



SAVOR...

Catering Menu

Florence Center

BREAKFAST ● BREAKS ● LUNCH & DINNER ● BUFFETS ● DISPLAY ● BEVERAGES ● CATERING INFORMATION

WELCOME!

Thank you for choosing the Florence Center and Savor for your event. We look forward to creating a world class dining experience for you.

Savor...Catering by SMG is the exclusive food and beverage provider for the Florence Center. No food and/or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food and Beverage items may not be taken off the premises.

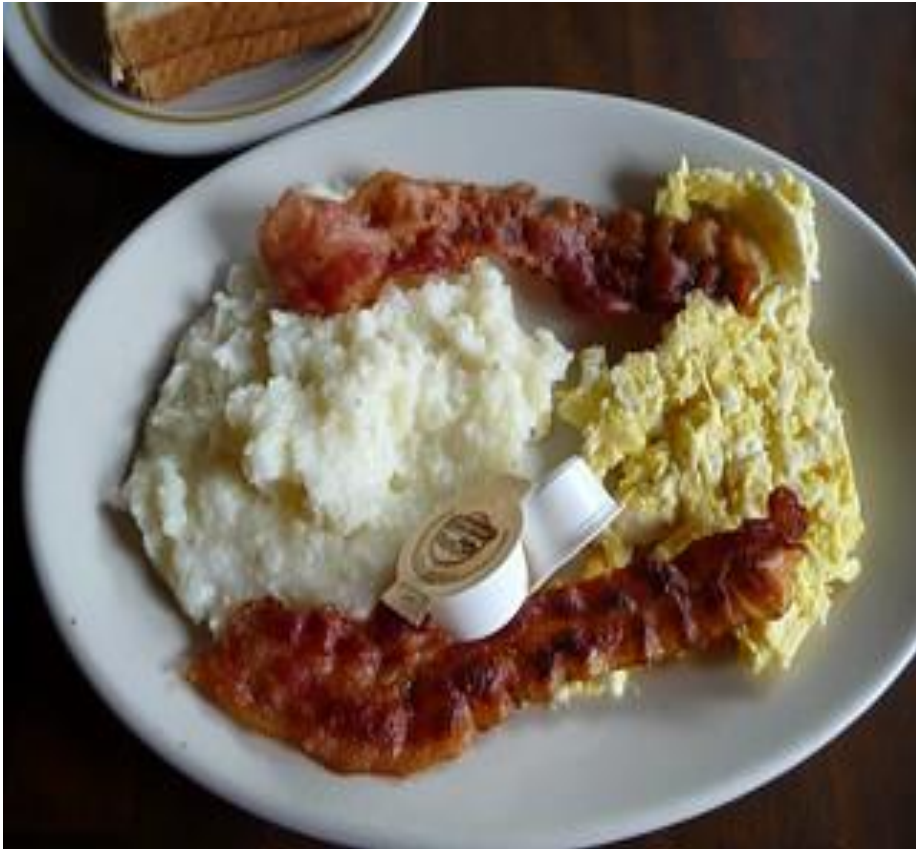
* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

All pricing is per person unless otherwise noted. Please add 22% Administrative Fee (Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees), 8% Sales Tax and 2% Hospitality Fee to all costs. Due to fluctuating food and beverage prices, all pricing is subject to change without notice unless arrangements and selections are confirmed with a signed catering contract.

For pricing, special requests or if you do not see a menu item that you would like on our menu, please contact our Director of Food and Beverage or Banquet Manager at (843) 679-9417.

BREAKFAST

All Selections are served with freshly brewed coffee, orange juice, and water. Pricing per person.



