NORTH CHARLESTON COLISEUM & PERFORMING ARTS CENTER

Catering Menu • Clean Text Edition • 2026/2027

Updated menu text, descriptions and pricing compiled from the original catering menu and approved corrections.



Greetings from South Carolina

We are honored to host you and your friends and colleagues this year. Everyone on our team of culinary professionals is striving to make the time that you and your guests spend together here at the North Charleston Coliseum and Performing Arts Center more enjoyable and more valuable. We believe in the power of hospitality to help people connect in meaningful ways.

Take a careful look through the new menu. We're always working to adapt authentic regional dishes inspired by the traditions of the communities where we live, and this year we've added some fun and delicious local options. From tried-and-true fan favorites to locally sourced specialties, everything we prepare is fresh, wholesome, and meant to support the entertainment moments that people remember for a lifetime.

Special requests are never a problem. From cakes to entrees, our Chef will work with you to create perfect special dishes for your celebration. Please call us. We're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

Here's to great times and truly memorable experiences. Welcome and thanks for joining us! Cheers!

Alex Humphrey

Executive Chef
North Charleston Coliseum and Performing Arts Center
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Service Directory

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Gluten Free Selections (GF)

Selections marked GF are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Catering does not operate a dedicated gluten-free or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment and may come into contact with products containing gluten and common allergens such as nuts.

Breakfasts

All breakfast buffets require a minimum of 25 guests unless otherwise stated.

Continental Breakfast

Rise & Shine — 27
Bakery-fresh muffins, pastries and bagels, served with cream cheese, preserves, a fresh fruit display, and yogurt.

Breakfast Buffets

North Charleston Sunrise — 30
Farm fresh scrambled eggs with cheese, tomatoes and scallions; andouille sausage; rosemary garlic breakfast potatoes; assorted muffins and a fresh fruit display.

Market Street — 32
Farm fresh scrambled eggs with cheese, tomatoes and scallions; sausage; rosemary garlic breakfast potatoes; thick-sliced French toast with warm maple syrup; and fresh fruit.

Breakfast Enhancements

Omelet Station — 12
Made to order with your choice of ham, bacon, sausage, tomatoes, onions, peppers, mushrooms and shredded cheese.

Belgian Waffle or Griddle Cake Station — 14
Fresh Belgian waffles or griddle cakes prepared to order and served with warm maple syrup, whipped butter and assorted toppings.

Make Your Own Breakfast Sandwich — 12
Build your own breakfast sandwich with farm fresh eggs, breakfast meats, cheese and assorted breads.

Oatmeal Station — 10
Warm oatmeal served with an assortment of traditional toppings including brown sugar, dried fruit, nuts and seasonal accompaniments.

A la Carte

Serves approximately 10 guests unless otherwise noted.

Bagels & Cream Cheese per dozen	**59**
Assorted Breakfast Pastries per dozen	**48**
Sliced Seasonal Fruit and Berries (GF) per guest	**12**
Whole Fresh Fruit (GF) each	**3.00**
Assorted Individual Yogurts (GF) each	**4**
Fruit & Yogurt Parfait each	**9**
Assorted Cold Cereals each	**4**
Granola Bars each	**4**
Honey Roasted Peanuts per pound	**28**
House Made Potato Chips & Dip per pound	**18**
Pretzel Twists per pound	**18**
American Snack Mix per pound	**23**
Orville Redenbacher Popcorn (GF) per pound	**6.75**
Roasted Fancy Mixed Nuts per pound	**44**
Freshly Baked Cookies per dozen	**20**
Freshly Baked Double Fudge Brownies per dozen	**48**

Beverages

Milk per half pint	**3**
All Natural Orange Juice per quart	**15**
Fruit Juice per quart	**15**
Red Bull each	**9**
Coffee and Decaffeinated per gallon	**35**
Hot Tea per gallon	**35**
Iced Tea / Lemonade per gallon	**35**

Boxed Lunches

Prices listed are per guest. Minimum of 25 boxes per selection.

All boxed lunches include a bag of potato chips, fresh fruit, and a fresh baked cookie.

