

**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

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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](#)

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