BREAKFAST BUFFETS

Traditional Buffet \$15

Freshly Scrambled Eggs, Bacon or Country Sausage, Buttered Grits, Breakfast Potatoes, Biscuits, Butter, Homemade Jellies, Salsa

Classic Buffet \$17

Freshly Scrambled Eggs, Bacon or Country Sausage, Buttered Grits, Breakfast Potatoes, Fresh Fruit, Muffins, Biscuits, Butter, Homemade Jellies, Salsa

Omelet Buffet \$16

Omelets freshly prepared while you watch with your choice of Diced Tomatoes, Bell Peppers, Onions, Sliced Mushrooms, Cheddar Cheese and Ham. Served with Bacon or Sausage, Buttered Grits, Biscuits, Butter, homemade Jellies and Salsa

French Toast Breakfast \$16

Freshly prepared on Texas Toast, Served with Bacon. Fresh Sliced Fruit, Warm Butter and Syrup

CONTINENTAL



Deluxe Continental \$14
 Fresh Sliced Fruit, Chef Prepared and Selected Muffins, Danish, Bagels, Whipped Butters, Cream Cheese, and Jellies

Hometown Continental \$12

A Selection of Freshly Baked Sweet Breakfast Breads expertly prepared in house and served with Honey Butter & Apple Butter along with Vanilla Yogurt Topped with Fresh Seasonal Berries

Bagel Variety	\$35*
Fresh Baked Muffin Variety	\$30*
Chef Prepared Cinnamon Rolls	\$35*
Warm Fruit Danish Variety	\$35*

**Price Per Dozen*

BREAKFAST ENHANCEMENTS

Ham and Cheese Croissant*	\$6 each
Whole Seasonal Fruit Selection	\$3 each
Variety of Fruit Yogurt	\$3 each
Country Ham Biscuits	\$4 each
Sausage Biscuits*	\$4 each

BREAKFAST BEVERAGE STATION \$10

Price per person. Two-hour service maximum.
 An assortment of Juices, Regular and Decaf Coffee, Hot Tea, Bottled Water, and Pepsi Products

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BREAKS

Include Bottled Waters and Bottled Pepsi Products. Price per person

CROWD PLEASERS

(Based on a one hour service period)

Choose from Popcorn, Individual Bags of Chips, Candy Bar Variety, Freshly Baked Cookie Assortment, Individual Bags of Mixed Nuts, Yogurt Covered Pretzels, Yogurt Covered Raisins, Gummy Bears, Brownie Bites, Dried Pineapple, Snack Cracker Packs (“Nabs”), or Trail Mix

Choose any Two \$6 Choose any Three \$9



SNACKS BY THE DOZEN

Price per dozen

Fudge Brownie	\$35
Jumbo Cookie Assortment	\$35
Corn Dog	\$35

BEVERAGES

Orange, Cranberry or Apple Juice	\$30 gal
Freshly Brewed Coffee	\$40 gal
Iced Tea	\$25 gal
Lemonade	\$25 gal
Fruit Punch	\$25 gal
Bottled Water	\$2.00 each
Bottled Sodas (Pepsi)	\$2.00 each
Water Coolers (Serves 100)	\$50

BOXED LUNCHES

All Boxed Lunches served with Cookie, Bag of Chips and Bottled Water or Soda. Priced per Person

Signature Wraps

\$16

Your Choice of Italian, Chicken Salad, Sante Fe Turkey, Grilled Mediterranean Vegetable

Classic Club Sandwich

\$18

Ham, Turkey, Bacon, American cheese, Lettuce and Tomato on White Bread

Grilled Chicken Caesar Salad

\$19

Grilled Chicken Breast served on Romaine Lettuce, Red Onion, Shredded Parmesan, Cucumbers, Cherry Tomatoes, Croutons and Caesar Dressing



EXECUTIVE BOXED LUNCHES

All Boxed Lunches served with Kettle Chips, Cole Slaw, Brownie, Water or Soda. Priced per person

Pastrami and Swiss on Rye Bread

\$20

(Sauerkraut on the side)

Grilled Chicken and Cheddar on Ciabatta

\$20

With Pickled Red Onion and Chipotle Mayonnaise

Shaved Roast Beef on Thick Cut White Bread

\$20

With Muenster Cheese and Horseradish Mayonnaise



PLATED ENTREES

LIGHTER FARE

Includes Tea and Water service. Priced per person.



