

## Beverages

*Canned Soda.....	\$2.50
Bottled Juices.....	\$3
<i>Orange, Apple, Cranberry, Grapefruit</i>	
Bottled Water.....	\$2.50
*Naked Juices.....	\$5
Smoothie Bar.....	\$5
Juice Carafe.....	\$12
<i>Orange, Apple, Cranberry</i>	
Coffee-2.5 Gallons.....	\$17
<i>Regular &amp; Decaf</i>	
Sweetened & Unsweetened Iced Tea-2 Gallons.....	\$17
Lemonade or Fruit Punch-2 Gallons.....	\$18
*Coca-Cola Products	

## Wet Bar

Tier 1 (Select) Beer and Wine	Tier 2 (House) Beer + Wine + Liquor	Tier 3 (Premier) Beer + Wine + Liquor
	<b>TIER 1 +</b>	<b>TIER 1 + TIER 2 +</b>
Bud Light	Heineken	Crown Royal
Coors Light	Corona Extra	Jim Beam
Michelob Ultra	Yuengling	Jack Daniel's
Miller Lite		Hennessy
Budweiser	Pinot Noir	Courvoisier
	Merlot	Tanqueray
House Chardonnay	Moscato	Captain Morgan
House Cabernet		Johnnie Walker Black Label
	Vodka   <i>Tryst</i>	Grey Goose
	Gin   <i>Seagram's</i>	Ciroc asstd. flavors
	Whiskey   <i>Benchmark</i>	
	Rum   <i>Cruzan</i>	

## A La Carte

*Serves 25*

Assorted Whole Fruit.....	\$30
<i>Apples, Bananas, Oranges</i>	
Danish Tray.....	\$32
Muffin Tray.....	\$25
Bagel Tray.....	\$30
Cereal Breakfast Bar <i>1.3oz boxes</i> .....	\$40
Parfait Bar.....	\$125
Waffle Bar w/ Assorted Toppings & Fruit.....	\$200
Granola Bars.....	\$20
Fresh Baked Cookie Tray.....	\$45
Brownie Tray.....	\$50
Popcorn Station.....	\$40
Assorted Potato Chips.....	\$36

## A La Carte *Hot*

*Serves 25*

Mashed Potato Bar.....	\$150
<i>Chicken, parmesan and cheddar cheese, green onions, broccoli, bacon, gravy</i>	
Carving Stations	
Glazed Honey Ham.....	\$240
Turkey.....	\$200
Prime Rib.....	\$350
Pork Loin.....	\$220
Shrimp & Grits.....	\$280
Seasonal Roasted Vegetables.....	\$125
Taco Station.....	\$200
Oyster Bar.....	\$275
Lowcountry Boil.....	\$225

*\*All menu items are per person & subject to a 22% service charge & 9% sales tax*

## Dinner-Plated

*Per person*

### **Filet Mignon** *6-8oz*

Grilled, center-cut filet topped with a demi glaze sauce  
\$38

### **Baked Atlantic Salmon**

Atlantic Salmon topped with fresh lemon crème sauce  
\$25

### **Sliced Pork Tenderloin**

Marinated and grilled pork medallions, drizzled with balsamic reduction  
\$23

### **Chicken Florentine**

Boneless breast of chicken, stuffed with spinach and parmesan cheese, topped with a light crème sauce  
\$22

### **Sirloin Steak** *8oz*

Seared sirloin, cooked to desired temperature. Topped with a fresh herb compound butter  
\$24

### **Chicken Marsala**

Boneless breast of chicken, lightly breaded and pan fried, topped with a marsala mushroom wine sauce  
\$25

### **Herbed Bone-in Chicken Breast**

Roasted chicken breast, tossed in fresh herbs and extra-virgin olive oil, with an added touch of garlic  
\$26

### **Award-Winning Shrimp & Grits**

The Lowcountry's best, with Applewood smoked bacon and sausage  
\$30

### **Filet Mignon & Grilled Breast of Chicken** *4oz ea*

Seared petite filet and grilled chicken breast, topped with a demi glaze  
\$35

Substitute sirloin *6oz* for filet \$30

**Roasted Chicken & Salmon Filet** *4oz ea*

Fresh Atlantic salmon, accompanied by a roasted chicken breast  
\$28

**Filet Mignon & Salmon Filet** *4oz ea*

Grilled, petite filet accompanied by a broiled salmon filet  
\$36

**Surf & Turf** *4oz ea*

Grilled, petite filet, topped with a Bearnaise sauce, accompanied by a jumbo lump crab cake  
\$40

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**Vegetables** *Choice of one*

Green Beans, Squash & Zucchini, Glazed Baby Carrots, Sweet Corn, Succotash, Stewed Okra,  
Broccoli, Butter Beans, Asparagus add'l \$4

**Starch** *Choice of one*

Mashed Potatoes, Roasted Red Skin Potatoes, Yellow Rice, Rice Pilaf, Wild Rice Blend,  
Macaroni & Cheese add'l \$4

All dinner plated entrees will include choice of ONE vegetable, ONE starch,  
garden salad with dressings, dinner roll

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# Dinner-Bufferet

*Per person (min 50)*

## **St. Helena**

Fried Chicken, Pulled Pork, Barbecue Chicken, Pork Chop

*Pick one \$20 | Pick two \$25*

## **Parris Island**

Chicken Florentine, Pork Loin, Baked Salmon, Pot Roast, Beef Tips

*Pick one \$24 | Pick two \$29*

## **Hunting Island**

Grilled London Broil with a Wild Mushroom Demi, Bone-in Chicken Breast, Grilled Mahi, Pork Tenderloin

