

BANQUET &
CATERING
MENU

VICTORS
STEAKS WINE SEAFOOD



Jayne Murray | Banquet & Event Manager

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ABOUT US



Jayne L. Murray | Banquet & Event Manager

Originally from Greenville, SC, Jayne has lived in Hartsville for more than 30 years. Jayne began her work as a Banquet & Event manager in 2011. She personally oversees the execution of over 800 events each year putting her personal touch on all to ensure each event is flawless. Prior to joining the Victors team, she managed a boutique kitchen shop and catering business. Jayne and her husband have three daughters and six grandchildren.

"I have always enjoyed working with people to host memorable parties and meetings. The food, the decor, and the service all come together to create a magical event." - Jayne Murray



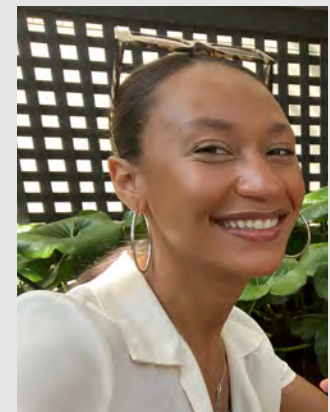
L. Ashley Hill | Banquets & Catering

A South Carolina Native, Ashley has a hometown no-nonsense attitude and southern charm. She has a degree in Human Services and uses a systematic understanding to meet the needs of guests and clients. She is a mother to 7 children; flexibility and thoughtfulness are her natural strong points. Ashley Hill is an amazing banquet and catering organizer as well as a friendly smile!



Bria S. Welch | Banquets & Catering

A Florence, SC native and a College of Charleston Alumni, Bria has marveled at the growth and changes her hometown has undergone over the years. Her experience as a wedding florist and eye for visual arts has been a great help with the details of event presentation. Coming on-boarded Victors Banquet and Events has proven to be a fine combination of her passion for service and elegance.



ROOM SPECS



GRAND BALLROOM

GAMBLE

Dimensions:
25'Wx40'Lx10' (1000 sq ft)

Capacity:
50 Cocktail Reception
35 Plated Dinner
35 Buffet Dinner

GRAND BALLROOM

Dimensions:
55'Wx40'Lx10' (2200 sq ft)

Capacity:
175 Cocktail Reception
100 Plated Dinner
100 Buffet Dinner

SANBORN

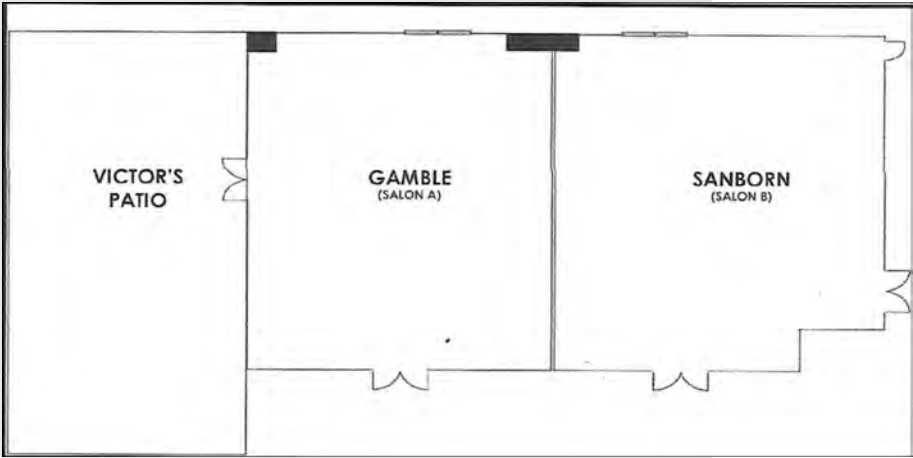
Dimensions:
30'Wx40'Lx10' (1200 sq ft)

Capacity:
75 Cocktail Reception
65 Plated Dinner
45 Buffet Dinner

VICTORS PATIO

Dimensions:
25'Wx40'H (1000 sq ft)

Capacity:
65 Cocktail Reception
35 Plated Dinner
35 Buffet Dinner



VICTORS PATIO



GAMBLE ROOM



SANBORN ROOM

PLATED BREAKFAST

Minimum of ten guests required

VICTORS
STEAKS WINE SEAFOOD

MAGIC CITY MORNING

Two farm fresh eggs any style, grits or home fries, wheat or white toast, and bacon, sausage or ham

PEE DEE PANCAKE BREAKFAST

Choose from traditional buttermilk, fresh blueberry or chocolate chip. Served with choice of bacon, sausage or ham

FRENCH TOAST

Cinnamon French Toast with strawberries & Candied Pecans. Served with a choice of bacon, sausage or ham.

