

2022 SEA ISLAND EVENT MENUS



Sea Island[®]

A LETTER FROM THE CHEF

It is with great pleasure that we present to you the following menus to assist you in your upcoming event planning. You will find our menus are enhanced with locally inspired flavors with the highest quality ingredients.

We embrace local, organic, and sustainable farms and fisheries as much as possible and are very conscious of our responsibility to be stewards of our environment.

Food brings people from all over the world to our tables and we relish the ability to hand select ingredients that continue to build and enrich the lives of both our members and guests.

Southern traditions are alive and well within these menus and we are excited for the opportunity to share them with you!

Welcome home!



Pete Page
Executive Chef, Sea Island Events

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GENERAL INFORMATION AND POLICIES

Thank you for selecting Sea Island for your upcoming event. Our menus will provide a wide variety of options and serve as a guideline to your event planning. Your Conference Services Manager will assist in making selections to exceed your expectations. In addition, we will gladly provide specialty menu proposals. Should you have any questions regarding these policies, please direct them to your Conference Services Manager. The following is detailed information and policies for Sea Island.

MENU SELECTIONS

Sea Island requests your selection of menus no less than 21 days prior to your program dates in order to ensure the availability of your menu options. Please note menu prices and items are subject to change until confirmed on banquet event orders due to the market and availability. Sea Island, under any circumstances, does not allow food or beverage to be brought onto the property whether purchased or catered from outside sources.

ENHANCEMENTS

Our Event Design Team will assist in selecting appropriate floral arrangements, special linens, customized entertainment and unique themed décor. These items are available exclusively through Sea Island at competitive prices. Proposed use of any vendors outside of Sea Island must adhere to guidelines and be approved in advance by Sea Island. Applicable production fees will apply.

SERVICE CHARGES, SIIF FEES, AND LABOR FEES

- A 25% taxable service charge and 6% state tax will be added to all food and beverage events.
- Sea Island Infrastructure Fee: As a private entity, Sea Island maintains its beach, causeway, roads, water system, bridge and landscaping with no government funding from taxes. Funds from the SIIF, 2.25% per transaction, contribute to this cost.
- Additional service fees of \$16 per guest will be added for all buffet meals with guarantees of fewer than 20 guests.
- Additional service fees of \$16 per guest will be added for all plated meals with guarantees of fewer than 20 guests.
- Additional service fees of \$16 per guest will be added for all reception stations with fewer than 20 guests.

GUARANTEES

In order to properly document your event, a separate banquet event order will indicate the anticipated attendance number. We require an update of this guaranteed number by 9 a.m., three business days prior to each specific event. Guarantees for events scheduled on Monday, Tuesday or Wednesday must be provided by the previous Friday. In the event this update is not received as scheduled, the anticipated attendance number will be used as the guarantee. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater. Sea Island will prepare food for 3% over the final guarantee. A minimum guarantee policy of 80% of the original expected number applies.

FUNCTION SPACE

A variety of distinctively charming settings are available at Sea Island. Function space can be provided at no charge as long as the minimum food and beverage requirements are met by your group. Sea Island reserves the right to change the location to a room suitable for the anticipated attendance should the number increase or decrease. As well, due to service area restrictions, certain areas are prohibited from plated events, such as the Spanish Lounge, Black Banks Terrace and other locations. Please speak to your Conference Services Manager for suitable locations for your plated dinner.

RAINBOW ISLAND

One of our unique venue locations is Rainbow Island with its feel of low country living and Southern charm. We are pleased to offer this location for a day or evening event. Transportation is required for your guests to get to Rainbow Island and we are pleased to offer our 45 passenger Jeep Train shuttle complimentary for your event. Should additional transportation be needed for your event please discuss the additional needs and cost with your Conference Services Manager.

WEATHER CALLS/OUTDOOR EVENTS

All entertainment performing at an outdoor venue must conclude no later than 10 p.m. This is in accordance with local ordinances and out of respect for other resort guests and members. For the safety of your guests and to ensure a successful event, Sea Island reserves the right to relocate any scheduled outdoor event indoors. This will be determined based on the most up to date local weather forecast.

Decisions to move events inside will be made by the following deadlines:

- Breakfast: evening prior
- Lunch: evening prior
- Dinner: 10:00 a.m. day of event

If the Conference Services Manager determines the need to move your event indoors at designated timelines and that decision is overridden, there will be a \$1,500 service fee, if event is moved inside because of weather conditions.

GENERAL INFORMATION AND POLICIES

ALCOHOL RULES AND REGULATIONS

The State of Georgia prohibits the use of alcoholic beverages other than those provided by Sea Island. All alcoholic beverages that are not provided by Sea Island will be held until departure. All alcoholic beverage service must stop at 2:00 am and alcoholic beverages may not be served on Sunday before 11:00 a.m. or after 10:45 p.m. Corkage: the State of Georgia law prohibits the consumption of alcoholic beverages at a Sea Island food or beverage event which have not been purchased through, delivered by and/or served by the banquet and catering staff of Sea Island. Thus, guests/members are not permitted to purchase and provide their own alcoholic beverages for any Sea Island food and beverage event. Sea Island employees are required to request proper photo ID of and person of the questionable age and refuse alcoholic beverages to any person under age or who cannot produce proper identification. Sea Island employees are required to refuse any alcoholic beverage service to any person who, in the resort's judgment appears to be intoxicated.

DAMAGE AND LOSS

Sea Island is not responsible for any items placed in a function room prior to, during or after an event. Security officers can be provided at prevailing rates. Each sponsor is responsible for any damage other than normal wear and tear caused by guests or any independent contractor hired to perform a service.

PROPERTY DAMAGE AND LIABILITY

The host agrees to be responsible for any damages incurred to the premises or any other area of the resort by the host, guests, independent contractors or other agents that are under the host's control or the control of any independent contractor hired by the host while on premises. Cleaning fees may be charged at the discretion of the Catering and Conference Services Department. Should a group choose to hire an outside vendor, subcontractor or supplier, the client will be responsible for ensuring the vendor provides appropriate proof of insurances. We require each subcontractor providing work on your behalf to provide a certificate of insurance for commercial general liability of \$1,000,000 combined single limit, bodily injury, property damage, and name Sea Island (and whoever else is named in the contract) as an additional named insured as their interest may appear. In addition, if the subcontractor or supplier is required by law to provide workers compensation coverage to their employees, they must furnish Sea Island with the certificate of insurance or confirmation of coverage.

PACKAGE DELIVERY AND STORAGE

The resort will only accept packages weighing under 150 pounds, unless previous arrangements have been made through the Conference Services Department. All other packages must be stored internally or by the slow service company of your choice. We kindly request that all boxes shipped be scheduled to arrive at the resort no earlier than 5 days prior to the conference. Packages delivered to the resort must be shipped prepaid and marked to the attention of your Conference Services Manager, with the name of the conference. Packages sent COD will be refused. Removal of equipment and packages should be no later than the day following the completion of the program. This is the responsibility of the client. Cost of shipping plus handling charges of \$5.00 per package incoming and \$5.00 per package outgoing will be assessed on all boxes received. Additional labor charges may apply for movement of boxes by resort personnel beyond the primary meeting room or office assigned to the group.

Each incoming or outgoing package will be charged a handling fee by weight:
These charges are in addition to actual freight cost.
0-25 lbs.-\$10.00; 26-50 lbs.-\$20.00; 51-100 lbs.-\$50.00; 100 lbs. & over-\$100

BANNERS, SIGNS AND DISPLAYS

The resort does not permit the affixing of anything to walls, floors or ceilings of the rooms by use of nails, staples, pins, tape or any other substance unless approval is given by the Sea Island Engineering Department. If you intend to hang a banner, this will be handled by a member of the Sea Island staff for a charge of \$45.00 per hour. Any signs provided by our guests must be of professional quality and have Sea Island Resorts' approval for their quality and placement. Banners and signs are restricted to private group function areas.

AUDIO/VISUAL REQUESTS

Five Star Audiovisual has highly trained audio-visual staff that can provide the latest in technical equipment and service. Sea Island Resort offers in-house audio-visual services with competitive prices. Use of any outside, third-party, or personal equipment must be approved in advance by Sea Island Resorts. Applicable production fees will apply.

BREAKFAST BUFFETS

Breakfast Buffets include Sea Island Resort Coffee Blend and Palais des Thés Assorted Tea Selections.

DAYBREAK

Selection of Fresh Juices
 Seasonal Fruits & Berries
 Individual Yogurts and Granola
 A Selection of Pastries, Croissants, Jellies,
 Honey, Butter

\$35 per person

OCEANFRONT

Selection of Fresh Juices
 Seasonal Fruits & Berries
 Individual Yogurts and Granola
 A Selection of Pastries, Croissants, Jellies,
 Honey, Butter
 Breakfast Cereals, Assorted Milk
 Breakfast Sandwich, Egg, Cheese, and
 Choice of Meat

\$48 per person

SPANISH MOSS

Selection of Fresh Juices
 Seasonal Fruits & Berries
 A Selection of Pastries, Croissants, Jellies,
 Honey, Butter
 Steel-cut Oatmeal, Cinnamon, Brown Sugar
 Scrambled Eggs, Creamy Butter, Chives
 Breakfast Potatoes, Crumbled Bacon,
 Cheddar Cheese
 Crisp Applewood Smoked Bacon

\$58 per person

SOUTHERN MAGNOLIA

Selection of Fresh Juices
 Seasonal Fruits & Berries
 Individual Yogurts and Granola
 A Selection of Pastries, Croissants, Jellies,
 Honey, Butter
 Steel-cut Oatmeal, Cinnamon, Brown Sugar
 Scrambled Eggs, Creamy Butter, Chives
 Breakfast Potatoes, Crumbled Bacon,
 Cheddar Cheese
 Southern Buttermilk Biscuits & Sawmill Gravy
 Crisp Applewood Smoked Bacon
 Smoked Sausage Links

\$65 per person

MIGHTY OAK BRUNCH

Selection of Fresh Juices
 Seasonal Fruits & Berries
 A Selection of Pastries, Donuts, Croissants,
 Jellies, Honey, Butter
 Salad Greens, Tomato Medley,
 Traditional Dressings
 Grilled Asparagus
 Scrambled Eggs, Creamy Butter, Chives
 Eggs Benedict, Buttermilk Biscuit,
 Tabasco Hollandaise
 Breakfast Potatoes, Crumbled Bacon,
 Cheddar Cheese
 Blueberry & Granola Pancakes, Maple Syrup,
 Butter
 Fried Chicken & Waffles, Bourbon Syrup
 Shrimp & Grits
 Crisp Applewood Smoked Bacon
 Chicken Apple Sausage
 Pecan Cream Cheese Carrot Cake
 Blueberry Buttermilk Tartlets
 French Madeleines