Waldorf Chicken Salad Plate \$19

Chicken salad made with grilled chicken, celery and red seedless grapes. Served atop a bed of lettuce with crackers and fresh fruit

Grilled Blackened Chicken Caesar Salad \$19

Blackened Chicken Breast served atop crisp romaine lettuce, olives, artichokes, croutons and parmesan cheese, served with a soft rosemary breadstick and Caesar Dressing

PLATED ENTREES

*Includes Salad, bread, Water and Tea service.
Priced per Person*

Herb Marinated Grilled Chicken Breast \$26

Marinated Grilled Chicken Breast finished with a Lemon-Herb Velouté and served with a Wild Rice Pilaf and Seasonal Vegetable

Pan Seared Chicken with Rosemary Garlic Demi Glace \$26

Chicken Breast topped with a light, flavorful Sauce and served with Garlic Mashed Potatoes and Whole Baby Carrots and Sauteed Spinach

Oven Roasted Pork Roulade \$26

Marinated Pork Loinstuffed with Fresh Spinach, Garlic and Shallots served with Wild Rice Pilaf and Sautéed Whole Green Beans

Roasted Pork Medallions \$26

Pork Medallions roasted with Mustard Chive Sauce and served with Roasted Garlic Mashed Potatoes and Grilled Asparagus

Stuffed Pork Chop \$27

Pork Chop stuffed with Caramelized Onions, Bacon and Apples served with Saffron Rice and Green Beans with Almonds

House dessert available upon request at \$5.00 per person

Grilled Pesto Shrimp Skewers \$28

Two Grilled Pesto Shrimp Skewers served with Goat Cheese and Chive Mashed Potatoes and Seasonal Vegetables

Grilled Petit Sirloin \$33

Petit sirloin grilled to perfection served with Duchess Potatoes and Glazed Baby Carrots

BBQ Pulled Pork \$23

Slow roasted pulled pork and spring vegetables served alongside Brown Butter Sweet Potato Medallions

Hunter's Chicken \$27

Lightly Breaded Chicken Breast topped with a Mushroom, Bacon and Tomato Demi Glaze served with Garlic Mashed Potatoes and Seasonal Vegetables

Chicken Supreme \$27

Seared Chicken Breast topped with Monterey Jack cheese, Green Onions and Supreme Sauce served with Garlic Mashed Potatoes and Seasonal Vegetables

Open Faced Cordon Bleu \$27

Chicken Cordon Bleu served with Mashed Potatoes, Balsamic Glazed Squash and Red Peppers

Grilled Beef Medallions \$32

Herb Marinated and Grilled Beef Medallions (3) served with Gorgonzola Sauce, Brown Sugar Sweet Potato Rounds and Oven Roasted Asparagus

Chicken Oscar \$32

Lightly Breaded Chicken Breast topped with Lump Crab Meat served with Yellow Rice and Haricot Verts

Herb Crusted Beef Tenderloin \$37

Herb Crusted Beef Tenderloin sliced and served with Garlic Mashed Red Skin Potatoes and Sautéed Whole Green Beans



Bourbon Glazed Salmon \$30

Salmon Filet with a Bourbon Glaze, served with Grilled Pineapple, Israeli Couscous and Ribbon Vegetables

Grilled Mahi Mahi \$33

Mahi Mahi Grilled to perfection with a lemon butter sauce, served with Fried Polenta Cakes, Asparagus and Grilled Tomato

Beef Medallions & Grilled Chicken \$38

Tender Beef Medallions marinated and grilled with a Boneless Chicken Breast, Mashed Sweet Potatoes with Butter and Brown Sugar and Green Bean Medley

House dessert available upon request at \$5.00 per person

Salmon & Chicken \$38

Sustainable Atlantic Salmon and Boneless Chicken Breast with a Chardonnay Chive Sauce served with Wild Rice Pilaf and Lemon Butter Broccoli

