

GOOD MORNING!

BREAKFAST, 6–11 A.M.

À LA CARTE CONTINENTAL BREAKFAST

- ♥ **ORGANIC GRAVLAX** \$22
Capers and Red Onion
450 calories, 30g protein, 14g carb, 1g fiber, 30g fat, 15g sat fat, 2740mg sodium
with Whole Grain Bagel
340 calories, 36g protein, 11g carb, 0g fiber, 15g fat, 3g sat fat, 3330mg sodium
- CHILLED RUBY RED GRAPEFRUIT** \$13
with Agave Nectar, Yogurt Drizzle and Pine Nut Granola
- ♥ **GREEK YOGURT** \$13
with Pine Nut Granola and Berries
280 calories, 12g protein, 51g carb, 7g fiber, 5g fat, 0g sat fat, 105mg sodium
- ♥ **FRUIT PLATE** \$14
with Honey Yogurt
150 calories, 2g protein, 39g carb, 5g fiber, 0.5g fat, 0g sat fat, 10mg sodium
- COLD CEREAL** \$7
with Berries \$12
Selection of Raisin Bran, Fruit Loops, Cheerios, Frosted Flakes,
Special K, Rice Krispies, or Corn Flakes
- HOT CEREAL**
Logan Turnpike Oatmeal Brûlée, Pecans and Dried Cherries \$12
Logan Turnpike Grits, Cheddar Cheese, Bacon, Scallions. \$10
- BREADS AND PASTRIES** \$7
Cinnamon Sticky Bun
*English Muffin
*Buttermilk Biscuits (2)
*Toast (White, Wheat, Rye, and 7-Grain)
*Muffin or Pastry (2)
Bagel and Cream Cheese
**Items served with Butter and Preserves*

BROWN BAG BREAKFAST

This breakfast is packed for you to take on your adventure. The delivery charge has been waived for this breakfast. All Brown Bag Breakfasts will be accompanied with a fruit cup and a beverage. Please let us know when you place your order that you would like the Brown Bag Breakfast

Select one: Coffee to-go, Sea Island bottled water or your Juice selection

- BAGEL & CREAM CHEESE** \$11
- YOGURT PARFAIT** \$15
- EGG WHITE WRAP** \$18
filled with Spinach and Tomato
- BREAKFAST BUTTERMILK SANDWICH** \$18
Ham, Cheese and Egg
or Cheese and Egg
or Maple Sausage Patty, Cheese and Egg

♥ *Wellness menu items for a healthy lifestyle.*

GOOD MORNING!

BREAKFAST, 6–11 A.M.

SPA BREAKFAST

FRUIT PLATE WITH GRANOLA AND GREEK YOGURT \$23
Choice of Bran Muffin or 7-Grain Toast, Juice Selection,
and choice of Coffee or Tea

FROM THE GRIDDLE

*Each dish below comes with a side: Chicken Apple Sausage, Maple Sausage Patty,
Sausage Link, Bacon, Turkey Bacon, or Broadfield Ham*

MAPLE FRENCH TOAST BREAD PUDDING \$18
Fresh Berries and Vanilla Ginger Maple Syrup

PANCAKES \$18
Choice of Banana, Blueberry, Chocolate Chip or Traditional Pancakes
with Butter and Maple Syrup

MALTED BELGIAN WAFFLE \$18
with Whipped Butter and Syrup
Choice of Strawberries and Whipped Cream, Peach Chutney and
Whipped Cream, or Nutella and Banana

ON THE SIDE

SELECT ONE \$8
Chicken Apple Sausage, Maple Sausage Patty, Sausage Link, Bacon,
Turkey Bacon, or Broadfield Ham

BREAKFAST HOME FRIED POTATOES \$7

FRUIT CUP \$8

YOGURT \$7

EGG \$6

GRANOLA \$6

MIXED BERRY BOWL \$10

LOGAN TURNPIKE GRITS \$7

LITTLE DINER'S MENU

*Each dish below comes with a side: Chicken Apple Sausage, Maple Sausage Patty,
Sausage Link, Bacon, Turkey Bacon, or Broadfield Ham
Choice of 2 toppings: Bananas, Blueberries, Chocolate Chips, Nutella,
Strawberries, or Whipped Cream*

SILVER DOLLAR PANCAKES \$12

WAFFLE \$12

FRENCH TOAST \$12

SCRAMBLED EGG WITH GRITS \$12

BEVERAGES

CHILLED	SM/LG
Freshly Squeezed Orange Juice or Grapefruit Juice	\$7/\$10
Juice Selection: Grape, White Grape, Apple, Cranberry, Tomato, V8	\$7/\$10
Strawberry/Banana Smoothie	\$10
Glass of Milk (2%, Whole, Skim, Almond, Soy)	\$5
Iced Tea (Glass/Pitcher) Sweetened or Unsweetened	\$5/\$15
Lemonade (Glass/Pitcher)	\$5/\$15
Resqwater: Vitamin Anti-Hangover Water	\$8.50
San Pellegrino	\$5/\$7
Acqua Panna	\$5/\$7

HOT

Pot of Hot Chocolate	\$8/\$10
Pot of Sea Island Estate Blend, Regular or Decaffeinated.	\$8/\$10
Latte, Cappuccino, Mocha or Americano	\$7
Espresso	\$7
Mighty Leaf Tea (two bags).	\$7
CHOICE OF:	
CAFFEINATED: English Breakfast, Earl Grey, Orchid Oolong, Orange-Jasmine, Himalayan Peak, Darjeeling, Green Tea Passion	
HERBAL: Ginger Twist, Chamomile Citron, African Amber, Verbena Mint	

GOOD MORNING!

BREAKFAST, 6–11 A.M.

SOUTHERN BREAKFAST SPECIALTIES

Each dish comes with a choice of: Breakfast Potatoes, Creamy Grits, or Fruit Cup

- ***BUTTERMILK BISCUITS & GRAVY** \$17
with 2 Eggs prepared to your liking
- CAT HEAD BISCUIT SANDWICH** \$17
Buttermilk Biscuit filled with Eggs, American Cheese,
and Broadfield Ham
- ***TRADITIONAL EGGS BENEDICT** \$19
with Broadfield Ham, Buttered Asparagus, and Hollandaise
- ***GRAVLAX EGGS BENEDICT** \$19
with Spinach and Hollandaise
- ***CORNED SHORT RIB HASH SKILLET** \$21
Two Eggs, Roasted Peppers, and Onions
Select one: Toast, Bagel, or English Muffin

SIMPLY EGGS

Each dish below comes with three side options:

- *Chicken Apple Sausage, Maple Sausage Patty, Sausage Link, Bacon,
Turkey Bacon, or Broadfield Ham*
- *Toast, Bagel, or English Muffin*
- *Breakfast Potatoes, Creamy Grits, or Fruit Cup*
- ***TWO EGGS** \$17
Prepared to your liking
- THREE EGG OMELETTE** \$19
Choice of Standard Egg, Egg Whites, or Egg Beater
Choice of up to four options: Mushrooms, Onions, Tomato, Spinach,
Peppers, Ham, or Cheddar Cheese
- ♥ **GEORGIA SHRIMP EGG WHITE OMELETTE** \$23
with Spinach, Local Shrimp, Stewed Tomatoes, and Okra
*390 calories, 55g protein, 27g carb, 10g fiber, 7.5g fat, 0g sat fat, 1025mg sodium
with Fruit Cup
60 calories, 1g protein, 15g carb, 1g fiber, 0g fat, 0g sat fat, 10mg sodium*

