

## ***Meeting Refreshments***

### **Mornings**

*Regular and Decaffeinated Coffee*

*Starbucks Regular and Decaffeinated Coffee*

*Assorted Hot Specialty Teas*

*Fresh Orange, Grapefruit, Cranberry, Tomato and Apple Juice*

*Bottled Water, Perrier, Assorted Bottled Juices*

*Assorted Sodas*

*Display of Seasonal Fresh Fruit*

*Tree Ripened Whole Fruit*

*Smoked Salmon with Diced Onions, Tomatoes and Capers served with Bagels and Cream Cheese*

*Regular and Low Fat Individual Fruit Yogurts*

*Assorted Individual Cold Cereals served with Whole and Skim Milk*

*Freshly Baked Croissants, Muffins and Pastries with Butter and Fruit Preserves*

*New York Style Bagels with Assorted Cream Cheeses and Preserves*

*English Scones - White Chocolate Raspberry, Blueberry and Orange Cranberry*

*Traditional Style Coffee Cakes*

*Buttermilk Biscuits served with Butter and Preserves*

*Buttermilk Biscuits with Honey Baked Ham, Egg and Cheese*

*or*

*Croissants filled with Bacon, Egg and Cheese*

*or*

*Croissants filled with Ham and Gruyere Cheese*

*Belgium or Pecan Waffles with Maple Syrup and Butter*

*All food and beverage prices are subject to 22% service charge and 10.5% tax*

*Pricing subject to change due to market conditions*

*Prices updated June 2008*

*Hilton Myrtle Beach Resort*

**Afternoons**

*Ice Cold Pitchers of Lemonade and Fruit Punch*

*Sweetened or Unsweetened Iced Tea*

*Snapple, Vitamin Water*

*Hilton Gourmet Cookies*

*Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut*

*Assorted Brownies*

*Fudge Nut, Chocolate Iced and Oreo Crumb*

*Assorted Biscotti*

*Ben & Jerry's Ice Cream Bars and Klondike Bars*

**Afternoons continued...**

*Chocolate Dipped Strawberries*

*(orders over 75 pieces require 48 hours notice)*

*Assorted Candy and Granola Bars*

*Energy Bars*

*Bowls Cocktail Pretzels*

*Warm Jumbo Pretzels with Dijon Mustard*

*Tortilla Chips*

*Fresh Salsa, Guacamole or Cheese Con Queso*

## Continental Breakfasts

### The Strand

*Fresh Fruits of the Season  
Buttermilk Biscuits with Butter and Fruit Preserves  
Assorted Pastries  
Fresh Orange Juice  
Regular and Decaffeinated Coffee and Hot Specialty Teas*

### Plantation

*Fresh Fruits of the Season  
Ham and Cheese Biscuits and Sausage and Egg Biscuits  
Fresh Orange Juice  
Regular and Decaffeinated Coffee and Hot Specialty Teas*

### Beachcomber

*Fresh Fruits of the Season  
Assorted Muffins and Scones  
Fruit Yogurts  
Fresh Orange Juice  
Regular and Decaffeinated Coffee and Hot Specialty Teas*

### Seattle

*Fresh Fruits of the Season  
Assorted Bagels served with Traditional and Flavored Cream Cheese, Butter and Preserves  
Hot Buttery Croissants, Fresh Orange Juice  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Hot Specialty Teas*

*Hilton Myrtle Beach Resort*

## *All Day Break*

### *Early Morning*

*Fresh Squeezed Orange Juice, Cranberry and Apple Juice*  
*House Baked Granola with Fruit Yogurt*  
*Fresh Fruits of the Season, Fresh Baked Muffins, Croissants, Pastries and an Assortment of Bagels*  
*Traditional and Low Fat Cream Cheese, Butter and Sweet Preserves*  
*Regular and Decaffeinated Coffee*  
*Hot Specialty Teas*

### *Mid-Morning*

*Fresh Fruits of the Season*  
*Traditional Style Coffee Cakes*  
*Regular and Decaffeinated Coffee and Specialty Hot Teas*