*Pick one \$29 | Pick two \$34*

## **Lady's Island**

Broccoli Chicken Alfredo, Spaghetti Beef Bolognese, Shrimp Scampi, Baked Italian Sausage

*Pick one \$21 | Pick two \$26*

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## **Vegetables** *Choice of one*

Green Beans, Squash & Zucchini, Glazed Baby Carrots, Sweet Corn, Succotash, Stewed Okra, Broccoli, Butter Beans, Asparagus add'l \$4

## **Starch** *Choice of one*

Mashed Potatoes, Roasted Red Skin Potatoes, Yellow Rice, Rice Pilaf, Wild Rice Blend, Macaroni & Cheese add'l \$4

All buffets will include choice of ONE vegetable, ONE starch,  
garden salad with dressings, dinner roll

~Buffets are limited to a two hour max timeline~

*\*Ask about customizations*

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## Hors D'oeuvres

*Per 50 pieces*

Chicken Satay.....	\$150
Mini Crab Cakes.....	\$185
Bacon Wrapped Scallops.....	\$185
Oyster Sliders.....	\$175
Shrimp Sliders.....	\$225
Shrimp & Grits Martini.....	\$275
Mini Quiche.....	\$100
Fried Green Tomatoes.....	\$90
Pork Pot Stickers.....	\$65
Egg Rolls.....	\$75
Mini Chicken Quesadillas.....	\$115
Chicken Fingers.....	\$65
Chicken Wings.....	\$75
<i>Hot   Honey Garlic   Barbecue   Jerk</i>	
Swedish Meatballs.....	\$60
BBQ Meatballs.....	\$60
Fried Calamari.....	\$145
Fried Pickles.....	\$75

## Cold Hord D'oeuvres

*Serves up to 50*

Assorted Cheese Tray.....	\$100
Assorted Fruit Tray.....	\$100
Assorted Fruit & Cheese Tray.....	\$100
Vegetable Tray.....	\$75
Smoked Salmon.....	\$200
Shrimp Cocktail.....	\$225

## Dips

*Serves up to 50*

Bay St. Crab.....	\$150
Spinach & Artichoke.....	\$100
Buffalo Chicken.....	\$100
Baked Brie with Raspberry Coulie.....	\$100
Chips & Salsa.....	\$50

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# *Hot Lunch*

*Min 30 people*

## **The Sands**

Sliced Chicken Breast, Meatloaf, Mediterranean Rubbed Chicken

*Pick one \$18*

*Pick two \$21*

*Pick three \$26*

*Choice of two vegetables & one starch*

## **The Tides**

Fried Chicken **or** Pulled Pork

\$20

*Choice of two vegetables & one starch*

## **The Marsh**

Penne and Fettuccini Noodles, Diced Chicken, Ground Italian Sausage, Alfredo and Pesto

Sauces, Parmesan Cheese, Parsley,

*Choice of one vegetable*

\$23

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## **Vegetables**

Green Beans, Squash & Zucchini, Glazed Baby Carrots, Sweet Corn, Succotash, Stewed Okra,  
Broccoli, Butter Beans, Asparagus add'l \$4

## **Starch**

Mashed Potatoes, Roasted Red Skin Potatoes, Yellow Rice, Rice Pilaf, Wild Rice Blend,  
Macaroni & Cheese add'l \$4

Plated lunch options upon request. Minimum 25 people required.

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## *Cold Lunch*

*Min 25 people*

### **Broad River**

Homemade Chicken, Tuna and Egg Salads, Kaiser Rolls, Croissants, Sliced Tomatoes, Lettuce, Coleslaw, Fresh Fruit, Chips

\$19

### **Beaufort River**

Sliced Turkey, Ham and Roast Beef, White & Wheat Bread, Kaiser Rolls, Croissants, Assorted Sliced Cheeses, Sliced Tomatoes, Onion, Lettuce, Fresh Fruit, Chips

\$21

### **Bay Street Boxed Lunches**

Ham & Cheese Croissants, Sliced Tomatoes, Lettuce, Apple, Cookie, Chips

\$17

### **Whale Branch River**

Mixed Greens, Caesar Salad, Carrots, Cucumbers, Tomatoes, Broccoli, Cheese, Bacon Bits, Assorted Dressings

\$7

*\*Plated lunch options upon request. Minimum 30 people required.*

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# Breakfast

*Min 25 people*

## **Beaufort Select**

Assortment of Donuts

Bagels and Muffins

Yogurt

Juices & Coffee

\$11

## **Beaufort Charm**

Assortment of Breads and Bagels

English Muffins

Danishes

Parfaits

Juices & Coffee

\$15

## **Lowcountry Select**

Scrambled Eggs

Bacon **or** Sausage

Hashbrowns **or** Grits

Bread Assortment

Juices & Coffee

\$13

## **Lowcountry Charm**

Scrambled Eggs

Bacon & Sausage

Hashbrowns & Grits

Biscuits & Gravy

Seasonal Fruit Tray

Juices & Coffee

\$19

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# Breaks

*Per person*

**Beverage**.....\$3

\*Canned Soda, Bottled Water, Sweetened & Unsweetened Iced Tea

\*Coca-Cola Products

**Coffee**.....\$9

Regular, Decaffeinated, Hot Tea, Asstd. Donuts

**Sweet**.....\$7

Fresh Baked Cookies, Brownies, Donuts, Pastries

**Bagel**.....\$5

Assortment of Bagels, Flavored Cream Cheeses, Jellies & Jams, Butter

**Healthy**.....\$7

Assortment of Granola Bars, Trail Mix, Yogurt and Assorted Whole Fruit

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