

# GRANDE SELECTIONS



MARINA INN  
AT GRANDE DUNES

# Plated Breakfast Selections

Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable state and local taxes)

**All Plated Breakfast Selections Include Fresh Brewed Colombian Coffee,  
Decaffeinated Coffee and Gourmet Tea Selection. Served with Appropriate Complements**

## MORNING ENHANCEMENTS

*Fresh Cut Seasonal Fruit*  
**4.00++ Per Person**

*Yogurt with Fresh Fruit*  
**4.50++ Per Person**

## TRADITIONAL BREAKFAST

*Fresh Squeezed Orange Juice*  
*Scrambled Eggs*  
**Choice of One:**  
*Applewood Smoked Bacon,*  
*Country Sausage or Grilled Ham*  
*Breakfast Potatoes*  
*Homemade Breakfast Bakeries,*  
*Sweet Butter and Preserves*  
**19.00++ Per Person**

## THE MARINA BREAKFAST

*Fresh Squeezed Orange Juice*  
*Thick Cut Golden French Toast*  
*Served with Whipped Butter and Maple Syrup*  
*Scrambled Eggs*  
**Choice of One:**  
*Applewood Smoked Bacon or Country Sausage*  
*Homemade Breakfast Bakeries,*  
*Sweet Butter and Preserves*  
**18.00++ Per Person**

## BISTRO BREAKFAST

*Fresh Squeezed Orange Juice*  
**Choice of One:**  
*Vegetable and Sharp Cheddar Cheese Quiche*  
*Bacon, Onion and Swiss Cheese Quiche*  
*Ham, Mushroom and Pepper Jack Cheese Quiche*  
*Sautéed Spinach, Roasted Tomato*  
*and Andouille Sausage*  
**18.00++ Per Person**

## DOCK MASTER SUNRISE

*Fresh Squeezed Orange Juice*  
*Ranch Style Scrambled Egg with Bell Peppers,*  
*Red Onions, Mushrooms and Jack Cheese*  
*Grilled Sirloin Strip Steak*  
*Breakfast Potatoes*  
*Homemade Breakfast Bakeries,*  
*Sweet Butter and Preserves*  
**28.00++ Per Person**

## SOUTHWESTERN BREAKFAST

*Fresh Squeezed Orange Juice*  
*Scrambled Eggs with Peppers,*  
*Onions, Tortilla Strips and Monterey*  
*Jack Cheese with Andouille Potatoes*  
*Served with Pico de Gallo*  
*Spicy Bacon*  
*Flour Tortillas, Sweet Butter and Preserves*  
*Cinnamon Rolls*  
**18.00++ Per Person**

## SPA BREAKFAST

*Fresh Squeezed Orange Juice*  
*Sliced Seasonal Fruits and Berries*  
*Low Fat Muffins*  
*Assorted Flavored Yogurts*  
*Homemade Granola*  
*Homemade Breakfast Bakeries,*  
*Sweet Butter and Preserves*  
**15.00++ Per Person**

# Continental Breakfast

*(One Hour of Service)*

*Fresh Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice*

*Fresh Berries and Sliced Fresh Fruit*

*Fresh Baked Danish, Muffins, Croissants and Breakfast Breads Served with Butter and Preserves*

*Fresh Brewed Columbian Coffee, Decaffeinated Coffee, and Gourmet Tea Selections.*

*Served with Appropriate Complements*

**12.00++ per person**

## ADDITIONAL BREAKFAST SELECTIONS

*These items are available with either Continental Breakfast or Breakfast Buffets*

*The Belgian Waffle Station and the Omelet Station Require a Chef Attendant at 75 per Chef per Hour*

*Scrambled Eggs*

**4.00++ Per Person**

*Bagels and Cream Cheese*

**4.00++ Per Person**

*Egg Beaters*

**4.00++ Per Person**

*Belgian Waffle Station*

**8.00++ Per Person**

*Minimum of 20 people*

*Applewood Smoked Bacon*

*or Country Sausage*

**6.00++ Per Person**

*Omelet Station*

**8.00++ Per Person**

*Minimum of 20 people*

*Grandma's Hot Oatmeal with Raisins, Milk and Brown Sugar*

**4.00++ Per Person**

*Malted Waffles with Whipped Cream, Wild Berry Sauce and Syrup*

**9.00++ Per Person**

*Creamy Buttered Grits*

**4.00++ Per Person**

*Buttermilk Biscuits or English Muffins with Sausage, Country Ham or Applewood Smoked Bacon*

*Cheddar Cheese and Scrambled Eggs*

**8.00++ Per Person**

*Bagel Sandwich with Sausage or Applewood Smoked Bacon, Cheddar Cheese and Scramble Eggs*

**5.75 ++ Per Person**

*Assorted Individual Dry Cereals with Whole Bananas, Seasonal Berries and Milk*

**3.00++ Per Person**

*House Smoked Salmon Display with Capers and Cream Cheese and Bagels*

**9.50++ Per Person**

*Continental Breakfasts are "walk-in" breakfasts and are not supplied with table seating or table service. Prices are based on a minimum guarantee and will be charged this minimum unless the count is over and above.*

*Buffet will be replenished for the first hour of service and are based on 1 ½ pieces per person.*

*All prices are ++ (22% service charge and all current applicable state and local taxes)*

# ***Breakfast Boxes***

*Limit 2 choices per Breakfast period. Each breakfast box will contain one type of sandwich.  
All accompaniments will be identical in each box. (Final sandwich choice counts are to be communicated  
72 hours prior to the event or the Conference Manager will make this determination on the group's behalf)*

## **BREAKFAST BURRITO**

*Scrambled Eggs, Peppers, Onions, Sausage, Pepper Jack Cheese and Salsa  
**14.00 ++ Per Person***

## **SAUSAGE, HAM OR BACON**

*On Biscuit or English Muffin with Scrambled Eggs and Cheddar Cheese  
**12.00 ++ Per Person***

## **BAGEL SANDWICH**

*Sausage, Country Ham or Applewood Smoked Bacon, Scrambled Eggs and Cheddar Cheese  
**13.00 ++ Per Person***

## **BAGEL AND CREAM CHEESE**

***11.00 ++ Per Person**  
With Smoked Salmon and Shaved Onion  
**14.50 ++ Per Person***

***All Breakfast Boxes come with Seasonal Fruit, Orange Juice and a Granola Bar***

*Breakfasts Boxes are "walk-in" breakfasts and are not supplied with table seating or table service.  
Prices are based on a minimum guarantee and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable state and local taxes)*

# *Breakfast Buffets*

*(One and One Half Hours of Service)*

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable state and local taxes)*

***All Breakfast Buffets Include Fresh Brewed Colombian Coffee,  
Decaffeinated Coffee and Gourmet Tea Selection. Served with Appropriate Complements***