OMELETS BY DESIGN

Create your own omelet from any of the following ingredients: onion, tomato, mushroom, red peppers, spinach, ham, sausage, bacon, Cheddar, Swiss, Provolone or Parmesan. Served with grits or home fries and white or wheat toast.

THE SWEET TOOTH

Large Belgium waffle with butter & candied pecans, fresh strawberries, whipped cream & powdered sugar. Served with choice of bacon, sausage or ham.

STEAK AND EGG SKILLET

Angus Sirloin - 6oz, two eggs any style, home fries or grits.

EGGS BENEDICT

Poached eggs, smoked ham, and hollandaise sauce over toasted English muffins. Served with your choice of grits or home fries.

See beverage station section for refreshment details.



BREAKFAST BUFFET

Minimum of ten guests required
(Buffet is a style of service- Not "All You Can Eat")



DRINK STATION

Please choose 3.

- Regular & Decaf Coffee & Hot Tea
- Orange & Apple Juice
- Sweetened Tea & Unsweetened Tea
- Traditional Lemonade

AVAILABLE UPON REQUEST

- Sodas on Consumption
- Bottled Water on Consumption
- Sports Drinks on Consumption

BUILD YOUR OWN BREAKFAST BUFFET

per person

Please Choose 4 Essentials

ESSENTIALS

- Scrambled Eggs
- Bacon or Sausage
- Grits or Hash Browns
- Toast or Biscuit

ADD ON ITEMS

These items may be added additionally

- Quiche
- Fruit
- Pancakes
- French Toast
- Waffles
- Baked Goods
- Bagels
- Seasonal Berries, Yogurt & Granola
- Bacon
- Sausage
- Grits
- Hash Browns
- Toast
- Biscuit

Gratuity & Service Charge and Applicable Sales Tax will be added to all items

BEVERAGE

STATIONS

Minimum of ten guests required

DRINK STATION

Please choose 3.

Regular & Decaf Coffee

Orange & Apple Juice

Sweet Tea & Unsweetened Tea

Traditional Lemonade

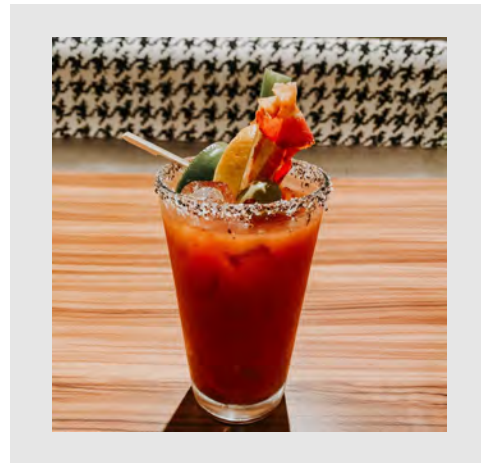
AVAILABLE

UPON REQUEST

Sodas on Consumption

Bottled Water on Consumption

Sports Drinks on Consumption



BLOODY MARY BAR

Bottle of Pre-mixed Bloody Mary.

