

Springmaid Beach Resort



These are sample menus available to you and your group. We're happy work with you to create just the right menu for your group.

Conference Breaks

All conference breaks are based on one hour of consumption. If you request a time extension, the bill would be adjusted accordingly.

Continental Break (10 guest minimum):

Includes coffee, tea and assorted breakfast pastries (to include Danish, mini- muffins and donuts)

Additions

Bagels & Cream Cheese
Seasonal fruit tray
Assorted soft drinks (Pepsi Products)
Warm ham, chicken or sausage biscuits
Hot cinnamon sweet rolls
Fresh fruit juice – choice of 2
Orange, apple, cranberry or tomato
Assorted Dannon yogurts
Freshly baked cookies
Springmaid bottled water

Springmaid Afternoon Break:

Includes sweet Iced tea, assorted sodas, bottled water, hot salted peanuts, potato chips and onion dip.

Additions

Freshly baked brownies
Freshly baked cookies
Assorted tea sandwiches
Seasonal fruit tray
Garden fresh veggies with dip
Freshly brewed coffee & tea

Beverages

Fresh-squeezed Lemonade
Ginger Ale Fruit Punch (old fashioned banana strawberry)
Fruit Juices
Iced Tea
Coffee
Springmaid Bottled Water

Additional Services

Water service:-
Includes water goblet for each person , water pitcher per table and mints
Ink pens/notepads
Caddy of ice

Springmaid Beach Resort Banquet Menu

“Springmaid Breakfast Buffet” (Breakfast only)

(50 person minimum)
Scrambled Eggs
Southern Grits
Springmaid Hashbrowns
Crispy Bacon
Country Sausage Link
Hot Cinnamon Roll
Season Fruit Display
Assorted Breakfast Pastries
Selection of Chilled Juices
Fresh Brewed Coffee & Hot Tea

Soups:

Carolina She Crab: Creamy, rich sherry laced Southern delight loaded with local lump crab
Cup or Bowl.

Murrells Inlet Fish Chowder: Ancient local recipe in a tomato based stock loaded with the finest our local waters have to offer:
Cup or Bowl.

New England Clam Chowder: A Northern tradition made with southern charm:
Cup or Bowl.

Broccoli Asiago: Creamy fresh broccoli soup infused with imported asiago cheese:
Cup or Bowl.

Black Eye Pea Chili: A traditional favorite with a southern twist, loaded with fresh ground chilis:
Cup or Bowl.

Low Country Minestrone: Old Italy meets the lowcountry – smoked sausage, tender white beans and fresh collard greens in a tomato broth:
Cup or Bowl.

Salads:

House Greens: Blend of romaine and iceberg lettuces. *Note: All salads served with our house vinaigrette unless otherwise noted on menu.*

Springs House: House blend of greens topped with Julienne carrots and red cabbage, grape tomatoes, sliced cucumbers, fresh sliced mushrooms and homemade croutons.

Baby Green Salad: California baby greens topped with julienne carrots, grape tomatoes, spring onions, julienne red and yellow bell peppers

Traditional Wedge Salad: Hearty wedge of iceberg topped with fresh slices of red and yellow tomatoes accompanied by a slice of red onion topped with imported bleu cheese crumbles and our house red wine vinaigrette.

Southern Slaw Salad: A gourmet twist on a southern staple. Fresh cabbages, hand cut, diced tomatoes, spring onions, fresh parsley tossed in a whole-grain mustard mayo vinaigrette.

Entrée Salads:

Classic Caesar: Our rendition of a classic. Served with homemade croutons and shaved Asiago cheese.

With Entrée:

With Pesto Grilled Chicken Breast:

With Blackened, Grilled or Fried Shrimp:

With Grilled Salmon:

Trio of Salads Plate: Chicken, shrimp and tuna salads served over house greens accompanied with fresh veggies.

Soy-Seared Salmon Salad: Fresh Atlantic Salmon filet atop our house greens, hearts of palm, grape tomatoes, green onions, julienne carrots, radishes with a sweet ginger vinaigrette.

Thai Grilled Tuna & Baby Green Salad: Fresh Thai spiced tuna filet served atop California baby greens, snow peas, julienne carrots, red bell peppers, green onions, grape tomatoes and crispy fried noodles dressed with miso vinaigrette.