## **MARINA BREAKFAST**

*Fresh Squeezed Orange Juice*

*Fresh Sliced Seasonal Fruit*

*Fresh Baked Goodies*

*Assorted Cold Cereals*

*Scrambled Eggs*

*Home Style Potatoes*

***Choice of One:***

*Applewood Smoked Bacon or Sausage*

***15.00++ Per Person***

## **INTRA - COASTAL BREAKFAST**

*Fresh Squeezed Orange Juice and Select Juices*

*Fresh Sliced Seasonal Fruit*

*Morning Pastries and Croissants*

*with Preserves and Butter*

*Assorted Cold Cereals*

*Scrambled Eggs*

*Applewood Smoked Bacon*

*Country Sausage*

*Home Style Potatoes*

*Soft Buttered Grits*

***20.00++ Per Person***

## **BAYOU BREAKFAST**

*Fresh Squeezed Orange Juice and Select Juices*

*Fresh Fruit Salad with*

*Grand Mariner and Fresh Mint*

*Bananas Foster Stuffed French Toast*

*Fresh Baked Croissants*

*Biscuits with Sausage Gravy*

*Fluffy Scrambled Eggs with Scallions*

*Applewood Smoked Bacon*

*Country Sausage*

*Creamy Grits*

*Roasted Potatoes and Andouille Sausage*

*with Peppers and Onions*

***22.00++ Per Person***

## **CAROLINA BREAKFAST**

*Fresh Squeezed Orange Juice and Select Juices*

*Assorted Cold Cereals*

*Seasonal Fresh Fruit*

*and Berries with Vanilla Yogurt*

*Cheese Blintzes with Caramel Pecan Sauce*

*Smoked Salmon Display*

*with Appropriate Garnishes*

*Bagels and Cream Cheese*

*Pepper, Sausage and Wild Mushroom Frittata*

*Scrambled Eggs with Chives and Cheddar Cheese*

*Home Style Breakfast Potatoes*

*Applewood Smoked Bacon*

*Assorted Breakfast Breads, Muffins and Danishes*

***24.00++ Per Person***

# **Brunch Buffet**

*(One and One Half Hours of Service)*

*Prices are based on a minimum guarantee of 50 and will be charged this minimum unless the count is over and above.*

*Buffet will be replenished for the first hour of service and are based on 1 ½ pieces per person.*

*All prices are ++ (22% service charge and all current applicable state and local taxes)*

*Chef Attendant Fee of 75.00 per Chef per Hour Applies*

*Fresh Squeezed Orange, Grapefruit Juice and Cranberry Juice*

*Seasonal Sliced Fruit and Whole Berries*

*Fresh Field Greens, Tossed with Tomatoes, Onions, Cucumbers and Carrots  
Choice of Dressing*

*Scrambled Eggs with Cheddar Cheese and Chives*

*Roasted Potatoes with Herbs*

*Country Sausage*

*Applewood Smoked Bacon*

*Low Country Shrimp and Grits*

*Tasso Ham Gravy*

*Braised Green Beans and Onions*

*Assorted Individual Dry Cereals*

## **OMELET STATION AND EGGS COOKED TO ORDER**

*Egg Beaters and Egg Whites Available At Station*

*Cheddar Cheese, Mushrooms, Green Onions,  
Peppers, Tomatoes, Ham and Bacon*

*Eggs any style Or Scrambled Eggs*

*Chef's Selection of Assorted Cakes, Pies and Pastries*

*Fresh Brewed Colombian Coffee, Decaffeinated Coffee and Gourmet Tea Selections  
Served with Appropriate Complements*

**38.00++ per person**

**TO ENHANCE YOUR BRUNCH BUFFET, REFER TO OUR SPECIALTY STATIONS**

***Mimosas 6.00++ Per Glass***

***Bloody Mary's 6.00++ Per Glass***

# Refreshment Breaks

All prices are ++ (22% service charge and all current applicable state and local taxes).

## JUICES AND BEVERAGES

*Exclusive Blend of Columbian Coffee, Columbian Decaffeinated, Gourmet Tea Selection 48.00++ Per Gallon*

*Hot Chocolate 36.00++ Per Gallon*

*Hot Spiced Apple Cider 36.00++ Per Gallon*

*Iced Tea with Lemon and Sweeteners 45.00++ Per Gallon*

*Lemonade 45.00++ Per Gallon*

*Non-Alcoholic Fruit Punch 45.00++ Per Gallon*

*Adult Fruit Punch 90.00++ Per Gallon*

*Whole, 2% and Skim Milk 3.25++ Per Person*

*Tropical Smoothies 5.00++ Per Person*

*Assorted Soft Drinks 3.00++ Each*

*Bottled Spring Waters 3.00++ Each*

*Assorted Bottled Fruit Juices 3.50++ Each*

*Bottled Iced Teas 3.50++ Each*

*Sport Drinks 4.00++ Each*

*Energy Drinks 4.00++ Each*

## BAKED GOODS AND COOKIES

*House-Made Specialty Muffins, Croissants and Fruit Danish 35.00++ Per Dozen*

*Fruit Breads and Coffee Cakes 35.00++ Per Dozen Slices*

*Assorted Bagels, Cream Cheeses, Preserves and Butter 39.00++ Per Dozen*

*Homemade Sticky Cinnamon Pecan Rolls 35.00++ Per Dozen*

*Jumbo Chocolate Chip Cookies, Oatmeal Raisin and Peanut Butter Cookies 35.00++ Per Dozen*

*Double Chocolate Fudge Brownies 35.00++ Per Dozen*

*Chocolate Dipped Rice Krispy Treats 35.00++ Per Dozen*

*Assorted Chocolates and Truffles 40.00++ Per Dozen*

## SPECIALTY ITEMS AND DRY SNACKS

*Assorted Ice Cream Bars 3.75++ Each*

*Granola Bars 2.95++ Each*

*Chocolate Dipped Strawberries 3.00++ Each*

*Pimento Cheese 3.00++ Per Person*

*Cracker Jacks 3.50++ Each*

*Assorted Candy Bars 2.75++ Each*

*Assorted Individual Yogurts 3.25++ Each*

*Whole Fresh Fruits 2.50++ Each*

*Hot Jumbo Pretzels with Assorted Mustard 48.00++ Per Dozen*

*Gourmet Bar Mix 4.75++ Per Person*

*Individual Bags of Assorted Potato Chips 2.50++ Each*

*Potato Chips and Assorted Dips 4.00++ Per Person*

*Tri-Colored Tortilla Chips with Fresh Garden Salsa and Guacamole 4.25++ Per Person*

# Coffee Break Packages

*(One Half Hours of Service)*

*Breaks are “walk-in” services and are not supplied with table seating or table service.  
Breaks are based on a minimum guarantee and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable State and local taxes).*

## **EARLY MORNING BREAK**

***Served from 7:30am to 9:30am***

*Selection of Freshly Squeezed Juices*

*Sliced Seasonal Fruit and Berries*

*Assorted Breakfast Bakeries, Bagels, Butter, Cream Cheese and Preserves*

*Freshly Brewed Regular and Decaffeinated Columbian Coffee*

*Whole or 2% Milk*

*Selection of Gourmet Hot Teas with Lemon and Sweeteners*

***13.00++ Per Person***

## **MID-MORNING BREAK**

***Served from 9:30am to 12:00pm***

*Assorted Soft Drinks*

*Bottled Waters*

*Whole Fresh Fruits*

*Assorted Muffins with Butter and Preserves*

*Freshly Brewed Regular and Decaffeinated Columbian Coffee*

*Whole and 2% Milk*

*Selection of Gourmet Hot Teas with Lemon and Sweeteners*

***13.00 ++ Per Person***

## **AFTERNOON BREAK**

***Served 12:00 pm to 4:00pm***

*Assorted Soft Drinks*

*Bottled Waters*

*Pita with Hummus*

*Jumbo Chocolate Chip Cookies*

*Imported and Domestic Cheese Display with Fresh Fruit Garnish*

*Freshly Brewed Regular and Decaffeinated Columbian Coffee*

*Whole and 2% Milk*

*Selection of Gourmet Hot Teas with Lemon and Sweeteners*

***15.00 ++ Per Person***

## **THE ABOVE BREAKS ARE OFFERED IN FOLLOWING COMBINATIONS**

*Early-Morning and Mid-Morning Break*      ***20.00++ Per Person***

*Mid-Morning and Afternoon Break*      ***25.00++ Per Person***

*Early Morning, Mid-Morning and Afternoon Breaks*      ***30.00++ Per Person***



*For Each Additional Thirty (30) Minutes Add 3.50++ Per Person*

## **Specialty Refreshment Breaks**

*(One Half Hours of Service)*

*Breaks are "walk-in" services and are not supplied with table seating or table service  
Breaks are based on a minimum guarantee and will be charged this minimum unless the count is over and above.  
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### **COOKIES AND MILK**

