

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 | TUESDAY & FRIDAY |
|---|---|
| Fresh Baked Banana Nut Muffins GF | Fresh Baked Banana Bread |
| Danish Pastries | Local and Exotic Fruit Presentation (VE) |
| Local and Exotic Fruit Presentation (VE) | Fluffy Scrambled Eggs (VEG)(GF)(DF) |
| Hot Steel Cut Oatmeal, Dried Fruit, Brown Sugar (VE) | Chorizo (GF) |
| Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, | Sauteed Tri Color Peppers, Potato Hash |
| Fresh Herbs (VEG)(GF) | Flour Tortillas (VE) |
| Country Sausage Links (GF) | Salsa, Salsa Fresca (VE) |
| Assorted Freshly Squeezed Juices | Sour Cream, Great Lakes Cheddar Cheese (VEG) |
| \$67 Per Guest | Assorted Freshly Squeezed Juices |
| | \$67 Per Guest |
| | QOT TO COLOR |
| WEDNESDAY & SATURDAY | SUNDAY |
| WEDNESDAY & SATURDAY Fresh Baked Cranberry Orange Muffins GF | |
| | SUNDAY |
| Fresh Baked Cranberry Orange Muffins GF | SUNDAY Fresh Baked Chocolate Muffins GF |
| Fresh Baked Cranberry Orange Muffins GF Chocolate Croissants | SUNDAY Fresh Baked Chocolate Muffins GF Assorted Danish Pastries Local and Exotic Fruit Presentation (VE) Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, |
| 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, | 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 |
| Fresh Baked Cranberry Orange Muffins GF Chocolate Croissants Fruit Preserves, Whipped Butter Sliced Pineapple and Strawberries (VE) | SUNDAY Fresh Baked Chocolate Muffins GF Assorted Danish Pastries Local and Exotic Fruit Presentation (VE) Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, |
| 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, | 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 |
| 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) | 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 |

\$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 | SEA OATS |
|--|---|
| Fresh Baked Banana Bread | Fresh Baked Chocolate Muffins (GF), Fruit Preserves, Whipped |
| Steel Cut Oats, Pecans, Berries (VE) Honey (VEG) | Butter |
| | Bacon (GF) |
| Smoked Salmon, Sliced Tomatoes, Traditional Cream Cheese, | Fluffy Scrambled Eggs, Herbs |
| Capers, Chopped Eggs (GF) | Sausage Patties |
| Whole Grain Bread, Pumpernickel, Rye Toast, Bagels (VEG) | Southern Biscuits |
| Fruit Preserves, Whipped Butter | Greek Yogurt, Housemade Granola, Chopped Pecans, Mixed Berries |
| Seasonal Local and Exotic Fruit (VE) Fluffy Scrambled Eggs, Herbs (VEG)(GF)(DF) Potato Hash (VE)(GF) Chicken Sausage (GF) | |
| | Sliced Pineapple and Strawberries (VE) |
| | Assorted Freshly Squeezed Juices |
| | \$70 Per Guest |
| Assorted Freshly Squeezed Juices | |
| \$70 Per Guest | |
| PALMETTO | FARMER'S BREAKFAST |
| Fresh Baked Banana Nut Muffins (GF), Chocolate Croissants, | Fresh Baked Apple Cinnamon Bread |
| Danish Pastries | Cranberry Orange Muffins GF |
| Fluffy Scrambled Eggs with Great Lakes Cheddar Cheese and Fresh Herbs | Diced Pineapple and Mixed Berries VGN GF |

| Bacon (GF) | Fluffy Scrambled Eggs, Herbs DF V GF |
|---|--|
| Country Sausage Links | Potato Hash with Sauteed Peppers and Onions VGN GF |
| Creamy Stone Ground Marsh Hen Mill Grits with Four Year Aged Sharp Cheddar Cheese | Marinated Tomatoes, Roasted Mushrooms, Spinach VGN |
| Scallions and Butter | Feta Cheese, Shredded Cheddar |
| Skillet Fried Red Potatoes, Peppers, Onions (VE) | Diced Ham Ouinoa |
| Greek Yogurt with Granola, Chopped Pecans, and Mixed Berries | |
| Seasonal Local and Exotic Fruit Presentation (VE) | Cottage Cheese |
| Assorted Freshly Squeezed Juices | Assorted Freshly Squeezed Juices |
| \$77 Per Guest | \$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 | |
| Prices are subject to 25% taxable service charge and current South Carolina sales | s tax of 11%.Menu pricing may change based on availability and market condition: |
| DDEAKEACT CTATIONS | |

