



## Hors d'Oeuvres

### Reception Specialties

Small-35 people    Medium-60 people    Large-100 people

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International Cheese Board with Assorted Crackers  
& Breads

Garden Fresh Vegetable Mirror with Spring Onion Dip

Domestic Cheese & Fruit Board with French Bread  
& Crackers

Tropical Fresh Fruit & Melon Display with Pina  
Colada Dip

Cold Cut Deli Platter with Cheeses, Rolls & Condiments

Antipasto Platter-Prosciutto, Italian Salami, Smoked  
Turkey, Provolone and Gorgonzola, Roasted Peppers,  
Eggplant and Garlic Marinated Olives, Mushrooms and  
Artichoke Hearts with Sliced Baguettes

### Dry Snacks

BY THE POUND

Potato Chips

Tortilla Chips

Mini Pretzels

Corn Chips

Cajun Snack Mix

Mixed Nuts

Honey Roasted Peanuts

### Dips

BY THE QUART

Spring Onion

Ranch

Bleu Cheese

Clam

Picante Salsa

Con Queso (Hot)

Spinach

Crab & Artichoke (Hot)

# Hors d'Oeuvres

*(All Prices per 100 Pieces)*

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## **HOT** HORS D'OEUVRES

Marinated Seafood Kabobs  
Beef Sirloin Kabobs  
Chicken & Vegetable Kabobs  
Meatballs, Italian or BBQ  
Fried Ravioli Marinara  
Teriyaki or Blackened Chicken Tenderloins  
Little River Petite Crab Cakes  
Tempura Fried Jumbo Shrimp  
Jalapeno Poppers  
Scallops Wrapped In Bacon  
Bacon & Cheddar Potato Skins  
Mini Egg Rolls  
Mini Burritos  
Buffalo Style Chicken Wings  
Honey Mustard Chicken Wings  
Top Neck Clams Casino  
Oysters Rockefeller  
Deep Fried Mushrooms  
Mushrooms Stuffed with Crab Meat  
Batter Dipped Grouper Wedges  
Cajun Catfish Fingers  
BBQ Back Ribs  
Deep Fried Conch Fritters  
Spanakopita

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## **COLD** HORS D'OEUVRES

Mini Bagels with Smoked Salmon  
& Cream Cheese  
Genoa Salami & Cream Cheese Cornucopias  
Canape Assortment with Aspic Jewels  
Ham & Olive Spread Rolls  
Smoked Salmon Pinwheels  
Deviled Eggs  
Bleu Cheese Stuffed Celery  
Chilled Jumbo Gulf Shrimp On Ice  
Peel & Eat Jumbo Shrimp On Ice  
Top Neck Clams on the Half Shell  
Select Oysters on the Half Shell  
Tea Sandwiches with Assorted Fillings  
Fresh Fruit & Melon Brochette  
Prosciutto Ham & Melon  
Snow Crab Claws Cocktail

## **From the Carver**

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**UNIFORMED CARVER INCLUDED IN PRICE**

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Steamship Round of Beef (up to 150 people)  
Roasted Inside Round (up to 75 people)  
Tenderloin of Beef (up to 30 people)  
Bourbon Glazed Bone-In Ham (up to 50 people)  
Corned or Barbecued Brisket (up to 40 people)  
Whole Roasted Pig (up to 100 people)  
Farm Fresh Tom Turkey (up to 30 people)

*All above items are served with petite rolls & breads.  
All items served with appropriate sauces & condiments.*

# Breakfast & Breakfast Buffets

ALL BUFFETS REQUIRE A MINIMUM OF 50 PERSONS

## PLATED BREAKFASTS

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### SOUTHERN STYLE

Chilled Orange Juice  
Fluffy Scrambled Eggs  
Choice of One:  
Ham, Country Sausage Patties or Honey Cured Bacon  
Homefried Potatoes  
Buttered Grits  
Buttermilk Biscuits  
Whipped Butter and Preserves  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### THE CLASSIC

Chilled Orange Juice  
Eggs Benedict "Our Way"  
(Poached Eggs Atop a Toasted English Muffin  
& Grilled Ham, Topped with Hollandaise Sauce)  
Seasonal Fruit Garnish  
Breakfast Pastries  
Whipped Butter & Preserves  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### COUNTRY FRESH

