

# HILTON HEAD ISLAND *Meetings & Events Menus*



**PALMETTO DUNES™**  
OCEANFRONT RESORT

HILTON HEAD ISLAND

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# BREAKFAST MENUS

## PLATED BREAKFASTS

*Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas and Freshly Squeezed Orange or Grapefruit Juice.*

### The Calibogue

French Toast with Cinnamon Apple Relish and Warm Maple Syrup  
Sausage Links  
Breakfast Bakery Selection

### The Colleton

Farm Fresh Scrambled Eggs with Green Onions & Cheddar Cheese  
Applewood Smoked Bacon or Sausage Links  
Herbed Breakfast Potatoes  
Breakfast Bakery Selection

### The May

Ham and Gruyere Quiche  
Hash Browns and Oven Roasted Tomato  
Breakfast Bakery Selection

### The Broad

Eggs Benedicts topped with Hollandaise Sauce  
Hash Brown Potatoes, Roasted Tomato and Asparagus  
Breakfast Bakery Selection

## CONTINENTAL BREAKFASTS

*Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas and Freshly Squeezed Orange or Grapefruit Juice.*

### The Ribaut

Platters of sliced Fruit with Seasonal Berries  
Breakfast Bakery Selection  
Assorted Bagels with Cream Cheese, Butter and Fruit Preserves

### The Daufuskie

House Baked Granola with Honey and assorted Yogurts  
Medley of Cold Cereals with Bowls of Seasonal Berries, Chilled Whole, 2% and Skim Milk  
Buttermilk Biscuits  
Butter and Fruit Preserves  
House Baked Coffee Cake and assorted Bagels with Cream Cheese

### The Calawassie

Platters of sliced Fruit with Seasonal Berries  
Farm Fresh Hard Boiled Eggs  
Sliced Deli Meats and Cheese  
Smoked Salmon with sliced Onions, Tomatoes and Capers  
Assortment of Fresh Bagels with Traditional and Low-Fat Cream Cheese  
Butter and Fruit Preserves

### Boxed Continental Breakfast

Granola Bar, Muffin, Fruit, Yogurt and Orange Juice

*(Does not include tea or coffee)*

## BREAKFAST BUFFETS

*Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas and Freshly Squeezed Orange or Grapefruit Juice.  
(Minimum of 30 Guests)*

### Cereal & Granola

*Can be added to any Breakfast Buffet below for an additional fee.*

House Baked Granola with selection of Yogurt  
Assorted Cold Cereals topped with Seasonal Berries, Chilled Whole, 2% and Skim Milk

### Palmetto

Platters of sliced Fruit  
Farm Fresh Scrambled Eggs and Stone Ground Grits  
Apple-Wood Smoked Bacon and Honey Baked Ham  
Buttermilk Biscuits with Sausage Gravy  
Breakfast Bakery Selection

## Sago

Platters of sliced Fruit  
Smoked Salmon, Red Onions, Tomatoes, Capers, Lemon  
Basket of assorted Bagels and Cream Cheese  
Eggs Benedict topped with Hollandaise Sauce  
Herbed Breakfast Potatoes  
Breakfast Bakery Selection

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## Canary

Platters of sliced Fruit  
*Prepared to order Omelet Station with choice of condiments to include:* Honey Baked Diced Ham, Freshly Grated Cheddar Cheese, Green Onions, Crabmeat, Vine Ripened Tomatoes, Mushrooms & Fresh Herbs

Grand Marnier French Toast with Warm Maple and Blackberry Syrups, Butter  
Apple-Wood Smoked Bacon, Southern Sausage Links  
Herbed Breakfast Potatoes  
Breakfast Bakery Selection

*(Chef Attendants fee required)*

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## BREAKFAST ENHANCEMENTS

### Egg and Omelet Station

*Fillings include:* Honey Baked Diced Ham, Freshly Grated Cheddar Cheese, Green Onions, Vine Ripened Tomatoes, Mushrooms & Fresh Herbs

*(Chef Attendants fee required)*

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### Lowcountry Pancake or Waffle Station

Pancakes or Belgian Style Waffles served with Warm Wild Berry Compote, Local Peach Compote, Vanilla Whipped Cream, Fresh Strawberries, and Vermont Maple Syrup

*(Chef Attendants fee required)*

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## SOUTHERN BRUNCH BUFFETS

*Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas, Iced Teas with Lemon or Mint and Freshly Squeezed Orange and Grapefruit Juice.*

