



DUNES CATERING & EVENTS

HILTON HEAD ISLAND

**Creative Cuisine.
Exceptional Service.**



DINNER
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≈ DINNER ≈

PLATED DINNER

Pricing is per guest. Three course presentation including artisan bread and whipped butter.

STARTER choice of one

Hot Selections

Lowcountry Crab Bisque: Lump Crab and Fresh Herbs

Wild Mushroom & Sherry Bisque: Croutons and Chive Oil

Italian Wedding Soup: Mini Meatballs & Greens

Seafood Chowder: Sweet Corn, Andouille and Roasted Potatoes

White Bean Soup: Smoked Bacon, Parmesan and Marinated Tomato

Cold Selections

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

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

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

Maple Leaf Farms Duck Breast: Crispy Potato Croquette, Shaved Broccolini, Grand Marnier Jus

Grilled NY Strip: Garlic Whipped Potatoes, Jumbo Asparagus, Brandy Cream Sauce

Cast Iron Seared Filet Mignon: Buttermilk Whipped Potatoes, Baby Vegetables, Sauce Béarnaise

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

Baked Flounder Imperial: Lump Crab, Baby Spinach, Baby Vegetables, Lemon

Alexander's Shrimp & Grits: Stone Ground Grits, Cherry Tomato, Scallion, Andouille Sausage Gravy

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

DESSERT choice of one

Apple Pie, New Orleans Bread Pudding, Old Fashion Chocolate Fudge Cake, NY Cheesecake



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
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 Carvings
Baby Greens Salad, Garden Vegetables, Balsamic Vinaigrette and Ranch Dressings
Marinated Tomato, Cucumber and Dill Salad
Blackened Potatoes, Vidalia Onions and Garlic Butter
Roasted Snapper with Mango Salsa and Orange Beurre Blanc
Mint and Shallot Grilled NY Strip
Lemon Chicken with Vegetable Cous-Cous
Served with Artisan Bread and Whipped Butter

Lowcountry Boil

Island Cabbage Slaw
Marinated Tomato, Cucumber and Dill 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
Hushpuppies, Seasonal Vegetables and Cheddar Cheese Grits

Taste of the South

Lowcountry Crab Soup
Mixed Greens, Garden Vegetables, Balsamic Vinaigrette and Ranch Dressings
Grilled Marinated Vegetables
Alexander's Shrimp & Grits
Brown Sugar Beef Brisket
Fried Chicken
Dirty Rice with Seasonal Vegetables
Corn on the Cob, Hushpuppies and Watermelon

The Shallows

Garlic Roasted Oysters with Lemon, Cocktail and Hot Sauce
Mixed Greens, Crispy Old Bay Onions, Cherry Tomatoes and Crumbled Goat Cheese
Roasted Peppers, Sweet Corn and Grilled Shrimp Salad
Blackened Mahi Mahi with Pineapple Salsa
Blackened Chicken Breast, White Beans, Shiitake Mushrooms and Baby Spinach
BBQ Grilled Pork Tenderloin and Vanilla Whipped Sweet Potatoes
Sautéed Seasonal Vegetables
Served with Artisan Bread and Whipped Butter

The Jolly Roger

Fried Green Tomatoes with Louisiana Remoulade
Baby Spinach, Blue Cheese, Red Onion and Applewood Smoked Bacon
Alexander's Pimento Cheese and Grilled Artisan Bread
"Hoppin' John Salad", Country Ham, Black Eyed Peas, Pickled Onion and Arugula
Lemon Pepper Roasted Chicken Breast and Baby Potatoes
Pan Seared Marker Swordfish and Seasonal Succotash
Chargrilled Flat Iron Steak with Citrus Aioli and Bordelaise Sauce
Stewed Red Bliss Potatoes, Kale and Davina Tomatoes
Local Shrimp and Monterey Jack Cheese Hushpuppies

The Harbour

Romaine Hearts, Truffle Caesar Dressing, Rustic Croutons and Shaved Parmesan
Roasted Mushroom Gnocchi, Parmesan Cream, Arugula and Goat Cheese
Pan Roasted Grouper with Tuscan Artichoke Salad and Grilled Lemon
Parmesan Breaded Pork Tenderloin with Cremini Mushroom and Marsala Veal Jus
Grilled Filet Mignon, Boursin Whipped Potatoes, Gorgonzola and Bordelaise
Sautéed Plump Shrimp, Linguini Pasta, Cherry Tomatoes and Scampi Butter
Market Vegetables with Garlic and Fresh Herbs

The Santa Elena

Panzanella Salad of Fresh Tomato, Rustic Bread, Parmesan and Basil Vinaigrette
Orecchiette Pasta Salad, Prosciutto, Goat Cheese and Sun Dried Tomato Ranch
Parmesan Crusted Chicken Breast, Linguini Pasta, Baby Spinach and Lemon Caper Butter
Pan Roasted Veal, Prosciutto, Provolone Cheese and Tomato Pesto Cream
Cioppino of Shrimp, Scallops, Mussels, Clams and Lump Crab with Old Bay Butter
Pepper Grilled Filet Mignon, Asparagus, Sauce Béarnaise and Portobello Mushrooms
Roasted Zucchini, Eggplant and Onion Medley
Boursin Cheese Whipped Potatoes
Served with Artisan Bread and Whipped Butter