*Peanut Butter, Oatmeal Raisin,  
Chunky Chocolate Chip Cookies  
Ice Cold Whole and 2% Milk  
**12.00++ Per Person***

### **DEATH BY CHOCOLATE**

*Chocolate Dipped Strawberries  
(based on 1.5 per person)  
Double Chocolate Fudge Brownies  
Chocolate Covered Coffee Bean  
Mini Chocolate Cupcakes  
Baby Chocolate Éclairs  
Sweet Ice Tea, Coca Cola  
**18.00++ Per Person***

### **HOT DAY COLD TREATS**

*Ice Cream Bars  
Vanilla and Chocolate Ice Cream  
Caramel and Chocolate Sauces  
Crushed Nuts, M&M Sprinkles,  
and Crushed Oreos  
Root Beer and Coca Cola  
**12.00++ Per Person***

### **THE BEACH BREAK**

*Virgin Bahama Mamas  
Sliced Tropical Fruit  
Pita Chips with Hummus  
Fruit and Nut Trail Mix  
Fruit Infused Iced Tea  
Bottled Water  
**14.00++ Per Person***

### **SOUTH OF THE BORDER**

*Corn Tortilla Chips  
Salas, Guacamole, and Queso Blanco  
Cinnamon Dusted Mini Churros  
Mini Cheese Quesadillas  
Non Alcoholic Margaritas  
**14.00++ Per Person***

### **ADDITIONAL REFRESHMENTS**

*Assorted Soft Drinks **3.00++ Each**  
Bottled Spring Waters **3.00++ Each**  
Flavored Bottled Iced Teas **3.50++ Each**  
Assorted Bottled Fruit Juices **3.50++ Each**  
Sports Drinks **4.00++ Each**  
Energy Drinks **4.00 ++ Each***

*Exclusive Blend of Columbian Coffee, Columbian Decaffeinated Coffee  
and Gourmet Tea Selection. Served with Appropriate Compliments **48.00++ Per Gallon***

***For Each Additional Thirty (30) Minutes Add 3.50++ Per Person***

## ***Specialty Refreshment Breaks***

*(One Half Hours of Service)*

*Breaks are "walk-in" services and are not supplied with table seating or table service  
Breaks are based on a minimum guarantee and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable State and local taxes).*

### **SPA BREAK**

*Fruit Kabob with Yogurt Dipping Sauce  
Tropical Fruit Smoothies  
Assorted Roasted Nuts  
Granola Bars  
**14.00++ Per Person***

### **SCOPES UP**

*Sliced Submarine Sandwiches with Italian  
Meats, Marinated Olives, Pepperoni, Peppers  
and Cheese on Focaccia Bread  
Potato Chips  
Brownies and Cookies  
**15.00++ Per Person***

### **THE TRUE SOUTHERNER**

*Country Ham Biscuits with Honey Mustard  
Pimento Cheese with Crispy Flat Bread  
Boiled Peanuts  
Mini Banana Puddings  
Red Velvet Cup Cakes  
Plantation Punch  
Sweet Tea  
**15.00++ Per Person***

### **THE NEW YORKER**

*Assorted Flat Bread Pizza  
Warm Pretzels  
Traditional Buffalo Chicken Wings  
Domestic Cheese and Crackers  
Mini Cheesecake Bites  
Black and White Cookies  
**18.00++ Per Person***

### **ADDITIONAL REFRESHMENTS**

*Assorted Soft Drinks **3.00++ Each**  
Bottled Spring Waters **3.00++ Each**  
Flavored Bottled Iced Teas **3.50++ Each**  
Assorted Bottled Fruit Juices **3.50++ Each**  
Sport Drinks **4.00++ Each**  
Energy Drinks **4.00++ Each***

*Exclusive Blend of Columbian Coffee, Columbian Decaffeinated Coffee, and  
Gourmet Tea Selection. Served with Appropriate Compliments **48.00++ Per Gallon***

***For Each Additional Thirty (30) Minutes Add 3.50++ Per Person***

# *Travelers Boxes*

*Limit to two (2) choices per lunch period. Each box lunch will contain one type of sandwich or salad.  
All accompaniments will be identical in each box. Final option choice counts are to be communicated  
72 hours prior to the event or the Conference Manager will make this determination on the group's behalf.*

## **ROAST BEEF AND SMOKED GOUDA**

*Lettuce, Tomato, Horseradish Mustard on Pumpernickel Bread*

## **SMOKED TURKEY AND BACON**

*Bacon, Lettuce, Tomato,  
and Red Onions on Whole Wheat Bread*

## **SUGAR CURED VIRGINIA HAM**

*Whole Grain Mustard, Swiss Cheese,  
Lettuce and Cured Tomato on Ciabatta Bread*

## **GRILLED CHICKEN**

*Basil Pesto, Lettuce, Tomato,  
Provolone Cheese, Arugula and Roasted Red Peppers on a Brioche Bun*

## **GRILLED VEGGIE WRAP**

*Garlic Hummus Spread with Mediterranean Vegetables,  
Kalamata Olives and Romaine Lettuce*

## **GRILLED CHICKEN GREEK SALAD**

*Chopped Greens, Kalamata Olives, Cucumber,  
Red Onions and Feta Cheese, and Tzatziki Spread*

*All options accompanied with  
Chef's Choice of Salad, Chips, Apple and a Cookie*

***18.00++ per person***

*Boxed lunches are "walk-in" lunches and are not supplied with table seating or table service.  
Prices are based on a minimum guarantee and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable State and local taxes).*

# *Plated Luncheon Selections*

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.*

*All prices are ++ (22% service charge and all current applicable state and local taxes)*

*Choice of Two or Three Entrée Choices is offered at an additional charge of \$5.00++ per person. Client has the responsibility to provide proper labels to distinguish entrees ordered.*

## *Choice of Soup or Salad with Lunch Entree*

### *Soup Choices*

**8.00++**

*Chicken and Noodle*

*Chicken Tortilla*

*Corn and Ham Chowder*

*Cream of Wild Mushroom*

*Soup Du Jour Inspired Daily*

### *Lunch Side Salad*

**8.00++**

*Iceberg Chop Salad*

*Greek Salad*

*House Salad*

*Classic Caesar Salad*

## *Hot Entrée Selection*

### **CHICKEN CORDON BLEU**

*Panko Breaded Chicken Breas, Stuffed with Smoked Ham & Swiss Cheese  
Garlic Mashed Potato, Squash and Pepper Medley Topped with a Cream Sauce*

**24.00 ++**

### **GRILLED FILET OF SALMON**

*Wild Mushroom Potato Hash, Braised Green Beans and Truffle Vinaigrette*

**23.00++**

### **LOCAL SEASONAL FISH**

*Grilled Vegetable Risotto and Citrus Beurre Blanc*

**27.00++**

### **PENNE PASTA POMODORO**

*With Italian Sausage, Roasted Peppers, Onions, Broccoli in a Fresh Tomato Sauce*

