

# Meeting & Event Menu

NOTE: All Prices shown subject to a Service Charge of 22%, and  
6% State Sales Tax (Subject to change without notice)

# Breakfast Buffets



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## CAPTAIN CONTINENTAL

B.Y.O. Parfait- yogurt, fresh fruit, chopped nuts, Seasonal fresh fruits, Assorted pastries Croissants, muffins, bagels, Variety of spreads, jams, and butter Coffee and Juice service \$18.00 / guest

## SHORE CLASSIC

Farm fresh scrambled eggs, Home-style potatoes Applewood smoked bacon, Cheese grits Croissants, muffins, bagels, Variety of spreads, jams, and butter Coffee and Juice service \$21.00 / guest

## FARM TABLE FAVORITES

Farm fresh scrambled eggs, Southern biscuits and Sausage gravy Home-style potatoes, Cheese grits with bacon Coffee and juice service \$24.00 / guest

## ATLANTIC ELITE

Farm fresh eggs benedict\*(plus attendant fee), Smoked salmon display, Applewood smoked bacon and sausage French toast casserole w/ fresh blueberries Croissants, muffins, bagels, Variety of spreads, jams, and butter Coffee and Juice service \$26.00 / guest



# Breakfast Buffets



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## DRIFTWOOD BRUNCH

B.Y.O. Parfait- yogurt, fresh fruit, chopped nuts Assorted pastries, Smoked salmon display French toast casserole w/ fresh blueberries Vanilla bean pancakes with fresh berry compote Farm fresh scrambled eggs, Applewood smoked bacon and sausage Croissants, muffins, bagels, Variety of spreads, jams, and butter Coffee and Juice service

\$28.00 / guest

## SUNRISE BREEZE

Muffins, Assorted dry cereals (milk on side) Mixed berry smoothies, Seasonal fresh fruits Coffee and Juice service

\$17.00 / guest

## OMLETE MELODY

Fresh omelets Omelet inclusions: peppers, onion, mushroom, Spinach, tomatoes, ham, bacon, sausage, cheese, Salsa, spicy sauce, fresh herbs

\$10.00 / guest

## PALM COAST START

Canadian bacon on a Toasted English muffin topped with hollandaise sauce

8.00 / guest





# Plated Lunch

\*Plated lunches include choice of one salad, choice of one entrée, one dessert\*



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## SALAD SELECTIONS

Caesar: chopped romaine, aged parmesan, and creamy Caesar dressing

Romaine Wedge: Fresh romaine, blue cheese crumbles, tomatoes, onions, bacon with ranch dressing

Spinach: Spinach, spiced walnuts, sliced berries, onion with balsamic vinegar

## ENTRÉE SELECTIONS

Grilled Salmon \$24.00 / guest

Roasted Chicken w/ Lemon Garlic Au jus \$22.00 / guest

Pork loin w/ cranberry Demi-Glace \$24.00 / guest

## SIDE SELECTIONS

Mashed potatoes, Sautéed green beans, Southern mac and cheese, Roasted asparagus, Cheese Grits,

Herb roasted fingerling potatoes, Sautéed vegetables, Steamed broccoli

## DESSERT SELECTIONS

Key lime pie Peach cobbler Pecan pie Lemon bars



# Lunch Buffets



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## THE LIGHT DELIGHT

Assortment of Gourmet cold deli meats, chicken salad, variety of deli cheeses, pickles, lettuce, tomatoes, onions, assorted condiments,

Pasta Salad, House Salad, variety of breads and rolls and Fresh baked cookies and brownies

\$25.00 / guest

## THE BACKYARD BLUES

House Salad, Pasta Salad, All Beef hot dogs, Char-grilled burgers, buffalo glazed wings, baked beans, corn on the cob,

House made Potato chips, variety of breads and rolls, assorted condiments, Lemon Bars and Banana Pudding

\$28.00 / guest

## THE SOUTHERN SHACK

House Salad, pasta salad, smoked pull pork, shredded BBQ chicken, Baked beans, corn on the cob, mac and cheese, corn bread,

variety of breads and rolls, assorted condiments, brownies, and peach cobbler

\$30.00 / guest



# Hot D'oeuvres



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## PASSABLE APPETIZERS

(Passable Appetizers are priced per 50 pieces/Appetizer displays are priced per tray. Each tray serves 25 guests, based on a 90-minute service window)

