



Litchfield

BEACH & GOLF RESORT

By The Litchfield Company

CATERING MENU

Venue Fees

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

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

Audio Visual Equipment

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

Speaker Phone	\$25
Flipchart with Easel & Markers	\$25
Power Cord	\$5
Easel	\$5
Portable Screen	\$30
LCD Projector & Screen	\$100
Cordless Handheld Microphone	\$15

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

Breakfast Selections

The Classic Continental

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

The Inlet Continental

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

Break Beverage & Food Selections

- **Soft Drinks**
- **Bottled Water**
- **Regular & Decaf Coffee**
- **Fruit Juices**
- **Lemonade**
- **Basket of Snacks**
(Bagged Chips, Pretzels & Assorted Candies)
- **Assorted Cheese Display**
- **Granola & Fruit Bars**
- **Bags of Trail Mix**
- **Fresh Baked Brownies**
- **Fresh Breakfast Pastries**
- **Fresh Baked Cookies**
- **Whole Fresh Fruit**

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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

Served on a Kaiser Bun or as a Wrap.

Plated Lunches

Each served with iced tea. Add dessert for an additional fee 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 - Grilled breast of chicken served with lettuce, tomato & chips.

Pulled Pork BBQ Sandwich - Served on a toasted kaiser bun with cole slaw.

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

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

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

Grilled Chicken Salad (Available as Caesar) - Grilled breast of chicken served over mixed greens with tomato, cucumber, grated cheese & croutons.

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

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

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

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

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

All American Lunch - Tossed salad, cole slaw, grilled hamburgers & hot dogs with buns & condiments, baked beans & sweet corn.

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

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.

Create Your Own Buffet

Add dessert for an additional fee per person.
Buffets fewer than 30 guests, please add an additional fee per person.

Choice of Two Entree's or Choice of Three Entree's

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

Entrée Selections for plated dinners are due no less than five (7) business days prior to your event.
A system for identifying which entrée 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 fee per person. Selection available upon request.

Pan Bronzed Salmon - Lightly blackened and topped with lemon butter.

Mahi Mahi - Pan sautéed mahi mahi with pineapple mango salsa.

Bruschetta Chicken - Topped with tomato basil bruschetta.

Mediterranean Chicken - Sauteéd with artichoke hearts and sun dried tomatoes.

Surf & Turf - 5 oz. Filet Mignon & Shrimp Skewer

Filet Mignon - 8 oz. with a demi-glace and roasted shallot butter

12 oz. Prime Rib - 12 oz. with Au Jus

SOUP SELECTIONS

Tomato Basil | Shrimp & Corn Chowder | She Crab Bisque

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 fee 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 fee per person.

Choice of Two Entree's or Choice of Three Entree's

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

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

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

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.

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

Asian Fusion - 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.

DISPLAY PLATTERS

Fresh Sliced Fruit Display

Domestic Cheeses

Assorted Crackers & Fruit Garnish

Baked Brie with Strawberry & Pecan Garnish

Crudité Platter

Assorted vegetables with Ranch Dip

Marinated Vegetable Display

Smoked Salmon Display

Served with whole Salmon with appropriate garnishes. Minimum 50 guests.

Antipasta Display

COLD HORS D'OEUVRES

Tomato & Mozzarella Skewers

Smoked Salmon Canape with Dill Cheese

Bruschetta Crostinis

Ahi Tuna on Benne Wafer with Wasabi & Pickled Ginger

Chicken Salad Tartlets

Jumbo Shrimp Cocktail Served with Cocktail Sauce & Lemon

HOT HORS D'OEUVRES

Sweet & Sour Meatballs

Coconut Shrimp

Spanakopita

Crab Stuffed Mushrooms

Vegetable Spring Rolls

Bacon Wrapped Scallops

Sausage Stuffed Mushrooms

Mini Crab Cakes with Red Pepper Aioli

Sliced Prime Rib on Crostini with Horseradish Cream

Chicken Satay with Thai Chili

HOT DIPS

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

Roasted Red Pepper Dip

Litchfield Crab Dip

Spinach & Artichoke Dip

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Carving & Action Stations

Attendant fee applies to all carving stations each station served with appropriate rolls & condiments. Attendant Fee is applied.

CARVING STATIONS

Honey Glazed Ham

Roasted Turkey

Prime Rib

Bistro Steak

Pulled Pork BBQ Sliders

Served with cole slaw, buns & sauce.

PASTA STATION

Penne pasta with your choice of two sauces.

Alfredo, Mariana, Pesto or Garlic Butter

Add Chicken & Sautéed Vegetables

Add Shrimp & Sautéed Vegetables

ACTION STATIONS

Raw Bar - Freshly shucked oysters on the half shell, crab claws & cold boiled shrimp with crackers, cocktail sauce & appropriate garnishes.

Shrimp & Grits Station - Cheese grits topped with sautéed shrimp.

Mashed Potato Bar - Homemade traditional style mashed potatoes with toppings.

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.

Ice Cream Bar - Vanilla, chocolate & strawberry ice cream with toppings.

Brunch & Late Night Stations

Breakfast Quiche

Spinach, Mushroom, Roasted Red Peppers & Feta
Lorraine (Bacon & Swiss)
Western

Omelette Station

Assorted Toppings
Station Attendant | Additional Fee

Chicken & Waffles

Fried Chicken & Fresh Warm Waffles with Honey & Syrup
Mini Chicken & Waffles

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

Cheeseburger Sliders & French Fries

With Lettuce, Tomato & Seasoned French Fries

Brickoven Pizza (16" Pizza/8 Slices)

Cheese Pizza
Pepperoni Pizza
Build Your Own Pizza
Sausage, Pepperoni, Extra Cheese, Black Olives, Hamburger, Pineapple

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.

Domestic Beers
Import / Craft Beers
Glass House Wine
House Brand Liquors
Premium Liquors
Super Premium Liquors

CASH BARS

Juice & Sodas
Domestic Beers
Import / Craft Beers
Glass House Wine
House Brand Liquors
Premium Liquors
Super Premium Liquors

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.

We offer a First Hour, Second Hour, & Additional Hours Fee

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

We offer a First Hour, Second Hour, & Additional Hours Fee

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

We offer a First Hour & Additional Hours Fee

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

Bartending Charges: Applicable to All Bars.r

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