### Pinckney Island

Platters of sliced Fruit with Seasonal Berries  
Baby Spinach Salad  
Tomatoes and Buffalo Mozzarella with Basil Leaves and Virgin Olive Oil  
House Smoked Atlantic Salmon with assorted Bagels with Tomatoes, Onions, Capers and Cream Cheese  
Farm Fresh Scrambled Eggs  
Maryland Crab Cakes  
Stone Ground Cheese Grits

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### Port Royal

Platters of sliced Fruit with Seasonal Berries  
Tossed Mixed Greens with Tear Drop Tomatoes and choice of Dressings  
Cheese Blintzes with Peach Compote  
Breakfast Potatoes  
Apple-Wood Smoked Bacon  
*Prepared to order Omelet Station with choice of condiments to include:* Honey Baked Diced Ham, Blue Crab Meat, Freshly Grated Cheddar Cheese, Green Onions, Vine Ripened Tomatoes, Mushrooms & Fresh Herbs  
Roasted Strip Loin of Beef, Condiments and Silver Dollar Rolls  
Breakfast Bakery Selection  
Refreshing Raspberry Lemonade and Iced Tea  
*(Two Chef Attendants required for Port Royal Buffet; fee applies per Chef. Additional Omelet Chef Attendant required for every 50 additional Guests)*

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# MEETING BREAKS MENUS

## ALL DAY BREAK PACKAGE

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas and Freshly Squeezed Orange or Grapefruit Juice.

### Early Morning Break

House Baked Muffins, Croissants, Breakfast Breads and assortment of Fresh Bagels, Cream Cheese, Butter and Fruit Preserves

### Mid-Morning Break

Selection of sliced Fruit, Traditional Home Style Coffee Cakes

### Afternoon Break

House Made Cookies, Chocolate Chip, Soft and Chewy Oatmeal Raisin and Peanut Butter, Double Fudge Brownies

*(Sodas and bottled water will be available throughout the day and will be charged on consumption)*

## ALL DAY MEETING PACKAGE

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas.

### Continental Breakfast

Fresh Orange, Grapefruit and Tomato Juices, Sliced Fresh Fruit, Bagels with assorted Cream Cheeses, assorted Fresh Croissants, Danish and Muffins, Preserves & Butter

### Mid-Morning Break

Granola Bars

### Plated Cold Lunch *Please choose ONE of the following:*

**Cobb Salad:** Served with Bacon, Tomato, Egg, Avocado, Chicken and Blue Cheese with a Balsamic Vinaigrette

**Trio Salad Plate:** Chicken Salad, Egg Salad and Tuna Salad served with assorted Breads and Rolls and Potato Chips

**Club Sandwich Plate:** Layers of sliced Turkey, Ham, Bacon and Swiss Cheese with Lettuce, Tomato and Mayonnaise served with Pasta Salad on the Side

**Tortilla Wraps:** Spinach Wrap with Grilled Veggies and Sun Dried Tomato Yogurt and Whole Wheat Wrap with Roasted Turkey, Cucumbers, Sprouts and a Parmesan Mayonnaise with Pasta Salad

### Dessert *Please choose ONE of the following:*

Key Lime Pie, Seasonal Berry Napoleon, Chocolate Torte or New York Style Cheesecake with Strawberry Glaze

### Afternoon Break

Freshly Baked Gourmet Cookies and Brownies and individual Bags of Potato Chips

*(sodas and bottled water additionally charged)*

## THEMED BREAKS

### “Carnival”

Popcorn (Caramel, Cheese, and Buttered), Warm Jumbo Pretzels with assorted Mustards and Beef Franks in a Blanket

### “Milk and Cookies”

House Baked Jumbo Cookies, Chocolate Chip, Oatmeal Raisin, Peanut Butter, Double Chocolate and White Chocolate Macadamia Nut, Iced Cold 2% and Skim Milk

### “The Natural”

Bowls of Trail Mix & assorted Granola, Energy Bars and individual Yogurts, Basket of Vine and Tree Ripened Whole Fruit

### “Siesta”

Grilled Chicken and Jack Cheese Quesadillas, Shredded Beef Taquitos, Baskets of Yellow and Blue Corn Tortilla Chips with Queso Dip, Tomato Salsa, Sour Cream, Guacamole

### Tea Sandwiches *(30 Guests minimum)*

*Please choose four of the following condiments:* Egg Salad and Watercress; Roast Beef with Horseradish Mayonnaise; Virginia Ham and Stone Ground Mustard; Cucumber, Tomato, Sprouts and Cream Cheese; House Smoked Salmon and Caper Cream Cheese; Turkey Breast with Apple Butter

Scones with Devonshire Cream and Lemon Curd

Peach & Fruit Preserves, Assorted Petite Fours, Miniature Fruit Tarts

Assortment of Specialty Teas, Coffee Available Upon Request



# REFRESHMENTS AND SNACKS

## MEETING ENHANCEMENTS

Bottled Water, Mineral Water, Minute Maid Juices

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Freshly Brewed Regular and Decaffeinated Coffee

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Selection of Specialty Teas

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Freshly Squeezed Orange, Grapefruit and Apple Juice

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Platters of sliced Fruit with Seasonal Berries

.....

