



A Vacation Myrtle Beach Property

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.



## Continental Breakfast with 30-minute service

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- Ocean Continental Breakfast

Seasonal fruit, Regular and Decaf Coffee, Orange Juice, Assorted Breakfast Pastries

- By the Sea Continental Breakfast

Seasonal fruit, Regular and Decaf Coffee, Orange Juice, Assorted Breakfast Pastries, Granola Bars and Individual Yogurts

- West Coast Continental Breakfast

Seasonal fruit, Regular and Decaf Coffee, Orange Juice, Grapefruit Juice, Tomato Juice, Oatmeal Bar with Cinnamon, Nuts and Milk

## Breakfast Buffet Options with 60- minute service

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- Traditional Buffet

Scrambled Eggs, Pancakes, Bacon or Sausage, Breakfast Potatoes, Grits, Biscuits, Orange Juice, Regular and Decaf Coffee, Butter, and Assorted Jellies/ Jams

- Carolina Sunrise Buffet

Scrambled Eggs, French Toast, Bacon, Sausage, Breakfast Potatoes, Grits, Biscuits, Sausage Gravy, Assorted Pastries, Fresh Fruit, Regular and Decaf Coffee, Orange Juice

- Beach Bound Buffet

Scrambled Eggs, Ham and Cheese Quiche, Bacon, Sausage, Hash Brown Casserole, Stone Ground Grits, Croissants, Blueberry Pancakes, Fresh Fruit, Assorted Pastries, Regular and Decaf Coffee, Orange Juice

## Morning Break with 30-minute service

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### Food Selection

#### Select 2 Morning Break Items

- Danish Pastries or Scones
- Croissants
- Muffins
- Bagels with Cream Cheese Spreads
- Granola Bars, Colossal Cookies or Deluxe Brownies
- Ham or Sausage Biscuits
- Hot Ham & Cheddar Croissants
- Fruit Yogurts
- Cinnamon Rolls
- Fresh Fruit
- Dry Snack Mix

### Beverage Selections

#### Select 2 Beverages

- Coffee, Decaf & Hot Tea
- Hot Chocolate
- Milk & Chocolate Milk
- Orange Juice
- Assorted Soft Drinks
- Bottled Water
- Lemonade
- Iced Tea

## AFTERNOON BREAK with 30-minute Service

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### Select 2 Afternoon Break Items

- Cookies
- Brownies & Blondies
- Assorted Cheeses
- Seasonal Vegetable with Dip
- Seasonal Fruit
- Assorted Candy Bars
- Jumbo Soft Pretzels with Mustard
- Tortilla Chips with Salsa
- Potato Chips with Dip
- Assorted Individual Bags of Chips
- Assorted Ice Cream
- Chocolate Covered Pretzels
- Assorted Rice Krispie Treats
- Assorted 100 Calorie Packs
- Pita Bread with Hummus

### Beverage Selections

#### Select 2 Beverages

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

## A La Carte Break Items

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### Beverage Selections

- Coffee, Decaf per gallon
- Hot Chocolate per gallon
- Orange Juice per gallon
- Soft Drinks each
- Bottled Water each
- Lemonade per gallon
- Fruit Punch per gallon
- Iced Tea per gallon

### Snacks

- Assorted Chips per bag
- Potato Chips per pound
- Mini Pretzels per pound
- Corn Chips per pound
- Tortilla Chips per pound
- Snack Mix per pound
- Honey Roasted Nuts per pound
- Individual Yogurt per dozen
- Granola Bars per dozen
- Spring Onion Dip per quart
- Ranch Dip per quart
- Spinach Dip per quart
- Salsa per quart
- Con Queso Dip per quart
- Hot Spinach and Artichoke Dip per quart
- Hot Crab Dip per quart

## Box Lunch

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*You may select three different lunches for 30 or more guests and please choose one or two selections for less than 30 guests.*

