



Wedding Packet

2018-2019



Contact us today to plan your catered event!
Direct: 912-635-2211

General Information

Menu Preparation

In order to provide the very best in food quality we require all food and beverage to be purchased solely through the Beach House (excluding celebration cakes). Due to the health code, food and beverage may not be removed from the function area under any circumstances. Your menu selection will be required at least three weeks prior to your event.

If you or anyone in your party has special dietary concerns, our culinary staff will be happy to accommodate those needs. Please contact your Catering Manager at least one month in advance of your event so we have the time to order the proper ingredients to prepare the request.

Menu Pricing

Our pricing is based on a number of factors, including but not limited to: cost of ingredients, labor, market and industry standards. Therefore our prices are non-negotiable. Prices cannot be confirmed more than six months in advance. We are more than happy to work with you on specialty and personalized menus that will fit into your food and beverage minimum for the venue.

Guarantees

Final guarantee of attendance to be specified and communicated to the Catering Manager by 12 noon 72 business hours to your event. This will be considered the final guarantee for billing purposes and is not subject to a reduction. You will be charged for the guarantee or the actual number attending, whichever is greater. Our culinary team will prepare 5% over the guarantee number and set for 10% over. If the final guarantee is not given by the specified time, we will prepare and charge for the estimated number of persons indicated on the Banquet Event Order. Should the number of attending exceed you guarantee by more than 10%, those will be charge to the master bill at 1.5 times the original menu price.

Food and Beverage Minimums

The food and beverage minimum is the least amount of money you are required to spend in a combination of food and beverage and does not include service charge or tax. This minimum is determined on the event space, time of day and the date of the event. You may speak with your Catering Manager if you have further questions about your minimum.

Banquet Event Orders

A banquet event order defines the exact details of your event as discussed with your Catering Manager. Copies of the order will be sent to you upon the completion of the planning of your event. We encourage you to carefully review these to ensure that all your requests have been detailed. The banquet event order must be signed, dated and returned to the Catering Manager no later than two weeks prior to you event. Any changes on this form must be confirmed by and with your Catering Manager.

Above prices are subject to 22% Service Charge & 7% Sales Tax



Service Charge and Tax

All events are subject to a taxable 22% service charge and applicable state tax. By state law, state tax is added to the total cost of the function.

Deposits/Payment

An advance deposit is required to hold your space. Payment schedule will be arranged at time on contract. Full payment for events must be received two weeks prior to your event unless other arrangements have been made.

Cancellations

All deposits are non-refundable. Please refer to your contract for details.

Outside Food and Beverage

No food or beverage of any kind will be permitted to be brought into or removed from the Resort. The Resort reserves the right to remove food and beverage that is brought in that is in violation of this policy. As a licensee, the Resort is required to abide by the laws of the state and local ordinances. It is our policy that no alcoholic beverages are brought onto the premises for catered functions and events. As a licensee, we always encourage our patrons to drink responsibly. Sunday sales of alcoholic beverages are permitted, however, restrictions do apply. You should consult with your Catering Manager regarding these policies.

Outdoor Events

In the event of a thirty percent (30%) or more of an inclement weather forecast, the Resort reserves the right to decide four hours prior to the event to relocate the function to the indoor back up space. No deposits will be refunded on any type of rentals or room rental not used for the event.

Decorations

Theme décor can be brought in, please note that the Resort will not permit the affixing of anything to the walls, floors or ceilings of our event space with nails, staples, tape or any other substance without prior approval. You, the client, is responsible and shall reimburse the Resort for any damage, loss or liability incurred to the Resort by any of your, the client's, guests or vendors contracted by you, the client, to provide any service or goods for the event. The Resort does not store and will not be responsible for any items left behind.

Security

The Resort may request that the client obtain and pay for bonded security personal when valuable merchandise or exhibits are displayed or held overnight anywhere on property. The Resort is not responsible for damage to or loss of any items left on property prior to or following any events. The Resort makes no warranties or representations to the client other than those printed hereon.

