

MEETING & EVENT MENUS



Breakfast of the Day

Our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. --- All prices noted are for the designated day only, if chosen on an alternate day, price will be an additional \$12 per guest. No modifications or substitutions. Prices are based on one hour of service. --- Buffets are served with 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden assortment. --- Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

MONDAY & THURSDAY

- Fresh Baked Banana Nut Muffins **GF**
- Danish Pastries
- Local and Exotic Fruit Presentation (VE)
- Hot Steel Cut Oatmeal, Dried Fruit, Brown Sugar (VE)
- Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, Fresh Herbs (VEG)(GF)
- Country Sausage Links (GF)
- Assorted Freshly Squeezed Juices

\$67 *Per Guest*

WEDNESDAY & SATURDAY

- Fresh Baked Cranberry Orange Muffins **GF**
- Chocolate Croissants
- Fruit Preserves, Whipped Butter
- Sliced Pineapple and Strawberries (VE)
- Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, Fresh Herbs (VEG)(GF)
- Bacon (GF)
- Marsh Hen Mill Grits, Great Lakes Shredded Cheddar Cheese, Scallions (GF)(VEG)
- Southern Biscuit

TUESDAY & FRIDAY

- Fresh Baked Banana Bread
- Local and Exotic Fruit Presentation (VE)
- Fluffy Scrambled Eggs (VEG)(GF)(DF)
- Chorizo (GF)
- Sauteed Tri Color Peppers, Potato Hash
- Flour Tortillas (VE)
- Salsa, Salsa Fresca (VE)
- Sour Cream, Great Lakes Cheddar Cheese (VEG)
- Assorted Freshly Squeezed Juices

\$67 *Per Guest*

SUNDAY

- Fresh Baked Chocolate Muffins **GF**
- Assorted Danish Pastries
- Local and Exotic Fruit Presentation (VE)
- Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, Fresh Herbs **GF**
- Breaded Chicken Cutlets
- Belgian Style Waffles, Vermont Maple Syrup **V**
- Creamy Stone Ground Marsh Hen Mill Grits, Shredded Cheddar, Cut Scallions, Whipped Butter (GF)(VEG) **GF**
- Assorted Freshly Squeezed Juices

Assorted Freshly Squeezed Juices

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\$67 *Per Guest*

\$67 *Per Guest*

Prices are subject to 25% taxable service charge and current South Carolina sales tax of 11%.Menu pricing may change based on availability and market conditions.

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. Breakfast buffets are served with 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden assortment. --- Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

TIDES

Fresh Baked Banana Bread

.....

Steel Cut Oats, Pecans, Berries (VE)

.....

Honey (VEG)

.....

Smoked Salmon, Sliced Tomatoes, Traditional Cream Cheese,
Capers, Chopped Eggs (GF)

.....

Whole Grain Bread, Pumpernickel, Rye Toast, Bagels (VEG)

.....

Fruit Preserves, Whipped Butter

.....

Seasonal Local and Exotic Fruit (VE)

.....

Fluffy Scrambled Eggs, Herbs (VEG)(GF)(DF)

.....

Potato Hash (VE)(GF)

.....

Chicken Sausage (GF)

.....

Assorted Freshly Squeezed Juices

.....

\$70 *Per Guest*

SEA OATS

Fresh Baked Chocolate Muffins (GF), Fruit Preserves, Whipped
Butter

.....

Bacon (GF)

.....

Fluffy Scrambled Eggs, Herbs

.....

Sausage Patties

.....

Southern Biscuits

.....

Greek Yogurt, Housemade Granola, Chopped Pecans, Mixed
Berries

.....

Sliced Pineapple and Strawberries (VE)

.....

Assorted Freshly Squeezed Juices

.....

\$70 *Per Guest*

PALMETTO

Fresh Baked Banana Nut Muffins (GF), Chocolate Croissants,
Danish Pastries

.....

Fluffy Scrambled Eggs with Great Lakes Cheddar Cheese and
Fresh Herbs

.....

FARMER'S BREAKFAST

Fresh Baked Apple Cinnamon Bread

.....

Cranberry Orange Muffins **GF**

.....

Diced Pineapple and Mixed Berries **VGN GF**

.....

Bacon (GF)
.....
Country Sausage Links
.....
Creamy Stone Ground Marsh Hen Mill Grits with Four Year Aged Sharp Cheddar Cheese
.....
Scallions and Butter
.....
Skillet Fried Red Potatoes, Peppers, Onions (VE)
.....
Greek Yogurt with Granola, Chopped Pecans, and Mixed Berries
.....
Seasonal Local and Exotic Fruit Presentation (VE)
.....
Assorted Freshly Squeezed Juices
.....
\$77 Per Guest

SUNRISE

Chocolate Croissant, Blueberry Muffins (GF)
.....
Fruit Preserves, Whipped Butter
.....
Greek Yogurt, Housemade Granola, Chopped Pecans, Mixed Berries
.....
Seasonal, Local and Exotic Fruit (VE)
.....
Assorted Freshly Squeezed Juices
.....
\$57 Per Guest

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BREAKFAST STATIONS

Breakfast Stations are available to elevate existing breakfast buffets.Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. --- Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

SHRIMP & GRITS

Local Shrimp
.....
Cheddar Grits
.....

Fluffy Scrambled Eggs, Herbs DFV GF
.....
Potato Hash with Sauteed Peppers and Onions VGN GF
.....
Marinated Tomatoes, Roasted Mushrooms, Spinach VGN
.....
Feta Cheese, Shredded Cheddar
.....
Diced Ham
.....
Quinoa
.....
Cottage Cheese
.....
Assorted Freshly Squeezed Juices
.....
\$68 Per Guest

OMELETS

Eggs and Egg Whites
.....
Smoked Ham
.....

Tasso Gravy
Creole Tomato Jus
Sautéed Peppers and Onions
Roasted Tomatoes
Bacon
Shredded Cheddar
Andouille
Scallions
\$22 <i>Per Guest</i>

BREAKFAST TACO

Soft Tortilla
Scrambled Eggs and Egg Whites
Sautéed Bacon
Chorizo
Guacamole
Diced Onion
Queso Blanco
Black Beans
Chef Attendant recommended
Sriracha Salsa
Sour Cream
\$22 <i>Per Guest</i>

Bay Shrimp
Bacon
Bell Peppers
Vidalia Onions
Diced Tomatoes
Wild Mushrooms
Fresh Spinach
Four Year Aged Cheddar Cheese
Gouda Cheese
1 Chef Attendant per 25 guests required
\$22 <i>Per Guest</i>

BUTTERMILK PANCAKES

TOPPINGS BAR TO INCLUDE:
Cinnamon Whipped Cream
Macerated Market Berries
Agave Syrup
Maple Syrup
Whipped Honeycomb Butter
Powdered Sugar
\$15 <i>Per Guests</i>

THE TOAST BAR

- Assorted Sliced Artisan Breads (GF included)
- Creamed Goat Cheese, Wild Dunes Resort Honey
- Traditional Cream Cheese, Diced Boiled Eggs, Avocado
- Peanut Butter, Grilled Peach Jam
- Bacon, Fresh Mozzarella
- Cherry Tomato Bruschetta

\$22 Per Guest

CREPE STATION

- Choice of (2) for all guests
- Diced Ham and Shredded Swiss Cheese
- Steak, Spinach, Mushroom, Creamed Bleu Cheese, Balsamic Glaze
- Caramelized Peaches, Powdered Sugar
- Strawberries and Cream
- Classic Nutella Hazelnut Spread
- Chef Attendant Required - (1) per every 25 guests

\$22 Per Guest

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BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

BREAKFAST CASSEROLE

- Pork Sausage
- Potato
- Onion
- Diced Red Peppers
- Eggs
- Sour Cream
- Cheddar Cheese

