



2024
CATERING
Menus



AN EXCEPTIONAL DESTINATION
— *for unforgettable events* —

GENERAL CATERING INFORMATION

Thank you for selecting The Sea Pines Resort for your upcoming special event. We graciously anticipate providing you with our outstanding hospitality, food and service. Our catering and conference services staff is available to assist you in making arrangements for theme propping, floral decorations, photography, entertainment and audiovisual requirements. As always, we would be pleased to prepare a custom menu at your request. We ask that you please read through the following information and guidelines to assist you in designing your events.

CATERING MENUS

It is required that all food and beverage served at The Sea Pines Resort be provided by the resort to ensure the safety of all guests and comply with local health regulations. The sale and service of all alcoholic beverages is regulated by the state of South Carolina and The Sea Pines Resort is responsible for the administration of these regulations.

All food and beverage menu planning, room set-ups and other pertinent details must be confirmed at least 30 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may vary until confirmed in writing.

Market prices may dictate some price changes; we will advise you should this occur.

Our buffet menus, available for indoor or outdoor venues, are designed for 25 or more guests.

Our plated menus, available for indoor venues only, are designed for 20 or more guests.

Please see individual menus for specifics and minimum required guest counts.

Plated dinner prices are based on a three-course dinner menu to include one soup or salad, one entree and one dessert served to all guests.

Should you wish to offer your guests a choice of entrees, a maximum of three entrees may be offered to your guests in advance. Final counts for each entree must be provided at the time of the guaranteed guest count. A \$10 per guest service charge will apply. Designated entree place cards are the responsibility of the planner and must be provided for each guest.

A service charge (currently 24 percent) and applicable local and state taxes will be added to all food and beverage items and services. For outdoor events, the service charge is 26 percent and will be added to all food and beverage items and services. Tax and service charges are subject to change without notice.

EVENT LOCATIONS

The Sea Pines Resort reserves the right to reallocate space in the following cases: increase or decrease in attendance, mechanical failures, accessibility for service or renovation and redevelopment projects.

Decorations brought into the facility by the guest must be approved prior to arrival. No items may be attached to any wall, floor, ceiling or windows with nails, staples, tape or any other substance to prevent damage to the fixtures or furnishings. The Sea Pines Resort does not allow confetti or glitter in indoor venues and all outdoor décor must be bio-degradable. Please consult your catering/conference services manager for assistance in displaying all materials.

Due to local ordinances and fire department regulations, firecrackers and fireworks are not permitted anywhere at The Sea Pines Resort.

OUTDOOR EVENTS

All outdoor events will have an indoor back-up space reserved in case of inclement weather.

Existing tables and chairs at your outdoor location may be used at no charge. Tables and chairs brought to a location for your event will incur a rental fee.

If you request that the existing furniture be removed and additional tables and/or chairs be brought to the site, this service will incur additional labor fees.

Outdoor events will be served buffet style. A 26 percent service charge will be added to all food and beverage items and services for outdoor events.

To ensure the comfort and safety of you and your guests, outdoor functions will automatically be moved inside if the weather report four hours prior to the start of the function forecasts a 40 percent or greater chance of rain or the predicted temperature is at an uncomfortable level. If the decision must be delayed or changed and it necessitates the resort set both indoor and outdoor function space, an additional service charge will be assessed.

Outdoor entertainment must conclude by 10pm as required by local ordinances.

TIMING OF EVENTS

To provide the finest service to your group, it is important to notify The Sea Pines Resort of any time changes to your event.

It is our standard practice to set all functions 15 minutes prior to their stated start time.

The following standards are provided to assist you in scheduling and pricing your catered functions.

- All continental breakfasts are served for one hour and refreshed and replenished as necessary during this time.
- All breakfast, lunch and dinner buffets are serviced for 1.5 hours and refreshed and replenished as necessary during this time.
- All specialty breaks are serviced for 30 minutes and refreshed and replenished as necessary during this time.

GUARANTEES

A final guarantee of the exact number of guests attending a function is due 72 business hours prior to the event. You will be billed for this number unless the actual number of guests in attendance is greater.

EVENT ROOM SECURITY

The Sea Pines Resort will not be responsible for any missing items before, during or after a function. Private security may be arranged at an additional charge for materials or articles set up prior to the function or left unattended at any time.

ENGINEERING, TELEPHONE AND AUDIOVISUAL

Special engineering, internet and phone requirements must be arranged with The Sea Pines Resort at least 14 days in advance. The resort has a full-service audiovisual company, Presentation Services Audio Visual (PSAV), to fulfill all AV requirements. Charges will be billed to the client for any requested AV services. Groups that choose to bring their own AV equipment and wish to patch it into the house sound system will be required to use PSAV for this service and charged accordingly.

PAYMENT

Corporate groups may complete a credit application for direct billing privileges. Upon approval, the full balance is to be paid within 30 days after receipt of the billing. Service charges will be added to any late payments.

Local catering events and weddings require a 100 percent deposit for the estimated charges 30 days in advance.

Payment of any additional charges is due upon conclusion of the event.

PACKAGE RECEIVING REQUIREMENTS

To ensure timely delivery of your packages, please ship to the building where the event is to be held. Packages shipped to the 32 Greenwood Drive address may incur delays as they will be processed through the mail room. Labor charges of \$25 or more per box will apply if boxes must be transferred to other locations.

As our storage space is very limited, any shipment larger than 10 boxes and/or 500 pounds will not be accepted by the receiving department and will require the use of a drayage company. The Sea Pines Resort is not liable for such incurred expenses.