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 | OMELETS |
|----------------|---------------------|
| Local Shrimp | Eggs and Egg Whites |
| Cheddar Grits | Smoked Ham |
| | |

| Tasso Gravy | Bay Shrimp |
|-------------------------------|---|
| Creole Tomato Jus | Bacon |
| Sautéed Peppers and Onions | Bell Peppers |
| Roasted Tomatoes | Vidalia Onions |
| Bacon | Diced Tomatoes |
| Shredded Cheddar | Wild Mushrooms |
| Andouille | Fresh Spinach |
| Scallions | Four Year Aged Cheddar Cheese |
| \$22 Per Guest | Gouda Cheese |
| | 1 Chef Attendant per 25 guests required |
| | \$22 Per Guest |
| BREAKFAST TACO | BUTTERMILK PANCAKES |
| Soft Tortilla | TOPPINGS BAR TO INCLUDE: |
| Scrambled Eggs and Egg Whites | Cinnamon Whipped Cream |
| Sautéed Bacon | Macerated Market Berries |
| Chorizo | Agave Syrup |
| Guacamole | Maple Syrup |
| Diced Onion | Whipped Honeycomb Butter |
| Queso Blanco | Powdered Sugar |
| Black Beans | \$15 Per Guests |
| Chef Attendant recommended | |
| Sriracha Salsa | • |
| Sour Cream | • |
| \$22 Per Guest | · |

| | \$22 Per Guest |
|--|---|
| \$22 Per Guest | Chef Attendant Required - (1) per every 25 guests |
| | Classic Nutella Hazelnut Spread |
| Cherry Tomato Bruschetta | Strawberries and Cream |
| Bacon, Fresh Mozzarella | Caramelized Peaches, Powdered Sugar |
| Peanut Butter, Grilled Peach Jam | Glaze |
| Traditional Cream Cheese, Diced Boiled Eggs, Avocado | Steak, Spinach, Mushroom, Creamed Bleu Cheese, Balsamic |
| Creamed Goat Cheese, Wild Dunes Resort Honey | Diced Ham and Shredded Swiss Cheese |
| Assorted Sliced Artisan Breads (GF included) | Choice of (2) for all guests |
| THE TOAST BAR | CREPE STATION |

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 | YOGURT BAR |
|-----------------------|--|
| Pork Sausage | Greek, Strawberry, and Vanilla Yogurt |
| Potato | Fresh Blueberries, Raspberries, Blackberries |
| Onion | Chopped Pecans |
| Diced Red Peppers | Walnuts |
| Eggs | Almonds |
| Sour Cream | Cinnamon |
| Cheddar Cheese | Honey |
| <i>\$18</i> Per Guest | Local Granola |
| | Chocolate Chips |
| | Peanut Butter |

| | <i>\$15</i> Per Guest |
|------------------------|--|
| IRISH OATMEAL | "OVERNIGHT" COCONUT MILK MUESLI (VE) |
| Steel Cut Oats | Raw Oats |
| Brown Sugar | Coconut Milk |
| Local Honey | Dried Currants |
| Cinnamon | Blueberries |
| Raisins | Chia |
| Seasonal Berries | Ginger |
| Chilled Cream | \$9 Per Guest |
| Almond Milk | |
| Soy Milk | |
| Coconut Milk | |
| <i>\$12</i> Per Guest | |
| BREAKFAST BURRITOS | BREAKFAST SANDWICHES |
| Egg | Egg and Cheese Croissant or Biscuit Sandwiches |
| Potatoes | |
| Peppers | \$216 Per Dozen |
| Pepper Jack | |
| Salsa | |
| *Vegetarian or Bacon | |
| \$216 Per Dozen | |
| SIDE OF PROTEIN | INDIVIDUAL DRY CEREAL & MILK |
| Bacon \$14 Per Guest | \$8 Per Guest |

Nutella

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 all 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 |

| \$86 per person | |
|---|--|
| 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden Assortment | |
| Assorted Freshly Squeezed Juices | |

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) | MIMOSA BAR Sparkling Wine, Variety of Fresh Juices and Garnishes \$772 Per Batch (Serves 50) |
|--|--|
| BRIGHT & FRESH Cucumber, Mint, Spinach, Romaine, Lemon | |
| HERB & FROND Fennel, Cucumber, Green Apple, Basil | \$389 Per Half Batch (Serves 25) |
| LEMON GINGER Fresh Ginger, Granny Smith Apple, Lemon | |
| PINEAPPLE JALAPEÑO COOLER Pineapple, Cucumber, Jalapeño | |
| \$164 Per Gallon | |