\$108 per person

BREAKFAST ENHANCEMENT SELECTIONS

EGG & OMELET ACTION STATION

Farm-fresh Eggs, Breakfast Sausage, Diced Ham, Chopped Applewood Smoked Bacon, Cheddar Cheese, Shaved Parmesan, Diced Onion, Tomato, Mushroom, Green Onion, and Braised Spinach
\$30 per person, \$250 chef fee required (per 75 guests)

PANCAKE ACTION STATION

Made-to-Order Pancakes with Assorted Toppings: Chopped Applewood Smoked Bacon, Berries, Toasted Oats, Chocolate Chips, Whipped Cream, Butter, and Syrup
\$28 per person, \$250 chef fee required (per 75 guests)

WAFFLE ACTION STATION

Made-to-Order Waffles with Assorted Toppings: Chopped Applewood Smoked Bacon, Berries, Toasted Oats, Chocolate Chips, Whipped Cream, Butter, and Syrup
\$28 per person, \$250 chef fee required (per 75 guests)

FRENCH TOAST ACTION STATION

Made-to-Order French Toast with Assorted Toppings: Berries, Pecans, Toasted Oats, Whipped Cream, Butter, and Syrup
\$30 per person, \$250 chef fee required (per 75 guests)

OATMEAL BAR

Steel-cut Oats, Brown Sugar, Berries, Cinnamon, Butter, Bananas, Dried Fruit, Almonds, Vanilla Crème Anglaise
\$22 per person

GRITS BAR

Canewater Farm Grits, Chopped Applewood Smoked Bacon, Country Sausage, Aged Cheddar, Butter, Scallions
\$24 per person

BISCUIT BAR

Buttermilk Biscuits, Griddled Ham, Sausage Gravy, Red-eye Gravy, Pimento Cheese, Fried Green Tomatoes
\$26 per person

GOURMET TOAST

Whole Wheat Bread, Herbed Goat Cheese, Roasted Red Pepper & Eggplant Spread, Sliced Roma Tomatoes, Balsamic Glaze, Maldon Salt

Sesame Semolina Bread, Natural Almond Butter, Banana, Sliced Roasted Almonds, Raw Honey

Blueberry Sourdough Bread, Honey Infused Cream Cheese, Strawberries, Chopped Pecans, Fig Jam, White Balsamic Reduction

\$30 per person

SMOOTHIE BOWLS

Select 2 Flavors

Strawberry Banana, Green Goddess, Blueberry-Acai, Mango-Peach & Pineapple

Includes Assorted Toppings:
Seasonal Fruits & Berries, Granola, Toasted Coconut, Almond Slivers, Chia Seeds, Sunflower Seeds, Dried Cranberries, Golden Raisins, Shaved White Chocolate

\$30 per person

CUSTOM BREAKFAST BUFFET

Breakfast Buffet will include Sea Island Resort Coffee Blend and Palais des Thés Assorted Tea Selections.

\$52 per person / \$72 per person

FROM THE GROVE

Select two / Select three

Orange, Grapefruit, Cranberry, Tomato, Pineapple,
or Apple Juice

BREAKFAST TABLE

Select three / Select four

Seasonal Fruit & Berries

Individual Yogurts and Granola

Steel-cut Oatmeal, Cinnamon, Brown Sugar

Overnight Oats

Chia Seed Pudding

Breakfast Cereals, Assorted Milk

Hard-boiled Eggs

Scrambled Eggs, Creamy Butter, Chives

Canewater Farm Grits, Cheddar, Scallions

Breakfast Potatoes, Crumbled Bacon,
Cheddar Cheese

Hashbrown Casserole

Buttermilk Pancakes, Syrup, Butter

Belgian Waffles, Syrup, Butter

French Toast, Syrup, Butter

Applewood Smoked Bacon

Smoked Sausage Links

Turkey Bacon

Chicken Apple Sausage

Corned Beef Hash

FROM THE HEARTH

Select one / Select two

Buttermilk Biscuits, Jellies, Honey, Butter

Breakfast Bread, Jellies, Honey, Butter

Cinnamon Rolls

Danishes & Croissants

Georgia Pecan Sticky Buns

Coffee Cake

Assorted NY Style Bagels, Cream Cheese, Butter

ADDITIONAL ENHANCEMENTS

\$14 per person, per selection

Eggs Benedict

Smoked Salmon Platter, Bagels, Cream Cheese,
Egg Mimosa, Onions, Tomato, Crème Fraiche

Country Fried Steak, Gravy

Select one Breakfast Sandwich served on a
Croissant, Biscuit, or Wrap

Bacon, Egg, and Cheese

Sausage, Egg, and Cheese

Chicken Sausage, Egg, and Cheese

Sautéed Vegetables, Soy Sausage, Peppers,
Onions, and Mushrooms

COMPOSED BREAKS

THE DONUT SHOP

Chef's selection of assorted house-made Donuts

Donut Wall display is available for parties
greater than 50 guests

\$30 per person

REFRESH & REVIVE

Grab & Go Seasonal Fruit

Whole Fruit

Pure Green Pressed Juices:

Wake Up Call,
Apple, Lemon, Ginger, Cayenne

Golden Girl,
Turmeric, Carrot, Pineapple, Lemon, Ginger

Pure Greens,
Apple, Lemon, Ginger, Kale, Spinach,
Cucumber, Celery, Zucchini, Romaine

\$36 per person

ICE CREAM FLOAT

Assorted Coca-Cola Products with
Vanilla Ice Cream, Orange Sherbet, and
Raspberry Sorbet

\$32 per person

Attendant fee required. \$150 per 75 guests

THE KERNEL

Traditional Buttered, Caramel Corn, Truffle, Cheddar,
and Jalapeño Popcorn

\$18 per person

À LA CARTE BREAK ITEMS

LIGHTER OPTIONS

Individual Yogurts and Granola	<i>\$8 each</i>
Yogurt Parfait	<i>\$14 each</i>
Individual Bowls of Berries	<i>\$14 each</i>
Bolthouse Farms Smoothies	<i>\$14 each</i>
Luna & Kind Bars	<i>\$7 each</i>

FROM THE BAKERY

Coffee Cakes	<i>\$55 per dozen</i>
Breakfast Bread	<i>\$55 per dozen</i>
Danishes & Croissants	<i>\$55 per dozen</i>
Assorted NY Style Bagels	<i>\$55 per dozen</i>
Oatmeal-Apple Bars	<i>\$55 per dozen</i>
Georgia Pecan Sticky Buns	<i>\$60 per dozen</i>
Assorted Macaroons	<i>\$55 per dozen</i>
Brownies	<i>\$56 per dozen</i>
Assorted Jumbo Cookies	<i>\$56 per dozen</i>
Rice Krispie Treats	<i>\$46 per dozen</i>

SIGNATURE SNACKS

Assorted Bags of Chips & Pretzels	<i>\$6 each</i>
Bags of White Cheddar Popcorn	<i>\$8 each</i>
Kettle Fried Pork Rinds	<i>\$12 per person</i>
Cheddar & Asiago Crisps	<i>\$15 per person</i>
Boiled Peanuts	<i>\$12 per person</i>
Spiced Peanuts	<i>\$28 per pound</i>
House Roasted Nuts	<i>\$38 per pound</i>
Candied Rum Roasted Pecans	<i>\$45 per pound</i>
Roasted Pistachios	<i>\$60 per pound</i>
Roasted Marcona Almonds	<i>\$60 per pound</i>

ON DISPLAY

Whole Fruit	<i>\$28 per dozen</i>
Fresh Sliced Fruit	<i>\$18 per person</i>
Cheese and Fruit	<i>\$20 per person</i>
Make Your Own Trail Mix	<i>\$20 per person</i>
Artisan Charcuterie	<i>\$28 per person</i>

CHIPS & DIPS

House-made Potato Chips and Pimento Cheese	<i>\$16 per person</i>
Crudités, Hummus & Ranch	<i>\$18 per person</i>
Tortilla Chips & Salsa	<i>\$16 per person</i>
Tortilla Chips & Guacamole	<i>\$20 per person</i>
Pita Bread with Spinach & Artichoke Dip	<i>\$20 per person</i>
Seafood Dip & Rice Crackers	<i>\$20 per person</i>
House-made Potato Chips and French Onion Dip	<i>\$20 per person</i>
Tortilla Chips with Chorizo Queso Dip	<i>\$22 per person</i>

CANDY SHOP

Assorted Candy Bars	<i>\$6 each</i>
Sour Patch Kids	<i>\$16 per pound</i>
Gummy Bears	<i>\$16 per pound</i>
M&M's	<i>\$18 per pound</i>
Chocolate Covered Pretzels	<i>\$20 per pound</i>
Southern Pralines	<i>\$56 per pound</i>

MEALS TO GO

BOXED BREAKFAST

\$35 per person

Create one customized boxed breakfast menu for the entire group.

Select a choice of Sandwich, Orange or Grapefruit Juice, Apple or Banana. Includes Granola Bar, and Yogurt.

BREAKFAST SANDWICHES

Select one

Bacon, Egg and Cheese Croissant

Sausage, Egg and Cheese Biscuit

Chicken Apple Sausage and Egg Croissant

Bacon, Egg and Cheese English Muffin

Sautéed Vegetables, Soy Sausage, Peppers, Onions, Mushrooms, Spinach Wrap

BOXED LUNCH

\$50 per person

Create one customized boxed lunch menu for the entire group.

Select one Sandwich or Salad, Side, and Dessert.

Includes Sea Island Bottled Water, Assorted Chips, Whole Fruit, and Condiments.

SANDWICH OR SALAD

Choice of one

SANDWICHES

All sandwiches are made with Boar's Head deli meats.

CLUB

Oven-roasted Turkey, Black Forest Ham,
Crisp Applewood Smoked Bacon,
Vine-ripe Tomato, Lettuce, Onion Roll

ROTISSERIE TURKEY BREAST & BRIE

Cranberry Mustard, Wild Arugula, Wheat Bread

GRILLED VEGETABLE

Marinated Mozzarella, Roasted Red Peppers, Zucchini,
Squash, Spinach Wrap

CHICKEN SALAD

Field Greens, Duke's Mayonnaise
Multigrain Croissant

ITALIAN

Salami, Ham, Capicola, Provolone, Lettuce, Tomato,
Pepperoncini, Olive Tapenade,
Roasted Red Peppers, Hoagie Roll

SALADS

COBB

Fresh Garden Greens, Grilled Chicken Breast,
Hard-boiled Egg, Bacon, Blue Cheese, Avocado,
Tomato Medley, Red Wine Vinaigrette

SEA ISLAND NIÇOISE

Mixed Field Greens, Blackened Tuna,
Niçoise Olives, Heirloom Potatoes, Tomato Medley,
Haricot Verts, Shallot & Sherry Vinaigrette

GRILLED CHICKEN CAESAR

Roasted Tomatoes, Shaved Parmesan,
Garlic Croutons, Creamy Caesar Dressing

SIDES

Choice of one

Southern Coleslaw,
Roasted Vegetable & Goat Cheese Pasta Salad, Bacon-
Cheddar Potato Salad, or Classic Fruit Salad

DESSERTS

Choice of one

Fudge Brownie, Oatmeal-Apple Bar,
Rice Krispie Treat, or Jumbo Chocolate Chip Cookie

LUNCHEON BUFFETS

All Lunch Buffets will include Sea Island Filtered Water, Sweetened and Unsweetened Iced Tea.