\$18 Per Guest

YOGURT BAR

- Greek, Strawberry, and Vanilla Yogurt
- Fresh Blueberries, Raspberries, Blackberries
- Chopped Pecans
- Walnuts
- Almonds
- Cinnamon
- Honey
- Local Granola
- Chocolate Chips
- Peanut Butter

IRISH OATMEAL

- Steel Cut Oats
- Brown Sugar
- Local Honey
- Cinnamon
- Raisins
- Seasonal Berries
- Chilled Cream
- Almond Milk
- Soy Milk
- Coconut Milk

\$12 Per Guest

BREAKFAST BURRITOS

- Egg
- Potatoes
- Peppers
- Pepper Jack
- Salsa

*Vegetarian or Bacon

\$216 Per Dozen

SIDE OF PROTEIN

Bacon | \$14 Per Guest

Nutella

\$15 Per Guest

“OVERNIGHT” COCONUT MILK MUESLI (VE)

- Raw Oats
- Coconut Milk
- Dried Currants
- Blueberries
- Chia
- Ginger

\$9 Per Guest

BREAKFAST SANDWICHES

Egg and Cheese Croissant or Biscuit Sandwiches
Choice of: Ham, Bacon or Sausage

\$216 Per Dozen

INDIVIDUAL DRY CEREAL & MILK

\$8 Per Guest

- Chicken Sausage | \$14 Per Guest
- Pork Sausage | \$14 Per Guest
- Hard Boiled Eggs | \$54 Per Dozen

FLUFFY SCRAMBLED EGGS
Great Lakes Cheddar Cheese,Fresh Herbs

~~\$14~~ Per Guest

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Brunch

Prices are based on two hours of service. Brunch buffets are served with 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden assortment. --- Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery.

LOWCOUNTRY COASTAL BRUNCH

- Greek Yogurt with Housemade Granola, Chopped Pecans, Honey, Pineapple, Melon, & Mixed Berries
- Coffee Cake, Cinnamon Cake with Streusel Crumb Topping
- Cranberry Orange Fresh Baked Muffins (GF), Chocolate Croissants, Danish Pastries
- Lemon Pound Cake with Blueberry Compote
- Fruit Preserves, Whipped Butter
- Waffles with Warm Vermont Maple Syrup and Blueberry Compote
- Fluffy Scrambled Eggs with Great Lakes Cheddar Cheese and Fresh Herbs
- Bacon (GF)
- Chicken Sausage Links & Pork Sausage Patties
- Caprese Salad, Heirloom Tomatoes, Fresh Mozzarella, Basil Infused Olive Oil, Balsamic Vinegar Splash
- Lowcountry Shrimp and Grits Casserole with Creamy Tasso Gravy
- Spinach Florentine Quiche
- Black Pepper-Rubbed Flat Iron Beef with Mushroom Bordelaise

Assorted Freshly Squeezed Juices

100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden Assortment

\$86 *per person*

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Brunch Refreshments

On Sundays, South Carolina alcohol regulations allow service to begin at 10:00 AM; we cannot serve any alcoholic beverages prior to that time. We cannot serve liquor any time before 10:00 AM daily.

FRESH PRESSED JUICE (VE)

BRIGHT & FRESH

Cucumber, Mint, Spinach, Romaine, Lemon

HERB & FROND

Fennel, Cucumber, Green Apple, Basil

LEMON GINGER

Fresh Ginger, Granny Smith Apple, Lemon

PINEAPPLE JALAPEÑO COOLER

Pineapple, Cucumber, Jalapeño

\$164 *Per Gallon*

\$82 *Per Half Gallon*

MIMOSA BAR

Sparkling Wine, Variety of Fresh Juices and Garnishes

\$772 *Per Batch (Serves 50)*

\$389 *Per Half Batch (Serves 25)*

BLOODY MARY BAR

New Amsterdam Vodka, Charleston Bloody Mary Mix, Vegetable Juice, Charleston Blonde Bloody MaryMix, Variety of Hot Sauces, Pickled Vegetables, Assortment of Olives, Celery, Old Bay Rum

\$772 *Per Batch (Serves 50)*

\$389 *Per Half Batch (Serves 25)*

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ENHANCEMENTS

A La Carte selections are for groups of 25 or more only. For groups 25 and less, please refer to the hourly food & beverage break options.

FULL DAY BEVERAGE BREAK

Fresh Brewed 100% Sustainable Rainforest Coffee + Decaf
Half and Half, Skim Milk, Almond Milk, Sugar, Natural Turbinado,
Splenda, Sweet-n-Low, Equal, Honey, Lemon

Assortment from Charleston Tea Garden

Fresh Brewed Unsweetened Iced Tea

Water Station

Serviced for up to 8 hours

\$40 *Per Person*

HALF DAY BEVERAGE BREAK

Fresh Brewed 100% Sustainable Rainforest Coffee + Decaf
Half and Half, Skim Milk, Almond Milk, Sugar, Natural Turbinado,
Splenda, Sweet-n-Low, Equal, Honey, Lemon

Assortment from Charleston Tea Garden

Fresh Brewed Unsweetened Iced Tea

Water Station

Serviced for up to 4 hours

\$20 *Per Person*

DELUXE BEVERAGE PACKAGE ADD ON

H.C. Valentine Cold Brew Coffee

Oat Milk

Whipped Cream

Chocolate Shavings

Rock Candy Sticks

Assortment of Gourmet Flavored Syrups

Biscotti

Mini Cookies

\$26 *Full Day per Person*

\$13 *Half Day per Person*

BREAK PACKAGE UPGRADES

Sodas and Water Package | \$20 Full Day per Person | \$12 Half Day
per Person

Assorted Pepsi Products, Bubbly Flavored Seltzers, Reusable Still
& Sparkling PATH Water Bottles

Snack Package | \$15 Full Day per Person | \$10 Half Day per Person
Chef's Choice of Assorted Packaged Snacks

A LA CARTE SNACKS

Assorted Raw Bars - Chef's Choice | \$74 Dozen

Warm Fresh Baked Cinnamon Rolls, Cream Cheese Glaze | \$76
Dozen

A LA CARTE BEVERAGES

Fresh Brewed 100% Sustainable Rainforest Coffee | \$139 Per
Gallon

Minimum order of 5 gallons

H.C. Valentine 100% Organic Ethiopian Yirgacheffe Medium Roast

Signature Double Chocolate Brownies \$76 Dozen	\$139 Per Gallon
	Minimum order of 3 gallons
Raspberry-Pistachio Crumble Bars (GF) \$76 Dozen	
	H.C. Valentine Cold Brew Coffee \$139 Per Gallon
Chocolate Chip Blondies \$76 Dozen	Minimum order of 5 gallons
Fresh Baked Assorted Cookies \$76 Dozen	Charleston “Eight Hour” Cold Brew \$164 Per Gallon
	Minimum order of 3 gallons
Deluxe Mixed Nuts \$50 Pound	
	Charleston Sweet Cream Cold Brew \$164 Per Gallon
	Minimum order of 3 gallons
	Assortment from Charleston Tea Garden \$130 Per Gallon
	Minimum order of 5 gallons
	Hot Chai Tea \$130 Per Gallon
	Minimum order of 3 gallons
	Hot Apple Cider With Cinnamon Sticks \$90 Per Gallon
	Minimum order of 3 gallons
	Hot Chocolate With Fresh Whipped Cream \$90 Per Gallon
	Minimum order of 3 gallons
	Fresh Brewed Iced Tea \$105 Per Gallon
	Minimum order of 5 gallons
	Fresh Brewed Strawberry-Peach Iced Tea \$105 Per Gallon
	Minimum order of 3 gallons
	Assorted Pepsi Products \$8 Each
	Minimum order of 12
	Bubly Flavored Seltzer (Assorted) \$8 Each
	Minimum order of 12
	Red Bull/Sugar Free Red Bull \$8 Each
	Minimum order of 12
	Gatorade \$8 Each
	Minimum order of 12
	Still Path Water \$11 Each
	Minimum order of 12
	Sparkling Path Water \$11 Each
	Minimum order of 12

or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

REFRESHMENT BREAKS

Prices are based on thirty minutes of service. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

