



CATERING MENU

GRANDE SHORES OCEAN RESORT
GROUP SALES DEPARTMENT
1 (866) 919-7889
WWW.GRANDESHORES.COM



CATERING MENU

BREAKFAST | LUNCH | DINNER | HORS D'OEUVRES

BREAKFAST

Rise & Shine

Danish and Muffins
Chilled Orange and Grapefruit Juice
Freshly Brewed Coffee

Grande Shores Healthy Start

Chilled Assorted Juices
Fresh Seasonal Fruit
Scrambled Eggs and Hash Browns
Turkey Sausage
Choice of Oatmeal or Yogurt Bar
Freshly Brewed Coffee

Southern Style Breakfast Buffet

Chilled Assorted Juices
French Toast or Pancakes with Warm Syrup
Fresh Seasonal Fruit
Pan-Fried Eggs
Scrambled Eggs
Baked Biscuits and Country Sausage Gravy
Crispy Bacon or Southern Sausage Patties

ON THE GO LUNCH

Lunch Grab Bag

Turkey or Ham wrap with lettuce, tomato, cheese and balsamic vinaigrette. Served with potato chips and drink.

*Vegetarian option: Wrap with lettuce, tomato, onion, feta cheese, bell peppers and balsamic vinaigrette. Served with potato chips and drink

PLATED LUNCH

Trio Salad

Tuna, Chicken and Seafood Salad garnished with fresh vegetables

Croissant Club Sandwich

Croissant Club Sandwich with Ham, Turkey, Bacon, Lettuce, Tomato and Cheese. Served with fresh Cooked Potato Chips

The Half and Half

Choice of Chicken Salad Croissant or French Dip Hoagie served with Broccoli and Cheese, Vegetable or Chicken Noodle Soup

BUFFET STYLE LUNCH

Soup and Salad

Soup Choices: Chicken Noodle, Broccoli and Cheese, Vegetable or Vegetable Beef

Salad Choices: Chef or Caesar

Baked Potato Toppings: Butter, Sour Cream, Bacon, Chives and Cheese

Taco Bar

Beef and Chicken, Soft and Hard Shells, Lettuce, Tomato, Cheese, Salsa, Sour Cream, Rice and Beans

◦ PRICES DO NOT INCLUDE 20% SERVICE CHARGE AND 11.5% FOOD AND BEVERAGE TAX ◦ CHILDREN AGES 4-10 ARE HALF THE ADULT PRICE ◦ KIDS 3 AND UNDER EAT FREE ◦ NO OUTSIDE FOOD AND BEVERAGE IS PERMITTED INTO FUNCTION AREAS ◦

BUFFET STYLE DINNERS

Southern Comfort

Succulent Pork Loin ◦ Crispy Fried Chicken ◦ White Rice and Brown Gravy ◦ Macaroni and Cheese
◦ Corn on the Cob ◦ Green Beans ◦ Biscuits with Honey Butter ◦ Lemon Meringue Pie ◦ Coffee

Atlantic Dinner

Slow cooked Pot Roast ◦ Chicken Marsala, lightly floured and sautéed, topped with a Marsala Wine
and Mushroom Sauce ◦ Baked White Fish with a Lemon Pepper Butter Sauce ◦ Fresh Garden Salad with
Assorted Dressings ◦ Garlic Mashed Potatoes ◦ Vegetables ◦ Rolls ◦ Chef's Choice of Dessert ◦ Coffee ◦ Iced Tea

The Cook Out

Grilled Hamburgers ◦ Barbequed Chicken ◦ Jumbo All-Beef Hotdogs ◦ Lettuce ◦ Tomato ◦
Onion ◦ Cheddar Cheese ◦ Pickles ◦ Coleslaw ◦ Baked Beans ◦ Corn on the Cob ◦ Sandwich Buns ◦
◦ Brownies ◦ Lemonade ◦ Iced Tea

Aloha Aloha

Pinapple Glazed Ham ◦ Hawaiian Huli Huli Chicken ◦ Vegetable Spring Rolls with Sweet
and Sour Glaze, ◦ Coconut Lime Rice ◦ Corn on the Cob OR Hawaiian Coleslaw ◦ Sweet
Hawaiian Rolls ◦ Coconut Crème Cake ◦ Coffee ◦ Iced Tea

