



5757 palm boulevard
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wilddunes.com

June wedding

upon arrival

champagne with raspberries
perrier with slices of lime and lemon

refreshments

fiji and perrier with slices of lime and lemon
domestic beer
perelada cava brut reserve
vionta albarino-sonoma cutrer
char sterling sauvignon blanc
el coto crianzia
shooting star cabernet
domecq sherry amontillado

passed hors d'oeuvres

montaditos
tomato, mozzarella and tapenade crustini
cone crisps with ceviche

hors d oeuvres stations (unattended)

grilled whole artichoke heart with goat cheese and tomato
crab coquettes with garlic aioli chaffer

antipasto

marinated olives and peppers
spanish cured meats and cheeses

bacalao mousse

baked herb goat cheese, garlic, tomato and chives
served with warm baguettes and melba crisps

stations (attended)

tapas

lamb chops with pomegranate glaze, red onion and parsley relish
roasted pork loin syrup sweetened balsamic vinaigrette with
caramelized yellow raisin and roasted fig
seared duck breast with foie gras atop a slivered endive, fennel,
and blood orange salad

seafood tapas

grilled sea scallops with romesco sauce
rare tuna with cucumber and mango relish and wilted greens

carved meats

beef tenderloin stuffed with roasted peppers
served with grilled ciabatta bread brushed with extra virgin olive oil

paella

prawns, squid, mussels, clams, scallops, chorizo and saffron rice

displays

assorted sushi and sashimi
seafood in lighted ice pedestals
shrimp and crab claw cocktail
tuna tartar with avocado foam
caviar on spoons
fresh, tropical fruit
mini desserts made-to-order
with meringues and chocolate cups