HIGH PROTIEN

- Beef Jerky
- Beet Cured Salmon
- Crudit  with Hummus and Citrus Herb Yogurt Dip
- Rosemary and Wild Dunes Honey Roasted Mixed Nuts
- Edamame
- Beet Pickled Eggs
- Protein Bars

\$33 *Per Guest*

MILK & COOKIES

- Blueberry Muffin Sugar
- S'more
- Red Velvet
- Gingersnap
- White Chocolate Macadamia
- Heath Bar Chip
- Dairy Milk:
Whole, 2%, Skim

\$33 *Per Guest*

AT THE MOVIES

- Fresh Popped Popcorn

COFFEE & DONUTS

- Fresh Fried Mini Yeast Donuts:
Double Chocolate, Raspberry Filled, Honey Cinnamon, Maple
Bourbon Bacon
- Charleston Sweet Cream Cold Brew

\$29 *Per Person*

GENERAL STORE

- Chocolate Covered Peanuts
- Cajun Boiled Peanuts
- Southern Boiled Peanuts
- Shell Peanuts
- Protein Bars
- Dried Fruit
- Assorted Candy
- Whole Fruit

\$32 *Per Guest*

SWEET TEA BREAK

- Traditional, Strawberry, Peach and Raspberry Sweet Teas

Chocolate Covered Peanuts

Gummy Bears

Charleston Chews

Miniature Candy Bars

\$29 *Per Guest*

SPORTS BAR

Dry-Rubbed Smoked Wings
with Alabama White Sauce, Cholula, Buttermilk Ranch

Crudit 

Pigs in Blankets

Breaded Macaroni and Cheese Bites

Pretzel Bites with Guinness Beer Cheese

Pulled BBQ Pork Nachos
with Queso, Corn, Black Bean Salsa, Pico de Gallo, Jalape os,
Sour Cream, and Salsa

\$45 *Per Guest*

BISCOTTI & BEYOND

Chocolate Coated Almond Biscotti

Chocolate Peanut Butter Bites

Oatmeal Chocolate Chip Cookies

Walnut Apple Spice Cake

Mocha Custard Tart

\$28 *Per Guest*

HARVEST CRISP & SAVORY

Sweet Potato Fries

English Breakfast Shortbreads

Lavender Almond Tea Cakes

Chai Custard Cr me

Lemon Chiffon Cake Bites

\$28 *Per Guest*

MIND & BODY BARK

Dark Chocolate Base Topped with:
Dried Cranberries, Pistachios, Coconut, Sea Salt

Dark Chocolate Base Topped with:
Pretzels, Pepita Seeds, Raisins

White Chocolate Base Topped with:
Golden Oreos, Dried Strawberries, Marshmallows

\$33 *Per guest*

BOBA BREAK

Boba Tea

Granola Bars

Lychee Panna Cotta

Pistachio Frangipane Bites

Mocha Milk Custard

\$30 *Per Guest*

HUMMUS AND CHIPS

Roasted Red Pepper Hummus

- Battered Zucchini
- Fried Artichokes
- Loaded Hummus with Red Onion, Heirloom Tomatoes, Cilantro, and Cotija
- Whipped Feta
- Pickled Vegetables
- Terra Chips
- Spinach Parmesan Crisp
- Pita Chips
- \$33Per Guest

CHIPS AND DIP

- Classic French Onion Dip
- Kettle Cooked Chips
- Pita Chips
- \$15Per Guest

CREATE YOUR OWN TRAIL MIX

- Crumbled Housemade Granola
- Slivered Almonds
- Sugared Pecans
- Chex Mix
- Dried Cranberries
- Yogurt Chips
- Raisins
- Wasabi Peas

- Pita Chips
- Tortilla Chips
- \$15Per Guest

PRETZELS & CHEESE

- Warm Soft Salted Pretzel Sticks
- Queso Fundido
- Boursin Whipped Cream Cheese
- Stone Ground Mustard, Honey Dijon Mustard Sauce
- \$15Per Guest

M&M's
Pretzels
Dark Chocolate Covered Espresso Beans
Milk Chocolate Covered Raisins
\$29 <i>Per Guest</i>

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. --- All prices noted are for the designated day only, if chosen on an alternate day, price will be an additional \$14 per guest. No modifications or substitutions. Prices are based on one hour of service. --- Buffets are served with fresh brewed iced tea. --- Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

MONDAY & THURSDAY

Mixed Greens, Heirloom Grape Tomatoes, Seasonal Berries DF VGN GF
Toasted Pecans CN
Goat Cheese V
Charred Spring Onion Apple Vinaigrette DF VGN GF
Buttermilk and Herb Dressing V GF
Kohlrabi with Cranberries, Toasted Pepitas, Sweet Tea Citrus Vinaigrette VGN GF
Lightly Fried Flounder, Key Lime Remoulade, Spiced Peach and Pepper Jam
Creole Marinated Grilled Chicken Breast, Blueberry Jerk BBQ Sauce DF GF
Blackened Squash Medallions, Green Tomato Chow Chow, Roasted Pepper Puree V

TUESDAY & FRIDAY

Spring Mix, Walnuts, Bacon, Roasted Shallots, Blue Cheese Crumbles
Citrus Maple Vinaigrette
Edamame Salad with Rotini and Assorted Garden Vegetables
Herb Marinated Grilled Chicken, Chimichurri
Braised Short Rib, Cherry Cola Bordelaise
Boursin Potato Puree
Grilled Heirloom Baby Carrots, Roasted Broccolini
Exotic Mushroom Risotto
Charleston Pralines
ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden \$5 Per Guest
\$76 <i>Per Guest</i>

Charleston Style Red Rice **V**

Stewed Green Beans, Garden Ripe Tomatoes, Sweet Vidalia Onions **VGN**

Carrot Cake Cupcakes

ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

\$76 *Per Guest*

WEDNESDAY & SATURDAY

Classic Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese with Creamy Caesar

Charred Baby Heirloom Tomatoes, Whipped Ricotta and Goat Cheese, Extra Virgin Olive Oil, Balsamic Glaze

Chicken Piccata with Lemon Caper Sauce

Italian Sausage with Sauteed Peppers and Onions

Penne (VE) and Gluten Free Pasta (GF) Bar

Bolognese

Ratatouille **VGN GF**

Parmesan Cream Sauce **GF**

Toasted Garlic Bread

Mini Cannolis

ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

\$76 *Per Guest*

SUNDAY

Baby Lettuce, Chia Seeds, Pineapple, Mandarin Supreme, Parmesan Peppercorn Vinaigrette, Ranch

Southern Fried Chicken

Watermelon Salad, Mint, Crumbled Feta

Baked White Fish, Sweet Corn and Lima Fricassee, Lemon Thyme Beurre Blanc

Mac and Cheese

Bradford Farms Braised Collard Greens

Grilled Squash and Zucchini

Double Chocolate Brownie

ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

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Lunch Buffet

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SOUTH OF SOUTHERN

- Pulled Chicken Soup, Cilantro, Lime
- Salted Tortilla Chips
- Warm Queso, Traditional Salsa, Sour Cream, Guacamole
- Mixed Greens, Roasted Corn, Pickled Onions, Crumbled Queso, Chipotle Ranch & Cilantro Vinaigrette
- Ceviche Salad with Bay Scallops, Shrimp, Tomatoes, Onion, Red Bell Pepper, Lime Vinaigrette
- Traditional Fajitas: Yucatan Marinated Chicken, Chili Lime Roasted Vegetables, Shaved Ribeye with Mojo Verde
- Corn and Flour Tortillas
- Chipotle Glazed Pork Loin, Red Mole, Roasted Corn Relish
- Mexican Wedding Cookies, Caramel Tres Leches
- ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

