



A Vacation Myrtle Beach Property

843-272-9618

# CATERING MENU



*Our catering professionals will be delighted to assist you in your choice  
or to create a custom selection designed to your needs.*

*These suggestions are offered as guidelines and do not indicate  
the extent of our culinary expertise.*



# BREAKFAST

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## Landlovers Continental Breakfast

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Assorted Pastries, Muffins, Bagels  
Fresh Sliced Fruit  
Assorted Jellies & Fruit Preserves  
Orange Juice & Freshly Brewed Coffee

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## Sunset Buffet

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Chicken & Waffles  
Scrambled Eggs  
Bacon & Sausage  
Home Fries & Grits  
Sausage Gravy with House Made Biscuits  
Assorted Muffins, Pastries  
Butter & Fruit Preserves  
Orange Juice, Cranberry Juice  
Freshly Brewed Coffee

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## Sun & Sea Buffet

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Scrambled Eggs  
Bacon & Sausage  
Home Fries & Grits  
Assorted Muffins, Pastries  
Butter & Fruit Preserves  
Orange Juice, Freshly Brewed Coffee

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## Sunrise Buffet

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Scrambled Eggs  
Bacon & Sausage  
Home Fries & Grits  
Sausage Gravy with House Made Biscuits  
Assorted Muffins, Pastries  
Butter & Fruit Preserves  
Orange Juice & Freshly Brewed Coffee



# PLATED BREAKFAST



## PLATED BREAKFAST SPECIALTIES

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Country Steak & Scrambled Eggs.....

Served with Home Fries & Fresh Biscuits

Housemade Quiche .....

Lorraine or Florentine Served with Home Fries & Fresh Biscuits

\*Plated Breakfasts Include Coffee & Orange Juice



## BREAKFAST BAR / BREAKS

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Yogurt Bar .....

Regular & Strawberry Yogurt, Whipped Cream, Fresh Fruit & Berries, Chopped Nuts, Chocolate Chips, Crushed Cookies, & Granola

Oatmeal Bar.....

Hot Oatmeal, Brown Sugar, Honey, Fresh Berries, Shredded Coconut, Chopped Nuts, & Cinnamon



# BRUNCH

Minimum 35 Guests

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## Seaside Brunch Buffet

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Fresh Seasonal Fruit, Green Salad with Choice of Dressing, Pasta Salad Primavera, Marinated Tomato & Cucumber Salad, Freshly Scrambled Eggs, Grilled Sausage & Bacon, Roast Chicken with Rosemary, Quiche Florentine, Breakfast Potatoes, Fresh Seasonal Vegetables

Assorted Breakfast Pastries, Butter & Jellies, Chef's Sweet Table, Freshly Squeezed Orange & Cranberry Juice, Freshly Brewed Coffee, Iced Tea



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## Dockside Brunch

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Consists of Shrimp & Grits, Seasonal Fruits & Berries, Mixed Greens with Your Choice of Dressing, Pineapple Salad, Quiche, Bacon, Grilled Chicken Piccata, Fresh Roasted Vegetables, Assorted Pastries, Petite Dessert Display, & Fresh Baked Rolls

\*Brunch Options Include Coffee & Orange Juice

### CARVING STATIONS

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Roasted, Herb-Scented Round of Beef

Maple-Mustard Glazed Ham

Roast Breast of Turkey

# MORNING & AFTERNOON BREAKS

## MORNING

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### **Ocean View Continental .....**

Freshly Baked Danish Pastries, Honey Bran & Blueberry Muffins, Whipped Orange Butter

### **Low Country Break .....**

Buttermilk Biscuits with Cured Ham & Pork Sausage Patty, Melon Wedges

### **New York Break .....**

Assorted Freshly Baked Bagels with Plain, Fat Free & Flavored Cream Cheese

\*Smoked Nova Scotia Salmon - Add \$4

### **Heartbreak .....**

Fruit Yogurt Selections, Honey Date & Cinnamon Granola Bars, & Whole Fresh Fruit Basket

