



Hors d' Oeuvres

Hot

Marinated Seafood Kabobs	Beef Sirloin Kabobs	Chicken & Vegetable Kabobs
Meatballs, Italian or BBQ	Fried Ravioli Marinara	Spanakopita
Little River Petite Crab Cakes	Coconut Fried Jumbo Shrimp	Deep Fried Conch Fritters
Scallops Wrapped in Bacon	Bacon & Cheddar Potato Skins	Mini Egg Rolls
Buffalo Style Chicken Wings	Honey Mustard Chicken Wings	Top Neck Clams Casino
Oysters Rockefeller	Deep Fried Mushrooms	Mushrooms Stuffed with Crab Meat
Batter Dipped Grouper Wedges	Cajun Catfish Fingers	BBQ Baby Back Ribs
Teriyaki or Blackened Chicken Tenderloins		Quiche Wedges Florentine or Lorraine

Cold

Ham & Olive Spread Rolls	Smoked Salmon Pinwheels	Deviled Eggs
Bleu Cheese Stuffed Celery	Chilled Jumbo Gulf Shrimp on Ice	Peel & Eat Jumbo Shrimp on Ice
Top Neck Clams on the Half Shell	Select Oysters on the Half Shell	Prosciutto Ham & Melon
Mini Bagels with Smoked Salmon & Cream Cheese	Genoa Salami & Cream Cheese Cornucopias	
Tea Sandwiches with Assorted Fillings	Fresh Fruit & Melon Brochette	

From The Carver

Steamship Round of Beef	Roasted Inside Round	Tenderloin of Beef
Bourbon Glazed Bone-in Ham	Corned or Barbecued Brisket	Whole Roasted Pig
	Farm Fresh Tom Turkey	

All From The Carver items served with petite rolls & breads, appropriate sauces & condiments

Reception Specialties

Imported & Domestic Cheese Display with Assorted Crackers & Breads
Garden Fresh Vegetable Mirror With Spring Onion Dip
Domestic Cheese & Fruit Mirror
Tropical Fresh Fruit & Melon Display with Pina Colada Dip
Chilled Smoked Side of Salmon with Cream Cheese, Onions, Capers, Chopped Egg, Parsley, & Mini Bagels
Cold Cut Deli Platter with Cheeses, Rolls & Condiments

Contact our sales staff for pricing at 877-844-3800

Dry Snacks

Potato Chips
Corn Chips
Honey Roasted Peanuts

Tortilla Chips
Cajun Snack Mix
Dry Roasted Peanuts

Mini Pretzels
Mixed Nuts

Dips

Spring Onion Dip
Clam Dip
Spinach Dip

Ranch Dip
Picante Salsa
Crab & Artichoke (Hot)

Bleu Cheese Dip
Con Queso

Show Presentations

Our Culinary Staff will prepare the following specialty items to accompany your Hors d' Oeuvres reception

Fajita Station

Beef or Chicken Strips, Onions, Assorted Peppers, Flour Tortillas, Picante Salsa & Sour Cream

Pasta Station

Tortellini, Penne & Bow-tie Pasta with Marinara, Carbonara & Alfredo Sauces

Mediterranean Seafood Station

Fresh Shrimp & Scallops, Garlic, Shallots, Tomato Concasse, Lemon Butter & Parsley with Steamed Rice Accompaniment

Stir Fry Station

Chicken or Beef, Fresh Oriental Vegetables, Garlic, Ginger, Soy Sauce, Sesame Oil & Fried Noodles with Steamed Rice Accompaniment

Flaming Dessert Station

Bananas Foster, Cherries Jubilee and Crepes Suzette with Vanilla Ice Cream Accompaniment

