



PAWLEYS PLANTATION
GOLF & COUNTRY CLUB
Services and Guidelines

Food

All food and beverages must be provided by Pawleys Plantation, with the exception of wedding cake.

Buffet Service Policy - There must be a minimum of 35 guests to have a buffet set meal (see buffet menus).

On all buffets, the Club will prepare more food than anticipated to be needed, to assure guests of a well-stocked table and an excellent presentation at all times. Due to food safety guidelines, we must decline carryout containers for all banquet functions. We will gladly prepare a food basket for the bride and groom to take with them after a buffet or hors d'oeuvre reception, however we do not allow carry out containers for family or guests.

Room Charges

Depending on the room used and the amount of food and beverages anticipated certain charges may be applicable. For breakfast and lunch events totaling \$350 or less in food purchases per room, a \$100 service fee per room will be added to the final bill. For dinner or cocktail party events totaling \$500 or less in food purchase per room, a \$200 per room service fee will be added to the final bill.

Room Assignments

Your selected private room is reserved for the exclusive use of you and your guests. The club reserves the right to change the room in the event your final guarantee increases or decreases dramatically. A comparable room may be substituted at the discretion of the club. Every effort will be made to have the reserved room available for set up and/or decorating as early as possible. If the reserved room is being used for an earlier function, the room will be available to you a minimum of two hours in advance.

Attendance Guarantee

Menu choices must be finalized 30 days in advance. Updated count of guests is due 7 days prior to the event. Final attendance guarantee must be made 72 hours prior to the event. Cancellations and reductions made after this deadline will not reduce the final charges, however reasonable additions are welcome. All vendors and entertainers that you intend to feed should be included in the guaranteed number of attendees.

Deposits and Cancellations

A Non-refundable deposit in the amount \$1000.00 is required to hold the event space.

Wedding Ceremonies and Additional Charges

Changing rooms are available for the bride and groom. Locations will be determined the day of the reception. There will be a charge of \$350.00 plus tax applied to any wedding ceremony held at Pawleys Plantation. A wedding planner or ceremony director is required to coordinate the ceremony. A list of professional coordinators can be furnished upon request

Decorations

Decorations are an important factor in creating ambiance and setting the mood for your guests. To maintain the Club facilities in excellent condition, stringent guidelines govern the use, placement, installation and removal of decorations. Please, no nails, tacks or tape to be used on ceilings or walls. Charges will be assessed for damage to

All menu pricing is subject to a 20% service fee and 8% local sales tax

Club property. Any decorations of a personal nature should be delivered to the Club the day of your function and taken with you upon departure.

Pawleys Plantation Golf & Country Club Alcohol Policy

In accordance with state law, alcoholic beverages will not be served to anyone under the legal drinking age. Club policy prohibits consumption of shots. Anyone appearing to be under the legal drinking age will be required to show proper identification. Anyone appearing to be intoxicated will not be served alcoholic beverages. In compliance with the South Carolina Alcoholic Beverage Code, no alcoholic beverages, including wine shall be brought in or taken from the Club premises by any member or guest.

Tasting

If a private tasting is requested prior to signing a contract for your event, a fee of \$250.00 will apply. The menu selection for the tasting must be determined one week prior to the tasting. If the event is confirmed, a credit of \$250.00 will appear on the final bill.

Pricing

All prices listed on the suggested menus are the base price. Please note all prices are guaranteed for sixty (60) days and are subject to change. An additional service charge of 20% and sales tax of 8% will be applied to all food and beverage charges.

Billing

A deposit of \$1000.00 is due when the event is booked. Full payment of the account is due seventy-two (72) hours prior to the event. Any outstanding balance will be due at the end of the event. Refund of any overpayment will be made the first business day following the event. A valid credit card must be on file for any charges incurred during your event.

