



DUNES CATERING & EVENTS

HILTON HEAD ISLAND

**Creative Cuisine.
Exceptional Service.**



RECEPTION

DunesCateringAndEvents.com • 844-253-9289

≈ RECEPTION ≈

HORS D'OEUVRES & CANAPÉS

Minimum order of 25 pieces per item.

Cold Selections

- Fresh Mozzarella, Basil and Cherry Tomato Skewers **V**
- Lowcountry Deviled Eggs **GF**
- Bruschetta with Shaved Parmesan and Balsamic **V**
- Classic Shrimp Cocktail **GF**
- Cauliflower “Ceviche” **V GF**
- Smoked Salmon Chips with Cream Cheese, Dill, Onion and Capers **GF**
- Shaved Prosciutto Crostini with Boursin Aioli and Arugula

Hot Selections

- Bacon Wrapped BBQ Shrimp **GF**
- Palmetto Crab Cakes with Whole Grain Mustard Aioli
- Stuffed Mushrooms with Italian Sausage and Goat Cheese
- Raspberry and Almond Brie En Croute **V**
- Grilled Chicken Skewers and Thai Peanut Sauce **GF**
- Shaved Beef Tenderloin Crostini and Horseradish Crème Fraiche
- Mini Fish Tacos with Blackened Grouper
- Crispy Coconut Shrimp with Sweet Chili Aioli
- Seasonal Flatbreads **V**
- Teriyaki Prime Rib Kabobs **GF**
- Grilled Skirt Steak Sliders with Chimichurri
- Smoked Chicken Spring Rolls with Sweet Chili Sauce
- Blackened Jumbo Potato “Scallops” **V GF**



RECEPTION DISPLAYS & BUFFET ENHANCEMENTS

*Displays and enhancements are priced as an addition to a buffet package.
Stand alone pricing is available upon request. Pricing is per guest.*

Cheese Display

Imported, Domestic and Local Cheeses
Assorted Breads, Crackers and Fresh Fruit

Traditional Smoked Salmon Display

Chopped Eggs, Capers, Onion, Bagel Chips and Cream Cheese

Garden Salad Display

Mixed Greens, Garden Vegetables and Choice of Dressings

Caesar Salad Station

Romaine Lettuce, Garlic Croutons, Parmesan Cheese and Anchovy Dressing

Marinated and Grilled Vegetables

With Red Pepper Aioli

Garden Vegetable Crudités

Fresh Seasonal Vegetables
Tarragon Ranch Dressing and Red Pepper Aioli

Antipasto Board

An Elaborate Display of Imported and Domestic Cured Meats and Cheeses
Marinated Vegetables and Olives
Assorted Breads, Crackers and Flatbread

Lowcountry Lump Crab Dip

Creole Cream Cheese and Baby Spinach
Toasted Rustic Bread

Chilled Seafood Display

Poached Domestic Shrimp with Bloody Mary Cocktail Sauce
Oysters on the Half Shell with Traditional Mignonette
Cocktail Snow Crab Claws with Louisiana Remoulade Sauce

Lowcountry Showcase

Baked Oysters Casino with Lemon and Hot Sauce
Calabash Chicken Bog
Lowcountry Boil: Shrimp, Andouille Sausage, New Potatoes and Corn



SPECIALTY DESSERT STATIONS

Cakes, Cookies & Chocolate

Chef's Selection of Specialty Desserts

Death by Chocolate

An Elaborate Display of Individual Chocolate Desserts, Featuring Milk Chocolate, White Chocolate and Dark Chocolate

Grandma's Pie Shop

Chef's Selection of Gourmet Pies



ACTION STATIONS

Stations are served for 1.5 hours. Some action stations require chef attendants to serve guests.

Fresh Pasta Station *(chef attendant required)*

Pasta choice of two

Penne, Orecchiette, Pappardelle, Cheese Tortellini, Linguine

Sauce choice of two

Basil Pesto, Classic Marinara, Aglio e Olio, Alfredo, A La Vodka

Accompaniments served with all

Toasted Bread Crumbs, Pecorino Romano and Garlic Bread

Recommended Enhancements

Chicken Mixed Vegetables Sausage Shrimp

Chicken and Waffles

Savory Cheddar Belgian Waffles and Fried Chicken. Served with Dijon Maple Syrup

Risotto Station *(chef attendant required)*

Served with choice of: Portobello Mushroom, Baby Spinach, Fresh Peas, Seasonal Vegetables, Roasted Red Peppers and Shaved Parmesan Cheese

Recommended Enhancements

Chicken Mixed Vegetables Sausage Shrimp

Slow Roasted Prime Rib

Served with: Horseradish Cream, Au Jus and Artisan Bread

Herb Grilled Beef Tenderloin

Served with: Stone Ground Mustard, Veal Demi Glace and Artisan Bread

Roasted Pork Loin

Served with: Seasonal Chutney and Artisan Bread

Marinated Beef Sirloin

Served with: Stone Ground Mustard, Veal Demi Glace and Artisan Bread

Mac n Cheese Station *(chef attendant required)*

Elbow Macaroni Baked with a Smoked Gouda & Cheddar Bechamel

Accompaniments

Applewood Smoked Bacon, Scallion, Mushrooms, Pork Rinds, Tomato, Truffle Oil,
Hot Sauce, Pico de Gallo, Fried Onions

HHI Taco Bar

Marinated & Grilled Skirt Steak, Blackened Shrimp, and Chicken Breast, Corn and Flour Tortillas

Accompaniments

Pico de Gallo, Shredded Cheese, Guacamole, Shredded Lettuce, Black Beans, Queso, Cilantro

Mediterranean Station

Med-Med Appetizer

Mediterranean Olives, Tomatoes, and Artichokes Baked with Feta and Provolone Cheese
Served with Grilled Artisan Bread

Grilled Local Snapper

Israeli Cous-Cous, Baby Vegetables, Roasted Curry Cauliflower, Tomato Jam, and Basil