Themed Dinners

Buffet & Table Décor included to create that special occasion

Treasures by the Sea

Tossed Salad Greens with Condiments
Assorted Regular & Fat-free Dressings
Seafood Pasta Salad
Creamy Coleslaw
Peel & Eat Shrimp
Crab Stuffed Flounder Chardonnay
Shrimp & Scallop Newburg
Grilled, Baked or Fried Catch of the Day
Coconut Fried Shrimp
Toasted Almond Rice Pilaf
Parsley Buttered Red Bliss Potatoes
Seasoned Steamed Vegetable Medley
Fresh Baked French Rolls with Butter
Chef's Fanfare of Desserts
Fresh Brewed Coffee, Decaf or Tea

Down Home Pig Pickin'

Fresh Garden Salad Bar
Assorted Regular & Fat-free Dressings
Egg & Mustard Potato Salad
Dixie Style Coleslaw
Chilled Assorted Melon Wedges
Roasted Whole Carolina Pig
Southern Fried or Barbecued Chicken
Barbecued Baby Back Ribs
Fried Catfish Fillets
Molasses Baked Beans with Bacon
Fresh Corn on the Cob
Green Beans with New Potatoes
Home Fried Potatoes with Onions
Buttermilk Biscuits & Corn Muffins
Assorted Fruit Pies, Cobblers & Shortcakes
Fresh Brewed Coffee, Decaf or Tea

Shipwreck Party

Tossed Salad Greens with Condiments
Assorted Regular & Fat-free Dressings
Island Seafood Salad
Tropical Fruits & Melon with Pina Colada Dip
Carrot & Raisin Salad
Pineapple, Citrus & Coconut Salad
Whole Roasted Suckling Pig
Pineapple Honey Glazed Chicken
Conch Fritters
Island Fried Rice
Boiled New Potatoes
Corn on the Cob
Sugar Snap Peas with Red Peppers
Warm Rolls & Butter
Tropical Dessert Display
Fresh Brewed Coffee, Decaf or Tea

Italy at Its Best

Minestrone
Hot Vegetable Soup
Garden Greens with Assorted Dressings and
Condiments
Fruit Salad
A Variety of Cold Meats, Salami, Prosciutto,
Pepperoni, Cheese, Olives, & Peppers
Mediterranean Seafood Salad
Garbanzos, Green Beans & Tomatoes in Basil
Vinaigrette
Italian Sausage and Tortellini Provencale
Chicken Piccata
Lasagna al Forno
Grouper with Sautéed Peppers, Mushrooms &
Black Olives
Veal Stew with White Wine and Vegetables
Polenta Parmesan
Medley of Vegetables
Tomatoes Florentine
Italian Sweet Table: A Variety of Tortes, Pies,
Cakes & Cannoli
Fresh Brewed Coffee, Decaf or Tea

Contact our sales staff for pricing at 877-844-3800

Dinners - Buffets

Dinner Buffet

Garden Fresh Salad Bar
Assorted Regular & Fat-free Dressings
Marinated Vegetable 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 Entrees:
Peel & Eat Shrimp – Steamed in Ale & Spices
Roast Sirloin of Beef au Poivre
Rollatines of Stuffed Flounder
Breast of Chicken Piccata
Beef Roulades
Chicken Coq au Vin
Chef's Broiled Fish Market Selection
Stuffed Pork Loin
Honey Pecan Breast of Chicken
Chicken Marsala
Seafood Newburg

Creekside Cookout

Tossed Garden Greens
Assorted Regular & Fat-free Dressings
Pasta Salad
Potato Salad
Coleslaw
Fresh Fruit Salad
Melon Wedges

From the Grill
Hamburgers & Hot Dogs
Mesquite Chicken Breast
Italian Sausage with Peppers, Onions, & Mushrooms
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, Decaf or Tea

*Enhance your dinner with wine service from our wide selection of bottle wines.
Check with your coordinator for wine list.*

Contact our sales staff for pricing at 877-844-3800

Plated Dinners

Dinner Suggestions

All entrees are served with soup or salad, choice of vegetables, starch, warm rolls, dessert, and fresh brewed coffee, decaf or tea