- Turkey & Ham Wrap Served with lettuce, tomato, shredded cheddar & jack cheese, and herbed mayonnaise
- Italian Sub Ham, salami, pepperoni, provolone, lettuce, tomato, and Italian dressing
- Roast Beef with Swiss Served with lettuce, tomato, and creamy horseradish
- Chicken Salad on a Croissant Served with lettuce and tomato
- Vegetable Wrap Served with bell peppers, red onion, mushrooms, lettuce, tomato, and red wine vinaigrette

**All box lunches include chips, fresh whole fruit, a fudge brownie or cookie and a beverage.**

### The Lighter Side Lunch to Go

Chef Salad Served with mixed greens, turkey, ham, Swiss & American cheese, tomato, bacon bits, red onion, egg wedges, and croutons

Caesar Salad with Grilled Chicken Fresh romaine lettuce, shredded parmesan cheese, garlic croutons and classic Caesar dressing

Grilled Flounder Salad Fresh mixed greens, shredded cheddar & jack cheese, diced tomatoes, and scallions

Chopped Salad with Grilled Chicken With iceberg lettuce, shredded parmesan cheese, diced tomatoes, scallions, red & green bell peppers, and almonds tossed in red wine vinaigrette

## Plated Lunch

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Luncheon Entrées Include a Selection Salad, Freshly Baked Rolls & Butter, Chef's Choice Dessert & Freshly Brewed Coffee & Iced Tea

You may choose up to three entrees for your luncheon for 40 or more guests. Please select from two entrees for group less than 40. Plated Lunch is for 200 people or less.

- Chicken Marsala

Served with rice pilaf and Italian green beans

- Chicken Parmesan

Served over penne pasta with marinara and vegetable medley

- Beef Burgundy

Served with white rice and broccoli with cheese sauce

- Slow Cooked Beef Brisket

Served with a cabernet brown sauce, buttery new potatoes, and vegetable medley

- Fried BBQ Pork Chops

Served with macaroni & cheese, and fried zucchini

- Slow Roasted Pork Loin

Served with apple chutney, mushroom & almond rice pilaf, and brandy spiced baby carrots

- Baked Flounder

Topped with shrimp scampi, served with saffron rice, and vegetable medley

- Shrimp and Sausage

Shrimp and Sausage Over stone ground yellow grits with a bacon gravy and vegetable medley

## Lunch Buffet with 60-minute service

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Minimum 50 Guests. If Less Than Minimum, \$4.00 Per Person will be added. Fresh Baked Rolls, Breads & Butter, Dessert, Water, Iced Tea, and Coffee Station

### The Deli Bar

Sliced roast beef, ham, turkey, and salami, with lettuce, tomatoes, onion, Swiss, Provolone, and American cheese, pasta salad, coleslaw, assorted breads, and condiments. Dessert tray consisting of assorted cookies and brownies

### Southern Jubilee

Tossed garden salad, fried chicken, fried catfish, mashed potatoes with gravy, dirty rice, collard greens, corn on the cob, cornbread muffins, and assorted cobblers

### Hot and Hearty

Sliced sirloin with a red wine and rosemary au jus, brown sugar and honey glazed pit ham, roasted red potatoes, vegetable medley, dinner rolls, Tossed Garden Salad, and assorted desserts

### The Grille Room

Italian sausage with peppers & onions, herb roasted chicken breast, dilled new potatoes, rice pilaf, vegetable medley, dinner rolls, Tossed Garden Salad, and assorted desserts

All buffets include beverage station with Coffee, Iced Tea, and Water



## Plated Dinner 90-minute Service

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Plated Dinner is for 200 people or less.

