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**Date:** 3/21/2014 2:54:19 PM  
**Subject:** Palmetto State Reception Menu

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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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[RBC Heritage | Hilton Head Island, SC | April 14-20, 2014](#)

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