\$79 Per Guest

ACROSS THE OCEANS

- ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest
- Mesclun Greens, Julienne Carrots, Edamame, Cucumbers, Peanuts, Crispy Wontons with Sesame Ginger Dressing
- Chicken Potstickers, Korean Dipping Sauce
- Lemongrass Steamed Rice **VGN**
- Gochujang Glazed Pork Belly Steam Bun, Soy Pickle, Scallion, Spicy Mayo
- Soy and Sesame Lo Mein Noodles
- Korean Style Barbecue: Chicken and Beef Bulgogi
- Smashed Korean Cucumbers

FOOD FOR THOUGHT

- Greek White Bean Soup with Garlic and Lemon
- Cut Romaine and Baby Lettuce, Tomato Wedge, Cucumbers, Red Onions
- Sliced Proteins: Chicken Souvlaki, Hanger Steak*, Marinated Tofu
- Vegetables: Grape Tomatoes, Cucumber, Shaved Peppers, Grilled Red Onion Rings, Broccoli, Edamame
- Multi-Grain Rice, Pita Bread
- Greek Black Olive and Feta Vinaigrette
- Toppings: Feta, Fresh Herbs, Tzatziki, Hummus, Olive Oil, Vinegar, Sundried Tomato Vinaigrette, Balsamic Vinaigrette
- Baklava, Greek Butter Cookies
- ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

\$79 Per Guest

WILD DUNES PICNIC

- Available as a Dine-in Buffet or Grab and Go
- Mesclun Green Salad with Heirloom Grape Tomatoes, English Cucumbers, Shredded Carrots, Toasted Sunflower Seeds, Parmesan Croutons
- Ranch, White Balsamic Vinaigrette
- Tri Color Rotini Salad, Marinated Artichokes, Marinated Tomatoes, Kalamata Olives, Scallions, Feta, Red Wine Vinaigrette
- Whole Grain Mustard Potato Salad
- Roasted Brussels Sprouts Salad with Smoked Almonds, Rum Plumped Raisins, Grilled Red Onions, Citrus Bacon Vinaigrette
- Roast Beef, Smoked Gouda, Red Onion Marmalade, Arugula, Whole Grain Mustard Cream, French Loaf

Stir-Fried Zucchini **VGN**

Soy-Glazed Mushrooms **VGN**

Jangajji (Pickled Daikon)

Rice Pudding, Matcha Green Tea Cookies

\$79 *Per Guest*

Herb Marinated Grilled Chicken Breast, Roasted Red Pepper and Kalamata Tapenade, Provolone, Basil Aioli, Baby Spinach, French Loaf

Grilled Portobello, Peppers, Hummus, Diced Tofu, Arugula, Balsamic Glaze, Herb Focaccia Roll

Pluff Mudd Pies

Guava Fruit Bars

ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

\$79 *Per Guest*

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Plated Lunch

Menu includes artisan breads and whipped butter. Plated Menus are offered at indoor venues only. --- Select one option from each category on behalf of the whole group of diners.

APPETIZER

Baby Lettuces
Spiced Poached Pears, Sugared Walnuts, Buttermilk Blue Cheese, Sherry Vinaigrette

Field Greens
Bacon, Black-Eyed Peas, Heirloom Tomatoes, Parmesan, Garlic Croutons, Buttermilk Ranch Dressing

Roasted Tomato Bisque
Pimento Grilled Cheese Crouton, Basil Oil

Vegetable Gazpacho
Roasted Corn, Tortilla Frizzles

Roasted Corn Chowder
Local Crab, Chili Oil

DESSERT

ENTREE

Pan Seared Chicken Breast | \$72 Per Guest
Crispy Brussel Sprouts, Citrus and Bacon Vinaigrette, Blistered Peppers, Celery Root Puree

Chicken Nicoise | \$72 Per Guest
Gathered Greens, Haricot Verts, Fingerling Potatoes, Olives, Garden Tomatoes, Rustic Croutons, Feta Cheese, Roasted Shallot Vinaigrette

Seasonal Local Vegetable Hash | \$68 Per Guest
Garlicky Greens Flash Fried in Smoked Extra Virgin Olive Oil, Curried Carrot Puree, Rustic Herb Crumb, Green Tomato Relish (VE, GF without Crumb)

Marinated Salmon | \$74 Per Guest
Baby Citrus Caper Beurre Blanc, Chive Whipped Potatoes, Grilled Asparagus (GF)

General Tso's Tofu | \$68 Per Guest
Roasted Vegetable Hash, Sweet Potato Kimchi Puree, Arugula Chimichurri (VE)

ADD ON

Chocolate Cherry Cheesecake Cherry Compote, Chocolate Sauce, Oreo Crumble	100% Sustainable Rainforest Coffee & Freshly Brewed Iced Tea \$5 Per Guest
Lemon Blueberry Basil Tart Sweet Tart Shell, Olive Oil Cake, Blueberry Gelee, Lemon Basil Cream, Lemon Whipped Ganache, Fresh Blueberries	
Carrot Cake Cream Cheese Mousse Filling, Rum Raisins and Toasted Walnut Compote, Caramel Sauce, Carrot Puree, Spiced Chantilly	

Prices are subject to 25% taxable service charge and current South Carolina sales tax of 11%.Menu pricing may change based on availability and market conditions.

GRAB + GO LUNCH

Our Grab & Go lunches are easy to serve and convenient for your guests to transport. Please select up to (3) options maximum. The Grab & Go is intended for attendees headed to the airport, heading out to activities such as tennis or golf, or taking lunch to their guest room. The Grab & Go has a minimum order of 25. If your guest count falls below, we will add a \$250.00 surcharge. We are not able to serve these lunch options in any of our event spaces (indoor or outdoor.)

GRAB & GO LUNCH

All lunches are served with chips, a cookie, and a Cutie Orange
*One of each item allocated per guest

- ITALIAN SANDWICH (contains gluten)
Salami, Ham, Mozzarella, and Tomatoes garnished with Arugula
and Pesto Dressing on a Ciabatta Roll
- TURKEY, APPLE, & CHEDDAR SANDWICH (contains gluten)
Turkey, Cheddar, Apples and Arugula with Agave Mustard Spread
on a Ciabatta Roll
- CAPRESE SANDWICH (contains gluten)
Mozzarella, Tomatoes, and Arugula with Pesto Dressing on a
Ciabatta Roll
- CHICKEN CAESAR (contains gluten)
Romaine, Kale, Roasted Chicken, Parmesan, and Multigrain
Croutons with Caesar Dressing in a Wrap
- BLT (contains gluten)
Romaine, Arugula, Bacon, Grape Tomatoes, and Multigrain
Croutons with Herb Ranch Dressing in a Wrap
- HAM & CHEESE (contains gluten)
Ham, Cheddar, and Tomato on Whole Wheat Bread with Mayo

ADD ON SIDES

- Hummus with Pita & Carrots | \$7 Per Guest
- Pesto Pasta Salad | \$7 Per Guest
- Fruit Cup | \$7 Per Guest
- Strawberry Shortcake Cup | \$7 Per Guest

- and Mustard Packets
-
- VEGAN “CHICKEN” SALAD WRAP (contains gluten)
- Chickpea “Chicken” Salad wrapped in a Whole Wheat Wrap
-
- PB&J (contains gluten)
- Peanut Butter and Jelly on Whole Wheat Bread
-
- MESA VERDE SALAD (GF)
- Romaine, Roasted Chicken, Grape Tomatoes, Black Beans, Corn,
- and Tortilla Strips with Chipotle Lime Vinaigrette
-
- \$50** *Per Guest*