Chilled Orange Juice  
CHOICE OF ONE:  
Western, Vegetable or Ham & Cheese Omelette  
Homefried Potatoes  
Southern Cinnamon Apples  
Breakfast Pastries  
Whipped Butter & Preserves  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

## CREATE YOUR OWN BUFFET

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### ALL BUFFETS INCLUDE THE FOLLOWING:

Chilled Fruit & Vegetable Juices  
Fresh Citrus & Melon Arrangement  
Fluffy Scrambled Eggs  
Buttermilk Biscuits  
Whipped Butter & Preserves  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### SOUTHERN BUFFET

CHOICE OF 2 MEATS & 5 ACCOMPANIMENTS

### SUNRISE BUFFET

CHOICE OF 1 MEAT & 3 ACCOMPANIMENTS

Assorted Breakfast Pastries  
Sausage Gravy  
Corned Beef Hash  
Cinnamon Apples  
Sausage Links  
Pancakes  
Buttered Grits  
Waffles  
Quiche Wedges  
Fruit Crepes  
Apple Fritters  
French Toast  
Cured Ham  
Honey Cured Bacon  
Assorted Cereals with Milk  
Sausage Patties  
Homefried Potatoes  
Banana Nut & Cranberry Orange Breads

# Morning & Afternoon Breaks

## MORNING BREAKS

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### OCEANVIEW CONTINENTAL

Freshly Baked Danish Pastries  
Honey Bran & Blueberry Muffins  
Whipped Orange Butter

### LOW COUNTRY BREAK

Buttermilk Biscuits with Cured Ham & Pork  
Sausage Patty  
Melon Wedges

### NEW YORK BREAK

Assorted Freshly Baked Bagels  
Plain, Fat-Free & Flavored Cream Cheese  
(\*with Smoked Nova Scotia Salmon-\$2.00 surcharge)

### HEARTBREAK

Fruited Yogurt Selections  
Honey Date & Cinnamon Granola Bars  
Whole Fresh Fruit Basket

### EXECUTIVE EYE-OPENER

Hot Ham and Cheddar Cheese Croissants  
Fresh Fruit and Melon Kabobs

## AFTERNOON BREAKS

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### INTERMISSION

Theater Popcorn  
Assorted Candy Bars & Cracker Jacks  
Potato Chips, Corn Chips  
Honey Roasted Peanuts

### LEMONADE STAND

Pitchers of Fresh Squeezed Lemonade  
Colossal Chocolate Chip, Oatmeal Raisin,  
Peanut Butter Cookies & Deluxe Brownies

### ICE CREAM PARLOR

Vanilla & Chocolate Ice Cream  
Strawberry, Pineapple & Walnut Toppings  
Chocolate Syrup & Sprinkles  
Whipped Cream & Maraschino Cherries  
Frozen Yogurt Bars  
Rainbow Sherbet

All Breakfast Breaks include Chilled Fruit & Vegetables Juices,  
100% Colombian Coffee, Decaf & Orange Pekoe Tea

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## COFFEE BREAKS

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### FOOD SELECTIONS

Freshly Baked Danish Pastries  
Flaky Croissants or Fruited Muffins  
Fresh Baked Bagels with Cream Cheese Spreads  
Granola Bars, Colossal Cookies or Deluxe Brownies  
Cured Ham or Patty Sausage Biscuits  
Hot Ham & Cheddar Croissants  
Fruited Yogurts  
Assorted Dry Snacks By the Pound  
Soft Bavarian Pretzels with Mustard Dip

## BEVERAGE SELECTIONS

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100% Colombian Coffee, Decaf or Iced Tea  
Individual Orange Pekoe Tea  
Selection of Gourmet Herbal Teas  
Chilled Fruit or Vegetable Juices  
Assorted Regular & Diet Sodas  
Spring Water & Flavored Waters  
Fresh Squeezed Lemonade or Fruit Punch

# Luncheon Buffets

## LUNCHEON BUFFET

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### THE MARKETPLACE

Choice of Soup  
Tossed Salad Greens  
Assorted Dressings  
Condiments for Salad  
Chicken, Ham & Tuna Salad  
Sliced Fresh Fruit  
Cubed Assorted Cheeses  
Vegetarian Pasta Salad  
Red Bliss Potato Salad  
Dixie Style Coleslaw  
Fresh Baked Rolls, Breads & Butter  
Oatmeal & Peanut Butter Cookies  
100% Colombian Coffee, Decaf or  
Orange Pekoe Tea