Seafood

Coastal Grouper with Roasted Garlic & Cilantro Butter
Mahi – Mahi with Pecan Lemon Butter
Rollatines of Stuffed Flounder with Chardonnay Sauce
Sautéed Shrimp Scampi
Grilled Tuna with Teriyaki Glace
Sautéed Scallops Dijon over Angel Hair Pasta
Fresh Salmon with Fresh Dill Butter Sauce

Beef, Veal, Lamb & Pork

Mixed Grill of Beef, Chicken & Pork Loin with Roasted Garlic Butter Sauce
Slow Roasted Prime Rib au Jus with Fresh Horseradish Cream Sauce
Grilled New York Strip Steak with Caramelized Vidalia Onions & Wild Mushrooms
Grilled Filet Mignon with Béarnaise Sauce
Sautéed Tournedos of Beef Oscar Topped with Fresh Crab Meat & Asparagus
Veal Scallopini Piccata with Mushrooms & Scallions
Roasted Pork Loin with Calvados Sauce

Chicken & Poultry

Apple Pecan Stuffed Chicken Breast with Fresh Rosemary Sauce
Breast of Chicken Marsala with Sliced Fresh Mushrooms
Roasted or Barbecued Cornish Game Hen
Chicken Breast Saltimbocca with Prosciutto, Mozzarella & Marsala Sauce
Grilled Soy Ginger Chicken Breast with Green Onions & Honey Glaze

Dinner Accompaniments

Vegetables

Broccoli	Tomatoes	Zucchini	Summer Squash
Carrots	Sugar Snap Peas	Asparagus	Italian Green Beans
Corn Soufflé	Green Beans	Green Peas	Corn on the Cob
Steamed Medley	Snow Pea Pods		

Starches

Baked Stuffed Potato	Oven Roasted Potatoes	Pasta Alfredo
Roasted Garlic Mashed Potatoes	Rice Pilaf	Steamed Brown Rice
Au Gratin Potatoes	Duchess Potatoes	Steamed Red Bliss Potatoes
Lyonnais Potatoes	Wild Rice	

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Hot Soups

Chicken Noodle
Garden Vegetable
Seafood Gumbo

Mushroom & Tarragon
Potato & Leak
Corn & Crab Chowder

Cream of Broccoli
French Onion
She Crab

Cold Soups

Cold Berry Bisque

Gazpacho

Vichyssoise

Dinner Salads

Tossed Garden Salad

Mixture of Fresh Greens Topped with Tomatoes, Cucumbers, Bermuda Onions, Green Bell Peppers, & Croutons

Classic Caesar Salad

Romaine Lettuce Tossed with Sliced Mushrooms, Croutons, Parmesan Cheese, & a Creamy Dressing with a Touch of Anchovies

Field Salad

Mixture of Wild Field Greens Served in a Baked Filo & Parmesan Shell with Apple Vinaigrette

Spinach Salad

Fresh Spinach Leaves with Sliced Mushrooms, Chopped Eggs, Tomatoes & Croutons with a Warm Bacon & Honey Dressing

Fresh Fruit Salad

Fresh Salad Greens Topped with Sliced Seasonal Fruit & Topped with a Raspberry Vinaigrette

Seafood Salad

Poached Marinated Shrimp & Scallops with Assorted Peppers Served on a Bed of Radicchio & Boston Bibb Lettuce

Dressings: Peppercorn Parmesan, Ranch, 1000 Island, Bleu Cheese, Balsamic Vinaigrette, Romano Vinaigrette, Creamy Italian, Honey Mustard, Raspberry Vinaigrette (Fat-free).