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

FIELD

- Tri Colored Beet, Whipped Ricotta, Blood Orange Gastrique,
- Pickled Chili, Micro Arugula | \$101 Per Dozen
-
- Tofu and Herbed Mushroom Fritter, Boursin Aioli | \$101 Per Dozen
-
- Tomato, Fresh Mozzarella, Balsamic Skewer | \$101 Per Dozen
-
- Oven Roasted Tomatoes, Basil, Balsamic Glaze on Ricotta
- Cheesecake | \$101 Per Dozen
-
- Thai Vegetable Spring Roll with Sweet Chili Lime | \$101 Per Dozen
-
- Goat Cheese and Honey Phyllo Triangles | \$101 Per Dozen
-
- Mediterranean Ratatouille Tart | \$101 Per Dozen
-

FARM

- Ham Croquette, Paprika and Saffron Yogurt | \$101 Per Dozen
-
- Blackened Beef Tenderloin, Alouette Cheese, Red Onion Confit
- Crostini* | \$101 Per Dozen
-
- Deep Fried Macaroni and Cheese Bites | \$101 Per Dozen
-
- Miniature Cheeseburger Sliders | \$101 Per Dozen
-
- Crisp Pork Belly Skewer with Vanilla Bourbon Glaze | \$101 Per
- Dozen
-
- Jerk Chicken Tostones, Pickled Red Onion, Peach Jerk Aioli | \$101
- Per Dozen
-

SEA

- New England Style Mini Lobster Crisp | \$101 Per Dozen
-
- Five Spice Seared Ahi Tuna Wonton with Ginger and Red Pepper Chutney, Seaweed Salad, Scallion | \$101 Per Dozen
-

Lobster and Corn Fritters*, House Boursin, Citrus Sriracha Aioli | \$101 Per Dozen

Local Scallop Wrapped with Bacon and Brown Sugar* | \$101 Per Dozen

Coconut Fried Shrimp with Jerk Spiced Peach Pepper Jam | \$101 Per Dozen

Mini Crab Cake with Key Lime Mustard Rémoûlade* | \$101 Per Dozen

Shrimp and Grit Bite, Creole Tomato | \$101 Per Dozen

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Reception Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Prices are based on one hour of service. --- Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery.

SEAFOOD DISPLAY

Raw Bar Display with Snow Crab Clusters*, Local Jumbo White Shrimp, Select Oysters*, Local Clams, Crab Claws, Cocktail Sauce, Rice Wine Mignonette, Sauce Marie, Lemons

Price based on 6 total pieces per person. Minimum of 25 people.

\$74*per person*

SOUTHERN BRUSCHETTA

Roasted Garlic Hummus, (VE), Heirloom Tomato Basil Relish (VE), Pimento Cheese Dip, Southern Blue Crab Dip*, Spinach Artichoke Dip, Tri- Colored Tortilla Chips, Toasted Pita, Sliced Baguette

\$42*per person*

CHARCUTERIE

Artisan Salumi, Assorted Chef Selections of Cured Meats, Hand Crafted Cheeses, Giardiniera Vegetables, Pickled Artichoke, Hand Selected Olives, Assorted Gourmet Mustards, Baked Crostini, Crispbreads

\$46*per person*

SHRIMP

Local Jumbo White Shrimp*, Ginger Scallion Soy Ponzu, Cocktail Sauce, Creole Rémoûlade, Lemons

\$92*per dozen*

CRAB

Carolina Stone Crab Claws*, Key Lime Mustard, Wrapped Lemons Available Seasonally, October - May

\$124*per dozen*

GRILLED SEASONAL VEGETABLE

Seasonal Rotation with Green Goddess and Tzatziki

Feta Cheese & Croutons

Ranch, White Balsamic Dressing & Non-Fat Roasted Red Bell Pepper Dressing

CHIPS + SALSA

Traditional Mild and Spicy Roasted Corn Salsa, Pico de Gallo, Queso Dip, Artichoke Dip, House-Made Tortilla Chips Toasted Pita, Sliced Baguette

\$412 *Small | serves 50*

\$515 *Large | serves 100*

CRUDITÉS

Fresh Dill Dip

\$412 *Small | serves 50*

\$512 *Large | serves 100*

\$620 *Small | serves 50*

\$970 *Large | serves 100*

ARTISAN REGIONAL AND IMPORTED CHEESE

Housemade Jams, Dried Fruit, Spiced Walnuts, Assorted Crackers

\$721 *Small | serves 50*

\$1184 *Large | serves 100*

TROPICAL FRUIT

Lime Honey Yogurt Dip

\$412 *Small | serves 50*

\$512 *Large | serves 100*

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Dinner Buffet

Buffets are served with freshly brewed iced tea. Prices are based on two hours of service. Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery. Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

ISLAND SPLASH

Crab & Corn Chowder*

Greens, Grapefruit, Mango, Roasted Red Peppers, Cilantro Vinaigrette **VGN GF**

Crispy Charred Brussels Sprouts, Crumbled Blue Cheese, Caramelized Onions, Balsamic Reduction **V**

Grilled Huli Huli Chicken, Pineapple Tequila Salsa **DF**

Grilled Mahi-Mahi with Blackberry Moonshine Beurre Blanc **GF**

WILD DUNES CLAM BAKE

Clam Chowder

Mixed Greens, Crumbled Bacon, Crumbled Blue Cheese, Shaved Red Onions, Diced Mangoes, Toasted Walnuts, Grape Tomatoes, Assorted Dressings

Julienne Vegetable Slaw

Steamed Local Clams*, Spicy Sausage, Parsley, Garlic Butter

Artisan Breads, Whipped Butter

Cilantro Cumin Flat Iron Steaks*, Corn Succotash, Charred Tomato Emulsion **GF**

Smashed Red Potatoes, Goat Cheese, Chives **GF**

Roasted Seasonal Vegetables **VGN GF**

Cornbread, Honey Butter

Strawberry Daiquiri Parfait

Coconut Lime Macaroon, White Chocolate Drizzle

Macadamia Nut Tarts

ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

\$129 per person

THE CAROLINA LOWCOUNTRY BOIL DINNER

Field Greens, Roasted Pecans, Wedged Tomatoes, Cucumbers, Crumbled Blue Cheese, Biscuit Crumble

Succotash Salad

Whole Grain Mustard Potato Salad

Pickle Platter including Lowcountry Vegetables, Pimiento Cheese, Rustic Breads

Lowcountry Boil: Peel and Eat Shrimp, Red Potatoes, Smoked Sausage, Corn on the Cob, Old Bay

Cocktail Sauce, Tabasco, Lemons

Bourbon Brined Grilled Pork Loin, Roasted Cabbage, Bacon Crumble, Blueberry Gastrique

Beer Can Chicken, Carolina Gold Rice Pilaf, Pickled Green Tomato Relish

Stewed Okra and Tomatoes

Roasted Mashed Sweet Potatoes, Cinnamon and Wild Dunes Honey Glaze

Roasted Vegetable Medley

Garlic Baguette Slivers

Old Bay Potatoes & Corn Hash

Herb Roasted Chicken, Caramelized Onions, Sherry Jus

Marinated Grilled Flank Steak*, Wild Mushroom Demi

Mixed Berry Shortcake

Caramel Apple Pie

S'more Tarts

ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

\$123 per person

SMOKEHOUSE

Spinach and Kale Salad, Sliced Peppers, Mixed Berries, Goat Cheese, Pecans, BBQ Spiced Croutons, Balsamic Dressing

Bread and Butter Pickles and Seasonal House-made Pickled Vegetables, Pickled Okra

