

events by Marriott



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crafted for you

**MYRTLE BEACH MARRIOTT RESORT & SPA
AT GRANDE DUNES**

8400 Costa Verde Drive | Myrtle Beach | SC 29572

www.marriott.com

breakfast

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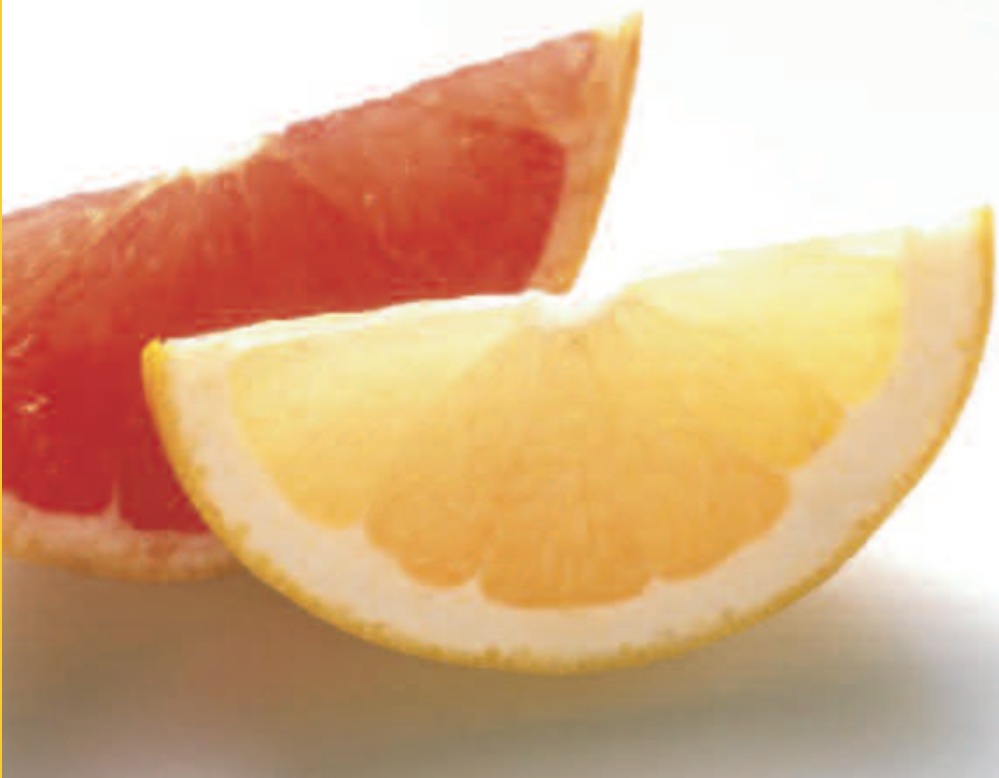
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the early riser

orange, grapefruit, tomato, apple juices

danish, muffins, bagels, croissants

coffee, decaffeinated coffee, revolution teas

enhancements

cottage cheese

nova scotia lox

granola bars

warm cheese blintz

applewood smoked bacon

breakfast on the run

tropicana bottled juice

pre-wrapped thomas english muffins, canadian bacon, egg, cheddar cheese

deep fried potato nuggets

coffee, decaffeinated coffee, revolution teas

hard boiled eggs

egg and cheese croissants

sausage breakfast burrito

whole fruit

sliced fruit

turkey sausage

cold cereal, 2%, skim milk

continental breakfasts

american continental

orange, grapefruit, tomato, apple juices

platter of sliced fruit

danish, bagels, croissants

blueberry, lemon, bran and poppyseed muffins

coffee, decaffeinated coffee, revolution teas

the european

orange, grapefruit, tomato juices

platter of seasonal fruit

cold cereals, 2%, skim milk

yoplait yogurt

danish, muffins, bagels, croissants

coffee, decaffeinated coffee, revolution teas

plated breakfasts

the traditional

- orange or grapefruit juice
- scrambled eggs
- bacon or link sausage (choice)
- breakfast potatoes
- breakfast breads
- coffee, decaffeinated coffee, revolution teas

steak and eggs

- orange or grapefruit juice
- grilled filet mignon
- scrambled eggs
- breakfast potatoes
- breakfast breads
- coffee, decaffeinated coffee, revolution teas

enhancements

enhance your breakfast experience with a fresh fruit smoothie or fresh fruit plate for each of your guests



french toast

- orange or grapefruit juice
- vanilla infused french toast, maple syrup
- sausage links
- coffee, decaffeinated coffee, revolution teas

eggs benedict

- (maximum 150 people)*
- orange or grapefruit juice
- traditional eggs benedict
- poached eggs on a toasted english muffin, canadian bacon and hollandaise sauce
- breakfast potatoes
- breakfast breads
- coffee, decaffeinated coffee, revolution teas

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buffet breakfasts

the american buffet

orange, grapefruit, tomato, apple juices
seasonal fruits
cold cereals, 2% and skim milk
scrambled eggs with peppers and onions
breakfast sausage links and bacon
breakfast potatoes
danish, muffins, croissants
coffee, decaffeinated coffee,
revolution teas

the southeast buffet

orange, grapefruit, tomato, apple juices
seasonal fruits
scrambled eggs with peppers and onions
danish, muffins, croissants
eggs benedict
vanilla infused french toast
breakfast sausage links and bacon
breakfast potatoes
coffee, decaffeinated coffee,
revolution teas

the sunrise

(minimum 10, maximum 50)
orange and grapefruit juices
natural and fruit flavored yoplait yogurts
breakfast cereal, 2% & skim milk
muffins, danish and bagels,
cream cheese
scrambled eggs and cheddar cheese
in a croissant sandwich
coffee, decaffeinated coffee,
revolution teas

the southwestern

orange, grapefruit, tomato, apple juices
seasonal fruits
scrambled eggs, chorizo sausage,
pico de gallo, cheddar cheese,
guacamole, frijoles and
warm flour tortillas
corned beef hash with onions
and cilantro
breakfast potatoes
texas style biscuits with sausage gravy
coffee, decaffeinated coffee,
revolution teas



