



CATERING MENU

Hors D'oeuvres

Quantity 100 Pieces

Fruit & Cheese Tray	Medium 80.00	Large 125.00
Vegetable Tray	Medium 80.00.....	Large 125.00
Shrimp Cocktail.....	Market Price	
Vegetable Spring Rolls with Thai Dipping Sauce	150.00	
Meatballs (BBQ or Swedish)	100.00	
Mini Crab-Cakes	200.00	
Low Country Spring Rolls with Spicy Honey Mustard.....	150.00	
Blackened Chicken Wings with BBQ & Hot Sauce	125.00	
Mini Chicken Cordon Bleu	150.00	
Spinach & Artichoke Dip With Tri Color Tortilla Chips.....	70.00	

++ All prices are subject to applicable taxes and a 20% service charge. No outside food or beverage is permitted in the event space. Prices are based on a required minimum count of 50 guests. Events with less than 50 guests will incur an additional per person charge.

Breakfast Selections

Beach Comber 9.95++/Per Person

Scrambled eggs, pancakes, crisp bacon, link breakfast sausage, hash brown potatoes, country grits, buttermilk biscuits, jellies, & jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffees, & herbal tea.

Carolina Classic 10.95++/Per Person

Scrambled eggs, french toast, crisp bacon, breakfast sausage patties, home fried potatoes, country grits, pepper sausage gravy, buttermilk biscuits, jellies & jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffee, & herbal tea.

Break-Out Selections

Brunch Break 15.00++/Per Person

Assorted muffins, danishes, bananas, & apples served along with assorted juices, bottled water, freshly brewed coffee, decaffeinated coffee, & teas.

Snack Dip Break 15.00++/Per Person

Chicken salad & pimento cheese with assorted crackers and vegetables served along with assorted soft drinks, bottled water, freshly brewed coffee, decaffeinated coffee, & teas.

Sweet Break 15.00++/Per Person

Fresh baked cookies, fudge brownies, & rice krispie treats served along with assorted soft drinks, bottled water, freshly brewed coffee, decaffeinated coffee, & teas.

Brain Break 15.00++/Per Person

Trail mix, granola bars, with apples & bananas served along with assorted soft drinks, bottled water, freshly brewed coffee, decaffeinated coffee, & teas.

5 O'clock Somewhere Break 15.00++/Per Person/Per Hour

Selection of domestic beers & house wines served along with a variety of domestic & imported cheeses, gourmet crackers, & sliced baguettes.

Lunch Selections

Boxed Lunches 10.95++/Per Person

Served with chips, fresh whole fruit, fudge brownie, & beverage.

Turkey or Ham Wrap – Served with lettuce, tomato, cheddar & jack cheeses, & herbed mayonnaise.

Italian Sub – Ham, salami, pepperoni, provolone, lettuce, tomato, & Italian dressing.

Chicken Salad on a Croissant – Topped with lettuce & tomato.

Lighter Side 11.95++/Per Person

Chef Salad – Served with mixed greens, turkey, ham, swiss & american cheeses, tomato, bacon bits, red onion, egg wedges, & croutons.

Caesar Salad with Grilled Chicken – Fresh romaine lettuce, shredded parmesan cheese, garlic croutons, & classic caesar dressing.

Chopped Salad with Grilled Chicken – Iceberg lettuce, shredded parmesan cheese, diced tomatoes, scallions, red & green bell peppers, & almonds tossed in red wine vinaigrette.

LUNCH BUFFET SELECTIONS

Served with iced tea, water, coffee, dinner rolls, and butter.

Deli Bar 19.95++/Per Person

Sliced roast beef, ham, turkey, & salami served with lettuce, tomatoes, onion, Swiss & Provolone cheeses, pasta salad, cole slaw, & assorted chips with the deli bar. Dessert tray consisting of assorted cookies & brownies.

Hot & Hearty 24.95++/Per Person

Sliced sirloin with red wine & rosemary au jus, brown sugar & honey glazed pit ham, roasted red potatoes, vegetable medley, dinner rolls, chef's salad bar, & assorted desserts.

Luau Lunch 19.95++/Per Person

Pulled pork BBQ & huli huli chicken served with island fried rice, polynesian cole slaw, & choice of coconut cream pie or pineapple upside down cake.

