



**Ocean Creek**  
**RESORT**

Meeting Planners Guide

# BEVERAGE ARRANGEMENTS

---

## CORKAGE ARRANGEMENTS

(LIQUOR, BEER & WINE PROVIDED BY THE CLIENT)

LIQUOR CORKAGE.....Pricing left to the discretion of the Food & Beverage Manager.

BEER CORKAGE ..... \$20.00 per case

WINE CORKAGE ..... \$16.00 per bottle  
\$20.00 per 1.5 liter

BARTENDER CHARGES ARE \$40.00 PER BARTENDER FOR THE FIRST HOUR AND \$18.00 PER BARTENDER FOR EACH ADDITIONAL HOUR OR PART THERE OF. BARTENDERS OR ATTENDANTS ARE REQUIRED FOR ANY FUNCTION WHERE ALCOHOL IS SERVED IN ANY BANQUET AREA.

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# BEVERAGE ARRANGEMENTS

---

BARTENDER CHARGES ARE \$40.00 PER BARTENDER FOR THE FIRST HOUR AND \$18.00 PER BARTENDER FOR EACH ADDITIONAL HOUR OR PART THERE OF. BARTENDERS OR ATTENDANTS ARE REQUIRED FOR ANY FUNCTION WHERE ALCOHOL IS SERVED.

---

## HOSTED BAR

### PER DRINK

House Brands	<b>\$5.00</b>
Call Brands	<b>\$6.00</b>
Premium Brands	<b>\$7.00</b>
Domestic Beer	<b>\$4.00</b>
Imported Beer	<b>\$4.50</b>
House Wines	<b>\$4.00</b>
<i>Liqueurs available upon request</i>	
Soft Drinks	<b>\$2.00</b>

## CASH BAR\*

### PER DRINK

House Brands	<b>\$6.00</b>
Call Brands	<b>\$7.25</b>
Premium Brands	<b>\$8.25</b>
Domestic Beer	<b>\$4.50</b>
Imported Beer	<b>\$5.00</b>
House Wines	<b>\$5.00</b>

\*CASH PRICES QUOTED, INCLUSIVE OF STATE & LOCAL TAXES

---

KEG BEER IS AVAILABLE AT \$250.00 (DOMESTIC) PER KEG, \$350.00 (IMPORT) PER KEG & SERVES APPROXIMATELY 180 GLASSES OF BEER. PRICE EXCLUSIVE OF SERVICE CHARGE AND S.C. STATE & LOCAL TAX.

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# HORS D'OEUVRES

## RECEPTION SPECIALTIES

	Small 35 People	Medium 60 People	Large 100 People
Imported & Domestic Cheese Display with Assorted Crackers & Breads	<b>\$140.00</b>	<b>\$185.00</b>	<b>\$260.00</b>
Garden Fresh Vegetable Mirror With Spring Onion Dip	<b>\$85.00</b>	<b>\$110.00</b>	<b>\$150.00</b>
Domestic Cheese & Fruit Mirror	<b>\$120.00</b>	<b>\$160.00</b>	<b>\$250.00</b>
Tropical Fresh Fruit & Melon Display with Pina Colada Dip	<b>\$110.00</b>	<b>\$140.00</b>	<b>\$190.00</b>
Cold Cut Deli Platter with Cheeses, Rolls & Condiments	<b>\$155.00</b>	<b>\$185.00</b>	<b>\$275.00</b>
Antipasto Salad with Prosciutto Italian Salami, Italian Salami, Smoked Turkey, Provolone & Gorgonzola Cheeses, Roasted Peppers, Eggplant & Garlic Marinated Olives, Mushrooms & Artichoke Hearts with Sliced Baguettes	<b>\$160.00</b>	<b>\$180.00</b>	<b>\$280.00</b>
Chilled Smoked Side of Salmon With Cream Cheese, Onions, Capers, Chopped Egg, Parsley, & Mini Bagels	<b>30 people - \$190.00</b>		

