



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 Continental Breakfast

Yogurt Parfait, Assorted Breads,
Hard Boiled Eggs, Pastries & Muffins
Fresh Juice & Freshly Brewed Coffee

Wake Up & Taco

Eggs, Bacon, Sausage,
Tortillas, Salsa, Refried Beans,
Cheese, Onions, Guacamole & Jalapeños
Freshly Brewed Coffee

Southern Style Breakfast

Mini Chicken & Waffles, Eggs, Bacon,
Cheesy Home Fries with Peppers & Onions,
& Fresh Fruit
Freshly Brewed Coffee

Add Biscuits & Gravy - additional charge per person

LUNCH BOXES & PLATES

On-The-Go Lunch Box

Choice of:

Chicken Salad Croissant, Chicken Bacon
Ranch Wrap, or Grilled Caesar Wrap
Served with Chips, Cookies, Whole Fruit & Drink

Plated Lunch

Croissant Sandwiches - Choice of:

Turkey Bacon Swiss, Ham & Swiss, Roast Beef &
Swiss, or Chicken Salad
Served with Fresh Fruit and choice of
Chips & Ranch Dip or Pasta Salad

LUNCH BOWL STATIONS

Chef's Bowl Station

Build-Your-Own Bowls

Burrito Bowls

Build-Your-Own Burrito Bowls featuring
Cilantro-Lime Rice, Seasoned Black Beans,
Grilled Chicken or Seasoned Ground Beef,
Sautéed Peppers & Onions, Shredded Lettuce,
Pico de Gallo, Shredded Cheese,
Sour Cream & Salsa

Greek Bowls

Mediterranean-Inspired Bowls with
Banana Peppers, Herb Rice, Grilled Chicken
and Lamb, Cucumbers, Tomatoes, Red Onions,
Olives & Feta Cheese, served with
Creamy Tzatziki Sauce

Asian Bowls

Steamed Jasmine Rice or Noodles, Teriyaki
or Sweet & Sour Sauce with Chicken,
Stir-Fried Vegetables, Shredded Carrots,
Edamame, Scallions & Sesame Seeds, finished
with Soy Sauce and Sweet Chili Sauce

All Bowls come with Tea & Coffee



◦ 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 LUNCH BARS

Taco Bar

Ground Beef ◦ Shredded Chicken ◦ Tortillas
Black Beans ◦ Chips ◦ Salsa ◦ Queso ◦ Spanish Rice

Pasta Bar

Cavatappi Pasta ◦ Cheese Tortellini ◦ Marinara ◦ Alfredo
Meatballs ◦ Chicken ◦ Sautéed Spinach ◦ Mushrooms ◦ Breadsticks

Mac & Cheese and Wings Bar

White Cheddar Mac & Cheese ◦ Bone-in or Boneless Wings
Buffalo, BBQ or Sweet Thai ◦ Ranch or Blue Cheese Dressing

Classic Comforts: Potato, Soup & Salad Bar

Baked Potatoes ◦ Cheese ◦ Bacon ◦ Chives ◦ Jalapeños
Broccoli ◦ Sour Cream ◦ Chili ◦ Caesar or House Salad
Soup Choices: Tomato Basil ◦ Chicken Noodle ◦ Broccoli Cheese

Coffee, Tea & Water served with all Lunch Bars



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BUFFET STYLE DINNERS

Southern Buffet

BBQ Chicken ◦ Fried Catfish ◦ Country Potato Salad
Sweet & Spicy Cornbread ◦ Mac & Cheese ◦ Southern Green Beans ◦ Desserts

Low Tide

Grilled Airline Chicken / Herb Cream ◦ Grilled & Blackened Red Drum
Southern Green Beans ◦ Garlic Mashed Potatoes ◦ White Pepper Gravy ◦ Rolls ◦ Desserts

Atlantic Dinner

Braised Short Rib ◦ Blackened Salmon
Seasonal Vegetables ◦ Horseradish Mashed Potatoes ◦ Garden Salad ◦ Rolls ◦ Desserts

Shipwreck

Rice Flour Wrapped Shrimp ◦ Mini Shrimp Cakes ◦ Fresh Catch of the Day
Mediterranean Couscous Salad ◦ Fried Okra ◦ Garlic Bread ◦ Desserts

Coffee, Tea & Water served with all Buffet Style Dinners

Our Buffet Style Dinners can also be presented as a Plated Dining Experience



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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)

Deli Platter

Roast Beef, Ham, Turkey, Swiss Cheese, Cheddar Cheese, Lettuce, Tomato, Pickles, Sourdough Rolls,

Mustard & Mayonnaise

Small Display (serves 25-50)

Medium Display (serves 50-75)

Large Display (serves 75-100)

Charcuterie Board

Small Display (serves 25-50)

Medium Display (serves 50-75)

Large Display (serves 75-100)

Chilled Vegetable Crudité

A variety of fresh garden vegetables served with ranch dipping sauce

Small Display (serves 25)

Medium Display (serves 50)

Large Display (serves 100)

Carving Stations

Carving selections served with sourdough rolls and appropriate condiments

Black Pepper Bourbon Prime Rib

Butter Basted Breast of Turkey

Brown Sugar Honey Ham

Small Bites

Prices are based on 100 Pieces

Bacon Wrapped Jalapeño Poppers

Sausage Stuffed Mushrooms

Bar-B-Que or Marinara Meatballs

Fried Chicken Fingers with Honey Mustard

Vegetable Spring Rolls with Red Chili Sauce

Shrimp Tempura

Fried Chicken Wings with Ranch & Bleu Cheese

Southwest Egg Rolls with Chipotle Ranch

Pigs in a Blanket



BREAKS AND REFRESHMENTS

All Breaks are served for 30 minutes

The Sugar Rush

Bakery Selection of Fresh Cookies
Lemonade ◦ Assorted Soft Drinks

Shoreline Break Out

Assorted Snack Mixes ◦ Assorted Nuts
Assorted Cheese & Crackers ◦ Punch ◦ Assorted Soft Drinks

The Afternoon Delight

Lemon Loaf ◦ Banana Chocolate Loaf ◦ Fresh Fruit
Yogurt Bar ◦ Bottled Water ◦ Coffee ◦ Iced Tea

Nibbles

Tortilla Chips with Salsa con Queso
7 Layer Dip
Spinach & Artichoke Dip with Tri-Color Tortilla Chips
Guacamole and Green Chile Salsa with Tri-Color Tortilla Chips
Chicken Bacon Ranch Dip with Tortilla Chips
Assorted Sodas ◦ Bottled Water ◦ Regular & Decaffeinated Coffee
Freshly Baked Cookies
Mega Muffins
Iced Chocolate Brownies

Beverage Service

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



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.

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.

Bloody Mary or Mimosa Bar

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.

Cash Bar:

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

Bartender Fees

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

Sponsored Hourly Open Bar

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



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.