### **Executive Eye Opener .....**

Hot Ham & Cheddar Cheese Croissants, Fresh Fruit & Melon Skewers

## COFFEE BREAKS

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### **Food Selections**

(doz.) Freshly Baked Danish Pastries

(doz.) Flaky Croissants or Fruit Muffins

(doz.) Freshly Baked Bagels with Cream Cheese Spreads

(doz.) Granola Bars, Colossal Cookies or Deluxe Brownies

(doz.) Cured Ham or Patty Sausage Biscuits

(doz.) Hot Ham & Cheddar Croissants

(each) Fruit Yogurts

(by the lb) Assorted Dry Snacks

(doz.) Soft Bavarian Pretzels with Mustard Dip

## AFTERNOON

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### **Intermission .....**

Theater Popcorn, Assorted Candy Bars, Cracker Jacks, Potato Chips, Corn Chips, Honey Roasted Peanuts

### **Lemonade Stand .....**

Pitchers of Fresh Squeezed Lemonade  
Colossal Chocolate Chip, Oatmeal Raisin.  
Peanut Butter Cookies & Deluxe Brownies

### **Ice Cream Parlor .....**

Vanilla & Chocolate Ice Cream, Strawberry, Pineapple & Walnut Toppings, Chocolate Syrup, Sprinkles, Whipped Cream, Maraschino Cherries, Frozen Yogurt Bars, Rainbow Sherbet

-AM Breaks Include Chilled Orange Juice & 100% Columbian Coffee

-PM Breaks Include Sweet & Unsweet Tea

\*Based on 30 Minute Service

(doz.) Sliced Gourmet Breakfast Breads

(doz.) Cinnamon Rolls

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### **Beverage Selections**

(gal.) 100% Columbian Coffee, Decaf or Iced Tea

(gal.) Chilled Fruit & Vegetable Juices

(each) Assorted Regular & Diet Sodas

(each) Bottled Water

(gal.) Fresh Squeezed Lemonade or Fruit Punch

# MEETING ENHANCEMENTS



## THE EXECUTIVE PACKAGE

Includes All Three Breaks

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### Morning

Freshly Squeezed Orange & Cranberry Juices

Whole Fresh Fruit

Assorted Breakfast Pastries, Butter & Preserves

Freshly Brewed Coffee, Iced Tea

### Mid-Morning

Assorted Granola & Cereal Bars

Freshly Brewed Coffee, Iced Tea

### Afternoon

Assorted Freshly Baked Cookies

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee

& Assorted Hot Teas



## THE PRESIDENTIAL PACKAGE

Includes All Three Breaks

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### Morning

Freshly Squeezed Orange, Cranberry & Apple Juices

Sliced Fresh Seasonal Fruit

Whole Fresh Fruit

Assorted Freshly Baked Croissants, Pastries & Bagels

Butter & Preserves

Individual Fruit Yogurts with Granola

Freshly Brewed Coffee, Decaffeinated Coffee

& Assorted Hot Teas

### Mid-Morning

Individual Bottled Juices & Smoothies

Freshly Brewed Coffee, Decaffeinated Coffee

& Assorted Hot Teas

### Afternoon

Freshly Baked Brownies & Rice Krispie Treats

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Iced Tea





# BUILD-YOUR-OWN BREAK



## MORNING BREAK .....

Select 2 Morning Break Items

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Freshly Baked Scones  
Assorted Fruit Muffins  
Assorted Danish  
Croissants  
Bagels with Cream Cheese  
Individual Low Fat Yogurts  
Fresh Whole Fruit  
Dry Snack Mix  
Granola Bars

## AFTERNOON BREAK .....

Select 2 Afternoon Break Items

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Freshly Baked Cookies  
Freshly Baked Brownies & Blondies  
Assorted Domestic Cheeses  
Seasonal Vegetable Crudités with Ranch  
Fresh Sliced Seasonal Fruit  
Assorted Candy Bars  
Warm Jumbo Soft Pretzels with Mustard  
Tortilla Chips with Salsa  
Potato Chips with Onion Dip  
Assorted Individual Bags of Chips  
Assorted Ice Cream & Frozen Juice Bars  
Chocolate Covered Pretzels  
Assorted Rice Krispie Treats  
Assorted 100 Calorie Packs  
Pita Bread with Roasted Garlic Hummus