Above prices are subject to 22% Service Charge & 7% Sales Tax



Appointments

In order to give you the best possible service, we ask that you call and make an appointment when you need to meet with your Catering Manager.

Guest Room Deliveries

All guest room deliveries incur a \$3.00 fee per room. Please provide the front desk and your Catering Manager a list of the guest's names and items to be delivered. The delivery fee will be charged to your master account.

Vendor Policies

All outside vendors must work directly with the delivery and set up times approved by your Catering Manager. Equipment placed or delivered outside of the approved guidelines will result in a storage fee and will be applied to the master bill.

Event Space

Other groups may be utilizing the same space prior to or following your function. Guests will be admitted to the event space and expected to depart at the times stated on the signed Banquet Event Order. Requests to change the stated timeline may result in a labor fee. The Resort reserves the right to move functions to another event space without prior notifications.

Event Materials

The client is responsible for the arrangements and the expense of shipping materials, merchandise, exhibits or any other items to and from the Resort. Handling fees may apply so please refer to your Catering Manager for policies and questions.

Exhibit Tables

A rental fee will be charge to the master bill per exhibit table. The charges will be based on a per day basis. Any additional needs that vendors may request will also be charged to the master bill unless otherwise stated.

Hours of Service

Considerations of unique events will be considered but, our standard meal service times are as follows:

Breakfast 6am-10am

Brunch 9am-3pm

Lunch 11am-3pm

Dinner 4pm-11pm

Above prices are subject to 22% Service Charge & 7% Sales Tax



Wedding Information

Wedding Ceremony and Rehearsals

If you are hosting a ceremony at the Resort, arrangements may be made to rehearse on our property at no additional charge. This is based solely on availability, times and location are subject to change.

Sleeping Rooms

Upon request, the hotel may provide a group block of guest rooms per night. Please contact your Catering Manager for availability and pricing of a group room block.

Wedding Coordination

The Resort does not provide wedding coordination or directional services for wedding ceremonies or receptions. Our role is to get you to the day of your wedding and provide you with exceptional set up and food and beverage service. Please ask your Catering Manager about our Preferred Wedding Vendors for a list of local Wedding Coordinators.

Dressing Rooms

The Resort does not include a dressing room for bridal parties or bands. Please contact your Catering Manager to inquire about the availability and pricing.

Bridal Suite

Designed especially for bridal parties, the space is a comfortable place to enjoy the process of getting ready for the big day. The bridal suite features approximately 500 square feet of modern design. Includes an oversized mirror, mirrored Armoire, large sofa, barstools, full sized refrigerator and counter space. The suite is available at \$250.00 daily. Ask your catering manager today about our special Bridal Suite Packages.

Above prices are subject to 22% Service Charge & 7% Sales Tax



Brunch Buffets

All Buffets & Stations are available for 1.5 Hours and require a minimum of 25 Guests, if attendance is less than minimum required an additional \$8 per guest charge will apply.

Served with Fresh Orange Juice, Columbian Coffee & Citrus Infused Ice Water

Southern Charm

Fresh Seasonal Fruit Display, Assorted Muffins, Pastries & Sweet Breads
Creamy Red Bliss Potato Salad, Pesto Bow Tie Pasta Salad
Scrambled Eggs, Sausage Links, Thick Cut Bacon, Cinnamon French Toast
Creamy Mashed Potatoes, Traditional Green Bean Casserole, Baked Mac & Cheese
Georgia Shrimp & Grits, Tennessee Country Pot Roast, Florida Seafood Quiche
Mississippi Fried Catfish, South Carolina Fried Chicken
Apple Crisp
\$33.00 per Guest