**21.00++**

# *Plated Chilled Lunch Entrees*

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.*

*All prices are ++ (22% service charge and all current applicable state and local taxes)*

*Choice of Two or Three Entrée Choices is offered at an additional charge of \$5.00++ per person. Client has the responsibility to provide proper labels to distinguish entrees ordered.*

***Plated Chilled Lunch Entrée Pricing Includes Choice of Dessert  
and Chef's Selection of Appropriate Complements.***

***Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee  
and Freshly Brewed Iced Tea. Served with Appropriate Complements***

***All Entrées Include Freshly Baked Rolls and Butter***

## **CREAMY CHICKEN SALAD**

*Served on Boston Bibb Lettuce, Grilled Asparagus and Fresh Berries*

**18.00++**

## **COBB SALAD**

*Iceberg and Romaine Lettuce, Crumbled Blue Cheese, Apple Wood Smoked Bacon,  
Hard Boiled Eggs, Cherry Tomatoes, Shaved Red Onions and Buttermilk Fried Chicken Breast*

**18.00 ++**

## **WATERWAY SALAD**

*Field Green Lettuce, Citrus poached Shrimp, Crab Meat, Sundried Tomato and Honey Lemon Dressing*

**25.00++**

## **GRILLED CHICKEN SALAD**

*Chopped Romaine Lettuce, Tomatoes, Artichokes, Olives and Tomatoes  
Croutons and Balsamic Vinaigrette*

**19.00++**

# *Dessert Selections for Plated Lunches*

*Choose One:*

## **PINEAPPLE UPSIDE DOWN CAKE**

*With Chantilly, Maraschino Cherry and Raspberry Sauce*

## **TRIPLE CHOCOLATE MOUSSE CAKE**

*White, Dark, and Milk Chocolate Mousse, with a Chocolate Sauce*

## **RED VELVET CAKE**

*Layers of Moist Red Velvet and Cream Cheese*

## **KEY LIME PIE**

*Graham Cracker Crunch and Fresh Berries*

## **CRÈME BRULEE CHEESE CAKE**

*Lady Fingers Soaked in Dark Espresso, and Coffee Brandy,  
Cream Mascarpone and Kahlua*

# Lunch Buffets

*(One and One Half Hours of Service)*

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable state and local taxes)*

***Lunch Buffets Include Freshly Baked Rolls and Butter  
Chef's Selection of Appropriate Complements.***

***Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee  
Freshly Brewed Iced Tea. Served with Appropriate Complements***

## CREATE YOUR OWN LUNCH BUFFET

***Two Salads, Two Entrees,  
Two Side Dishes and Two Desserts  
27.00 ++ Per Person***

***Three Salads, Three Entrees,  
Three Side Dishes and Three Desserts  
30.00++Per Person***

### SALADS

*Mixed Greens with Cucumber, Red Onions and Tomato with Vidalia Onion Vinaigrette  
Wedge of Iceberg Salad, Crumbled Bleu Cheese, Tomatoes, and Apple Wood Bacon  
Traditional Caesar Salad  
Low Country Bacon Potato Salad  
Mixed Fruit Salad  
Cole Slaw*

### ENTRÉES

*Roasted and Sliced Pork Loin Mopped with Mustard BBQ  
Blackened Mahi Mahi with a Spicy Tomato Sauce  
Roasted Pork Loin with Grain Mustard Sauce  
Buttermilk Fried Chicken Breast with Sawmill Gravy  
Grilled Chicken and Mushroom Short Cake  
Pan Roasted Salmon, Sundried Tomatoes and Olives  
BBQ Fire Roasted Flank Steak  
Sautéed Shrimp Baked Pasta*

### SIDE DISHES

*Braised Green Beans and Tomatoes  
Carolina Red Rice  
Wild Rice Pilaf  
Garlic Whipped Potatoes  
Herb Roasted Potatoes  
Sautéed Squash and Peppers  
Sautéed Broccolini  
Collard Greens*

### DESSERTS

*White Chocolate Bread Pudding  
Freshly Baked Apple Pie  
with Caramel Sauce  
Peach Cobbler  
Strawberry Shortcake  
Double Chocolate Mousse Cake  
Fresh Grated Southern Carrot Cake  
with Cream Cheese Icing*

# Specialty Lunch Buffets

*(One and One Half Hours of Service)*

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable state and local taxes)*

***Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee  
and Freshly Brewed Iced Tea. Served with Appropriate Complements***

## **ITALIAN LUNCH BUFFET**

*Caesar Salad*

*Tuscan Pasta Salad*

*Bruschetta with Marinated Tomato and Young Grilled Asparagus*

*Antipasto with Imported Cured Meats, Cheeses, Olives and Grilled Vegetables*

*Grilled Chicken with Penne Pasta Broccolini, Roasted Garlic Pomodoro*

*Vegetable Lasagna*

*Sautéed Sweet Creek Shrimp with Bow Tie Pasta, Diced Tomatoes, Basil, Olive and Parmesan Reggiano*

*Garlic Bread*

*Crème Brulee Cheesecake*

*Chocolate Chip Cannoli*

**32.00++**

## **BIG DELI BOARD**

*Soup Du Jour*

*Tossed Salad and Choice of Dressings, Chopped Caesar Salad, Parmesan and Croutons Caesar Dressing*

*Grilled Fresh Vegetables to include, Squash, Zucchini, Onions, and Mushrooms served Chilled*

*Creamy Potato Salad*

*Assorted Breads and Rolls*

*Sliced Ham, Turkey, Roast Beef and Corned Beef*

*Platters of Swiss, Provolone and American cheese*

*Assorted Cookies, New York Cheese Cake and Brownies*

**27.00++**

## **BACKYARD BUFFET**

*Creamy Potato Salad, Coleslaw, Sliced Seasonal Fruit*

*Chopped Salad and Choice of Dressing*

*Southern Fried Chicken*

*8oz Grilled Hamburger Patties*

*Jumbo Hot Dogs*

*Onion, Tomato, Pickle, Mustard, Mayonnaise, Ketchup, Relish and Sliced Cheese*

*House Made Potato Chips*

*Jumbo Cookies and Brownies*

**29.00++**



**CALL IT A WRAP**

*Mixed Green Garden Salad*

*Choice of Ranch, Blue Cheese or Balsamic Dressing*

*Coleslaw*

*Bacon Potato Salad*

*Turkey Club Wrap*

*Lettuce, Bacon, Swiss and Tomato*

*Greek Hummus Wrap*

*Grilled Vegetables, Kalamata Olives*

*Roast Beef Wrap*

*Sharp Cheddar, Horseradish Mustard,*

*Peppers and Onions*

*Potato Chips*

*Cookies and Brownies*

**27.00++**

# *Chilled Hors d'oeuvres*

*Prices are based on a minimum guarantee of 25 pieces each  
And will be charged this minimum unless the count is over and above.*

*All prices are ++ (22% service charge and all  
Current applicable state and local taxes)*

## *Priced Per Dozen*

*Antipasto Skewer 42++*

*Fresh Tomato and Mozzarella Skewer 42++*

*Vegetable Spring Roll with Sweet Chili Cream Cheese 42++*

*Shaved Roasted Sirloin on Crostini with Pickled onion and Blue Cheese Cream 51+*