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BREAKFAST

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Croissants and Biscuits
Fruit Preserves and Jams, Whipped Butter and Honey
Seasonal Fresh Fruits and Berries
Individual Greek Yogurt Served with House Granola and Berries
Chilled Orange Juice, Apple Juice, Cranberry Juice and V8
Coffee and Decaffeinated Coffee, Herbal Teas

\$30 per guest

SEA PINES BREAKFAST BUFFET

Fresh Seasonal Melons and Berries
Variety of Whole-Grain Cereals
Freshly Baked Breakfast Pastries and Country Biscuits
Assortment of Jams and Fruit Preserves, Whipped Butter and Honey
Farm-Fresh Scrambled Eggs
Applewood-Smoked Bacon and Breakfast Sausage

Choice of One Side Dish:

Stone-Ground Buttery Grits
O'Brien Potatoes
Skillet Hash Browns

Choice of One Entree:

Focaccia, Spinach, Brie and Tomato and Egg Strata
Silver Dollar Pancakes with Warm Maple Syrup, Blueberry Compote
Thick-Cut Challah French Toast with Warm Maple Syrup

Chilled Orange Juice, Apple Juice, Cranberry Juice and V8
Coffee and Decaffeinated Coffee, Herbal Teas

\$44 per guest

Minimum of 10 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

BREAKFAST

LOWCOUNTRY BREAKFAST

Scrambled Eggs
Farm-Fresh Eggs, Country Sausage, Red Skin Potatoes and Mushroom Frittata Skillet, with Scallions and Cheddar Cheese
Home-Style Pancakes with Blueberry Compote, Warm Vermont Maple Syrup
Anson Mills Cheddar Grits
Southern Biscuits with Sawmill Gravy
Applewood-Smoked Bacon and Breakfast Sausage
Fruit and Yogurt Parfaits
Seasonal Fruits
Variety of Whole-Grain Cereals
Freshly Baked Breakfast Pastry Display
Assortment of Jams and Fruit Preserves, Whipped Butter and Honey
Chilled Orange Juice, Apple Juice, Cranberry Juice, V8 and Cold Milk
Coffee and Decaffeinated Coffee, Herbal Teas

\$52 per guest

Minimum of 10 guests.

A 24 percent service charge (26 percent for outdoors events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.



BRUNCH

SEA PINES BRUNCH BUFFET

Choice of Two Entrees:

- Southwest Frittata with Corn, Sweet Peppers, Avocado and Chipotle Sauce
- Black Pepper-Rubbed Beef Sirloin with Mushroom Jus
- Carolina Shrimp and Grits, Andouille Sausage and Tomato Ragout
- Spinach Florentine Quiche
- Mountain Trout Topped with Corn Cream Sauce
- Roasted Pork Loin, Stone-Ground Mustard and Mushroom Sauce
- Chicken and Waffles Served with Maple Syrup and Hot Honey

Seasonal Sliced Fruit
with Berry Chantilly Cream

Freshly Baked Pastries
including Danish, Croissants and
Southern Buttermilk Biscuits

**Assorted Jams and Fruit Preserves,
Honey and Whipped Butter**

Fresh Atlantic Shrimp
with Cocktail Sauce

Silver Dollar Pancakes
with Warm Vermont Maple Syrup and
Blueberry Compote

Farm-Fresh Eggs
cooked to order*

Omelet fillings to include:
Ham, Applewood-Smoked Bacon,
Cheddar Cheese, Tomato, Mushrooms, Spinach,
Grilled Onion and Roasted Pepper

Scrambled Eggs

Charred Campari Tomatoes
with Fresh Mozzarella and Pesto

Bacon and Breakfast Sausage

**Chilled Orange Juice, Fresh Brewed Iced Tea
Coffee and Decaffeinated Coffee, Herbal Teas**

**Requires uniformed chef at \$150 per hour.*

\$65 per guest

Minimum of 15 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES

Farm-Fresh Eggs, Breakfast Sausage and Cheddar Cheese on a Buttermilk Biscuit

Farm-Fresh Eggs, Applewood-Smoked Bacon and Cheddar Cheese on a Buttermilk Biscuit

\$8 each with a minimum of 10 of each sandwich

Southern Fried Chicken with Hot Honey Butter, Farm Fresh Eggs, and Cheddar

Cali Burrito with Chorizo, Eggs, Potatoes, Guacamole, and Cheddar

\$10 each with a minimum of 10 of each sandwich

EGGS BENEDICT STATION*

Fresh Poached Eggs, Smoked Salmon, Canadian Bacon, English Muffins, Chive Hollandaise

\$18 per guest

EGGS COOKED TO ORDER*

Farm-Fresh Eggs Cooked Any Way

Egg Whites Available

Choice of: Bacon, Ham, Mushrooms, Spinach, Tomato, Roasted Pepper, Grilled Onion, Cheddar Cheese

\$16 per guest

* Requires uniformed chef attendant at \$150 per hour.