Low Tide Buffet

Southern Fried Chicken ◦ Pulled Pork Barbeque ◦ Fried Catfish ◦ Fried Potatoes with Peppers
and Onions ◦ Green Beans ◦ Coleslaw ◦ Cornbread ◦ Chef's Choice of Dessert ◦ Coffee ◦ Iced Tea

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Adult price ◦ Kids 3 and under Eat Free ◦ No Outside Food and Beverage is Permitted into Function Areas



CREATE YOUR OWN BUFFET

ALL BUFFETS ARE SERVED FOR 30 PEOPLE OR MORE AND OPEN FOR 1.5 HOURS.
(ALL BUFFETS ARE SERVED WITH FRESH ROLLS & BUTTER, COFFEE AND ICED TEA)

Salads

(Choose 1)

Tossed Garden Salad ◦ Tomato and Cucumber Salad ◦ Pasta Salad ◦ Southern Potato Salad ◦ Cole Slaw ◦ Fruit Salad

Entrées

(Choice of 1 Meat or Choice of 2 Meats)

Roast Beef with Au Jus ◦ Baked or Fried Chicken ◦ Chicken Marsala ◦ Roast Pork Loin ◦ Brown Sugar glazed Ham ◦ Salmon ◦ Fried White Fish

Carving Station Items

Prime Rib Station ◦ Pork Loin

Vegetables

(Choice of 2)

Sautéed Vegetable Medley ◦ Green Beans ◦ Glazed Baby Carrots ◦ Broccoli with Cheese Sauce ◦ Fried Okra ◦ Southern Collard Greens ◦ Brussel Sprouts ◦ Sautéed Zucchini and Squash ◦ Sautéed Spinach

Starches

(Choice of 2)

Rosemary and Garlic New Potatoes ◦ Mashed Potatoes ◦ Herb Stuffing ◦ Steamed White Rice ◦ Macaroni and Cheese

Dessert

(Choose 1)

Key Lime Pie ◦ Peach Cobbler ◦ Lemon Meringue Pie ◦ Pecan Pie ◦ Brownies and Cookies ◦ Decadent Chocolate Cake ◦ White Chocolate Raspberry Cheesecake

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RECEPTION HORS D'OEUVRES

WHEN SERVED AS A MEAL, ON AVERAGE, YOUR GUESTS WILL CONSUME 5 HORS D'OEUVRES PER PERSON PER HOUR FOR THE FIRST 2 HOURS AND 3 PER PERSON PER HOUR FOR EACH ADDITIONAL HOUR. IF A FULL MENU IS TO FOLLOW, ON AVERAGE, YOUR GUESTS WILL CONSUME 3-4 HORS D'OEUVRES PER PERSON.

Fruit Display

Small Display (serves 25)
Medium Display (serves 50)
Large Display (serves 100)

Charcuterie Board

Small Display (serves 25-50)
Medium Display (serves 50-75)
Large Display (serves 75-100)

Chilled Vegetable Crudite

A variety of fresh garden vegetables served with ranch dipping sauce.

Small Display (serves 25)
Medium Display (serves 50)
Large Display (serves 100)

Deli Platter

Roast Beef ◦ Ham ◦ Turkey Breast ◦
Swiss Cheese ◦ Cheddar Cheese ◦ Lettuce ◦
Tomato ◦ Pickles ◦ Sourdough Rolls ◦
Mustard ◦ Mayonnaise

Small Platter (serves 25-50)
Medium Platter (serves 50-75)
Large Platter (serves 75-100)

Carving Stations

Carving selections served with sourdough rolls and appropriate condiments.

