



DUNES CATERING & EVENTS

HILTON HEAD ISLAND

**Creative Cuisine.
Exceptional Service.**



BREAKFAST

DunesCateringAndEvents.com • 844-253-9289

≈ BREAKFAST ≈

PLATED BREAKFASTS

*Served with Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Specialty Teas and Freshly Squeezed Orange or Grapefruit Juice.*

The Calibogue

Sourdough French Toast and Warm Maple Syrup
Sausage Links or Applewood Smoked Bacon
Buttery Croissants, Muffins and Breakfast Breads

The Colleton

Fluffy Scrambled Eggs with Cheddar Cheese
Applewood Smoked Bacon or Sausage Links
Old Bay Breakfast Potatoes
Buttermilk Biscuits, Buttery Croissants, Muffins and Breakfast Breads

The Broad Benedict

Fresh Sliced Seasonal Fruits and Mixed Berries (*family style*)
Poached Eggs, Griddled English Muffins and Hollandaise Sauce
Buttery Croissants, Muffins and Breakfast Breads

CONTINENTAL BREAKFASTS

*Served with Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Specialty Teas and Freshly Squeezed Orange or Grapefruit Juice.*

The Ribaut

Fresh Sliced Seasonal Fruits and Mixed Berries
House Baked Breakfast Croissants, Muffins and Breakfast Breads
Assorted Bagels with Cream Cheese, Butter and Fruit Preserves

The Daufuskie

Yogurt Bar with Homemade Granola
Cold Cereals with Bowls of Seasonal Berries, Chilled Whole, 2% and Skim Milk
Buttermilk Biscuits, Butter and Fruit Preserves
Coffee Cakes and Assorted Bagels with Cream Cheese

The Callawassie

Fresh Sliced Seasonal Fruits and Mixed Berries

Traditional Smoked Salmon Presentation

Assortment of Fresh Bagels

Cream Cheese, Butter and Fruit Preserves

Boxed Continental Breakfast

Granola Bar, Muffin, Fruit, Yogurt and Orange Juice (*does not include tea or coffee*)



BREAKFAST BUFFETS

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas, Freshly Squeezed Orange or Grapefruit Juice. Minimum of 30 guests.

The Palmetto

Fresh Sliced Seasonal Fruits and Mixed Berries

Fluffy Scrambled Eggs and Stone Ground Grits

Apple-Wood Smoked Bacon and Honey Baked Ham

Buttermilk Biscuits and Sausage Gravy

Assortment of Bagels, Danishes and Buttery Croissants

The Bluff Benedict

Fresh Sliced Seasonal Fruits and Mixed Berries

Traditional Smoked Salmon Presentation

Poached Eggs, Griddled English Muffins and Hollandaise Sauce

Old Bay Breakfast Potatoes

Assortment of Bagels, Danishes and Buttery Croissants

The Fat Canary

Fresh Sliced Seasonal Fruits and Mixed Berries

Prepared to order Omelet Station with choice of condiments to include: Honey Baked Ham, Aged Cheddar Cheese, Green Onion, Baby Spinach, Lump Crab, Vine Ripened Tomatoes, Mushrooms and Fresh Herbs

Sourdough French Toast with Warm Maple Syrup and Fresh Berries

Applewood Smoked Bacon and Tennessee Sausage Links

Blackened Breakfast Potatoes

Assortment of Bagels, Danishes and Buttery Croissants

Butter and Fruit Preserves



BREAKFAST ENHANCEMENTS

Pricing includes chef attendant fees.

Egg and Omelet Station

To Include: Honey Baked Ham, Aged Cheddar Cheese, Green Onions, Baby Spinach, Lump Crab, Vine Ripened Tomatoes, Mushrooms and Fresh Herbs

Lowcountry Pancake or Waffle Station

Vanilla Bean Pancakes or Belgian Waffles with Warm Maple Syrup

Wild Berry and Local Peach Compotes

Vanilla Whipped Cream and Fresh Berries



SOUTHERN BRUNCH BUFFETS

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas, Iced Teas with Lemon or Mint and Freshly Squeezed Orange and Grapefruit Juice. Minimum of 30 guests.

Pinckney Island

Fresh Sliced Fruit with Seasonal Berries

Baby Spinach Salad

Tomatoes and Fresh Mozzarella with Basil Sweet and Organic Olive Oil

Traditional Smoked Salmon Presentation

Fluffy Scrambled Eggs

Lowcountry Crab Cakes Benedict Style with Poached Eggs and Hollandaise Sauce

Stone Ground Cheese Grits and Buttermilk Biscuits with Sausage Gravy

Southern Pecan Pie and Strawberry Shortcake

Port Royal

Fresh Sliced Fruit with Seasonal Berries

Mixed Green Salad with Cherry Tomatoes and choice of Dressings

Quiche Lorraine with Red Pepper Vinaigrette

Old Bay Breakfast Potatoes, Apple Wood Smoked Bacon and Tennessee Sausage

Prepared to order Omelet Station with choice of condiments to include: Honey Baked Ham, Lump Crab, Aged Cheddar Cheese, Green Onions, Baby Spinach, Vine Ripened Tomatoes, Mushrooms & Fresh Herbs

Grilled Beef Strip Loin with Natural Jus

Artisan Rolls with Whipped Butter

Assorted Danishes, Old Fashion Chocolate Fudge Cake and Coconut Cream Pie

Refreshing Raspberry Lemonade and Iced Tea