



Sheraton
Myrtle Beach

CONVENTION CENTER HOTEL

Catering Menus

**”Start your Day with Breakfast”
CREATE YOUR OWN CONTINENTAL BREAKFAST**

Select One

Sliced Seasonal Fruits
Assorted Fruit Yogurts
Fresh Whole Fruits

Select Two

Oven Fresh Muffins
Assorted Danish Fresh Baked Scones
Sliced Breakfast Breads
Bagels with Assorted Cream Cheeses and Fruit Preserves
Warm Buttermilk Biscuits with Fruit Preserves and Butter
Buttery Croissants with Fruit Preserves and Butter
Hot Oatmeal with Brown Sugar, Raisins and Butter

Beverages

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Chilled Orange Juice
\$14 per person

CREATE YOUR OWN BREAKFAST BUFFET

(50 Person Minimum)
(90 Minute Maximum)

Select One

Sliced Seasonal Fruits
Assorted Fruit Yogurts
Fresh Whole Fruits

Select One

Oven Fresh Muffins
Assorted Danish Fresh Baked Scones
Buttery Croissants with Fruit Preserves and Butter
Assorted Danish
Sliced Breakfast Breads
Warm Buttermilk Biscuits with Fruit Preserves and Butter

Select One

Fluffy Scrambled Eggs
Southwestern Scrambled Eggs with Peppers, Tomatoes, and Salsa
Egg White Scramble with Spinach and Tomato
Can/AM Style Scramble with Canadian Bacon and American Cheese

Select Two- \$18 or Select Three \$20

Cinnamon Battered Thick French Toast with Warm Maple Syrup
Warm Biscuits and Sausage Gravy
Cheese Blintz with Raspberry Sauce
Belgian Waffles with Maple Syrup and Whipped Butter
Crispy Smoked Bacon or Turkey Bacon
Sausage Patties
Thick Country Ham
Sausage Links or Turkey Sausage
Home-Style Potatoes
Hot Oatmeal with Brown Sugar, Raisins and Butter
Creamy Grits
Hash brown Casserole with Cheddar Cheese, Peppers, and Onions

Beverages

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Chilled Orange Juice

BREAKFAST ENHANCEMENTS

Assorted Cereals with Milk
\$5 each

Assorted Flavored Yogurts
\$3 each

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

Yogurt Parfait Martinis with Almond Granola and Berries
\$5 each

Whole Fresh Fruit
\$2 each

By the Dozen

Breakfast Quiche Assortment
Including Spinach, Bacon, Mushroom, Cheese, Bell Pepper, Onion and Ham
\$41

Sausage Patty on a Fresh Baked Biscuit
\$34

Mini Ham and Cheese Croissant
\$40

Fresh Baked Scones
\$37

Fresh Baked Breakfast Breads
\$34

Fresh Baked Cinnamon Rolls or Warm Apple
Cruellers
\$38

Fresh Baked Danish
\$34

Fresh Baked Muffins
\$32

Bagels with Assorted Cream Cheeses and Fruit
Preserves
\$33

Southern Breakfast Burrito with Andouille Sausage, Vidalia onion, Cheddar Cheese and Green Tomato Salsa
\$40 dozen

Hard Boiled Eggs with Fresh Spinach Salsa \$12 per dozen

Breakfast Stations - White Jacket Carvers and Station Attendants \$75 per Hour

Omelet Station – Made to Order Omelets with
Assorted Fillings
\$7 per person

Waffle Station – Made to Order Waffles with
Assorted Toppings
\$6 per person

Country Grits Martini Bar

With Yellow Grits, Creamy White Corn Grits, assorted Toppings to include Andouille Sausage, Crisp Bacon Bits , Cheddar Cheese, Green Onions, Caramelized Vidalia Onions, Chopped Fried Green Tomato
\$7 per person

Carving Station

Orange and Honey Glazed Ham with Buttermilk Biscuits
Serves 50
\$250 each

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

PLATED BREAKFAST

Cinnamon Battered Thick French Toast

With Warm Maple Syrup, Scrambled Eggs
Crisp Bacon and Sausage Links
\$18 per person

Fluffy Scrambled Eggs

With Crisp Bacon and Sausage Links
Home-Style Potatoes
\$16 per person

Buttermilk Belgian waffle

With Warm Maple Syrup, Scrambled Eggs
Crisp Bacon and Sausage Links
\$18 per person