Tree Ripened Whole Fruit

.....

Smoked Atlantic Salmon with sliced Onions, Tomatoes and Capers, assortment of Fresh Bagels with Cream Cheese

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Buttermilk Biscuits with Honey Baked Ham or Country Sausage

.....

Regular or Low-Fat individual Yogurts

.....

Assorted individual Cold Cereals with Whole, 2% and Skim Milk

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House Baked Croissants, Muffins & Danish, Butter & Fruit Preserves

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Bagels with assorted Cream Cheeses and Preserves

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Ice Cold Pitchers of "Flavored Lemonades"

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Pitchers of Passion Fruit, Raspberry and Peach Iced Tea

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Chocolate Chip, Oatmeal Raisin, Double Chocolate, Peanut Butter and White Chocolate Macadamia Nut House Baked Cookies

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Double Fudge Brownies with Walnuts and Blondies with Pecans

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Home Style Coffee Cakes

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Haagen-Dazs or Dove Bars

.....

Chocolate Dipped Strawberries

.....

Croissants Filled with Bacon, Egg and Cheese or Croissants Filled with Ham and Gruyere Cheese

.....

Power Bars or Granola Bars or assorted Candy Bars

.....

Bowls of Popcorn or Cocktail Pretzels

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Warm Jumbo Pretzels with assorted Mustards

.....

Yellow and Blue Corn Chips, Salsa and Guacamole

.....

Bowls of Mixed Nuts

.....



## LUNCHEON BUFFETS

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas. (Minimum of 30 Guests)

### Island Deli

Soup Du Jour

Mixed Greens with Spiced Pecans and choice of two Dressings,  
Orecchiette Pasta Salad

Potato Chips

*Thinly sliced selection of Deli Meats and Cheeses includes:*  
Roasted Breast of Turkey, Honey Baked Ham, Roast Beef,  
Italian Salami, Swiss Cheese, Aged Cheddar Cheese  
and Provolone Cheese

Gourmet Rolls and Sliced Bread

Assorted Country Mustards and Sandwich Spreads

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### The Gourmet Premade Sandwich Platter

Soup Du Jour

Mixed Greens with Spiced Pecans and choice of two Dressings,  
Roasted New Potato Salad

*Choice of two of the following prepared Sandwiches:*  
Smoked Turkey and Havarti on Sourdough, Roast Beef or Chicken  
with Boursin on Italian Bread, Roasted Pepper, Goat Cheese and  
Arugula on Tomato Focaccia

Vegetable Chips

Grilled Vegetable Platter

Sliced Fresh Fruit

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### Tex-Mex

Tortilla Soup

Blue and White Corn Tortilla Chips, Tortilla Bowls

Roasted Corn & Black Bean Salad, Taco Salad Bar with  
Ground Beef and Chicken

Chicken & Cheese Enchiladas

Spanish Rice and Refried Beans

Condiments of Salsa, Sour Cream, Shredded Cheese,  
Guacamole and Pico de Gallo

### Italian

Minestrone Soup

Tomato Salad with Buffalo Mozzarella and Basil Pesto,  
Romaine Leaves with Parmesan Croutons, Traditional  
Caesar Dressing

Mediterranean Antipasto Style Salad with Genoa Salami,  
Capicola Ham and Roasted Peppers

Pasta Primavera with Plum Tomatoes, Garlic, Forest Mushrooms,  
Olive Oil and Parmesan

Pan Seared Turkey Scaloppini with Tomato Caper Sauce

House Baked Focaccia, Garlic and Italian Breads

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### Southern

Mixed Greens with Crisp Vidalia Onions, Roma Tomatoes,  
Crumbled Goat Cheese

Roasted New Potato Salad

Grilled Pork Loin Chops and Southern Fried Chicken

Traditional Braised Collards, Macaroni with Three-Cheese Blend

Homemade Buttermilk Biscuits, Cornbread, Butter

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### Southern Elegance

She Crab Soup

Mixed Field Greens and assorted Cut Salad Vegetables with  
a choice of two Dressings