Prime Rib Au Jus \$43

Juicy Prime Rib cooked either medium or medium well with Au Jus and paired with Garlic Mashed Potatoes and Steamed Broccoli

SALAD CHOICES

Garden Salad

Iceberg Lettuce, Shredded Carrots, Shredded Purple Cabbage, Cucumber, Tomato and Red Onion

Spring Salad

Spring Green Mix, Cucumber, Red Onion, and Tomatoes

Caesar Salad

Romaine Lettuce, Sliced Black Olives, Croutons and Parmesan Cheese served with Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Tomatoes, Red Onion and Cucumber served with a Raspberry Vinaigrette Dressing

DESSERT CHOICES at an additional
\$5.00 per person

Chocolate Layer Cake

Apple Pie

Strawberry Cream Cake

Key Lime Pie

Lemon Cream Cake

Pecan Pie

Tuxedo Cake

Cheesecake

Boston Crème Pie

BUFFETS

All buffets are priced per person and include tea and water service. Service time (2 hours) or may be extended for an additional charge.

Traditional Hot Buffet

Traditional hot buffet includes our Dinner Rolls, Dessert, and a Garden Salad. Maximum of 2 hours service and may be extended for an extra charge.

2 Entrees \$30 / 3 Entrees \$32

ENTRÉE CHOICES

Add an additional entrée for \$5 more per person

Meat or Vegetable Lasagna *

Pot Roast with Carrots *

Beef Tips with Mushroom Gravy *

Beef Tips Stroganoff

Hamburger Steak in Brown Gravy *

Herb Roasted Chicken *

Chicken Parmesan *

Chicken Pot Pie *

Chicken & Dumplings *

Southern Fried Chicken *

Marinated Grilled Chicken Breast *

BBQ Chicken *

Hunter's Chicken

Spaghetti with Meat Sauce *

Baked Honey Ham

Hamburger Casserole (Rice & Cheese) *

Roasted Apricot-Dijon Pork Loin *

Pork BBQ *

Grilled or Blackened Salmon *

Guinness Beef Shepards Pie *

VEGETABLE CHOICES

Choose two of the following: Add an additional vegetable for \$2 more per person

Sautéed Whole Green Beans w/Garlic and Pecans
Italian Green Beans
Green Baby Lima Beans
Sweet Peas w/Pearl Onions and Mushrooms
Steamed Broccoli
Steamed Cauliflower
Stewed Tomatoes with Okra
Honey Glazed Carrots
Sweet Kernel Corn
Collard Greens
Steamed Asparagus with Lemon Butter
Steamed Cabbage
Squash Casserole
Summer Squash
Green Bean Casserole
Roasted Brussel Sprouts

STARCH CHOICES

Choose one of the following:
Add an additional starch for \$2 more per person

Wild Rice Pilaf
White Rice Pilaf
Macaroni and Cheese
Roasted Garlic Mashed Potatoes
Scalloped Potatoes
Herb Roasted Potatoes
Fingerling Potatoes
Parsley Potatoes
Oven Roasted Potato Wedges
Southern Style Potato Salad
Sweet Potato Soufflé
Baked Bean
Broccoli, Cheese and Rice Casserole
Baked Sweet Potato
Baked Potato
Egg Noodles (Stroganoff)

Dessert Choices Choose one or have Chef's Choice

Chocolate Layer Cake

Lemon Cream Cake

Strawberry Cream Cake

Tuxedo Cake

Boston Crème Pie

Chef's Choice Assorted Desserts



DISPLAYS

Priced to serve 100

Fresh Sliced Fruit Display \$450

Seasonal Fruit to include Cantaloupe, Strawberries and Pineapple garnished with Grapes and served with Fruit Dip

Deluxe Crudité Display \$375

A colorful assortment of Fresh Sliced Seasonal Vegetables served with a Hearty Ranch Dip

Fruit-tini Display \$450

Fresh seasonal fruit served in a martini glass and garnished with a dollop of whipped cream

