

~ RECEPTIONS ~

Cold Canapés

Priced per Piece

Two Dozen Minimum per Selection

Herb Goat Cheese, Hummus, Baguette Crisp	\$3.50
Chilled Vegetable Spring Roll, Kabayaki Sauce	\$3.50
Corn, Cucumber and Tomato Bruschetta	\$3.50
Honey Glazed Blue Cheese, Toasted Pecans, Cornbread Crisp	\$3.50
Melon Citrus Salad, Lemon, Mint, Cucumber Round	\$3.50
Char Sui Duck Confit, Salsa Verde, Baguette Crisp	\$4.00
Spinach and Artichoke Crème on Toasted Pita	\$4.00
Mini BLT	\$4.00
Jumbo Gulf Shrimp with Spicy Cocktail Sauce and Lemons	\$4.50
Truffled Lobster Salad, Cucumber Round	\$4.50
Sesame Tuna Tataki, Wonton Crisp	\$4.50
Low Country Shrimp Drunken Lime Cocktail Sauce	\$4.50
Smoke Salmon and Boursin Profiteroles	\$4.50
Key Lime Crab Salad, Lavash Round	\$4.50

Hot Hors d'oeuvres

Priced per Piece

Two Dozen Minimum per Selection

Sun-dried Tomato, Calamata Hush Puppies	\$3.50
Wild Mushroom Spanikopita	\$3.50
Coconut Curry Beef Satay	\$4.00
Brie and Apricot En-Croute	\$4.00
Sesame Chicken Satay	\$4.00
Andouille En-Croute Grain Mustard	\$4.00
Petite Crab Cake, Spicy Aioli	\$4.00
Lollipop Lamb, Guava Mint Jelly	\$4.00
Diver Scallops Wrapped in Apple Wood Bacon	\$4.00
Smoke Chicken Spring Roll, Sweet Chile Sauce	\$4.00
Prosciutto and Manchego Pizzettes, Herb Focaccia Bread	\$4.00
Filet Mignon, Spinach, Danish Blue Cheese in Puff Pastry	\$4.00
Crispy Lager Shrimp Tempura, Garlic Aioli	\$4.50

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



∞ SANDPEARL
RECEPTION PACKAGE ∞

One Hour Duration
Minimum of 25 Guests

Mini BLT's
Brie and Apricot En-Croute
Grilled Corn and Cucumber Bruschetta
Provençal Antipasto Platter
Artisan Selection of Cheeses and Fruit



Carved New York Strip, Parker House Rolls, Horseradish Sauce
Petite Crab Cake Station, Spicy Aioli, Citrus Salsa, Fennel Orange Slaw
\$45 per Person

(Pricing Includes Carver and Attendant Fees)

❧ *RECEPTION DISPLAYS* ❧

Priced per Display,

Serves 50 Guests

Sushi

California Rolls, Tuna Rolls, Assorted Vegetarian Rolls
Soy Sauce, Wasabi, Pickled Ginger

\$300

Antipasto

Marinated and Grilled Vegetables, Imported and Domestic Cheeses, Italian Meats

\$300

Artisan Cheese Display

Imported and Domestic Cheeses, Fresh Fruit Garnish, Assorted Sliced Breads and Flatbreads

\$300

Gulf Shrimp Display

Crispy Gulf Shrimp, Old Bay lemon Crème and Barbeque Shrimp Skewers,
Mango Chutney and Veggie Slaw

\$18 per Person

Chilled Seafood Raw Bar

Jumbo Gulf Shrimp, Oysters, Crab Claws
Spicy Cocktail Sauce, Lemon and Limes

\$25 per Person

Sliced Seasonal Fruits and Berries

With Honey Yogurt

\$250

French Pastry Display

Petite Fours, Mini Pastries, Truffles, Chocolate Dipped Strawberries

\$16 per Person

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



❧ RECEPTION STATIONS ❧

*One Hour Duration,
Based on Guarantee - 25 Guest Minimum,
3 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 per Person

Whole Roasted Tom Turkey

Honey Maple Dijon, Cranberry, Silver Dollar Rolls
\$14 per Person

Caribbean Spiced Pork

Silver Dollar Rolls, Mango BBQ
\$14 per Person

Salmon and Lump Crab En-Croute

Dill Crème Fraiche
\$15 per Person

Artisan Pasta

Select Two:

Penne Chicken Carbonara
Three Cheese Ravioli, Bolognese Style
Farfalle with Roasted Garlic, Tomato, Rock Shrimp
Herb Garlic Bread
\$14 per Person

~ RECEPTION STATIONS ~
(Continued)

Mashed - Grits Potato Bar

Choice of Buttermilk Mashed Potatoes or Ansom Mills Stone Ground Grits,
Blackened Shrimp, Jerk Chicken, Forged Mushrooms, Herbs de Provence
\$16 per Person

Petite Lump Crab Cake Station

Spicy Aioli, Cocktail Sauce, Citrus Slaw
\$16 per Person

Herb Charred New York Strip Loin

Silver Dollar Rolls
\$18 per Person

Peppercorn Crusted Tenderloin of Beef

Sauce Béarnaise, Horseradish Cream
\$20 per Person

~ *PLATED DINNER* ~

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

~ *First Course* ~

Selection of One 'From the Kettle' OR 'From the Garden'

~ *From the Kettle* ~

Truffle Potato Leek
Wild Mushroom Bisque
Butternut Squash and Apple Soup
Tomato and Artichoke Soup
Broccoli and Smoked Cheddar
Macerated Vegetable Gazpacho
Organic Grilled Chicken Noodle

~ *From the Garden* ~

Hot House Greens

Roasted Red Grapes, Humbolt Fog Goat Cheese, Crispy Rosemary,
Creamy Port Wine Vinaigrette

Hearts of Romaine

Pulled Croutons, Manchego Tuille, Creamy Parmesan Dressing

Baby Spinach Salad

Boiled Eggs, Shaved Red Onion, Vine Ripened Tomato Carpaccio,
Bacon Lardon's, Boursin Cheese, Sweet Onion Dressing

Petite Wedge of Iceberg

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

Luxury Spice Mushroom and Shrimp Salad

Seasonal Mushrooms, Gulf Shrimp, Florida Citrus, Baby Arugula, Lemon Vinaigrette

Cucumber Wrapped Mesclun Greens

Baby Tomato, Goat Cheese Soufflé, Grilled Scallion, White Balsamic Vinaigrette

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



~ Entrées ~

Select one 'From the Land', 'The Sea' or 'Dinner Duos'

~ From the Land ~

Grilled Medallions of Pork

Mascarpone Polenta, Brown Butter Glazed Pole Beans, Tomato Capers Relish

\$44

Crispy Skin Breast of Chicken Medallions

White Cheddar Grits, Garlic Spinach, Thyme Juniper Jus

\$44

Barbecue Glazed Beef Short Ribs

Toasted Wheat Barley, Roasted Corn Pudding, Ginger Mango Barbecue

\$46

Szechuan Pepper Crusted Beef Strip Loin

Sweet Potato Puree Seasonal Glazed Vegetables

Fig and Apple Demi-Glace

\$52

Blackened New York Strip Medallions

Black Truffle Potato Cake, Crispy Vegetable Slaw, Cabernet Demi-Glace

\$52

Pan Seared Filet Mignon

Buttermilk Yukon Gold Potato, Roasted Corn Succotash, Port Wine Pan Sauce

\$54

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~ From the Sea ~

Grilled Conzu Salmon

Sesame Sticky Rice, Braised Baby Bok-Choy, "General Tso's Glaze"
\$44

Ahi Tuna Au Poire

Whipped Yukon Gold Potatoes, Roasted Tomato Squash Casserole, Balsamic Glaze
\$48

Seven Spice Grouper Filet

Salt Crusted Fingerlings, Sweet Pepper Piperade
\$50

Orange and Pepper Crusted Jumbo Lump Crab cake

Smashed Olive Oil Plantains, Celery Root Coleslaw
\$54



~ Dinner Duos ~

Combination Entrees - Priced per Guest

Seven Spiced Grouper and Saillard of Chicken

Carolina Gold Rice Pilaf, Roasted Root Vegetables,
Chicken Jus
\$53

Crispy Organic Chicken and Pan Seared Diver Scallops

Parmesan Creamed Risotto, Baby Vegetables
\$55

Petite Blackened Strip Steak and Crab Stuffed Shrimp

Crushed Fingerling Potato, Seasonal Vegetable Bundle
Bordelaise Sauce
\$61

Lobster Wrapped Crab Cake and Telicherry Seared Petite Filet

Sweet Onion Potato Puree, Seasonal Vegetable Succotash
Natural Pan Jus
\$66

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~ Four Course Dinner ~

Appetizer Selections

*Add an Appetizer Course to the Dinner Selections Above to Create a Four Course Meal
Priced at an Additional \$12 per Person*

*Chile and
Lime Shrimp Skewers*
Pear and Pomegranate Cole Slaw

Smoked Chicken Spring Rolls
Siracha, Aioli and Sweet Chile Sauce

Seared Jumbo Crab Cake
Preserved Lemon Caper "Tarter Sauce", Parsley Fennel Salad

Seared Diver Scallops
Baby Bok Choy, Curried Carrot, Grilled Scallions, Miso Broth

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~ Desserts ~

Apricot Almond Tart

Port Reduction, Sweet Cream

Vanilla Bean Cheesecake

Strawberry Puree, Crème Fraiche

Mint Chocolate Bombe

Vanilla Anglaise, Devils Food Cake

Key Lime Tart

Berry Sauce, Crème Fraiche

Banana Swirl Cheesecake

Chocolate Graham Cracker Crust, Cocoa Nib Caramel

Chocolate Peanut Butter Mousse Bombe

Cinnamon Marshmallow, Peanut Crunch

Chocolate Pot de Crème

Cocoa Nib Tuille, Chocolate Sauce

Pistachio Panacotta

Cherry Gellie, Citrus Syrup

Coconut Mousse

Pineapple Curd, Candied Macadamia Nuts

Lemon Ricotta Cheesecake

Cardamom Tuille, Blackberry Puree

Milk Chocolate Layer Cake

Hazelnut Dacquoise, Chocolate Sauce

Chocolate Pecan Flourless Torte

Bourbon Glaze

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



~ *BANQUET BUFFETS* ~

European Tour

Vegetable Minestrone with Ditalini Pasta
Trio of Tapenade: Nicoise Olive and Pepper, Garlic, Garbanzo
Roasted Tomato Sweet Onion Confit, Served with Assorted Artisan Breads
Baby Spinach Salad with Haricot Verte, Eggs, Smoked Bacon,
Yellow Tomato, Baby Radish, Creamy Parmesan Dressing
Assorted Fresh Breads and Creamery Butter
Traditional Ossobuco
Organic Chicken Schnitzel Capers, Port Wine Buerre Rogue
Salt Roasted Salmon, Heirloom Tomato Sweet Onion Broth
Herb Smoked Gnocchi Vodka Cream
Hungarian Vegetable Goulash
Pistachio Crème Horns
Chocolate Profiteroles
\$68

Pacific Rim

Assorted House Rolled Sushi Display to Include:
Tuna, Vegetable and California
Wasabi, Soy, Pickled Ginger
Mango Melon Salad
Napa Slaw Sesame Soy Dressing
Vegetarian Pad Thai Noodles
Assorted Fresh Breads and Creamery Butter
Sugarcane Shrimp Skewers with Sweet Chile Lime Marinade
General Tso Style Short Ribs
Red Curry and Coconut Chicken, Toasted Cashews
Sweet and Sour Sticky Rice
Thai Crème Caramel
Coconut Cheesecake
\$72

Taste of the South

Chopped Iceberg Salad, Banana Peppers, Bacon, Blue Cheese, Tomato, Marinated Cucumber
Southern Style Potato Salad
Sweet Broccoli Salad with Cheddar and Shaved Onion
Assorted Fresh Breads and Creamery Butter
Barbecue Beef Short Ribs
Buttermilk Fried Chicken
Grilled Seven Spice Grouper
Horseradish Whipped Potatoes
Corn on the Cob, Smoked Chile Butter
Chocolate Pecan Pie
Peach Cobbler
Red Velvet Cake
\$72

Caribbean

Melon and Papaya Salad, Aged Serrano Ham
Haitian Spice Sweet Potato Coconut Salad
Organic Greens with Poppy Seed Vinaigrette
Assorted Fresh Breads and Creamery Butter
Cuban Spiced Pulled Pork
Jerk Spiced Mahi-Mahi
Sofrito Chicken
Stewed Tomatoes and Okra, Black-Eyed Peas
Jasmine Pilaf with Toasted Almonds
Pineapple Upside-Down Cake
Chocolate Rum Babas
\$75

Beach Oyster Boast

Steamed Gulf Oysters with Crackers, Cocktail, Hot Sauce
Low Country Boil, Gulf Shrimp, Corn on the Cob, Andouille Sausage, New Potatoes
Classic Iceberg Salad, Great Hill Blue Cheese, Apple Wood Bacon, Red Onion,
Tomatoes, Housemaid Buttermilk Ranch,
Mango Slaw
Petite New York Steaks
Cuban Spiced Chicken Breast
Smoke Pork Ribs with Jalapeño Barbeque
Balsamic Grilled Vegetables
Cast Iron Corn Bread with Apple Butter
Apple Crisp and Chocolate Cheesecake
Croissant Bread Pudding
Key Lime Tarts
\$84

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Land and Sea

Tomato Mozzarella Salad, Baby Arugula,
Balsamic Cream Spinach and Iceberg Salad, Avocado, Bacon,
Caramelized Onions, Piquio Peppers, House Made Ranch
Assorted Fresh Breads and Creamery Butter

Chilled Seafood Display:

Shrimp Cocktail, Gulf Oysters, Jonah Crab Claws, Lemon Cocktail

Grilled Half Lobster Tail, Cilantro Butter and Lemon
Petite New York Strip Steaks, Peppercorn Crème
Crispy Skin Organic Chicken, Lime Buerre Blanc
Salt Crusted Fingerling Potatoes
Balsamic and Herb Roasted Vegetables
Deconstructed Smores
Lemon Tarts

\$94

Southern Style Cookout Number #1

Signature, Smoked on Premises

Baby Spinach Salad with Blue Cheese, Shaved Red Onion, Peach Espresso Vinaigrette
Marinated Cucumber, Cilantro, Tomato Salad
Broccoli and Smoked Cheddar Pasta Salad
Assorted Fresh Breads and Creamery Butter
Florida Orangewood Roasted Herb Salmon
Smoke Jerk Roasted Chickens
Sage Apple Brined Pulled Barbequed Pork
Parmesan and Garlic Whipped Potato
Roasted Baby Squash
Cinnamon Apple Cobbler
Orange Coffee Cake
\$76

Southern Style Cookout Number #2

Signature, Smoked on Premises

Iceberg Wedge with Roasted Tomato, Feta, and Spicy House made Ranch
Southern Style Organic Vegetable Coleslaw
Roasted Fingerling and Green Bean Salad
Assorted Fresh Breads and Creamery Butter
Traditional Braised Collards
Chipotle Mac and Cheese
Slow Smoked Baby Back Ribs
Shrimp and Crawfish Etouffe
Carved Chile Lime Prime Rib
Chocolate Pecan Pie
Red Velvet Cake
\$84

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