Pepper Crusted Atlantic Salmon with Roasted Onion Confit

Grilled, sliced Sirloin Steak with Cabernet Sauce  
and Roasted Mushrooms

Wild Rice Pilaf, Roasted Vegetable Medley

House Baked Rolls with Butter

## BEACH BUFFETS

Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Selection of Specialty Teas. (Minimum of 40 Guests)



### Grill Favorites

Fresh Fruit Filled Watermelon Basket, Roasted Potato Salad  
and Island Coleslaw

Grilled Beef Hot Dogs. *Hot Dog Fixing's include:* Southern Slaw,  
Sauerkraut, Variety of Mustards, Banana Peppers, Grated Cheese,  
Onions, chopped Tomatoes and Cucumbers, Pickled Relish

Barbecue Chicken, Macaroni & Cheese, Corn on the Cob

Grilled Hamburgers, Sliced Cheese, Onion, Tomatoes and Lettuce

Sesame and Kaiser Rolls

### Steak Lovers' Choice

Fresh Fruit Filled Watermelon Basket

Caesar Salad and Sliced Tomato & Mozzarella Salad

Grilled Marinated Vegetables

Rib-Eye Steaks

Sautéed Mushrooms and Onions

Swordfish Pineapple Chutney

Lemon-Oregano Grilled Whole Chicken Breasts

Creamed Spinach Soufflé

Whipped Potatoes

Baked Fresh Breads and Rolls with Butter

## PICNIC LUNCHES

All Picnic Lunches include Bottled Water, Pasta Salad and Chips or Fruit.  
(Minimum of 20 orders unless noted otherwise)

### Kingfisher

Pasta Salad. Sliced Tomato, Mozzarella, Fresh Basil Leaves and Pro-  
sciutto and Aioli on Focaccia

### Spoonbill

Macaroni Salad. Smoked Chicken, Roasted Pepper, Goat Cheese and  
Arugula on Focaccia

### Hole in One

*No minimum required.*

Ham and Provolone or Roasted Turkey with Smoked Gouda,  
Choice of Bread

### Blue Heron

Whole Fruit, Potato Salad

Roast Beef and Boursin on a Kaiser Roll

### Egret

Virginia Ham and Gruyere Cheese

### Handicapper's Lunch

*No minimum required.*

Whole Fruit

Choice of Smoked Turkey, Roast Beef, Smoked Ham, Swiss  
or Provolone Cheese

Potato Chips, Crackers, Brownie and Bottled Water

# RECEPTION MENUS

## HORS D'OEUVRES

*(Items below sold in increments of 25 pieces per order)*

Marinated Shrimp Crostini with Tomato, Cucumber and Dill Crème Fraîche

.....

Tomato, Basil and Mozzarella Brochettes

.....

Atlantic Smoked Salmon with Lemon Caper Aioli on Pumernickel Toast

.....

Fresh Smoked Chicken Spring Rolls with Thai Chili Dipping Sauce

.....

Pita Bread with Hummus and a Cucumber Tomato Relish

.....

Cambazola Blue Cheese with Grapes on Toast Points

.....

Tenderloin of Beef on Crostini with Tomatoes, Red Onion and Shaved Parmesan

.....

Prosciutto Wrapped Melon Skewers

.....

Chive Polenta Cakes with Crème Fraiche & Red Onion Marmalade

.....

Iced Jumbo Shrimp with Horseradish Cocktail Sauce

.....

Tomato Soup Shooters with Mini Grilled Cheese

.....

Sesame Tuna Tataki on a Wonton Crisp

.....

Crispy Coconut Shrimp with Sweet and Sour Aioli

.....

Raspberry and Almond Brie En Croûte

.....

Ginger Orange Pork Tenderloin Skewers with Apple and Creole Honey Glaze

.....

Italian Sausage and Goat Cheese, Stuffed Mushrooms

.....

Rock Shrimp Fritter with Spiced Citrus Mustard

.....

Spinach and Feta Cheese Spanakopitas

.....

Parmesan Artichoke-Spinach Crostini

.....

She Crab Cappuccino Shooters with Sherry Froth

.....

Hibachi Chicken Skewers

.....

Smoked Bacon Wrapped BBQ Shrimp

.....

Smoked Chicken Quesadillas

.....

Mini Tenderloin Sliders, Caramelized Onions, Bacon & Aged Cheddar

.....

Asiago Stuffed New Potato Soufflés

.....

Palmetto Crab Cakes with Whole Grain Mustard Aioli

.....