Pecan-Crusted Chicken Salad: Breast of Chicken crusted with Carolina Pecans served atop fresh spinach, mandarin oranges, grape tomatoes, crumbled bleu cheese, cucumbers and dressed with our tangerine-balsamic vinaigrette.

Springmaid Premium Tuna Salad: Made with grilled chilled tuna filet, hand grated egg, lemon juice, sliced green onion, relish, fresh basil and parsley and tossed in an olive oil mayo blend. Served on multigrain bread.

Plated Luncheons

** All sandwiches served with choice of slaw, potato salad or pasta salad and a pickle, Choices served per Group.*

Traditional Ham & Swiss: On rye bread with deli mustard and mayo.

Roast Beef & White Vermont Cheddar: With red onion on pumpernickel bread with horseradish mayo and whole-grain mustard.

Honey Roast Turkey & Muenster Cheese: On an onion Kaiser roll with lettuce, tomato, deli mustard and mayo.

Prosciutto Ham & Smoked Turkey Panini: Aged Italian Prosciutto and smoked turkey with Swiss cheese on an Italian baguette, dressed with pesto mayo, fresh tomato slices and grilled portabella mushrooms.

Old Italy: Traditional Italian sub with deli ham, Genoa salami, sandwich pepperoni, provolone cheese with accompanying veggies with our house vinaigrette on an Italian baguette.

Salmon BLT: Fresh grilled Salmon filet with 4 strips of premium bacon on fresh Ciabatta bread.

Murrell's Inlet Shrimp Salad: Ancient Recipe served on a fresh baked croissant with lettuce and tomato.

The Duck Club: Tender Roast Duckling pulled and served on a multigrain bread with crisped prosciutto ham and havarti cheese, laced with our fresh blueberry BBQ sauce and accompanying veggies.

Springmaid Gourmet Chicken Salad: Our Ginger Pecan chicken salad with red grape halves on a fresh croissant.

Springmaid Premium Tuna Salad: Made with grilled chilled tuna filet, hand grated egg, lemon juice, sliced green onion, relish, fresh basil and parsley and tossed in an olive oil mayo blend. Served on multigrain bread.

Boxed Lunch:

All boxed lunches include appropriate veggies and sauces, bag of chips, apple and chocolate chip cookie. We offer bottle water or soda (Pepsi Products) to drink.

Ms. Deloris's Boxed Lunch:

Traditional Ham & Swiss on Rye Honey Roast Turkey & Cheddar on a Kaiser Roll
Roast Beef & Provolone Cheese on a Kaiser Roll

All selections must be ordered 24 hours in advance. Pick-up is at Marlins Restaurant at a scheduled time. If you would like your boxed lunch delivered (with-in Springmaid Resort) our normal service charge applies.

Lunch & Dinner Entrees

All plated entrees are served with a petite house salad with house dressing.

Chicken

Bacon Wrapped Chicken Breast Provolone: Lightly marinated fresh chicken breast wrapped in bacon and topped off with aged Provolone cheese served over long grain and wild rice blend topped with chiffonade of basil and green onions julius.

Stuffed Cornish Hen: Premium hens stuffed with country sausage and herb infused wild rice, roasted to perfection in our state of the art ovens and glazed with a lite Julius.

Mike's Stuffed Breast of Chicken: Stuffed with wild rice, dried cranberries and Boursin cheese, served over sweet potato puree and topped with a pumpkin butter sauce.

Southern Pecan Crusted Chicken: Boneless breast of chicken coated with a mixture of herbs and crushed pecans, served with a pecan bourbon sauce.

Seafood

Murrell's Inlet Shrimp Creole: A recipe handed down for generations; a tomato concoction blended with Creole veggies accented with a peppery broth served over premium white rice with grilled shrimp.

Bacon-wrapped Stuffed Shrimp: Jumbo stuffed shrimp with homemade deviled crab wrapped in a premium bacon lightly crackermealed, deep fried and served with our signature BBQ sauce. Served over Creole rice which is poached in shrimp stock with fresh okra, colorful peppers, green onions, celery, tomatoes and white corn.

