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JEKYLL ISLAND  
HOLIDAY INN RESORT

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BEACHVIEW  
CLUB HOTEL

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# Catering Packet

## 2018-2019



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*Contact us today to plan your catered event!*  
*Direct: 912-635-2211*

# General Information

## Menu Preparation

In order to provide the very best in food quality we require all food and beverage to be purchased solely through the Beach House (excluding celebration cakes). Due to the health code, food and beverage may not be removed from the function area under any circumstances. Your menu selection will be required at least three weeks prior to your event.

If you or anyone in your party has special dietary concerns, our culinary staff will be happy to accommodate those needs. Please contact your Catering Manager at least one month in advance of your event so we have the time to order the proper ingredients to prepare the request.

## Menu Pricing

Our pricing is based on a number of factors, including but not limited to: cost of ingredients, labor, market and industry standards. Therefore our prices are non-negotiable. Prices cannot be confirmed more than six months in advance. We are more than happy to work with you on specialty and personalized menus that will fit into your food and beverage minimum for the venue.

## Guarantees

Final guarantee of attendance to be specified and communicated to the Catering Manager by 12 noon 72 business hours to your event. This will be considered the final guarantee for billing purposes and is not subject to a reduction. You will be charged for the guarantee or the actual number attending, whichever is greater. Our culinary team will prepare 5% over the guarantee number and set for 10% over. If the final guarantee is not given by the specified time, we will prepare and charge for the estimated number of persons indicated on the Banquet Event Order. Should the number of attending exceed you guarantee by more than 10%, those will be charge to the master bill at 1.5 times the original menu price.

## Food and Beverage Minimums

The food and beverage minimum is the least amount of money you are required to spend in a combination of food and beverage and does not include service charge or tax. This minimum is determined on the event space, time of day and the date of the event. You may speak with your Catering Manager if you have further questions about your minimum.

## Banquet Event Orders

A banquet event order defines the exact details of your event as discussed with your Catering Manager. Copies of the order will be sent to you upon the completion of the planning of your event. We encourage you to carefully review these to ensure that all your requests have been detailed. The banquet event order must be signed, dated and returned to the Catering Manager no later than two weeks prior to you event. Any changes on this form must be confirmed by and with your Catering Manager.

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Service Charge and Tax

All events are subject to a taxable 22% service charge and applicable state tax. By state law, state tax is added to the total cost of the function.

## Deposits/Payment

An advance deposit is required to hold your space. Payment schedule will be arranged at time on contract. Full payment for events must be received two weeks prior to your event unless other arrangements have been made.

## Cancellations

All deposits are non-refundable. Please refer to your contract for details.

## Outside Food and Beverage

No food or beverage of any kind will be permitted to be brought into or removed from the Resort. The Resort reserves the right to remove food and beverage that is brought in that is in violation of this policy. As a licensee, the Resort is required to abide by the laws of the state and local ordinances. It is our policy that no alcoholic beverages are brought onto the premises for catered functions and events. As a licensee, we always encourage our patrons to drink responsibly. Sunday sales of alcoholic beverages are permitted, however, restrictions do apply. You should consult with your Catering Manager regarding these policies.

## Outdoor Events

In the event of a thirty percent (30%) or more of an inclement weather forecast, the Resort reserves the right to decide four hours prior to the event to relocate the function to the indoor back up space. No deposits will be refunded on any type of rentals or room rental not used for the event.

## Decorations

Theme décor can be brought in, please note that the Resort will not permit the affixing of anything to the walls, floors or ceilings of our event space with nails, staples, tape or any other substance without prior approval. You, the client, is responsible and shall reimburse the Resort for any damage, loss or liability incurred to the Resort by any of your, the client's, guests or vendors contracted by you, the client, to provide any service or goods for the event. The Resort does not store and will not be responsible for any items left behind.

## Security

The Resort may request that the client obtain and pay for bonded security personal when valuable merchandise or exhibits are displayed or held overnight anywhere on property. The Resort is not responsible for damage to or loss of any items left on property prior to or following any events. The Resort makes no warranties or representations to the client other than those printed hereon.

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Appointments

In order to give you the best possible service, we ask that you call and make an appointment when you need to meet with your Catering Manager.

## Guest Room Deliveries

All guest room deliveries incur a \$3.00 fee per room. Please provide the front desk and your Catering Manager a list of the guest's names and items to be delivered. The delivery fee will be charged to your master account.

## Vendor Policies

All outside vendors must work directly with the delivery and set up times approved by your Catering Manager. Equipment placed or delivered outside of the approved guidelines will result in a storage fee and will be applied to the master bill.

## Event Space

Other groups may be utilizing the same space prior to or following your function. Guests will be admitted to the event space and expected to depart at the times stated on the signed Banquet Event Order. Requests to change the stated timeline may result in a labor fee. The Resort reserves the right to move functions to another event space without prior notifications.

## Event Materials

The client is responsible for the arrangements and the expense of shipping materials, merchandise, exhibits or any other items to and from the Resort. Handling fees may apply so please refer to your Catering Manager for policies and questions.