### SOUTHERN STAR

Tossed Garden Salad with  
Assorted Dressings  
Homestyle Potato Salad  
Dixie Style Coleslaw  
Pulled Carolina Spiced Pork  
BBQ Chicken  
Molasses Baked Beans  
Corn on the Cob  
Fresh Baked Rolls, Corn Bread Muffins & Butter  
Fruit Cobbler or Apple Pie & Shortcakes  
100% Colombian Coffee, Decaf  
or Orange Pekoe Tea

### ALL AMERICAN PICNIC

Homestyle Potato Salad  
Creamy Coleslaw  
Grilled Hamburgers & Steamed Hot Dogs  
Lettuce, Tomato, Onions & Pickles  
Assorted Sliced Cheeses  
Warm Buns & Condiments  
Potato Chips & Seasonal Melon  
Deluxe Brownies & Chocolate Chip Cookies  
Iced Tea or Iced Lemonade

### THE DELICATESSEN

Red Bliss Potato Salad  
Dixie Style Coleslaw  
Tortellini Salad  
Sliced Roast Beef, Polish Ham, Turkey & Salami  
Swiss & American Cheese Slices  
Lettuce, Tomatoes, Onions & Pickles  
Assorted Condiments & Breads  
Potato Chips  
Deluxe Brownies  
& Chocolate Chips Cookies  
100% Colombian Coffee,  
Decaf or Orange Pekoe Tea

### MID-DAY BUFFET

Garden Fresh Salad with Assorted Dressings  
Pasta Salad  
Red Bliss Potato Salad  
Dixie Style Coleslaw  
Choice of Any Two Entrees:  
Chicken Piccata  
Apple Pecan Stuffed Chicken Breast  
Roast Top Round of Beef Au Jus  
Shrimp Creole  
Roasted Pork Loin with Vidalia Onion Sauce  
Calabash Style Shrimp  
Rice Pilaf  
Fresh Vegetable of the Day  
Steamed Red Bliss Potatoes  
Fresh Baked Rolls & Butter  
Chef's Fanfare of Desserts  
100% Colombian Coffee,  
Decaf or Orange Pekoe Tea

### HOT SANDWICH BAR

Choice of Soup  
Macaroni Salad with Vinaigrette Coleslaw  
Carved Roast Beef OR Corned Beef  
Grilled Marinated Chicken Breast  
Pulled BBQ Pork  
Swiss and American Cheese Slices  
Sliced Tomatoes, Lettuce and Onions  
Dijon Mustard, Mayonnaise  
and Horseradish  
Hoagie Rolls, Sandwich Rolls,  
Sliced Breads & Butter  
Potato Chips and Kosher Pickle Spears  
Apple OR Peach Cobbler with Ice Cream  
Cream Pies  
Iced Orange Pekoe Tea, Brewed Coffee or Tea

# Plated Luncheons

## Entrée Selection

All entrees are served with a choice of soup or salad, dessert & 100% Colombian coffee, decaf or orange pekoe tea.  
The chef will select the best vegetable & starch available.

Apple & Pecan Stuffed Chicken Breast

Tournedos of Beef Diane

Crab Quiche

Veal Scaloppine Forestiere

Broiled Grouper with Roasted Red Pepper Sauce

Roasted Pork Loin with Caramelized Vidalia Onion Sauce

Grilled Soy-Ginger Marinated Chicken Breast

Bow-Tie Pasta Primavera with Shrimp, Chicken or Beef

Mixed Grill of Beef, Chicken & Pork Loin with Roasted Garlic Butter Sauce

Roast Top Sirloin Au Jus

## Soups

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### HOT

Chicken Noodle

Wild Mushroom

Cream of Broccoli

Garden Vegetables

Potato & Leek

French Onion  
(Plated only)

Seafood Gumbo

Corn & Crab Chowder

Black Bean & Wild Rice with  
Andouille Sausage

She Crab

Clam Chowder  
(Manhattan or New England Style)

### COLD

Cold Peach Bisque

Gazpacho

Vichyssoise

## LUNCH SALAD SELECTION

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### Tossed Garden Salad

A Mixture of Fresh Greens Topped with Tomatoes, Cucumbers, Bermuda Onion, Green Bell Peppers & Croutons. Choice of One Dressing.