Additional condiments

Bacon

Celery

Olives

Blue Cheese Olives Sauces

MIMOSA BAR

Bottle of House Champagne

Additional condiments

Orange Juice

Pineapple Juice

Peach or Mango Juice

Pineapple slices

Orange Slices

Strawberries or Raspberries

BOTTOMLESS MIMOSAS

Two Hour Maximum Limit



MEETING STATIONS

Minimum of ten guests required



TRAIL MIX BAR

Assorted Dried Fruit
Granola
Chocolate Chips
Peanut Butter Chips
Assorted Nuts & Seeds Marshmallows

POPCORN BAR

Buttered Popcorn
Kettle Corn
Chocolate Chips
Sea Salt
Cracked Pepper
Cajun Pepper
Cinnamon/Sugar Mix
Parmesan
Italian Herb
Ranch Seasoning

A LA CARTE SNACKS

per person

Selection of House Baked Goods
Sliced Fresh Fruit
Vanilla Yogurt & Granola
Variety of Yogurt Bars, Granola Bars and Energy Bars
Mini Candy Bars
Snack Mix & Assorted Chips
Daily Selection of Cookies and Brownies
Cracker Jacks
Tortilla Chips, Chipotle Ranch Dressing, Salsa and Sour Cream

DRINK STATION

per person per hour. Please choose 3.

Regular & Decaf Coffee & Hot Tea
Orange & Apple Juice
Sweetened Tea & Unsweetened Tea
Traditional Lemonade

AVAILABLE UPON REQUEST

Sodas on Consumption
Bottled Water on Consumption
Sports Drinks on Consumption



Gratuity & Service Charge and Applicable Sales Tax will be added to all items

LUNCH BUFFET

Minimum of ten guests required
Buffet is a type of service only, Not "all you can eat"

VICTORS
STEAKS WINE SEAFOOD

BUILD YOUR OWN LUNCH BUFFET

ENTREES

Fried Chicken
BBQ Chicken
Pot Roast
Pulled Pork
Buttermilk Fried Pork Chops
Grilled Pork Chops
Honey Baked Ham
Chicken Parmesan
Baked or Grilled Chicken
Salmon with Lemon Dill Cream Sauce

PASTA & SAUCES

Linguine
Penne
Basil Pesto
Marinara
Alfredo

SALADS

Cole Slaw
Mixed Green Salad
Cucumber, Tomato and Onion Salad
Potato Salad
Pasta Salad
Caesar Salad
Mozzarella Caprese Salad

SIDES

Baked Beans
Macaroni and Cheese
Whipped Potatoes
Southern Style Green Beans
Roasted Seasonal Vegetables
White Rice
Fried Okra
Stewed Tomatoes
Butter-beans



SOUP

She Crab
Minestrone
Chicken with Rice Soup
Tomato Soup
Garlic Bread
Corn Bread
*Fresh Rolls and Butter included

DESSERT

Bread Pudding with Whiskey Sauce
Cheesecake
Seasonal Fruit Cobbler
Cookies
Brownies

VICTORS DELI BUFFET

Sliced Deli Meats and Cheeses
Artisan Deli Breads
Lettuce, Tomatoes, Onions and Pickles
Mayonnaise and Mustard
Mixed Green Salad, Pasta Salad or
Assorted Chips
Daily Selection of Cookies and Brownies

BEVERAGES

Available on Consumption

Gratuity & Service Charge and Applicable Sales Tax will be added to all items

CHEF'S SELECT

Minimum of ten guests required



Chef's Artisan Cheese and Fruit Tray

Small (Serves 10 guests)

Medium (Serves 15 guests)

Large (Serves 25 guests)

INCLUDES

Domestic and Imported Cheeses

Fresh Seasonal Fruit and Berries

Candied Pecans

Local Honeycomb

Fruit preserves

Assorted Crackers & Flatbreads

Chef's Select Charcuterie Tray

Small (Serves 8-10 guests)

Medium (Serves 15 guests)

Large Serves 25 guests)

INCLUDES

Fine Cured Hams

Cornichons and Olives Wholegrain

Mustard



Chef's Tabbouleh Tray

Small (Serves 10 guests)

Medium (Serves 15 guests)

Large Serves 20 guests)

A Mediterranean style salad made from bulgar (cracked wheat), tomatoes, parsley, onion, mint and fresh lemon juice. Served with Pita Chips

Chef's Falafel Tray

Small (Serves 10 guests)

Medium (Serves 15 guests)

Large (Serves 20 guests)

A Mediterranean dish with ground chickpeas fused with spices and deep-fried to perfection. Served with hummus and pita chips.

