

*Food and Beverage
Package*



*Weddings
2009*

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Bridal Suite

*OUR FACILITY WILL PROVIDE WAIT STAFF TO TAKE CARE OF ALL YOUR NEEDS
WHILE YOU PREPARE FOR THIS MOST MEMORABLE OCCASION.*

~ FULL LENGTH MIRROR AND HANGING RACK ARE PROVIDED~

BLUSHING BRIDE

CHAMPAGNE UPON ARRIVAL AND WHILE YOU MAKE YOUR FINISHING TOUCHES,
TRAY OF SEASONAL FRESH FRUIT
AND ASSORTED TEA SANDWICHES

BLUSHING BRIDESMAIDS

HOAGIE STYLE SANDWICH PLATTER
WITH ITALIAN MEATS AND ALL THE FIXINGS
SERVED WITH POTATO CHIPS

MEANT TO BE

ASSORTMENT OF MUFFINS, SCONES, CINNAMON ROLLS,
TRAY OF SEASONAL FRESH FRUIT
SERVED WITH JELLIES, JAMS AND WHIPPED BUTTER

BEVERAGE STATION

ASSORTMENT OF SODA, ICED TEA AND WATER

MIMOSA'S

SERVED WITH A PINT OF ORANGE JUICE

A LA CARTE LUNCH MENU
IS AVAILABLE PER REQUEST

&

FULL BAR SERVICE



Dinner Buffets

SOMETHING NEW

CHOICE OF TWO ENTREES, ONE VEGETABLE, ONE STARCH,
ONE SALAD AND ONE DESSERT

SOMETHING BLUE

CHOICE OF TWO ENTREES, TWO VEGETABLES, ONE STARCH,
TWO SALADS AND ONE DESSERT

SOMETHING BORROWED

CHOICE OF TWO ENTREES, ONE LIVE CARVING STATION, TWO VEGETABLES,
TWO STARCHES, TWO SALADS AND ONE DESSERT

SUB DESSERT FOR ONE SALAD OR VEGETABLE

~PLEASE SEE FOLLOWING PAGES FOR ALL BUFFET SELECTIONS~

Savory Selections

SALADS

BABY GREENS WITH CHERRY TOMATOES, PICKLED RED ONIONS AND CHAMPAGNE BASIL VINAIGRETTE

CAESAR SALAD WITH GARLIC CROUTONS AND PARMESAN CHEESE

BABY SPINACH SALAD WITH STRAWBERRIES, WALNUTS AND RED ONIONS

TOMATO MOZZARELLA WITH PESTO AND BALSAMIC VINAIGRETTE

SEASONAL FRESH FRUIT SALAD

WHITE BEAN SALAD WITH TOMATOES, BASIL AND CARAMELIZED ONIONS

SLICED MELON WITH PROSCIUTTO HAM, MINT AND LEMON VINAIGRETTE

BEEF

SLICED BEEF MEDALLIONS WITH GREEN PEPPERCORN SAUCE OR BORDELAISE SAUCE

FLANK STEAK ROULADE STUFFED WITH ROASTED RED PEPPERS AND SPINACH

FILET TIPS WITH BABY MUSHROOMS, CARAMELIZED ONIONS
AND GORGONZOLA CHEESE WITH PORT WINE JUS

VEAL CATTIATORI WITH ITALIAN SAUSAGE, PEPPERS, ONIONS AND MUSHROOM SAUCE

BRAISED BEEF SHORT RIBS WITH FIVE SPICE SAUCE

BEEF STROGANOFF

VEAL OSSO BUCCO

CHICKEN

CHICKEN WELLINGTON

HERB ROASTED CHICKEN

CHICKEN MARSALA

COQ AU VIN

PROSCIUTTO WRAPPED AIRLINE CHICKEN BREAST WITH ROASTED RED PEPPER COULIS

SEAFOOD

GRILLED SALMON WITH LEMON BEURRE BLANC

CRAB STUFFED FLOUNDER FILET WITH SWEET CORN BROTH

SHALLOW POACHED GROUPER WITH CHARDONNAY CREAM SAUCE

SHRIMP CREOLE WITH PEPPER AND ONIONS IN A SWEET TOMATO SAUCE

SHRIMP AND GRITS

