

CATERING MENU

THE WILLCOX

HOTEL • RESTAURANT • SPA



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BREAKFAST BUFFET & BOARDS

Buffets: for groups of 20 or more; Boards: for groups of 10–20

CONTINENTAL BREAKFAST \$16pp++

Fresh seasonal fruit (V) (GF)

Freshly baked breakfast pastries (V)

Assorted granola bars (V)

Individual yogurt cups (V)

Orange & apple juice

Regular and decaf coffee

BREAKFAST BUFFET \$26pp++

Fresh seasonal fruit (V) (GF)

Freshly baked breakfast pastries (V)

Greek yogurt & Cherry vanilla granola (V)

Nueske applewood smoked bacon

Cheesy yellow grits

Belgian waffles and maple syrup (V)

Orange & apple juice

Regular and decaf coffee

Scrambled Eggs

BREAKFAST BOARDS

BAGEL \$20pp++

Toasted bagels, smoked salmon, crispy bacon, sliced tomato, red onion, avocado whipped cream cheese

WAFFLE \$16pp++ (V)

Belgian sugared waffles, compotes, fresh berries, whipped cream, chocolate chips, toasted nuts, whipped butter, maple syrup

BANANA BREAD & FRUIT \$12pp++ (V)

Housemade banana bread, whipped honey butter, preservers, fruit and berries

CROISSANTS AND BERRIES \$12pp++ (V)

Freshly baked croissants, jams and preserves, Nutella, fresh berries

CHEESY BREAKFAST CASSEROLE \$18pp++

Hash brown, potatoes, sausage, egg, warm biscuits, butter

CHICKEN & BISCUITS \$18pp++

Fried chicken and jalapeño biscuits, bourbon maple syrup, bacon jam



BRUNCH BUFFET

For groups of 20 or more

Choice of 2 entrées \$30pp++

Pricing includes: breakfast pastries, fresh seasonal fruit, ice tea and coffee service

ENTRÉES

Smoked Salmon Eggs Benedict with pacific smoked salmon, spinach, hollandaise, English muffin

Egg Frittata with spinach, green onions, cherry tomato, cheddar cheese (V)

Joyce Farms Fried Chicken with Belgian waffle, Vermont maple syrup

Cheesy Grit Casserole with hash brown potatoes, sausage, egg, warm biscuits, butter

Buttermilk Pancakes with fruit compote, whipped cream, Vermont maple syrup (V)

Shrimp and Grits jumbo shrimp with Cajun cream sauce, cheesy yellow grits (GF)

Baked Shells served with a garlic and herb tomato sauce

Scrambled Eggs cage-free eggs with thick cut applewood smoked bacon, cheesy yellow grits (GF)



PLATED BRUNCH

For groups of 20 or more

Choice of three entrées \$30pp++

Pricing includes: breakfast pastries, fresh seasonal fruit, ice tea and coffee service

ENTRÉES

Pancakes chocolate-hazelnut drizzle, macerated strawberries, powdered sugar (V)

Brioche French Toast Brioche bread, Vermont maple syrup, fresh berries (V)

Smoked Salmon Avocado Toast smoked salmon, thick cut whole grain bread, California avocados

Country Ham Eggs Benedict Benton's Country ham, English muffin, arugula

Shrimp and Grits jumbo shrimp, Cajun cream sauce, cheesy yellow grits (GF)

Mushroom and Egg Crostini Hen of The Woods mushrooms, scrambled eggs, Parmesan, sourdough toast

Chicken and Bibb Salad chicken salad in a light vinaigrette atop Bibb lettuce (GF)





— MORNING OR —
AFTERNOON BREAKS
For groups of 20 or more

SAVORY SENSORY

- Cape Cod chips \$3pp++
- Chocolate trail mix \$5pp++
- Power trail mix \$5pp++

SWEET, SAVORY & SALTY

- Selection of popcorn \$5.5pp++ (V) (GF)
- Selection of pretzels \$6pp++ (V)
- Freshly baked cookies \$4pp++ (V)
- Candy & chocolates \$5pp++

HEALTH KICK

- Carrot, celery, PB, cream cheese \$3pp++ (V)
- Sliced fruit, Greek yogurt, honey \$4pp++ (GF)
- Granola and protein bars \$5pp++

FINGER SANDWICHES

- Cucumber, egg salad or pimento cheese
\$2.5 per piece

- Smoked salmon and herb cream,
Ham and Dijon mustard or chicken salad
\$3.5 per piece

BEVERAGE STATION

- Includes juices, sodas, tea, coffee
- Other beverages available
- Please inquire for selection and prices
- 2 - 4 hours: \$6pp++
- 5 or more hours: \$10pp++

A LA CARTE

- Coffee by the carafe \$25
- Tea by the carafe \$20
- Lemonade by the carafe \$22
- Juice by the carafe \$14
- Assorted soft drinks \$2.5
- Still or sparkling water \$3