## DRY SNACKS BY THE POUND

Potato Chips	<b>\$15.00</b>
Tortilla Chips	<b>\$15.00</b>
Mini Pretzels	<b>\$15.00</b>
Corn Chips	<b>\$15.00</b>
Cajun Snack Mix	<b>\$18.00</b>
Mixed Nuts	<b>\$28.00</b>
Honey Roasted Peanuts	<b>\$26.00</b>
Dry Roasted Peanuts	<b>\$26.00</b>

## DIPS BY THE QUART

Spring Onion	<b>\$25.00</b>
Ranch	<b>\$25.00</b>
Bleu Cheese	<b>\$27.00</b>
Clam	<b>\$29.00</b>
Picante Salsa	<b>\$25.00</b>
Con Queso	<b>\$33.00</b>
Spinach	<b>\$34.00</b>
Crab & Artichoke (Hot)	<b>\$95.00</b>

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# HORS D'OEUVRES

---

(ALL PRICES PER 100 PIECES)

## HOT HORS D'OEUVRES

Marinated Seafood Kabobs	<b>\$260.00</b>
Beef Sirloin Kabobs	<b>\$220.00</b>
Chicken & Vegetable Kabobs	<b>\$200.00</b>
Meatballs, Italian or BBQ	<b>\$175.00</b>
Fried Ravioli Marinara	<b>\$185.00</b>
Teriyaki or Blackened Chicken Tenderloins	<b>\$185.00</b>
Quiche Wedges, Florentine or Lorraine	<b>\$160.00</b>
Little River Petite Crab Cakes	<b>\$280.00</b>
Coconut Fried Jumbo Shrimp	<b>\$280.00</b>
Scallops Wrapped in Bacon	<b>\$295.00</b>
Bacon & Cheddar Potato Skins	<b>\$170.00</b>
Mini Egg Rolls	<b>\$170.00</b>
Buffalo Style Chicken Wings	<b>\$180.00</b>
Honey Mustard Chicken Wings	<b>\$180.00</b>
Top Neck Clams Casino	<b>\$280.00</b>
Oysters Rockefeller	<b>\$265.00</b>
Deep Fried Mushrooms	<b>\$180.00</b>
Mushrooms Stuffed with Crab Meat	<b>\$240.00</b>
Batter Dipped Grouper Wedges	<b>\$330.00</b>
Cajun Catfish Fingers	<b>\$230.00</b>
BBQ Baby Back Ribs	<b>\$300.00</b>
Deep Fried Conch Fritters	<b>\$260.00</b>
Spanakopita	<b>\$220.00</b>
Jalapeno Poppers	<b>\$190.00</b>

## COLD HORS D'OEUVRES

Mini Bagels with Smoked Salmon & Cream Cheese	<b>\$240.00</b>
Genoa Salami & Cream Cheese Cornucopias	<b>\$180.00</b>
Ham & Olive Spread Rolls	<b>\$180.00</b>
Smoked Salmon Pinwheels	<b>\$240.00</b>
Deviled Eggs	<b>\$160.00</b>
Bleu Cheese Stuffed Celery	<b>\$140.00</b>
Chilled Jumbo Gulf Shrimp on Ice	<b>\$290.00</b>
Peel & Eat Jumbo Shrimp on Ice	<b>\$260.00</b>
Top Neck Clams on the Half Shell	<b>\$190.00</b>
Select Oysters on the Half Shell	<b>\$190.00</b>
Tea Sandwiches with Assorted Fillings	<b>\$180.00</b>
Fresh Fruit & Melon Brochette	<b>\$180.00</b>
Prosciutto Ham & Melon	<b>\$185.00</b>