## BEVERAGE SELECTIONS

Select 2 Beverages Per Break

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Freshly Brewed Coffee, Decaf & Hot Teas  
Hot Chocolate  
Milk & Chocolate Milk  
Freshly Squeezed Orange Juice  
Assorted Soft Drinks  
Bottled Water  
Lemonade  
Iced Tea

# COLD LUNCHEON ENTREES

Luncheon Entrées Include Freshly Baked Rolls with Butter, Dessert & Freshly Brewed Coffee, & Iced Tea

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## Grilled Salad Roma

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Grilled Chicken Served Over Crisp Romaine Leaves with Caesar Dressing  
Shrimp | Beef

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## Greek Chicken Salad

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Sliced, Grilled Breast of Chicken Over Chopped Romaine Leaves with Feta Cheese, Fresh Oregano, Kalamata Olives, Cucumbers, Cherry Tomatoes & Italian Dressing

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## Chef's Deli Salad

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Julienne Ham, Turkey, Salami, Swiss & Cheddar cheeses on fresh Salad Greens. Choice of Dressings with Appropriate Garnish

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## California Salad

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A Selection of the Best from the Golden State, Artichoke Hearts, Asparagus, Cured Olives, Goat Cheese, Peppers, Tomatoes & Balsamic Vinaigrette





# HOT LUNCHEON

Luncheon Entrées Include a Selection of Soup or Salad, Freshly Baked Rolls & Butter, Seasonal Vegetable, Mashed or Roasted Potato

Dessert & Freshly Brewed Coffee & Iced Tea

## LEMON-CAPER CHICKEN .....

Sauteed Chicken Breast Topped with a Lemon Caper Beurre Blanc Served with Orzo Parsley Pilaf

## NEW YORK STRIP STEAK .....

Served with a Mushroom & Red Wine Sauce

## FILET OF BEEF MIGNONNETTES BORDELAISE .....

Grilled & Served with Onions, Peppers & Mushrooms Served on a Bed of Herb Seasoned Orzo Pasta with Bordelaise Sauce

## GRILLED FILET OF SALMON .....

Grilled & Finished with a Champagne Beurre Blanc

## ROAST PORK NORMANDE .....

Slow Roasted Loin of Pork in an Apple Cream Sauce

## STUFFED PORTOBELLO .....

Marinated Portobello Topped with Arugula, Sun Dried Tomatoes, Roasted Garlic, Sliced Apricots & Aged Swiss



# DELUXE BOX LUNCHES

Served With Chips, Choice Of, Pasta Salad or Potato Salad, Fruit Salad, Brownie & Beverage  
All sandwiches prepared on a Selection of Croissants, Wraps, Kaiser Rolls or Whole Wheat Bread

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## Chef's Deli Sandwich

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Choice of Sliced Turkey or Ham

Choice of Swiss, American or Provolone,  
Lettuce, Tomato

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## The Vegetarian Wrap

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Tomato Slices, Swiss Cheese, Spinach,  
Portobelo Mushroom

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## Chicken Caesar Salad Wrap

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Chopped & Grilled Chicken Breast with  
Romaine Lettuce, Tomatoes, Parmesan  
Cheese, Homemade Croutons & Our  
Freshly-Made Caesar Dressing.

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## Herbed Grilled Chicken

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Chicken With Mustard Sauce, Romaine  
Lettuce, Tomato & Red Onion

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## Roast Beef

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Deli Thin Roast Beef with Provolone  
Cheese, Horseradish Sauce, Arugula &  
Tomato



# LUNCH BUFFETS

Minimum 35 Guests.