Western Omelet

With Peppers, Onions, Cheddar Cheese with Hashbrown Potatoes, Crisp Bacon and Sausage Links
\$18 per person

Low Country Eggs Benedict

English Muffin Topped with Ham, Fried Green Tomato, Poached Egg and Hollandaise Sauce
Crispy Hash Brown Potatoes
\$19 per person

All Served with Choice Basket of Biscuits or Croissants
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Chilled Orange Juice

PLATED BREAKFAST ENHANCEMENTS

Fresh Fruit Cup with Low Fat Cottage Cheese
\$5 per person

Yogurt and Granola Parfait
\$5 per person

Seasonal Fruit Cup
\$4 per person

PLATED LUNCH

A La Carte Lunch Salads

(Priced to be Sold with Lunch Entrée)

Spring Lettuce Greens with Grape Tomatoes and English Cucumbers, Carrot Curls with Herb Vinaigrette
\$2.50 per person

Tossed Salad with Broccoli, Cucumbers, Tomatoes and Herb Crouton with Buttermilk Ranch Dressing
\$2.50 per person

Baby Spinach Salad with Seasonal Fruits, Country Ham Lardoons, Goat Cheese with Raspberry Vinaigrette
\$3.50 per person

Wedge of Iceberg Lettuce with Crumbled Blue Cheese and Julienne Tomatoes with Buttermilk Ranch Dressing
\$3.50 per person

Lunch Entrées

Served with Chef's Choice of Starch and Vegetable

Select One

Pecan Tilapia

with Sautéed Spinach and Orange Beurre Blanc
\$20

Balsamic Seared Chicken Breast

Dried Cherry Honey Glaze, Rosemary Infused Wild
Rice
\$20 per person

Herb Marinated Chicken Breast

Grilled Chicken Breast with Andouille Sausage
Succotash and Vidalia Onion Rice Pilaf
\$19 per person

Three Cheese Chicken

Parmesan, Provolone and Mozzarella with
Artichoke and Tomato Sauce and Pesto Orzo Pasta
\$20 per person

Grilled Mahi-Mahi

with Pineapple Butter Sauce and Saffron Rice
\$20 per person

Oven Smoked Porkloin

Granny Apple Bourbon Glaze and Mac N' Blue
Cheese
\$20 per person

Grilled Cajun Sirloin Steak

Sliced Sirloin Steak with Jambalaya Tomato Relish and Dirty Rice
\$23 per person

Grilled Smoked Sausage and Shrimp Skewer

with Bourbon Barbeque Sauce and Sweet Corn Rice Pilaf
\$23 per person

Salad and Pasta Entrées

(Does not include Sides)

Entrée Salad with Grilled Chicken or Sliced Steak

Mixed Greens with Tomato, Cucumber, Fried Onion and Roasted Corn
With Chicken - \$17 per person
With Steak - \$21 per person
With Lemon Grilled Salmon - \$19 per person
With Grilled Jumbo Shrimp - \$20 per person

Entrée Caesar Salad with Crisp Romaine Lettuce Parmesan Cheese and Herb Croutons

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

With Herb Marinated Grilled Chicken -\$17 per person

With Lemon Grilled Salmon- \$19 per person

With Grilled Jumbo Shrimp- \$20 per person

With sliced Grilled Sirloin Steak- \$21 – per person

Deli Salad Platter

Chicken Salad, Tuna Salad, Pasta Salad, Fresh Fruit Garnish, Soft Rolls and Croissants
\$16 per person

All Lunches served with Sweet Iced Tea

A La Carte Lunch Dessert

(Priced to be Sold with Lunch Entrée)

Espresso Brownie

With Dark Chocolate and Whipped Cream

\$3 per person

Mixed Berries with Lemon Whipped Cream and Toasted Almonds

\$3 per person

Carrot Cake with Cream Cheese Icing and Candied Pecans

\$4.50 per person

Strawberry Shortcake with Lemon Pound Cake and Fresh Whipped Cream

\$4.50 per person

Key Lime Pie with Vanilla Bean Whipped Cream

\$5 per person

Peanut Butter Mousse and Chocolate Layer Cake

\$4.50 per person

Southern Pecan tart with Buttermilk Whipped Cream

\$5 per person

BOXED LUNCH

(Maximum Two Selections)