### Classic Caesar Salad

Fresh Romaine Lettuce Topped with Sliced Mushrooms, Croutons & a Creamy Dressing with a Touch of Anchovies. Topped with Freshly Grated Parmesan Cheese.

### Spinach Salad

Fresh Spinach Leaves Topped with Sliced Mushrooms, Hard-Boiled Eggs, Diced Tomatoes & Croutons. Served with a Warm Bacon & Honey Dressing.

### Greek Salad

A Mixture of Fresh Greens Topped with Imported Olives, Salami, Pepperoncini & Fresh Feta Cheese Served with a Classic Greek Dressing.

*DRESSINGS: PEPPERCORN PARMESAN, BLEU CHEESE, HONEY MUSTARD, 1000 ISLAND, RANCH, RASPBERRY VINAIGRETTE, TOASTED SESAME, SUN-DRIED TOMATO & BASIL.*

## DESSERT

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Key Lime Pie

Dutch Apple Pie

Bourbon Pecan Pie

Carrot Cake

New York Cheesecake

German Chocolate  
Cake

Strawberry Shortcake

Tiramisu

Cappuccino Torte

Cookies 'n Cream Pie

# Plated Luncheons

## COLD LUNCHEON SELECTIONS

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### Delicatessen Plate

Sliced Roast Beef, Turkey Breast & Smoked Ham  
Swiss & American Cheeses  
Lettuce, Tomato, Onion & Kosher Pickle  
Creamy Potato Salad  
Assorted Breads & Condiments  
Choice of Dessert  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### Carolina Seafood Salad

Shrimp, Scallops & Crab Meat  
Blended with Dill Mayonnaise  
Served in a Cantaloupe Crown  
Garnished with Fresh Sliced Fruits  
Choice of Dessert  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### Grilled or Fried Chicken Breast Salad

Sliced Chicken on a Bed of Crisp Greens  
with Julienne Vegetables, Tomato Wedges & Ripe Olives  
Choice of Dressing  
Choice of Dessert  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### Croissant Club

Baked Ham, Turkey, American Cheese  
Crisp Bacon, Lettuce & Tomato  
Tortellini Salad  
Potato Chips & Kosher Dill Spear  
Choice of Dessert  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### Traditional Chef's Salad

Tossed Greens with Julienne of Smoked Ham,  
Turkey Breast, Roast Beef, Swiss & American Cheese  
Garnished with Tomato, Olive, Pickle & Egg Wedges  
Choice of Dessert  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### Sunset Fruit Plate

An Array of Fresh Seasonal Fruits & Berries  
Accompanied by Cottage Cheese  
Served with Banana Nut Bread  
Choice of Dessert  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### Twin Salad Plate

Chicken Salad & Shrimp Salad in a Pineapple Boat  
Garnished with Sliced Fruit &  
Served with a Vegetable Medley Salad  
Choice of Dessert  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

### Chicken Salad Croissant

Chicken Salad served on a Croissant  
Lettuce, Tomato & Kosher Dill Spear  
Pasta Salad Vinaigrette  
Choice of Dessert  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

Boxed Lunches available for your outside activities.  
Check with your Banquet Coordinator

## DRESSINGS:

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Peppercorn Parmesan, Bleu Cheese, Honey Mustard,  
1000 Island, Ranch, Raspberry Vinaigrette, Toasted  
Sesame, Sun-Dried Tomato & Basil

## DESSERTS

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Key Lime Pie	Dutch Apple Pie
Bourbon Pecan Pie	Carrot Cake
New York Cheesecake	German Chocolate Cake
Strawberry Shortcake	Tiramisu
Cappuccino Torte	Cookies 'n Cream Pie

# Show Presentations

OUR CULINARY STAFF WILL PREPARE THE FOLLOWING SPECIALTY ITEMS IN THE ROOM TO ACCOMPANY YOUR HORS D'OEUVRES RECEPTION (ALLOW 1 HOUR).