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BREAKFAST ENHANCEMENTS

STEEL CUT OATMEAL BAR

Mixed Berries, Brown Sugar, Almond Granola, Mixed Dried Fruits, Honey, Chilled Almond Milk and Whipped Butter

\$10 per guest with a minimum of 10 guests

GOLDEN FRENCH TOAST

Thick-cut Challah French Toast with Cinnamon and Brown Sugar Dredge

Blueberry Compote, Powdered Sugar, Fresh Strawberries, Pecan Praline Sauce

Warm Vermont Maple Syrup, Whipped Butter

\$15 per guest

GRIDDLED PANCAKES

Fresh Berries and Blueberry Compote Whipped Cream

Whipped Butter and Warm Vermont Maple Syrup

\$15 per guest

HOUSE BAKED PASTRIES

Buttery Croissants	\$48 per dozen
Muffins or Danish	\$40 per dozen
Warm Mini Cinnamon Rolls	\$40 per dozen
Warm Mini Pecan Sticky Buns	\$48 per dozen

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SPECIALTY BREAKS*

TRAIL MIX BAR

House Made Granola
Mini Pretzels
Assorted Candy Pieces, Dried Fruits,
Mixed Nuts

\$16 per guest

CHIPS AND DIP

Kettle Chips
Parmesan and Artichoke Dip
Southern Jalapeno Pimento Cheese Dip
Meyer Lemon and Garlic Hummus
Hot Crab Dip

\$22 per guest

THE COOKIE SHOPPE

Chocolate Chunk, Peanut Butter,
Sugar and Oatmeal Raisin Cookies
Vanilla, Chocolate, Strawberry
Milkshakes made to order

\$20 per guest

MOTIVATE

Fresh Seasonal Whole Fruit
Assorted Granola and Snack Bars
and Trail Mix
Freshly Baked Muffins, Banana Nut Bread
Chilled V8 and V8 Fusion Drinks

\$22 per guest

AMENITIES

Chocolate Dipped Strawberries
\$24 for six

Pimento Cheese Dip and Kettle Chips
\$18

Cheese and Fruit Plate
Artisan Style Cheeses with Fresh Fruit and Crackers
\$28

Charcuterie Board
Shaved Cured and Smoked Meats, Assorted Pickles,
Mustards, and Jams
\$32

Minimum of 10 guests.

** Specialty breaks are based on 30 minutes of continuous service.*

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

A LA CARTE SNACKS AND BEVERAGES

Whole Fresh Fruit	\$3.50 each	Assorted Greek Yogurts	\$5 each
Assorted Candy Bars	\$4 each	Granola Bars and Energy Bars	\$5.25 each
Trail Mix	\$4 each	Gourmet Snack Mix	\$26 per pound
Miss Vickies's Kettle-Style Chips	\$4 each	Deluxe Mixed Nuts	\$40 per pound
Freshly Popped Popcorn	\$4 per guest	Assorted Sea Pines Cookies	\$45 per dozen
		Double Chocolate Brownies	\$45 per dozen

Orange, Grapefruit, Apple or Cranberry Juice	\$5 per guest
Lemonade	\$5 per guest
Iced Tea (Sweetened or Unsweetened)	\$5 per guest
Coca-Cola Soft Drinks and Bottled Water	\$5 each
V8 or V8 Fusion	\$6 each
Body Armor	\$6 each
Red Bull	\$6 each
Sparkling Water	\$6 each
Premium Coffees and Herbal Teas	\$95 per gallon

SEA PINES BEVERAGE SERVICE

Premium Freshly Brewed Coffees and Herbal Teas

Bottled Coca-Cola Soft Drinks

Bottled Water

Half-Day Beverage Service

Continuous beverage replenishment for up to four hours
\$24 per guest

Full-Day Beverage Service

Continuous beverage replenishment for up to eight hours
\$40 per guest

Minimum of 10 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED LUNCHESES

Three-course plated lunches include bread and butter service one soup or salad, one entree, one dessert and iced tea. Minimum of 10 guests.

SOUPS AND SALADS

SOUPS

(select one)

Creamy Tomato Bisque
Chicken with Garden Vegetables and Wild Rice
Carolina She-Crab Soup

SALADS

(select one)

Sea Pines House Salad
*Heirloom Tomato, Cucumber, Carrot,
Shaved Onion*
*Choice of One—Ranch, Balsamic Vinaigrette,
Sun-Dried Tomato Vinaigrette*

Traditional Tossed Caesar
*Crisp Romaine, Herb Croutons, Parmesan
Cheese with Caesar Dressing*

Strawberry and Spinach Salad
*Spinach and Mixed Greens, Sliced Strawberries,
Fennel, Shaved Almonds with Raspberry
Vinaigrette*

Chopped Salad
*Romaine, Heirloom Tomato, Blue Cheese
Crumbles, Red Onion, Cucumber with
Buttermilk Tarragon Dressing*

PLATED LUNCHESES

Three-course plated lunches include bread and butter service one soup or salad, one entree, one dessert and iced tea. Minimum of 10 guests.

ENTREES

(select one)

**Tuna Salad and Pecan Cranberry
Chicken Salad Duo**
*Served on Mixed Greens, Fresh Berries,
Cucumber and Tomato with Peach Pecan Dressing
and Artisan Crackers*
\$42 per guest

Pan-Seared Chicken Breast
*Pesto and Parmesan-Tossed Angel Hair Pasta,
Roasted Tomato and Asparagus*
\$46 per guest

House Nordic Salmon Nicoise
*Green Beans, New Potatoes, Hard-Boiled Egg
and Roma Tomato with Dijon and
Lemon Dressing*
\$48 per guest

Grilled Flat Iron Steak
*Extra-Virgin Olive Oil-Whipped Potatoes,
Roasted Tomato, Haricots Verts and
Cracked Pepper Chimichurri*
\$56 per guest

DESSERTS

(select one)

NY Style Cheese Cake
Berry Compote

Flourless Chocolate Torte
Chantilly Cream and Fresh Berries

Buttermilk and Vanilla Bean Panna Cotta
Fresh Berries

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LUNCH BUFFETS

All lunch buffets include iced tea. Based on 90 minutes of continuous service.