Shrimp Cocktail Display * \$375

100 jumbo shrimp appetizingly arranged on a platter, served with cocktail sauce and lemon wedges for garnish

Domestic Cheese Display \$350

Colby, Swiss and Cheddar Cheese tastefully arranged. Garnished with Grapes and served with Crackers

Charcuterie Board Display \$600

Salami, Prosciutto, Pastrami, Brie, Cream Cheese, Cheddar, Cornichons, Olives, Jam & Crackers



HOR D'OEUVRES

*Serving Recommendations: Light- 6 pieces per person,
Average-9 pieces per person or Heavy-12-14 pieces per person*

COLD

Individual Grilled Jumbo Shrimp with Gazpacho * (100 Pieces) Jumbo Shrimp served with Gazpacho (Spanish style cold soup made from tomatoes, vegetables, and spices)	\$300
Beef Tenderloin Crostini * (100 Pieces)	\$450
Shrimp with Avocado and Lime Taster * (100 Pieces)	\$275
Black Forest Ham and Swiss Slider (100 Pieces)	\$350
Cucumber and Bay Shrimp with Dill Sour Cream * (100 Pieces)	\$185
Finger Sandwich Assortment (100 Pieces)	\$200
Prosciutto Wrapped Asparagus Spears * (100 Pieces)	\$250
Individual Seasonal Vegetable Crudité (100 Pieces)	\$200
Caprese Salad Skewers (100 Pieces)	\$225
Italian BLT * (100 Pieces)	\$225
Antipasto Skewers (100 Pieces)	\$175

HOT

Award Winning Crab Cakes with Red Pepper Coulis * (100 Pieces)	\$350
Mini Quiche * (100 Pieces) (Cheese or Spinach and Cheese)	\$275
Street Tacos * (100 Pieces) (Chicken or Beef)	\$300
Beef Kabobs * (100 Pieces)	\$350
Pimento Cheeseburger Sliders * (100 Pieces)	\$325
Chorizo Potatoes * (100 Pieces) Red potatoes stuffed with chorizo (Mexican sausage), Cheese and Sour Cream	\$250
Chicken Wings * (100 Pieces) (Chili Lime, BBQ, Orange Ginger, Sweet & Sour)	\$275
Chicken Satay Selection * (100 Pieces) Skewered chicken served with Peanut Sauce	\$325
Coconut Shrimp with Mango Chili Sauce * (100 Pieces)	\$210
Individual Grilled Cheese and Tomato Bisque * (100 Pieces)	\$200

HOT CONTINUED

Parmesan Crusted Chicken Tenderloin with Marinara * (100 Pieces)	\$325
Sweet Potato Ham Biscuits * (100 Pieces)	\$225
Cheese and Potato Pierogi (100 Pieces) Dumpling filled with shredded cheese and mashed potatoes	\$225
Sweet Potato Bombs * (100 Pieces)	\$175
Chicken and Waffle Bite * (100 Pieces)	\$225
Meatballs * (100 Pieces) (Swedish, BBQ, Sweet & Sour, Teriyaki or Alfredo)	\$175
Fried Cheese Ravioli with Marinara (100 Pieces)	\$175
Spicy Shredded Chicken Quesadilla with Salsa & Sour Cream * (100 Pieces)	\$250
Grilled Lamb Lollipops w/Cherry Balsamic Glaze * (100 Pieces)	\$450
Pulled Duck Tacos with Mango & Radish* (100 Pieces)	\$450

SPREADS AND DIPS

Priced to serve 100

Spinach Artichoke Dip with Toasted Parmesan Pita Wedges	\$250
Spicy Queso Dip with Tortilla Chips	\$200
Smoked Salmon Mousse with Crackers *	\$250
Hummus Trio	\$225
Goat Cheese Bruschetta with Peaches and Honey	\$225
Cold Shrimp Dip with Crackers *	\$225
Homemade Pimento Cheese and Crackers	\$225
Baked Feta	\$225
Homemade Pineapple Spread with Crackers	\$175
Fruit Salsa with Cinnamon Sugar Pita Chips	\$175

