



**Sheraton
Myrtle Beach**

CONVENTION CENTER HOTEL

Catering Menus

CREATE YOUR OWN CONTINENTAL BREAKFAST

Select One

Sliced Seasonal Fruits
Assorted Fruit Yogurts
Fresh Whole Fruits

Select Two

Oven Fresh Muffins
Assorted Danish
Sliced Breakfast Breads
Bagels with Assorted Cream Cheeses and Fruit Preserves
Warm Buttermilk Biscuits with Fruit Preserves and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Chilled Orange Juice
\$13 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
Sliced Breakfast Breads
Warm Buttermilk Biscuits with Fruit Preserves and Butter

Select One

Fluffy Scrambled Eggs
Cinnamon Battered Thick French Toast with Warm Maple Syrup
Warm Biscuits and Sausage Gravy
Warm Vegetable Quiche with Monterey Jack and Cheddar Cheese

Select One

Crispy Smoked Bacon
Sausage Patties
Thick Country Ham
Sausage Links
Turkey Bacon
Corned Beef Hash
Turkey Sausage

Select One

Home-Style Potatoes
Creamy Grits
Broiled Tomatoes

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Chilled Orange Juice
\$16 per person

BREAKFAST ENHANCEMENTS

Assorted Cereals with Milk
\$4 each

Assorted Flavored Yogurts
\$3 each

Yogurt Parfait Martinis with Almond Granola and Berries
\$4 each

Whole Fresh Fruit
\$2 each

By the Dozen

Breakfast Quiche Assortment
Including Spinach, Bacon, Mushroom, Cheese, Bell Pepper, Onion and Ham
\$40

Sausage Patty on a Fresh Baked Biscuit
\$33

Mini Ham and Cheese Croissant
\$39

Fresh Baked Scones
\$36

Fresh Baked Breakfast Breads
\$32

Fresh Baked Cinnamon Rolls
\$32

Fresh Baked Danish
\$32

Fresh Baked Muffins
\$30

Bagels with Assorted Cream Cheeses and Fruit
Preserves
\$32

Lox Display

Thinly Sliced Smoked Salmon, Capers, Cream Cheese, Diced Hard Boiled Eggs,
Red Onions, Cucumber and Assorted Bagels
\$7 per person

Breakfast Stations

Omelet Station
\$6 per person

Waffle Station
\$5 per person

Smoothie Station
\$5 per person

Carving Station

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

White Jacket Carvers and Station Attendants \$75 per Hour

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

PLATED BREAKFAST

Fruit Fantasy Plate

Fresh Sliced Melons, Pineapple, Grapes, and Berries
Served with Lemon Poppy Seed Breakfast Bread and Cottage Cheese
\$14 per person

Cinnamon Battered Thick French Toast

with Toasted Pecans and Warm Maple Syrup
Crisp Bacon and Sausage Links
\$14 per person

Fluffy Scrambled Eggs

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

Fluffy Scrambled Eggs with Sharp Cheddar

Vidalia Onion and Corned Beef Hash
\$16 per person

Low Country Eggs Benedict

English Muffin Topped with Ham, Fried Green Tomato, Poached Egg and Hollandaise Sauce
Crispy Hash Brown Potatoes
\$18 per person

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

PLATED BREAKFAST ENHANCEMENTS

Fresh Melon Wedge
\$3 per person

Yogurt and Granola Parfait
\$3 per person

Seasonal Fruit Cup
\$4 per person

PLATED LUNCH

A La Carte Lunch Appetizer Salads

(Priced to be Sold with Lunch Entrée)

Mixed Greens with Grape Tomatoes and Cucumbers
\$2 per person

Tossed Salad with Cucumbers, Tomatoes and Croutons
\$2 per person

Spinach Salad with Bacon, Boiled Eggs, Tomatoes and Red Onions
\$3 per person

Dressing Choices

Buttermilk Ranch, Herb Italian, Creamy Bleu Cheese, Raspberry Walnut Vinaigrette,
Balsamic Vinaigrette, Vidalia Onion Vinaigrette and Dijon Vinaigrette

Lunch Entrées

Served with Chef's Choice of Starch and Vegetable

Select One

Buttermilk Chicken Breast

Oven Fried Chicken Breast with Sweet Corn Gravy
and Garlic Mashed Potatoes
\$18 per person

Maple Seared Chicken Breast

Glazed Chicken Breast with Cranberry Almond
Relish and Rosemary Infused Wild Rice
\$18 per person

Herb Marinated Chicken Breast

Grilled Chicken Breast with Wild Mushroom
Ragout and Vidalia Onion Rice Pilaf
\$18 per person

Three Cheese Chicken

Parmesan, Provolone and Mozzarella with
Artichoke and Tomato Sauce and Pesto Orzo Pasta
\$19 per person