## Exhibit Tables

A rental fee will be charge to the master bill per exhibit table. The charges will be based on a per day basis. Any additional needs that vendors may request will also be charged to the master bill unless otherwise stated.

## Hours of Service

Considerations of unique events will be considered but, our standard meal service times are as follows:

Breakfast 6am-10am

Brunch 9am-3pm

Lunch 11am-3pm

Dinner 4pm-11pm

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Breakfast Buffets

*All Buffets & Stations are available for 1.5 Hours and require a minimum of 25 Guests, if attendance is less than minimum required an additional \$8 per guest charge will apply.*

*Served with Fresh Orange Juice, Columbian Coffee & Citrus Infused Ice Water*

### Continental

Fresh Seasonal Fruit

Assorted Muffins, Pastries, Sweet Breads & Croissants served with Whipped Butter, Honey and Assorted Jams & Jellies

\$13.00 per Guest

### All American

Fresh Seasonal Fruit

Assorted Muffins, Pastries, Sweet Breads & Croissants served with Whipped Butter, Honey and Assorted Jams & Jellies

Scrambled Eggs, Sausage Links & Thick Cut Bacon

Breakfast Potatoes with Onions & Peppers

Baked Buttermilk Biscuits & Sausage Gravy

\$17.00 per Guest

### Beach House

Fresh Seasonal Fruit

Assorted Muffins, Pastries, Sweet Breads & Croissants served with Whipped Butter, Honey and Assorted Jams & Jellies

Scrambled Eggs, Grilled Country Ham, Sausage Links & Thick Cut Bacon

Cinnamon French toast

Breakfast Potatoes with Onions & Peppers

Stone Ground Grits

Oatmeal with Brown Sugar & Raisins

Baked Buttermilk Biscuits & Sausage Gravy

\$20.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## **Breakfast Plated**

*Served with Fresh Orange Juice, Columbian Coffee & Citrus Infused Ice Water*

### **All American**

Season Fresh Fruit

Three Eggs Scrambled with Sausage, Bacon, Breakfast Potatoes with Sautéed Onions & Peppers

\$17.00 per Guest

### **Chicken & Waffles**

Sliced Melons & Seasonal Berries

A Pair of Jumbo Hand Breaded Chicken Tenders Dipped in Maple Syrup & served on a Jumbo Waffle

\$17.00 per Guest

### **Golden Isles French Toast**

Citrus Fruit Cup garnished with Mint & Seasonal Berries

Thick Cut Texas Toast Served with Fresh Strawberries, Powdered Sugar & Crisp Bacon

\$18.00 per Guest

### **Sunrise Quiche Florentine**

Seasonal Fresh Fruit drizzled with Yogurt & Honey

Layers of Eggs, Spinach, Artichokes & Tomatoes Baked in Phyllo

\$18.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Brunch Buffets

*All Buffets & Stations are available for 1.5 Hours and require a minimum of 25 Guests, if attendance is less than minimum required an additional \$8 per guest charge will apply.*

*Served with Fresh Orange Juice, Columbian Coffee & Citrus Infused Ice Water*

### Southern Charm

Fresh Seasonal Fruit Display, Assorted Muffins, Pastries & Sweet Breads  
Creamy Red Bliss Potato Salad, Pesto Bow Tie Pasta Salad  
Scrambled Eggs, Sausage Links, Thick Cut Bacon, Cinnamon French Toast  
Creamy Mashed Potatoes, Traditional Green Bean Casserole, Baked Mac & Cheese  
Georgia Shrimp & Grits, Tennessee Country Pot Roast, Florida Seafood Quiche  
Mississippi Fried Catfish, South Carolina Fried Chicken  
Apple Crisp  
\$33.00 per Guest

### Traditional Brunch

Fresh Garden Salad with chopped Romaine & Iceberg tossed with Sliced Cucumbers, Carrots, Grape Tomatoes & Herbed Croutons served with Ranch and Balsamic Dressings  
Fresh Seasonal Fruit Display with Melons, Berries and Grapes  
Assorted Muffins, Pastries, Sweet Breads & Croissants served with Whipped Butter, Honey and Assorted Jams & Jellies  
Marinated Tomato, Onion & Cucumber Salad  
Scrambled Eggs, Sausage Links & Thick Cut Bacon  
Breakfast Potatoes with Onions & Peppers  
Teriyaki Glazed Atlantic Salmon  
Roasted Vegetable Medley  
\$25.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## **Buffet Enhancements**

*Following Stations maybe added to any of the above menus  
Additional Chef required at \$100.00*

### **Omelet Station**

Three Egg Omelets Cooked to Order:

Bacon, Sausage, Ham, Spinach, Peppers, Mushrooms, Onions, Tomatoes, Cheddar Cheese, Salsa  
\$8.00 per Guest

### **Parfait Bar**

Vanilla Infused Yogurt served in glass with your choice of toppings to include: Granola, Cinnamon, Honey, Chocolate Chips, Cranberries, Raisins, Blueberries, Bananas, Strawberries, Apples, Almonds & Toasted Coconut  
\$7.00 per Guest

