

# THE WESTIN POINSETT

## GREENVILLE

### *Continental Breakfasts*

#### **The Classic Continental**

Selection of Freshly Baked Breakfast Pastries to Include:  
Jumbo Muffins, Fruit Danish, Croissants, Assorted Bagels  
Whipped Butter, Cream Cheese, and Preserves  
Assorted Chilled Fruit Juices  
Starbucks® Coffee and Herbal Teas  
\$12  
Add Seasonal Fruits and Berries - \$7

#### **The Gold Breakfast**

Seasonal Fruits and Berries  
Selection of Freshly Baked Breakfast Pastries  
Fresh Coffee Cakes and Apple Strudel  
Smoked Salmon with Diced Onion, Chopped Egg, Sliced Tomato, Cream Cheese  
Fresh New York Style Bagels  
Individual Yogurt Assortment and Healthy Granola Bars  
Assorted Chilled Fruit Juices  
Starbucks® Coffee and Herbal Teas  
\$19

### *Plated Served Breakfasts*

*All Plated Breakfast are served with assorted Chilled Fruit Juices  
Starbucks® Coffee and Herbal Teas*

#### **English Breakfast**

Scrambled Eggs  
Crisp Country Bacon and Sausage Links  
Country Fried Potatoes accented with Sweet Peppers and Onions  
Baskets of Assorted Pastries, Butter and Preserves  
\$14

#### **Country Quiche Lorraine**

Classic Quiche Lorraine with Bacon and Swiss Cheese  
Mixed Green Salad drizzled with Champagne Vinaigrette  
Fresh Fruit  
Baskets of Assorted Pastries, Butter and Preserves  
\$18

#### **Grilled Filet of Beef and Eggs**

Homemade Tomato Pie, Grilled Filet Mignon, Scrambled Eggs,  
Steamed Asparagus and Fresh Fruit  
\$20

All menu prices are subject to change according to market price  
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The Westin Poinsett  
120 South Main Street Greenville, SC 29601  
March 2009



## *Breakfast Buffet*

### **Westin Breakfast Buffet**

Medley of Fresh Seasonal Berries and Melons  
Farm Fresh Scrambled Eggs  
Crisp Country Bacon and Sausage Links  
Potato Hash  
Southern Grits  
Selection of Cold Cereal with Chilled Milk  
Chef's selection of Jumbo Muffins, Fruit Filled Danishes and Bagels  
Butter, Cream Cheese and Preserves  
Selection of Chilled Juices  
Starbucks® Coffee and Herbal Teas  
\$22

*Minimum of 20 People for Buffets  
Less than 20 People \$100 Buffet Service Fee*

## *Breakfast Enhancements*

### **Omelet Station**

Farm Fresh Eggs prepared to order with an array of fillings  
\$11

### **Waffle and Pancake Station**

Prepared to Order with Fresh Berries  
Pecans, Walnuts and Powdered Sugar  
\$10

### **Crêpe Station**

Crêpes prepared to order with Fresh Strawberries, Blueberries, and Raspberries  
Whipped Cream and Powdered Sugar  
\$9

### **Country Ham or Sausage Biscuits**

\$8

### **Scrambled Eggs**

\$5

### **Seasonal Fruits and Berries**

\$7

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## *The Poinsett Brunch*

Seasonal Fruits and Berries with Grand Marnier Sabayon  
Baked Egg and Country Sausage Casserole with Cheese and Herbs  
Amaretto French Toast  
Crisp Country Bacon and Sausage Links  
Potato Hash  
Southern Style Grits  
Smoked Salmon with Diced Onion, Chopped Egg, Sliced Tomato, and Cream Cheese  
Assorted New York Style Bagels  
Freshly Baked Breakfast Loaves and Warm Breakfast Pastries  
Broccoli Salad  
Grilled Asparagus and Prosciutto Salad  
Baby Spinach Salad with Peaches and Hazelnut Vinaigrette  
Country Vegetable Medley  
Bow Tie Pasta tossed in Herb Vinaigrette with Roasted Vegetables  
Baked Chicken in White Wine Sauce