Traditional Brunch

Fresh Garden Salad with chopped Romaine & Iceberg tossed with Sliced Cucumbers, Carrots,
Grape Tomatoes & Herbed Croutons served with Ranch and Balsamic Dressings
Fresh Seasonal Fruit Display with Melons, Berries and Grapes
Assorted Muffins, Pastries, Sweet Breads & Croissants served with
Whipped Butter, Honey and Assorted Jams & Jellies
Marinated Tomato, Onion & Cucumber Salad
Scrambled Eggs, Sausage Links & Thick Cut Bacon
Breakfast Potatoes with Onions & Peppers
Teriyaki Glazed Atlantic Salmon
Roasted Vegetable Medley
\$25.00 per Guest

Above prices are subject to 22% Service Charge & 7% Sales Tax



Buffet Enhancements

*Following Stations maybe added to any of the above menus
Additional Chef required at \$100.00*

Omelet Station

Three Egg Omelets Cooked to Order:
Bacon, Sausage, Ham, Spinach, Peppers, Mushrooms, Onions, Tomatoes, Cheddar Cheese, Salsa
\$8.00 per Guest

Parfait Bar

Vanilla Infused Yogurt served in glass with your choice of toppings to include: Granola, Cinnamon, Honey, Chocolate Chips, Cranberries, Raisins, Blueberries, Bananas, Strawberries, Apples, Almonds & Toasted Coconut
\$7.00 per Guest

Grits Bar

Stone Ground Grits served with Shredded Cheddar Cheese, Crumbled Bacon & Sausage
Chives, Diced Tomatoes & Onions
\$6.00 per Guest

Oatmeal Station

Hearty Oatmeal served with various toppings to include: Brown Sugar, Cinnamon, Honey, Milk, Chocolate Chips, Cranberries, Raisins, Blueberries, Bananas, Strawberries, Apples, Almonds & Toasted Coconut
\$6.00 per Guest

Above prices are subject to 22% Service Charge & 7% Sales Tax



Hors d'oeuvres

*The following Menu items are based on 50 pieces and may be Butler Passed or Displayed.
Butler Fee of \$100.00 per Server Required for Passed Hors d'oeuvres.*

Cold Canapés

Tomato & Mozzarella Crostini	\$150.00
Strawberry & Brie Bruschetta	\$150.00
Smoked Salmon & Lemon Dill Crostini	\$200.00
Caprese Skewers	\$200.00

Hot Canapés

Spicy Shrimp Remoulade on Molasses Buttered Pumpernickel Toast	\$250.00
Caramelized Onion, Guacamole & Beef Tenderloin Crostini	\$300.00
Spanakopita	\$125.00
Teriyaki Beef Satay with Soy Chili Sauce	\$200.00
Thai Chicken Skewer with Peanut Sauce	\$200.00
Petit Beef Wellington with Mushroom Duxelle	\$300.00
Sausage Stuffed Mushrooms	\$150.00
Crab Stuffed Mushroom	\$175.00
Fried Coconut Shrimp with Mango Salsa	\$250.00
Petit Seared Island Crab Cake with Remoulade	\$250.00
Hand-Battered Chicken Tenderloin with Whole Grain Dijon	\$200.00
Petit Shrimp Cakes with Chili Lime Cream	\$300.00
Peach BBQ Pork Sliders	\$200.00
Alabama BBQ Chicken Sliders	\$200.00
Burger Sliders	\$200.00

Above prices are subject to 22% Service Charge & 7% Sales Tax



Reception Displays

*Below Displays & Stations maybe added on to any existing menu
Minimum of 25 Guests required*

Seasonal Fresh Fruit & Berries

Variety of Seasonal Fresh Fruit & Berries
Honey Yogurt Dip
\$8.00 per Guest

Garden Crudité

Chef's Display of Carrots, Celery, Red & Green
Peppers, Grape Tomatoes,
Cucumbers, Broccoli & Cauliflower
House-Made Ranch, Hummus & Creamy
Spinach Dip
\$8.00 per Guest