GOURMET DELI

Minestrone Soup
Greek Salad
Toasted Orzo Pasta Salad, Roasted Tomatoes,
Olives, Red Onions, Zucchini, Squash
Smoked Ham, Pastrami, Turkey,
Herb-Roasted Chicken, Roast Beef
Lettuce, Heirloom Tomatoes, Onions, Pickles
Assorted Sliced Cheese
Duke's Mayonnaise, Whole Grain and
Dijon Mustard
Artisan Rolls, Sliced Bread, Hoagies
Chocolate Grasshopper Verrines
Key Lime Tarts

\$64 per person

ALL AMERICAN

Seasonal Fruit Salad
Garden Green Salad, Roasted Garlic Vinaigrette,
Peppercorn Ranch, Blue Cheese Dressing
Bacon-Cheddar Potato Salad
Molasses Baked Beans
Grilled Chicken Breast
All-Beef Hot Dogs
Hamburgers
Lettuce, Tomatoes, Onions, Sauerkraut,
Kosher Dill Pickles
Assorted Sliced Cheese
Duke's Mayonnaise, Spicy Brown and Dijon
Mustard
Assorted Buns
Jumbo Cookies
Brownies

\$66 per person

DOWN-HOME

Southern Salad Bar, Traditional Dressings
Bacon-Cheddar Potato Salad
Honey Roasted Carrots
Aged White Cheddar Macaroni & Cheese,
Broadfield Ham
Buttermilk Fried Chicken,
Oak-aged Pickled Pepper Sauce
Braised Chicken Legs & Thighs,
Garlic Thyme Au Jus
Grilled Beef Tips, Bell Peppers, Onions,
Mushrooms
Biscuits & Butter
Southern Caramel Layer Cake
Blueberry Turnovers

\$68 per person

LUNCHEON BUFFET SELECTIONS

All Lunch Buffets will include Sea Island Filtered Water, Sweetened and Unsweetened Iced Tea.

THE TUSCAN

Chopped Romaine, Black Olives,
Marinated Mozzarella, Roma Tomatoes,
Shaved Parmesan, Tuscan Herb Vinaigrette
Marinated Tomato & Basil Salad
Tuscan White Beans & Tomato Braised Rapini
Baked Spinach & Ricotta Lasagna
Braised Chicken Marsala, Cremini,
Shaved Pecorino
Italian Sweet & Spicy Sausage, Peppers
Roasted Garlic Breadsticks
Spumoni Parfait
Ricotta Peach Crostatas

\$67 per person

PAN-ASIAN

Wonton Soup
Soba Noodle Salad, Ponzu Sauce
Mixed Asian Vegetables
Braised Bok Choy, Shitake Mushrooms
Vegetable Fried Rice
Vegetarian Egg Rolls, Sweet Chili Sauce
Orange Chicken
Beef Bulgogi
Coconut Tapioca Pudding Verrines
Matcha Shortbread Cookies
Mango & Lime Tarts

\$67 per person

EL MERCADO

Pozole,
Chicken, Hominy, Shaved Cabbage,
Radish, Sour Cream
Chipotle-Lime Caesar,
Romaine, Crumbled Cotija Cheese,
Chili Croutons, Pico de Gallo,
Chipotle-Lime Dressing
Stewed Black Beans
Adobo Chicken Mole
"Pastel Azteca" Enchilada Casserole,
Tomatillo Salsa, Smoked Pulled Pork,
Sour Cream, Queso Oaxaca, Poblano Peppers,
Sweet Corn
Chili Rubbed Beef, Sautéed Peppers, Onions
Flour & Corn Tortillas
Chips & Salsa
Spiced Churros with
Mexican Hot Chocolate Sauce
Mango Rice Pudding Verrines

\$64 per person

CUSTOM LUNCHEON BUFFET

All Lunch Buffets will include Sea Island Filtered Water, Sweetened and Unsweetened Iced Tea.

\$75 per person

SOUP & SALAD

Select two

SOUP

- Minestrone Soup
- Pozole,
Chicken, Hominy, Shaved Cabbage,
Radish, Sour Cream
- Brisket & Vidalia Onion Stew
- Black Bean Soup
- She-crab & Corn Chowder

SALAD

- Garden Green Salad, Roasted Garlic Vinaigrette,
Peppercorn Ranch, Blue Cheese Dressing
- Chopped Romaine, Black Olives, Marinated
Mozzarella, Roma Tomatoes, Shaved Parmesan,
Tuscan Herb Vinaigrette
- Chipotle-Lime Caesar, Romaine, Crumbled Cotija
Cheese, Chili Croutons, Pico de Gallo,
Chipotle-Lime Dressing
- Marinated Tomato & Basil Salad
- Bacon-Cheddar Potato Salad
- Seasonal Fruit Salad

SIDE DISHES

Select two

- Toasted Orzo Pasta Salad, Roasted Tomatoes,
Olives, Red Onions, Zucchini, Squash
- Molasses Baked Beans
- Honey Roasted Carrots
- Aged White Cheddar Macaroni & Cheese,
Broadfield Ham
- Vegetable Fried Rice
- Low Country Collard Greens
- Steamed Broccoli

PROTEINS

Select two

- Buttermilk Fried Chicken,
Oak-aged Pickled Pepper Sauce
- Braised Chicken Legs & Thighs,
Garlic Thyme Au Jus
- Braised Chicken Marsala, Cremini,
Shaved Pecorino
- Orange Chicken
- Italian Sweet & Spicy Sausage, Peppers
- Grilled Beef Tips, Bell Peppers, Onions,
Mushrooms
- Chili Rubbed Beef, Sautéed Peppers, Onions
- Beef Bulgogi
- "Pastel Azteca" Enchilada Casserole,
Tomatillo Salsa, Smoked Pulled Pork,
Sour Cream, Queso Oaxaca, Poblano Peppers,
Sweet Corn
- Baked Spinach & Ricotta Lasagna
- Eggplant Parmesan

DESSERT

Select three

- Key Lime Tarts
- Jumbo Cookies
- Brownies
- Blueberry Turnovers
- Spumoni Parfait

CUSTOM LAZY SUSAN SELECTIONS

Includes Sea Island Filtered Water, Sweetened and Unsweetened Iced Tea

*These southern traditional style lunches are presented on a lazy susan for easy access.
Create one customized menu for the entire group. Lazy Susan's can also be served buffet style upon request.*

\$70 per person

SALADS & SIDES

Select two

- Mixed Lettuce, Garden Vegetables,
Herb Dressing
- Arugula, Shaved Parmesan,
Lemon Vinaigrette
- Asian Greens, Carrot, Ginger Vinaigrette
- Marinated Tomato & Mozzarella Salad
- Baby Kale & Spinach, Bacon,
Citrus Vinaigrette
- Roasted Vegetable & Goat Cheese Pasta Salad
- Bacon-Cheddar Potato Salad
- Chilled Green Bean & Bacon Salad
- Wakame Seaweed Salad
- Chilled Ramen Noodles,
Peanut Dressing, Cilantro
- German Potato Salad
- Roasted Garlic Hummus & Pita Chips
- Mixed Berries in Mason Jars

ENTRÉES

Select four

- Grilled Chicken
- Roasted Turkey Breast
- Grilled Vegetables
- Chicken Salad, Multigrain Croissant
- Muffaletta, Rosemary Focaccia
- Pimento Cheese, Cranberry Roll
- Heirloom Tomato Tart, Duke's Mayonnaise, Basil
- Grilled Vegetable Pesto Wrap
- Carved Turkey, Gruyère, Heirloom Tomato,
Wheat Bread
- Caprese, Pesto Mayonnaise, Balsamic,
Rosemary Focaccia
- Roast Beef, Horseradish Slaw, Pickled Red Onion,
Ciabatta
- Thai Chicken, Pickled Carrot, Cucumber, Basil,
Cilantro, Noodles, Romaine,
Red Curry Cream Cheese, Spinach Wrap

DESSERTS

Select one

- Lemon Marshmallow Tart
- Espresso Tiramisu
- Chocolate Crunch Cake & Chantilly Cream
- Southern Pecan Tart
- Moscato Infused Crème, Berries & Biscotti
- Dulce de Leche Cheesecake & Valrhona Chocolate

ENHANCEMENTS

\$15 per person, per selection

- Seared Tuna
- Prosciutto, Gorgonzola, Fig, Olive Bread
- Salmon Salad, Fresh Dill, Capers, Red Onion,
Ciabatta
- Shrimp Salad, Lettuce, Tomato, Brioche Roll
- Greek Chicken, Feta, Arugula, Roasted Tomatoes,
Olive Tapenade, Sundried Tomato Wrap
- Select a Sushi Roll:
California, Spicy Tuna, Philadelphia,
Shrimp Tempura, or Vegetable Roll.
Includes Wasabi, Soy Sauce, and Pickled Ginger

HORS D'OEUVRES SELECTIONS

A service fee will be applied to hors d'oeuvres with fewer than 20 pieces selected.

COLD

Tequila Marinated Watermelon Lollipop
Miniature Caprese on Focaccia
Caramelized Onion & Mushroom Tart
Brie & Raspberry on Brioche
BLT Popover

\$10 per piece

Poached Georgia Shrimp on Silver Fork
Vegetable Spring Rolls, Sweet Chili Sauce
Hamachi Tartare on Rice Cracker
Thai Chicken Salad in Basil Waffle Basket

\$12 per piece

Miniature Lobster Rolls
Beef Tartare on Focaccia
Avocado Salad with Scallops
Tuna Tartare in Wasabi Sesame Cone

\$14 per piece

Smoked Toro, Ginger-Yuzu Aioli, on
Daikon Chip, Puffed Sushi Rice
Foie Gras Torchon with
Bing Cherry Onion Jam on Brioche
Jumbo Lump Crab Salad, Osetra Caviar on
Pumpnickel Crisp

\$16 per piece

HOT

Pork Pot Stickers with Hoisin Barbecue Sauce
Pimento Cheese Fritter
Cornmeal Fried Apalachicola Oyster
Fried Vegetable Spring Roll, Sweet Chili Sauce

\$10 per piece

Coconut Shrimp Lollipop
Bacon-Wrapped Scallop
Chicken Satay Lollipop
Fried Green Tomatoes, Bacon,
Pimento Cheese

\$12 per piece

Miniature Beef Wellington
Smoked Chicken & Leek Empanada
Crab Cake with Green Tomato Jam
Crispy Lobster Pop with Honey Mustard
Kobe Short Rib Fritter with Truffle

\$14 per piece

LUXURY

Lamb Lollipop with Truffle Espuma
Seared Waygu Striploin Oscar
Five Spice Duck Confit, Peach Hoisin on
Steamed Bun Coin

\$16 per piece

DINNER STATIONS

Prices are based on two hours.

