SONESTA™
HOTELS, RESORTS & CRUISES

Sonesta Resort Hilton Head Island
BANQUET MENU

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INFORMATION

BREAKFAST

CONTINENTAL BREAKFASTS

Served with freshly brewed regular & decaffeinated coffee and assorted hot teas.
Based on 90 minutes of service. No minimum guests required.

CONTINENTAL BREAKFAST

38 per person

Freshly squeezed chilled florida orange juice, cranberry and apple juice

Individual yogurts (V) (GF)

Individually packaged breakfast cereals with whole, low-fat, skim milks and non-dairy

House baked gourmet muffins and butter croissants (V)

Assorted bagels with a variety of cream cheeses (V)

Seasonal fresh fruit salad (V) (GF)

LOW COUNTRY CONTINENTAL

40 per person

Freshly squeezed chilled florida orange juice, cranberry and apple juice

Fresh baked blueberry muffins, pecan danishes (V)

Buttermilk biscuits with molasses and honey butter (V)

Slow cooked grits with side of cheddar cheese, bacon and scallion

Greek yogurt with granola and mixed berry compote (V) (GF)

Assorted bagels with a variety of cream cheeses (V)

Seasonal fresh fruit salad (V) (GF)

All food & beverage charges are subject to the taxable 27% administrative fee for all functions and applicable local and SC state taxes. The administrative fee is not a tip, gratuity or service charge and is not distributed to the individual employees.
Menu pricing subject to change.

BREAKFAST BUFFETS

Served with juice, freshly brewed regular and decaffeinated coffee and assorted hot teas. All buffets include full continental breakfast. Based on 90 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

TRADITIONAL MORNING BREAKFAST

51 per person

Farm fresh scrambled eggs with side of cheddar cheese

Peppered country sausage

Applewood smoked bacon

Heirloom breakfast potatoes with fresh herbs

HEART IN MIND

53 per person

Egg white frittata with fresh mozzarella and vegetables

Smoked turkey sausage patties

Heirloom breakfast potatoes with fresh herbs

Steel-cut organic oatmeal with fresh berries, brown sugar, raisins and sliced almonds

SUNRISE BREAKFAST

55 per person

Farm fresh scrambled eggs with sharp cheddar and chives

Peppered country sausage gravy with fresh buttermilk biscuits

Applewood smoked bacon

Heirloom breakfast potatoes

Stone ground grits with cheddar and butter

Thick sliced brioche french toast with warm maple syrup and banana compote

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BREAKFAST ENHANCEMENTS

Based on 90 minutes of service. Chef attended stations subject to $150 attendant fee. 15 person minimum required, $250 surcharge applied if minimum not met.

SPICY SAUSAGE, SCRAMBLED EGG & CHEESE BURRITOS

12 per person

APPLEWOOD SMOKED BACON, SCRAMBLED EGG AND CHEDDAR CROISSANTS

120 per dozen

HAM AND SWISS BISCUITS

120 per dozen

OMELETTE STATION

22 per person | attendant required

Selection of farm fresh eggs or egg whites with cheddar, swiss, mushrooms, onions, tomatoes, bell peppers, spinach, bacon, diced ham and sausage

FRENCH TOAST STATION

22 per person

Vanilla and cinnamon-battered french toast with fresh fruit topping, whipped cream, butter and syrup

ASSORTED BAGELS

72 per dozen

Flavored cream cheeses and assorted jams

SMOKED SALMON

16 per person

Bagels, cream cheese, traditional accompaniments to include capers, red onions and lemon wedges

HARD-BOILED EGGS

72 per dozen

OATMEAL

14 per person

Dried tropical fruits, nuts, shredded coconut, brown sugar, agave syrup

CRISP TURKEY BACON

8 per person

TURKEY OR CHICKEN SAUSAGE

8 per person

PLATED BREAKFAST

All plated breakfasts are served with freshly squeezed chilled florida orange juice, freshly brewed regular & decaffeinated coffee & assorted herbal teas.

