



CATERING MENU

130 Shipyard Drive • Hilton Head Island, SC 29928



CONTINENTAL BREAKFAST



Continental Breakfast

Fresh Squeezed Florida Orange Juice,
Cranberry and Apple Juice

Fresh Vanilla Yogurt with Granola and Berries

House Baked Gourmet Muffins and House
Baked Danish

Cinnamon Crumb Coffee Cake

Assorted Bagels with Flavored Cream Cheeses

Sliced Fresh Seasonal Fruit

Fresh Brewed Regular and Decaffeinated
Coffees

Herbal Tea Selections

\$21 per person

Lowcountry Continental

Fresh Squeezed Florida Orange Juice,
Cranberry and Apple Juice

Southern Style Breakfast Pastries to include
Peach Crumble, Pecan Sticky Buns and Warm
Cornbread with Molasses and Honey Butter

Ham and Cheese Biscuits

Assorted Bagels with Cream Cheese

Fresh Vanilla Yogurt with Granola
and Berries

Sliced Fresh Seasonal Fruit

Fresh Brewed Regular and Decaffeinated
Coffees

Herbal Tea Selections

\$24 per person

PJ's Corner Coffee Café

Staff Attended PJ's Gourmet Coffee Bar
with Assorted Specialty Syrups, Flavors
and Condiments

Fresh Squeezed Florida Orange Juice, Cranberry
and Apple Juice

Individually Packaged Yogurt Parfaits
and Fruit Cups

Whole Bananas, Pears, Oranges and Apples

Individually Boxed Cereals with Skim,
2% and Whole Milk

Herbal Tea Selections

Individually Packaged Grab-and-Go Breakfast Items:

Smoked Applewood Bacon or Peppered Country
Sausage, Sharp Cheddar and Scrambled Eggs on
a Buttery Croissant

Egg and Spinach Soufflé with Swiss Cheese and
Bacon

Cinnamon Crumb Coffee Cake

\$28 per person

BREAKFAST BUFFETS



HOT BREAKFAST BUFFETS

All buffets include the Full Continental Breakfast Menu

Traditional Morning Breakfast

Farm Fresh Scrambled Eggs with Crème Fraiche and Chives

Peppered Country Sausage and Smoked Applewood Bacon

Heirloom Breakfast Potatoes with Fresh Herbs

\$29 per person

Heart in Mind

Egg White Frittata with Fresh Mozzarella and Vegetables

Smoked Turkey Sausage

Heirloom Breakfast Potatoes with Fresh Herbs

Steel-Cut Organic Oatmeal with Fresh Berries and Brown Sugar

\$32 per person

Coastal Lowcountry Breakfast

Farm Fresh Scrambled Eggs with Sharp Cheddar and Chives

Peppered Country Sausage Gravy with Fresh Buttermilk Biscuits

Applewood Smoked Bacon

Shrimp and Spinach Crepes with Tasso Hollandaise

Stone Ground Grits with Cheddar and Butter

\$34 per person

BREAKFAST ENHANCEMENTS

Chef Attended Stations subject to \$100 Attendant Fee

Chef Attended Omelette Station

Choice of Farm Fresh Eggs or Egg Whites with Fresh Vegetables, Cheeses and Proteins

\$12

Chef Attended Waffle Station

Fresh Waffles with Syrup, Assorted Fruits and Whipped Cream

\$11

French Toast Station

Vanilla and Cinnamon Battered French Toast with Fresh Fruit Topping, Whipped Cream, Butter and Syrup

\$10

Shrimp and Grits Action Station

Shrimp and Grits with Tasso Gravy and Eggs Cooked Any Style

\$13

Prime Rib Hash Action Station

House Cut Ribeye, Potatoes and Eggs Any Style Prepared to Order

\$12

Smoothie Bar

Mango & Kiwi, Strawberry & Banana, Cantaloupe Mint & Lime, Blood Orange Pineapple & Mint

\$8

PLATED BREAKFAST



Traditional Plated Breakfast

Fresh Squeezed Florida Orange Juice
Traditional Whole Grain Croissants with Butter
Farm Fresh Scrambled Eggs with Sharp Cheddar
Heirloom Breakfast Potatoes with Fresh Herbs
Choice of Peppered Country Sausage or Applewood Smoked Bacon
Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

\$25 per person

Spanish Breeze Breakfast

Fresh Squeezed Florida Orange Juice
Assorted Spanish Pastries Served to the Table
Scrambled Eggs with Smokey Black Beans, Cotija and Tomato in a Fresh Flour Tortilla
Spanish Potatoes with Bell Pepper, Onion and Cilantro
Sour Cream, Salsa and Guacamole
Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

\$27 per person

Sweet Rise Breakfast

Fresh Squeezed Florida Orange Juice
House Made Pecan Sticky Buns and Chocolate Croissants Served to the Table
Stuffed French Toast with Strawberry Mascarpone Filling
Maple Sausage
Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

\$26 per person

MORNING BREAKS



Morning Starter Break

Assorted Individual Yogurts
Sliced Seasonal Fruit
Assorted Flavored Breakfast Breads
Fresh Brewed Regular and Decaffeinated
Coffee and Assorted Hot Teas

\$14 per person

Mid-Morning Break

Trail Mix, Peanuts and Yogurt Covered Pretzels
Assorted Soft Drinks and Bottled Water
Fresh Brewed Regular and Decaffeinated
Coffee and Assorted Hot Teas

\$15 per person

Balanced Mind and Body

Whole Fresh Fruit and Individual Fruit Cups
Fresh Fruit Smoothies to include Strawberry
Banana and Blood Orange, Pineapple and Mint
Granola Bars and Kashi Bars
Assorted Individually Packaged Flavored
Yogurts
Fresh Brewed Green Tea
Fresh Brewed Regular and
Decaffeinated Coffee

\$18 per person

MORNING BREAK A LA CARTE REFRESHMENTS

Sliced Fresh Seasonal Fruit
\$9 per person

Whole Fresh Fruit
\$4 per piece

Ham and Swiss Cheese Biscuit
\$45 per dozen

Sausage and Cheddar Croissant
\$45 per dozen

Assorted Pastries and Muffins
\$42 per dozen

Assorted Individual Cereals with Milk
\$5 each

Assorted Individual Flavored Yogurts
\$5 each

Granola and Kashi Bars
\$4 each

Beverages

Assorted Soft Drinks & Bottled Water
\$4.50 each

Iced Tea, Lemonade or Fruit Punch
\$45 per gallon

Fresh Squeezed Orange Juice, Cranberry
or Apple Juice
\$54 per gallon

Fresh Brewed Regular and Decaffeinated Coffee
\$75 per gallon

Assorted Hot Teas
\$4.50 each

MARKET PLACE LUNCH



MARKET FOOD COURT LUNCH STATIONS

All Market Food Court Menus Include the Following:

Market Fresh Garden Salad Bar with Assorted Toppings and Dressings

Local Pastry Shoppe Dessert Cart with Miniature Cakes, Pastries and Cookies

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Fresh Brewed Iced Tea

Choice of Two Stations \$34 per person

Choice of Three Stations \$40 per person

Choice of Four Stations \$48 per person

Market Carvery Sandwich Shop

Accompanied with Fresh Breads, House Pickles, Flavored Aioli, Assorted Cheeses, House Chips and Pasta Salad

Choose Two Chef Carved Sandwich Boards:

Brined Turkey Breast with Candied Bacon and Black Pepper Mayo

Spice Rubbed Pork Tenderloin

Beef Tenderloin

Herb Crusted Sirloin of Beef

Roasted Local Fish of the Day

Asian Stir Fry and Noodle Bar

Accompanied with Rice, Lo Mein Noodles, Asian Vegetables, Egg Rolls, Fried Wontons and Mild, Spicy and Garlic Aioli Sauces

Choose Two Stir Fry Stations:

Marinated Chicken

Grilled Shrimp

Asian Marinated Flank Steak

Fresh Tofu

Philly Steak and Potatoes

Accompanied with Boardwalk Crab Fries, House Ranch Chips with Dip

Choose Two Individually Wrapped Sandwiches:

Shaved Ribeye Cheesesteak with Grilled Onion and Choice of Provolone or House Cheese Sauce

Chicken Philly with Peppers and Onions and Provolone Cheese

Roast Pork Sandwich with Broccoli Rabe and Provolone Cheese

Buffalo Chicken Tenderloin Sandwich with Lettuce, Tomato, Onion and Blue Cheese Dressing

New York Italian Market

Accompanied with Italian Salad with Olives, Mozzarella, Pepperoncini and Salami and an Antipasto Platter with Cheeses, Meats, Olives and Fresh Bread with Olive Oil

Choose Two Creations:

Italian Hoagie with Sweet & Spicy Pepper Relish Topping

Caprese Hoagie

Eggplant Parmesan Hoagie

Charcuterie and Cheese Board

Fried Calamari with Cherry Peppers and Fresh Marinara

Baked Ziti with Tomato Sauce and Fresh Mozzarella

MARKET PLACE LUNCH



Mediterranean Station

Accompanied with Fresh Garlic Hummus, Olive Bar, Fresh Pita, Feta, Pickled Vegetables, Babaganoush and Greek Salad

Choose Two Options:

- Yogurt Marinated Chicken Kabobs
- Lamb Slider Burgers with Tzatziki
- Falafel
- Gyro Wrap
- Rosemary Garlic Steak Kabobs

Sushi Bar

Accompanied with Edamame, Soy, Wasabi, Pickled Ginger and Seaweed Salad

Choose Two Options:

- California Roll
- Spicy Tuna Roll
- Tuna Poke Bowl with Seaweed Salad, Togarashi Mayo, Crab Salad and Crispy Wontons
- Seared Rare Tuna Nachos on Crispy Wontons

California Taco Truck

Accompanied with Fresh Salsa Bar, Guacamole, Fresh Corn Chips and Bean Salad

Choose Two Tacos:

- Beef Barbacoa
- Marinated Steak Tacos
- Chicken Fajita with Peppers and Onions
- Cornmeal Dusted Shrimp Tacos with Vegetable Slaw
- Blackened Mahi Tacos with Slaw
- Seared Rare Ahi Tuna Tacos with Sesame Glaze

Southern BBQ Competition

Accompanied by Sweet & Sour Cole Slaw, Assorted House Pickles, Corn Bread Baked Beans, House Made Mac & Cheese and Assorted Barbecue Sauces

Choose Two Options:

- House Marinated and Roasted Hand-Pulled Pork
- Shredded Barbecue Chicken
- Grilled Barbecue Bone-In Chicken Breast
- Grilled Barbecue Ribs
- Texas Beef Sliders with Onion Straws and Jalapeños

Hot Dog Street Cart

Accompanied with House Cut French Fries, Onion Straws, and Loaded Tater Tots. Assorted Toppings and Mustards.

Choose Two Options:

- Italian Sausage Sandwich with Peppers
- Chili Cheese Hot Dogs
- Chicago Style Hot Dogs
- Soft Pretzel with Beer Cheese
- All-American House Ground Burger
- Beer Brats with Honey Ale Onions

Southern Style Local Diner

Accompanied with Fresh Buttermilk Biscuits, Jelly, Pimento Cheese with Crackers, Fried Okra, Green Beans and Mashed Potatoes

Choose Two Options:

- Homemade Buttermilk Fried Chicken
- Blackened Chicken Cajun Pasta
- Fried Chicken BLT with Pepper Jack Cheese, Ranch and Candied Bacon
- Country Fried Steak with Pepper Gravy
- Tender Roasted Short Ribs over Cheddar Cheese Grits

LUNCH BUFFETS



North Forest Beach Deli Buffet

- Sliced Seasonal Market Fruit
- Vegetable Pasta Salad
- Redskin Potato Salad with Dijon Vinaigrette
- Deli Sliced Honey Roasted Turkey, Black Forest Ham, Sliced Genoa Salami, Roast Beef and Pastrami
- Sliced Domestic Cheeses
- Assorted House Pickles, Tomato, Red Leaf Lettuce and Onion
- Whole Grain Mustard, Horseradish Cream, Sweet Basil Mayo and Ketchup
- Rustic Italian Panini, Whole Grain Bread, Sourdough and Whole Wheat Bread
- House Ranch Chips
- Assorted House Baked Cookies with Fudge Brownies and Key Lime Bars
- Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
- Fresh Brewed Iced Tea

\$36 per person

Summer Grill Buffet

- Farmer's Market Salad Bar with Assorted Toppings and Dressings
- Redskin Potato Salad with Dijon Vinaigrette
- Sweet and Sour Cole Slaw
- Grilled Vegetable Cous Cous Salad with Tarragon Vinaigrette
- House Ground All-American Cheeseburger Sliders with American Cheese
- Bratwurst with Honey Ale Onions
- Lemon Herb Grilled Chicken Breast
- Lemon Bars and House Made Cookies
- Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
- Fresh Brewed Iced Tea

