



## CATERING MENUS



## TURNING DREAMS INTO BEAUTIFUL MEMORIES

You and your partner's journey together should begin with a unique and memorable celebration. Our staff of exceptional event professionals and uber-talented chefs have planned hundreds of weddings and will work with you to create an entirely customized wedding experience

*Our wedding team consistently goes above and beyond to create unforgettable weddings.*

We enthusiastically work with engaged couples and our experts will make sure all of the moving parts of a wedding are taken care of.

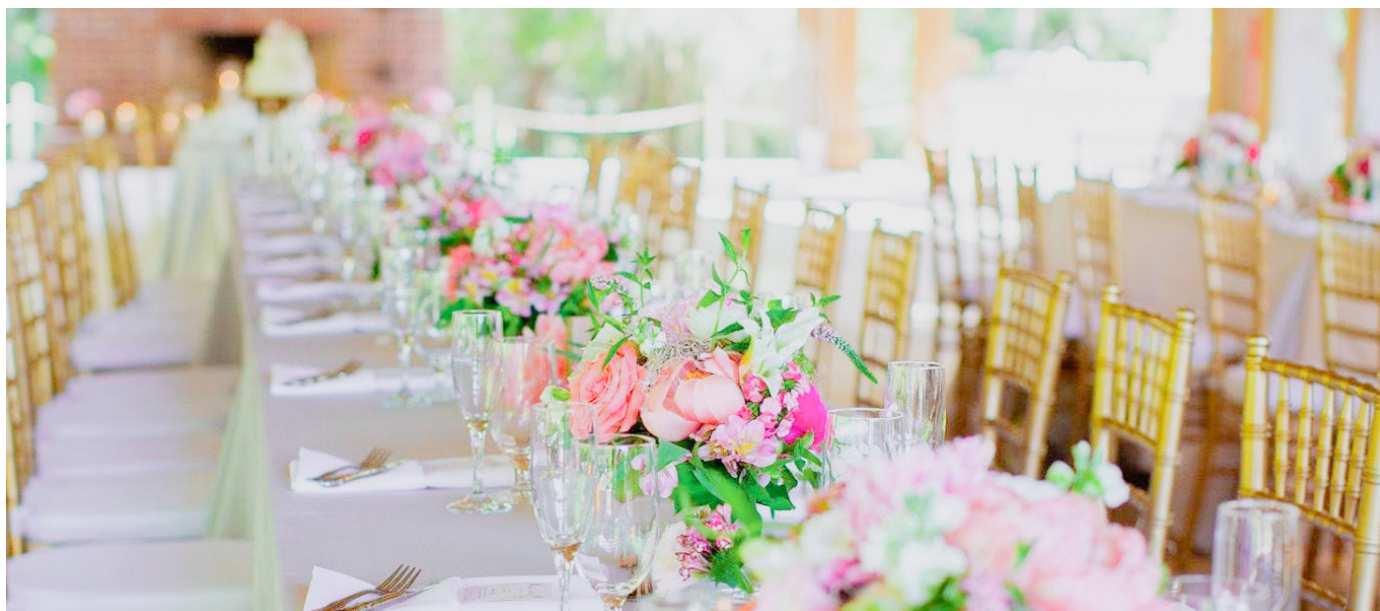
It is no surprise that we have been recognized by *The Knot* in their "Best of Weddings" category for over 15 years and in 2013 was inducted into *The Knot's* "Hall of Fame," an honor less than 2% of the *Knot's* recognized vendors receive.



Signature Catering & Special Events is an all-inclusive catering and event planning family. We can expertly handle every detail, leaving you free to relax, enjoy and savor every moment of this extraordinary milestone of your lives. Allow us to help you create a joyful occasion you and your guests will remember forever. We all love what we do and it shows!







## SOME OF OUR RAVE REVIEWS

"You provided delicious and wonderful food for my wedding at Honey Horn. My husband and I wanted a mix of South Carolina Low Country and Caribbean and they created a perfect menu to meet this theme. Everyone raved at how delicious the food was. We enjoyed the creative selection of cuisine and flexibility and loved the attentive service of the wait staff. They even saved some of the hors' oeuvres from our cocktail hour and had them waiting for us at the reception. So thoughtful!"

"We worked with Signature Catering for our wedding and rehearsal dinner. The wedding day was perfect and it went off without a hitch. The food was AWESOME! People had seconds and thirds and raved about it all night. I definitely would recommend SERG Catering & Special Events."

"Whatever I can do to recommend Signature Catering & Special Events, just tell me. You made our daughter's wedding at Shipyard Beach Club a dream come true. From planning to finish you know what needs to be done. The food was beyond our expectations...from appetizers to main entrees everything was exceptional."

"The wedding reception was a huge hit. Our guests loved all the food, but particularly the tomato soup, bruschetta, chicken and the rice & beans. Thank you and all your team so much for giving Melissa, Patrick and all our guests such a great evening. We are delighted to have chosen you for catering this event. The memories of the evening will last a lifetime for all of us."

"I can't thank you enough for your kindness and professionalism throughout this entire wedding process. It was a wonderful occasion and thanks to you, it was not only beautiful, but also delicious. Please tell Andy how much everyone raved about the food."

WOW! I could not have asked for a better wedding. The ceremony looked fabulous, as did the reception! The food was "OH, SO YUMMY!" Some of my guests were saying it definitely the best food they have ever eaten at a wedding. Service went without a hitch!"

"Thank you so much for helping us put together a beautiful wedding. We had a fantastic time. The food was great we had several comments from our guests that it was the "best wedding food" they have ever had. They also said it was the smoothest wedding they had been to in the last few years."