Southern Slaw

Smoked Gouda Baked Mac and Cheese

Brown Sugar and Bacon Baked Beans

Braised Bedford Farms Collard Greens

Pecan Wood Smoked Texas Beef Brisket

Hickory Smoked BBQ Chicken

Apple Braised BBQ Ribs

Assorted BBQ Sauces and Hot Sauces

Cheddar Corn Muffins, Honey Butter

White Chocolate Raspberry Bread Pudding

Peach Melba Parfait

Jalapeno Corn Muffins, Flakey Cheddar and Herb Biscuits with Honey Citrus Butter

Key Lime Tart

Charleston Pralines

S'mores Parfait

ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

\$123*Per Guest*

OCEANSIDE GOURMET

She Crab Soup*

Spinach Salad, Pineapple, Mushrooms, Yellow and Red Peppers, Almonds, and Poppy Seed Vinaigrette

Cavatappi Pasta Salad with Cherry Tomatoes, English cucumber, Mini Mozzarella Balls, Italian Seasoning, Vinaigrette

Fried Green Tomatoes, Mango Jalapeño Chutney, Goat Cheese Crumbles

Shrimp Salad, Cut Tomatoes, Cucumbers, Herb and Lemon Vinaigrette

Blackened Grouper, Black Bean Salsa, Avocado Crema

Citrus Grilled Filet*, Bourbon Demi, Southern Succotash

Dry Rubbed Pork Loin, Stewed Field Peas

Charleston Parmesan and Garlic Sticks, Blue Cheese Biscuits

Sweet Herbed Butter, Olive Oil, and Shallot Butter

Berry Tiramisu

Peanut Butter Pretzel Parfait

Lemon Raspberry Tart

ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

Pistachio Honey Tea Cake

ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest

\$130*per person*

THE CHOPHOUSE

Lobster Bisque*, Chopped Scallions, Parmesan Croutons

Field Greens, Bacon, Black-Eyed Peas, Heirloom Tomatoes, Parmesan Garlic Croutons, Buttermilk Dressing

Ahi Tuna Tataki*, Cucumber and Daikon Sprout Salad, Sesame, Wasabi Tobiko

Roasted Beets, Crumbled Montrachet Cheese, Lemon Zest, Cashews

Southern Style Oysters Rockefeller*, Stuffed with Julienne Spinach, Onions, Bacon Lardons, Crumbled Bleu Cheese

Fontina Potatoes Gratinée

Roasted Asparagus, Prosciutto, Parmesan, Balsamic Glaze

Carved to Order: Roasted Rib-Eye*, Maytag Blue Cheese, Horseradish Cream

Pan Seared Roasted Halibut, Creole Tomato Jus, Local Blue Crab Ensalada

Brined & Grilled Pork Loin Chop, Tobacco Onions, Spiced Apple Chutney

Baguette Slivers, Cheddar & Herb Biscuits - Served with Raspberry, Truffle, and Maldon Sea Salt Butters

Vanilla Brulee Tarts

Black Forest Creameaux

\$185*per person*

Caramel Mousse Cake
.....
ADD ON - 100% Sustainable Rainforest Coffee & Decaf and
Charleston Tea Garden | \$5 Per Guest
.....

\$195*per person*

LOWCOUNTRY COOKOUT

- Roasted Corn and Crab Chowder*
.....
Baby Greens, Crumbled Goat Cheese, Blueberries, Buttermilk Dressing, Apple Cider Vinaigrette
.....
Toasted Orzo Pasta Salad
.....
Tricolor Cauliflower Salad
.....
Southern Fried Chicken, Hamburgers, Hot Dogs, Cheddarwurst
.....
Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Dill Pickles, Cheddar, Swiss, Provolone Cheese, Assorted Condiments
.....
Hamburger and Hotdog Buns
.....
Corn on the Cob
.....
Baked Macaroni and Cheese
.....
Mini Biscuits, Butter
.....
Bourbon Pecan Pie
.....
Seasonal Cobbler with Whipped Cream
.....
Lemon Raspberry Trifle
.....
ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden | \$5 Per Guest
.....

\$129*per person*

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Dinner Stations

90 minutes of service for a minimum order of (3) stations as dinner is required. Chef attendants are allocated as 1 per 75 guests (unless otherwise suggested) at \$350 each for a duration of 2 hours. Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery. Food quantity guarantees per station cannot be lower than 90% of the program or general session attendance.

HYDROPONIC SALAD BAR

Vertical Root Hydroponic Baby Lettuce Blend, Vertical Root Hydroponic Romaine Lettuce, Baby Arugula

Feta Cheese, Bacon, Dried Cranberries, Chick Peas, Quinoa, Grape Tomatoes, Radish, Cucumber Wedges, Shaved Pepper, Carrot, Broccoli, Hummus, Pesto Garlic Croutons, Pita Wedges

Assorted Dressings

\$33*per person*

ROASTED OYSTERS*

Fresh Oysters, Roasted On Site served with Cocktail Sauce, Tabasco, Lemons, and Saltines

Chef Attendant Required

\$46*per person*

SOUTH OF THE MASON-DIXON

Shredded Beef Brisket Barbacoa, Toasted Cumin Seed & Chili Coleslaw, Pulled Chicken, Salsa Fresca, Quick Pickled Onion, Sour Cream, Queso Fresco, Fried Flounder, Street Corn Salad with Fresh Cilantro, Warm Flour Tortillas

\$41*per person*

LOWCOUNTRY BOIL *

Peel & Eat Shrimp, Red Potatoes, Smoked Sausage Corn on the Cob, Old Bay, Cocktail Sauce, Lemons

\$50*per person*

LOBSTER STATION

PASTA PRONTO

Cheese Tortellini, Shrimp*, Roasted Red Peppers, Mushrooms, Roasted Garlic Alfredo

Penne Pasta, Italian Sausage, Kalamata Olives, Basil Marinara

Potato Gnocchi, Peas, Diced Tomato, Basil Pesto, Parmesan, Rosemary Grilled Ciabatta, Parmesan Cheese

\$36*per person*

GRILLED OYSTERS*

Fresh Oysters Grilled On Site, Drizzled with Garlicky Drawn Butter, Bread Crumbs, Parsley

On the Side: Tabasco, Lemons

Chef Attendant Required

\$46*per person*

MASH BAR

Roasted Garlic & Creme Fraiche Yukon Gold Potatoes, Maple Infused Sweet Potatoes

Truffle Scented Wild Mushrooms, Caramelized Onions, Smoked Gouda Cheese, Scallions Mini Marshmallows, Brown Sugar, Crumbled Bacon, Shredded Cheddar

\$33*per person*

THE COASTAL GRANDEUR LOWCOUNTRY BOIL *

Peel & Eat Shrimp, Crab Legs, Mussels, Clams, Red Potatoes, Smoked Sausage, Corn on the Cob, Old Bay

Cocktail Sauce, Soy and Sesame Sauce with Scallions and Chopped Garlic, Lemons, Limes

\$65*Per Guest*

LOWCOUNTRY SEARED SLAB BACON

Lobster Tails Grilled on Site, Dusted with Garlic Butter and Tossed in Lemon Aioli with Diced Vegetables. Served on a New England Style Roll
Price includes a 6oz serving per person

Chef Attendant Required

\$75*per person*

SHRIMP AND GRITS*

Local Shrimp, Marsh Hen Mill Grits, Tasso Gravy, Creole Tomato Jus, Oven Roasted Tomatoes, Sautéed Peppers and Onions, Bacon, Andouille Sausage, Shredded Cheddar, Scallions

\$46*per person*

Cured Pork Belly, Stewed in Pink Eyed Peas, Pickled Collard Greens, and Green Tomato Chow Chow

\$50*Per Person*

SHAWARMA CRAFT & CARVE

Marinated Chicken
Pickled Vegetables

Grilled, Sliced, and Marinated Peppers

Lemon Orzo

Olives, Garlic Sauce, Raita

Flat Breads

Chef Attendant Required

\$45*Per Guest*

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Carving Stations

An ideal complement to your reception or dinner, our carving stations feature show-stopping meat with Chef’s personally selected sides. --- Chef Attendant Required - \$350 per attendant for up to two hours. Chef attendants are allocated as 1 per 75 guests, unless otherwise suggested. --- Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery.