### **Grits Bar**

Stone Ground Grits served with Shredded Cheddar Cheese, Crumbled Bacon & Sausage  
Chives, Diced Tomatoes & Onions  
\$6.00 per Guest

### **Oatmeal Station**

Hearty Oatmeal served with various toppings to include: Brown Sugar, Cinnamon, Honey, Milk, Chocolate Chips, Cranberries, Raisins, Blueberries, Bananas, Strawberries, Apples, Almonds & Toasted Coconut  
\$6.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*





## Lunch Buffets

*All Buffets & Stations are available for 1.5 Hours and require a minimum of 25 Guests, if attendance is less than minimum required an additional \$8 per guest charge will apply.*

*Served with Sweet Tea & Citrus Infused Ice Water*

### All American Cookout

White Chicken Chili

Creamy Cole Slaw & Southern Macaroni Salad

Grilled Beef Burgers & Hot Dogs with Fresh Buns

Shredded Lettuce, Sliced Tomatoes, Red Onions & Pickles

American, Swiss, Provolone & Pepper Jack Cheeses, Ketchup, Mayonnaise, Mustard & Relish

Kettle Chips & Corn on the Cob

Apple Crisp & Cherry Pie

\$25.00 per Guest

### Butcher Block

Mediterranean Pasta Salad & Bean Salad

Ham, Turkey, Roast Beef & Pastrami

Mini Corned Beef Reuben

Shredded Lettuce, Sliced Tomatoes, Red Onions, Black Olives, Banana Peppers & Pickles

American, Swiss, Provolone & Pepper Jack Cheeses, Mayonnaise, Mustard, Dijon Mustard, Oil & Vinegar

White, Wheat, Rye & Hoagie Rolls

Kettle Chips

Freshly Baked Cookies & Brownies

\$24.00 per Guest

### Soup & Salad Bar

Loaded Bacon/Potato Soup & Tomato Bisque

Fresh Field Greens, Romaine & Baby Spinach

Ham, Turkey, Bacon, Tomato, Hard-Boiled Egg, Onion, Cucumber & Croutons

Parmesan, Shredded Cheese & Blue Cheese Crumbles

Chicken Salad & Shrimp Salad

Fresh Seasonal Fruit

\$24.00 per Guest

### Southern Hospitality

Brunswick Stew

Creamy Cole Slaw & Red Bliss Potato Salad

Corn on the Cob & Baked Mac & Cheese

Collard Greens, Rice & Country Brown Gravy

Southern Fried Chicken & Smoked Beef Brisket

Bourbon Pecan Pie & Peach Cobbler

\$27.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Lunch Plated

*Served with Freshly Baked Bread & Butter, Sweet Tea & Citrus Infused Ice Water*

### Soup & Salad

Choose One of Each

Garden Beach House Salad, Classic Caesar, Peach & Pecan Spinach Salad,  
Loaded Potato & Bacon Soup, Tomato Bisque

\$22.00 per Guest

### Chicken Picatta

Sautéed Chicken Breast with a White Wine Lemon Garlic Caper Sauce

Rice Pilaf & Roasted Vegetable Medley

\$23.00 per Guest

### Flank Steak

Grilled Bourbon Flank Steak

Asiago Roasted Red Potatoes & Lemon Chard Green Beans

\$26.00 per Guest

### Roasted Pork Tenderloin

Roasted Pork Tenderloin with an Apple Brandy Sauce

Parmesan Apple Risotto & Steamed Broccoli

\$28.00 per Guest

### Atlantic Salmon

Glazed Teriyaki Salmon

Garlic Roasted Red Potatoes & Stir Fry Vegetables

\$27.00 per Guest

### Baked Shrimp & Crab Lasagna

Layers of Wild GA Shrimp, Sea Scallops & Sweet Claw Crab Meat

Topped with a Rich Mornay Sauce

Matchstick Vegetable Medley

\$28.00 per Guest

### Pesto Tortellini

Tortellini with Sautéed Artichokes, Spinach & Cherry Tomatoes

Tossed in Our Fresh Pesto Sauce & Parmesan Cheese

\$21.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## **Lunch Entrée Salads**

*Served with Freshly Baked Bread & Butter, Sweet Tea & Citrus Infused Ice Water*

### **Classic Caesar**

Chopped Romaine, Parmesan Cheese, Rustic Croutons

Tossed in a Classic Caesar Dressing

\$14.00 per Guest

### **The Beach House**

Mixed Field Greens, Grape Tomatoes, Cucumbers, Red Onions & Shredded Cheese

Served with House-Made Southern Onion & Balsamic Dressings

\$13.00 per Guest

### **Coastal Cobb**

Diced Turkey, Ham, Tomato, Bacon, Hard Boiled Egg, Red Onion & Blue Cheese Crumbles

Layered over a bed of Mixed Field Greens

Served with House-Made Blue Cheese & Balsamic Dressing

\$16.00 per Guest

### **Baby Spinach**

Baby Spinach, Strawberries, Mandarin Oranges, Bacon & Rustic Croutons

Served with a House-Made Citrus Vinaigrette

\$15.00 per Guest

### **Trio Salad**

Shrimp Salad, Chicken Salad & Tuna Salad served on bed of Baby Spinach & Chopped Romaine