Dessert Station  
Chef's Selection of Assorted Cakes, Pies, and Cobblers

Chilled Fruit Juices  
Starbucks® Coffee and Herbal Teas  
\$40

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Less than 20 People \$100 Buffet Service Fee*

## *Brunch Enhancements*

**Farm Fresh Egg Station**  
*(Prepared to order by our Culinary Team)*  
Smoked Salmon, Spicy Cajun Style Shrimp, Roasted Peppers,  
Woodland Mushrooms, Honey Baked Ham, Vidalia Onions  
Swiss, Cheddar and Smoked Gouda Cheeses  
\$11

**Seafood Display**  
Jumbo Gulf Shrimp, Oysters on the Half Shell and Crab Claws  
served with Lemons and Cocktail Sauce  
\$20

Fruit Smoothies \$4  
Classic Bloody Mary \$6  
Mimosas \$5

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# Lunch Selections

*Lunch Entrées include choice of Soup or Salad, Chef's Selection of Starch and Vegetable, Rolls & Butter, Tea & Water Service*

## Soup

### **Broccoli and Ham Soup**

With Cheddar Cheese and Croutons

### **Low Country Crab Corn Chowder**

### **Creamy Tomato and Basil**

### **Classic French Onion**

Topped with Provolone  
And Served with Crusty French bread

### **Lobster Bisque**

Rich and Creamy with Pieces of Lobster

## Salads

### **The Poinsett Caesar**

Baby Red Romaine with Caesar Dressing

### **Baby Spinach Salad**

Toasted Pecans, Strawberries, and  
Raspberry Vinaigrette

### **Mixed Greens**

Roma Tomato, Shredded Carrots, Toasted Almonds,  
and Purple Onion

### **Traditional Greek Salad**

Tomato, Cucumber, Black Olives,  
Red Onion and Greek Vinaigrette

### **Spoonbread Wedge & Crumbled Bleu Cheese**

## Lunch Entrées

Pan Seared Atlantic Salmon with Smoked Tomato Vinaigrette \$22

Rosemary Crusted Pork Loin sliced and finished with Apple Cranberry Chutney \$19

Roasted Chicken Breast with Herb au jus \$20

Chef's Slow Braised Beef with au jus \$19

Grilled 10 oz Ribeye Roasted Garlic and Mushroom Demi Glace \$24

Sliced Stuffed Chicken Florentine with Chèvre Sauce \$22

## *Quick Lunches*

*(Designed to be served quickly "Roll in" Style for working lunches or to help expedite a short lunch break)*

*All "Quick Lunches" Served with Freshly Baked Cookies and Brownies for Dessert*

*Includes Sweet Tea, Starbucks® Coffee, and Herbal Teas*

### **Crispy Fish Sandwich**

Lightly seasoned, fried and served on Grilled Brioche with Spicy Coleslaw  
\$14

### **Fried Chicken and Biscuits**

Crisp Boneless Chicken served with Homemade Cheese Drop  
Biscuits and Country Cole Slaw  
\$14

### **Grilled Cajun Chicken Wrap**

Sliced Chicken Breast rolled in a Spicy Tomato Tortilla with Cucumbers  
Tomatoes and Cajun Mayo served with Red Bliss Potato Salad  
\$16

### **Cold Salad Plate**

Chicken Salad, Tuna Salad, Pasta Salad  
Served with Croissant and Fresh Seasonal Fruit  
\$17

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# *Lunch Buffets*

*Served with Iced Tea & Starbucks ®Coffee*

## **The Poinsett Country Buffet**

Broccoli and Ham Soup served with Cheddar Cheese and Croutons

Chilled Tomato Salad

Red Bliss Potato Salad

Carolina Salad (*Iceberg Lettuce Heart with Tomato, Cucumber and Shredded Carrot with Ranch Dressing*)