BOXED LUNCHES

Minimum of 15 guests, \$18pp++

Choose up to two

All sandwiches come with chips and a cookie

Classic Club Gruyère, shaved smoked ham, bacon, lettuce, tomato, locally baked bread

The Willcox Chicken Salad citrus herb mayo, arugula, locally baked bread

Roast Turkey muenster cheese, avocado, lettuce, basil aioli

Grilled Seasonal Veggies herbed goat cheese, roasted pepper aioli, arugula, housemade focaccia (V)

Housemade Pimento Cheese lettuce, tomato, bacon, locally baked bread

ADD DRINKS

Canned Soda \$2.5pp++

Sparkling water \$3pp++

Bottled water \$3pp++



WORKING LUNCH BUFFET

For groups of 20 or more

Choice of soup or salad, and sandwich station \$25pp++

Choice of soup, salad, and sandwich station \$30pp++

Pricing includes: iced tea and coffee service, choice of two sandwiches

SOUPS

Soup of the Day

Tomato and Basil (GF)

Potato, Bacon and Cheddar (GF)

Chicken Noodle

SALAD

Caesar Salad with baby gem, crisp bacon, garlic crouton and Parmesan, Caesar dressing (GF)

Mixed Green Salad with vegetables, ranch or balsamic vinaigrette dressing (V) (GF)

Pasta salad with cherry tomatoes, corn, black beans, red onion, cilantro and Monterey Jack (V)

Southern Potato Salad (V) (GF)

Willcox Coleslaw (V) (GF)

SANDWICH STATION Choice of two sandwiches

Classic Club Gruyère, shaved smoked ham, bacon, lettuce, tomato, locally baked bread

The Willcox Chicken Salad citrus herb mayo, arugula, locally baked bread

Roast Turkey muenster cheese, avocado, lettuce, basil aioli

Grilled Seasonal Veggies herbed goat cheese, roasted pepper aioli, arugula, housemade focaccia (V)

Housemade Pimento Cheese lettuce, tomato, bacon, locally baked bread

DESSERT Additional \$4pp++

Sliced Seasonal Fruit

Assorted Cookies

Chocolate Brownies

Assorted Cupcakes



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LUNCH BUFFET

For groups of 20 or more

Choice of one starter, two entrees \$26pp++

Pricing includes: bread rolls and butter, iced tea and coffee service

STARTERS

Soup of the Day

Little Gem Salad toasted bread crumb, fresh shaved parmigiano reggiano, Caesar dressing,

Mixed Local Lettuce shaved garden vegetables, balsamic vinaigrette (V) (GF)

Arugula Salad toasted almonds, red onions, goat cheese dressing (V) (GF)

ENTRÉES

Assorted Roasted Vegetables served atop Basmati rice and drizzled in a pepper sauce (V) (GF)

Rigatoni Pasta in Alla Vodka parmigiano reggiano, basil (V)

Seared Salmon fresh seasonal vegetables with a lemon butter sauce (GF)

Grilled Joye Farms Chicken Breast served atop couscous, roasted tomatoes, mixed herb, and yogurt sauce

Roasted Pork Loin with butter mash potatoes and a whole grain mustard sauce (GF)

DESSERT (additional \$4pp++)

Assorted Tarts

Cookies

Brownies

PLATED LUNCH

For groups of 20 or more

Choice of 2 courses for \$26pp++

Choice of 3 courses for \$32pp++

Pricing includes: bread rolls and butter, iced tea and coffee service

STARTERS

Soup of the Day

Mesclum Salad Mix shaved garden vegetables, balsamic vinaigrette (V) (GF)

ENTRÉES

Choice of two

Assorted Roasted Vegetables served atop Basmati rice and drizzled in a pepper sauce (V) (GF)

Gemelli Pasta in a creamy arugula pesto sauce with roasted bell peppers and crispy prosciutto

Joyce Farms Chicken Breast braised vegetables in a creamy sauce and brown rice (GF)

Roasted Salmon Filet lemon, broccoli, herb orzo, creamy ricotta

Zatar Roasted Heirloom Carrots Moroccan couscous, heirloom tomato, cucumber salad, yogurt sauce

DESSERT

New York Cheesecake berry compote, vanilla whipped cream

Chocolate Bundt Cake, chocolate sauce, fresh raspberries, whipped cream



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BRIDAL SUITE MENU

Platter pricing based off 10-20 guests

BAGEL \$20pp++

Toasted bagels, smoked salmon, crispy bacon, sliced tomato, red onion, avocado whipped cream cheese

WAFFLE \$16pp++ (V)

Belgian sugared waffles, compotes, fresh berries, whipped cream, chocolate chips, toasted nuts, whipped butter, maple syrup

BANANA BREAD & FRUIT \$12pp++ (V)

Housemade banana bread, whipped honey butter, preserves, fruit and berries

CROISSANTS & BERRIES \$12pp++ (V)