Grilled Lamb Chops with Provencal Seasonings

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## DISPLAY SELECTIONS

*(Stations are served for 1.5 hours)*

### Selection of Cheeses

Fine American and International Cheeses Garnished with Fresh Fruits, Freshly Baked sliced Baguettes & Water Crackers

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### Baked Brie

Topped with a Warm Carmel Sauce, Apples and Toasted Pecans

.....

### Smoked Salmon

With Capers, chopped Eggs Onions, Miniature Bagel Chips and Cream Cheese

.....

### Cured Italian Meats

With American and Imported Cheeses, Grilled Marinated Vegetables and Olives and House Baked Baguettes

.....

### Fresh Seasonal Vegetable Crudités

With Herb Ranch Dressing and Roasted Pepper Aioli

.....

### Grilled and Marinated Vegetables

With Red Pepper Aioli

.....

## CARVING STATIONS

*(Stations are served for 1.5 hours)*

### Roasted Tom Turkey

With Sage and Pecan Stuffing, Au Jus & House Baked Brioche Rolls

.....

### Barbecue Pork Loin

With Barbecue Sauce, Coleslaw and Yeast Rolls

.....

### Glazed Ham

With Cinnamon Apple Sauce, assorted Specialty Mustards and Homemade Buttermilk Biscuits

.....

### Whole Roasted Peppered Atlantic Salmon

With Lemon Beurre Blanc Sauce

.....

### Colorado Roasted Rack of Lamb

With Rosemary Jus

.....

### Roasted Marinated Sirloin of Beef

With Au Jus and Pomery Mustard Sauce and Fresh Baked Rolls

.....

### Herb Crusted Tenderloin of Beef

With Creamed Horseradish and Fresh Baked Rolls

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## ACTION STATIONS

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*(Stations are served for 1.5 hours, requires a Chef Attendant)*

### Pasta / Risotto Station

Smoked Chicken Ravioli & Basil Cream

Penne with Wild Mushroom and Marinara Sauce

Shrimp & Crab Risotto Finished with Butter, Reggiano Parmesan and Herbs served with House Baked Garlic Focaccia

Italian Crusty Breads

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### Homemade Mozzarella

Cured Italian Meats & Marinated Vegetables

Focaccia, Roasted Garlic Crostini

Balsamic Reduction, Olive Oil, Pesto and Marinara

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### Southern Station

Barbecue Pulled Pork, Coleslaw, Silver Dollar Rolls

Sautéed Shrimp with Peppers, Onions, and Shrimp Butter served over Creamy Cheddar Cheese Grits

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### Lowcountry Showcase

Roasted May River Oysters, Cocktail and Hot Sauce

Calabash Chicken Bog

*Chef to boil:* Shrimp, Andouille Sausage, New Potatoes and Corn

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### Caesar Salad Station

Hand Cut Romaine, Croutons, Shaved Parmesan Cheese, Caesar Dressing.

Grilled sliced Chicken and Grilled Shrimp\*

*(\*Additional fee required)*

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### Quesadilla Bar

Chipotle Braised Beef and Grated Cheddar

Cilantro Chicken and Pepper-Jack Cheese with Diced Tomato

Rice with Black Beans, Pico de Gallo, Tomatillo Salsa, Guacamole, Queso Fresco and Sour Cream

# DINNER MENUS

## PLATED DINNER

Three Courses, Served with assorted Fresh Breads and Creamery Butter. Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas.

### Sushi Bar *(Based on 4 pieces per person)*

Assorted selection of Sashimi and Sushi (Tuna Roll, California Roll & Smoked Salmon)

*(Sushi Chef fee required)*

### Mashed Potato Bar

Yukon Gold and Sweet Potatoes served in Martini Glasses

*Accompanied with the following toppings:* Mushrooms, Pancetta Bacon, Cheddar and Maytag Blue Cheese, Caramelized onions, Cinnamon Butter, Butter and Sour Cream

### Dessert Buffet

Chef's selection of Specialty Desserts

### Chocolate Buffet

A celebration of fabulous individual Chocolate Desserts, featuring Milk Chocolate, White Chocolate and Bittersweet Chocolate

### Friandises Station

Miniature Pastries and Petite Fours, Chocolate Dipped Strawberries, assorted Truffles

### Foster Station

Warm Bananas or Berries Sautéed with Caramelized Sugar and Rum served to order over Vanilla Bean Ice Cream