## THE MARKETPLACE .....

Choice of Soup, Tossed Salad Greens, Chicken, Ham & Tuna Salad, Choice of 2 Assorted Cheese Slices, Vegetarian Pasta Salad, Red Bliss Potato Salad, Dixie Style Coleslaw, Fresh Baked Rolls, Breads & Butter, Fruit & Cream Pies, Fresh Brewed Coffee, or Iced Tea

## MEXICAN FIESTA.....

Tortilla Soup & Picante Salsa, Warm Flour & Corn Tortillas, Seasoned Ground Taco Meat, Chicken with Sauteed Peppers & Onions, Chopped Lettuce, Tomatoes, Scallions, Black Olives, Sliced Jalapenos, Sour Cream, Melted & Grated Cheddar Cheese, Refried Beans & Spanish Rice, Deep-Fried Churros with Honey & Cinnamon, Fresh Brewed Coffee, Iced Tea

## MID DAY BUFFET .....

Garden Salad with Assorted Dressings, Dixie Style Coleslaw, Fresh Vegetable of the Day, Roasted Potatoes, Fresh Baked Rolls & Butter, Chef's Fanfare of Desserts, Fresh Brewed Coffee, Iced Tea

Choice of any Two Entrees:

Honey Mustard Chicken • Apple Pecan Stuffed Chicken Breast • Roast Top Round of Beef au Jus • Pot Roast • Calabash Style Fried Shrimp • Roasted Pork Loin with Apple Chutney • Southern Fried Chicken

## SOUTHERN STAR .....

Potato Salad, Dixie Style Coleslaw, Chopped BBQ Pork or BBQ Chicken, Molasses Baked Beans, Corn on the Cob, Fresh Baked Rolls & Butter, Fruit Cobbler, Fresh Brewed Coffee, Iced Tea

## ALL-AMERICAN COOKOUT .....

Egg & Mustard Potato Salad, Dixie Style Coleslaw, Grilled Hamburgers & Hot Dogs, Lettuce, Tomato, Onions, Pickles, Warm Buns & Condiments, Potato Chips, Seasonal Melon, Apple Squares & Brownies, Iced Tea & Lemonade

## THE DELICATESSEN .....

German Potato Salad, Dixie Style Coleslaw, Vegetable Pasta Salad, Sliced Roast Beef, Ham, Turkey, Salami, Swiss & American Cheese Slices, Lettuce, Tomato, Onions, Pickles, Assorted Condiments, Bread, Potato Chips, Iced Brownies & Chocolate Chip Cookies, Fresh Brewed Coffee, Decaf, Iced Tea





# HORS D'OEUVRES

## Reception Specialties

Small 35 People | Medium 60 People | Large 100 People

**International Cheese Board** with Assorted Crackers & Breads

**Garden Fresh Vegetable Mirror** with Spring Onion Dip

**Domestic Cheese & Fruit Board** with French Bread & Crackers

**Tropical Fresh Fruit & Melon Display** with Chef's Choice Specialty Dip

**Cold Cut Deli Platter** with Cheeses, Rolls, & Condiments

**Antipasto Platter-** Prosciutto, Italian Salami, Smoked Turkey, Provolone & Gorgonzola, Roasted Peppers, Eggplant & Garlic Marinated Olives. Mushrooms & Artichoke Hearts with Sliced Baguettes

## DRY SNACKS

By Pound

Potato Chips  
Tortilla Chips  
Mini Pretzels  
Corn Chips  
Cajun Snack Mix  
Mixed Nuts  
Honey Roasted Peanuts

## DIPS - By Quart

Spring Onion  
Ranch  
Bleu Cheese  
Picante Salsa  
Con Queso (spicy)  
Spinach  
Crab & Artichoke (spicy)



## Individual Pieces

### 100 Pieces

Marinated Seafood Skewers.....  
Beef Sirloin Skewers .....  
Chicken & Vegetable Skewers .....  
Meatballs, Italian or BBQ .....  
Fried Ravioli Marinara .....  
Teriyaki or Blackened Chicken Tenderloins .....  
Mini Bagels with Smoked Salmon & Cream Cheese .....  
Genoa Salami & Cream Cheese Cornucopias .....  
Canape Assortment .....  
Ham & Olive Spread Rolls .....  
Smoked Salmon Pinwheels .....  
Deviled Eggs .....

