



**The Litchfield Company**  

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**VACATION RENTALS**

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# Catering Menus

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# BANQUET & CATERING POLICIES

## **Attendance Guarantee**

Final guarantees for all functions need to be received five (5) business days prior to the start of your program. The final guarantee is not subject to reduction should less attend. If no guarantee is received, you will be charged for the original tentative number indicated at the time of booking. If the actual count is greater than the guaranteed number, charges will be incurred based on the number of people served. The Resort will be prepared to serve five percent (5%) over your guaranteed attendance on buffet and plated meal events.

## **Menu Selections**

Our catering menus are enclosed. We will be happy to customize a menu to better suit your needs. Final menu selections and meeting room requirements must be received thirty (30) days prior to the start of your program. All food and beverage items must be purchased from the Resort. No food or beverage shall be brought into the Resort by patrons or attendees from outside sources unless approved by Management.

## **Pricing**

Prices quoted more than ninety (90) days before an event are subject to change, but no more than a ten percent (10%) increase. Prices do not include the customary taxable service charge and applicable sales tax.

## **Service Charges and Tax**

All food and beverage products are subject to a twenty percent (20%) service charge and local and state sales tax of nine percent (9%). Liquor is subject to an additional excise tax. South Carolina state law requires sales tax to be charged on service charges.

## **Deposits and Billing**

A deposit between \$500.00 - \$1,000.00 is requested at the time of booking. Your deposit will go towards your final bill, but is non-refundable in case of cancellation. Balances are due for social catered functions 48 hours prior to your event. Any charges incurred during your function must be secured with a credit card, but may be paid for the following business day. All food and beverage charges in conjunction with a group master account will be billed by your group sales representative.

## **Function/Meeting Room Assignment**

Function/meeting rooms are assigned by the estimated number of people anticipated at the time of booking. We reserve the right to change function/meeting rooms suitable for attendance, with notification, if attendance increases or decreases. Room rental fees may be applicable. An additional labor charge of \$200.00 will be incurred for any function/meeting room that requires resetting for a different set-up than was originally contracted. Any items to be placed on walls must be approved by Management prior to function.

## **Audio Visual Services**

A complete list of audio visual equipment available for rental is included in this packet. Equipment not in our inventory is available through a local AV Company. We can provide contact information for outside vendors.

## **Packages and Deliveries**

With prior notice and approval, we are pleased to receive and store your conference materials. Shipments should be addressed to the sales contact and must include the name and date of conference. Shipments should arrive no more than two (2) days prior to conference. We reserve the right to refuse packages that are damaged; and assume no responsibility for the condition of their contents. Arrangements to have packages shipped from the Resort must be made in advance. The Resort cannot assume responsibility for the damage or loss of packages left in function/meeting space. For groups shipping multiple packages, a storage fee may apply. The Resort does not offer return mail services, UPS stores & US Post offices are located within a couple of miles North and South of the property.

## **Cancellation**

Cancellation fees will be applicable based on the terms prepared in the original contract for each function.

# BREAKFAST SELECTIONS

## Coastal Dish

Lowcountry Dining

Full Buffet  
\$10.95  
per person

Coastal Dish Restaurant is located in the courtyard in our conference center. Breakfast features a full buffet with both hot & cold items. We're happy to arrange for your group to sign in for breakfast and post the charges to your master account.

### The Classic Continental

Assorted Pastries and Fresh Sliced Seasonal Fruit  
Juices, Regular & Decaffeinated Coffee & Hot Teas

..... \$9.95 per person

### The Inlet Continental

Breakfast Sandwiches or Quiche du Jour  
Fresh Sliced Seasonal Fruit and Assorted Pastries  
Juices, Regular & Decaffeinated Coffee & Hot Teas.....