FRESH SEASONAL FISH (CHEF'S CHOICE) WITH APPROPRIATE SAUCES

PORK

HERB ROASTED PORK LOIN WITH HERBED JUS

GRILLED PORK CHOP WITH TOMATO AND CARAMELIZED ONION RAGOUT

PORK MEDALLIONS WITH CRISPY BACON AND MAPLE MUSTARD JUS

SLICED PORK TENDERLOIN WITH WHOLE GRAIN MUSTARD SAUCE

BLACKBERRY BBQ GLAZED PORK LOIN

VEGETABLES

GREEN BEANS ALMONDINE

BASIL PESTO ROASTED VEGETABLES

GRILLED ASPARAGUS

BROCCOLI AND CAULIFLOWER CASSEROLE

BROCCOLINI WITH MUSHROOMS, HERBS AND TOMATOES

PARMESAN ENCRUSTED ROMA TOMATOES

HONEY GLAZED CARROTS

CORN SOUFFLÉ

SOUTHERN VEGETABLE SUCCOTASH

(LIMA BEANS, PEARL ONIONS, HARICOT VERTS, TOMATOES AND SWEET YELLOW CORN)

STARCHES

GARLIC AND HERB ROASTED RED POTATOES
MASHED POTATOES: PLAIN, GARLIC OR BOURSIN WHIPPED
SCALLOPED POTATOES TOPPED WITH PARMESAN CHEESE
WILD RICE PILAF
BAKED POTATO BAR
PASTA ~ FETTUCCHINE, PENNE, LINGUINI & FETTUCCHINI
SAUCES ~ ALFREDO, MARINARA & PESTO

DESSERTS

TIRAMISU WITH CHOCOLATE SAUCE
KEY LIME PIE
NEW YORK STYLE CHEESECAKE
CARROT CAKE
CHOCOLATE LAYER CAKE
OREO COOKIE PIE
COBBLER
PEACH, BLUEBERRY, APPLE OR CHERRY
CRISP
APPLE, BANANA FOSTER OR WILD BERRY

A La Carte
Dinner Selections

APPETIZERS

CHILLED JUMBO SHRIMP COCKTAIL SERVED WITH BLOODY MARY COCKTAIL SAUCE AND LEMON WEDGE

JUMBO LUMP CRAB CAKE WITH FRIED GREEN TOMATOES AND A SWEET CORN SALSA

HALF MAINE LOBSTER TAIL OVER A SHAVED FENNEL AND GRANNY SMITH APPLE SALAD
WITH GRAPEFRUIT AND VANILLA VINAIGRETTE

OYSTERS ON THE HALF SHELL WITH A CUCUMBER AND CILANTRO SALSA AND MINT CREAM

SLICED MELON WITH PROSCIUTTO HAM WITH BOURSIN CHEESE AND AGED BALSAMIC

PROSCIUTTO WRAPPED SHRIMP WITH FIRE ROASTED TOMATO SAUCE

CREAMY RISOTTO SERVED WITH WILD MUSHROOM RAGOUT AND TRUFFLE OIL

CRAB AND CORN FRITTERS WITH CHIVE AIOLI

OYSTERS ROCKEFELLER TOPPED WITH BÉARNAISE SAUCE AND DUSTED WITH SMOKED PAPRIKA

GRILLED BEEF SKEWERS SERVED IN A MARTINI GLASS
WITH BLEU CHEESE POTATO PUREE AND PORT WINE REDUCTION

SOUPS

CARAMELIZED VIDALIA ONION SOUP WITH MELTED AGED SWISS AND TOASTED FRENCH BAGUETTES

LOW COUNTRY SHE CRAB SOUP WITH AGED SHERRY

TOMATO BISQUE WITH PARMESAN CHEESE WAFER

LOBSTER BISQUE TOPPED WITH BASIL OIL

ROASTED PORTABELLA MUSHROOM AND BACON CREAM

SWEET PEA SOUP WITH CRISPY COUNTRY HAM

SALADS

MIXED GREEN SALAD WITH TOMATO WEDGES,
CUCUMBER SLICES AND CARROT CURLS WITH ITALIAN VINAIGRETTE

MEMBERS CAESAR

FRESH ROMAINE HEARTS, CRISPY PROSCIUTTO HAM, HERBED CROUTONS, AND
SUN DRIED TOMATOES TOSSED IN A CREAMY CAESAR DRESSING SPRINKLED WITH PARMESAN CHEESE AND
CRACKED BLACK PEPPER