# HORS D'OEUVRES

## Minimum 100 Pieces

Batter Dipped Grouper Wedges  
Cajun Catfish Fingers  
BBQ Pork Ribs  
Deep Fried Conch Fritters  
Spanakopita  
Chicken Tenders  
Chilled Jumbo Gulf Shrimp on Ice  
Peel & Eat Jumbo Shrimp on Ice  
Select Oysters on the Half Shell  
Tea Sandwiches with Assorted Fillings  
Fresh Fruit & Melon Brochette  
Prosciutto Ham & Melon

Mini Crab Cakes  
Tempura Fried Jumbo Shrimp  
Jalapeno Poppers  
Scallop Wrapped in Bacon  
Bacon & Cheddar Potato Skins  
Mini Egg Rolls  
Mini Burritos  
Top Neck Clams Casino  
Oysters Rockefeller  
Deep Fried Mushrooms  
Mushrooms Stuffed with Crab Meat

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## FROM THE CARVER

Uniformed Carver Included in Price

### Steamship Round of Beef

Up to 150 People

### Roasted Inside Round

Up to 75 People

### Tenderloin of Beef

Up to 30 People

### Bourbon Glazed Bone-In Ham

Up to 50 People

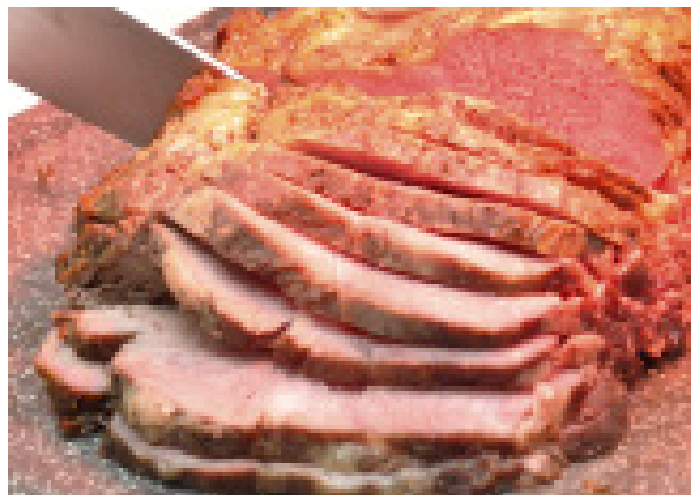
### Corned or Barbecued Brisket

Up to 40 People

### Farm Fresh Tom Turkey

Up to 30 People

All of the carving station items are served with petite rolls and with appropriate sauces



# HORS D'OEUVRE STATIONS

Minimum 35 Guests - Based on 1 Hour Service

Available to Enhance Your Event With a Minimum of 5 or More Additional Hors D'oeuvres

## San Francisco Pasta Bar .....

Selection of Two Pastas & Sauces served with Italian Breads, Grated Parmesan Cheese & Red Pepper Flakes with Grilled Chicken or with Scampi or Baja Style Sautéed Shrimp

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## Deluxe Nacho Bar Castellano .....

Blue & White Corn Tortilla Chips, Chili Beans, Nacho Cheese Sauce, Diced Jalapenos, Onions, Tomatoes, Cilantro with Our Complete Fresh Salsa Bar

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## Martini Mash Station .....

With Attendant

Mascarpone Mashed & Roasted Garlic Mashed Served in a Martini Glass Made to Order by Our Chef  
Choice of The Following Toppings:

- Marinated Beef
- Marinated Mushrooms
- Green Onions
- Tomato-Bacon Vinaigrette





# DINNER ENTREES

Dinner Entrées Include a Fresh House Salad, Freshly Baked Rolls, Fresh Seasonal Vegetable, Roasted or Mashed Potato  
Chef's Choice Dessert & Freshly Brewed Coffee, & Iced Tea

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## Breast Of Chicken Bruschetta

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Chicken Breast Topped with Rustic  
Tomato-Basil & Red Wine Beurre Rouge

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## Turkey Bella Tosca

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Tender Seared Turkey Medallion, Topped  
with Pearl Onion & Pear Tomato Demi  
Glaze

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## Grilled New York Strip Steak

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Sliced New York Sirloin, Slow Roasted to  
Perfection, Topped with a Caramelized  
Onion Jam, a Rich Bordelaise Sauce

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## Prime Rib

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Delectable Slow-Roasted, Aged,  
Perfectly-Seasoned Prime Rib,  
Butcher shop Carved for Maximum Flavor  
Served with Horseradish Sauce