Grape Tomatoes, Cucumbers & Carrots

Served with Ranch & Balsamic Dressings

\$20.00 per Guest

### **Salad Add On's**

Grilled Chicken

\$7.00 per Guest

Grilled Wild GA Shrimp

\$8.00 per Guest

Grilled Grouper

\$10.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## **Lunch Box**

*Served with Pasta Salad, Whole Fruit, Kettle Chips & Fresh Baked Cookie*

### **Turkey Club Croissant**

Turkey, Bacon, Lettuce, Onion, Tomato, Swiss & Cheddar Cheese  
\$19.00 per Guest

### **Chicken Salad Wrap**

Creamy House-Made Chicken Salad in a Sundried Tomato Tortilla  
\$19.00 per Guest

### **Wild Georgia Shrimp Salad Wrap**

House-Made with Local Shrimp in a Sundried Tomato Tortilla  
\$19.00 per Guest

### **Beach House Hoagie**

Ham, Roast Beef, Turkey, Bacon, Lettuce, Onion, Tomato, Black Olives,  
Banana Peppers & Cheddar Cheese  
\$19.00 per Guest

### **Marinated Grilled Vegetable Wrap**

A Mixed Medley of Grilled Vegetables in a Sundried Tomato Tortilla  
\$19.00 per Guest

### **Iceland Glacier Bottled Water & Assorted Soda**

\$4.00 Each

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



# Meeting Enhancements

## Beverages

Regular & Decaf Coffee	\$33.00/ Gallon
Orange, Apple, Cranberry or Grapefruit	\$24.00/ Carafe
Sweet or Un-Sweet Tea	\$33.00/ Gallon
Gourmet Hot Tea	\$3.00 Each
Iceland Glacier Bottled Water	\$4.00 Each
Soft Drinks	\$4.00 Each
Power Ade or Vitamin Water	\$5.00 Each
Red Bull	\$6.00 Each

## Beverage Service

Regular & Decaf Coffee
Soft Drinks & Bottled Water
\$11.00 per Guest (1.5 Hours)

## Baked Goods

Muffins or Pastries	\$28.00/ Dozen
Croissants or Bagels with Cream Cheese	\$30.00/ Dozen
Cookies or Brownies	\$24.00/ Dozen

## From the Kitchen

Sausage Biscuits with Dijon	\$36.00/ Dozen
Chicken Biscuits	\$42.00/ Dozen
Ham, Egg & Cheese Croissant	\$48.00/ Dozen
Mini Breakfast Burritos	\$54.00/ Dozen
Pretzel Rods with Whole Grain Mustard	\$36.00/ Dozen

## à la carte

Assorted Cereal & Milk	\$4.00 Each
Oatmeal	\$4.00 Each
Granola & Berry Parfait	\$4.00 Each
Yogurt	\$3.00 Each
Whole Fruit	\$2.00 Each
Granola & Fruit Bars	\$30.00/ Dozen
Trail Mix	\$16.00/ Pound
Assorted Nuts	\$16.00/ Pound
Kettle Chips	\$2.00 Each
Assorted Ice Cream Bars	\$48.00/ Dozen
Assorted Candy Bars	\$36.00/ Dozen

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



# All Day Meeting Package

## Early Morning

(1.5 Hours)

Fresh Orange & Cranberry Juice

Fresh Seasonal Fruit

Assorted Muffins, Pastries, Sweet Breads & Croissants

Brewed Colombian Coffee (all day)

## Mid-Morning

(1.5 Hours)

House Made Hummus with Crostini

Oranges, Apples & Bananas

Soft Drinks & Bottled Water (rest of day)

Brewed Colombian Coffee (all day)

## Mid-Afternoon

(1.5 Hours)

Freshly Baked Cookies & Brownies

Granola & Fruit Bars

Soft Drinks & Bottled Water (rest of day)

Brewed Colombian Coffee (all day)

\$33.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Hors d'oeuvres

*The following Menu items are based on 50 pieces and may be Butler Passed or Displayed.  
Butler Fee of \$100.00 per Server Required for Passed Hors d'oeuvres.*

### Cold Canapés

Tomato & Mozzarella Crostini	\$150.00
Strawberry & Brie Bruschetta	\$150.00
Smoked Salmon & Lemon Dill Crostini	\$200.00
Caprese Skewers	\$200.00

### Hot Canapés

Spicy Shrimp Remoulade on Molasses Buttered Pumpernickel Toast	\$250.00
Caramelized Onion, Guacamole & Beef Tenderloin Crostini	\$300.00
Spanakopita	\$125.00
Teriyaki Beef Satay with Soy Chili Sauce	\$200.00
Thai Chicken Skewer with Peanut Sauce	\$200.00
Petit Beef Wellington with Mushroom Duxelle	\$300.00
Sausage Stuffed Mushrooms	\$150.00
Crab Stuffed Mushroom	\$175.00
Fried Coconut Shrimp with Mango Salsa	\$250.00
Petit Seared Island Crab Cake with Remoulade	\$250.00
Hand-Battered Chicken Tenderloin with Whole Grain Dijon	\$200.00
Petit Shrimp Cakes with Chili Lime Cream	\$300.00
Peach BBQ Pork Sliders	\$200.00
Alabama BBQ Chicken Sliders	\$200.00
Burger Sliders	\$200.00