*+ Crab and Herb Salad in Phyllo Cup 54++*

*Ham and Asparagus Roulade with Boursin Cheese 36++*

*Pimento Cheese in Cucumber Cups 38++*

*Mini Ham Biscuits with Honey Mustard 38++*

*Lobster, Caviar and crème Fraiche on Toast Rounds 63++*

*Blackened Tuna Tostada, Avocado Lime Cream 57++*

*Goat Cheese Truffle, Red Grapes and chopped Pecans 48++*

*Open Faced Mini Lobster Roll 51++*

## *Chilled Seafood Display*

*Chilled Shrimp, Oysters on the Shell and Marinated Blue Crab*

*Cocktail Sauce, Lemons, Crackers and Tabasco Sauce*

## *Sushi and Sashimi Display*

*Tuna, Salmon, California and Shrimp Rolls*

*Tuna and Shrimp Sashimi, Seaweed Salad, Wasabi, Pickled Ginger and Soy*

## *Oyster Shooter with Bloody Mary and*

## *Pepper Vodka Display*

## *Tomato and Feta Bruschetta Display*

## *Garden Display*

*Roasted and Grilled Vegetables*

*Hummus and Balsamic Glaze*

## *Melon and Prosciutto Display*

## *Seasonal Fresh Sliced Fruit Display*

## *International and Domestic Cheese Display*

*Selection of our Favorites with Crackers and Fruit Garnish*

# *Hot Hors d'oeuvres*

*All Prices are based on a minimum guarantee of 25 pieces each and will be charged this minimum unless the count is over and above.*

*All prices are ++ (22% service charge and all current applicable state and local taxes)*

*(All of the Following are Passed Only unless noted)*

*Priced per Dozen*

*Chicken Sate and Peanut Sauce 38++*

*Maryland Style Crab Cakes with Remoulade 51++*

*Spanakopita 45++*

*Crab and Artichoke, Potato Soufflé 48++*

*BBQ Bacon wrapped Shrimp 51++*

*Crab and Shrimp Spring Rolls 51++*

*Parmesan and Chive Potato Soufflé 38++*

*Vegetable Spring Rolls with Plum Sauce 39++*

*Fried Green Tomato Wedge with Bacon and Goat Cheese Cream 42++*

*Assorted Mini Quiche 42++*

*Asian Beef Skewer with Sesame Ginger Glaze 42++*

*Jerk Chicken and Sweet Potato Tartlet 42++*

*Mini Beef Wellington 51++*

# *Plated Dinners*

*(One and One Half Hours of Service)*

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.*

*All prices are ++ (22% service charge and all current applicable state and local taxes)*

*Choice of Two or Three Entrée Choices is offered at an additional charge of \$5.00++ per person. Client has the responsibility to provide proper labels to distinguish entrees ordered*

*Plated Dinner Entrée Pricing Includes Choice of Salad,  
Chef's Selection of Appropriate Complements and Choice of Dessert*

*Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee  
And Freshly Brewed Iced Tea. Served with Appropriate Complements*

*All Entrées Include Freshly Baked Rolls and Butter*

*SEASONAL SOUP SELECTION MAY BE ADDED FOR AN ADDITIONAL 8.00++ PER PERSON*

## *Salad Choices*

*CHOOSE ONE*

### *MIXED BABY GREENS*

*GRAPE TOMATOES, CUCUMBERS, RED ONIONS, AND CARROTS*

### *HEART OF ROMAINE SALAD*

*PARMESAN CHEESE, SUNDRIED TOMATOES, CRISPY HAM, CROUTONS AND CAESAR DRESSING*

### *THE WEDGE SALAD*

*ICEBERG, APPLEWOOD BACON, TOMATOES, SHAVED RED ONIONS AND BLUE CHEESE DRESSING*

### *BIBB WEDGE SALAD*

*BOSTON BIBB LETTUCE, BACON, TOMATOES, SHAVED RED ONIONS AND BLUE CHEESE DRESSING*

# *Entrees*

## **ROASTED FREE RANGE CHICKEN BREAST**

*Parmesan Sauce, Herb Risotto and Seasonal Vegetables*

**42.00++**

## **OVEN ROASTED HALF CHICKEN**

*Braised Cabbage, Roasted Potatoes, Asparagus and Natural Jus*

**45.00++**

## **GRILLED SIRLOIN FILET**

*Smoked Cheddar Twice Baked Potato, Seasonal Vegetable and Green Peppercorn Demi*

**46.00++**

ADD 3 JUMBO SHRIMP FOR **6.00++**

## **GRILLED NEW YORK STRIP**

*Yukon Gold Potato au Gratin, Seasonal Vegetables, Roasted Mushrooms  
Béarnaise Aioli*

**48.00++**

## **CHAR GRILLED FILET MIGNON**

*6oz Filet of Beef, Wild Mushroom Sauce  
Truffle Yukon Gold Potato Puree and Seasonal Vegetables*

**58.00++**

## **LOW COUNTRY FILET**

*5oz Center Cut Filet of Beef with Jumbo Shrimp  
Sweet Pepper Brandy Sauce  
Fingerling Potato and Vegetable Ragout*

**58.00++**

## **SURF AND TURF**

*Baked Lobster Tail, Seared 5oz Beef Tenderloin  
Saffron Potato Puree, Grilled Asparagus, Mushroom Jam and Béarnaise Sauce*

**62.00 ++**

## **MIXED GRILL**

*Petite Filet of Beef, Lamb Chop and Veal Tenderloin Medallion  
Truffle Risotto, Buttered Asparagus and Chasseur Sauce*

**62.00++**

## **PORK TENDERLOIN**

*Pepper Rubbed Tenderloin  
Sweet Potato Hash, Braised Collard Greens and a Cider apple Jus*

**42.00++**

### **ROASTED HALF DUCKLING**

*Warm mushroom and wild rice salad, wilted greens and a port wine jus*  
**46.00++**

### **WILD CAUGHT SALMON**

*Lentil Salsa, Wilted Baby Greens and Basil Vin Blanc*  
**46.00++**

## ***Dessert Choices***

### **PINEAPPLE UPSIDE DOWN CAKE**

*With Chantilly, Maraschino Cherry and Raspberry Sauce*

### **TRIPLE CHOCOLATE MOUSSE CAKE**

*White, Dark, and Milk Chocolate Mousse with Chocolate Sauce*

### **RED VELVET CAKE**

*Layers of Moist Red Velvet and Cream Cheese*

### **KEY LIME CAKE**

*Key Lime Mousse, Vanilla Sponge, with Chocolate Chips*

### **CRÈME BRULÉE CHEESE CAKE**

*Lady Fingers soaked in Dark Espresso and Coffee Brandy, Cream Mascarpone and Kahlua*

## ***Dinner Buffets***

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable state and local taxes)*

*Dinner Buffets Include Freshly Baked Rolls and Butter  
and Chef's Selection of Appropriate Complements.*

*Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee  
and Freshly Brewed Iced Tea. Served with Appropriate Complements*

*Wine Service available with all Dinner Menus*

### **CREATE YOUR OWN DINNER BUFFET**

*Two Salads, Two Entrees,  
Two Side Dishes and Two Desserts*  
**52.00 ++ Per Person**

