

CATERING MENU

BREAKFAST | LUNCH | HORS D' OEUVRES | DINNER



MYRTLE BEACH
Group Sales

MyrtleBeachGroupSales.com

1-844-300-8477





BREAKFAST

MENU

Coastal Continental Breakfast

Chef's selection consisting of seasonal fresh fruit, an assortment of fruit juices, breakfast pastries and bagels, jellies, jams, butter, and cream cheese. Fresh brewed coffee, decaffeinated coffee and herbal tea.

..... 7.95

Starbuck Premium Break

Start the day with Pike's Place Coffee and a selection of LaBoulangre breakfast pastries consisting of an assortment of chocolate croissants, morning buns, scones and classic coffee cake. 12.95

BREAKFAST BUFFET

Beachcomber

Scrambled eggs, pancakes, crisp bacon, link breakfast sausage, hash brown potatoes, country grits, buttermilk biscuits, jellies and jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea. 9.95

Carolina Classic

Scrambled eggs, french toast, crisp bacon, breakfast sausage patties, home fried potatoes, country grits, pepper sausage gravy, buttermilk biscuits, jellies and jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea. 10.95

The Chef's Table

Eggs Benedict, scrambled eggs, ham & cheese quiche, thin sliced NY Strip, blueberry pancakes, crisp bacon, hash brown casserole, stone ground yellow grits, seasonal fresh fruit, croissants and assorted breakfast pastries, jellies and jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea.

..... 14.95

BREAKFAST PLATTER

Beachcomber Platter

Scrambled eggs, crisp bacon, link breakfast sausage, hash brown potatoes, buttermilk biscuit, fruit cup and orange juice. Fresh brewed coffee, decaffeinated coffee or herbal tea. 9.95

Low Country Platter

Scrambled eggs, crisp bacon, breakfast sausage patties, home fried potatoes, country grits, buttermilk biscuit with sausage gravy, choice of fruit juice, fresh brewed coffee, decaffeinated coffee and herbal tea. 10.95

Carolina Classic Platter

Two egg omelet with shredded cheese, diced bell peppers and onions, french toast, crisp bacon, hash brown potatoes, country grits, buttermilk biscuit, and orange juice. Fresh brewed coffee, decaffeinated coffee or herbal tea. 12.95

Prices are per person, are subject to appropriate taxes and a 20% service charge. Buffet pricing is based on a minimum of 50 guests. Buffets for less than 50 guests will incur an additional per person charge.





MENU

BOX LUNCH

Get it to go!..... 9.95

Turkey & Ham Wrap

Served with lettuce, tomato, shredded cheddar & jack cheese, and herbed mayonnaise

Italian Sub

Ham, salami, pepperoni, provolone, lettuce, tomato and Italian dressing

Roast Beef with Swiss

Served with lettuce, tomato, and creamy horseradish

Chicken Salad on a Croissant

Served with lettuce and tomato

Vegetable Wrap

Served with bell peppers, red onion, mushrooms, lettuce, tomato and red wine vinaigrette

All box lunches include chips, fresh whole fruit, a fudge brownie, and beverage.

THE LIGHTER SIDE

Enjoy one of our fresh salads.

Chef Salad

Served with mixed greens, turkey, ham, Swiss & American cheese, tomato, bacon bits, red onion, egg wedges, and croutons..... 9.95

Caesar Salad with Grilled Chicken

Fresh romaine lettuce, shredded parmesan cheese, garlic croutons and classic Caesar dressing 10.95

Grilled Flounder Salad

Fresh mixed greens, shredded cheddar & jack cheese, diced tomatoes and scallions..... 11.95

Chopped Salad with Grilled Chicken

With iceberg lettuce, shredded parmesan cheese, diced tomatoes, scallions, red & green bell peppers, and almonds tossed in red wine vinaigrette..... 11.95

All prices are subject to applicable taxes and 20% service charge.