TRADITIONAL PLATED BREAKFAST

48 per person

Farm fresh scrambled eggs with sharp cheddar

Heirloom breakfast potatoes with fresh herbs

Peppered country sausage and applewood smoked bacon

House baked gourmet muffins and butter croissants

VANILLA & CINNAMON-BATTERED FRENCH TOAST

48 per person

Vermont maple syrup, toasted almonds and mascarpone cream

Seasonal sliced fruit

Applewood smoked bacon

ATLANTIC SMOKED SALMON

48 per person

Bagel, cream cheese, traditional condiments to include capers, red onion and lemon wedges

House baked gourmet muffins and butter croissants

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BREAKS

THEMED BREAKS

All breaks are served with freshly brewed regular and decaffeinated coffee and assorted hot teas. Based on 30 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

VITAMIN C

24 per person

Orange cranberry muffins

Lemon and lime squares

Assorted vitamin waters

LIGHT AND FIT

26 per person

Classic hummus

Carrot, celery and cucumber sticks

Marinated olives

Warm pita bread and bagel chips

Cucumber and lemon infused water

SOUTHERN HOSPITALITY

28 per person

Fried green tomato and applewood smoked bacon sliders

Pimento cheese with assorted crackers

Chocolate pecan diamonds

Sweetened and unsweetened iced tea

CONCESSION STAND

26 per person

Freshly popped popcorn

Skittles

Plain & peanut m&m's

Kit kat & hershey bars

Sweetened and unsweetened iced tea

PROTEIN BREAK

30 per person

Peanut butter protein balls

Deviled eggs (GF)

Cheese sticks (V) (GF)

Muscle milk protein shakes

SPRING BLOSSOMS

28 per person

French macaroons

Fruit skewers with honey yogurt

Brie and raspberry phyllo rolls

Lavender lemonade

PICNIC BASKET

29 per person

Cubed cheddar cheese and grapes

Shrimp salad and chicken salad croissants

Fresh fruit salad

Regular and strawberry lemonade

THE STORY OF CHOCOLATE

36 per person

Explore three different types of chocolate callets, as well as the following offerings: salted dark chocolate almond bark, semi sweet chocolate mousse cups and milk chocolate dipped strawberries

BUILD YOUR OWN TRAIL MIX

24 per person

Raisins, plain and peanut m&m's, mixed dry fruits, sunflower seeds, mixed gourmet nuts, chex mix, milk chocolate chips