♥ *Wellness menu items for a healthy lifestyle.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

SMALL BITES AND SANDWICHES

11 A.M.–10 P.M.

SMALL BITES

WOOD SMOKED SALMON	\$19
Smoked Scottish Salmon, Cucumber, Red Onion, and Focaccia Crostini	
THREE CHEESE QUESADILLA	\$15
Cheddar, Monterey, and Pepper Jack Cheese with Salsa, Sour Cream, Guacamole	
Add Chicken	\$9
Add Shrimp	\$11
SOUTH GEORGIA SHRIMP AND CRAB CAKES	\$20
Pan Seared, Orange Ginger Essence, and Green Tomato Compote	
♥ HUMMUS AND TAPENADE PLATTER	\$17
Crudite and Pita Chips (serves two people) <i>960 calories, 8g protein, 55g carb, 6g fiber, 81g fat, 10g sat fat, 990mg sodium</i>	
POACHED WILD GEORGIA SHRIMP	\$19
Sauce Trio: Lemon Horseradish Cocktail, Peach BBQ, and Mignonette	

SIDES

SMALL HOUSE SALAD	\$8
CLASSIC MACARONI & CHEESE	\$9
COLESLAW	\$8
FRUIT CUP	\$8
FRENCH FRIES	\$8
ONION RINGS	\$8
SELECTION OF POTATO CHIPS	\$6
VEGETABLE OF THE DAY	\$10
CELERY AND CARROT STICKS	\$6
SWEET POTATO FRIES	\$8

SANDWICHES

Sandwiches and Wraps are served with choice of one: Coleslaw, Vegetable of the Day, French Fries, Fruit Cup, Chips, Onion Rings, Celery and Carrot Sticks

BLACKENED DAILY CATCH	\$23
Grilled Peaches, Hydroponic Lettuce, Tomato, and Lemon Pepper Aioli	
* THE CLOISTER BURGER	\$18
8 oz. Grilled Burger, Choice of Swiss, Cheddar, Provolone, or American Cheese	
Burger Toppers	\$2.50 EACH
Bacon, Sautéed Onions, Mushrooms, Boursin, Brie, or Bleu Cheese	
CAPRESE PANINI	\$17
Vine Ripe Tomato, Fresh Mozzarella, Basil, Red Onions, and Arugula on Sourdough	
GRILLED CHICKEN SANDWICH	\$18
Tillamook Smoked Cheddar, Broadfield Bacon, Lettuce, Tomato, and Onion on a Toasted Challah Bun	
♥ SHRIMP WRAP	\$20
Spinach, Tomato, Feta, Red Onion, Hearts of Palm, and Poached Shrimp in a Wheat Wrap <i>580 calories, 33g protein, 28g fat, 5g sat fat, 880mg sodium</i>	
♥ CHICKEN SALAD SANDWICH	\$19
Braised Chicken, Candied Pecans, Grapes, Apples, Lettuce, and Tomato on Wheatberry Bread <i>470 calories, 27g protein, 55g carb, 5g fiber, 26g fat, 750mg sodium, 65 cholesterol</i>	
Fruit Cup <i>60 calories, 1g protein, 15g carb, 1g fiber, 0g fat, 0g sat fat, 10mg sodium</i>	

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PIZZA, SNACKS, AND WINGS

11 A.M.–10 P.M.

PIZZA

12-inch Hand-tossed Pizza

CHEESE PIZZA	\$18
PEPPERONI PIZZA	\$20
CHEF'S DAILY PIZZA	\$23
♥ WELLNESS FLATBREAD	\$15
<i>Wheat Pita, Goat Cheese Crème, Roasted Peppers, Figs, and Arugula</i>	
<i>415 calories, 22g protein, 15g carb, 1g fiber, 0g fat, 0g sat fat, 10mg sodium</i>	
CUSTOM MADE	\$25
<i>Choice of four: Bacon, Pepperoni, Sausage, Bell Peppers, Kalamata Olives, Mushrooms, Pineapple, Fresh Mozzarella</i>	

SNACKS

TORTILLA CHIPS	\$16
<i>with Sour Cream, Guacamole, and Pico de Gallo</i>	
CHEESE NACHOS	\$20
<i>Pepper Jack Cream, Pico de Gallo, Sour Cream, and Guacamole</i>	
<i>add Chicken \$9</i>	
<i>add Shrimp \$11</i>	
PIMENTO CHEESE DIP	\$14
<i>Smoked, Sharp, and Mild Cheddar Dip with Flat Bread Points</i>	
MOVIE TIME	\$15
<i>Air Popped Popcorn and a Bowl of M&M's</i>	
SWEET AND SALTY SNACK TRIO	\$22
<i>Serves two–four guests</i>	
<i>Mixed Nuts, M&M's, Pretzels, and Chips</i>	

WINGS

Select Fried or Oven Roasted Wings. Served with a choice of Buttermilk Ranch or Blue Cheese Dipping Sauce accompanied by Carrots and Celery Sticks

Choice of Sauce: Buffalo Mild or Hot, BBQ, or Thai Sweet Chili

6 WINGS	\$16
12 WINGS	\$29
20 WINGS	\$36
30 WINGS	\$46

PEDAL POWER PICNIC LUNCH BOX \$22

Please order two hours in advance. This is a travel meal packed for you to take on your adventure.

SELECT ONE:

Turkey and Cheese, Pimento Cheese, or Grilled Chicken

LETTUCE, ONIONS, TOMATO, AND PICKLE

CHOICE OF ORANGE, APPLE, OR BANANA

MS. VICKI'S CHIPS

COLE SLAW

CHOCOLATE CHIP COOKIE

SEA ISLAND BOTTLED WATER

♥ *Wellness menu items for a healthy lifestyle.*

SOUP, SALADS, AND LITTLE DINERS

11 A.M.–10 P.M.

SOUP AND SALAD

Served with a choice of Crackers or Roll

FRENCH ONION SOUP	\$13
SHRIMP BISQUE	\$15
with Mango Shrimp Relish	
DAILY SOUP SELECTION	\$12
CAESAR	\$15
Romaine Hearts, Focaccia Crostini, Shaved Parmesan, and Caesar Dressing. *Marinated Anchovies available upon request	
BUFFALO CHICKEN COBB	\$18
Choice of Fried or Grilled Chicken, Iceberg Wedges topped with Gorgonzola, Cucumber, Avocado, Vine Ripe Tomatoes, and Bleu Cheese Dressing	
♥ CLOISTER SPA SALAD	\$15
Baby Artisan Greens, Berries, Toasted Pecans, Hearts of Palm, Cucumber, Carrots, and Charred Peach Yogurt Dressing <i>320 calories, 7g protein, 48g carb, 8g fiber, 14g fat, 2g sat fat, 65mg sodium</i>	
♥ SPINACH AND ARUGULA SALAD	\$15
Hearts of Palm, Florida Oranges, and Smoked Almonds with Fennel Vanilla Vinaigrette <i>130 calories, 7g protein, 20g carb, 8g fiber, 4.5g fat, 0g sat fat, 470mg sodium</i> Fennel Vanilla Vinaigrette, per Tablespoon <i>70 calories, 0g protein, 3g carb, 0g fiber, 7g fat, 1g sat fat, 35mg sodium</i>	
♥ SHRIMP SALAD	\$17
Hydroponic Lettuce, Mango, Red Onion, Heirloom Tomatoes, Mandarin Orange-Balsamic Vinaigrette <i>460 calories, 31g protein, 29g carb, 4g fiber, 26g fat, 3.5g sat fat, 330mg sodium</i>	