STATIONS

Priced per person. Two-hour service time

Shrimp & Grits \$10

Sautéed Shrimp with Andouille Sausage, Peppers, Onion, Tomato, and Celery tossed with Tasso Ham Etouffee Sauce served on Creamy Stone Ground Grits

Mashed-Tini Bar \$10

Creamy Mashed Potatoes served with an array of delicious toppings for all taste preferences

Taco Bar \$10

Beef or Fish with Pico De Gallo, Green Onions, Jack Cheese, Grilled Corn, Roasted Tomatoes, Cilantro, Lime-Wedges and Soft or Crunchy Taco Shells

Mac & Cheese Bar \$10

Macaroni & Cheese served with your choice of Shrimp or Crab, Pancetta Bits, Mushrooms and extra Cheese

Chili Station \$12

Black Bean Chili Con Carni, Vegetarian Three Bean Chili, Chili Verde. Served with Jalapeno cornbread, sour cream, diced onion salsa and shredded cheese

Carvings

All Carved Items served with Fresh Rolls and Condiments. Priced per person. Chef Carving fee per item will apply. Two-hour service maximum

Roasted Herb Crusted Tenderloin	\$9
Beef Brisket	\$8
Roast Beef	\$7
Roast Turkey Breast	\$7
Whole Maple Sugar Cured Ham	\$7
Rubbed Pork Loin	\$7

Chef Stations

Priced per person. Chef fee per item will apply. Two-hour service time

French Dip \$9

Thinly sliced Roast Beef piled atop a Warm Roll and served with Au Jus for dipping

Pasta Station \$9

Penne Pasta or Tortellini Pasta tossed with Tomato, Onion, Black Olives and Peppers topped with Tomato Herb Sauce or Alfredo Sauce

Add Grilled Chicken for an additional \$2 per person

Bananas Foster or Crème Brule \$10

Both Prepared fresh for your guest to enjoy

SWEET TREAT

Mini Cheesecake Selection (100 Pieces) **\$350**

Mini Boston Crème Pies (100 Pieces) **\$290**



Cannolis
(100 Pieces) **\$260**

Lemon Bars (100 Pieces) **\$210**

**Sweet Biscuits with
Lemon Curd** (100 pieces) **\$250**

Ice Cream Sundae Bar **\$8**
Priced per person. Vanilla Ice Cream served
With condiments to please all taste

Viennese Display **\$8**
Priced per person. Chocolate
Dipped Strawberries, Mousse
Cups and Miniature Confections



BEVERAGES

All Bars and Host bars are subject to a \$150 Bartender fee for 3 hours of service. 1 Bartender per 100 guests is required.

PAY AS YOU GO BAR (CARDS ONLY)

Soda (PEPSI)	\$3.50
Bottled Water	\$3.50
Beer	\$6.00
House Wine	\$8.00
Pinot Grigio, Chardonnay, White Zinfandel, Moscato, Merlo, Cabernet	
Cordials & Liqueurs Mixed Drinks	\$9.50

HOST

Price per guest. An extra charge per guest per hour after 3 hours of service

Host Bar: \$30 Per Guest

Domestic Beer, House Wine and Soda (PEPSI)

Premier Host Bar: \$40 per guest

House Liquor, Domestic Beer, House Wine and Soda (PEPSI)



CATERING INFORMATION

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Alcoholic Beverage Service

We offer a complete selection of beverages to compliment your event. The South Carolina Alcohol and Beverage Commission regulates alcohol beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises or removed from the premises. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services and the right to refuse alcohol service to intoxicated or underage persons. The Florence Center employees must dispense all Alcoholic Beverages. The client is responsible for general sobriety and conduct of its guests and the bar must close one-half hour before the ending time of the event. Any alcohol charges incurred during the event must be settled the night of the event. The bartender fee is \$100.00 per 100 guests.