Premium Cheeses

Variety of Premium Cheeses, Grapes & Berries
Assorted Crackers & Crostini
\$9.00 per Guest

Chips & Dips

Fresh Tortilla & Potato Chips
Garden Salsa & French Onion Dip
\$6.00 per Guest

Mediterranean Crafted Hummus

A Trio of House-Made Hummus:
Sun-Dried Tomato, Pesto & Roasted Red Pepper
Assorted Crackers, Crostini & Baked Pita
\$9.00 per Guest

Grilled Vegetable Display

Assortment of chilled vegetables to include
Peppers, Onions, Asparagus, Artichokes,
Mushrooms, Eggplant, Zucchini & Squash
drizzled with Basil Oil & a Balsamic Reduction
\$10.00 per Guest

Spuds Bar

Garlic Smashed, Baked & Sweet Potato
Bacon, Shredded Cheese, Onions, Apple Butter,
Whipped Butter & Sour Cream
\$12.00 per Guest

The Antipasto

Traditional Display of Italian Cured Meats,
Pickled Vegetables, Cheeses & Olives
Assorted Crackers, Crostini & Baked Pita
\$13.00 per Guest

Slider Trio

Peach BBQ Pork, Alabama BBQ Chicken &
Burger Sliders with toppings to include: Bacon,
Shredded Cheese, Onions, Pickles, Mayonnaise,
Mustard & Ketchup
\$14.00 per Guest

Chilled Seafood Bar

Shucked Fresh Local Oysters, Stone Cocktail
Crab Claws, Wild GA Shrimp, Cherry Stone
Clams & Steamed Chilled Mussels
Cocktail, Horseradish & Hot Sauce
Crackers & Lemon Wedges
\$35.00 per Guest

Above prices are subject to 22% Service Charge & 7% Sales Tax



Chef's Action Stations

Chef Fee of \$100.00 is required per 50 Guests

Pasta Station

Tortellini, Capellini & Bow Tie Pasta
Marinara, Alfredo & Pesto Sauce
Shrimp, Chicken & Andouille
Fresh Herbs & Seasonal Vegetables
\$19.00 per Guest

Risotto Station

Creamy Mushroom & Roasted Red Pepper
Chicken & Apple Parmesan
Spinach, Shrimp & Tomato
\$19.00 per Guest

Low Country Shrimp & Grits Station

Stone Ground Grit Cakes served with Sautéed Garlic Shrimp
Andouille Sausage & Tasso Gravy and array of toppings to include:
Chives, Diced Onion, Tomatoes, Shredded Cheddar Cheese & Crumbled Bacon
\$21.00 per Guest

Chef's Carving Stations

Chef Fee of \$100.00 is required per Station

Beef Tenderloin

Serves Approximately 25 Guests
Freshly Baked Rolls & Portabella Cabernet
Sauce
\$375.00 Each

Herb Roasted Turkey Breast

Serves Approximately 35 Guests
House-Made Cranberry Sauce & Giblet Gravy
\$250.00 Each

Peach Glazed Ham

Serves Approximately 25 Guests
Buttermilk Biscuits & Peach Glaze
\$300.00 Each

Peppercorn Crusted Pork Tenderloin

Serves Approximately 25 Guests
Freshly Baked Rolled & Mustard Cognac
\$325.00 Each

Above prices are subject to 22% Service Charge & 7% Sales Tax



Beach House Strolling Reception

Let us take all the worry away with our customizable Reception Package: Minimum of 35 guests required

