

Meetings

Mornings



Rainforest Alliance Regular & Decaffeinated Coffee

Regular & Decaffeinated Coffee

Starbucks Regular & Decaffeinated Coffee

Assorted Hot Specialty Teas

Orange, Grapefruit, Cranberry, Tomato, Apple Juice

Bottled Water, Assorted Bottled Juices

Assorted Sodas (Coke Products)

Display of Sliced Seasonal Fruit – Tyler Farm Cantaloupe, Pineapple, Watermelon, Berries

Tree Ripened Peaches, Bananas, Oranges

Smoked Salmon, Diced Onions, Tomatoes, Capers
Bagels, Cream Cheese

Regular & Low Fat Individual Fruit Yogurts

Assorted Individual Cold Cereals, Whole, Skim Milk

Freshly Baked Croissants, Muffins, Pastries, Butter, Raspberry Preserves

Chocolate Dipped Croissants available upon request

Assorted Bagels, Cream Cheeses, Raspberry Preserves

Assorted English Scones

Traditional Style Coffee Cakes

Buttermilk Biscuits, Butter, Raspberry Preserves

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Belgium Waffles, Maple Syrup & Butter

Buttermilk Biscuits, Honey Baked Ham, Egg, Cheese
or
Croissants, Bacon, Egg, Cheese
or
Croissants, Ham, Gruyere Cheese

Afternoons

Assorted Sodas (Coke Products)

Apple Cider

Sweetened or Unsweetened Iced Tea

Bottled Water

Vitamin Water

Hilton Gourmet Cookies - Chocolate Chip, Oatmeal Raisin,
Peanut Butter, White Chocolate Macadamia Nut

Assorted Brownies
Fudge Nut, Chocolate Iced

Chocolate Dipped Strawberries

Assorted Candy, Granola Bars

Organic Energy Bars

Cocktail Pretzels or Spicy Snack Mix

Warm Jumbo Pretzels, Dijon Mustard

Homemade Tortilla Chips, Salsa, Guacamole

Tortilla Chips, Cheese Con Queso, Spinach Dip

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Breaks

Eye Opener

Sliced Seasonal Fruit
Breakfast Breads
Granola, Individual Yogurts, Energy Bars
Freshly Brewed Regular, Decaffeinated Coffee, Cranberry, Orange Juice, Tomato Juice, Hot Teas

Traditional

Sliced Seasonal Fruit
Assorted Pastries, Bagels, Muffins, Raspberry Preserves, Butter,
Cream Cheese
Freshly Brewed Regular, Decaffeinated Coffee, Cranberry, Orange Juice, Tomato Juice, Hot Teas



Gourmet Coffee Station

Freshly Brewed *Rainforest Alliance* Regular, Decaffeinated Coffee
Whipped Cream, Cinnamon Sticks, Flavored Syrups
Assorted Biscotti, Chocolate Shavings

The All-American

Flat Bread Pizzas – Three Cheese, Spinach Artichoke, Sausage & Pepperoni
Mini Sliders – Beef, Pulled Pork, Fried Chicken or Veggie - (*CHOOSE 2*)
Assorted Sodas, Bottled Water

Milk and Cookies

House Baked Jumbo Cookies – Chocolate Chip, Oatmeal Raisin, Peanut Butter,
White Chocolate Macadamia Nut
Pitchers of Ice Cold Chocolate, Whole, Skim Milk
Freshly Brewed Regular, Decaffeinated Coffee

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Movie Break

Regular and Diet Coca Colas, Root Beer, Cream Soda
Assorted Boxes of Candy
Popcorn Machine with Freshly Popped Popcorn
Individual Bags of Roasted Peanuts
Bottled Water

(Attendant required – recommend 1 for every 35 guests)

The Barista

Starbucks Regular and Decaffeinated Coffee, Variety of Flavored Syrups
Assorted Biscotti, Chocolate Dipped Croissants, Bottled Water