Roast Tenderloin of Beef (serves 25)
Butter Basted Breast of Turkey (serves 25)
Baked Virginia Ham (serves 60)
Roast Round of Beef (serves 75)

Small Bites

Prices are based on 100 pieces

Fried Ravioli
Bacon wrapped Shrimp
Bar-B-Que or Marinara Meatballs
Fried Chicken Fingers with Honey Mustard
Vegetable Spring Rolls with Red Chili Sauce
Miniature Crab Cakes with Creamy Hollandaise
Fried Chicken Wings with Ranch and Bleu Cheese
Mozzarella Cheese Sticks 100 pcs or 50 pcs

BREAKS AND REFRESHMENTS

ALL BREAKS ARE SERVED FOR 30 MINUTES

The Carolina Break

Sliced Fresh Fruits ◦ Granola Bars ◦
Yogurt ◦ Sparking Water

The Afternoon Delight

Fresh Vegetables with Dip ◦ Assorted Cheeses ◦
Bottled Water

Cookie Mania

Bakery Selection of Fresh Cookies ◦ Lemonade ◦
Assorted Soft Drinks

The Sugar Rush

Fresh Baked Cookies ◦ Hot Chocolate ◦ Iced tea ◦ Coffee

Afternoon Revitalization

Soft Pretzels served with Assorted Mustards ◦
Buttered Popcorn ◦ Variety of Miniature Candy Bars ◦
Assorted Soft Drinks

Assorted Sodas ◦ Bottled Water ◦ Regular and Decaffienated Coffee

Freshly Baked Cookies

Mega Muffins

Iced Chocolate Brownies

Nibbles

Tortilla Chips with Salsa con Queso
Potato Chips with French Onion Dip
Spinich and Artichoke Dip with Tri Colored
Tortilla Chips
Guacamole and Green Chile Salsa with Tri
Colored Tortilla Chips
Bag of Chips
Granola Bars
Snack Mix

Beverage Service

Coffee Station
Bottled Water / Soda
Iced Tea
Lemonade or Fruit Punch
Fruit Juices (Orange, Grapefruit, Cranberry and
Pineapple)



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BAR SELECTIONS

TO CONSUME ALCOHOLIC BEVERAGES IN THE STATE OF SOUTH CAROLINA, ATTENDEES MUST BE AT LEAST 21 YEARS OF AGE AND HAVE A VALID IDENTIFICATION. THE BARTENDER IS ULTIMATELY RESPONSIBLE FOR AGE VERIFICATION AND HAS THE RIGHT TO REFUSE SERVICE. IT IS STRICTLY AGAINST THE LAW IN THE STATE OF SOUTH CAROLINA FOR ATTENDEES TO BRING THEIR OWN ALCOHOLIC BEVERAGES TO ANY FUNCTION. VIOLATION OF THE "BROWN BAGGING" LAW IS SUBJECT TO FINE.

Beer and Wine Only Bar

Beverages include a selection of light domestic beer, regular domestic beer and house wine.

Bloody Mary or Mimosa Bar

Cash Bar

Hotel provides beer, wine and liquor. This arrangement is set up on a per drink basis. Guests will pay for each drink at the time of service. There may be a minimum sales requirement based on the size of the group.

Cash Bar :

Soft Drinks
House Brands
Call Brands
Premium Brands
Cordials
Domestic Beer
Import
House Wine

Host Bar

Hotel provides beer, wine and liquor. This arrangement is set up on a per drink basis and the group host pays based on consumption. The prices are the same as for the Cash Bar but do not include taxes.

Sponsored Hourly Open Bar

Beverages include a selection of beer, wine and liquor. Premium or House Brands.

Bartender Fees

- *We recommend you plan two bartenders for more than 75 guests.
- *Bartending services are required for all bar options.



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BANQUET INFORMATION AND POLICIES

GENERAL INFORMATION

THE GROUP SALES DEPARTMENT WILL COORDINATE ALL DETAILS OF YOUR EVENT AND WORK CLOSELY WITH EACH OF THE DEPARTMENTS WITHIN THE HOTEL TO ENSURE PROPER EXECUTION OF ALL EVENTS. SO THAT OUR ENTIRE STAFF MAY PREPARE TO ACCOMMODATE YOUR NEEDS WE ASK THAT MENU SELECTIONS AND MEETING RELATED DETAILS BE ARRANGED AT LEAST 30 DAYS IN ADVANCE. OUR CULINARY TEAM USES ONLY THE FRESHEST INGREDIENTS IN PREPARING YOUR MEALS. DUE TO MARKET CONDITIONS, MENU PRICES MAY CHANGE WITHOUT NOTICE, UNLESS CONFIRMED BY A SIGNED BANQUET EVENT ORDER. BANQUET EVENT ORDERS WILL BE PROVIDED FOR REVIEW ONCE MENU SELECTIONS AND MEETING DETAILS HAVE BEEN SUBMITTED TO YOUR GROUP SALES REPRESENTATIVE. ONCE THE BANQUET EVENT ORDERS ARE RECEIVED, PLEASE REVIEW FOR ACCURACY, MAKE ANY NECESSARY REVISIONS, AND RETURN WITH AN AUTHORIZED SIGNATURE AT LEAST 3 WEEKS PRIOR TO YOUR FUNCTION.