LUNCH





LUNCH BUFFET MENU

All buffets include beverage station with Coffee, Iced Tea and Water

The Deli Bar

Sliced roast beef, ham, turkey, and salami, with lettuce, tomatoes, onion, Swiss, Provolone, and American cheese, pasta salad, cole slaw, assorted breads, and condiments. Dessert tray consisting of assorted cookies and brownies 19.95

Southern Jubilee

Tossed garden salad, fried chicken, fried catfish, mashed potatoes with gravy, dirty rice, collard greens, corn on the cob, cornbread muffins, and assorted cobblers 27.95

Hot and Hearty

Sliced sirloin with a red wine and rosemary au jus, brown sugar and honey glazed pit ham, roasted red potatoes, vegetable medley, dinner rolls, Chef's salad bar, and assorted desserts 24.95

The Grille Room

Italian sausage with peppers & onions, BBQ chicken breast, beef kabobs, dilled new potatoes, rice pilaf, vegetable medley, dinner rolls, Chef's salad bar, and assorted desserts 24.95

Prices based on a minimum of 50 guests. Buffets for less than 50 guests will incur an additional per person charge.

LUNCH





PLATED LUNCH MENU

All lunch entrees include house salad, dinner rolls, Chef's choice of dessert, and a beverage station with Coffee, Iced Tea and Water

PLEASE CHOOSE UP TO THREE ENTREES FOR YOUR LUNCHEON:

Chicken Marsala

Served with rice pilaf and Italian green beans
..... 15.95

Chicken Parmesan

Served over penne pasta with marinara and vegetable medley 16.95

Beef Burgundy

Served with white rice and broccoli with cheese sauce
..... 18.95

Slow Cooked Beef Brisket

Served with a cabernet brown sauce, buttery new potatoes, and vegetable medley 18.95

Fried BBQ Pork Chops

Served with macaroni & cheese and fried zucchini
..... 17.95

Slow Roasted Pork Loin

Served with apple chutney, mushroom & almond rice pilaf, and brandy spiced baby carrots..... 18.95

Baked Flounder

Topped with shrimp scampi, served with saffron rice, and vegetable medley..... 26.95

Shrimp and Sausage

Over stone ground yellow grits with a bacon gravy and vegetable medley 26.95

LUNCH



All prices are subject to applicable taxes and 20% service charge.



MENU

LUAU BUFFET 19.95 Per Person

All themed buffets include beverage station with Coffee, Iced Tea and Water

Pulled Pork BBQ

Polynesian Cole Slaw

Teriyaki Mahi with Pineapple Mango Salsa

Cucumber Salad

Huli Huli Chicken

Poke

Island Fried Rice

Coconut Cream Pie

Fruit Salad

Pineapple Upside Down Cake

Prices are subject to applicable taxes and a 20% service charge.

LUAU BUFFET





PLATED FOUR COURSE

All Dinners served with Dinner Rolls, Iced Tea, Water and Coffee

SALAD (Choose One)

- House Salad
- Caesar Salad
- Spinach Salad
- Chopped Salad

APPETIZERS (Choose One)

- Port Wine Marinated Fruit Cup
- Tomato and Basil Bruschetta
- Spinach and Parmesan Soup
- Tomato Bisque

ENTREES (Choose up to three)

Char-Grilled Ribeye Steak 39.95
Topped with Bleu Cheese Butter and Onion Strings

Beef Tenderloin 44.95
Topped with Warm Crab Meat and a Citrus Hollandaise

Chicken Breast
Stuffed with Spinach, Bacon, and Gouda over an Herbed Béchamel 34.95

Baked Chicken Breast
With a Chardonnay and Tarragon Reduction 32.95

Center Cut Pork Loin
With a Rosemary Honey Mustard Glaze..... 34.95

Seared Pork Tenderloin
With a Port Wine and Pear Chutney 34.95

Blackened Grouper
With a Black Bean and Cucumber Salsa 55.95

Crab Encrusted Mahi
With a Lemon Basil Sauce..... 51.95

STARCHES (Choose One)