Breakfast

The Strand Continental

Sliced Seasonal Fruit
Buttermilk Biscuits, Sausage Gravy, Assorted Pastries, Butter, Fruit Preserves
Orange, Apple, Tomato Juice
Freshly Brewed Regular, Decaffeinated Coffee, Hot Specialty Teas

Plantation Continental

Sliced Seasonal Fruit
Choice of:
Ham and Cheese Biscuits
or
Sausage & Egg Biscuits
Orange Juice
Freshly Brewed Regular, Decaffeinated Coffee, Hot Specialty Teas

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Breakfast

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Beachcomber CONTINENTAL

Seasonal Whole Fruits
Assorted Muffins & Scones
Fruit Yogurts
Orange Juice
Regular and Decaffeinated Coffee & Hot Specialty Teas

The southern Buffet

Orange, Cranberry and Apple Juice
House Baked Granola, Fruit Yogurt
Assorted Cold Cereals, Chilled Whole & Skim Milk
Sliced Seasonal Fruit

Yoder Farm Free Range Scrambled Eggs

Choose from the following:

Boykin Mill Stone Ground Grits, Shredded Cheese or Hashbrowns
Smoked Bacon or Southern Sausage Links
Pancakes or French Toast, Maple Syrup

Buttermilk Biscuits, Sausage Gravy
House Baked Croissants, Muffins & Pastries, Butter, Raspberry Preserves
Regular & Decaffeinated Coffee & Assorted Specialty Teas

Enhancements

Granola	Carved Honey Glazed Ham , Rum Raisin Sauce
Bacon or Sausage	Belgium Waffle Station
Country Ham	Berry Compote, Strawberry, Chopped Nuts, Whipped Topping, Warm Maple Syrup
Boykin Mill Stone Ground Grits	Poached Egg, Canadian Bacon, English Muffin, Hollandaise
Oatmeal	Cinnamon Infused French Toast, Warm Maple Syrup
Omelet Station Fresh Eggs, Egg Whites Diced Tomatoes, Peppers, Red Onion, Mushroom, Spinach, Green Onion, Bacon, Shredded Cheddar, Gruyere	Made To Order Bloody Mary Station

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Lunch / DINNER PLATED

Choice of Soup or Salad - Entrée – Dessert

Includes Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea Service
All Hot Entrees served with Chef's Selection of Starch, Seasonal Vegetable, Rolls and Butter
Entrée Salads served with Assorted Gourmet Crackers

First Course - Soup or Salad (Choose One)

Roasted Tomato Bisque

Charleston Crab Soup

Garden Salad, Tomatoes, Cucumber, Red Onion, Choice of Italian or Ranch Dressing

Hurricane Creek Farm Field Greens, Carrots, Dried Apricot, Toasted Pecan, Tomatoes, Lemon Vinaigrette

Hearts of Romaine, Focaccia Crostini & Asiago Dressing

Second Course – Entrees

Oaklyn Farm Free Range Grilled Chicken, Forest Mushrooms, Spinach, Leeks

Chicken Cordon Bleu, Black Forest Ham, Gruyere Cheese, White Wine Fondue

Pan Flashed Salmon, Wilted Spinach, Tomatoes, Onion Salsa

Spice Dusted Mahi Mahi, Jumbo Marinated Gulf Shrimp, Pineapple Mango Salsa

Dungeness Crab Cake, Rémoulade, Lemon Ginger Sauce (*dinner only*)

Tenderloin of Beef, Seared Coastal Sea Scallops, Fennel Broth (*dinner only*)

Grilled NY Steak, Tobacco Onions, Cabernet Jus (*dinner only*)

Grilled Tenderloin of Beef, Roasted Shallot, Forest Mushroom Sauce (*dinner only*)

Second Course – CHILLED ENTRÉE Salads

Grilled Chicken, Cellophane Noodles, Carrot, Snap Peas, Onion Teriyaki Ginger Dressing