*(minimum 50 people
unless otherwise noted)*

breakfast stations

omelet station*

eggs, egg beaters

smoked applewood bacon,
diced ham, sausage,
grilled chicken

mushrooms, peppers, tomatoes,
scallions, onions

cheddar cheese, monterey
jack cheese and bleu cheese

guacamole, salsa

belgian waffle station*

seasonal fresh berries

pecans, macadamia nuts

whipped cream,
chocolate chips

maple syrup and strawberry
compote



*attendant required

each based on one attendant
per 50 guests, attendant fee
applies

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DELIGHT

candy bars

ice cream

nuts

popcorn

pretzels

mini meat pies

soda

tortilla chips

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mid morning breaks

the natural

strawberries, blueberries,
raspberries

yogurt granola parfait

fresh fruit kabobs

coffee, decaffeinated coffee,
revolution teas

the smoothie

smoothies blended fresh for you:

blueberry, raspberry & orange,
strawberry, banana & pineapple,
kiwi blended with yogurt

seasonal fruits

granola bars

coffee, decaffeinated coffee,
revolution teas

the energizer

mixed nuts, pretzels

energy bars

bottled spring water, gatorade,
regular and sugar free red bull

coffee, decaffeinated coffee,
revolution teas

am beverage break (15-45min)

regular and diet sodas

bottled spring water

tropicana bottled juices

coffee, decaffeinated coffee,
revolution teas

enhancements

enhance any break on
consumption:

regular and diet sodas

bottled spring water

san pellegrino sparkling water

acqua panna still water



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afternoon breaks

the cookie monster

gourmet cookies including:
white chocolate macadamia nut,
chocolate chip, m&m, peanut butter
and oatmeal raisin

regular and chocolate milk

coffee, decaffeinated coffee,
revolution teas

the chocoholic break

white chocolate macadamia nut
and chocolate chip cookies,
chocolate dipped strawberries,
chocolate fudge brownies,
twix, snicker bars, oreo cookies,
kit kat candy bars

regular and chocolate milk

coffee, decaffeinated coffee,
revolution teas

enhancements

enhance any break on
consumption:

regular and diet sodas

bottled spring water

san pellegrino sparkling water

acqua panna still water



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afternoon breaks

ice cream break

häagen-dazs ice cream and yogurt bars

nestle novelty ice cream bars

white chocolate macadamia nut and chocolate chip cookies

coffee, decaffeinated coffee, revolution teas

all day beverage break mid-morning & afternoon

regular and diet sodas

bottled spring water

coffee, decaffeinated coffee, revolution teas

the 7th inning stretch

peanuts, popcorn, cracker jacks, individual bags of potato chips,

choice of one:
traditional soft jumbo pretzels, cheese sauce

or
hot dogs, cheddar cheese, relish, onions, mustard and ketchup

coffee, decaffeinated coffee, revolution teas



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a la carte break items

beverages

coffee, decaffeinated coffee,
revolution teas

regular and diet sodas

bottled spring water

acqua panna still water

san pellegrino sparkling water

tropicana bottled juices

selection of juice

lemonade | iced tea | gatorade

regular and sugar free red bull

milk, whole, 2%, skim, chocolate

enhancement

european coffee bar

fresh orange, lemon zest, shaved dark
chocolate, whole cinnamon sticks,
rock candy stirrers, grand marnier
flavored whipped cream

featuring premium regular and
decaffeinated flavored coffees

pastries and breads

apple coffee cake

sour cream coffee cake

croissants, plain, chocolate
and almond

freshly baked muffins

whole wheat or regular

english muffins

fruit filled danish

bagels, cream cheese

jumbo cookies

fudge brownies

assorted bars

biscotti, chocolate and vanilla

enhancements

mixed nuts

cheese platter

selection of european meats

candy bars

häagen-dazs ice cream

and yogurt bars

nestle novelty ice cream bars

xxl warm pretzels

tortilla chips and salsa

granola parfaits



fresh fruit smoothies
chocolate dipped strawberries
Individual yoplait yogurt

lunch

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ESSENCE

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entrée salads

caesar salad (prices vary)

romaine lettuce, parmesan garlic croutons, caesar dressing, shaved parmesan cheese, topped with your choice:

- grilled chicken or
- grilled shrimp or
- fillet of salmon

warm rolls and butter

raspberry swirl cheesecake

iced tea

southwest chicken salad

chilled spring mix, lime and tequila marinated grilled chicken, sliced red onions, grape tomatoes, hard cooked eggs, shredded monterey jack and cheddar cheeses, chipotle avocado ranch dressing

warm rolls and butter

sombrero torte

iced tea

asian chicken salad

asian greens, grilled breast of chicken, cashews, crisp wontons, pan asian dressing

warm rolls and butter

black forest cake

iced tea

strawberry fields salad

chilled spring mix, grilled chicken breast, candied pecans, crumbled maytag bleu cheese, sliced strawberries, mandarin oranges, raspberry vinaigrette dressing

warm rolls and butter

ultimate chocolate cake

iced tea



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sandwiches

roast turkey blt

turkey, applewood smoked bacon, lettuce, tomato and mayonnaise, swiss cheese,

multi-grain roll

potato chips

kentucky bourbon pecan pie

iced tea

grilled vegetable wrap

balsamic marinated peppers, zucchini, asparagus, yellow squash and portobello mushrooms, crumbled bleu cheese, whole wheat tortilla, crisp field greens, balsamic vinaigrette dressing

gourmet carrot cake

iced tea

grilled chicken caesar wrap

grilled chicken breast sliced, romaine lettuce, caesar dressing, fresh parmesan cheese and tomatoes, sun-dried tomato tortilla

amaretto almond cheesecake

iced tea

southwest fajita wrap

char-broiled breast of chicken sliced, roasted red and yellow peppers, shredded lettuce, pico de gallo, guacamole, shredded monterey jack cheese, sour cream, spring greens in balsamic dressing

sombrero torte

iced tea



all salad & sandwich entrées are served with coffee, decaffeinated coffee and hot or iced tea