Grilled Mahi-Mahi

with Pineapple Butter Sauce and Saffron Rice
\$19 per person

Grilled Boneless Pork Chop

Cider Brown Sugar Glaze and Apple Bacon Hash
\$19 per person

Grilled Sirloin Steak

Sliced Sirloin Steak with Caramelized Onion Relish and Roasted Yukon Potatoes
\$22 per person

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

PLATED LUNCH

(Continued)

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

\$16 per person

With Steak

\$19 per person

Deli Salad Platter

Chicken Salad, Tuna Salad, Pasta Salad, Fresh Fruit Garnish, Soft Rolls and Croissants

\$16 per person

Grilled Chicken Pasta

Herb Marinated Chicken Breast, Roasted Penne Pasta, Mushroom Cream and Grilled Asparagus

\$17 per person

Shrimp Pasta

Sautéed Jumbo Shrimp with Garlic Lemon and Oven-Dried Tomatoes over Orzo Pasta

\$24 per person

All Lunches served with Sweet Iced Tea

A La Carte Lunch Dessert

(Priced to be Sold with Lunch Entrée)

Mocha Mousse in Martini Glass

\$2 per person

Mixed Berries with Lemon Whipped Cream and Toasted Almonds

\$2 per person

Carrot Cake with Cream Cheese Icing and Candied Pecans

\$4 per person

Chocolate Layer Cake with Raspberry Coulis

\$4 per person

Strawberry Shortcake with Lemon Pound Cake and Fresh Whipped Cream

\$4 per person

New York Style Cheesecake with Strawberry Sauce

\$5 per person

Key Lime Pie with Vanilla Bean Whipped Cream

\$5 per person

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

BOXED LUNCH

(Maximum Two Selections)

Roast Beef and Provolone Cheese
on a Kaiser Roll
\$17 per person

Thinly Sliced Pit Smoked Ham and Cheddar Cheese
on Whole Wheat Hoagie
\$17 per person

House-Made Flaky Croissant
Filled with Fresh Chicken Salad
\$17 per person

Marinated and Grilled Vegetables
in a Tomato Basil Wrap
\$17 per person

Fresh Smoked Turkey and Swiss Cheese
on a Multi-Grain Roll
\$17 per person

Italian Deli Meats with Mozzarella
on Focaccia
\$19 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 Tomatoes, Cucumbers and Chef's Choice of Dressings

Pasta Salad

Tropical Fruit Salad

Smoked Turkey on Hearty White

Honey Baked Ham on Whole Grain Wheat

Lean Roast Beef on Corn Dusted Kaiser

Assorted Sliced Cheeses

House-Made Potato Chips

Pickles, Leaf Lettuce and Sliced Tomatoes

Chef's Choice of Cream and Broth Based Soup

Cookies and Brownies

\$25 per person

Picnic Style

Mustard Potato Salad

House-Made Cole Slaw

Macaroni Salad

Grilled Hamburgers and Hot Dogs

Grilled Herb Chicken Breast

Baked Beans

Sliced Garden Tomatoes, Onions and Lettuce

Swiss, Cheddar and Provolone

Kaiser Rolls and Condiments

Cookies and Dessert Bars

\$25 per person

South of the Border

Mixed Greens with Roasted Corn, Tomatoes and Fried Onions

Black Bean Salad

Cheese Quesadillas

Refried Beans

Salsa Rice

Grilled Steak and Chicken Fajitas

Peppers and Onions

Warm Flour Tortillas

Assorted Toppings

Churros and Cheesecake Burritos

\$25 per person

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

LUNCH BUFFET

(Continued)

(50 Person Minimum)

(90 Minute Maximum)

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
\$26 per person

Taste of the Orient

Chinese Vegetable Salad
Noodle Salad with Snow Peas and Red Peppers
Sesame Crusted Chicken with Pineapple Sweet and Sour Sauce
Seared Garlic Flank Steak with Ginger Soy Glaze
Stir Fry Vegetables
Ginger Scallion Fried Rice
Lemon Cake and Chocolate Cake with Coconut
\$26 per person

Taste of the South Barbeque Buffet

Chili with Cheddar Cheese and Chives
Chop Lettuce Salad with Honey Dijon Vinaigrette
Spicy Cole Slaw
Carolina Mustard and Onion 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
\$26 per person

All Served with Sweet Iced Tea

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

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 and Warm Soft Pretzels with Mustard
Lemonade
\$12 per person

It's Fruity

Fruit Kabobs Honey Yogurt Sauce and Granola Bars
Berry Smoothies
\$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
\$11 per person

Coffee and Cake

Pound Cake, Chocolate Chip Bundt Cake, Lemon Poppy Seed Cake
Freshly Brewed Regular and Decaffeinated Coffee,
Swizzle Sugar Sticks, Cinnamon Sticks and Flavored Coffee Syrups
\$12 per person