## **FAJITA STATION**

Beef or Chicken Strips, Onions, Assorted Peppers, Flour Tortillas, Picante Salsa & Sour Cream

## **TACO BAR**

Beef or Chicken Taco Meat, Refried Beans, Sliced Black Olives, Scallions, Lettuce, Tomato, Shredded Cheese, Picante Salsa, Sour Cream & Taco Shells

## **PASTA STATION**

Tortellini, Penne & Bow-Tie Pasta with Marinara, Carbonara & Alfredo Sauce

## **MEDITERRANEAN SEAFOOD STATION**

Fresh Shrimp & Scallops, Garlic, Shallots, Tomato Concasse, Lemon Butter & Parsley with Steamed Rice Accompaniment

## **STIR-FRY STATION**

Chicken or Beef, Fresh Oriental Vegetables, Garlic, Ginger, Soy Sauce, Sesame Oil & Fried Noodles with Steamed Rice Accompaniment

## **CHEF'S TABLE OF DELIGHTFUL SWEETS**

MINIMUM 50 PEOPLE

Cobbler, Lemon Meringue Pie, Key Lime Pie, New York Cheesecake, Carrot Cake  
Chocolate Cake, Chocolate Mousse, Brownies & Chocolate Chip Cookies, Chocolate  
Eclairs, Bourbon Pecan Pie, Tiramisu, Hazelnut Cappuccino Torte 100% Colombian  
Coffee, Decaf & Orange Pekoe Tea

## **FLAMING DESSERT STATION – CHOICE OF ONE**

Bananas Foster, Cherries Jubilee or Crepes Suzette with Vanilla Ice Cream  
Accompaniment

# Dinner Buffets

## DINNER BUFFET

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Garden Fresh Salad Bar  
Assorted Regular & Fat-Free Dressings  
Marinated Vegetable Salad  
Pasta Salad Vinaigrette  
Assorted Cheese & Fruit Display  
Vegetable Rice Pilaf  
Oven Roasted New Potatoes  
Seasonal Vegetable Medley  
Warm Rolls & Butter  
Chef's Fanfare of Delectable Desserts  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

Choice of:   Two  
                  Three  
                  Four

Roast Sirloin of Beef Au Poivre  
Rollatines of Stuffed Flounder  
Breast of Chicken Piccata  
Beef Bourguignonne  
Medallions of Chicken Chasseur  
Chef's Broiled Fish Market Selection  
Roasted Leg of Lamb  
Chicken Sonoma  
Veal Scaloppine Marsala  
Tortellini with Seafood or Chicken

## COVE PICNIC

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Tossed Garden Greens  
Assorted Dressings  
Pasta Salad Vinaigrette  
Homestyle Potato Salad  
Creamy Coleslaw  
Mauna Loa Salad  
Melon Wedges  
Cheese & Vegetable Tray

FROM THE GRILL

Hamburgers & Steamed Hot Dogs  
Mesquite Chicken Breast  
Italian Sausage with Peppers, Onions & Mushrooms  
Peel & Eat Shrimp – Steamed in Ale & Spices  
Buns & Condiments

Corn on the Cob  
Molasses Baked Beans  
Fried Potato Wedges  
Seasonal Fruit Cobbler & Shortcake  
Banana Pudding, Apple Pie, Deluxe Brownies  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

# Plated Dinners

## DINNER SELECTIONS

All entrees are served with soup or salad; choice of vegetable, starch & dessert; warm rolls & butter; 100% Colombian coffee, decaf or orange pekoe tea.

### SEAFOOD

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Fresh Atlantic Grouper with Roasted Garlic & Cilantro Butter & Cashews

Grilled Tuna with Apricot Jalapeno Glaze

Sauteed Shrimp Scampi over Fettuccini

Grilled Swordfish Steak with Apple & Orange Chutney

Sauteed Scallops Dijon over Bow-Tie Pasta

Baked Prawns Stuffed with Clams and Seasoned Cracker Crumbs with Tomato Concasse

Grilled Salmon Topped with Tomato & Peach Salsa

### BEEF, VEAL, LAMB & PORK

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Slow Roasted Prime Rib Au Jus with Fresh Horseradish Cream Sauce