SALAD ENHANCEMENTS

*FILET OF SALMON, CATCH OF THE DAY, OR SHRIMP	\$15
Grilled or Blackened	
CHICKEN	\$9
Grilled, Blackened, or Fried	

LITTLE DINER'S MENU \$12

*Served with choice of one: Vegetable of The Day, French Fries, Chips,
Mashed Potatoes, Fresh Fruit, or Carrot and Celery Sticks*

- GRILLED CHICKEN BREAST**
- FRIED SHRIMP**
- LINGUINI MARINARA**
- *JUNIOR BURGER**
- 1/4 LB. ALL BEEF KOSHER HOT DOG**
- GRILLED CHEESE**
- CHICKEN STRIPS**
- CLASSIC MACARONI & CHEESE**

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DINNER ENTRÉES AND DESSERTS

5 P.M.–10 P.M.

DINNER ENTRÉES

DRY SMOKED BABY BACK RIBS	\$29
Southern Peach BBQ Sauce, Sweet Potato Fries, Coleslaw	
HALF CHICKEN	\$30
Pan Roasted, Lemon Thyme Jus, Truffle Mashed Potatoes, Rainbow Carrots	
GRILLED SHRIMP AND SCALLOP SKEWERS	\$30
Ratatouille, Stuffed Fried Polenta with a Basil Oil Finish	
*CAST IRON SEARED FILET MIGNON	\$44
Artichoke-Crawfish Compote, Broccolini, Smoked Tomato Risotto Cake	
DAILY CATCH	\$34
Uniquely crafted to best highlight the freshest catch possible	
BAKED LINGUINE ALFREDO	\$24
with Sautéed Broccoli, Roasted Peppers, Spinach	
add Chicken	\$9
add Shrimp	\$15
♥ *GRILLED SALMON	\$30
Broadfield Seasonal Vegetables and Chickpea Aioli <i>530 calories, 63g protein, 20g carb, 4g fiber, 20.5g fat, 4g sat fat, 195mg sodium</i>	
♥ ARUGULA PESTO WHOLE WHEAT PASTA	\$28
Mushrooms, Tomatoes, and Shallots prepared with Extra Virgin Olive Oil <i>450 calories, 19g protein, 55g carb, 7g fiber, 17g fat, 260mg sodium</i>	

DESSERT

PEACH BREAD PUDDING	\$12
with Crème Anglaise	
SEASONAL CHEESECAKE	\$12
CHOCOLATE LAYER CAKE	\$12
Rich Chocolate Cake layered with Ganach	
SOUTHERN PECAN PIE	\$12
CLOISTER KEY LIME PIE	\$12
ICE CREAM	\$9
Chocolate, Vanilla, and Strawberry	
SORBET AND BERRIES	\$9
Daily Selection, Crafted by Sea Island Pastry Shop	

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LATE NIGHT MENU

10 P.M.–6 A.M.

STARTERS

BUFFALO WINGS	6 FOR \$16, 12 FOR \$29
Choice of Hot or Mild, with Celery and Carrot Sticks	
PIMENTO CHEESE DIP	\$15
Smoked, Sharp, and Mild Cheddar Dip with Flat Bread Points	
TORTILLA CHIPS AND SPREADS	\$16
with Sour Cream, Guacamole, and Pico de Gallo	

SOUP AND SALAD

All soups and salads are accompanied with a choice of crackers or rolls.

DAILY SOUP SELECTION	\$12
BUFFALO CHICKEN COBB SALAD	\$18
Choice of Fried or Grilled Chicken, Iceberg Wedges topped with Gorgonzola, Cucumber, Avocado, Vine Ripe Tomatoes, and Bleu Cheese Dressing	
CAESAR	\$15
Romaine Hearts, Focaccia Crostini, Shaved Parmesan, and Caesar Dressing. *Marinated Anchovies available upon request	

ENTRÉES

THREE-EGG OMELETTE	\$19
Bacon, Grits, and Toast	
Choice up to four options: Mushroom, Onion, Tomato, Spinach, Peppers, Ham, or Cheddar Cheese	
Select one: Toast, Bagel, or English Muffin	
*TWO EGGS	\$17
Bacon, Grits, and Bread Selection	
Select one: Toast, Bagel, or English Muffin	
GRILLED CHICKEN SANDWICH	\$18
Tillamook Smoked Cheddar, Broadfield Bacon, Lettuce, Tomato, and Onion on a Toasted Challah Bun	
*THE CLOISTER BURGER	\$18
8 oz. Grilled Burger with Lettuce, Tomato, Onion, and Pickle	
Choice of Swiss, Provolone or American Cheese	
12-INCH PIZZA	
Pepperoni	\$20
Cheese	\$18

GRILL

The following are served with mashed potatoes and the vegetable of the day.

GRILLED SHRIMP	\$28
GRILLED CHICKEN	\$28
*GRILLED SALMON	\$30
*GRILLED FILET MIGNON	\$44

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BEVERAGES

CHILLED	SM/LG	HOT	SM/LG
FRESH-SQUEEZED ORANGE JUICE OR GRAPEFRUIT JUICE	\$7/\$10	POT OF HOT CHOCOLATE.	\$8/\$10
JUICE SELECTION	\$7/\$10	POT OF SEA ISLAND ESTATE BLEND	\$8/\$10
Grape, White Grape, Apple, Cranberry, Tomato, V8		Regular or Decaffeinated	
STRAWBERRY/BANANA SMOOTHIE.	\$10	LATTE, CAPPUCINO, MOCHA OR AMERICANO	\$7
GLASS OF MILK	\$5	ESPRESSO.	\$5
2%, Whole, Skim, Soy, Almond		MIGHTY LEAF TEA (TWO BAGS)	\$7
ICED TEA (GLASS/PITCHER)	\$5/\$15	Choice of:	
Sweetened or Unsweetened		Caffeinated: English Breakfast, Earl Grey, Orchid Oolong,	
LEMONADE (GLASS/PITCHER)	\$5/\$15	Orange-Jasmine, Himalayan Peak, Darjeeling, Green Tea Passion	
SOFT DRINK (8 OZ.)	\$4.50	Herbal: Ginger Twist, Chamomile Citron, African Amber,	
Coke, Diet Coke, Sprite, Tonic, Ginger Ale, Club Soda		Verbena Mint	
WATER			
Acqua Panna (500ml/1L)	\$5/\$7		
San Pellegrino (500ml/1L)	\$5/\$7		
Sea Island Bottled Water (16.9 fl oz)	\$4		
Resqwater: Vitamin Anti Hangover Water	\$8.50		

