

Coffee Breaks

Morning Breaks

Rise & Shine \$6.25 per person

Assorted Breakfast Pastries, accompanied by Chilled Orange, Grapefruit and Cranberry Juices, Fresh Brewed Regular and Decaf Coffee along with Herbal Teas

Healthy Start \$6.75 per person

Assorted Yogurts, Seasonal Fresh Fruits, Assorted Muffins, Bottled Water, Fresh Brewed Regular and Decaf Coffee along with Herbal Teas

Sothern Continental \$6.95 per person

Seasonal Fresh Fruits served with Honey Yogurt Dip, Fresh Baked Biscuits with Ham and Cheese, Fresh Brewed Regular and Decaf Coffee, Herbal Teas and Chilled Orange Juice

add home made grits for \$2.00 extra per person

Afternoon Breaks

Ice Cream Delight \$5.75 per person

Assorted Ice Cream Bars, Popsicles accompanied by Lemonade and Iced Tea (Sweet and Unsweetened)

Cookie Fix \$5.75 per person

Fresh Baked Cookies, accompanied by Fresh Brewed Regular and Decaf Coffee, Iced Tea (Sweet a& Unsweetened) and Assorted Canned Soft Drinks

Afternoon Revitalization \$6.75 per person

Fresh Vegetable Crudités with Dip, Fruit and Cheese Display with Crackers, Iced Tea (Sweet & Unsweetened), and Lemonade

Coffee Service – Consumption Bar

Coffee by the Gallon (16 cups)	\$23.00
Coffee by the Pot (8 cups)	\$12.00
Ice Tea by the Gallon	\$18.00
Canned Soft Drinks (each)	\$1.95
Fruit Juices – Orange, Grapefruit, Tomato, Cranberry (pitcher)	\$12.00
Sausage or Ham Biscuits (dozen)	\$22.00
Assorted Danishes (dozen)	\$18.00
Assorted Fresh Baked Cookies (dozen)	\$18.00
Assorted Muffins (dozen)	\$18.00
Fresh Baked Cinnamon Rolls (dozen)	\$18.00
Whole Fresh Fruit (per piece)	\$2.50
Brownies (dozen)	\$18.00
Bagels with Cream Cheese and Jellies (dozen)	\$18.00

*Gratuity (20%) and Sales Tax (11.5%) not included
Sales Tax Subject to Change*

Banquet Breakfasts

50 person minimum

Breakfast Buffet

Continental Breakfast \$7.50 per person

Fresh Seasonal Fruit, Assorted Danishes and Muffins, Fresh Baked Biscuits and jelly, accompanied by Chilled Orange, Grapefruit and Cranberry Juices, Fresh Brewed Regular and Decaf Coffee, Herbal Teas.

Traditional Buffet \$8.95 per person

Scrambled Eggs, Crispy Bacon, Southern Sausage Links, Hash Browned Potatoes, Southern Style Grits, Fresh Baked Biscuits with Assorted Jellies, accompanied by Chilled Orange, Grapefruit, and Cranberry Juices, Fresh Brewed Regular and Decaf Coffee, Herbal Teas

Carolina Classic Buffet \$9.95 per person

Fresh Seasonal Fruits, Scrambled Eggs enhanced with Ham and Cheese, Crispy Bacon, Southern Sausage Links, Hash Brown Potatoes, Southern Style Grits, Country Sausage Gravy, Fresh Baked Biscuits with Assorted Jellies, Assorted Danishes and Muffins, accompanied by Chilled Orange, Grapefruit and Cranberry Juices, Fresh Brewed Regular and Decaf Coffee, Herbal Teas

Ocean Reef Breakfast Buffet \$10.75 per person

Fresh Seasonal Fruits, Scrambled Eggs with Cheese, Crispy Bacon, Southern Sausage Links, Hash Brown Potatoes, Cheese Grits, Assorted Danishes and Muffins, French Toast and Pancakes served with warm Maple Syrup, Dry Cereal with Milk, accompanied by Chilled Orange, Grapefruit and Cranberry Juices, Fresh Brewed Regular and Decaf Coffee, Herbal Teas

add a waffle station for \$5.00 additional per person

Plated Breakfast

Low Country \$7.95 per person

Fresh Scrambled Eggs, Hash Brown Potatoes, or Southern Style Grits, Crispy Bacon or Southern Style Sausage Links, Fresh Baked Biscuit, Choice of Chilled Juice (Orange, Grapefruit or Cranberry), accompanied by Fresh Brewed Regular and Decaf Coffee or Herbal Tea

Western Classic \$9.00 per person.