### *Afternoon*

*Assorted Hilton Gourmet Cookies*  
*Assorted Sodas*  
*Bottled Water*

## ***Gourmet Coffee Station\****

*Freshly Brewed Starbucks Regular and Decaffeinated Coffee*  
*Fresh Whipped Cream, Cinnamon Sticks, Flavored Syrups*  
*Chocolate Biscotti and Rock Sugar Crystal Sticks*

*\* Requires 72 hours notice for certain items*

## ***Themed Breaks***

### ***The All-American***

*Assorted Mini Pizzas  
Warm Jumbo Pretzels with Assorted Mustards  
Franks in a Blanket and Mini Corn Dogs  
Assorted Sodas and Bottled Water  
\*Add Domestic Beers on consumption*

### ***Milk and Cookies***

*House Baked Jumbo Cookies – Chocolate Chip, Oatmeal Raisin, Peanut Butter and  
White Chocolate Macadamia Nut  
Pitchers of Ice Cold Chocolate, Whole and Skim Milk*

### ***The Natural***

*Smoothie Bar with Fresh Bananas and Strawberries  
Assorted Granola Bars, Fresh Fruit Skewers  
Bottled Water  
(Attendant fee required for every 25 guests)*

### ***Old Fashioned Soda Break***

*Regular and Diet Coca Colas  
Ice Cream Sandwiches  
Individual Bags of Roasted Peanuts and Cracker Jacks  
Bottled Water*

## ***Themed Breaks continued...***

### **Gourmet Ice Cream Bar**

*Vanilla Bean and Chocolate Ice Cream  
Hot Fudge, Caramel and Strawberry Toppings, Whipped Cream, Nuts and Cherries  
Double Fudge Nut Brownies  
Assorted Dreyers Ice Cream Bars  
Bottled Water  
(Attendant fee required for every 25 guests)*

### **South of the Border**

*Grilled Chicken and Cheese Quesadillas  
Beef Empanadas  
Chile con Carne served with Sour Cream, Guacamole, Salsa and Tri-Color Tortilla Chips  
Assorted Sodas and Bottled Water  
\*Add Corona and Corona Light on consumption*

### **The Barista**

*Starbucks Regular and Decaffeinated Coffee served with a Variety of Flavorings  
Miniature French Pastries, Assorted Biscotti and Chocolate Croissants  
Bottled Spring Water*

## ***Plated Breakfasts***

### **The French Connection**

*Freshly Squeezed Orange Juice  
French toast with Cinnamon Apple Relish and Maple Syrup  
Sausage Links  
Regular and Decaffeinated Coffee*

### **The Traditional**

*Freshly Squeezed Orange Juice  
Farm Fresh Scrambled Eggs with Green  
Onions  
Smoked Bacon and Sausage Links  
Herbed Breakfast Potatoes  
Buttermilk Biscuits  
Regular and Decaffeinated Coffee  
(Turkey Sausage and Bacon available  
upon request)*

### **The Windsor**

*Freshly Squeezed Orange Juice  
Ham and Gruyere Quiche  
~ or ~  
Vegetarian Quiche  
Hashbrowns and Oven Roasted Tomato  
Regular and Decaffeinated Coffee*

### **The Highlands**

*Freshly Squeezed Orange Juice  
Eggs Benedict topped with Hollandaise  
Sauce, Hashbrowns  
Braised Roma Tomato and Asparagus  
Regular and Decaffeinated Coffee*

### **Heart Healthy**

*Fresh Fruit and Yogurt Cup  
Vegetable Quiche prepared with Egg  
Beaters  
Sliced Ripe Tomato  
Regular and Decaffeinated Coffee*

*All plated breakfasts are served with two  
selections of fresh breads, butter and  
preserves. Choose from Assorted Muffins,  
Breakfast Breads or Hot Croissants*

