



ANSON RESTAURANT

GROUP SERVICE SALES POLICY

12 ANSON STREET
CHARLESTON, SOUTH CAROLINA 29401
PHONE 843.577.0551
www.ansonrestaurant.com
info@ansonrestaurant.com

Located in the historic market area of downtown Charleston, Anson is famous for serving the freshest, local seafood, prime steaks and chops in a distinctively unique, creative setting. The service at Anson reflects friendliness, charm and a commitment to Southern hospitality and graciousness. Delight your guests with Charleston's romantic Lowcountry tradition and style in one of Anson's dining rooms for a dinner party or private luncheon. Anson's dining rooms can serve groups of 20 to 200 guests seven nights a week and holidays.

Anson's chef is pleased to accommodate special dietary needs or other requests.

Anson's group sales representative is at your service to handle arrangements for your event and assist in selection from the enclosed menus or customize a menu.

FINAL CONFIRMATION

All arrangements and menu selections (including beverage requirements) should be complete and a signed agreement should be returned to Anson no later than one week prior to the event.

GUARANTEES

Anson may require minimum food and beverage charges or room fees for private events and semi-private events.

PRICING

Prices are subject to 20% service charge and 10.5% taxes, 5% tax is applied to all liquor sales. Beverage charges are based on consumption are subject to 20% service charge and 10.5% taxes. Prices are subject to change. For events booked more than 60 days in advance, we can guarantee your pricing 60 days prior to your event.

PAYMENT

We require a credit card number for your file to ensure the availability of the date of the function. Private events may require a deposit. Full payment is due at the conclusion of the event, unless otherwise arranged.

CORRESPONDENCE

Anson Restaurant
12 Anson Street
Charleston, SC 29401

Revised 1/29/16

Anson Seated Dinner Prix Fixe for Group Events

ASD1

First Course Choice:

She Crab Soup

Or

Mixed Lettuces

Cucumber, Tomato, Green Goddess Dressing

Entrée Choice:

Grilled Pork Chop

Grits, Greens, Peperonata

Ashley Farms Chicken

Spicy Sweet Potatoes, Sweet & Sour Brussels, Sweet Potato Jus

Pan Roasted Salmon

Grits, Roasted Tomatoes, Field Peas

Dessert Choice:

Crème Brulee

Vanilla Bean Custard & Caramelized Sugar

Almond Basket with Vanilla Ice Cream, Chocolate Sauce, Fresh Berries

\$49 per person plus 20% service charge and 10.5% tax

Beverage charges are based on consumption++.

ASD2

First Course Choice:

She Crab Soup

Laced with Sherry

Caesar Salad

Little Gem Lettuce, Parmesan, Fried Croutons, Soft Boiled Egg

Entrée Choice:

Filet Mignon

Sauce Agro Dulce, Roasted Potatoes, Green Beans

Pan Roasted Grouper, Golden Tilefish, Wreckfish (availability determines selection)

Hoppin' John, Collards, Preserved Tomato

Ashley Farms Chicken

Spicy Sweet Potatoes, Sweet & Sour Brussels, Sweet Potato Jus

Dessert Choice:

Crème Brulee

Vanilla Bean Custard & Caramelized Sugar

Almond Basket

with Vanilla Ice Cream, Chocolate Sauce, Fresh Berries

\$61 per person plus 20% service charge and 10.5% tax

Beverage charges are based on consumption++.

ASD3

First Course Choice:

She Crab Soup

Laced with Sherry

Arugula Salad

Honey Glazed Beets, Shaved Apples, Pecans, Apple Cider Vinaigrette

Entrée Choice:

New York Strip

Sauce Agro Dulce, Roasted Potatoes, Green Beans

Pan Roasted Grouper, Golden Tilefish, Wreckfish (availability determines selection)

Hoppin' John, Collards, Preserved Tomato

Whole Crispy Flounder

Apricot Shallot Sauce

Ashley Farms Chicken

Spicy Sweet Potatoes, Sweet & Sour Brussels, Sweet Potato Jus

Dessert Choice:

Crème Brulee

Vanilla Bean Custard & Caramelized Sugar

Almond Basket

with Vanilla Ice Cream,

Chocolate Sauce, Fresh Berries

\$67 per person plus 20% service charge and 10.5% tax

Beverage charges are based on consumption++.