\$37 per person

LUNCH BUFFETS



Continente Latino Buffet

Monterey Cobb Salad Bar with Avocado Ranch and Cilantro Lime Vinaigrette

Peruvian Purple Potato Salad

Marinated Skirt Steak with Chimichurri

Braised Spiced Chicken with Red Onion Escabeche

Spice Rubbed Snapper with Sweet Corn Puree and Black Bean Tomatillo Fresca

Yellow Rice with Carrots, Green Beans and Corn

Grilled Vegetables with Tomato and Ancho Vinaigrette

Guacamole, Sour Cream, Jalapeños, Onions, Salsa, Limes and Soft Flour and Corn Tortillas

Corn Tortilla Chips

Fresh Chocolate Cupcakes and Mango Flan with Caramel Rum Sauce

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Fresh Brewed Iced Tea

\$39 per person

Tuscan Buffet

Tuscan Country Salad with Assorted Toppings, Basil-Honey Vinaigrette and House Italian Dressing

Great Northern White Beans with Pearled Pasta, Arugula and Basil

Artichokes with Tomatoes in White Balsamic Vinaigrette

Fresh Vegetable Lasagna with Ricotta

Chicken alla Griglia with Lemon and Oregano

Roasted Garlic and Rosemary Steak with Creamy Smoked Tomato Polenta

Roasted Vegetables with Oregano and Olive Oil

Fresh Italian Rolls and Garlic Bread

Tiramisu, Chocolate Chip Cannoli and Pistachio Mousse

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Fresh Brewed Iced Tea

\$42 per person

LUNCH BUFFETS



Southern Warmth Buffet

- Farmer's Market Salad Bar with Citrus Vinaigrette and Poppy Seed Dressing
- Redskin Potato Salad in a Dijon Vinaigrette
- Sweet and Sour Cole Slaw
- Fried Catfish in Smoked Gouda Grits
- Cider-Marinaded Grilled Pork Loin with Peach Glaze
- Grilled Mustard Barbecue Chicken
- Scallion Rice Pilaf
- Green Beans with Applewood Smoked Bacon
- Strawberry Short Cake, Warm Peach Cobbler with Vanilla Ice Cream and Banana Pudding
- Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
- Fresh Brewed Iced Tea

\$39 per person

Lowcountry Inspiration Buffet

- Farmer's Market Salad Bar with Assortment of Toppings and Dressings
- Herb Roasted Fingerling Potato Salad
- Marinated Tomato and Feta Cheese Salad with Heirloom Tomatoes, Avocado, Red Onion, Feta and Red Wine Vinaigrette
- Seafood Pasta with Lobster Cream Sauce
- Blackened Grouper in a Cajun Cream Sauce
- Buttermilk Fried Chicken and Grits
- Rice Pilaf
- Honey Herb Roasted Baby Carrots and Butternut Squash
- Pecan Pie, Banana Pudding and Chocolate Mousse
- Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
- Fresh Brewed Iced Tea

\$41 per person

BOXED LUNCHES



Each Boxed Lunch includes Redskin Potato Salad, Kettle Chips, House Baked Assorted Cookies, Whole Fruit, Assorted Soda or Bottled Water.

Traditional Boxed Lunches

Herb Roasted Chicken

Mozzarella Cheese, Roasted Red Peppers, Tomatoes, Spinach, Basil Mayo on Ciabatta

Roast Beef

Boursin Cheese, Roasted Roma Tomato with Horseradish Cream and Honey Ale Onion on Whole Grain Bread

Grilled Vegetable Stack

Chipotle Mayo on Focaccia

Grilled Chicken Caesar Salad

Crisp Romaine, Parmesan, Herb Marinated Cherry Tomatoes and Croutons

Turkey Club Wrap

Avocado Cream, Muenster Cheese, Applewood Smoked Bacon, Tomato and Lettuce

\$28 per person

Choose up to (3) Selections: Count of Each Selection to be Guaranteed 72 Hours Prior to Lunch

Gourmet Boxed Lunches

Roasted Sliced Sirloin

Arugula, Beefsteak Tomato, Blue Cheese Spread, Honey Ale Onions on a Ciabatta Roll

Traditional Italian

Italian Deli Meats, Provolone Cheese, Lettuce, Tomato and Onion on a Ciabatta Roll with Italian Dressing and Sweet & Spicy Pepper Relish

Shrimp Salad Roll

Cucumber, Avocado and Baby Greens on a Potato Roll

Citrus Salmon Salad

Artisan Greens, Cherry Tomatoes, Shaved Cucumber and a Basil Lemon Dressing

Roasted Vegetable and Portobello on Focaccia

Portobello Mushroom, Roasted Red Pepper, Roma Tomato and Local Greens with Goat Cheese

\$34 per person

Choose up to (3) Selections: Count of Each Selection to be Guaranteed 72 Hours Prior to Lunch

LUNCH ENTRÉES



PLATED SALAD AND SANDWICH LUNCHES

Plated Salad Entrées

Served with Fresh Bread and Butter and Choice of Dessert

Add Grilled Tenderloin \$10

Add Herbed Marinated Grilled Chicken \$8

Add Sesame Seared Rare Ahi Tuna \$12

Napa Salad Nicoise

Local Artisan Greens, Haricot Verts, Cherry Tomatoes, Egg, Peruvian Purple Potatoes in an Olive Oil Vinaigrette

Summer Couscous Salad

Couscous, Asparagus, Olives, Feta Cheese Tomato, Arugula, Cucumbers and Artichokes in a Creamy Basil Vinaigrette

Spanish Cobb Salad

Sweet Corn, Pico de Gallo, Guacamole, Shredded Pepper Jack Cheese with a Creamy Cilantro Vinaigrette

Traditional Caesar Salad

Romaine, Crispy Parmesan, Sundried Tomatoes

Artisan Chopped Salad

Mixed Greens, Applewood Smoked Bacon, Eggs, Chick Peas, Cucumber, Bell Pepper, Honey Mustard Horseradish Dressing

\$28 per person

Price includes the choice of (1) entrée. To include the choice of multiple entrées, a surcharge of \$4.00 per person will be added.

Plated Sandwich Entrées

Served with Choice of Mixed Green Garden Salad or Caesar Salad and Choice of Dessert

Roasted Sirloin of Beef

Boursin Cheese, Sundried Tomato Pesto, Grilled Red Onion and Arugula on a French Baguette
\$34

Herb Roasted Marinated Chicken

Mozzarella Cheese, Roasted Red Peppers, Roma Tomatoes, Spinach, Sweet Basil Mayo on Ciabatta
\$32

Chicken Cuba Torta

Sliced Ham, Braised Chicken Thigh, Dill Pickle, Whole Grain Mustard Aioli and Swiss Cheese on a Bolio
\$34

Turkey Club Wrap

Avocado Cream, Muenster Cheese, Bacon, Tomato and Lettuce
\$32

Marinated Grilled Vegetable Stack

Arugula with Chipotle Mayo on Focaccia
\$30

Price includes the choice of (1) entrée. To include the choice of multiple entrées, a surcharge of \$4.00 per person will be added.