CORNER CAFÉ

Creamy Tomato Bisque

Tossed Caesar Salad with Parmigiano-Reggiano

Home-Grown Heritage Wedge Salad Bar with Marinated Tomato, Cucumber, Bacon Crumbles, Blue Cheese, Hard-Boiled Egg, Roasted Mushrooms, Blue Cheese Dressing and Creamy Balsamic

Grilled and Chilled Salad Proteins

- Marinated Chicken
- Balsamic Black Pepper Flat Iron Steak

Small Bites

- Pecan Chicken Salad Croissant
- Roasted Vegetable Wrap With Boursin and Lavash
- Quiche Florentine

Southern Style Tartelettes, Assorted Miniature Cookies, Pistachio Cannoli

\$52 per guest

Minimum of 15 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

LIBERTY OAK DELI BUFFET

Garden Bar

Chicken and Wild Rice Soup

Tossed Mixed Greens with Sliced Tomato, Cucumber, Chickpeas, Olives, Shaved Onion, Carrot, Brioche Croutons with Ranch Dressing and Raspberry Vinaigrette

Deli Display with Hickory-Smoked Turkey Breast, Seasoned Rare Roast Beef, Smoked Ham

Pecan Chicken Salad and Albacore Tuna Salad

Sliced Breads and Croissants

Hydroponic Bibb Lettuce, Sliced Tomato, Red Onion, Pickles, Cheddar Cheese and Swiss Cheese

Mayonnaise, Spicy Deli Mustard

Double Chocolate Brownies, Assorted Cookies

\$56 per guest

Minimum of 25 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

ISLAND LIFE

Spinach Salad with Fresh Berries, Shaved Fennel, Almonds
and Mint Vinaigrette

Tuna Poke Cups Served with Crushed Hazelnuts, Wakame,
Sushi Rice and Pickled Ginger

Local Waters Ceviche Served with Tortilla Chips

Mahi-Mahi Wraps Served with Lavash Flatbread, Pico de Gallo, Greens,
Cotija Cheese, Baja Sauce

Huli Huli Chicken, Soy and Cane Sugar Glaze, Tropical Pineapple Salsa

Carolina Gold Coconut Rice and Peas

Individual Key Lime Tartlettes

Tropical Coconut Bavarian

\$70 per guest

Minimum of 25 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

THE LOWCOUNTRY

Carolina She-Crab Soup

Heritage Farm Garden Salad with Seasonal Greens Tossed with
Sea Island Red Peas, Cornbread Croutons, Grape Tomatoes,
Roasted Sweet Potato, Pecans, Apple Cider Vinaigrette

Skillet Cornbread with Honey and Brown Butter

Shrimp and Grits Served with Local Waters Sweet Shrimp, Creole Sauce
and Marsh Hen Mill Grits

Skillet Bone-in Fried Chicken with Savannah Bee Honey Drizzle

Stewed Collard Greens with Pot Licker

Granny's Southern Crisp

\$65 per guest

Minimum of 25 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

STREET TACOS

Elote Fingers, Cotija Cheese, Cilantro Crema, Lime, Tajin, Cilantro

Hand Smashed Guacamole and Tortilla Chips

Hand-Carved Meats

- Guajillo Chili Carne Asada
- Chicken Mojo

Soft Flour Tortillas

Fillings Include: Pico de Gallo, Chopped Cilantro, Onion, Queso Fresco, Charred Jalapeños, Chipotle Lime Crema, Fresh Lime, House Made Green and Red Salsas

Yellow Rice with Sofrito

Roasted Squash Calabacitas, with Corn, and Zesty Cheese

Tres Leche Torte

\$55 per guest

Minimum of 25 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.



LUNCH ON THE RUN

(BOXED LUNCHES)

All boxed lunches include bag of chips, whole fruit and bottled water.
Minimum of 10 guests.

DELI SANDWICHES

(select one)

Hickory-Smoked Ham and Capicola
Mozzarella, Olive Tapenade and Roasted
Sweet Red Pepper Spread
on Focaccia

Shaved Prime Rib of Beef
Tossed Arugula, Boursin Spread,
Caramelized Vidalia Onion and
Horseradish Cream on Focaccia

Oven-Roasted Turkey Breast
Applewood-Smoked Bacon, Smoked
Gouda Cheese, Butter Lettuce,
Beefsteak Tomato and Herb Aioli on
Rosemary Focaccia

Grilled Vegetable Wrap
Squash, Zucchini, Red Onion, Roasted
Red Pepper, Garlic Hummus, Mixed
Greens, Tahini Sauce

**Sea Pines Chicken and
Cranberry Salad**
Pecans and Hydroponic Bibb Lettuce on a
Whole-Wheat Wrap

Roasted Chicken Breast
Buffalo Mozzarella, Arugula
Pesto, Spinach and Roasted Tomato
on Focaccia

SALADS

(select one)

Fresh Fruit Salad
Honey and Mint

**Stone-Ground Mustard Potato
Salad**

Cucumber and Tomato Salad
Fresh Herbs, Onion and Feta

DESSERTS

(select one)

Chocolate Chunk Cookies
Double Chocolate Brownies

\$40 per guest with a minimum of
10 guests per selection, maximum of three choices

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RECEPTION DISPLAYS

Minimum of 15 guests. Based on 60 minutes of continuous service.