### Soups *(Select ONE from Soup or Salad)*

Essence of Roasted Tomato with Mini-Grilled Cheese Sandwich

Vidalia Onion Soup with Brie Crouton

Cream of Wild Mushroom Soup

Red and Yellow Tomato Gazpacho with Grilled Shrimp

Potato Soup with Roasted Garlic

May River Oyster Stew

She Crab Bisque with Shallots and Roasted Corn

### Salads

#### Caesar Salad

Hand Cut Romaine with Parmesan and Garlic Croutons

#### Greek Salad

Organic Greens with Cucumber, Sweet Bell Pepper, Tomatoes, Kalamata Olives with Feta Cheese, Extra Virgin Olive Oil & Oregano

#### Dunes Salad

Boston & Red Leaf with Artichokes, Hearts of Palm, Red & Yellow Tomatoes & Toasted Pine Nuts with Lemon Thyme Vinaigrette

#### Autumn Salad

Organic Bibb & Red Leaf Lettuce with Crumbled Blue Cheese, Candied Pumpkin Seeds & a Poached Pear & Port Wine Vinaigrette

#### Baby Spinach Salad

Boiled Eggs, Shaved Red Onion, Vine Ripened Tomato Carpaccio, Bacon Lardon's, Boursin Cheese, Sweet Onion Dressing

#### Hot House Greens

Endive and Baby Lettuce Crusted Goat Cheese, Toasted Pecans, Sundried Cherry Tomatoes, Balsamic Vinaigrette



**Entrées** (Select ONE "From the Land", "The Sea", or "Dinner Duos")

**FROM THE LAND**

**Sage Crusted Pork Loin Roasted with Thyme Essence**

Served with Polenta Cake, Brown Butter Glazed Pole Beans, Tomato Caper Relish

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**Roasted Chicken with Forest Mushrooms**

Served with Parmesan Risotto and Baby Vegetables

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**Pan Seared Veal Scallopini**

Served with Lemon Caper Butter Sauce, Garlic Spinach, and Angel Hair Pasta

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**Grilled New York Strip Steak**

Served with Caramelized Onions, Brandy Cream Sauce, Garlic Whipped Potatoes and Asparagus

.....

**Whole Roasted Duckling**

Served with Butternut Squash Puree, Grand Marnier Natural Jus

.....

**Beef Tenderloin**

With Sauce Bearnaise, Buttermilk Yukon Gold Potato, Baby Vegetables

.....

**FROM THE SEA**

**Honey Glazed Filet of Salmon**

Served with Lemon infused Risotto, Lemon-Basil Buerre Blanc

.....

**Skillet Roasted Snapper**

Served with Bouillabaisse Sauce and Parmesan Risotto

.....

**Wasabi Crusted Ahi Tuna**

Seasame Sticky Rice, Braised Baby Bok Choy

.....

**Lemon Sole**

Stuffed with Crab and Spinach Saffron Cream Sauce

.....

**DINNER DUOS**

**Grilled Salmon and Seared Breast of Chicken**

Served with Potatoes Anna, Pinot Noir Reduction

.....

**Grilled Petite Filet of Beef & Garlic Grilled Jumbo Shrimp**

Served with Wild Mushroom Sauce, Garlic Whipped Potatoes

.....

**"Surf and Turf"**

Grilled Filet & 6 oz. Lobster Tail, Parmesan Risotto, Baby Vegetables

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## DINNER BUFFETS

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas. (Minimum of 40 Guests)

### ADD A COURSE

Add an Appetizer or Dessert Course to the previous Dinner Selections to create a Four or Five Course Meal.

### Appetizers Selections

#### Gulf Shrimp Cocktail

Served with Tomato Horseradish Sauce

#### Seared Lump Crab Cake

Served with Basil Oil Red Pepper Coulis

#### House Smoked Salmon

Crème Fraîche on a Warm Potato Cake with Watercress Coulis

#### Smoked Duck Spring Roll

Siracha, Aioli and Sweet Chili Sauce

#### Beef Carpaccio

Thinly Sliced Filet on Toasted Crostini with Lemon Herb Dijon Sauce, Capers and Shaved Parmesan

### Desserts

#### Classic French Apple Pie

With Vanilla Whipped Cream and Berries

#### Chocolate Decadence

Vanilla Chantilly Cream

#### Chocolate Caramel Pyramid

Chocolate Mousse with Molten Caramel Center dusted with Cocoa Powder

#### Chef's Trio

Layers of Hazelnut Mousse, Chocolate Crunch and Chocolate Sponge Cake with Strawberry Puree

#### English Trifle

Freshly Baked Cake with Berries and Vanilla Custard with Almonds and Rum topped with White Chocolate