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Reception Displays

*Below Displays & Stations maybe added on to any existing menu  
Minimum of 25 Guests required*

### Seasonal Fresh Fruit & Berries

Variety of Seasonal Fresh Fruit & Berries  
Honey Yogurt Dip  
\$8.00 per Guest

### Garden Crudité

Chef's Display of Carrots, Celery, Red & Green  
Peppers, Grape Tomatoes,  
Cucumbers, Broccoli & Cauliflower  
House-Made Ranch, Hummus & Creamy  
Spinach Dip  
\$8.00 per Guest

### Premium Cheeses

Variety of Premium Cheeses, Grapes & Berries  
Assorted Crackers & Crostini  
\$9.00 per Guest

### Chips & Dips

Fresh Tortilla & Potato Chips  
Garden Salsa & French Onion Dip  
\$6.00 per Guest

### Mediterranean Crafted Hummus

A Trio of House-Made Hummus:  
Sun-Dried Tomato, Pesto & Roasted Red Pepper  
Assorted Crackers, Crostini & Baked Pita  
\$9.00 per Guest

### Grilled Vegetable Display

Assortment of chilled vegetables to include  
Peppers, Onions, Asparagus, Artichokes,  
Mushrooms, Eggplant, Zucchini & Squash  
drizzled with Basil Oil & a Balsamic Reduction  
\$10.00 per Guest

### Spuds Bar

Garlic Smashed, Baked & Sweet Potato  
Bacon, Shredded Cheese, Onions, Apple Butter,  
Whipped Butter & Sour Cream  
\$12.00 per Guest

### The Antipasto

Traditional Display of Italian Cured Meats,  
Pickled Vegetables, Cheeses & Olives  
Assorted Crackers, Crostini & Baked Pita  
\$13.00 per Guest

### Slider Trio

Peach BBQ Pork, Alabama BBQ Chicken &  
Burger Sliders with toppings to include: Bacon,  
Shredded Cheese, Onions, Pickles, Mayonnaise,  
Mustard & Ketchup  
\$14.00 per Guest

### Chilled Seafood Bar

Shucked Fresh Local Oysters, Stone Cocktail  
Crab Claws, Wild GA Shrimp, Cherry Stone  
Clams & Steamed Chilled Mussels  
Cocktail, Horseradish & Hot Sauce  
Crackers & Lemon Wedges  
\$35.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*





## **Chef's Action Stations**

*Chef Fee of \$100.00 is required per 50 Guests*

### **Pasta Station**

Tortellini, Capellini & Bow Tie Pasta  
Marinara, Alfredo & Pesto Sauce  
Shrimp, Chicken & Andouille  
Fresh Herbs & Seasonal Vegetables  
\$19.00 per Guest

### **Risotto Station**

Creamy Mushroom & Roasted Red Pepper  
Chicken & Apple Parmesan  
Spinach, Shrimp & Tomato  
\$19.00 per Guest

### **Low Country Shrimp & Grits Station**

Stone Ground Grit Cakes served with Sautéed Garlic Shrimp  
Andouille Sausage & Tasso Gravy and array of toppings to include:  
Chives, Diced Onion, Tomatoes, Shredded Cheddar Cheese & Crumbled Bacon  
\$21.00 per Guest

## **Chef's Carving Stations**

*Chef Fee of \$100.00 is required per Station*

### **Beef Tenderloin**

*Serves Approximately 25 Guests*  
Freshly Baked Rolls & Portabella Cabernet  
Sauce  
\$375.00 Each

### **Herb Roasted Turkey Breast**

*Serves Approximately 35 Guests*  
House-Made Cranberry Sauce & Giblet Gravy  
\$250.00 Each

### **Peach Glazed Ham**

*Serves Approximately 25 Guests*  
Buttermilk Biscuits & Peach Glaze  
\$300.00 Each

### **Peppercorn Crusted Pork Tenderloin**

*Serves Approximately 25 Guests*  
Freshly Baked Rolled & Mustard Cognac  
\$325.00 Each

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



# Beach House Strolling Reception

*Let us take all the worry away with our customizable Reception Package: Minimum of 35 guests required*