GARDEN VEGETABLES

Fresh, Crisp Raw Vegetables
Garden Herb and Buttermilk Dip and
Sun-Dried Tomato Dip

\$14 per guest

CHEF-INSPIRED DIPS

Southern Jalapeno and Pimento Cheese Dip
Roasted Garlic Hummus
Roasted Red Pepper and Boursin Dip
Warm Blue Crab Dip
Freshly Baked Soft Breads and Artisan Crackers

\$22 per guest

BRUSCHETTA BAR

Heirloom Tomato with Fresh Basil,
Extra-Virgin Olive Oil and Garlic
Kalamata Olive Tapenade
Marinated Buffalo Mozzarella and Herbs
Aged Balsamic with Olive Oil
Freshly Baked Breads, and Artisan Crackers

\$18 per guest

ARTISAN CHEESE BOARD

Selection of Handcrafted Domestic and
Imported Artisan Cheeses
Fresh and Dried Fruits and House Jams
Fresh Breads and Crackers

\$28 per guest

ANTIPASTO DISPLAY

Selection of Cured Meats, Artisan Cheeses,
Artichoke Hearts, Olives
Marinated Mozzarella
House Jams, Grain Mustard
Lavash and Baguettes

\$32 per guest

LOWCOUNTRY SHRIMP AND OYSTERS

Iced Oysters on the Half Shell
Poached South Carolina Shrimp Cocktail
Traditional Cocktail Sauce, Hot Sauce, Cucumber
Mignonette, Remoulade
Saltine Crackers

\$42 per guest

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

HORS D'OEUVRES

COLD HORS D'OEUVRES

Artichoke Hearts, Heirloom Tomato and Buffalo Mozzarella
Pipette with Aged Balsamic Reduction

Mexican Street Corn Crisp, in a Phyllo Cup

Slow Roasted Campari Tomato, Whipped Boursin on a Crostini

\$7 per piece

Smoked Salmon Cornet, Shallots, Creme Fraiche, and Chives

Pimento Cheese and Benton's Ham on Rustic Bread

Korean Chilled Beef Salad with Pickled Vegetables
and Herbs in a Crisp Wonton

\$8 per piece

Shrimp Cocktail Shooter with Baja Gazpacho

Avocado Crab Salad in a Crispy Tortilla Cup

Ahi Tuna Tartare Cornet, Avocado, Black Garlic Shoyu

\$10 per piece

House Cured Salmon Blini with Oscietra Caviar
and Dill Cream Cheese

Hand-picked Lobster Roll with Cucumber and Dill
Split Top Roll

\$12 per piece

HORS D'OEUVRES

HOT HORS D'OEUVRES

Spinach and Feta Spanakopita

Smoked Gouda Mac and Cheese Bite with Sweet Pepper Jam

Vegetable Spring Roll with Hoisin and Lime Sauce

Mini Tomato Spinach and Brie Quiche

\$7 per piece

Coconut Chicken Skewers with Tangerine Preserves

Braised Beef Short Rib Wellington with Red Wine Mushrooms
and Stone-Ground Mustard Cream

Mini Baja Fish Tostada with Smashed Avocado,
Pico de Gallo, Baja Sauce

\$8 per piece

Black Truffle and Parmigiano-Reggiano Arancini
with Whipped Chevre

Applewood-Smoked Bacon-Wrapped Sea Scallop
with Peach Marmalade

\$10 per piece

Lowcountry Crab Cake with Cajun Remoulade

Berbere-spiced Lamb Chop with Charred Eggplant and Lemon

\$12 per piece

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CHEF STATIONS

CARVING STATION

Requires one chef attendant per 75 guests at \$150 per hour.
Based on 90 minutes of continuous service.

Lowcountry-Style Pork Loin

House Spice Rub, Skillet Cornbread,
Roadside Spicy Peach Compote,
Bourbon and Molasses Kettle Barbecue Sauce

\$28 per guest

Southern Pride

Southern-Style Slow-Smoked Meats ,
Served with Skillet Cornbread and Butter, House-Made Pickles,
Barbecue Sauce Trio: Sweet Molasses, Carolina Gold
and Tangy White

Choice of One Meat: Beef Brisket, Pulled Pork Butts, Baby Back Ribs,
Whole Chicken

Additional Meats are \$12 Per Person for Each Extra Choice

\$35 per guest

Prime Rib of Beef

Rosemary- and Garlic-Rubbed Prime Rib,
Pan Jus, Horseradish Cream
and Yeast Rolls

\$40 per guest

Beef Tenderloin

Slow-Roasted Tenderloin of Beef,
Creamy Horseradish Sauce, Mushroom
Demi-Glace and Yeast Rolls

\$45 per guest

Minimum of 15 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.



CHEF STATIONS

ACTION STATION

Requires one chef attendant per 75 guests at \$150 per hour.
Based on 90 minutes of continuous service.

Anson Mills Grits Skillet

Grits cooked to order with fillings of your choice

\$28 per guest

Fillings: South Carolina Shrimp, Pulled Pork,
Applewood Smoked Bacon, Goat Cheese,
Cheddar Cheese, Jalapeno, Green Onions, Tomatoes,
Roasted Mushrooms

Sauces: Creole Sauce, Lemon Butter

Lowcountry Shrimp Boil

South Carolina Coast Shrimp

Gullah-Spiced Broth Served
with Baby Potatoes

Corn and Andouille Sausage

Cajun Remoulade, Cocktail Sauce

\$32 per guest

(limited to outside venues)

Sea Pines Oyster Roast

Hand-Selected Oysters Steamed Over Hot Coals

Cocktail Sauce, Horseradish,
Hot Sauces and Lemons

\$42 per guest

(limited to outside venues;
based on six pieces per person)

Minimum of 15 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

CHEF STATIONS

ACTION STATION

Requires one chef attendant per 75 guests at \$150 per hour.
Based on 90 minutes of continuous service.