Stuffed Sea Peppers: Our soon-to-be famous deviled crab combined with shrimp & scallops baked in colorful pepper topped with Mornay sauce.

Springmaid Jumbo Crab Cakes: Pan-seared and served with spicy remoulade and/or spring onion butter sauce.

Select Poached Fish in Parchment: Herb duo of fresh mint and basil with fresh lemon juice and extra virgin olive oil. Served with a chef selection of starch and vegetable.

Shrimp Sausage-stuffed Chicken Breast: Stuffed with our homemade fresh shrimp sausage topped with tomato salsa butter sauce over Creole rice.

Sauteed Chicken Breast Picatta: Served over herb olive oil orzo pasta.

Top-shelf Chicken Bog with grilled Jumbo Shrimp: Fresh chicken poached with smoked Hillshire Sausage and fresh country link sausage all cooked with premium rice and grilled jumbo shrimp rolled in.

Lowcountry Shrimp & Chicken Casserole: Sauteed shrimp & chicken in a fresh mushroom and spring onion cream rolled in log grain and wild rice topped with a layer of fried green tomatoes, creamy havarti and asiago cheese.

Springmaid Jumbo Grilled Shrimp: The finest our local waters have to offer, lightly marinated in a citrus fresh garlic marinade served over our creole rice topped with a lemon butter sauce.

Bacon-wrapped Scallops Au Poive: Served with a spring onion citrus butter sauce.

Sauteed Blackeye Pea Cake Topped Pan Seared Tilapia: Jumbo grilled Shrimp and our homemade Redeye gravy.

Grilled Salmon: Over lightly grilled red and yellow tomato slices topped with a citrus butter sauce.

Pan Seared Grouper with Pepper Crust: Served over wilted greens topped with a lime garlic butter sauce.

Sauteed Cajun Spiced Tilapia Filets: Served over homemade creole sauce topped with crawfish etoufee.

Flounder Roulades Oscar: Local Flounder rolled with fresh deviled crab and fresh poached asparagus topped with fresh made lemon hollandaise.

Pan Seared Carolina Trout: South Carolina farm raised trout sautéed in butter and served with a lemon caper butter sauce. Dinner only.

Selections of Fresh Fish:

Grouper	Mahi Mahi
Salmon	Flounder
Catfish	

Preparation of fresh fish are almost endless. See your sales representative and chef for preparation and availability.

Beef

Roast Prime Rib of Beef: A hearty cut of tender beef served with a Merlot laced au jus and homemade horseradish sauce.

Bacon-wrapped Filet over Black and Blue Cheese Grits: Tender filet of beef served over black pepper and blue cheese deep fried grit cake topped with green pepper corn hollandaise.

Brown Sugar and Chili-rubbed Choice NY Strip: Served over sautéed shiitake mushroom and sweet onion blend, topped with a merlot butter sauce.

Charbroiled Filet Mignon: USDA Choice filet served with roast garlic mashed potatoes and a cabernet demi-glace.

Three Peppercorn NY Strip: Choice NY Strip marinated in extra virgin olive oil, herbs and spices. Grilled to perfection and served with our classic three peppercorn sauce.

Filet Mignon Mixed Grill: 4 oz. bacon-wrapped filet served with our cabernet demi-glace and your choice of one of the following:

- Salmon Filet and lemon butter sauce
- 6 marinated grilled shrimp with lemon butter sauce
- Breast of chicken with classic tomato sauce

Dinner portion only.

Pork

Honey Bourbon Pork Tenderloin with Blueberry BBQ sauce: Custom-cured and grilled to perfection sliced and topped with our delicious berry BBQ sauce.

Roast Jamaican Jerk Pork Loin: Served with onion Julius, coated in island spice, roasted and drizzled in goodness.

Grilled Center Cut Pork Loin Steak: Topped with sautéed asparagus, grape tomatoes, green onions and Fontina cheese served over stone milled yellow grits.

Mint Pesto Pork Tenderloin: Fresh tenderloin rubbed with fresh mint pesto served over sweet potato puree and a blackberry essence.

Pasta

Sautéed Shrimp in a Tomato Basil Butter: Tossed with fresh fettuccini.