Grilled New York Strip Steak with Caramelized Vidalia Onion & Wild Mushrooms

Grilled Filet Mignon with Bearnaise Sauce

Sauteed Tournedos of Beef Topped with Peppercorn and Mushroom Medley

Veal Scaloppini Piccata with Mushrooms & Scallions

Roasted Stuffed Pork Loin with Vidalia Onion Sauce

### CHICKEN & POULTRY

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Apple Pecan Stuffed Chicken Breast with Fresh Rosemary Sauce

Breast of Chicken Marsala with Sliced Fresh Mushrooms

Chicken Medallions Oscar

Grilled Soy Ginger Chicken Breast with Green Onions & Honey Glaze

Mixed Grill Combination (Choice of 3)

*Swordfish, Tuna, Grouper, Pork Loin, Beef Tenderloin, Chicken Medallions, Prawns, Salmon, Veal Medallions.*

*Accompanied by appropriate sauces.*

Please inquire about our fine wine list to compliment your dinner selection.

# Dinner Accompaniments

## APPETIZERS

### TO ENHANCE YOUR DINNER SELECTIONS

Jumbo Shrimp Cocktail with Fresh Grated Horseradish Sauce

Cajun Style Crab Cakes with Creole Honey & Mustard Sauce

Lobster with Black Pepper Pasta Tossed with  
Roasted Garlic Pesto

Sauteed Shrimp Scampi over Angel Hair Pasta

Seafood Strudel with Fresh Basil Sauce

## DINNER SALADS

### Tossed Garden Salad

Mixture of Fresh Greens Topped with Tomatoes, Cucumbers, Bermuda Onions, Green Bell Peppers & Croutons

### Classic Caesar Salad

Romaine Lettuce Tossed with Sliced Mushrooms, Croutons, Parmesan Cheese & a Creamy Dressing with a Touch of Anchovies

### Field Salad

Mixture of Wild Field Greens served in a Baked Filo & Parmesan Shell with Apple Vinaigrette

### Greek Salad

Mixture of Fresh Greens with Imported Olives, Salami, Pepperoncini & Feta Cheese. Served with a Classic Greek Dressing.

### Spinach Salad

Fresh Spinach Leaves with Sliced Mushrooms, Chopped Eggs, Tomatoes & Croutons with a Warm Bacon & Honey Dressing

## VEGETABLES CHOICE OF TWO

## STARCHES CHOOSE ONE

## SOUPS CHOOSE ONE

Broccoli  
Cauliflower  
Zucchini  
Summer Squash  
Carrots  
Sugar Snap Peas  
Asparagus  
Green Beans  
Green Peas  
Corn on the Cob  
Steamed Medley

Baked Stuffed Potato  
Oven Roasted Potatoes  
Pasta Alfredo  
Roasted Garlic Mashed Potatoes  
Rice Pilaf  
Au Gratin Potatoes  
Duchess Potatoes  
Steamed Red Bliss Potatoes  
Lyonnaise Potatoes  
Wild Rice

**HOT**  
Chicken Noodle  
Wild Mushroom  
Cream of Broccoli  
Garden Vegetable  
Potato & Leak  
French Onion (Plated only)  
Seafood Gumbo  
Corn & Crab Chowder  
Black Bean & Wild Rice with Andouille Sausage

She Crab  
Clam Chowder (Manhattan or New England Style)

**COLD**  
Cold Peach Bisque  
Gazpacho  
Vichyssoise

### CHOOSE ONE OF OUR DRESSINGS:

*DRESSINGS: PEPPERCORN PARMESAN, RANCH, 1000 ISLAND, BLEU CHEESE, ROMANO VINAIGRETTE, CREAMY ITALIAN, HONEY MUSTARD, RASPBERRY VINAIGRETTE (FAT-FREE), WARM BACON & HONEY MUSTARD, APPLE VINAIGRETTE*

## DESSERTS

Key Lime Pie

Dutch Apple Pie

Bourbon Pecan Pie

Carrot Cake

Cappuccino Torte

German Chocolate Cake

Strawberry Shortcake

Tiramisu

New York Cheesecake

Cookies 'n Cream Pie

# Themed Dinners

BUFFET & TABLE DÉCOR INCLUDED TO CREATE THAT SPECIAL OCCASION (MINIMUM 50 PEOPLE)