Orange & lime fruit-infused water

BREAKS À LA CARTE

SLICED FRESH SEASONAL FRUIT
14 per person

WHOLE FRESH FRUIT
6 per piece

ASSORTED BAGELS
72 per dozen

Plain and flavored cream cheese

INDIVIDUALLY BAGGED CHIPS, PEANUTS AND PRETZELS
6 each

CRUDITÉS WITH HUMMUS AND RANCH
12 per person

FRESH POPPED POPCORN
6 per person

CAJUN SNACK MIX
6 per person

ASSORTED COOKIES
72 per dozen

ASSORTED BROWNIES
72 per dozen

ASSORTED PASTRIES AND MUFFINS
72 per dozen

ASSORTED INDIVIDUAL CEREALS WITH MILK
7 each

ASSORTED INDIVIDUAL FLAVORED YOGURTS
7 each

GRANOLA AND KASHI BARS
6 each

GOURMET HOUSE NUTS
10 per person

ASSORTED CANDY BARS
6 each

ASSORTED ICE CREAM BARS
8 each

TORTILLA CHIPS
12 per person

Salsa & nacho cheese

COUNTRY-STYLE EGG SALAD FINGER SANDWICHES
16 per person

SMOKED SALMON, ARUGULA & CUCUMBER FINGER SANDWICHES
17 per person

BIG BAKED SOFT PRETZELS
10 per person

Spicy mustard and beer cheese

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BEVERAGES À LA CARTE

ASSORTED SOFT DRINKS
8 each

BOTTLED WATER OR BOTTLED JUICE
7 each

VITAMIN WATER
6.5 each

CELSIUS ENERGY DRINK
10 each

MUSCLE MILK SHAKES
10 each

vanilla or chocolate

FRUIT INFUSED WATER
50 per gallon

ICED TEA, LEMONADE OR FRUIT PUNCH
90 per gallon

JUICE
90 per gallon

Cranberry, apple or freshly squeezed orange juice

FRESHLY BREWED COFFEE
110 per gallon

Regular or decaffeinated

ASSORTED HOT TEAS OR HOT CHOCOLATE
90 per gallon

LOCAL BREWERY TOUR
40 per person | attendant required

30 minute break featuring flights of three local beers

Includes house fried chips with ranch dip, warm soft pretzels with beer cheese and bowls of assorted mixed nuts

LOCAL SPIRIT TASTING
45 per person | attendant required

30 minute break to explore three different rums from our local hilton head distillery

Includes welcome rum cocktail upon arrival and a cheese & charcuterie board

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LUNCH

LUNCH BUFFETS

All lunch buffets served with freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly brewed iced tea. Based on 90 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

THE SANDWICH SHOP

60 per person

Soup of the day (V) (GF)

Buffalo mozzarella and tomato salad (V) (GF)

Gemelli pasta with red pepper pesto (V)

Seasonal grain salad (V) (GF)

Shrimp salad wrap, lettuce, tomato, tortilla

Smoked turkey breast sandwich, lettuce, tomato, applewood smoked bacon, basil aioli, ciabatta bun

Shaved roast beef sandwich, boursin spread, baby greens, onion roll

Kettle potato chips

Dill pickle spears

Assorted house baked cookies, brownies and key lime bars

NORTH FOREST BEACH DELI BUFFET

58 per person

Soup of the day (V) (GF)

Vegetable pasta salad (V)

Red skin potato salad with dijon vinaigrette (V)

Deli sliced honey roasted turkey, black forest ham, sliced genoa salami, roast beef (GF)

Sliced domestic cheeses

House pickles, tomato, red leaf lettuce and onion

Whole grain mustard, horseradish cream, sweet basil mayo and ketchup

Rustic italian panini, whole grain bread, sourdough and whole wheat bread

Kettle cooked chips

Assorted house baked cookies, fudge brownies and key lime bars

TUSCAN BUFFET

56 per person

Traditional caesar salad (V)

Arugula caprese salad with balsamic glaze, basil oil (V) (GF)

Chilled fregola and basil pesto (V)

Roasted zucchini and red peppers with lemon vinaigrette (V) (GF)

Garden risotto with parmesan (V) (GF)

Chicken marsala with sautéed mushrooms

Penne pasta and shrimp with white wine garlic sauce

Focaccia with flavored oils

Chocolate espresso torte and cannolis

BEACH BBQ BUFFET

60 per person

Red skin potato salad with dijon vinaigrette (V) (GF)

Black-eyed pea salad with tomato, onion, bell pepper, chef's seasonings, marinated in red wine vinegar (V) (GF)

Carolina coleslaw with red cabbage (V) (GF)

Baby greens with cherry tomatoes, cucumbers, croutons, cheddar, balsamic and ranch dresssings (V)

Dry rubbed baby back ribs with selection of bbq sauces (GF)

Grilled garlic and herb chicken breast with selection of bbq sauces (GF)

Macaroni and cheese with buttered bread crumb topping (V)

Fresh fruit salad (VG) (GF)

Assorted cookies and brownies

LUNCH BUFFETS

All lunch buffets served with freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly brewed iced tea. Based on 90 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

SOUTHWESTERN BUFFET*

57 per person

Smooth tomato gazpacho (V) (GF)

Black bean and corn salad, avocado dressing, red pepper, scallion (V) (GF)

Chipotle marinated steak* (GF)

Bbq chicken thighs (GF)

Sautéed peppers & onions, guacamole, sour cream, shredded cheese, shredded lettuce, jalapeños, fresh lime wedges, salsa, Queso dip, fried tortilla chips

Soft flour and corn tortillas

Sweet plantains (GF)

