



2011 Catering Menu

Packaged Platters

Charcuterie Platter \$109 Arrangement of baby lettuce, prosciutto, soppressata, turkey, cheese, onions, gherkins, and mustard on a platter. Served with the artichoke hearts and baguette slices	
Antipasto Platter \$85 Artichoke hearts , mushrooms, black olives, kalamata olives, peppers, cherry tomatoes, rolled provolone, cubes of mozzarella, and cubes of salami	Brie en Croute \$52 A wheel of French brie wrapped in puff pastry and served with sliced baguettes
Vegetable Crudites \$69 Carrots, broccoli, peppers, tomatoes, asparagus. Served with ranch dressing	Hummus Platter \$50 Hummus, pita, marinated tofu, long stemmed artichoke hearts, grilled vegetable skewers, tabbouleh and couscous
Imported Smoked Salmon Platter \$140	House-Poached Whole Salmon \$115 (Includes one quart dill sauce)
	House-Poached Cocktail Shrimp \$35 per pound

Events Manager
Kathy Barefoot
Kathy.Barefoot@theloftatfallspark.com

The Loft at Falls Park
631 S Main St
Greenville, SC 29601
(864) 979-9420



Packaged Hors Dour eves

Priced per person/100 person minimum

<p style="text-align: center;">Brunch Bliss</p> <p style="text-align: center;">Vegetable Frittatas Bacon Strips or Sausage Hash Brown Casserole Miniature Ham Biscuits with Orange Marmalade Chef's Selection of Muffins and Breakfast Pastries Fresh Seasonal Fruit Assortment Petite Smoke Chicken Salad Croissants Assorted Juices Coffee Bar</p> <p style="text-align: center;">18</p>	<p style="text-align: center;">Cool Summer Brunch</p> <p style="text-align: center;">Fresh Seasonal Fruits with Vanilla Yogurt Fresh Vegetable Display with Creamy Dill Ranch Miniature Assorted Quiche Assorted Finger Sandwiches Brie and Raspberry Tartlets Fresh Orange Juice and Sweet iced Tea Potato Nest with Bacon and Cheese Coffee Service</p> <p style="text-align: center;">18</p>
<p style="text-align: center;">Forever Bliss</p> <p style="text-align: center;">Chicken Satay with Peanut Sauce Miniature Cuban Sandwiches Sweet BBQ Pork Stuffed Petite Potatoes Mushroom Caps Stuffed with Italian Sausage and Cheese Chipotle Beef Quesadilla with Cilantro Crème Imported and Domestic Cheese Display with Crackers Warm Spinach Dip with Tortilla Chips Sweet Iced Tea and Lemonade</p> <p style="text-align: center;">18</p>	<p style="text-align: center;">Destination Bliss</p> <p style="text-align: center;">Pineapple Chicken Skewers Coconut Shrimp Puffs Cilantro and Lime Salmon Satay Ginger and Orange Smoked Chicken Salad in a Cucumber Cup Tropical Fruit Display Miniature Buttermilk Biscuits with Herb Roasted Pork Tenderloin & Sesame Orange Chutney Miniature Coconut and Pineapple Parfaits Sweet Iced Tea and Guava-Lemonade</p> <p style="text-align: center;">20</p>
<p style="text-align: center;">Ever After</p> <p style="text-align: center;">Smoked Chicken Quesadillas with Chipotle Crème Beef Crostini with Tomato relish Miniature Bacon and Cheddar Burger Goat Cheese Mousse Crostini Maryland Crab Cakes with Lemon Aioli Fresh Fruit Display Tenderloin and Gorgonzola Wrapped in Bacon Imported and Domestic Cheese Display with Crackers Sweet Iced Tea and Lemonade</p> <p style="text-align: center;">21</p>	