Roast Beef and Provolone Cheese

On a Kaiser Roll

\$18 per person

Thinly Sliced Pit Smoked Ham and Cheddar Cheese

On Whole Wheat Hoagie

\$17 per person

Fresh Chicken Salad

On House-Made Flaky Croissant

\$18 per person

Marinated and Grilled Vegetables

In a Tomato Basil Wrap

\$17 per person

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

Fresh Smoked Turkey and Swiss Cheese

On a Multi-Grain Roll

\$17 per person

Grilled Chicken Club with Lettuce, Tomato, Ham, Swiss on Brioche

\$20 per person

Served with Condiments, Fresh Baked Cookie, Whole Fruit, Snack Size Chips
and Assorted Soft Drinks

LUNCH BUFFET

(50 Person Minimum)

(90 Minute Maximum)

Deli and Soup Buffet

Tossed Salad with Chef's Choice of Dressings

Choice of two:

Roasted Vegetable with Balsamic Pasta Salad

Carolina Red Skin Potato Salad

Broccoli salad with Raisins and Bacon

Tropical Fruit Salad

Creamy Coleslaw

With the Following

Smoked Turkey and Swiss on Hearty White

Honey Baked Ham and Cheddar on Whole Grain Wheat

Lean Roast Beef and Provolone on Corn Dusted Kaiser

Home-Made Potato Chips

Pickles, Mayonnaise, Mustards, Horseradish Cream

Choice of One Soup

Grilled Chicken Noodle

Smokey Chili

Sweet Corn Chowder

Desserts

Fresh Baked Assorted Cookies and Brownies

\$26 per person

Picnic Style

Mustard Potato Salad

House-Made Cole Slaw

Macaroni Salad

Grilled Hamburgers and Hot Dogs

Grilled Herb Chicken Breast

Barbequed Spiced tater Tots

Baked Beans

Sliced Garden Tomatoes, Onions and Lettuce

Swiss, Cheddar and Provolone

Kaiser Rolls and Condiments

Cookies and Dessert Bars

\$26 per person

LUNCH BUFFET

(50 Person Minimum)

(90 Minute Maximum)

Southern Specialty

Tossed Salad Bacon and Cheddar Cheese with Ranch Dressing

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

Mustard Potato Salad
Pickled Vegetables including Bread and Butter Pickles, Pickled Okra, Chow Chow
Buttermilk Fried Chicken
Sliced Smoked Sausage with Stewed Tomatoes and Corn
Collard Greens with Country Ham
Cheddar Cheese Macaroni
Black eye Peas over Rice
Cornmeal Fried Okra
Corn Bread Muffins
Red Velvet Cake and Peach Cobbler
\$26

Italian Buffet

Vegetable Minestrone with Fresh Herbs and Parmesan Cheese
Classic Caesar Salad
Tomato and Mozzarella Salad with Pesto Dressing
Chicken Parmesan
Sausage Lasagna
Penne Pasta with Mushroom Alfredo
Roasted Zucchini and Summer Squash with Olive Oil
Focaccia and Semolina Breads
Tiramisu and Cannoli
\$27 per person

Barbeque Buffet

Chili with Cheddar Cheese and Chives
Chop Lettuce Salad with Honey Dijon Vinaigrette
Spicy Cole Slaw
Oven Smoked Barbeque Chicken
Pulled Pork with Mustard Sauce
Three Cheese Macaroni and Cheese
Corn on the Cob
Corn Bread with Sweet Butter
Fruit Cobbler with Fresh Whipped Cream and Southern Style Banana Pudding
\$27 per person

All Served with Sweet Iced Tea

BREAKS

(Based on 30 Minutes and One Serving per Person)

Milk and Cookies

Fresh Oven Baked Cookies Served Warm with Ice Cold Milk
Freshly Brewed Regular and Decaffeinated Coffee
\$12 per person

Take Me Out to the Ball Game

Fresh Popped Buttered Popcorn, Salted Peanuts, Caramel Corn, and Warm Soft Pretzels with Mustard
Lemonade
\$12 per person

It's Fruity

Fruit Kabobs Honey Yogurt Sauce and Granola Bars
Raspberry Lemonade and Pineapple Punch
\$12 per person

Garden Variety

Fresh Cut Garden Vegetables and Pita Chips with Hummus, Herb Dip, Bleu Cheese Dip and Warm Spinach Dip
Citrus Water and Iced Mint Tea
\$11 per person

Do the Salsa

Crisp Corn Tortilla Chips
Fresh Pico De Gallo, Spicy Salsa, Warm Queso, Guacamole, Sour Cream, Jalapeños & Black Olives
Jauritias Sodas
\$12 per person