- Garlic Mashed Potatoes
- Sour Cream Stuffed New Potatoes
- Dilled Yukon Gold
- Saffron Rice
- Basmati Rice Pilaf
- Jasmine Rice with Cashews & Bell Peppers

VEGETABLES (Choose One)

- Sautéed Squash and Zucchini
- Broccoli and Cheese Sauce
- Fresh Vegetable Medley
- Asparagus Polonaise
- Soy Glazed Bell Peppers
- Sautéed Spinach

DESSERTS (Choose up to Two)

- Raspberry Cheesecake
- Chocolate Torte
- Chocolate Mousse Cake
- Red Velvet Cake
- Cheesecake with Triple Berry Compote
- Brownie Sundae

DINNER



Prices are subject to applicable taxes and a 20% service charge.



DINNER BUFFET MENU

All Buffets include Iced Tea, Water, Coffee, Dinner Rolls & Butter

The Orient Express..... 24.95

- Stir-Fry Chicken
- Pepper Steak
- Stir-Fry Rice
- Asian Vegetable Medley
- Chef's Salad Bar
- Rolls
- Assorted Desserts

A Taste of Italy..... 28.95

- Chicken Alfredo
- Lasagna
- Eggplant Parmesan
- Sautéed Squash and Zucchini with Basil
- Italian Green Beans
- Chef's Salad Bar
- Garlic Bread
- Assorted Desserts

Simply Southern..... 27.95

- Buttermilk Fried Chicken Breast
- Fried BBQ Pork Chops
- Mashed Potatoes with Gravy
- Buttery Kernel Corn
- Macaroni and Cheese
- Cornbread Muffins and Biscuits
- Chef's Salad Bar
- Assorted Cobblers

THE GREAT OUTDOORS

All American Cook Out..... 24.95

- Hamburgers
- Hot Dogs
- BBQ Chicken Breast
- Baked Beans
- Corn on the Cob
- Cole Slaw
- Potato Salad
- Cheese and Relish Tray
- Apple and Pecan Pie

THE GREAT OUTDOORS

Southern Pig Pickin' Market Price

- Whole Roasted Pig
- Whole Turkey
- BBQ Baby Back Ribs
- Corn on the Cob
- Baked Beans
- Roasted Red Potatoes
- Collard Greens
- Biscuits with Apple Butter
- Pasta Salad
- Cole Slaw
- Potato Salad
- Apple Crisp

DINNER



All prices are subject to applicable taxes and a 20% service charge

DINNER BUFFET MENU

All Buffets include Iced Tea, Water, Coffee, Dinner Rolls & Butter

THE GREAT OUTDOORS

Southern Style BBQ 29.95

- Pulled BBQ Pork
- Fried Chicken
- Baby Back Ribs
- Collard Greens
- Macaroni and Cheese
- Biscuits
- Cornbread Muffins
- Assorted Cobblers

THE GREAT OUTDOORS

The Steak Out 29.95

- Grilled NY Strip
- Italian Sausage with Peppers and Onions
- Baked Potatoes
- Green Beans
- Tossed Salad
- Pasta Salad
- Assorted Rolls
- Brownies and Cookies

THE GREAT OUTDOORS

Seafood by the Seaside Market Price

- Steamed Crab Legs
- Chilled Shrimp Cocktail
- Oysters on the Half Shell
- Fried Flounder
- Southern Fried Rice
- Mashed Potatoes with Gravy
- Fried Okra
- Cole Slaw
- Hushpuppies
- Biscuits
- Lemon Meringue Pie
- Key Lime Pie

The Great Outdoors Buffets are for outdoor functions only.