CHOPPED SALAD

Seasonal Farm Lettuce, Grilled Chicken, Shrimp, Crumbled Bacon, Gorgonzola Cheese, Tillamook Cheddar, Sunflower Seeds, Heirloom Cherry Tomatoes, Cucumbers, Sweet Peppers, Carrots, Dijon-Shallot Vinaigrette, Ranch, Blue Cheese, and Caesar Dressings

\$32 per person

BROADFIELD HARVEST

Grilled Asparagus, Squash, Zucchini, Mushrooms
Crudités, Cauliflower, Baby Carrots, Cucumber, Grape Tomatoes, Garden Green Dip

\$28 per person

RINDS AND CRUSTS

Fragrant & Salty Wash-Rinds
Blue & Mature Wild-Rinds
Aged, Buttery & Nutty Hard-Rinds
Garnished with Nuts, Fresh & Dried Fruits, Jam, Honey
Sweet & Savory Scones, Handcrafted Bread, Crispy Lavosh, Grissini Breadsticks, Artisanal Crackers

\$36 per person

MEDITERRANEAN

Sliced Prosciutto, Marcona Almonds
Grilled Artichokes & Vidalia Onions
Giant White Beans, Roasted Tomatoes, Marinated Feta Cheese
Castelvetrano Olives, Kalamata Olive Medley
Pesto, Tapenade, Hummus
Flatbreads & Mediterranean Pita Bread

\$38 per person

OYSTER ROAST*

Roasted Oysters, Spicy Shrimp in a Skillet
Classic Saltines, Sliced Lemon, Mignonette, Cocktail Sauce, Horseradish, House-made Hot Sauce
Sea Island Cornbread Muffins

\$65 per person

SUSHI ROLLS

Chef's selection of Sushi Rolls accompanied with Soy Sauce, Pickled Ginger, and Wasabi
Selections may include Spicy Tuna, California, Crunchy Shrimp, Philadelphia, Vegetarian Rolls

\$75 per person

CUSTOMIZED SEAFOOD ON ICE DISPLAY

Wild Caught Georgia Shrimp *\$20 per person*
King Crab *(Market Price)*
Snow Crab Claws *(Market Price)*
Oysters on the Half Shell *\$20 per person*
Accompanied by Classic Saltines, Sliced Lemon, Mignonette, Cocktail Sauce, Horseradish, and House-made Hot Sauce
Sashimi Tuna *\$20 per person*
Accompanied by Soy Sauce, Pickled Ginger, and Wasabi

CEVICHE

Scallops, Seasonal Fish, Shrimp
Serrano Peppers, Red Onion, Sweet Corn, Pomegranate Seeds,
Heirloom Tomato, Finger Limes, Plantain Chips

\$60 per person

**A \$250 chef fee is required for action stations per 75 guests*

DINNER STATIONS

Prices are based on two hours.

RISOTTO

Wild Mushroom Risotto
Sweet Georgia Shrimp Risotto
Shaved Parmesan, Micro Arugula
\$38 per person

SHRIMP & GRITS

Canewater Farm Grits
Blackened Shrimp, Andouille Sausage,
Roasted Peppers & Tomato Stew
Aged Gouda, Scallions, Pork Rinds
\$45 per person

CRAB CAKE

Jumbo Lump Crab Cakes
Local Lettuce, Green Tomato Jam, Lemons,
Horseradish Tartar Sauce
\$55 per person

PASTA

Rigatoni, Three Cheese Ravioli
Pomodoro, Bolognese
Toppings: Roasted Chicken, Wild Caught Shrimp,
Shaved Parmesan, Tomato, Basil, Spinach,
Mushrooms, Artichokes
\$48 per person

TACO STAND

Select Three Proteins
Asada - Skirt Steak
Carnitas - Pork
Carne - Beef Cheeks
Pollo - Chicken
Vegetal – Poblano Peppers, Sautéed Onions,
Roasted Cauliflower

Accompaniments: Corn & Flour Tortillas, Diced
Onions, Cilantro, Lime Wedges, Shredded Cheese,
Sour Cream, Pico de Gallo, Salsa Verde, Salsa Roja
\$58 per person

SMOKEHOUSE*

Apple Glazed Pork Shoulder
Pecan Wood Turkey, Cranfiggy Chutney
Sweet Potato Purée, Local Cane Syrup
Roasted Vegetables
Hawaiian Rolls, Butter
\$70 per person

THE LOBSTER & CLAM BAKE

Steamed Lobster Tail, Corn on the Cob,
Heirloom Potatoes, Lemons, Broth, Butter
Littleneck Clams, Steamed PEI Mussels,
White Wine Garlic Sauce
\$90 per person

VEGAN POWER BOWL STATION

Hot Vegetable Couscous & Vegan Stewed Lentils
Toppings: Herb & Olive Oil Marinated Tofu,
Black Beans, Garbanzo Beans, Quinoa Salad,
Peanuts, Almonds, Sunflower Seeds,
Blanched Edamame, Roasted Sweet Potato,
Carrot, Roasted Corn, Heirloom Tomatoes,
Cucumber, Zucchini, Yellow Squash,
Sugar Snap Peas, Asparagus, Spinach,
Basil Pesto, Chimichurri
*\$50 per person,
Add Chicken, Turkey or Shrimp for
an additional \$15 per person*

JAMÓN BAR*

Carved Ibérico Ham Leg, Sliced Serrano Ham, Shaved
Speck Ham, Manchego Cheese,
Cana de Cabra Cheese, Mahón Cheese,
Marcona Almonds, Olive Medley, Diced Melons,
Roasted Red and Yellow Tomatoes,
Pickled Vegetables, Pickled Mustard Seeds
\$88 per person

DINNER STATIONS

A Strolling Dinner Experience

TASTE OF THE SUMMIT

The G8 Summit is the annual meeting of the eight industrial nations. The 8 nations are the United States of America, Canada, France, Germany, Italy, Japan, Russia, the United Kingdom and two representatives from the European Commission. Sea Island hosted the 30th annual meeting of the event in June of 2004. The G8 members enjoyed the true southern hospitality that President George W. Bush wanted to showcase while attending the Summit here at Sea Island.

*Enjoy all eight themed stations for \$265 per person, without pairings
Select any four stations for \$155 per person without pairings*

UNITED STATES OF AMERICA*

Pan-roasted Pork Tenderloin, Mustard Greens, Bing Cherry Tasso Demi-Glace
Bananas Foster
Suggested pairing, Cakebread Chardonnay, Napa Valley, CA, \$110 per bottle

CANADA*

Duck Confit Poutine, Hand-cut French Fries, Cheese Curds, Brown Gravy
Brown Butter Tartlets
Suggested pairing, Crown Royal Sour, \$18 per drink

FRANCE

Pan-seared Seabass, Leek Fondue, Prosciutto Crisp
Crepes Suzette
Suggested pairing, Joillot, Cremant de Bourgogne, Brut, \$95 per bottle

GERMANY

Bavarian Knockwurst, Warm German Potato Salad, Grain Mustard
Almond Beesting Cupcakes
Suggested pairing, Hofbräuhaus München, Dunkel, Germany \$10 per drink

ITALY*

Cavatappi Pasta, Butternut Squash, Radicchio, Caramelized Shallot, Truffle Oil, Shaved Parmesan
Cannolis
Suggested pairing, Caparzo, Rosso di Montalcino, Tuscany, Italy, \$90 per bottle

JAPAN

Tuna Tataki Bowl, Sushi Grade Tuna, Steamed Rice, Wakame, Cucumber, Daikon Radish,
Sweet Soy Reduction, Wasabi Aioli
Lemon Matcha Ice Cream
Suggested pairing, Manotsuru, Countless Visions, Junmai Ginjo, Sake, \$45 per bottle

RUSSIA

Pelmeni Beef & Pork Dumplings, Caramelized Onions, Sour Cream
Russian Tea Cookies
Suggested cocktail pairing, Moscow Mule, \$18 per drink

UNITED KINGDOM*

Battered Cod, House-made Chips, Malt Vinegar
Mocha Budino Trifle
Suggested beer pairing, Bass Ale, \$10 per drink

**A \$250 chef fee is required for action stations per 75 guests*

DINNER CARVING STATIONS

A \$250 chef fee is required for all carving stations.

PRIME RIB ROAST

Potato Purée, Roasted Carrots
Horseradish Cream, Roasted Garlic-Herb Au Jus
Parker House Rolls, Butter

Serves approximately 25 people
\$925 each

ROASTED BEEF TENDERLOIN

Smoked Potato Mousseline, Roasted Vegetables
Bordelaise
Parker House Rolls, Butter

Serves approximately 20 people
\$850 each

ROTISSERIE TURKEY BREAST

Sweet Potato Purée, Grilled Broccolini
Sage Au Jus
Cheddar Cornmeal Biscuits, Butter

Serves approximately 15 people
\$450 each

SEASONAL FISH

Toasted Orzo Pasta Salad
Sautéed Asparagus
Chef's Choice of Sauce
Sesame Lavosh

Serves approximately 20 people
\$700 each

SMOKED BRISKET

Southern Coleslaw
Country Style Macaroni & Cheese,
Mustard and Bourbon Barbecue Sauce
Sea Island Corn Muffins, Butter

Serves approximately 20 people
\$600 each

PLATED DINNER SELECTIONS

Plated dinners include Sea Island Filtered Water, Sweetened and Unsweetened Iced Tea, and Sea Island Resort Coffee Blend.

Create one customized menu for the entire group.

Entrées priced per person and include freshly baked bread, vegetable, and starch.