To see more client experiences please visit  
[signaturecateringhi.com](http://signaturecateringhi.com)



# ELEGANT OCCASIONS, MEMORABLE EVENTS







## OUR STAFF HAS THE EXPERTISE & DEDICATION



**EXECUTIVE CHEF**  
Andy Borgmeier  
Warwick, NY



**DIRECTOR OF SALES**  
Molly Kennedy  
Orchard Park, NY

## TO EXCEED YOUR EXPECTATIONS & DREAMS



**SOUS CHEF**  
Kingston, Jamaica



**WEDDING & EVENT  
SPECIALIST**  
Susan Norgeot  
West Chester, PA



SAMPLE MENUS

# BREAKFAST BUFFET

## CLASSIC CONTINENTAL

Sliced Seasonal Fruit & Berries  
Vanilla Bean Yogurt and House Made Granola  
Assorted Breakfast Breads, Pastries & Muffins  
Fruit Preserves and Sweet Butter  
Fresh Squeezed Orange Juice  
Coffee, Decaf & Hot Teas  
\$15/pp<sup>++</sup>

## CHEF'S CONTINENTAL

Seasonal Fruit & Yogurt Parfaits  
Fresh Baked Streusel, Blueberry Muffins & City Hall Coffee Cake  
Fruit Preserves and Sweet Butter  
Hot Bagel Station, Traditional, Herbed &  
Smoked Salmon Infused Cream Cheeses  
Southern Breakfast Sandwich: Individually Wrapped Southern Biscuits  
with Scrambled Egg, Country Ham & Cheddar Cheese  
Fresh Squeezed Orange Juice | Coffee, Decaf & Hot Teas  
\$18/pp<sup>++</sup>

## RISE & SHINE

Fresh Fruit Salad  
Roasted Vegetable and Cheddar Cheese Breakfast Casserole  
Cornflake Encrusted French Toast infused with  
Grand Marnier Breakfast Potatoes  
Applewood Smoked Bacon  
Elegant Display of Assorted Muffins & Breakfast Breads  
Fruit Preserves and Sweet Butter  
Fresh Squeezed Orange Juice | Coffee, Decaf & Hot Teas  
\$23.25/pp<sup>++</sup>

## SOUTHERN GOOD MORNIN'

Sliced Seasonal Fruit & Berries  
Scrambled Eggs with Chives  
Southern Biscuits with Sausage Gravy  
Applewood Smoked Bacon | Hash Browns  
Cheddar Cheese Grits | Chef's Pastry Basket  
Fruit Preserves and Sweet Butter  
Fresh Squeezed Orange Juice | Coffee, Decaf & Hot Teas  
\$25.50/pp<sup>++</sup>

<sup>++</sup>Chef Fee Applies. Sample menus are suggestions only  
Our Chef is happy to custom tailor any menu!



SAMPLE MENUS

# BREAKFAST BUFFET

## CLASSIC BRUNCH

Sliced Seasonal Fruit & Berries  
Assorted Muffins and English Scones  
Fruit Preserves and Sweet Butter  
Aged Cheddar, Swiss and Mozzarella Frittata with Spinach  
Assorted Petite Finger Sandwiches  
Belgium Waffle Station:  
Vermont Maple Syrup | Fresh Berries | Whipped Cream,  
Toasted Nuts | Applewood Smoked Bacon  
Fresh Squeezed Orange Juice | Coffee, Decaf | Hot Teas  
\$27.50/pp++

## SOUTHERN BRUNCH FARE

Seasonal Melon & Berry Kabobs  
Georgia Pecan Sticky Buns and Sour Cream Pound Cake  
Fruit Preserves, Honey Whipped Butter, Sweet Butter  
Scrambled Eggs with Chives  
Creamy Stone Ground Grits, Local Shrimp in Tasso Ham Gravy  
Buttermilk Biscuits with Sausage Gravy  
Sliced Country Ham with Apricot & Peach Salsa  
Thick Cut Bacon  
Fresh Squeezed Orange Juice | Coffee, Decaf | Hot Teas  
\$31.75/pp++

## ELEGANT FARE BRUNCH

Cascading Display of Fresh Fruits and Berries,  
Vanilla Bean & Raspberry Yogurts with House Made Granola  
"Cedar Plank" Smoked Salmon with Capers, Tomato, Chopped Egg,  
Whipped Cream Cheese and Mini Bagels  
\*\*Chef Manned Eggs Benedict Station:  
Poached Eggs, English Crumpets,  
Taylor Ham and Classic Hollandaise  
Red Bliss Potatoes  
Grilled & Chilled Tenderloin of Beef Display  
Assorted Danish and Pastries to Include Raspberry,  
Apple and Lemon Curd  
Fruit Preserves and Sweet Butter  
Fresh Squeezed Orange Juice | Coffee, Decaf | Hot Teas  
\$36/pp++

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SAMPLE MENUS

# LUNCH BUFFET

## COASTAL SOUTH

She Crab Soup

Mixed Fresh Greens, Cherry Tomatoes,  
Candied Pecans, Herb Shallot Vinaigrette

Assorted Petite Sandwiches:

Honey Pecan Chicken Salad on Brioche Bun,

Pimento Cheese on Bronzed Yeast Bun

Domestic Shrimp Salad on Flakey Croissant

Pecan Pie Tarts | Key Lime Pie Tarts

Sweet Tea and Lemonade | Coffee & Decaf

\$23/pp++

## HONEY HORN PICNIC

Coleslaw with a Hint of Celery Salt

Red Skin Potato Salad

Cold Fried Chicken

Shaved Ham on Pretzel Bun with Pimento Cheese

Seasonal Melon Display with Berries

Cowboy Cookies & Triple Chocolate Brownies

Sweet Tea and Lemonade | Coffee & Decaf

\$21/pp++

## EXECUTIVE SALAD BAR

Classic Cobb Salad: Mixed Greens, Tomato, Cucumber,  
Carrot, Smoked Bacon, Ham, Bleu Cheese, Croutons,  
Chopped Egg and Herb Shallot Vinaigrette