BLOODY MARY BAR

\$82 Per Half Gallon

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

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

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 | 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 | 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 | Assortment from Charleston Tea Garden |
| Fresh Brewed Unsweetened Iced Tea | Fresh Brewed Unsweetened Iced Tea |
| Water Station | Water Station |
| Serviced for up to 8 hours | Serviced for up to 4 hours |
| \$40 Per Person | \$20 Per Person |
| DELUXE BEVERAGE PACKAGE ADD ON | BREAK PACKAGE UPGRADES |
| H.C. Valentine Cold Brew Coffee | Sodas and Water Package \$20 Full Day per Person \$12 Half Day |
| Oat Milk | per Person Assorted Pepsi Products, Bubbly Flavored Seltzers, Reusable Still |
| Whipped Cream | & Sparkling PATH Water Bottles |
| Chocolate Shavings | Snack Package \$15 Full Day per Person \$10 Half Day per Persor Chef's Choice of Assorted Packaged Snacks |
| Rock Candy Sticks | |
| Assortment of Gourmet Flavored Syrups | |
| Biscotti | |
| Mini Cookies | |
| \$26 Full Day per Person | |
| \$13 Half Day per Person | |
| A LA CARTE SNACKS | A LA CARTE BEVERAGES |
| Assorted Raw Bars - Chef's Choice \$74 Dozen | 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 | 576 Dozen |
| Chocolate Chip Blondies \$76 Dozen | H.C. Valentine Cold Brew Coffee \$139 Per Gallon Minimum order of 5 gallons |
| Fresh Baked Assorted Cookies \$76 Dozen Deluxe Mixed Nuts \$50 Pound | 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 |

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 | COFFEE & DONUTS |
|--|---|
| Beef Jerky | Fresh Fried Mini Yeast Donuts: Double Chocolate, Raspberry Filled, Honey Cinnamon, Maple Bourbon Bacon |
| Beet Cured Salmon | |
| Crudité with Hummus and Citrus Herb Yogurt Dip | Charleston Sweet Cream Cold Brew |
| Rosemary and Wild Dunes Honey Roasted Mixed Nuts | \$29 Per Person |
| Edamame | |
| Beet Pickled Eggs | |
| Protein Bars | |
| \$33 Per Guest | |
| | |
| MILK & COOKIES | GENERAL STORE |
| Blueberry Muffin Sugar | Chocolate Covered Peanuts |
| S'more | Cajun Boiled Peanuts |
| Red Velvet | Southern Boiled Peanuts |
| Gingersnap | Shell Peanuts |
| White Chocolate Macadamia | Protein Bars |
| Heath Bar Chip | Dried Fruit |
| Dairy Milk: | Assorted Candy |
| Whole, 2%, Skim \$33 Per Guest | Whole Fruit |
| | \$32 Per Guest |
| AT THE MOVIES | SWEET TEA BREAK |
| Fresh Popped Popcorn | Traditional, Strawberry, Peach and Raspberry Sweet Teas |

| Chocolate Covered Peanuts | English Breakfast Shortbreads |
|--|--|
| Gummy Bears | Lavender Almond Tea Cakes |
| Charleston Chews | Chai Custard Crème |
| Miniature Candy Bars | Lemon Chiffon Cake Bites |
| \$29 Per Guest | \$28 Per Guest |
| SPORTS BAR | MIND & BODY BARK |
| Dry-Rubbed Smoked Wings with Alabama White Sauce, Cholula, Buttermilk Ranch | Dark Chocolate Base Topped with: Dried Cranberries, Pistachios, Coconut, Sea Salt |
| Crudité | Dark Chocolate Base Topped with: Pretzels, Pepita Seeds, Raisins |
| Pigs in Blankets Breaded Macaroni and Cheese Bites | White Chocolate Base Topped with: Golden Oreos, Dried Strawberries, Marshmallows |
| Pretzel Bites with Guinness Beer Cheese | \$33 Per guest |
| Pulled BBQ Pork Nachos with Queso, Corn, Black Bean Salsa, Pico de Gallo, Jalapeños, Sour Cream, and Salsa | |
| \$45 Per Guest | |
| BISCOTTI & BEYOND | BOBA BREAK |
| Chocolate Coated Almond Biscotti | Boba Tea |
| Chocolate Peanut Butter Bites | Granola Bars |
| Oatmeal Chocolate Chip Cookies | Lychee Panna Cotta |
| Walnut Apple Spice Cake | Pistachio Frangipane Bites |
| Mocha Custard Tart | Mocha Milk Custard |
| \$28 Per Guest | \$30 Per Guest |
| HARVEST CRISP & SAVORY | HUMMUS AND CHIPS |
| Sweet Potato Fries | Roasted Red Pepper Hummus |

| Battered Zucchini | Pita Chips |
|---|---|
| Fried Artichokes | Tortilla Chips |
| Loaded Hummus with Red Onion, Heirloom Tomatoes, Cilantro, and Cotija | \$15 Per Guest |
| Whipped Feta | |
| Pickled Vegetables | |
| Terra Chips | |
| Spinach Parmesan Crisp | |
| Pita Chips | |
| \$33 Per Guest | |
| CHIPS AND DIP | PRETZELS & CHEESE |
| Classic French Onion Dip | Warm Soft Salted Pretzel Sticks |
| Kettle Cooked Chips | Queso Fundido |
| Pita Chips | Boursin Whipped Cream Cheese |
| \$15 Per Guest | Stone Ground Mustard, Honey Dijon Mustard Sauce |
| | <i>\$15</i> Per Guest |
| CREATE YOUR OWN TRAIL MIX | |
| Crumbled Housemade Granola | |
| Slivered Almonds | |
| Sugared Pecans | |
| Chex Mix | |
| Dried Cranberries | |
| Yogurt Chips | |
| Raisins | |
| Wasabi Peas | |

| \$29 Par Cuart |
|---------------------------------------|
| Milk Chocolate Covered Raisins |
| Dark Chocolate Covered Espresso Beans |
| Pretzels |
| M&M's |