CHILLED WEDGE OF ICEBERG LETTUCE

SERVED WITH CHUNKY BLEU CHEESE DRESSING, SMOKED APPLE BACON BITES AND CHERRY TOMATOES

BABY SPINACH SALAD WITH TOASTED WALNUTS, RED ONIONS AND A CIDER VINEGAR AND STRAWBERRY
VINAIGRETTE

FRESH TOMATO, MOZZARELLA AND BASIL

SERVED WITH AGED BALSAMIC DRIZZLE AND EXTRA VIRGIN OLIVE OIL



DINNER ENTREES

~ENTRÉE'S SERVED WITH CHEF'S SELECTION OF STARCH AND VEGETABLE ~

MARINATED RIBEYE STEAK WITH MAPLE BOURBON BUTTER

FILET MIGNON SAUTÉED WITH GARLIC AND FRESH HERBS

CENTER CUT NEW YORK STRIP WITH GREEN PEPPERCORN JUS

BLEU CHEESE ENCRUSTED BEEF TENDERLOIN WITH PORT WINE JUS

PAN SEARED TRI TIP SIRLOIN

**ADD 3 GRILLED SHRIMP **ADD ½ LOBSTER TAIL

CHICKEN AND FOWL

MUSHROOM AND TARRAGON STUFFED CHICKEN BREAST

GARLIC AND HERB ROASTED FREE RANGE CHICKEN BREAST WITH LEMON BEURRE BLANC

BASIL AND RICOTTA STUFFED FREE RANGE ORGANIC CHICKEN BREAST WITH ROASTED TOMATO COULIS

CIDER BRAISED FREE RANGE CHICKEN BREAST WITH CASHEW BUTTER

VEAL, LAMB AND PORK

VEAL SCALOPPINI WITH CHERRY TOMATOES, CAPPERS, WHITE WINE AND GARLIC SAUCE

VEAL MEDALLIONS WITH GORGONZOLA CREAM AND BALSAMIC REDUCTION

ROSEMARY SCENTED RACK OF LAMB WITH TOMATO AND MINT JUS

(4 BONES – SERVED MEDIUM RARE TO MEDIUM)