Soda Jerk

Root Beer Floats, Creamcycle Floats, Fudge Brownies, Blondie's
\$12 per person

Energizer

Assorted Shelled Nuts, Dried Fruits, Fresh Whole Fruits, Granola Bars,
Gatorade Punch
\$10 per person

Sweet Tooth

Bowls of Gummi Bears, M&M candies, Fruity Skittles, Snack Size Candy Bars, assorted Sodas
\$12

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

ASSORTED SNACKS

Potato Chips with Ranch and Onion Dips
\$15 per pound

Crispy Tortilla Chips with Mild Salsa
\$15 per pound
with Queso add \$2

Buttered Popcorn
\$8 per pound

Assorted Bakery Dessert Bars including
Lemon, Raspberry Chocolate, Southern Pecan
\$38 dozen

Spicy Assorted Bar Mix
\$13 per pound

Mixed Nuts
\$22 per pound

Candy Bars
\$2 each

Snack Size Chips
\$2 each

Ice Cream Novelties
\$3 each

Warm Soft Pretzels
with Cheddar Cheese, Yellow Mustard
\$3 each

Rich Chocolate Brownies
\$35 per dozen

Fresh Baked Jumbo Cookies
\$35 per dozen

Decadent Cupcakes including Chocolate Truffle, Raspberry cream, and Vanilla Bean
\$48 dozen

BEVERAGES A LA CARTE

Assorted Soft Drinks
\$3 each

Bottled Spring Water
\$3 each

Fruit Juices
\$3 each

Red Bull
\$5 each

Bottled Gatorade
\$4 each

By the Gallon

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas
\$35

Chilled Assorted Fruit Punch
\$33

Sweet or Unsweetened Iced Tea
\$33

Lemonade
\$33

Assorted Chilled Fruit Juices
\$35

HORS D'OEUVRES

(All Hors d'Oeuvres Sold in 50 Piece Quantities)

Cold

Marinated Crab with Tarragon and Dijon in Fillo

Hot

Golden Chicken Tenders

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

Tart \$160	with Honey Mustard Sauce \$120
Prosciutto Wrapped Asparagus \$125	Mini Quiche \$120
Bleu Cheese Stuffed Cherry Tomato \$140	Pepper Jack and Grilled Chicken Quesadillas \$120
Assorted Canapes \$150	Spring Rolls with Plum Sauce \$120
Grilled Mediterranean Chicken in Phyllo Cups \$140	Cocktail Meatballs Chasseur \$120
Goat Cheese Mousse with Roasted Tomato and Basil \$140	Carolina Pork Sliders \$125
Pimento Cheese Finger Sandwiches \$125	Flaky Spanakopita \$140
Seared Shrimp Nacho \$163	Coconut Shrimp with Apricot Sauce \$160
Five Spiced Seared Rare Tuna on wonton \$165	Crab Stuffed Mushroom \$165
Jumbo Peeled Shrimp Lemon and Cocktail Sauce \$175	Honey Glazed Grilled Chicken Wings \$115
Fresh Basil and Mozzarella Stuffed Marinated Mushroom \$140	Jerk Pork Crostini \$140
Smoked Salmon with caper Cream Cheese in Endive \$165	Bacon Wrapped Scallops \$175

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

GOURMET PARTY DISPLAYS

Small Display Serves 25
Medium Display Serves 50
Large Display Serves 100

Vegetable Crudité Display

Garden Fresh Vegetables
with Assorted Dips
Small Display: \$81
Medium Display: \$162
Large Display: \$324

Grilled Vegetable Display

Marinated and Grilled Vegetables
with Flat Breads and Hummus
Small Display: \$81
Medium Display: \$162
Large Display: \$324

Fresh Fruit Display

Seasonal Selection of Sliced Fruits and Berries
Small Display: \$98
Medium Display: \$196
Large Display: \$392

Mini Cocktail Wrap Display

Tomato and Spinach Tortilla Wraps
Rolled with Assorted Cheeses and Deli Meats
Small Display: \$110
Medium Display: \$220
Large Display: \$440

Antipasto Display

Italian Meats and Cheeses with Marinated
Vegetables
Small Display: \$115
Medium Display: \$230
Large Display: \$460

International and Domestic Cheese Display

Fresh Fruit Garnish, Crackers
and Sliced Baguette
Small Display: \$115
Medium Display: \$230
Large Display: \$460

