



*Beach House*

HILTON HEAD ISLAND

# *Wedding Menus*



# Cheers to the Wedding Couple

## CHAMPAGNE RECEPTION

\$25 PER PERSON

Champagne Toast

Choice of Three Butler Passed Hors d'Oeuvres (See options below)

Cheese & Vegetable Crudité Display

## HORS D'OEUVRES

*Choice of Three*

### Cold Hors d'Oeuvres

Fresh Mozzarella Cheese, Roma Tomatoes & Basil Oil

Heirloom Tomato Bruschetta on Garlic Crostini with Micro Basil & House Made Mozzarella

Olive Tapenade Bruschetta with Roasted Garlic & Shaved Grana Padano

Imported Brie & Mascarpone Mousse with Local Honey & Walnut on Crostini

### Hot Hors d'Oeuvres

Mini Quiches: Bacon & Cheddar Cheese, Roasted Veggie & Camembert

Spinach, Boursin & Monterey Jack Cheese Dip with Crackers and Flatbreads (Stationed)

Twice Baked Fingerling Potato with Black Truffle, Crème Fraiche & Chives

Herbed Goat Cheese Hushpuppies

Surry Sausage & Corn Bread Fritters

Skewered Bite Size Chicken Tenders with Choice of Hot, Barbeque, or Honey Mustard Glazes

## PREMIUM CHAMPAGNE RECEPTION

\$35 PER PERSON

Premium Champagne Toast  
Choice of Three Premium Butler Passed Hors d'Oeuvres (See Options Below)  
Cheese & Vegetable Crudité Display

### HORS D'OEUVRES

*Choice of Three*

#### **Cold Hors d'Oeuvres**

Chilled Carolina Shrimp, Avocado Mousse, Toasted Brioche  
Yellow Fin Tuna Tartar, Wonton Crisp, Wasabi Crème Fraiche, Micro Greens  
Petite Lobster Slider on Yeast Roll  
Chilled Carolina Shrimp Shooters with White Cocktail Tomato Water

#### **Hot Hors d'Oeuvres**

Petite Lump Crab Cakes with Spicy Remoulade  
Warm Crab Dip with Breadstick, Crackers & Fresh Breads (Stationed)  
Carolina Barbeque Pork Sliders with Cole Slaw on Yeast Rolls  
Fried Coconut Shrimp with Tangy Orange Sauce (Stationed)  
Bacon Wrapped Scallops  
Grilled Thai Chicken Satay with Coconut Peanut Sauce (Stationed)

# Buffet Options

## COASTAL BRUNCH BUFFET

\$55 PER PERSON

### Buffet Package Includes:

- Hot & Cold Buffet
- Choice of Two Stations
- Brunch Cocktail Bar
- Complimentary Beverages

### Hot Buffet

- Fluffy Scrambled Eggs
- Fried Chicken
- House Smoked Brisket
- Country Ham
- Crisp Bacon
- Coastal Blue Crab Cakes
- Seasoned Breakfast Potatoes

### Cold Buffet

- Fresh Seasonal Fruit
- Yogurt
- Assorted Cereal
- Toast
- English Muffins
- Bagels
- Cream Cheese

### Brunch Cocktail Bar:

*Two Drinks Per Person*

- Bloody Mary
  - Assortment of Tomato Juices: Mild, Medium, Spicy
  - Pickled Vegetables, Olives, Limes
- Bellini
  - Assortment of Juices: Strawberry, Peach, Orange
- Freshly Brewed Regular & Decaffeinated Coffee
- Assortment of Tropicana Juices
- Assortment of Herbal Teas

### PRESENTED STATIONS

*Please Choose One From Each Column*

- |                 |                 |
|-----------------|-----------------|
| Biscuit Bar     | Waffle Station  |
| Grit Station    | Crepe Station   |
| Oatmeal Station | Pancake Station |
| Yogurt Bar      | Omelet Station  |