Menus

Our menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our food and beverage Director welcomes the opportunity to customize menus and services to create unusual or thematic events. All food and beverage services are scheduled for two (2) hours unless otherwise noted, however, they may be extended at an additional charge if you choose to do so.

Pricing

A 22% administrative fee (the Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity, or service charge and will not be distributed to employees) and a 2% hospitality fee will be applied to all food and beverage sales. An 8% sales tax will be applied to all food, beverages, labor, linen and decor. Guaranteed prices will be confirmed with a signed contract and specified deposit. Any catering for fewer than 50 guests will incur a \$50.00 service charge.

Labor

Catering personnel are scheduled in four hour shifts for each meal period. These shifts include set-up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$15.00 per server per hour.

Contracts

A signed copy of the catering contract and catering policies must be returned two (2) weeks prior to your event. The signed contract and policies with the stated terms constitutes the entire agreement between the client and Savor...catering by SMG. Any on-site additions to these contracted arrangements will be accommodated upon receipt of a signed agreement listing the additional items requested.

Facility Services

Banquet prices include linens (excluding overlays or special orders), glassware, china and flatware for up to 1000 seated guests. For banquets over 1000 guests, additional charges may apply.

Decorations

The Director of Food and Beverage Services can assist you with specialty items from the decor inventory to enhance your event.

Payment

A deposit in the amount of 50% of the estimated charges will be due, along with the signed contract, by the date specified on the Banquet Contract. This will guarantee services for your event. 100% of the estimated charges will be due five (5) business days prior to your event date. Any increases in final guarantee (above 5%) will be due and payable prior to the beginning of service. Any on-site adjustments, additions, or replenishments of the contracted services will be reflected in a final notice, payable within 10 days of receipt. We do not offer direct billing, as such, a guaranteed payment is required for all functions. You may finalize your account with a Company Check, Cashier's Check, Visa, Master Card, American Express, Discover or Cash. We will process/pre approve your credit card for any estimated balance due three (3) business days prior to your event date.

Cancellation Policy

Cancellation of contracted services must be made in writing a minimum of four (4) weeks prior to the scheduled event date. If the event is cancelled less than fourteen (14) days but more than 72 hours (business days) prior to the event, a fee of 75% of the total estimated services will be due and payable. Any event cancelled less than 72 hours (3 business days) prior to the event date will incur 100% of the estimated charges.

Guarantees

The guaranteed number of attendance is required five (5) business days prior to the event date. A business day is defined as Monday Friday by 12noon. If the guarantee is not received as stated, the number on the contract will be considered as your final guarantee. The guarantee is not subject to reduction after the 5-day deadline. Increases in attendance given after the final guaranteed deadline will be subject to additional charges. The Food and Beverage Department will not be responsible or liable for serving these guests,

but will do so based on availability of product. We will prepare food product for seated functions 5% over the final guarantee to a maximum of 30 people. Additional seating will only be placed if needed. We will not be responsible or liable for serving these guest but will do so based on availability of product.

Tradeshow, Vendors, Exhibition Spaces

Sampling and/or distribution of food and/or beverages by any exhibitor or vendor must be approved by the Food & Beverage Director two weeks (10 business days) prior to any function and must complete a hold harmless agreement. ASM Global reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

Additional Linen

All tables where food and/or beverages are served or displayed **will** have full linen at no additional cost to the clients. Areas not pertaining to food and or beverage services will be charged at the current prevailing rate. Examples of these areas include registration, vendor booth(s), DJ, photography, etc. Events that do not serve food items; dances, fashion show, trade show, graduation, etc., will also be charged for table linen plus tax, administrative fee and labor.

Entire Agreement

This document contains the complete and exclusive agreement between the parties, and it is intended to be a final expression of their agreement. No promise, representation, warranty or covenant not included in this document has been or is relied upon by any party. Each party has relied upon its' own examination of the full warranties, representations and covenants expressly contained in the Agreement itself. No modifications or amendments of this Agreement shall be of any force or effect unless executed by both parties hereto.