## FROM THE CARVER

### UNIFORMED CARVER INCLUDED IN PRICE

Steamship Round of Beef (up to 150 people)	<b>\$675.00</b>
Roasted Inside Round (up to 75 people)	<b>\$280.00</b>
Tenderloin of Beef (up to 30 people)	<b>\$265.00</b>
Bourbon Glazed Bone-in Ham (up to 50 people)	<b>\$220.00</b>
Corned or Barbecued Brisket (up to 35 people)	<b>\$220.00</b>
Whole Roasted Pig (up to 100 people)	<b>\$530.00</b>
Farm Fresh Tom Turkey (up to 30 people)	<b>\$160.00</b>

ALL ABOVE ITEMS ARE SERVED WITH PETITE  
ROLLS & BREADS, APPROPRIATE SAUCES & CONDIMENTS

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# SHOW PRESENTATIONS

---

OUR CULINARY STAFF WILL PREPARE THE FOLLOWING SPECIALITY ITEMS IN THE ROOM TO ACCOMPANY YOUR HORS D'OEUVRES RECEPTION (ALLOW 1 HOUR).  
(REQUIRED MINIMUM (50) ON HORS D'OEUVRES SELECTION, CHECK WITH COORDINATOR)  
FEWER THAN 50 MINIMUM REQUIRES \$ 3.50 PER PERSON SURCHARGE

---

**FAJITA STATION** **\$10.00/per person**  
Beef or Chicken Strips, Onions, Assorted Peppers, Flour Tortillas, Picante Salsa & Sour Cream

**TACO BAR** **\$8.00/per person**  
Beef or Chicken Taco Meat, Refried Beans, Sliced Black Olives, Scallions, Lettuce, Tomato, Shredded Cheese, Picante Salsa, Sour Cream, & Taco Shells

**PASTA STATION** **\$8.00/per person**  
Tortellini, Penne & Bow-tie Pasta with Marinara, Carbonara & Alfredo Sauces

**MEDITERRANEAN SEAFOOD STATION** **\$12.00/per person**  
Fresh Shrimp & Scallops, Garlic, Shallots, Tomato Concasse, Lemon Butter & Parsley with Steamed Rice Accompaniment

**STIR-FRY STATION** **\$12.00/per person**  
Chicken or Beef, Fresh Oriental Vegetables, Garlic, Ginger, Soy Sauce, Sesame Oil & Fried Noodles with Steamed Rice Accompaniment

**FLAMING DESSERT STATION** **\$9.00/per person**  
Bananas Foster, Cherries Jubilee and Crepes Suzette with Vanilla Ice Cream Accompaniment

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

## THEMED DINNERS

---

BUFFET & TABLE DÉCOR INCLUDED TO CREATE THAT SPECIAL OCCASION (MINIMUM 50 PEOPLE)  
LESS THAN 50 – ADD \$ 3.50 PER PERSON SURCHARGE

---

### TREASURES BY THE SEA

**\$42.00**

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

### SHIPWRECK PARTY

**\$38.00**

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

### DOWN HOME PIG PICKIN'

**\$34.95**

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

### ITALY AT ITS BEST

**\$36.95**

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

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

## DINNERS • BUFFETS

---

(IF LESS THAN MINIMUM, A \$ 3.50 PER PERSON SURCHARGE WILL BE ADDED)

### Dinner Buffet (Minimum 30 people)

---

Garden Fresh Salad Bar  
Assorted Regular & Fat-free Dressings  
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:

Two           **\$28.95**  
Three         **\$32.95**

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

**\$26.95** (Minimum 30 people)

**\$31.95** (Add Top Sirloin Steaks)

---

Tossed Garden Greens  
Assorted 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  
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, Decaf or Tea

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

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)



# SITDOWN DINNERS

---

## DINNER SUGGESTIONS

---

ALL ENTREES ARE SERVED WITH SOUP OR SALAD; CHOICE OF VEGETABLES, STARCH & DESSERT;  
WARM ROLLS & BUTTER; FRESH BREWED COFFEE, DECAF OR TEA.