Baked Lemon & Herb Salmon

Southern Fried Chicken

Blackened Sirloin with Sweet Onion au jus

Baked Mac and Cheese

Southern Style Green Beans

Traditional Spoonbread and Cheese Drop Biscuits

Country Style Seasonal Fruit Pies and Cobblers

\$28

## **Market Place Supreme**

Potato Leek Soup

Jicama Salad with Spinach and Mandarin Oranges

Cucumbers, Tomatoes and Onion Salad

Red Bliss Potato Salad with Grain Mustard

Bowtie Pasta tossed with Olives, Tomatoes and Spinach

Gourmet Sandwiches:

Roasted Tenderloin with Red Peppers, Onions and Grain Mustard on French Bread

Grilled Chicken Panini with Boursin Cheese

Spinach and Roasted Tomatoes on Focaccia Bread

Shrimp Salad wrapped in a Spinach Tortilla with Lobster Mayo

Vegetable Wrap with Zucchini, Peppers, Cucumbers, Arugula and Tarragon Yogurt

Assorted Gourmet Bistro Bars

\$28

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*Less than 20 People \$100 Buffet Service Fee*

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# *Create Your Own Buffet*

## **Choice of Three:**

Soup du Jour

Baby Greens with Balsamic and Ranch Dressing

Mediterranean Farfalle Pasta Salad with Sun Dried Tomatoes, Olives, Feta and Capers

Couscous Salad with Hummus and Pita

Marinated Grilled Vegetables

Buffalo Mozzarella, Tomatoes and Basil Oil

Red Bliss Potato Salad with Grain Mustard

Marinated Vegetables and Sea Shell Pasta

Tropical Fruit Display

## **Choice of Three:**

Chicken Penne Pasta with Southwest Cream Sauce

Grilled Salmon

Grilled Beef Steak with Mushrooms and Mustard Glaze

Tuscan Pork Medallions with Artichokes and Tomatoes

Rosemary Roasted Chicken

Broiled Orange Roughy with Herb Beurre Blanc

Chef's Choice of Starch and Vegetables

Rolls and Butter

Dessert

Coconut Cake, Carrot Cake, Chocolate Cake, Cherry Pie and Apple Pie

*(Desserts to be plated for groups with less than 50 guests)*

Fresh Fruit Display

**\$35**

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# *The Afternoon Breaks*

## **Brain Food Break**

Individual Bags of Pretzels  
Assorted Chewy and Crunchy Granola Bars  
Nutrigrain Bars  
Seasonal Whole Fruits  
Sweet and Unsweetened Tea  
Freshly Brewed Starbucks® Coffee and Herbal Teas  
\$12

## **Power Up!**

Full Size Chocolate Bars  
Healthy Fitness Bars  
Nutrigrain Bars  
Sweet and Unsweetened Tea  
Freshly Brewed Starbucks® Coffee and Herbal Teas  
\$12  
Add Red Bull - \$4

## **Chocolate Decadence**

Iced Fudge Brownies  
Chocolate Chocolate Chunk Cookies  
White Chocolate Macadamia Nut Cookies  
Mini Hershey® Chocolate Bars  
Hot Chocolate with Mini Marshmallows  
Low Fat Regular and Chocolate Milks  
Freshly Brewed Starbucks® Coffee and Herbal Teas  
\$13

## **The Seventh Inning “Stretch”**

Freshly Baked Jumbo Pretzels  
Popcorn and Crackerjacks  
Kettle Chips  
Gourmet Ice Cream Bars  
Soft Drinks and Bottled Waters  
Freshly Brewed Starbucks® Coffee and Herbal Teas  
\$13

## **Afternoon Tea**

Assorted English Tea Sandwiches  
Fruit Scones with Whipped Butter  
Selection of Cream Cakes  
Imported Teas with Honey and Lemon  
Sparkling Mineral Waters  
Freshly Brewed Starbucks® Coffee  
\$14