Chef's Fresh Pasta Station

All Items Are Displayed with Warm
Breads and Parmesan Cheese

Choice of Two Selections:

Sausage Rigatoni

Thick Red Sauce, Italian Sausage,
Parmesan Cheese and Fresh Herbs

Spaghetti

Traditional Spaghetti Tossed with
Olive Oil, Shaved Garlic, Fresh Herbs
and Shaved Parmesan Cheese

Shrimp Penne

Rustic Penne Pasta Sauteed with Local
Shrimp, Cherry Tomato, White Wine
and Fresh Herbs

Ricotta Tortellini

Toasted Walnuts and Black Truffle
Cream Sauce

Chicken Parmesan Gnocchi

Pan-Fried with Tomato, Basil, Garlic
and Topped with Mozzarella

\$28 per guest

Dessert Chef Stations

Banana Foster*

Rum Caramelized Bananas, Vanilla Ice
Cream

\$14 per guest

Bourbon Doughnuts*

Bourbon Caramelized Mini Doughnuts
Warm Dark Chocolate Ganache, Candied
Bacon, Strawberry compote, Cinnamon
Sugar, Powdered Sugar

\$16 per guest

Sundae Bar

Vanilla Bean and Chocolate Ice Creams
Toppings: Hot Fudge, Caramel, Strawberry
Compote, Whipped Cream, Maraschino
Cherries, Oreo Crumbs, Chopped Candy
Bar Toppings

\$16 per guest

*Requires one chef attendant per 75 guests at \$150++ per hour. Based on 90 minutes of continuous service.

Minimum of 15 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

DINNER BUFFETS

*All dinner buffets include coffee service and herbal teas.
Based on 90 minutes of continuous service.*

THE PIT MASTERS

Pulled Chicken Brunswick Stew

'Pig Out' Salad Bar

Chopped Lettuces, Garden Fresh Tomatoes, Cucumbers,
Grilled Vidalia Onions, Thick Cut Bacon, Cracklin' Croutons,
Cheddar Cheese, Spiced Peanuts

Ranch, Creamy Balsamic Dressing

Carolina Vinegar Coleslaw

Sweet Honey Skillet Cornbread with Brown Butter

Smokehouse

Peppercorn-Rubbed Beef Brisket

Carolina Pulled Pork

Smoked Chicken

Barbecue Sauces

Alabama White

Carolina Vinegar

Sweet Molasses

Sides

Collard Greens Stewed with Burnt Ends

Pimento Mac and Cheese

Assorted House Pickles

Southern Banana Pudding

\$115 per guest

Minimum of 25 guests.

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DINNER BUFFETS

CALIBOGUE SOUND

Fisherman's Seafood Chowder Served
with Warm Bread and Butter

Spinach and Strawberry Salad with Shaved Fennel and
Almonds, Mint and White Balsamic Vinaigrette

Heirloom Tomato Panzanella Salad
with English Cucumber, Kalamata Olives, Ciliegine
Mozzarella, Fresh Basil, Red Wine Vinegar
and Extra-Virgin Olive Oil

Pan Roasted Halibut, Oscar style, with Jumbo Lump
Crab, and Choron Sauce

Shrimp Bucatini Scampi Pasta
with Fresh Herbs and Parmesan

Creole Mustard-rubbed NY Striploin
with Cognac Demi-Glace and Mushroom Fricassee

Layered Potato Gratin

Jumbo Asparagus

Key Lime Verrines

Grandma's Pound Cake with Macerated Berries

Lemon Meringue Tarts

\$130 per guest

Minimum of 25 guests.

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DINNER BUFFETS

CAROLINA HERITAGE - A TASTE OF THE LOWCOUNTRY

Carolina She-Crab Soup

Chopped Salad with Crisp Lettuces, Tomato, Cucumber, Vidalia Onion, Cornbread Croutons, Spiced Pecans, Creamy Apple Cider Dressing

Skillet-Fried Cornbread, Savannah Bee Honey Butter

Carolina Road Stand Fried Chicken

Hot Honey and Pickles

Local Shrimp Boil with Sausage, Red Potatoes, Corn, Cocktail Sauce and Remoulade

Berbere-spiced Pork Loin with Bacon Jus, Chow Chow

Carolina Gold Hoppin' John Rice and Peas

Charred Root Vegetables with Brown Butter and Cane Syrup

Warm Peach Cobbler with Vanilla Bean Ice Cream

\$125 per guest

Minimum of 25 guests.

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DINNER BUFFETS

BUTCHER AND BEACH

Lobster and Tomato Bisque

Freshly Baked Yeast Rolls with Butter

Heirloom Tomato and Vidalia Onion Platters

Chophouse Salad Bar
Crisp Lettuces, Roasted Cremini Mushrooms, Campari Tomatoes, Cucumbers, Pickled Shallots, Smoked Bacon Pieces, Hard Boiled Egg, Blue Cheese, Croutons Served with a Shaken Balsamic and Shallot Vinaigrette, and Blue Cheese Dressing

Butcher

Roasted Lamb Rack
Bone-in Tomahawk Ribeye

Beach

Split Maine Lobster Tails with Broiled Old Bay Butter
Stuffed Oysters Rockefeller
Cedar Plank Citrus Salmon

Accompaniments

XL Asparagus and Cremini Mushrooms with Cracked Pepper and Lemon
Lobster Mac and Cheese with Herb Breadcrumbs and Blended White Cheeses
Parmesan Potato Gratin

Sauces

Chimichurri
Sauce Bordelaise
Horseradish Cream

Desserts

Chocolate and Raspberry Verrines, Lemon Posset, Coconut Rice Pudding
Assorted Petit Fours

\$180 per guest

Minimum of 25 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED DINNERS

Plated dinners are three courses and include choice of one soup or salad, one entree and one dessert served to all guests. Minimum of 20 guests for plated dinners. Includes bread and butter and coffee service.