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## Filet Mignon Au Choix

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The Most Tender Cut, Aged to Perfection.  
Served with a Port Demi-Glacé

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## Shrimp Scampi

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Shrimp Sauteed with Butter, Garlic, Herbs,  
& Lemon

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## Petti Di Pollo Arrosto

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Chicken Breast Marinated in Fresh Herbs,  
Extra Virgin Olive Oil & Lemon Finished  
with a Cherry Tomato Vinaigrette  
Shrimp \$26.95

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## Grilled Chicken Penne

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Sliced Grilled Breast of Chicken on Penne  
Pasta sauteed in Herbs & Olive Oil or with  
Marinara & Fresh Grated Parmesan

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## Grilled Filet Of Salmon

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Fresh Salmon, topped with a Champagne  
Beurre Blanc Garnished with Julienne  
Vegetables



# DINNER DUET ENTREES

Dinner Entrées Include a House Made Salad, Freshly Baked Rolls, Seasonal Vegetable Medley, Mashed or Roasted Potato  
Chef's Choice Dessert & Freshly Brewed Coffee, & Iced Tea



## **Petit Filet of Beef Bordelaise & Breast of Chicken Pommery**

Choice Tenderloin of Beef with a Bordelaise Sauce & Grilled Chicken Breast Served with a Pommery Cream Sauce

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## **Filet of Salmon With Champagne Vin Blanc & Petit Filet of Beef With Peppercorn Glaze**

Fresh Salmon Delicately Pan-Roasted, Served with a Champagne Cream Sauce Accompanied by Broiled Tenderloin with a Peppercorn Glaze

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## **Breast of Chicken With Bruschetta & Baked Halibut Dijonnaise**

A Tender, Broiled, Marinated Chicken Breast Served with a Rustic Tomato-Basil Cream Sauce Accompanied by Fresh Baked Halibut in an Herb Crust

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## **Petit Filet of Beef Bordelaise & Shrimp Scampi**

Choice Tenderloin of Beef with Bordelaise Sauce & Succulent Shrimp Sautéed in Shallots, Garlic, White Wine & Fresh Herbs

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## **Petit Filet & Lobster**

Tender Filet Mignon with a Madeira Sauce & a Lobster Tail

# DINNERS / BUFFETS

*Enhance your Dinner with Wine Service from our Wide Selection of Bottle wines.  
Check with your Coordinator for Wine List.*

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## Dinner Buffet      Minimum 50 People

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- Tossed Garden Salad
- Choice of Coleslaw or Potato Salad
- Pasta Salad Vinaigrette
- Vegetable Rice Pilaf
- Oven Roasted New Potatoes
- Seasonal Vegetable Medley
- Warm Rolls & Butter
- Chef's Fanfare of Delectable Desserts
- Fresh Brewed Coffee, Decaf or Tea

### CHOICE OF:

Roast Sirloin of Beef au Poivre  
Rollatines of Stuffed Flounder  
Breast of Chicken Piccata  
Beef Roulades  
Chicken Cordon Bleu  
Chef's Broiled Fish Market Selection  
Stuffed Pork Loin  
Honey Pecan Breast of Chicken  
Chicken Marsala  
Seafood Newburg

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## Creekside Cookout

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Minimum 50 People

- Tossed Garden Greens
- Assorted Dressings
- Pasta Salad
- Potato Salad
- Coleslaw
- Fresh Fruit Salad
- Melon Wedges

### CHOICE OF TWO:

- Hamburgers & Hot Dogs
- Mesquite Chicken Breast
- Italian Sausage with Peppers, Onions & Mushrooms
- Peel & Eat Shrimp Steamed in Ale & Spices
- Buns & Condiments
- Corn on the Cob
- Molasses Baked Beans
- Fried Potato Wedges
- Seasonal Fruit Cobbler & Shortcake, Apple Pie, Banana Pudding, Chocolate Brownies
- Fresh Brewed Coffee, Iced Tea

