Sauce* • \$225

Brown Sugar Bourbon Pork Loin *Served with Hot Honey Dijon* • \$250

Roasted Turkey *Served with Cranberry Relish* • \$275

Holiday Ham *Served with Pineapple Cheerwine Chutney* • \$275

Prime Rib *Served with Horseradish and Chimichurri Sauces* • \$450

Coffee Crusted Beef Tenderloin • \$450

*All carving stations are chef attended and served with freshly baked rolls*

*Serves 25 or more guests per order*

**\$175 Carver Fee Applied For Each Carver Up to 2 Hours**

# BEVERAGES

## *half-day beverage service* (up to 5 hours)

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Freshly Brewed Coffee • Selection of Tazo Hot Tea • Iced Tea *or* Assorted Juices

\$10 per person

## *full-day beverage service* (up to 10 hours)

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Freshly Brewed Coffee • Selection of Tazo Hot Tea • Iced Tea *or* Assorted Juices

\$15 per person

## *a la carte*

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Red Bull Energy Drinks • \$4 Per Can

Assorted Coke Products • \$4 Per Bottle

Assorted Juices • \$4 Per Bottle

Fiji Bottled Water • \$4 Per Bottle

Freshly Brewed Coffee—Regular or Decaffeinated • \$40 Per Gallon

Selection of Tazo Hot Tea • \$20 Per Gallon

Freshly Brewed Iced Tea—Sweetened or Unsweetened • \$25 Per Gallon

Lemonade • \$20 Per Gallon

# BAR PACKAGES

## unlimited beer & wine

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Beer Selections *Bud Light, Michelob Ultra, Yuengling, Coors Light, Blue Moon, & Corona*

Wine Selections *House Moscato, Chardonnay, and Cabernet Sauvignon*

2 Hours • \$16 per person

3 Hours • \$20 per person

4 Hours • \$23 per person

*Upgrade to Premium Beer & Wine Selections (Add \$3 per person)*

## unlimited full bar

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Beer Selections *Bud Light, Michelob Ultra, Yuengling, Coors Light, Blue Moon, & Corona*

Wine Selections *House Moscato, Chardonnay, and Cabernet Sauvignon*

Liquor Selections *Wheatley Vodka, Bacardi Rum, New Amsterdam Gin, El Jimador Tequila,  
Jack Daniels Whiskey, Wild Turkey Bourbon, and Dewar's White Label Scotch*

2 Hours • \$22 per person

3 Hours • \$26 per person

4 Hours • \$29 per person

## premium unlimited full bar

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Beer Selections *Bartenders Choice Domestic & Craft Selection (List Available Upon Request)*

Wine Selections *Seeker Chardonnay, Rose, and Cabernet Sauvignon (Coppo Moscato D'Asti or Maschio  
Prosecco Available by Request)*

Liquor Selections *Tito's Vodka, Malibu Coconut Rum, Bacardi Rum, Tanqueray Gin, Espolon Tequila,  
Bulleit Whiskey, Maker's Mark Bourbon, Glenlivet 12yr Scotch, Disaronno Amaretto*

2 Hours • \$26 per person

3 Hours • \$30 per person

4 Hours • \$33 per person

## details

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*Price Includes: Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic, Sour Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Triple Sec, Sliced Limes, Lemons, and Oranges, Maraschino Cherries*

*\$150 Bartender Fee Applied for Each Bartender for Up to 4 Hours*

*\$75 Surcharge Applied for Each Bartender That Exceeds 4 Hours*

# A LA CARTE BAR

## based on consumption

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Domestic Beer \$4 • Import Beer \$6 • Craft Beer \$6  
House Wine \$6 • Premium Wine \$9  
House Liquor \$8 • Premium Liquor \$10

## sparkling

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Champagne or Sparkling Juice Toast • \$3  
Classic Mimosa • \$7  
Bottomless Mimosas • \$15 House Sparkling Wine or \$20 Maschio Prosecco (*max 2 hours*)