329 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 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 | TUESDAY & FRIDAY |
|---|---|
| Mixed Greens, Heirloom Grape Tomatoes, Seasonal Berries DF VGN GF | Spring Mix, Walnuts, Bacon, Roasted Shallots, Blue Cheese Crumbles |
| Toasted Pecans CN | Citrus Maple Vinaigrette |
| Goat Cheese V | Edamame Salad with Rotini and Assorted Garden Vegetables |
| Charred Spring Onion Apple Vinaigrette DF VGN GF | Herb Marinated Grilled Chicken, Chimichurri |
| Buttermilk and Herb Dressing V GF | Braised Short Rib, Cherry Cola Bordelaise |
| Kohlrabi with Cranberries, Toasted Pepitas, Sweet Tea Citrus Vinaigrette VGN GF | Boursin Potato Puree |
| Lightly Fried Flounder, Key Lime Remoulade, Spiced Peach and | Grilled Heirloom Baby Carrots, Roasted Broccolini |
| Pepper Jam | Exotic Mushroom Risotto |
| Creole Marinated Grilled Chicken Breast, Blueberry Jerk BBQ | Charleston Pralines |
| Sauce DF GF | ADD ON - 100% Sustainable Rainforest Coffee & Decaf and |
| Blackened Squash Medallions, Green Tomato Chow Chow, | Charleston Tea Garden \$5 Per Guest |
| Roasted Pepper Puree V | \$76 Per Guest |

| | 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 | SUNDAY |
| | Classic Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese with Creamy Caesar | Baby Lettuce, Chia Seeds, Pineapple, Mandarin Supreme, Parmesan Peppercorn Vinaigrette, Ranch |
| | Charred Baby Heirloom Tomatoes, Whipped Ricotta and Goat Cheese, Extra Virgin Olive Oil, Balsamic Glaze | Southern Fried Chicken |
| | | Watermelon Salad, Mint, Crumbled Feta |
| | Chicken Piccata with Lemon Caper Sauce | Baked White Fish, Sweet Corn and Lima Fricassee, Lemon Thyme |
| | Italian Sausage with Sauteed Peppers and Onions | Beurre Blanc |
| | | |

Parmesan Cream Sauce **GF**

Ratatouille VGN GF

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

Toasted Garlic Bread

Mini Cannolis

Bolognese

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

\$76 Per Guest

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

\$76 Per Guest

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Lunch Buffet

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| SOUTH OF SOUTHERN | FOOD FOR THOUGHT |
|---|--|
| Pulled Chicken Soup, Cilantro, Lime | Greek White Bean Soup with Garlic and Lemon |
| Salted Tortilla Chips | Cut Romaine and Baby Lettuce, Tomato Wedge, Cucumbers, Red |
| Warm Queso, Traditional Salsa, Sour Cream, Guacamole | Onions Sliced Proteins: Chicken Souvlaki, Hanger Steak*, Marinated Tofu |
| Mixed Greens, Roasted Corn, Pickled Onions, Crumbled Queso, Chipotle Ranch & Cilantro Vinaigrette | Vegetables: Grape Tomatoes, Cucumber, Shaved Peppers, Grilled Red Onion Rings, Broccoli, Edamame |
| Ceviche Salad with Bay Scallops, Shrimp, Tomatoes, Onion, Red Bell Pepper, Lime Vinaigrette | Multi-Grain Rice, Pita Bread |
| Traditional Fajitas: Yucatan Marinated Chicken, Chili Lime Roasted Vegetables, Shaved Ribeye with Mojo Verde | Greek Black Olive and Feta Vinaigrette |
| Corn and Flour Tortillas | Toppings: Feta, Fresh Herbs, Tzatziki, Hummus, Olive Oil, Vinegar, Sundried Tomato Vinaigrette, Balsamic Vinaigrette |
| Chipotle Glazed Pork Loin, Red Mole, Roasted Corn Relish | Baklava, Greek Butter Cookies |
| Mexican Wedding Cookies, Caramel Tres Leches | ADD ON - 100% Sustainable Rainforest Coffee & Decaf and |
| ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden \$5 Per Guest | Charleston Tea Garden \$5 Per Guest \$79 Per Guest |
| \$79 Per Guest | |
| ACROSS THE OCEANS | WILD DUNES PICNIC |
| ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden \$5 Per Guest | Available as a Dine-in Buffet or Grab and Go Mesclun Green Salad with Heirloom Grape Tomatoes, English |
| Mesclun Greens, Julienne Carrots, Edamame, Cucumbers, Peanuts, Crispy Wontons with Sesame Ginger Dressing | Cucumbers, Shredded Carrots, Toasted Sunflower Seeds, Parmesan Croutons |

