



# Litchfield

## BEACH & GOLF RESORT

By The Litchfield Company

## CATERING MENU

### Venue Fees

Venue fee includes all tables, chairs, basic linens, setup & breakdown.

<b>Francis Marion Ballroom .....</b>	<b>\$800/Sunday - Thursday   \$2,000/Friday - Saturday</b>
<b>Magnolia Courtyard or Lawn .....</b>	<b>\$800/Sunday - Thursday   \$2,000/Friday - Saturday</b>
<b>Palmetto Room (Bridgewater) .....</b>	<b>\$400/Sunday - Thursday   \$600/Friday - Saturday</b>
<b>Oceanfront Ceremony .....</b>	<b>\$300</b>

### Audio Visual Equipment

All A/V Equipment rentals are priced per day.  
Inventories are limited, please contact the catering office for availability.

<b>Speaker Phone.....</b>	<b>\$25</b>
<b>Flipchart with Easel &amp; Markers.....</b>	<b>\$25</b>
<b>Power Cord.....</b>	<b>\$5</b>
<b>Easel .....</b>	<b>\$5</b>
<b>Portable Screen.....</b>	<b>\$30</b>
<b>LCD Projector &amp; Screen.....</b>	<b>\$100</b>
<b>Cordless Handheld Microphone.....</b>	<b>\$15</b>

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



# *Banquet & Catering Policies*

## **ATTENDANCE GUARANTEE**

Final guarantees for all functions need to be received fourteen (14) 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 | TASTINGS**

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. Menu tastings are available once a venue contract is signed and non-refundable deposit is paid. 2 tastings are included at no charge, any additional tastings will be subject to a \$25 charge. Tastings consists of no charge with a guarantee of 50+ guests.

## **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.

## **PACKAGES AND DELIVERY**

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. 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.



## Lowcountry Dining

Coastal Dish 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 & post the charges to your master account.

**Full Buffet ..... \$10.50/Per Person**

## Breakfast Selections

**The Classic Continental ..... \$9.95/Per Person**

Assorted pastries & fresh sliced seasonal fruit juices, regular & decaffeinated coffee & hot teas.

**The Inlet Continental..... \$13.95/Per Person**

Breakfast sandwiches or quiche du jour, fresh sliced seasonal fruit & assorted pastries juices, regular & decaffeinated coffee & hot teas.

## Break Beverage & Food Selections

**Soft Drinks.....\$2.95/Each**

**Bottled Water.....\$1.95/Each**

**Regular & Decaf Coffee ..... \$2.25/Per Person**

**Fruit Juices..... \$2.50/Per Person**

**Lemonade.....\$1.95/Per Person**

**Basket of Snacks (Bagged Chips, Pretzels & Assorted Candies) ..... \$5.95/Per Person**

**Assorted Cheese Display ..... \$3.00/Per Person**

**Granola & Fruit Bars..... \$20.00/Per Dozen**

**Bags of Trail Mix..... \$14.00/Per Dozen**

**Fresh Baked Brownies..... \$18.00/Per Dozen**

**Fresh Breakfast Pastries..... \$24.00/Per Dozen**

**Fresh Baked Cookies..... \$16.00/Per Dozen**

**Whole Fresh Fruit..... \$18.00/Per Dozen**

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## Lighter Lunches

Can be served either to-go or "unboxed" in your meeting room. Each lunch is served with a bag of chips, freshly baked cookie & a piece of whole fresh fruit, iced tea & iced water.

### Ham, Turkey or Roast Beef Sandwiches with Lettuce & Tomato

On a Kaiser Bun..... \$10.95/Per person  
As a Wrap ..... \$11.95/Per person

## Plated Lunches

Each served with iced tea. Add dessert for an additional \$3.95 per person. For groups meeting with less than 30 guests, we do offer a limited lunch menu. The maximum number of items to offer your group is three per day.

### Grilled Chicken Sandwich .....\$12.95/Per Person

Grilled breast of chicken served with lettuce, tomato & chips.

### Pulled Pork BBQ Sandwich.....\$10.95/Per Person

Served on a toasted kaiser bun with cole slaw.

### Prime Rib Dip.....\$12.95/Per Person

Shaved prime rib topped with provolone. Served on a hoagie roll with au jus & french fries.

### Litchfield BLT .....\$10.95/Per Person

Bacon, lettuce & tomato with mayo on toast with chips & a pickle.

### Southern Chef Salad .....\$15.95/Per Person

Fried chicken breast, shredded cheddar, diced boiled egg, granny smith apples over mixed greens, topped with praline pecans.

### Grilled Chicken Salad (Available as Caesar).....\$15.95/Per Person

Grilled breast of chicken served over mixed greens with tomato, cucumber, grated cheese & croutons.

### Chicken Piccata.....\$13.95/Per Person

Pan sautéed boneless chicken topped with lemon caper butter sauce served with chef's choice starch & vegetable.

### Shrimp & Grits .....\$15.95/Per Person

Shrimp, andouille sausage & tomato in a cajun cream sauce over cheese grits.

### Grilled Mahi Mahi.....\$16.95/Per Person

Grilled & topped with a pineapple mango salsa served with Chef's choice starch & vegetable.

### Crab Cake.....\$20.95/Per Person

Homemade crab cake over mixed greens with red pepper & lemon aioli served with chef's choice starch & vegetable.

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## Lunch Buffets

Available for groups with 30 or more guests. All buffet luncheons are served with water & iced tea & are available to your group for a maximum time of 90 minutes to insure property food quality.

### **Pawleys Island Deli Buffet .....\$15.95/Per Person**

Sliced roast beef, turkey, ham & salami, american, cheddar, swiss & provolone cheeses, assorted breads, tossed salad, pasta salad, relish tray, appropriate condiments.

### **All American Lunch .....\$12.95/Per Person**

Tossed salad, cole slaw, grilled hamburgers & hot dogs with buns & condiments, baked beans & sweet corn.....12.95/Per Person

### **Salad Sampler .....\$13.95/Per Person**

Chicken & tuna salads, tossed salad, assorted breads, marinated cucumber & tomato salad & bagged chips.

### **Taco Bar .....\$15.95/Per Person**

Seasoned ground beef & chicken with flour tortillas & hard taco shells, salsa, sour cream, chopped lettuce, tomato, shredded cheese & jalapenos with seasoned rice & beans.

## Create Your Own Buffet

Add dessert for an additional \$3.95 per person.

Buffets fewer than 30 guests, please add an additional \$3.00 per person.

### **Choice of Two Entree's .....\$19.95/Per Person**

### **Choice of Three Entree's .....\$21.95/Per Person**

#### **SALAD OPTIONS**

##### **Choice of One:**

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

#### **STARCH/VEGETABLE OPTIONS**

##### **Choice of Two:**

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

#### **ENTREE OPTIONS**

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

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# Plated Dinner Selections

Entree Selections for plated dinners are due no less than five (7) 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.)

## ENTRÉE SELECTIONS

All entrees served with tossed salad or ceasar salad, chef's choice starch & vegetable. Add dessert for an additional \$3.95 per person. Selection available upon request.

**Pan Bronzed Salmon** ..... **\$25.95**/Per Person  
Lightly blackened and topped with lemon butter.

**Mahi Mahi** ..... **\$29.95**/Per Person  
Pan sautéed mahi mahi with pineapple mango salsa.

**Bruschetta Chicken** ..... **\$29.95**/Per Person  
Topped with tomato basil bruschetta.

**Mediterranean Chicken** ..... **\$23.95**/Per Person  
Sauteéd with artichoke hearts and sun dried tomatoes.

**Surf & Turf** ..... **\$39.95**/Per Person  
5 oz. Filet Mignon & Shrimp Skewer

**Filet Mignon** ..... **\$29.95**/Per Person  
8 oz. with a demi-glace and roasted shallot butter

**12 oz. Prime Rib** ..... **\$27.95**/Per Person  
12 oz. with Au Jus

## SOUP SELECTIONS

**Tomato Basil** ..... **\$3.95**/Per Person

**Shrimp & Corn Chowder** ..... **\$3.95**/Per Person

**She Crab Bisque** ..... **\$3.95**/Per Person



# Dinner Buffet Selections

Buffet dinner's are available for parties of 30 or more. Dinner buffets include rolls & butter, water, & iced tea. Assorted desserts available for an additional \$3.95 per person.

## SOUP & SALAD SELECTIONS

**Choice of One:** Traditional Tossed Salad, Classic Caesar Salad, Marinated Cucumber & Tomato, Fresh Fruit Salad, Potato Salad, Pasta Salad, Shrimp & Corn Chowder, Tomato Basil Soup, She Crab Soup

## STARCH/VEGETABLE SELECTIONS

**Choice of Two:** Vegetable Medley, Southern Green Beans, Baked Beans, Asparagus, Roasted Red Potatoes, Honey Glazed Carrots, Au Gratin Potatoes, Baked Potato, Macaroni & Cheese, Garlic Mashed Potatoes, Buttered Corn, Rice Pilaf, Sweet Potato Soufflé

## ENTRÉE SELECTIONS

Buffets fewer than 30 guests, please add an additional \$3.00 per person.

**Choice of Two Entree's** ..... **\$34.95/Per Person**

**Choice of Three Entree's** ..... **\$42.95/Per Person**

**Chicken Marsala** Served with mushroom marsala wine reduction.

**Sliced Bistro** Steak herb rubbed & demi glace.

**Mahi Mahi** Grilled with pineapple mango.

**Pulled Pork** BBQ served with sauce & buns.

**Chicken Piccata** Lemon caper butter sauce.

**Salmon** Served with lemon beurre blanc.

**Bourbon Roasted Pork Loin** Kentucky bourbon sauce.

**Classic Pot Roast** Served with potatoes and carrots.

**Shrimp Penne Alla Vodka** Available vegetarian.

# Themed Dinner Buffets

Buffet dinner's are available for parties of 30 or more. Dinner buffets include rolls & butter, water, coffee, & iced tea.

**South Carolina Barbeque** ..... **\$24.95/Per Person**

Potato salad, cole slaw, bbq chicken & shredded pork bbq with sauce & buns, macaroni & cheese, sweet buttered corn, baked beans.

**Lowcountry Boil** ..... **\$27.95/Per Person**

Cole slaw, pasta salad, frogmore stew of shrimp, corn, sausage & potatoes, chicken bog, southern style green beans & hushpuppies.

**Inlet Seafood Buffet** ..... **\$31.95/Per Person**

Garden salad, cole slaw, shrimp cocktail & steamed oysters (seasonal), broiled fresh fish, crab cakes, seasoned rice, green beans & hushpuppies.

**Prime Rib Buffet** ..... **\$32.95/Per Person**

Caesar salad, she crab soup, slow roasted prime rib of beef with au jus, herbed chicken breast, roasted red potatoes, sautéed fresh vegetables.

**A Taste of Italy** ..... **\$25.95/Per Person**

Italian house salad, tomato basil bisque, cold marinated vegetables, sausage with peppers & onions, chicken alfredo, lasagna (available vegetarian), buttered corn.

**Asian Fusion** ..... **\$29.95/Per Person**

Garden salad, fresh fruit salad, pineapple cole slaw, vegetable spring rolls, korean bbq, teriyaki chicken, citrus rice, sautéed fresh vegetables.

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# Hors D'oeuvres

Attendant fee applies to stations.....\$95.00

## DISPLAY PLATTERS

<b>Fresh Sliced Fruit Display .....</b>	<b>\$2.50/Per Person</b>
<b>Domestic Cheeses Assorted Crackers &amp; Fruit Garnish .....</b>	<b>\$3.00/Per Person</b>
<b>Baked Brie with Strawberry &amp; Pecan Garnish.....</b>	<b>\$2.00/Per Person</b>
<b>Crudit� Platter Assorted vegetables with Ranch Dip.....</b>	<b>\$2.25/Per Person</b>
<b>Marinated Vegetable Display .....</b>	<b>\$2.50/Per Person</b>
<b>Smoked Salmon Display Served with whole Salmon with appropriate garnishes. ....</b>	
Minimum 50 guests .....	<b>\$6.00/Per Person</b>
<b>Antipasta Display .....</b>	<b>\$6.00/Per Person</b>