STARTERS

TRIO OF OYSTERS

Horseradish Foam, Cornmeal Fried, and
Miniature Bloody Mary Shooter

TUNA TARTARE

Avocado, Basil, Soy

MAINE LOBSTER RAVIOLI

Sherry Beurre Blanc, Lobster Knuckles

LOW COUNTRY CRAB CAKE

Sweet Corn Sauce and Green Tomato Jam

BACON-WRAPPED BLACKENED SHRIMP

Creamy Corn Grits, Barbecue Sauce

\$35 per person

SOUPS

SHE-CRAB & CORN CHOWDER

BUTTERNUT SOUP, Maple Cream

TRUFFLE, POTATO & LEEK SOUP

FRENCH ONION SOUP, Gouda Gratin

LOBSTER BISQUE, Cognac Cream, Chives

HEIRLOOM TOMATO GAZPACHO

\$18 per person

SALADS

BEET SALAD

Arugula, Local Goat Cheese, Caraway Croutons,
Champagne Dressing

FRIED GREEN TOMATO SALAD

Field Greens, Acre Peas, Chow-chow,
Buttermilk Dressing

GRILLED AVOCADO & TOMATO SALAD

Pumpkin Seed, Watercress
Fresno Chili Vinaigrette

BABY ROMAINE SALAD

Roasted Tomatoes, Shaved Parmesan,
Grilled Crouton, White Anchovy,
Caesar Dressing

FIELD GREENS SALAD

Cucumber, Tomato, Crumbled Blue Cheese,
Caramelized Pecans, Biscuit Toast,
Cane Syrup Vinaigrette

SPINACH & BACON SALAD

Radicchio, Goat Cheese,
Grapefruit Vinaigrette

\$18 per person

PLATED DINNER SELECTIONS

Continued

Create one customized menu for the entire group.

Entrées priced per person and include freshly baked bread, vegetable, and starch.

ENTRÉES

PAN-SEARED ORGANIC CHICKEN BREAST, Thyme Au Jus	\$78
BLACK TRUFFLE POACHED CHICKEN BREAST, Sauce Vin Jaune	\$80
72-HOUR BRAISED KOBE BEEF SHORT RIB, Demi-Glace	\$90
EYE OF RIBEYE, Truffle Demi-Glace	\$110
GRILLED VEAL CHOP, Bordelaise Sauce	\$108
GRILLED PRIME BEEF FILET, Sauce Béarnaise	\$118
BONE-IN BEEF FILET, Truffle Demi-Glace	\$120
SEARED SALMON, Saffron Sabayon	\$82
PAN-SEARED CHILEAN SEA BASS, Lemon Butter Sauce	\$168
CHAR-GRILLED GROUPER, Tomato Butter Sauce	\$100
OVEN-ROASTED HALIBUT, Vermouth Butter Sauce	\$100
GEORGIA WHITE SHRIMP SKEWERS, Roasted Garlic Cream	\$90
PAN-SEARED SCALLOPS, Tarragon Cream	\$100
LOW COUNTRY CRAB CAKE, Citrus Butter Sauce	\$105
BUTTER-POACHED LOBSTER TAIL, Caviar Butter Sauce	\$140
DEEP-FRIED LOBSTER TAIL, Honey Mustard Hollandaise	\$140

Entrées priced per person.

Create a duo entrée plate for an additional \$40 per person.

(Two, 4 oz. portions)

VEGETABLES

Sautéed Broccolini
Roasted Vegetables
Grilled Asparagus
Roasted Carnival Cauliflower
Sautéed Wild Mushrooms
Roasted Baby Carrots
Sautéed Zucchini, Squash, Onions

STARCHES

Whole Grain Mustard Potato Purée
Smoked Potato Purée
Truffle Potato Purée
Sweet Potato Purée
Parmesan Potato Gratin
Three Cheese Polenta
Farro Risotto
Mushroom Risotto
Wild Mushroom Ravioli
Sweet Pepper Quinoa

VEGAN PLATES

Select one

QUINOA & VEGETABLE STUFFED ZUCCHINI, Couscous, Roasted Red Pepper Coulis
GRILLED EGGPLANT STEAK, Roasted Vegetable Paella, Saffron Rice, Curry Oil
COCONUT CRUSTED TOFU, Sweet Potato Succotash, Chili Molasses Drizzle
GRILLED CAULIFLOWER STEAK, Brown Rice & Mushroom Stuffed Cabbage Leaves, Chimichurri, Romesco Sauce

Choice of one vegan plate included in your entrée selection.

TABLESIDE CHOICE OF ENTRÉE

Select two entrées.

Select one vegan entrée.

Select one salad, soup, vegetable, starch, and dessert for the entire group.

\$280 per person

PLATED DINNER SELECTIONS

Continued

DESSERTS

TRIPLE CHOCOLATE LAYER CAKE

Milk Chocolate Bavarois, Dark Chocolate Crunch, Berries

PEACH MELBA TART

Vanilla Bean Diplomat, Peach Compote, Raspberry Sauce

TRADITIONAL OPERA CAKE

Chocolate Espresso Beans, Hazelnut Crème Anglaise

MASCARPONE CHEESECAKE

Cherry Compote, Graham Cracker Crunch

LEMON-BLUEBERRY MOUSSE CAKE

Blueberry Compote, Candied Lemon

BOURBON-PECAN TART

Chocolate Ganache, Pistachio Crème

CAMPFIRE S'MORES

House-made Graham, Chocolate Crèmeux, Toasted Marshmallow

\$20 per person

DESSERT DUOS AND TRIOS

SOUTHERN GEORGIA TRIO

Chocolate Pecan Tart, Peach Blackberry Torte, Southern Banana Pudding

CHOCOLATE & NUTS DUO

Milk Chocolate Caramel-Macadamia Nut Tart, White Chocolate & Cherry Almond Torte

CITRUS TRILOGY

Lemon Coconut Tart, Blood Orange Macaron, Grapefruit Mojito Layer Cake

"COFFEE" & DONUTS

Trio of Donut Holes, Coffee Pots De Crème, Whiskey Foam

\$25 per person

DINNER BUFFET SELECTIONS

Dinner buffets include Sea Island Filtered Water, Sweetened and Unsweetened Iced Tea, and Sea Island Resort Coffee Blend.

RAINBOW ISLAND SUPPER

Roasted Oysters, Cocktail Sauce,
Horseradish, Lemon, Saltines, and Mignonette
Brunswick Stew
Hushpuppies
Mixed Field Greens, Crisp Vegetables,
Country Style Dressings
Bacon-Cheddar Potato Salad
Corn on the Cob
Crookneck Squash Casserole
Aged Cheddar Canewater Farm Grits
Golden Isles Fried Chicken, Hot Sauce
Smoked Brisket Burnt Ends,
Hard Cider Barbecue Sauce
Cornmeal Dusted Grouper,
Lemon Dill Tartar Sauce
Soft Rolls, Butter
Seasonal Fruit Crumble, Vanilla Ice Cream
Georgia Pecan Pie
Jumbo Chocolate Chip Cookies

\$190 per person

LA COCINA

Black Bean Soup
Mixed Greens, Black Beans, Corn, Red Onion,
Jicama, Carrots, Celery, Radish, Tortilla Strips,
Oregano Vinaigrette
Esquites Casserole, Corn, Lime Juice,
Sour Cream, Mayonnaise, Cotija Cheese,
Paprika
Frijoles Charro, Stewed Pinto Beans, Chorizo,
Bacon, Tomatoes, Jalapeño, Onion,
Dos Equis Beer
Red Rice, Tomato, Onion, Green Pea, Cilantro
Adobo Chicken, Red Mole
Grilled Marinated Skirt Steak,
Cilantro Chimichurri
Lobster & Corn Enchilada, Poblano Cream
Flour & Corn Tortillas
Chips & Salsa
Chocolate Brigadeiros
Rumchata Cheesecake
Roasted Pineapple Cake

\$158 per person

DINNER BUFFET SELECTIONS

Dinner buffets include Sea Island Filtered Water, Sweetened and Unsweetened Iced Tea, and Sea Island Resort Coffee Blend.

SEA ISLAND “QUE”

Sea Island Gumbo
Leafy Greens, Sweet Peppers, Grilled Onions,
Heirloom Tomato, Traditional Dressings
Roasted Vegetable & Goat Cheese Pasta Salad
Low-Country Collard Greens
Pimento Macaroni & Cheese
Smoked Chicken Legs & Thighs
Smoked Baby Back Ribs,
Mustard Barbecue Sauce
Blackened Grouper, Corn & Pepper Relish
Sea Island Corn Muffins, Butter
Strawberry Cream Cheese Trifle
Red Velvet Brownies
Mixed Berry Slab Pie

\$175 per person

ITALIANO

Italian Potato & Vegetable Soup
Arugula, Roasted Tomatoes, Artichoke Hearts,
Shaved Parmesan, Lemon Vinaigrette
Heirloom Tomato Caprese
Charcuterie & Antipasti Display
Three Cheese Polenta
Broccolini, Chili Flakes, Olive Oil
Eggplant Parmesan
Roasted Chicken, Artichokes,
Spinach, Grilled Lemon
Grilled Swordfish Puttanesca, Capers,
Roasted Tomato, Chili Flakes
Garlic Focaccia Breadsticks
Salted Caramel Budino
Italian Cannoli
Chocolate Espresso Tiramisu

\$168 per person

THE STEAK HOUSE*

Traditional Caesar Salad
Classic Wedge Salad
Shrimp Cocktail
Twice-baked Mashed Potatoes
Onion Rings
Creamed Spinach
Asparagus
New York Strip, Sautéed Mushrooms, Onions
Beef Tenderloin Oscar
Bourbon Glazed Salmon
Sauce Bordelaise, Horseradish Cream,
Chimichurri
Milk Bread, Butter
NY Style Cheesecake
Chocolate Turtle Verrines
Cherry Crisp Tarts

\$215 per person

**A \$250 chef fee is required per 50 guests.*

THE SUPPER CLUB

Includes Sea Island Filtered Water, Sweetened and Unsweetened Iced Tea, and Sea Island Resort Coffee Blend.

*Create a more intimate dining experience, as if you were in the comfort of your own home.
Dinner will be served family-style to the table designed for guest interaction and conversation.
Minimum of 20 guests and maximum of 75 guests.*

LA FAMIGLIA

Arugula Salad, Lemon Vinaigrette
Heirloom Tomato Caprese
Broccolini, Chili Flakes, Olive Oil
Three Cheese Polenta
Eggplant Parmesan
Roasted Chicken, Artichokes,
Spinach, Grilled Lemon
Grilled Swordfish Puttanesca, Capers,
Roasted Tomato, Chili Flakes, Oil
Garlic Focaccia Breadsticks
Italian Cannoli
Chocolate Espresso Tiramisu
Salted Caramel Budino

\$160 per person

UNDER THE OAKS

Mixed Field Greens, Crisp Vegetables,
Country Style Dressings
Bacon-Cheddar Potato Salad
Corn on the Cob
Crookneck Squash Casserole
Aged Cheddar Canewater Farm Grits
Golden Isles Fried Chicken
Smoked Brisket Burnt Ends,
Hard Cider Barbecue Sauce
Cornmeal Dusted Grouper, Lemon Dill Tartar
Soft Rolls, Butter
Seasonal Fruit Crumble, Vanilla Ice Cream
Georgia Pecan Pie
Jumbo Chocolate Chip Cookies

\$160 per person

THE COOKOUT

Leafy Greens, Sweet Peppers, Grilled Onions,
Heirloom Tomato
Pasta Salad, Red Onions, Banana Peppers,
Roasted Tomatoes, Olives
Low Country Collard Greens
Pimento Macaroni & Cheese
Smoked Chicken Legs & Thighs
Smoked Baby Back Ribs,
Mustard Barbecue Sauce
Blackened Grouper, Corn & Pepper Relish
Sea Island Corn Muffins, Butter
Strawberry Cream Cheese Trifle
Red Velvet Brownies
Mixed Berry Slab Pie

\$170 per person

CUSTOM DINNER BUFFET

Dinner buffets include Sea Island Filtered Water, Sweetened and Unsweetened Iced Tea, Sea Island Resort Coffee Blend, Soft Rolls, and Butter.

\$165 per person / \$185 per person

SOUP & SALAD

Select two / Select three

SOUP

Sea Island Gumbo
Brunswick Stew
Brisket & Vidalia Onion Stew
Black Bean Soup
She-crab & Corn Chowder

SALAD

Mixed Field Greens, Heirloom Tomato Medley, Cucumbers, Red Onion, Croutons, Country Style Dressings
Arugula & Mesclun Blend, Tomatoes, Cucumbers, Bacon, Goat Cheese, Garlic Croutons,
Herb Vinaigrette, Peppercorn Ranch, Blue Cheese Dressings
Classic Caesar Salad, Romaine Hearts, Roasted Tomatoes, Shaved Parmesan, Garlic Herbed Croutons,
White Anchovies, Caesar Dressing
Heirloom Tomato Caprese
Roasted Vegetable & Goat Cheese Pasta Salad
Southern Coleslaw
Bacon-Cheddar Potato Salad
Seasonal Fruit Salad

SIDE DISHES

Select three / Select four

Sweet Potato Soufflé, Roasted Marshmallows
Cauliflower Gratin
Scalloped Potatoes
Potato Purée
Sweet Potato Purée
Three Cheese Polenta
Aged Cheddar Canewater Farm Grits
Rice & Orzo Pilaf
Carolina Plantation Rice
Red Rice, Tomato, Onion, Green Pea, Cilantro
Pimento Macaroni & Cheese
Esquites Casserole, Corn, Lime Juice,
Sour Cream, Mayonnaise, Cotija Cheese, Paprika

Oven-roasted Herbed Potatoes
Low Country Collard Greens
Roasted Vegetables
Crookneck Squash Casserole
Grilled Vegetables, Shaved Parmesan
Broccolini, Chili Flakes, Lemon Oil
Corn on the Cob
Roasted Baby Carrots
Sautéed Asparagus
Fried Brussels Sprouts, Balsamic Glaze
Steamed Broccoli Florets

CUSTOM DINNER BUFFET

Continued

PROTEINS

Select three / Select four

Roasted Chicken, Sage Au Jus
Golden Isles Fried Chicken
Smoked Chicken Legs & Thighs
Roasted Chicken, Artichokes,
Spinach, Grilled Lemon
Smoked Prime Rib, Green Peppercorn Gravy
Grilled Marinated Skirt Steak
Smoked Brisket Burnt Ends
Grilled Beef Tips, Bell Peppers, Onions,
Mushrooms
Braised Beef Short Ribs
Italian Sweet & Spicy Sausage, Peppers, Onions
Pulled Pork, Barbecue Sauce
Smoked Baby Back Ribs,
Mustard Barbecue Sauce
Roasted Pork Loin, Marsala Sauce
Crab Cakes, Corn Cream Sauce
Lobster & Corn Enchilada, Poblano Cream
Pan-seared Mahi Mahi, Mixed Pepper Relish
Blackened Grouper, Corn & Pepper Relish
Cornmeal Dusted Grouper,
Lemon Dill Tartar Sauce
Pan-seared Flounder,
Roasted Tomato Butter Sauce
Pan-seared Salmon, Bercy Sauce

DESSERT

Select three / Select four

Assorted Jumbo Cookies
Fudge Brownies
Red Velvet Brownies
Key Lime Tarts
Chocolate Pecan Tarts
Blackberry Buttermilk Tarts
Peach and Tupelo Honey Crisp
Sweet Potato Pecan Cobbler
Strawberry Hand Pies
Coconut Key Lime Cupcakes
Chocolate Truffle Cupcakes
Cherry Almond Cupcakes
Cornmeal Lemon Blackberry Cake
Macallan & Butterscotch Budino
Southern Banana Pudding
Chocolate & Bourbon Verrine
Coffee Crèmeux, Biscotti Crunch

DESSERT STATIONS

SOUTHERN PIES & CAKES

Iced Lemon Pound Cake
Salted Caramel Layer Torte
Chocolate Fudge Cupcakes
Southern Pecan Pie
Key Lime Tarts
Peach Crumble Pie

\$39 per person

SEA ISLAND DONUTS*

Classic and Chocolate Donuts
Chocolate Icing, Vanilla Bean Glaze,
Creamsicle Icing
Raspberry Jam, Lemon Curd,
Chocolate Pastry Cream,
Sprinkles, Heath Bar Crunch, Oreos,
Toasted Coconut, Toasted Pecans, Snickers

\$35 per person

ICE CREAM SANDWICHES*

Vanilla and Chocolate Ice Cream
Assorted Cookies to include: Chocolate Chip,
Sugar, Red Velvet
Hot Fudge Sauce, Dulce de Leche Caramel Sauce
Toppings: Crumbled Brownie, Oreos,
Toasted Almonds, Heath Bar Crunch,
Whipped Cream, Cherries

\$29 per person

SHORTCAKE BAR*

Sugar Topped Shortcake Biscuits,
Vanilla Chiffon Cakes
Fresh Berries, Peaches, Pineapple
Vanilla Bean Whipped Cream,
Orange Scented Diplomat Crème
Strawberry and Peach Syrup
Toasted Almonds, Pistachios, Coconut,
White & Dark Chocolate Curls

\$39 per person

GOURMET S'MORES

Vanilla Bean & Chocolate Marshmallows
Traditional Hershey's Bars, Peanut Butter Cups,
Peppermint Patties, Cookies & Cream Bars,
Chocolate Caramel Bars
Brown Sugar Bacon, Caramel Sauce,
Flake Sea Salt, Toasted Coconut, Nutella
Honey Graham Crackers,
Chocolate Graham Crackers, Ritz Crackers

\$29 per person

DU MONDE*

Sugar Dusted Beignets, Crème Anglaise,
Blueberry Compote Dipping Sauce
Candied Orange Biscotti
Ceylon Cinnamon Star Cookies
Hazelnut Bouchons

\$32 per person

**Can be an action station or chef attended. \$250 chef fee applied to action stations.*

BEVERAGE SELECTIONS

STANDARD BEVERAGES

Sea Island Coffee Blend
(Regular or Decaffeinated) *\$110 per gallon*

Selection of Premium Teas
Palais des Thés *\$110 per gallon*

*(Big Ben, Thé des Lords, Chai Imperial,
Thé du Hammam, Grand Jasmine Chung Feng,
Sencha Ariake, Chamomile, L'Herboriste N°108, L'Herboriste
N°95)*

Sea Island Iced Coffee with Flavor Bar
(Regular or Decaffeinated) *\$120 per gallon*

Sweetened or Unsweetened Iced Tea *\$95 per gallon*

Iced Peach Tea *\$95 per gallon*

Lemonade *\$95 per gallon*

Hot Apple Cider
(Available Seasonally) *\$95 per gallon*

House-made Hot Chocolate *\$120 per gallon*

Fruit Juices *\$6 each*

Sea Island Bottled Water *\$6 each*

Coconut Water *\$10 each*

Mineral Water *\$8 each*

Sparkling Water *\$8 each*

Energy Drinks *\$10 each*

Soft Drinks *\$6 each*

INFUSED WATER STATION

Select one flavor,

Cucumber & Mint

Lemon & Thyme

Berry & Basil

Orange & Lime

\$30 per station

WATER STATION

\$20 per station

BEVERAGE SELECTIONS

HOSTED BARS

\$200 per bartender, 1 bartender per 75 guests

CALL TIER

\$16 per drink

New Amsterdam Vodka	Old Forester Bourbon
Broker's Gin	George Dickel Rye
Don Q Rum	Famous Grouse Scotch
Altos Plata Tequila	Seagram's VO

CALL WINE

\$16 per glass

Castillo Rocio Cava Brut, Honest Chardonnay, La Galope Sauvignon Blanc, La Galope Rosé, Sartori Pinot Noir, B.V. Coastal Estate Cabernet Sauvignon

PREMIUM TIER

\$18 per drink

Wheatley Vodka	Bulleit Bourbon
Hayman's London Dry Gin	Redemption Rye
Bacardi Silver Rum	Dewar's White Label
Altos Reposado Tequila	Crown Royal Blend

PREMIUM WINE

\$18 per glass

Jeio Prosecco, Sea Island Chardonnay, Ferrari Carano Fumé Blanc, La Torretta Pinot Grigio, Domaine Houchart Rosé, Sea Island Pinot Noir, Sea Island Merlot, Sea Island Cabernet Sauvignon

ULTRA PREMIUM TIER

\$20 per drink

Absolut Vodka Original	Woodford Reserve Bourbon
Absolut Vodka Citron	High West Double Rye Whiskey
Bombay Sapphire Gin	Gentleman Jack Whiskey
Probitas White Rum	Johnnie Walker Black
Ron Abuelo 7 Year Rum	Highland Park 12 Year
Corazon Silver Tequila	Crown Royal Reserve
Corazon Reposado Tequila	
Eagle Rare 10 Year Bourbon	

ULTRA PREMIUM WINE

\$20 per glass

Sea Island Brut, Goldschmidt Chardonnay, Goldschmidt Sauvignon Blanc, Tenuta Maccan Pinot Grigio, Minuty Rosé, Stoller Pinot Noir, Goldschmidt Fidelity Red Blend, Goldschmidt Cabernet Sauvignon

LUXURY TIER

\$32 per drink

Manifest Distilling Vodka: Original and Florida Citrus
Sipsmith Gins: London Dry and VJOP
Plantation Rums: Three Star and Single Island
Richland Rums: Coastal & South Georgia
Don Julio Tequilas: Silver, Reposado, & Añejo
Bourbons: Buffalo Trace, 1792 Small Batch, & Blade and Bow
Jack Daniel's Single Barrel Rye
Johnnie Walker Platinum
The Macallan 12 Year
Glenfiddich 18 Year
Crown Royal XR
Camus Ile de Ré Cognac
Fever Tree Mixers: Tonic Water, Ginger Ale, Ginger Beer

LUXURY WINE

\$30 per glass

Schramsberg Blanc de Blancs, Duckhorn Chardonnay, Duckhorn Sauvignon Blanc, Borgo San Daniele Pinot Grigio, Miraval Rosé, Goldeneye Pinot Noir, Duckhorn Merlot, Duckhorn Cabernet Sauvignon

BEER & MIXERS

Domestic & Non-Alcoholic Beers \$9 each
Imported Beers..... \$10 each
Microbrewery & Specialty Beers \$11 each
Soft Drinks \$6 each
Sea Island Bottled Water \$6 each
Sparkling Water..... \$8 each
Fruit Juices \$6 each

BEVERAGE SELECTIONS

CASH BAR

Prices include service charge and sales tax

\$200 per bartender fee, 1 bartender per 75 guests

\$25 per cashier, per hour, 1 cashier per bartender

Call Liquor Cocktails	\$19 per drink
Call Wines	\$18 per glass
Premium Liquor Cocktails	\$24 per drink
Premium Wines	\$23 per glass
Domestic & Non-Alcoholic Beers	\$14 each
Imported Beers	\$16 each
Microbrewery & Specialty Beers	\$18 each
Soft Drinks	\$6 each
Sea Island Bottled Water	\$6 each
Sparkling Water	\$8 each
Fruit Juices	\$7 each

PACKAGE BARS

\$200 per bartender fee, 1 bartender per 75 guests

Hourly bar pricing per person, includes Wine, Liquor, Domestic and Imported Beers, Fruit Juices, Soft Drinks, Sparkling Water, and Sea Island Bottled Water

Hours of Service:	2 hours	3 hours	4 hours
Call Tier & Wine:	\$39	\$43	\$47
Premium Tier & Wine:	\$44	\$52	\$60
Ultra Premium Tier & Wine:	\$49	\$56	\$66
Luxury Tier & Wine:	\$67	\$80	\$100

CIGAR SELECTIONS

Each brand is subject to change per distributor.

Deluxe	\$14 each
Premium	\$22 each
Luxury	\$34 each

SEA ISLAND SIGNATURE COCKTAILS

\$18 per drink

PERFECT SEA ISLAND MANHATTAN

Bourbon, Dolin Rouge & Blanc Vermouths, Peach Bitters

FRONT PORCH LEMONADE

Vodka, Fresh Lemonade, Lemon, Mint

BACK PORCH LEMONADE

Bourbon, Fresh Lemonade, Lemon, Mint

ORIGINAL PLANTER'S PUNCH

Dark Rum, Lime Juice, Velvet Falernum, Bitters

TENNESSEE TRACTOR

Peach Moonshine, Ginger Beer, Lime

SEA ISLAND MARGARITA

Tequila, Agave Nectar, Lime Juice

CLOISTER COCKTAIL

Grand Marnier, Lillet Blanc, Sparkling Wine

CORDIALS

\$18 per drink

CAMUS VSOP

COINTREAU

GRAND MARNIER

B&B

DISARONNO AMARETTO

DRAMBUIE

FRANGELICO

BAILEY'S

KAHLÚA

SAMBUCA ROMANA

BEVERAGE SELECTIONS

SEA ISLAND BOURBON TASTING

*The Bourbon Tasting is inclusive of all beverage selections below for guests to taste and enjoy.
\$200 Sommelier fee required.*

BUFFALO TRACE - WHITE DOG

125 proof. Pioneers originally distilled whiskey using traditional methods and drank it right off the still. They called it White Dog. This fresh, unaged distillate is a perfect example of the pure unadulterated spirit. Made by Buffalo Trace Distillery in Frankfort, Kentucky.

\$17 per drink

BUFFALO TRACE

90 proof. Comprised of mostly corn with a little Rye and Barley, aged for 7 years in the middle floors or "Sweet Spot." Made by Buffalo Trace Distillery in Frankfort, Kentucky.

\$30 per drink

MAKER'S MARK NO. 46

94 proof. This Highly Wheated Bourbon has notes of sweet caramel, vanilla, and wheat grain with undertones of cinnamon and oak. Produced by Maker's Mark Distillery in Loretto, Kentucky.

\$24 per drink

MICHTER'S US*1 SMALL BATCH

91.4 proof. America's first whiskey company, founded in 1753, consists of some of the finest single barrel and truly small batch whiskeys available. Distilled in Shively, Kentucky.

\$30 per drink

BLADE AND BOW

91 proof. Made in a unique solera aging system from the old Stitzel-Weller Distilling Co. in Louisville, Kentucky.

\$30 per drink

BOOKER'S

127.4 proof. This Rare Uncut and unfiltered Bourbon is made in single batches with varying proofs and age statements. Produced by Jim Beam Distillery in Clermont, Kentucky.

\$30 per drink

BASIL HAYDEN'S

80 proof. 8 years old, High Rye Bourbon. Based on 200 year old recipe, the brand was established in 1796 in Bardstown, Kentucky. Produced by Jim Beam Distillery in Clermont, Kentucky.

\$22 per drink

EAGLE RARE

90 proof. This bourbon whiskey is distilled by the Buffalo Trace Distillery. Eagle Rare is aged for 10 years. It was introduced in 1975, and is distilled in Frankfort, Kentucky.

\$22 per drink

ROWAN'S CREEK

100.1 proof. Produced in Bardstown, Kentucky by Kentucky Bourbon Distillers (KBD). Named after John Rowan, a statesman in Kentucky during the late 1700s and early 1800s, whose mansion is said to have inspired the Stephen Foster song My Old Kentucky Home.

\$12 per drink

BEVERAGE SELECTIONS

COCKTAIL BARS

CLASSIC WHISKEY

Enjoy an American Classic and taste through the rich history of the American cocktail bar through its original spirit “Whiskey”. From classic cocktails to new age twists, featured Cocktails include Old Fashioneds, Manhattans, Sazeracs, and Whiskey Sours.

\$20 per Cocktail, \$200 Bartender Fee per 75 guests

TIKI TIME

Be whisked away from the daily grind and transported to another realm with the taste of paradise. Enjoy the cocktails that created the Tiki Bar movement across American beaches and hidden coves in the 1940's. From Painkillers to Zombies and Mai Tais, a liquid paradise in every sip awaits.

\$20 per Cocktail, \$200 Bartender Fee per 75 guests

TINY BUBBLES

Sip a Spritz or a Champagne Cocktail as you enjoy the splendor of bubbles. From Bellinis to Mimosas, to the ever popular Aperol Spritz, this bar provides all options for a champagne cocktail lover any time of the day!

\$20 per Cocktail, \$200 Bartender Fee per 75 guests

THE ULTIMATE BLOODY MARY BAR

Wake up with this tempting brunch favorite. Enjoy a selection of garnishes and accoutrements that allow you to create your ultimate Bloody Mary! Experience enhancements include, but are not limited to:

Dixie Black Pepper Vodka, St. George Green Chili Vodka, Zing Zang Bloody Mary Mix, Seaside Grown Bloody Mary Mix, Pickled Vegetables & Peppers, Olives, Citrus Fruit, Spices & Salts, Charcuterie, Horseradish, Hot Sauces, Bacon and Shrimp.

\$20 per Cocktail, \$200 Bartender Fee per 75 guests

CHAMPAGNE BAR

NV Ruinart, Blanc de Blancs, Reims, France

NV Perrier-Jouet, Brut, Epernay, France

NV Barnaut, Rosé, Bouzy, France

\$150 per bottle, \$200 Bartender Fee per 75 guests

GLOBAL BUBBLES

Sparkling Bar From Around the World

FRANCE, SPAIN, ITALY, UNITED STATES, AUSTRALIA, GERMANY

\$100 per bottle, \$200 Bartender Fee per 75 guests

WINE SELECTIONS

Our Sommelier is also available to aid and discuss wine selections for your events whether it is pairings or specialty wines. Specialty Wines are based on quantity and availability of product. One Sommelier per 40 guests is strongly recommended to ensure seamless beverage service throughout your event. A fee of \$200 will apply per sommelier. These wines are some of our Sommelier's favorite suggestions.

SEA ISLAND LABEL

IRON HORSE, Sea Island Label, Brut, Green Valley, Sonoma, California	\$85 per bottle
AU BON CLIMAT, Sea Island Label, Chardonnay, Santa Barbara, California	\$54 per bottle
AU BON CLIMAT, Sea Island Label, Pinot Noir, Santa Barbara, California	\$54 per bottle
SWANSON, Sea Island Label, Merlot, Napa Valley, California	\$54 per bottle
WASHINGTON WINE WORKS, Sea Island Label, Cabernet Sauvignon, Columbia Valley, Washington State	\$54 per bottle

WHITE WINE

SPARKLING

DOM PÉRIGNON, Champagne, France \$600 per bottle
This vintage champagne is aged on the lees for at least 8 years before bottling. Each vintage is a unique expression of that year, but true to Dom Pérignon's classically rich style.

VEUVE CLICQUOT, *Yellow Label*, Champagne, France \$150 per bottle
An austere style of champagne, lemon, lime, with limestone minerality and sourdough bread.

SCHRAMSBERG, *Blanc de Blancs*, Calistoga, California \$120 per bottle
This sparkler has made an appearance at the White House with every President since Nixon in 1972.

JEIO, Prosecco, Valdobbiadene, Italy \$60 per bottle
Fresh fruits of white peaches, Bosc pear, and white flowers. This sparkling wine is soft textured and very easy to drink.

RIESLING

RUDI WEIST, Riesling Kabinett, Rhein, Germany \$54 per bottle
Rich, flowery fragrance, classic delicacy and minerality with perfectly balanced sweetness.

PINOT GRIGIO

BORG SAN DANIELE, Pinot Grigio, Friuli Isonzo, Italy \$85 per bottle
Pale in color with a banquet of acacia flowers and tart apple, elegant.

TENUTA MACCAN, Pinot Grigio, Friuli Grave, Italy \$65 per bottle
This wine spends an extensive time on the lees thus increasing the fruit flavors, complexity, silky texture and pink hue.

LA TORRETTA, Pinot Grigio, Delle Venezie, Italy \$55 per bottle
Pale yellow in color with white flowers, lemon and apple aromas. Bright fruit, light body and great minerality.

WINE SELECTIONS

WHITE WINE

PINOT GRIGIO, CONTINUED

LA FIERA, Pinot Grigio, Veneto, Italy *\$46 per bottle*
Golden yellow in color with acai flowers, lemon and apple. Crisp fruit and light bodied on the palate..

