

From: Angie Taylor <angie@heritageclassicfoundation.com>

To: Amy Duffyaduffy@scprt.com

CC: Veldran, KatherineKatherineVeldran@gov.sc.gov

Mottel, HaleyHaleyMottel@gov.sc.gov

Christina LoBellochristina@heritageclassicfoundation.com

Date: 3/27/2014 8:48:19 PM

Subject: Re: Palmetto State Reception Menu

Great.

Thanks!

Angie

Sent from my iPhone

On Mar 27, 2014, at 7:15 PM, "Amy Duffy" <aduffy@scprt.com> wrote:

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

71 Lighthouse Road, Suite 4200

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RBC Heritage | Hilton Head Island, SC | April 14-20, 2014

www.heritageclassicfoundation.com