All Buffets & Stations are available for 1.5 Hours

\$110.00 per Guest

Open Name Brands Bar

Three Hours

229 Vodka, Bacardi, Tanqueray, Jim Beam, Canadian Club, Dewar's, El Jimadore

Flip Flop Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir

Bud Light, Michelob Ultra & Yuengling

Corona, Heineken & Amstel Light

Displayed Platters

Seasonal Fresh Fruit & Berries

Variety of Seasonal Fresh Fruit & Berries

Honey Yogurt Dip

Garden Crudité

Chef's Display of Carrots, Celery, Red & Green Peppers, Grape Tomatoes,

Cucumbers, Broccoli & Cauliflower

House-Made Ranch, Hummus & Creamy Spinach Dip

Premium Cheeses

Variety of Premium Cheeses, Grapes & Berries

Assorted Crackers & Crostini

Butler Passed Hors d'oeuvres

Choice of Four

(We prepare three pieces of each selection per guest)

Tomato & Mozzarella Crostini

Strawberry & Brie Bruschetta

Smoked Salmon & Lemon Dill Crostini

Caprese Skewers

Spicy Shrimp Remoulade on Molasses Buttered Pumpnickel Toast

Caramelized Onion, Guacamole & Beef Tenderloin Crostini

Teriyaki Beef Satay with Soy Chili Sauce

Thai Chicken Skewer with Peanut Sauce

Petit Beef Wellington with Mushroom Duxelle

Fried Coconut Shrimp with Mango Salsa

Petit Seared Island Crab Cake with Remoulade

Hand-Battered Chicken Tenderloin with Whole Grain Dijon

Petit Shrimp Cakes with Chili Lime Cream

Above prices are subject to 22% Service Charge & 7% Sales Tax



Chef's Action Stations

Choice of Two

Pasta Station

Tortellini, Capellini & Bow Tie Pasta
Marinara, Alfredo & Pesto Sauce
Shrimp, Chicken & Andouille
Fresh Herbs & Seasonal Vegetables

Risotto Station

Creamy Mushroom & Roasted Red Pepper
Chicken & Apple Parmesan
Spinach, Shrimp & Tomato

Low Country Shrimp & Grits Station

Stone Ground Grit Cakes served with Sautéed Garlic Shrimp
Andouille Sausage & Tasso Gravy and array of toppings to include:
Chives, Diced Onion, Tomatoes, Shredded Cheddar Cheese & Crumbled Bacon

Carving Stations

Choice of One

Beef Tenderloin

Freshly Baked Rolls & Portabella Cabernet
Sauce

Herb Roasted Turkey Breast

House-Made Cranberry Sauce & Giblet Gravy

Peach Glazed Ham

Buttermilk Biscuits & Peach Glaze

Peppercorn Crusted Pork Tenderloin

Freshly Baked Rolled & Mustard Cognac

Beverage Station

Columbian Coffee, Sweet Tea & Citrus Infused Ice Water

Above prices are subject to 22% Service Charge & 7% Sales Tax



Bar Service

Name Brands Liquor

Hosted \$6.00 / Cash \$7.00

229 Vodka, Bacardi, Tanqueray, Jim Beam, Canadian Club, Dewar's, El Jimadore

Premium Brands Liquor

Hosted \$8.00 / Cash \$9.00

Tito's, Mt. Gay, Bombay Safire, Maker's Mark, Crown Royal, Chivas, Patron

Featured Wines by Flip Flop

Hosted \$6.00 / Cash \$7.00

Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir

Domestic Beer

Hosted \$5.00 / Cash \$6.00

Bud Light, Michelob Ultra, Yuengling
(Other brands available upon request)

Premium Beer

Hosted \$6.00 / Cash \$7.00

Corona, Heineken, Amstel Light
(Other brands available upon request)

Citrus Punch N/A

\$45.00 per Gallon

Sangria, Mimosa or Champagne Punch

\$95.00 per Gallon

Hosted by the Hour

Name Brands Liquor, Flip Flop Wines, Domestic & Premium Beer

First Two Hours
\$30.00 per Guest

Each Additional Hour
\$12.00 per Guest

Premium Brands Liquor, Flip Flop Wines, Domestic & Premium Beer

First Two Hours
\$40.00 per Guest

Each Additional Hour
\$15.00 per Guest

Above prices are subject to 22% Service Charge & 7% Sales Tax



Dinner Buffets

All Buffets & Stations are available for 1.5 Hours and require a minimum of 25 Guests, if attendance is less than minimum required an additional \$8 per guest charge will apply.