Albacore Tuna Salad, Hurricane Creek Farm Field Greens, Red Onion, Tomatoes, Roasted Pepper

Grilled Beef, Chopped Iceberg, Egg, Onion, Bacon, Tomatoes, Buttermilk Dressing

Third Course - Desserts

Pumpkin Cheesecake, Whipped Cream

Bourbon Pecan Pie, Caramel Sauce

Chocolate Torte, Chocolaté Ganache

Carrot Cake, Cream Cheese Icing

Caramel Apple Pie, Cinnamon Dust

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APPETIZER ENHANCEMENTS

Fresh Buffalo Mozzarella, Heirloom Tomatoes
Extra Virgin Olive Oil

Grilled Portobello, Smoked Mozzarella Napoleon
Fresh Tomato Salsa

Crab Cakes
House made Tartar Sauce

Jumbo Shrimp Cocktail
Cocktail Sauce & Lemon

Lunch / DINNER Buffets

ITALIAN BUFFET

Soup

Chef's Soup from the Kettle

Salads

Mixed Baby Greens, Shaved Sweet Onion, Oregano Vinaigrette
Marinated Artichokes, Roasted Red Peppers, Red Onion, Pesto Dressing
Orecchiette Pasta, Olives, Pepper Strips, Spinach, Balsamic Vinaigrette

Antipasto

Salami, Proscuitto, Cappicola, Smoked Sausage
Buffalo Mozzarella, Aged Cheddar, Boursin
Cipollini Onion, Cherry Tomatoes, Pepperocini

Entrees

Chicken Parmesan
Fresh Bread Crumbs, Shredded Reggiano

Grilled Strip Steaks
Balsamic Rosemary Jus

Seared Flounder
Caper, Olive, Pepper, Tomato Sauce

Stuffed Baby Portobello Mushroom, Cream Polenta, Roma Tomato Salsa

Desserts

Tiramisu & Cannolis

Freshly Brewed Regular, Decaffeinated Coffee Service

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South of the Border

Soup

Tortilla Soup

Salads

Margarita Fruit Salad

Tossed Garden Salad, Cilantro Lime Vinaigrette

Roasted Corn, Jicama, Tomato Salad

Tortilla Chips, Tomatillo Salsa

Entree

Chicken & Beef Fajitas

Warm Flour Tortilla, Guacamole, Salsa, Sour Cream, Shredded Cheddar

Seared Dorado, Grilled Vegetables, Shredded Jack Cheese

Black Bean Rice

Dessert

Kahlua Bread Pudding

Freshly Brewed Regular, Decaffeinated Coffee Service

Souper Salad

Soup

Chicken & Wild Rice Soup or Beef Chili (choose one)

Salad

Hurricane Creek Farm Field Greens, Tuna Salad, Chicken Salad

Creole Egg Salad, Pasta Salad

Sides

Piping Hot Mashed Potatoes or Baked Potatoes (Choose One)

Green Onion, Chopped Bacon, Broccoli, Sautéed Mushroom, Shredded Cheddar

Breads

Croissants, Kaiser Rolls

Desserts

Pumpkin Cheesecake, Plain Cheesecake

Freshly Brewed Regular, Decaffeinated Coffee Service

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GRAND STRAND SEAFOOD BAKE

Appetizers

Pickled Peel & Eat Shrimp
Oysters on the Half Shell
Cocktail Sauce & Lemon

Salads

Hurricane Creek Farm Baby Greens Salad
Tropical Fruit Salad, Honey Ginger Dressing
Hearts of Palm, Cilantro, Crab Salad

Action Station

Shrimp & Grits, Creamy Stone Ground Grits, Brandy Jus

Hot Items

Steamed Little Neck Clams, Shallot Citrus Butter
Char Grilled Chicken Breast, Sherry Cream
Smoked Sausage