---

### SEAFOOD

Coastal Grouper with Roasted Garlic & Cilantro Butter	\$34.00
Mahi – Mahi with Pecan Lemon Butter	\$24.00
Rollatines of Stuffed Flounder with Chardonnay Sauce	\$25.00
Sautéed Shrimp Scampi	\$26.00
Grilled Tuna with Teriyaki Glace	\$29.00
Sautéed Scallops Dijon over Angel Hair Pasta	\$29.00
Fresh Salmon with Fresh Dill Butter Sauce	\$32.00

### BEEF, VEAL, LAMB & PORK

Mixed Grill of Beef, Chicken & Pork Loin with Roasted Garlic Butter Sauce	\$29.00
Slow Roasted Prime Rib au Jus with Fresh Horseradish Cream Sauce	\$31.00
Grilled New York Strip Steak with Caramelized Vidalia Onions & Wild Mushrooms	\$30.00
Grilled Filet Mignon with Béarnaise Sauce	\$34.00
Sautéed Tournedos of Beef Oscar Topped with Fresh Crab Meat & Asparagus	\$33.00
Veal Scaloppini Piccata with Mushrooms & Scallions	\$28.00
Roasted Pork Loin with Calvados Sauce	\$26.00

### CHICKEN & POULTRY

Apple Pecan Stuffed Chicken Breast with Fresh Rosemary Sauce	\$25.00
Breast of Chicken Marsala with Sliced Fresh Mushrooms	\$25.00
Roasted or Barbecued Cornish Game Hen	\$26.00
Chicken Breast Saltimbocca with Prosciutto, Mozzarella & Marsala Sauce	\$27.50
Grilled Soy Ginger Chicken Breast with Green Onions & Honey Glaze	\$26.00

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# DINNER ACCOMPANIMENTS

## VEGETABLES

Choice of two

Broccoli  
Cauliflower  
Zucchini  
Summer Squash  
Carrots  
Sugar Snap Peas  
Asparagus  
(\$2.00 surcharge)  
Italian Green Beans  
Corn Soufflé  
Green Beans  
Green Peas  
Corn on the Cob  
Steamed Medley  
Snow Pea Pods  
(\$2.00 surcharge)

## STARCHES

Choose One

Baked Stuffed Potato  
Oven Roasted Potatoes  
Pasta Alfredo  
(\$1.00 surcharge)  
Roasted Garlic  
Mashed Potatoes  
Rice Pilaf  
Steamed Brown Rice  
Au Gratin Potatoes  
Duchess Potatoes  
Steamed Red Bliss  
Potatoes  
Lyonnaise Potatoes  
Wild Rice  
(\$1.25 surcharge)

## SOUPS

Choose One

**HOT**  
Chicken Noodle  
Mushroom & Tarragon  
Cream of Broccoli  
Garden Vegetable  
Potato & Leek  
French Onion  
Seafood Gumbo  
(\$1.50 surcharge)  
Corn & Crab Chowder  
(\$1.50 surcharge)  
She Crab  
(\$2.00 surcharge)  
**COLD**  
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 (\$2.50 surcharge)

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

### GREEK SALAD (\$1.00 surcharge)

Mixture of Fresh Greens with Imported Olives, Salami, Pepperoncini & Feta Cheese. Served with Cucumber 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 Raspberry Vinaigrette

### SEAFOOD SALAD (\$2.50 surcharge)

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	\$9.75
Cajun Style Crab Cakes with Creole Honey & Mustard Sauce	\$8.50
Lobster with Black Pepper Pasta Tossed with Roasted Garlic Pesto	\$8.75
Sautéed Shrimp Scampi over Angel Hair Pasta	\$8.50
Seafood Strudel with Saffron Basil Sauce	\$10.50