Do the Salsa

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

Ice Cream Social

Novelty Ice Cream Bars including Italian Ice, Ice Cream Bars, Nutty Batty and Klondike Bars
Assorted Soft Drinks
\$12 per person

Natural Energizer

Assorted Shelled Nuts, Dried Fruits, Fresh Whole Fruits including Apples and Bananas
Fresh Juice Sodas
\$12 per person

French Connection

Warm Brie with Apricot Preserves and Fresh Fruit
Assorted International Cheeses, Chocolate Dipped Éclairs and Fresh Strawberries
Bottled Waters and Perrier
\$14 per person

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

MEETING PLANNER PACKAGES

Package I

In The Morning

(90 Minutes)

Continental Breakfast

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

In The Afternoon

(30 Minutes)

Assorted Cookies

Brownies

Popcorn

Assorted Soft Drinks and Bottled Water

\$26 per person

Package II

In The Morning

(90 Minutes)

Continental Breakfast

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

Mid-Morning Break

(30 Minutes)

Fruits and Granola Bars

Assorted Soft Drinks and Bottled Water

Lunch

Boxed Lunch Menu

In the Afternoon

(30 Minutes)

Chips & Dip

Assorted Dessert Bars and Brownies

Assorted Soft Drinks and Bottled Water

\$42 per person

ASSORTED SNACKS

Potato Chips with Ranch and Onion Dips \$15 per pound	Crispy Tortilla Chips with Mild Salsa \$15 per pound
Buttered Popcorn \$8 per pound	Nacho Cheese \$12 per quart
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

BEVERAGES A LA CARTE

Assorted Soft Drinks
\$3 each

Bottled Spring Water
\$3 each

Fruit Juices
\$3 each

Fresh Juice Sodas
Including Lime Mojito, Orange Crush and Blackberry Fizz
\$3 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

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

HORS D'OEUVRES

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

Cold

Peel and Eat Chilled Shrimp
Lemon and Cocktail Sauce
\$80

Prosciutto Wrapped Asparagus
\$125

Bleu Cheese Stuffed Cherry Tomato
\$140

Jerk Pork Crostini
\$140

Grilled Mediterranean Chicken in Phyllo Cups
\$140

Individual Gazpacho Salad
\$150

Bacon & Caramelized Onion Stuffed New Potato
\$163

Seared Shrimp Nacho
\$163

Cold Thai Shrimp Skewer
\$175

Jumbo Peeled Shrimp
Lemon and Cocktail Sauce
\$175

Individual Greek Salad
\$200

Individual Seafood Salad
\$250

Hot

Golden Chicken Tenders
with Honey Mustard Sauce
\$120

Mini Quiche
\$120

Pepper Jack and Grilled Chicken Quesadillas
\$120

Spring Rolls with Plum Sauce
\$120

Cocktail Meatballs Chasseur
\$120

Carolina Pork Sliders
\$125

Flaky Spanakopita
\$140

Golden Shrimp Wonton
\$163

Crab Stuffed Mushroom
\$163

Black- Eyed Pea Empanada
\$165

Bacon Wrapped Scallops
\$175

Pecan Chicken Tenders
with Peach and Cilantro Chutney
\$200

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

RECEPTION PACKAGE

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

(Based on One Piece per Selection)

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

\$32 per person

Each Station will include an Attendant for 2 Hour Maximum

RECEPTION ENHANCEMENTS

(Priced to be Sold with Reception Package)
(50 Person Minimum)

Mashed Potato Martini Bar

Red Bliss Mashed Potato and Sweet Potato Mashed with Assorted Toppings to include Crispy Bacon, Sautéed Mushrooms, Caramelized Onion, Sour Cream, Cheddar Cheese, Whipped Butter, Chives and Brown Sugar
\$8 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
\$9 per person

Nacho Bar

Crisp Corn Chips, Warm Queso, Sliced Jalapeños, Green Onions, Diced Tomatoes, Sour Cream, Guacamole, Refried Beans, Black Olives and Salsa
\$7 per person

Pasta Station

Penne Pasta and Cheese Filled Tortellini with Assorted Sauces and Toppings to include Parmesan Alfredo, Garlic Marinara
Black Olives, Parmesan Cheeses, Diced Tomatoes, Fresh Herbs, Grilled Chicken, Italian Sausage, Mushrooms, Fresh Garlic and Olive Oil
Baked Garlic Bread
\$10 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

Tenderloin of Beef with Bordelaise Sauce
Serves 30
\$300

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

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

PLATED DINNER

A La Carte Dinner Appetizer 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 per person

Spinach Salad with Vidalia Onions and Crispy Bacon
\$3 per person

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

Dinner Entrées

Served with Petite Rolls and Butter and Choice of Starch and Vegetable

Select One

Wild Mushroom Ravioli
with Roasted Garlic Cream
\$25 per person

Artichoke and Tomato Stuffed Yellow Squash with
Mozzarella Cheese and Wild Rice
\$25 per person