ASD4

First Course:

She Crab Soup
Laced with Sherry

Second Course:

Arugula Salad
Honey Glazed Beets, Shaved Apples, Pecans, Apple Cider Vinaigrette

Entrée Choice:

New York Strip
Sauce Agro Dulce, Roasted Potatoes, Green Beans

Pan Roasted Grouper, Golden Tilefish, Wreckfish (availability determines selection)
Hoppin' John, Collards, Preserved Tomato

Whole Crispy Flounder
Apricot Shallot Sauce

Ashley Farms Chicken
Spicy Sweet Potatoes, Sweet & Sour Brussels, Sweet Potato Jus

Dessert Choice:

Crème Brulee
Vanilla Bean Custard & Caramelized Sugar

Almond Basket
with Vanilla Ice Cream, Chocolate Sauce, Fresh Berries
\$71 per person plus 20% service charge and 10.5% tax
Beverage charges are based on consumption++.

ASD5

Family Style Appetizer (Shared):

Shrimp & Grits
Anson Bacon, Roasted Tomatoes, House Ground Grits
Fried Green Tomatoes
Pimento Cheese & Bacon Jam

First Course:

She Crab Soup
Laced with Sherry

Second Course:

Arugula Salad

Honey Glazed Beets, Shaved Apples, Pecans, Apple Cider Vinaigrette

Entrée Choice:

New York Strip

Sauce Agro Dulce, Roasted Potatoes, Green Beans

Pan Roasted Grouper, Golden Tilefish, Wreckfish (availability determines selection)

Hoppin' John, Collards, Preserved Tomato

Whole Crispy Flounder

Apricot Shallot Sauce

Ashley Farms Chicken

Spicy Sweet Potatoes, Sweet & Sour Brussels, Sweet Potato Jus

Dessert Choice:

Crème Brulee

Vanilla Bean Custard & Caramelized Sugar

Almond Basket

with Vanilla Ice Cream, Chocolate Sauce, Fresh Berries

\$77 per person plus 20% service charge and 10.5% tax

Beverage charges are based on consumption++.

Custom Menu Selections

Soups

Cup She Crab
Cup Seasonal Soup

Salads

Caesar Salad-Little Gem Lettuce - Soft Boiled Egg, Parmesan Crisp, Fried Croutons
Arugula – Honey Glazed Beets, Shaved Apples, Pecans, Apple Cider Vinaigrette
Mixed Lettuces – Cucumber, Tomato, Green Goddess Dressing

Entrees

Pork

Grilled Pork Chop – Dirty rice, Collards, Mustard Jus
Fried Pork Cutlet – Pepper Jelly, Grits & Greens
Braised Pork Shank – Braising Jus, Polenta, Roasted Vegetables
Smoked Pork Shoulder BBQ – Grits & Greens

Beef

Filet Mignon – Sauce Agro Dulce, Roasted Potatoes, Goat Cheese, Green Beans
NY Strip - Sauce Agro Dulce, Roasted Potatoes, Goat Cheese, Green Beans
Hanger Steak Sauce Agro Dulce, - Roasted Potatoes, Goat Cheese, Green Beans
Short Ribs – Red Wine Jus, Roasted Vegetables, Grits

Poultry

Crispy Duck Leg- Stewed White Beans, Tomato, Sausage, Gremolata
Menu Chicken

Fish

Pan Roasted Salmon- Grits, Roasted Tomatoes, Field Peas
Fried Catfish – Cornmeal Crusted, Stewed Okra, Tomato, Carolina Gold Rice
Pan Roasted Salmon, Stewed Okra, Tomato, Carolina Gold Rice
Pan Roasted Grouper or Tilefish or Wreckfish – Hoppin’ John, Collards, Preserved Tomato
Pan Fried Flounder – Brown Butter Caper Sauce, Grits, Greens
Shrimp and Grits
Whole Crispy Flounder – Apricot Shallot Sauce

All food and beverage prices are subject to 20% service charge and 10.5% sales tax.
Prices are subject to change.

Seated Dinner Selections Deserts

Pecan Tart

\$9

Caramel ice cream, salted Caramel

Crème Brulee

\$8

Vanilla Bean Custard, Caramelized Sugar

Almond Basket

\$9

Vanilla Ice Cream, Chocolate Sauce, Berries

Sticky Toffee Pudding

\$9

Honey crisp apple sorbet, vanilla macaroon

ANSON GROUP LUNCHEON SAMPLE MENU

Seated Meal, \$27.50++ PER GUEST

Entrée Choice:

Fried Chicken Breast, Vidalia Onion Black Pepper Gravy
Potato Puree & Collards

Shrimp & Grits

Anson Bacon Essence, Roasted Tomato, House Ground Grits

Pan Seared Crab Cake

Tartar Sauce, French Fries

Fried Green Tomato 'BLT' Salad

Bacon & Black Pepper Thyme Buttermilk Dressing

Dessert Choice:

Mini Praline Almond Basket

Vanilla Ice Cream & Chocolate Sauce

Chocolate Oblivion Torte

Choices may be limited depending on the number of guests attending.