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

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 | Herb Marinated Grilled Chicken Breast, Roasted Red Pepper and Kalamata Tapenade, Provolone, Basil Aioli, Baby Spinach, French |
|--|--|
| Soy-Glazed Mushrooms VGN | Loaf |
| Jangajji (Pickled Daikon) | Grilled Portobello, Peppers, Hummus, Diced Tofu, Arugula, |
| Rice Pudding, Matcha Green Tea Cookies | Balsamic Glaze, Herb Focaccia Roll |
| \$79 Per Guest | Pluff Mudd Pies |
| | Guava Fruit Bars |
| | ADD ON - 100% Sustainable Rainforest Coffee & Decaf and |
| | Charleston Tea Garden \$5 Per Guest |
| | \$79 Per Guest |

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 | ENTREE |
|---|--|
| Baby Lettuces Spiced Poached Pears, Sugared Walnuts, Buttermilk Blue Cheese, Sherry Vinaigrette | Pan Seared Chicken Breast \$72 Per Guest Crispy Brussel Sprouts, Citrus and Bacon Vinaigrette, Blistered Peppers, Celery Root Puree |
| Field Greens Bacon, Black-Eyed Peas, Heirloom Tomatoes, Parmesan, Garlic Croutons, Buttermilk Ranch Dressing | Chicken Nicoise \$72 Per Guest Gathered Greens, Haricot Verts, Fingerling Potatoes, Olives, Garden Tomatoes, Rustic Croutons, Feta Cheese, Roasted Shallot Vinaigrette |
| Roasted Tomato Bisque Pimento Grilled Cheese Crouton, Basil Oil Vegetable Gazpacho Roasted Corn, Tortilla Frizzles | 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) |
| Roasted Corn Chowder Local Crab, Chili Oil | 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 | 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 sale | s tax of 11%.Menu pricing may change based on availability and market conditions. |
| GRAB + GO LUNCH | |
| , | o transport. Please select up to (3) options maximum. The Grab & Go is ch as tennis or golf, or taking lunch to their guest room. The Grab & Go has a 10 surcharge. We are not able to serve these lunch options in any of our event |
| GRAB & GO LUNCH | ADD ON SIDES |

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

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 |

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 | FARM |
|--|--|
| Tri Colored Beet, Whipped Ricotta, Blood Orange Gastrique, Pickled Chili, Micro Arugula \$101 Per Dozen | Ham Croquette, Paprika and Saffron Yogurt \$101 Per Dozen |
| | Blackened Beef Tenderloin, Alouette Cheese, Red Onion Confit |
| Tofu and Herbed Mushroom Fritter, Boursin Aioli \$101 Per Dozen | Crostini* \$101 Per Dozen |
| Tomato, Fresh Mozzarella, Balsamic Skewer \$101 Per Dozen | Deep Fried Macaroni and Cheese Bites \$101 Per Dozen |
| Oven Roasted Tomatoes, Basil, Balsamic Glaze on Ricotta Cheesecake \$101 Per Dozen | Miniature Cheeseburger Sliders \$101 Per Dozen |
| | Crisp Pork Belly Skewer with Vanilla Bourbon Glaze \$101 Per |
| Thai Vegetable Spring Roll with Sweet Chili Lime \$101 Per Dozen | Dozen |
| Goat Cheese and Honey Phyllo Triangles \$101 Per Dozen | Jerk Chicken Tostones, Pickled Red Onion, Peach Jerk Aioli \$101 |
| Mediterranean Ratatouille Tart \$101 Per Dozen | Per Dozen |
| | |

SEA

New England Style Mini Lobster Crisp | \$101 Per Dozen

 $\hbox{Five Spice Seared Ahi Tuna Wonton with Ginger and Red Pepper Chutney, Seaweed Salad, Scallion} \ | \ \$101 \ \hbox{Per Dozen} \ | \ \$101 \ \hbox{Per Doz$

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

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 all 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 Rémoulade, 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

\$620 Small | serves 50

\$970 Large | serves 100

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

ARTISAN REGIONAL AND IMPORTED CHEESE

Housemade Jams, Dried Fruit, Spiced Walnuts, Assorted Crackers

\$721 Small | serves 50

\$1184 Large | serves 100

CRUDITÉS

Fresh Dill Dip

\$412 Small | serves 50

\$512 Large | serves 100

TROPICAL FRUIT

Lime Honey Yogurt Dip

\$412 Small | serves 50

\$512 Large | serves 100

WILD DUNES CLAM BAKE

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.

