



DUNES CATERING & EVENTS

HILTON HEAD ISLAND

**Creative Cuisine.
Exceptional Service.**



DINNER
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DunesCateringAndEvents.com • 844-253-9289

≈ DINNER ≈

PLATED DINNER

Pricing is per guest. Includes bread and butter service.

SALAD choice of one

Hearts of Romaine, Garlic Croutons, Caesar Dressing and Shaved Parmesan
Mixed Greens, Garden Vegetables, Cherry Tomatoes, Smoked Almonds and Balsamic Vinaigrette
Baby Spinach, Smoked Bacon, Feta Cheese, Shaved Red Onion, Croutons and Tarragon Ranch Dressing
Iceberg Lettuce, Cucumber, Bell Pepper, Tomatoes, Kalamata Olives, Feta and Oil and Vinegar Dressing
Red & Green Leaf Lettuce, Artichokes, Hearts of Palm, Cherry Tomatoes, Pine Nuts and Lemon Vinaigrette

ENTRÉE choice of two

Additional choices available with \$3 per person surcharge.

Cheese Tortellini: Roasted Mushrooms, Baby Spinach, Cherry Tomatoes,
Garlic-Parmesan Cream **V**

Roasted Vegetable Strudel: Puff Pastry, Arugula, Red Pepper Vinaigrette **V**

Airline Chicken Breast: Buttermilk Whipped Potatoes, Seasonal Vegetables, Mushroom Demi-Glace

Grilled NY Strip: Buttermilk Whipped Potatoes, Seasonal Vegetables, Brandy Cream Sauce

Cast Iron Seared Filet Mignon: Buttermilk Whipped Potatoes, Seasonal Vegetables,
Rosemary Demi

Herb Grilled Salmon: Sweet Corn Succotash, Baby Spinach, Lemon Beurre Blanc

Palmetto Dunes Shrimp & Grits: Local Shrimp, Stone Ground Grits, Cherry Tomato,
Scallion, Andouille Sausage Gravy

Lowcountry Crab Cakes: Griddled Polenta, Seasonal Vegetables, Citrus, Louisiana Remoulade



DINNER BUFFETS

Dinner buffets are priced for 1.5 hours of service. Pricing is per guest. Minimum of 30 guests.

Southern BBQ

Roasted Potato Salad and Southern Coleslaw
Fried Green Tomatoes with Louisiana Remoulade
Mixed Greens Salad with Garden Vegetables, Balsamic Vinaigrette and Ranch Dressings
Pulled Pork with Traditional and Golden BBQ Sauces
Southern Fried Chicken
Shrimp Jambalaya
Baked Beans, Corn on the Cob and Biscuits with Honey Butter

Tropical

Display of Seasonal Fruits and Melon
Baby Greens Salad, Garden Vegetables, Balsamic Vinaigrette and Ranch Dressings
Marinated Tomato, Cucumber and Dill Salad
Blackened Red Skin Potatoes with Garlic Butter
Roasted Snapper with Mango Salsa and Orange Beurre Blanc
Bourbon Demi and Shallot Grilled NY Strip
Lemon Chicken with Vegetable Cous-Cous
Served with Artisan Bread and Whipped Butter

Lowcountry Boil

Island Cabbage Slaw
Roasted Peppers, Sweet Corn, and Grilled Shrimp Salad
Tossed Field Greens, Balsamic Vinaigrette and Ranch Dressings
Lowcountry Shrimp Boil: Shrimp, New Potatoes, Corn on the Cob and Andouille Sausage
Marinated Grilled Chicken
Mustard BBQ Roasted Pork Loin
Local Shrimp & Monterrey Jack Cheese Hushpuppies, Seasonal Vegetables and Cheddar Cheese Grits

Taste of the South

Fried Okra
Mixed Greens, Garden Vegetables, Balsamic Vinaigrette and Ranch Dressings
Hoppin' John Salad, Country Ham, Black Eyed Peas, Pickled Onion & Arugula
Charred Marinated Vegetables
Palmetto Dunes Shrimp & Grits
BBQ Grilled Pork Tenderloin & Vanilla Whipped Sweet Potatoes
Fried Chicken
Rice Pilaf with Seasonal Vegetables
Corn on the Cob and Watermelon