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ask your catering contact about turning any of our sandwich or salad entrées into a “boxed lunch to go”

boxed sandwiches

the beefeater

shaved deli roast beef on a french baguette, cheddar cheese, horseradish mayonnaise, mustard
individual bags of potato chips
m&m jumbo cookie
choice of soda or bottled spring water

the ham mer

sliced honey glazed ham on a fresh baguette, swiss cheese, mayonnaise and mustard
individual bags of potato chips
peanut butter cookie
choice of soda or bottled spring water

the “tom”

turkey, applewood smoked bacon, lettuce, tomato and mayonnaise, swiss cheese, multi-grain roll
potato chips
white chocolate macadamia nut cookie
choice of soda or bottled spring water

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of air

chicken mediterranean

wedge salad: wedge of iceberg lettuce
diced tomato, chopped applewood
bacon, bleu cheese dressing

boneless breast of grilled chicken,
sun-dried tomato pesto, roasted red and
yellow peppers, fresh mozzarella cheese

fresh vegetables and rosti potatoes

raspberry swirl cheesecake

coffee, decaffeinated coffee,
revolution teas

chicken tuscan

greek salad: romaine lettuce,
kalamata olives, roasted red peppers,
julienne red onions, feta cheese, tossed in
a red wine vinaigrette dressing

boneless chicken breast coated with
herb bread crumbs, pan seared,
topped with fresh mozzarella and
marinara sauce

penne pomodoro

tiramisu torte with kahlua crème

coffee, decaffeinated coffee,
revolution teas

pasta primavera

caesar salad: romaine lettuce,
shaved parmesan, parmesan garlic
croutons, caesar dressing

penne pasta with herb chicken breast
tossed with peppers, zucchini, diced
portobello mushrooms, diced roma
tomatoes in a parmesan alfredo sauce

italian cream layer cake

coffee, decaffeinated coffee,
revolution teas

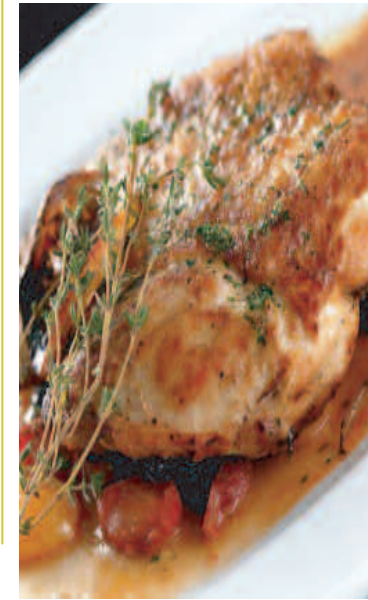
chicken cardinale

mixed field green salad: grape tomato,
julienne cucumbers, choice of dressing

boneless breast of chicken coated in
panko breadcrumbs with lemon
pepper seasoning, pan sautéed
topped with julienne of sweet red and
yellow peppers in a lemon beurre blanc

ultimate chocolate cake

coffee, decaffeinated coffee,
revolution teas



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of land

filet mignon

wedge salad: wedge of iceberg lettuce
diced tomato, chopped applewood bacon,
bleu cheese dressing

filet mignon, bordelaise sauce

yukon gold mashed potatoes

fresh vegetables

new york cheesecake

coffee, decaffeinated coffee, revolution teas

rosemary and black pepper crusted pork loin

mixed field green salad: grape tomato,
julienne cucumbers, choice of dressing

rosemary and black pepper crusted sliced pork loin,
with wild mushroom marsala sauce

rosemary roasted potatoes and fresh vegetables

gourmet carrot cake

coffee, decaffeinated coffee, revolution teas



roasted new york strip loin

sliced beefsteak tomatoes, sweet onion, crumbled bleu
cheese, balsamic vinaigrette

sliced new york strip loin with bordeaux red wine sauce

horseradish mashed potatoes and tomato gruyere

julienne of vegetable

ultimate chocolate cake

coffee, decaffeinated coffee, revolution teas



all luncheon entrées come complete with warm rolls and butter, coffee, decaffeinated coffee or revolution teas

of sea

grilled fillet of salmon

mixed field green salad: grape tomato, julienne cucumbers, choice of dressing

grilled fillet of salmon, dijon cream sauce

yukon gold mashed potatoes with asparagus

lemon mist cake

coffee, decaffeinated coffee, revolution teas

grilled swordfish

caesar salad: romaine lettuce, shaved parmesan, parmesan garlic croutons, caesar dressing

grilled swordfish with lemon chive aioli

spinach, roasted onions and fingerling potatoes

raspberry swirl cheesecake

coffee, decaffeinated coffee, revolution teas



soup suggestion

chicken noodle, tomato basil, minestrone, cream of mushroom, clam chowder, vegetable beef and many more!