Nova Salmon Display

Cream Cheese Rosettes, Bagel Crisps and Assorted Cocktail Breads
Small Display: \$170
Medium Display: \$340
Large Display: \$680

Seafood Display

Jumbo Boiled Shrimp, Cocktail Crab Legs, Oysters on the Half Shell
Lemons, Crackers, Cocktail Sauce, Horseradish
Small Display: \$350
Medium Display: \$700
Large Display: \$1400

Mini Desserts and Chocolate Strawberries

Small Display: \$115
Medium Display: \$230
Large Display: \$460

Chocolate Fondue

Dark Chocolate Fondue with Strawberries, Pineapple, Pound Cake,
Brownies and Peanut Butter Cookies
Small Display: \$200
Medium Display: \$400
Large Display: \$800

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

RECEPTION PACKAGE
Based on 1 hour Service

Trays and Displays

International Cheese Display with Fruit Garnish
Assorted Breads and Crackers

Vegetable Crudités
Garden Fresh Vegetables with Creamy Dips

Attended Carving Station

Select One

Roast Baron of Beef with Creamy Horseradish
Roasted Turkey with Cranberry Sauce
Bacon Wrapped Pork Loin with Dijon
Pit Roasted Ham with Honey Glaze

All Carved Meats Served with Sliced Soft Rolls and Accompaniments

Hot Hors d'Oeuvres

Select Three

Golden Chicken Tenders with Honey Mustard Sauce
Spring Rolls with Plum Sauce
Cocktail Meatballs Chasseur
Flaky Spanikopita
Mini Quiche
Carolina Pork Sliders
Pepper Jack and Grilled Chicken Quesadillas
Crab Stuffed Mushroom

Dessert Display

Chef's Choice of Mini Assorted Desserts

Non-Alcoholic Beverages

Iced Tea and your choice of Lemonade or Fruit Punch

\$35 per person

Each Station will include an Attendant for 2 Hour Maximum

RECEPTION ENHANCEMENTS

(Priced to be Sold as a Reception Package)
(Some stations require attendant Charged separately)
(50 Person Minimum)

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

Macaroni and Cheese Martini Bar

Made To order Macaroni and Cheese with Assorted Toppings to include
Crispy Bacon, Andouille Sausage, Crab meat, Sautéed Mushrooms, Caramelized Onion, Spinach, Assorted
Cheeses,
\$10 per person

Shrimp and Grits Martini Bar

Creamy Stone Ground Grits
Shrimp in Madeira Cream Sauce, Parmesan Cheese, Fresh Chives, Andouille Sausage and Country Ham
\$10 per person

Fajita Bar

Crisp Corn Chips, Soft Flour Tortillas, Grilled Skirt Steak, Grilled Chicken, Warm Queso, Sliced Jalapeños, Green
Onions, Diced Tomatoes, Sour Cream, Guacamole, Refried Beans, Black Olives and Salsa
\$9 per person

Caesar Salad Station

Tossed To order Caesar Salad with Crisp Romaine, Dried Tomatoes, Zesty Caesar Dressing, Grilled Salmon, Herb
Grilled chicken, or Steamed Shrimp topped with Garlic Crustini and Grated parmesan Cheese
\$11 per person

Pasta Station

Orchiette Pasta and Three Cheese Ravioli with Assorted Sauces and Toppings to include
Basil Infused Tomato Sauce, Reggino garlic Alfredo
Black Olives, Parmesan Cheeses, Diced Tomatoes, Fresh Herbs, Grilled Chicken, Italian Sausage, Sweet Shrimp,
Wild Mushrooms, Spinach, Fresh Garlic and Olive Oil
Baked Garlic Bread
\$11 per person

Assorted Dessert Shooters

\$7 per person

White Jacket Station Attendants \$75 per Hour

CARVING STATIONS

Bacon Wrapped Pork Loin with Peach Relish
Serves 25
\$165

Pit Roasted Ham with Honey Glaze
Serves 50
\$250

Roasted Tom Turkey with Cranberry Sauce
Serves 75
\$275

Leg of Lamb with Rosemary and garlic
Serves 35
\$175

Roast Baron of Beef with Chasseur Sauce
Serves 75
\$300

Garlic Studded Strip Loin
Serves 25
\$330

Roast Prime Rib of Beef with Dijon Mustard and Horseradish Sauce
Serves 25
\$330

Slow Roasted Succulent Whole Pig with Barbeque Sauce
Serves 100
\$385

Roast Steamship of Beef with Au Jus and Horseradish Sauce
Serves 175
\$600

All Carving Station Items Served with Petite Rolls

White Jacket Carvers \$75 per Hour

PLATED DINNER

A La Carte Dinner Salads

(Priced to be Sold with Dinner Entrées)