## signature cocktails

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Apricot Lemonade *citrus vodka, apricot liqueur, lemonade, orange juice, orange bitters, topped with moscato* \$10  
The Botanist *Bullrush gin, apricot liqueur, lemon, rosemary shrub, simple syrup* \$12  
Paloma 1881 *Corralejo reposado tequila, pamplemousse liqueur, grapefruit juice, jalapeno shrub, lime* \$10  
Indigo Mule *Woodford Reserve bourbon, blackberry liqueur, blueberry simple syrup, lime, ginger beer* \$11  
Milltown Manhattan *High West double rye whiskey, Chambord, Solerno blood orange liqueur, spiced cherry bitters* \$14  
House Made Red or White Sangria • \$75/Gallon  
*Custom Signature Drink Availability and Pricing Quoted Upon Request*

## details

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*Customized Needs and Top Shelf Availability and Pricing Quoted Upon Request*  
\$150 Bartender Fee Applied for Each Bartender for Up to 4 Hours  
\$75 Surcharge Applied for Each Bartender That Exceeds 4 Hours

# BARTENDING SERVICE ONLY

## beer & wine service

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2 Hours • \$12 per person

3 Hours • \$16 per person

4 Hours • \$19 per person

## full bar service

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2 Hours • \$16 per person

3 Hours • \$20 per person

4 Hours • \$23 per person

## inclusions

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Mixers/Garnishes *Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic, Sour Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Triple Sec, Sliced Limes, Lemons, and Oranges, Maraschino Cherries*

Coolers with Ice • Bar Tools • Plastic Disposable Cups • Paper Cocktail Napkins

Setup/Breakdown • Dedicated Banquet Staff for Your Event

## details

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\$150 Bartender Fee Applied for Each Bartender for Up to 4 Hours

\$75 Surcharge Applied for Each Bartender That Exceeds 4 Hours

# HEIRLOOM

A MILLTOWN EATERY

## 2024 CATERING GUIDE

heirloomsc.com | catering@heirloomsc.com | (864) 699-7874

### General Policies and Procedures

#### What do we provide?

We provide a full-service catering and bartending experience for your special event. Service consists of full setup/breakdown, buffet/beverage tables with choice of black or white linen, chafers, dispensers, and serverware. Service comes standard with plastic disposable plates/cups/flatware, paper cocktail/dinner napkins, and a dedicated staff for your event.

Included disposable plates, cups, flatware, and napkins may be upgraded to China, glassware, silverware, and linen napkins for an additional cost. This upgrade is required for all off-site plated events or you may provide these items to us through another vendor.

We do not include a mobile bar with offsite bar service and require that the group provides these. We are happy to arrange rental of a mobile bar(s) for you and add to your catering bill.

#### Preparing for Your Event—Meetings and Tastings

We are more than happy to meet with you as many times as you would like to make sure we are prepared for your event. Menu tastings are offered for confirmed events. These tastings are \$30 per person and can be scheduled with the event coordinator and Executive Chef pending availability.

#### Contracts, Deposits, and Final Guarantee

A standard contract and non-refundable deposit is required to secure your date. Menu selections and delivery/event details are due no later than 30 days prior to your event. We will request an estimated headcount update at that time, however a final guaranteed headcount and total balance are due no later than 7 days prior to the event.

Current deposit requirements are as follows: \$500 deposit for events expecting 50 guests or less, \$1,000 deposit for events expecting 50-150 guests, and \$2,500 deposit for events expecting 150 or more guests.

#### Cake Cutting

Cake cutting service is included and our staff will cut and serve your wedding or special event cake at no additional cost.

#### Excess Food

To maintain the integrity of our buffets and food stations, we kindly request that they be serviced for a maximum duration of two hours. In the event of any remaining food items from your event, we graciously offer the option for the hosting group to retain the surplus at the conclusion of the service. However, we kindly ask that the group make a formal request for this privilege, and in such cases, it becomes the client's responsibility to provide suitable to-go containers for the transfer of these culinary delights. Should the client choose not to retain any remaining food items, we hereby notify that any excess food at the conclusion of the service will remain the property of Heirloom. This policy is designed to mitigate the potential risks associated with foodborne illnesses that may arise from improper handling or inadequate storage of these surplus culinary treasures. By adhering to these refined guidelines, we prioritize the well-being and satisfaction of our cherished clientele while upholding our unwavering commitment to culinary excellence and guest safety.