Western Style Two Egg omelet, Hash Brown Potatoes or Southern Style Grits, Crispy Bacon or Southern Style Sausage Links, Fresh Baked Biscuit, Choice of Chilled Juice (Orange, Grapefruit or Cranberry), accompanied by Fresh Brewed Regular and Decaf Coffee or Herbal Tea

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Banquet Luncheons

50 person minimum

Plated Entrees

Sautéed Chicken Breast \$13.00 per person

Prepared with your choice of Sauce, Marsala, Champagne, Dijon or Parmesan

Oriental Chicken \$12.50 per person

Boneless Chicken Breast Topped with a Medley of Crisp Oriental Vegetables, Nested on a Bed of Wild Rice

Roasted Beef Burgundy \$11.75 per person

Sliced Roast Beef enhanced with our Homemade Burgundy Gravy

All Lunch Entrees include House Salad, Rolls and Butter, Coffee (Regular and Decaf), and Iced Tea. Chef will select Vegetable, Starch and Dessert to compliment the entrée.

On the Lighter Side

Trio Salad Plate \$10.75 per person

Chicken, Tuna and Ham Salads, served on a Bed of Mixed Greens

Chef's Deli Plate \$10.75 per person

Ham, Turkey, Roast Beef, Swiss and American Cheese, Cup of Soup or Salad, with Assorted Rolls and Butter

Caesar Salad \$9.50 per person

Crisp Romaine Lettuce, Freshly Grated Parmesan Cheese and Caesar Dressing, topped with Garlic Croutons

Topped with Grilled Chicken \$10.25 per person

Topped with Grilled Shrimp \$12.50 per person

Chef Salad \$9.75 per person

Fresh Garden Greens, Topped with Ham, Turkey, Swiss and American Cheese, Bacon, Hard Boiled Egg Wedges and Homemade Croutons, with choice of Dressing

Grilled Chicken Sandwich \$8.75 per person

Tender Grilled Boneless chicken Breast served on a Kaiser Roll with Lettuce, Tomato and Onion, served with Homemade Pasta Salad and a Dill Pickle Spear

All Salad Lunches are served with Warm Rolls and Butter

All Lunches Include Chef's choice of Dessert Fresh Brewed Coffee (Regular and Decaf), Iced Tea

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Lunch Buffets & Box Lunches

50 person minimum

Buffets

Hot & Hearty \$16.50 per person

Crisp Garden Greens with Assorted Dressings, Southern Fried Chicken, Low-Country Rice, Parsley Buttered New Potatoes, and Fresh Vegetable Medley. Chef's Carving Station featuring Virginia Baked Ham & Herb Crusted Top Round of Beef served with Fresh Baked Rolls and Butter. Beverage Station with Fresh Brewed Coffee (Regular and Decaf), Iced Tea, and Chef's Selection of Desserts

Butcher Block Smorgasbord \$15.95 per person

Create your own sandwich from our Bountiful Buffet of: Sliced Ham, Turkey Breasts, Salami, Roast Beef, American and Swiss Cheeses, Sliced Tomatoes, Lettuce and Onion. Assortment of Potato Salad, coleslaw and Pasta Salad. Sliced Sandwich Bread, Mayonnaise, and Dijon Mustard. Beverage Station with Fresh Brewed Coffee (Regular and Decaf), Iced Tea, and Chef's Selection of Desserts

Box Lunches

Chicken Salad Croissant \$9.75 per person

Homemade Chicken Salad served on a Fresh Croissant with Lettuce and Tomato

Beach Classic \$8.75 per person

Sliced Ham and Turkey with American and Swiss Cheese served on Ciabbata Bread with Lettuce, Tomato and Onion

Roast Beef Sandwich \$9.25 per person

Sliced Roast Beef with Provolone Cheese served on a Fresh Hoagie Roll with Lettuce and Tomato

Each Box Lunch included a Bag of Chips, Piece of Seasonal Whole Fruit, Fresh Baked Brownie Square, and Soft Drink or Bottled Water

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Banquet Dinner

50 person minimum

Plated Entrees

Entrees

Filet Mignon Wrapped in Bacon	\$26.95
With Grilled Shrimp	\$32.95
Roasted Prime Rib of Beef au Jus	\$25.95
With Grilled Shrimp	\$28.95
Grilled New York Strip Steak	\$26.95
With Grilled Shrimp	\$28.95
Grilled Salmon	\$18.95
Chicken Cordon Bleu	\$18.95
Crabmeat Stuffed Flounder	\$16.95
Sliced Roast Beef Burgundy	\$16.95
Sautéed Chicken Breast	\$16.95
Oriental Chicken	\$16.95
Stuffed Chicken Breast	\$16.95

Salads

Fresh Garden Greens (included)	
Caesar Salad	\$4.50
Spinach Salad	\$5.50

Dinner Enhancements

Gulf Shrimp Cocktail	\$6.50
Clam Chowder	\$2.75
Seasonal Fresh Fruit	\$2.75
Corn Chowder	\$2.50