Honey Pecan Chicken Salad

Domestic Shrimp Salad with a Hint of Old Bay Seasoning

Egg Salad with Croissants, Kaiser Rolls, Leaf Lettuce,

Vine Ripened Tomato & Pickles

Chocolate Chip Cookies & Buttermilk Brownies

Sweet Tea and Lemonade | Coffee & Decaf

\$23/pp++

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SAMPLE MENUS

# BOXED LUNCHES

## ALL BOXED LUNCHES INCLUDE

Pasta Primavera Salad, Bagged Chips, Whole Fruit,  
House Baked Cookie and Bottled Water

### Southwestern Chicken Sandwich

Grilled Chicken Breast with Roasted Red Peppers  
& Pepper Jack Cheese with a Chipotle Spread  
on a Kaiser Roll

### The Club Sandwich

Shaved Turkey and Smoked Bacon with  
Leaf Lettuce & Vine Ripened Tomato

### Italian Sandwich

Shaved Italian Meats, Provolone Cheese,  
Leaf Lettuce & Vine Ripened Tomato  
on an Italian Sub Roll

### Sliced Sirloin of Beef

Swiss Cheese, Leaf Lettuce, Vine Ripened  
Tomato and Horseradish Cream

### Grilled Vegetable Wrap

Spinach and Pimento Cheese  
in a Herbed Tortilla Wrap

All Boxed Lunches are \$18/pp++

\*Minimum of 10 on any selection

Gluten Free option available upon request

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SAMPLE MENUS

# HEAVY HORS D'OEUVRES STATIONS

## SKULL CREEK CASUAL

Warm Black & Blue Carolina Crab Dip with Grilled Baguettes  
Mini Chicken Skewers with Island Spices and Mango Chutney  
Grilled & Chilled "Barrel Cut" Sirloin of Beef Display with  
Horseradish Cream, Pesto Mayonnaise and  
House Baked Yeast Rolls  
Cajun Shrimp & Pimento Crostini  
Sliced Pork Tenderloin on Buttermilk Biscuit  
with Aged Cheddar and Apricot Preserves  
\$26/pp++

## CAROLINA SUNSET

Snow Pea Wrapped Local Shrimp with Sweet Chili Sauce  
Display of Poached Asparagus with Roasted Red Peppers,  
Shaved Asiago Cheese & Truffle Oil  
Cajun Seared Black & Blue Beef Tenderloin Tips with  
Sweet Grass Dairy Bleu Cheese over Baby Arugula  
Carolina Crab Cakes with Remoulade Sauce  
Petite Chicken Saltimbocca Pinwheels with Shaved Prosciutto,  
Fresh Sage Rub & Asiago Cheese  
Baked Brie en Croute with Roasted Almonds &  
Apricot Preserves, Water Crackers  
\$29/pp++

Sample menus are suggestions only.  
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PARTY MENUS

# COLD HORS D'OEUVRES

## COLD BITES

Seasonal Fruit & Cheese Kabobs\* ♥ \$4.25/pp++

Caprese Skewer with a Pesto Rub\* ♥ \$4.25/pp++

Antipasto Skewer with Balsamic Glaze\* \$4.75/pp++

Prosciutto Rolls, Fig Preserves, Arugula\* \$4.25/pp++

Ahi Tuna Spoons, Seaweed Salad, Cucumber, Wasabi Sauce\*  
\$7.50/pp++

Petite Buttermilk Biscuits and Ham with Pimento Cheese  
\$4.25/pp++

Prosciutto Wrapped Asparagus with Saffron Aioli\*  
\$3.75/pp++

Snow Pea Wrapped Local Shrimp, Sweet Chili Aioli\*  
\$5.25/pp++

Honey Pecan Chicken Salad Profiteroles \$4.25/pp++

Rare Sliced Roast Beef, Spiced Goat Cheese,  
Sweet Onion Salad on Crostini \$4.25/pp++

Marinated Vegetable Pinwheels, Herbed Cream Cheese  
\$3.75/pp++

Tuna Tartar on Water Crackers, Capers, Egg, Onion  
\$7.50/pp++

Seasonal Fruit Display & Seasonal Berries\* \$4.75/pp++

Imported & Domestic Cheeses, Assorted Crackers \$5.50/pp++

Chef's Signature Charcuterie Display:  
Selection of Shaved Prosciutto, Capicola, Soppressata,  
Salami, Artisan Cheeses, Marinated Vegetables,  
Caperberries and Tapenade \$12/pp++

Individual Hors d' oeuvres are priced per person.  
Pricing based on one hour of hors d'oeuvres.  
Chef will prepare 2.5-3 pieces per person based on the  
overall number selected and if menu is intended for  
light or heavy hors d' oeuvres service.