## **Beverage Break** (4 Hour Maximum)

Starbucks® Coffee, Specialty Teas, and Bottled Juices  
Or  
Starbucks® Coffee, Assorted Sodas, and Bottled Waters  
\$8

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## *A La Carte Items*

Chocolate Chunk, White Chocolate Macadamia Nut, Oatmeal Cookies \$35.00 per dozen

Iced Fudge Brownies \$35.00 per dozen

Potato Chips, Pretzels or Dry Snack Mix \$15.00 per pound

Individual Bags of Pretzels \$3.00 per person

Assorted Chewy and Crunchy Granola Bars \$3.00 per person

Nutrigrain Bars ® \$3.00 per person

Seasonal Whole Fruits \$2.50 per person

Full Size Chocolate Bars \$4.50 per person

Mini Hershey Chocolate Bars ® \$4.50 per person

Freshly Baked Jumbo Pretzels \$33.00 per dozen

Popcorn and Crackerjacks \$4.00 per person

Gourmet Ice Cream Bars \$5.00 per person

Imported Teas with Honey and Lemon \$3.50 each

Soft Drinks \$3.50 each

Mineral Waters \$3.50 each

Low Fat Regular and Chocolate Milk \$3.50 each

Assorted Bottled Juices \$4.00 each

Iced Tea \$35.00 per gallon

Hot Chocolate with Mini Marshmallows \$3.50 per person

Red Bull ® \$4.00 each

Non-Alcoholic Punch \$30.00 per gallon

Starbucks® Regular and Decaffeinated Coffee \$47.00 per gallon

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## *Cocktail Receptions - Hors d'oeuvres*

Smoked Salmon and Asparagus in Toast Points  
Brie in Pastry Cups with a Raspberry Purée  
Fresh Mozzarella and Tomato Canapé  
Carolina Shrimp Salad on a Croissant Crouton  
Herb Roasted Filet Crostini topped with Horseradish Cream  
Smoked Chicken Tartlets  
Crispy Asparagus Wrapped in Phyllo with Asiago Cheese  
Fried Green Tomatoes with Sweet Chow-Chow  
Peking Duck Rolls  
Parmesan Artichoke Hearts  
Swedish Meatballs in a Sweet Pepper Sauce  
Sesame Chicken Skewers  
Country Sausage Stuffed Button Mushrooms  
Shiitake Mushroom Croustade with Goat Cheese Aioli  
Crab Cakes with Caper Tartar Sauce  
Pesto Shrimp Wrapped in Prosciutto  
Filet of Beef Brochette "au Poivre"  
Fried Shrimp with Lemon Horseradish Mayo  
Mini Chicken Cordon Blue  
Baked Salmon Wellington  
Baked Phyllo Cups with Wild Mushroom Ragout  
Phyllo Cups with Spinach & Feta Cheese

\$375 per 100 pieces  
Minimum Order of 25 pieces

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# *Artistic Displays*

## **Grilled Vegetable Display**

Grilled Asparagus, Squash, Peppers, Mushrooms and Baby Carrots  
Served with Hummus Dip and Crispy Pita Chips  
\$5 per person

## **Artistic Display of Imported and Domestic Cheese**

Brie, Camembert, Port Salute, Boursin, Gruyere, Sharp Cheddar, Smoked Gouda, and Swiss  
Served with Assorted Crackers, and Red Grapes  
\$7 per person

## **Fresh from the Garden Crudités**

Celery and Carrot Batons, Colorful Pepper Medley, Cauliflower and Broccoli Florets, Summer Squash  
Sticks, and Asparagus Spears served with Ranch Dressing  
\$5 per person

## **Fresh Seasonal Fruits and Berries**

Watermelon, Golden Pineapple, Cantaloupe, Strawberries, Raspberries, Blueberries,  
Blackberries, Mangos, Peaches and Grapes with a Grand Marnier Dip  
\$6 per person