Sautéed Shrimp & Scallops: Served with International vegetables in an herb cream over tomato fettuccini. (International vegetables: imported white asparagus, shiitake mushrooms, Holland peppers and sundried tomatoes)

Down South Pasta: Sautéed shrimp, scallops and smoked sausage with baby okra, diced yellow and red tomatoes, spring onions and white corn in a black pepper garlic cream tossed with bow tie pasta.

Desserts

Chef's Suggested Buffet Desserts

Ms. Annie's Banana Pudding with Nilla Wafers	Lemon Pie
Homemade Fruit Cobblers – Apple, Cherry or Blueberry	Pecan Pie
Yellow Cake with Chocolate Icing	Apple Pie
Coconut Cake	Pumpkin Pie
White Cake with Butter Cream Icing	Sweet Potato Pie

Main Plated Dessert Selections

Coffee provided with dessert selections

Key Lime Pie with Strawberry Sauce – authentic Florida key lime... tartly refreshing in a granola crust.

Tear Drop Mousse – Chiffon Cake with assorted Mousse flavors.

Bourbon Pecan Pie with Caramel and Chocolate Sauce – mammoth toasted pecan halves in an intoxicating filling, laced with Kentucky bourbon.

San Francisco Cheesecake- topped with assorted berry toppings.

Tiramisu Tort – Mascarpone and marsala flirting with pillows of Kahlua'd cake.

Caramel Apple Granny Pie – buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in out melt-in-the mouth shortbread crust.

Strawberry LaBomba- An explosion of strawberry and amaretto cream sheltered in the arms of our almond flecked cake.

Chocolate on Chocolate Big Baby Bundt- A Killer... moist dark chocolate cake full of chocolate chips, all enrobed in creamy dark chocolate.

Hazelnut Cappuccino- A four layer torte, made entirely of lightly toasted hazelnuts (No Flour), bittersweet chocolate ganache and coffee butter cream.

Strawberry Amaretto Torte: Luscious Chunks of strawberries, almond flecked cake and amaretto.

Choc'late Lovin Spoon Cake- A giant mouthful of chocolate pudding between two layers of dark, moist chocolate-drenched chocolate cake.

Banana Chocolate Cake- Creamy custard and fresh sweet bananas with dense banana cake stuffed with dark chocolate chips.

5 High Chocolate Cake- Five layers of our dark moist chocolate cake sandwiched with our silkiest smooth chocolate filling and finished with an elegant dark chocolate ganache.

4 High Carrot Cake- Layer upon layer upon layer upon layer of our dark moist carrot cake all studded with raisins, walnuts and pineapple. Finished with our smooth cream cheese icing and a drizzle of white chocolate ganache.

Premium Dessert Selections

*Coffee provided with dessert selection
All plated desserts are additional \$6.50 per person*

Cream Brulee Cheese- The marriage of two great classics...the rich perfection of Madagascar vanilla bean flecked cream brulee layered and a-mingle with lightest of cheesecakes to create something unimaginable luscious. Hand-fired and mirrored with burnt caramel.

Sinfully Sugar Free Cheesecake- A creamy, vanilla-flecked cheesecake on a dense chocolate crust. Perfect for a low carb or diabetic diet.

Passion Mango Cheesecake-Layers of creamy smooth passion fruit and mango infused buttermilk cheesecake topped with tart passion fruit curd. Finished with shimmering glaze of passion fruit and mango glaze.

Raspberry White Chocolate Cheese Brulee- Silken smooth yet refreshingly light white chocolates cheese all a-swirl with virant red raspberry. A striking contrast alive with flavor. Hand-fired and glazed in simple elegance.

Triple Chocolate Cheesecake-Dark chocolate crust, bittersweet chocolate cheesecake and milk chocolate cheesecake layered in a chocolate trio. All finished with dark chocolate ganache and a drizzle of milk chocolate ganache.

Chefs Select Buffet Packages

Minimum of 50ppl.

Main Tier Buffet

Includes choice of either chef carved breast of turkey, roast top round of beef or honey bourbon cured porkloin, choice of two main dishes, choice of three buffet salads, one starch and choice of two vegetables from the buffet suggestion list. Chef's choice of two desserts. (Carver fee applies)

Premium Tier Buffet

Includes choice of either chef carved domestic semi-boneless leg of lamb or roast top sirloin of beef, choice of two main dishes, one pasta specialty, choice of three buffet salads, one starch and two vegetables from the buffet suggestion lists. Chef's choice of two desserts. (carver fee applies)

President's Tier Buffet

Jumbo shrimp cocktail (5 shrimp pp), carved roast beef tenderloin, choice of three buffet salads, one main dish, one pasta specialty, one starch and choice of two vegetables from the buffet suggestion lists. Chef's selection of top shelf desserts. (Carver fee applies)

Buffet Salads

Serves 50 people each

Salads can be purchase independently of buffets.

- Black bean and orzo pasta with basil & spring onion vinaigrette
- Southern slaw salad
- Traditional slaw
- Red bliss potato salad
- Rainbow rotini pasta salad
- Marinated button mushroom salad
- Pickled beets & red onion salad
- Fruit salad (cubed)
- Baby greens salad
- Fire & Ice salad
- Broccoli cheddar salad
- Springmaid house salad
- Marinated vegetable salad

Main Buffet Dishes

- Bacon wrapped chicken breast provolone with chiffonade of basil and green onion julius
- Sunday Pot Roast with potatoes, carrots and pearl onions
- Shrimp & Grits
- Cajun seared Tilapia filets over creole sauce topped with crawfish etouffee
- Porkloin steak with vegetable ragout and fontina cheese
- Jamaican Jerk (spicy) or Dijon herb porkloin with spring onion Julius
- Blackened Catfish with tomato lemon butter sauce
- Rufus' fried chicken
- Grilled sliced flank steak with button mushroom & pearl onion demi-glace
- MaMa's smoked sausage link & red rice
- Carolina pulled pork
- "Mad Dog" grilled chuck roast with sweet burgundy jus

Buffet Pasta Specialties

Down South Pasta: Sautéed shrimp, smoked sausage, okra, diced tomatoes, spring onions & white corn in a black pepper garlic cream with bow tie pasta

Sautéed shrimp & scallops: With international vegetables and a tomato fettuccini

Penne Pasta: With spicy sausage tossed in vodka sauce

Spinach Tortellini: In gorgonzola cream

Grilled Chicken Primavera: Cream sauce tossed with rainbow rotini

Cheese Ravioli Provencale: Poached pasta with imported ripe olives, julienne colorful peppers, fresh diced red & yellow tomatoes, three onion medley with herbs and extra virgin olive oil.

Baked Ziti with sweet Italian Sausage: Julienne colorful peppers and onions.

Starch and Vegetable Buffet Suggestions

Starch Buffet Selections

Roast Garlic Mashed Potatoes
Parsley Parmesan Red Bliss Potatoes
Traditional Rice Pilaf
Creamy Stonemilled Yellow Grits
Saffron Yellow Rice w/Green Onions
Baked Potatoes with Sour Cream, Butter, Shredded Cheddar Cheese & Bacon Fresh Bits

Macaroni & Cheese
Homemade Baked Ziti
White Rice & Gravy
Mama's Red Rice

Vegetable Buffet Selections

Green Beans with Brown Butter Almonds
Whole Bean Medley with Baby Carrots
Steamed Yellow Squash & Julienne Onion
Yellow Squash Casserole
Steamed Broccoli & Cauliflower
Southern Fried Breaded Okra
Southern Style Corn

Southern Green Beans
Honey Glazed Baby Carrots
Sautéed Squash Medley
Seasonal Vegetable Medley
Old Fashioned Pork & Beans
Seasoned Collard Greens

Premium Vegetables

Steamed or Grilled Asparagus with Fresh Hollandaise Sauce
MaMa's Tomato Pie- Fresh mix of red & yellow tomato slices with Vermont cheddar baked in a flaky crust.