Freshly baked croissants, jams and preserves, Nutella, fresh berries

CHEESY BREAKFAST CASSEROLE \$18pp++

Hash brown potatoes, sausage, egg, warm biscuits, butter

CHICKEN & BISCUIT \$18pp++

Fried chicken and jalapeño biscuits, bourbon maple syrup, bacon jam

FINGER SANDWICHES \$12pp++

Cucumber, smoked salmon and herb cream, pimento cheese, chicken salad, or ham and Dijon mustard

CHARCUTERIE & CHEESE \$14pp++

Selection of European and domestic cheeses, dried and cured meats, dried fruits, nuts, accompanied by mustard, assorted crackers and flatbreads

ADD ON BEVERAGES

Bubbles Bar, variety of fruit purees and house bubbles

Orange Juice by the carafe

Individually bottled juices and smoothies

Coffee, The Willcox blend of decaf and regular coffee

Water, still or sparkling bottled



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GROOMSMEN SUITE MENU

Platter pricing based off 10-20 guests

COBB SALAD \$16pp++ (GF)

Romaine lettuce, hard boiled egg, cherry tomatoes, red onions, avocado, blue cheese, crispy bacon pieces, grilled chicken breast

BLT \$14pp++

Toasted brioche bread, crispy bacon, sliced tomatoes, romaine lettuce, mayonnaise

SOUTHERN \$16pp++

Soft white bread, pimento cheese, sliced tomatoes, chicken salad, bacon onion jam, romaine lettuce

ALL AMERICAN \$14pp++

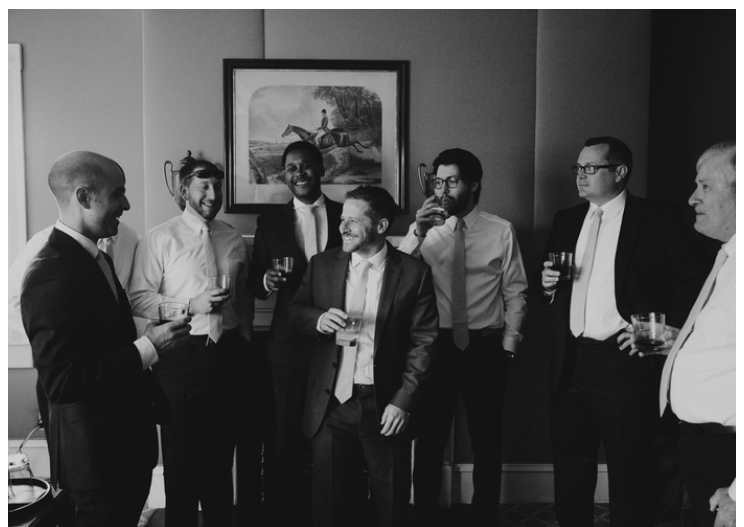
Cheese burgers, hamburger buns, lettuce, tomato, red onion, pickles, mustard, mayo, ketchup

CHICKEN WING \$20pp++

House dry rub, BBQ, and buffalo chicken wings, served with celery, carrots, ranch and blue cheese dressing

ADD ON BEVERAGES

Beer, selection of international and domestic AQ
Bubbles Bar, variety of fruit purees and house champagne
Coffee, The Willcox blend of decaf and regular coffee
Water, still or sparkling bottled



HORS D'OEUVRES

20 piece minimum, price is per piece

COLD

- Tomato Bruschetta**, shallot, garlic, basil, red wine vinegar, on top of crostini \$3pp++ (V)
- Avocado Sesame Cone** avocado mousse in black sesame cone topped with petite cilantro \$3pp++ (V)
- Hummus Crudite** creamy hummus on cucumber round with cherry tomato \$3pp++ (V) (GF)
- Mozzarella, Tomato, Prosciutto Skewer** \$3pp++ (GF)
- Jumbo Shrimp Cocktail** \$4pp++ (GF)
- Prosciutto, Brie and Fig Jam Crostini** \$4pp++
- Southern Chicken Salad** pickle relish, white country bread \$4pp++
- Tuna Poke** fresh yellowtail tuna, ponzu, avocado \$6pp++
- Salmon Crispy Rice** spicy mayo, fried crispy sushi rice \$6pp++
- Beef Tartare Cornichons** capers, anchovy, cracker \$6pp++
- Southern Deviled Egg** \$4pp++ (V)
- Pimento Cheese Crostini** \$4pp++ (V)
- Roast Beef** truffle aioli, pickled onion, Parmesan crisp \$4pp++

HOT

- Pigs in a Blanket** smoked links, puff pastry \$3pp++
- Spanakopita** spinach and cheese phyllo parcels \$3pp++ (V)
- Mini Crab Cake** \$4pp++
- Thai Chicken Skewer** \$3pp++
- Cordon Bleu Balls** \$2.5pp++
- Lamb Meatballs** \$4pp++
- Cajun BBQ Shrimp Skewers** \$3pp++ (GF)
- Sausage Stuffed Mushroom** \$4pp++
- Fried Mac'nCheese Lollipops** \$3pp++
- Crispy Mozzarella Ravioli** with marinara \$3 pp++
- Fried Green Tomatoes** with pimento and cheese \$6pp++ (V)
- Lamb Lollipop** with romesco sauce \$8pp++
- Crispy Grit Cake** with Cajun shrimp \$6pp++
- Seared Foie Gras** blueberry jus, toasted pain de mie bread \$8pp++