*Hilton Myrtle Beach Resort*

*Breakfast Buffets*

**The New Englander**

*(Minimum of 50 guests)*

*Freshly Squeezed Orange, Cranberry and Apple Juice  
Assorted Cold Cereals with Chilled Whole and Skim Milk  
Chef's Selection of Fresh Fruits of the Season  
House Smoked Salmon, Red Onions, Tomatoes, Capers and Lemon  
Assorted Bagels and Cream Cheese  
Traditional Eggs Benedict served with Hollandaise  
Broccoli and Cheese Quiche, Home Fries  
House Baked Croissants, Muffins and Pastries  
Regular and Decaffeinated Coffee and Assorted Specialty Teas*

**The Palmetto**

*(Minimum of 50 guests)*

*Freshly Squeezed Orange, Cranberry and Apple Juice  
Assorted Cold Cereals with Chilled Whole and Skim Milk  
Chef's Selection of Fresh Fruits of the Season  
Omelette Station\*:  
Prepared to Order with Choice of:  
Honey Baked Diced Ham, Freshly Grated Cheddar Cheese, Onions, Bacon, Vine Ripened Tomatoes and  
Mushrooms  
Farm Fresh Scrambled Eggs  
Grand Marnier French Toast with Traditional Maple Syrup and Chef's Selection of Preserves  
Smoked Bacon, Southern Sausage Links and Breakfast Potatoes  
House Baked Croissants, Muffins and Pastries with Butter and Preserves  
Regular and Decaffeinated Coffee and Assorted Specialty Teas*

*\*Chef Attendant applies for this station for every 25 guests*

**Southern**

*(Minimum of 35 guests)*

*Orange, Cranberry and Apple Juice  
House Baked Granola with Fruit Yogurt  
Assorted Cold Cereals with Chilled Whole and Skim Milk  
Chef's Selection of Fresh Fruits of the Season  
Farm Fresh Scrambled Eggs  
Stone Ground Grits and Shredded Cheese  
Smoked Bacon and Southern Sausage Links  
Buttermilk Biscuits with Sausage Gravy  
House Baked Croissants, Muffins and Pastries served with Butter and Preserves  
Regular and Decaffeinated Coffee and Assorted Specialty Teas*

## **Brunch**

(Minimum of 50 guests)

### Create Your Own Brunch

*Freshly Squeezed Orange, Cranberry and Apple Juice  
Regular and Decaffeinated Coffee and Assorted Specialty Teas*

Choose One of the Following:

*Fresh Cubed Fruit Display of the Season  
Assorted Yogurts*

Choose One of the Following:

*Smoked Salmon Display  
Domestic Cheese Display  
Peel and Eat Shrimp served with Lemon  
Wedges and Cocktail Sauce (3 per person)*

Choose Three of the Following:

*Marinated Vegetable Salad  
Tomato, Onion and Cucumber Salad  
Fruit Salad  
Southern Potato Salad  
Cole Slaw  
Pasta Salad  
Greek Salad  
Macaroni Salad*

Choose Two of the Following:

*Rice Pilaf  
Oven Roasted Potatoes  
Home Fried Potatoes  
Southern Cheese Grits  
Citrus Rice  
Fried Rice*

Choose One of the Following:

*Squash Medley  
Green Beans  
Broccoli  
Cinnamon Glazed Carrots*

Choose Two of the Following:

*Bacon  
Sausage Links  
Baked Ham  
Sliced Roast Beef  
Corned Beef Hash*

Choose One of the Following:

*Belgium Waffles served with Maple Syrup  
French Toast served with Maple Syrup  
Pancakes served with Maple Syrup  
Cheese Blintzes served with Fruit Topping*

Choose Two of the Following:

*Chicken Marsala  
Chicken Parmesan  
Grilled Chicken Teriyaki  
Grilled Salmon with Dill Sauce  
Blackened Tuna  
Sliced Roast Sirloin with Mushroom Sauce  
Sliced Pork Loin with Apple Chutney*

*Buffet includes Assorted Pastry, Muffin and Croissant Display served with Butter and Preserves  
along with Chef's Dessert Display*

*\*Add an Omelet Station to this menu for an additional fee  
Attendant fee applies*