\*Gluten Free | ♥ Vegetarian Friendly  
Sample menus are suggestions only.  
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PARTY MENUS

# HOT HORS D'OEUVRES

## HOT BITES

Tiny Tomato Tarts: Vine Ripe Tomato, Fresh Basil,  
Mozzarella, Cheddar Gratin\* ♥ \$4.25/pp++

Applewood Smoked Bacon Wrapped NC Sea Scallops,  
Apricot Preserves\* \$5.25/pp++

Cajun Shrimp & Pimento Crostini \$5.25/pp++

Lobster Grilled Cheese, Tomato & Goat Cheese Fondue  
\$9.50/pp++

Cremini Mushroom Caps stuffed with Blue Crab,  
Boursin Cheese or Sausage \$4.25/pp++

Mini Carolina Crab Cakes, Spiced Peach Chutney  
\$5.25/pp++

Caramelized Onion and Cheese Tartlets, Sweet Onion,  
Havarti Cheese ♥ \$3.75/pp++

Vegetable and Black Eye Pea Cakes, Cilantro Lime  
Crème Fraiche ♥ \$3.75/pp++

New Zealand Baby Lamb Lollipops, Sweet Coriander  
Rub & Port Pan Sauce\* \$7.50/pp++

BBQ Shrimp with Crispy Cheese Grit Cake,  
Andouille Sausage \$5.25/pp++

Franks in a Blanket \$3.75/pp++

Petite Quiches, Florentine or Lorraine \$3.75/pp++

Mini Chicken Skewers with Island Spices,  
Mango Chutney\* \$4.25/pp++

Warm Baked Brie, Assorted Toppings, Crackers  
\$4.75/pp++

Warm Black & Bleu Carolina Crab Dip,  
Grilled Baguettes \$4.50/pp++

Black & Bleu Meatballs, Angus Beef, Cajun Seasonings,  
Bleu Cheese \$4.50/pp++

Individual BBQ Pork & Corn Soufflés \$5.50/pp++

Individual Hors d' oeuvres are priced per person.  
Pricing based on one hour of hors d'oeuvres.  
Chef will prepare 2.5-3 pieces per person based on the  
overall number selected and if menu is intended for  
light or heavy hors d' oeuvres service.

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SAMPLE MENUS

# DINNER BUFFET

## THE MASON DIXON

Southern Style Coleslaw

Red Bliss Potato Salad

Pulled BBQ Pork | Chef's BBQ Sauces

Bread & Butter Pickles | Parker House Rolls

"Old Barn Out Back" Fried Chicken with Country Gravy

Cobb Corn, Baked Beans with Smoked Bacon

Buttermilk Brownies and Pecan Blondies

Peach Cobbler

\$34/pp++

## AMERICAN SEASONS

Collection of Seasonal Greens with Garden Vegetables  
and Assorted Dressings

"Barrel Cut" Angus Sirloin of Beef with Roasted Shallot  
Demi-Glaze and Tobacco Onions

Grilled Chicken with a Cracked Mustard Beurre Blanc

Whipped Potatoes | Green Beans Amandine

House Baked Yeast Rolls and Whipped Butter

Apple Pecan Cake with Poured Caramel

Black Magic Cake with Chocolate Ganache

\$39/pp++

## LOW COUNTRY BOIL

Tomato Cucumber & Vidalia Onion Salad with Fresh Basil

Chilled Tri-Color Pasta Primavera

Local Shrimp, Sausage, Red Skinned Potatoes,

Cobb Corn Simmered in Beer & Old Bay Seasoning

(Served with Cocktail Sauce)

BBQ Dusted Chicken with Sweet & Smokey Carolina BBQ Sauce

Plantation Green Beans with Applewood Smoked Bacon

Cornbread Muffins & Country Biscuits with Whipped Butter

Key Lime Pie and Pecan Pie

\$40.25/pp++

\*\*Chef's Note: A popular addition to this menu,

She Crab Soup with Sherry Crème Fraîche

\$3.50 per person additional

Sample menus are suggestions only.  
Our Chef is happy to custom tailor any menu!



SAMPLE MENUS

# DINNER BUFFET

## NEW ENGLAND COOL

New England Style Seafood Chowder

Roasted Beets on Baby Greens with Feta  
Spiced Walnuts & Baby Heirloom Tomatoes  
Champagne Vinaigrette

Medallions of Beef Tenderloin with  
Sweet Onion & Port Pan Gravy

Lemon Grass Seafood Brochettes with  
Shrimp & Scallops

Sweet Corn Soufflé

Oven Roasted Baby Potatoes

House Baked Yeast Rolls and Whipped Butter

Cheese Cake with Grand Marnier Strawberries

Lemon Chess Pie

\$45.50/pp++

## FRENCH COUNTRY

Baked Brie en Croute with Roasted Almonds  
& Apricot Preserves, Water Crackers

Mixed Young Lettuce with Grape Tomatoes  
Dried Cranberries, Crumbled Bleu Cheese  
Spiced Pecans and Champagne Vinaigrette

Stuffed Chicken Breast with Wilted Spinach  
White Wine & Boursin Cheese Sauce

"Barrel Cut" Angus Sirloin of Beef with  
Au Poivre Pan Gravy

Potato Au Gratin

Haricot Vert with Roasted Red Peppers

Sliced Baguettes with Whipped Butter

Chocolate Mousse

Crème Brûlée

\$47.75/pp++

Sample menus are suggestions only.  
Our Chef is happy to custom tailor any menu!