WINE LIST

WHITE

GLASS

104	Prosecco, <i>Moletto</i> , Valdobbiadenne, Italy	\$11.50
1258	Pinot Grigio, <i>La Fiera</i> , Veneto, Italy	\$9.25
1555	Sauvignon Blanc, <i>Ferrari-Carano</i> , Alexander Valley, CA	\$10.50
1597	Chardonnay, <i>Au Bon Climat "Sea Island"</i> , Santa Maria Valley	\$12.50

BOTTLE

900	Blanc de Blancs, <i>Iron Horse "Sea Island"</i> , Sonoma Valley, CA	\$70
103	Brut, <i>Veuve Clicquot "Yellow Label"</i> , Champagne, France, .375	\$75
791	Brut, <i>Veuve Clicquot "Yellow Label"</i> , Champagne, France	\$135
732	Vintage, <i>Moet & Chandon "Dom Perignon"</i> , Champagne, France	\$500
133	Chardonnay, <i>Stuhlmuller</i> , Alexander Valley, CA, .375	\$40
1597	Chardonnay, <i>Au Bon Climat "Sea Island"</i> , Santa Maria Valley	\$50
1799	Chardonnay, <i>Ferrari-Carano</i> , Sonoma Valley, California	\$55
1868	Chardonnay, <i>Olivier LeFlaive "Les Setilles"</i> , Burgundy, France.	\$58
1877	Chardonnay, <i>Simmonet Febvre "Vaillons"</i> , Chablis, France	\$75
1630	Chardonnay, <i>Failla</i> , Sonoma Coast, CA	\$85
1677	Chardonnay, <i>Cakebread</i> , Napa Valley, CA	\$110
1788	Chardonnay, <i>Ramey "Hudson Vineyard"</i> , Napa-Carneros, CA	\$145
1258	Pinot Grigio, <i>La Fiera</i> , Veneto, Italy	\$37
1268	Pinot Grigio, <i>Jermann</i> , Friuli, Italy	\$65
1294	Pinot Gris, <i>St. Innocent "Vitae Springs"</i> , Willamette Valley, OR	\$70
1020	Riesling, <i>Rudi Weist, Kabinett</i> , Rhine, Germany	\$35
124	Sauvignon Blanc, <i>Merlin Cherrier</i> , Sancerre, France, .375	\$40
1375	Sauvignon Blanc, <i>Merlin Cherrier</i> , Sancerre, France	\$65
1555	Sauvignon Blanc, <i>Ferrari-Carano "Fume Blanc"</i> , Alexander Valley, CA	\$42
1390	Sauvignon Blanc, <i>Cloudy Bay</i> , New Zealand.	\$47
1406	Sauvignon Blanc, <i>Sea Fog</i> , Napa Valley, CA	\$60
1441	Sauvignon Blanc, <i>Duckhorn</i> , Napa Valley, CA	\$75

Sea Island's in-room sales of alcohol are governed by state and county laws. Monday through Saturday sales and delivery of wine and beer are 6 a.m.–11:45 p.m. and distilled spirits are 8 a.m.–11:45 p.m. Sunday hours of sale and delivery of all alcoholic beverages are 12:30 p.m.–11:30 p.m. Beer and wine sales are permissible on Thanksgiving Day but no distilled spirits sales will be allowed. On Christmas Day no alcohol sales are permitted. Sea Island is prohibited from selling or delivering any alcohol outside The Cloister's designated liquor license perimeter.

WINE LIST

ROSÉ

BOTTLE

2600 Cinsault Rosé, *Domaine de Triennes*, Provence, France \$50

RED

GLASS

5760 Cabernet Sauvignon, *Waterbrook "Sea Island,"* Columbia Valley, WA \$12.50
 5440 Merlot, *Swanson Vineyards "Sea Island,"* Napa Valley, CA \$12.50
 2901 Pinot Noir, *Au Bon Climat "Sea Island,"* Santa Barbara, CA \$12.50

BOTTLE

5760 Cabernet Sauvignon, *Waterbrook "Sea Island,"* Columbia Valley, WA \$50
 7294 Cabernet Sauvignon, *Chateau Clarke*, Medoc, France \$95
 6073 Cabernet Sauvignon, *Regusci*, Napa Valley, CA \$130
 6474 Cabernet Sauvignon, *Silver Oak*, Alexander Valley, CA \$185
 4690 Cabernet Sauvignon, *Brancatelli "Valle de Stelle,"* Tuscany, Italy \$65
 6238 Meritage, *Stave 28 "Echo,"* Napa, CA \$70
 5626 Malbec, *Pascual Toso "Reserve,"* Mendoza, Argentina \$55
 4587 Malbec, *Chateau Mon Haut Plasir "Prestige,"* Cahors, France \$65
 5440 Merlot, *Swanson Vineyards "Sea Island,"* Napa Valley, CA \$50
 5456 Merlot, *Duckhorn*, Napa Valley, CA \$140
 5439 Merlot, *Ferrari-Carano*, Sonoma Valley, CA \$48
 2772 Pinot Noir, *Deponte*, Willamette Valley, OR \$100
 2901 Pinot Noir, *Au Bon Climat "Sea Island,"* Santa Barbara, CA \$50
 3194 Pinot Noir, *Joseph Voillot "Vieilles Vignes,"* Pommard, France \$75
 171 Pinot Noir, *Merry Edwards*, Russian River Valley, CA, .375 \$85
 3068 Pinot Noir, *Merry Edwards*, Russian River Valley, CA \$125
 6603 Shiraz, *Penfold's "Bin 28,"* Barossa Valley, Australia \$85
 4550 Shiraz, *Penfold's, "St. Henri,"* South Australia, Australia \$175
 5373 Zinfandel, *Frog's Leap*, Napa Valley, CA \$85

FORTIFIED

9343 Graham's, 20 Year Tawny, Duero, Portugal \$130

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BEER AND SINGLE-SERVE SPIRITS

Please contact In-Room Dining to personalize the mini bar located in your room.