Mexican red rice (V) (GF)

Warm churros and bittersweet chocolate dipping sauce

THE SALAD BAR*

57 per person

Minestrone (V) (GF)

Romaine, spinach and baby arugula, cherry tomatoes, cucumber, black olives, feta, blue cheese, sugared pecans, toasted almonds, crumbled applewood smoked bacon, sunflower seeds, croutons

Seasonal fruit, hard-boiled eggs, balsamic, ranch and apple cider dressings

Diced garlic and herb marinated chicken breast (GF)

Chardonnay poached salmon* (GF)

Grilled sirloin tips* (GF)

Assorted dinner rolls and focaccia

Fresh fruit salad (V) (GF)

Assorted cookies and brownies

LOW COUNTRY INSPIRATION BUFFET

59 per person

Artisan greens with crumbled blue cheese, shaved red onion, toasted walnuts, applewood smoked bacon and cider vinaigrette (GF)

Creamy broccoli slaw with toasted sunflower seeds and dried cranberries (V) (GF)

Fried okra with spicy ranch (V)

Green beans with smoked bacon (GF)

Long grain rice (V) (GF)

Blackened red drum fish in a cajun cream sauce (GF)

Chicken and sausage gumbo (GF)

Shrimp and grits (GF)

Cornbread with honey butter (V)

Pecan bourbon pie with chocolate drizzle

Key lime pie

LUNCH BUFFETS

All lunch buffets served with freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly brewed iced tea. Based on 90 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

THE EXECUTIVE BUFFET*

62 per person

Artisan greens with crumbled goat cheese, sugared pecans, dried cranberries, maple chive dressing (V) (GF)

Marinated cucumber and tomato salad with red onion and red wine vinaigrette (VG) (GF)

Grilled asparagus with shaved parmesan and grilled lemon (V) (GF)

Roasted potato medley with garlic and garden herbs (V) (GF)

Atlantic salmon with citrus butter sauce and chives* (GF)

Roasted sirloin steak with chimichurri* (GF)

Grilled chicken breast with natural jus (GF)

Assorted dinner rolls

Flourless chocolate cake (GF)

Cheesecake with strawberry sauce

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BOXED LUNCH

Count of each selection must be guaranteed five business days prior to event.

TRADITIONAL BOXED LUNCH

48 per person

Includes red skin potato salad, kettle chips, house baked chocolate chip cookie and whole fruit

ENTRÉES | SELECT UP TO THREE

Herb roasted chicken | mozzarella cheese, roasted red peppers, tomatoes, spinach, basil aioli on ciabatta

Roast beef | boursin cheese, roasted roma tomato with horseradish cream and honey ale onions on whole grain bread

Haloumi wrap | cucumber, roast tomato, greens, cilantro yogurt sauce, hot honey

Grilled chicken caesar salad | crisp romaine, parmesan, herb marinated cherry tomatoes and croutons

Turkey club wrap | avocado cream, muenster cheese, applewood smoked bacon, tomato and lettuce

Mixed green entrée salad |
Goat cheese, sugared pecans, cranberries, cider dressing (v)

GOURMET BOXED LUNCH

50 per person

Includes red skin potato salad, kettle chips, house baked assorted cookies and whole fruit

ENTRÉES | SELECT UP TO THREE

Roasted sliced sirloin | arugula, beefsteak tomato, blue cheese spread, honey ale onions on a ciabatta roll

Traditional italian | italian deli meats, provolone cheese, lettuce, tomato and onion on a ciabatta roll with italian dressing and sweet & spicy pepper relish

Shrimp salad roll | cucumber, avocado and baby greens on a potato roll

Citrus salmon salad | artisan greens, cherry tomatoes, shaved cucumber and a basil lemon dressing*

Roasted vegetable and portobello on focaccia | portobello mushroom, roasted red pepper, roma tomato and local greens with goat cheese

PLATED SALAD & SANDWICH LUNCHES

Served with freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly brewed iced tea.