SAMPLE MENUS

# DINNER BUFFET

## ELEGANT FARE

Boston Bibb Lettuce, Spiced Pecans, Sweet Grass Dairy Bleu Cheese  
Grape Tomatoes with a Creamy Herb Dressing

Collection of Marinated, Grilled & Chilled Vegetables  
with Shaved Asiago Cheese, Balsamic Glaze

Stuffed French Cut Chicken Breast with Spinach,  
Pine Nuts & Fresh Thyme Velouté

Medallions of Beef Tenderloin with Wild Mushroom Ragout

Shrimp & Crabcake Pinwheel with Remoulade Sauce

Parmesan Roasted Fingerling Potatoes

Plantation Green Beans with Applewood Smoked Bacon

House Baked Yeast Rolls with Whipped Butter

Almond Torte with Fresh Raspberries

Black Magic Cake with Espresso Crème Anglaise

\$58/pp++

## ISLAND BEACH BASH

Tropical Fruit Salad with Toasted Coconut

Mixed Seasonal Greens, Mandarin Oranges, Hearts of Palm &  
Dried Cranberries with a Mango-Vanilla Vinaigrette

Sweet & Sour Pineapple Grilled Chicken

Caribbean Spiced Pork Loin with Spiced Rum Sweet Potatoes

Domestic Shrimp & Vegetable Skewers

Tropical Herbed Rice Pilaf

Cornbread Muffins & Yeast Rolls with Sweet Butter

Island Lime Pie with Whipped Cream

Coconut Macaroons

\$42.50/pp++

Sample menus are suggestions only.  
Our Chef is happy to custom tailor any menu!



SAMPLE MENUS

# DINNER BUFFET

## LOW COUNTRY SOUTHERN BBQ

Pickled Three Bean Salad  
Southern Style Potato Salad  
Coleslaw with Celery Salt  
Cherrywood Smoked Beef Brisket, Carolina Red BBQ Sauce  
"Old Barn Out Back Fried Chicken"  
Slow Cooked Collard Greens with Applewood Smoked Bacon  
Molasses Baked Beans with Caramelized Onions  
Display of Sliced Yeast Rolls, Corn Muffins with Honey Butter  
Carolina Peach Cobbler with Whipped Cream,  
Pecan Blondies | Chocolate Brownies  
\$38/pp++

## TASTE OF ITALY

### Create Your Own Caesar Salad:

Crisp Romaine  
Shaved Parmesan  
Croutons  
Classic Dressing

### Caprese Salad Display:

Vine Ripened Tomatoes  
Fresh Mozzarella  
Julienne Basil

Aged Balsamic and XVOO Over a Bed of Arugula

### Chicken Picatta:

Tender Chicken Cutlet with a  
Lemon Caper Wine Sauce

### Eggplant Rollatini:

With a Spinach and Mozzarella Stuffing,  
Marinara Sauce

### Pasta Two Ways:

Penne Tossed in Marinara Sauce  
Bowtie Pasta Tossed in a Pesto Cream Sauce  
Confetti of Julienne Vegetables  
Side of Fresh Parmesan & Garlic Toast  
Assorted Cannoli, Biscotti  
NY Style Cheesecake with Fresh Berries  
Almond Cake with Raspberry Sauce

\$42/pp++

Sample menus are suggestions only.  
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SAMPLE MENUS

# SMALL PLATE STATIONS

## CASUAL SOUTHERN

**Carolina Favorite:** Chef Andy's Shrimp & Creamy Carolina Plantation Grits  
Domestic Shrimp with Caramelized Peppers, Onions & Andouille Sausage  
in Tomato Pan Gravy Topped with Cheddar Cheese,

House Baked Corn Muffins with Whipped Butter

**Southern Comfort:** Sweet & Savory Chicken and Waffles

Buttermilk Fried Chicken with Belgium Waffles  
Maple Syrup, Spiced Pecans and Whipped Cream

**Southern Fun:** Create Your Own Pulled Pork Sliders

Slow Cooked & Hand Pulled Pork with a Trio of BBQ Sauces,  
Bread n Butter Pickles and our House Made Yeast Rolls  
Sweet Potato Fries, Coleslaw with a Hint of Celery Salt

\$40/pp++

## ELEGANT SOUTHERN

**Starter Plate:** Baby Iceberg Wedge with Arugula  
and Heirloom Tomato, Sweet Grass Dairy Bleu Cheese  
Applewood Smoked Bacon, Buttermilk Ranch &  
Balsamic Vinaigrette

Smoked Corn & Tomato Bisque  
Assorted Corn Muffins with Whipped Butter

**Heritage Plate:** Panko & Pecan Encrusted Chicken  
Medallions with Lingonberry Demi-Glace  
Molasses and Spiced Rum Roasted Sweet Potatoes

**Plantation Plate:** Tenderloin of Beef Medallions  
with Roast Shallot & Port Pan Gravy  
Roasted Fingerling Potatoes  
Green Beans with Applewood Smoked Bacon

**Southern Waters:** Domestic Shrimp & Crab Cake  
Pinwheel with Remoulade  
Carolina Plantation Rice with Asparagus and  
Roasted Red Peppers

\$55/pp++

Sample menus are suggestions only.  
Our Chef is happy to custom tailor any menu!



CHEF'S SAMPLE PAIRINGS

# SEATED DINNERS

## SOUTHERN CASUAL

### SALAD

Baby Iceberg Wedge with Smoked Bacon, Baby Heirloom Tomatoes,  
Shaved Red Onion and Buttermilk Ranch  
House Baked Yeast Rolls with Whipped Butter

### ENTRÉE

Panko & Pecan Encrusted French Cut Chicken, Wild Berry  
Demi-Glace, Whipped Potato Tower, Seasonal Vegetables

### DESSERT

Almond Short Cake with Whipped Cream and Seasonal Berries  
French Roast Coffee, Decaf Coffee & Selection of Hot Tea  
\$41/pp++

## SOUTHERN TRADITIONS

### SALAD

Artisan Greens Presented in an Iceberg Lettuce Cup,  
Sunflower Seeds, Dried Cranberries, Creamy Balsamic Dressing  
House Baked Yeast Rolls with Whipped Butter

### ENTRÉE SELECTIONS

CHOICE OF:

Bronzed Mahi Mahi in a Citrus Beurre Blanc with Shrimp Garnish,  
Roasted Baby Potatoes, Julienne of Confetti Vegetables

OR

French Cut Chicken Breast Grilled & Served with a Wilted Spinach  
and Boursin Cheese Sauce, Baby Potatoes,  
Julienne of Confetti Vegetables

### DESSERT

Triple Chocolate Cake, Candied Pecans and  
Espresso Crème Anglaise  
French Roast Coffee, Decaf Coffee & Selection of Hot Tea  
\$45/pp++

Sample menus are suggestions only.  
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CHEF'S SAMPLE PAIRINGS

# SEATED DINNERS

## COASTAL FARE

### APPETIZER

Fried Green Tomato Stack with Pimento Cheese and  
Tequila Lime Marinated Shrimp

### SALAD

Artisan Greens Presented in an Iceberg Lettuce Cup,  
Sunflower Seeds, Dried Cranberries,  
Creamy Balsamic Dressing

House Baked Yeast Rolls with Whipped Butter

### ENTRÉE SELECTIONS

Bronzed Carolina Red Grouper with a Pernod Scented Beurre Blanc,  
Carolina Plantation Grits and Braised Southern Greens

### DESSERT

Key Lime Pie with Roasted Almonds & Seasonal Berries

French Roast Coffee, Decaf Coffee and Selection of Hot Teas  
\$60/pp++

## SOUTHERN ELEGANCE

### SOUP

Carolina She-Crab Soup

### SALAD

Boston & Radicchio Lettuce, Candied Pecans,  
Sweet Grass Dairy Bleu Cheese, Herb Shallot Vinaigrette

Cornbread Muffins with Local Honey Infused Butter

### ENTREE

Petite Angus Filet Mignon with Tobacco Onions paired with  
a Domestic Shrimp and Crab Cake Pinwheel,  
Roasted Fingerling Potatoes, Fresh Asparagus

### DESSERT

Black Magic Cake with Chocolate Covered Strawberries and  
Espresso Crème Anglaise,

French Roast Coffee, Decaf Coffee & Selection of Hot Teas  
\$60/pp++

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SAMPLE MENUS

# 3,4 OR 5 COURSE SEATED DINNERS

For the culinary enthusiast create your own seated dinner  
with our featured courses

## APPETIZERS

Carolina Crab Cake, Remoulade Sauce

\$8.50/pp++

Domestic Shrimp Cocktail with Traditional Cocktail Sauce and Lemon

\$8.50/pp++

Mini Chicken Wellington, Creamy Mushroom Sauce

\$8.50/pp++

Grilled Local Shrimp, Black Bean & Mango BBQ, Watercress Salad

\$9.50/pp++

Manchester Farms Quail Medallions wrapped with Applewood

Smoked Bacon, Braised Greens and Stone Ground Grits

\$9.50/pp++

Fried Green Tomato Stack with Pimento Cheese

and Tequila Lime Marinated Shrimp

\$10.50/pp++

Smoked Salmon Flowers, Micro Greens, Capers, Onion

\$10.50/pp++

Sliced Breast of Duck, Sweet Potato Tart, Mango Chutney

\$11.50/pp++

Hatteras North Carolina Sea Scallops in a Risotto of Carolina Rice

with Asparagus Tips, Champagne Cream

\$13/pp++

Seafood Martini with Jumbo Shrimp, Lobster Wrapped Snow Pea &

Jumbo Lump Crabmeat Served with Cocktail Sauce and

Mustard Gin Sauce [Market Price](#)++

## SOUPS

Roasted Corn and Tomato Bisque \$5.50/pp++

Carolina She-Crab Soup with Sherry Crème Fraiche \$6.50/pp++

Butternut Squash Bisque, Feta Cheese Crostini \$6.50/pp++

Seafood Chowder \$6.50/pp++

Truffle Scented Cream of Wild Mushroom \$8.50/pp++

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SAMPLE MENUS

# 3,4 OR 5 COURSE SEATED DINNERS

## ENTREES

All entrees will be paired with Chef's selection of seasonal vegetables and starch

### FROM THE SEA

- Potato Encrusted Salmon, Chive & Saffron Butter \$36/pp++
- Carolina Crab Cakes, Remoulade \$38/pp++
- Bronzed Red Grouper, Citrus Beurre Blanc \$39/pp++
- Pistachio Crusted Grouper, Champagne Cream \$41/pp++

### FROM THE LAND

- Panko & Pecan Encrusted French Cut Chicken,  
Wild Berry Demi-Glace 34/pp++
- Bell & Evans Chicken Breast, Spinach & Pine Nut Stuffing,  
Fresh Thyme Velouté, \$36/pp++
- Prosciutto Wrapped Pork Tenderloin Medallions, Braised Peach &  
Port Pan Gravy, \$36/pp++
- Roast Prime Rib of Beef, Natural Jus & Horseradish Cream  
\$47/pp++ (Venue Specific)
- Grilled 7oz Filet Mignon, Roasted Shallot Demi Glace &  
Tobacco Onions, \$48/pp++

### CHEF'S PAIRINGS

- Petite Filet Mignon & Local Shrimp & Crab Cake Pinwheel  
\$47/pp++
- Petite Filet Mignon & 4oz Cold Water Lobster Tail, Drawn Butter  
Market price++

### DESSERTS

- Almond Cake with Whipped Cream & Seasonal Berries  
\$6.50/pp++
- Bourbon Pecan Pie \$6.50/pp++
- Key Lime Pie \$6.50/pp++
- White Chocolate Pecan Bread Pudding with Vanilla Bean Sauce  
\$6.50/pp++
- Trio of Brûlée, Traditional, Espresso & Raspberry \$6.50/pp++
- Black Magic Cake with Ganache \$7.50/pp++
- Lemon Curd & Pound Cake Trifle \$7.50+/pp++
- Chocolate Mousse Martini with a Grand Marnier  
Infused Strawberry \$7.50/pp++
- \*\*Bananas Foster \$7.50+/pp++
- \*\*Chef Fee Applies

Sample menus are suggestions only.  
Our Chef is happy to custom tailor any menu!