Appetizers

To Enhance Your Dinner Selections

Jumbo Shrimp Cocktail with Fresh Grated Horseradish Sauce
Cajun Style Crab Cakes with Creole Honey & Mustard Sauce
Lobster with Black Pepper Pasta Tossed with Roasted Garlic Pesto
Sautéed Shrimp Scampi over Angel Hair Pasta
Seafood Strudel with Saffron Basil Sauce

Desserts

Key Lime Pie
Dutch Apple Pie
Bourbon Pecan Pie
Carrot Cake
Black Forest Cake
Chocolate Mint Mousse
Strawberry Shortcake
Tiramisu
New York Cheesecake
German Chocolate Cake

Contact our sales staff for pricing at 877-844-3800

Light Luncheons, Luncheon Buffets & Sandwiches

Cold Luncheon Selections

Delicatessen Plate

Sliced Roast Beef, Turkey Breast & Smoked Ham
Swiss & American Cheeses
Lettuce, Tomato, Onion & Kosher Pickle
Creamy Potato Salad
Assorted Breads & Condiments
Choice of Dessert
Fresh Brewed Coffee, Decaf or Tea

Carolina Seafood Salad

Shrimp, Scallops & Crab Meat
Blended with Dill Mayonnaise
Garnished with Fresh Sliced Fruits
Choice of Dessert
Fresh Brewed Coffee, Decaf or Tea

Grilled or Fried Chicken Breast Salad

Sliced Chicken on a Bed of Crisp Greens with
Julienne Vegetables, Tomato Wedges & Ripe Olives
Honey Mustard Dressing
Choice of Dessert
Fresh Brewed Coffee, Decaf or Tea

Traditional Chef Salad

Tossed Greens with Julienne of Smoked Ham,
Turkey Breast, Swiss & American Cheese
Garnished with Tomato, Olive, Pickle & Egg
Wedges
Choice of Dessert
Fresh Brewed Coffee, Decaf or Tea

Twin Salad Plate

Pineapple Chicken Salad & Shrimp Salad
Garnished with Fresh Sliced Fruit &
Served with a Vegetable Medley Salad &
Assortment of Breads
Choice of Dessert
Fresh Brewed Coffee, Decaf or Tea

Boxed Lunches

(For Consumption Off Property)

All boxed meals come with napkins, forks & condiments. Beverages available upon request.

The Masters

Baked Ham, Turkey Breast & Swiss Cheese on Rye
Coleslaw, Kosher Pickle Spear, Potato Chips
Chocolate Chip Cookie, McIntosh Apple

The Kentucky

Southern Fried Chicken, Potato Salad & Coleslaw
Buttermilk Biscuits with Honey Butter

The Grand Prix

Italian Sub of Ham, Salami, Provolone,
Lettuce, Tomatoes & Onions,
Vinaigrette Pasta Salad
Potato Chips, Bunch of Grapes
and Cookies

Soups

To compliment your cold selection

Hot

Chicken Noodle	Seafood Gumbo
Mushroom & Tarragon	Corn & Crab Chowder
Cream of Broccoli	She Crab
Garden Vegetables	French Onion
Potato & Leak	

Cold

Vichyssoise
Cold Berry Bisque
Gazpacho

Contact our sales staff for pricing at 877-844-3800

Luncheons & Luncheon Buffets

The Marketplace

Choice of 1 Hot or 1 Cold Soup
Tossed Salad Greens
Condiments for Salad
Chicken, Ham & Tuna Salad
Sliced Fresh Fruit
Assorted Cheese Slices
Vegetarian Pasta Salad
Red Bliss Potato Salad
Dixie Style Coleslaw
3 Assorted Dressings
Fresh Baked Rolls, Breads & Butter
Fruit & Cream Pies
Fresh Brewed Coffee, Decaf or Tea

Southern Star

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

Mexican Fiesta

Tortilla Chips & Picante Salsa
Warm Flour & Corn Tortillas
Seasoned Ground Taco Meat
Marinated Grilled Beef and Chicken with
Sautéed Peppers & Onions
Chopped Lettuce, Tomatoes, Scallions
Black Olives, Sliced Jalapenos
Sour Cream, Melted & Grated Cheddar Cheese
Refried Beans & Spanish Rice
Deep-fried Sopapillas with Honey & Cinnamon
Fresh Brewed Coffee, Decaf or 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 or Iced Lemonade