CHERRY BOURBON GLAZED PORK LOIN

Cheerwine Demi-Glace, Sweet Potato Biscuits

\$391*serves 20*

LOWCOUNTRY ROASTED PIG

Whole Roasted and Hand Carved, Assortment of Barbecue Sauces, Artisan Dinner Rolls and Butter

\$1340*serves 80*

FIRE ROASTED BEEF TENDERLOIN*

Dijon Horseradish Cream, Rosemary Jus, Artisan Dinner Rolls and

HERB AND SEA SALT CRUSTED PRIME RIB*

Slow Roasted and Served with Horseradish Cream, Whole Grain

Butter
.....
\$810*serves 20*

SAGE BUTTER RUBBED WHOLE TOM TURKEY
Cranberry Aioli, Artisan Dinner Rolls and Butter
.....
\$463*serves 30*

CITRUS & HERB RUBBED SALMON SIDES
Lemon Tarragon Beurre Blanc, Artisan Dinner Rolls and Butter
.....
\$824*serves 45*

Mustard Demi-Glace, Artisan Dinner Rolls and Butter
.....
\$930*serves 30*

BOURBON MOLASSES GLAZED VIRGINIA BAKED
HAM
Creamy Stone Ground Mustard, Artisan Dinner Rolls and Butter
.....
\$500*serves 45*

BBQ BRISKET
Southern Slaw, House Pickles, Sliced Hawaiian Rolls
.....
\$450*Serves 20*

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Plated Dinner

Menu includes artisan breads and whipped butter. Plated Menus are offered at indoor venues only, with a maximum of two entree selections per event. Guests will receive the same soup, salad, sides and dessert based on your selection, alongside up to (2) choices for entrees. If providing a choice of entrees, final selections are due to your planning manager (10) business days prior to event day. Groups must also provide an individual place card or indication notating each guest's name and entree selection.

SOUP
Select one

She Crab*
Lump Crab, Chive Oil, Sherry Lace
.....
Charred Leek + Roasted Potato
Parmesan Crouton
.....
Roasted Tomato
Grilled Cheese Crouton, Basil Oil
.....

SALAD
Select one

ROMAINE AND FRISEE
Tri-Color Cauliflower, Smoked Almonds, Feta, Rum Pumped Raisins, Citrus and Dijon Vinaigrette
.....
Field Greens
Bacon, Black Eyed Peas, Heirloom Tomatoes, Parmesan Garlic Croutons, Buttermilk Dressing
.....
Baby Spinach
Purple Kale, English Cucumber, Broccoli, Thin Sliced Red Onion Cranberries, Toasted Walnut, Citrus and Dijon Vinaigrette
.....

ENTREE
Select up to two entrees choices OR upgrade to a duet plate for

VEGETABLES
Select two

an additional \$14 per guest

Coffee Crusted Seared Filet* | \$134 Per Guest
Cranberry Demi-Glace

Herb Marinated Filet* | \$134 Per Guest
Thyme and Peppercorn Demi- Glace

Sweet Tea Brined Chicken Breast | \$118 Per Guest
Whole Grain Mustard Pan Jus

Coriander and Cumin Crusted Halibut | \$120 Per Guest
Lime Beurre Blanc

Braised Beef Short Rib | \$120 Per Guest
Sweet Cherry Bordelaise

Bourbon and Apple Braised Pork Belly | \$120 Per Guest
Natural Jus

Lowcountry Crab Cake | \$120 Per Guest
Lemon Chive Crème Faiche

White Wine Poached Shrimp | \$120 Per Guest

STARCHES

Select one

Boursin Whipped Potatoes

Goat Cheese and Chive Mashed Red Skin Potatoes

Mushroom Risotto

Roasted Seasonal Vegetable and Spinach Risotto

Creamy Herb Duchess Potatoes

Cinnamon Whipped Sweet Potatoes

ADD ON

100% Sustainable Rainforest Coffee & Freshly Brewed Iced Tea | \$5 Per Guest

Citrus Grilled Broccolini

Roasted Asparagus

Grilled Heirloom Baby Carrots

Roasted Brussel Sprouts

Fire Kissed Heirloom Grape Tomatoes

Squash Fricassee

DESSERT

Select one

Mocha Mousse Cake

Hazelnut Anglaise, Candied Hazelnuts, White Chocolate Ganache

Philadelphia Cheesecake

Graham Crumble, Raspberry Compote, Whipped Cream

Salted Caramel Ganache Tart

Chocolate Tart Shell, Salted Caramel Creameux, Dark Chocolate Glaze, Strawberry Gelée, Fresh Strawberries

Carrot Cake

Cream Cheese Mousse, Raisin Walnut Compote, Caramel Sauce

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ALTERNATIVE DINNER OPTIONS

Alternative dinner options to satisfy those with dietary needs, including, vegetarian, vegan and gluten free

ROASTED AIRLINE CHICKEN WITH CHARDONNAY
GLAZE, OLIVE OIL POTATO HASH, CHARRED
HEIRLOOM TOMATOES AND ASPARAGUS

Dairy Free, Gluten Free, Nut Free & Shellfish Free

\$118 per person

CAULIFLOWER RICE, SEARED PORTOBELLO,
SUNDRIED TOMATO, CHUTNEY CHAMPAGNE
VINEGAR SQUASH AND RADISH

Vegan & Vegetarian

\$110 per person

GRILLED FILET WITH BALSAMIC AND BOURBON REDUCTION, SEARED POTATO SQUARES, DUXELLE
MUSHROOMS & BRAISED CARROTS

Dairy Free, Gluten Free, Nut Free & Shellfish Free

\$134 per person

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Dessert Stations

Prices are based on one hour of service. Chef attendants are allocated as 1 per 75 guests (unless otherwise suggested) at \$350 each for a duration of 2 hours. Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery. Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

S'MORES REIMAGINED

Salted Caramel S'mores Parfait
Layered Salted Caramel Mousse, Chocolate Cookie Crumble,
Marshmallow Meringue

Coastal S'mores Tart
Graham Cracker Crust, Dark Chocolate Ganache, with Torched
Marshmallow Fluff, Garnished with Candied Orange Peel

Mocha S'more
Baked Chocolate Coffee Custard, Chocolate Marshmallow, Cocoa
Dust

Snowball S'more
Gluten Free Chocolate Cake, Marshmallow Fluff, with Toasted

CHURRO BAR

Freshly Fried Churros

Dipped in Chocolate, White Chocolate

Rolled in Oreo Crumbs, Rainbow Sprinkles, Candy Pieces, Nutella
Drizzle

\$30 per person

Coconut

\$30*per person*

DRUNK’N DONUTS

Fresh Fried Donut Holes With a Touch of Booze
Chocolate with Chambord, Maple Bacon with Bourbon, Coffee
with Kahlua

\$30*per person*

SWEETS AND TREATS

Lemon Raspberry Tart

Tiramisu Tart

Assorted French Macarons

S’mores Cookies

Seasonal Parfait

Chef’s Choice Cake Bites

\$30*per person*

MINI PIE BAR

Chocolate Cream Pie

Lemon Meringue Pie

Mixed Berry Pie

Caramel Apple Pie

\$30*Per Guest*

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Bubbles, White And Red Wines

HOUSE WINES

Canvas | \$70 Bottle
Brut de Blancs, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet
Sauvignon

La Vielle Ferme Rose, France | \$70 Bottle

SPARKLING

Mionetto Avantgarde Prosecco | Veneto, Italy | \$95 Bottle

G.H. Mumm | Champagne, France | \$160 Bottle

Vueve Clicquot Yellow Label | Champagne, France -- Reserve |

.....
\$200 Bottle
.....
Poema Brut Rose | Catalonia, Spain | \$90 Bottle
.....