Shrimp and grit shooters \$225.00

Shrimp Shooters \$200.00

Caprese Skewers \$150.00

Grilled jerk chicken wings w/ mango jam \$130.00

Stuffed mushroom caps \$160.00

## APPETIZER DISPLAYS

Chef Charcuterie \$225.00

Variety of Cold deli meats, Pickled Vegetables, House Crostini, and house sauces

Cheese Board \$185.00

Variety of artisanal cheeses, candied walnuts, dried fruits, house crostini

Farmers market vegetable basket \$130.00

Fresh from the farm seasonal Vegetables and house dips

Fresh Fruit display \$135.00

Variety of fresh seasonal fruits and berries w/ house yogurt dip

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# Plated Dinner

(Plated Dinners include choice of one salad, choice of one entrée, one dessert Plated Dinners include bread baskets at tables)



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## SALAD SELECTION

Caesar: chopped romaine, aged parmesan, and creamy Caesar dressing

Romaine Wedge: Fresh romaine, blue cheese crumbles, tomatoes, onions, bacon with ranch dressing

Spinach: Spinach, spiced walnuts, sliced berries, onion with balsamic vinegar

## CHICKEN ENTREES

Chicken Marsala w/ marsala sauce and fresh mushrooms \$33.00 / guest

Herb Roasted Chicken \$28.00 / guest

SEAFOOD ENTREES Atlantic Salmon w/ white wine beurre Blanc \$35.00 / person

Blackened Mahi-Mahi \$34.00 / person

## VEGETARIAN ENTRÉE

Roasted Portabellas stuffed with house ratatouille \$21.00 / person

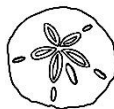
Roasted Acorn Squash stuffed with feta cheese, panko crust and topped w/ tomato coulis \$22.00 / person

## SIDE SELECTIONS

Mashed potatoes Steamed broccoli Southern mac and cheese Sautéed green beans Cheese Grits Roasted asparagus Sautéed vegetables Herb roasted fingerling potatoes

## DESSERT SELECTIONS

Key lime Pie Pecan Pie Classic Cheese Cake w/ Raspberry Sauce Chocolate Layer Cake



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# Dinner Buffets

Dinner buffets offer choice of one salad, two sides, and one dessert. Includes rolls and whipped butter



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## 5'O CLOCK SOMEWHERE

Salad options choose one: House, Caesar, Spinach

Entrée options choose two:

Grilled BBQ Chicken, Grilled Herb Marinated Chicken Breast, Blackened Catfish,  
Grilled GA Shrimp Skewers, Smoked Pulled Pork, Atlantic Salmon

Sides choose two:

Mashed Potatoes, Roasted Fingerling Potatoes, Cheese Grits, Braised Collard Greens,  
Sauteed Green Beans, Coleslaw, Rice Pilaf, Roasted Mixed Seasonal Vegetables

Dessert options choose one: Peach Cobbler, Banana Pudding, Bread Pudding \$40.00 / guest

## HIGH TIDES

Salad options choose one: House, Caesar, Spinach

Entrée options choose two:

Blackened GA Flounder, Fried Chicken, Fried GA Shrimp, Parmesan Crusted Chicken Breast, BBQ Ribs, Grilled Bone-In Pork Chops, Grilled BBQ Chicken,  
Grilled Herb Marinated Chicken Breast, Blackened Catfish, Grilled GA Shrimp Skewers, Smoked Pulled Pork, Atlantic Salmon

Sides choose two:

Mashed Potatoes, Roasted Fingerling Potatoes, Cheese Grits, Braised Collard Greens, Sauteed Green Beans,  
Coleslaw, Rice Pilaf, Roasted Mixed Seasonal Vegetables, Mac & Cheese, Sauteed Broccoli

Dessert options choose one: Peach Cobbler, Banana Pudding, Bread Pudding \$50.00 / guest





# Breaks



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## FRESH BREATH

Individual Yogurts, Granola Bars and Whole Fruit \$8.00 / guest

## THE BRIGHTER SIDE

Assorted Cookies and Fresh Cut Fruit \$8.00 / guest

## THE BEACH BALANCE

Assorted salty snacks, Chex Mix and M&M's \$9.00 / guest

## CANTINA FAVORITES

Homemade Chips and Salsa, assorted fresh veggies and dips. \$13.00 / guest

## A LA CART SNACKS

Assorted Cookies | \$28.00 / dozen

Assorted Chips | \$3.00 / guest

Doritos | \$3.00 / guest

Whole Fruit | \$2.50 / piece

Candy Bars | \$3.00 / bar

Granola Bars | \$3.00 / bar

M&M's | \$3.00 / bag



# Beverages



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## COLLECTION OF SOFT DRINKS

\$3.00 / guest

### BOTTLED WATER

\$3.00 / guest

### SPARKLING WATER

\$4.00 / guest

### COFFEE

Freshly Brewed Coffee, Decaffeinated Coffee, TAZO Teas,  
Lemon and Honey \$50.00 / gallon

### ICED TEA

\$25.00 / gallon

### LEMONADE

\$25.00 / gallon