Served with Freshly Baked Bread & Butter, Sweet Tea & Citrus Infused Ice Water

The Beach House

Beach House Garden Salad with Assorted Dressings
Tomato Bisque
Grilled Bourbon Flank Steak with Fried Vidalia Onions
Teriyaki Glazed Atlantic Salmon
Stuffed Chicken Florentine with a Mornay Sauce
Roasted Garlic Potatoes, Garden Risotto, Sautéed Vegetable Medley
\$37.00 per Guest

Coastal Cuisine

Peach & Pecan Spinach Salad with Creamy Poppy Seed Dressing
Crab Bisque
Chilled Shrimp with Lemons & Cocktail Sauce
Smoked Seafood Dip with Assorted Crackers & Hot Sauce
Steamed Mussels in a Garlic White Wine Broth
Lemon Pepper Grouper
Andouille Crusted Sea Trout
Crawfish Étouffée
Herb Roasted Prime Rib (\$100.00 Chef's Fee)
Steamed Rice & Sautéed Vegetable Medley
\$47.00 per Guest

Jekyll Island Carnival

Marinated Tomato, Onion & Cucumber Salad
Tropical Fruit Salad in a Jamaican Yogurt
Black Bean Soup
Flash Fried Plantains & Island Conch Fritters
Roasted Suckling with Caribbean Hot Sauce
Whole Chicken Wings with a Jerk Sauce
Broiled Tropical Grouper
Pigeon Peas & Rice
Sweet Corn Muffins
\$39.00 per Guest

Above prices are subject to 22% Service Charge & 7% Sales Tax



Deep South

Southern Cole Slaw
Creamy Red Bliss Potato Salad
Brunswick Stew
Peach BBQ Glaze Ribs
Bourbon Glazed Chicken
Cajun Fried Catfish
Corn on the Cob, Baked Beans, Baked Mac & Cheese
Sweet Corn Bread
\$34.00 per Guest

Low Country Boil

Southern Cole Slaw
Creamy Red Bliss Potato Salad
Charbroiled Island Chicken
Cajun Fried Catfish
Low Country Boil (\$100.00 Chef Fee)
Shrimp, Crab Legs, Crawfish, Red Skin Potatoes, Andouille Sausage & Corn on the Cob
Hushpuppies, Grilled Vegetable Medley, Red Beans & Rice
\$44.00 per Guest

Above prices are subject to 22% Service Charge & 7% Sales Tax



Plated Dinners

Our Plated Dinner service is a crowd favorite, with a choice of Soup or Salad and array of Plated Options you are sure to find the perfect fit for you and your guests.

All Entrées are served with Freshly Baked Bread & Butter, Sweet Tea & Citrus Infused Ice Water

Starters

Tomato Bisque
Loaded Potato & Bacon Soup
Chicken & Wild Rice soup
Beach House Garden Salad with Ranch & Balsamic
Classic Caesar Salad
Peach, Pecan & Spinach with Creamy Poppy Seed Dressing

Entrée Course

Chicken Milano

Sun-Dried Tomato, Roasted Red Peppers, Goat
Cheese Sauce Sautéed Garlic Spinach & Angel
Hair Pasta
\$31.00 per Guest

Coastal Crab Cake

Pan Seared Southern Lump Crab Cake
Mango Salsa, Jerk Sauce, Vidalia Onion Sweet
Potato Hash & Roasted Vegetables
\$42.00 per Guest

Chicken Florentine

Stuffed with Creamy Spinach, Topped with a
Mornay Sauce served with Parmesan Risotto &
Matchstick Vegetable Medley
\$32.00 per Guest

