



2013
*Palmetto State Reception
Menu Proposal*



Friday April 18
Palmetto State Reception



The Sea Pines Resort

Reception served 7:00 – 9:00pm

Chef Attended Islands

Smoked Bacon, Manchego Cheese & Collard Stuffed Flank Steak

Salsa Verde & Baby Brioche

Bourbon-Maple Pork Tenderloin

Buttermilk-Cheddar Biscuits, Peach Marmalade

Passed & Placed Hors D'oeuvres

Breads & Spreads

LowCountry Crab Dip,
Chipotle Pimento Cheese
Collard Green & Artichoke Dip
Pinto Bean Hummus
Blackeyed Pea Dip

Hearth-baked Breads, Lavosh & Lentil Chips

Spoons of the South

Local Shrimp with Voo Doo sauce
Malpeque Oyster with Tasso Ham Mignonette
Deville Egg with Smoked Bacon & Scallions

Lump Crab Cakes with Local Shrimp Remoulade

Pecan Crusted Chicken Tenders with Holy City Amber Honey Mustard

Sweet Endings

An assortment of 2-bite Southern Sweets

\$71.25++ (HCF 20% - \$57.00++)

(add \$95.00++ for each uniformed chef HCF 20% - \$76.00++)



Friday April 18
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Corkage Bar served 6:30pm - 9:00pm

Client Provides

Liquor, Beer, Wine, Soft Drinks

Sea Pines to Provide

Mixers—Tonic, Club Soda, Ginger Ale

Juices—Orange, Grapefruit, Cranberry, Pineapple

Bloody Mary Mix, Sweet & Sour, Margarita Mix, Bar Fruit

Ice, Glassware, Napkins, set-ups

13.90++ per person (HCF 20% - \$11.12++)

(includes 1 bartender per 50 people)