Additional Charges

Pawleys Plantation Golf & Country Club does not charge rental fees for use of the Clubhouse, set-up, cleaning, linens, china, or any other items necessary to the catered function unless otherwise indicated in the specific proposal. Fresh Flower pedals or bubbles may be used for the departing newlyweds outside the Clubhouse doors. Please note a clean up fee of \$250 will be charged if any other item is used. Pawleys Plantation will not assume responsibility for damage or loss of any merchandise, decorations or articles left in the Club prior to, during or after a private function

In order to properly maintain costs and quality of food, we ask that meal functions start no later than thirty (30) minutes past the scheduled serving time. For meal functions served more than 30 minutes late, there will be a service charge of \$100.00 or 10% of the food total, whichever is greater.

Bartenders.....\$95 per bartender for the entire event

Station Attendants.....\$50.00 each

All menu pricing is subject to a 20% service fee and 8% local sales tax

BREAKFAST BUFFETS

Available for groups with 35 or more guests
All buffets are served with chilled juice, assorted hot tea and fresh ground french roast coffee

The Arcadian Buffet \$18

Country Fresh Scrambled Eggs, Crisp Bacon, Country Ham, Creamy Grits, Hash Brown Potatoes, Buttermilk Biscuits and Sausage Gravy, Fruit Danish, Cereal with Ice Cold Milk and Fresh Sliced Seasonal Fruits

All American Breakfast Buffet \$20

Country Fresh Scrambled Eggs, Crisp Bacon and Link Sausage, Creamy Grits, Hash Brown Potatoes, Buttermilk Pancakes with Maple Syrup, Fresh Sliced Seasonal Fruits, Bagels with Cream Cheese, Cereal with Ice Cold Milk, Muffins & Breads and Fruit Yogurt

Plantation Breakfast Buffet \$22

Country Fresh Scrambled Eggs, Baked Garden Vegetable Omelet, Baked Ham, Crisp Bacon, French Toast with Maple Syrup, Creamy Grits, Cheese Grits, Breakfast Potatoes, Buttermilk Biscuits with Sausage Gravy, Fresh Sliced Seasonal Fruits, Muffins & Breads and Fruit Yogurt

Breakfast Brunch Buffet \$25

Baked Four Cheese Omelet, French Toast Casserole with Maple Syrup, Classic Eggs Benedict, Crisp Bacon and Link Sausage, Creamy Grits, Hash Brown Potatoes, Smoked Salmon with Cream Cheese and Traditional Accompaniments, Breakfast Pastries and Fresh Sliced Seasonal Fruits

Continental Buffet \$14

Chilled Orange Juice, Croissants with Butter, Fresh Sliced Fruit, Assorted Muffins, Fruit Danish, Fruit Yogurt, Cereal and Granola with Ice Cold Milk

PLATED BREAKFAST SELECTIONS

All plated breakfast selections include: Fresh Baked Buttermilk Biscuits and Muffins, Chilled Juices, Milk, Fresh Ground French Roast Coffee & Assorted Teas

Sunrise Special \$12

Country Fresh Scrambled Eggs, Crisp Bacon and Sausage with Southern Grits and Breakfast Potatoes

Lowcountry Breakfast \$15

Country Fresh Scrambled Eggs, Crisp Bacon and Two Buttermilk Pancakes with Breakfast Potatoes

Steak & Eggs \$23

Three Cheese Omelet with Grilled Petite Filet Mignon, Breakfast Potatoes and Fresh Fruit

Southwestern \$14

Breakfast Wrap with Scrambled Eggs, Pepper Jack Cheese and Spiced Sausage in a Flour Tortilla topped with Salsa and Sour Cream, with Roasted Chili and Cumin Spiked Breakfast Potatoes

Plantation's Finest \$17

Classic Eggs Benedict with Lemon Hollandaise, Breakfast Potatoes, Parmesan Roasted Tomatoes and Fresh Fruit

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POPULAR BREAKS

All breaks are based on 15 minutes.

