

From: Amy Duffy <aduffy@scprt.com>
To: Angie Taylorangie@heritageclassicfoundation.com
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Mottel, HaleyHaleyMottel@gov.sc.gov
Date: 3/27/2014 7:15:00 PM
Subject: FW: Palmetto State Reception Menu

Angie -

Katherine and I met today and we are good with the menu as is!

Amy

Amy Duffy
SCPRT

On Mar 21, 2014, at 2:54 PM, "Angie Taylor" <angie@heritageclassicfoundation.com> wrote:

Please review and comment.

Thanks.

Angie

Food and Beverage Details

Station One:

- Carolina Honey Glazed Biscuits with pimento Cheese
- Fried Oyster on Cucumber Slaw
- She Crab Soup Shooters

Station Two:

- (Chef Manned) Pulled Pork Sliders with Apple Bacon Caramelized Onions
- Fried Chicken Tenders with Peach and Pepper Jelly
- Low Country Crab Cakes with Remoulade

Station Three:

- Shrimp with Cheddar Grits
- Carved Mustard BBQ Flank Steak with Collard Green and Black Eye Peas
- Corn Hush Puppies with Triple Berry Jam

Station Four:

- Shortcake Station
- Peach Pie

WINES

- Beringer

SPIRITS

- VODKA : Grey Goose
- SCOTCH: Dewars
- RUMS: Bacardi Superior
- TEQUILA: Cazadores
- CORDIALS: B&B Drambuie
- GIN: Bombay Sapphire
- BOURBON: Woodford Reserve
- WHISKEY: Canadian Mist

Beer TBD -

Sodas, juices, tea and coffee

Angie Taylor, *Director of Outreach & Special Projects*

Heritage Classic Foundation

[RBC Heritage - A PGA TOUR Event](#)

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