\$11.95 per person

# BREAK FOOD SELECTIONS

#### Assorted Beverages

Regular & Decaf Coffee ..... \$2.25 per person  
Fruit Juices ..... \$2.50 per person  
Lemonade ..... \$1.95 per person  
Soft Drinks ..... \$1.95/each  
Bottled Water ..... \$1.95/each

#### Assorted Snacks

Fresh Breakfast Pastries ..... \$24.00 per dozen  
Fresh Baked Cookies ..... \$16.00 per dozen  
Fresh Baked Brownies ..... \$16.00 per dozen  
Whole Fresh Fruit ..... \$18.00 per dozen  
Basket of Snacks ..... \$5.95 per person  
*(bagged chips, pretzels & assorted candies)*  
Assorted Cheese Display ..... \$3.00 per person  
Granola & Fruit Bars ..... \$20.00 per dozen  
Bags of Trail Mix ..... \$14.00 per dozen

# LIGHTER LUNCHES

## BOXED LUNCHES

Boxed Lunches are served either to-go or "unboxed" in your meeting room. Each boxed lunch is served with a bag of chips, freshly baked cookie & a piece of whole fresh fruit, Iced Tea & Iced Water with to-go cups.

### The Working Stiff

- Ham, Turkey or Roast Beef Sandwiches with lettuce & tomato on a Kaiser Bun ..... \$10.95 per person
- Wrap Sandwiches instead of Bun ..... \$11.95 per person

## PLATED LUNCH SELECTIONS

Each Served with Iced Tea & Freshly Brewed Coffee

### Southern Chef Salad

- Fried Chicken Breast, Shredded Cheddar, Diced Boiled Egg  
Granny Smith Apples over Mixed Greens, Topped with Pralined Pecans ..... \$13.95 per person

### Grilled Chicken Salad (Available as Caesar)

- Grilled Breast of Chicken served over Mixed Greens  
with Tomato & Cucumber, Grated Cheese & Croutons ..... \$13.95 per person

### Grilled Chicken Sandwich

- Grilled Breast of Chicken served with Lettuce & Tomato  
and Chips ..... \$10.95 per person

### Pulled Pork BBQ Sandwich

- Served on a Toasted Kaiser Bun with Cole Slaw ..... \$10.95 per person

### Prime Rib Dip

- Shaved Prime Rib topped with Provolone  
Served on a Hoagie Roll with Au Jus and French Fries ..... \$11.95 per person

### Litchfield BLT

- Bacon, Lettuce & Tomato with Mayo on Toast with Chips & a Pickle ..... \$10.95 per person

**Add Dessert for an Additional \$3.95 Per Person**

# PLATED LUNCHEONS & BRUNCHES

Each Served with Iced Tea & Freshly Brewed Coffee

## Cheese Omelette

Served with Fresh Fruit, Home Fries and Bacon ..... \$10.95 per person

## Chicken Piccata

Pan Sauteed Boneless Chicken topped with Lemon Caper Butter Sauce

served with Chef's choice starch and vegetable..... \$11.95 per person

## Crab Cake

Homemade Crab Cake over mixed greens with Red Pepper and Lemon Aioli

served with Chef's choice starch and vegetable..... \$20.95 per person

## Quiche

Spinach, Mushroom, Roasted Pepper & Feta ..... \$12.95 per person

Lorraine (Bacon & Swiss)..... \$10.95 per person

Western ..... \$11.95 per person

## Shrimp & Grits

Shrimp, Andouille Sausage and Tomato in a Cajun Cream Sauce over Cheese Grits

..... \$15.95 per person

## Grilled Mahi Mahi

grilled and topped with a pineapple mango Salsa

served with Chef's choice starch and vegetable ..... \$16.95 per person

**Add Dessert for an Additional \$3.95 Per Person**

For groups meeting with less than 30 guests,  
we do offer a limited lunch menu.  
We present a sign-up sheet to the group first thing in the morning,  
and the choices are then submitted to the kitchen.  
The maximum number of items to offer your group is three  
per day. Please ask for available menus and details.