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<p style="text-align: center;">Chicken Marsala</p> <p>Chicken breast and mushroom in marsala wine sauce. Roasted Garlic Mashed Potatoes Steamed Vegetables Mixed Green Salad</p> <p style="text-align: center;">\$18.99</p>	<p style="text-align: center;">Chicken Piccata</p> <p>Lightly Breaded chicken sautéed with capers and artichoke hearts with light white wine sauce. Orzo Pasta Steamed Vegetables Mixed Green Salad</p> <p style="text-align: center;">\$18.99</p>
<p style="text-align: center;">Fall Off The Bone</p> <p>BBQ marinated Pork Ribs Spicy Chicken Wings Vegetarian Beans Creamy Coleslaw Cucumber-Tomato Salad</p> <p style="text-align: center;">\$25.99</p>	<p style="text-align: center;">TGF Meatloaf</p> <p>Signature Chipotle Glazed Meatloaf Jalapenos-Queso Macaroni Creamed Peas Mixed Green Salad</p> <p style="text-align: center;">\$20.99</p>
<p style="text-align: center;">Lasagna Lovers</p> <p>Straight from the heart of Tuscany Choice of fillings Roasted chicken and broccoli in creamy alfredo sauce Grilled vegetables with pink vodka sauce Traditional Bolognese marinara sauce with lean beef and mozzarella cheese Caesar Salad with homemade dressing</p> <p style="text-align: center;">\$15.99</p>	<p style="text-align: center;">Ponzu Glazed Grilled Salmon</p> <p>Filet of Atlantic Salmon Jasmine Rice Julienne Vegetables Mixed Green Salad</p> <p style="text-align: center;">\$21.99</p>

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Tea Sandwiches
\$12.30 per dozen

Pineapple cream cheese	Egg salad	Swiss cheese with Black Forest Ham
Pecan Chicken salad	Cream cheese and mango chutney	Roast Turkey with cranberry cream cheese
Smoked Salmon with herb cream cheese	Roast beef with cheddar	Pimento cheese
	Tuna salad	

Fresh Fruit Display

Small \$150
40ppl

Medium \$250
70ppl

Large \$350
120 ppl

Fresh Fruits Platters

Small \$42
6-8ppl

Large \$73
10-18ppl

Imported & Domestic Cheese Platter

Garnished with fresh fruit and crackers

Small \$170
40ppl

Medium \$275
70ppl

Large \$380
120 ppl

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Appetizers

The following items are priced per dozen

<p>Brandied Blue Cheese ,Walnuts, Pear Crostini \$24 Sweet and flavorful crostini w/ blue cheese w/thinly sliced pear and crunchy walnut pieces.</p> <p>Sliders \$28 Miniature burger w/lettuce, tomato, all beef patty, pickle & thousand island dressing.</p> <p>Spanakopita \$28 A classic Greek appetizer of flaky phyllo dough stuffed with spinach, onion, and feta cheese.</p> <p>Chicken Empanada \$26 Our spicy chicken complemented by cheddar cheese, jalapenos, and Mexican spices.</p> <p>Mini Beef Wellington \$32 Tender pieces of filet topped with mushroom and shallots and wrapped in golden puff pastry.</p> <p>Bacon Wrapped Black Mission Fig \$20 Sweet pitted Black Mission figs wrapped in apple wood bacon on a toothpick skewer.</p> <p>Chicken Sesame Satay \$32 Tender white meat chicken coated with sesame seeds and cooked to golden perfection. Served with Asian plum sauce</p> <p>Peanut Chicken Satay \$32 Tender white meat chicken coated peanuts. Served with spicy peanut sauce</p> <p>Ahi Tuna Mini Tacos \$34 Crowned w/ mango salsa</p> <p>Short Rib Mini Tacos \$30 w /Chipotle Aioli</p> <p>BBQ Pork Biscuits Sliders \$26 Drizzled w/jalapeno mustard BBQ sauce.</p> <p>Tomato Mozzarella Crostini \$26 Vine-ripened tomatoes and fresh mozzarella w/basil.</p> <p>Goat Cheese Crostini \$26 Goat cheese mousse w/candied dry fruit</p> <p>The Melon Baller \$ 28 Sweet watermelon and cantaloupe balls wrapped with thinly sliced, prosciutto ham served on mini bamboo skewer.</p>	<p>Chorizo Stuffed Mushrooms \$26 Hand selected giant white button mushrooms with fresh chorizo, cilantro, panko, and parmesan cheese.</p> <p>Pecan-Encrusted Chicken Fingers \$18</p> <p>Mascarpone & Amaretto Stuffed Strawberries \$26 Hand-picked strawberries stuffed with a creamy mascarpone cheese with a hint a amaretto and sprinkled pistachios.</p> <p>Miniature Crab Cakes \$36 Mini Maryland lump crab cakes served w/remoulade sauce</p> <p>Chicken Tenders with Honey Mustard \$18</p> <p>Scallops Wrapped in Bacon \$34 Fresh sea scallop enrobed in crispy bacon w/ Mango Chutney</p> <p>Swedish Meatballs or BBQ \$24</p> <p>Deviled Eggs \$22 Traditional deviled eggs topped with papirika and bacon</p> <p>Asparagus Wrapped in Prosciutto \$24</p> <p>Asparagus Purses \$28 Asparagus tips combined with a blend Parmesan cheese wrapped in a Flaky Pyllo Dough Wrapper.</p> <p>Bacon & Cheese Baby Reds \$28 Miniature red potato cups filled with a crisp smoked bacon ,chives, and cheddar cheese</p> <p>Beef Carpaccio \$34 Seared Tenderloin of beef is peppered, sliced thin on crostini w/honey chipotle dip.</p> <p>Coco Loco Shrimp \$34 Coconut encrusted extra large shrimp served with tangy sweet sour sauce.</p> <p>Pesto Beef Crostini \$34 Oven Roast Beef Tenderloin slices served on French Baguette with fresh Basil Pesto Mayonnaise.</p> <p>Blackeyed Pea Cakes \$22 Served w/ Sweet Pepper cream</p>
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Carving Stations