**Three Salads, Three Entrees,  
Three Side Dishes and Three Desserts  
59.00++ Per Person**

**SALADS**

*Mixed Greens with Tomatoes, Cucumbers, Bleu Cheese and Crispy Bacon with Balsamic and Ranch Dressing*  
*Greek Salad, Pear Tomatoes, Kalamata Olive, Feta Cheese, Cucumber*  
*Shaved Red Onions and Greek Dressing*  
*Caesar Salad, Croutons, Parmesan, Julienne Sundried Tomatoes and Caesar Dressing*  
*Boston Bibb Wedge Salad with Carrot, Mandarin Oranges, Pecans and Champagne Vinaigrette*  
*Arugula, Frisee, Walnuts and Bleu Cheese Dressing*  
*Cantaloupe, Proscuitto, Fig Salad with Frisee, Pomegranate Vinaigrette*  
*Southern Cole Slaw*  
*Marinated Fruit Salad*  
*Tuscan Pasta Salad*  
*Pickled Cucumber Salad*  
*Green Bean and Potato Salad with Mustard Dressing*  
*Bleu Cheese Bacon Potato Salad*

**ENTREES**

*Grilled Pork Loin, Onion and Apple Jus*  
*Slow and Low Barbeque Ribs, Carolina Red or Mustard Sauce*  
*Honey Pepper Glazed Turkey Breast and a light Poultry Jus*  
*Herb and Parmesan Crusted Salmon on Lemon Cream*  
*Blackened Mahi Mahi, Mango Salsa and Lime Vinaigrette*  
*Southern Shrimp and Grits with Tasso Gravy*  
*Grilled Chicken Breast on a Leek and Wild Mushroom Ragout*  
*Grilled Flank Steak with Marinated Tomatoes and Goat Cheese Crumbles*  
*Braised Beef Short Ribs with Crispy Onions*  
*BBQ Chicken, Leg and Thigh*

**SIDE DISHES**

*Plantation Corn Pudding*  
*Roasted New Potatoes*  
*Creamy Cheddar Cheese Grits*  
*Tomato Parmesan Grits*  
*Buttermilk Mashed Potatoes*  
*Boursin Cheese Mashed Potatoes*  
*Baked Scallop Potatoes with Cheddar Cheese*  
*Baked Cheesy Mac and Cheese*  
*Roasted Seasonal Vegetables with Sea Salt and Herbs*  
*Beer Battered Onion Rings*  
*Marinated Vine Ripe Tomatoes and Mozzarella Cheese*  
*Creamy Cole Slaw*  
*Stewed Okra and Andouille Sausage*  
*Braised Collard Greens*  
*Braised or Steamed Green Beans*  
*Fried Green Tomatoes with Goat Cheese Aioli*  
*Grilled Broccoli with Red Pepper Flakes and Garlic Oil*

## **DESSERTS**

*Assorted mini desserts may be added for an additional 6.00 per person*

### **CARAMEL PECAN CHOCOLATE PIE**

*Brown Sugar Chantilly*

### **LEMON ITALIAN CREAM CAKE**

*Layers of Yellow Cake Filled with Italian Lemon cream and Raspberry Sauce*

### **GRANDE COCONUT CAKE**

*Sweetened Coconut Flakes over a Coconut Butter Cream Icing*

### **CARAMEL APPLE PIE**

*Crispy Layers of Caramelized Apples*

### **TURTLE CHEESE CAKE**

*Chocolate Crust and Raspberry Sauce*

### **CHOCOLATE DECADENCE**

*Flourless Chocolate Cake*



# Specialty Dinner Buffets

Prices are based on a minimum guarantee and will be charged this minimum unless the count is over and above.  
All prices are ++ (22% service charge and all current applicable state and local taxes)

***Dinner Buffets Include Freshly Baked Rolls and Butter  
and Chef's Selection of Appropriate Complements.***

***Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee  
and Freshly Brewed Iced Tea. Served with Appropriate Complements***

## **LOW COUNTRY TABLE**

*Minimum guarantee of 50*

*Cole Slaw  
Bleu Cheese Potato Salad  
Tossed Mixed Greens with  
Vidalia Onion Vinaigrette  
Sliced Watermelon  
Tomato Mozzarella Salad  
Low Country Boil  
(Shrimp, Andouille Sausage,  
Corn and Potatoes)  
Mustard Barbeque Chicken Breast  
Blackened Mahi-Mahi with Pineapple Salsa  
Oven Roasted Pork Loin with Apple Cider  
Glaze  
Carolina Red Rice  
Stewed Okra and Tomatoes  
Braised Green Beans  
Roasted Potatoes  
Jalapeño Corn Bread and Rolls  
Apple Pie  
Berry Cobbler  
Pineapple Upside Down Cake  
**65.00++***

## **THE GRANDE LAWN BUFFET**

*Minimum guarantee of 50*

*Mixed Green Salad  
with Traditional Toppings and Dressings  
Poached Shrimp Cocktail  
Fresh Shucked Oysters, Tabasco and Crackers  
Tomato Caprese Salad  
Hummus and Pimento Cheese Spread  
Whole Steamed Maine Lobsters  
Grilled Tornadoes of Beef Tenderloin  
Grilled Pork Medallions  
Whole Roasted fish(seasonal)  
Plantation Corn Pudding  
Medley of Baby Vegetables  
Dauphinoise Potatoes  
Creamed Carolina Gold Rice  
Assorted Mini Dessert Display  
Bananas Foster Station  
**85.00++***

***Wine Service available with all Dinner Menus***

# **INTERNATIONAL BUFFET**

*Minimum guarantee of 50*

## ***South America***

*Tortilla Chips and Fresh Salsa*

*Mixed Greens, Tomato, Corn, Cilantro, Red Onion, Tortilla Strips, Cilantro Dressing*

*Chicken Tortilla Strips*

*Seasoned Ground Beef and Chicken with Onions and Peppers*

*Spanish Rice*

*Succotash*

*Refried Beans*

*Caramel Flan with Rum Cream*

*Soppapilla Drizzled with Honey and Turbinado Sugar*

## ***Europe***

*Greek Salad*

*Cured Meats, Cheese and Olives*

*Romaine Garden Heart, Parmesan Cheese Salad with Balsamic Vinaigrette*

*Braise Short Ribs and Shallots*

*Veal Marsala*

*Sautéed Haricot Vert and Tomatoes*

*Mini Coffee Éclairs and Fresh Fruit Tarts*

## ***Asia***

*Lo Mein Noodle Salad*

*Asian Green Salad with Soy Ginger Vinaigrette*

*Summer Spring Rolls with Chicken and Shrimp*

*Sesame Chicken Stir-Fry with Broccoli*

*Asian BBQ Ribs*

*Pork Dumplings with Sweet and Sour Sauce*

*Fortune Cookies and Warm Caramel Crusted Sesame Rice Pudding*

## ***North America***

*Cole Slaw*

*Sliced Fruit Display*

*Tossed Field Green Salad with Vidalia Onion Vinaigrette*

*Shrimp Creole with Saffron Rice*

*Roasted Salmon with Whole Grain Mustard Crust*

*Gilled Chicken w/ Wild Mushrooms*

*Chocolate Pie*

**78.00++**

# *Enhancements*

## **CARVING BOARD**

*All prices are ++ (22% service charge and all current applicable state and local taxes)*

*Chef Attendant Required. 75.00 per Chef per Hour*

<i>Glazed Berkshire Pork Steamship</i>	<i>225.00++ per 30 People</i>
<i>Roasted Leg of Lamb</i>	<i>225.00++ per 30 People</i>
<i>Whole Sugar Cured Ham</i>	<i>300.00++ per 50 people</i>
<i>Baron of Beef</i>	<i>325.00++ per 50 people</i>
<i>Honey Roasted Turkey Breast</i>	<i>325.00++ per 40 people</i>
<i>BBQ Pork Seared Tenderloin</i>	<i>325.00++ per 40 people</i>
<i>Whole Roasted Grouper</i>	<i>425.00++ per 30 people</i>
<i>Prime Rib</i>	<i>400.00++ per 40 people</i>
<i>Tenderloin of Beef</i>	<i>425.00++ per 25 people</i>
<i>Herb Crusted Rack of Lamb</i>	<i>400.00++ per 30 people</i>
<i>Steamship of Beef</i>	<i>550.00++ per 80 people</i>