SOUPS AND SALADS

(select one)

SOUPS

Carolina She-Crab Soup

Tomato Bisque
Basil Pesto Crostini

Lobster Bisque

Dry Sherry Creme Fraiche

SALADS

Strawberry and Goat Cheese Salad

Tender Greens, Pickled Shallots, Roasted Beet,
Fresh Strawberries, Chevre and
Raspberry Vinaigrette

Tossed Caesar Salad

Crisp Romaine, Parmesan, Olive Oil-Splashed
Croutons and Creamy Garlic Dressing

Wedge Salad

Iceberg Slice, Crispy Pancetta, Hard-Boiled Egg,
Marinated Tomato, Blue Cheese, Cucumber,
Scallions and Dill Buttermilk Dressing

Poached Pear Spinach Salad

Baby Spinach and Petit Lettuces, Candied
Pecans, Blue Cheese Truffle, Poached Pear and
White Balsamic Vinaigrette

PLATED DINNERS

ENTREES

(select one)

Filet of Beef Paired with South Carolina-Style Crab Cake Duo

Roasted Fingerling Potatoes Tossed
with Garden Thyme and Rosemary,
Jumbo Asparagus and Bordelaise

\$155 per guest

Petit Filet of Beef with Cold Water Lobster Tail Duo

Butter-Basted Maine Lobster Tail, Grilled Filet of Beef,
Herb and Parmesan Potato Gratin, Haricots Verts,
Wild Mushroom Jus and Lemon Beurre Blanc

\$165 per guest

Braised Beef Short Rib and Jumbo Prawns

Cauliflower Puree, Chasseur Mushrooms,
Braised Greens, Sherry Gastrique

\$140 per guest

Grilled Salmon and Shellfish Bourride

Local Shrimp, Clams, Celeriac Puree,
Saffron, Wilted Greens

\$140 per guest

Shoyu Orange-Glazed Mahi-Mahi

Toasted Quinoa, Grilled Bok Choy,
Pineapple Chutney

\$115 per guest

Pan-Seared Halibut

Farro Verde, Roasted Squash, Wilted Kale,
Confit Tomatoes, Beurre Blanc

\$120 per guest

Crab Cake

Savannah Red Rice, Grilled Broccoli, Roasted Corn
and Andouille Sausage Ragout

\$120 per guest

Filet of Beef

Cast Iron-Seared Filet of Beef, Celeriac Puree,
Tri-Colored Carrots and Foraged
Mushrooms, Demi-Glace

\$130 per guest

Braised Beef Short Rib

Potato Puree, Fresh Green Peppercorn
and Cognac Demi-Glace, Wilted Greens

\$120 per guest

Roasted Chicken Breast

Sage Potato Galette, Corn Succotash
and Pan Jus

\$105 per guest

Ratatouille En Croute

Farmer-Style Ratatouille Vegetables
Served in a Flaky Crust with Asparagus,
Creme Fraiche and Petit Herbs

\$85 per guest

Mozzarella-Stuffed Arancini

Charred Eggplant Puree, Tomato Confit,
Wilted Kale

\$85 per guest

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PLATED DINNERS

DESSERTS

(select one)

Vanilla Bean Panna Cotta

Macerated Berries with Grand Marnier,
Shortbread Tuile

NY Style Cheesecake

Graham Cracker Crust, Strawberry Compote, Chantilly Cream

Flourless Chocolate Torte

Sour Strawberry Coulis, Chantilly Cream

Dulce De Leche

Chocolate Tart with a Crème Fraiche Caramel, Sea Salt, Chocolate Tuille

Minimum of 25 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED DINNER ENHANCEMENTS

APPETIZERS

(select one)

Pan-Crisped Gnocchi

Sage Brown Butter, Bacon, Hazelnuts, Butternut
Squash, Parmigiano-Reggiano

\$16 per guest

Jumbo Shrimp Cocktail

Horseradish Creme Fraiche,
Confit Tomatoes, Lemon

\$19 per guest

Seared Ahi Tuna

Marinated Cucumber, Chipotle Crema,
Tortilla Chips

\$22 per guest

Coastal Crab Cake

Arugula and Fennel,
Southern-Style Remoulade

\$24 per guest

Korean Beef and Pickled Vegetables

Sushi Rice, Mirin, Sesame Seeds

\$19 per guest

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BEVERAGE AND BAR SERVICE

PACKAGE BARS

Package Bars are priced per guest and include:

- Cocktails (Optional)
- Domestic and Premium Beers
- Varietal Wine Selections
- Soft Drinks and Bottled Water

Tablesides dinner wine service is included with 25-guest, two-hour minimum.

One bartender provided for every 75 guests at no charge.

	Two Hours	Three Hours	Four Hours	Five Hours
Platinum cocktails and wines, domestic and premium beers, soft drinks	\$50	\$65	\$80	\$95
Diamond cocktails and wines, domestic and premium beers, soft drinks	\$57	\$75	\$93	\$111
Domestic and premium beers and platinum wines	\$38	\$50	\$62	\$74

HOSTED BARS

Hosted bars are priced per drink and charged on consumption; a bartender fee of \$150 per hour per bartender will be added to all host bars. *Two-hour minimum required for each bartender with minimum bar revenue of \$500. Additional bartenders require per 75 guests*

PLATINUM BRANDS

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Silver Rum, Maker's Mark, Dewars Scotch, Seagram's VO, Jose Cuervo Gold
\$15.50 each

DIAMOND BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Woodford Reserve, Johnnie Walker Black, Crown Royal, Cazadores Reposado Tequila
\$18.50 each

PLATINUM WINES (select three)

Trinity Oaks Wines; Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon
\$12 each