Dinner Buffet

ISLAND SPLASH

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.

| | THE BOTTES OF WITH BUTTE |
|---|--|
| Crab & Corn Chowder* | Clam Chowder |
| Greens, Grapefruit, Mango, Roasted Red Peppers, Cilantro Vinaigrette VGN GF | Mixed Greens, Crumbled Bacon, Crumbled Blue Cheese, Shaved Red Onions, Diced Mangoes, Toasted Walnuts, Grape Tomatoes, |
| Crispy Charred Brussels Sprouts, Crumbled Blue Cheese, Caramelized Onions, Balsamic Reduction V | Assorted Dressings Julienne Vegetable Slaw |
| Grilled Huli Huli Chicken, Pineapple Tequila Salsa DF | Steamed Local Clams*, Spicy Sausage, Parsley, Garlic Butter |
| Grilled Mahi-Mahi with Blackberry Moonshine Beurre Blanc GF | Artisan Breads, Whipped Butter |

| Cilantro Cumin Flat Iron Steaks*, Corn Succotash, Charred Tomato Emulsion GF | Garlic Baguette Slivers |
|--|---|
| Smashed Red Potatoes, Goat Cheese, Chives GF | Old Bay Potatoes & Corn Hash |
| Roasted Seasonal Vegetables VGN GF | Herb Roasted Chicken, Caramelized Onions, Sherry Jus |
| Cornbread, Honey Butter | Marinated Grilled Flank Steak*, Wild Mushroom Demi |
| | Mixed Berry Shortcake |
| Strawberry Daiquiri Parfait | Caramel Apple Pie |
| Coconut Lime Macaroon, White Chocolate Drizzle | S'more Tarts |
| Macadamia Nut Tarts ADD ON - 100% Sustainable Rainforest Coffee & Decaf and | ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden \$5 Per Guest |
| Charleston Tea Garden \$5 Per Guest \$129 per person | \$123 per person |
| THE CAROLINA LOWCOUNTRY BOIL DINNER | SMOKEHOUSE |
| Field Greens, Roasted Pecans, Wedged Tomatoes, Cucumbers, Crumbled Blue Cheese, Biscuit Crumble | Spinach and Kale Salad, Sliced Peppers, Mixed Berries, Goat Cheese, Pecans, BBQ Spiced Croutons, Balsamic Dressing |
| Succotash Salad | Bread and Butter Pickles and Seasonal House-made Pickled |
| Whole Grain Mustard Potato Salad | Vegetables, Pickled Okra |
| Pickle Platter including Lowcountry Vegetables, Pimiento Cheese, | Southern Slaw |
| Rustic Breads | Smoked Gouda Baked Mac and Cheese |
| Lowcountry Boil: Peel and Eat Shrimp, Red Potatoes, Smoked | Brown Sugar and Bacon Baked Beans |
| Sausage, Corn on the Cob, Old Bay | Braised Bedford Farms Collard Greens |
| Cocktail Sauce, Tabasco, Lemons | Pecan Wood Smoked Texas Beef Brisket |
| Bourbon Brined Grilled Pork Loin, Roasted Cabbage, Bacon Crumble, Blueberry Gastrique | Hickory Smoked BBQ Chicken |
| Beer Can Chicken, Carolina Gold Rice Pilaf, Pickled Green Tomato | Apple Braised BBQ Ribs |
| Relish | Assorted BBQ Sauces and Hot Sauces |
| Stewed Okra and Tomatoes | Cheddar Corn Muffins, Honey Butter |
| Roasted Mashed Sweet Potatoes, Cinnamon and Wild Dunes Honey Glaze | White Chocolate Raspberry Bread Pudding |
| Roasted Vegetable Medley | Peach Melba Parfait |
| | |