BEER

BUDWEISER, BUD LIGHT, MILLER LITE, COORS LIGHT	\$6
SIX-PACK BEER SELECTIONS	\$34/SIX-PACK
Budweiser, Bud Light, Miller Lite, Coors Light	
AMSTEL LIGHT, BASS, CORONA, CORONA LIGHT,	
GUINNESS EXTRA STOUT, HEINEKEN, BLUE MOON,	
SAM ADAMS, SIERRA NEVADA, SWEETWATER 420,	
BECK'S NON-ALCOHOLIC	\$7
PREMIUM SIX-PACK BEER SELECTIONS	\$40/SIX-PACK
Amstel Light, Bass, Corona, Corona Light, Guinness Extra Stout, Heineken, Blue Moon, Sam Adams, Sierra Nevada, SweetWater 420, Beck's Non-Alcoholic Beer	

SINGLE SERVING SPIRIT BOTTLES (50 ML)

VODKA	
Absolut	\$9
Ketel One	\$9
Grey Goose	\$16
Tito's .375 ml	\$45
TEQUILA	
El Jimador	\$9
Patron Silver	\$22
BOURBON/WHISKEY	
Jack Daniels	\$8
Wild Turkey	\$9
Crown Royal	\$10
Maker's Mark	\$12
Virgil Kaine, 200 ml	\$25
Woodford, 375 ml	\$55
SCOTCH	
Dewar's White Label	\$10
Glenlivet 12 Year	\$14
GIN	
Tanqueray	\$8
Bombay Sapphire	\$10
RUM	
Captain Morgan	\$7
Bacardi Silver	\$7
CORDIAL/COGNAC	
Bailey's Irish Cream	\$9
Kahlua	\$9
Hennessey	\$15
Grand Marnier	\$15
Camus XO	\$45

Sea Island's in-room sales of alcohol are governed by state and county laws. Monday through Saturday sales and delivery of wine and beer are 6 a.m.–11:45 p.m. and distilled spirits are 8 a.m.–11:45 p.m. Sunday hours of sale and delivery of all alcoholic beverages are 12:30 p.m.–11:30 p.m. Beer and wine sales are permissible on Thanksgiving Day but no distilled spirits sales will be allowed. On Christmas Day no alcohol sales are permitted. Sea Island is prohibited from selling or delivering any alcohol outside The Cloister's designated liquor license perimeter.

SPIRITS

FULL-SIZE SPIRIT BOTTLES

VODKA

Absolut.	\$90
Absolut Citron	\$90
Absolut Ruby Red.	\$90
Tito's	\$95
Ketel One.	\$110
Hangar One	\$120
Hangar One Mandarin Blossom .750	\$120
Stolichnaya	\$140
Grey Goose	\$150
Chopin (Potato)	\$170

GIN

Bombay	\$110
Death's Door	\$115
Tanqueray	\$120
Bombay Sapphire	\$130
Hendrick's	\$160

TEQUILA

El Jimador Reposado.	\$80
Patron Silver.	\$180
Patron Anejo	\$225

RUM

Don Q.	\$60
Myers Rum	\$65
Ron Abuelo, 7 Year Anejo.	\$90
Captain Morgan	\$95
Mount Gay Rum	\$110
Myers Dark Rum	\$120
Richland Rum	\$160

FULL-SIZE SPIRIT BOTTLES

BOURBON/WHISKEY

Jim Beam	\$100
Seagram's VO.	\$100
High West Double Rye.	\$105
Wild Turkey.	\$125
Woodford Reserve	\$130
Crown Royal	\$150
Maker's Mark	\$155
Jack Daniels	\$160
Jameson Irish Whiskey	\$160
Gentleman Jack	\$175

SCOTCH BLENDED

J&B	\$125
Dewar's	\$130
Johnnie Walker Red	\$140
Chivas Regal.	\$180
Johnnie Walker Black	\$190

SCOTCH SINGLE MALT

Laphroig 10 Year	\$170
Glenlivet	\$225
Glenfiddich	\$225
Macallan 12 Year	\$225
Oban	\$270
Macallan 18 Year	\$550

CORDIALS/COGNAC

Sambuca Romano.	\$120
Bailey's Irish Cream	\$130
Kahlua	\$125
Amaretto Di Saronno	\$130
Frangelico.	\$140
Chambord	\$140
Cointreau.	\$160
Camus VSOP	\$160
Grand Marnier	\$185

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HONOR BAR PACKAGES

While visiting with us you may want to save time by stocking your mini bar or refrigerator with beverages and late night snacks. Honor Bar Packages include single serving spirit bottles and full-size wine bottles.

THE MARTINI BAR PACKAGE	\$85
2 Grey Goose Minis	
2 Tanqueray Minis	
Dry Vermouth .375ml	
Cranberry Juice	
Olives	
Lemon Twists	
THE CLASSICS	\$70
2 Maker's Mark Mini	
2 Crown Royal Minis	
1 Sweet Vermouth .375ml	
1 Simple Syrup 4 oz.	
Oranges	
Cherries	
BRUNCH	\$80
2 Moletto Prosecco .187ml	
4 Absolut Vodka Minis	
1 Bloody Mary Mix 33 oz.	
1 Orange Juice 8 oz.	
Pickled Okra	
Strawberries	

SNACK BASKET	\$150
Diet Cokes	
2 Sprites	
2 Cokes	
1 small San Pellegrino	
1 small Acqua Panna	
2 Oranges	
2 Apples	
1 bunch of Grapes	
1 box of Boursin Cheese	
6 bags of assorted Chips	
1 box of Carr's Water Crackers	
1 box of Flat Bread Crackers	
2 Cookies	
1 bag of M&M's (8 oz.)	
1 bag of Mixed Nuts (8 oz.)	
1 bag of Dried Fruit (8 oz.)	
SEA ISLAND MINI RECEPTION	\$385
Sea Island Private Wine Labels	
Select 1 of any of the following: Pinot Noir, Chardonnay, Brut, Cabernet Sauvignon	
12 pack of Beer of your choice	
Tito's Vodka .375ml, Virgil Kaine Ginger Bourbon 200ml, and El Jimador Tequila	
2 each Ginger Beer	
2 each Coca Cola	
2 each Tonic Water	
2 each Soda Water	
Lemons, Limes, and Orange	

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PRIVATE CHEF MEALS

Prepared in the comfort of your own cottage or villa by one of our professional chefs, Private Chef Meals offer all the luxuries of dining out. Our chefs and servers seamlessly make all the preparations so that you may spend more time with family and friends. These meals are the perfect way to celebrate a special occasion, spend a casual night with the family or enjoy fine dining right at your own dining table. Our staff will be as interactive with you and your guests as you wish. If you don't see what you are looking for please contact us so that we can create a custom menu that will be ideal for your needs.

To ensure the overall quality of the experience, a server will automatically accompany the chef for five to ten guests for a \$125 fee. For dinners of 11 or more guests, additional service staff will be added for a \$75 fee and an additional chef will be added for a \$125 fee. All Private Chef Meals require a four-person minimum and 72-hour notice. Meals scheduled with less than 72 hours notice are contingent upon availability. Cancellations under 72 hours will be charged half the total cost of the meal. To change the number of your guests with less than 24 hours notice, there will be a charge of half the price of each meal per canceled guest.

Please inquire with us about your Personal Chef or Professional Service Staffing needs. Based on availability we will assist you in getting the staff that you need to enhance your experience.

A 23% service charge and 7% sales tax will be added to all Residential Catering, Dining Services, Food and Beverage items.