Sides

Red Potato, Sweet Corn on the Cob

Dessert

Carrot Cake

Freshly Brewed Regular, Decaffeinated Coffee Service

DOWN SOUTH

Soup

Slow Cooked Tomato and Chicken Chili, Onions, Jalapenos, Cheddar Cheese

Salads

Spinach Salad, Candied Pecans, Black Beans, Shaved Red Onion
Buttermilk Dressing
Sweet Onion, Fennel, Cabbage Slaw
New Potato Salad, Celery, Green Onion, Coarse Mustard Dressing

Hot Items

Slow Roasted "Pulled" Pork, Tangy BBQ Sauce
Deep Fried Chicken Quarters
Cornmeal Dusted Flounder
Smashed Maple Glazed Sweet Potato

Bread

Corn Bread, Buttermilk Biscuits

Dessert

Blackberry Cobbler or Apple Crisp (*choose one*)

Freshly Brewed Regular, Decaffeinated Coffee Service

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The picnic

Salads

Three Bean Salads
Hurricane Creek Farm Field Greens, Mandarin Orange, Toasted Macadamia Nuts
Southern Potato Salad
Carrot, Cabbage Cole Slaw

Hot Items

Grilled Sirloin Burgers and Jumbo All Beef Hot Dogs
Sauerkraut, Onions, Lettuce, Tomato, Onion, Pickles, American, Swiss, Cheddar Cheeses
Ketchup, Relish, Mustard, Mayonnaise
Grilled Chicken Breast, Hickory BBQ Sauce

Sides

Brown Sugar Baked Beans, Sweet Corn on the Cob, Homemade Potato Chips

Desserts

Caramel Apple Pie
Lemonade
Freshly Brewed Regular, Decaffeinated Coffee Service

VEGETARIAN SELECTIONS

Available for Lunch or Dinner – priced according to main entrée selection

Wild Mushroom Encroute

Boursin Cheese, Sautéed Leeks, Marsala Jus

Vegetable Wellington

Grilled, Zucchini, Yellow Squash, Eggplant, Forest Mushrooms
Green Beans, Roasted Red Pepper, Baby Carrots, Puff Pastry

Asian Vegetable Stir Fry

Cellophane Noodles, Carrot, Snap Peas, Onion
Teriyaki Ginger Dressing

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RECEPTION

STATIONARY DISPLAYS

Chef's Imported & Domestic Cheese Display, Crackers, Assorted Breads
Seasonal Sliced Fruit Display
Vegetable Crudite, Herb Dip
Antipasto Display - Cured Italian Meats, American, Imported Cheeses, Marinated Vegetables, Olives

Hors D'oeuvres

Cold

Jumbo Shrimp, Cocktail Sauce
Spicy Bloody Mary Shooters, Chilled Spiced Shrimp
Roast Beef & Asparagus
Smoked Salmon, Caper Canapé

Cold Vegetarian

Brie Wedge, Strawberry, Pumpernickel
Gorgonzola & Almond Coated Grape

Hot

Bacon Wrapped Scallops
Sesame Chicken Tender
Crabmeat Stuffed Mushroom Cap
Crab Cake
Meatballs (BBQ or Swedish)
Chicken Wings

Hot Vegetarian

Artichoke Boursin Batter
Feta & Spinach Phyllo

attended action stations

Carved Rib Roast of Beef, Au Jus, Horseradish,
Rolls

Tri-color Cheese Tortellini, Parmesan Cream Sauce,
Garlic Bread Sticks

Roasted Turkey, Pan Dripping Gravy, Cranberry
Sauce, Rolls

Pretzel Crusted Crab Cake, Mint Chow Chow,
Housemade Rémoulade

Herb Peppercorn Crusted Tenderloin, Truffled Red
Wine Reduction, Rolls

Macaroni & Cheese, Gruyere, Fontina, Mascarpone,
Torch Toasted Bread Crumbs

Slider Station - *Choice of Two*
Beef, Pulled Pork, Fried Chicken or Veggie
Grilled Onions, Mushrooms, Coleslaw, Dijon
Mayonnaise, Dill Pickle Chips,
Homemade Potato Chips