All carving stations comes with an appropriate sauces, breads, and garnishes

Carved Tenderloin \$15 pp (15 person min)	Smoked Ham \$8.50 pp (40 person min)
Herb Crusted Turkey Breast \$9 pp (30 person min)	Baron of Beef \$9.50 pp (30 person min)
Prime Rib \$13.50 pp (30 person min)	Attendant per Station Item \$55

Plated Entrées (per person)

Includes two side item choices

Meat Selections	
Filet Mignon w/red wine demi glace 34	Coffee rubbed NY Strip w redeye demi 30
Lamb Chops w/ mustard demi-glace 35	Blueberry BBQ glazed Ribs 21
Grilled Pork Chop w/mango-green tomato chow chow 21	Country Fried Steak w/redeye gravy 15
Spicy Passion Fruit Ribs w/asian slaw 22	Ribeye w chimichurri sauce 26
Poultry Selections	
Oven Roasted Half Chicken w/roasted chicken jus, cranberry jelly 21	Airline Chicken Breast w/squash-bacon risotto, kale, smoked Gouda sauce 24
Maple leaf Half Duckling w/arugula-orange salad, hoisin sauce 22	Chicken Piccata w/lemon –caper sauce 14
Seafood Selections	
Pecan Encrusted Trout w/Cauliflower puree, wilted spinach, and buerre blanc 23	Pan-Seared Crab Cakes w/ corn relish, green tomato chow chow, whole grain mustard sauce 28
Shrimp & Grits with andouille sausage 24	Coconut Crab Cakes w/mango salsa 24
Seared Salmon w/ Raspberry buerre rouge 20	Lobster Tail with drawn butter 27
Blue Crab Cakes w lemon butter 20	Ahi Tuna w/cilantro pesto, mango slaw 25
Salmon encrusted with horseradish breadcrumbs, and dill-mustard sauce 18	

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Side Items

Garlic Mashed Potatoes	Sweet Potato-Porcini Mash
Asparagus with Deviled Eggs	Creamy White Grits
Herb Polenta	Broccolini with Lemon Oil
Creamed Peas	Jalapeno Macaroni and Cheese
Peach cornbread stuffing	Seasonal Vegetables

Desserts

<p>Chocolate Feast Chocolate Dipped Strawberries, Chocolate Dipped Oreos, and Chocolate Truffles 4.79 per person</p>	<p>Angel Food Cake With lemon glaze and strawberries 5.50 per person</p>
<p>Homemade Ice Cream Sandwiches 4.79 per person</p>	<p>Chocolate Covered Strawberries 32 per dozen</p>
<p>Double Chocolate Fudge Brownies 3.75 per person</p>	<p>New York Cheesecake 46.95</p>
<p>Key Lime Pie 31.95</p>	<p>Caramel Apple Pie 49.95</p>
<p>Pies are 12" in diameter</p>	

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