



DUNES CATERING & EVENTS

H I L T O N H E A D I S L A N D

**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 5 V
- Lowcountry Deviled Eggs 5 GF
- Bruschetta with Shaved Parmesan and Balsamic 6 V
- Classic Shrimp Cocktail 7 GF
- Smoked Salmon Crostini with Cream Cheese, Dill, Onion and Capers 6 GF
- Shaved Prosciutto Crostini with Boursin Aioli and Arugula 6

Hot Selections

- Bacon Wrapped BBQ Shrimp 7 GF
- Palmetto Crab Cakes with Whole Grain Mustard Aioli 8
- Stuffed Mushrooms with Italian Sausage and Goat Cheese 6
- Raspberry and Almond Brie En Croute 5 V
- Grilled Chicken Skewers and Thai Peanut Sauce 5 GF
- Shaved Beef Tenderloin Crostini and Horseradish Crème Fraiche 6
- Mini Fish Tacos with Blackened Grouper 6
- Crispy Coconut Shrimp with Sweet Chili Aioli 7
- Vegetable Spring Rolls with Sweet Chili Sauce 5
- Grilled Lamb Lollipop 7 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.*

Garden Salad Display 9

Mixed Greens, Garden Vegetables and Choice of Dressings

Marinated and Grilled Vegetables 8

With Red Pepper Aioli

Garden Vegetable Crudités 8

Fresh Seasonal Vegetables

Tarragon Ranch Dressing and Red Pepper Aioli

Antipasto Board 12

An Elaborate Display of Imported and Domestic Cured Meats and Cheeses

Marinated Vegetables and Olives

Assorted Breads, Crackers and Flatbread

Lowcountry Lump Crab Dip Market

Creole Cream Cheese and Baby Spinach

Toasted Rustic Bread

Chilled Seafood Display Market

Poached Domestic Shrimp with Bloody Mary Cocktail Sauce

Oysters on the Half Shell with Traditional Mignonette

Cocktail Snow Crab Claws with Louisiana Remoulade Sauce



SPECIALTY DESSERT STATIONS

Cakes, Cookies & Chocolate 10

Chef's Selection of Specialty Desserts

Death by Chocolate 13

An Elaborate Display of Individual Chocolate Desserts, Featuring Milk Chocolate, White Chocolate and Dark Chocolate covered Bacon, Pretzels, Strawberries & More!

Grandma's Pie Shop 10

Chef's Selection of Seasonal Gourmet Pies



ACTION STATIONS

*Stations are served for 1.5 hours. Some action stations require chef attendants to serve guests.
Chef Attendant Fee: \$150.*

Fresh Pasta Station *(chef attendant required)* 17

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 8 Mixed Vegetables 6 Sausage 10 Shrimp 12

Chicken and Waffles 18

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

Risotto Station *(chef attendant required)* 17

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

Recommended Enhancements

Chicken 8 Mixed Vegetables 6 Sausage 10 Shrimp 12

Southern Seafood Station Market

Cioppino of Shrimp, Scallops, Mussels, Clams & Lump Crab with Old Bay Butter

Caesar Salad Station 9

Romaine Lettuce, Garlic Croutons, Parmesan Cheese and Anchovy Dressing

Lamb Station 32

Herb Roasted Leg of Lamb, Red Wine Demi and Mint Salsa Verde

Slow Roasted Prime Rib 36

Served with: Horseradish Cream, Au Jus and Artisan Bread

Herb Grilled Beef Tenderloin 34

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

Roasted Pork Loin 20

Served with: Seasonal Chutney and Artisan Bread

Mac n Cheese Station (*chef attendant required*) 18
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 26

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 22

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