## TREASURES BY THE SEA

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Tossed Garden Greens with Condiments  
Assorted Regular & Fat-Free Dressings  
Seafood Pasta Salad  
Marinated Vegetable Salad  
Creamy Coleslaw  
Fresh Fruit & Cheese Tray  
Peel & Eat Shrimp  
Crab Stuffed Flounder Chardonnay  
Shrimp & Scallop Newburg  
Grilled, Baked or Fried Catch of the Day  
Tempura Fried Jumbo Shrimp  
Toasted Almond Rice Pilaf  
Parsley Buttered Red Bliss Potatoes  
Seasonal Steamed Vegetable Medley  
Fresh Baked French Rolls with Butter  
Chef's Fanfare of Desserts  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

## LOUISIANA HOEDOWN

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Tossed Garden Greens with Condiments  
Assorted Regular & Fat-Free Dressings  
Marinated Vegetable Salad  
Three Bean Salad  
Peel & Eat Shrimp  
Chilled Crawfish  
Fried Catfish  
New Orleans Jambalaya  
Cajun Roasted Top Sirloin with Diablo Sauce  
Louisiana BBQ Chicken  
Red Bliss Potatoes  
Corn on the Cob  
Red Beans and Rice  
Hushpuppies & Warm Rolls  
Beignets, Bread Pudding and Bananas Foster Crepes  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

## SHIPWRECK PARTY

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Tossed Garden Greens with Condiments  
Assorted Regular & Fat-Free Dressings  
Island Seafood Salad  
Tropical Fruits & Melons with Pina Colada Dip  
Carrot & Raisin Salad  
Pineapple, Citrus & Coconut Salad  
Whole Roasted Suckling Pig  
Pineapple Honey Glazed Chicken  
Jamaican Jerk Mahi Mahi  
Conch Fritters  
Island Fried Rice  
Boiled New Potatoes  
Corn on the Cob  
Sugar Snap Peas with Red Peppers  
Warm Rolls & Butter  
Tropical Dessert Display  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

## DOWN HOME PIG PICKIN'

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Fresh Garden Salad  
Assorted Regular & Fat-Free Dressings  
Homestyle Potato Salad  
Dixie Style Coleslaw  
Chilled Assorted Melon Wedges  
Roasted Whole Carolina Pig  
Southern Fried OR Barbecued Chicken  
Barbecued Baby Back Ribs  
Fried OR Cajun Catfish Fillets  
Molasses Baked Beans  
Fresh Corn on the Cob  
Green Beans  
Home Fried Potatoes with Onions  
Buttermilk Biscuits & Corn Muffins  
Assorted Fruit Pies, Cobbler, Shortcakes & Puddings  
100% Colombian Coffee, Decaf or Orange Pekoe Tea

# Beverage Arrangements

BARTENDERS AVAILABLE ON A PER HOUR BASIS. BARTENDERS OR ATTENDANTS ARE REQUIRED FOR ANY FUNCTION WHERE ALCOHOL IS SERVED. BEACH COVE RESORT RECOMMENDS 1 BARTENDER PER 75 PEOPLE.

## Hosted Bar

PER DRINK

Premium Brands

Call Brands

House Brands

Imported Beer

Domestic Beer

House Wines

Soft Drinks

Cordials available upon request

## Cash Bar

PER DRINK

Premium Brands

Call Brands

House Brands

Imported Beer

Domestic Beer

House Wines

Soft Drinks

Depending on the size of the group, a minimum guarantee of sales will be established in advance for all cash bars. Cash prices are quoted inclusive of state and local taxes.

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KEG BEER IS AVAILABLE PER KEG FOR DOMESTIC & SERVES APPROXIMATELY 180 GLASSES OF BEER. IMPORT IS ALSO AVAILABLE BY THE KEG

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# Beverage Arrangements

## Corkage & Hospitality Arrangement

(LIQUOR, BEER & WINE PROVIDED BY THE CLIENT)

### Liquor

A per person corkage fee is available per person. Guaranteed attendance required & based on meal guarantee.

BEER CORKAGE

WINE CORKAGE

CHAMPAGNE

SODA

### Hospitality Suite

DESIGNATED GUEST ROOM ONLY

INITIAL SET-UP: Includes Ice, Napkins, Bar Fruit, Stirrers & Cups