Simply Southern..... 19.95++/Per Person

Choice of buttermilk fried chicken breast or fried BBQ pork chops served with mashed potatoes with gravy, buttery kernel corn, macaroni & cheese, cornbread muffins, chef's salad bar, & choice of cobbler.

Dinner Selections

Served with beverage station including water, iced tea, and coffee.

All American Cook-Out.....27.95++/Per Person

Hamburgers, hot dogs, & BBQ chicken served with baked beans, corn on the cob, cole slaw, potato salad, cheese & relish tray, & pecan & apple pie.

Simple Southern Supper27.95++/Per Person

Buttermilk fried chicken & BBQ pork chops served with mashed potatoes with gravy, buttery kernel corn, macaroni and cheese, cornbread muffins and biscuits, chef's salad, & assorted cobblers.

Southern Style BBQ.....34.95++/Per Person

Pulled BBQ pork, fried chicken, & baby back ribs served with collard greens, macaroni & cheese, cornbread muffins, biscuits, & assorted cobblers.

Orient Express.....27.95++/Per Person

Stir-Fry Chicken & pepper steak served with fried rice, asian vegetable medley, egg rolls, & assorted desserts.

Create Your Own Buffet

Each selection includes 1 salad, 2 starches, 2 vegetables, & Chef's choice of dessert.

1 Meat Option..... 29.95++/Per Person
2 Meat Option..... 39.95++/Per Person

MEAT ENTREE OPTIONS

Char-Grilled Chicken Breast with champagne sauce
Herbed Baked Chicken
Baked Breast of Chicken served with mushroom sauce
Pork Loin served with apple brandy cream
Honey Baked Ham with pineapple chutney
Sage Rubbed Center Cut Pork Loin
Honey Baked Ham served with brown sugar & honey glazed
Shrimp served with stone ground yellow grits and gravy

SALAD OPTIONS

Tossed Garden Salad Fruit Salad
Spring Salad Pasta Salad with Grilled Vegetables
Cole Slaw Potato Salad

STARCH OPTIONS

Au Gratin Potatoes Wild Rice Blend
Roasted Red Potatoes Macaroni & Cheese
Mashed Potatoes with Gravy Herbed Stuffing with Gravy
Rice Pilaf

VEGETABLE OPTIONS

Country Style Green Beans Squash Casserole
Vegetable Medley Baked Beans
Kernel Corn Collard Greens
Broccoli & Cheese Butter Beans with Bacon

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Beverage Services

HOST BAR

Host of event pays for all guests.

Beer & Wine Only.....	15 Per Person/Per Hour
Beer, Wine, & Call Liquors.....	25 Per Person/Per Hour
Beer, Wine, & Premium Liquors.....	35 Per Person/Per Hour

CASH BAR

Guests pay upon consumption & priced per drink. | Price per Drink – inclusive of taxes.

House Liquor	5
Premium Brands	7
Top Shelf	9
House Wine	6
Domestic Beer.....	4
Imported Beer	5
Soft Drinks	2

HOUSE WINE BY THE BOTTLE

Inclusive of taxes. | Price per Drink – inclusive of taxes.

Chardonnay.....	29
White Zinfandel.....	29
Cabernet Sauvignon.....	29
Merlot.....	29
Napoleon Champagne.....	32
Robert Mondavi Chardonnay	34
Robert Mondavi Merlot	34

SPECIALTIES

Specialty Cocktails – inclusive of taxes

Champagne Punch	35/gallon
Rum Punch	50/gallon
Sangria (Red or White)	35/gallon
Champagne Toast	5/person

Champagne is ordered per request and is not included in open bar pricing

NON-ALCOHOLIC OPTIONS

Fruit Punch, Lemonade, Unsweetened or Sweetened Tea.....	20++/gallon
Caffeinated or Decaffeinated Coffee.....	23++/gallon

ADDITIONAL FEES

Bartender Fee (First 2 Hours)	75+ Additional Hours	25+
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Alcohol Policy: In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age of 21. All bars must be manned by resort staff, who may reserve the right to refuse beverage service to any guest who appear intoxicated or cannot produce proper identification. Identification will be requested of any guest of questionable age. Resort policy prohibits the consumption of shots. No alcohol may be brought in or taken from the event by any guest.