

The Wrought Iron Hall

Saffron's Onsite Catering Venue

Facility Rental

Monday thru Friday Daytime Rate Before 3pm - \$ 45.00 Per Hour

Daytime Rate Does not Include Linen

Monday thru Thursday - \$ 450.00

Friday, Saturday & Sunday - \$ 1,050.00

Additional hour - \$ 225.00 per hour

Standard Linen in Black or White, Tables, Chairs, China, Glassware and Silverware are Included in The Evening Room Rental Fee.

Alcohol

Bartender \$ 100.00 each

1 Bartender Per Every 70 Guests

Beer

Domestic Bottle: \$ 3.00 each

Import / Micro Brew Bottle \$ 3.50 each

Wine

\$24.00 to \$48.00 per bottle

Décor

Oil Candle Votives for Tables- \$ 45.00

Overhead Wrought Iron Oil Candle Chandeliers - \$ 45.00

PA & Music Backup System - \$ 45.00

Projection Screen - \$ 25.00

Payment

Non Refundable Deposit Due to Hold Date - \$800.00

50 % of Estimated Function Due 2 Months Prior to Function

Remainder due at end of event-

Credit Card Settlement: Additional 3.5% of Total

Saffron's Sidewalk Cafe

Wrought Iron Hall

1 Augusta St. Suite 101 - Greenville SC 29601

www.SaffronsSidewalkCafe.com

Catering Line: (864) 525 0080

Fax: (864) 241 0401

Saffron's
Wrought Iron Hall



At Saffron's Wrought Iron Hall We
Can Make Your Event as Unique as
You Are.

*We have the experience and dedication
to help you design the party of your
dreams.*

**Choose From a Creative
Selection of Food Options:**

Hors d' Oeuvres Buffets
Dinner Buffets
Sit-Down Dinners
Family-Style Dinners
And In Home Private Chef Parties

**Utilize Any or All of Our
Distinctive Spaces or Re-
quest to Hear About All Of
Our Off Site Venues :**

Outdoor Patio
Bistro
Lounge
Banquet Hall

Fun Alternatives

Family Style Dinner- \$ 32.00

(Large Tables with 8 - 12 Guests Each
Served with Platters of Dinner Selections)

Individual Plated Salad Selection with Rolls and Butter
2 Entree Selections
Starch Selection Vegetable Selection
Pasta Selection
Dessert Selection

Southern Hospitality - \$ 29.50

Low Country Shrimp Boil
OR

Shrimp and Grits with Garlic Cream Sauce

Barbecued Glazed Beef Brisket
Mustard BBQ Red BBQ Pulled Pork
Served with Breads and Rolls
Fried Green Tomatoes with Chow Chow
Collard Greens or Honey Glazed Dill Carrots
Red Beans and Rice
Sweet Corn Bread
Cole Slaw and Potato Salad
Apple Pie Pecan Pie Key Lime Pie

Hors D'Oeuvres Station Enhancements (Counts as One Selection)

Build-a-Spud + \$ 2.00

Red Bliss Garlic Mashed AND Idaho Mashed Potatoes
Toppings - Steamed Broccoli Sautéed Mushrooms Grilled Vegetables
Cheddar Cheese Chopped Bacon Sour Cream Butter

Mexican Fiesta + \$ 2.50

Chicken Chimichangas with White Cheese Sauce
Seven Layer Mexi-Dip with Tortilla Chips
Black Bean and Corn Puffs
Tri Salsa Display

Viva Italia + \$ 2.75

Cheese Ravioli with Garlic Herb Sauce
Penne Pasta with Vodka Cream Sauce
Bowtie Pasta with Roast Vegetable Alfredo
Tomato and Buffalo Mozzarella Bruschetta

Chop Stick Heaven + \$ 3.75

Assorted Sushi Display with Spring Rolls
Seared Ahi Tuna Over Sea Weed Salad with Sesame Ginger Sauce
All Sauces Fresh Ginger Chop Sticks

Meat Lover Carving Station + \$ 6.00

Roast Pork Tenderloin Beef tenderloin Whole Turkey Breast
Served with Bistro Sauce Apple Walnut Chutney Horseradish
Assorted Rolls

**Also Available Upon Request Live Stations Such as Carving,
Pasta or Grilled Cheese Stations. Extra Fee Required for Staffing.