Mid-morning \$9

Assorted Muffins, Scones, Danish, Fresh Ground
French Roast Coffee, Hot Tea and Soft Drinks
Add Fresh Fruit for an additional \$2 per person

Five O'Clock Somewhere \$4

Spicy Trail Mix, Pretzels, Mixed Nuts
*Add Margaritas or Daiquiris for an Additional \$30.00 per
pitcher or add Domestic Beer for \$3.00 per beer*

Chocoholic* \$6

Chocolate Chip and White Chocolate Chip
Macadamia Nut Cookies, Assorted Soft Drinks and
Mini Candy Bars *Add Chocolate Fondue and Assorted
Dipping Items for an Additional \$4*

Ball Park* \$11

Mini Hamburgers, Corn Dogs, Soft Pretzels, Roasted
Peanuts, Popcorn and Soft Drinks
Add Domestic Beer for an Additional \$3.00 per beer

Health Break \$10

Whole Fresh Fruit, Granola, Raisins, Craisins, Fruit
Yogurt, Oatmeal & Raisin Cookies and Bottled Water

**Minimum 35 people.*

Polar Break* \$9

Delectable Homemade Macadamia Nut and
Chocolate Chip Cookies, Ice Cream
Sundae Bar with Selected Toppings and Soft Drinks

South of the Border* \$9

Nacho Chips with Seasoned Beef, Salsa, Guacamole,
Jalapenos, Sour Cream and Soft Drinks

On the Go \$7

Selected Candy Bars, Lays, Doritos and Rold Gold
Pretzel Grab Bags and Soft Drinks

Dipping Station* \$8

Hummus, Black Bean Dip, Salsa, Tortilla Chips,
Crackers, Potato Chips, Pretzels and Soft Drinks

Afternoon Break \$6

Assorted Cookies and Brownies, Fresh Ground
French Roast Coffee and Soft Drinks

Gourmet Coffee \$6

Whipped Cream, Cinnamon Sticks, Sugar Cubes,
Swizzle Sticks, Chocolate Sticks and Flavored Syrups

CREATE YOUR OWN BREAK

Coffee Station with Hot Teas	\$2.50/pp	Fresh Sliced Fruit Display	\$4.00/pp
\$35/gallon		Domestic and Imported Cheese Display with Crackers	\$5.00/pp
Chilled Juices	\$11.00/pitcher	Assorted Cookies or Brownies	\$25.00/doz
Ice Cold Milk	\$11.00/pitcher	Whole Fresh Fruit	\$2.00/pp
Iced Tea or Lemonade	\$25.00/gallon	Potato Chips with French Onion Dip	\$1.50/pp
Assorted Soft Drinks	\$2.00 each	Mixed Nuts	\$26.00/pp
Bottled Water	\$2.50/ea	Dry Roasted Salted Peanuts	\$19.00/pp
Assorted Breakfast Breads	\$3.00/pp	Trail Mix	\$3.00/pp
Fresh Assorted Pastries	\$27.00/doz	Granola Bars	\$2.00/pp
Bagels with Cream Cheese	\$25.00/doz	Popcorn	\$2.00/pp
Fruit Flavored Scones	\$22.00/doz	Soft Pretzels with Spicy Mustard	\$24.00/doz
Ham and Cheese Croissants	\$30.00/doz	Snack Size Candy Bars	\$2.00/pp
Ham or Sausage Biscuits	\$30.00/doz		
Vegetable Crudit� with Dip	\$3.00/pp		

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BOXED LUNCH SELECTIONS

*All boxed lunches include assorted condiments, chips, cookie, pasta salad, soda or bottled water
Please select one for the entire group*

Ham and Swiss on a Kaiser Roll	\$12.50
Turkey Breast and Monterey Jack on a Kaiser Roll	\$12.50
Roast Beef and Cheddar on a Hoagie	\$12.50
Turkey Club Croissant	\$13.50
Italian Sub with Ham, Salami and Provolone on a Hoagie	\$15.50
Grilled Portabella, Roasted Peppers and Jack Cheese on a Kaiser Roll	\$12.50
Grilled Chicken Breast and Swiss Cheese on a Kaiser Roll	\$12.50

SANDWICHES, SALADS & LIGHT LUNCHES

All light lunch items will be served with rolls and butter where appropriate, iced tea, fresh coffee and chef's dessert.