PRIVATE CHEF BREAKFAST MENUS

RISE AND SHINE

\$35 per person, \$125 chef fee

STARTER COURSE

Selection of handcrafted Pastries
Seasonal Fruit Platter

JUICE BAR

Select from a variety of juices

MAIN COURSE

Served with Cheddar Grits or Breakfast Potatoes

*Omelette Station

Your personal chef will make omelettes for you and your group

Selection of ingredients: Ham, Bacon, Peppers, Spinach, Onions,
Mushrooms, Cheddar, Feta, and Boursin cheeses

COFFEE SERVICE

LAZY MORNING BRUNCH

\$75 per person with Mimosas, \$55 per person without Mimosas, \$125 chef fee

*MIMOSA AND JUICE BAR

Orange Juice, Grapefruit Juice, Apple Juice, or Cranberry Juice
Coffee Service

SLICED FRUIT PLATTER

Fresh Seasonal Fruit and Berries

LOGAN TURNPIKE OATMEAL OR GRITS STATION

OATMEAL STATION: Raisins, Dried Fruit, Brown Sugar, Cinnamon

GRITS STATION: Cheddar Cheese, Bacon, Scallions, Ham

FRENCH TOAST OR PANCAKE STATION

Warm Maple Syrup, Cinnamon Apples, Bananas, Fresh Berries,
Chocolate Chips, Whipped Cream

*EGG STATION

Created by your chef

Eggs served any style

with Home Fried Potatoes

Choice of Bacon, Apple Sausage or Smoked Ham

**Mimosas not available down the drive*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

PRIVATE CHEF MENUS

A TASTE OF THE SOUTH

\$90 per person

STARTER COURSE

Select one:

- Crab Cake with Lemon Pepper Aioli and Pickled Green Tomato Relish
- Blackened Georgian Shrimp with Boudin and Roasted Tomato Butter

MAIN COURSE

Served with Fried Cheese Grits and Sautéed Greens

Select one:

- *Cedar Grilled Salmon
- Pork Tenderloin
- Sautéed Shrimp and Andouille Sausage

DESSERT COURSE

Select one:

- Peach Bread Pudding with Crème Anglaise
- Red Velvet Cheesecake

THE FRENCH BISTRO

\$155 per person

STARTER COURSE

Select one:

- French Onion and Gruyère Tart
- French Onion Soup

SECOND COURSE

Select one:

- Sautéed Scallops with Haricot Verts and Saffron Cream
- Poached Lobster Tail with Grilled Asparagus, Poached Egg, and Hollandaise

MAIN COURSE

Served with Potatoes and Buttered Seasonal Vegetables

Select one:

- *Filet Mignon with Red Wine Demi
- Roasted Chicken with Fennel Veloute
- Catch of the Day with Sauce Manier

DESSERT COURSE

- Chocolate Gateaux with Praline Ice Cream

THE COAST LINE

\$135 per person

*RAW BAR STARTER

- Peel-and-Eat Shrimp, Oysters on the Half Shell, and Crab Legs
- Accompanied with Cocktail Sauce, Melted Butter, Mignonette, and Lemons

SECOND COURSE

- Artisan Salad with Heirloom Tomatoes, Cucumbers, Carrots, and White Balsamic Vinaigrette

MAIN COURSE

- Sautéed Catch of the Day, Buttered New Potatoes, Grilled Vegetables, and Caper Butter Sauce

DESSERT COURSE

- Key Lime Pie with Seasonal Berries

THE ITALIAN BISTRO

\$140 per person

ANTIPASTI

- Roasted Tomato Bruschetta, Mini Caprese Skewers, Prosciutto and Ricotta Cheese Pizzette, Roasted Peppers & Tomatoes, Artichokes, Shaved Parmigiano Reggiano and Arugula

INSALATI

Select one:

- Field Greens with Fried Buffalo Mozzarella, Candied Pine Nuts, Crispy Pancetta, Balsamic-Honey Vinaigrette
- Classical Caesar made Tableside

SHRIMP TRIO

- Shrimp Picatta, Prosciutto-wrapped Shrimp, and Scampi-Style Shrimp

*BEEF

- Beef Tenderloin, Roasted Wild Mushrooms with Marsala Reduction, Gorgonzola and Truffle Risotto

DESSERT

- Tiramisu

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PRIVATE CHEF DINNER MENUS

DEEP SOUTH

\$80 per person

STARTER COURSE

Select two:

- Southern Deviled Eggs
- Smoked Fish and Pita Chips
- Beer-Braised Whole Peanuts

SECOND COURSE

Select one:

- Spinach and Toasted Cornbread Salad, Granny Smith Apples, Asher Blue Cheese, and Warm Bacon Dressing
- Pan-Fried Green Tomato, Pimento Cheese, and Smoked Tomato Vinaigrette

MAIN COURSE

Served with Black Eyed Pea Succotash and Logan Turnpike Grits

Select one:

- Cedar Smoked Chicken
- Southern Peach BBQ Baby Back Ribs
- Coastal Catch of the Day

DESSERT COURSE

Select one:

- Pound Cake with Macerated Berries and Whipped Cream
- Southern Pecan Pie

LAND OR SEA TO TABLE

\$95 per person, Gluten Free menu

STARTER COURSE

Select one:

- Warm Tomato Basil Bisque with Lump Crab Crostini
- Spinach and Arugula Salad with Oranges, Smoked Almonds, Hearts of Palm, and Fennel Vanilla Vinaigrette

MAIN COURSE

Select one:

- Grilled Catch of the Day with Herb Roasted Broadfield Farm Vegetables, Grit Cake, Lemon Beurre Blanc
- *Grilled New York Strip with Herb Roasted Broadfield Farm Vegetables, Heirloom Potatoes with a Truffle Demi

DESSERT COURSE

Seasonal Sorbet with Berries

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DROP-OFF MENU

Have one of our prepared dinners delivered to your doorstep, where all you will have to do is plate it up for your guests. It is the perfect way to ensure dinner is ready for the family after a long day of work or play.

All drop-off menus require a four-person minimum and 48-hour notice. Cancellations under 48 hours will be charged half the total cost of the dinner. Drop-offs scheduled with less than 48 hours notice are contingent upon availability. Please call back if you had china delivered to you for your drop-off so we can retrieve the items. We will charge retail price for any china not returned in a 24-hour period.

A 23% service charge, 7% sales tax and a \$10 delivery fee will be added to all Residential Catering, Dining Services, Food, and Beverage items.

CATERED EVENTS

If you prefer to have staff set up for family-style service or assist in catering your event, we will be happy to discuss your event in detail. You may select from any of our Private Chef or Drop-Off Menus, or speak with one of our chefs to customize a menu for you and your guests.

Catered events require a five-day notice and are provided for a minimum of 12 and a maximum of 30 people. Catered events are contingent upon availability. Events may need to be turned over to our Catering and Events Team. A staff and set-up fee of \$275 is applied to all catered events. Cancellation of catered events in less than 72 hours will be charged half the total cost of the event.

A 23% service charge and 7% sales tax will be added to all Residential Catering, Dining Services, Food, and Beverage items.

DROP-OFF MENU

Whether it is the holiday season, football season, or a gathering of friends and family, platters are a great way to ensure there is something for everyone.