Combination Platters

Small (Serves 8-10 guests)

Medium (Serves 15 guests)

Large (Serves 20 guests)



Gratuity & Service Charge and Applicable Sales Tax will be added to all items

HORS D' OEUVRES

Minimum of ten guests required

VICTORS
STEAKS WINE SEAFOOD

PER PIECE

SEAFOOD

Cucumber Rounds with Smoked Salmon and Herbed Goat Cheese
Crab Stuffed Baby Portobello Mushrooms
Salmon Cakes with Lemon & Dill Aioli
Crab Cakes with Key Lime & Basil Aioli
Coastal She Crab Soup Shooters
Shrimp (1) Satay with Sweet Thai Chili Sauce
Seared Tuna with Wasabi Vinaigrette and Sriracha
Bacon Wrapped Oysters



VEGETARIAN

Vegetarian Stuffed Baby Portobello Mushrooms
Brie Tartlets with Pineapple Chutney

FOWL, BEEF & PORK

Chicken Satay with Teriyaki Glaze
Chicken Tenders with Mango Honey mustard
Chicken Or Beef Crostini with Peach Chutney
Smoked Duck Confit on Pork Rind, & Thai BBQ Sauce
Braised Short Ribs with Sweet Chile Aioli on a Toasted Crostini
Sweet & Sour Meatballs

PRICED PER PERSON

SEAFOOD

Raw Bar: Oysters on the Half Shell, Shrimp and Seasonal Favorites

VEGETARIAN

Tomato and Mozzarella Bruschetta
Truffle Mushroom Bruschetta
Pimento Cheese with Artisan Crackers and Apple Slices Vegetable
Crudité Platter with Fresh Ranch Dip
Warm Spinach and Artichoke Dip with Pita Chips
Fruit and Cheese Platter with Artisan Crackers and Flatbreads Seasonal
Grilled Vegetables with Basil Parmesan Aioli
Hummus with Pita Chips



Gratuity & Service Charge and Applicable Sales Tax will be added to all items



STATIONS

Minimum of 20 guests required. Prices are based on a two-hour period of service. A Chef Attendant Fee will be applied to each station

Carved Roasted Pork Loin Station

One Serves 30 guests.

Served with:

-Petite Rolls

And Your Choice of :

-Herb Roasted or Caribbean Spice Rub

-Tropical Fruit Chutney, Creole Mustard

OR BBQ Sauce

Carved Roasted Turkey Breast Station

One Serves 35 guests.

Served with:

-Petite Rolls

-Cranberry Sauce

-Mayonnaise

Carved Honey-Glazed Ham Station

One Serves 45 guests

Served with:

-Petite Rolls

-Honey Dijon Mustard

Beef Tenderloin Station

One Serves 20 guests

Served with:

-Petite Rolls

-Horseradish Aioli

Carved Prime Rib Station

One Serves 40 Guests

Served with:

-Petite Rolls

-Horseradish Aioli

Strip Loin Club Roast Station

One Serves 28 guests

Served with:

-Petite Rolls

-Horseradish Aioli

-Petite Rolls

-Horseradish Aioli

-Petite Rolls

-Horseradish Aioli

Salad Station

ALL SALADS INCLUDE:

Fresh Mixed Greens, Croutons, Grated

Carrots, Diced Tomatoes, Sliced

Cucumbers and Choice of two dressings

ADDITIONAL TOPPINGS:

Cheese

-Shaved Parmesan

-Grated Cheddar

-Crumbled Feta

-Grated Swiss

Protein

-Steak Strips

-Diced Ham

-Chopped Bacon

-Chicken Strips

-Grilled Shrimp

-Diced Turkey

-Chopped Eggs

STATIONS

Minimum of 20 guests required. Prices are based on a two-hour period of service. A Chef

Stir Fry Station

Vegetarian with White Rice & Lo Mein Noodles.

CHOOSE THREE TOPPINGS

Bell Peppers
Broccoli
Carrots
Slices Onion
Mushrooms
Snap Peas
Zucchini
Yellow Squash

CHOOSE TWO SAUCES

Sriracha Soy
Thai Chili Sauce
Lemon Sesame
Teriyaki Sauce

ADDITIONAL PROTEIN

Beef
Chicken
Shrimp

Shrimp and Grits Station

Fresh Jumbo Shrimp sautéed in a Cajun Cream sauce over a bed of creamy grits.