Soup du Jour \$5/Cup

Traditional Crepes Mornay \$13

Chicken, Vegetables and Mornay Sauce,
Mixed Greens and Fruit Garnish

Garden Vegetable Quiche w/ Fresh Fruit \$13

With Mixed Salad Greens and House Dressing

Pawleys Hot Turkey Croissant \$15

Oven Roasted Turkey Breast, Swiss Cheese,
Herbed Aioli, Crisp Bacon and Tomatoes
with Cole Slaw and Potato Chips

BBQ Chicken Breast Sandwich \$14

Lettuce, Tomato and Monterey Jack Cheese on a
Kaiser Roll With Cole Slaw and Potato Chips

Oven Roasted Turkey Breast Wrap \$15

Avocado, Alfalfa Sprouts, Tomato, Mesclun Greens
and Orange Blossom Vinaigrette

Jumbo Lump Crab Cake Sandwich \$22

Roasted Garlic Aioli, Lettuce and Tomato on a Kaiser
Roll With Cole Slaw and Potato Chips

Pawleys Caesar Salad

With Classic Dressing, Parmesan Cheese and
Homemade Croutons and your choice of:

Grilled or Blackened Chicken **\$14**

Salmon or Shrimp **\$17**

Palmetto Tri Salad Sampler \$16

Chicken Salad, Shrimp Salad and Fresh Fruit Salad
Served on Baby Greens

Classic Cobb Salad \$15

Herb Grilled Chicken, Avocado, Tomatoes, Apple
Smoked Bacon, Hard Boiled Eggs, Red Onions and
Blue Cheese with Blue Cheese Dressing

Asian Chicken Salad \$16

Baby Greens with Pineapple, Mandarin Oranges,
Slivered Almonds, Crispy Noodles and
Oriental Sesame Dressing

Warm Beef and Cheddar Sandwich \$18

Shaved Prime Rib and Cheddar Cheese on a
Kaiser Roll With Cole Slaw and Potato Chips

All menu pricing is subject to a 20% service fee and 8% local sales tax

PLATED LUNCHESES

All lunches will be served with mixed greens and house dressing, fresh rolls and butter, seasonal vegetables, appropriate starch, iced tea, fresh ground french roast coffee and dessert.

Soup du Jour \$5/Cup

Chicken Roulade \$17

Stuffed with Sundried Tomatoes, Basil and Fontina Cheese With a Blushed Parmesan Cream

Chicken Saltimbocca \$17

Oven Roasted with Swiss Cheese, Prosciutto and Sage Butter Sauce

Grilled Certified Angus Beef Sirloin Filet \$19

With Roaring 40's Blue Cheese Demi-glace

Yankee Style Pot Roast \$17

Slow Roasted in Rich Pan Gravy

Citrus Marinated Salmon Filet \$23

With Lemon-Caper Emulsion

Jumbo Lump Crab Cake \$30

With a Roasted Garlic Aioli

Macadamia Nut Crusted Mahi \$25

With Mango Salsa and Tropical Fruit Coulis

Honey Dijon Crusted Pork Loin \$19

Caramelized Onions and Pear Chutney

Chicken Ala Vodka \$17

Penne Pasta and Vodka Sauce

LUNCHEON BUFFET SELECTIONS

Buffets are designed for groups with 35 or more guests. An additional \$3/per guest will be added to groups less than 35 guests. All Buffets include Chef's Choice of Dessert, Fresh Ground French Roast Coffee and Iced Tea

