RECEPTIONS

Cold Canapés

Priced per Piece
Two Dozen Minimum per Selection

Tomato Bruschetta, Fresh Mozzarella, Balsamic Drizzle	*$4.00*
Herb Goat Cheese, Hummus, Baguette Crisp	*$4.00*
Chilled Vegetable Spring Roll, Kabayaki Sauce	*$4.00*
Lobster Crostini, Meyer Lemon Mousse	*$4.00*
Honey Glazed Blue Cheese, Toasted Pecans, Cornbread Crisp	*$4.00*
Spinach and Artichoke Crème on Toasted Pita	*$4.00*
Char Sui Duck Confit, Salsa Verde, Baguette Crisp	*$4.25*
Mini BLT	*$4.25*
Jumbo Gulf Shrimp with Spicy Cocktail Sauce and Lemons	*$4.50*
Scallop Ceviche, Cucumber Round	*$4.50*
Spicy Crab and Shrimp Salsa, Tostones	*$4.50*
Sesame Tuna Tataki, Wonton Crisp	*$4.50*
Smoke Salmon, Blini, Crème Fraiche	*$4.50*

Hot Hors d'oeuvres

Priced per Piece
Two Dozen Minimum per Selection

Short Rib Empanadas, Raspberry Chipotle BBQ	*$4.00*
Wild Mushroom Spanikopita	*$4.00*
Sausage Stuffed Mushrooms	*$4.00*
Pigs in a Blanket with Spicy Mustard	*$4.00*
Coconut Curry Beef Satay	*$4.25*
Brie and Raspberry En-Croute	*$4.25*
Pear and Gorgonzola *En-Croute*	*$4.25*
Sesame Chicken Satay with Sweet Chili Sauce	*$4.25*
Andouille En-Croute Grain Mustard	*$4.25*
Petite Crab Cake, Piquillo Pepper Aioli	*$4.25*
Shrimp Toast, Soy Gastrique	*$4.25*
Duck Potstickers, Orange Glaze	*$4.25*
Lollipop Lamb, Guava Mint Jelly	*$4.50*
Diver Scallops Wrapped in Apple Wood Bacon	*$4.50*
Thai Chicken Spring Roll, Peanut Dipping Sauce	*$4.50*
Filet Mignon, Spinach, Danish Blue Cheese in Puff Pastry	*$4.50*
Crispy Lager Shrimp Tempura, Yuzu Aioli	*$4.50*

All Pricing Subject to 21% Service Charge and 7% Sales Tax
Room Sets will not Exceed 3% Over Guest Guarantee

Sandpearl RESORT

SANDPEARL RECEPTION PACKAGE

One and Half Hour Duration

Minimum of 25 Guests

Hand Passed Hors d' Oeuvres
Mini BLT's
Brie and Raspberry En-Croute
Sesame Chicken Satay
Three (3) pieces per guest

Provencal Antipasto Platter
Imported Cured Meats, Marinated and Grilled Vegetables, Fresh Assorted Cheeses
Mediterranean Specialties, Grilled Bread

Artisan Selection of Cheeses and Fruit
Imported and Domestic Cheeses, Fresh Fruit Garnish, Georgian Honey Comb Preserves
Assorted Sliced Breads and Flatbreads

*Carved New York Strip, Horseradish Sauce, Roquefort Dressing
Parker House Rolls

*Petite Crab Cake Station, Citrus Aioli, Ancho Chili Crème Fraiche, Fennel Orange Slaw
$55 Per Guest

Two Chefs Required Per 50 Guests at $100.00 Each Chef

All Pricing Subject to 21% Service Charge and 7% Sales Tax
Room Sets will not Exceed 3% Over Guest Guarantee

Sandpearl RESORT

RECEPTION DISPLAYS

Cold Displays and Stations
Priced per guest

Sliced Seasonal Fruits and Berries

Dark Chocolate Ganache, Yogurt Dip
$8

Antipasto

Imported Cured Meats , Marinated and Grilled Vegetables, Fresh Assorted Cheeses
Mediterranean Specialties, Grilled Bread
$12