CREATE YOUR OWN BUFFET

Salads

All items are priced per person

- Tossed Garden Salad..... 2.00
- Fruit Salad..... 2.50
- Pasta Salad with Grilled Vegetables..... 2.50
- Spring Salad..... 3.00
- Spinach Salad 3.00
- Chopped Salad..... 2.00

BEEF ENTREES

Chef Carved Beef Tenderloin

Served with Red Wine Butter Sauce..... 16.00

Chef Carved Prime Rib

Served with Creamy Horseradish and Red Wine and Rosemary au Jus 12.00

Beef Burgundy..... 9.00

Roast Top Sirloin

With au Jus 9.00

Beef Brisket

With a Rubbed Sage Brown Sauce..... 10.00

Chef Carved Slow Roasted Strip Loin

With a Cabernet Reduction 10.00

CHICKEN ENTREES

Chicken Marsala 10.00

Char-Grilled Chicken Breast

With Champagne Sauce..... 9.00

Herbed Baked Chicken..... 9.00

Baked Breast of Chicken

With Mushroom Sauce 10.00

Chicken Parmesan 10.00

Chicken Kiev 10.00

PORK ENTREE

Pork Loin

With Apple Brandy Cream 10.00

Honey Baked Ham

With Pineapple Chutney..... 9.00

Sage Rubbed Center Cut Pork Loin... 10.00

Spiral Ham

With Brown Sugar & Honey Glaze 10.00

Pork Tenderloin

Stuffed with Orange Compote..... 10.00

Spanish Pork

With Apple Citrus Salsa 10.00

DINNER



All prices are subject to applicable taxes and a 20% service charge

DINNER BUFFET MENU

All Buffets include Iced Tea, Water, Coffee, Dinner Rolls & Butter

SEAFOOD ENTREE

Broiled Flounder With Lemon Butter Sauce	10.00
Crab Cakes With Citrus Aioli.....	15.00
Baked Salmon With Lobster Dill Sauce.....	12.00
Crab Encrusted Grouper With Southwestern Tartar Sauce.....	18.00
Shrimp With Stone Ground Yellow Grits and Tasso Gravy	16.00
Scallops Fra Diavolo With Penne	18.00

STARCH

Au Gratin Potatoes.....	3.00
Roasted Red Potatoes	2.00
Mashed Potatoes with Gravy.....	3.00
Rice Pilaf	2.00
Saffron Rice.....	3.00
Wild Rice Blend.....	3.00
Basmati Rice	3.00
Macaroni and Cheese.....	3.00
Fettuccine Alfredo	3.00

VEGETABLES

Country Style Green Beans.....	2.00
Vegetable Medley	2.00
Corn Souffle	3.00
Broccoli and Cheese	3.00
Fried Zucchini.....	3.00
Squash Casserole.....	3.00
Ratatouille.....	4.00
Baked Tomatoes with Provolone	3.00
Char-Grilled Eggplant.....	3.00

SPECIALTY STATIONS

All items are priced per person

Mashed Potato Station	2.50
Mashed Russet and Sweet Potatoes, with bacon, sour cream, shredded cheese, scallions, butter and seasonings to mix to your taste	
Pasta Station	3.50
Assorted Raviolis and Tortellini's with Marinara and Alfredo	
Shrimp Station	6.00
Shrimp sautéed fresh in front of you. Your choice of Scampi, Cajun, Scaloppini, or Grand Mariner	
Quesadilla Station	5.00
Quesadillas cooked fresh to your liking. Choice of Ground Beef, Chicken, or Shrimp with assorted vegetables	
Cookies & Cream Station	3.00
Assorted Cookies with Milk and Chocolate Milk for Dipping	
Sundae Station	5.00
Vanilla Ice Cream, Toppings include Chocolate Chips, Almonds, Strawberry, Hot Fudge, Whipped Cream, Sprinkles, and Cherries	

All Buffets are priced based upon a minimum of 50 guests. Buffets with less than 50 guests will incur an additional per person charge.

