



5757 palm boulevard  
isle of palms, south carolina 29451  
p.843.886.6000 f.843.886.2235  
wilddunes.com

## *dinner selections*

### *dinner buffet*

#### *palmetto shore oyster roast*

Roasted Oysters with Spicy Cocktail Sauce  
Creamy Macaroni Salad  
Cole Slaw  
Southern Fried Chicken  
Broiled Flounder with Blue Crab Butter  
Whole Roasted Pig  
Molasses Baked Beans  
Baked Vegetable Medley Casserole  
Charleston Red Rice  
Country Biscuits and Corn Muffins with Butter  
Bread Pudding with Bourbon Sauce and Apple Pie  
Freshly Brewed Coffee, Decaffeinated and Iced Tea

#### *blacksmith's steak sizzle*

Seasonal Salad with House dressings  
Marinated Artichoke, Cucumbers and Tomato Salad with  
Feta Crumbles  
New York Strip with Garlic Butter  
Grilled Tuna with Sesame Ginger Sauce and Julienne  
Asian Vegetables  
Grilled Chicken Breast with Sweet Potato Croquette  
Baked Potato with Sour Cream, Whipped Butter and Chives  
Asparagus with Hollandaise Sauce  
Roasted Vegetables  
Crusty Sourdough Rolls with Sweet Whipped Butter  
Triple Chocolate Cake & Huguenot Torte  
Freshly Brewed Coffee and Decaffeinated and Iced Tea

*taste of palmetto*

She Crab Soup  
Tomato Wedges and Sliced Onions with Balsamic Vinaigrette  
New Potato Salad  
Coastal Crabcakes with Lime Cilantro Sauce  
Apple Honey Cured Pork Medallions with Bermuda  
Onion Marmalade  
BBQ Southern Chicken  
Gullah Rice  
Collard Greens  
Carolina Breads  
Charleston Pecan Pie and Fruit Pies  
Freshly Brewed Coffee, Decaffeinated and Iced Tea

*gulf stream*

Tomato & Shrimp Okra Gumbo  
Local Blue Crab Salad  
Grouper with Calabash leeks, Peppers and Fresh  
Tomato Vinaigrette  
Blackened Sirloin with Tomatillo and Tomato Relish  
Chicken Medallions topped with Spinach and Artichoke  
Granité and Herb Butter Sauces  
Roasted Red Bliss Potatoes  
Sautéed Baby Vegetables  
Dinner Rolls with Butter  
Assorted Cakes and Cheesecakes  
Freshly Brewed Coffee, Decaffeinated and Iced Tea

***atlantic luau***

Shrimp and Sweet Potato Soup  
Tropical Tossed Garden Salad with Mandarin Dressing  
Thai Noodle Salad  
Pineapple and Mango Slaw  
Bok Choy Salad with Sesame Vinaigrette  
Polynesian Fruit Display  
Hawaiian Roasted Pig  
Grouper baked in Banana leaves served  
Pineapple Ginger Relish  
Lava Soaked Sirloin with Grilled Asian Cabbage  
Shrimp with Sweet and Spicy Lo Mein Noodles  
South Pacific Stir Fried Vegetables  
Banana Sweet Potato Au Gratin  
Coconut Torte and Kiwi Tart  
Pineapple Peach Crisp with Fresh Whipped Cream  
Freshly Brewed Coffee, Decaffeinated and Iced Tea

***Special additions***

***oyster roast***

Roasted Oysters cooked on site  
Served with Cocktail Sauce and Lemons

***raw bar***

Oysters, Clams, Crab legs, Jumbo Shrimp and Marinated Seafood

***lowcountry boil***

Fresh Creek Shrimp, Mussels, Clams and Spicy Sausage, Corn on the Cob and New Potatoes cooked on site

**plated dinners**

***appetizers***

Shrimp Cocktail  
McClellanville Crab Cakes  
Oyster Rockefeller  
She Crab Soup  
Lobster Bisque  
Baked French Onion Soup  
Chicken, Andouille Sausage & Okra Gumbo

***salads***

Traditional Caesar Salad tossed table side  
Spinach & Mixed Greens served with warm Bacon Dressing  
Seasonal Salad Mix with Tarragon served with Honey Dressing  
Johns Island Mesclun Mix, Melon Balls served with Chili Pepper Dressing  
Boston Bibb Lettuce with Citrus Walnuts served with Fennel Orange Yogurt Dressing  
Baby Greens, Strawberries, Clemson Blue Cheese Crumbles, Pecans served with Port Wine Vinaigrette

***entrees***

***charleston mixed grill***

Filet of Beef, Chicken Breast and Jumbo Shrimp

***surf & turf***

Bronzed Grouper and Beef Tenderloin Filet

***lamb chops***

Crunchy Pignolia Crust & Rosemary Au Jus

***grilled center cut filet of beef***

Tarragon and Sun Dried Tomato Bordelaise Sauce

***new york sirloin***

Topped with Dandelion Greens and Cremini Mushrooms

***magnolia duo***

Bacon wrapped Breast of Chicken and Grilled Shrimp with Peach Chutney

***bronzed grouper filet***

Rubbed with Cajun Spice and Mango Chili Salsa

***slow roasted prime rib***

Traditionally served with Horseradish Cream & Au Jus

***breast of chicken and petit tuna***

Tomato Golden Raisin Chutney and Jalapeno Saffron Sauce

***roasted pork loin***

With Zesty Cajun Crabmeat Stuffing

***calabash filet of flounder***

Stuffed with Shrimp topped with Apricot Zing Sauce

***carolina chicken***

Stuffed with Country Ham, Clemson Blue Cheese topped with Roasted Garlic Thyme Supreme Sauce

***desserts***

Key Lime Pie

Raspberry Almond Tart

Chocolate Cheese Cake

Fresh Berries with Sabayon

Pecan Fudge Tart with Carmel Sauce

Ganache Cake with Cointreau Sauce

*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.*