Artisan Cheese Display

Imported and Domestic Cheeses, Fresh Fruit Garnish, Georgian Honey Comb Preserves
Assorted Sliced Breads and Flatbreads
$8

Bruschetta Station

Tomato Basil Bruschetta, Roasted Red Pepper Hummus, Baba Ghanoush
Grilled Pita and Assorted Sliced Breads
$8

Sushi

California Rolls, Spicy Tuna Rolls, Assorted Vegetarian Rolls
Chefs Special Creation
Soy Sauce, Wasabi, Pickled Ginger
$12
(price based on four (4) pieces per guest)

Gulf Shrimp Display

Poached Shrimp with Pickled Ginger Dressing, Chili Lime Grilled Shrimp,
Tempura Shrimp with Spicy Aioli
Mango Slaw
$18

Chilled Seafood Raw Bar

Jumbo Gulf Shrimp, Oysters, Cocktail Crab Claws
Spicy Cocktail Sauce, Mustard Creme, Lemons and Limes
$20
(based on five (5) pieces per guest)

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Sandpearl RESORT

RECEPTION DISPLAYS

Cold Displays and Stations
Priced per guest

French Pastry Display

Mini Pastries to include Cream Puffs and Raspberry Frangipane Tarts
Truffles, Chocolate Dipped Strawberries
$12
(based on four (4) pieces per person)

Cup Cake Display

White and Chocolate Cupcakes Frosted with Chocolate and Vanilla Frosting
For your Decorating Pleasures: Sprinkles, Crushed Oreos, Coconut
Chocolate and Peanut Butter Chips and Chopped Nuts
$12

Gourmet Coffee Station

Coffee, Decaffeinated Coffee and Flavored Syrups with Whipped Cream
Chocolate Shavings, Toasted Almonds,
$8

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Sandpearl RESORT

RECEPTION STATIONS

One Hour Duration,
Based on Guarantee - 25 Guest Minimum,
2 Station Minimum
OR
Two Station Minimum with Passed Hors D'oeuvres,
**Attendant or Carver Required at an Additional $100.00 Fee*

*Paella Station

Saffron Rice with Fresh Shellfish, Chicken, Shrimp, Sausage
$12

*Mac and Cheese Station

Four Cheese Mac 'n Cheese and Spicy Mac 'n Cheese
Served with a Selection of Smoked Chicken, Lobster, Nueske Bacon and Broccoli
S14

*Slider Station

(Please pick two sandwiches)
Angus Beef and Cheese with Ancho Ketchup, Blackened Grouper and Mango Slaw,
Fried Zucchini paired with Horseradish Tomato Confit, Crab Cakes with Avocado Crème Fraiche
Chips
$14

*Petite Lump Crab Cake Station

Citrus Aioli, Romesco, Chipotle Vinaigrette, Citrus Slaw
$16

*Dim Sum Station

Steamed Assortment of Vegetable and Shrimp Shu Mi
Thai Vegetable Pot Stickers, Chicken Pot Stickers
Spiced Plum Sauce, Ginger Ponzu
$14

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Sandpearl RESORT

RECEPTION STATIONS

(Continued)

One Hour Duration,
Based on Guarantee - 25 Guest Minimum,
2 Station Minimum
OR
Two Station Minimum with Passed Hors D'oeuvres,
**Attendant or Carver Required at an Additional $100.00 Fee*
Carving Stations: based on four (4) ounces of protein

*Whole Roasted Tom Turkey

Honey Maple Dijon, Cranberry, Cider Jus, Parker House Rolls
$14

*Caribbean Spiced Pork Steamship

Mango Marmalade, Raspberry BBQ, Parker House Rolls
$14

*Fresh Snapper Station

Whole Fried and Baked in Banana Leaves
Orange Horseradish, Creole Aoili and Citrus Salsa
Jasmine Rice
$20