*\*Based on 90 minute service*





# DINNER BUFFETS

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## Southern Buffet

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Assorted Vegetable Crudités Served with Ranch Dip, Variety of Salad Greens with Two Dressings, Pasta Salad Primavera, Marinated Tomato & Cucumber Salad

### CHOICE OF TWO:

- *Herb Roasted Chicken with Sun Dried Tomato Sauce*
- *Fresh Seasonal Fish with Fresh Herbs*
- *Pulled Pork*
- *Sliced Beef au Jus*

Oven Roasted Potatoes or Brown & Wild Rice Pilaf Fresh Seasonal Vegetables, Freshly Baked Rolls & Butter, Chef's Sweet Table, Freshly Brewed Coffee & Iced Tea

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## Beach Buffet

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An Assorted Domestic Cheese Display with Gourmet Crudités & Crackers, Field Green Salad with Assorted Dressings, Pasta Salad, Seafood Salad, Marinated Green Beans with Fresh Peas & Water Chestnuts, Sliced Seasonal Fresh Fruit

### ENTRÉES - CHOOSE TWO:

- *Breast of Chicken with a Light Mustard Sauce*
- *Salmon with a Champagne-Cilantro Sauce*
- *Beef Tips with Gravy*

Toasted Orzo & Parsley Pilaf, Selection of Fresh Seasonal Vegetables Freshly Baked Rolls & Butter, Chef's Deluxe Sweet Table, Freshly Brewed Coffee & Iced Tea

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## La Hacienda Mexican

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Tortilla Soup with Crisp Tortilla Strips, Tijuana Caesar Salad with Garlic Croutons, Marinated Aztec Corn Salad

### CHOICE OF TWO:

- *Citrus-Marinaded Chicken Fajitas*
- *Beer-Battered Fish San Felipe*
- *Tender Pork Carnitas*
- *Seasoned Ground Beef*
- *Chicken Enchilada*

Served with Crisp, Tostada Shells, Warm Soft Corn & Flour Tortillas, Shredded Lettuce, Jack & Cheddar Cheeses, Diced Tomatoes, Red Onions, Sliced Black Olives, Mild & Hot Peppers, Sour Cream, Salsa Bar Cheese Enchiladas with Red Chile Sauce Spanish Rice & Refried Beans, Chef's Mexican Sweet Table, Freshly Brewed Coffee & Iced Tea

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## Italian Buffet

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Minestrone Soup, Variety of Salad Greens with Two Dressings, Chef's Selection of Antipasto Display, Baked Garlic Bread & Fresh Rolls Served with Butter, Chef's Choice of 2 Seasonal Dessert Selections, Freshly Brewed Coffee & Iced Tea

### CHOICE OF TWO:

- *Ravioli*
- *Fettuccine Alfredo*
- *Penne Pesto Primavera*
- *Chicken Parmesan*
- *Farfalle Pasta with Italian Sausage & Marinara Sauce*
- *Sauteed Fresh Seasonal Vegetables*
- *Meatballs*

*Minimum 50 guests  
\*Based on 90 minute service*

# DINNER BUFFETS

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## SWEET CAROLINA BARBECUE

- Grilled, Chilled Vegetable Platter
  - Home-Style Coleslaw
  - Potato Salad
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CHOICE OF 2:

Slow Cooked Baby Back Pork Ribs  
in Barbecue Sauce

Crispy Southern Fried Chicken  
with Honey Mustard

Southern Pulled Pork  
Served with Carolina Barbecue Sauce

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- Collard Greens
- Red Rice & Beans
- Zucchini, Squash & Corn Casserole

All Accompanied by Fluffy Home-Style  
Biscuits & Corn Bread with Butter

Chef's Choice of 2 Seasonal Dessert  
Selections, Freshly Brewed Coffee,  
Iced Tea

\*Based on 90 minute service



## BEACH PARTY BINGO

- Tossed Garden Salad
- Potato Salad
- Cole Slaw
- Pasta Salad Primavera

- Hamburgers & Hot Dogs
- Barbecued Chicken or Fried
- BBQ Baked Beans
- Corn Cobbettes
- Freshly Baked Rolls & Butter

Chef's Choice of Dessert Selections,  
Freshly Brewed Coffee, Iced Tea