Themed Buffet Events

50 guest minimum

“Uptown Down South” (Lunch or Dinner)

Traditional Slaw or Sothern Slaw Salad
Fire & Ice Salad
Springmaid House Salad
Rufus' Southern Fried Chicken or Oven-Roast Chicken
Pulled Carolina Pork
Broiled Local Flounder with light butter sauce
Yeast Rolls
Macaroni & Cheese
Fresh Green Beans
Honey Glazed Baby Carrots
Banana Pudding, Chocolate Cake
Freshly Brewed Iced Tea

“Palmetto Grill” Lunch or Dinner)

Springmaid House Salad
Traditional Slaw
Red Bliss Potato Salad
Fresh Fruit Salad
USDA Choice 8 oz. burgers
All Beef Hotdogs with chili
Country Baked Beans

Carolina Pulled Pork
Assorted Buns & Rolls
Relish Tray & Kosher Pickles, Assorted Sliced Cheeses
Assorted Chips
Choice of 3 Buffet Desserts
Freshly brewed Tea and Lemonade

“Springs Buffet” (Lunch and Dinner)

Carved Top Sirloin with Horseradish sauces and Jus
(carving fee included in per person rate)
Rosemary Garlic Chicken Breast Quarters
Hillshire smoked sausage with Country Red Rice
Oven Roast Red Bliss Potatoes
Green Beans with Brown Butter Almonds
Yellow Squash Casserole
Blackeyed Peas with Smoked Bacon
Fire and Ice Salad, Southern Slaw Salad
Yeast and Multigrain Breads with Butter
Chocolate Cake, Homemade Banana Pudding
Freshly Brewed Iced Tea & Freshly Brewed Coffee

“Hawaiian Hot Plate” (Lunch and Dinner)

Mixed Fresh Garden Greens, mushrooms, Broccoli Florets, Crumbled Blue Cheese, Shredded Carrots, Cherry Tomatoes, Cucumbers, Edible Flowers
Mandarin Vinaigrette and Guava Fruit Dressing, Maui Ranch, Thousand Island, Fat Free Italian
Shrimp and Scallop Salad, Artichoke and Bay Shrimp Salad, Polynesian Pasta
Huli Huli Chicken with Pineapple BBQ Sauce
Baked Salmon with Mango Papaya Relish
Herb-Roasted Pork Loin with Pineapple Glaze
Red Bliss Herb and Garlic-Roasted Potatoes
Medley of Garden Fresh Vegetables, Fried Rice
Coconut Cake, Banana Chocolate Cake
Pineapple upside-down Cake
Passion Fruit Punch
Tropical Fresh Fruit Display including: Pineapple, Melon, Papaya, Mango, Strawberries, Grapes, and Honey-Lime Yogurt Sauce
Freshly Brewed Iced Tea

“Big Mike’s Deli Buffet” (Lunch and Dinner)

Southern Slaw Salad
Rainbow Pasta Salad
Fire and Ice Salad
Breads: Rye, Pumpernickel, Sourdough, Kaiser Rolls, Croissants, Pita Bread, White & Wheat.
Meat: Oven Roast Turkey, Smoked Pit Ham, Roast Beef, Genoa salami,
Traditional Chicken and Tuna Salad.
Sliced Cheese: Provolone, Swiss, Cheddar, American.
Relish Tray to Include: Kosher Pickle Spears, Cherry Peppers, Pepperoncini, Black and Green Olives, Sliced Red and Yellow Tomatoes, Red Onions, Iceberg & Leaf Lettuce.
Desserts: Ms. Annie’s Banana Pudding and Chocolate Cake
Freshly Brewed Iced Tea

THE “NEW” RIVERIA

Springmaid House Salad with Italian & Ranch Dressings

Fresh Fruit Salad

Fresh Broccoli & Cheddar Salad

Grilled Chicken Cordon Bleu- marinated chicken breast topped with smokey ham & imported swiss.

Porkloin Steak pan seared and served with caramelized Granny Smith Apples & Sweet Onions.

Broiled Flounder Florentine- fresh flounder over wilted spinach topped with orange supreme lemon caper butter sauce.

Parsley Parmesan Red Bliss Potatoes, Saffron Yellow Rice with Green Onions

Fresh Steamed Broccoli & Cauliflower, Honey Glazed Carrots

Chef's Choice of Dessert

Freshly Brewed Iced Tea

Chef Attended Carving Stations

Roast Top Round of Beef: (Serves 65) Horseradish cream, au Jus, whole grain mustard & mayo and petite breads

Baked Boneless Turkey Breast: (Serves 35) Cranberry relish, whole grain mustard & mayo and petite breads.