LUNCH ENTRÉES



PLATED LUNCH ENTRÉES

All Entrées are served with Fresh Bread and Butter, Choice of Salad, Choice of Dessert, and Fresh Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

Salads

Local Greens Salad

English Cucumber, Cherry Tomatoes, Shredded Carrots and White Balsamic Vinaigrette

Tuscan Caesar

Hearts of Romaine, Broken Croutons, Crispy Parmesan and Sundried Tomato

Inspired Salad

Local Greens, Watercress, Cucumber, Shaved Pear, Sweet Pecans, Vidalia Onions and Poppy Seed Dressing

Spinach Salad

Dried Cranberries, Candied Walnuts, Blue Cheese, Sweet Vidalia Onion and White Balsamic Vinaigrette

Entrées

Chicken

Goat Cheese and Spinach Stuffed Chicken
Linguini, Julienne Vegetables and Lemon Caper Cream

\$38

Lemon and Herb Seared Chicken

Pan Seared, Lightly Breaded Chicken Breast with Roasted Fingerling Potatoes and Seasonal Vegetables

\$36

Plated Entrée price includes the choice of (1) entrée. To include the choice of multiple entrées, a surcharge of \$4.00 per person will be added.

Seafood

Sesame Crusted Salmon

Rice Grits, Cucumber Carrot Slaw and Honey Soy

\$39

Marinated Grilled Shrimp and Grits

Smoked Gouda Grits and Roasted Corn Salsa

\$38

Panko Crusted Mahi

Citrus and Herb Panko Crusted with Salsa, Rice Grits, Julienne Vegetables and Lemon Buerre Blanc

\$38

Pork

Grilled Pork Tenderloin

Mashed Sweet Potatoes, Red Rice and Mustard Glaze

\$39

Braised Beef Short Rib

Cheddar Cheese Grits and Julienne Vegetables

\$37

Beef

Center Cut Sirloin Steak

Garlic Mashed Potatoes, Seasonal Vegetables and Port Demi

\$39

Vegetarian

Portobella Mushroom Stack

Marinated Grilled Vegetables, Sweet Corn Quinoa and Aged Balsamic Reduction

\$34

Mushroom Ravioli

Cherry Tomatoes, Arugula, Parmesan and Pesto Cream Sauce

\$34

LUNCH ENTRÉES



DESSERTS

House Made Banana Cream Pudding

Fresh Bananas, Vanilla Pudding, House Whipped Cream, Vanilla Wafers

Layered Red Velvet Cake

Brilliant Red Velvet Cake Layers, Cream Filling and Cream Cheese Frosting

Caramel Cheese Cake

Fresh Cheesecake topped with House Caramel Sauce

Key Lime Cheesecake

White Chocolate Cheesecake, Key Lime Filling with Berries

Layered Chocolate Cake

Soft Chocolate Cake Topped with Rich Chocolate Frosting and Raspberry Drizzle

Five Spice Carrot Cake

Layered Carrot Cake with Cream Cheese Icing

AFTERNOON BREAKS



Afternoon Power Shot

Assorted Freshly Baked Cookies, Fudge Brownies and Biscotti

Assorted Soft Drinks and Bottled Water

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

\$15 per person

Light and Fit

Citrus Garlic Hummus and Artichoke White Bean Hummus

Vegetable Crudite, Marinated Olives, Grilled Pita, Toasted Bread and Crispy Bagel Chips

Green Tea

\$12 per person

Beach Side Break

Garlic Herb Popcorn

Individual Fruit Cups

Shrimp Salad and Chicken Salad Croissants

\$14 per person

Southern Warmth Break

Pimento Cheese with Assorted Crackers

Fresh Cut Potato Chips with House Made French Onion Dip

Whole Fresh Fruit

Lemonade, Sweet Tea and Unsweetened Iced Tea

\$14 per person

Ice Cream Man

Ice Cream Freezer stocked with Ice Cream Sandwiches, Good Humor Bars, Fruit and Yogurt Bars and Various Frozen Treats

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

\$14 per person

A LA CARTE AFTERNOON BREAK OPTIONS

Sliced Fresh Seasonal Fruit

\$9 per person

Whole Fresh Fruit

\$4 each

Individual Fruit Yogurts

\$5 each

Kashi and Granola Bars

\$4 each

Chocolate and Yogurt Pretzels

\$4 per person

Assorted Cookies

\$45 per dozen

Assorted Brownies

\$42 per dozen

Gourmet House Nuts

\$6 per person

Dry Snack Mixes

\$4 per person

Assorted Candy Bars

\$4 each

Assorted Ice Cream Bars

\$5 each

Beverages

Assorted Soft Drinks and Bottled Water

\$4.50 each

Iced Tea, Lemonade or Fruit Punch

\$45 per gallon

Fresh Brewed Regular and Decaffeinated Coffee

\$75 per gallon

Assorted Hot Teas

\$4.50 each

HAPPY HOUR BREAKS



Local Pub Happy Hour Break

Signature Mixed Nuts

Pimento Cheese with French Bread and Crackers

Sweet Potato Chips, Vegetable Crudite and House Made French Onion Dip

Selection of Signature Local Craft Beer Tastings from Award Winning Local and South Carolina Breweries

\$23 per person / \$14 without alcohol

(Local Craft Beers Specialty Bar Available During Breaks and Receptions for \$6.00 per beer)

Because of the Beach Break

Fresh Tortilla Chips with Guacamole, Salsa and Sour Cream

Shrimp Cocktail Shooters

House Crab Dip

Resort Signature Blood Orange Mojitos with Brugal Rum, Sugar Cane, Simple Syrup, Mint and Lime or House Signature Margaritas with Juarez Tequila, Cointreau and Grand Marnier

\$26 per person / \$17 without alcohol

Wine and Cheese Board

Cheese and Charcuterie Board with Fresh Breads, Crackers and Local Honeys and Jams

Shrimp Flatbread with Arugula

Caprese Salad with Fresh Tomato, Mozzarella, Basil, Balsamic Glaze

Paired with House Suggested Wines (Red, White and Rose) with a Full Pour or Tasting Flight