## ***Chilled Lunch Selections***

### **Grilled Chicken Caesar**

*Grilled Breast of Chicken over Crisp Romaine Lettuce served with Shredded Parmesan, Roasted Pepper Croutons, Classic Caesar Dressing and a Parmesan Crisp*

### **Charleston Deli Plate**

*Apple Stuffed Chicken, Sliced Herb Crusted Beef Tenderloin and Shrimp served with Asparagus and Tomato Orzo Salad and a Fruit Garnish*

### **Trio Salad Plate**

*Chicken Salad, Tuna Salad and Shrimp Salad served with Assorted Crackers and Fresh Fruit*

### **Club Wrap**

*Smoked Turkey, Shaved Ham, Sharp Cheddar, Lettuce, Tomato and Bacon in a Flour Tortilla  
Served with Potato Salad and Fresh Fruit*

### **Soup and Sandwich**

*Choice of: Shaved Prime Rib with Horseradish Sauce and Applewood Smoked Cheddar served on a Hoagie Roll*

*or*

*Chicken Waldorf Salad with Almonds, Apples and Cherries on a Croissant*

*Choice of Minestrone Soup or New England Clam Chowder*

### **Southern Chef Salad**

*Chopped Egg, Beefsteak Tomatoes, Vidalia Onions, Cheddar Cheese, Fried Chicken Slices, Toasted Pecans and Granny Smith Apples over Field Greens and Finished off with Honey Dijon Dressing*

*All chilled lunch selections served with Iced Tea, Regular and Decaffeinated Coffee Service and Choice of Dessert  
(listed on page 14)*

## ***Hot Lunch Selections***

### ***Choice of Salad:***

*Traditional Garden Salad with Tomato, Cucumber, Carrots, Shredded Cheddar Cheese and Choice of Two Dressings*

*Mixed Field Greens with Sliced Mushrooms, Mandarin Oranges, Toasted Pecans, Cherry Tomatoes, Parmesan Cheese and Lemon Vinaigrette Dressing*

*Caesar Salad with Garlic Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing with Tomato Garnish*

*Romaine and Red Leaf Lettuce with Teardrop Tomatoes, Julienne Pepper Strips and Cucumber Carrot Confetti with Balsamic Vinaigrette*

### ***Entrees***

*Pecan Crusted Breast of Chicken Pan Seared and served with Hazelnut Cream Sauce*

*Breast of Chicken stuffed with Wild Mushrooms and Leeks with a Chicken Veloute Sauce*

*Flat Iron Steak with Tobacco Onions in a Burgundy Reduction*

*Steak Diane*

*Tenderloin sautéed with Shallots, Thyme, Mustard, Mushrooms and Cream*

*Soy Marinated Salmon Filet with Sesame Seed Crust served with Bok Choy*

*Roast Pork Loin Stuffed with Apple, Raisin and Sweet Onion Sage*

*Stuffed Chicken Cordon Bleu with Gruyere Cheese*

*All Hot Lunch Selections are served with Chef's Selection of Fresh Vegetable and Starch,  
Choice of Dessert (listed on page 14),  
Regular and Decaffeinated Coffee and Iced Tea*

## ***Lunch Buffets***

### **Carolina Buffet**

*(Minimum of 50 guests)*

*Corn Chowder*

*Fresh Greens served with Tomatoes, Cucumbers, Red Onions, Julienne Carrots, Croutons  
and Choice of Dressing*

*Country Fried Chicken and Pulled Pork Barbecue*

*Blackened Catfish served with Creole Mustard Sauce*

*Chef's Choice of Fresh Vegetables of the Season and Roasted Red Bliss Potatoes*

*Cornbread and Butter*

*Pecan Pie, Peach Cobbler and Chocolate Layer Cake*

*Regular and Decaffeinated Coffee and Iced Tea*

### **Café Deli**

*(Minimum of 25 guests)*

*Broccoli and Cheddar Soup*

*Mixed Greens with Spiced Pecans and Choice Dressing*

*Orecchiette Pasta Salad, New Potato and Bacon Salad*

*Thinly Sliced Selection of Deli Meats and Cheeses to include:*

*Smoked Breast of Turkey, Baked Ham, Roast Beef, Italian Salami, Swiss, American and  
Provolone Cheeses, Kaiser Rolls and Sliced Breads, Spicy Brown Mustard, Yellow Mustard,*

