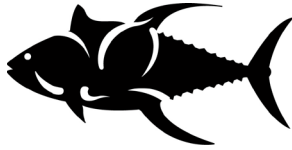


Private Dining Room

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, pickled green tomato relish, pepper jam

Cast Iron Lump Crab & Artichoke Dip

wood baked, toasted French 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 \$32.00 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

Seafood Gumbo
andouille sausage, jasmine rice

Entrée Selection

House Salad with Grilled Chicken
celery, radish, shaved fennel, carrot, artisan lettuces,
orange vinaigrette,

Shrimp & Grits
andouille sausage, tasso gravy

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

Dessert Selection

Chocolate Confetti Cake
birthday cake ice cream, fudge sauce,
sugar cookie

This menu is priced at \$36.00 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

Iceberg Wedge Salad
bacon, blue cheese, tomato, ranch

Entrée Selection

Mahi Mahi
butter poached shrimp, creamy rice purloo, tomato butter

Fried Chicken Sandwich
avocado mayo, smoky bacon, pepper slaw

Roasted Salmon
local peas & jasmine rice, tomato chutney

Dessert Selection

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

This menu is priced at \$40.00 per person and includes coffee or tea. Please note menu prices are subject to a 20% service fee and an 11 % sales tax