PLATTERS

Based on 20 guests; Price is per platter

Chicken Liver Paté with port wine gelée, melba toasts \$75

Crudités Selection hummus & ranch, grilled pita (V) \$55

Roasted Beef Tenderloin baguette, mustards, horseradish crème \$350

Poached Salmon Fillet lemon herb sauce, red onion, capers and melba toast \$150

Cold Smoked Salmon pickled onion, everything bagel spread, bagel chips \$200

Country Ham Platter Benton's smoky mountain country ham, aged cheddar pimento cheese, rolls, bread and butter pickles \$150

Grilled and Roasted Seasonal Vegetables (V) \$120

Cheese selection of European and domestic, accompanied with fresh and dried fruits, nuts, spreads and a selection of crackers and flatbreads (V) \$200

Charcuterie paté, prosciutto, and a selection of cured meats and salami, accompanied with mustards, pickles, chutney and a selection of crackers and flatbreads \$200

Mixed Cheese and Charcuterie \$250

Shrimp (#5) poached jumbo shrimp, cocktail & remoulade, lemon \$225

Selection of Sliders \$120

- **Beef Slider:** American Wagyu beef slider, The Willcox Sauce, cheddar cheese, brioche bun
- **Chicken Slider:** Hand breaded chicken breast, aged cheddar pimento cheese, brioche bun
- **Pulled Pork Slider:** Heritage Duroc Pork tossed in housemade Carolina gold BBQ sauce, coleslaw, brioche bun
- **Falafel slider:** pickles, tahini (V)
- **Buffalo chicken slider:** fried chicken tender tossed in buffalo sauce, blue cheese slaw

Seasonal Fruit selection of seasonal fruit and berries, yogurt honey sauce (V) \$75

Chocolate chocolate truffles, chocolate brownies, chocolate and sea salt tarts, double chocolate cookies, strawberries (V) \$100

Cookies chef's whim of a selection of cookies (30 cookies, 10 of each) (V) \$80

Brownies chef's selection of brownies (V) \$80



DINNER BUFFET

For groups of 20 or more

Choice of one salad, two entrées and one dessert \$48pp++

Choice of two salads, two entrées and two desserts \$58pp++

Choice of two salads, three entrées and two desserts \$68pp++

Pricing includes: bread rolls and butter, iced tea and coffee service

SALAD

Mixed Baby Lettuce tomato, cucumbers, carrots, radish, balsamic vinaigrette (V) (GF)

Locally Grown Lettuce eggs, cherry tomato, red onions, blue cheese dressing (V) (GF)

Greek Salad romaine lettuce, cucumber, red onion, bell peppers, oregano, feta dressing (V) (GF)

Arugula Salad toasted almonds, red onion, goat cheese dressing

ENTRÉES

Ricotta Stuffed Shells creamy tomato and herb sauce (V)

Grilled Joyce Farms Chicken Breast with asparagus and a chimichurri sauce

Antarctic Sixty South Salmon wilted spinach, crispy garlic, olive-lemon relish (GF)

Roasted Pork loin, braised lacinato kale, spiced hazelnut crumble (GF)

Red Wine Braised Beef Shortrib whipped Yukon gold potatoes, root vegetables (GF)

Roasted Cauliflower tossed in curry powder served on chickpea hummus with crispy chickpeas and mixed herbs (GF)

DESSERT

New York Cheesecake berry compote, vanilla whipped cream

Chocolate Caramel Tart caramel tart, dark chocolate

Chocolate Mousse Cups with a cookie crumble

Lemon Meringue Pie with whipped cream



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COOK OUT MENU

For groups of 20 or more

Choice of one salads, two meats, two side dishes and one dessert \$55pp++
Pricing includes: jalapeno and cheddar corn bread, iced tea and coffee service

SALADS

Baby Potato Salad with hard boiled eggs, celery, amyos and herbs (GF) (V)

Mixed Green Salad with vegetables, ranch or balsamic vinaigrette dressing (GF) (V)

Southern Pasta Salad with cherry tomatoes, corn, black beans, red onion, cilantro and Monterey Jack (V)

Blue Cheese Coleslaw cabbage, danish blue cheese, carrots, celery, vinegar (GF) (V)

Watermelon Salad

MEATS

Smoked Beef Brisket seasoned with black pepper and salt (GF)

Smoked Pork Butt Berkshire pork butt, smoked and served with Carolina gold BBQ sauce

Grilled Whole Chicken broken down into individual parts, dry rubbed in herbs and spices (GF)

Whole Roasted Suckling Pig (GF) (additional \$10pp++)