Classic Sandwiches — Your choice of:

Ham & Cheddar 24

Turkey & Swiss Cheese 24

Roast Beef & Swiss Cheese 24

Gourmet Wraps — Your choice of:

Chicken Caesar Wrap 24
Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla.

Turkey BLT Wrap 24
Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Swiss cheese rolled in a large flour tortilla. Served with country mustard.

Mediterranean Vegetable Wrap 24
Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, kalamata olives and feta cheese rolled in a large tortilla. Served with Greek dressing.

Asian Chicken Wrap 24
Chicken breast, toasted almonds, green onions, rice noodles and romaine lettuce, tossed and rolled in a large flour tortilla. Served with sesame-ginger dressing.

Lunch Packages

Charleston Barbeque 28
Slowly simmered pulled pork, hamburgers, hotdogs, barbequed chicken thighs, baked-fresh potato salad, Spanish rice and black beans, coleslaw, rolls and condiments.

Southern Hospitality 30
Broccoli salad, slow-cooked roasted turkey, ham, Swiss and cheddar hero sandwich, potato chips, crudites and freshly baked cookies.

South of the Border 30
Seasoned chicken fajita tacos with Spanish rice and black beans, accompanied by Mexican rolls and condiments.

All-American Hero Sandwich 25
A hearty hero sandwich package with traditional accompaniments.

Reception Selections — Cold

Prices listed are per piece. Minimum order of 50 pieces each.

Carolina Crab & Shrimp Salad — 6
On mini bouchées.

Tomato Basil Bruschetta — 3.50
Roasted garlic, ricotta cheese and fresh basil.

Stuffed Peppadew w/ Basil & Goat Cheese — 4.50

Chilled Jumbo Shrimp — 4
Served with horseradish cocktail sauce simmered in Low Country seasonings.

Tomato Caprese Skewer (GF) — 3
With balsamic glaze.

Antipasto Kabobs — 7

Bloody Mary Shrimp Shooter — 4

Goat Cheese and Fig Spread Crostini — 4

Reception Selections — Hot

Prices listed are per piece. Minimum order of 50 pieces each.

Vegetable Spring Roll — 3
Thai Sweet Chili Sauce.

Buffalo Chicken Spring Rolls — 6
Ranch Dressing.

Crispy Chicken Wings — 4
With your choice of buffalo, teriyaki or barbeque; served with ranch dressing and celery sticks.

Chicken Guajillo Mole Skewer — 7

Chicken Pot Stickers — 3
Pan-seared with lemongrass and served with sweet chili sauce.

Barbeque Pork Sliders — 4.50
Served with coleslaw, bold barbeque sauce and slider rolls.

Bacon Pimento Cheese Tartlet — 4
A Savory Southern Bite of Warm Pimento Cheese and Bacon wrapped in Filo Dough

Parmesan Breaded Artichokes — 6.50
w/Roasted Tomato Coulis.

Reception Stations

Prices listed are per display, unless otherwise stated for 25 Guests.

Local and Domestic Cheese Display — 275
Served with sliced baguettes and assorted crackers.

Sliced Seasonal Fruits and Berries Display — 200
A selection of the freshest available seasonal fruits and berries.

Farm Picked Gourmet Crudites — 200
A selection of local organic vegetables, served with caramelized onion dip and roasted red pepper hummus.

Antipasto Display — 325
Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives, artichoke hearts and focaccia bread.

Carolina Style Lump Crab Dip — 25
Minimum of 25 guests. Lump crab meat, blended with cream cheese and special seasonings, served warm with house-made kettle chips, crackers and sliced baguette.

Nacho Station — 12
Minimum of 25 guests. Freshly fried corn tortilla chips, chili con carne, warm queso sauce, jalapeños, tomatoes, black olives, salsa roja and sour cream.

Add Guacamole — 3

Buffets

Prices listed are per guest. Minimum of 25 guests. All buffets are served with freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

THE DELICATESSEN — 28

Pasta Salad
Gemelli pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil, accompanied by a tomato bisque.