Baked Potato and Salad Bar \$19

Chef's Seasonal Soup, Pasta Salad, Fresh Fruit Salad, Build Your Own Caesar Salad, Grilled Chicken Breast Slices, Baked Idaho Potatoes with Butter, Sour Cream, Crumbled Bacon, Broccoli and Cheese Sauce, Fresh Rolls and Butter

New York, New York Hello Deli \$23

Chef's Soup Selection, Fresh Fruit Salad Bowl, Potato Salad, Cole Slaw, Sliced Deli Ham, Roast Beef, Salami, Oven Roasted Turkey, Swiss, Cheddar and American Cheeses, Crudities, Assorted Deli Breads and Rolls

Italian Festival \$25

Italian Soup, Caesar Salad, Antipasto Platter with Marinated Mushrooms and Grilled Vegetables, Sausage and Peppers, Stuffed Shells with Marinara Sauce, Chicken Florentine, Italian Seasonal Vegetables, Italian Bread and Rolls

All American Grill \$27

Garden Vegetable Salad with House Dressings, Sliced Yankee Pot Roast with Pan Gravy, Slow Roasted

Sliced Turkey with Dressing and Cranberry Sauce, Herb Pressed Salmon with Horseradish Cheddar Cheese Cream Sauce, Whipped Potatoes, Seasonal Vegetables, Rolls and Butter

Southwestern Fiesta \$23

Tortilla Soup, Fresh Fruit Salad, Chips and Fresh Salsa Fresca, Build your own Beef Tacos and Chicken Fajitas with all the Fixings, Spanish Rice, Refried Beans, Warm Corn and Flour Tortillas

A Southern Tradition \$23

Mint Julep Fruit Salad, Marinated Coleslaw, Potato Salad, Barbecued Pulled Pork, Buttermilk Fried Chicken, Macaroni and Cheese, Country Slow Cooked Green Beans with Bacon, Cornbread, Rolls and Butter

Asian Buffet \$24

Wonton Soup, Seaweed Salad, Asian Tossed Salad, Asian Vegetable Slaw, Beef or Chicken Stir Fry, Soy and Honey Marinated Salmon with a Sesame and Green Onion Glaze, Pork Fried Rice, Vegetable Egg Rolls and Honey Garlic Broccoli

All menu pricing is subject to a 20% service fee and 8% local sales tax

PLATED DINNER SELECTIONS

All dinners include warm rolls, house salad, chef's choice of starch and vegetable, iced tea, coffee and Chef's dessert selection

Appetizer Course

Jumbo Lump Crab Cakes **\$13**
Creamed Leeks and Roasted Corn and Tomato Salsa

Shrimp Cocktail Martini **\$8**
Jumbo Shrimp & Cocktail Sauce in a Martini Glass

Plantation She Crab Soup **\$8**

Seared Beef Hanger Steak **\$9**
Sautéed Spinach, Fried Leeks and Whole Grain
Mustard Demi-Glace

Seared Tuna Medallion **\$9**
With Exotic Mushroom and Herb Gnocchi Ragout

Baked Oysters **\$7**
Topped with Creamy Spinach and Crusted with
Parmesan and Panko

Cajun Shrimp and Grits **\$8**
Andouille Sausage, Red Onions, Pepper
Ribbons and Cheddar Grits

Main Course

Herb Roasted Chicken Breast **\$24**
Whole Grain Mustard Cream

Chicken Roulade **\$25**
Stuffed with Prosciutto, Fontina,
Sundried Tomatoes and Basil with
a Roasted Garlic and Tomato Cream

Grilled Filet Mignon **\$39**
Herb Marinated with Burgundy Demi-Glace

Grilled CAB N.Y. Strip Steak **\$31**
Marinated and Served with a Porcini Demi-Glace