Sausages Andouille, bratwurst, chicken and chipotle sausage

SIDES

Braised Collard Greens (GF)

Mexican Style Street Corn Salad (GF) (V)

Three Cheese Mac and Cheese

Baked Beans (GF)

Baked Potato with sour cream and scallion (GF) (V)

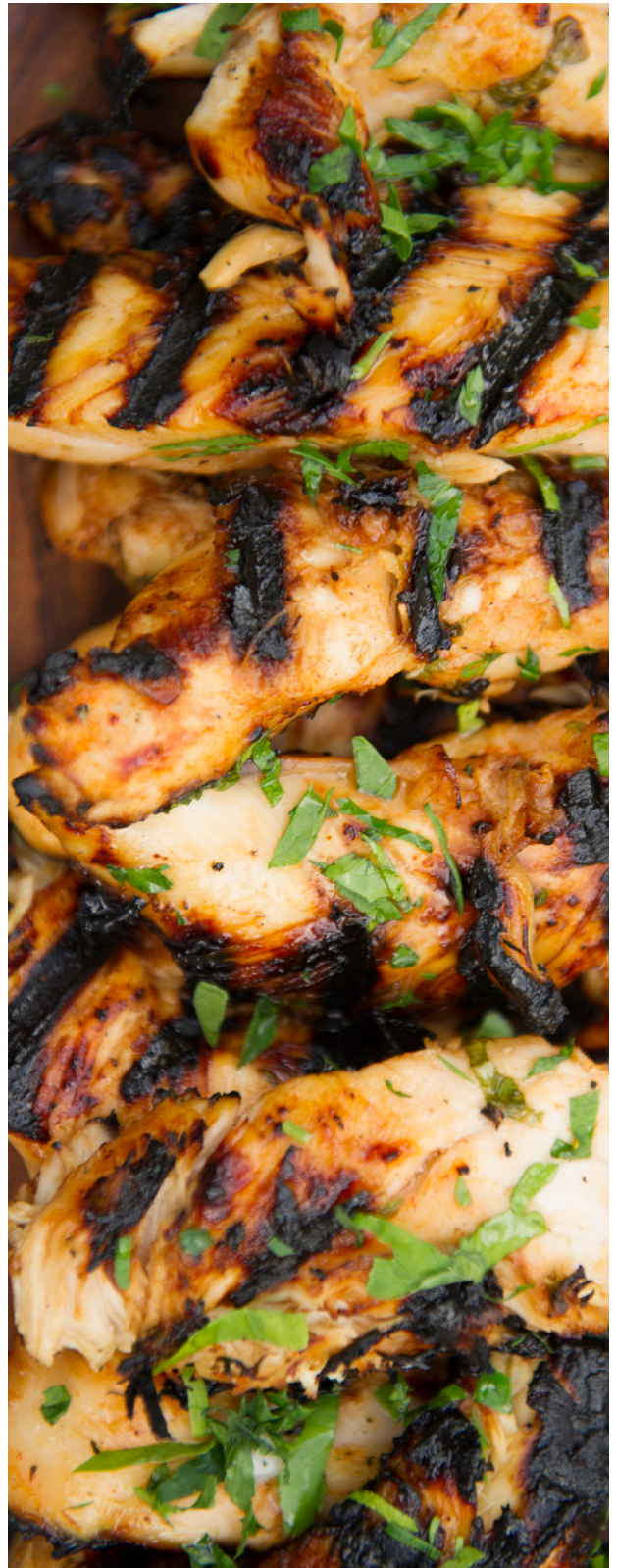
DESSERTS

Pecan Pie with caramel drizzle and whipped cream

Dutch Apple Pie with whipped cream

Fresh Seasonal Fruit Salad Tarts (GF)

Chocolate Cake chocolate, chocolate, and chocolate



PLATED DINNER

For groups of 20 or more

Choice of one soup or salad, two entrées and one dessert \$50pp++
Choice of one soup, one salad, two entrees and two desserts \$60pp++
Choice of one soup, two salads, three entrees and two desserts \$70pp++
Pricing includes: bread rolls and butter, iced tea and coffee service

SOUP

She Crab with chives
Low County Soup braised collards, sausage, heirloom beans, and celery
Tomato Basil croutons, basil pesto
Loaded Potato Soup aged cheddar, smoked bacon, scallions

PETITE SALAD

Hydroponic Grown Bibb Lettuce breakfast radish, parsley Dijon vinaigrette (V) (GF)
Arugula Salad toasted almonds, red onion, goat cheese dressing (V) (GF)
Mixed Greens garden vegetables, red wine vinaigrette (V) (GF)
Little Gem Caesar toasted bread crumb, parmigiano reggiano, Caesar dressing
Seasonal Fruit Salad (V)

