



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 (VE)(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 (VE)(GF)

Pecan Wood Smoked 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 (VE)(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

\$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 (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

PALMETTO

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

Fluffy Scrambled Eggs with Great Lakes Cheddar Cheese and Fresh Herbs

SEA OATS

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

Pecan Wood Smoked 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

FARMER'S BREAKFAST

Fresh Baked Apple Cinnamon Bread

Cranberry Orange Muffins **GF**

Diced Pineapple and Mixed Berries **VGN GF**

Pecan Wood Smoked 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*

Fluffy Scrambled Eggs, Herbs **DF V GF**

Potato Hash with Sautéed 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*

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

OMELETS

Eggs and Egg Whites

Smoked Ham

Tasso Gravy

Creole Tomato Jus

Sautéed Peppers and Onions

Roasted Tomatoes

Bacon

Shredded Cheddar

Andouille

Scallions

\$22 *Per Guest*

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 *Per Guest*

Bay Shrimp

Pecan Wood Smoked 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 *Per Guest*

BUTTERMILK PANCAKES

TOPPINGS BAR TO INCLUDE:

Cinnamon Whipped Cream

Macerated Market Berries

Agave Syrup

Maple Syrup

Whipped Honeycomb Butter

Powdered Sugar

\$15 *Per Guests*

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

Pecan Wood Smoked 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*

SMOOTHIE BOWLS

Chef Selection of Two Seasonal Smoothies, Topped with:

Chicken Sausage | \$14 Per Guest

Pork Sausage | \$14 Per Guest

Hard Boiled Eggs | \$54 Per Dozen

Diced Pineapple

Mixed Berries

Coconut

Chia

Chopped Pecans

Local Honey

Maple Granola

\$19 Per Guest

INDIVIDUAL DRY CEREAL & MILK

\$8 Per Guest

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

Pecan Wood Smoked 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 Mary Mix, 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

Signature Double Chocolate Brownies | \$76 Dozen

Raspberry-Pistachio Crumble Bars (GF) | \$76 Dozen

Chocolate Chip Blondies | \$76 Dozen

Fresh Baked Assorted Cookies | \$76 Dozen

Deluxe Mixed Nuts | \$50 Pound

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 | \$139 Per Gallon

Minimum order of 3 gallons

H.C. Valentine Cold Brew Coffee | \$139 Per Gallon

Minimum order of 5 gallons

Charleston "Eight Hour" Cold Brew | \$164 Per Gallon

Minimum order of 3 gallons

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

All prices subject to 25% Service Charge and 11% State Sales Tax*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw 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

Crudité 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

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

\$33 *Per Guest*

AT THE MOVIES

Fresh Popped Popcorn

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

Crudité

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, Jalapeños,
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

Whole Fruit

\$32 *Per Guest*

SWEET TEA BREAK

Traditional, Strawberry, Peach and Raspberry Sweet Teas

English Breakfast Shortbreads

Lavender Almond Tea Cakes

Chai Custard Crème

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 Custard Tart

\$28 *Per Guest*

HARVEST CRISP & SAVORY

Sweet Potato Fries

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

\$33 *Per Guest*

CHIPS AND DIP

Classic French Onion Dip

Kettle Cooked Chips

Pita Chips

\$15 *Per Guest*

CREATE YOUR OWN TRAIL MIX

Crumbled Housemade Granola

Slivered Almonds

Sugared Pecans

Mocha Milk Custard

\$30 *Per Guest*

HUMMUS AND CHIPS

Roasted Red Pepper Hummus

Pita Chips

Tortilla Chips

\$15 *Per Guest*

PRETZELS & CHEESE

Warm Soft Salted Pretzel Sticks

Queso Fundido

Boursin Whipped Cream Cheese

Stone Ground Mustard, Honey Dijon Mustard Sauce

\$15 *Per Guest*

Chex Mix

Dried Cranberries

Yogurt Chips

Raisins

Wasabi Peas

M&M's

Pretzels

Dark Chocolate Covered Espresso Beans

Milk Chocolate Covered Raisins

\$29 *Per Guest*

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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 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

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**

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

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**

Charleston Style Red Rice **V**

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

Carrot Cake Cupcakes

\$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 Sautéed Peppers and Onions

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

Bolognese

Ratatouille **VGN GF**

Parmesan Cream Sauce **GF**

Toasted Garlic Bread

Mini Cannolis

\$76 *Per Guest*

Charleston Pralines

\$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

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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 Succotash

Mexican Wedding Cookies, Caramel Tres Leches

\$79 Per Guest

ACROSS THE OCEANS

Mesclun Greens, Julienne Carrots, Edamame, Cucumbers, Peanuts, Crispy Wontons with Sesame Ginger Dressing