Pre-ordering of quantities may be required.

ANSON GROUP BRUNCH SAMPLE MENU

Seated Meal, \$27.50++ per guest

Entrée Choice:

Spinach Quiche

Shrimp & Grits

Anson Bacon Essence, Roasted Tomato, House Ground Grits

Fried Chicken Breast, Vidalia Onion Black Pepper Gravy

Potato Puree & Collards

Dessert Choice:

Mini Praline Almond Basket or Chocolate Oblivion Torte

Choices may be limited depending on the number of guests attending.

Preordering of quantities may be required.

Custom menus are available for brunch and luncheon events.

Anson offers private venues for Brunch and Luncheon events.

Brunch and luncheon events require a food and beverage minimum.

All food and beverage prices are subject to 10.5% sales tax and 20% service charge.

Prices are subject to change.

Anson Hors d'oeuvres Menu
Ideal for Receptions or with Cocktails before Dinner
72 hour notice required; 20 guest minimum

Chicken Liver Toast - Mustard, Home Made Pickles	\$3.50 per piece
Mini Pulled Pork Biscuit with Vinegar Slaw	\$3.75
Fried Macaroni & Cheese	\$3.00
Crispy Crab Fritters	\$4.50
Lowcountry Pickled Shrimp	\$2.25
Shrimp & Grits	\$3.75
Fried Grit Cake with Bacon & Aged Cheddar	\$2.75
Tuna Tartare on Fried Flour Tortilla	\$7.00
Tomato, Olive and Goat Cheese Bruschetta	\$2.50
Seared Pork Tenderloin, Pineapple Chutney	\$4.50
Chicken Satay with Peanut Sauce	\$4.00
Bar B Q Duck Spring Roll with Thai Dipping Sauce	\$4.00
Vegetable Spring Roll with Thai Dipping Sauce	\$3.50
Beef Tenderloin Crostini with Tapenade	\$5.50
Lobster Roll	\$8.00
Fried Green Tomato 'BLT Salad'	\$3.75
Pimento Cheese Burger Slider	\$5.50

All food and beverage prices are subject to 10.5% sales tax and 20% service charge.

Prices are subject to change.

Reception Stations

Events with reception station may require a private venue with
a food and beverage minimum

All stations with a chef have a \$100 charge

Shrimp and Grits Station

**(Events with stations may require a
private room, food and beverage minimum)**

A Lowcountry Favorite—Sauteed Shrimp, Bacon, Green Onions and Roasted Tomatoes
served with our House Ground Grits prepared to order for you guests.

\$13.00 per person

Seafood Station

**(Events with stations may require a
private room, food and beverage minimum)**

Appropriate condiments provided

Oysters on the half shell (Premium)	3.50 per piece
Clams on the half shell	1.75 per piece
Grilled oysters (Premium)	3.50 per piece
Jumbo shrimp cocktail	2.25 per piece
Lowcountry pickled shrimp	2.25 per piece
Smoked salmon	4.25 per ounce
Chilled lobster cocktail—1/2 four ounce tail	6.00 per piece
Side (Half) slow cooked salmon with mustard dill sauce	\$125
Chilled jumbo lump crab salad (four ounce)	15.00 per person

All food and beverage prices are subject to 10.5% sales tax and 20% service charge.

Prices are subject to change.

Carving Station

(Events with stations may require a private room, food and beverage minimum)

All meats are served with rolls or cornbread and a variety of condiments that suits your selection the best. All prices are based on a 8 ounce portion per person. Two hour time frame.

Pork Loin	20.00
Beef Rib Roast	30.00
Roasted Beef Sirloin	25.00
Beef Tenderloin	30.00
Smoked Chicken	15.00
Leg of Lamb	30.00

Dessert Station

(Events with stations may require a private room, food and beverage minimum)

All portions are the same as our dessert menu

Pecan Pie	8.00 per piece
Banana Crème Pie	8.00
Chocolate Oblivion Torte	6.00
Key Lime Pie	8.00
Cheesecake	8.00
Seasonal Fruit in an Almond Basket with Vanilla Ice Cream	9.00

All food and beverage prices are subject to 10.5% sales tax and 20% service charge.
Prices are subject to change.