## **Under the Sea Presentation**

*(Ice sculpture required; see catering manager for design specifics/pricing)*

Jumbo Gulf Shrimp, Oysters on the Half Shell,  
Crab Claws, Little Neck Clams  
Lemon Crowns, Cocktail Sauce, and Lemon Aioli  
\$20 per person

## **Hot Spinach and Artichoke Dip**

Served with French Bread and Savory Crackers  
\$4 per person

## **Jumbo Lump Crab and Cheese Dip**

Served with French Bread and Savory Crackers  
\$5 per person

*\*Minimum order of 25 per display*

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## *The Chef Prepares*

### **Pasta Station**

Cheese Tortellini, Penne and Farfalle Pasta with Roasted Garlic, Tomatoes, Herbs and Cheese  
Sauces to include Herb Olive Oil or Roasted Tomato Pesto

\$13 per person

Add Grilled Chicken \$3

Add Sautéed Shrimp \$5

### **Martini Mashed Potato Bar**

Assorted Mashed Gourmet Yukon Gold and Sweet Potatoes sautéed to order with choice of toppings to include  
Lobster, Caviar, Scallions, Smoked Bacon, Wild Mushrooms, Fresh Herbs, Assorted Cheeses, Marshmallows,  
Cinnamon Sugar, and Pecans

\$17 per person

### **Low Country Shrimp and Grits Station**

Stone Ground Cheddar Grits Topped with Shrimp Scampi

\$18 per person

### **Shrimp and Scallops Scampi Style**

Sautéed Shrimp with Sea Scallops in Herb Butter and Sherry over Carolina Rice Pilaf

\$18 per person

### **Gourmet Macaroni and Cheese Action Station**

Made to order Mac and Cheese to include choices of Shrimp, Chicken, Roasted Vegetables,  
Blue Cheese, Asiago Cheese, and Cheddar Cheese

\$18 per person

### **Fried Green Tomatoes and Mini Crab Cake Station**

Fried Green Tomatoes prepared in a cast iron skillet with Miniature Crab Cakes, Southern Slaw,  
Lemon Wedges, and Remoulade Sauce

\$17 per person

### **Grilled Cheese "And More" Action Station**

Assorted Cheeses to include American, Cheddar, Monterey Jack, and Mozzarella  
Assorted Wheat Breads and Sourdough, Bacon, and Whole Basil Leaves

Served with Creamy Tomato Basil Soup

\$15 per person

### **Slider Action Station**

Choice of two made to order Mini Burgers (Beef, Chicken, Tuna or Pulled BBQ)

To include an Assortment of Cheese, Lettuce, Tomato, Onion, Bacon, Mushrooms, Ketchup, Mustard,  
Mayonnaise, BBQ Sauce, and Horseradish

\$18 per person

## *Carving Stations*

*Carving stations are priced per minimum of 50 guest*

**Herb Marinated Prime Rib of Beef** \$550

**Salmon Coulibiac** (Salmon with Saffron Pilaf, Spinach & Mushroom Duxelle in Pastry) \$550

**Pork Tenderloin Stuffed with Dry Cherries** \$475

**Tenderloin of Beef Studded with Garlic Cloves & Herbs** \$600

**Spiral Sliced Honey Baked Ham** \$400

**Slow Roasted Turkey Breast with Cranberry Mayonnaise** \$400

**Rosemary Baby Lamb Chops** \$700

**Salt and Pepper Crusted Roast Beef** \$500

*All Carving Stations are accompanied by freshly baked bread and assorted relish & chutney*

*\$100.00 per event Chef Fee for two hours of service*

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# *Dinner Selections*

*Dinner Entrees include choice of Soup or Salad,  
Chef's Selection of Starch & Vegetable, Warm Rolls & Butter, Iced Tea & Water Service*