Onion Crusted Chicken in Dijon Cream
\$25 per person

Citrus Marinated Grilled Chicken
with Chipotle and Green Tomato Salsa
\$25 per person

Crispy Airline Chicken Breast
with Roasted Garlic Au Jus
\$27 per person

Artichoke and Crab Stuffed Chicken Breast
\$27 per person

Rainbow Trout with Pecan Crust
and Brown Butter Sauce
\$27 per person

Seared Salmon with Fennel
with Pepper Relish
\$27 per person

Bacon Wrapped Center Cut Pork Chops with
Peppercorn Gravy
\$28 per person

Brown Sugar Cured Sliced Roasted Pork Loin
with Rosemary and Granny Apple Compote
\$28 per person

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

Seared Grouper with Leek Butter
\$31 per person

Sliced Sirloin with Mushroom Ragout
\$33 per person

12 oz. Rosemary Rubbed Prime Rib
with Horseradish Sauce
\$37 per person

10 oz. New York Strip
with Roasted Garlic Mushrooms
\$38 per person

8 oz. Filet Mignon
with Smoked Bacon Demi-Glace
\$40 per person

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

Dinner Sides

Select One Starch and One Vegetable

Garlic Mashed Potatoes
Chive Mashed Potatoes
Mashed Sweet Potatoes
Herb Roasted Potatoes

Saffron Rice
Wild Rice
Rice Pilaf

Asparagus
Green Beans
Baby Carrots
Julienne Vegetables

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

Lemon Layer Cake with Toasted Almonds
\$4 per person

Chocolate Layer Cake with Raspberry Coulis
\$4 per person

Strawberry Shortcake with Lemon Pound Cake and Fresh Whipped Cream
\$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
\$6 per person

Caramel Apple Pie with Caramel Sauce and Whipped Cream
\$6 per person

Individual Key Lime Tart
\$6 per person

Individual Warm Chocolate Cake
\$7 per person

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

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

Select Two or Three Meats

Buttermilk Chicken Breast with Peppercorn Gravy
Fried Flounder with Fresh Lemons and Tartar Sauce
Herb Roasted Pork Loin with Bacon Gravy
Pot Roast Style Beef Brisket

Red Potato Mash

Fried Green Tomatoes with Goat Cheese and Roasted Red Peppers

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

Two Meats – \$39 per person

Three Meats – \$44 per person

Island Fare

Tropical Fruit Display with Coconut Yogurt Sauce
Pineapple and Walnut Sauce
Mixed Greens with Red Onion and Papaya Seed Vinaigrette

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

Yellow Rice

Snow Peas and Red Peppers

Key Lime Pie, Chocolate Cake with Coconut and Mango Shortcake

Two Meats – \$40 per person

Three Meats – \$45 per person

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

DINNER BUFFET

(Continued)

(75 Person Minimum)

(90 Minute Maximum)

Taste of the Orient

Mixed Greens with Crispy Wonton Chips Mandarin Oranges and Ginger Vinaigrette
Cucumber and Carrot Salad
Soba Noodle Salad with Sesame Dressing

Select Two or Three Meats

Soy Glazed Chicken Breast with Grilled Pineapple and Cilantro Relish
Roasted Pork Loin with Sweet and Sour Sauce
Soy Marinated Flank Steak with Ginger Sesame Sauce
Szechuan Style Pan Seared Red Snapper

Scallion Fried Rice
Sugar Snap Peas with Baby Carrots

Fortune Cookies, Mango Shortcake, Cheesecake with Mandarin Orange Glaze

Two Meats – \$40 per person

Three Meats – \$45 per person

On The Beach

Fresh Fruit Display
She Crab Soup
Mixed Greens with Watermelon and Feta Cheese
Steamed Mussels and Clams

Select Two or Three Meats

Chipotle and Lime Roasted Pork
Grilled Mahi-Mahi with Pineapple Butter Sauce
Lemon Pepper Grilled Chicken with Citrus and Mint Relish

Coconut Scented Rice
Green Beans with Toasted Almonds

Warm Banana Bread Pudding, Strawberry Shortcake and Lemon Layer Cake

Two Meats – \$44 per person

Three Meats – \$49 per person

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

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

BANQUET BEVERAGE

<p>Choice Liquor Gordon's Vodka Gordon's Gin Cruzan Rum Juarez Tequila Early Times Bourbon Black Velvet Whiskey Scoresby Scotch</p>	<p>Premium Liquor Smirnoff Vodka Beefeater Gin Bacardi Rum Jose Cuervo Tequila Jim Beam Bourbon Seagram's 7 Whiskey Dewar's Scotch</p>
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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 and lunch buffets and a minimum of seventy-five (75) guests is required for 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.