cold lunch buffet

the wallstreet (minimum 25 people)

chef's soup of the day

garden salad with dressing selection

cole slaw, spicy potato salad

albacore tuna salad, chicken salad

sliced oven roasted turkey, sliced roast beef,
sliced genoa salami, shaved ham

wheat and rye bread, multi-grain rolls,
kaiser rolls and pretzel rolls

sliced big eye swiss, american and
sharp cheddar cheeses

tomatoes, onions, kosher pickles and black olives

lite mayonnaise, specialty mustards: dijonnaise,
horseradish and peppercorn

individual bags of potato chips and pretzels

individual mini desserts: mini cheesecakes,
mini pastries, mini cream puffs, mini eclairs,
chocolate covered strawberries

coffee, decaffeinated coffee, revolution teas

*menus based on a minimum number of guests ~ less
than listed minimum number of guests ~ an additional charge
per person will be applied to the menu price.*

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cold lunch buffets (cont.)

deli express (10-25 people)

fresh fruit salad, spicy potato salad,
cole slaw

roasted breast of turkey, sliced roast beef,
shaved ham

sharp cheddar, big eye swiss and
american cheeses

wheat and rye bread, multi-grain rolls,
kaiser rolls and pretzel rolls

tomatoes and pickles

lite mayonnaise, specialty mustards:
dijonnaise, horseradish and peppercorn

individual bags of potato chips
and pretzels

individual mini desserts: mini cheesecakes,
mini pastries, mini cream puffs, mini eclairs,
chocolate covered strawberries

coffee, decaffeinated coffee, revolution teas

*menus based on a minimum number of
guests ~ less than listed minimum number of
guests ~ an additional charge per person will
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wrap and run (minimum 20 people)

tossed garden salad with assorted dressings, spicy potato salad

roasted sliced turkey in a whole wheat wrap with mayonnaise,
applewood smoked bacon, shredded lettuce, tomato and
swiss cheese

grilled sliced breast of chicken in a sun-dried tomato wrap
with pico de gallo, shredded lettuce and monterey jack cheese,
pesto mayonnaise and sour cream

shaved lean ham with big eye swiss, shredded lettuce,
diced tomatoes and dijonaise

individual bags of potato chips and pretzels

fudge brownies, s'mores, lemon, and peanut butter bars

coffee, decaffeinated coffee, revolution teas

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cold lunch buffets (cont.)

the rockefeller (minimum 50 people)

selection of four salads:

marinated grilled vegetable platter, caesar salad,
mixed field green salad with assorted dressings,
cole slaw, spicy potato salad

butcher block featuring:

chilled sliced beef tenderloin, roasted herb infused
breast of turkey, balsamic glazed breast of chicken,
herb crusted pork loin and shaved corned beef

beefsteak tomatoes

big eye swiss, english sharp cheddar, monterey jack
and imported sharp provolone

bread: wheat and rye bread, multi-grain rolls, kaiser
rolls and pretzel rolls, french baguettes and onion rolls

relishes: kalamata olives, pepperoncinis,
kosher pickles, lite mayonnaise, horseradish mustard,
peppercorn mustard and whole grain mustard

individual mini desserts: mini cheesecakes,
mini pastries, mini cream puffs, mini eclairs,
chocolate covered strawberries

häagen-dazs ice cream and yogurt bars

coffee, decaffeinated coffee, revolution teas



the executive (minimum 20, maximum 150 people)

tuna salad, cashew chicken salad, caesar salad, caprese salad
limestone bibb, olives, grated parmesan, crumbled maytag bleu
cheese, marinated peppers, artichokes, sweet onions,
shaved carrots, julienne cucumber, radish sprouts and crostinis

roasted chilled beef tenderloin with horseradish mayonnaise
on a french baguette

roast breast of turkey with cranberry relish on a multi-grain roll

black forest ham with stone ground mustard on an onion roll

individual mini desserts: mini cheesecakes, mini pastries,
mini cream puffs, mini eclairs, chocolate covered strawberries

coffee, decaffeinated coffee, revolution teas

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mini luncheon buffets

the asian express (minimum 20 people)

asian green salad with mizuna greens, bamboo shoots, water chestnuts, pea pods, cashews and fried wontons, ginger orange dressing

general tso's crispy chicken with sweet & sour sauce

beef stir-fry with asian vegetables in a teriyaki glaze

egg rolls with hot mustard and sesame garlic sauce

pork fried rice, stir-fried vegetables

assorted rolls and flat breads

fortune cookies, fudge brownies, s'mores, lemon bars and peanut butter bars

coffee, decaffeinated coffee, revolution teas



little italy (minimum 20 people)

vegetable minestrone

caesar salad, caprese salad

balsamic grilled vegetables

tri-colored tortellini alfredo

chicken parmesan

grilled italian sausage and roasted peppers

hard and soft italian breads and oils

tiramisu with kahlua cream, biscotti and cannolis

coffee, decaffeinated coffee, revolution teas

south of the border (minimum 20 people)

beef taco bar - shredded monterey and cheddar cheeses, guacamole, sour cream, onions, jalapeño peppers, pico de gallo

three cheese quesadilla

mexican rice and frijoles

chicken fajitas, roasted peppers and onions, pico de gallo, shredded monterey jack cheese, sour cream and guacamole with flour tortillas

sombrero torte

coffee, decaffeinated coffee, revolution teas

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lunch buffet (minimum 50 people) prices vary

caesar salad, herbed pasta salad,
field green salad with assorted
dressings, sliced tomato with onion
and bleu cheese

choice of two or three entrees:

sliced roast strip loin
roasted pork loin
meat lasagna
rigatoni with italian sausage
pasta primavera
chicken tuscan
chicken marsala
chicken milanese
salmon piccata
parmesan crusted swordfish

fresh green beans with roasted
shallots and applewood smoked
bacon

roasted rosemary fingerling potatoes

individual mini desserts: mini
cheesecakes, mini pastries,
mini cream puffs, mini eclairs,
chocolate covered strawberries

coffee, decaffeinated coffee,
revolution teas

cheeseburger in paradise (minimum 50 people)

tidewater cole slaw, caesar salad,
bowtie pasta salad,
red bliss potato salad

southern fried chicken, quarter
pound cheeseburgers and hot dogs
with coney island condiments,
barbecue breast of chicken,
shredded barbecue pork

assorted breads

campsite baked beans with
bourbon and brown sugar,

sweet onions, sautéed mushrooms,
crumbled bleu cheese, smoked
applewood bacon, and
condiment bar

individual mini desserts: mini
cheesecakes, mini pastries,
mini cream puffs, mini eclairs,
chocolate covered strawberries

sliced watermelon

lemonade and iced tea

*menus are based on a minimum
number of people - if there are less
than listed minimum number of
people, an additional per person
charge will apply*