Hors d' Oeuvres Selections

Going Heavy or Light -

- Mix and Match to

Create Your Own Dinner Menu -

6 - Selections - \$ 22.50

7 - Selections - \$ 25.50

8 - Selections - \$ 29.50

Special Cocktail Hour Pricing Available Upon Request
Choose 2 - 4 Selections

- ◆ Roasted Pork Tenderloin with Caramelized Onions and Assorted Rolls
- ◆ Garden Vegetable and Sun-Dried Tomato Pesto Pasta
- ◆ Beef Tenderloin and Basil Bruschetta
- ◆ Tri Salsa Display with Color Tortilla Chips (Peach and Grape, Black Bean and Corn and Shrimp Salsas)
- ◆ Lump Crab and Fire Roasted Vegetable Dip with Fresh Breads and Crackers
- ◆ Fresh Vegetable and Fruit Display Served with Dip for the Vegetables
- ◆ Chicken Cordon Bleu Puffs
- ◆ Shrimp and Asparagus Crustades
- ◆ Baked Brie with Apple Walnut Chutney with Sliced Breads and Crackers
- ◆ White Wine and Cheese or Champagne Fondue Served with Breads, Crackers and Vegetables
- ◆ Shaved Roast Beef with Burgundy Mushroom Sauce and Assorted rolls
- ◆ Hummus Display with Fresh Pita - Breads and Chips (Traditional, Black Olive and Basil)
- ◆ Shrimp and Triangle Cheese Grits with Garlic Cream Sauce
- ◆ Thai Chicken Satay's with Peanut Sauce
- ◆ Lump Crab and Cheddar Dip with Fresh Breads and Crackers
- ◆ Lobster Ravioli with Sautéed Spinach Garlic Alfredo Sauce
- ◆ Beef Tenderloin with Portobello Mushroom Caps and Merlot Reduction
- ◆ Import and Domestic Cheese Display
- ◆ Goat Cheese and Crab Puffs
- ◆ Shrimp and Gorgonzola Bruschetta
- ◆ Shaved Pork Tenderloin Sweet Potato Biscuits with Sweet Apple Butter Sauce
- ◆ Twice Baked Red Potatoes
- ◆ Thai or Bourbon BBQ Glazed Meatballs
- ◆ Blackened Sea Scallop, Seaweed Salad and Cussabi Bruschetta + \$ 2.00
- ◆ Buffalo Mozzarella and Basil Bruschetta
- ◆ Pepper Crusted Pork Tenderloin and Caramelized Onion Bruschetta
- ◆ Chicken Salad or Ham and Cheddar Mini Croissants
- ◆ Artichoke Heart and Sun Dried Tomato Dip with Party Crackers and Breads
- ◆ Smoked Salmon Display + \$.50
- ◆ Mini Beef Wellingtons + \$ 1.00
- ◆ Select Oysters on the Half Shell with Sweet Green Chili and Mango Wasabi Sauce + \$ 2.00
- ◆ Assorted Cream Cheese Spreads with Party Crackers
- ◆ Seared Ahi Tuna over Rye Wasa + \$ 1.00
- ◆ Antipasto Display + \$ 2.00
(Assortment of Olives, Sweet Pickled Peppers, Artichoke Hearts, Feta Cheese, Cherry Tomatoes, Sliced Mozzarella, Swiss and Provolone, Salami, Roasted Red Peppers and More)

Dinner Buffets

Blue Plate Special - \$ 24.00

Mesclun Dinner Salad (On Buffet) - 2 Entree Selections
Assorted Rolls 1 Starch 1 Vegetable
One Dessert Selection

Not Your Mama's Sunday Dinner- \$ 28.00

Pre Set Mesclun Salad - 3 Entree Selections
Assorted rolls 1 Starch 1 Vegetable
Two Dessert Selections