Tossed Salad Lettuce Blend Served with Crisp Croutons, Plum Tomatoes and Red Onions
\$2 per person

Mixed Greens with Sliced Strawberries, Spiced Pecans with a Balsamic Reduction
\$2 per person

Wedge of Iceberg Lettuce with Crumbled Blue Cheese and Julienne Tomatoes
\$3 .50 per person

Spinach Salad with Vidalia Onions and Crispy Bacon
\$3.50 per person

Bibb Lettuce with Red and Yellow Peppers and Shaved Shallots
\$4 per person

Dinner Entrées

Served with Petite Rolls and Butter and Chef's Choice of Starch and Seasonal Vegetable

Select One

Lemon Chicken with Fresh Basil and Goat Cheese
with saffron Pearl Pasta
\$25 per person

Cilantro Marinated Grilled Chicken
with Chipotle and Green Tomato Salsa with Black
Bean Cakes
\$24 per person

Southern Chicken Saltimbocca
with Country Ham, Fontina Cheese and Sage Dijon
Sauce with Herb Yellow Cheese Grits
\$26 per person

Pan Seared Center Cut Pork Chop with Bleu Cheese
Mashed Potatoes and Balsamic Bacon Glaze
\$27 per person

Filet of Sirloin steak with Yukon Mashed Potatoes
and Peppercorn Demiglace
\$30 per person

Pepper Bacon Wrapped Salmon with Tomato and
Caper Relish with Roasted Corn Rice Pilaf
\$26 per person

Sliced Roasted Porkloin with Wild Mushroom
Stuffing and Dried Cherry Glaze
\$25 per person

Sliced Sirloin Steak with Grilled Chicken, or Grilled
Salmon, or Butter Poached Shrimp
\$31 per person

Crab Crusted Snapper with Lemon Beurre Blanc
\$29 per person

Sliced Roasted London Broil with Buttermilk
Mashed New Potatoes and Horseradish DemiGlaze
\$27 per person

Petite Filet mignon with Grilled Chicken, or Grilled
Salmon, or Butter Poached Shrimp
\$38 per person

8 oz. Filet Mignon
with Gratin Potatoes and Pinot Noir Reduction
\$38 per person

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

Dinner Desserts

(Priced to be Sold with Dinner Entrées)

Carrot Cake with Cream Cheese Icing and Candied Pecans
\$4 per person

Chocolate Mousse with Raspberries
\$4 per person

Chocolate Layer Cake with Raspberry Coulis
\$4 per person

Key Lime Pie with Vanilla Bean Whipped Cream
\$5 per person

New York Style Cheesecake with Strawberry Sauce
\$5 per person

Berry Tart with Fresh Mint and Raspberry Coulis
\$6 per person

Deep Dish Pecan Pie with Whipped Cream
\$5 per person

Caramel Apple Pie with Caramel Sauce and Whipped Cream
\$5 per person

Individual Key Lime Tart
\$6 per person

Individual Crème Brulee
\$7 per person

DINNER BUFFET

(75 Person Minimum)

(90 Minute Maximum)

Southern Specialty

Crisp Iceberg Lettuce with Bacon, Cheddar Cheese, Cornbread Croutons
and Sweet Vidalia Dressing
Tomato and Cucumber Salad with Fresh Parsley Southern Style Cole Slaw
Sliced Seasonal Watermelon
Creamy Potato Salad

Select Two or Three Meats

Buttermilk Chicken Breast with Peppercorn Gravy
Bourbon Barbequed Grilled Chicken Breast with Peach Relish
Southern Chicken Bog with Smoked Sausage
Fried Flounder with Fresh Lemons and Tartar Sauce
Pecan crusted Tilapia with Orange Butter
Herb Roasted Pork Loin with Bacon Gravy
Shrimp and Smoked Sausage Stew
Pot Roast Style Beef Brisket
Pulled Pork with Carolina barbeque Sauce
London Broil with Grilled Vidalia Onions and Mushrooms
Shrimp and Grits
Buffet Served with:
Red Potato Mash
Fried Green Tomatoes with Goat Cheese and Roasted Red Peppers
Seasonal Vegetable Medley
Corn Bread and rolls