BRAISED PORK OSSO BUCCO WITH NATURAL JUS

PROSCIUTTO HAM WRAPPED PORK TENDERLOIN WITH HERBED PAN SAUCE

GARLIC AND HERB ROASTED PORK LOIN WITH SAGE GRAVY

SHELLFISH AND SEAFOOD

GRILLED SHRIMP AND SCALLOPS WITH HERBED BUTTER SAUCE

SAUTÉED GROUPER FILET “OSCAR” STYLE

CRAB FLORENTINE STUFFED FLOUNDER WITH ROASTED RED PEPPER SAUCE

GRILLED ATLANTIC SALMON FILET GLAZED WITH MAKERS MARK BBQ SAUCE

SEARED ALASKAN HALIBUT WITH A LEMON THYME BEURRE BLANC

SEAFOOD PAELLA WITH JUMBO SHRIMP, BLACK MUSSELS AND
CHILEAN SEA BASS WITH SAUSAGE AND A HERB TOMATO BROTH

VEGETARIAN

PASTA PRIMAVERA

CHOICE OF MARINARA, ALFREDO, GARLIC AND OIL OR CREAMY TOMATO

VEGETABLE STIR FRY OVER WHITE RICE

WILD MUSHROOM RAVIOLI'S WITH CREAMY TOMATO SAUCE

GRILLED VEGETABLE STACK WITH SUN DRIED TOMATO TAPENADE AND BASIL PESTO

DUO PLATES

5 OZ FILET AND 4 OZ LOBSTER TAIL

5 OZ FILET AND 4 OZ CRAB CAKE

BEEF AND FISH

CHICKEN AND FISH

****CHEF'S SELECTION OF STARCH AND VEGETABLE****

~SELECTION SUGGESTIONS ARE AVAILABLE FROM THE CHEF~

DESSERTS

TIRAMISU WITH CHOCOLATE SAUCE

KEY LIME PIE

NEW YORK STYLE CHEESECAKE

CARROT CAKE

BANANA'S FOSTER CRISP

CHOCOLATE MOUSSE CAKE

OREO COOKIE PIE

CHOCOLATE LAVA CAKE

GRILLED STRAWBERRY SHORTCAKE

Cocktail Reception Enhancements

IMPORTED AND DOMESTIC CHEESE DISPLAY WITH CRACKERS AND FRUIT GARNISH

DISPLAY OF SEASONAL FRESH FRUIT

EXOTIC FRUIT AND ARTISAN CHEESE DISPLAY

FRESH CRUDITÉS PLATTER WITH RANCH AND FRENCH ONION DIPS

ANTIPASTO PLATTER

CHEESE FONDUE STATION WITH VELVETY CHEESE, FRESH VEGETABLES AND CRUSTY BREAD

CHOCOLATE FONDUE STATION

WITH SKEWERS OF STRAWBERRIES, BANANAS, PINEAPPLE, SEASONAL MELONS,
MARSHMALLOWS AND RICE CRISPY TREATS

DISPLAY OF SUSHI AND SASHIMI

GOURMET DIP STATION

CRAB, HUMMUS, GUACAMOLE, JALAPENO PIMENTO, SPINACH & ARTICHOKE
CRACKERS, PITA BREAD, TORTILLA CHIPS, FRENCH BREAD
CHOOSE TWO

SEAFOOD EXTRAVAGANZA

WHOLE SMOKED SALMON, STEAMED OYSTERS WITH SAUCES,
SHRIMP COCKTAIL WITH COCKTAIL SAUCE AND FRESH CUT LEMON
FRIED CALAMARI WITH MARINARA SAUCE

JUMBO SHRIMP COCKTAIL
(SERVING MINIMUM THREE DOZEN)

OYSTERS ON THE HALF SHELL
(SERVING MINIMUM THREE DOZEN)

COCKTAIL CRAB CLAWS
(SERVING MINIMUM THREE DOZEN)

