

GREENVILLE FOOD AND BEVERAGE MINIMUMS

THE LAURENS

(CAPACITY- 30 GUESTS)

LUNCH(MON-FRI)- \$250

DINNER (MON-THURS)- \$650

DINNER (FRI-SAT, HOLIDAYS)- \$750

SATURDAY LUNCH/SUNDAY BRUNCH- \$350

THE PELHAM

(CAPACITY- 55 GUESTS)

LUNCH(MON-FRI)- \$350

DINNER (MON-THURS)- \$1000

DINNER (FRI-SAT, HOLIDAY)- \$1500

SATURDAY LUNCH/SUNDAY BRUNCH- \$650

THE HAYWOOD

(CAPACITY- 90 GUESTS)

LUNCH(MON-FRI)- \$600

DINNER (MON-THURS)- \$1650

DINNER (FRI-SAT, HOLIDAY)- \$2250

SATURDAY LUNCH/SUNDAY BRUNCH- \$1000

AT THE CHEF'S TABLE

(SEATS 10)

NO FOOD AND BEVERAGE MINIMUM



SHARABLES

Each of the following platters feeds 10 guests

Buffalo Shrimp \$40

Crispy popcorn shrimp, cayenne pepper sauce, ranch

Crisp Tenders \$40

Chicken tenders, honey mustard, ranch

Petite Crab Cakes \$60

Meyer lemon aioli

Artisan Charcuterie Board \$40

Seasonal Vegetable Platter \$18

Seasonal Fruit Platter \$30

Each of the following platters feeds 6 guests

Cowboy Caviar Bruschetta \$25

Avocado crema, black bean & corn salsa, cheddar jack

Pimento Cheese App \$20

Pimento cheese, pickles, pita

Shrimp Cocktail \$28

Poached shrimp, Cocktail sauce, lemon

Soup & Salads- (pick 2)

Caesar \$7

Crisp romaine, parmesan cheese, croutons

Ranch House \$7

Field greens, heirloom tomatoes, cucumber, croutons

Crab Bisque \$7

Blue crab, sherry cayenne butter, spring onions

Pecan & Gorgonzola Salad \$9

Field greens, candied pecans, gorgonzola, sliced grapes, pomegranate vinaigrette

LUNCH ENTREES

\$18

Chicken Caesar Salad

Crisp romaine, house croutons, homemade Caesar dressing

Shrimp Bacon Ranch Salad

Grilled shrimp, bacon, field greens, heirloom tomatoes, cucumber, croutons, ranch dressing

BBQ Burnt Ends & Grits

Brisket over cheese grits, bourbon onions, BBQ sauce, scallions

Pimento BLT

Grilled sour dough, house pimento cheese, BLT, warm CityChips

\$20

Branded Cheeseburger

Lettuce, tomato, caramelized onion, cheddar, pickles, brioche bun, plank fries

Bourbon Pecan Chicken

Crispy pecan coated chicken breast, bourbon cream sauce, mashed potatoes, blistered brussels

Shrimp & Grits

Sautéed shrimp, peppers & onions, garlic cream velouté, stone-ground grits

Bison Chopped Steak

Bison chopped steak, red wine demi sauce, mashed potatoes, broccoli

DINNER ENTREES

\$20

Bourbon Pecan Chicken

Crispy pecan coated chicken breast, bourbon cream sauce

Shrimp & Grits

Sautéed shrimp, peppers & onions, garlic cream velouté, stone-ground grits

Bison Chopped Steak

Bison chop steak, topped with a red wine demi sauce

\$25

Smothered Beef

Two beef tenderloin tails, hunter sauce, tumbleweed onions

Salmon Mojito

Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce

Mediterranean Chicken

Marinated boneless chicken breast, garlic cream, tomatoes, artichoke heart, spinach, feta cheese

Maryland Crab Cake

Blue crab cake, Meyer lemon aioli

\$30

10oz Ribeye

Grilled certified angus beef ribeye, seasoned and cooked medium

Bourbon Pecan Chicken

Two crispy pecan coated chicken breasts, bourbon cream sauce

Salmon Mojito with Grilled Shrimp

Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce, grilled shrimp

Beef

6oz. Filet Mignon \$38
9oz. Filet Mignon \$48
8oz. CAB Prime Rib \$38
12oz. CAB Prime Rib \$48
16oz. CAB Prime Rib \$55
12oz. CAB Ribeye \$48
12oz. CAB NY Strip \$40