WHITES

Kendall Jackson Chardonnay | California | \$95 Bottle
.....
Mer Soleil Reserve Chardonnay | Monterey, California | \$110 Bottle
.....
Whitehaven Sauvignon Blanc | Marlborough, New Zealand | \$80 Bottle
.....
Chateau Ste. Michelle Riesling | Washington | \$80 Bottle
.....
Emmolo Sauv Blanc | Napa Valley, California | \$110 Bottle
.....
Loveblock Sauvignon Blanc | Marlborough, New Zealand | \$115 Bottle
.....
Oceano Zero Chardonnay | \$115 Bottle
.....
Rombauer Chardonnay | Carneros, California | \$150 Bottle
.....
Louis Latour Pouilly Fuisse | Chardonnay | France | \$155 Bottle
.....
Post & Beam Chardonnay | Napa Valley, California | \$170 Bottle
.....

ROSE

La Vielle Ferme Rose | France | \$70 Bottle
.....
La Jolie Fleur de Mer Rose | Cotes de Provence, France | \$85 Bottle
.....
The Four Graces Rose | Willamette Valley | \$90 Bottle
.....

REDS

Rodney Strong Sonoma Cabernet | Sonoma, California | \$130 Bottle
.....
Dauo Cabernet | Paso Robles, California | \$150 Bottle
.....
Catena Vista Flores Malbec | Mendoza, Argentina | \$110 Bottle
.....
Elouan Pinot Noir | Willamette Valley, Oregon | \$130 Bottle
.....
Orin Swift "8 Years" Blend | Napa Valley, California | \$180 Bottle
.....
Joel Gott Palisades Red Blend | California | \$95 Bottle
.....
Oceano Zero Pinot Noir | \$140 Bottle
.....
Louis Latour Pinot Noir | Bourgogne, France | \$120 Bottle
.....
En Route Pinot Noir | Russian River Valley, California | \$170 Bottle
.....
Flowers Pinot Noir | Sonoma Coast, California | \$180 Bottle
.....
Bonanza Cabernet Sauvignon | Napa Valley, California | \$90 Bottle
.....
Stags Leap Artemis Cabernet | Napa Valley, California -- Reserve | \$325 Bottle
.....
Caymus Cabernet | Napa Valley, California -- Reserve | \$390 Bottle
.....
Far Niente Cabernet | Napa Valley, California -- Reserve | \$480 Bottle
.....

Handcrafted Liquor and Zero Proof Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Wild Dunes Resort, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

SEASIDE SANGRIA

Day: White Wine, Blanc Vermouth, Citrus Herb and Berry Blend, Refreshing Sparkling Water

Night: Red Wine, Sweet Vermouth, Citrus Herb and Berry Blend, Refreshing Sparkling Water

\$386*per half batch / serves 25*

\$772*per full batch / serves 50*

A HEALTHY BUZZ

Your Choice of Tequila or Whiskey, Honey Citrus Syrup, Rooftop Fresh Herbs

\$386*per half batch / serves 25*

\$772*per full batch / serves 50*

SPIRIT FREE - SUPER HEALTHY BUZZ

Honey Citrus Blend, Fresh Rooftop Garden Herbs, Topped with Sparkling Water

\$360*per half batch / serves 25*

\$720*per full batch / serves 50*

SPIRIT FREE - AGUA FRESCA

Fresh Seasonal Fruit with Agave, Citrus, Sea Salt & Fresh Herbs

\$360*per half batch / serves 25*

\$720*per full batch / serves 50*

FAZIO FIZZ

Your Choice of Vodka or Gin, Fresh Country Fair Lemonade, Fruit Iced Tea, Sparkling Soda

\$386*per half batch / serves 25*

\$772*per full batch / serves 50*

PUKALANI PUNCH

Jamaican or Coconut Rum, Tropical Juice Blend, Fresh Citrus

\$386*per half batch / serves 25*

\$772*per full batch / serves 50*

SPIRIT FREE - TROPICAL BLEND

Island Fresh Tropical Fruit Juices with a Splash of Bubbly Water

\$360*per half batch / serves 25*

\$720*per full batch / serves 50*

Prices are subject to 25% taxable service charge and current South Carolina sales tax of 11%.Menu pricing may change based on availability and market conditions.

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

PREMIUM BAR

Liquor - Tito's Handmade Vodka, Beefeater, Bacardi Superior, Patron Silver, Jim Beam White Label, Teeling Small Batch Irish OR Chivas Regal, Baileys, Cointreau, Select Aperitivo, High Noon Canned Cocktails Wine - House Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Rose Beer - Bud Light, Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois, Wild Dunes Craft IPA by Commonhouse Ale Works, Best Day Brewing Hazy IPA

One Hour | \$30 per person

Two Hour | \$50 per person

Three Hour | \$70 per person

Four Hour | \$90 per person

PREMIUM BEER AND WINE BAR

Domestic: Bud Light, Michelob Ultra, Miller Lite, White Claw Import: Corona, Stella Artois Local Brew: Wild Dunes Craft IPA by Commonhouse Ale Works Non-Alcoholic: Best Day Brewing Hazy IPA Premium Wine: House Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Rose

One Hour | \$23 per person

Two Hour | \$40 per person

Three Hour | \$57 per person

Four Hour | \$74 per person

SUPER-PREMIUM BAR

Liquor - Ketel One, Diplomatico Reserva Exclusivo, Johnnie Walker Black Label, Hendrick's, Maker's Mark, Don Julio Blanco, Del Maguey Vida Mezcal, Jack Daniels, Crown Royal, Jameson, Baileys, Cointreau, Select Aperitivo Wine - Mer Soleil Reserve Chardonnay, Whitehaven Sauvignon Blanc, Elouan Pinot Noir, Bonanza Cabernet Beer - Bud Light, Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois, Wild Dunes Craft IPA by Commonhouse Ale Works, Best Day Brewing Hazy IPA

One Hour | \$33 per person

Two Hour | \$56 per person

Three Hour | \$79 per person

Four Hour | \$102 per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Premium Cocktails | \$14

Premium Wine, by the glass | \$15

Cordials | \$15

Super-Premium Cocktails | \$16

Super Premium Wine, by the glass | \$17

Domestic Beer | \$10

Imported Beer | \$11

Local Brews | \$12

Non-Alcoholic Beer | \$8.00

Soft Drinks | \$8

Premium Bottled Water | \$8

GUEST PAY PER DRINK

A minimum spend is required - shortfalls will be charged to the group master account: 1-25 Guests - Minimum Spend \$250.00
1-50 Guests - Minimum Spend \$500.00 1-100 Guests - Minimum Spend \$750.00 100 Guests & Above, Minimum Spend \$1,000.00

- Premium Cocktails | \$15
- Super-Premium Cocktails | \$17
- Cordials | \$16
- Domestic Beer | \$10
- Imported Beer | \$11
- Local and Craft Beers | \$12
- Premium Wine, by the glass | \$16
- Super Premium Wine, by the glass | \$18
- Soft Drinks | \$8
- Bottled Water | \$8

LABOR CHARGES

- Bartender | \$350
- Bartender fees are allocated as 1 per 75 guests at \$350.00 per bar for 4 hours
- Additional Hours for Bartenders, each, per hour | \$125

Prices are subject to 25% taxable service charge and current South Carolina sales tax of 11%.Menu pricing may change based on availability and market conditions.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian