



5757 palm boulevard
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wilddunes.com

lunch selections

lunch buffet

intracoastal

Limestone, Spinach, Iceberg Greens tossed with Sweet Red Onions, Peppers, Cherry Tomatoes, Pepperoncino, Cucumber, Carrot and Cottage Cheese served with Italian & Ranch Dressings
Melon and Berry Salad with Macadamia Nuts and Coconut
Pan Seared Breast of Chicken with Roasted Red Pepper Sauce
Cajun Swordfish Medallion with Julienne Vegetables
Green Beans with Toasted Pecans
Creamy Horseradish Whipped Potatoes
Assorted Soft Rolls with Whipped Butter
Lemon Mousse Cake and Kiwi Shortcake
Coffee, Decaffeinated and Iced Tea

magnolia blossom

Garden Crudités with Creamy Chutney Dip
Lowcountry Spinach Salad tossed with Figs, Bacon, Sweet Red Onion served with Peach Yogurt Dressing
Penne Pasta Seafood Salad
Blackened Breast of Chicken served with Jalapeno
Spoon Bread and Gorgonzola Cream
Seared Filet of Salmon with Artichoke, Spinach Gratine and Lemon Butter
Wild Rice & Orzo Pilaf
Seasonal Vegetable Medley
Assorted Soft Rolls & Gourmet Breads
Old Colony Carrot Cake & Chocolate Hazelnut Torte
Coffee, Decaffeinated and Iced Tea

wave runner

Mixed Field Greens with Cherry Tomatoes, Sliced Cucumbers, Mediterranean Olives, Bean Medley, Julienne Carrots, Golden Croutons, Red Onions, Pepperoncini, Bean Shoots, Raisins, Sunflower Seeds, Shredded Cheddar, Cottage Cheese and Select Dressings

Asian Slaw

Southern Herbed and Bacon Potato Salad

BBQ Beef Brisket with Tangy Sauce, Grilled Peppers & Onions

Breast of Chicken seared and topped with sliced Roma Tomatoes, Artichokes and Jalapeno Jack Cheese

Seasonal Vegetable Medley

Roasted New Potatoes

Assorted Gourmet Rolls and Breads

Kahlua Cheesecake & Oreo Cheesecake

Coffee, Decaffeinated and Iced Tea

deli board

Chef's Soup of the Day

Tossed Garden salad with Assorted Dressings

Marinated Garden Vegetable Salad

German Potato Salad

Black Forest Ham, Smoked Turkey Breast, Roast Beef, Genoa Salami, Swiss cheese and Cheddar Cheese, Tomatoes, Onions, Lettuce and served with appropriate condiments

Variety of Fresh Baked Breads

Seven Layer Brownie Bar

Coffee, Decaffeinated and Iced Tea

sand dollar

Mixed Field Greens with Assorted Dressings

Primavera Vegetable Salad

Herbal Rice Salad with Cheese and Pesto

Local Creek Shrimp and Sea Shell Pasta Salad

Grilled Chicken and Sweet Corn Relish

Thai Noodles with Sesame Beef & Julienne Vegetables

Assorted Breads and Rolls

Homemade Strawberry Shortcake with Whipped Cream

Coffee, Decaffeinated and Iced Tea

taste of italy

Classic Caesar Salad with Golden Croutons, Parmesan Cheese and House Dressing
Sliced Tomatoes with Fresh Mozzarella and Basil

Tortellini Primavera with Mixed Vegetables in a Creamy Basil and White Wine Sauce

Chicken Parmesan with Marinara Sauce topped with Gruyère Cheese

Penne Pasta tossed with local Carolina Shrimp and Basil Pesto Oil

Sautéed Vegetable Medley

Grilled Ciabatta Bread, Sun-dried Tomato Focaccia and Bread Sticks

Italian Rum Torte

Assorted Miniature Cannoli

Coffee, Decaffeinated and Iced Tea

wrap platter

Pasta Salad

Greek Salad with Romaine Lettuce tossed with Tomatoes, Onions, Olives, Feta Cheese and Greek Dressing

Turkey & Provolone Cheese Wrap with Lettuce, Tomato and Honey Dijon Mustard

Ham & Swiss Wrap with Lettuce, Tomato and Black Pepper Mayo

Tuna Salad Wrap with Celery and Onions

Grilled Chicken Wrap with Lettuce, Parmesan Cheese & Caesar Dressing

Chef's Selection of Dessert

Coffee, Decaffeinated and Iced Tea

plated lunch

salad starters

Spinach Salad served with Mustard Vinaigrette
Mixed Field Greens served with House Dressing
Citrus Walnut Fennel Salad served with Orange Yogurt Dressing
John's Island Mesclun, Walnuts and Apples served with Raspberry Vinaigrette

soup starters

Chilled Garden Gazpacho
Roasted Corn Chowder with Sun Dried Tomatoes
Minestrone
Clam Chowder
Wild Mushroom Bisque

Salad entrees

dunes cobb

Mixed Greens Topped with Turkey, Bacon, Egg, Avocado and Cheddar Cheese

tomato crowns

Stuffed with Herbed Chicken and Tuna Salad on a bed of Mixed Field Greens and Fruit Garnish

asian

Soy Ginger Marinated Chicken Breast Chargrilled Served over Mixed Greens, Tomatoes, Marinated Rice Noodles and Asian Dressing with Sesame Seeds

grilled chicken breast

Marinated atop Mixed Field Greens with Mustard Vinaigrette and Fruit Garnish

entrees

sliced london broil

Thin Sliced Flank Steak with Mushroom Sauce

Seasonal Vegetables & Chef Selection of Potato

island deli platter

Smoked Turkey, Deli Ham and Corned Beef with Sliced Tomato, Onion, Cheddar, Swiss Cheese, Hard Boiled Eggs, Kosher Pickle, Vegetable Crudités and Pasta Salad

roasted pork loin

Topped with Whole Grain Mustard Sauce
Seasonal Vegetables & Chef Selection of Potato

roast beef crostini

Roast Beef topped with Tri Colored Peppers and Monterey Jack
Herb Baby Roasted Potatoes

wasabi encrusted salmon

Asian Vegetables and Honey Sesame Soy Vinaigrette
Seasonal Vegetables & Chef Selection of Rice

baked chicken florentine

Boneless Breast with Light Supreme Sauce
Seasonal Vegetables & Chef Selection of Potato

dessert selection

Carrot Cake with Butter Cream Icing
Bread Pudding with Bourbon Sauce
Warm Apple Strudel with Vanilla Bean Sauce
New York Style Cheesecake with Fruit topping
Chocolate Pecan Pie
Triple Chocolate Cake
Key Lime Pie

Please note: All items may be customized to meet your group's needs. Please contact our catering department at 854.886.2283 for questions or special requests.