

Social Dinner Menus
for
The Westin Poinsett

THE WESTIN POINSETT
GREENVILLE

this is how it should feel



The Poinsett Hotel

A Brief History

For one hundred years, the Mansion House Hotel stood on South Main Street in Greenville, South Carolina. In 1924, the hotel was demolished to make room for the construction of the Poinsett Hotel. The price tag for the new hotel was 1.5 million dollars, and when it opened on June 20, 1925, it was one of the most beautifully furnished hotels in the country. However, during the first year of business, the hotel lost \$30,000 and continued to lose money through the years of the Great Depression.

In 1930, Mr. J. Mason Alexander was hired as General Manager Director. Mr. Alexander was known as Old Admiral Spit and Polish, the best hotel manager in the business. Mr. Alexander had a formula for success known as "The four C's: Cleanliness, cooking, competence and courtesy." Local residents filled the hotel's dining room for family dinners and ballrooms for formal dances. The hotel quickly became known as "Carolina's Finest," and by 1940 it was making money.

Also known as "Mr. Poinsett," Mason Alexander was labeled, "the man who gave you clean money," because he made sure that no guest left the Poinsett Hotel with anything but clean money in his pocket. Thus, the people who handled money were required to polish all coins before putting them in the cash register for change. Mr. Alexander kept the hotel like "a good housekeeper would keep a house." He considered hotel patrons as honored guests who should receive a warm reception, fine dining, and a peaceful sleep. Some notable guests at the Poinsett included Amelia Earhardt, John Barrymore, Cornelius Vanderbilt, Bobby Kennedy and the flamboyant Liberace.

Due to increased business during 1941, the hotel added 60 rooms bringing the total to 248 rooms. By the mid 1950's the motel industry boomed and city hotels became obsolete. In 1959 the hotel was sold to Jack Tarr hotel chain. From 1971 until December 1986, the hotel was foreclosed, and by the end of that year, the last residents of the retirement home moved out. The hotel remained empty until November 1997 when Steve Dopp and Greg Lenox, owners/developer of historic Francis Marion Hotel in Charleston, purchased it and the extensive-and expensive renovation process began.

In June 2000, the owners, former employees and friends of the Poinsett Hotel celebrated the 75th anniversary of its original grand opening with an exhibit of historic memorabilia in City Hall and a reception in the Gold Ballroom of the hotel. Many memories of the grand days of the hotel were recalled and shared.

Until early 1990, the Poinsett Hotel was considered one of the eleven most endangered historical sites in South Carolina. With the grand opening of the Westin Poinsett Hotel, the

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The Westin Poinsett
120 South Main Street Greenville, SC 29601
January 2009

hotel's future will no longer be jeopardized and once again the City of Greenville will be home to the "Carolina's Finest."

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
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 Proscuitto
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

\$3.75 per piece

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 of the Season

Watermelon, Golden Pineapple, Cantaloupe, Strawberries, Raspberries and 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

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The Chef Prepares

(Chef's Fee of \$100 per event will apply for all Chef Stations, Stations available for 2 hours)

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

Mashed Potato Bar

Assorted Gourmet Mashed Potatoes Sautéed to order with choice of toppings to include Scallions, Smoked
Bacon, Wild Mushrooms, Fresh Herbs, and Assorted Cheeses
\$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 with choice 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

Made to order Mini Burgers (Choice of Two: Beef, Chicken, Tuna or pulled BBQ) to include an assortment of
Cheese, Lettuce, Tomato, Onion, Bacon, Mushrooms, Ketchup, Mustard, Mayonnaise, BBQ Sauce, and
Horseradish
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Carving Stations

Carving stations are priced per minimum of 50 guests

- 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

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**

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Dinner Entrées

You may offer your guests a choice of up to three entrees. If you choose to do so, one of the three must be vegetarian. The highest entrée price will be applied to all options. Your catering manager must receive the breakdown of entrees with your final guarantee, no later than 5 business days in advance. Placecards with entrée choice will be required.