# LUNCH BUFFETS

## Available for groups with 30 guests or more

All Buffet Luncheons are served with Water, Coffee and Iced Tea

And are available to your group for a maximum time of 90 minutes to insure property food quality

### Pawleys Island Deli Buffet

Sliced Roast Beef, Turkey, Ham & Salami, American, Cheddar, Swiss & Provolone Cheeses, Assorted Breads, Tossed Salad, Pasta Salad, Relish Tray, Appropriate Condiments. . . . . \$15.95 per person

### All American Lunch

Tossed Salad, Cole Slaw, Grilled Hamburgers & Hot Dogs with Buns and Condiments, Baked Beans & Sweet Corn . . . . . \$12.95 per person  
Substitute Hot Dogs for Grilled Chicken Sandwiches. . . . . \$14.95 per person

### Salad Sampler

Chicken & Tuna Salads, Tossed Salad, Assorted Breads, Marinated Cucumber & Tomato Salad and Bagged Chips . . . . . \$13.95 per person

### Taco Bar

Seasoned Ground Beef & Chicken with Flour Tortillas & Hard Taco Shells, Salsa, Sour Cream, Chopped Lettuce, Tomato, Shredded Cheese and Jalepenos with Seasoned Rice and Beans. . . . . \$11.95 per person

## Each served with Cookies & Brownies

*Buffets Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person*

## CREATE YOUR OWN BUFFET

Choice of Two Entree's for \$19.95 or Three Entree's for \$21.95

Add Dessert for an Additional \$3.95 Per Person

### SALAD SELECTIONS

*Choice of Two*

Traditional Tossed Salad  
Classic Caesar Salad  
Marinated Cucumber & Tomato  
Fresh Fruit Salad  
Cole Slaw  
Potato Salad  
Pasta Salad

### ENTREE SELECTIONS

BBQ Chicken  
Chicken Piccata  
Mahi with Pineapple Mango Salsa  
Salmon in Lemon Butter  
Pasta Primavera  
Roasted Pork Loin  
Pulled Pork BBQ

### SIDE ITEMS

*Choice of Two*

Southern Style Green Beans  
Steamed Mixed Veggies  
Rice Pilaf  
Macaroni & Cheese  
Roasted Red Potatoes  
Mashed Potatoes  
Sweet Potato Souffle

# PLATED DINNER SELECTIONS

Entree Selections for plated dinners are due no less than five (5) business days prior to your event. A system for identifying which entree belongs to whom needs to be provided as well. (*place cards, nametags, etc.*)

## SOUPS \$3.95

Tomato Basil

Shrimp & Corn Chowder

She Crab Bisque

## ENTREES

All Entrees served with House Salad and chef's choice starch & vegetable

### Pan Bronzed Salmon

Lightly Blackened and Topped with Lemon Butter ..... \$25.95

### Mahi Mahi

Pan Sautéed Mahi Mahi with Pineapple Mango Salsa ..... \$26.95

### Bruschetta Chicken

Topped with Tomato Basil Bruschetta ..... \$21.95

### Mediterranean Chicken

Sautéed with Artichoke Hearts and Sun Dried Tomatoes ..... \$23.95

### Surf and Turf

5oz Filet Mignon and Shrimp Skewer ..... \$31.95

5oz Filet Mignon and Crab Cake ..... \$33.95

### Filet Mignon

8 oz with a Demi Glace and Roasted Shallot Butter ..... \$29.95

### 12oz Prime Rib

with Au Jus ..... \$27.95

Add Dessert for an Additional \$3.95 Per Person

Selection available upon request

# DINNER BUFFET SELECTIONS

**Buffets Dinners are available for parties of 30 or more.**

Dinner Buffets include Rolls & Butter, Water, Coffee & Iced Tea

And are available to your group for a maximum time of 90 minutes to insure property food quality