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italian luncheon buffet *(minimum 50 people)*

marinated tomato and sweet onion platter, caesar salad, grilled balsamic vegetables

antipasta platter: salami, pepperoni, capicola, prosciutto, cherry peppers, sweet peppers, artichoke hearts, hard cooked eggs

large hand tossed pizzas: italian sausage, pepperoni, bacon and onion pizza, margherita pizza, chicken, caramelized onions, goat cheese pizza, three cheese pizza

mediterranean chicken topped with fresh melted mozzarella, roasted peppers and sun-dried tomato pesto

rigatoni bolognese

tiramisu, biscotti, cannoli and italian cream layer cake

coffee, decaffeinated coffee, revolution teas

enhancements

enhance your italian buffet with a chef attended made to order pasta station. applicable menu and chef fee will apply

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

mirror displays & platters

italian antipasta (serves 50 people)

prosciutto, pepperoni, genoa salami, capicola, kalamata olives, artichoke hearts, pepperoncini, fresh mozzarella, provolone, crusty italian breads and flavored italian oils

domestic & international cheeses (serves 50 people)

maytag bleu, gorgonzola, sharp cheddar, smoked gouda, boursin, brie, camembert, pepper jack, havarti, manchego and fontina cheeses garnished with fresh fruits and berries, crostinis and french baguettes

european meats (serves 50 people)

sliced prosciutto, sliced capicola, genoa salami and black forest ham

fresh cut and whole fruit (serves 50 people)

baby papaya, figs, cantaloupe, red and black grapes, kiwi, watermelon, strawberries, apricots, pineapple, honeydew melon and mango

fresh vegetables (serves 50 people)

white and green asparagus, baby carrots, baby zucchini, baby sweet peppers, baby yellow squash, red grape tomatoes, broccolini, purple-yellow-green cauliflower florets with chef's selection of dips



grilled balsamic vegetables (serves 50 people)

white and green asparagus, eggplant, zucchini, portobello mushrooms, artichoke hearts, roasted marinated peppers, squash and sweet onion, drizzled with balsamic vinaigrette dressing

fresh market seafood display (minimum 50 people, priced per person)

jumbo shrimp (3 per person)

fresh oysters (2 per person)

alaskan king crab leg (1 per person)

served over a bed of ice

cocktail sauce, mignonette sauce

enhance your raw bar with a customized ice carving with company logo or decorative display

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the carvery



whole side of smoked salmon
(serves 30 people)
capers, chopped onions,
hard cooked eggs and crostinis

steamship round of beef
(serves 100 people)
horseradish cream, mustard,
silver dollar rolls

roasted beef tenderloin
(serves 30 people)
rolled in black peppercorn
and roasted, garlic cream
horseradish, silver dollar rolls

baked sugar cured virginia ham
(serves 50 people)
molasses citrus glaze virginia
ham, vidalia onion relish,
dijonnaise mayonnaise,
silver dollar rolls

roast breast turkey
(serves 30 people)
honey mustard, cranberry relish,
silver dollar rolls

garlic peppercorn crusted
pork loin
(serves 30 people)
seasoned in crushed
peppercorn, dijon mustard,
roasted garlic cream horseradish
sauce, silver dollar rolls

all stations are attended by one of
our talented chefs, one chef per 75
people, chef fee applies

action stations

caesar salad station

grilled chicken, grilled salmon,
hearts of romaine, parmesan cheese, white
anchovies, roasted garlic
croutons tossed with caesar dressing

santa fe fajita bar*

chicken and beef fajitas, chicken
quesadillas, pico de gallo, guacamole,
sour cream, monterey jack and cheddar cheeses

pasta station*

(select three pastas and three sauces)
rigatoni, tortellini, penne, farfalle carbonara,
marinara, bolognese, puttanesca

shanghai stir-fry*

vegetable fried rice accompanied by your choice
(select two items)
seared duck with fresh ginger, snow peas,
seared beef with scallions and sesame garlic
sauce, spiced pork lo-mein, general tso's chicken,
vegetable fried rice



sweet endings

fresh fruit tarts, miniature cheesecakes, chocolate
strawberries, cream puffs, chocolate eclairs

coffee, decaffeinated coffee, revolution tea, whipped
cream, raw sugar and sugar sticks, cinnamon sticks,
orange and lemon zest and chocolate shavings

*attendant required

each based on one attendant per 50 guests,
attendant fee applies

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> hors d'oeuvres > station > themed



cold hors d'oeuvres

(priced per 50 pieces)

- assorted canapes
- pear and brie with almond
- bruschetta pomodoro
- european finger sandwiches
- prosciutto, gorgonzola crostini
- asparagus wrapped in prosciutto
- genoa salami, dijon cream
- thai chicken with lettuce wraps
- belgium endive with asian spiced chicken
- jumbo shrimp cocktail
- alaskan snow crab claws
- florida stone crab claws (in season)
- lobster medallions
- oysters on the half shell
- smoked salmon pinwheels
- fresh salmon tartare
- belgium endive with crab mousse
- assorted sushi rolls
- crab salad canapes

dry snacks (priced per pound)