\$28 per person / \$18 without alcohol

Build Your Own Bloody Mary Bar

Signature Bloody Mary Mixes

Assorted Bloody Mary Accompaniments

Choice of Vodkas

\$10 each

Champagne and Mimosa Bar

Champagne and Sparkling Fresh Fruit Juices, Berries and Sliced Seasonal Fruit

Chambord

St. Germain Liqueur

\$9 each

Bourbon Tasting Bar

Seasonal selection of (3) Craft Bourbons with Full Pours or Tasting Flights

House Spiced Mixed Nuts & Pretzels

Creative Mixers and Garnish

\$9 - \$14 Each



COCKTAIL RECEPTION



INCLUSIVE COCKTAIL RECEPTIONS

Ocean Front Reception

Reception to include 30 minutes of Butler Passed Signature "Blood Orange Mojitos" During Arrival

Vegetable Crudite with Herb Aioli, Garlic Hummus and Seasoned Warm Seafood Dip, served with Fresh Pita, Crostini and Fruit Garnish

Butler Passed Hors d'Oeuvres

Trio of Crostini: Southern Chicken Salad, Beef Tenderloin Carpaccio, Garlic White Bean and Artichoke

Seared Tuna Wontons with Mango Relish and Avocado Mousse

Chicken Tostada with Pico de Gallo and Crème Fraiche

Brie and Raspberry Purse

Bacon-Wrapped Sea Scallops with Truffle Honey

Handcrafted Creations

Fried Green Tomato Slider with Candied Bacon, Honey Basil Dressing, Lettuce and Onion

House Braised Beef Barbacoa in a Soft Flour Tortilla with Cotija

House Ranch Chips served alongside Freshly Made French Onion Dip

\$65 per person

Evening Relaxation Reception

Reception to include 30 Minutes of Butler Passed Red Wine, White Wine and Sparkling Water During Arrival

Antipasto Display with Grilled Vegetables, Marinated Tomatoes, Artichokes, Roasted Peppers, served with Fresh Mozzarella, Imported Olives and Italian Charcuterie

Butler Passed Hors d'Oeuvres

Traditional Bruschetta on Garlic Crostini

Lamb Lollipops with Lavender and Local Honey Glaze

Brie Stuffed Strawberry with Truffle

Grilled Shrimp Shooter with House Remoulade

Rosemary and Garlic Steak Skewer

Inspired Reception Station

Lobster Rolls with Tarragon Aioli on Potato Roll

Grilled Chicken and Elbow Macaroni Baked in Parmesan and Fresh Mozzarella with Garlic, Sundried Tomato and Basil

Roasted, Marinated Brussels Sprouts

\$72 per person

HORS D'OEUVRES MENU



BUTLER PASSED HORS D'OEUVRES

Priced per piece

Hot Hors d'Oeuvres

Bacon Wrapped Sea Scallops with Truffle Honey
\$4

Rosemary and Garlic Steak Skewer
\$5

Lobster and Sweet Corn Fritter with Sweet
Chipotle Aioli
\$5

Macadamia Crusted Chicken Skewers with
Peach Chutney
\$4

Lamb Lollipops with Lavender and Local
Honey Glaze
\$8

Brie and Raspberry Purse
\$4

Vegetable Spring Rolls with Ginger Plum Sauce
\$4

Chicken Tostado with Pico de Gallo and
Crème Fraiche
\$5

Mini Daufuskie Crab Cakes with Sweet
Pepper Relish
\$4

Country Ham and Cheese Biscuit Bites
\$4

Smoked Gouda and Shrimp Fritters with
Smoked Tomato Coulis
\$5

Cold Hors d'Oeuvres

Southern Chicken Salad Bruschetta
\$4

Mini Lobster Rolls
\$7

Shrimp Cocktail Shooter
\$5

Deviled Eggs with Prosciutto Chip
\$4

House Biscuit with Pimento Cheese and
Pepper Jelly
\$4

Sesame Chicken Lettuce Wrap
\$5

Seared Tuna Wontons with Mango Relish
and Avocado Mousse
\$5

White Bean Garlic and Artichoke Crostini
\$4

Salmon Mousse on Rice Cracker
\$5

Brie Stuffed Strawberry with Truffle and Pistachio
\$6

Hors d'Oeuvres Packages

*Chef's Assortment of Hot and Cold Hors d'Oeuvres
priced per person*

Assortment of (4) Selections
{3.5 Pieces per person}
\$17

Assortment of (8) Selections
{5.5 Pieces per person}
\$26

Assortment of (16) Selections
{8 Pieces per person}
\$34

HORS D'OEUVRES MENU



HORS D'OEUVRES STATIONS

Traditional Cold Hors d'Oeuvres Stations

Vegetable Crudite

Baby Carrots, Jicama, English Cucumbers, French Green Beans, Asparagus, Seasonal Tomatoes, Radish, Olives. Served with Herb Aioli and Garlic Hummus

\$8 per person

Antipasto Display

Grilled Vegetables, Marinated Tomatoes, Artichokes, Roasted Peppers with Fresh Mozzarella, Imported Olives and Italian Charcuterie

\$18 per person

Local Artisan and Imported Cheese

Chef's Selection of Cheeses accompanied with Local Jams, Honey, Artisan Crackers and Breads

\$14 per person

Coastal Raw Bar

Oysters on the Half Shell, Shrimp Cocktail, Asian Tuna Tartar and Lobster & Crab Salad with Potato Rolls. Served with Horseradish, Cocktail Sauce, Lemon and Saltine Crackers

\$28 per person

Traditional Hot Hors d'Oeuvres Stations

\$100 per Chef Attendant

Carving Station

(Choice of (2) Proteins Hand Carved by Chef Attendant)

Brined Turkey Breast

Roasted Sirloin of Beef

Brown Sugar Glazed Ham

Salmon en Croute

Spiced Rubbed Pork Loin

Spinach & Artichoke Stuffed Chicken

All Carving Stations Served with Flavored Aioli, Fresh Baked Rolls, Horseradish Cream, Mustards, Dill Pickles and House Old Bay Seasoned Potato Chips

\$24 per person

Pasta Station

Bowtie Pasta and Penne Pasta with an Assortment of Toppings, Cheeses, Grilled Chicken, Shrimp and Vegetables, served with a Choice of Pesto Cream Sauce or Roasted Tomato Marinara

\$18 per person

Trio of Potato Station

Buttermilk Mashed Potatoes, Roasted Baby Heirloom Potatoes and Twice Baked Potatoes, served with Butter, Chives, Sauteed Mushrooms, Cheddar Cheese, Blue Cheese, Crumbled Bacon and Horseradish Mousse