Hors D'Oeuvres

HOT HORS D'OEUVRES

BEEF OR CHICKEN KABOBS

CRAB STUFFED MUSHROOMS

SCALLOPS & SHRIMP KABOBS

BRIE AND PEAR TURNOVER

SPINACH, ONION AND FETA WRAPPED IN PHYLLO

LOLLIPOP LAMB CHOP WITH MANGO MINT CHUTNEY

BOURSIN GOAT CHEESE STUFFED MUSHROOMS

BACON WRAPPED SALMON BROCHETTES

WITH MAPLE MUSTARD GLAZE

ITALIAN SAUSAGE STUFFED MUSHROOMS

BLACKED SEA SCALLOPS WITH MANGO SALSA

MINI ITALIAN MEATBALLS

CRAB RANGOON

BEEF WELLINGTON

LOW COUNTRY CHEESE BISCUITS WITH HAM

QUICHE LORRAINE

GROUPEL FINGERS WITH CAJUN REMOULADE

CHICKEN CORDON BLEU BITES

BRIE EN CROUTE WITH RASPBERRY SAUCE

COCONUT SHRIMP WITH PINEAPPLE SALSA

AND ROASTED PECANS

MINI CRAB CAKES WITH AIOLI

ROASTED VEGETABLE QUESADILLA

SESAME CHICKEN SKEWERS

LOBSTER SPRING ROLL WITH SPICY MANGO AIOLI

VEGETABLE SPRING ROLL

MEDITERRANEAN LAMB SLIDERS

CRAB AND BACON STUFFED FILO CUPS

FREED GREEN TOMATOES WITH CRISPY PANCETTA,

BOURSIN CHEESE AND TOMATO JAM

MAPLE GLAZED BACON WRAPPED SCALLOP

CLAMS CASINO

BEEF MOROCCAN CIGAR

SWEDISH MEATBALLS

SPANIKOPITA

COLD HORS D' OEUVRES

PROSCIUTTO WRAPPED MELON BALLS WITH BALSAMIC SYRUP

CUCUMBER AND BOURSIN CHEESE CANAPÉ

MOZZARELLA AND TOMATO CANAPÉ

SUN DRIED TOMATO TAPENADE CANAPÉ

NICOISE OLIVE TAPENADE CANAPÉ

SMOKED SALMON ON BAGEL CHIP WITH LEMON DILL SOUR CREAM AND CAPERS

ASPARAGUS AND PROSCIUTTO CANAPÉ

LOBSTER AND CAVIAR CANAPÉ

TOMATO AND OLIVE STUFFED FILO CUP

GORGONZOLA AND PORT WINE MOUSSE WITH RED GRAPE ON WHITE TOAST ROUND

CURRIED CHICKEN SALAD ON CROISSANT TOAST POINT

GAZPACHO SHOOTERS

SEASONAL MINI-FRUIT KEBOBS

ASSORTED TEA SANDWICHES

~MINT CUCUMBER, RED VINE TOMATOES AND BASIL EGG, HAM, CHICKEN OR TUNA SALAD~

HOLLOWED CUCUMBER WITH CRAB SALAD

STRAWBERRIES STUFFED WITH STRAWBERRY CREAM CHEESE

SHAVED ROAST BEEF ON CIABATTA CROSTINI WITH HORSERADISH SAUCE AND PICKLED RED ONIONS

Action Stations

PASTA STATION

FRESH HERBS, ONIONS, SHALLOTS, GARLIC, TOMATOES, MIXED PEPPERS, BLACK OLIVES, WILD MUSHROOMS, ASPARAGUS, FRESH PARMESAN AND ASIAGO CHEESE

CHOICE OF ANGEL HAIR PASTA, LINGUINE, PENNE OR BOWTIE PASTA

CHOICE OF ALFREDO, MARINARA PESTO CREAM, BOLOGNESE SAUCE OR GARLIC BUTTER SAUCE

RISOTTO STATION

CHOICE OF REGULAR, SAFFRON, ASPARAGUS, ROASTED RED PEPPER OR HERB
(MUSHROOM RAGOUT WITH TRUFFLE OIL OR SUN DRIED TOMATO)

SHRIMP OR SCALLOPS SCAMPI STATION

SAUTÉED SHRIMP OR SCALLOPS WITH GARLIC, SHALLOTS, VINE TOMATOES,
ASPARAGUS, WHITE WINE AND PARSLEY

STIR FRY STATION

FRESH ASIAN VEGETABLES STIR-FRIED WITH:

VEGETABLE STATION

CHICKEN, BEEF OR PORK

SHRIMP OR SCALLOPS

TUNA TARTAR STATION

AVOCADO, SESAME SEEDS, GARLIC, GINGER, ASSORTED CRACKERS,
TOAST POINTS AND SPICY SESAME SOY DRESSING

RAW BAR STATION

TWO SEASONAL VARIETIES OF FRESH OYSTERS OR CLAMS
SHUCKED AND SERVED WITH ASSORTED TOPPINGS SUCH AS BACON
OR A CUCUMBER AND CILANTRO SALSA

MASHED POTATO OR SWEET POTATO BAR

BACON BITS, BUTTER, SOUR CREAM AND CHEDDAR CHEESE
BROWN SUGAR, RAISINS, MARSHMALLOWS AND BUTTER

MEXICAN STATION

BEEF TACOS, QUESADILLAS AND CHICKEN FAJITAS, REFRIED BEANS,
SPANISH RICE, GUACAMOLE, SALSA AND SOUR CREAM

FAJITA STATION

SAUTÉED ONIONS & PEPPERS, SHREDDED LETTUCE, BLACK OLIVES, TOMATOES, PEPPER JACK AND CHEDDAR CHEESE,
SALSA, SALSA VERDE, PICO DE GALLO, SOUR CREAM, GUACAMOLE AND FAJITA SHELLS
CHICKEN, GROUND BEEF OR PORK

SHRIMP AND GRITS STATION

STONE GROUND GRITS, COUNTRY HAM, CARAMELIZED ONION WITH A MADEIRA CREAM SAUCE

ORIENTAL AND DIM SUM STATION

CHICKEN POT STICKERS, SWEET AND SOUR PORK BUNS,
CHICKEN YAKITORI WITH TERIYAKI SAUCE

STEAMED SHELLFISH STATION

YOUR CHOICE OF FRESH MUSSELS OR CLAMS SAUTÉED IN BUTTER, WHITE WINE, GARLIC, ROASTED TOMATOES
AND FRESH HERBS SERVED IN A PASTA BOWL WITH FRESH BAKED CIABATTA BREAD

NEW ENGLAND CLAM BAKE STATION

LOBSTERS, CLAMS, MUSSELS. OYSTERS, SHRIMP, CORN & SMOKED SAUSAGE

CHESAPEAKE BAY TREASURE CHEST

JUMBO SHRIMP, OYSTERS ON THE HALF SHELL, CRAB CLAWS, CLAMS ON THE HALF SHELL
COCKTAIL SAUCE, CRACKERS AND LEMON WEDGES

WILTED CARIBBEAN SALAD

SAUTÉED RED ONIONS, HEARTS OF PALM, RED PEPPERS, PANCETTA AND JAMAICAN JERK SHRIMP TOSSED
WITH CRISP GREENS LIME MANGO VINAIGRETTE

CAJUN STATION

ANDOUILLE SAUSAGE, SMOKED CHICKEN, PEPPERS, ONIONS, OKRA, TOMATOES,
AND CRAWFISH SAUTÉED WITH CREOLE BUTTER AND RICE,
SERVED WITH JALAPENO CHEDDAR MUFFINS

CARVING STATIONS

ALL CARVED ITEMS ARE SERVED WITH ROLLS, APPROPRIATE SAUCES AND/OR CONDIMENTS.