Honey Bourbon Porkloin: (Serves 30) Mike's Homemade BBQ sauce, whole grain mustard, mayo and petite rolls.

Roast Leg of Lamb Stuffed with Fresh Herbs: (Serves 40) Mint jelly, pan au jus, whole grain mustard, mayo and petite rolls.

Roast Top Sirloin of Beef: (Serves 50) Horseradish cream, au jus, whole grain mustard and petite rolls.

Whole Pork Tenderloins: (Serves 10) Bourbon brined and herb encrusted. Served with blueberry BBQ sauce, whole grain mustard, mayo and petite rolls.

Carved Roast Beef Tenderloin: (Serves 25-30) Horseradish cream, au jus, whole grain mustard, mayo and petite rolls.

Appetizers and Hors D'oeuvres:

Individually purchased

Plated Apps

Panfried white cheddar grits topped with 3 grilled jumbo shrimp and red eye gravy.

Springmaid lump crab cake with spicy remoulade or spring onion butter sauce.

Low country bacon wrapped deviled crab stuffed shrimp with seafood BBQ sauce

Jumbo shrimp cocktail

Mini imported cheese board with table water crackers

Lamb lollipops with mint Julius

Hors D'oeuvres: Cold

Served per 100 pieces

Beaufort marinated shrimp:

Gulf shrimp cocktail: Served in an ice bowl with homemade cocktail sauce:

Shrimp pate/dip: Fresh sautéed shrimp with tomatoes, green onions, bell pepper, pureed with cream cheese and chilled. Served with assorted crackers.

Scallops cerviche: Lime marinated bay scallops with traditional veggies and fresh cilantro.

Chilled grilled scallops with spicy remoulade:
(50 Skewer minimum)

Low country crab dip: Served with assorted crackers (Serves 50 people)

Homemade pimento cheese dip: served with assorted crackers and/or flat breads. (Serves 50 ppl):

Domestic cheese board: Includes cheddar, swiss and pepper jack cheeses.

Small
Serves 50 people

Medium
Serves 100 people

Large
Serves 150 people

Imported cheese board: Choice of three wedge Brie, Huntsman, Camembert, Cotswald English Cheddar, Danish Blue, Gorgonzola, etc. (serves 50 ppl.)

Mini bruschetta with mozzarella tomato salad.

Assorted finger sandwiches: Chicken salad, Tuna salad, Pimento cheese and cucumber with dill cream cheese.

Whole poached salmon: Served with traditional accompaniments.

Chilled grilled marinated asparagus with balsamic vinaigrette.

Vegetable crudite with bleu cheese and /or balsamic vinaigrette: Includes broccoli, cauliflower, baby carrots, celery, colorful pepper and asparagus garnish.

Small
Serves 50 people

Medium
Serves 100 people

Large
Serves 150 people

Chilled blackened loin of Tuna with cucumber pepper relish on toast rounds

Smoked Trout and roast red peppers on artichoke bottoms.

Poached asparagus wrapped in imported prosciutto ham.

Fresh onion dip with potato chips.

Salsa and Gaucamole tortilla chips.

Seasonal fruit display with honey yogurt dipping sauce.

Gorgonzola & Bleu cheese grapes with table water crackers.

Hors D'oeuvres: Hot

Served per 100 pieces

Low country bacon-wrapped deviled crab stuffed shrimp.

Lemon garlic grilled shrimp.

Bacon-wrapped scallops with chili lime butter sauce

Mini crab cakes with spicy remoulade.

Lamb lollipops with mint Julius: New Zealand rack of lamb marinated in a fine merlot with mint dipping sauce.

Mini biscuits with country ham, deli ham or smoked turkey: served with deli mustard and/or honey mustard.

Mini ham and swiss roll or mini turkey and cheddar rolls.

Mini quiche: choice of: Lorraine, spinach or bacon.

Whole grilled salmon side with whole-grain mustard crust, Served with sliced baguette, priced per side.

