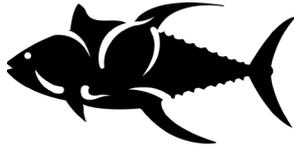


Private Dining Room

Lunch Service from 11:15 AM

*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 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 off of East Bay on Cone Street.



MENU (option 1)

Starter Course

(to be placed on the tables for guests to share)

Fried Green Tomatoes

pimiento cheese grits, country ham, tomato butter

Spinach & Artichoke Dip

wood baked, toasted bread

Entrée Selection

Caesar Salad

topped with grilled shrimp, shaved Parmesan, croutons

Grilled Chicken Sandwich

avocado mayo, smoky bacon, pepper slaw, french fries

Blackened Catfish

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

Dessert Selection

Red Velvet Bread Pudding

strawberry cheesecake ice cream

This menu is priced at \$33.00 per person and includes coffee or tea. Please note menu prices are subject to a 20% service fee and an 11% sales tax.



MENU (option 2)

First Course

She Crab Soup
sherry, crab roe

Entrée Selection

Grilled Chicken over Mesclun
candied cranberries, apples, walnut fried goat cheese,
balsamic vinaigrette

Shrimp & Grits
andouille sausage, tasso gravy

Crab Cake Sandwich
bibb lettuce, tomato, tartar sauce, French fries

Dessert Selection

Mint Chocolate Chip Cake
chocolate pound cake, mint chocolate chip ice cream,
fudge sauce, mint crinkle cookie

This menu is priced at \$37.00 per person and includes coffee or tea. Please note menu prices are subject to a 20% service fee and an 11 % sales tax.



MENU (option 3)

Starter Course

Mesclun Salad

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

Entrée Selection

Mahi Mahi

butter poached shrimp, creamy rice purloo,
tomato butter

Fried Chicken

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

Roasted Salmon

zucchini, onion, Mepkin Abbey oyster mushrooms,
tomato broth

Dessert Selection

Banana Pudding Tart

Nilla wafer crust, banana caramel, cream cheese spritz

This menu is priced at \$43.00 per person and includes coffee or tea. Please note menu prices are subject to a 20% service fee and an 11 % sales tax