The Delicatessen

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

Mid Day Buffet

Garden Fresh Salad with Assorted Dressings
Marinated Fresh Vegetable Salad
Red Bliss Potato Salad
Dixie Style Coleslaw
Choice of Any Two Entrees:
Baked Lemon Pepper Chicken
Apple Pecan Stuffed Chicken Breast
Roast Top Round of Beef au Jus
Pot Roast Jariniere
Calabash Style Fried Shrimp
Roasted Pork Loin with Vidalia Onion Sauce
Fried Catfish wit Cajun Remoulade
Vegetable Rice Pilaf
Fresh Vegetable of the Day
Steamed Red Bliss Potatoes
Fresh Baked Rolls & Butter
Chef's Fanfare of Desserts
Fresh Brewed Coffee, Decaf or Tea

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Plated Luncheons

Entrée Selection

All entrees are served with choice of soup or salad, dessert & Fresh Brewed Coffee, Decaf or orange pekoe tea. The chef will select the best vegetable & starch available.

Apple & Pecan Stuffed Chicken Breast
Quiche Florentine, Lorraine or Creole
Roasted Pork Loin with Apple Chutney
Baked Grouper with Roasted Red Pepper Sauce
Local Crab & Scallop Cake
Sliced Top Sirloin au Jus

Tournedos of Beef Diane
Shrimp or Crab Quiche
Veal Scallopini Forestiere
Grilled Soy-Ginger Marinated Chicken Breast
Bow-tie Pasta Primavera
with Shrimp, Chicken or Beef

Lunch Salad Selection

Tossed Garden Salad

A Mixture of Fresh Greens Topped with Tomatoes, Cucumbers, Bermuda Onion, Green Bell Peppers, Croutons, Choice of Dressing.

Classic Caesar Salad

Fresh Romaine Lettuce Tossed with Sliced Mushrooms, Croutons & a Creamy Dressing with a Touch of Anchovies.
Topped with Freshly Grated Parmesan Cheese.

Greek Salad

A Mixture of Fresh Greens Topped with imported Olives, Salami, Pepperoncini & Fresh Feta Cheese. Served with a Cucumber Vinaigrette Dressing.

Dressings: Peppercorn Parmesan, Bleu Cheese, Honey Mustard, 1000 Island & Raspberry Vinaigrette.

Dessert

Key Lime Pie
Dutch Apple Pie
Tiramisu
Carrot Cake
Black Forest Cake
Double Fudge Cake

Chocolate Mint Mousse
Strawberry Shortcake
New York Cheesecake
Cappuccino Torte

Soup

Hot

Chicken Noodle
Mushroom & Tarragon
Cream of Broccoli
Garden Vegetables
Potato & Leek
French Onion
Seafood Gumbo
Corn & Crab Chowder
She Crab

Cold

Cold Berry Bisque
Gazpacho
Vichyssoise

Breakfast

Plated Breakfasts

Southern Style

Chilled Orange Juice
Fluffy Scrambled Eggs
Choice of One:
Ham, Country Sausage Patties or Honey Cured Bacon
Homefried Potatoes
Buttered Grits
Buttermilk Biscuits
Whipped Butter and Preserves
Fresh Brewed Coffee, Decaf or Tea

The Classic

Chilled Orange Juice
Eggs Benedict "Our Way"
(Poached Eggs Atop a Toasted English Muffin &
Grilled Ham, Topped with Hollandaise Sauce)
Seasonal Fruit Garnish
Breakfast Pastries
Whipped Butter & Preserves
Fresh Brewed Coffee, Decaf or Tea