*Mayonnaise, Horseradish Sauce, Sliced Pickles, Onions, Tomatoes and Lettuce*

*Sliced Fresh Fruits of the Season, Assorted Hilton Gourmet Cookies and Assorted Tartlets*

*Regular and Decaffeinated Coffee and Iced Tea*

### **Souper Salad**

*(Minimum of 25 guests)*

*Chicken and Wild Rice Soup or Beef Chili (choose one)*

*Fresh Greens served with Tomatoes, Cucumbers, Red Onions, Julienne Carrots, Croutons  
and Choice of Dressing*

*Spinach and Tortellini Salad, Fruit Salad, Chicken Salad and Tuna Salad, Crackers*

*Steaming Hot Baked Potatoes served with Sour Cream, Chives, Bacon Bits, Shredded Cheddar  
Cheese, Broccoli Florets and Butter*

*Assorted Pies and Fruit Cobbler, Regular and Decaffeinated Coffee and Iced Tea*

## ***Lunch Buffets continued...***

### **Executive Deli**

*(Minimum of 50 guests)*

*Tomato Bisque  
Marinated Tomato and Red Onion Salad  
Caesar Salad Station served with Chilled Grilled Chicken, Tortellini and Spinach Salad  
Fresh Fruits of the Season  
Sliced Black Forest Ham, Smoked Turkey, Shaved Tenderloin and Pastrami  
Swiss, Provolone, Gouda and Havarti Cheeses  
Kaiser Rolls, White, Wheat and Rye Breads, Spicy Brown Mustard, Yellow Mustard,  
Mayonnaise, Horseradish Sauce, Sliced Pickles, Onions, Tomatoes, Olives and Lettuce  
Grilled Vegetable Platter and Ranch Bagel Chips  
Key Lime Pie, New York Style Cheesecake and Caramel Apple Pie  
Regular and Decaffeinated Coffee and Iced Tea*

### **South of the Border**

*(Minimum of 50 guests)*

*Caesar Salad Station served with Jalapeno Cilantro Dressing  
Carne Esada-Sliced Beef over Lettuce, Tomato, Salsa Fresca and Guacamole  
Build your own Tacos with Spiced Chicken and Beef, Salsa, Sour Cream, Monterey Jack  
Cheese, Jalapenos, Pico de Gallo and Fresh Flour Tortillas  
Refried Beans, Fiesta Corn and Spanish Rice  
Mexican Style Flan with Caramel Sauce and Sopaipillas drizzled with Honey  
Regular and Decaffeinated Coffee and Iced Tea  
\*Add Spicy Black Bean or Chicken Tortilla Soup for an additional fee*

### **Taste of Italy**

*(Minimum of 50 guests)*

*Antipasto Display with Pepperoni, Salami, Artichokes, Olives, Roasted Peppers, Anchovies,  
Fresh Mozzarella, Provolone and Basil  
Shrimp Alfredo over Bow Tie Pasta  
Chicken Parmesan  
Cheese Tortellini with Pesto Cream Sauce  
Broccoli Sautéed with Olive Oil and Garlic  
Parmesan crusted Potatoes and Garlic Bread Sticks  
Traditional style Tiramisu and Cannolis  
Regular and Decaffeinated Coffee and Iced Tea*

## **Boxed Lunches**

*Choice of:*

*(maximum of three selections)*

- \* Traditional Ham and Cheese on a Kaiser Roll*
- \* Smoked Turkey with Swiss on a Croissant*
- \* Roast Beef with Cheddar on a Kaiser Roll*
- \* Italian Wrap with Salami, Pastrami and Ham*
- \* Grilled Vegetable Sandwich served on Focaccia*