## COLD HORS D'OEUVRES

<b>Tomato &amp; Mozzarella Skewers.....</b>	<b>\$6.95/Per Person</b>
<b>Smoked Salmon Canape with Dill Cheese .....</b>	<b>\$7.95/Per Person</b>
<b>Bruschetta Crostinis .....</b>	<b>\$6.95/Per Person</b>
<b>Ahi Tuna on Benne Wafer with Wasabi &amp; Pickled Ginger .....</b>	<b>\$8.95/Per Person</b>
<b>Chicken Salad Tartlets.....</b>	<b>\$6.95/Per Person</b>
<b>Jumbo Shrimp Cocktail Served with Cocktail Sauce &amp; Lemon .....</b>	<b>\$4.95/Per Person</b>

## HOT HORS D'OEUVRES

<b>Sweet &amp; Sour Meatballs.....</b>	<b>\$6.95/Per Person</b>
<b>Coconut Shrimp.....</b>	<b>\$7.95/Per Person</b>
<b>Spanakopita .....</b>	<b>\$5.95/Per Person</b>
<b>Crab Stuffed Mushrooms .....</b>	<b>\$7.95/Per Person</b>
<b>Vegetable Spring Rolls .....</b>	<b>\$5.95/Per Person</b>
<b>Bacon Wrapped Scallops.....</b>	<b>\$8.95/Per Person</b>
<b>Sausage Stuffed Mushrooms.....</b>	<b>\$6.95/Per Person</b>
<b>Mini Crab Cakes with Red Pepper Aioli .....</b>	<b>\$8.95/Per Person</b>
<b>Sliced Prime Rib on Crostini with Horseradish Cream.....</b>	<b>\$8.95/Per Person</b>
<b>Chicken Satay with Thai Chili.....</b>	<b>\$6.95/Per Person</b>

## HOT DIPS

Each order serves 75 guests. | Served with crostini, pita, or tortilla chips.

<b>Roasted Red Pepper Dip.....</b>	<b>\$95.00</b>
<b>Litchfield Crab Dip.....</b>	<b>\$150.00</b>
<b>Spinach &amp; Artichoke Dip.....</b>	<b>\$115.00</b>

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# Carving & Action Stations

Attendant fee applies to all carving stations each station served with appropriate rolls & condiments. Attendant Fee: \$95 per attendant.

## CARVING STATIONS

<b>Honey Glazed Ham</b> .....	<b>\$4.95</b> /Per Person
<b>Roasted Turkey</b> .....	<b>\$4.95</b> /Per Person
<b>Prime Rib</b> .....	<b>\$6.95</b> /Per Person
<b>Bistro Steak</b> .....	<b>\$6.95</b> /Per Person
<b>Pulled Pork BBQ Sliders</b> .....	<b>\$4.95</b> /Per Person

Served with cole slaw, buns & sauce.

## PASTA STATION

Penne pasta with your choice of two sauces.

<b>Alfredo, Mariana, Pesto or Garlic Butter</b> .....	<b>\$3.95</b> /Per Person
<b>Add Chicken &amp; Sauteed Vegetables</b> .....	<b>\$5.95</b> /Per Person
<b>Add Shrimp &amp; Sauteed Vegetables</b> .....	<b>\$6.95</b> /Per Person

## ACTION STATIONS

<b>Raw Bar</b> .....	<b>\$12.95</b> /Per Person
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Freshly shucked oysters on the half shell, crab claws & cold boiled shrimp with crackers, cocktail sauce & appropriate garnishes.

<b>Shrimp &amp; Grits Station</b> .....	<b>\$6.95</b> /Per Person
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Cheese grits topped with sautéed shrimp.

<b>Mashed Potato Bar</b> .....	<b>\$3.95</b> /Per Person
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Homemade traditional style mashed potatoes with toppings.