Mixed Field Greens Salad (GF)
Served with tomatoes, cucumbers, carrots and house croutons. Accompanied by ranch and vinaigrette dressings.

Deli Sandwiches
- Smoked turkey breast and New York cheddar
- Rare roast beef and provolone
- Maple glazed ham and baby Swiss
- Fresh sliced mozzarella, vine ripe tomato, wild arugula and basil pesto

Whole Fresh Fruit Basket (GF)
Crisp and ripe seasonal fruit.

Assorted Cookies and Brownies
An assortment of large gourmet cookies and buttery chocolate, chewy brownies.

CHARLESTON PLANTATION BBQ

Choice of two (2) meats — 38
Choice of all three (3) meats — 42

Classic Caesar Salad
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing.

Broccoli Salad
Broccoli, golden raisins, cheese, tomatoes, bacon, red onion, served with a creamy, tangy dressing.

Barbequed Spare Ribs
Racks of tender pork ribs basted with our bold maple barbeque sauce.

Roast Chicken
Slowly roasted with seasonings and herbs. Served with smoked tomato jam.

Beef Brisket
Smoked over chunks of hard maplewood until fork tender. Sliced thin and served with our sweet and zesty barbeque sauce.

Baked Beans
A traditional barbeque accompaniment, simmered in blackstrap molasses.

Corn on the Cob

Hash Browns Casserole
Layers of shredded potatoes, caramelized onions and a blend of local sharp and mild cheddar cheeses. Baked to a golden crisp.

Buttermilk Biscuits
House-made and served warm with local honey and creamery butter.

Pecan Pie
Southern pecans, baked with molasses and bourbon over a short dough crust. Served with a maple-vanilla sauce.

HARBOR SUNSET BUFFET — 55

Please select two (2) salads:

Field Greens Salad (GF)
Mesclun mix, plum tomatoes and carrots. Herb balsamic vinaigrette.

Classic Caesar Salad
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing.

Steak House Salad (GF)
Iceberg lettuce, beef steak tomatoes, red onion and blue cheese crumbles. Balsamic vinaigrette dressing.

Garden Salad (GF)
Shredded carrots and red cabbage, grape tomatoes, cucumbers and red radishes. Lemon basil vinaigrette or herb buttermilk dressing.

Please select two (2) entrees:

Grilled Breast of Chicken (GF)
Glazed with local honey and ancho chili sauce. Topped with mango pineapple salsa.

Rock Salt Encrusted Pork Loin (GF)
Oven roasted and served with apricot-raisin compote and roasted garlic jus lié.

BBQ Salmon Fillets
Roasted and served with crispy fried onions.

Cheese Tortellini
Freshly made pasta filled with a blend of Italian cheeses, served with roma tomato coulis and shaved Parmesan.

Please select two (2) accompaniments:
- Fricassé of Green Bean, Roasted Red Pepper and Roasted Pearl Onions (GF)
- Roasted Garden Fresh Squash Medley with Olive Oil and Garden Herbs (GF)
- Sautéed Sweet Corn
- Roasted Brussels Sprouts with Back Bacon (GF)
- Long Grain and Wild Rice Pilaf
- Smashed Baby White Potatoes (GF)
- Roasted Fingerling Potatoes (GF)

Please select two (2) desserts:

New York Cheesecake
Fresh strawberry compote and whipped cream

Strawberry Shortcake
With vanilla whipped cream

Pecan Pie
With caramel sauce and vanilla whipped cream

Gourmet Assortment of Fresh Baked Cookies and Brownies
Chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter cookies and German chocolate and double fudge brownies

Plated Dinners

Prices listed are per guest. All plated dinner entrees include choice of salad, fresh baked rolls and butter, choice of dessert, coffee, decaffeinated coffee and herbal tea.

Dinner Entrées

Mediterranean Chicken Breast (GF) — 46
Sautéed olives, spinach, artichokes, garlic and almonds. EVOO and served with lemon-rosemary fingerling roasted potatoes and Chablis shallot cream sauce.

Fillet of Beef (GF) — 110
US Choice grass-fed filet, served with hash brown casserole, roasted root vegetables and topped with a burgundy reduction.