# **ACTION STATIONS**

*All prices are ++ (22% service charge and all current applicable state and local taxes)*

*Chef Attendant Required. 75.00 per Chef per Hour*

## ***Asian Stir-Fry***

*Shrimp, Chicken and Vegetables*

**20.00++ per Person**

## ***Pasta Station***

*Trio of Pastas :Penna ,Tortellini*

*Gnocchi, Tomato Sauce ,Meat Sauce*

*And Alfredo Sauce*

*Baby Shrimp, Roasted Chicken and  
Assorted Vegetables, Fresh Herbs and  
Grated Parmesan Cheese*

**22.00++ Per Person**

## ***Risotto Station***

*Truffle Risotto ,Ham ,Asparagus Tips  
Diced Tomatoes, Mushrooms ,Shrimp  
and Chicken*

**24.00++ Per Person**

## ***Stone Ground Grits Station***

*Smoked Cheddar Cheese, Scallions,  
Roasted Corn, Marinated Tomatoes  
Blackened Creek Shrimp*

*Diced Tasso Ham, Chives and Bacon*

**22.00++ Per Person**

## ***The Salad Bar***

*Fresh Tossed Greens, Caesar,  
Herbs and Croutons*

*Toppings to Include:*

*Tomatoes ,Shaved Red Onions,  
Carrots, Broccoli, Cucumbers,  
Chopped Eggs*

*Bacon and Sliced Mushrooms*

**22.00++ Per Person**

# *Beverage Selections*

## **HOSTED BAR**

*For each bar that fails to reach 750.00 in revenue for each three (3) hour period, a bartender fee of 75.00++ per bar will apply.  
All prices are ++ (22% service charge and all current applicable state and local taxes)*

### **HOUSE**

*Smirnoff Vodka  
Bacardi Rum  
Cutty Sark Scotch  
Seagrams 7 Whiskey  
Beefeaters Gin  
Jim Beam Bourbon  
Sauza Tequila  
**6.00++ Per Drink***

### **DELUXE**

*Absolut Vodka  
Bacardi Rum  
Dewar's Scotch  
Canadian Club Whiskey  
Tangueray Gin  
Jack Daniel's Bourbon  
Sauza Gold Tequila  
**7.00++ Per Drink***

### **PREMIUM**

*Ketel One Vodka  
Mount Gay Rum  
Johnny Walker Black Scotch  
Crown Royal Whiskey  
Bombay Sapphire Gin  
Maker's Mark Bourbon  
Jose Cuervo Gold Tequila  
**8.00++ Per Drink***

### **WINE**

*House Chardonnay  
House Cabernet Sauvignon  
House Merlot  
House White Zinfandel  
**6.00++ Per Glass***

### **CORDIALS AND COGNACS**

*Amaretto Di Saronno  
Bailey's Irish Cream  
Drambuie  
Grand Marnier  
Kahlua  
Courvoisier VSOP  
Frangelico  
Sambuca  
**9.00++ Per Glass***

### **DOMESTIC BEERS**

**3.50++ Per Bottle**

### **IMPORTED BEERS**

**4.50++ Per Bottle**

### **BOTTLED ICED TEA**

**3.50++ Per Bottle**

### **SOFT DRINKS**

**3.00++ Per Bottle**

### **BOTTLED WATER**

**3.50++ Per Bottle**

## **CHAMPAGNE TOAST**

**6.00++ Per Person**

# *Beverage Selections*

## **CASH BAR**

*For each bar that fails to reach 750.00 in revenue for each three (3) hour period, a bartender fee of 75.00++ per bar will apply.  
All prices are **inclusive** of a 22% service charge and all current applicable state and local taxes.*

### **HOUSE**

*Smirnoff Vodka  
Bacardi Rum  
Cutty Sark Scotch  
Seagrams 7 Whiskey  
Beefeaters Gin  
Jim Beam Bourbon  
Sauza Tequila  
**7.00 Per Drink***

### **DELUXE**

*Absolut Vodka  
Bacardi Rum  
Dewar's Scotch  
Canadian Club Whiskey  
Tangueray Gin  
Jack Daniel's Bourbon  
Sauza Gold Tequila  
**8.00 Per Drink***

### **PREMIUM**

*Ketel One Vodka  
Mount Gay Rum  
Johnny Walker Black Scotch  
Crown Royal Whiskey  
Bombay Sapphire Gin  
Maker's Mark Bourbon  
Jose Cuervo Gold Tequila  
**9.00 Per Drink***

### **WINE**

*House Chardonnay  
House Cabernet Sauvignon  
House Merlot  
House White Zinfandel  
**7.00 Per Glass***

### **DOMESTIC BEERS**

***4.50 Per Bottle***

### **IMPORTED BEERS**

***5.50 Per Bottle***

### **BOTTLED ICED TEA**

***4.50 Per Bottle***

### **CORDIALS AND COGNACS**

*Amaretto Di Saronno  
Bailey's Irish Cream  
Drambuie  
Grand Marnier  
Kahlua  
Courvoisier VSOP  
Frangelico  
Sambuca  
**10.00 Per Glass***

### **SOFT DRINKS**

***3.00 Per Bottle***

### **BOTTLED WATER**

***4.00 Per Bottle***

# *Beverage Selections*

## *White Wines*

*The Marina Inn requires that Vintners must determine availability before selection.  
All prices are ++ (22% service charge and all current applicable state and local taxes).  
Price subject to change.*

### **CHARDONNAY**

<i>Canyon Road, Modesto, CA, 2006</i>	<b>30.00</b>
<i>Cambria "Katerine's Vineyard", Santa Maria Valley, CA, 2007</i>	<b>38.00</b>
<i>Sonoma-Cutrer, Sonoma County, CA 2008</i>	<b>39.00</b>
<i>Chalone Estate, Monterey, CA, 2008</i>	<b>47.00</b>
<i>Acacia, Carneros, Napa Valley, CA, 2007</i>	<b>48.00</b>
<i>Trefethen, Napa Valley, CA, 2004</i>	<b>60.00</b>

### **SAUVIGNON BLANC – FUME BLANC**

<i>Markham, Napa Valley, CA, 2008</i>	<b>34.00</b>
<i>Groth, Napa Valley, CA, 2008</i>	<b>46.00</b>

### **BLUSH**

<i>Beringer White Zinfandel, CA, NV, 2009</i>	<b>28.00</b>
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### **SIGNIFICANT OTHERS**

<i>Sartori Di Verona Pinot Grigio, Italy, 2009</i>	<b>30.00</b>
<i>Santa Margherita Pinot Grigio, Alto Adige, Italy, 2008</i>	<b>52.00</b>
<i>Kendall – Jackson Riesling Vintner's Reserve, Sonoma County, CA</i>	<b>30.00</b>
<i>Conundrum Blend, Napa Valley, CA, 2005</i>	<b>68.00</b>

