



## **Catering to Meetings Menu 4**

### **Sunday**

#### **Welcome Reception at The Grand Pavilion**

(4) Hour Super Premium Open Bar

#### Seafood Raw Bar Station

Jumbo Shrimp on Ice, Cracked Stone Crab Claws and Oysters on the Half Shell  
Cocktail Sauce, Lemons and Crackers

#### Carving Station

Roasted "Beer Can" Chicken, Carved by Attendant  
Chili Rubbed Beef Tenderloin with Horseradish Cream Sauce and Rolls

#### Salad Station

Sunrise Salad - Seasonal Mixed Greens with Strawberries, Fresh Mango,  
Dried Cranberries, Sliced Almonds and Crumbled Feta Cheese,  
with Champagne Vinaigrette Dressing

#### Chopped Broccoli Salad

#### Mashed Potato Bar

Yukon Gold Mashed Potatoes and Sweet Potato Mashed Potatoes  
Toppings to include Truffle Scented Wild Mushrooms, Lemon Parsley Crab Meat,  
Fried Tasso Ham, Caramelized Onions, Smoked Gouda Cheese,  
Chive Crème Fraiche, Mini Marshmallows and Brown Sugar

#### Desserts

Assorted Miniature Desserts to include  
Mini Tropical Fruit Tarts, Pecan Tarts, Chocolate Dipped Strawberries,  
Mini Chocolate Mousse (White and Milk Chocolate)

#### Iced Tea, Water and Coffee Station

(cont'd)

**Monday**

**Evening Sail and Dinner at the Lighthouse at Shem Creek**  
Hors d' Oeuvres and Cocktails available aboard The Palmetto Breeze

Trio of Dips to include  
Lowcountry Blue Crab Dip, Spinach and Artichoke Dip, Southern Pimento Cheese Dip  
Served with Crackers and Pita Triangles

Domestic and Imported Beer, Wine, Sodas and Bottled Water Available

**Dinner at the Lighthouse on Shem Creek**

Disembark The Palmetto Breeze onto the dock of The Lighthouse  
Servers will butler pass on the dock and porch:  
Specialty Cocktail of Firefly Sweet Tea Vodka "Arnold Palmers" (mixed with Lemonade)  
Corona Beer with Fresh Lime  
Sparkling Water

Full Bar Open on the Porch

**Dinner Stations Inside the Lighthouse**

Station One

Charleston She Crab Soup  
Served with Cornbread, Biscuits and Fresh Rolls  
with Honey Butter and Sweet Cream Butter

Baby Greens Salad with Candied Pecans, Gorgonzola Cheese, Diced Apples,  
with Raspberry Vinaigrette Dressing

Station Two

Station Attendants to prepare  
Sautéed Local Shrimp and Grits

Crab Cake Neapolitan presented on Warm Griddle  
Fried Green Tomato topped with a slice of Goat Cheese topped with a Carolina Crab Cake

Station Three

Crispy Southern Fried Chicken  
Smoked BBQ Beef Brisket with Tangy Barbecue Sauce with Onions and Peppers  
Home-made Macaroni and Cheese  
Southern Style Collard Greens  
Fresh Green Beans

Station Four

Southern Peach Flambé Action Station - Chef Attendant to sauté ripe Cling Peaches with Butter, Peach Schnapps  
over Pound Cake and Vanilla Bean Ice Cream  
Assorted Miniature Desserts  
Coffee, Decaffeinated Coffee  
Sweetened Iced Tea, Unsweetened Iced Tea, Water

(4) Hour Super Premium Open Bar  
Cigar Rolling  
(cont'd)

**Tuesday**  
**Awards Banquet**

Cocktail Hour  
Super Premium Open Bar

Butler Passed Hors D'oeuvres to include  
Tomato and Basil Pesto Bruschetta with Buffalo Milk Mozzarella  
Miniature Beef Wellington with Mushroom Duxelle  
Scallops Wrapped in Bacon

Served Dinner

First Course  
Lobster Bisque  
Served with Basket of Warm Rolls with Butter

Second Course  
Romaine Wedge with Shaved Parmesan Cheese with a Tomato Pesto Crouson and Caesar Dressing

Entrée  
Filet Mignon (prepared Medium)  
Paired with  
Sea Bass Fillet with a White Wine and Lemon-Butter Sauce  
Roasted Fingerling Potatoes  
Grilled Asparagus

Dessert  
Warm Chocolate Lava Cake with Crème Anglaise and Fresh Berries  
Iced Water and Coffee Service

Champagne Toast with Dessert  
Veuve du Varney Sparkling Wine