- potato chips and french onion dip
- tortilla chips and spicy salsa
- kettle chips and bleu cheese dip
- pita chips and hummus dipping sauce
- terra chips and yogurt dip
- mixed nuts | cashews

hot hors d'oeuvres

(priced per 50 pieces)

spanakopita

parmesan artichoke hearts

assorted dim sum

miniature deep pan pizza

thai spring rolls, orange ginger sauce

brie with raspberry tarts

brie en croute

mushroom vol-au-vent

spinach and goat cheese meze

fig and mascarpone in phyllo

raspberry and brie in phyllo

empanadas

vegetable egg rolls

scallops wrapped in applewood smoked bacon

miniature crab cakes

coconut shrimp

shrimp scampi

crab rangoon



mini beef wellington

beef or chicken sate

firecracker wings with celery and bleu cheese

miniature quiche lorraine

smoked chicken quesadilla

chicken and pineapple brochette

swedish or bbq meatballs

chicken tenders with honey mustard

miniature sausage rolls

peking chicken cigar

franks in puff pastry

reception packages

(packages priced per person for one hour)

the happy hour

domestic and imported cheeses,
garnished with fresh fruit, canapes,
potato chips with sweet onion dip,
tortilla chips with salsa

the mediterranean

grilled vegetable platter: asparagus,
eggplant, zucchini, portobello mushrooms,
squash, roasted marinated peppers and
sweet onion, drizzled balsamic vinaigrette
dressing

italian hard and soft bread display,
flavored olive oils

brie and raspberry tarts, spanakopita,
parmesan artichoke hearts

the butler

*(all items served by white
gloved butlers)*

beef wellington, chicken sate,
thai chicken spring rolls,
bruschetta pomodora,
assorted canapes

changes in latitude

coconut shrimp, raspberry
and brie in phyllo, mini beef
wellington, mini crab cakes,
crab rangoon, fresh seasonal
fruit platter



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salads

- classic caesar salad
- strawberry field salad
- mixed baby field green salad
- baby wedge salad
- greek salad

plated dinners

all entrees include

your choice of salad, warm rolls and butter, entrée, dessert, coffee, decaffeinated coffee and revolution teas

enhancements | appetizers

- tortellini carbonara
- penne bolognese
- lump crab cocktail
- blackened sea scallops
- seared ahi tuna
- crab cakes
- smoked salmon with capers, onions, hard boiled eggs, crostini
- chilled jumbo shrimp
- tomato caprese salad, buffalo mozzarella
- wild mushroom vol-au-vent

enhance your evening event with:

- chair covers and overlays*
- floral centerpieces*
- additional fee applies

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of air

chicken wellington

boneless breast of chicken, mushroom duxelle, wrapped in puff pastry and baked, asparagus and rosti potatoes

chicken oscar

seasoned breast of chicken, lump crabmeat, crowned with asparagus and bearnaise sauce, yukon gold potatoes

chicken piccata

chicken breast seasoned and seared, lemon beurre blanc, yukon gold potatoes and julienne vegetables

chicken mediterranean

marinated boneless breast of chicken, sun-dried tomato pesto, roasted red and yellow peppers, melted mozzarella cheese, fresh vegetables and yukon gold mashed potatoes

chicken rosemary

grilled breast of chicken infused with rosemary and red currant glaze, roasted potatoes and fresh vegetables

chicken saltimbocca

breast of chicken seasoned and pan seared, topped with prosciutto and fresh mozzarella, served on a bed of seasoned sautéed spinach with yukon gold mashed potatoes

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of land

filet mignon

center cut filet mignon with merlot enhanced demi-glace, fresh asparagus and yukon gold mashed potatoes

roast prime rib of beef

slow roasted prime rib of beef, natural au jus, oven roasted rosemary potatoes and julienne of fresh vegetables

braised short ribs

slow cooked short ribs, horseradish cream, yukon gold potatoes and gingered carrots

medallions of beef tenderloin

twin medallions of beef tenderloin with cabernet roasted shallot sauce, english rosti potatoes and julienne of fresh vegetables



rosemary and black pepper crusted pork loin

rosemary and black pepper crusted sliced pork loin, with wild mushroom marsala sauce, rosemary roasted potatoes and fresh vegetables

beef stir-fry

marinated sliced flat iron steak served with asian-style vegetables and jasmine rice

new york strip steak

grilled center cut new york strip, yukon gold potatoes, asparagus and baby carrots

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of land (cont.)

steak diane

medallions of sautéed filet mignon, with wild mushroom cognac demi-glace, garlic mashed potatoes, fresh vegetables

steak oscar

pan seared medallions of tenderloin, topped with lump crabmeat, asparagus spears and bearnaise sauce, yukon gold mashed potatoes

steak au poivre

pan seared tournedos of filet mignon, cracked black pepper with cognac cream sauce, yukon gold mashed potatoes and fresh vegetables

roasted new york strip sirloin

sliced new york strip sirloin, bordeaux red wine sauce, horseradish mashed potatoes, tomato gruyere with julienne vegetables

rack of lamb

grilled double lamb chops, mint pesto, lamb au jus, rosti potatoes and fresh asparagus

veal chop

seared 14-ounce veal chop, red wine demi-glace, yukon gold mashed potatoes, julienne vegetables

veal oscar

tender medallions of veal topped with lump crabmeat, asparagus and bearnaise sauce, yukon gold mashed potatoes

vegetable mediterranean couscous

asparagus, eggplant, zucchini, portobello mushrooms, roasted peppers and squash cooked in an aromatic vegetable broth and drizzled with lemon chive aioli



