



Sea Mist Conference Center

❖ **BANQUET & CATERING MENUS** ❖

...At a glance



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❖ BREAKFAST OPTIONS ❖

- \$8⁹⁵ ● **Coastal Continental Breakfasts** Chef's selection consisting of seasonal fresh fruit, an assortment of fruit juices, breakfast pastries and bagels, jellies, jams, butter, and cream cheese. Fresh brewed coffee, decaffeinated coffee and herbal tea.

Breakfast Buffets

- \$10⁹⁵ ● **Beachcomber** - Scrambled eggs, pancakes, crisp bacon, link breakfast sausage, hash brown potatoes, country grits, buttermilk biscuits, jellies and jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea.
- \$11⁹⁵ ● **Carolina Classic** - Scrambled eggs, French toast, crisp bacon, breakfast sausage patties, home fried potatoes, country grits, pepper sausage gravy, buttermilk biscuits, jellies and jams. an assortment of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea.
- \$15⁹⁵ ● **The Chef's Table** - Eggs Benedict, scrambled eggs, Ham & Cheese Quiche, Thin sliced NY Strip, blueberry pancakes, crisp bacon, hash brown casserole, stone ground yellow grits, seasonal fresh fruit, croissants and an assorted of breakfast pastries, jellies and jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea.

Breakfast Platters

- \$10⁹⁵ ● **Beachcomber Platter** - Scrambled eggs, crisp bacon, link breakfast sausage, hash brown potatoes, buttermilk biscuit, fruit cup and orange juice. Fresh brewed coffee, decaffeinated coffee or herbal tea.
- \$11⁹⁵ ● **Low Country Platter** - Scrambled eggs, crisp bacon, breakfast sausage patties, home fried potatoes, country grits, buttermilk biscuit with sausage gravy, Choice of fruit juice, fresh brewed coffee, decaffeinated coffee and herbal tea.
- \$13⁹⁵ ● **Carolina Classic Platter** - Two egg omelet with shredded cheese, diced bell peppers and onions, French toast, crisp bacon, hash brown potatoes, country grits, buttermilk biscuit, and orange juice. Fresh brewed coffee, decaffeinated coffee or herbal tea.

Prices are per person, are subject to appropriate taxes and a 20% service charge.

Buffet pricing is based on a minimum of 50 guests.

Buffet's for less than 50 guests will incur an additional per person charge.

❖ LUNCH OPTIONS ❖

\$10⁹⁵ Box Lunches *Get it to go!*

Choose any or all of the options below. Be sure to indicate how many per selections

- ___ **Turkey & Ham Wrap** - Served with lettuce, tomato, shredded cheddar & jack cheese, & herbed mayonnaise
- ___ **Italian Sub** - Ham, salami, pepperoni, provolone, lettuce, tomato and Italian dressing
- ___ **Roast Beef with Swiss** - Served with lettuce, tomato, and creamy horseradish
- ___ **Chicken Salad on a Croissant** Served with lettuce and tomato
- ___ **Vegetable Wrap** - Served with bell peppers, red onion, mushrooms, lettuce, tomato and red wine vinaigrette

All box lunches include chips, fresh whole fruit, a fudge brownie, and beverage.

The Lighter Side

- \$9⁹⁵ ● **Chef Salad** - Served with mixed greens, turkey, ham, Swiss & American cheese, tomato, bacon bits, red onion, egg wedges, & croutons
- \$10⁹⁵ ● **Caesar Salad with Grilled Chicken** - Fresh romaine lettuce, shredded parmesan cheese, garlic croutons & classic Caesar dressing
- \$12⁹⁵ ● **Grilled Flounder Salad** - Fresh mixed greens, shredded cheddar & jack cheese, diced tomatoes & scallions
- \$12⁹⁵ ● **Chopped Salad with Grilled Chicken** - With iceberg lettuce, shredded parmesan cheese, diced tomatoes, scallions, red & green bell peppers, & almonds tossed in red wine vinaigrette

Buffet *Prices based on a minimum of 50 guests. Buffet's for less than 50 guests will incur an additional per person charge.*

- \$19⁹⁵ ● **The Deli Bar** - Sliced roast beef, ham, turkey, and salami, with lettuce, tomatoes, onion, Swiss, Provolone, and American cheese, pasta salad, cole slaw, assorted breads, and condiments. Dessert tray consisting of assorted cookies and brownies.
- \$24⁹⁵ ● **Southern Jubilee** - Tossed garden salad, fried chicken, fried cod, mashed potatoes with gravy, rice, collard greens, corn on the cob, cornbread muffins, and assorted cobblers
- \$25⁹⁵ ● **Hot and Hearty** - Sliced sirloin with a red wine and rosemary au jus, brown sugar and honey glazed pit ham, roasted red potatoes, vegetable medley, dinner rolls, Chef's salad bar, and assorted desserts
- \$26⁹⁵ ● **The Grille Room** - Italian sausage with peppers & onions, BBQ chicken breast, beef kabobs, dilled new potatoes, rice pilaf, vegetable medley, dinner rolls, Chef's salad bar, & assorted desserts

All buffets include beverage station with Coffee, Iced Tea, and Water

❖ LUNCH OPTIONS (CONTINUED) ❖

Plated Luncheons - All Lunch Entrees include house salad, dinner rolls, Chef's choice of dessert, and a beverage station with water, iced tea and coffee.

Please choose up to three entrees for your luncheon.

- \$15⁹⁵** ● **Chicken Marsala** Served with rice pilaf and Italian green beans
- \$16⁹⁵** ● **Chicken Parmesan** Served over penne pasta with marinara and vegetable medley
- \$18⁹⁵** ● **Beef Burgundy** Served with white rice and broccoli with cheese sauce
- \$18⁹⁵** ● **Slow Cooked Beef Brisket** Served with a cabernet brown sauce, buttery new potatoes, and vegetable medley
- \$14⁹⁵** ● **Fried BBQ Pork Chops** Served with macaroni & cheese, and fried zucchini
- \$18⁹⁵** ● **Slow Roasted Pork Loin** Served with apple chutney, mushroom & almond rice pilaf, and brandy spiced baby carrots
- \$26⁹⁵** ● **Baked Flounder** Topped with shrimp scampi, served with saffron rice, and vegetable medley
- \$26⁹⁵** ● **Shrimp and Sausage** Served over stone ground yellow grits with a bacon gravy and vegetable medley

All prices are subject to applicable taxes and 20% service charge.

❖ DINNER OPTIONS ❖

Plated Dinners (Four Course)

All Dinners served with Warm Rolls, Iced Tea, Water and Coffee

Salad (Choose One) House Salad Caesar Salad Spinach Salad Chopped Salad

Appetizers (Choose One) Port Wine Marinated Fruit Cup Tomato and Basil Bruschetta
 Spinach and Parmesan Soup Tomato Bisque

Entrees (Choose up to three)

- \$39⁹⁵ ● **Char-Grilled Ribeye Steak** Topped with Bleu Cheese Butter and Onion Strings
- \$44⁹⁵ ● **Beef Tenderloin** Topped with Warm Crab Meat and a Citrus Hollandaise
- \$34⁹⁵ ● **Chicken Breast** Stuffed with Spinach, Bacon, and Gouda over an Herbed Béchamel
- \$32⁹⁵ ● **Baked Chicken Breast** With a Chardonnay and Tarragon Reduction
- \$34⁹⁵ ● **Center Cut Pork Loin** With a Rosemary Honey Mustard Glaze
- \$34⁹⁵ ● **Seared Pork Tenderloin** With a Port Wine and Pear Chutney
- \$55⁹⁵ ● **Blackened Grouper** With a Black Bean and Cucumber Salsa
- \$51⁹⁵ ● **Crab Encrusted Mahi** With a Lemon Basil Sauce

Starches (Choose One)

- Roasted Garlic Mashed Potatoes
- Dilled Yukon Gold
- Basmati Rice Pilaf
- Sour Cream Stuffed New Potatoes
- Saffron Rice
- Jasmine Rice with Cashews & Bell Peppers

Vegetables (Choose One)

- Sautéed Squash and Zucchini
- Fresh Vegetable Medley
- Soy Glazed Bell Peppers
- Broccoli and Cheese Sauce
- Asparagus Polonaise
- Sautéed Spinach

Desserts (Choose up to Two)

- Raspberry Cheesecake
- Chocolate Mousse Cake
- Cheesecake with Triple Berry
- Brownie Sundae
- Iced Tea, Water and Coffee
- Chocolate Torte
- Red Velvet Cake
- Compote
- Warm Dinner Rolls

Prices are subject to applicable taxes and a 20% service charge

❖ DINNER OPTIONS (CONTINUED) ❖

Dinner Buffets

☐ \$24⁹⁵ **The Orient Express**

- Stir-Fry Chicken
- Asian Vegetable Medley
- Assorted Desserts
- Pepper Steak
- Chef's Salad Bar
- Stir-Fry Rice
- Rolls

☐ \$28⁹⁵ **A Taste of Italy**

- Chicken Alfredo
- Italian Green Beans
- Sautéed Squash and Zucchini with Basil
- Lasagna
- Chef's Salad Bar
- Eggplant Parmesan
- Garlic Bread
- Assorted Desserts

☐ \$27⁹⁵ **Simply Southern**

- Buttermilk Fried Chicken Breast
- Mashed Potatoes with Gravy
- Macaroni and Cheese
- Chef's Salad Bar
- Fried BBQ Pork Chops
- Buttery Kernel Corn
- Cornbread Muffins and Biscuits
- Assorted Cobblers

The Great Outdoors

☐ \$24⁹⁵ **All American Cook Out**

- Hamburgers
- Baked Beans
- Potato Salad
- Hot Dogs
- Corn on the Cob
- Cheese and Relish Tray
- BBQ Chicken Breast
- Cole Slaw
- Apple and Pecans

☐ \$29⁹⁵ **Southern Style BBQ**

- Pulled BBQ Pork
- Baby Back Ribs
- Macaroni and Cheese
- Cornbread Muffins
- Fried Chicken
- Collard Greens
- Biscuits
- Assorted Cobblers

☐ \$29⁹⁵ **The Steak Out**

- Grilled NY Strip
- Baked Potatoes
- Tossed Salad
- Assorted Rolls
- Italian Sausage w/Peppers & Onions
- Green Beans
- Pasta Salad
- Brownies and Cookies

All Buffets include Iced Tea, Water and Coffee.

*All Buffets are priced based upon a minimum of 50 guests.
Buffets with less than 50 guests will incur an additional per person charge.*

All prices are subject to applicable taxes and a 20% service charge

❖ DINNER OPTIONS (CONTINUED) ❖

Create your own Buffet *All items are priced per person*

Salads

- \$2 ● Tossed Garden Salad
- \$2⁵⁰ ● Fruit Salad
- \$2⁵⁰ ● Pasta Salad with Grilled Vegetables
- \$3 ● Spring Salad
- \$3 ● Spinach Salad
- \$2 ● Chopped Salad

Entrees

Beef

- \$16 ● Chef Carved Beef Tenderloin Served with Red Wine Butter Sauce
- \$12 ● Chef Carved Prime Rib Served with Creamy Horseradish and Red Wine & Rosemary au Jus
- \$9 ● Beef Burgundy
- \$9 ● Roast Top Sirloin with au Jus
- \$10 ● Beef Brisket with a Rubbed Sage Brown Sauce
- \$10 ● Chef Carved Slow Roasted Strip Loin with a Cabernet Reduction

Chicken

- \$10 ● Chicken Marsala
- \$9 ● Char-Grilled Chicken Breast with Champagne Sauce
- \$9 ● Herbed Baked Chicken
- \$10 ● Baked Breast of Chicken with Mushroom Sauce
- \$10 ● Chicken Parmesan
- \$10 ● Chicken Kiev

Pork

- \$10 ● Pork Loin with Apple Brandy Cream
- \$9 ● Honey Baked Ham with Pineapple Chutney
- \$10 ● Sage Rubbed Center Cut Pork Loin
- \$10 ● Spiral Ham with Brown Sugar & Honey Glaze
- \$10 ● Pork Tenderloin stuffed with Orange Compote
- \$10 ● Spanish Pork with Apple Citrus Salsa

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❖ DINNER OPTIONS (CONTINUED) ❖

Seafood

- \$10 ● Broiled Flounder with Lemon Butter Sauce
- \$15 ● Crab Cakes with Citrus Aioli
- \$12 ● Baked Salmon with Lobster Dill Sauce
- \$18 ● Crab Encrusted Grouper with Southwestern Tartar Sauce
- \$16 ● Shrimp with Stone Ground Yellow Grits and Tasso Gravy
- \$18 ● Scallops Fra Diavolo With Penne

Starch

- | | |
|---|---|
| <input type="checkbox"/> \$3 ● Au Gratin Potatoes | <input type="checkbox"/> \$2 ● Roasted Red Potatoes |
| <input type="checkbox"/> \$3 ● Mashed Potatoes with Gravy | <input type="checkbox"/> \$2 ● Rice Pilaf |
| <input type="checkbox"/> \$3 ● Saffron Rice | <input type="checkbox"/> \$3 ● Wild Rice Blend |
| <input type="checkbox"/> \$3 ● Basmati Rice | <input type="checkbox"/> \$3 ● Macaroni and Cheese |
| <input type="checkbox"/> \$3 ● Fettuccine Alfredo | |

Vegetables

- | | |
|--|--|
| <input type="checkbox"/> \$2 ● Country Style Green Beans | <input type="checkbox"/> \$2 ● Vegetable Medley |
| <input type="checkbox"/> \$3 ● Corn Soufflé | <input type="checkbox"/> \$3 ● Broccoli and Cheese |
| <input type="checkbox"/> \$3 ● Fried Zucchini | <input type="checkbox"/> \$3 ● Squash Casserole |
| <input type="checkbox"/> \$4 ● Ratatouille | <input type="checkbox"/> \$3 ● Baked Tomatoes with Provolone |
| <input type="checkbox"/> \$3 ● Char-Grilled Eggplant | |

Specialty Stations

All items are priced per person.

This can be added to any of the buffet selections listed above for Lunch or Dinner.

- \$2⁵⁰ ● **Mashed Potato Station** Mashed Russet and Sweet Potatoes, with bacon, sour cream, shredded cheese, scallions, butter and seasonings to mix to your taste
- \$3⁵⁰ ● **Pasta Station** Assorted Raviolis and Tortellini's with Marinara and Alfredo
- \$6 ● **Shrimp Station** Shrimp sautéed fresh in front of you. Your choice of Scampi, Cajun, Scaloppini, or Grand Mariner
- \$5 ● **Quesadilla Station** Quesadillas cooked fresh to your liking. Choice of Ground Beef, Chicken, or Shrimp with assorted vegetables
- \$3 ● **Cookies & Cream Station** Assorted Cookies with Milk and Chocolate Milk for Dipping
- \$5 ● **Sundae Station** Vanilla Ice Cream, Toppings include Chocolate Chips, Almonds, Strawberry, Hot Fudge, Whip Cream, Sprinkles, and Cherries

All prices are subject to applicable taxes and a 20% service charge.

Hors d'oeuvres

Priced per person, plus appropriate taxes and 20% service charge.

This option can be provided alone or added to any of the Lunch and Dinner Buffets above.

- \$2⁵⁰ ● Fruit and Cheese Tray
- \$2⁵⁰ ● Vegetable Tray
- \$6 ● Crab Dip
- \$3 ● Tomato Basil Bruschetta
- \$14 ● Shrimp Cocktail
- \$3 ● Fruit Kebabs with Honey Glaze
- \$3 ● Vegetable Spring Rolls with Thai Dipping Sauce
- \$14 ● Shrimp Scampi
- \$12 ● Fondue Station
- \$10 ● Antipasto Tray
- \$4 ● Swedish Meatballs
- \$4 ● Meatballs with Citrus BBQ
- \$4 ● Grilled Portabella with Tomato and Provolone
- \$4 ● Parmesan Chicken Tenders
- \$6 ● Cheese Tortellini with Marinara
- \$6 ● Cheese Ravioli with Alfredo
- \$8 ● Mini Crab Cakes
- \$18 ● Seared Scallops with Chardonnay Garlic Sauce
- \$3 ● Low Country Spring Rolls with Spicy Honey Mustard
- \$4 ● Sausage Stuffed Mushrooms
- \$9 ● Blackened Chicken Wings with BBQ and Hot Sauce
- \$18 ● Smoked Salmon Tray
- \$3 ● Mini Cordon Bleu
- \$4 ● Chicken Satay
- \$5 ● Brie Torte with Sun Dried Tomatoes and Pesto
- \$8 ● Mini Quiche Lorraine
- \$12 ● Fried Quail with Thai Dipping Sauce
- \$4 ● Spinach and Artichoke Dip with Tri Color Tortilla Chips
- \$8 ● Skewered Teriyaki Beef and Red Bell Peppers

Bar & Beverage Arrangements

Beverage Service - Prices stated are inclusive of tax but are subject to a 20% service charge

Cash Bar – Priced Per Drink

- \$5 ● House Liquor \$6 ● Premium Brands \$8 ● Top Shelf
- \$5 ● House Wine \$3²⁵ ● Domestic Beer \$4²⁵ ● Imported Beer
- \$2 ● Soft Drinks

Host Bar – Priced Per Drink

- \$5 ● House Liquor \$6 ● Premium Brands \$8 ● Top Shelf
- \$5 ● House Wine \$3²⁵ ● Domestic Beer \$3²⁵ \$4²⁵ ● Imported Beer
- \$2 ● Soft Drinks

Open Bar – Priced Per Person Imported & Domestic Beers, House

- | | | |
|------------------------------|--|---|
| Wines and Soft Drinks | <input type="checkbox"/> \$12 ● 1st Hour | <input type="checkbox"/> \$8 ● Additional Hour _____ |
| House Brands | <input type="checkbox"/> \$14 ● 1st Hour | <input type="checkbox"/> \$10 ● Additional Hour _____ |
| Premium Brands | <input type="checkbox"/> \$16 ● 1st Hour | <input type="checkbox"/> \$12 ● Additional Hour _____ |

House Wine by the Bottle

- | | |
|---|---|
| <input type="checkbox"/> \$29 ● Chardonnay | <input type="checkbox"/> \$29 ● Cabernet Sauvignon |
| <input type="checkbox"/> \$29 ● Merlot | <input type="checkbox"/> \$29 ● White Zinfandel |
| <input type="checkbox"/> \$29 ● Napoleon Champagne | <input type="checkbox"/> \$29 ● Robert Mondovi Chardonnay |
| <input type="checkbox"/> \$29 ● Robert Mondovi Merlot | |

Specialties

- \$35 per gallon ● **Champagne Punch** by the Gallon
- \$50 per gallon ● **Rum Punch** by the Gallon
- \$20 per gallon ● **Fruit Punch** or **Un(Sweet) Tea**
- \$3 per glass ● **Champagne Toast**
- \$15 per hour ● **ADDITIONAL FEES: Bartender Fee**

All prices stated are subject to 20% service charge.