

**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

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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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