**ALL CARVING STATIONS REQUIRE AN ATTENDAN

TENDERLOIN OF BEEF

LEG OF LAMB WITH MINT AU JUS
GARLIC AND ROSEMARY PIERCED LEG OF LAMB

SWEET GLAZED HAM
BAKED HAM WITH BOURBON GINGER ALE

PEPPER CRUSTED NEW YORK STRIP

HERB ROASTED TURKEY BREAST

KOBE BEEF STEAMSHIP ROUND

PRIME RIB WITH AU JUS

GARLIC AND HERB ROASTED PORK LOIN

EXTRAS:

SAUTÉED MUSHROOMS

SAUTÉED ONIONS

CHILDREN'S TABLE

ITEMS THAT ARE AVAILABLE ON A BUFFET OR PLATED

CHICKEN TENDERS
SPAGHETTI WITH ALFREDO OR MARINARA
GRILLED CHEESE
MINI CHEESEBURGERS
PERSONAL PIZZAS ~ NO SIDE

FRENCH FRIES
FRESH FRUIT
MAC AND CHEESE
SLICED APPLES
HOMEMADE POTATO CHIPS

FOR AN ADDITIONAL FEE
WE MAY ALSO PROVIDE A PRIVATE ROOM FOR CHILDREN
A BABY SITTING SERVICE
GAMES AND ACTIVITIES

Themed Buffets

PALMETTO

FROG MORE STEW- SHRIMP, CORN, POTATOES, ANDOUILLE SAUSAGE IN A SPICE BROTH
BARBEQUED CHICKEN AND RIBS
SHE CRAB SOUP
PLANTATION RICE
SEASONAL VEGETABLE MEDLEY
COLESLAW AND FRUIT SALAD
MIXED GREENS WITH ASSORTED DRESSINGS
ROLLS AND BUTTER
ASSORTED DESSERTS

AMERICAN DREAM

PRIME RIB CARVED WITH AU JUS, HORSERADISH CREAM AND DIJON MUSTARD
ROASTED TURNKEY CARVED WITH TURKEY GRAVY
GARLIC MASHED POTATO
GREEN BEAN ALMONDINE
MIXED GREENS WITH ASSORTMENT OF DRESSING
CHEF'S DESSERT

OUTDOOR PICNIC

MIXED GREENS, TOMATOES, MUSHROOMS, CUCUMBERS, SWEET ONIONS,
CARROT CURLS, BLEU CHEESE CRUMBLES AND AN ASSORTMENT OF DRESSINGS
COLE SLAW
PASTA SALAD
POTATO SALAD
GRILL: BURGERS, FRANKFURTERS, CHICKEN BREASTS
MOLASSES BAKED BEANS
GARDEN VEGETABLE MEDLEY
ROLLS
CONDIMENT BAR
COOKIES/BROWNIES
SLICED WATERMELON

SOUTHERN BBQ

FRIED GREEN TOMATO SALAD
BBQ BABY BACK RIBS
SMOKED BEEF BRISKET WITH BOURBON BBQ
PULLED PORK WITH CAROLINA GOLD BBQ
BBQ SPICED SALMON WITH BACON MUSTARD BEURRE BLANC
COLE SLAW
POTATO SALAD
BAKED BEANS
CORN ON THE COB
BRAISED GREEN BEANS WITH HAM AND ONIONS
WATERMELON DISPLAY
PEACH COBBLER WITH VANILLA ICE CREAM

ITALIAN BUFFET

MEAT LASAGNA
STUFFED SHELLS
CHICKEN PARMESAN
PASTA BAR WITH PENNE PASTA, SPINACH FETTUCCHINI, MEATBALLS, SAUSAGE, MARINARA AND ALFREDO SAUCES
ZUCCHINI AND TOMATO GRATIN
FRIED EGGPLANT WITH BASIL PESTO
GARLIC BREAD
TIRAMISU