#### Tiramisu

With Mocha Sauce

#### Lemon Napoleon

With Raspberries and Passion Fruit Coulis

#### Traditional New York Cheesecake

With Strawberry Puree and Crème Fraiche

### Southern BBQ

Roasted Potato Salad, Southern Coleslaw

Pulled BBQ Pork

Southern Fried Chicken

Shrimp Jambalaya

Baked Beans, Buttered Corn on the Cob, Biscuits with Honey Butter

### The Tropical

Baby Greens Salad, Balsamic Vinaigrette and Ranch Dressings

Tomato, Cucumber and Dill Salad

Roasted Potatoes with Onions and Garlic

Roasted Tilapia with Jalapeno Cream Corn

Grilled Strip Steak

Rosemary and Thyme Marinated Grilled Chicken

Freshly Baked Rolls and Butter

### Lowcountry Boil *(Requires a Chef Attendant)*

Island Cabbage Slaw

Tomato and Cucumber Slices with Dill Vinaigrette

Tossed Field Greens, Balsamic Vinaigrette and Ranch Dressings

*Lowcountry Shrimp Boil to include:* Shrimp, New Potatoes, Corn on the Cobb and Andouille Sausage

Marinated Grilled Chicken

Brown Sugar Glazed Pork Loin





## Taste of the South

She Crab Soup  
Fresh Field Greens, Balsamic Vinaigrette and Ranch Dressings  
Grilled Marinated Vegetables  
Shrimp & Cheddar Cheese Grits  
Beef Brisket  
Fried Chicken  
Dirty Rice  
Corn on the Cob and Hushpuppies



## Sea Oats

Roasted Oysters with Garlic Butter  
Mixed Greens with Crisp Vidalia Onions, Roma Tomatoes and Crumbled Goat Cheese  
Roasted Peppers, Sweet Corn and Grilled Shrimp Salad  
Pecan Crusted Tilapia with Orange Butter Sauce  
Citrus Grilled Chicken Breast with Jerk Spice, White Beans, Smoked Ham Hock Broth  
Apple Glazed Marinated Pork Tenderloin  
Cinnamon and Dark Rum Steeped Sweet Potatoes  
Sautéed Seasonal Vegetables  
Assortment of Rolls and Butter



## Sand Dollar

Warm Fried Green Tomatoes with Spicy Remoulade  
Spinach, Blue Cheese, Red Onion, Smoked Bacon Vinaigrette  
Charred Corn Salad with Cilantro  
Sweet Potato Souffle topped with Brown Sugar and Pecans  
Blackened Chicken Breast, Ragout of Barbeque Beans  
Grilled Beef Filets, Applewood Smoked Bacon and Pearl Onions  
Pan Seared Snapper with Thyme and Yellow Hominy Stew  
Stewed Okra and Tomatoes  
Rock Shrimp and Jack Cheese Hushpuppies



## Coral

Sliced Roma Tomatoes, House Made Mozzarella Served in a Romaine Leaf with Oil and Balsamic  
Grilled Marinated Vegetables



## BAR OPTIONS

### Standard Bar Setup

- Epic Vodka
- Don Q Cristal
- Dewar's Scotch
- Juarez Tequila
- Burnett's Gin
- Early Times Bourbon
- Canadian Club Whiskey

### Beer (Can)

Bud Lite, Miller Lite, and Coors Lite

### Wine

House Chardonnay, Cabernet and Pinot Grigio

### Open Bar

\$12.00 ++ per person first hour

\$8.00 ++ per person  
each additional hour

### Charge By Consumption

- Cocktail ..... \$7.00
- Domestic Beer ..... \$4.00
- Imported Beer ..... \$5.00
- Wine ..... \$6.00
- Bottled Water ..... \$3.00
- Soda ..... \$3.00

### Beer and Wine Only

\$10.00 ++ per person first hour

\$8.00 ++ per person each  
additional hour

### Champagne Toast

\$4.00 per person

### Add-Ons (Dunes House & Hills)

Draft Package \$3.00 ++ per person  
Daiquiri Bar \$4.00 ++ per person

### Premium Bar Setup

- Kettle One Vodka
- Myers Rum
- Dewar's Scotch
- Lunazul Tequila
- Tanqueray Gin
- Jack Daniels Bourbon
- Crown Royal Whiskey