PLATED SALAD LUNCH

56 per person | add 4 per person for additional entrée selections

Served with fresh bread & butter and selection of dessert

SALAD ENTRÉES | SELECT ONE

Napa salad niçoise | local artisan greens, haricots verts, cherry tomatoes, egg, peruvian purple potatoes in an olive oil vinaigrette

Summer couscous salad | couscous, asparagus, olives, feta cheese, tomato, arugula, cucumbers and artichokes in a creamy basil vinaigrette

Spanish cobb salad | sweet corn, pico de gallo, guacamole, shredded pepper jack cheese with a creamy cilantro vinaigrette

Traditional caesar salad | romaine, crispy parmesan, sun-dried tomatoes

Artisan chopped salad | mixed greens, applewood smoked bacon, eggs, chickpeas, cucumber, bell pepper, honey mustard horseradish dressing

PLATED SALAD LUNCH ADD-ONS

Grilled sirloin* 12 per person
Herbed marinated grilled chicken 8 per person
Sesame seared rare ahi tuna* 12 per person

PLATED SANDWICH LUNCH

56 per person | add 4 per person for additional entrée selections

Served with mixed green garden salad or caesar salad and selection of dessert

SANDWICH ENTRÉES | SELECT ONE

Roasted sliced sirloin | boursin cheese, sun-dried tomato pesto, grilled red onion and arugula on a french baguette

Herb roasted marinated chicken | mozzarella cheese, roasted red peppers, roma tomatoes, spinach, sweet basil aioli on ciabatta

Chicken Cuban | sliced ham, braised chicken thigh, dill pickle, yellow mustard and swiss cheese on a bolillo

Turkey club wrap | avocado cream, muenster cheese, applewood smoked bacon, tomato and lettuce

Marinated grilled vegetable stack | arugula with chipotle mayo on focaccia

DESSERT SELECTIONS

Flourless chocolate torte | raspberry sauce, chantilly cream, fresh mint

Key lime pie | lime zest, toasted coconut

Ny-style cheesecake | fresh and macerated strawberries, whipped cream

Kentucky bourbon pecan pie | chocolate drizzle, whipped cream

Fresh fruit tart | buttery shell, pastry cream, apricot glaze

PLATED LUNCH

Plated lunch is served with fresh bread & butter, selection of salad, selection of dessert, freshly brewed regular and decaffeinated coffee, iced tea and water. Price based on one entrée selection, add $4 per person for additional entrée selections.

SALAD | SELECT ONE

Mixed greens salad | cherry tomatoes, cucumber, shredded carrots, balsamic vinaigrette (V) (GF) (DF)

Tuscan caesar | romaine, garlic croutons, shaved parmesan and caesar dressing

Inspired salad | seasonal fruit, candied pecans, goat cheese, cider vinaigrette (V) (GF)

Baby spinach salad | crumbled blue cheese, dried cranberries toasted walnuts, applewood smoked bacon & red onion vinaigrette (GF)

DESSERT | SELECT ONE

Flourless chocolate torte | raspberry sauce, chantilly cream, fresh mint

Key lime pie | lime zest, toasted coconut

Ny-style cheesecake | fresh and macerated strawberries, whipped cream

Kentucky bourbon pecan pie | chocolate drizzle, whipped cream

Fresh fruit tart | buttery shell, pastry cream, apricot glaze

CHICKEN PICCATA

56 per person

Penne pasta, lemon-caper butter sauce

HERBED ROASTED BONE-IN CHICKEN BREAST

56 per person

Smashed garlic flavored new potatoes, french beans, red pepper coulis, basil oil

PAN SEARED SALMON*

60 per person

Herbed fingerling potatoes, shaved fennel arugula and citrus salad, chardonnay beurre blanc

BLACKENED MAHI-MAHI

61 per person

Long grain cilantro rice, mango-red pepper salsa, fresh limes

COUNTRY-STYLE BEEF SHORT RIB

70 per person

Truffle whipped potatoes, bourbon glazed carrots, green onion, veal demi-glace

CENTER CUT SIRLOIN STEAK*

74 per person

Rosemary roasted new potatoes, asparagus spears, roasted red peppers, port demi-glace

WILD MUSHROOM RAVIOLI

56 per person

Sautéed mushrooms, spinach, sun-dried tomato, butter sauce

LEMON-CHIVE RISOTTO

56 per person

Asparagus spears, cherry tomato, basil oil, shaved parmesan

RECEPTION

HOT HORS D'OEUVRES

Butler passed, select up to five selections. Priced per piece and must be ordered for a minimum of 80% of your guaranteed guest count.

