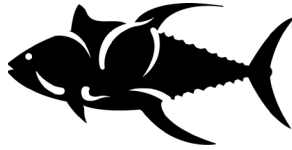


Private Dining Room

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 restaurants, Magnolias and Cypress Lowcountry Grille, 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 12 person minimum for the space.

Cancellation Policy

If an event is cancelled 60 days prior to the date, the deposit will be reimbursed. If a cancellation occurs within the 60 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 \$50.00 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

Blossom House Salad

lettuces, tomatoes, cucumbers, carrots, red onion, croutons,
creamy ranch

Entree Selection

Oak Roasted Salmon

butternut squash risotto, lemon & pesto beurre blanc

Shrimp & Grits

creamy grits, andouille sausage, tasso gravy

Fried Chicken

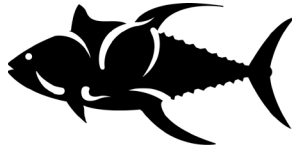
whipped potatoes, creamed corn, haricot verts, gravy

Dessert Course

Pumpkin Cheesecake Blondie

*pumpkin spice ice cream, candied pumpkin seeds,
caramel sauce*

This menu is priced at \$46.00 per person and includes coffee or tea. Please note this menu price is subject to a 20% service fee and a 11% sales tax.



MENU (option 2)

Soup Course

Blossom Sampler

Crispy Fried Calamari, Fried Green Tomatoes,
Crisy Fried Clams

Salad Course

Fall Salad

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

Entree Selection

Blackend Catfish

pimiento cheese crusted, butter bean,
sweet corn & shrimp succotash, andouille sausage,
fried green tomatoes, creamy grits, tomato butter

Braised Beef Short Ribs

Boursin cheese whipped potatoes, arugula,
shaved red onion, braising jus

Pan Roasted Mahi Mahi

butter poached shrimp, creamy rice purloo, tomato butter

Dessert Course

Red Velvet Bread Pudding

strawberry cheesecake ice cream

*This menu is priced at \$59.00 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

Jumbo Lump Crab Cake
okra succotash, lobster butter

Salad Course

Roasted Beet Salad
arugula, goat cheese, candied pistachios,
citrus vinaigrette

Entree Selection

Seared Tuna
lemon basil ricotta gnocchi, grilled corn,
English peas, brown butter

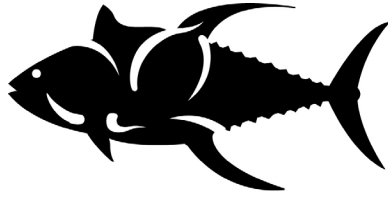
Braised Beef Short Ribs
Boursin cheese whipped potatoes, arugula,
shaved red onion, braising jus

Grilled Sea Scallops
creamy white grits, wild caught shrimp, mushrooms,
spinach, lobster butter

Dessert Course

Banana Pudding
white chocolate pastry cream, fresh banana,
vanilla bean whipped cream, cream cheese spritz cookie

This menu is priced at \$65.00 per person and includes coffee or tea. Please note this price is subject to 20% service fee and 11% sales tax.



 BLOSSOM

MAGNOLIAS
PRIVATE DINING

UPPER LEVEL GALLERY



cypress
*A Lowcountry
Grille*