Warm Peach Cobbler with Whipped Cream, Red Velvet Cake and Chocolate Layer Cake

Two Meats – \$34 per person

Three Meats – \$39 per person

Beach Fare

Tropical Fruit Display with Coconut Yogurt Sauce
Pineapple and Walnut Sauce
Mixed Greens with Raspberry Vinaigrette
Roasted Corn salad with Peppers and Onions with fresh Cilantro

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

Select Two or Three Meats

Red Stripe Pulled Pork
Jerk Grilled Chicken Breast with Mango Salsa
Grilled Mahi-Mahi with Caramelized Pineapple and Coconut Lime Sauce
Chili Spiced Sliced Sirloin with Sweet Onions and Garlic
Steamed Mussels and Clams with Lemon and Garlic
Steamed Pale Ale Peel and Eat Shrimp
Pineapple Glazed Sliced Pork loin
Coconut Crusted Chicken with Mango Sweet and sour
Baked Oysters with Spinach and Bacon
Seafood Cioppinno with Shrimp, Clams, Mussels, Fish in a Lemon and tomato Broth
Buffet Served with:

Yellow Rice
Snow Peas and Red Peppers
Steamed New Potatoes with Fresh Parsley

Key Lime Pie, Chocolate Cake with Coconut and Mango Shortcake

Two Meats – \$36 per person
Three Meats – \$41 per person

All Served with Freshly Baked Rolls and Butter, Sweet Iced Tea,
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

BANQUET BEVERAGE

Choice Liquor
Gordon's Vodka
Gordon's Gin
Cruzan Rum
Juarez Tequila
Early Times Bourbon
Black Velvet Whiskey

Premium Liquor
Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Jose Cuervo Tequila
Jim Beam Bourbon
Seagram's 7 Whiskey

Prices are subject to 20% Service Charge, 11.5% Applicable Tax and 3% Facility Surcharge

Scoresby Scotch

Dewar's Scotch

BANQUET BEVERAGE PRICING

	<u>Host Bar</u>	<u>Cash Bar</u>
Choice Liquor	\$5.00	\$5.50
Premium Liquor	\$5.50	\$6.00
Domestic Beer	\$4.00	\$4.75
Imported Beer	\$4.75	\$5.25
House Wine	\$5.00	\$5.50
	<u>Domestic</u>	<u>Specialty</u>
Keg Beer	\$350.00	\$400.00

Bartender Fee \$75.00 per Bar

Bartender Fees will be waived if each Bar exceeds \$550.00 in Sales.

We are pleased to provide you with a selection of wines to compliment your bar service.

GENERAL BANQUET INFORMATION

Guarantee

A final confirmation or GUARANTEE of your anticipated number of guests is required by 12:00pm three (3) business days/72 hours prior to the first scheduled Banquet Function(s), and this guarantee may not be reduced. Your guarantee may not be increased 24 hours prior to your event.

Service Charge

A twenty percent (20%) service charge and applicable state, county and city tax in addition to a three percent (3%) facility fee will be added to all food and beverage charges. Please keep in mind that the service charge and facility fee are taxable by South Carolina state law.

Additional Labor Charges

A minimum of twenty-five (25) people are required for all food functions. A labor charge of \$50.00 will be charged to you should the attendance be less than this minimum. The hotel reserves the right to charge a service fee for set-up of rooms with extraordinary requirements or requests for re-sets within a twelve (12) hour period of your scheduled functions.

There will be a fee of \$75.00 per bartender for three (3) hours of service. Each additional hour is \$30.00.

For all Non-Hosted (Cash) Bars, in addition to the bartender fee, there will be a cashier fee of \$35.00 per hour with a three (3) hour minimum per cashier.

Buffet Minimums

A minimum of fifty (50) guests is required for breakfast, lunch and Dinner Buffets

Special Services

Your Conference Services and Catering Manager can help you in designing your event and will be more than happy to assist you in securing special services, such as entertainment, ice sculptures, floral and additional décor. Food and Beverage prices are subject to change without notice.

Event Space

Event space is available no earlier or later than the time stated on your contract unless prior arrangements have been made with the sales and catering office. Should the event extend beyond the original agreed upon time, it will be subject to an additional per hour labor charge. If a change from the original room set-up is requested on the day of the function, an additional \$250 minimum labor charge will be added to the banquet check.