*All Buffets & Stations are available for 1.5 Hours*

\$110.00 per Guest

## Open Name Brands Bar

*Three Hours*

229 Vodka, Bacardi, Tanqueray, Jim Beam, Canadian Club, Dewar's, El Jimadore

Flip Flop Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir

Bud Light, Michelob Ultra & Yuengling

Corona, Heineken & Amstel Light

## Displayed Platters

Seasonal Fresh Fruit & Berries

Variety of Seasonal Fresh Fruit & Berries

Honey Yogurt Dip

## Garden Crudité

Chef's Display of Carrots, Celery, Red & Green Peppers, Grape Tomatoes,

Cucumbers, Broccoli & Cauliflower

House-Made Ranch, Hummus & Creamy Spinach Dip

## Premium Cheeses

Variety of Premium Cheeses, Grapes & Berries

Assorted Crackers & Crostini

## Butler Passed Hors d'oeuvres

*Choice of Four*

*(We prepare three pieces of each selection per guest)*

Tomato & Mozzarella Crostini

Strawberry & Brie Bruschetta

Smoked Salmon & Lemon Dill Crostini

Caprese Skewers

Spicy Shrimp Remoulade on Molasses Buttered Pumpnickel Toast

Caramelized Onion, Guacamole & Beef Tenderloin Crostini

Teriyaki Beef Satay with Soy Chili Sauce

Thai Chicken Skewer with Peanut Sauce

Petit Beef Wellington with Mushroom Duxelle

Fried Coconut Shrimp with Mango Salsa

Petit Seared Island Crab Cake with Remoulade

Hand-Battered Chicken Tenderloin with Whole Grain Dijon

Petit Shrimp Cakes with Chili Lime Cream

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## **Chef's Action Stations**

*Choice of Two*

### **Pasta Station**

Tortellini, Capellini & Bow Tie Pasta  
Marinara, Alfredo & Pesto Sauce  
Shrimp, Chicken & Andouille  
Fresh Herbs & Seasonal Vegetables

### **Risotto Station**

Creamy Mushroom & Roasted Red Pepper  
Chicken & Apple Parmesan  
Spinach, Shrimp & Tomato

### **Low Country Shrimp & Grits Station**

Stone Ground Grit Cakes served with Sautéed Garlic Shrimp  
Andouille Sausage & Tasso Gravy and array of toppings to include:  
Chives, Diced Onion, Tomatoes, Shredded Cheddar Cheese & Crumbled Bacon

## **Carving Stations**

*Choice of One*

### **Beef Tenderloin**

Freshly Baked Rolls & Portabella Cabernet  
Sauce

### **Herb Roasted Turkey Breast**

House-Made Cranberry Sauce & Giblet Gravy

### **Peach Glazed Ham**

Buttermilk Biscuits & Peach Glaze

### **Peppercorn Crusted Pork Tenderloin**

Freshly Baked Rolled & Mustard Cognac

## **Beverage Station**

*Columbian Coffee, Sweet Tea & Citrus Infused Ice Water*

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Bar Service

### Name Brands Liquor

Hosted \$6.00 / Cash \$7.00

229 Vodka, Bacardi, Tanqueray, Jim Beam, Canadian Club, Dewar's, El Jimadore

### Premium Brands Liquor

Hosted \$8.00 / Cash \$9.00

Tito's, Mt. Gay, Bombay Safire, Maker's Mark, Crown Royal, Chivas, Patron

### Featured Wines by Flip Flop

Hosted \$6.00 / Cash \$7.00

Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir

### Domestic Beer

Hosted \$5.00 / Cash \$6.00

Bud Light, Michelob Ultra, Yuengling  
(Other brands available upon request)

### Premium Beer

Hosted \$6.00 / Cash \$7.00

Corona, Heineken, Amstel Light  
(Other brands available upon request)

### Citrus Punch N/A

\$45.00 per Gallon

### Sangria, Mimosa or Champagne Punch

\$95.00 per Gallon

### Hosted by the Hour

*Name Brands Liquor, Flip Flop Wines, Domestic & Premium Beer*

*First Two Hours*  
\$30.00 per Guest

*Each Additional Hour*  
\$12.00 per Guest

*Premium Brands Liquor, Flip Flop Wines, Domestic & Premium Beer*

*First Two Hours*  
\$40.00 per Guest

*Each Additional Hour*  
\$15.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Dinner Buffet

*All Buffets & Stations are available for 1.5 Hours and require a minimum of 25 Guests, if attendance is less than minimum required an additional \$8 per guest charge will apply.*

*Served with Freshly Baked Bread & Butter, Sweet Tea & Citrus Infused Ice Water*

### The Beach House

Beach House Garden Salad with Assorted Dressings

Tomato Bisque

Grilled Bourbon Flank Steak with Fried Vidalia Onions

Teriyaki Glazed Atlantic Salmon

Stuffed Chicken Florentine with a Mornay Sauce

Roasted Garlic Potatoes, Garden Risotto, Sautéed Vegetable Medley

\$37.00 per Guest

### Coastal Cuisine

Peach & Pecan Spinach Salad with Creamy Poppy Seed Dressing

Crab Bisque

Chilled Shrimp with Lemons & Cocktail Sauce

Smoked Seafood Dip with Assorted Crackers & Hot Sauce

Steamed Mussels in a Garlic White Wine Broth

Lemon Pepper Grouper

Andouille Crusted Sea Trout

Crawfish Étouffée

Herb Roasted Prime Rib (\$100.00 Chef's Fee)