**Beef prices will hold up to 30 days after date of booking.
Prices may vary outside of the 30 days based on Fair Market Value.*

Sides

Mashed Potatoes
Creamy Cheese Grits
Broccoli
Asparagus
Blistered Brussels
Baked Potato
Riced Cauliflower

SWEET TREATS

(pick any two for \$6)

Chocolate Truffle Cake

Dense chocolate cake, raspberry coulis, fresh whipped cream

Turtle Cheesecake

Caramel, chocolate, pecans

Seasonal Berry Shortcake

Seasonal berries, vanilla sponge cake, Chantilly cream

- WE CAN ACCOMMODATE LIFESTYLE MENU ITEM REQUESTS
- ASSORTED SOFT DRINKS, TEA, COFFEE INCLUDED IN PRICING
- CUSTOMIZABLE ALCOHOL SERVICE AVAILABLE
- CUSTOMIZEABLE ROOM SETUPS
- A/V VIRTUAL MEETING PACKAGES AVAILABLE

PLEASE CONTACT KAILEY JULIAN AT 864-608-4178 OR
PD@CITYRANGE.COM

SUNDAY BRUNCH

Shareable Platters

Serves 6 guests

Crisp Tenders- \$40

Chicken tenders, honey mustard, ranch

Pimento Cheese App \$20

Pimento cheese, pickles, pita

Shrimp Cocktail \$28

Poached shrimp, Cocktail sauce, lemon

Beignets \$12

Warm cinnamon & sugar dusted or Nashville Hot

Family Style Platters

Artisan Charcuterie Board- \$40

Seasonal Vegetable Platter \$18

Seasonal Fruit Platter \$30

Soup & Salads- (pick 2)

Caesar \$7

Crisp romaine, parmesan cheese, croutons

Ranch House \$7

Field greens, heirloom tomatoes, cucumber, croutons

Crab Bisque \$7

Blue crab, sherry cayenne butter, spring onions

Pecan & Gorgonzola Salad \$9

Field greens, candied pecans, gorgonzola, sliced grapes, pomegranate vinaigrette

SUNDAY BRUNCH ENTREES

(SELECT THREE ENTREES)

\$18

Chicken Caesar Salad

Grilled chicken breast, crisp romaine, house croutons, homemade Caesar dressing

Shrimp Bacon Ranch Salad

Grilled shrimp, bacon, field greens, heirloom tomatoes, cucumber, croutons, ranch dressing

Biscuits & Gravy

Drop Biscuits, sausage gravy, eggs

Chicken & Waffles

Golden fried chicken tenders, griddled waffle, Tennessee whiskey syrup

\$20

Branded Cheeseburger

Lettuce, tomato, caramelized onion, cheddar, pickles, brioche bun, plank fries

Bourbon Pecan Chicken

Crispy pecan coated chicken breast, bourbon cream sauce, creamy mashed potatoes, blistered brussels

Shrimp & Grits

Sautéed shrimp, peppers & onions, garlic cream velouté, stone-ground grits

\$25

Salmon Mojito

Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce, riced cauliflower, broccoli

Mediterranean Chicken

Marinated boneless chicken breast, garlic cream, tomatoes, artichoke heart, spinach, feta cheese, mashed potatoes, broccoli

Maryland Crab Cake

Blue crab cake, Meyer lemon aioli, riced cauliflower, asparagus

SUNDAY BRUNCH CONTD.

\$30

Salmon Mojito with Grilled Shrimp

Freshly grilled salmon fillet basted with a rum and fresh mint laced mojito sauce, grilled shrimp, riced cauliflower, asparagus

10oz Ribeye

Certified angus beef ribeye, seasoned and cooked medium, home fries

Bourbon Pecan Chicken

Two crispy pecan coated chicken breasts, bourbon cream sauce

Beef

6oz. Filet Mignon \$38

9oz. Filet Mignon \$48

8oz. CAB Prime Rib \$38

12oz. CAB Prime Rib \$48

16oz. CAB Prime Rib \$55

12oz. CAB Ribeye \$48

12oz. CAB NY Strip \$40

**Beef prices will hold up to 30 days after date of booking.
Prices may vary outside of the 30 days based on Fair Market Value.*

SWEET TREATS

(pick any two for \$6)

Chocolate Truffle Cake

Dense chocolate cake, raspberry coulis, fresh whipped cream

Turtle Cheesecake

Caramel, chocolate, pecans

Seasonal Berry Shortcake

Seasonal berries, vanilla sponge cake, Chantilly cream