Chicken "Cordon Bleu" \$32

Breast of Chicken stuffed with Proscuitto and Fresh Mozzarella

Baked Salmon Pomodoro \$32

Fillet of Salmon with Fresh Tomatoes, Basil and White Wine Sauce

Vegetarian Wellington \$33

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

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 Glace

Dinner Entrée Combinations

Pan Seared Snapper & Filet Mignon \$50

Thyme Beurre Blanc & Wild Mushroom Demi Glace

Mixed Grilled \$49

Grilled Lamb Chop, Petite 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

Grilled Petite Filet and Chicken finished with Wild Mushroom Cabernet
Add Shrimp Provençale \$5

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Desserts

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
Cheesecake Xangos
Crème Brûlée
Southern Pecan Tart
Warm Chocolate Lava Cake with Honey Roasted Berries

\$8 per person

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Dinner Buffets

Served with Rolls & Butter, Iced Tea & Coffee

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 with Lemon Beurre Blanc

Grilled Beef Steak with Mushrooms and Mustard Glaze

Tuscan Pork Medallions with Artichokes and Tomatoes

Rosemary Roasted Chicken

Vegetarian Pasta with Grilled Vegetables, Olive Oil and Parmesan

Chef's Choice of Starch and Vegetables

Rolls and Butter

Chef's Choice of Assorted Cakes and Pies

\$35 per person

*Minimum of 20 People for Buffets
Less than 20 People \$100 Buffet Service Fee
All buffets served with Iced Tea, Water and Coffee*

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Southern Buffet

Field Greens with Buttermilk Ranch Dressing
Jalapeno Cornbread
Bourbon and Brown Sugar Glazed Chicken
Pulled Pork BBQ
Coleslaw
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
Rolls, Buns and Butter
\$32 per person

Caribbean 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
Jamaican Jerk Rubbed Slow Roasted Prime Rib
Broiled Atlantic Salmon with Papaya Chutney
Jerk Chicken 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
\$40 per person

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The Palmetto Buffet

Creamy Corn Chowder with Crisp Ham & Scallions
Carolina Salad
(Iceberg Lettuce with Tomato, Cucumber and Shredded Carrot with Ranch Dressing)
Coleslaw
Chilled Green Bean Salad
Southern Fried Catfish OR 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 Biscuit
Chefs Selection of Fine Desserts
\$39.00 per person

The Poinsett Buffet

Lobster Bisque with Sherry
The Poinsett Caesar with Garlic Sourdough Croutons
Chilled Penne Pasta with 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
\$36.00 per person

Minimum of 20 People for Buffets
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Bar Selections

Bars may be purchased by the drink or as a package

Bar Packages

(To include three hours of unlimited consumption, package includes tax, service charge and bartender fees)

PLATINUM:

Premium Liquor, Wine and Beer: \$37 per person
Additional time available for \$9 per person, per hour

GOLD:

House Liquor, Wine and Beer: \$32 per person
Additional time available for \$8 per person, per hour

SILVER:

Wine and Beer: \$25 per person
Additional time available for \$6 per person, per hour

Host Bar: Charges on Consumption

| | |
|----------------------------------|---------|
| Premium Brands | \$7.00 |
| House Brands | \$6.00 |
| Imported Beer | \$4.50 |
| Domestic Beer | \$4.00 |
| House Wines by the bottle | \$32.00 |
| Mineral Waters | \$3.50 |
| Soft Drinks | \$3.50 |
| Non-Alcoholic Punch - Per Gallon | \$25.00 |

\$50 per hour, per bartender, and \$50 per bar setup fees will apply. Setup fees include mixers needed for an event

House Brand Liquors

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

Premium Brand Liquors

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

Domestic Beers

Budweiser
Bud Light
Michelob Ultra

Imported Beers

Heineken
Corona

House Wines

Foxbrook Label:
Chardonnay, White Zinfandel, Merlot
Cabernet Sauvignon

Non-Alcoholic Beverages

Coke, Diet Coke, Sprite, Dasani Bottled Water

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