Steamed Rice & Sautéed Vegetable Medley

\$47.00 per Guest

### Jekyll Island Carnival

Marinated Tomato, Onion & Cucumber Salad

Tropical Fruit Salad in a Jamaican Yogurt

Black Bean Soup

Flash Fried Plantains & Island Conch Fritters

Roasted Suckling with Caribbean Hot Sauce

Whole Chicken Wings with a Jerk Sauce

Broiled Tropical Grouper

Pigeon Peas & Rice

Sweet Corn Muffins

\$39.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Deep South

Southern Cole Slaw  
Creamy Red Bliss Potato Salad  
Brunswick Stew  
Peach BBQ Glaze Ribs  
Bourbon Glazed Chicken  
Cajun Fried Catfish  
Corn on the Cob, Baked Beans, Baked Mac & Cheese  
Sweet Corn Bread  
\$34.00 per Guest

## Low Country Boil

Southern Cole Slaw  
Creamy Red Bliss Potato Salad  
Charbroiled Island Chicken  
Cajun Fried Catfish  
Low Country Boil (\$100.00 Chef Fee)  
Shrimp, Crab Legs, Crawfish, Red Skin Potatoes, Andouille Sausage & Corn on the Cob  
Hushpuppies, Grilled Vegetable Medley, Red Beans & Rice  
\$44.00 per Guest



*Above prices are subject to 22% Service Charge & 7% Sales Tax*

## Plated Dinners

*Our Plated Dinner service is a crowd favorite, with a choice of Soup or Salad and array of Plated Options you are sure to find the perfect fit for you and your guests.*

*All Entrées are served with Freshly Baked Bread & Butter, Sweet Tea & Citrus Infused Ice Water*

### Starters

Tomato Bisque  
Loaded Potato & Bacon Soup  
Chicken & Wild Rice Soup  
Beach House Garden Salad with Ranch & Balsamic  
Classic Caesar Salad  
Peach, Pecan & Spinach with Creamy Poppy Seed Dressing

### Entrée Course

#### Chicken Milano

Sun-Dried Tomato, Roasted Red Peppers, Goat  
Cheese Sauce Sautéed Garlic Spinach & Angel  
Hair Pasta  
\$31.00 per Guest

#### Chicken Florentine

Stuffed with Creamy Spinach, Topped with a  
Mornay Sauce served with Parmesan Risotto &  
Matchstick Vegetable Medley  
\$32.00 per Guest

#### Pan Fried Grouper

Cilantro Risotto & Roasted Red Pepper Coulis  
\$37.00 per Guest

#### Andouille Crusted Sea Trout

Steamed Rice & Crawfish Étouffée  
\$36.00 per Guest

#### Island Ribeye

Citrus Marinated 14oz Ribeye Grilled to  
Perfection served with Sautéed Spinach &  
Vidalia Onion Sweet Potato Hash  
\$46.00 per Guest

#### Coastal Crab Cake

Pan Seared Southern Lump Crab Cake  
Mango Salsa, Jerk Sauce, Vidalia Onion Sweet  
Potato Hash & Roasted Vegetables  
\$42.00 per Guest

#### Southern Pork Chop

12oz Bone-In Seared Pork Chop with Garlic  
Parmesan Smashed Potatoes, Sautéed Garlic  
Spinach & Rosemary Marsala  
\$39.00 per Guest

#### Roasted Vegetable Wellington

Layers of Portabella Mushrooms, Fresh Basil,  
Feta Cheese, Red Peppers, Squash, Zucchini,  
Carrots & Tomatoes Wrapped in a Puff Pastry on  
Wild Rice & Drizzled with Pesto Aioli  
\$32.00 per Guest

#### Pesto Tortellini

Tortellini with Sautéed Artichokes, Spinach &  
Cherry Tomatoes Tossed in Our Fresh Pesto  
Sauce & Parmesan Cheese  
\$29.00 per Guest

#### Jones Farm Filet

8oz Beef Filet Grilled to Perfection with Asiago  
Red Potatoes & Roasted Portabella Mushroom  
Demi Glaze  
\$43.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## Plated Dinner Package

*Custom Plated Dinner Package includes Open Bar, Display of Platters, and Butler Passed Hors d'oeuvres, Appetizer, Salad and Main Entrée. All Entrées are served with Freshly Baked Bread & Butter, Sweet Tea & Citrus Infused Ice Water*

### Open Name Brands Bar

*Three Hours*

229 Vodka, Bacardi, Tanqueray, Jim Beam, Canadian Club, Dewar's, El Jimadore  
Flip Flop Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir  
Bud Light, Michelob Ultra & Yuengling  
Corona, Heineken & Amstel Light

### Displayed Platters

Seasonal Fresh Fruit & Berries  
Variety of Seasonal Fresh Fruit & Berries  
Honey Yogurt Dip

### Garden Crudité

Chef's Display of Carrots, Celery, Red & Green Peppers, Grape Tomatoes,  
Cucumbers, Broccoli & Cauliflower  
House-Made Ranch, Hummus & Creamy Spinach Dip