\$18 per person

MARKET PLACE DINNER



MARKETPLACE DINING EXPERIENCE STATIONS

All Marketplace Dining Experience Reception Menus Include the Following:

Market Fresh Garden Salad Bar with Assorted Toppings and Dressings

Signature Chocolate Indulgence Dessert Display

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Fresh Brewed Iced Tea

Choose (2) Stations: \$72 per person

Choose (3) Stations: \$84 per person

Choose (4) Stations: \$98 per person

(Pricing for all Stations includes setup and Chef Attendants as needed)

Market Carvery Butcher Shop

Accompanied with Fresh Breads, House Pickles, Flavored Aioli, Assorted Cheeses, Roasted Heirloom Potatoes with Crispy Onion Straws

Choose Two Chef Carved Boards:

Brined Turkey Breast with Candied Bacon and Black Pepper Mayo

Spice Rubbed Pork Loin

Beef Tenderloin

Roasted Lamb Shoulder

Roasted Local Fish of the Day

Salmon en Croute

Asian Stir Fry and Noodle Bar

Accompanied with Rice, Lo Mein Noodles, Asian Vegetables, Egg Rolls, Fried Wontons and Mild, Spicy and Garlic Aioli Sauces

Choose Two Stir Fry Stations:

Marinated Chicken

Grilled Shrimp

Asian Marinated Flank Steak

Fresh Tofu

All Food and Beverage Charges are subject to a taxable 23% administrative fee for all inside functions, 25% administrative fee for all functions outdoors and applicable local and SC state taxes. The administrative fee is not a tip, gratuity or service charge and is not distributed to individual employees.

Mediterranean Station

Accompanied with Fresh Garlic Hummus, Olive Bar, Fresh Pita, Feta, Pickled Vegetables, Babaganoush and Greek Salad

Choose Two Options:

Yogurt Marinated Chicken Kabobs

Lamb Slider Burgers with Tzatziki

Falafel

Rosemary Garlic Steak Kabobs

Local Gastro Pub

Accompanied with House Seasoned Mixed Nuts, Garlic Herb Popcorn and Soft Pretzels with Beer Cheese Dipping Sauce

Choose Two Entrées:

Guinness and Brown Sugar Marinated Sirloin Steak

Roasted Pork Shoulder, White Bean Cassoulet

Pecan Crusted Mahi in a Spiced Rum Cream on Polenta

House Ground Slider Burgers with Cheddar Cheese and Bacon Marmalade

Sushi Bar

Accompanied with Edamame, Soy, Wasabi, Pickled Ginger and Seaweed Salad

Choose Two Options:

California Roll

Spicy Tuna Roll

Tuna Poke Bowl with Seaweed Salad, Togarashi Mayo, Crab Salad and Crispy Wontons

Seared Rare Tuna Nachos on Crispy Wontons

MARKET PLACE DINNER



Sabor Latino Menu

Accompanied with Fresh Salsa Bar, Guacamole, Fresh Corn Chips, Soft Corn and Flour Tortillas and Bean Salad

Choose Two Entrees:

Chimichurri Marinated Grilled Tenderloin

Adobo Grilled Chicken with Salsa Roja and Rice Verde

Red Snapper with Charred Corn Salsa, Peruvian Purple Potato Mash and Grilled Vegetables

Citrus Grilled Shrimp with Mango Salsa

Steakhouse Grill

Accompanied with Asparagus and Baby Carrots, Scalloped Potatoes and House Made Steak and BBQ Sauces

Choose One Option:

Grilled Filet Mignon with Wild Mushroom Butter

Southwest Spice Encrusted New York Strip

Grilled Barbecue Rubbed Chicken Breast

Pork Loin Medallions with Orange and Ginger

Grilled Salmon with Cilantro Pesto and Citrus Gemolata

New Orleans Oyster Bar

Accompanied with Jambalaya with Red Beans and Rice, Warm Cornbread and Roasted Vegetables

Choose Two Options:

New Orleans Roasted Oysters with Parmesan and Garlic Butter

Blackened Catfish in a Cajun Cream Sauce

Crawfish Etoufee

Blackened Chicken Cajun Pasta

Lowcountry Immersion

Accompanied with Fresh Hushpuppies, Honey Butter, Pimento Cheese with Crackers, Fried Okra, Green Beans and Mashed Potatoes

Choose Two Options:

Shrimp and Smoked Gouda Grits in Tasso Gravy

Lowcountry Boil with Peel & Eat Shrimp, Andouille Sausage, Corn, Potatoes and Drawn Butter

Braised Short Rib Mac & Cheese Grilled Cheese Sandwich

Seared Mahi with Sweet Corn Coulis and Crispy Pancetta

New York Italian Market

Accompanied with Italian Salad with Olives, Mozzarella, Pepperoncini and Salami and an Antipasto Platter with Cheeses, Meats, Olives and Fresh Bread with Olive Oil

Choose Two Creations:

Flatbread Trio: Margherita Flatbread, Shrimp Flatbread with Arugula and Pepperoni, Sausage & Onion Flatbread


Seared Grouper with Sweet Corn Coulis and Crispy Polenta

Wild Mushroom Ravioli in a Pesto Cream Sauce

Steak Marsala in a Mushroom Wine Sauce

Fried Calamari with Tinker Bell Peppers and Fresh Marinara

Baked Ziti paired with Eggplant and Chicken Parmesan



INNER BUFFETS



Seacrest Buffet

Local Greens and Seasonal Vegetable Market Salad with Pecans, Blue Cheese, Shredded Parmesan, Black-Eyed Pea Vinaigrette, Sweet Basil and Local Honey Vinaigrette and Creole Dressing

Vidalia Sweet Onion and Roasted Potato Salad

Creamy Carolina Cole Slaw

Southern Macaroni Sald with Sweet Pickle Relish

Cornbread Muffins and Cheese Biscuits with Honey Butter

Lowcountry Shrimp Boil with Sweet Corn, Sausage, Roasted Potatoes, Lemon, Drawn Butter and Cocktail Sauce

House Made Buttermilk Fried Chicken with Waffles and a Spiced Honey Glaze

House Marinated Pulled Pork with Original BBQ Sauce

Smoked Gouda Grits

Grilled Seasonal Vegetables & Gold Dirty Rice

Dessert

Banana Cream Pudding with Fresh Bananas, Vanilla Pudding, Vanilla Wafers and Whipped Cream

Mixed Berry Shortcake with Whipped Cream

Beverages

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Fresh Brewed Iced Tea

\$75 per person

Tuscan Dinner Buffet

Pear and Gorgonzola Salad with Candied Pecans, Mixed Greens, Sweet Vidalia Onions and Balsamic Vinaigrette