All prices are subject to applicable taxes and a 20% service charge

DINNER





PLATED DINNER MENU

All Dinners Served with a Basket of Dinner Rolls, Iced Tea, Water and Coffee

THE BISTRO 44.95

Chopped Salad

Pan Seared Filet of Beef

With a Red Wine Reduction, Roasted Garlic Mashed Potatoes, and Vegetable Medley

Herb de Provence and Panko Crusted Mahi

Topped with Crab Cream, served with Rice Pilaf and Vegetable Medley

Sautéed Chicken Breast

With a White Wine and Tarragon Cream Sauce, over Bowtie Pasta with Vegetable Medley

Chocolate Torte or Cheesecake

With Triple Berry Compote

THE COUNTRY CLUB 44.95

Caesar Salad

Prime Rib

With au Jus and Creamy Horseradish, Dilled Yukon Gold Potatoes, and Asparagus Polonaise

Crab Cakes

With Citrus Hollandaise, Sautéed Spinach, and Sour Cream Stuffed New Potatoes

Chicken Kiev

With Saffron Rice, and Glazed Baby Carrots

Brownie Sundae or Raspberry Cheesecake

NEW YORK NIGHTS 49.95

Waldorf Salad

Lobster Newberg

Delmonico Steak

With Herb Butter, Mashed Yukon Gold Potatoes, and Vegetable Medley

Pasta Primavera

New York Style Cheesecake or

Chocolate Mousse Cake

All prices are subject to applicable taxes and a 20% service charge

DINNER





HORS D'OEUVRES

MENU

Fruit and Cheese Tray.....	2.50	Cheese Ravioli with Alfredo	6.00
Vegetable Tray	2.50	Mini Crab Cakes	8.00
Crab Dip	6.00	Seared Scallops with Chardonnay Garlic Sauce	18.00
Tomato Basil Bruschetta	3.00	Low Country Spring Rolls with Spicy Honey Mustard	3.00
Shrimp Cocktail.....	14.00	Sausage Stuffed Mushrooms.....	4.00
Fruit Kebabs with Honey Glaze	3.00	Blackened Chicken Wings with BBQ and Hot Sauce... ..	9.00
Vegetable Spring Rolls with Thai Dipping Sauce	3.00	Smoked Salmon Tray.....	18.00
Shrimp Scampi.....	14.00	Mini Cordon Bleu.....	3.00
Fondue Station	12.00	Chicken Satay	4.00
Antipasto Tray	10.00	Brie Torte with Sun Dried Tomatoes and Pesto	5.00
Swedish Meatballs.....	4.00	Mini Quiche Lorraine.....	8.00
Meatballs with Citrus BBQ.....	4.00	Fried Quail with Thai Dipping Sauce	12.00
Grilled Portabella with Tomato and Provolone.....	4.00	Spinach and Artichoke Dip with Tri Color Tortilla Chips	4.00
Parmesan Chicken Tenders.....	4.00	Skewered Teriyaki Beef and Red Bell Peppers	8.00
Cheese Tortellini with Marinara	6.00		

Priced per person for 1 hour. All prices are subject to applicable taxes and a 20% service charge.



BEVERAGE SERVICE

Cash Bar – Priced Per Drink

House Liquor	5.00
Premium Brands	6.00
Top Shelf	7.50
House Wine	5.50
Domestic Beer	4.00
Imported Beer	4.50
Soft Drinks	1.50
Mineral Water	2.00

Host Bar – Priced Per Drink

House Liquor	5.00
Premium Brands	6.00
Top Shelf	7.50
House Wine	5.50
Domestic Beer	4.00
Imported Beer	4.50
Soft Drinks	1.50
Mineral Water	2.00

House Wine by the Bottle

Chardonnay	29.00
Cabernet Sauvignon.....	29.00
Merlot.....	29.00
White Zinfandel.....	29.00
Napoleon Champagne	30.00
Robert Mondovi Chardonnay	32.00
Robert Mondovi Merlot.....	32.00

Specialties

Champagne Punch by the Gallon	35.00 per gallon
Rum Punch by the Gallon.....	50.00 per gallon
Fruit Punch or Un(Sweet) Tea	20.00 per gallon
Champagne Toast.....	3.00 per glass

ADDITIONAL FEES

Bartender Fee First Two Hours	75.00
Additional Hours.....	25.00 each hour

BEVERAGE



Beverages are subject to service charge. Additional fees are subject to tax.