Southern Pork Chop

12oz Bone-In Seared Pork Chop with Garlic
Parmesan Smashed Potatoes, Sautéed Garlic
Spinach & Rosemary Marsala
\$39.00 per Guest

Pan Fried Grouper

Cilantro Risotto & Roasted Red Pepper Coulis
\$37.00 per Guest

Roasted Vegetable Wellington

Layers of Portabella Mushrooms, Fresh Basil,
Feta Cheese, Red Peppers, Squash, Zucchini,
Carrots & Tomatoes Wrapped in a Puff Pastry on
Wild Rice & Drizzled with Pesto Aioli
\$32.00 per Guest

Andouille Crusted Sea Trout

Steamed Rice & Crawfish Étouffée
\$36.00 per Guest

Pesto Tortellini

Tortellini with Sautéed Artichokes, Spinach &
Cherry Tomatoes Tossed in Our Fresh Pesto
Sauce & Parmesan Cheese
\$29.00 per Guest

Island Ribeye

Citrus Marinated 14oz Ribeye Grilled to
Perfection served with Sautéed Spinach &
Vidalia Onion Sweet Potato Hash
\$46.00 per Guest

Jones Farm Filet

8oz Beef Filet Grilled to Perfection with Asiago
Red Potatoes & Roasted Portabella Mushroom
Demi Glaze
\$43.00 per Guest

Above prices are subject to 22% Service Charge & 7% Sales Tax



Plated Dinner Package

Custom Plated Dinner Package includes Open Bar, Display of Platters, and Butler Passed Hors d'oeuvres, Appetizer, Salad and Main Entrée. All Entrées are served with Freshly Baked Bread & Butter, Sweet Tea & Citrus Infused Ice Water

Open Name Brands Bar

Three Hours

229 Vodka, Bacardi, Tanqueray, Jim Beam, Canadian Club, Dewar's, El Jimadore
Flip Flop Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir
Bud Light, Michelob Ultra & Yuengling
Corona, Heineken & Amstel Light

Displayed Platters

Seasonal Fresh Fruit & Berries
Variety of Seasonal Fresh Fruit & Berries
Honey Yogurt Dip

Garden Crudité

Chef's Display of Carrots, Celery, Red & Green Peppers, Grape Tomatoes,
Cucumbers, Broccoli & Cauliflower
House-Made Ranch, Hummus & Creamy Spinach Dip

Premium Cheeses

Variety of Premium Cheeses, Grapes & Berries
Assorted Crackers & Crostini

Butler Passed Hors d'oeuvres

Choice of Two

Tomato & Mozzarella Crostini
Strawberry & Brie Bruschetta
Smoked Salmon & Lemon Dill Crostini
Caprese Skewers
Spicy Shrimp Remoulade on Molasses Buttered Pumpnickel Toast
Caramelized Onion, Guacamole & Beef Tenderloin Crostini
Teriyaki Beef Satay with Soy Chili Sauce
Thai Chicken Skewer with Peanut Sauce
Petit Beef Wellington with Mushroom Duxelle
Fried Coconut Shrimp with Mango Salsa
Petit Seared Island Crab Cake with Remoulade
Sesame Chicken with Chili Aioli
Petit Shrimp Cakes with Chili Lime Cream

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Appetizer Course

Choice of One

Searched Sea Scallop with Parmesan Risotto & Apple Brandy Sauce
Pan Seared Southern Lump Crab Cake with Mango Salsa & Jerk Sauce
Shrimp & Grit Bites with Tasso Gravy
Tempura Teriyaki Asian Chicken Roll
Tomato Bisque
Loaded Potato & Bacon Soup
Chicken & Wild Rice Soup

Salad Course

Choice of One

Beach House Garden Salad with Ranch & Balsamic
Classic Caesar Salad
Peach, Pecan & Spinach with Creamy Poppy Seed Dressing