Jumbo Lump Crab Cakes **\$39**
With Creamed Leeks

Seared Jumbo Shrimp **\$31**
Roasted Shallot and White Wine Emulsion

Grilled Pork Ribeye **\$25**
With Caramelized Onions and Blackberry Jus

Oven Roasted Salmon **\$28**
With a Lemon-Basil and Caper Veloute

Seared Wahoo Mignon **\$28**
Tropical Fruit Coulis and Mango Salsa

Crab Stuffed Trout Roulade **\$30**
With Citrus Buerre-Noir

Seared Duck Breast **\$28**
Pecan-Frangelico Glaze

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Dinner Duos

Grilled Chicken and Atlantic Salmon with corn, tomato and leek ragout **\$28**

Grilled Petite Filet Mignon accompanied by:

Herb Roasted Chicken with Wild Mushroom Glace de Viande **\$32**

Jumbo Shrimp and Roaring 40's Blue Cheese Demi Glace **\$38**

Crab Cake with Roasted Garlic Cream **\$40**

Roasted Salmon with Roasted Tomato and Shallot Confit **\$35**

Lobster with Tarragon Infused Clarified Butter **\$48**

Vegetarian Entrees

Pasta Primavera **\$25**

Penne Pasta, Tomato, Squash, Zucchini, Red Onion and Broccoli
Tossed in Olive Oil with Fresh Herbs and Parmesan Cheese

Vegetable Napolean **\$25**

Eggplant, Zucchini, Squash and Tomato Stacked
Topped with Tomato Marinara and Mozzarella Cheese

Mushroom Ragout **\$25**

Exotic Mushrooms, Leeks, Grape Tomatoes and Artichokes
Sautéed in a Madeira Wine-Cream Sauce

Vegetable Alfredo **\$25**

Penne Pasta, Mushrooms, Artichokes and Tomatoes
Topped with a Parmesan Cream Sauce

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DINNER BUFFET SELECTIONS

Buffets are designed for groups with a minimum of 35 guests.

An additional \$3/per guest charge will apply to groups with less than 35 guests.

Due to seasonal availability, menus are subject to change.

All Buffets include Chef's Choice of Dessert, Rolls & Butter and Fresh Coffee and Iced Tea

Southern Style Backyard BBQ \$29

Potato Salad, Cole Slaw, Fresh Fruit Salad, BBQ Chicken, Pulled Pork BBQ, Baby Back Pork Ribs, Seasonal Vegetables, Baked Beans

Seafood Spectacular \$51

Clam Chowder, Garden Salad, Fresh Fruit Salad, Cole Slaw, Cold Seafood Display with Oysters on the 1/2 Shell and Cold Boiled Shrimp, Crab Cakes with Roasted Garlic Tartar Sauce, Fried Shrimp and Scallops, Cajun Spiced Mahi topped with Creole Mustard Sauce, Roasted New Potatoes or Rice Pilaf, Seasonal Vegetables

All American Grill \$32

Salad Bar, Fresh Fruit Salad, Sliced Yankee Pot Roast with Pan Gravy, Slow Roasted Turkey and Dressing, Herb Pressed Washington State Salmon, Macaroni and Cheese, Whipped Potatoes, Seasonal Vegetables

A Slice of Italy \$32

Italian Soup, Caesar Salad, Antipasto Display, Italian Sausages with Peppers and Onions, Lasagna, Grilled Chicken with Puttanesca Sauce, Baked Salmon Francese, Italian Seasonal Vegetables, Risi-Bisi, Garlic Bread

Luau \$34

Grilled Marinated Mixed Vegetable Display, Tropical Fruit Salad, Whole Suckling Pig with Island BBQ Sauce, Kapalua Cabbage Slaw, Macadamia Nut Encrusted Mahi with Mango Spiced Rum Sauce, Waikiki Spiced Chicken with a Pineapple Red Pepper Glaze, Island Rice Pilaf, Stir Fry Vegetables