SAMPLE MENUS

# ADDITIONAL DESSERTS & SNACKS

## TASTY TREATS IN ADDITION TO YOUR CAKE

### **Chef's Cookie & Brownie Display to Include:**

Our Signature Cowboy Cookies, Chocolate Chip Cookies,  
Sugar Cookies & Triple Chocolate Brownies \$6/pp++  
Study of Chocolate Truffles \$6/pp++

### **Ice Cream Sundae Bar with Vanilla Ice Cream Toppings to Include:**

Sprinkles, Nuts, Toffee, Brownie Bites, Fudge Sauce, Caramel Sauce,  
Whipped Cream & Cherries \$8.50/pp++

### **Ultimate Candy Bar To Include:**

Gummy Bears, Twizzlers, Lemon Drops, Skittles, Fireballs,  
Jelly Beans, M&M's and Reese's Pieces. Set up in our Clear  
Glass Jars with Candy Scoops  
\$15/pp++ (Clear Cellophane Candy Bags & Ties)

## LATE NIGHT SNACKS

Jumbo Hot Pretzels with Cheese Sauce and Mustard  
\$4/pp++

Steak Fry Bar with Gravy, Cheese Sauce and Ketchup  
\$5/pp++

### **Create Your Own Nacho Bar To Include**

Tri Color Chips, Cheese Sauce, Jalapeños, Guacamole, Sour Cream,  
Shredded Lettuce, Green Onion & Traditional Salsa \$6/pp++

Buffalo Chicken Bites with Ranch, Bleu Cheese & Celery Sticks  
\$5.50/pp++

Mini "Nathans" Hot Dog Bar with Relish, Mustard,  
Ketchup and Sauerkraut \$6/pp++

Pulled Pork Sliders with Carolina Red BBQ Sauce and Bread  
& Butter Pickles \$6.50/pp++

Beef Sliders with Caramelized Onions, Secret Sauce, Dill Pickles  
\$7/pp++

Pinsa Pizzas 3 Ways: Traditional, Margherita & Meatlovers  
\$8/pp++

\*Please note ++ on menu prices refers to 23% service charges and 9% sales tax\*  
All Menu Prices are based on a minimum of 25 guests. For smaller groups chef will  
price individually and accordingly. Market fluctuations and time of year for  
seasonal items may apply

Sample menus are suggestions only.  
Our Chef is happy to custom tailor any menu!





## SIGNATURE CATERING BEVERAGE SERVICE

### PREMIUM BAR PACKAGE

Tito's Vodka, Don Q Cristal Rum, Botanist Gin, Buffalo Trace Bourbon, Jack Daniels, Dewars Scotch, Herradura Silver Tequila, Chardonnay, Pinot Gris, Pinot Noir, Cabernet, Prosecco, Budweiser, Bud Light, River Dog IPA, Michelob Ultra, River Dog Beach Blond Ale, River Rat Red Ale, Coke, Diet Coke, Sprite, Bottled Water

\$15.00pp\*\* 1st Hour - \$9.50pp\*\* Each Additional Hour

### HOUSE BAR PACKAGE

Svedka Vodka, Admiral Nelson Rum, Burnett's Gin, Elijah Craig Bourbon, Jack Daniels Whiskey, Inver House Scotch, Luna Azul Tequila, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet (Sparkling) Budweiser, Bud Light Coke Diet Coke, Sprite, Bottle

\$14.00pp\*\* for 1st Hour - \$9.00pp\*\* Each Additional Hour

### MIXER PACKAGE

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Tonic Water, Soda Water, Ginger Ale, Bloody Mary Mix, Sour Mix, Triple Sec, Coke, Diet Coke, Sprite, Bottle Water, Sweet Vermouth, Dry Vermouth and Bitters, Cherries, Limes, Lemons, Onions, Olives Stir Sticks, Beverage Napkins, Sword Picks, Ice, Coolers, Bottle Opener, Cocktail Shakers, Cutting Board & Knife \*Client will provide all liquor, beer, and wine

\*Client will provide all liquor, beer, and wine and will deliver directly to venue and will have a designated car to take left over product at the end of the night.

\$5.00pp\*\* First Hour - \$2.50pp\*\* Each Additional Hour

### HOUSE BEER AND WINE PACKAGE

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, Sparkling, Budweiser, Bud Light, Coke, Diet Coke, Sprite, Bottle Water

\$10.00pp\*\* 1st Hour - \$6.50pp\*\* Each Additional Hour

### PREMIUM BEER AND WINE PACKAGE

Chardonnay, Pinot Gris, Pinot Noir, Cabernet, Merlot, Brut, Budweiser, Bud Light, Heineken, Amstel Light, River Dog Beach Blond Ale Coke, Diet Coke, Sprite, Bottled Water

\$12.00pp\*\* for 1st Hour - \$7.50pp\*\* Each Additional Hour

### NON-ALCOHOLIC SIPPER PACKAGE #1

House Brewed Un-Sweet Ice Tea with Sweetner & Lemon, House Brewed Sweet Ice Tea with Lemon, Old Fashion Lemonade, Spa Water with Fresh Orange and Mint, Coke, Diet Coke, Sprite