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crab cakes

jumbo lump crab cakes with dijonnaise cream, served on bed of seasoned sautéed spinach

sea scallops

seared sea scallops, sautéed jumbo shrimp served in a provençal sauce with rice pilaf

of sea

parmesan crusted swordfish

center cut swordfish steak, shaved reggiano parmesan cheese, julienne of fresh vegetables, yukon gold potatoes

north atlantic halibut

simply grilled fillet of atlantic halibut with meyer lemon beurre blanc, yukon gold mashed potatoes

fillet of salmon

grilled fillet of sesame glazed salmon, yukon gold potatoes, fresh asparagus with roasted red peppers

grilled mahi mahi

grilled mahi mahi with lemon chive aioli, tropical fruit salsa, yukon gold mashed potatoes, fresh vegetables

sea bass

hazelnut crusted sea bass with frangelico beurre blanc served on a bed of seasoned sautéed spinach, yukon gold mashed potatoes

ahi tuna

seared ahi tuna steak with asian spiced wasabi cream, yukon gold mashed potatoes and pickled ginger

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duets of air, land or sea

filet mignon & shrimp scampi

filet mignon in bordelaise sauce with shrimp scampi, yukon gold mashed potatoes, fresh asparagus

filet mignon & fillet of salmon

filet mignon in bordelaise sauce, sesame ginger glaze salmon fillet, yukon gold mashed potatoes and fresh asparagus

filet mignon & jumbo lump crab cake

filet mignon in cabernet roasted shallot sauce, jumbo lump crab cake with dijonaise cream on a bed of seasoned sautéed spinach, yukon gold mashed potatoes



chicken piccata & fillet of salmon

seared chicken breast piccata style, sesame glazed salmon fillet, yukon gold mashed potatoes, fresh vegetables

filet mignon & australian lobster tail

filet mignon and australian lobster tail with drawn lemon butter, baby squash and baby carrots, yukon gold potatoes

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desserts

included in menu price (choose one)

amaretto almond cheesecake

carrot cake

tiramisu

new york style cheesecake

raspberry swirl cheesecake

sombrero torte

italian cream layer cake

chocolate decadence

kentucky bourbon pecan pie

ultimate chocolate cake

black forest cake

red velvet cake

lemon mist cake

key lime pie

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buffet style dinners

dinner buffet

beefsteak tomato-sweet onion-
maytag bleu cheese platter

caesar salad

field green salad, assorted dressings

chilled tortellini salad

selection of three entrées:

sliced roast new york strip

braised short ribs

asian beef stir-fry

apple stuffed pork loin

chicken piccata

chicken rosemary

chicken saltimbocca

seared fillet of salmon

w/whole grain mustard

parmesan crusted swordfish

penne bolognese

white cheddar au gratin potatoes,

wild rice

fresh seasonal vegetables

warm rolls and butter

sombrero torte, carrot cake,

black forest cake,

kentucky bourbon pecan pie

picnic on the bay

clam chowder

field green salad,
assorted dressings

tidewater cole slaw

red bliss potato salad

tortellini pasta salad

selection of three entrées:

shredded barbecued pork

barbecued pork ribs

barbecued chicken breast

chicken fajitas

beef fajitas

baked halibut with corn

and pepper relish

corn on the cob

bourbon baked beans

rosemary and parmesan

crusted potato wedges

cornbread, warm rolls, butter

sliced watermelon

raspberry swirl cheesecake, deep

dish apple torte, black forest cake



all buffets include coffee,
decaffeinated coffee, revolution teas
minimum of 50 people

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buffet style dinners (cont.)

prime rib buffet

greek salad

caesar salad

field greens, assorted dressings

grilled balsamic vegetable platter

beefsteak tomato-sweet onion-maytag bleu
cheese platter

carved prime rib*

selection of additional two entrées:
seared salmon w/whole grain mustard
parmesan crusted swordfish
chicken marsala
chicken piccata
roasted herb encrusted pork loin
penne bolognese

fresh vegetable medley

potatoes au gratin, roasted pepper rice

warm rolls and butter

carrot cake, lemon mist cake, red velvet cake,
chocolate decadence

all buffets include coffee, decaffeinated coffee, revolution teas
minimum of 50 people

*chef required
additional charges will apply

italian buffet

tomato, red onion & mozzarella platter

caesar salad

grilled balsamic vegetable platter

selection of three entrées:
sliced new york strip barolo
mediterranean chicken
chicken tuscan
baked snapper with sicilian olives,
roasted peppers and tomatoes
lasagna
penne primavera
rigatoni with grilled italian sausage,
onions and roasted peppers

rosemary & olive oil roasted potatoes

green beans with shallots and roasted peppers

tiramisu, italian cream layer cake, biscotti

*menus based on a minimum number
of guests ~ less then listed minimum number of guests ~
an additional charge per person will be applied to the
menu price.*

beverage

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ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- alcohol free

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premium pour red wines

Chateau St. Jean

- cabernet sauvignon
- merlot

Jacob's Creek Reserve

- shiraz

Rocco Delle Macie

- chianti classico

premium pour white wines

Chateau St. Jean

- chardonnay

Blue Fish

- riesling

Bottega Vinaia

- pinot grigio

Beringer

- white zinfandel

bubbles and cork

Marwood

- sparkling

Beringer

- sparkling white zinfandel

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australian wines

- jacob's creek chardonnay, southeast australia
- jacob's creek shiraz, southeast australia
- jacob's creek cabernet sauvignon, southeast australia

italian wines

- cavit chardonnay, trentino, italy
- cavit pinot grigio, trentino italy
- cavit pinot noir, trentino italy
- cavit merlot, trentino italy

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> bars > wines

bartender fee applicable on all banquet bars
cashier fee applicable on all cash bars



complete bar package
(priced per person, for each hour)
available in one to four hour increments

premium brand liquor

vodka

- SKYY Vodka
- ABSOLUT Mandrin
- Effen Black Cherry Vodka

gin

- Beefeater Gin

rum

- Bacardi Rum
- Captain Morgan Spiced Rum

tequila

- Cuervo Gold

bourbon

- Jack Daniel's

scotch

- J&B

blend

- Canadian Club

brandy

- E&J Gallo

cognac

- Courvoisier V.S.