POOLSIDE COOKOUT

~CHOICE OF 2 ENTRÉE ITEMS~
*GRILLED BREAST OF CHICKEN
*NY STRIP STEAKS
*GRILLED MAHI MAHI
SLICED SEASONAL TOMATOES
CAESAR SALAD
CORN ON THE COB
BAKED POTATO (INCL. SOUR CREAM, GREEN ONION, BACON AND CHEESE)
BROCCOLI WITH CHEESE OR LEMON BUTTER
SLICED WATERMELON
FRESH ROLLS AND BUTTER
ASSORTED FRESH BAKED PIES

CINCO DE MAYO

CHICKEN TORTILLA SOUP
CHIPS WITH GUACAMOLE AND SALSA
LIVE STATION: BEEF OR SHRIMP FAJITA STATION
SMOKED CHICKEN AND PEPPER JACK ENCHILADAS WITH SALSA VERDE
SOUTHWESTERN PORK CHIMICHANGA'S
PORTABELLA MUSHROOM QUESADILLA'S
SPANISH RICE
REFRIED BEANS
MEXICAN CORN WITH TURMERIC AND PEPPER CONFETTI
KAHLUA FLAN
TRES LECHE CAKE
ADD TO THE MOOD WITH A MARIACHI BAND

HIBACHI NIGHT

MISO SOUP
TOSSED SALAD WITH BABY GREENS, SHIITAKE'S, CARROTS, SHAVED RED ONION
AND TOMATOES WITH GINGER SOY VINAIGRETTE
VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE
TERIYAKI BEEF WITH PEPPERS, ONIONS AND MUSHROOMS
SWEET AND SOUR CHICKEN WITH ZUCCHINI, SQUASH AND BROCCOLI
TANGY SRIRACHA MAYO FRIED SHRIMP
AH-SO GLAZED PORK SPARE RIBS
PORK FRIED RICE
CHICKEN LO MEIN
STIR FRIED VEGETABLES
LIVE STATION: PAN TOASTED TANGERINE SOAKED TEA CAKE WITH HOUSE MADE GINGER ICE CREAM
WARM BANANA FRITTERS

CARIBBEAN LUAU

CARIBBEAN CORN SOUP WITH POTATOES AND SPICY SMOKED HAM
PAPAYA AND PINEAPPLE SALAD WITH A CITRUS AND MINT VINAIGRETTE
HAITIAN JICAMA COLE SLAW WITH A SWEET AND SOUR DRESSING
BLACK BEANS, BACON AND RICE SALAD WITH FRESH CILANTRO

LIVE STATIONS

LIME AND HERB MARINATED FISH TACO'S
MARINATED MAHI MAHI WITH ALL OF THE FIXINGS IN SOFT FLOUR TORTILLA'S

CURRY SPICED LAMB RACK WITH TWO SAUCES

- MANGO AND PINEAPPLE SALSA
- PAPAYA AND MINT CHUTNEY

MOJO VERDE WITH TOMATILLO'S AND POBLANO PEPPERS

JAMAICAN JERK CHICKEN

GARLIC AND CILANTRO MARINATED SHRIMP

CRAB AND CHORIZO FRITTERS WITH A KEY LIME AND CHIVE AIOLI
RED BEANS AND PULLED PORK CHILI

DEEP FRIED PLANTAINS

GRILLED VEGETABLES WITH JERK SEASONING

ROASTED BUTTERNUT SQUASH WITH WALNUTS

COCONUT AND MACADAMIA NUT RICE PILAF

SWEET POTATO AND CARAMELIZED ONION AU GRATIN

DESSERT

COCONUT RUM CAKE WITH RAISIN AND BROWN SUGAR GLAZE

WARM BANANA AND PECAN FRITTERS WITH POWERED SUGAR

KEY LIME PIE BARS

ADD TO THE MOOD WITH A STEEL DRUMS

SOUTHERN STYLE OYSTER ROAST

SOUPS AND SALADS

SHE CRAB SOUP

CREAMY CRAB SOUP WITH SHERRY WINE AND GARNISHED WITH CRAB ROE
RED BLISS POTATO SALAD WITH DIJONAISE DRESSING
CAROLINA COLE SLAW WITH A TANGY RED WINE VINEGAR DRESSING
BLACK EYED PEA AND HAM SALAD
SLICED WATERMELON