Great Northern White Beans with Pearled Pasta, Arugula and Basil

Marinated Mushrooms

Tuscan Rolls and Ciabatta with Olive Oil and Butter

Eggplant Parmesan in a Roasted Tomato Marinara

Stuffed Mozzarella Caprese Chicken with Basil, Tomato and Balsamic Drizzle

Roasted Garlic and Rosemary Steak with Creamy Smoked Tomato Polenta

Orecchiette Pasta with Seasoned Grilled Shrimp in a Lobster Cream Sauce

Roasted Vegetables with Oregano and Olive Oil

Desserts

Tiramisu with Whipped Cream


Milk Chocolate Panna Cotta with Salted Caramel, Whipped Cream and Toasted Hazelnut

Beverages

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Fresh Brewed Iced Tea

\$82 per person



INNER BUFFETS



Taste of the South Buffet

Raspberry Goat Cheese Salad with Mixed Garden Greens, Walnuts and Poppy Seed Dressing

Heirloom Tomato and Feta Cheese Salad with Avocado and Red Onion in a Red Wine Vinaigrette

Herb Roasted Fingerling Potato Salad

Fresh Hushpuppies and Biscuits with Honey Butter and Jams

Seared Snapper with Crawfish Etoufee

Braised Short Rib with Vidalia Sweet Onion and Sharp Cheddar Grits with Fried Sweet Potato Matchsticks

Chicken Roulade "Oscar" with Crab Stuffing, Spinach, Tarragon Broth, Barley Risotto

Wild Rice Pilaf

Honey Herb Roasted Baby Carrots and Butternut Squash

Desserts

Crispy Funnel Cakes with Powdered Sugar, Whipped Cream, Strawberry Sauce and Warm Chocolate Sauce

Layered Five Spice Carrot Cake with Cream Cheese Frosting

Beverages

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Fresh Brewed Iced Tea

\$75 per person

Coastal Grill Out Buffet

Local Greens and Seasonal Vegetable Market Salad with Pumpkin Seeds, Blue Cheese, Shredded Parmesan, Citrus Dijon Vinaigrette and Poppy Seed Dressing

Avocado and Black Bean Quinoa Salad

Napa Valley Chickpea Salad with Pecans, Grapes and Creamy Dressing

Assorted Tomatoes, Fresh Mozzarella, Sweet Basil and Olive Oil

Fresh Baked Rolls and Bread

Marinated Chicken Breast with Grilled Sundried Tomato and Citrus Vinaigrette

Grilled Sliced Tenderloin with Rosemary and Citrus Sea Salt

Grilled Lemon Basil Shrimp with Sweet Basil Vinaigrette

Roasted Heirloom Potatoes with Pancetta Cracklings and Garlic

Grilled Asparagus and Baby Carrots with Roasted Poblano Butter

Roasted Peppers and Zucchini

Dessert

Grilled Stone Fruit and Seasonal Berries with Cinnamon Ice Cream and Sweet Balsamic Reduction

Assorted Mini Short Bread Fruit Tarts

Beverages

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Fresh Brewed Iced Tea

\$95 per person

DINNER ENTRÉES



PLATED DINNER ENTRÉES

All Entrées are served with Fresh Bread and Butter, Choice of Salad, Choice of Dessert and Fresh Brewed Regular and Decaffeinated Coffee, Iced Tea and Water.

All Entrées are accompanied by Chef's Selection of Vegetable and Starch.

Appetizer Courses Available for Quoted Additional Price.

Appetizers

Daufuskie Crab Cake

Jumbo Lump Crab, Avocado Cucumber Relish, Creole Mustard Aioli
\$9

Shrimp and Grits

Sauteed Shrimp with Smoked Gouda Grits, Tasso Gravy, Arugula and Lima Bean
\$9

Grilled Pear Wheel

Grilled Pear, Pancetta Crisp, Chevre Goat Cheese, Pine Nuts, Chive Oil
\$8

Chilled Mushroom Stack

Grilled Portobello and Button Mushrooms, Roasted Red Pepper, Blue Cheese and Balsamic Reduction
\$7

Crab Salad

Chilled Jumbo Crab, Tarragon Dressing, Lemon
\$9

Salads

Sonesta Salad

Radicchio Cup, Artisan Greens, Edamame, Dried Cherries, Feta Cheese, Candied Walnuts and Exotic Flower Confetti in a Blood Orange Vinaigrette

Tuscan Caesar

Hearts of Romaine, Broken Croutons, Crispy Parmesan and Sundried Tomato

Inspired Salad

Local Greens, Watercress, Cucumber, Shaved Pear, Sweet Pecans, Vidalia Onions and Poppy Seed Dressing

Goat Cheese and Avocado Salad

Watercress, Arugula, Crumbled Goat Cheese and Sliced Tomatoes in a Basil Vinaigrette

Spinach Salad

Dried Cranberries, Candied Walnuts, Blue Cheese, Sweet Vidalia Onion and White Balsamic Vinaigrette



INNER ENTRÉES



ENTRÉES

Choose up to (2) Proteins and (1) Vegetarian Dinner Entrée at the included Price. Additional Choices Subject to Surcharge of \$4.00 per Person

Chicken

Chicken Alouette

Filled with Boursin Cheese, Spinach and Shrimp
\$53

Scaloppini of Chicken

Layered with Sautéed Spinach in Lemon Caper Sauce
\$51

Chicken Roja

Grill-Roasted Chicken, Grilled Poblano Oil Green Beans, Rice Verde and Salsa Roja
\$49

Beef

Chili Rubbed New York Strip

Chipotle Barbecue and Smoky White Bean Puree
\$70

Center Cut Sirloin Steak

Grilled with Blue Cheese Butter and Red Wine Demi-Glacé
\$59

Filet Mignon

Maitre D' Butter and Red Wine Demi-Glacé
\$78

Duet Plate Options

Add the following to any of our Beef Entrées to create a Combination Plate for your Guests

Daufuskie Crab Cake	\$8 Additional
Sauteed Shrimp Scampi	\$11 Additional
Choice of Chicken	\$6 Additional
Choice of Fish	\$12 Additional

Seafood and Vegetarian

Grouper Daufuskie

Topped with Jumbo Lump Crab and Spinach with Mustard Cream Sauce
\$65

Blackened Snapper

Carolina Gold Rice, Fried Okra and Corn Puree
\$62

Panko Crusted Mahi

Citrus and Herb Panko Crusted with Salsa, Julienne Vegetables, Rice Grits and Lemon Buerre Blanc
\$59