## SOUP AND SALAD SELECTIONS

*Choice of Two*

Traditional Tossed Salad  
Classic Caesar Salad  
Marinated Cucumber & Tomato

Fresh Fruit Salad  
Potato Salad  
Pasta Salad

She Crab Soup  
Tomato Basil Soup  
Shrimp & Corn Chowder

## ENTREE SELECTIONS

Choice of Two Entrees \$25.95 per person *(plus service fee & sales tax )*

Choice of Three Entrees \$29.95 per person *(plus service fee & sales tax )*

*Buffets Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person*

Chicken Marsala  
with Mushroom and  
Marsala Wine Reduction

Sliced Bistro Steak  
Herb Rubbed and Demi Glace

Mahi Mahi  
Grilled with Pineapple Mango

Pulled Pork BBQ  
with Sauce and Buns

Chicken Piccata  
Lemon Caper Butter Sauce

Salmon  
with lemon beurre blanc

Bourbon Roasted Pork Loin  
Kentucky Bourbon Sauce

Classic Pot Roast  
with Potatoes and Carrots

Shrimp Penne Alla Vodka  
Available Vegetarian

## POTATO, RICE AND VEGETABLE SELECTIONS

*Choice of Three*

Fresh Vegetable Medley  
Southern Succotash  
Honey Glazed Carrots  
Collard Greens  
Buttered Sweet Corn

Southern Green Beans  
Molasses Baked Beans  
Green Bean Casserole  
Macaroni & Cheese  
Rice Pilaf

Cornbread Stuffing  
Roasted Red Potatoes  
Au Gratin Potatoes  
Mashed Potatoes  
Sweet Potato Souffle

**Assorted Seasonal Desserts Available for an Additional \$3.95 Per Person**



# THEMED DINNER BUFFETS

**Buffets Dinners are available for parties of 30 or more.**

Dinner Buffets include Rolls & Butter, Water, Coffee, & Iced Tea

And are available to your group for a maximum time of 90 minutes to insure property food quality

## South Carolina Barbeque

Potato Salad, Cole Slaw, BBQ Chicken and Shredded Pork BBQ with Sauce and Buns

Macaroni & Cheese, Sweet Buttered Corn, Molasses Baked Beans . . . . . \$24.95 per person

## Lowcountry Boil

Cole Slaw, Pasta Salad, Frogmore Stew of Shrimp, Corn, Sausage & Potatoes

Chicken Bog, Southern Style Green Beans and Hushpuppies . . . . . \$27.95 per person

## Inlet Seafood Buffet

Garden Salad, Cole Slaw, Shrimp Cocktail and Steamed Oysters (SEASONAL)

Broiled Fresh Fish, Crab Cakes

Seasoned Rice, Petite Green Beans and Hushpuppies . . . . . \$31.95 per person

## Prime Rib Buffet

Caesar Salad, She Crab Soup, Slow Roasted Prime Rib of Beef with Au Jus

Herbed Chicken Breast, Roasted Red Potatoes, Sautéed Fresh Vegetables. . . . . \$32.95 per person

## A Taste of Italy

Italian House Salad, Tomato Basil Bisque, Cold Marinated Vegetables

Sausage with Peppers & Onions, Chicken Alfredo, Lasagna (Available Vegetarian)

Sweet Buttered Corn and Breadsticks. . . . . \$25.95 per person

## Asian Fusion

Garden Salad, Fresh Fruit Salad, Pineapple Cole Slaw, Vegetable Spring Rolls

Korean BBQ, Teriyaki Chicken, Citrus Rice, Sautéed Fresh Vegetables. . . . . \$29.95 per person

## **Dessert Selections Available for an Additional \$3.95 Per Person**

*Buffets Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person*

# HEAVY HORS D'OEUVRES PARTIES

Minimum 50 guests  
90 minute limit on food service  
\$50 Attendant Fee Applies to Stations

**LOWCOUNTRY SOIRÉE** .....\$40.00 per person

Baked Brie with Strawberry and Pecan Garnish, Served with Crackers  
Shrimp & Grits Station  
Carved Honey Glazed Ham with Biscuits & Grain Mustard  
Phyllo Wrapped Asparagus with Asiago Cheese  
Smoked Salmon Canape with Dill Cream Cheese  
Mini Crab Cakes with Red Pepper and Lemon Aioli