Country Fresh

Chilled Orange Juice
Western, Vegetable or Ham & Cheese Omelette
Homefried Potatoes
Southern Cinnamon Apples
Breakfast Pastries
Whipped Butter & Preserves
Fresh Brewed Coffee, Decaf or Tea

Breakfast Buffets

Southern Buffet

Chilled Fruit & Vegetable Juices
Fresh Citrus & Melon Arrangement
Fluffy Scrambled Eggs
Pancakes or French Toast
Warm Maple Syrup
Assorted Cereals with Milk
Honey Cured Bacon
Country Sausage Patties
Homefried Potatoes
Assorted Breakfast Pastries
Buttered Grits
Buttermilk Biscuits & Sausage Gravy
Whipped Butter & Preserves
Fresh Brewed Coffee, Decaf or Tea

Sunrise Buffet

Chilled Orange Juice
Fresh Sliced Breakfast Fruits
Assorted Cereals with Milk
Fluffy Scrambled Eggs
Honey Cured Bacon
Sausage Patties
Homefried Potatoes
Buttered Grits
Buttermilk Biscuits & Sausage Gravy
Whipped Butter & Preserves
Fresh Brewed Coffee, Decaf or Tea

Breakfast Enhancements

Country Ham with Red-Eye Gravy
Fresh Strawberries with Sweet Cream
Basket of Assorted Cereals with Milk
Half of a Pink Grapefruit Maraschino
Fresh Fruit & Melon Starter
Corned Beef Hash

Morning & Afternoon Breaks

Morning Breaks

Creekside Continental

Chilled Fruit & Vegetable Juices
Freshly Baked Danish Pastries
Assorted Muffins
Whipped Butter
Fresh Brewed Coffee, Decaf or Tea

Low Country Break

Chilled Fruit & Vegetable Juices
Buttermilk Biscuits with Cured Ham
& Pork Sausage Patty
Melon Wedges
Fresh Brewed Coffee, Decaf or Tea

New York Break

Chilled Fruit & Vegetable Juices
Assorted Freshly Baked Bagels
Plain, Fat-free & Herbed Cream Cheese
(*with Smoked Nova Scotia Salmon)
Fresh Brewed Coffee, Decaf or Tea

Afternoon Breaks

Ice Cream Parlor

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

Intermission

Hot Buttered Popcorn
Assorted Candy Bars
Theater-style Candy, & Cracker Jacks
Assorted Potato Chips, Corn Chips
Honey Roasted Peanuts

Lemonade Stand

Pitchers of Fresh Squeezed Lemonade
Colossal Chocolate Chip Cookies
Oatmeal & Raisin Cookies
Sugar Cookies & Iced Brownies

Coffee Breaks

Food Selections

Freshly Baked Danish Pastries
Flaky Croissants or Fruited Muffins
Fresh Baked Bagels with Cream Cheese Spreads
Granola Bars, Colossal Cookies or Iced Brownies
Country Ham or Patty Sausage Biscuits
Hot Ham & Cheddar Croissants
Fruited Yogurts
Assorted Dry Snacks
Soft Bavarian Pretzels with Mustard Dip

Beverage Selections

100% Colombian Coffee, Decaf or Iced Tea
Individual Tea
Selection of Gourmet Herbal Teas
Chilled Fruit or Vegetable Juices
Assorted Regular & Diet Sodas
Sparkling Mineral & Flavored Waters
Fresh Squeezed Lemonade or Fruit Punch
Iced Tea with Lemon or Mint

Beverage Arrangements

Hosted Bar

House Brands

Call Brands

Premium Brands

Domestic Beer

Imported Beer

House Wines

Liqueurs available upon request

Soft Drinks

Cash Bar

House Brands

Call Brands

Premium Brands

Domestic Beer

Imported Beer

House Wines

Domestic and import beer is available per keg and serves approximately 180 glasses of beer.

Corkage Arrangements

Liquor, Beer & Wine provided by the client. Inquire for pricing.

Contact our sales staff for pricing at 877-844-3800