## DESSERTS

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

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# LIGHT LUNCHEONS, LUNCHEON BUFFETS & SANDWICHES

---

## COLD LUNCHEON SELECTIONS

### **DELICATESSAN PLATE** **\$15.00**

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** **\$16.95**

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** **\$16.00**

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'S SALAD** **\$15.95**

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** **\$17.00**

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

### **CROISSANT CLUB PLATE** **\$16.00**

Baked Ham, Turkey, American Cheese,  
Crisp Bacon, Lettuce, Tomato served with  
a Tortellini Salad, Potato Chips, Kosher  
Dill Pickle Spear  
Choice of Dessert  
Fresh Brewed Coffee, Decaf or Tea

## BOXED LUNCHEES (FOR CONSUMPTION OFF PROPERTY)

ALL BOXED MEALS COME WITH NAPKINS, FORKS & CONDIMENTS. BEVERAGES AVAILABLE UPON REQUEST.

### **THE MASTERS** **\$12.00**

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

### **THE KENTUCKY DERBY** **\$13.50**

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

### **THE GRAND PRIX** **\$13.00**

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

## SOUPS

**COMPLIMENT YOUR COLD SELECTION \$2.75**

### HOT

Chicken Noodle	Seafood Gumbo (\$1.00 surcharge)
Mushroom & Tarragon	Corn & Crab Chowder (\$.50 surcharge)
Cream of Broccoli	She Crab (\$1.50 surcharge)
Garden Vegetables	French Onion
Potato & Leak	

### COLD

Cold Berry Bisque  
Gazpacho  
Vichyssoise

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# LUNCHEONS & LUNCHEON BUFFETS

---

## LUNCHEON BUFFETS (MINIMUM 30 PEOPLE)

(IF LESS THAN MINIMUM, A \$3.50 PER PERSON SURCHARGE WILL BE ADDED)

---

### **THE MARKETPLACE** \$16.95

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** \$16.95

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** \$15.95

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** \$16.95

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** \$16.95

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** \$18.95

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

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# SITDOWN 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	\$16.95
Tournedos of Beef Diane	\$21.95
Quiche Florentine, Lorraine or Creole	\$12.95
Shrimp or Crab Quiche	\$14.95
Roasted Pork Loin with Apple Chutney	\$15.95
Veal Scaloppini Forestiere	\$16.95
Baked Grouper with Roasted Red Pepper Sauce	\$15.95
Grilled Soy-Ginger Marinated Chicken Breast	\$14.95
Local Crab & Scallop Cake	\$16.95
Bow-tie Pasta Primavera	\$11.95
With Shrimp, Chicken or Beef	\$14.95
Sliced Top Sirloin au Jus	\$15.95

## 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. (\$1.00 Surcharge)

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

## DESSERT

---

Key Lime Pie	Chocolate Mint Mousse
Dutch Apple Pie	Strawberry Shortcake
Tiramisu	New York Cheesecake
Carrot Cake	Cappuccino Torte
Black Forest Cake	
Double Fudge Cake	

## SOUP

---

### HOT

---

Chicken Noodle
Mushroom & Tarragon
Cream of Broccoli
Garden Vegetables
Potato & Leek
French Onion
Seafood Gumbo (\$1.50 surcharge)
Corn & Crab Chowder (\$1.50 surcharge)
She Crab (\$2.00 surcharge)

### COLD

---

Cold Berry Bisque
Gazpacho
Vichyssoise

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# BREAKFAST

---

## PLATED BREAKFASTS

**SOUTHERN STYLE** **\$9.95**  
Chilled Orange Juice  
Fluffy Scrambled Eggs  
Choice of One:  
Ham, Country Sausage Patties or Honey Cured Bacon  
Home-fried Potatoes  
Buttered Grits  
Buttermilk Biscuits  
Whipped Butter and Preserves  
Fresh Brewed Coffee, Decaf or Tea