THE PLANTATION BREAKFAST

\$30 per person

BUTTERMILK BISCUITS

with Butter, Honey, and Jams

SELECT ONE:

*Eggs Benedict (English Muffin, Broadfield Ham, Poached Egg, and Hollandaise)

Bacon, Sausage, Egg, and Cheese Scramble

Maple French Toast Bread Pudding

SELECT ONE ACCOMPANIMENT:

Breakfast Home Fries

Seasonal Fruit

Cheddar Grits

SELECT ONE:

Bacon

Chicken Sausage

Maple Sausage

ALL IN ONE BREAKFAST

\$25 per person

HANDCRAFTED PASTRIES

SELECT ONE PER PERSON

Breakfast Burrito with Egg, Sausage, Jack Cheese and Fresh Salsa

Breakfast Sandwich, Cathead Biscuit filled with Ham, Cheese and Egg

Southern Fried Chicken Biscuit, with Chili-Infused Honey

SELECT ONE:

Breakfast Home Fries

Cheddar Grits or Seasonal Fruit

SELECT ONE:

Bacon

Chicken Sausage

Maple Sausage

CLASSIC

\$50 per person

DINNER ROLLS

SELECT ONE:

House made Meat Loaf

Whole Roasted Chicken (one chicken per two people)

ACCOMPANIMENTS:

Mashed Potatoes with Mushroom Gravy, Buttered Broccoli,

Baked Beans, and Caesar Salad

APPLE PIE

GAME TIME

\$40 per person

MIXED ARTISAN SALAD

Choice of Dressing

12" PEPPERONI PIZZAS

Additional toppings \$2.50 per topping per pizza

WINGS WITH CHOICE OF SAUCE

Buffalo Mild or Hot, Southern BBQ, or Sweet Chili

CARROTS AND CELERY

Choice of Ranch or Blue Cheese

CHEESE NACHO

Pepper Jack Cream, Pico de Gallo, Sour Cream, and Guacamole

CHOCOLATE CHIP COOKIES

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DROP-OFF MENU

FESTA ITALIANA

\$45 per person

ANTIPASTI SALAD

Iceberg Lettuce, Cherry Tomatoes, Salami, Sopressata, Kalamata Olives, Banana Peppers, Shaved Red Onion, Italian Vinaigrette

CHOICE OF TWO:

Penne Primavera

Alfredo Chicken and Broccoli Fettuccine

Rigatoni Bolognese

ROLLS

TIRAMISU

THE ALL-AMERICAN GRILL

\$35 per person

SELECT TWO:

Hot Dogs

*Hamburgers

BBQ Chicken

ACCOUTREMENTS:

Buns, Cheese, Ketchup, Mayo, Mustard, Relish, Lettuce, Tomato, and Onion

ACCOMPANIMENTS:

Coleslaw

Baked Beans

Pretzels and Chips

Macaroni Salad or Potato Salad

CHEWY CHOCOLATE BROWNIES

with Vanilla Ice Cream

SOUTHERN BBQ

\$45 per person

CHOICE OF THREE SMOKED MEATS:

Pulled Pork

Dry Rubbed Ribs

Smoked Beef Brisket

Cedar Smoked Chicken

ACCOMPANIMENTS:

Macaroni and Cheese, Baked Beans, Coleslaw, and Potato Salad

PEACH COBBLER

with Vanilla Ice Cream

SOUTHERN STAPLES

\$40 per person

SOUTHERN FRIED CHICKEN

ACCOMPANIMENTS:

Mashed Potatoes and Gravy, Macaroni and Cheese, Stewed Tomatoes and Okra, Green Beans with Bacon and Onions

BUTTERMILK BISCUIT

with Butter, Honey, and Jams

BOURBON PECAN PIE

LOW COUNTRY BOIL

\$50 per person

LOCAL GEORGIA SHRIMP, CLAMS, MUSSELS, AND CRAWFISH

Crab Legs available for an additional \$15 per person

ACCOMPANIMENTS:

Smoked Sausage, Corn on the Cob, Potatoes, Carrots, Onions and Celery

COLESLAW

GARDEN GREEN SALAD

SEA ISLAND CORN MUFFINS

with Honey and Butter

RED VELVET CHEESECAKE

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KIDS' PARTY

Please give us a call about setting up your child's party! Minimum of six people.

PIZZA AND ICE CREAM SHOP PARTY

\$35 per person

PIZZA

Pepperoni Pizza and Cheese Pizza

ICE CREAM

Strawberry, Chocolate, and Vanilla

ACCOMPANIMENTS:

Whipped Cream, Cherries, Chocolate Sauce, Caramel Sauce,
Strawberry and Pineapple Pieces, Banana, Nuts, Sprinkles,
M&M's, Cookie Pieces, Cones

BEVERAGES:

Lemonade, Coca-Cola, Sprite, Apple Juice

Ice cream scoop will be provided for use during the party.

Streamers, hats, plates, cups, utensils and napkins provided for an additional \$50.

CUPCAKE DECORATING PARTY

\$35 per person

ENTRÉE WITH CHIPS

*Cheeseburger Sliders and Mini Hot Dogs

CUPCAKES

Chocolate, Vanilla, and Chef's Choice

ACCOMPANIMENTS:

Cherries, Sprinkles, M&M's, Cookie Pieces, Nuts, Chocolate Icing,
Strawberry Icing, Vanilla Icing

BEVERAGES:

Lemonade, Coca-Cola, Sprite, Apple Juice

Piping bags and accessories will be provided for the party.

Steamers, hats, plates, cups, utensils and napkins provided for an additional \$50.

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CREATE-YOUR-OWN DROP-OFF RECEPTION

Please select from the choices below and they will be delivered to your door ready to heat and serve in the comforts of your home. These items require a 72-hour notice for booking and a 48-hour notice for cancellation.

BRUSCHETTA WITH TOASTED FOCACCIA CROSTINI \$12 PER PINT

- Roasted Tomato
- Grilled Vegetables
- Greek
- Caprese
- Pickled Tomato and Cucumber
- Shrimp, Artichoke and Tomato \$24 PER PINT

TEA SANDWICHES \$20 PER DOZEN

- Egg Salad on White Bread
- Chicken Salad on Wheat Berry Bread
- Cucumber and Boursin on Rye Bread
- Salmon and Cream Cheese on Wheat Bread
- Pimento Cheese on White Bread

SNACKS BY THE POUND

- Mixed Nuts \$20
- Smoked Almonds \$25
- Jumbo Cashews \$25
- Kettle Chips \$20
- M&M's \$20
- Pretzels \$20
- Gouda and Carr's Crackers \$20

SLIDERS \$30 PER DOZEN

- Cheeseburger
- Chicken Club
- BBQ Pork
- BLT
- Caprese Panini

BITE SIZE BY THE DOZEN

- Mini Crab Cake Bites Lemon Pepper Aioli \$50
- Chicken Satay Peanut Sauce \$25
- Smoked Salmon Roulade \$25
- Brie and Raspberry on Sourdough \$20
- Gorgonzola Cream Filled Eggs \$25
- Creamy Deviled Eggs \$15
- Melon Skewers \$15
- Wings \$30
- Shrimp Cocktail \$35

Other grocery offerings are available upon request. Please call Cloister In-Room Dining at 912-638-3611 ext. 5721 and we will work with you to set up your order.