### Beer (Can)

Bud, Bud Lite, Miller Lite, Coors Lite, Michelob Ultra, Corona, and Heineken

### Wine

Premium Chardonnay, Cabernet and Pinot Grigio

### Open Bar

\$14.00 ++ per person first hour

\$10.00 ++ per person  
each additional hour

### Charge By Consumption

- Cocktail ..... \$8.00
- Domestic Beer ..... \$4.00
- Imported Beer ..... \$5.00
- Wine ..... \$7.00
- Bottled Water ..... \$3.00
- Soda ..... \$3.00

### Beer and Wine Only

\$11.00 ++ per person first hour

\$9.00 ++ per person  
each additional hour

### Add-Ons (Dunes House & Hills)

Draft Package \$3.00 ++ per person  
Daiquiri Bar \$4.00 ++ per person

## BANQUET WINE LIST

(Prices below are by the bottle)

### Cabernet Sauvignon

- Franciscan ..... \$40.00 ++
- Simi ..... \$36.00 ++

### Chardonnay

- Louis Jadot ..... \$34.00 ++
- J. Lohr ..... \$34.00 ++
- Estancia ..... \$33.00 ++
- Sycamore Lane ..... \$20.00 ++

### Pinot Noir

- Estancia ..... \$32.00 ++

### Savignon Blanc

- Darcie Kent ..... \$30.00 ++

### Champagne

- Taittinger Brut ..... \$50.00 ++
- Marquis de la Tour ..... \$30.00 ++
- Clicquot ..... \$65.00 ++
- Dom Perignon ..... \$190.00 ++

### Custom Wine Choices

Choose any 3 wines from selection above (excluding champagne). \$2.00 ++ per person will be added.



## Banquet Policies

**Deposits & Payments.** At the time of execution of this Agreement, Client shall pay to DC&E a non-refundable deposit of \$1,500 to secure the Function reservation, (Initial Deposit). This deposit will be applied to the total cost of the Function. No later than 180 days prior to the Function, Client will pay an additional deposit equal to 50% of the estimated cost for the Function described on the Event Order, (Additional Deposit). The remaining balance is due no later than 30 business days prior to the Function, (Remaining Deposit). Any outstanding amounts and any additional charges incurred on the day of the event are due in full at the conclusion of the event.

**Guarantees.** A guaranteed number of guests are required by 12 noon, **3 business days** prior to the event. This will serve as the minimum number billed and will not be lowered. The resort will bill for actual attendance the day of the event and will accommodate your group as best as possible. The resort will be prepared to serve 5% over the guaranteed number up to 20 guests.

**Facility Fee.** Includes tables, chairs, standard linens, napkins, standard center pieces, china, glassware, silverware and banquet equipment. **The facility fee does not include the minimum dollar amount to reserve space.**

Banquet Room	April – October	November – March	<i>These prices do not include the applicable state sales tax.</i>
Dunes House	\$2,000	\$1,000	
Dunes House Inside Room	\$350	\$350	
Center Court	\$1,500	\$750	
Golf Course Club Houses	\$500	\$500	

### Service Staff.

Bar service . . . . . \$125 charge per bartender  
 Service staff . . . . . \$ 75 charge per server  
 Chefs . . . . . \$100 charge per on-site chef  
*\*Prices valid for 4 hours each, additional hours thereafter will increase by \$25 per attendant.*

**Minimums.** The minimum dollar amount required to be spent to guarantee the function space reservation. It does include cash bar sales, 22% service fee or any other miscellaneous charges.

**Ceremony Fee.** \$10.00 ++ per person. Includes chairs, set up, tear down & permit from the Town of Hilton Head.

**Alcohol Policy.** Palmetto Dunes Catering & Events is licensed to sell alcohol. The state prohibits any alcoholic beverages from being brought onto the premises for consumption by patrons. In accordance with state liquor laws, all alcohol must be supplied by Palmetto Dunes Catering & Events.

**Banquet Menus.** All food items (except wedding cakes) must be supplied & prepared by Palmetto Dunes Catering & Events and may not be removed from the premises. This banquet package serves only as a guide for planning your event. Our culinary staff can create any custom menu that you desire. All food and bar selections must be made no later than 45 days before event occurs.

**State Sales Tax & Service Charge.** All pricing is subject to a 8% South Carolina sales tax, 22% service charge and a 5% state alcohol beverage tax

**Cancellation Policy.** As stated above, the \$1,500 Initial Deposit is non-refundable. If you cancel your Function more than 14 days before it is to occur, all of the Additional Deposit that you have paid is also non-refundable. If you cancel your Function 14 days or less before it is to occur all of the Initial Deposit and Additional deposit plus 50% of the Remaining Deposit you have paid is non-refundable.