Flat Bread Pizzas –
Three Cheese, Spinach Artichoke
Sausage & Pepperoni, BBQ Shrimp Pizza

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beverage

host bar

PREMIUM WELL BRANDS

Crown Royal, Maker's Mark, Tanqueray No. 10, Bacardi Superior, Johnnie Walker Red, Sauza Hornitos, Hiram Walker, Stolichnaya

CALL WELL BRANDS

Seagram's 7, Jim Beam, Seagram's, Myer's Platinum White, J&B, Sauza Gold, Hiram Walker, Smirnoff

STANDARD WELL BRANDS

Canadian Club, Jim Beam, Tanqueray, Bacardi Superior, Cutty Sark, Jose Cuervo Especial, Hiram Walker, Skyy

WINE BY THE GLASS

Canyon Road
Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel

PREMIUM WINES BY THE GLASS

Parducci Cabernet Sauvignon, Chardonnay, Sauvignon Blanc,
Pinot Noir, Merlot

DOMESTIC BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light
O'Douls (Non-alcoholic)

IMPORTED BEER

Heineken, Corona Extra, Corona Light

PREMIUM BEER

Blue Moon, Sam Adams Lager, New Castle, Heineken

We recommend one bartender per 75-100 guests

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beverage

CASH bar

PREMIUM WELL BRANDS

Crown Royal, Maker's Mark, Tanqueray No. 10, Bacardi Superior, Johnnie Walker Red, Sauza Hornitos, Hiram Walker, Stolichnaya

CALL WELL BRANDS

Seagram's 7, Jim Beam, Seagram's, Myer's Platinum White, J&B, Sauza Gold, Hiram Walker, Smirnoff

STANDARD WELL BRANDS

Canadian Club, Jim Beam, Tanqueray, Bacardi Superior, Cutty Sark, Jose Cuervo Especial, Hiram Walker, Skyy

WINE BY THE GLASS

Canyon Road
Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel

DOMESTIC BEER

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light
O'Douls (Non-alcoholic)

IMPORTED BEER

Heineken, Corona Extra, Corona Light

PREMIUM BEER

Blue Moon, Sam Adams Lager, New Castle, Heineken

We recommend one bartender per 75-100 guests
(or as recommended by Event Manager)

WINES

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WHITE WINE

Chateau Domaine Ste. Michelle DSM Brut Cuvee, Washington
Tamás Estates Pinot Grigio, California
Columbia Winery Pinot Gris, Washington
Fess Parker Riesling, California
Seven Daughter's White Blend, California
Parducci Wine Cellars Chardonnay, California
A by Acacia Chardonnay, California
Sebastiani Sonoma County Chardonnay, California
Canyon Road Chardonnay, California
Canyon Road White Zinfandel, California
Calabash NC White Blend, North Carolina*
Biltmore NC Pas de Deux Champagne, North Carolina*
Girasole Organic Pinot Blanc, California
Beringer White Zinfandel, California
Friexenet Blanc de Blanc Champagne, Spain
Biltmore NC White Blend, North Carolina*
Wente Organic Reisling, California
Luna da Luna Pinot Grigio/Chard Blend, Italy

RED WINE

Red Rock Merlot, California
Silver Palm Cabernet Sauvignon, California
Goodnight Cellars Meritage, California
Jargon Pinot Noir, California
Rock Rabbit Shiraz, California
Sebastiani Sonoma County Zinfandel, California
Canyon Road Cabernet Sauvignon, California
Canyon Road Merlot, California
Calabash NC Red Blend, North Carolina*
Biltmore NC Red Blend, North Carolina*
St Francis Cabernet Sauvignon, California
Fetzer Valley Oaks Shiraz, California
Beringer Founders Estate Merlot, California

SPARKLING

Freixenet, California
Martini and Rossi Asti Spumante, Italy
Veuve Cliquot Yellow Label, France

**Locally Sourced*

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