ENTRÉES

Eggplant Steak with roasted tomato, tahini sauce, crispy chickpea and a salad of soft herbs (V)
Roasted Joyce Farms Chicken Breast with mixed mushrooms, whipped potato and a maderia wine sauce (GF)
Antartic Sixty South Salmon Filet creamy risotto, asparagus and a citrus-herb sauce (GF)
Orchettie Pasta Carbonara applewood smoked bacon, Parmesiano Reggiano
Sirlon Steak, roasted asparagus, Yukon potatoes, beef jus
Grilled Berkshire Pork Chop served on a bed of grits, roasted fennel, tomato-bourbon sauce (GF)
CAB Filet bordelaise sauce, roasted oyster mushroom, roasted baby potatoes (Additional \$8pp++) (GF)

DESSERT

Dark Chocolate Sea Salt and Carmel Tart (V)
Butterscotch Pot de Creme caramel, cookie crumble, whipped cream (V)
NY Style Cheesecake strawberry compote, whipped cream
Lemon meringue pie with whipped cream



SPECIALTY STATIONS

For groups of 50 or more

Stations are created to offer a variety of unique options for your guests.

A station on its own is not intended to replace a dinner entrée

CRUDITE STATION (V) (GF)

A selection of fresh vegetables served in individual cups with ranch dressing or variety of dipping sauces \$6pp++

CHIPS & DIPS STATION (V) (GF)

Sweet potato and potato chips, roasted corn, guacamole, French onion dip \$8pp++

CHEESE & ANTIPASTO STATION

A variety of domestic and international cheeses, selection of nuts, fresh and dried fruits, chutneys and/or jams, sliced meats, marinated, roasted, grilled and pickled vegetables, spreads, olives, crackers and crisp breads \$12pp++

SALAD STATION (V)

Spring salad with baby spinach served with farm fresh vegetables, crunchy bits and a selection of dressings \$6pp++

SEAFOOD STATION

Poached shrimp, poached salmon, crab claws, oysters on the half shell. Served w/ accompanying sauces & condiments. \$22pp++

Add ons: Scallop Ceviche MP, Crusted Tuna MP



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PASTA STATION

Cheese filled shells with a tomato basil sauce, Parmesan cheese and pine nuts and penne pasta in a rose vodka sauce with chicken, prosciutto and spinach \$10pp++

MASHED POTATO STATION

Creamy mashed potatoes served with sour cream, scallions, white cheddar cheese, blue cheese, chives, crispy bacon \$8pp++

SLIDER STATION

Choose 3 of the following, minimum of 20 of each slider \$6pp++

Beef Slider: American Wagyu, The Willcox sauce, cheddar cheese, brioche bun

Chicken Slider: Hand breaded chicken breast, aged cheddar pimento cheese, brioche bun

Pulled Pork Slider: Heritage Duroc Pork tossed in housemade Carolina gold BBQ sauce, coleslaw, brioche bun

Falafel slider: pickles, tahini (v)

Buffalo chicken slider: fried chicken tender tossed in buffalo sauce, blue cheese slaw

Reuben slider: corned beef, Swiss cheese, sauerkraut and Russian dressing



MEXICAN STATION

Warm flour tortillas, hard taco shells, lime and cilantro marinated chicken, seasoned ground beef, pickled jalapeños, Monterey jack, lettuce pico de gallo, sour cream, guacamole, tomatillo salsa verde, salsa roja, and corn chips \$10pp++

NEAPOLITAN STATION with OLIVE OIL BAR

Fresh mozzarella stuffed meatballs braised in tomato and basil sauce, garlic and Parmesan pizza bread with sundried tomato pesto and olive oils from around the world served with flavored vinegars, fresh crusty sourdough baguette for dipping, selection of olives and Parmesan cheese \$11pp++

SOUTHERN COMFORT STATION

Traditional shrimp and grits \$10pp++ (GF)
Pimento Mac & Cheese \$7pp++

CHICKEN AND WAFFLE STATION

Belgium Waffle, Southern Fried Chicken, Chili Maple Syrup
Belgium waffle, fresh berries, chocolate chips, whipped cream, maple syrup \$12pp++



CHEF ATTENDED STATIONS

CARVERY STATION

Prime Rib Chef Carved served medium with warm baguettes, horseradish cream and fried onion rings **\$18pp++**

New York Strip Chef Carved served medium with warm baguettes, horseradish crème and fried onion rings **\$15pp++**

Honey Glazed Ham Chef Carved served with honey mustard, fresh biscuits **\$12pp++**

Herb Roasted Pork Loin Chef Carved served with brown sugar and brandy roasted apples and warm rolls **\$12pp++**

PASTA STATION

Guests enjoy the excitement of our Chef preparing a combination of your favorite pasta dishes right before your eyes. Three cheese ravioli and penne pasta served with tomato basil and alfredo sauces with guests personal choice of accompaniments: red bell pepper, red onion, sundried tomato, mushroom, grated Parmesan, blue cheese crumbles, shrimp, grilled chicken **\$15pp++**