Dinner Entrées Include a Fresh House Salad, Freshly Baked Rolls, Fresh Seasonal Vegetable, Roasted or Mashed Potatoes, Dessert & Freshly Brewed Coffee, & Iced Tea

### **Chicken Bruschetta**

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

### **Chicken Marsala**

Pan Fried Chicken Cutlets and Mushrooms in a rich Marsal Wine Sauce

### **Slow Cooked Barbecue Bone in Pork Chops**

Topped with a Caramelized Onion Jam, a Rich Bordelaise Sauce

### **Grilled New York Strip Steak**

Topped with a Caramelized Onion Jam, a Rich Bordelaise Sauce

### **Prime Rib**

Prime Rib served with Horseradish Sauce

### **Filet Mignon**

Served with a Port Demi-Glacé

### **Shrimp Scampi**

Sautéed with Butter, Garlic, Herbs, & Lemon

### **Grilled Chicken Penne**

Grilled Breast of Chicken on Penne Pasta sautéed in Herbs & Olive Oil or Marinara & Grated Parmesan

### **Grilled Salmon**

Fresh Salmon, topped with a Champagne Beurre Blanc sauce and vegetables

### **Surf & Turf \$Market Price**

Tender Filet Mignon with a Madeira Sauce & a Lobster Tail

### **Some Dessert Options**

NY Style Cheesecake     Carrot Cake

Flourless Chocolate Cake

Tiramisu     Pecan Pie

Red Velvet Cup Cakes

Key Lime Pie

## Buffet Dinner 90-minute Service

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### **The Orient Express**

Stir-Fry Chicken

Pepper Steak

Stir-Fry Rice

Asian Vegetable Medley

Tossed Garden Salad

Rolls Assorted Desserts

### **A Taste of Italy**

Chicken Alfredo

Lasagna

Eggplant Parmesan

Sautéed Squash and Zucchini with Basil

Italian Green Beans

Tossed Garden Salad

Garlic Bread

Assorted Desserts

### **Simply Southern**

Fried Chicken Breast

BBQ Pork Chops

Mashed Potatoes with Gravy

Southern Style Green Bean

Macaroni and Cheese

Cornbread Muffins

Tossed Garden Salad

Cobbler

## Build your own buffet dinner

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60-min Service, 50 person Min, under 50 people additional \$4.00 per person. All entrées served with Rolls and Butter tea & water. Priced per person. Vegetarian / Vegan / Gluten free options available.

### Salads

- Tossed Garden Salad
- Fruit Salad
- Pasta Salad with Grilled Vegetables
- Spring Salad
- Spinach Salad
- Chopped Salad

### Entrée's

#### Beef

- Beef Tenderloin with Red Wine Butter Sauce (can be carving station)
- Prime Rib with Creamy Horseradish and Red Wine and Rosemary au Jus (can be carving station)
- Beef Burgundy
- Roast Top Sirloin with au Jus (can be a carving station)
- Beef Brisket with a Rubbed Sage Brown Sauce
- Slow Roasted Strip Loin with a Cabernet Reduction

#### Chicken

- Crispy Southern Fried Chicken
- Chicken Marsala
- Char-Grilled Chicken Breast with Champagne Sauce
- Herbed Baked Chicken
- Baked Breast of Chicken with Mushroom Sauce
- Chicken Parmesan
- Chicken Cordon Bleu

#### Pork

- Slow Cooked Baby Back Pork Ribs in Barbecue Sauce
- Southern Pulled Pork Served with Carolina Barbecue Sauce \$
- Pork Loin with Apple Brandy Cream
- Honey Baked Ham with Pineapple Chutney

## Landmark Resort

- Sage Rubbed Center Cut Pork Loin
- Spiral Ham with Brown Sugar and Honey Glaze
- Pork Tenderloin stuffed with Orange Compote
- Spanish Pork with Apple Citrus Salsa

### Seafood

- Broiled Flounder with Lemon Butter Sauce
- Crab Cakes with Citrus Aioli
- Baked Salmon with Lobster Dill Sauce
- Crab Encrusted Grouper with Southwestern Tartar Sauce
- Shrimp with Stone Ground Yellow Grits and Tasso Gravy
- Scallops Fra Diavolo with Penne Pasta

