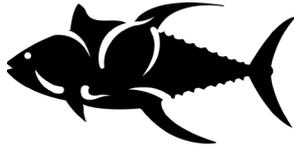


## Private Dining Room

*Dinner Service from 4:00 PM*

*Blossom  
171 East Bay  
Charleston, SC 29401  
843 937 4012 Ext. 241*



Thank you for your interest in Blossom. Following in the tradition set by its sister restaurant, Magnolias, Blossom offers private dining facilities for your most discriminating entertainment needs. Whatever your occasion, Blossom offers an unmatched combination of superior service and world-class cuisine to create a memorable group dining experience.

### ***Menu Selections***

Menu selections should be made no later than two weeks prior to the event. Menu prices are subject to change.

### ***Beverage Selections***

Alcoholic beverages are charged on a per-drink basis.  
Our wine service is on a per-bottle basis.

### ***Deposit***

The deposit amount of \$250.00 is required within 10 days from the booking date.

### ***Confirmation***

A credit card will be required when securing a date. Blossom requires a guaranteed guest count to be submitted no later than 3 working days prior to the event. The host will be charged for the final guaranteed number or actual attendees, whichever is greater. There is a 16 person minimum for the space.

### ***Cancellation Policy***

If an event is cancelled 30 days prior to the date, the deposit will be reimbursed. If a cancellation occurs within the 30 days, the credit card on file will be charged for the guest count current on the date of the cancellation.

### ***Set Up Fee***

There will be a \$100.00 set up fee when utilizing the private dining room.

### ***Payment***

The deposit amount will be applied to the balance. Full and final payment is due at the conclusion of the event.

### ***Parking***

Cumberland Street Garage - located across the street. Street parking also an option.



## **MENU (option 1)**

### ***Salad Course***

#### *Mesclun Salad*

candied cranberries, apples, walnut fried goat cheese,  
balsamic vinaigrette

### ***Entree Selection***

#### *Blackened Catfish*

pimiento cheese, shrimp succotash,  
andouille sausage, fried green tomato, grits,  
tomato butter

#### *Shrimp & Grits*

andouille sausage, tasso gravy

#### *Fried Chicken*

mashed potatoes, creamed corn, collard greens,  
ham hock gravy

### ***Dessert Course***

#### *Mint Chocolate Chip Cake*

chocolate pound cake, mint chocolate chip ice cream,  
fudge sauce, mint crinkle cookie

*This menu is priced at \$49.00 per person and includes coffee or tea. Please note this menu price is subject to a 20% service fee and an 11% sales tax.*



## **MENU (option 2)**

### **Soup Course**

#### *Blossom Sampler*

Crispy Fried Calamari, Fried Green Tomatoes,  
Spinach & Artichoke Dip

### **Salad Course**

#### *Iceberg Wedge*

bacon, blue cheese, tomato, ranch

### **Entree Selection**

#### *Blue Crab Ravioli*

spinach, roasted garlic, tomatoes, lobster butter

#### *Filet Mignon*

fingerling potatoes, mushrooms, roasted shallots,  
Brussels sprouts, steak sauce

#### *Roasted Salmon*

zucchini, onion, Mepkin Abbey oyster mushrooms,  
tomato broth

### **Dessert Course**

#### *Red Velvet Bread Pudding*

strawberry cheesecake ice cream

*This menu is priced at \$63.00 per person and includes coffee  
or tea. Please note this menu price is subject to  
20% service fee and 11% sales tax.*



## **MENU (option 3)**

### **Appetizer Course**

*Jumbo Lump Crab Cake*  
Creole mustard butter, arugula salad

### **Salad Course**

*Caesar Salad*  
shaved Parmesan, croutons

### **Entree Selection**

*Filet Mignon*  
fingerling potatoes, mushrooms, roasted shallots,  
Brussels sprouts, steak sauce

### *Mahi Mahi*

butter poached shrimp, creamy rice purloo, tomato butter

### Fried Chicken

mashed potatoes, creamed corn, collard greens,  
ham hock gravy

### **Dessert Course**

*Banana Pudding Tart*  
Nilla wafer crust, banana caramel,  
cream cheese spritz

*This menu is priced at \$70.00 per person and includes coffee or tea. Please note this price is subject to 20% service fee and an 11% sales tax.*