## Soup

### **Broccoli and Ham Soup**

With Cheddar Cheese and Croutons

### **Low Country Crab Corn Chowder**

### **Creamy Tomato and Basil**

### **Classic French Onion**

Topped with Provolone  
And Served with Crusty French bread

### **Lobster Bisque**

Rich and Creamy with Pieces of Lobster

## Salads

### **The Poinsett Caesar**

Baby Red Romaine with Caesar Dressing

### **Baby Spinach Salad**

Toasted Pecans, Strawberries, and  
Raspberry Vinaigrette

### **Mixed Greens**

Roma Tomato, Shredded Carrots, Toasted  
Almonds, and Purple Onion

### **Traditional Greek Salad**

Tomato, Cucumber, Black Olives,  
Red Onion and Greek Vinaigrette

### **Spoonbread Wedge & Crumbled Bleu Cheese**

## Dinner Entrées

### **Chicken "Cordon Bleu" \$32**

Breast of Chicken stuffed with Prosciutto and Fresh Mozzarella

### **Baked Salmon Pomodoro \$32**

Fillet of Salmon with Fresh Tomatoes, Basil and White Wine

### **Vegetarian Wellington \$33**

Julienne of Fresh Vegetables encased in a delicate Puff Pastry  
Served with Roasted Tomato Concassé

### **Chicken Nantua \$34**

Sautéed Chicken Breast with Sautéed Shrimp & Lobster Cream

### **Center Cut Pork Chop \$35**

Stuffed with Arugula and Asiago Cheese with a Herb Demi Glace

### **Spiced Pork Tenderloin \$35**

Grilled Medallions with Vidalia Onion Sauce

### **Island Style Mahi Mahi \$36**

Grilled Mahi Mahi topped with Mango Ginger Salsa

### **Grilled New York Strip Steak \$37**

Center Cut NY Strip with Mushrooms & Onions

### **Spoonbread Bone-In Filet Mignon \$43**

Broiled to perfection, finished with Jack Daniel's Demi Glaze

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## Dinner Entrée Combinations

### **Pan Seared Snapper & Filet Mignon \$50**

Thyme Beurre Blanc & Wild Mushroom Demi Glace

### **Mixed Grilled \$49**

Grilled Lamb Chop, Petit Filet of Beef and Chicken Sausage

### **Surf and Turf \$ Market Price**

Broiled Lobster Tail and Grilled Filet Mignon topped with Peppercorn Sauce

### **Filet & Chicken \$ 42 add Shrimp Provençale \$5**

Grilled Petit Filet & Chicken finished with Wild Mushroom Cabernet

## *Desserts*

### **Signature Enhancements**

Florida Key Lime Pie

Fresh Fruit Tart

Double Chocolate Layer Cake

Wild Berry Shortcake

New York Cheesecake with Strawberry Sauce

Heath Bar® Crunch Pie

Home Style Apple Tart with Caramel Sauce

Raspberry White Chocolate Cheesecake

Crème Brûlée Cheesecake

Crème Brûlée

Southern Pecan Tart

Warm Chocolate Lava Cake with Honey Roasted Berries

\$8 per person

## *Dinner Buffets*

*Served with Rolls & Butter, Iced Tea & Starbucks® Coffee*

### **Hot Off the Grill**

Field Greens with Buttermilk Ranch Dressing

Relish Tray

Beefsteak Tomatoes and Onions

Jalapeno Cornbread

Sliced Watermelon

Hot and Spicy Chili

Bourbon and Brown Sugar Glazed Chicken

Texas Rib-eyes with Jack Daniel's BBQ Glaze

Ranch Styled Baked Beans

Sweet Corn-on-the-Cob

Fire Roasted Baked Potatoes with Green Onions, Whipped Butter,

Fresh Chopped Bacon and Cheddar Cheese

Strawberry Shortcake Station

Hot Apple Cobbler

Homemade Fudge Brownies

\$48 per person

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## **Seafood Buffet**

Paradise Seafood Chowder  
Tossed Greens with Sliced Strawberries and Oranges with Passion Fruit Vinaigrette  
Tossed Fresh Seafood Salad with Olive Oil and Seashell Pasta