| Jalapeno Corn Muffins, Flakey Cheddar and Herb Biscuits with | Pistachio Honey Tea Cake |
|--|---|
| Honey Citrus Butter | ADD ON - 100% Sustainable Rainforest Coffee & Decaf and |
| Key Lime Tart | Charleston Tea Garden \$5 Per Guest |
| Charleston Pralines | \$130 per person |
| S'mores Parfait | |
| ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden \$5 Per Guest | |
| <i>\$123</i> Per Guest | |
| OCEANSIDE GOURMET | THE CHOPHOUSE |
| She Crab Soup* | Lobster Bisque*, Chopped Scallions, Parmesan Croutons |
| Spinach Salad, Pineapple, Mushrooms, Yellow and Red Peppers, Almonds, and Poppy Seed Vinaigrette | Field Greens, Bacon, Black-Eyed Peas, Heirloom Tomatoes, Parmesan Garlic Croutons, Buttermilk Dressing |
| Cavatappi Pasta Salad with Cherry Tomatoes, English cucumber, Mini Mozzarella Balls, Italian Seasoning, Vinaigrette | Ahi Tuna Tataki*, Cucumber and Daikon Sprout Salad, Sesame, Wasabi Tobiko |
| Fried Green Tomatoes, Mango Jalapeño Chutney, Goat Cheese Crumbles | Roasted Beets, Crumbled Montrachet Cheese, Lemon Zest, Cashews |
| Shrimp Salad, Cut Tomatoes, Cucumbers, Herb and Lemon Vinaigrette | Southern Style Oysters Rockefeller*, Stuffed with Julienne Spinach, Onions, Bacon Lardons, Crumbled Bleu Cheese |
| Blackened Grouper, Black Bean Salsa, Avocado Crema | Fontina Potatoes Gratinée |
| Citrus Grilled Filet*, Bourbon Demi, Southern Succotash | Roasted Asparagus, Prosciutto, Parmesan, Balsamic Glaze |
| Dry Rubbed Pork Loin, Stewed Field Peas | Carved to Order: Roasted Rib-Eye*, Maytag Blue Cheese, |
| Charleston Parmesan and Garlic Sticks, Blue Cheese Biscuits | Horseradish Cream |
| Sweet Herbed Butter, Olive Oil, and Shallot Butter | Pan Seared Roasted Halibut, Creole Tomato Jus, Local Blue Crab Ensalada |
| Berry Tiramisu | Brined & Grilled Pork Loin Chop, Tobacco Onions, Spiced Apple |
| Peanut Butter Pretzel Parfait | Chutney |
| Lemon Raspberry Tart | Baguette Slivers, Cheddar & Herb Biscuits - Served with Raspberry, Truffle, and Maldon Sea Salt Butters |
| ADD ON - 100% Sustainable Rainforest Coffee & Decaf and Charleston Tea Garden \$5 Per Guest | Vanilla Brulee Tarts |
| | Black Forest Creameaux |

| \$185 | per person |
|--------------|------------|
| $O_{T}O_{O}$ | pei peison |

| 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 |

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.

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

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

ROASTED OYSTERS*

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

Chef Attendant Required

\$46 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

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

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

LOWCOUNTRY BOIL*

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

\$50 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

LOBSTER STATION

LOWCOUNTRY SFARED 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 | Cured Pork Belly, Stewed in Pink Eyed Peas, Pickled Collard Greens, and Green Tomato Chow Chow | |
|---|--|--|
| | \$50 Per Person | |
| Chef Attendant Required | | |
| \$75 per person | | |
| SHRIMP AND GRITS* | SHAWARMA CRAFT & CARVE | |
| Local Shrimp, Marsh Hen Mill Grits, Tasso Gravy, Creole Tomato | Marinated Chicken | |
| Jus, Oven Roasted Tomatoes, Sautéed Peppers and Onions, Bacon, Andouille Sausage, Shredded Cheddar, Scallions | Pickled Vegetables | |
| \$46 per person | Grilled, Sliced, and Marinated Peppers | |
| | Lemon Orzo | |
| | Olives, Garlic Sauce, Raita | |
| | Flat Breads | |
| | Chef Attendant Required | |
| | \$45 Per Guest | |
| | tax of 11%.Menu pricing may change based on availability and market conditions. | |
| Carving Stations | | |
| An ideal complement to your reception or dinner, our carving stations feat Attendant Required - \$350 per attendant for up to two hours. Chef attenda Dining Fee: A \$25 per person surcharge will be added for al fresco dining, v disposable cutlery. | nts are allocated as 1 per 75 guests, unless otherwise suggested Outdoo | |
| CHERRY BOURBON GLAZED PORK LOIN | LOWCOUNTRY ROASTED PIG | |

FIRE ROASTED BEEF TENDERLOIN*

Cheerwine Demi-Glace, Sweet Potato Biscuits

\$391 serves 20

Dijon Horseradish Cream, Rosemary Jus, Artisan Dinner Rolls and

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

\$1340 serves 80

HERB AND SEA SALT CRUSTED PRIME RIB*

Slow Roasted and Served with Horseradish Cream, Whole Grain

| Butter | Mustard Demi-Glace, Artisan Dinner Rolls and Butter |
|---|---|
| \$810 serves 20 | \$930 serves 30 |
| SAGE BUTTER RUBBED WHOLE TOM TURKEY Cranberry Aioli, Artisan Dinner Rolls and Butter | BOURBON MOLASSES GLAZED VIRGINIA BAKED HAM Creamy Stone Ground Mustard, Artisan Dinner Rolls and Butter |
| \$463 serves 30 | \$500 serves 45 |
| CITRUS & HERB RUBBED SALMON SIDES Lemon Tarragon Beurre Blanc, Artisan Dinner Rolls and Butter | BBQ BRISKET Southern Slaw, House Pickles, Sliced Hawaiian Rolls |
| \$824 serves 45 | \$450 Serves 20 |

Plated Dinner

SOUP

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.