*All of the above served with the following:*

*Whole Fruit*

*Potato Chips*

*Candy Bar*

*Choice of Soft Drink (bottled water additional)*

*Upgrade to our Executive Boxed Lunch for an additional fee – this would include Boar’s Head Meats served on Gourmet Bread, Fiji Spring Water, Grey Poupon Mustard and Kettle Cooked Chips*

## **Desserts**

*Chocolate Torte*

*Carrot Cake*

*Key Lime Pie*

*Chocolate Peanut Butter Thunder Cake*

*Caramel Apple Pie*

*Tiramisu*

*New York Style Cheesecake*

*Southern Pecan Pie*

*Turtle Cheesecake*

*Lemon Berry Crumble Cake*

*Chocolate Pyramid filled with Chocolate Mousse*

*Chocolate Ganache, Hazelnut Mousseline, with a Marble Chocolate Shell*

*~ surcharge applies ~*

*Decadent Chocolate Lava Cake*

*Miniature Chocolate cake enrobed in chocolate and filled with dark chocolate truffle*

*~ surcharge applies ~*

*Raspberry Mont Blanc Pyramid*

*White Chocolate Mousse and Kirsch soaked Raspberries in a Red and White Shell*

*~ surcharge applies ~*

## ***Dinner Selections***

### ***Choice of Salad:***

*Traditional Garden Salad with Tomato, Cucumber, Red Onion, Shredded Cheddar Cheese and Choice of Two Dressings*

*Mixed Field Greens with Sliced Mushrooms, Mandarin Oranges, Toasted Pecans, Cherry Tomato, Parmesan Cheese and Lemon Vinaigrette*

*Caesar Salad with Garlic Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing with Tomato Garnish*

*Romaine and Red Leaf Lettuce with Teardrop Tomatoes, Julienne Pepper Strips and Cucumber Carrot Confetti with Balsamic Vinaigrette*

### ***Appetizers***

*Charleston Crab Soup accented with Sherry*

*Roasted Tomato Bisque with Pesto*

*Classic Shrimp Cocktail served with Cocktail Sauce and a Lemon Wedge*

*Crab Cakes served with Lemon Aioli Sauce*

*Wild Mushroom Strudel with Boursin Cream*

*Andouille Sausage and Sage Stuffed Mushrooms topped with Shaved Asiago Cheese*

## ***Plated Entrees***

*Duo of 4 oz. Filet Mignon and 4 oz Chicken Breast served with Sauce Béarnaise*

*Broiled Grouper Oscar; topped with Crabmeat and Asparagus served with Lemon Hollandaise*

*Grilled Breast of Chicken stuffed with Apples and served with Amaretto Sauce*

*Tournedos of Beef Sautéed with Brandy, Mushrooms, Shallots and Cream*

*6 oz. Filet Mignon served with 4oz. Lobster Tail*

*Sesame Coated Airline Chicken Breast with Honey Coriander Glaze*

*Grilled 6 oz. Filet Mignon with Demi Glace served with Two Jumbo Shrimp Scampi*

*Chargrilled New York Strip with Dijon Hollandaise and Tobacco Onions*

*Potato Crusted Salmon served with a Roasted Red Pepper Coulis*

*All Plated Dinner selections are served with Chef's Selection of Fresh Vegetable and Starch,  
Choice of Dessert (listed on page 14),  
Regular and Decaffeinated Coffee and Iced Tea*

## ***Dinner Buffets***

### **Low Country Pig Pickin'**

*(Minimum of 50 guests)*

*Fresh Greens served with Tomatoes, Cucumbers, Red Onions, Julienne Carrots, Croutons  
and Assorted Dressings, Southern Coleslaw*

*Old Bay Peel and Eat Shrimp with Cocktail Sauce and Lemon Wedges*

*Whole Roasted Suckling Pig served with Sweet & Sour Sauce and Rolls (attendant fee applies)*

*Grilled Kielbasa with Peppers and Onions*

*Grilled Barbecue Chicken, Corn on the Cob, Baked Beans and Oven Roasted Potatoes*