\$75 CHEF ATTENDANT

\$50 BARTENDER FEE PER EVERY 50 GUESTS PER HOUR

## BEACH FIESTA BUFFET

\$50 PER PERSON

Grilled Chicken or Pulled Pork  
Steak or Shrimp  
Bell Peppers and Sautéed Onions  
Refried or Black Beans  
Cilantro Lime Rice  
Pico De Gallo  
Sour Cream & Salsa  
Corn or Flour Tortillas  
Tortilla Chips

## BEACH BARBEQUE BUFFET

\$52 PER PERSON

### Salads

*Choice of One*

Mixed Green Salad with Apple Cider Vinaigrette  
Caesar Salad with Shaved Parmesan Cheese

Red Bliss Potato Salad with Sour  
Cream & Chives  
Slow-Roasted Southern Carolina Pulled Pork  
Lemon & Herb Grilled Chicken Breast  
Seasonal Vegetables  
Baby Back Ribs with Dry Rub (\$12 per person)  
Corn on the Cobb  
Baked Beans  
Fresh Baked Corn Bread & Butter  
Hushpuppies

*Substitute Pulled Pork with Whole Hog with Chef  
Attendant – Add \$28 Per Person*

## LOWCOUNTRY BOIL BUFFET

\$52 PER PERSON

### Salads

*Choice of One*

Mixed Green Salad with Apple Cider Vinaigrette  
Caesar Salad with Shaved Parmesan Cheese

Local Shrimp  
Andouille Sausage  
Corn on the Cobb  
New Potatoes  
Fresh Baked Corn Bread & Butter  
Hushpuppies

## BACK PORCH BUFFET

\$62 PER PERSON

Whole Hog Roast  
Beer Can Chicken  
Dirty Rice  
Cole Slaw  
Creamed Collards  
Seasonal Vegetable  
Sauce Variety  
Hush Puppies  
Fresh Baked Corn Bread & Butter  
*Chef Attendant Required at \$75 Per Hour*

ALL MEATS SMOKED IN HOUSE

## HIGH TIDE BUFFET

\$65 PER PERSON

### Salads

*Choice of One*

- Mixed Greens Salad with Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan Cheese
- Goat Cheese Salad or Chef's Seasonal Creation (\$4 per person)

### Entrees - Served with Fresh Rolls, Seasonal Vegetables & Chef's Choice of Starch

*Choice of Two*

- Roasted Sirloin with Demi-Glace
- Blackened Local Fish
- Roasted Pork Loin
- Fried Low Country Fish with Spicy Remoulade
- Grilled Chicken Breast with Bourbon Mustard Glaze
- Low Country Shrimp & Grits (\$6 per person)

# Plated Options

## OCEAN BREEZE PLATED

PRICING DEPENDENT UPON ENTRÉE SELECTION

### First Course

*Choice of One*

- Mixed Greens Salad with Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan Cheese
- Goat Cheese Salad or Chef's Seasonal Creation (\$4 per person)

### Entrees

*Choice of Two*

#### **ROASTED CHICKEN | 65**

Low Country Rice, Chicken Jus, and Seasonal Vegetables

#### **PAN SEARED DIVER SCALLOPS | 84**

Parsnip Puree, Butternut Squash, Seasonal Vegetables, & Basil Oil

#### **APPLE & SAUSAGE STUFFED PORK LOIN | 72**

Pumpkin Ravioli, Brown Butter Sage Sauce, Apple & Pecan Salad

#### **ROASTED TENDERLOIN OF BEEF & CRAB CAKE | 96**

Red Wine Demi-Glace, White Truffle Mash, Bacon Jam, Seasonal Vegetables, and Blue Crab Cakes with Black Truffle Hollandaise

#### **SEAFOOD TRIO | MARKET PRICE**

*Choose Three* - Crab Stuffed Shrimp, Grouper Oscar, Rock Lobster Tail, Seared Scallops, Charleston Crab Cake, or Salmon Fillet. Served with Herbed Risotto