Display from the Sea  
Crab Claws, Peel 'n Eat Shrimp and Oysters with Chef's Specialty Toppings  
Jamaican Jerk Rubbed Slow Roasted Prime Rib (carved in room)  
Broiled Atlantic Salmon with Papaya Chutney  
Grilled Mahi with Lime Cilantro Relish

Whipped Potatoes  
Island Rice  
Caribbean Seasonal Vegetable Medley  
Tropical Fruit Tree with Pound Cake and Dark Chocolate Fondue  
Pineapple Upside Down Cake  
Key Lime Pie

\$60 per person

## **The Palmetto Buffet**

Creamy Crab & Corn Chowder with Crisp Ham & Scallions  
Carolina Salad (*Iceberg Lettuce Heart with Tomato, Cucumber and Shredded Carrot with Ranch Dressing*)  
Coleslaw

Chilled Green Bean Salad  
Southern Fried Catfish or Southern Fried Chicken  
Baked Ham with Pineapple and Bourbon Gravy  
Roast Turkey Breast with Giblet Gravy  
Cornbread Dressing with Sausage  
Baked Carolina Macaroni and Cheese  
Medley of Summer Vegetables with Fresh Herbs  
Basket of Freshly Baked Biscuits  
Chef's Selection of Fine Desserts

\$39.00 per person

## **The Westin Buffet**

Lobster Bisque with Sherry  
The Poinsett Caesar with Garlic Sourdough Croutons  
Grilled Vegetable Display  
Baby Spinach Salad with Hard Boiled Eggs, Crisp Bacon, Fresh Tomatoes, and Red Onions  
Sliced Tomatoes, Fresh Mozzarella marinated in Extra Virgin Olive Oil & Basil  
Chilled Penne Pasta with Chicken, Roasted Red & Yellow Peppers, Olives and Fresh Garlic

Pan Seared Tilapia  
Herb and Garlic Studded Roast Sirloin in a Sweet Onion au jus  
Herb Roasted Chicken

Sautéed Garden Vegetables  
Oven Roasted Potatoes  
Assortment of Cakes, Pies and Tortes

\$43.00 per person

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# Beverages

## Host Bar: Charges on Consumption Per Drink

Premium Brands	\$7.00
Call Brands	\$6.00
Imported / Premium Beer	\$4.50
Domestic / Light Beer	\$4.00
Cordials	\$8.00
House Wines by the bottle	\$32.00
Mineral Waters	\$3.50
Soft Drinks	\$3.50
Non-Alcoholic Punch – Per Gallon	\$30.00

## Cash Bar: Minimum of \$500 Per Bar

Premium Brands	\$8.00
Call Brands	\$7.00
Imported / Premium Beer	\$5.00
Domestic / Light Beer	\$4.50
Cordials	\$9.00
House Wines	\$7.00
Mineral Waters	\$3.75
Soft Drinks	\$3.75

Cashier is required for all Cash Bars @ \$30.00 per hour

## General Bar Information

Bartender Charge – \$50.00 per hour for each bartender  
Bar Set-Up Fee - \$50 per bar (one bar is required per 75 people)  
*Set-Up Includes: mixers, fruits and juices needed for an event.*

Liquor is taxable at 13%

### Call Liquor

Jim Beam Bourbon  
Smirnoff Vodka  
Beefeater Gin  
Seagram's 7 Gin  
Bacardi Rum  
Jose Cuervo Gold Tequila  
Dewar's Scotch

### Premium Liquor

Absolut Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Jose Cuervo Gold Tequila  
Crown Royal Blend  
Jack Daniels Whiskey  
Johnnie Walker Red Label Scotch

### House Wine

*Foxbrook Label:*  
Chardonnay  
White Zinfandel  
Merlot  
Cabernet Sauvignon

### Domestic Beer

Budweiser  
Bud Light  
Michelob Ultra  
Miller Lite

### Non-Alcoholic Beverages

Coke  
Diet Coke  
Sprite  
Dasani Bottled Water

### Imported Beer

Heineken  
Corona

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