Prime Rib \$38

Caesar Salad, Fresh Fruit Salad, Carved Slow Roasted Prime Rib of Beef Au Jus, Herb Roasted Chicken Breast with Lemon White Wine Sauce, Poached Salmon with Red Pepper Coulis, Chef's Choice of Starch and Vegetable

Low Country Shrimp Boil and Oyster Roast Market Price

Garden Salad, Shrimp Boil (Sausage, Corn, Potatoes and Shrimp), Chicken Bog, Steamed Local Oysters in season (Gulf Oysters outside of Carolinas Oyster Season). Served with Cocktail Sauce, Lemons, Tabasco, Saltine Crackers & Corn Bread

Cheeseburgers in Paradise \$24

Half Pound Hamburgers, Quarter Pound All Beef Boars Head Hot Dogs, Appropriate Condiments and Buns, Cole Slaw, Potato Salad, Macaroni Salad, Corn on the Cob, Baked Beans with Onions and Brown Sugar, Apple Pie, Cookies and Brownies

Steak Cookouts

Ribeye Steak (12oz.)	\$33	<i>Add Chicken Breasts for an additional \$5</i>
Angus New York Strip (12 oz.)	\$31	<i>Add Salmon for an additional \$7</i>
Tenderloin of Beef (8 oz.)	\$45	

Tossed Salad with House Dressings, Pasta Salad, Baked Potatoes with Sour Cream, Bacon Bits, Butter and Shredded Cheeses, Garden Fresh Vegetables, Rolls and Butter

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RECEPTION OFFERINGS

Prices are per person where appropriate, for a two-hour reception

DISPLAYS AND DIPS

Chilled Seafood Display (choose three): <i>Mussels, Oysters on the Half Shell, Poached Shrimp, Cocktail Crab Claws, Calamari or Tuna Sashimi</i>	\$18
Chilled Shrimp Cocktail Display	\$13
Fresh Seasonal Fruit Display; Marshmallows and Yogurt Dipping Sauce	\$3.50
Grilled Vegetable Display	\$4.50
Domestic Cheese Display with Assorted Crackers	\$4
Imported Cheese Display with Assorted Crackers	\$5
Vegetable Crudités with Dipping Sauces	\$2.75
Fruit and Cheese Display	\$5.50

Seasonal Fruit, Imported and Domestic Cheese and
Assorted Crackers

Gourmet Antipasto Display: \$8
*Grilled Vegetables, Assorted Cheese, Salami and Cured
Meats, Olives, Artichokes and More*

Sushi Display \$15
*Assortment of Different Sushi and Sashimi, Pickled Ginger,
Wasabi, Ponzu, Asian Slaw and Rice Crackers*
(based on 5 pieces rolled sushi and 2 pieces sashimi)

Baked Brie with Fruit Compote and Crackers
(minimum 25 people) \$5

Inlet Hot Crab Dip \$7.50

Spinach and Artichoke Dip \$5

COLD HORS D'OEUVRES

Beef Tartar on Garlic Crostinis with Truffle Aioli	\$7.50
Balsamic Marinated Tomato and Mozzarella Brochettes	\$6
Assorted Sushi	\$6
Tomato and Kalamata Olive Bruschetta	\$5
Smoked Salmon Canapé <i>with Dill Cream Cheese</i>	\$6

Shrimp and Mango Salad on an Endive Leaf \$8

Strawberry and Crab Salad in a Cucumber Cup \$9

Chocolate Dipped Strawberries \$4.50

Assorted Gourmet Petit Fours \$9

Tomato and Cucumber Gazpacho
with Jumbo Lump Crab \$9

HOT HORS D'OEUVRES

Crab Cakes with Roasted Garlic Aioli	\$9.75
Bacon Wrapped Scallops	\$9
Sausage and Pepper Jack Stuffed Mushrooms	\$5.50
Coconut Shrimp with Plum Sauce	\$9
Andouille Sausage En Croute	\$6
Boursin Stuffed Fried Mushrooms	\$8
Beef Wellington with Horseradish Cream	\$8.50

Vegetable Spring Rolls with a Teriyaki Plum Sauce \$6

Cozy Shrimp \$9

Southern Fried Chicken Tenders \$6
with a Grain Mustard Dipping Sauce

Asparagus and Asiago Cheese Purses \$7

Chili Lime Salmon Satay \$9

All menu pricing is subject to a 20% s

ACTION STATIONS

A Chef fee of \$50 will be added to all stations.