**THE CLASSIC** (Maximum 50 Persons) **\$12.95**  
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** **\$10.95**  
Chilled Orange Juice  
Western, Vegetable or Ham & Cheese Omelette  
Home-fried Potatoes  
Southern Cinnamon Apples  
Breakfast Pastries  
Whipped Butter & Preserves  
Fresh Brewed Coffee, Decaf or Tea

## BREAKFAST BUFFET

**SOUTHERN BUFFET** **\$12.50**  
(MINIMUM 30 PEOPLE-SURCHARGE  
PER PERSON IF MINIMUM NOT MET)  
Chilled Fruit & Vegetable Juices  
Fresh Citrus & Melon Arrangement  
Assorted Cereals with Milk  
Fluffy Scrambled Eggs  
Honey Cured Bacon  
Country Sausage Patties  
Pancakes or French Toast  
Warm Maple Syrup  
Buttered Grits  
Home-fried Potatoes  
Assorted Breakfast Pastries  
Buttermilk Biscuits & Sausage Gravy  
Whipped Butter & Preserves  
Fresh Brewed Coffee, Decaf or Tea

**SUNRISE BUFFET** **\$10.95**  
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 **\$4.75**  
Fresh Strawberries with Sweet Cream **\$4.50**  
Basket of Assorted Cereals with Milk **\$2.50**  
Half of a Pink Grapefruit Maraschino **\$3.00**  
Fresh Fruit & Melon Starter **\$4.00**  
Corned Beef Hash **\$4.50**

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)

# MORNING & AFTERNOON BREAKS

---

## MORNING BREAKS

---

### **CREEKSIDE CONTINENTAL** **\$8.50**

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

### **LOW COUNTRY BREAK** **\$8.50**

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

### **NEW YORK BREAK** **\$8.50**

Chilled Fruit & Vegetable Juices  
Assorted Freshly Baked Bagels  
Plain, Fat-free & Herbed Cream Cheese  
(\*with Smoked Nova Scotia Salmon-\$3.50 surcharge)  
Fresh Brewed Coffee, Decaf or Tea

## AFTERNOON BREAKS

---

### **ICE CREAM PARLOR** **\$9.25**

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

### **INTERMISSION** **\$8.95**

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

### **LEMONADE STAND** **\$7.95**

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

## COFFEE BREAKS

---

### **FOOD SELECTIONS**

Freshly Baked Danish Pastries (doz.)	<b>\$24.00</b>
Flaky Croissants or Fruited Muffins (doz.)	<b>\$28.00</b>
Fresh Baked Bagels with Cream Cheese Spreads (doz.)	<b>\$26.00</b>
Granola Bars, Colossal Cookies or Iced Brownies (doz.)	<b>\$22.00</b>
Country Ham or Patty Sausage Biscuits (doz.)	<b>\$26.00</b>
Hot Ham & Cheddar Croissants (doz.)	<b>\$34.00</b>
Fruited Yogurts (each)	<b>\$2.50</b>
Assorted Dry Snacks by the Pound	<b>\$12.00</b>
Soft Bavarian Pretzels with Mustard Dip (doz.)	<b>\$28.00</b>

### **BEVERAGE SELECTIONS**

100% Colombian Coffee, Decaf or Iced Tea (gal.)	<b>\$26.00</b>
Individual Tea (each)	<b>\$2.50</b>
Selection of Gourmet Herbal Teas (each)	<b>\$2.75</b>
Chilled Fruit or Vegetable Juices (pitcher)	<b>\$18.00</b>
Assorted Regular & Diet Sodas (each)	<b>\$2.00</b>
Sparkling Mineral & Flavored Waters (each)	<b>\$2.00</b>
Fresh Squeezed Lemonade or Fruit Punch (gal.)	<b>\$26.00</b>
Iced Tea with Lemon or Mint (gal.)	<b>\$24.00</b>

---

**A service charge of 21% plus local and state taxes will be added to all checks.**  
(State law requires taxing the service charge.)