*Herb Charred New York Strip Loin

Chimichurri, Tomato and Onion Relish, Parker House Rolls
$16

*Peppercorn Crusted Tenderloin of Beef

Sauce Béarnaise, Horseradish Cream and Parker House Rolls
$18

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Sandpearl RESORT

PLATED DINNER

Four Courses, Served with Assorted Fresh Breads and Creamery Butter
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Hot Teas

Tableside Selections
We are delighted to offer Tableside Selections
allowing your guests to choose their entrée selection.
The appetizer, salad and dessert is selected in advance by the planner/host:
your guests choose from an array of three entrees tableside.
**Dual dinner entrees excluded with tableside selections.*

Appetizer

Please Select One Below

Choice of:
Seared Jumbo Crab Cake
Tostones, Bacon, Tomato and Corn

Seared Diver Scallops
Beluga Lentils, Pancetta, Vanilla Rum Butter

Braised Short Rib
Apple Puree, Rainbow Chard, Golden Beets

Seared Ahi Tuna
Sesame Crusted, Ginger Infused Carrot, Grilled Scallion, Crispy Sweet Potato

Butternut Squash Ravioli
Brussel Sprouts, Mushroom Volute, Lemon Garlic Oil

Second Course

Choice of:
Please Select One Below

Wild Mushroom Bisque

Baby Spinach and Arugula
Candied Mango, Roasted Red Grapes, Manchego Cheese, Sherry Wine Vinaigrette

Petite Wedge of Iceberg
Caramelized Gold Onions, Shaved Serrano Ham, Grape Tomato,
Danish Blue Cheese, Low Country Buttermilk Ranch Dressing

Cucumber Wrapped Mesclun Greens
Grape Tomatoes, Watermelon Radish, Goat Cheese Soufflé, Grilled Lemon Vinaigrette

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Sandpearl RESORT

Entrées

Please select one from below

Crispy Skin Breast of Chicken

Cauliflower Mash, Spinach, Balsamic Pearl Onion

$78

Barbecue Glazed Beef Short Ribs

White Cheddar Grits, Rutabaga, Swiss Chard

$79

Blackened New York Strip Medallions

Horseradish Yukon Gold Potatoes, Baby Vegetables, Port Wine Pan Sauce

$86

Pan Seared Filet Mignon

Black Truffle Potato Gratin, Foraged Mushrooms, Foie Gras Jus

$88

Mirin Marinated Salmon

Chinese Black Rice, Braised Baby Bok-Choy, "General Tso's Glaze"

$78

Herb Marinated Grouper Filet

Cannelloni Beans, Chorizo, Roasted Tomato, Basil Lemon Oil

$84

Dinner Duos

Combination Entrees - Priced per Guest

Herb Marinated Grouper and Crispy Organic Chicken

Potato Soufflé, Roasted Root Vegetables, Chicken Jus

$88

Crispy Organic Chicken and Pan Seared Diver Scallops

Parmesan Creamed Risotto, Baby Vegetables

$94

Petite Blackened Strip Steak and Crab Stuffed Shrimp

Crushed Fingerling Potato, Vegetable Bundle, Bordelaise Sauce

$96

Lobster Wrapped Crab Cake and Telicherry Seared Petite Filet

Sweet Onion Potato Puree, Seasonal Vegetables, Natural Pan Jus

$98

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Sandpearl RESORT

Finishing Touch

Please select one below:

Key Lime Tart
Berry Sauce, Crème Fraiche

Vanilla Bean Cheesecake
Lime Crème Fraiche, Mango Salsa

Chocolate Peanut Butter Mousse
Caramel Sauce, Peanut Tuile

Tiramisu
Mocha Anglaise, Coco Nibs

Coconut Rum Cake
Lemon Mousse, Candied Macadamia Nuts

White Chocolate Mascarpone Cheesecake
Pistachio Tuille, Blackberry Puree

Milk Chocolate Layer Cake
Hazelnut Dacquoise, Chocolate Sauce

Chocolate Mogador
Chocolate Sponge, Raspberry Marmalade

Trio Sampler
Chefs Selection of three tasteful bites
Add $3 per guest

All Pricing Subject to 21% Service Charge and 7% Sales Tax
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Sandpearl RESORT

BANQUET BUFFETS

Priced per Person, Based on One and a Half Hour Service Time
Minimum of 25 guests Please

European Tour

Trio of Tapenade: Nicoise Olive, Garlic, Garbanzo
Served with Grilled Breads
Greek Salad, Tomato, Cucumber, Olives, Feta, Croutons, Greek Dressing,
Yellow Tomato, Baby Radish, Creamy Parmesan Dressing
Assorted Fresh Breads and Creamery Butter
Traditional Osso Buco
Organic Chicken Schnitzel Capers, Port Wine Buerre Rogue Spaetzle
Salt Roasted Salmon, Choucroute, Mustard Crème
Herb Smoked Gnocchi Vodka Cream
Ratatouille
Praline Crème Horns
Chocolaté Profiteroles
$72

Taste of the South

Chopped Iceberg Salad, Banana Peppers, Bacon, Tomato, Blue Cheese Dressing
Southern Style Potato Salad
Sweet Broccoli Salad with Cheddar and Shaved Onion
Assorted Fresh Breads and Creamery Butter
Bourbon Glazed Beef Short Ribs, Caramelized Apples
Buttermilk Fried Chicken
Roasted Blackened Grouper, Steamed Broccoli
Horseradish Whipped Potatoes
Corn on the Cob, Smoked Chile Butter
Chocolate Pecan Pie
Peach Crisp
$74

Caribbean

Melon and Papaya Salad, Aged Serrano Ham
Endive and Arugula, Hearts of Palm, Citrus, Pineapple and Rum Dressing
Fingerling Potato Salad
Assorted Fresh Breads and Creamery Butter
Sofrito Chicken
Charred Skirt Steak, Cuban Black Beans
Sugarcane Shrimp Skewers, Sweet Plantains
Grilled Vegetable Skewers
Bamboo Rice
Pineapple Cake
Chocolate Dipped Coconut Macaroons
$77

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Sandpearl RESORT

BANQUET BUFFETS

Priced per Person, Based on One and a Half Hour Service Time
Minimum of 25 guests Please

Beach Oyster Roast

Steamed Gulf Oysters with Crackers, Cocktail, Hot Sauce, Green and Red Salsa
Low Country Boil, Gulf Shrimp, Corn on the Cob, Andouille Sausage, New Potatoes
Mesclum Greens, Cherry Tomato, Roasted Grapes, Manchego Cheese, Key Lime Vinaigrette
Mango and Cucumber Slaw
Petite New York Steaks, Caramelized Onions and Mushrooms
Cuban Spiced Chicken Breast
Smoke Pork Ribs with Jalapeño Barbeque
Jambalaya
Roasted Baby Vegetables
Cast Iron Corn Bread with Apple Butter
Apple Cobbler and White Chocolate Vanilla Bean Tort
$86

Land and Sea

Tomato Mozzarella Salad, Baby Arugula, Balsamic Cream
Mixed Greens, Hearts of Palm, Jicama, Tangerine Vinaigrette
***Chilled Seafood Display*:**
Shrimp Cocktail, Gulf Oysters, Cocktail Crab Claws,
Spicy Cocktail Sauce, Mustard Crème, Lemons and Limes
Grilled Half Lobster Tail, Cilantro Lemon Butter
Petite New York Strip Steaks, Caramelized Parsnips
Crispy Skin Organic Chicken, Grilled Carrot, Lime Buerre Blanc
Salt Crusted Fingerling Potatoes
Grilled Baby Vegetables
Constructed Smores
Lemon Tarts
$94