DESSERT SPECIALTY

STATIONS

For groups of 50 or more

DONUT STATION

A selection of donuts \$6pp++

S'MORES STATION

Graham crackers, chocolate bars, jumbo marshmallows, roasting sticks \$8pp++

CHEFS DESSERT TABLE

Macarons, key lime pie, chocolate eclairs, cannoli, miniature assorted cheesecakes, chocolate torte and profiteroles \$10pp+

WARM BROWNIE & ICE CREAM

Our double chocolate fudge brownie served with a scoop of vanilla ice cream. Also available to add: chocolate sauce, whipped cream, maraschino cherries, caramel sauce, chopped walnuts and peanut brittle \$10pp++

LEMON BAR STATION

Homemade lemon and lemon cheesecake bars, miniature lemon tarts, blueberries and vanilla cream, limoncello lemonade

CHEF ATTENDED DESSERT STATIONS

ICE CREAM SUNDAE STATION

Served with cones and cups, maraschino cherries, rainbow and chocolate sprinkles, whipped cream, mini marshmallows, chocolate chips and chocolate sauce

Choose two flavors from the following ice creams: vanilla, chocolate, strawberry cookie dough, cookies and cream, French vanilla, mint chocolate chip, butter pecan, salted caramel, coffee or cinnamon brown sugar \$12pp++

BANANAS FOSTER

Observe firsthand as one of our chefs make an individual portion of bananas foster using banana liquor, brown sugar, dark rum, butter and a touch of cinnamon. \$15pp++





— ❁ — **LATE NIGHT** — ❁ —
Minimum of 20 people

Passed menu options for after-party celebrations

- Pimento Grilled Cheese Sandwich \$4pp++ (v)
- American Burger Slider \$6pp++
- Pulled Pork Slider \$6pp++
- Fried Chicken Slider \$6pp++
- Mini Chicago Dogs \$5pp++
- Steak Tacos \$6pp++
- Fried Mac & Cheese Lollipops \$3pp++
- Regular French Fries \$3.5pp++ (v)
- Parmesan Truffle Fries \$3.5pp++
- Mini Vanilla or Chocolate Milkshakes \$4pp++



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SIGNATURE COCKTAIL LIST



Pricing varies depending on bar package and length of time served.

FOREVER FRENCH 75

Gin, fresh lemon juice, simple syrup, champagne, garnished with a lemon twist

HOW SWEET IT IS

Lavender infused simple syrup, prosecco, garnished with a lavender sprig

THE SPARKLING NANDINA

Prosecco, pomegranate liquor, cranberry, triple sec, orange juice, garnished with thyme

SIGN, SEALED, AND DELIVERED

Vodka, homemade limoncello, ginger beer, muddled lemon, garnished with a lime and mint

BLUSHING BRIDE

Fresh strawberries, powdered sugar, Rosé Wine, club soda, garnished with a strawberry

GRINNING GROOM

Muddled blackberries, lemon juice, 1 thyme sprig, simple syrup, whiskey, sparkling ice lemon lime, garnished with a frozen blackberry

MINT-TO-BE-MOJITO

Choose your Mojito

Pair your favorite seasonal fruit with rum, lime juice, soda water, and mint

THE AIKEN MULE

Choose your Mule

Pair your favorite seasonal fruit with vodka, lime juice, and fever tree ginger beer

THE PERFECT PEAR

Pear vodka, lemon verbena simple syrup, fresh lemon juice, champagne, garnished with a lemon verbena leaf

MARRY ME MARGARITA

Choose whether you like your margarita spicy

or sweet! Reposado tequila, Cointreau, fresh lime juice, agave nectar, garnished with a sliced jalapeno or lime wedge, salt or sugar rim

MINI DRINKS

MINI COKE BOTTLES

with Bourbon or Rum

MINI MOET CHAMPAGNE BOTTLES



FUN BEVERAGES

BOURBON & CIGAR BAR

50 or more guests

Let us delight you with a variety of beautiful handcrafted bourbons rye, and whiskeys to taste through at your own leisure, paired with the perfect cigar. Starting at \$900.

HOT CHOCOLATE BAR \$6pp++

Hot chocolate made with Belgian chocolate and local milk, whipped cream, marshmallows, chocolate shavings, chocolate drizzle, cinnamon, and cocoa dust.

CREATE YOUR OWN MIMOSA \$12pp++

Ice cold champagne with fruit purees and fresh fruit or let us make your fruit purees into fruit ice cubes to drop into your bubbly goodness on a hot day.

BLOODY MARY BAR \$18pp++

Whether it's spicy or sweet, you be the judge! Our Bloody Mary bar offers a pepper and regular vodka, Bloody Mary mixes, and condiments so you and your guests can create the perfect elixir.

OLD FASHIONED BAR \$950

A classic cocktail that needs no introduction. Enjoy making your own Old Fashioned with a variety of whiskeys, bitters, and sugar to put your own spin on this prohibition era cocktail. Looking to add a little flair? Asked about our Smoked Old Fashioned.