<b>Taco Bar</b> .....	<b>\$11.95</b> /Per Person
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Seasoned ground beef & chicken with flour tortillas & hard taco shells, salsa, sour cream, chopped lettuce, tomato, shredded cheese & jalapenos with seasoned rice & beans.

<b>Ice Cream Bar</b> .....	<b>\$8.95</b> /Per Person
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Vanilla, chocolate & strawberry ice cream with toppings.



# Brunch & Late Night Stations

## Breakfast Quiche

Spinach, Mushroom, Roasted Red Peppers & Feta.....	\$12.95/Per Person
Lorraine (Bacon & Swiss) .....	\$10.95/Per Person
Western.....	\$11.95/Per Person

## Omelette Station

Assorted Toppings .....	\$10.95 /Per Person
+ Station Attendant.....	\$95.00

## Chicken & Waffles

Fried Chicken & Fresh Warm Waffles with Honey & Syrup .....	\$12.95/Per Person
Mini Chicken & Waffles.....	\$12.95 Brunch / \$10.95 Late Night

## Taco Bar

Seasoned ground beef & chicken with flour tortillas & hard taco shells, salsa, sour cream, chopped lettuce, tomato, shredded cheese & jalapenos with seasoned rice & beans.....	
.....	\$15.95/Per Person

## Cheeseburger Sliders & French Fries

With Lettuce, Tomato & Seasoned French Fries .....	\$11.95 Brunch / \$8.95 Late Night/Per Person
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## Brickoven Pizza (16" Pizza/8 Slices)

Cheese Pizza .....	\$10.95/Per Pizza
Pepperoni Pizza .....	\$11.95/Per Pizza
Build Your Own Pizza.....	\$10.95/Per Pizza
Sausage, Pepperoni, Extra Cheese, Black Olives, Hamburger, Pineapple .....	\$1.00/Each Topping



# Beverage & Bar Services

## HOST BARS

Charged on Consumption Basis – You pay for exactly what is consumed. Your bar bill will be available the business day following your function.

<b>Domestic Beers .....</b>	<b>\$3.50/Per Drink</b>
<b>Import / Craft Beers .....</b>	<b>\$4.50/Per Drink</b>
<b>Glass House Wine .....</b>	<b>\$5.00/Per Drink</b>
<b>House Brand Liquors.....</b>	<b>\$6.00/Per Drink</b>
<b>Premium Liquors.....</b>	<b>\$7.00/Per Drink</b>
<b>Super Premium Liquors.....</b>	<b>\$7.50/Per Drink</b>

## CASH BARS

<b>Juice &amp; Sodas.....</b>	<b>\$2.00/Per Drink</b>
<b>Domestic Beers .....</b>	<b>\$4.00/Per Drink</b>
<b>Import / Craft Beers .....</b>	<b>\$5.00/Per Drink</b>
<b>Glass House Wine .....</b>	<b>\$6.00/Per Drink</b>
<b>House Brand Liquors.....</b>	<b>\$7.00/Per Drink</b>
<b>Premium Liquors.....</b>	<b>\$7.50/Per Drink</b>
<b>Super Premium Liquors.....</b>	<b>\$8.00/Per Drink</b>

## 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, & are charged for every adult over 21 years of age attending your event.

**Premium Bar Package** Includes Premium Liquors, House Wine, Import & Domestic Beers.

First Hour .....	\$12.00/Per Person
Second Hour .....	\$9.50/Per Person
Additional Hours .....	\$7.00/Per Person

**Full Bar Package** Includes House Liquors, House Wine, Import & Domestic Beers

First Hour .....	\$10.00/Per Person
Second Hour .....	\$7.50/Per Person
Additional Hours .....	\$6.50/Per Person

**Beer & Wine Package** Includes House Wine, Import & Domestic Beers

First Hour .....	\$8.00/Per Person
Each Additional hour .....	\$5.50/Per Person

MAXIMUM SERVING TIME FOR ALL BARS IS FIVE (5) HOURS

Bartending Charges: Applicable to All Bars.....\$95.00/Per Bartender

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