\$5.00pp\*\* for 1st Hour - \$2.50pp\*\* Each Additional Hour

### NON-ALCOHOLIC SIPPER PACKAGE #2

House Brewed Un-Sweet Ice Tea with Sweetner & Lemon, House Brewed Sweet Ice Tea with Lemon, Old Fashion Lemonade, Spa Water with Fresh Orange and Mint

\$5.00pp\*\* for 1st Hour - \$2.50pp\*\* Each Additional Hour

### CONSUMPTION CASH BAR PER DRINK PRICES

Premium Cocktails \$8.50

House Cocktails \$7.50

House Premium Wine \$8.00

House Wine \$7.00

Import Beer \$4.75/ Domestic Beer \$4.00 / Cordials \$8.50-\$12.50

Soft Drinks \$2.00 / Bottle Water \$2.00

\*\*All Consumption and Cash Bars Carry a \$18.00pp beverage minimum



SAMPLE MENUS

# MENU QUESTIONS

## **DO YOU CHARGE FOOD AND BEVERAGE MINIMUMS?**

Yes, we require a \$50 per person food minimum for weddings. Please note, this is a per person food minimum but we do not have a minimum guest count. Although with small intimate groups, we do have a \$500 food minimum.

## **WHEN DO I SET MY MENU?**

We work to custom tailor your menu based on your schedule. We do require having your food and beverage menus finalized within 90 days prior to your event date. Sample menus with estimated costs are available for consideration. "Market Priced" items will be reconfirmed 30 days prior to the wedding and will be dependent on guest counts and time of year for seasonal items.

## **MAY I PROVIDE MY OWN ALCOHOL?**

Yes, you can provide your own liquor, beer and wine in any location that allows it. If you choose to do that, we also offer mixer packages as well as bartending services. We also carry an off-premise license with a \$1 million-dollar liability waiver that is required by many rental companies and venues should you like us to provide the bar. We offer packages as well as consumption bars. We do have to provide the bar at our exclusive venues.

## **SPECIAL DIETARY NEEDS?**

Chef is very conscious of individuals with special dietary restrictions. Please discuss any special needs or allergies with your wedding or event specialist so we may make special accommodations to the menu or provide a special entrée for your guest.

## **HOW MANY ENTRÉE OPTIONS MAY BE OFFERED FOR PLATED MENUS?**

Weddings with plated dinner service may offer up to a maximum of (3) three entrée's selections for your guests to be specified on your RSVP cards. The menu will be priced at the highest entree price to off-set additional labor incurred for multiple entrée selections. Each entrée count is due (14) fourteen business days prior to the wedding. Table escort cards, or place cards, are required for the wedding and should be arranged in alphabetical order, noting the table for the guests to be seated and the entrée they have selected. Plated entrees may not be available at some locations based on logistics – please see your wedding or event specialist when looking at menu options\*



# FAVORITE ISLAND RESTAURANTS

There are so many wonderful Hilton Head Restaurants, here are a just a few of our favorites

## NECTAR FARM KITCHEN

Serving Breakfast + Lunch + Dinner | 843-682-BEES (2337) | [nectarfarmkitchen.com](http://nectarfarmkitchen.com)

## WISEGUYS

Modern American Restaurant | 843-842-8866 | [wiseguyshhi.com](http://wiseguyshhi.com)

## SKULL CREEK BOATHOUSE

Landmark Waterfront Restaurant | 843-681-3663 | [skullcreekboathouse.com](http://skullcreekboathouse.com)

**Sunset Pavilion:** Inquire about space for private events, Call Kristen Benoit 843-247-0711

## MARLEY'S SHRIMP & BURGER "SHACK"

Fast, Delicious Seafood, Burgers and much more | 843-686-5800 | [hiltonheadshack.com](http://hiltonheadshack.com)

## ONE HOT MAMA'S

Award Winning Barbecue and so much more | 843-682-6262 | [onehotmamas.com](http://onehotmamas.com)

## FRANKIE BONES RESTAURANT & LOUNGE

Steaks, Chops, Seafood & Martini's | 843-682-4455 | [frankiebones.com](http://frankiebones.com)

## ROOFTOP BAR

Island's Premiere Live Music & Entertainment Destination | 843-682-4455 | [therooftopbarhhi.com](http://therooftopbarhhi.com)

## POSEIDON

Unforgettable Coastal Cuisine & Amazing Views | 843-341-3838 | [poseidonhhi.com](http://poseidonhhi.com)

Call Kristen Benoit 843-247-0711

## THE BLACK MARLIN BAYSIDE GRILL

Island's Best Fresh Seafood, Home of the Hurricane Bar | 843-785-4950 | [blackmarlinhhi.com](http://blackmarlinhhi.com)

## SKULL CREEK DOCKSIDE WATERFRONT RESTAURANT

Specializes in Off the Dock Seafood & House Smoked BBQ | 843-785-3625 | [docksidehhi.com](http://docksidehhi.com)

**Rose Compass Room:** Inquire about space for private events, Call Kristen Benoit 843-247-0711

## GIUSEPPI'S PIZZA & PASTA HOUSE

Your favorite neighborhood Pizza & Pasta Place | 843-785-4144 | [giuseppispizza.com](http://giuseppispizza.com)

## CHARBAR CO.

Island's Most Awarded Gourmet Burgers & Sushi Bar | 843-785-2427 | [charbarhhi.com](http://charbarhhi.com)

## HOLY TEQUILA

Authentic Cuisine of Mexico with a Twist | 843-681-8226 | [holytequila.com](http://holytequila.com)





SIGNATURECATERINGHHI.COM | 843.682.3663  
12 CAPITAL DRIVE, HILTON HEAD ISLAND, SC 29926