### Starch

- Home-Style Coleslaw
- Potato Salad
- Roasted Red Potatoes
- Mashed Potatoes with Gravy
- Rice Pilaf
- Wild Rice Blend
- Saffron Rice
- Macaroni and Cheese
- Fettuccine Alfredo
- Collard Greens
- Red Rice & Beans
- Kernel Corn

### Vegetables

- Country Style Green Beans
- Vegetable Medley
- Corn Soufflé
- Broccoli and Cheese
- Ratatouille
- Baked Tomatoes with Provolone
- Char-Grilled Eggplant
- Fried Zucchini
- Squash



## Hors d'oeuvres

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Priced per person

- Fruit and Cheese Tray
- Vegetable Tray
- Crab Dip
- Tomato Basil Bruschetta
- Shrimp Cocktail
- Fruit Kebabs with Honey Glaze
- Vegetable Spring Rolls with Thai Dipping Sauce
- Shrimp Scampi
- Fondue Station
- Antipasto Tray
- Swedish Meatballs
- Meatballs with Citrus BBQ
- Grilled Portabella with Tomato and Fresh Mozzarella
- Parmesan Chicken Tenders
- Cheese Tortellini with Marinara
- Cheese Ravioli with Alfredo
- Mini Crab Cakes
- Seared Scallops with Chardonnay Garlic Sauce
- Lowcountry Spring Rolls with Spicy Honey Mustard
- Sausage Stuffed Mushrooms
- Blackened Chicken Wings with BBQ and Hot Sauce
- Smoked Salmon Tray
- Mini Chicken Cordon Bleu
- Chicken Satay
- Brie Torte with Sun Dried Tomatoes and Pesto
- Mini Quiche Lorraine
- Fried Quail with Thai Dipping Sauce
- Spinach and Artichoke Dip with Tri Color Tortilla Chips
- Skewered Teriyaki Beef and Red Bell Peppers

## Beverage Options

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Hosted and Cash bars are available. Last call at 10:45pm

Bartenders or Attendants are required for any function where alcohol is served.

- Bartender charges are \$150.00 per bartender. Bartender is based 1 per 50 people.
- Hosted Bar: A credit card with a \$1,000.00 deposit is required prior to the event. After bar charges are posted to the master bill, the balance due will be charged or a refund will be issued within 72 hours to the card on file.
- There is a \$250.00 in sales minimum on all cash bars. A \$250.00 deposit will be required when booking a cash bar. If sales do not meet the \$250.00 minimum, the difference between sales and the \$250.00 minimum will be deducted from the deposit. Remaining balance of the deposit will be refunded.

### House:

Fleishman's Vodka, Fleishman's Gin, Admiral Nelson Silver and Spiced, Tortilla Silver Tequila, Black Velvet, Café Lolita, Peach Schnapps, Amaretto, E&J brandy, St. Brendan's Irish Cream, southern comfort. Evan Williams

### Call:

Bacardi, Captain Morgan, Myers, Absolute, Firefly, Tito's, Beefeater, Tanqueray, Fireball, Canadian Club, Seagram's 7, Jim Beam, Jack Daniels, Cuervo Gold, Jägermeister

### Premium:

Grey goose, Woodford Reserve, Makers mark, Johnny Walker Black, Henessey Cognac, Courvoisiere, Gran Marnier, Crown Royal, Jameson,

### Beer:

Bud Lite, Budweiser, Michelob Ultra, Miller Lite, Coors Lite, Yuengling, Corona, Huger St, Blue Moon

### Wine:

Chardonnay, White Zin, Moscato, Merlot, Cabernet, Sauvignon Blanc. Pinot Noir, Pinot Grigio

Cash Bar- Inclusive Pricing Per Drink

Premium

Call

House

Domestic Beer

Imported Beer

Wine

Soft Drinks/Bottled Water

Hosted Bar- Inclusive Pricing Per Drink

Premium

Call

House

Domestic Beer

Imported Beer

Wine

Soft Drinks/Bottled Water