All Plated Dinner Entrees include Chef's Selection of Vegetables, Starch and Dessert Accompanied by Warm Rolls an Butter, Fresh Brewed Coffee (Regular and Decaf) and Iced Tea

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Dinner Buffet

50 person minimum

Choose Two of the Following

Crisp Garden Greens with Assorted Dressings
Fresh Fruit and Cheese Display
Homemade Pasta Salad
Potato Salad
Coleslaw

Choose Two of the Following

Honey Glazed Virginia Baked Ham
Herb Crusted Top Round of Beef
Grilled Lemon Chicken
Sliced Roast Beef Burgundy
Southern Fried Chicken
Stuffed Flounder
Grilled Salmon Fillets
Chicken Cordon Bleu

Choose Two of the Following

Buttered Broccoli
Baby Carrots in Brown Sugar Glaze
Buttered Green Beans with Almonds or Mushrooms
California Vegetable Medley
Green Bean Casserole
Sugar Snap Peas
Yellow Summer Squash and Zucchini

Chose two of the Following

Baked Red Skin Potatoes
Garlic Mashed Potatoes with Gravy
Roasted Sweet Potatoes
Stuffed Baked Potato
Wild Rice Pilaf

Choose One of the Following

Caramel Apple Pie	Black Forest Cake	Pecan Pie
Cherry Pie	Carrot Cake	Chocolate Layer Cake
Chocolate Pie	Key Lime Pie	Coconut Cream Layer Cake
Lemon Meringue Pie	German Chocolate Cake	Peach Pie
Peach, Blueberry, or Apple Cobbler	Orange Cake	Chocolate Mousse

\$27.50 per person

Add Dinner Buffets include Warm Rolls and Butter, Fresh Brewed Coffee (Regular and Decaf), and Iced Tea

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Theme Dinner Buffets

50 person minimum

Seafare Delight \$31.95 per person

Starters

Tossed Garden Greens with Assorted Dressings
Peel and Eat Shrimp with Cocktail Sauce
Homemade Southern Coleslaw
Seafood Pasta Salad

Fried Items

Fried Flounder
Fried Oysters
Fried Scallops
Coconut Fried Shrimp

Baked Items

Baked Stuffed Flounder
Baked Crabmeat Stuffed Clams

Sides

Buttered Corn on the Cob
Low-Country Rice
Fresh Rolls and Butter

A Taste of the Islands \$24.95 per person

Starters

Tossed Garden Greens with Assorted Dressings
Fresh Tropical Fruit Salad, with Island Dressings
Pineapple, Carrot and Raisin Salad

Meats

Crabmeat Stuffed Flounder, Topped with Toasted Almonds
Sweet & Sour Chicken
Luau Roasted Pork

Sides

Island Fried Rice
Fresh Rolls and Butter
Coconut and Lemon Meringue Pies

All Themed Buffets are served with Fresh Brewed Coffee (Regular and Decaf) and Iced Tea

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Theme Dinner Buffets

50 person minimum

Southern Comfort Buffet \$22.50 per person

Starters

Tossed Garden Greens with Assorted Dressings
Homemade Southern Coleslaw
Potato Salad

Meats

Crispy Fried Chicken
BBQ Shredded Pork
Baby Back Ribs

Sides

Baked Beans
Buttered Corn on the Cob
Macaroni and Cheese
Biscuits and Honey Butter
Low-Country Corn Bread
Hot Fruit Cobbler

Backyard Cookout \$15.50 per person

Starters

Fresh Season Fruit Tray

Meats

Charbroiled Hamburgers
Hot Dogs with Chili Sauce
Barbecued or Fried Chicken

Sides

Coleslaw
Homemade Pasta Salad
Baked Beans
Macaroni and Cheese
Assorted Cookies & Brownies
Garnish Tray of Lettuce, Tomatoes, Onions and Pickles
Assorted Condiments

All Themed Buffets are served with Fresh Brewed Coffee (Regular and Decaf) and Iced Tea

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Cold Hors d' Oeuvres

Displays

Fresh Fruit with Imported and Domestic Cheese	
Small (serves 25)	\$55.00
Medium (serves 75)	\$145.00
Large (serves 100)	\$190.00
Fresh Vegetable Garden Medley with Specialty Dipping Sauces	
Small (serves 25)	\$45.00
Medium (serves 75)	\$110.00
Large (serves 100)	\$150.00

Per 100 Pieces

Jumbo Gulf Shrimp with Cocktail Sauce	\$220.00
Assorted Cold Canapés	\$150.00
Assorted Finger Sandwiches	\$135.00
Mini Pastries and Assorted Sweet Tray	\$175.00
Mini Assorted Cheesecakes	\$175.00