Beef Short Ribs (GF) — 86
Red wine braised beef with carrots, pearl onions, mushrooms and served with roasted garlic mashed potatoes, roasted asparagus and baby bell peppers, red wine demi.

Bone-in Pork Chop Marsala (GF) — 54
Lightly seasoned and grilled, served with blue cheese mashed potatoes, roasted broccoli, and apple cider reduction.

Cavatappi Pasta Provencal — 32
Sweet Italian sausages, braised kale and cannellini beans, wine Provencal tomato sauce.

Broiled Salmon Filet — 70
Grilled Canadian salmon, rice pilaf and asparagus and baby carrots, lemon dill wine sauce.

Dinner Salads & Desserts

Please select one salad from the following.

Baby Green Salad (GF)
Arugula, assorted berries, candied pecans, goat cheese and Honey Citrus Vinaigrette.

Caesar Salad
Romaine lettuce, herb croutons, Parmesan cheese and Caesar dressing.

Wedge Salad (GF)
Romaine wedge, bacon, tomato, blue cheese and red onion served with buttermilk ranch.

Spring Mix Salad (GF)
Mandarin oranges, dried cranberries, goat cheese crumble and candied walnuts with apple vinaigrette.

Desserts

Southern Style Pecan Pie

Strawberry Shortcake

New York Style Cheesecake — with fruit compote

Tiramisu

Culinary Attended Action Stations

Prices listed are per guest. Minimum of 50 guests.

Low Country Shrimp and Boil* (GF) — 55

Low country boil with shrimp, corn, potatoes and smoked sausage.
Southern shrimp and grits with cheese, bacon and scallions.
Charleston bloody crab cocktail shooters.

Mushroom & Pasta Station* — 35

Delicate filled pasta and fresh forest mushrooms cooked for your guests by our culinary professionals: ravioli filled with mushrooms, mozzarella, Parmesan cheese served with pesto sauce; tortellini filled with an Italian cheese blend and served with creamy Parmesan sauce; penne with mushrooms served with roasted garlic and tomato sauce; cremini, shiitake and portobello mushrooms sautéed with extra virgin olive oil and herbs; a blend of fine Italian cheeses from Parmesan and garlic toast.

**Requires a culinary professional 150.*

Culinary Attended Action Stations — Salads & Potato Bar

Prices listed are per guest. Minimum of 50 guests.

Field of Greens* (GF) — 24

Fresh salads made with local, seasonal and organic foods. Prepared to order for your guests by our team of culinary professionals. Please select two (2): Caesar Salad — romaine, garlic croutons, Parmesan cheese, black olive, Caesar dressing; Field Greens (GF) — baby lettuce, grape tomatoes, English cucumber, balsamic vinaigrette; Chop Chop Salad (GF) — iceberg, romaine, eggs, salami, turkey, provolone, tomato, 1000 Island; Cobb Salad (GF) — romaine, turkey, blue cheese, bacon, scallions, avocado, tomatoes, creamy ranch.

Mashed Potato Bar* (GF) — 16

House-made creamy mashed potatoes piped into specialty stemware and served with assorted toppings: roasted garlic, Parmesan cheese, chopped scallions, bay shrimp, grilled chicken, diced radishes, blue cheese, bacon, caramelized onions and cheddar cheese.

**Requires a culinary professional 150.*

Carving Stations

Prices listed are per carved item.

Golden Herb Roasted French Cut Turkey Breast* — **200**
Serves 15 guests. Lemon herb aioli, orange cranberry compote and silver dollar rolls.

Cider Roasted Pork Loin* — **250**
Serves 25 guests. Apple butter, whole grain mustard and silver dollar rolls.

Grain Mustard and Black Pepper Encrusted Tenderloin* — **725**
Serves 25 guests. Whole grain mustard, herb mayonnaise and silver dollar rolls.

Smoked Salmon Platter* — **425**
Serves 30 guests. Atlantic hot cedar planked smoked salmon. Served with marinated cucumbers and red onions, chopped hard-boiled eggs, caper berry aioli and pumpernickel Melba toasts.