SALAD

| | S, LE LE |
|--|---|
| Select one | Select one |
| She Crab* Lump Crab, Chive Oil, Sherry Lace Charred Leek + Roasted Potato Parmesan Crouton Roasted Tomato Grilled Cheese Crouton, Basil Oil | 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 | Citrus Grilled Broccolini |
|---|--|
| Coffee Crusted Seared Filet* \$134 Per Guest Cranberry Demi-Glace Herb Marinated Filet* \$134 Per Guest Thyme and Peppercorn Demi-Glace | Roasted Asparagus |
| | Grilled Heirloom Baby Carrots |
| | Roasted Brussel Sprouts |
| Sweet Tea Brined Chicken Breast \$118 Per Guest Whole Grain Mustard Pan Jus | Fire Kissed Heirloom Grape Tomatoes |
| Coriander and Cumin Crusted Halibut \$120 Per Guest Lime Beurre Blanc | Squash Fricassee |
| 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 | DESSERT Select one |
| Boursin Whipped Potatoes | Mocha Mousse Cake |
| Goat Cheese and Chive Mashed Red Skin Potatoes | Hazelnut Anglaise, Candied Hazelnuts, White Chocolate Ganache |
| Mushroom Risotto | Philadelphia Cheesecake Graham Crumble, Raspberry Compote, Whipped Cream |
| Roasted Seasonal Vegetable and Spinach Risotto | Salted Caramel Ganache Tart |
| Creamy Herb Duchess Potatoes | Chocolate Tart Shell, Salted Caramel Creameux, Dark Chocolate Glaze, Strawberry Gelée, Fresh Strawberries |
| Cinnamon Whipped Sweet Potatoes | Carrot Cake Cream Cheese Mousse, Raisin Walnut Compote, Caramel Sauce |
| ADD ON | |
| 100% Sustainable Rainforest Coffee & Freshly Brewed Iced Tea | \$5 Per Guest |
| | |

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

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.

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 | SWEETS AND TREATS |
| Fresh Fried Donut Holes With a Touch of Booze Chocolate with Chambord, Maple Bacon with Bourbon, Coffee with Kahlua | 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 | |
| Prices are subject to 25% taxable service charge and current South Carolina sal | es tax of 11%.Menu pricing may change based on availability and market conditions. |
| Bubbles, White And Red Wines | |
| HOUSE WINES | SPARKLING |
| Canvas \$70 Bottle Brut de Blancs, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon | Mionetto Avantgarde Prosecco Veneto, Italy \$95 Bottle |
| | G.H. Mumm Champagne, France \$160 Bottle |
| La Vielle Ferme Rose, France \$70 Bottle | Vueve Clicquot Yellow Label Champagne, France Reserve |

| | Poema Brut Rose Catalonia, Spain \$90 Bottle |
|--|---|
| | |
| WHITES | REDS |
| Kendall Jackson Chardonnay California \$95 Bottle | Rodney Strong Sonoma Cabernet Sonoma, California \$130 Bottle |
| Mer Soleil Reserve Chardonnay Monterey, California \$110 Bottle | Dauo Cabernet Paso Robles, California \$150 Bottle |
| Whitehaven Sauvignon Blanc Marlborough, New Zealand \$80 Bottle | Catena Vista Flores Malbec Mendoza, Argentina \$110 Bottle |
| Chateau Ste. Michelle Riesling Washington \$80 Bottle | Elouan Pinot Noir Willamette Valley, Oregon \$130 Bottle |
| Emmolo Sauv Blanc Napa Valley, California \$110 Bottle | Orin Swift "8 Years" Blend Napa Valley, California \$180 Bottle |
| Loveblock Sauvignon Blanc Marlborough, New Zealand \$115 | Joel Gott Palisades Red Blend California \$95 Bottle |
| 3ottle | Oceano Zero Pinot Noir \$140 Bottle |
| Oceano Zero Chardonnay \$115 Bottle | Louis Latour Pinot Noir Bourgogne, France \$120 Bottle |
| Rombauer Chardonnay Carneros, California \$150 Bottle | En Route Pinot Noir Russian River Valley, California \$170 Bottle |
| Louis Latour Pouilly Fuisse Chardonnay France \$155 Bottle | Flowers Pinot Noir Sonoma Coast, California \$180 Bottle |
| Post & Beam Chardonnay Napa Valley, California \$170 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 | |

\$200 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!

| SFASIDE | SANGRIA |
|---------|---------|
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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

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

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

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

SUPER-PREMIUM BAR

Liquor - Ketel One, Diplomatico Reserva Exlusivo, Johnnie Walker Black Label, Hendrick's, Maker's Mark, Don Julio Blanco, Del Maguey Vida Mezcal, Jack Daniels, Crown Royal, Jameson, Baileys, Cointreau, Select Aperetivo 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

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

HOST SPONSORED BAR PER DRINK

Premium Bottled Water | \$8

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

Prices snown 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

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 V Vegetarian

MEETING & EVENT MENUS WILD DUNES RESORT