**PLANTATION RECEPTION** .....\$45.00 per person

Pineapple Tree with Fresh Fruit Kabobs  
Baked Brie with Strawberry Garnish, Served with Crackers  
Fresh Tomato and Mozzarella Skewers  
Bacon Wrapped Scallops  
Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon  
Herb Marinated Beef Shoulder Tenderloin Carving station with Horseradish Cream  
Mashed Potato Bar

**THE TAILGATE** .....\$27.00 per person

Display of Fresh Sliced Fruit and Crisp Vegetable Crudite with Dips  
Chicken Fingers with Three Dipping Sauces  
Sweet and Sour Meatballs  
Spinach & Artichoke Dip with Pita Chips  
Pulled Pork BBQ Station with Sauce and Slider Buns

**BROKEN OAK BRUNCH** .....\$27.00 per person

Chicken Salad Tartlets  
Assorted Mini Quiches  
Mini Crab Cakes with Red Pepper and Lemon Aioli  
Shrimp Cocktail with Cocktail Sauce and Lemon  
Sliced Prime Rib on Crostini with Horseradish Cream

# A LA CARTE HORS D'OEUVRES

*The catering office will work with you on pricing and appropriate quantities for your event*

## DISPLAY PLATTERS

Pineapple Tree with Fresh Fruit Kabobs .....	(Serves 50 people) \$250.00 each
Fresh Sliced Fruit Display .....	\$2.50/per person
Domestic Cheeses with Assorted Crackers and Fruit Garnish .....	\$3.00/per person
Baked Brie with Strawberry and Pecan Garnish .....	\$2.00/per person
Crudit� Platter (assorted vegetables with Ranch Dip) .....	\$2.25/per person
Marinated Vegetable Display .....	\$2.50/per person
Smoked Salmon Display (whole Salmon with appropriate garnishes) .....	minimum 50 guests \$6.00/per person
Antipasta Display .....	\$6.00/per person

## COLD HORS D'OEUVRES

(Priced Per Piece)

Tomato & Mozzarella Skewers.....	\$2.00	Smoked Salmon Canape with Dill Cheese ....	\$2.00
Bruschetta Crostinis .....	\$2.00	Chicken Salad Tartlets .....	\$1.50
Ahi Tuna on Benne Wafer .....			
with Wasabi & Pickled Ginger .....	\$2.50		

## HOT HORS D'OEUVRES

(Priced Per Piece)

Sweet & Sour Meatballs .....	\$1.25	Coconut Shrimp .....	\$2.50
Spanakopita .....	\$1.75	Crab Stuffed Mushrooms .....	\$1.75
Vegetable Spring Rolls .....	\$1.50	Bacon Wrapped Scallops.....	\$2.75
Sausage Stuffed Mushrooms .....	\$1.75	Mini Crab Cakes with Red Pepper Aioli .....	\$2.75
Sliced Prime Rib on Crostini.....		Chicken Satay with Thai Chili .....	\$1.50
with Horseradish Cream .....	\$1.50		

## HOT DIPS

(Each order serves 75 People)  
served with Crostini, Pita or Tortilla Chips

Roasted Red Pepper Dip .....	\$95.00
Litchfield Crab Dip .....	\$150.00
Spinach & Artichoke Dip .....	\$115.00
Bacon & Carmelized Onion Dip .....	\$95.00

# CARVING & ACTION STATIONS

## CARVING STATIONS

*Attendant Fee Applies to all Carving Stations  
Each served with Rolls and Appropriate Condiments*

Honey Glazed Ham .....	\$4.95 per person
Roasted Turkey .....	\$4.95 per person
Prime Rib .....	\$6.95 per person
Bistro Steak .....	\$6.95 per person

### Pulled Pork BBQ Sliders

Served with Cole Slaw, Buns & Sauce .....	\$4.95 per person
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### Pasta Station

Penne Pasta with your choice of sauce: Alfredo, Marinara, Pesto or Garlic Butter .....	\$3.95 per person
Add Sautéed Vegetables .....	\$4.95 per person
Add either Shrimp or Chicken & Sautéed Vegetables .....	\$6.95 per person