Chicken Potstickers, Korean Dipping Sauce

Gochujang Glazed Pork Belly Steam Bun, Soy Pickle, Scallion, Spicy Mayo

Lemongrass Steamed Rice **VGN**

Soy and Sesame Lo Mein Noodles

Korean Style Barbecue: Chicken and Beef Bulgogi

Smashed Korean Cucumbers

Stir-Fried Zucchini **VGN**

FOOD FOR THOUGHT

Greek White Bean Soup with Garlic and Lemon

Cut Romaine and Baby Lettuce, Tomato Wedge, Cucumbers, Red Onions

Multi-Grain Rice, Pita Bread

Sliced Proteins: Chicken Souvlaki, Hanger Steak*, Marinated Tofu

Vegetables: Grape Tomatoes, Cucumber, Shaved Peppers, Grilled Red Onion Rings, Broccoli, Edamame

Greek Black Olive and Feta Vinaigrette

Toppings: Feta, Fresh Herbs, Tzatziki, Hummus, Olive Oil, Vinegar, Sundried Tomato Vinaigrette, Balsamic Vinaigrette

Baklava, Greek Butter Cookies

\$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,

Soy-Glazed Mushrooms **VGN**

Jangajji (Pickled Daikon)

Rice Pudding, Matcha Green Tea Cookies

\$79 Per Guest

Whole Grain Mustard Cream, French Loaf

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

\$79 Per Guest

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Plated Lunch

Menu includes artisan breads and whipped butter, freshly brewed coffee and iced tea. 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

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)

DESSERT

Chocolate Cherry Cheesecake

Cherry Compote, Chocolate Sauce, Oreo Crumble

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

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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 and Mustard Packets

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

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 Pecan Wood Smoked 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 Rémoulade* | \$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*

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*

CRAB

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

\$124 *per dozen*

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*

SHRIMP

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

\$92 *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

\$620 *Small | serves 50*

\$970 *Large | serves 100*

CHIPS + SALSA

Traditional Mild and Spicy Roasted Corn Salsa, Pico de Gallo, Queso Dip, Housemade Salted Tortilla Chips, 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*

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 fresh brewed iced tea, 100% sustainable rainforest coffee & decaf and a Charleston Tea Garden assortment. 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**

Cilantro Cumin Flat Iron Steaks*, Corn Succotash, Charred

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

Garlic Baguette Slivers

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

\$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

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

Key Lime Tart

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

\$123 *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

\$129 *per person*

Charleston Pralines

S'mores Parfait

\$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

Sweet Herbed Butter, Olive Oil, and Shallot Butter

Dry Rubbed Pork Loin, Stewed Field Peas

Charleston Parmesan and Garlic Sticks, Blue Cheese Biscuits

Berry Tiramisu

Peanut Butter Pretzel Parfait

Lemon Raspberry Tart

\$185 *per person*

SMOKEHOUSE

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

Raspberry Truffle, Maldon Sea Salt Butters

Vanilla Brulee Tarts

Black Forest Creameaux

Caramel Mousse Cake

\$195 *per person*

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

Pistachio Honey Tea Cake

\$130 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

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

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

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

\$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

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

\$50 *Per Person*

\$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*

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 Butter

\$810 *serves 20*

HERB AND SEA SALT CRUSTED PRIME RIB*

Slow Roasted and Served with Horseradish Cream, Whole Grain Mustard Demi-Glace, Artisan Dinner Rolls and Butter

\$930 *serves 30*

SAGE BUTTER RUBBED WHOLE TOM TURKEY

BOURBON MOLASSES GLAZED VIRGINIA BAKED

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*

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, freshly brewed coffee and iced tea. Decaffeinated coffee and hot tea are available upon request. 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 an additional \$14 per guest

Coffee Crusted Seared Filet* | \$134 Per Guest

Cranberry Demi-Glace

Herb Marinated Filet* | \$134 Per Guest

VEGETABLES

Select two

Citrus Grilled Broccolini

Roasted Asparagus

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

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

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

Dairy Free, Gluten Free, Nut Free & Shellfish Free

\$118 per person

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

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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
Coconut

\$30 per person

CHURRO BAR

Freshly Fried Churros

Dipped in Chocolate, White Chocolate

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

\$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

SWEETS AND TREATS

Lemon Raspberry Tart

Tiramisu Tart

\$30 *per person*

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

REDS

Rodney Strong Sonoma Cabernet | Sonoma, California | \$130 Bottle

Daou Cabernet | Paso Robles, California | \$150 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

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

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

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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,

FAZIO FIZZ

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

\$386 per half batch | serves 25

Refreshing Sparkling Water

\$386 per half batch | serves 25

\$772 per full batch | serves 50

\$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

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 - 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 - 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

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

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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

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

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

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

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

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

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

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 **V** Vegetarian