CUSTOMIZE YOUR SHRIMP & GRITS

WITH:

Chopped Ham
Applewood Smoked Bacon
Diced Green Onion
Shredded Cheddar Cheese



Pasta Station

CREATE YOUR PASTA WITH:

Bowtie Pasta
Penne Pasta
Basil Pesto Sauce
Marinara Sauce
Grilled Chicken
Mushrooms
Roasted Tomatoes
Assorted Olives
Green Onions
Shaved Parmesan Cheese
Add Shrimp

Mash-tini Bar

Choose between mashed Sweet Potatoes or mashed Potatoes with the following toppings:

Additional for a combination of the two.

Mashed Sweet potatoes:

Marshmallows
Chopped Candied Pecans
Brown Sugar

Mashed Potato Toppings:

Chives
Bacon
Cheddar Cheese
Sour Cream

PLATED DINNER

Minimum of ten guests required
Parties over 25 require entree
counts 1 week prior to event

VICTORS
STEAKS WINE SEAFOOD

PLATED DINNER INCLUDES

- Bread and Butter
- Cornbread
- Sweetened Iced Tea
- Unsweetened Iced Tea
- Water
- Petite portion or Entrée portion

SELECT ONE SALAD

- Mixed Green Salad
- Caesar Salad
- Mozzarella Caprese Salad

SELECT THREE ENTREES

FOWL, BEEF & PORK

- Chicken Marsala
- Braised Boneless Short Ribs of Beef
- Pure Black Angus Rib Eye (12 oz entrée only)
- Pure Black Angus Sirloin
- Choice of USDA New York Strip (12oz entrée only) or Filet Mignon (4oz or 8oz)

SEAFOOD & VEGETARIAN

- Grilled Salmon with Lemon Dill Sauce -Entrée includes 3 shrimp
- Pan Seared Black Bass
- Seared Sesame Ahi Tuna Wasabi & Sriracha
- Seared Crab Cake with Red Pepper & Basil Cream
- Grilled Jumbo Shrimp Skewers Brushed with Key Lime Butter (6 Shrimp or 12 Shrimp)
- Chef's Select Vegetarian Plate

DUAL ENTREE

- Crescent City Combo (4oz or 8oz)
With Fresh Shrimp & Cajun Cream

SELECT ONE STARCH

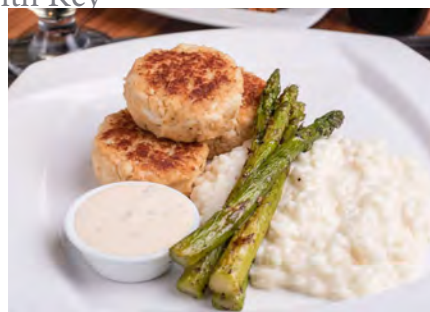
- Rice with Caramelized Onion
- Mashed Potatoes
- Roasted Garlic Potatoes
- Three Cheese Macaroni and Cheese
- Creamy Stone Ground Grits

SELECT ONE VEGETABLE

- Braised Collard Greens
- Glazed Baby Carrots
- Fresh Roasted Asparagus
- Sautéed Haricot Verts
- Sautéed Broccoli
- Corn Succotash with Asparagus & Red Peppers
- Wild Mushrooms, Sautéed Shallots & Garlic

SELECT ONE DESSERT

- New York Style Cheesecake
- Double Chocolate Brownie, Whipped Cream & Strawberry Sauce
- Crème Brulee



Gratuity & Service Charge and Applicable Sales Tax will be added to all items

DINNER BUFFET

Minimum of ten guests required
Buffet is a type of service only,
Not "all you can eat"

SALADS

- Mixed Greens
- Marinated Cucumber, Tomato & Onion
- Caesar
- Mozzarella Caprese
- Ambrosia

ENTREES (4oz. portions)

FOWL, BEEF & PORK

- Herb Roasted Pork Loin
- Braised Boneless Short Ribs of Beef
- Chicken Marsala

- Fried Chicken

SEAFOOD ENTREES

- Grilled Salmon with Lemon Dill Aioli
- Pan Seared Crab Cake with Red Pepper and Basil Cream (2 per person)
- Shrimp Scampi over Rice or Pasta

PASTA & VEGETARIAN OPTIONS

- Braised Beef Ravioli with Marsala Sauce
- Primavera with Alfredo
(add grilled chicken)
- Primavera with Marinara
(add grilled chicken)
- Chef's Select Vegetarian Plate

STARTCHES

- Rice with Caramelized Onion
- Whipped Potatoes
- Roasted Garlic Potatoes
- Three Cheese Macaroni and Cheese
- Creamy Stone Ground Grits
- Truffle Mushroom Risotto



VEGETABLES

- Braised Collard Greens
- Glazed baby Carrots and Caramelized Onions
- Fresh Roasted Asparagus
- Sautéed Haricot Verts
- Sautéed Broccoli and Cauliflower
- Corn Succotash with Asparagus & Red Peppers
- Wild Mushroom blend Sautéed Shallots and Garlic

DESSERTS

- New York Style Cheesecake
- Double Chocolate Brownie, Whipped Cream & Strawberry Sauce
- Creme Brulee
- Fruit Cobbler

*Fresh Rolls and Butter included with Buffet

SWEET STATIONS

Minimum of ten guests required, minimum of three hours

VICTORS
STEAKS WINE SEAFOOD

Grilled Pound Cake Action Station

Whipped Cream
Chocolate Ganache
Caramel Sauce
Fresh Seasonal Fruit
Seasonal Fruit Sauce
Candied Pecans

Chef Attendant Fee \$25 per hour

Ice Cream Sundae ACTION STATION

Vanilla Ice Cream

TOPPINGS

Sprinkles
Sliced Bananas
Sliced Strawberries
Chocolate Sauce
Candied Pecans
Caramel Sauce
Whipped Cream
Chocolate Chips

Chef Attendant Fee \$25 per hour

MINI DESSERTS

PETITE PARFAITS

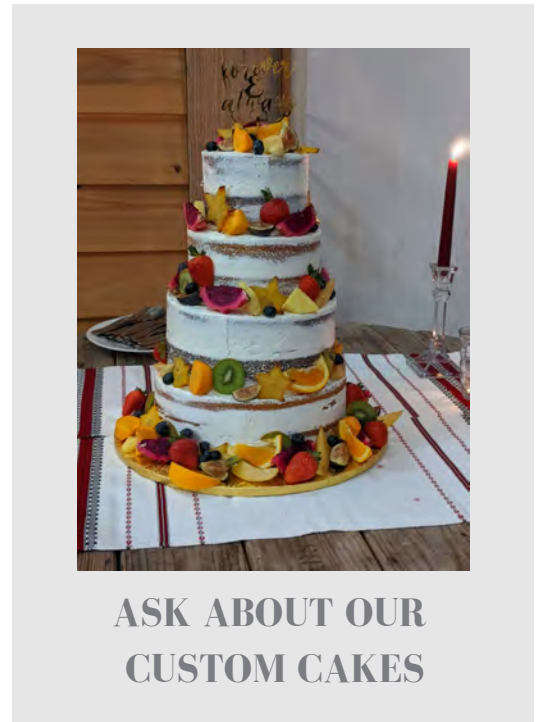
Strawberry Shortcake
Chocolate Parfait
Lemon Parfait
Key Lime Parfait

MINI TARTS

Lemon
Key Lime Chocolate
Pecan
Cheesecake

FAVORITES

Bite Size Brownies
Petite Lemon Bars
Mini Cupcakes
Cookies



**ASK ABOUT OUR
CUSTOM CAKES**

Outside Cake Fee
Includes: Plates, Forks, and Victors
Staff Cutting & Serving the Cake

HOSTED BAR SERVICE

Minimum of ten guests required, minimum of three hours



Beer and Wine Bar Package

Three Hour Package

Extend your service per person and by the hour.

- Select One Craft Beer
- Select Two Domestic Beers
- Select Three House Wines

Full Bar Package

Three Hour Package

Extend your service per person and by the hour.

- Select One Craft Beer
- Select Two Domestic Beers
- Select Three House Wines
- Don Qi Rum
- Dewer's Scotch
- Benchmark Bourbon
- New Amsterdam Gin
- Fris Vodka
- Sodas & Mixers for Cocktails included

BARTENDERS

1 Bartender per 50 guest \$25 per hour

Add additional bartenders for \$25 each per hour

Number of Bartenders & hours based on final contract.

Hosted Premium Bar Package

Three Hour Package

Extend your service per person and by the hour.

- Select Two Craft Beer
- Select Two Domestic Beers
- Select Three House Wines
- Absolut Vodka
- Captain Morgan Rum
- Dewars Scotch
- Makers Mark Bourbon
- Tanqueray Gin
- Sodas & Mixers for Cocktails included

Hosted Super Premium Bar Package

Three Hour Package

Extend your service per person and by the hour.

- 2 Craft Beers
- 2 Domestic Beers
- 3 Varietal House Wines
- Bombay Sapphire Gin
- Glenlivet Scotch
- Grey Goose Vodka
- Mt. Gay Rum
- Woodford Bourbon
- Sodas & Mixers for Cocktails included

DOMESTIC BEER SELECTION

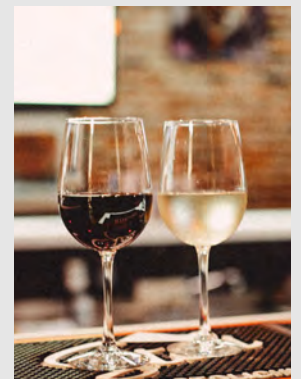
- Angry Orchard
- Blue Moon Belgian White
- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra Yuengling

CRAFT BEER SELECTION

- Amstel Light
- Corona Extra
- Corona Light
- Heineken
- Voodoo Ranger IPA

VARIETAL WINE SELECTION

- Cabernet Sauvignon
- Chardonnay
- Merlot
- Pinot Grigio
- Pinot Noir
- Rosé
- Reisling



All bars can be customized to fit your needs and will be priced accordingly. Selections & varietal choices are based on availability and season. Martini Bars, champagne toasts & specialty drinks are available upon request. Wine service & beer/wine upgrades are available upon request. Wine lists are based on availability & are subject to change.

Gratuity & Service Charge and Applicable Sales Tax will be added to all items



CONSUMPTION BAR

Minimum of ten guests required, minimum of three hours



Beer & Wine Package

- Select One Craft Beer
- Select Two Domestic Beers
- Select Three House Wines
- Sodas

Full Bar Package

- Select One Craft Beer
- Select Two Domestic Beers
- Select Three House Wines
- Don Q Rum
- Dewar's Scotch
- Benchmark Bourbon
- New Amsterdam Gin
- Fris Vodka
- Sodas
- Sodas & Mixers for Cocktails included

DOMESTIC BEER SELECTION

- Angry Orchard
- Blue Moon Belgian White
- Budweiser
- Bud Light
- Coors Light

- Miller Lite
- Michelob Ultra
- Yuengling

CRAFT BEER SELECTION

- Amstel Light
- Corona Light
- Corona Extra
- Heineken
- VooDoo Ranger IPA

VARIETAL WINE SELECTION

- Cabernet Sauvignon
- Chardonnay
- Merlot
- Pinot Grigio
- Pinot Noir
- Rosé
- Reisling

Premium Bar Package

- Select One Craft Beer
- Select Two Domestic Beers
- Select Three House Wines
- Absolut Vodka
- Captain Morgan Rum
- Dewars Scotch
- Makers Mark Bourbon
- Tanqueray Gin
- Sodas
- Sodas & Mixers for Cocktails included

Super Premium Bar Package

- Select One Craft Beer
- Select Two Domestic Beers
- Select Three House Wines
- Bombay Sapphire Gin
- Glenlivet Scotch
- Grey Goose Vodka
- Mt. Gay Rum
- Woodford Bourbon
- Sodas
- Sodas & Mixers for Cocktails included

BARTENDERS

1 Bartender per 50 guest per hour
 Add additional bartenders for each per hour
 Number of Bartenders & hours based on final contract.

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