Sesame Crusted Salmon

Cucumber Carrot Slaw, Rice Grits and Honey Soy
\$57

Mushroom Ravioli

Sage, Roasted Garlic Pesto Cream Sauce and Parmesan
\$47

Roasted Vegetable Pasta

Zucchini Spaghetti with Roasted Seasonal Vegetables, Pesto and Fresh Grated Parmesan
\$44

DESSERTS



DESSERTS

House Made Banana Cream Pudding

Fresh Bananas, Vanilla Pudding, House Whipped Cream, Vanilla Wafers

Layered Red Velvet Cake

Brilliant Red Velvet Cake Layers, Cream Filling and Cream Cheese Frosting

Caramel Cheese Cake

Fresh Cheesecake topped with House Caramel Sauce

Krispy Kreme Bread Pudding

Mix of Bread and Krispy Kreme Donuts, Caramel Sauce, Whipped Cream

Layered Chocolate Cake

Soft Chocolate Cake Topped with Rich Chocolate Frosting with Raspberry Drizzle

Five Spice Carrot Cake

Layered Carrot Cake with Cream Cheese Icing

Chocolate Pecan and Caramel Torte

Chocolate Fudge Cake, Pecans, Toffee, Caramel Drizzle, Whipped Cream and Berries

DESSERT STATIONS

(Not Included with Plated Dinner/Priced per Person)

\$100 per Chef Attendant

Chocolate Indulgence Station

Chef's Selection of Signature Chocolate Filled, Covered and Dipped Creations

\$20

Assorted Mini Pastries

Fruit Tartelettes, Pecan Diamonds, Miniature Eclairs, Cream Puffs and Chocolate Covered Strawberries

\$18

New York Cheesecake Stand

New York Style Cheesecake with Strawberry Topping

Bruleed Banana Cheesecake with Whipped Cream

Assorted Cheesecake Lollipops with Chocolate and White Chocolate Shells

\$22

Ice Cream Store

Selection of (3) Ice Cream or Sorbet Flavors from Hilton Head Ice Cream Company. Paired with a wide array of Candies, Fruit, Chocolate Sauce and Strawberry Glaze

\$17

BARS AND BEVERAGES



CONSUMPTION AND CASH BARS

Bartender Fees \$100 for first hour and \$25 for each additional hour

Resort Brand Liquor

Pinnacle Vodka
Seagram's Gin
Jim Beam Bourbon
Grant's Scotch
Seagram's 7 Whiskey
Don Q Silver Rum
Juarez Tequila

\$7.50 per drink

Premium Brand Liquor

Tito's Vodka
Tanqueray Gin
Buffalo Trace Bourbon
Dewar's Scotch
Jack Daniels Whiskey
Bacardi White Label Rum
Jose Cuervo Gold Tequila

\$8.50 per drink

Deluxe Brand Liquor

Ketel One Vodka
Bombay Sapphire Gin
Knob Creek Bourbon
Chivas Regal Scotch
Crown Royal Whiskey
Mount Gay Reserve Rum
Milagro Tequila

\$10.50 per drink

Beer

Local and Imported Beer Selections Vary Seasonally

Domestic Beer

\$5.50

Import Beer

\$6.50

Local Craft Beer

\$6.00

Resort Brand Wine

La Terre Chardonnay
La Terre Cabernet Sauvignon
La Terre Merlot
La Terre White Zinfandel
Montmartre Champagne
\$7.50 per glass / \$34 per Bottle

Premium Brand Wines

J Lohr Riverstone Chardonnay
Kendall Jackson Sauvignon Blanc
Hogue Late Harvest Riesling
Caposaldo Pinot Grigio
Bridlewood Pinot Noir
Deloach Merlot
William Hill Cabernet Sauvignon
La Marca Prosecco
\$10 per glass / \$45 per Bottle

Soft Drinks and Bottled Waters

\$4.50

BARS AND BEVERAGES



HOSTED UNLIMITED BAR

(Unlimited bars include Bartenders at no additional charge)

Resort Unlimited Bar

First Hour
\$15 per person

Additional Full Hours
\$9 per person

Additional Half Hour
\$5 per person

Resort Bar to Include Resort Brand Liquors, Resort Wines, Seasonal Domestic & Imported Beer Selection, Mixers and Non-Alcoholic Beverages

Premium Unlimited Bar

First Hour
\$18 per person

Additional Full Hours
\$12 per person

Additional Half Hour
\$8 per person

Premium Bar to Include Premium Brand Liquors, Premium Wines, Seasonal Domestic & Imported Beer Selection and Non-Alcoholic Beverages

Deluxe Unlimited Bar

First Hour
\$21 per person

Additional Full Hours
\$15 per person

Additional Half Hour
\$11 per person

Deluxe Bar to Include Deluxe Brand Liquors, Premium Wines, Seasonal Domestic & Imported Beer Selection and Non-Alcoholic Beverages

Beer and Wine Unlimited Bar

First Hour
\$15 per person

Additional Hours
\$9 per person

Additional Half Hour
\$5 per person

Beer and Wine Bar to Include Resort Brand Wines, Seasonal Domestic & Imported Beer Selections and Non-Alcoholic Beverages

**Premium Wine Upgrade for \$2 per person per hour*

Soft Drink and Bottled Water Unlimited Bar

First Hour
\$8 per person

Additional Hours
\$4 per person

Additional Half Hour
\$4 per person



DETAILS TO CONSIDER



Our culinary team has crafted an exceptional collection of menu options that combine the Sonesta Food is Art philosophy with colorful regional influences that define the Coastal Area. We are also happy to design special menus to meet any specific personal tastes or needs that you or your guests may have.

Noted below are a few helpful reminders that will keep your planning process on track:

- We are happy to confirm your entire menu pricing a minimum of 6 months in advance of your group's arrival.
- To ensure that the Resort is fully prepared for your event, it is necessary for you to confirm the number of attendees 3 business days prior to the event. The Resort will be prepared to set and serve 5% over your guarantee. Should your actual attendance exceed 5%, the Resort will make every effort to offer the original menu selection, however it may not always be available.
- Hospitality Suites are available for private events and food and beverage packages are available upon request.
- The sale and service of all alcoholic beverages is governed by the State of South Carolina. As a licensee, we are responsible for the administration of all beverage regulations. It is therefore a policy that all liquor and wine must be supplied and dispensed by the Resort. The Sonesta Resort encourages safe and responsible alcohol consumption. Bartenders are required to ID all guests prior to serving alcoholic beverage.
- All events are catered exclusively by Sonesta Resort Hilton Head Island. In accordance with the South Carolina Health Department no food or beverage may be brought in or removed from the Resort.