“SOUTHERN” BARBEQUED SHRIMP
BAY SCALLOP AND ANDOUILLE SAUSAGE JAMBALAYA
GARLIC AND HERB ROASTED 8 CUT CHICKEN
BAKED BEANS WITH BROWN SUGAR AND SMOKED BACON
CAROLINA PLANTATION WHITE RICE
SWEET POTATO AND CARAMELIZED ONION AU GRATIN
GRILLED GARDEN VEGETABLES WITH BASIL PESTO
JALAPENO CORN BREAD

LIVE STATIONS

STEAMED MURRELLS INLET OYSTERS SERVED WITH ASSORTED TOPPINGS
SAFFRON CREAMED LEEKS
CUCUMBER AND CILANTRO SALSA
COCKTAIL SAUCE
FRESH LEMON
MINI TABASCO BOTTLES

SHRIMP AND GRITS

SWEET ROCK SHRIMP IN A SPICY TASSO HAM GRAVY OVER CREAMY STONE GROUND GRITS TOPPED WITH CHEDDAR CHEESE AND FRIED ONIONS

GRILL STATION

GRILLED N.Y. STRIP STEAKS WITH ASSORTED SAUCES AND FRESH ROLLS

SEAFOOD ON ICE DISPLAY

CHILLED SHRIMP COCKTAIL AND SNOW CRAB CLAWS
WITH CREAMY HORSERADISH SAUCE, TRADITIONAL COCKTAIL SAUCE AND LEMON

DESSERT

STRAWBERRY SHORTCAKES
MINI PECAN PIE DIAMONDS
PEACH COBBLER
CHOCOLATE FOUNTAIN WITH FRESH FRUIT, RICE KRISPY TREATS, POUND CAKE
AND GIANT MARSHMALLOWS

Bar Package

PREMIUM BAR PACKAGE

INCLUDES UNLIMITED CONSUMPTION OF PREMIUM BRAND LIQUORS,
HOUSE WINE, IMPORTED AND DOMESTIC BEERS AND SOFT DRINKS

HOUSE BRAND PACKAGE

INCLUDES UNLIMITED CONSUMPTION OF HOUSE LIQUORS, HOUSE WINE,
IMPORTED AND DOMESTIC BEERS AND SOFT DRINKS

BEER AND WINE PACKAGE

INCLUDES UNLIMITED CONSUMPTION OF IMPORTED AND DOMESTIC BEERS,
HOUSE WINES AND SOFT DRINKS

HOSTED BARS

CHARGES BASED ON CONSUMPTION

PREMIUM SELECTIONS

LIQUORS
CORDIAL SELECTION
HOUSE WINE GLASS OR BOTTLE
DOMESTIC BEER
IMPORTED BEER
SOFT DRINKS

HOUSE BRAND SELECTIONS

LIQUORS
CORDIAL SELECTION
HOUSE WINE GLASS OR BOTTLE
DOMESTIC BEER
IMPORTED BEER
SOFT DRINKS

CHAMPAGNE TOAST

PASSED SIGNATURE DRINK

COFFEE STATION

ADD CORDIALS FOR AN ADDITIONAL CHARGE.

SUPER PREMIUM LIQUORS, COGNACS AND CORDIALS
MANY FINE LIQUORS, COGNACS AND CORDIALS ARE
AVAILABLE UPON REQUEST AND ARE PRICED INDIVIDUALLY

WINE LIST

IN ADDITION TO OUR HOUSE WINES AN ADDITIONAL SELECTION
OF FINE WINES ARE AVAILABLE FOR OUR CELLAR

THE MEMBERS CLUB, OCEAN CLUB, PINE LAKES AND THE RESORT CLUB
ALL MAKE AN EXCELLENT HOST FACILITY FOR THE FOLLOWING

BRIDAL LUNCHEONS

BRIDAL SHOWERS

GOLF OUTINGS

PLAY AT THE PRIVATE MEMBERS COURSE WITH A FORECADDIE
OR PLAY THE RESORT COURSE

ALL RATES VARY DURING THE YEAR

FAREWELL BRUNCHES

REDUCED ACCOMMODATION RATES ~ SEE NEXT PAGE

IF YOU BOOK YOUR WEDDING AT THE OCEAN CLUB, MEMBERS CLUB, PINE LAKES
OR THE RESORT CLUB

YOU WILL RECEIVE NO FACILITY CHARGES TO HOST THE ABOVE FUNCTIONS
~BASED ON AVAILABILITY AND GUEST LIST~

FOR MORE INFORMATION PLEASE CONTACT THE
DIRECTOR OF CATERING FOR FURTHER INFORMATION