GUARANTEES

TO ALLOW ADEQUATE PREPARATION TIME, MENUS MUST BE AGREED UPON NO LATER THAN 30 DAYS PRIOR TO YOUR EVENT OR FUNCTION. A FINAL GUARANTEE IS DUE 3 BUSINESS DAYS PRIOR TO THE EVENT. WE WILL PREPARE 5% ABOVE THE GIVEN GUARANTEE. ALL BUFFET MENUS ARE BUFFET STYLE AND NOT "ALL-YOU-CAN-EAT."

FOOD AND BEVERAGE

TO ENSURE THE SAFETY OF ALL OUR GUESTS AND COMPLY WITH LOCAL HEALTH REGULATIONS, NEITHER PATRONS NOR THEIR GUESTS SHALL BE PERMITTED TO BRING FOOD OR BEVERAGE FROM AN OUTSIDE SOURCE INTO THE BANQUET OR MEETING FACILITIES, WHETHER PURCHASED OR CATERED. EXCEPTIONS MAY BE MADE FOR CELEBRATION CAKES, I.E. BIRTHDAYS, ANNIVERSARIES, ETC., IF DISCUSSED WITH GROUP SALES SERVICES MANAGER PRIOR TO EVENT. SERVICE FEES MAY APPLY. DUE TO SAFETY REGULATIONS, THE REMOVAL OF FOOD & BEVERAGE FROM THE MEETING OR BANQUET FACILITIES IS NOT PERMITTED AT ANY TIME. WE ARE RESPONSIBLE FOR THE SALE AND SERVICE OF ALCOHOLIC BEVERAGES AS REGULATED BY SC LAW ENFORCEMENT DIVISION. OUR ALCOHOLIC BEVERAGE LICENSE REQUIRES US TO (1) REQUEST PROPER PROOF OF LEGAL AGE TO CONSUME ALCOHOL. (2) REFUSE ALCOHOLIC BEVERAGES SERVICE IF THE PERSON CANNOT PROVIDE THE PROPER IDENTIFICATION. (3) REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO IN OUR JUDGMENT APPEARS INTOXICATED. *WHILE MENU SUGGESTIONS REPRESENT A SAMPLING OF THE MOST POPULAR OFFERINGS, WE WOULD BE HAPPY TO CUSTOMIZE A MENU TO ACCOMMODATE YOUR PERSONAL PREFERENCES.

PRICING

*PRICES ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY AND MARKET PRICING

MISCELLANIOUS

- FUNCTION SPACES WILL NOT BE RESERVED UNTIL A DEPOSIT IS MADE. DEPOSITS VARY BY EVENT. YOUR GROUP SALES COORDINATOR WILL DISCUSS YOUR DEPOSIT POLICY WITH YOU AT THE TIME OF BOOKING.
- ALL EVENTS, EITHER INDOORS OR OUTDOORS, MUST END BY 10 P.M.
- GROUP SALES REQUESTS THAT ANY OUTSIDE VENDORS, I.E. D.J.'S, BANDS, PHOTOGRAPHERS, BAKERS, EVENT PLANNERS, NAMES AND TELEPHONE NUMBERS BE SUBMITTED TO THE SALES DEPARTMENT AT LEAST 30 DAYS PRIOR TO THE EVENT. ANY SPECIAL NEED OF VENDORS, INCLUDING POWER, STAGES, TABLES, ETC, MUST BE REQUESTED IN WRITING. ADDITIONAL CHARGES MAY APPLY BASED ON VENDOR NEEDS.