DIAMOND WINES (select three)

Joel Gott Wines; Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir, Cabernet Sauvignon, Zinfandel
\$15 each

DOMESTIC BEER (select three)

Budweiser, Bud Light, Michelob ULTRA, Yuengling Lager, Miller Lite, Coors Light, White Claw Seltzers
\$7 each

PREMIUM BEER (select three)

Amstel Light, Heineken, Corona, Stella Artois, Palmetto Brewing IPA, Angry Orchard Cider, Heineken "0" Non-Alcoholic
\$9 each

CRAFT BEER (select two)

Bells Light Hearted Session Ale, Allagash White, Bed of Nail Brown Ale, Wicked Weed Pernicious IPA, Terrapin Los Bravos, Coast Kolsch, Hilton Head Brewery Crab Pilsner, Sea Pines Lighthouse Blonde Ale
\$11 each

COCA-COLA SOFT DRINKS AND BOTTLED WATER

\$5 each

RECEPTION AND BAR ENHANCEMENTS

SIGNATURE COCKTAILS

Create your own signature cocktail to be passed by a butler during cocktail hour and available at the bar throughout the event.

Recipes that include liquor from the package, house ingredients and garnishes will be added without any additional charge.

Recipes that require additional purchases will incur an upcharge of \$3.50++ per person added on to bar package price.

Hosted bar per drink price based on recipe

SPECIALTY MARTINIS AND MARGARITAS

Choose any two flavors to be featured at the bar throughout the event. \$3.50++ per person added on to bar package price or \$15.50 per drink on consumption.

Martinis: Alexander, Lemon Drop, Mandarin, Big Apple, Mai Kai, Blood Orange-Vanilla, Key Lime, Espresso and Mocha Mint

Margaritas: Fresh Mint Julep, Pomegranate, Chipotle Grapefruit, Cucumber Jalapeno, Mango, and Spicy Strawberry

CORDIALS AND COFFEE BAR ENHANCEMENTS

Choose from the variety of cordials to enhance a coffee station for after dinner drinks at the bar. \$3.50++ per person onto the bar package price or \$15.50 per drink on consumption.

Disaronno Amaretto, Baileys Irish Cream, Frangelico

Grand Marnier, Jameson, Kahlua, and Romano Sambuca

Coffee station to include whipped cream, chocolate, cinnamon sticks and flavored creamers.

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WINES BY THE BOTTLE

WHITE WINE SELECTIONS

Champagne and Sparkling Wine

- Segura Viudas, Brut Cava, Spain, NV | \$40
- Ruffino, Prosecco, Valdobbiandene, DOC, Italy, NV | \$48
- Villa Sandi Il Fresco Rosé Prosecco, Veneto, Italy, NV | \$54
- Piper Sonoma, Brut, Sonoma, NV | \$58
- Veuve Clicquot Ponsardin, Brut Champagne, Reims, NV | \$157
- Moët & Chandon Cuvée Dom Pérignon Brut, Épernay | \$599

Chardonnay

- William Hill, Central Coast, California | \$47
- Simi, Sonoma County, California | \$50
- Rombauer, Napa Valley, California | \$115
- Cakebread, Napa Valley, California | \$118

Pinot Gris/Pinot Grigio

- Alverdi Pinot Grigio, Terre degli Osci, Molise, Italy | \$39
- Chateau Ste. Michelle, Pinot Gris, Columbia Valley, Washington | \$46
- Sea Pines Private Label, North Coast, California | \$48
- Santa Margherita, Pinot Grigio, Trentino-Alto Adige, DOC, Italy | \$62

Sauvignon Blanc

- Blue Crab, Sea Pines Resort Private Label, California | \$50
- Kim Crawford, Marlborough, New Zealand | \$52
- Duckhorn, Napa Valley, California | \$73

Rosé

- Jean-Luc Colombo, Cape Bleue, Mediterranee, France | \$53
- Caves d'Esclans, Whispering Angel, Côtes de Provence | \$63

WINES BY THE BOTTLE

RED WINE SELECTIONS

Pinot Noir

- Benton Lane, Willamette Valley, Oregon | \$62
- Meiomi, Monterey/Santa Barbara, California | \$69
- Louis Latour, Bourgogne, AOC, Burgundy, France | \$76
- Goldeneye, Anderson Valley, California | \$142

Shiraz / Syrah

- Michael David, Petite Petit, Petite Sirah/Verdot, California | \$56
- Mollydooker, The Boxer, Shiraz, South Australia | \$65
- Gaja, Ca'Marcanda PROMIS, Bolgheri, Tuscany, Italy | \$115
- Famille Perrin, Les Sinards, Châteauneuf-du-Pape, Rhone Valley, France | \$118

Merlot

- Rombauer, Napa Valley, California | \$107
- Duckhorn, Napa Valley, California | \$107
- Northstar, Columbia Valley, Washington | \$198

Cabernet Sauvignon/Cabernet Blends

- Blue Crab Red Blend, Sea Pines Resort Private Label, California | \$55
- Sea Pines Private Label, Paso Robles, California | \$55
- Oberon, Napa Valley, California | \$65
- Franciscan, Monterey, California | \$68
- Cabernet Sauvignon, La Dame de Malescot, Margaux, Bordeaux, France | \$120
- The Prisoner, Napa Valley, California | \$120
- Paraduxx, Napa Valley, California | \$132
- Jordan, Alexander Valley, California | \$151
- Rombauer, Napa Valley, California | \$176
- Caymus, Napa Valley, California | \$210
- Silver Oak, Alexander Valley, California | \$222

FOR MORE INFORMATION,

please contact groupsales@seapines.com.



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