*Warm Peach Crisp served with Whipped Cream and Chocolate Layer Cake*

*Regular and Decaffeinated Coffee and Iced Tea*

## ***Dinner Buffets continued...***

### **Southern Cookout**

*(Minimum of 35 guests)*

*Fresh Greens served with Tomatoes, Cucumbers, Red Onions, Julienne Carrots, Croutons  
and Assorted Dressings  
Mustard Potato Salad  
Baked Chicken and Barbecued Ribs  
Deep Fried Catfish Nuggets with Creole Tartar Sauce  
Low Country Squash Casserole and Scalloped Potatoes  
Collard Greens and Cajun Rice  
Fresh Fruit Cobbler served with Whipped Cream and Old Fashioned Apple Pie  
Regular and Decaffeinated Coffee and Iced Tea*

### **East Coast Buffet**

*(Minimum of 50 guests)*

*Charleston Crab Soup  
Baby Spinach Salad with Warm Bacon Dressing  
Marinated Shrimp and Pasta Salad  
Seafood Chesapeake – Shrimp, Crab and Bay Scallops baked in a creamy Florentine sauce  
topped with Bread Crumbs and Cheddar Cheese  
Slow Roasted Prime Rib carved to order (attendant fee applies)  
Honey and Pecan Stuffed Chicken in a Hazelnut Bourbon Sauce  
Steamed Broccolini with Julienne Peppers, Five Spice Baby Carrots, Rice Alexis and Roasted  
Red Bliss Potatoes  
Chefs Assorted Dessert Display  
Regular and Decaffeinated Coffee and Iced Tea*

### **Pacific Rim**

*(Minimum of 50 guests)*

*Crisp Bok Choy Salad with Asian Vegetables and Toasted Sesame Thai Vinaigrette  
Lo mein Salad with Shrimp, Water Chestnuts, Snow Peas, Broccoli, Scallions with Teriyaki  
Lime Dressing  
Vegetable Spring Rolls with Ponzu Dipping Sauce  
Coconut Marinated Chicken with Ginger Curry Cream  
Sesame seared Tuna Bites with Mango Brown Butter  
Sweet and Sour Pork Loin with Pineapple Orange Glaze, Steamed Rice, Ginger Stir Fry  
Chefs Tropical Dessert Display  
Regular and Decaffeinated Coffee and Iced Tea*

## ***Dinner Buffets continued...***

### **Wild Dunes**

*(Minimum of 50 guests)*

*Fresh Greens served with Tomatoes, Cucumbers, Red Onions, Julienne Carrots, Croutons  
and Assorted Dressings*  
*Fresh Romaine with Garlic Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing*  
*Boneless Breast of Chicken with Sun Dried Tomato Pesto Cream Sauce*  
*Crab Cakes served with Remoulade Sauce*  
*Sliced Roast Beef with Peppercorn Sauce*  
*Wild Rice Pilaf*  
*Steamed Fresh Seasonal Vegetables*  
*Assorted Pies, Cakes and Pastries*  
*Regular and Decaffeinated Coffee and Iced Tea*

### **The Amalfi**

*(Minimum of 35 guests)*

*Greek Salad with Crumbled Feta*  
*Rigatoni Pasta Salad with Cured Meats, Goat Cheese and Sundried Tomato Vinaigrette*  
*Roasted Portobello Mushrooms*  
*Parmesan Crusted Breast of Chicken with Capers and Vermouth Butter*  
*Pan Seared Medallions of Veal with Prosciutto and Sage*  
*Zucchini and Spinach Lasagna with Three Cheeses, Roasted Potatoes*  
*Fresh Rolls and Butter*  
*Tiramisu, Italian Chocolate Cake and Miniature Cookies*  
*Regular and Decaffeinated Coffee and Iced Tea*

## ***Reception Items***

### ***Hot Selections***

*(items served in quantities of 50)*

*Swedish or Barbecue Meatballs*  
*Chicken or Vegetable Quesadillas*  
*Chicken Wings (Hot, Mild or Jerk Seasoning)*  
*Mini Reubens*

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*Assorted Mini Quiche*  
*Spanikopita*  
*(Spinach and Feta Cheese in Puff Pastry)*  
*Mushroom Cap Florentine*  
*Chicken Tenderloins*