Southern Style Cookout

Baby Spinach Salad with Blue Cheese, Radish, Candied Walnuts, Peach Espresso Vinaigrette
Southern Style Organic Vegetable Coleslaw
Fresh Parker House Rolls and Creamery Butter
Chipotle Mac and Cheese
Smoke Jerk Roasted Chickens
Sage Apple Brined Pulled Barbequed Pork
Shrimp and Crawfish Etouffe, White Rice
Braised Collard Greens
Grilled Corn
Raspberry Lemon Cake
Pecan Pie
$78

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Sandpearl RESORT

Reception Beverages

Hosted Bar- Per Hour Pricing Per Guest

	One Hour	Two Hours	Three Hours	Four Hours
Premium Bar	$16.00	$12.00	$10.00	$10.00
Super Premium Bar	$18.00	$13.00	$12.00	$12.00
VIP Bar	$20.00	$15.00	$14.00	$14.00
Premium Beer, Wine and Soft Drink Bar	$14.00	$7.00	$5.00	$5.00

Hosted Bar & Cash Bar- Consumption Pricing

	Host Bar	Cash Bar*
Premium Bar	$8.00	$10.25
Super Premium Bar	$8.25	$10.50
VIP Bar	$8.50	$11.00
Premium Wine	$8.00	$10.25
Super Premium Wine	$8.25	$10.50
VIP Wine	$8.50	$11.00
Imported Beer	$6.50	$8.50
Domestic Beer	$5.50	$7.25
Bottled Water	$3.50	$4.50
Soft Drinks	$3.50	$4.50
Cordial	$10.00	$13.00

*Cash Bar Prices are inclusive of Tax and Gratuity

Premium Brands	**Super Premium**	**VIP Bar**	**Beers Available**
Svedka Vodka	Absolut Vodka	Grey Goose Vodka	Budweiser
Bombay Gin	Tanqueray Gin	No Ten Tanqueray Gin	Bud Light
Bacardi Rum	Captain Morgan Rum	Bacardi Rum 8	Michelob Ultra
Sauza Gold Tequila	Cuervo Gold Tequila	Patron Silver Tequila	Yuengling
Jim Beam	Jack Daniels Bourbon	Maker's Mark Bourbon	Corona
Canadian Club	Johnnie Walker Red	Johnnie Walker Black Scotch	Corona Light
Dewars White Label	Seagram's VO Whiskey	Crown Royal Whiskey	Amstel Light
	Courvoiser VS Cognac	Hennessy XO Cognac	Heineken
			Samuel Adams
Clos du Bois Wines	Silver Palm	Franciscan Wines	
		Cordials	

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Sandpearl RESORT

Bloody Mary Bar

Celery and Carrot Sticks, Pearl Onions and Olives, Hot Peppers and Sauce, Horseradish, Celery Salt, Cracked Pepper, Spicy and Regular Tomato Juice, Flavored Vodkas

Price per drink: $10.00

Shaken or Stirred

Martini Bar to include Premium Vodkas, Traditional Vermouth, Pearl Onions, Olives Sour Apple, Cosmo and Dirty Martini

Price per drink: $12.00

Caipirinha Craze

Brazilian Rum Cachaca (Kah-sha-sa) muddled with Fresh Limes, Sugar and Mint creating a refreshing Drink.

Price per drink: $10.00

Mojito Madness

Original Bacardi Rum with Fresh Mint, Mint Leaves and Sugar. Add a Fresh Fruit Option with Flavored Rums and create delightful options

Price per drink: $10.00

Cordials

Amaretto Disaronno
Bailey Irish Cream
Chambord
Frangelico
Grand Marnier
Kahlua
Romana Sambuca

Price per drink: $10.00

*****Bartender Fee: $100.00 per Bartender, Up to 4 hours. If Bar exceeds $600.0 then bartender fee will be waived.

Punches per Gallon

Non- alcoholic Fruit Punch or Lemonade	$30.00
Red, Peach or White Sangria	$60.00
Champagne Punch	$85.00
Autumn Spiced Cider	$45.00
Warm Mulled Wine	$60.00

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Sandpearl RESORT