# Hors d'Oeuvres

## LOW TIDE

6 Per Person Per Item

### Cold Hors d'Oeuvres

Fresh Mozzarella Cheese, Roma Tomatoes & Basil Oil  
Heirloom Tomato Bruschetta on Garlic Crostini with Micro Basil & House Made Mozzarella  
Olive Tapenade Bruschetta with Roasted Garlic & Shaved Grana Padano  
Imported Brie & Mascarpone Mousse with Local Honey & Walnut on Crostini

### Hot Hors d'Oeuvres

Mini Quiches: Carolina Crab & Boursin, Bacon & Cheddar Cheese, Roasted Veggie & Camembert  
Spinach, Boursin & Monterey Jack Cheese Dip with Crackers and Flatbreads (Stationed)  
Twice Baked Fingerling Potato with Black Truffle, Crème Fraiche & Chives  
Herbed Goat Cheese Hushpuppies  
Surry Sausage & Corn Bread Fritters  
Choice of Grilled Cheese with Herbs or Margherita Pizzetta  
Skewered Bite Size Chicken Tenders with Choice of Dipping Sauce

## HIGH TIDE

8 Per Person Per Item

### Cold Hors d'Oeuvres

Chilled Carolina Shrimp, Avocado Mousse, Toasted Brioche  
Yellow Fin Tuna Tartar, Wonton Crisp, Wasabi Crème Fraiche, Micro Greens  
Petite Lobster Slider on Yeast Roll  
Chilled Carolina Shrimp Shooters with White Cocktail Tomato Water

### Hot Hors d'Oeuvres

Petite Lump Crab Cakes with Spicy Remoulade  
Grilled Lollipop Lamb Chops with Tomato Chutney  
Warm Crab Dip with Breadstick, Crackers & Fresh Breads (Stationed)  
Carolina Barbeque Pork Sliders with Cole Slaw on Yeast Rolls  
Risotto Arancini with Prosciutto, Provolone & Sun-Dried Tomatoes  
Fried Coconut Shrimp with Tangy Orange Sauce (Stationed)  
Bacon Wrapped Scallop  
Spicy Gator Bites  
Grilled Thai Chicken Satay with Coconut-Peanut Sauce (Stationed)

## RECOMMENDED ORDER GUIDELINE

If serving as an appetizer only & meal to follow: 2-3 choices  
If serving in place of a meal: a minimum of 10 choices required



# Chef Attended Stations

## CARVING STATIONS

*Accompanied by Dinner Rolls*

- Slow Roasted Turkey Breast | 25
- Apple & Sausage Stuffed Pork Loin | 25
- Slow Roasted Prime Rib | 30
- House Smoked Brisket | 30
- Roasted Rack of Lamb, Tomato Chutney | 30
- Herb Roasted Tenderloin of Beef | 30
- Whole Hog Roast | 32

## PRESENTED STATIONS

### **Pasta Spread | 12**

Penne Pasta, Fusilli Pasta, Cheese Tortellini, Alfredo, Pesto, Tomato Garlic Sauces, Sautéed Shrimp, Grilled Chicken, Crisp Bacon, Black Olives, Sun Dried Tomatoes

### **Lowcountry Shrimp & Grits | 12**

Geechie Boy Grits, Red & Green Peppers, Diced Onions, & Local Shrimp

### **Potato Martini Bar | 10**

Mashed Potatoes, Bourbon Sweet Potatoes, Sour Cream, Crispy House Made Bacon, and Black Truffle Butter

### **Slider Station - Pick 3 | 16**

Carolina Pulled Pork, Wagyu Burgers, Petite Crab Cakes, BLT, Lobster Rolls, or Country Ham Biscuits with Carolina BBQ Sauce, Shack Sauce, Spicy Remoulade, Romaine, Roma Tomatoes, & Coleslaw

### **Lowcountry Paella | 18**

Carolina Gold Rice, Surry Sausage, Grilled Chicken, Shrimp, Country Ham & Arugula

### **Broad Creek | Market Price**

Raw Oysters, Blue Crab Claws, Clams on the Half, Mignonette & Cocktail Sauces, Peel & Eat Shrimp, Lemon Wedges