### Raw Bar

Freshly Shucked Oysters on the Half Shell, Crab Claws and Cold Boiled Shrimp with Crackers, Cocktail Sauce and Appropriate Garnishes .....	\$12.95 per person
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### Jumbo Shrimp Cocktail

Served with Cocktail Sauce & Lemon .....	\$4.95 per person
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### Shrimp & Grits Station

Cheese Grits Topped with Sautéed Shrimp .....	\$6.95 per person
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### Mashed Potato Bar

Homemade Traditional Style Mashed Potatoes & Mashed Sweet Potatoes with Toppings ...	\$3.95 per person
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**Attendant Fees: \$50 per attendant**

*Each station will be active for 90 minutes*

# BEVERAGE SERVICE

## HOSTED BARS

*Charged on a Consumption Basis, you pay for exactly what is consumed.  
Your bar bill will be available the business day following your function.*

Domestic Beers .....	\$3.50 per drink
Import / Craft Beers .....	\$4.50 per drink
Glass House Wine .....	\$5.00 per drink
House Brand Liquors .....	\$6.00 per drink
Premium Liquors .....	\$7.00 per drink
Super Premium Liquors .....	\$7.50 per drink

*All Hosted Bar Prices are Subject to 20% Service Fee and Applicable Sales Tax*

## CASH BARS

*Guests pay individually for their cocktails.*

Domestic Beers .....	\$4.00 per drink
Import / Craft Beers .....	\$5.00 per drink
Glass House Wine .....	\$6.00 per drink
Juice and Sodas .....	\$2.00 per drink
House Brand Liquors .....	\$7.00 per drink
Premium Liquors .....	\$7.50 per drink
Super Premium Liquors .....	\$8.00 per drink

## BEVERAGE PACKAGE PLANS

*Unlimited consumption of the alcohol included in the package, based on an hourly per person charge.  
This is the best way to know how much money will be spent on alcohol in advance of your function,  
and are charged for every adult over 21 years of age attending your event.*

**PREMIUM BAR PACKAGE** - FIRST HOUR \$11/PP, SECOND HOUR \$8.50/PP AND ADDITIONAL HOURS \$6/PP  
Includes Premium Liquors, House Wine, Import & Domestic Beers

**FULL BAR PACKAGE** - FIRST HOUR \$9/PP, SECOND HOUR \$6.50/PP AND ADDITIONAL HOURS \$5.50/PP  
Includes House Liquors, House Wine, Import & Domestic Beers

**BEER & WINE PACKAGE** - FIRST HOUR \$8/PP AND ADDITIONAL HOURS \$5.50/PP  
Includes House Wine, Import & Domestic Beers

Maximum serving time for all bars is five (5) hours

### BARTENDING CHARGES

Applicable to All Bars - \$95.00 Per Bartender

We can assist you in deciding the  
best way to handle beverage service for your group.

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

## AUDIO VISUAL EQUIPMENT

All Audio Visual Equipment Rentals are priced per day.  
Inventories are limited, please contact the catering office for availability.

Speaker Phone .....	\$25.00
Flipchart with easel and markers .....	\$25.00
Power Cord .....	\$5.00
Easel .....	\$5.00
Portable Screen .....	\$30.00
LCD Projector & Screen .....	\$100.00
Cordless Handheld Microphone .....	\$15.00

## ATTENDANT FEES

Station Attendant .....	\$50.00 per attendant <i>90 minute max</i>
Bartender .....	\$95.00 per bartender <i>5 hour max</i>

## FACILITY RENTAL FEES

Francis Marion Meeting Rooms .....	\$100 per room or \$400 for the entire space
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## ADDITIONAL SERVICES

We are committed to helping you create an outstanding event.  
Additional Equipment Rentals and Specialty Linen are available upon request.  
Fees vary based on outside vendor pricing.

ALL RENTAL AND ATTENDANT FEES ARE SUBJECT TO APPLICABLE SALES TAX