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*Coconut Chicken*  
*Jammer Shrimp with Cheddar Cheese*  
*Parmesan Breaded Artichoke Hearts with Three Cheeses*  
*Miniature Chicken or Beef Brochettes*

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*Bacon Wrapped Scallops drizzled with Maple Syrup*  
*Tiki Island Shrimp Wonton*  
*Mushroom Caps stuffed with Crabmeat*  
*Chicken or Beef Wellington*

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*Coconut Shrimp*  
*Lobster and Shrimp Egg Roll*  
*Miniature Crab Cakes*  
*Peking Duck Purses*

## ***Reception Items continued...***

### ***Cold Selections***

*(items served in quantities of 50)*

*Assorted Finger Sandwiches and Pinwheel Wraps  
Tomato and Mozzarella Bruschetta  
Prosciutto wrapped Melon*

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*Hickory smoked Tenderloin of Beef on Crostini  
Marinated Cucumber with Crab Salad*

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*Deluxe Selection of Canapés  
Iced Boiled Shrimp with Cocktail Sauce  
Vegetarian Antipasto Skewer  
Chilled Marinated Chicken on Baguette with Arugula and Lemon Caper Aioli*

### ***Reception Presentations***

*Fresh Vegetable Crudite served with Herb Dip (serves 100)*

*Cubed Fresh Fruit Tray with Chocolate Dipping Sauce (serves 100)*

*Imported and Domestic Cheese Display served with Crackers and Breads (serves 100)*

*Brie Wrapped in Puff Pastry with Raspberries and Caramel Sauce (serves 50)*

*Grilled Vegetable Platter with Squash, Zucchini, Peppers, Onions, Mushrooms and Carrots*

*House Smoked Salmon with Capers, Chopped Eggs, Onions, Miniature Bagel Chips  
and Cream Cheese*

*Antipasto Display to include Cured Italian Meats, American and Imported Cheeses, Grilled  
Marinated Vegetables and Olives  
Served with Assorted Breads*

#### *Sushi & Sashimi*

*Japanese variety of the freshest Sushi and Sashimi presented with Wasabi and Pickled Ginger  
(based on 5 pieces per person)*

*All food and beverage prices are subject to 22% service charge and 10.5% tax  
Pricing subject to change due to market conditions  
Prices updated June 2008*

## ***Reception Stations***

*(served for 1 ½ hours)*

*Attendant Fee Applies*

*Roasted Tom Turkey with Pecan Stuffing, Cranberry Sauce and Fresh Rolls*

*Barbecue Pork Loin, Barbecue Sauce and Potato Rolls*

*Maple Roasted Ham, Cinnamon Apple Sauce and Assorted Mustards served with Silver Dollar Rolls*

*Atlantic Salmon en Croute served with Beurre Blanc Sauce*

*Roasted Rack of Lamb served with Rosemary jus*

*New York Beef served with Horseradish Cream, au jus and Silver Dollar Rolls*

*Herb Crusted Tenderloin of Beef served with Horseradish Cream, au jus and Silver Dollar Rolls*

*Pasta Station served with Tri-Color Cheese Tortellini and Pesto Cream along with Bow Tie Pasta with Wild Mushroom Tomato Sauce. Served with Garlic Parmesan Bread, Shredded Parmesan Cheese and Olives*

*Add Shrimp or Scallops for an additional fee*

*Caesar Salad Station to include Hand Cut Romaine, Croutons, Shaved Parmesan Cheese, Grilled Shrimp and Chicken along with our Classic Caesar Dressing*

*Oriental Station to include Shrimp Dim Sum, Duck Dumpling, Chicken Wontons, Pan Fried Vegetarian Pot Stickers and Soy Ginger Soy Sauce*

*Potato Bar with White Zinfandel Mashed Potatoes, Garlic Smashed Potatoes, Bacon Bits, Sour Cream, Caramelized Onions, Cheddar Cheese, Butter, Chives, Broccoli and Mushrooms*

***~ Complete Beverage Packages and Wine List Available ~***