### Premium Cheeses

Variety of Premium Cheeses, Grapes & Berries  
Assorted Crackers & Crostini

### Butler Passed Hors d'oeuvres

*Choice of Two*

Tomato & Mozzarella Crostini  
Strawberry & Brie Bruschetta  
Smoked Salmon & Lemon Dill Crostini  
Caprese Skewers  
Spicy Shrimp Remoulade on Molasses Buttered Pumpernickel Toast  
Caramelized Onion, Guacamole & Beef Tenderloin Crostini  
Teriyaki Beef Satay with Soy Chili Sauce  
Thai Chicken Skewer with Peanut Sauce  
Petit Beef Wellington with Mushroom Duxelle  
Fried Coconut Shrimp with Mango Salsa  
Petit Seared Island Crab Cake with Remoulade  
Sesame Chicken with Chili Aioli  
Petit Shrimp Cakes with Chili Lime Cream

*Above prices are subject to 22% Service Charge & 7% Sales Tax*





## Appetizer Course

*Choice of One*

Searched Sea Scallop with Parmesan Risotto & Apple Brandy Sauce  
Pan Seared Southern Lump Crab Cake with Mango Salsa & Jerk Sauce  
Shrimp & Grit Bites with Tasso Gravy  
Tempura Teriyaki Asian Chicken Roll  
Tomato Bisque  
Loaded Potato & Bacon Soup  
Chicken & Wild Rice Soup

## Salad Course

*Choice of One*

Beach House Garden Salad with Ranch & Balsamic  
Classic Caesar Salad  
Peach, Pecan & Spinach with Creamy Poppy Seed Dressing

## Entrée Course

*Choice of One*

### Chicken Milano

Sun-Dried Tomato, Roasted Red Peppers, Goat Cheese Sauce served with  
Sautéed Garlic Spinach & Angel Hair Pasta  
\$81.00 per Guest

### Chicken Florentine

Stuffed with Creamy Spinach, Topped with a Mornay Sauce with  
Parmesan Risotto & Matchstick Vegetable Medley  
\$82.00 per Guest

### Pan Fried Grouper

Cilantro Risotto & Roasted Red Pepper Coulis  
\$87.00 per Guest

### Andouille Crusted Sea Trout

Steamed Rice & Crawfish Etouffee  
\$86.00 per Guest

### Jones Farm Filet

8oz Beef Filet Grilled to Perfection with  
Asiago Red Potatoes & Roasted Portabella Mushroom Demi Glaze  
\$93.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



### Island Ribeye

Citrus Marinated 14oz Ribeye Grilled to Perfection with  
Sautéed Spinach & Vidalia Onion Sweet Potato Hash  
\$96.00 per Guest

### Coastal Crab Cake

Pan Seared Southern Lump Crab Cake with  
Mango Salsa, Vidalia Onion Sweet Potato Hash & Jerk Sauce  
\$92.00 per Guest

### Southern Pork Chop

12oz Bone-In Seared Pork Chop with  
Garlic Parmesan Smashed Potatoes, Sautéed Garlic Spinach & Rosemary Marsala  
\$89.00 per Guest

### Roasted Vegetable Wellington

Layers of Portabella Mushrooms, Fresh Basil, Feta Cheese, Red Peppers, Squash, Zucchini, Carrots &  
Tomatoes and Wrapped in a Puff Pastry on Wild Rice & Drizzled with Pesto Aioli  
\$82.00 per Guest

### Pesto Tortellini

Tortellini with Sautéed Artichokes, Spinach & Cherry Tomatoes and Tossed in Our Fresh Pesto Sauce &  
Parmesan Cheese  
\$79.00 per Guest

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



## **Kids Lunch & Dinner Plated**

*For our smaller guests ranging from 3 years to 11 years of age!  
All below menus are served with a choice of Juice, Soda or Sweet Tea*

### **Starter**

Fresh Seasonal Fruit

### **Entrée Options**

Chicken Tenders & Fries

\$12.00 per Child

Cheese Burger & Fries

\$12.00 per Child

Mac N' Cheese & Broccoli

\$12.00 per Child

*Above prices are subject to 22% Service Charge & 7% Sales Tax*



# Sweets & Desserts

## Buffet Desserts

*Add any Two of the following treats to your existing menu!*

New York Cheese Cake with Berry Compote

Key Lime Pie

Flourless Chocolate Torte

Bourbon Pecan Pie

Country Apple Pie

Beach House Bread Pudding

Cinnamon Apple Crisp

Georgia Peach Cobbler

\$6.00 per Guest

## Plated Desserts

*Choice of One*

New York Cheese Cake with Berry Compote

Key Lime Pie

Flourless Chocolate Torte

Bourbon Pecan Pie

Country Apple Pie

Beach House Bread Pudding

Crème Brûlée

Chocolate Mousse with Seasonal Berries

\$6.00 per Guest

## Sundae Bar

Vanilla & Chocolate Ice Cream

Chocolate, Caramel & Butterscotch Syrup

Strawberry Puree, Fresh Bananas, Pineapple, Crushed Oreos,  
Peanuts, Pecans, M&M's, Sprinkles, Cherries & Whipped Cream

\$10.00 per Guest

## Sweet Tooth

Chocolate Mousse with Seasonal Berries

Petite Assorted Cheese Cakes

Cookies & Brownies

Miniature Dessert Bars

\$12.00 per Guest

## Cookies or Brownies

\$24.00 per Dozen

*Above prices are subject to 22% Service Charge & 7% Sales Tax*