**Requires a culinary professional 150.*

Beverages — Spirits

Vodka

Grey Goose	105
New Amsterdam	90

Gin

Bombay Sapphire	130
Bombay Original	110

Scotch

Johnnie Walker Black	140
Dewars White Label	110

Rum

Captain Morgan	105
Bacardi Superior	90

Bourbon & Whiskey

Woodford Reserve	135
Jack Daniels	120

Canadian Whisky

Crown Royal	120
Seagram's 7 Crown	95

Tequila

Herradura Silver	140
Patron Silver	130
Jose Cuervo Especial	99

Cognac & Cordials

Drambuie	138
Grand Marnier	159
Hennessy V.S.O.P.	132
Hennessy V.S.	110
Tuaca	100
Fireball	100
Southern Comfort	105
Baileys Irish Cream	110
Martini & Rossi Vermouth	35
Bols Triple Sec	48
Bols Blue Curacao	48
Bols Peach	48

Beverages — Beer, Mixers & Soft Drinks

Premium Beer — By the six-pack

Bud Light	56
Coors Light	56
Miller Lite	56
Michelob Ultra	68
Corona Light	68
Modelo Especial	68
Stella Artois	68
Mango Cart	68
Holy City	68
Angry Orchard	50
Michelob Ultra Zero (non-alcoholic)	36

Finest Call Mixers — By the quart

Bloody Mary Mix	10
Sweet and Sour Mix	10
Orange Juice	10
Grapefruit Juice	10
Cranberry Juice	10

Hot Beverages

Hot Beverages 12 assorted Keurig K-cups and individual brewer; Premium Regular Coffee; Premium Decaffeinated Coffee.	35

Soft Drinks — By the six-pack

Pepsi	25
Diet Pepsi	25
Starry	25
Mountain Dew	25
Dr. Pepper	25
Aquafina Bottled Water	25
Ginger Ale (10 oz)	25
Tonic Water (10 oz)	25
Club Soda (10 oz)	25
Red Bull (250 ml)	6

White Wines

Riesling

Chateau-Ste Michelle 'Indian Wells' Riesling - Washington	24

Chardonnay

Chateau Ste Michelle 'Mimi' Chardonnay - Washington	24
Hartford Court, Russian River Valley Chardonnay - California	87

Pinot Grigio

Seaglass, Pinot Grigio - California	27
Jermann, Pinot Grigio - Italy	75

Alternative White

Pieropan Soave Classico DOC - Italy	72

Red Wines

Merlot

Chateau Souverain, Merlot - California	27
Napa Cellars, Merlot - California	66

Pinot Noir

Kali Hart by Talbot, Pinot Noir - California	66

Cabernet Sauvignon

Chateau Ste Michelle 'Indian Wells' Cabernet Sauvignon - Washington	39
Kendall-Jackson Vintner's Reserve Cabernet Sauvignon - California	53
Louis M. Martini, Cabernet Sauvignon - California	141

Red Blend

Joel Gott Palisades, Red Blend - California	41
The Prisoner, Red Blend - California	120

The Fine Print

Game Day Suite Hours of Operation

The suites are open for guest arrival one (1) hour prior to game time.

Delivery

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call us at 843.744.0168 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Orders

In addition to this suite menu, the executive chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days prior to your game. Catering has eliminated the use of trans fat in all food service offerings.

Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express or Discover Card. When placing your order, please provide the name of the person(s) who have authority to place additional event-day orders and who have signing authority. A 24% service charge and all applicable sales tax will be included.

Service Charge

A "House" or "Administrative" charge of 24% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this charge is distributed to employees providing the service. You are free, but not obligated, to add or give gratuity directly to your servers.

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Catering Food and Beverage representative.

Service of Alcohol

- It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the North Charleston Coliseum.
- It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite.
- Minors, by law, are not permitted to consume alcoholic beverages.
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated.
- No passing alcoholic beverages from one suite to another or to general seating.
- By law, alcoholic beverages cannot be brought into or taken out of the North Charleston Coliseum PAC.