Entrée Course

Choice of One

Chicken Milano

Sun-Dried Tomato, Roasted Red Peppers, Goat Cheese Sauce served with
Sautéed Garlic Spinach & Angel Hair Pasta
\$81.00 per Guest

Chicken Florentine

Stuffed with Creamy Spinach, Topped with a Mornay Sauce with
Parmesan Risotto & Matchstick Vegetable Medley
\$82.00 per Guest

Pan Fried Grouper

Cilantro Risotto & Roasted Red Pepper Coulis
\$87.00 per Guest

Andouille Crusted Sea Trout

Steamed Rice & Crawfish Etouffee
\$86.00 per Guest

Jones Farm Filet

8oz Beef Filet Grilled to Perfection with
Asiago Red Potatoes & Roasted Portabella Mushroom Demi Glaze
\$93.00 per Guest

Above prices are subject to 22% Service Charge & 7% Sales Tax



Island Ribeye

Citrus Marinated 14oz Ribeye Grilled to Perfection with
Sautéed Spinach & Vidalia Onion Sweet Potato Hash
\$96.00 per Guest

Coastal Crab Cake

Pan Seared Southern Lump Crab Cake with
Mango Salsa, Vidalia Onion Sweet Potato Hash & Jerk Sauce
\$92.00 per Guest

Southern Pork Chop

12oz Bone-In Seared Pork Chop with
Garlic Parmesan Smashed Potatoes, Sautéed Garlic Spinach & Rosemary Marsala
\$89.00 per Guest

Roasted Vegetable Wellington

Layers of Portabella Mushrooms, Fresh Basil, Feta Cheese, Red Peppers, Squash, Zucchini, Carrots &
Tomatoes and Wrapped in a Puff Pastry on Wild Rice & Drizzled with Pesto Aioli
\$82.00 per Guest

Pesto Tortellini

Tortellini with Sautéed Artichokes, Spinach & Cherry Tomatoes and Tossed in Our Fresh Pesto Sauce &
Parmesan Cheese
\$79.00 per Guest

Above prices are subject to 22% Service Charge & 7% Sales Tax



Kids Lunch & Dinner Plated

*For our smaller guests ranging from 3 years to 11 years of age!
All below menus are served with a choice of Juice, Soda or Sweet Tea*

Starter

Fresh Seasonal Fruit

Entrée Options

Chicken Tenders & Fries

\$12.00 per Child

Cheese Burger & Fries

\$12.00 per Child

Mac N' Cheese & Broccoli

\$12.00 per Child

Above prices are subject to 22% Service Charge & 7% Sales Tax



Sweets & Desserts

Buffet Desserts

Add any Two of the following treats to your existing menu!

New York Cheese Cake with Berry Compote

Key Lime Pie

Flourless Chocolate Torte

Bourbon Pecan Pie

Country Apple Pie

Beach House Bread Pudding

Cinnamon Apple Crisp

Georgia Peach Cobbler

\$6.00 per Guest

Plated Desserts

Choice of One

New York Cheese Cake with Berry Compote

Key Lime Pie

Flourless Chocolate Torte

Bourbon Pecan Pie

Country Apple Pie

Beach House Bread Pudding

Crème Brûlée

Chocolate Mousse with Seasonal Berries

\$6.00 per Guest

Sundae Bar

Vanilla & Chocolate Ice Cream

Chocolate, Caramel & Butterscotch Syrup

Strawberry Puree, Fresh Bananas, Pineapple, Crushed Oreos,

Peanuts, Pecans, M&M's, Sprinkles, Cherries & Whipped Cream

\$10.00 per Guest

Sweet Tooth

Chocolate Mousse with Seasonal Berries

Petite Assorted Cheese Cakes

Cookies & Brownies

Miniature Dessert Bars

\$12.00 per Guest

Cookies or Brownies

\$24.00 per Dozen

Above prices are subject to 22% Service Charge & 7% Sales Tax