### **SPARKLING WINES**

<i>Domaine Ste. Michelle, Columbia Valley, WA</i>	<b>32.00</b>
<i>Chandon Brut, Napa Valley, CA</i>	<b>49.00</b>
<i>Schramsberg Blanc de Blanc, Napa Valley, CA</i>	<b>70.00</b>
<i>Moet Chandon 'White Star', Champagne, France</i>	<b>95.00</b>
<i>Veuve Cliquot, Champagne, France</i>	<b>110.00</b>
<i>Perrier Jouet Fleur Brut, Champagne, France</i>	<b>180.00</b>
<i>Dom Perignon Brut, Champagne, France</i>	<b>250.00</b>

*Extended Wine List Available Upon Request  
Selections and Prices Subject to Availability*

## *Beverage Selections*

### *Red Wines*

*The Marina Inn requires that Vintners must determine availability before selection.  
All prices are ++ (22% service charge and all current applicable state and local taxes).  
Price subject to change.*

#### **PINOT NOIR**

<i>Carmel Road, Monterey County, CA, 2008</i>	<b>38.00</b>
<i>Cambria, Julia's Vineyard, Santa Maria Valley, CA 2008</i>	<b>48.00</b>
<i>Acacia, Carneros, Napa Valley, CA, 2007</i>	<b>58.00</b>
<i>Sonoma-Cutrer, Sonoma County, CA, 2006</i>	<b>78.00</b>

#### **MERLOT**

<i>Canyon Road, Modesto, CA, 2006</i>	<b>30.00</b>
<i>Chalone Monterey, Monterey, CA, 2007</i>	<b>35.00</b>
<i>Ferrari Carano, Sonoma County, CA, 2006</i>	<b>64.00</b>

#### **CABERNET SAUVIGNON**

<i>Canyon Road, Monterey, CA, 2006</i>	<b>30.00</b>
<i>Jekel, Monterey County, CA, 2007</i>	<b>35.00</b>
<i>Rodney Strong, Sonoma County, CA, 2007</i>	<b>38.00</b>
<i>Freemark Abbey, Napa Valley, CA, 2005</i>	<b>48.00</b>
<i>Clos Pegase, Napa Valley, CA, 2006</i>	<b>67.00</b>
<i>Ferrari Carano, Alexander Valley, CA, 2006</i>	<b>82.00</b>
<i>Caymus, Napa Valley, CA, 2007</i>	<b>120.00</b>

*Extended Wine List Available Upon Request  
Selections and Prices Subject to Availability*



# Catering Policies and Guidelines

## FOOD AND BEVERAGE POLICIES/GUARANTEES

- 1. All catering orders must be received with definite selections and client signature no less than 14 days prior to the start of the conference. The guaranteed attendance must be provided by 12:00 noon, 72 hours (3 days) prior to the conference, excluding weekends and holidays. This number is not subject to reduction. We will set 5% above the guarantee. Additionally, we recognize that some conference attendees may have special dietary requirements. Therefore we can offer alternate entrees during meal functions. A guaranteed number of special dietary meals must be provided by 12 noon, 72 hours (3 working days) prior to the conference, excluding weekends and holidays.*
- 2. Choice of Two or Three Entrée Choices is offered at an additional charge of \$5.00++ per person. Client has the responsibility to provide proper labels to distinguish entrees ordered.*
- 3. Food, beverage and audio visual prices are subject to South Carolina Tax of 11.5% on Food and Beverage, 16.5% on Liquor and a 21% service charge.*
- 4. No food or beverage of any kind may be brought into the Hotel by the patron or any of the patron's attendees without the written permission of the Resort. Additionally, the Resort reserves the right to charge for the service of such items.*
- 5. All food or beverage products, specially ordered, which are not normally stocked by the Hotel, will be charged in full. The Resort reserves the right to use proper judgment in ordering.*
- 6. All banquet meals require a minimum number of guests. See details as follows.*
- 7. A bartender fee of \$75.00 per bar for each 3-hour period will apply unless the revenue of \$750 per bar is reached in sales.*
- 8. Chef's Fees (if applicable) are \$75.00 per chef per hour. The Hotel suggests one chef per 40 people.*
- 9. All printed catering menu prices are subject to change without notice; however, all contract prices will be honored*

## MEETING SPACE

- 1. The Hotel reserves the right to change the room or rooms assigned to your group if the number of guests should change, or if deemed necessary by the Resort. Should additional space be required the Resort may charge room rental fees.*
- 2. Attendees will conduct their function in an orderly manner, and in full compliance with the rules of the Hotel management, all applicable laws, ordinances and regulations. The Hotel reserves the right to exclude or eject any and all objectionable persons from the function(s), or the Resort premise without liability.*

- 3. Any changes requested after the meeting room has been set will be subject to a labor fee of \$50.00 per hour, per laborer.*
- 4. The Hotel asks that attendees do not place any items on meeting room walls without the assistance of our Engineering Department. See your Conference Services Manager for further details.*
- 5. Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event (i.e. trash, confetti, cartons, etc.).*
- 6. All entertainment for indoor functions will conclude at or before 12:00am. At no time during the function is the sound level to exceed 65 decibels at a distance of 100 feet from the function area. Hotel management will monitor this ordinance.*

## **OUTDOOR FUNCTIONS**

- 1. All outdoor events will be subject to additional \$250.00 setup fee for up to 50 people. An additional fee of \$5.00 per person will apply for those groups over 50 people. Wedding Ceremonies are subject to the established guidelines.*
- 2. Due to inclement weather, the Hotel will provide the client with information based upon the predictions by the National Weather Service. "Inclement Weather" can be wind, rain, extreme temperatures or a 40% forecast of rain. The Hotel and client will make the joint decision regarding the location of this function a minimum of three hours prior to the event start time. Should the decision be delayed or changed, necessitating the resort's setting both indoor and outdoor space; a labor fee of 10 per guest service charge will be made according to party size and complexity of setup.*
- 3. All entertainment for outdoor functions will conclude at or before 10:00pm. At no time during the function is the sound level to exceed 65 decibels at a distance of 100 feet from the function area. Hotel management will monitor this ordinance.*
- 4. An outdoor tent can be rented at an additional charge. Please see your conference services manager for details. A backup location will not be reserved for tented functions.*
- 5. Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event (i.e. trash, confetti, cartons, etc.).*

## **OUTSIDE VENDORS**

- 1. The Hotel can not assume any responsibility for what is provided by outside vendors*
- 2. Appropriate labor charges will apply for all requests to assist outside vendors and their products. (i.e. chair covers, linens, etc.) Please see your conference services manager for details.*

## **DAMAGE CONSIDERATION**

- 1. The Hotel will not permit anything to be affixed to the walls, floors, ceilings, furniture, fixtures, furnishings or any other Hotel property unless the Hotel management gives approval. In the event that any of the above mentioned activities take place without the Hotel's authorization, the cost of any repair and/or replacement will be paid by the patron.*

## **AUDIO VISUAL**

- 1. Audio Visual can be provided by the Hotel. All audio visual equipment is subject to all applicable sales taxes and service charges. Should you choose to provide your own, or use an outside vendor for your audio-visual needs, please be advised that you may incur a 25% commission on the equipment based on Marina Inn price list.*

## **SHIPPING AND RECEIVING OF PACKAGES**

- 1. All incoming boxes incur a 5.00 per box handling fee. All outgoing boxes will incur a 6.00 handling fee in addition to the shipping charges. These charges will be billed to the Master Account. Please speak with your conference services manger regarding proper labeling and instructions for shipping boxes.*

## **POWER**

- 1. Speak to your conference services manager about applicable charges.*