Wrought Iron Buffet - \$ 34.00

Pre Set Mesclun Salad - 3 Entree Selections
Assorted Rolls 1 Starch 2 Vegetables
Dessert Buffet - Up to Four Selections

Sit Down Dinners

The Hampton - \$ 32.00

Salad Selection 1 Entree
Rolls and Butter 1 Starch 1 Vegetable
One Dessert Selection

The Earle- \$ 36.00

Soup Selection Salad Selection
Rolls and Butter Combo Entree Plate
1 Starch 1 Vegetable
One Dessert Selection

The Crescent - \$ 42.00

3 Appetizer Buffet for Cocktail Hour
Soup Selection Salad Selection
Rolls and Butter Combo Entree Plate
1 Starch 1 Vegetable
Selection of Two Served Desserts

Entrees

- ◆ Grilled Beef Tenderloin with Burgundy Mushroom Sauce
- ◆ Lobster Ravioli + \$ 1.50
- ◆ Roasted Pork Tenderloin with Apple Walnut Chutney
- ◆ Glazed BBQ Beef Brisket
- ◆ Pepper Crusted NY Strip + \$ 1.00
- ◆ Filet Stuffed with Feta and Portobello Mushrooms + \$ 2.00
- ◆ Blackened Ribeye Steak + \$ 1.00
- ◆ Chicken Marsala
- ◆ Chicken Cordon Bleu
- ◆ Chicken Stuffed with Goat Cheese and Sun-Dried Pesto with Velloute Sauce
- ◆ Chicken Picatta
- ◆ Dijon Chicken over Penne Pasta
- ◆ Herb and Olive Oil Roasted Chicken Strips
- ◆ Tilapia with Wild Rice Stuffing
- ◆ Grouper Stuffed with Roast Vegetable Stuffing
- ◆ Grouper Stuffed with Shrimp and Crab Meat + \$ 1.00
- ◆ Sautéed Mahi Mahi with Orange Ginger Sauce + \$ 1.00
- ◆ Seared Ahi Tuna with Sesame Ginger Sauce + \$ 1.00
- ◆ Salmon with White Wine Caper Sauce
- ◆ Salmon Glazed with Wasabi Honey
- ◆ Sautéed Grouper with Artichokes and Jumbo Shrimp + \$ 2.00
- ◆ Shrimp and Triangle Cheese Grits with Garlic Cream Sauce
- ◆ Shrimp and Asparagus Pasta with Basil Pesto Cream Sauce
- ◆ Jumbo Lump Crab Cakes + \$ 2.00

Vegetables

Grilled Asparagus with Parmesan Curls
Grilled Zucchini and Yellow Squash
Summertime Medley
Stir-Fry Medley
Green Beans Almandine
Glazed Dill Carrots
Zucchini Cornucopia
Sugar Snap Peas and Carrots
Fried Green Tomatoes
Southern Collard Greens
Roast Vegetable Ratatouille

Starch

Wild Rice Pilaf
Saffron and Herb Infused Rice
Parsley Potatoes
Garlic and Herb Roasted Potatoes
Garlic Mashed Potatoes
Cheddar Mashed Potatoes
Lobster Mashed Potatoes + \$ 1.50
Rice Pilaf
Garlic and Herb Bowtie Pasta
Fettuccine Alfredo

Sweet Spot

- ◆ Chocolate Truffle Cake
- ◆ Strawberry Cream Cake
- ◆ Italian Cream Cake
- ◆ Coconut Cake
- ◆ Individual Peanut Butter Cream Pie
- ◆ Key Lime Pie
- ◆ Deep Dish Pecan Pie
- ◆ Cheesecake with Fresh Berries
- ◆ Individual Carrot Cake
- ◆ Individual Pineapple Upside-down Cake

Baked Apple Dumpling with Fresh Whip Cream + \$ 1.00 (Sit Down Service Only)
Grilled Pound Cake with Banana Foster + \$ 1.00 (Sit Down Service Only)