All stations will be served with appropriate condiments.

Crepe Station **\$8**

Chicken and Cream Cheese Mousse with an Assortment of Stuffings and Sauces

Add Beef \$1

Add Shrimp \$3

Pasta Station **\$8**

Chicken, Two Types of Pasta, Three Types of Sauces and Eight Toppings

Add One of the Following: Rock Shrimp, Bay Scallops, Mussels or Oysters for \$3/each

Stir Fry Station **\$8**

Chicken, Asian Vegetables, Bean Sprouts, Water Chestnuts and Fried Rice

Add Shrimp \$3

Shrimp and Grits Station **\$10**

Andouille Sausage, Gravy and Creamy Cheddar Grits

Accompanied by Chopped Bacon, Shredded Cheddar Cheese, Scallions and Diced Onion

Barbecued Pulled Chicken Po Boy Station **\$8**

With Yeast Rolls and Cole Slaw

Mashed Potato Bar **\$6**

Sweet and Idaho Potatoes served with Bacon Bits, Shredded Cheese, Butter, Sour Cream, Chives and Brown Sugar

CARVING STATIONS

A Chef fee of \$50 will be added to all stations.

All carving stations will be served with rolls and appropriate condiments.

Herb Roasted Beef Tenderloin	\$14
Grand Marnier Glazed Black Oak Ham	\$6
Rosemary Roasted Turkey Breast	\$6
Citrus Scented Chicken Breast	\$6
Roast Prime Rib of Beef	\$9
Blueberry-Bourbon BBQ Roast Pork Tenderloin	\$6.50
Roast Leg of Lamb with Mint Jus	\$7
Karabuta Pork Steamship "Kobe of Pork"	\$11

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BEVERAGE PACKAGES

All beverages are supplied by Pawleys Plantation.

Bartender Fee of \$95/per bartender applies to all bars, hosted and cash

Open Bar (minimum 2 hours)

Premium liquor, imported and domestic beer, house wine and all mixers.

First Hour (per person)	\$10.75
Second Hour (per person)	\$ 8.00
Each Additional Hour (per person)	\$ 5.50

House liquor, domestic beer, house wine and all mixers.

First Hour (per person)	\$ 8.25
Second Hour (per person)	\$ 6.00
Each Additional Hour (per person)	\$ 5.00

Includes imported beer, domestic beer, house wine and soft drinks.

First Hour (per person)	\$ 7.75
Each Additional Hour (per person)	\$ 5.50

Host Bar

(Host is responsible for all guest drinks at the following prices).

Includes all mixers.

House Brands	\$4.75
Call Brands	\$5.75
Premium Brands	\$6.25
Super Premium Brands	\$7.25
Cordials	\$6.25-\$7.25
Domestic Beer	\$3.00
Imported Beer	\$4.00
House Wines	\$5.00
Soft Drinks	\$1.25

Premium Wines available at Wine List Pricing

Cash Bar

(Guests pay for their own drinks at the following prices).

Includes all mixers

House Brands	\$5.00
Call Brands	\$6.00
Premium Brands	\$6.50
Super Premium Brands	\$7.50
Cordials	\$6.50-\$7.50
Domestic Beer	\$3.25
Imported Beer	\$4.25
House Wines	\$5.25
Soft Drinks	\$1.50

Premium Wines available at Wine List Pricing

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