

# OCEAN DUNES CONFERENCE CENTER

## *“Mouth Watering Hot & Cold”*

### Hors D’oeuvres Selection

#### **Swedish Meatballs**

Smothered in a luscious Sour Cream Sauce  
(\$135.00/per 100 pieces++)

#### **Chicken Tenderloins**

Served with Honey Mustard, BBQ Sauce, Ranch Dip  
(\$125.00/per 100 pieces++)

#### **Hand Grilled Chicken Kabobs**

Marinated In your choice of Southern BBQ, Spirited Teriyaki or all natural char-grilled  
(\$185.00/100 pieces++)

#### **Hand Grilled Beef Kabobs**

Blackened, Seasoned in our special blend or all natural char-grilled  
(\$185.00/100 pieces++)

#### **Mini Homemade Crab Cakes**

With our own secret recipe of Roasted Red Pepper Sauce  
(\$265.00/100 pieces++)

#### **Scallops Wrapped in Maple Cured Bacon**

(\$160.00/100 pieces++)

#### **Blackened Scallops**

Served with a gentle Ginger and Citrus Sauce  
(\$175.00/100 pieces++)

#### **Spanikopita**

Our delightfully light pastry stuffed with Goat Cheese and cooked Spinach  
(\$120.00/100 pieces++)

#### **Big Fat Mushroom Caps**

Stuffed with Cooked Spinach & Feta Cheese, broiled to perfection  
(\$145.00/100pieces++)

#### **More Big Fat Mushroom Caps**

Stuffed with the Chef’s secret recipe of seasoned seafood delights  
(\$165.00/100pcs++)

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## *Hors D'oeuvres Menu Continued*

### **Vegetable Spring Rolls**

Served with a spicy Hot Mustard Sauce and a sweet Duck Sauce  
(140.00/100 pieces++)

### **Beer Battered Sassy Shrimp**

Served with a Key Lime Hot Sauce and a spirited, but mild, Cocktail Sauce  
((\$180.00/100 pieces++)

### **Chilled Fresh Jumbo Shrimp**

Sweet and delicious, cooked perfectly precise  
Served with our spirited, but mild, Cocktail Sauce & Our secret recipe of Roasted Red Pepper Sauce  
(\$215.00/100 pieces++)

### **Pop-In-Your Mouth Seasoned Chilled Baby Shrimp**

Steamed Baby Shrimp, seasoned with the "Old Captains" special recipe  
then quick chilled to perfection at just the right moment  
(\$185.00/100 pieces++)

### **Oysters on the Half Shell**

Service with a spicy Cocktail Sauce  
(\$215.00/100 pieces++)

### **Fresh Mussels**

Seasoned & Sautéed in a hot Butter Sauce  
(\$175.00/100 pieces++)

### **Mini Baked Potatoes**

Baked Potatoes served in half sections  
Served with Sour Cream, Butter, Fresh Bacon Bits and assorted Shredded Cheeses  
(\$115.00/100 pieces ++)

### **Assorted Deluxe Canapés**

A delicate, light assortment served on gourmet crackers and toasted medallions of bread  
(\$135.00/100 pieces++)

### **Chef's Gourmet Select Finger Sandwiches**

Mini gourmet breads stuffed with a variety of homemade flavored spreads & meat salads  
(\$120.00/100 pieces++)

### **Desserts Galore!**

A mouth watering, sweet-tooth jarring dessert presentation featuring the Chef's special selection  
Of Cakes, Pies, Cobblers, Mini Sweets & Chocolate surprises.  
(\$225.00/100 pieces++)

All prices are subject to an additional charge of 19% service charge and 7.5% tax (++)

## *Hors D'oeuvres Menu Continued*

### **Fresh Crisp Vegetable Display**

A combination of freshly cut seasonal vegetables accompanied by  
Chef's chilled dipping sauces

**(\$75.00/25 people++) (\$125.00/50 people++) (\$185.00/100 people++)**

### **International Cheese & Fresh Seasonal Fruit Display**

Beautifully complimented Aged International Cheeses combined with Fresh Seasonal Fruits  
Served with Gourmet crackers & breads.

**(\$185.00/50 people++) (\$245.00/100 people++)**

## *Carving & Gourmet Specialty Stations*

### **Fondue Station\***

*(a minimum of 50 people)*

A variety of prepared items perfect for dipping:

Chicken, Ham, Sausage Balls, Cheese, Fresh Fruit, Cakes

Dipped Into Warm, Smooth Sauces:

Lemon Crème Sauce, Red Wine Mushroom Sauce, Cheese Sauce, Chocolate Sauce

**(\$148.00/50 people++) (\$295.00/100 people++)**

### **Pasta Station**

*(a minimum of 50 people)*

Three individually presented selections of gourmet pasta noodles,

With Marinara and Alfredo Sauces prepared on site by the attending Chef,

Accompanied by fresh Mushrooms, Garlic, Peppers, Parmesan Cheese and Shrimp Scampi

**(\$6.95 per person++)**

*Attending Chef Fee: \$75.00+/2 hours*

### **Carving Stations\***

*Each selection is accompanied by fresh baked rolls & complimenting spreads*

#### **Slow Roasted Steamship Round of Beef**

Black Pepper crusted

**(\$450.00++ Serves 175 people)**

#### **Top Round of Beef**

with a Mustard and Peppercorn Rub

**(\$185.00++ Serves 75 people)**

#### **Roasted Prime Rib of Beef**

With Cracked Black Peppercorns and Orange Horseradish Cream

**(\$225.00++ Serves 75 people)**

All prices are subject to an additional charge of 19% service charge and 7.5% tax. (++)

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## *Hors D'oeuvres Menu Continued*

### Carving Stations

Continued

#### **Roasted Marinated Pork Loin**

Southern Spice Rub

(\$145.00++ Serves 25 people)

#### **Whole Roasted Turkey**

Butter Sage Browned

(\$135.00++ Serves 25 people)

#### **Jack Daniels Spiral Ham**

Brown Sugar Glaze

(\$225.00++ Serves 75 people)

*\*Attending Chef Fee: Complimentary 1<sup>st</sup> hour, \$75 each additional hour.*

### Mid-Night Breakfast

Farm Fresh Scrambled Eggs

Country Crisp Maple Cured Bacon

Breakfast Potatoes or Low Country Grits

Buttermilk Biscuits with Butter & Jelly

Regular and Decaf Coffee

(\$10.25++ per person)

### Non-Alcoholic Beverage Service

Fresh Brewed Columbia Coffee-Regular & Decaf

(\$24.00/urn++)

Chilled Assorted Sodas & Bottled Spring Water

(\$1.95 each ++)

Freshly Brewed Iced Tea - Sparkling Lemonade - Fruit Based Punch

(\$24.00/urn++)

### Party Snacks

Potato Chips or Pretzels with Dips

(\$10.00/per bowl++)

Gourmet Mixed Nuts

(\$17.00/per pound++)

Tortilla Chips with Salsa

(\$15.00/per bowl++)

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