



## 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, Red Wine Jus

Grits, Greens

Chicken Under A Brick, Mustard Jus

Roast Potatoes, Green Beans

Pan Roasted Salmon, Citrus Ginger Butter

Grits, Roasted Tomatoes, Field Peas

Dessert Choice:

Chocolate Oblivion Torte

Chantilly Creme

Lemon Sorbet, 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

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

Chicken under a Brick

Herb Spaetzle, Carrot Puree, Mustard Jus

Dessert Choice:

Chocolate Oblivion Torte  
Chantilly Creme

Lemon Sorbet, 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

Chicken under a Brick

Herb Spaetzle, Carrot Puree, Mustard Jus

Dessert Choice:

Chocolate Oblivion Torte, Crème Chantilly

Lemon Sorbet, 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

Chicken under a Brick  
Herb Spaetzle, Carrot Puree, Mustard Jus

Dessert Choice:

Chocolate Oblivion Torte  
Chantilly Creme

Lemon Sorbet, 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

Chicken under a Brick

Herb Spaetzle, Carrot Puree, Mustard Jus

Dessert Choice:

Chocolate Oblivion Torte

Chantilly Creme

Lemon Sorbet, Fresh Berries

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

Beverage charges are based on consumption++.

Custom Menu Selections

(some items may require quantities to be furnished in advance)

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

Lemon Sorbet, Fresh Berries

\$7

Chocolate Oblivion Torte

Crème Chantilly

\$8

**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.