**Cheese & Vegetable Display | 14**

Imported & Domestic Cheese, Assorted Seasonal Vegetables, Assorted Baguettes and Flatbreads, Herbed Vegetable Dip

**Salad Station | 10**

Mixed Greens, Ice Burg Lettuce, Cucumber, Carrot, Tomato, Red Onion, Boiled Egg, House Made Bacon Bits, Cornbread Croutons, 2 Dressings of your Choice

**Fruit Display | 8**

Assorted Fresh Seasonal Fruits and Berries

**Colder Than Ice | 14**

Liquid Nitrogen Ice Cream, Dragon's Breath, Dip & Dots

**Antipasto Display | 20**

Italian Cured Meats, Imported Cheeses, Assorted Olives, Fresh Herbs

**Baked Brie Display | 9**

Wheel of Baked Brie with Puff Pastry, Crackers, Baguettes, and Fresh Berries

**Taco Station | 12**

Corn Tortillas, Pulled Pork or Chicken, Pica De Gallo, Mango Salsa

**S'more Bar | 8**

Graham Crackers, Chocolate & Jumbo Marshmallows

# Bar Service

## FULL UNLIMITED BAR

*Unlimited Cocktails, Wine, Imported & Domestic Beer*

### Resort Bar

\$20 per person for the first hour  
\$13 per person for each additional hour

### Premium Bar

\$25 per person for the first hour  
\$16 per person for each additional hour

### Beach House Select

\$30 per person for the first hour  
\$19 per person for each additional hour

## UNLIMITED BEER & WINE BAR

*Unlimited Wine, Imported & Domestic Beer*

### Resort Beer & Wine

Domestic Beers and Resort Selection Wine  
\$15 per person for the first hour  
\$9 per person for each additional hour

### Beach House Select Beer & Wine

Premium Selection Wines, Domestic & Import Beers  
\$18 per person for the first hour  
\$11 per person for each additional hour

A bartender fee of \$50 per bartender, per hour applies.  
One bartender is required per 50 guests.

### Resort Liquor

Skyy Vodka, Cruzan Rum, Giro Tequila, Seagram's Gin, Jim Beam Whiskey, Clan Macgregor Scotch

### Premium Liquor

Ketel One Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Crown Royal Whiskey, Sailor Jerry, Cruzan Coco Rum, Jack Daniel's, Dewar's White Label

### Beach House Select Brands

Grey Goose, Stolichnaya, Cruzan 151, Myers's Dark Rum, Patron, Bombay Sapphire, Chivas Regal, Johnny Walker Black, Glenlivet 12, Maker's Mark

### Domestic Beer

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Yuengling, O'Douls

### Import/Premium Beer

Corona, Heineken, Stella, Sam Adams Rebel IPA

### Resort Wine

DISCOVERY: Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet, Segura Viudas Brut

### Premium Wine

Firestone Chardonnay, Firestone Riesling, Duetorri Pinot Grigio, Firestone Pinot Noir, Restivo Cabernet, Outcast Red Blend

BEVERAGE	HOSTED BAR*	CASH BAR
Domestic Beer	\$5.50	\$6
Import/Premium Beer	\$7.50	\$8
Resort Wine	\$7.50	\$8
Premium Wine	\$9.50	\$10
Resort Cocktail	\$9.50	\$10
Premium Cocktail	\$11.50	\$12
Beach House Select Cocktail	\$13.50	\$14
Bottled Soft Drinks & Water	\$3.50	\$4

\* HOSTED BAR: Taxes & Service Charge Not Included In Drink Prices But Will Be Assessed On The Final Bill.

A bartender fee of \$50 per bartender, per hour applies. One bartender is required per 50 guests. A minimum of \$500 revenue is required for all bar options. If the bar's total revenue does not meet/exceed \$500, the client will be responsible to make up the difference. All consumption bars will be required to pre-pay and estimated amount to be determined upon the number of attendees, the bar option selected and the hours of service requested.