To Serve 50

Pecan Rolled Cheese Ball with Crackers	\$95.00
Smoked Norwegian Salmon with Cream Cheese Capers, Onions and Crackers	\$150.00

House Dips by the Quart

French Onion Dip	\$14.00
Seafood Dip	\$20.00
Salsa	\$12.00
Hot Nacho Cheese Sauce	\$25.00

Munchies by the Pound

Potato Chips	\$10.00
Pretzels	\$15.00
Tortilla Chips	\$12.00
Mixed Nuts	\$20.00
Peanuts	\$15.00
Dry Snack Mix	\$13.00

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Hot Hors d' Oeuvres

Per 100 Pieces

Smoked Chicken Quesadillas with Salsa	\$150.00
Vegetable Quesadillas with Salsa	\$140.00
Petite Egg Rolls with Hot Mustard	\$130.00
Shrimp Spring Rolls with Sweet & Sour Sauce	\$130.00
Petite Quiche Lorraine	\$160.00
Scallops Wrapped in Bacon	\$190.00
Fried Mozzarella Sticks with Marinara Sauce	\$150.00
Buffalo Wings with Bleu Cheese Dressing	\$160.00
Polynesian Chicken Kabobs	\$175.00
Fried Chicken Fingers with Honey Mustard	\$160.00
Stuffed Jalapeno Peppers with Salsa	\$125.00
Meatballs (choose one – Swedish, Italian, or BBQ)	\$115.00
Fried Chicken Drummetts	\$115.00
Fried Ravioli with Marinara Sauce	\$130.00
Coconut Fried Shrimp with Mustard Sauce	\$225.00
Crab Wontons with Hot Mustard	\$150.00
Shrimp Wrapped in Bacon	\$175.00
Coconut Chicken Tenders with Pina Colada Sauce	\$170.00
Cheese Puffs with Dill	\$110.00
Chicken Chimichangas	\$160.00
Mini Crab Cakes with Cocktail Sauce	\$175.00

Carving Station

Tenderloin of Beef (serves 20) Accompanied by Béarnaise Sauce	\$175.00
Roast Prime Rib of Beef (serves 45) Accompanied by House Horseradish Sauce	\$160.00
Honey Glazed Virginia Baked Ham (serves 75) Accompanied by Assorted Condiments	\$150.00

All Carved Stations are served with Assorted Dinner Rolls and Butter

\$30.00 Carver Fee per Station

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Beverage Service

Package Plan	Alcohol Included	Price for First Hour	Price For Each Additional Hour
Premium Bar Package	Premium Liquors, House Wine, Import & Domestic Beer	\$14.00	\$12.00
Full Bar Package	House Liquors, House Wine, Import & Domestic Beer	\$12.00	\$10.00
Beer & Wine Package	House Wine, Import & Domestic Beer	\$10.00	\$8.00

Hosed Bar

Charged on a consumption basis, you pay for exactly what is consumed.

Soft Drinks_____	\$1.95
House Brands_____	\$4.50
Call Brands_____	\$5.00
Premium Brands_____	\$5.50
Domestic Beer_____	\$3.25
Imported Beer_____	\$3.75
House Wine (glass)_____	\$4.00

Cash Bar

Guests pay individually for their beverages.

Soft Drinks_____	\$1.95
House Brands_____	\$4.50
Call Brands_____	\$5.00
Premium Brands_____	\$5.50
Domestic Beer_____	\$3.25
Imported Beer_____	\$3.75
House Wine (glass)_____	\$4.00

Bartending Charges

Applicable to All Bars

1st Hour \$40.00 per bartender

Each Additional Hour \$20.00 per bartender

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Hospitality Services

Portable Bar Service

Includes Ice, Cups, Napkins, Stirrers, Garnishes

Per Day Up to 50 People_____	\$100.00
Each Additional 25 People_____	\$25.00

Bartending Charges

1st Hour \$30.00 per bartender
Each Additional Hour \$20.00 per bartender

Hospitality Room Supplies

Ice (per bus pan)_____	\$5.00
Cocktail Napkins (50)_____	\$6.50
8oz. Foam Cups (50)_____	\$7.50
14oz. Plastic Cups (50)_____	\$17.50
Cocktail Stir Sticks (50)_____	\$5.00
12oz. Soft Drink_____	\$1.95
2 Liter Club Soda or Tonic_____	\$6.00
Juice Mixers (per quart)_____	\$8.00
Bloody Mary Mix (per bottle)_____	\$8.00
Flavored Sparkling Mineral Water (per bottle)_____	\$2.75
Bottled Water_____	\$2.50
Fruit Punch (gallon)_____	\$18.00
Old Fashion Lemonade (gallon)_____	\$18.00
Ice Tea (gallon)_____	\$18.00

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