cordials & liqueurs

- Baileys Irish Cream
- Baileys Irish Cream Caramel
- Baileys Irish Cream Mint
- Disaronno Amaretto
- Grand Marnier
- Kahlúa

super premium brand liquor

vodka

- Ketel One Vodka
- Ketel One Citroen
- Effen Black Cherry Vodka

gin

- Tanqueray Gin

rum

- Bacardi Rum
- Captain Morgan Spiced Rum

tequila

- 1800 Reposado

bourbon

- Makers Mark

scotch

- Johnnie Walker Red

blend

- Crown Royal

brandy

- E&J Gallo

cognac

- Remy V.S.O.P.

cordials & liqueurs

- Baileys Irish Cream
- Baileys Irish Cream Caramel
- Baileys Irish Cream Mint
- Disaronno Amaretto
- Grand Marnier
- Kahlúa

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bartender fee applicable on all banquet bars
cashier fee applicable on all cash bars



complete bar package
(priced per person, for each hour)
available in one to four hour increments

host beverage selections

- premium liquors
- super premium liquors
- juice & soda
- mineral water
- domestic beer
- imported beer
- wine by the glass

cash beverage selections

- premium liquors
- super premium liquors
- juice & soda
- mineral water
- domestic beer
- imported beer
- wine by the glass

domestic & imported beers
(choice of four)

- Budweiser, Bud Light,
- Coors Light, Miller Lite,
- Michelob Ultra, Amstel Light,
- Corona Extra, Corona Light,
- Pilsner Urquell, Heineken,
- Sam Adams Boston Lager,
- St. Pauli non-alcoholic

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SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

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breakfast

cup of mixed berries [low carb]

strawberries, blueberries, raspberries
and blackberries

scrambled eggs [low carb]

scrambled eggs with bacon, sausage
and grilled tomatoes

fresh fruit plate [low fat]

sliced pineapple, cantaloupe, watermelon,
strawberries, raspberries and grapes

sautéed vegetables with egg whites [low fat]

sauteed red and yellow peppers, mushrooms,
sweet onions and roasted roma tomatoes



beverages

grapefruit juice [low carb]

diet soda [low fat, low carb]

these items have been selected to meet the diverse dietary needs of our guests. we will be happy to answer any questions you may have

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luncheon

grilled chicken caesar salad [low carb]

grilled chicken caesar salad with romaine lettuce, caesar dressing, tear drop tomatoes and shaved parmesan cheese

balsamic chicken [low carb]

grilled chicken, tomato relish, medley of fresh vegetables

grilled chicken club salad [low carb]

grilled breast of chicken, mixed greens, diced tomato, applewood smoked bacon, monterey jack and cheddar cheeses, hard boiled eggs, choice of ranch or balsamic dressings

roasted turkey
on multi-grain roll [low carb]

roasted turkey with lettuce, tomato, low-fat mayonnaise

beverages

grapefruit juice [low carb]

diet soda [low fat, low carb]

diet lemon lime soda [low fat, low carb]

michelob ultra [low carb]

miller lite [low carb]

these items have been selected to meet the diverse dietary needs of our guests. we will be happy to answer any questions you may have



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plated dinners

balsamic chicken [low carb]

grilled chicken with tomato balsamic relish
served with a medley of fresh vegetables

grilled salmon fillet [low fat]

with braised carrots and parsnips in
a light vegetable broth

mediterranean spiced
paillard of chicken [low carb]

with wilted spinach and grilled tomatoes

citrus breast of chicken [low fat]

breast of chicken marinated in a citrus spice
marinade, wild rice, green beans and shallots

pasta primavera [low cholesterol]

with yellow and green squash, roasted
red peppers, carrots and broccoli



lunch and dinner buffets

balsamic chicken [low carb]

grilled salmon fillet [low fat]

pasta primavera [low cholesterol]

citrus breast of chicken [low fat]

substitute any of the above buffet items for existing buffet items

these items have been selected to meet the diverse dietary needs of our guests. we will be happy to answer any questions you may have

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these items have been selected to meet the diverse dietary needs of our guests. we will be happy to answer any questions you may have

hors d'oeuvres

low carb selection

- artichoke hearts
- chicken and pineapple brochettes
- beef sate
- chicken sate
- scallops in applewood smoked bacon

low fat selection

- asian chicken sate
- beef & mushroom brochettes
- chicken and pineapple brochettes
- coconut shrimp
- shrimp cocktail

low cholesterol

- coconut shrimp
- thai chicken lettuce wrap
- assorted sushi rolls
- franks in puff pastry

snacks and break items

- Doritos Light [low cholesterol]
- Baked Lays [low cholesterol]
- Baked Crunchy Cheetos [low cholesterol]
- deluxe mixed nuts [low carb]
- cashews [low carb]
- beef jerky [low fat]

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equipment

projectors

standard overhead
lcd projector
lcd support package

screens

6' screen
8' screen
10' x 10' cradle
fast fold screen
roll down screens *(where available)*
dress kit

video

27" monitor
vhs or dvd
camcorder w/tripod



audio equipment

4 channel mixer
12 channel mixer
cassette player
cd player
sound system speakers
sound system patch

microphones

wireless
wired

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equipment

meeting room aids

easel

flipchart pad

whiteboard w/markers

laser pointer

av cart

extension cord

power strip

follow spot light

masking tape

podium

riser section

speaker phone

remote mouse



internet

internet 1st connection

internet additional connection

technicians

technicians pp 4 hr. min. (week days)

technicians pp 4 hr. min. (weekend)