PRIVATE CHEF LESSONS

Allow one of our professional chefs to demonstrate and teach practical techniques for you in one of our kitchens. This is the perfect activity for the family or a day with friends. The best part is taking the wonderful dishes you have created home with you along with the recipes.

MEDITERRANEAN DIET

\$50 per person

SOUP

Tomato Gazpacho

*PAN ROASTED SALMON

with Lemon and Dill Tzatziki

TAPAS

Hummus, Olivata, Babba Ganouch

APPLE CROSTATA

ITALIAN COOKERY

\$65 per person

TECHNIQUES

Basic Pizza Dough and Pasta Dough

HOUSE MADE MOZZARELLA

CAPRESE SALAD

RICOTTA FILLED RAVIOLI

with Pomodoro Sauce

TIRAMISU

FRENCH TECHNIQUES

\$30 per person

TECHNIQUES

Basic Vinaigrettes

Mayonnaise and Aioli Techniques

Canape Hors d'oeuvres

PATE A CHOUX

SEASONAL FRUIT TART

with Pastry Cream on a Shortbread Crust

COASTAL CUISINE

\$70 per person

CLASSIC LOW COUNTRY BOIL

PECAN CRUSTED LOCAL FISH

with Georgia Peach Chutney

COLLARD GREENS

HUSHPUPIES

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Lessons require a 72-hour notice for booking and a 48-hour notice for cancellation. Private Chef Lessons include the cost of the menu of your choosing as well as a \$135 fee for a two-hour lesson. Children under the age of 15 will need to have a parent present during their lesson. Parties of six or more are subject to additional costs. Lessons are based on availability.

AMENITY DELIVERIES

For whatever the occasion, these wonderful treats can be sent as a special gift or enjoyed as a treat to yourself.

SWEET AND SAVORY NUTS	\$40
Smoked Almonds, Candied Pecans, Peanut Brittle, Jumbo Cashews	
ASSORTED TRUFFLES	\$20
Enjoy six Truffles per order	
CHEESE BOARD (SERVES 2)	\$32
Assorted Cheeses, Crackers, Dried Fruits, and Nuts	
NIGHTY NIGHT CAP	\$35
Two .50 Cordials (choice of Hennessy, Bailey's, Kahlua, or Grand Marnier), accompanied by 3 Chocolate Truffles	
S'MORES (SERVES TWO)	\$25
Enjoy a campfire tradition and make your own s'mores in your room with our S'mores Maker. Served with two glasses of milk.	
FRUIT BASKET	\$24
Assorted Fruit and San Pellegrino	
CHOCOLATE STRAWBERRIES	\$21
Six Chocolate dipped Strawberries	
Add a half bottle of Veuve Cliquot	\$75
SOUTHERN GENTLEMAN	\$125
Savor two Cigars with .375ml Woodford Reserve and Chocolate Truffles	
FRENCH MACAROONS	\$18
Six assorted Macaroons	
FAMILY SNACK BASKET	
A basket filled with appetizing snacks paired with an assortment of soft drinks and bottled water	
Small Basket (serves 2-3)	\$80
Large Basket (serves 4-6)	\$150
WOODFORD AND COKE	\$65
A Southern Cocktail of a .375ml Woodford and Coca-Cola	

TAKE HOME A TASTE OF SEA ISLAND

Flavors worth sharing! Take home a taste of Sea Island, prepared in-house and sealed in mason jars. Fantastic gifts to share with family and friends.

TASTE OF THE SOUTH	\$40
Peach BBQ Sauce, Pickled Green Tomato Jam, and Seasonal Pickled Vegetables	
SOUTHERN SWEET TOOTH	\$35
Chocolate Pecan Brittle, Sea Island Gold Brick Sauce, Seasonal Fudge	

PET MENUS

All Sea Island pet menu dishes are prepared by our In-Room Dining chefs. Respecting your pet's health, no fat, spices, or seasonings are used during the preparation of the dishes and all ingredients used are organic.

DOG OFFERINGS

THE RAW DEAL	\$7
Frozen Raw Bone	
NO MEAT FOR ME	\$7
Sautéed Organic Vegetables with Quinoa	
CRAZY DOG	\$12
Beef Tips braised in Veal Essence with White Rice	
CHICKEN DELIGHT	\$10
Grilled Chicken Breast, Sautéed Vegetables, and Chopped Noodles coated in rich Chicken Jus	
SNACKS	
House-made Dog Cookie	\$4
Veggie Bones	\$4
Crispy Bacon Strip with Peanut Butter	\$6

CAT OFFERINGS

SASHIMI	\$14
Daily selection of Fish	
CHILLED TUNA LOVER	\$8
Slow-cooked Tuna Salad mixed with Sautéed Vegetables	
SEVEN LIVES	\$5
Organic Dry Food	

SEA ISLAND SIGNATURE BAKERY

All Bake Shop orders require 72-hours notice. All orders placed with fewer than 10 hours notice cannot be guaranteed. Special orders may take more time, preparation and may have separate pricing. Please contact the Bake Shop directly with special requests at 912-638-3611 ext. 5640. A service charge of 23% and 6% sales tax will be added to all orders.

PASTRIES

	DOZEN/HALF DOZEN
STICKY BUNS	\$45/\$30
BISCUITS	\$22/\$16
APPLE PASTRY	\$20/\$14
SEA ISLAND CORN MUFFINS	\$20/\$14
CRANBERRY SCONES	\$20/\$14
RASPBERRY PASTRY	\$20/\$14

CUPCAKES

	DOZEN \$36/HALF DOZEN \$30
CHOICE OF FLAVOR:	
Chocolate	
Vanilla	
Red Velvet	
Carrot Cake	
CHOICE OF ICING:	
Chocolate	
Vanilla	
Buttercream	
Cream Cheese	

COOKIES

	DOZEN/HALF DOZEN
GINGERSNAPS	\$25/\$20
MACADAMIA	\$25/\$20
SUGAR COOKIES	\$25/\$20
OATMEAL	\$25/\$20
PEANUT BUTTER	\$20/\$15
CHOCOLATE CHIP	\$20/\$15

PIES (9")

PIES (9")	\$25 EACH
CHOICE OF:	
Traditional Pecan Pie	
Chocolate Pecan Pie	
Key Lime Pie	
Apple Pie	
Cherry Pie	
Cheesecake	

CAKES

6" SERVES 6-8	\$32
9" SERVES 9-15	\$49
12" SERVES 16-25	\$65
1/4 SHEET, SERVES 25-28	\$72
1/2 SHEET, SERVES 48-52	\$90
FULL SHEET, SERVES 95-100	\$165
CHOICE OF CAKE:	
Vanilla	
Chocolate	
Red Velvet	
Carrot Cake	
CHOICE OF FILLING:	
Buttercream	
Chocolate Truffle	
Chocolate Buttercream	
Pastry Cream	
Creamy Lemon	
Cream Cheese Filling	
CHOICE OF ICING:	
Buttercream	
Chocolate Truffle	
Chocolate Buttercream	
Cream Cheese	
Fondant (\$15)	