MULE OR MARGARITA BAR AQ

Whether you like your mule Kentucky or Moscow, your margarita spicy or sweet, our specialty bars can tickle everyone's fancy! Bars include a variety of fresh seasonal fruit, purees, and garnishes.

WINE TASTING AQ, 20 or more guests

The relationship between food and wine is a sensory journey of tastes, flavors, attitudes, feelings, and chemistry. Let us pair wine that complements your menu.

AFTER DINNER \$14pp++, 20 or more guests

Enjoy freshly brewed counter culture coffee with an array of delightful warmers such as Baileys whisky, Amaretto, Frangelico, Kahlua, caramel and vanilla syrups, whipped cream.



GROUP BAR PACKAGES

For parties of 20 or more guest

CALL BAR

Tito's, Bombay Gin, Bacardi Select Rum, Cuervo Tequila, Dewar's & Jim Beam. House red and white wine, domestic bottle beer only.

FULL BAR

2 hours \$22pp++
3 hours \$28pp++
4 hours \$35pp++

BEER & WINE ONLY

2 hours \$17pp++
3 hours \$23pp++
4 hours \$30pp++

PREMIUM BAR

Kettle One Vodka, Bombay Sapphire Gin, Bacardi Rum, CasaMigos, Johnnie Walker Red, Makers Mark Bourbon. Sommelier's choice of red and white wine and a selection of domestic and imported beers.

FULL BAR

2 hours \$26pp++
3 hours \$33pp++
4 hours \$39pp++

BEER & WINE ONLY

2 hours \$22pp++
3 hours \$28pp++
4 hours \$35pp++

TOP SHELF BAR

Grey Goose, Plymouth Gin, Patron Silver, Meyers Rum, Johnny Walker Black, Bulleit Bourbon. Sommelier's choice of red and white wine and a selection of craft beers.

FULL BAR

2 hours \$34pp++
3 hours \$44pp++
4 hours \$54pp++

BEER & WINE ONLY

2 hours \$29pp++
3 hours \$37pp++
4 hours \$45pp++

CHAMPAGNE TOAST *Toast based on 4 ounces*

House Champagne Toast \$6pp++

Premium Clicquot Toast \$15pp++



BAR PACKAGES

Bar Package includes two domestic beers, two import/craft beers (premium or Top Shelf) two red wines, two white wines, and a sparkling wine.

Mixers included with bar packages:

- Orange juice
- Grapefruit juice
- Pineapple juice
- Cranberry juice
- Lime juice
- Club soda
- Tonic water
- Ginger beer
- Olive juice
- Coke
- Sprite
- Ginger ale
- Lemons
- Oranges
- Limes
- Olives

BAR SET UP

\$100 set up fee for on-site events

\$200 set up fee for off-site events

Alcohol pricing based on consumption or paid as cash bar

BAR SET UP One bartender per 50 guests

\$100 per additional bartender on-site events

\$200 per additional bartender off-site events

NON-ALCOHOLIC DRINK PACKAGE

Includes juices, sodas, tea, coffee. Additional beverages can be added and priced upon request

2 to 4 hours \$6pp++

5 or more hours \$10pp++





FOOD AND BEVERAGE

The Willcox Restaurant is the exclusive caterer for all private events at our event venues. The only exclusion to this would be specialty cakes. Due to health code policies and limited space, perishable items left at our facility, will be removed from the property, if other arrangements aren't made.

EVENT ROOMS

Our event rooms can be booked through our catering department based on availability. Our event rooms do not have room rental fees but do have food and beverage minimums. Please contact our catering team to inquire about the different event room minimums.

MENUS

Our catering menus are designed by our executive chef with the highest food quality and food trends in mind. Because we know our guest have unique taste, we also offer the service of creating completely customized menus upon request.

GUARANTEES

Two weeks prior to your event date you will receive a banquet event order from our catering department. One week prior we request to be given the final guaranteed number of guest that will be attending the event. If a final guarantee is not provided, the estimated guarantee on the banquet event order will serve as a final guarantee. The final charge will be the guaranteed amount of guests, or the actual attendance, whichever is greater.

PRE-ORDERS

For groups of 30 guests or more we require pre-orders for guests attending to ensure your event runs smoothly and in a timely manner.

SERVICE CHARGE & SALES TAX

All private events will incur a 9% sales tax, 14% state liquor tax, and a 22% service charge. We also ask that all private event bills be paid for on one check. If your group is tax-exempt please provide appropriate paperwork at the time of booking.

LIABILITY

The Willcox is not responsible for damage or loss of any merchandise or valuables belonging to guest prior, during, or after a private event. Guest will be responsible for any damage done to the facilities during the event.



KATHERINE GRANTHAM
DIRECTOR OF CATERING AND EVENTS
100 COLLETON AVE SW • AIKEN, SC 29801
(P) 803.648.1898 • (F) 803.648.6664
KGRANTHAM@THEWILLCOX.COM • THEWILLCOX.COM

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1898



AIKEN
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