Chicken Sate with peanut dipping sauce or Korean dipping sauce.

Meatballs: Italian with zesty marinara or Sweet & Sour Sauce.

Grilled chicken kebabs with Tzatziki sauce.

Artichoke dip with brown breads and crackers.

Sesame chicken with ginger sauce.

Mikes Hot Buffalo wings with bleu cheese dipping sauce and celery sticks.

Vegetable spring rolls with asian hot mustard.

Shredded BBQ porkloin with mini yeast rolls.

Beef tenderloin and mushroom skewers with green pepper corn sauce.

Buffalo shrimp with gorgonzola sauce.

Chicken potstickers with soy ginger dipping sauce.

Country chicken tenders with honey mustard.

Grilled shrimp and black bean quesadillas with sour cream and salsa fresco:

Jamaican jerk chicken and shrimp skewers with creamy garlic cucumber dip.

Spinach and Feta cheese turnovers:

Brie en ‘Croute with raspberry marmalade.

Deluxe mixed nuts (1 pound serves 8 people):

Hors D’oeuvres Buffet

Buffet Suggestions – 50 ppl minimum order

Main Tier:

Includes choice of either carved breast of turkey, roast top round of beef, or Honey Bourbon Cured Porkloin along with a selection of three hot items and three cold items from the Hors D’oeuvres list.

Premium Tier:

Includes choice of either carved domestic semi-boneless leg of lamb or Roast Top Sirloin of Beef along with your selection of three hot items and three cold items from the Hors D’oeuvres list.

Presidents Tier:

Includes carved Roast Beef Tenderloin of Beef, and Jumbo Shrimp Cocktail (5 shrimp per person) along with your selection of four hot items and three cold items from the Hors D’oeuvres list.

Carving fee applies on all buffet tiers.

Buffet Suggestions List

Hot Hors D’oeuvres choices:

Italian and/or sweet & sour meatballs

Artichoke dip with brown breads

Mike’s Buffalo Wings

Vegetable Spring Rolls

Mini Quiche
Mini Biscuits with Country Ham, Deli Ham or Smoked Turkey with deli mustard or honey mustard
Mini Ham & Swiss Rolls or Mini Turkey Cheddar Rolls
Whole Grilled Salmon Side with whole grain mustard crust
Sesame Chicken Skewers with Ginger Sauce
Shredded BBQ Porkloin with Mini Yeast Rolls
Jamaican Jerk Chicken & Shrimp Skewers (two skewers per person)
Bacon-wrapped Scallops with Chili Lime Butter Sauce (three scallops per person)

Cold Hors D'oeuvres choices:

Shrimp Pate	Domestic Cheese Board
Scallops Cerviche	Mini Bruschetta
Homemade Pimiento Cheese	Chilled Grilled Asparagus
Assorted Finger Sandwiches	Vegetable Crudite
Imported Cheese Board	Low Country Crab Dip
Poached Asparagus with Proscuitto	Seasonal Fruit Display
Gorgonzola & Bleu Cheese Grapes	

Springmaid Beach Resort
Liquor & Bar Selections

All beverages are supplied by Springmaid Beach Resort.

Host or Cash Bar

House Brands

Vodka – Smirnoff
Bourbon – Jim Beam
Blend – Back Velvet
Scotch – Crawford's
Gin – Gilbeys / Gordons
Rum – Bacardi

Premium Brands

Absolute
Jack Daniels
Canadian Club
Dewars
Tanqueray
Bacardi

Cordials & Other Premiums

Domestic Beer
Imported Beer
Keg Beer (non-import)
House Wine
Soft Drinks

Non-Alcoholic Beverages:

Fresh-squeezed Lemonade
Ginger Ale Fruit Punch (old fashioned banana strawberry)
Fruit Juices

Iced Tea

Coffee

Springmaid Bottled Water

** Gallon serves 16 cups * Urn serves 60 cups **

Services & Guidelines

All service guidelines, changes, special needs and pricing can be discussed with our experienced Event Managers.

Available at Additional Charge:

Bartender: (1 bartender per 100 people)

2 hour minimum:

Carvers:

Food:

All food and beverage must be provided by Springmaid Resort with the exception of birthday and wedding cakes.