SAUVIGNON BLANC

DOMAINE CHERRIER, Sancerre, Loire Valley, France *\$100 per bottle*
This is a classic Sancerre, brimming with stony minerals and citrus fruits.

DUCKHORN, Sauvignon Blanc, Napa Valley, California *\$90 per bottle*
A wonderfully made sauvignon blanc which evokes tropical fruit profiles with nice clean acidity and the right amount of weight.

NICK GOLDSCHMIDT, Sauvignon Blanc, *Boulder Bank*, Marlborough, New Zealand *\$60 per bottle*
A completely refreshing wine made of a hundred percent sauvignon blanc. Fresh tropical fruits of grapefruit, guava, and passion fruit come through with racy acidity.

FERRARI-CARANO, Sauvignon Blanc, *Fumé Blanc*, Sonoma County, California *\$55 per bottle*
Lightly oaked with bright lemon and floral notes. Classic California sauvignon blanc.

CLARENDELLE, Sauvignon Blanc, *Blanc*, Bordeaux, France *\$58 per bottle*
The blend changes slightly every year depending on vintage, though it is always predominantly sauvignon blanc. The remainder is Semillon and Muscadelle, both of which add ripe tropical fruit and floral qualities to the steely, mineral driven, citrus profile of sauvignon blanc.

LA GALOPE, Sauvignon Blanc, Cotes de Gascogne, France *\$46 per bottle*
These sauvignon blanc vineyards are in the heart of Gascony, at the foot of the Pyrenees, in South-West France. Producing a wine that has bright aromas of lime and citrus with white floral and tropical melon.

CHARDONNAY

OLIVIER LEFLAIVE, Chardonnay, *Puligny-Montrachet*, Burgundy, France *\$250 per bottle*
This world renowned village in Burgundy, France produced wines of distinguished aromas with notes of citrus, beautiful minerality and toasted scents. The mouth is elegant and tonic with a very long persistence.

FAR NIENTE, Chardonnay, Napa Valley, California *\$160 per bottle*
Beautifully balanced, sweet vanilla crème anglaise, brioche French toast, caramel notes, smoke, roasted apple, laced with light minerality, an incredible domestic chardonnay.

DUCKHORN, Chardonnay, Napa Valley, California *\$125 per bottle*
A beautifully produced wine with grapes harvested from the warm valley of Napa. The wine was fermented in mostly French Oak, both new and used, with a small amount of stainless. The wine has beautiful spice and lightly toasted nut component with lemon curd, ripe yellow pears and white peaches with hints of lemon and orange.

CAKEBREAD CELLARS, Chardonnay, Napa Valley, California *\$120 per bottle*
Fresh apples, melon and lemon zest. Rich with vanilla spice undertones.

WINE SELECTIONS

WHITE WINE

CHARDONNAY, CONTINUED

- GOLDSCHMIDT, Singing Tree, Chardonnay, Russian River Valley, Sonoma, California *\$60 per bottle*
This wine is produced in the cooler climate of the Russian River Valley resulting in both ripe and unripe orchard fruits, from green apple to apricot, with sweet fleshed citrus, Mandarin orange and Meyer lemon.
- FERRARI-CARANO, Chardonnay, Sonoma County, California *\$55 per bottle*
Classic new world chardonnay with buttery mouth feel and lingering finish.
- HONEST, Chardonnay, California *\$46 per bottle*
Comprised solely of chardonnay from cool climate regions including Mendocino, Monterey, and Santa Barbara counties, this wine exhibits a round, soft texture accented by minimal oak usage with Golden Delicious apples, and lemon zest.

RED WINE

ROSÉ

- MIRAVAL, Rosé of Cinsault, Grenache, Syrah, and Rolle, Côtes de Provence, France *\$95 per bottle*
The organic grapes are harvested from the Chateau's top three parcels. The wine is rich and creamy due to battonage. This wine is laden with strawberries and raspberries.
- MINUTY, Rosé of Grenache, Côtes de Provence, France *\$65 per bottle*
A traditionally produced Provençal rosé. This wine expresses light lees contact, mildly creamy with nice acidity, both bitter orange and red fruits of strawberries and cranberry with nice minerality.
- DOMAINE HOUCART, Rosé, Côtes de Provence, France *\$54 per bottle*
A traditionally produced Provençal rosé. With hues of salmon and aromas of bursting red berries on the nose transition to hints of citrus and a very lively mouth feel.
- LA GALOPE, Rosé, Comte Tolosan, France *\$46 per bottle*
These sustainably farmed vineyards are in the heart of Gascony, at the foot of the Pyrenees, in South-West France. This Rosé is a blend of cabernet sauvignon and merlot. Its flavor profile is that of ripe strawberries and sweet cherries with a savory herbal component.

PINOT NOIR

- GOLDENEYE, Pinot Noir, Anderson Valley, California *\$140 per bottle*
A powerful pinot noir that is bursting with ripe red berry fruits such as black cherry, pomegranate, raspberry, and oiled, rich leather with earth and warm sweet spices.
- SAINTSBURY, Pinot Noir, Carneros, California *\$110 per bottle*
A richer style of pinot noir that evokes red plums and cherry cola along with dark cherries, earthy rhubarb, strawberries with baking spices.
- ALEXANA, Pinot Noir, Terroir Selection, Willamette Valley, Oregon *\$105 per bottle*
Hints of violet, cranberry and cherry cola on the nose. This wine is rich and soft with red licorice, vanilla, and cherry cola.

WINE SELECTIONS

RED WINE

PINOT NOIR, CONTINUED

JEAN LUC JOILLOT, Pinot Noir, Burgundy, France *\$110 per bottle*
An excellent example of pinot from its native land. Raspberry preserves on the nose with floral notes, Chambord, with citrus notes and allspice.

STOLLER, Pinot Noir, Willamette Valley, Oregon *\$75 per bottle*
Driven with aromatics, the nose is bright, showing perfumed red fruits with undertones of earth and baking spice. The palate is soft and supple, with dark cherry flavors balanced by a delicate tension from the tannins - a classic representation of the Willamette Valley.

SARTORI, Pinot Noir, Veneto, Italy *\$46 per bottle*
Bright ruby with shades of violet. Alluring aromas of black-cherry jam, cloves, and chocolate with hints of spice and vanilla.

MERLOT

DUCKHORN, Merlot, Napa Valley, California *\$140 per bottle*
The perennial favorite; full scaled, richly rounded.

GOLDSCHMIDT, Merlot, Chelsea, Alexander Valley, California *\$75 per bottle*
Lush and rich with black cherry, black plums, with peppery and vanilla spice notes.

PROPRIETARY BLENDS

LEVIATHAN, Cabernet Blend, California *\$115 per bottle*
Andy Erickson's blend of cabernet sauvignon, syrah, merlot, and cabernet franc, showcasing the best of each vintage. Boast red and black fruits with spice and smooth tannins.

GOLDSCHMIDT, Red Blend, Fidelity, Crazy Creek, Alexander Valley, Sonoma, California *\$80 per bottle*
This merlot dominated blend is rich, velvety, and luscious. Cabernet sauvignon and petit verdot play beautifully in their supporting roles. Deeply colored and velvety textured, this wine appeals to broad company as the fruits play across the board: red, blue, and black with vanilla.

WINE SELECTIONS

RED WINE

CABERNET SAUVIGNON

- CAKEBREAD, Cabernet Sauvignon, Napa Valley, California *\$250 per bottle*
Each lot of cabernet are harvested, vinified, and barrel-aged separately before being expertly blended into the final arrangement. This cabernet dominate blend is impressively structured and incredibly lush. The fruits are secured from multiple sites allowing for a combination of black and red fruits/warm and cool to marry together in a harmonious manner.
- FAUST, Cabernet Sauvignon, Napa Valley, California *\$160 per bottle*
Black fruits of cherries cassis and blackberries. With a smooth and rich tannic structure, finishing with hints of spice and vanilla.
- BRANDLIN ESTATE, Cabernet Sauvignon, Mt. Veeder, Napa Valley, California *\$155 per bottle*
California Mountain fruit interpretation of the classic bordeaux blend, cabernet, petit verdot, and cabernet franc resulting in brambly berries with vanilla, toffee, and black tea.
- DUCKHORN, Cabernet Sauvignon, Napa Valley, California *\$145 per bottle*
This cabernet sauvignon has a small amount of merlot, cabernet franc, and petit verdot blended within to add extra layers of complexity. This results in a wonderfully layered wine, both texturally and aromatically. Both red and black currants prevail with cocoa nibs and graphite.
- HALL, Cabernet Sauvignon, Napa Valley, California *\$125 per bottle*
Layers of blackberry, black cherry, sweet spice, and oak. On the palate, there is bold, dark fruit at the forefront of this full-bodied cabernet sauvignon that gives way to flavors of cocoa, nutmeg and graphite. The tannins are chewy and powerful, balanced by refreshing acidity on the long finish.
- GOLDSCHMIDT, Katherine, Cabernet Sauvignon, Crazy Creek, Alexander Valley, California *\$78 per bottle*
An exceptionally powerful wine 100% cabernet sauvignon produced in the warmer Alexander Valley, this wine evokes blackberries, black cherries, chocolate, tobacco with creamy vanilla and birch beer.
- BELLACOSA, Cabernet Sauvignon, North Coast, California *\$80 per bottle*
A smooth and velvety wines with plums, blackberries and black currants, rich with mocha and fine tannins.
- BV COASTAL ESTATES, Cabernet Sauvignon, California *\$46 per bottle*
A lighter-bodied Californian cabernet sauvignon showcasing developed dark fruits typical to the variety, black currants, and blackberry with smoke and toasted sweet almonds.

WINE SELECTIONS

OTHER REDS

MALBEC

ALTOCEDRO, Malbec, *Reserve*, Mendoza, Argentina

\$105 per bottle

Big and rich-tasting, with concentrated flavors of dark plum, dried blackberry and dark currant, flanked by luscious Asian spice notes. Very creamy as well, offering a plush, open-textured finish of dark chocolate and mocha.

SANGIOVESE

CAPARZO, Sangiovese, Rosso di Montalcino, Tuscany, Italy

\$98 per bottle

Rosso is the baby brother to Brunello. Aged no more than a year in French oak, with several months of bottle aging before release. Cherry, strawberry, cranberry fruits with some tobacco notes and mild astringency with firm tannins.

SYRAH

EBERLE, Syrah, *Steinbeck Vineyard*, Paso Robles, California

\$95 per bottle

A full-bodied wine with both black and blue fruits, a hint of espresso, and crushed rock.

ZINFANDEL

BEDROCK WINE CO., Zinfandel, *Old Vine*, California

\$95 per bottle

Rich and supple, this is an explosion of pure, decadent fruit. Floral huckleberry and Chinese Five Spice powder aromas open to layered blackberry, dark chocolate and licorice flavors that linger.