DIJON CRUSTED LAMB CHOPS (GF)
7 each

STEAK & CHEESE SPRING ROLLS*
7 each

Spicy ranch

SMOKED DUCK CROSTINI
7 each

Fig jam

APPLEWOOD SMOKED BACON WRAPPED SEA SCALLOPS (GF)
7 each

Truffle honey

LOBSTER & SWEET CORN TARTLET
7 each

MINI CRAB CAKES
7 each

Chipotle mayo

SHRIMP POTSTICKER
7 each

Honey soy

THAI CHICKEN SATAY
7 each

Peanut sambal sauce

BUFFALO CHICKEN SPRING ROLL
7 each

Blue cheese dipping sauce

CHICKEN EMPANADA
7 each

Cilantro cream

SOUTHWESTERN CHICKEN & BLACK BEAN PHYLLO
7 each

WILD MUSHROOM & GOAT CHEESE TARTLET (V)
7 each

VEGETABLE SPRING ROLL (V)
7 each

Hoisin dipping sauce

BAKED BRIE AND RASPBERRY IN PASTRY (V)
7 each

SPINACH & ARTICHOKE PHYLLO CUP (V)
7 each

LOBSTER SLIDER
14 each

Tarragon aioli

COLD HORS D'OEUVRES

Butler passed, select up to five selections. Priced per piece and must be ordered for a minimum of 80% of your guaranteed guest count.

DEVILED EGG (GF)

7 each

Applewood smoked bacon

CHILLED SIRLOIN*

8 each

Kalamata aioli

SHRIMP COCKTAIL & GAZPACHO SHOOTER (GF)

8 each

MINI LOBSTER SALAD IN PHYLLO

10 each

SESAME SEARED TUNA*

10 each

Cucumber round

SMOKED CHICKEN SALAD CROSTINI

7 each

GAZPACHO SHOOTER (V) (GF)

7 each

Basil oil floater

WHIPPED FETA, TOMATO & BALSAMIC BRUSHETTA (V)

7 each

TOMATO & MOZZARELLA PHYLLO CUP (V)

7 each

Balsamic syrup

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STATIONARY RECEPTION DISPLAYS

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VEGETABLE CRUDITÉS (V) (GF)

16 per person

Selection of fresh vegetables served with classic hummus and ranch dressing

ANTIPASTO DISPLAY

24 per person

Grilled vegetables, marinated tomatoes, artichokes, fresh mozzarella and basil, imported olives and italian meats, focaccia

COASTAL FLAVORS*

28 per person

Oysters on the half shell, shrimp cocktail, crab salad, seared tuna with eel sauce, citrus cocktail sauce, mignonette, horseradish

CHIPS AND DIPS (V)

16 per person

House fried potato chips, tortilla chips, pita chips, spicy ranch dressing, chipotle salsa, pimento cheese dip, spinach and artichoke dip

CHEESE DISPLAY (V)

22 per person

Chef's selection of local and imported cheeses accompanied with fresh sliced fruit and berries, jams, honey, artisan crackers and french bread

BREADS AND SPREADS

16 per person

Boursin cheese spread, sundried tomato pesto, whipped feta with spiced red pepper, herb flavored oils, focaccia and crostini

MEDITERRANEAN STATION

18 per person

Hummus, couscous salad with fresh mint and feta, marinated calamari salad, baba ghanoush, marinated olives and flatbread

DIM SUM STATION

22 per person

Crab rangoons, vegetable spring rolls, shrimp dumplings, chicken satay, honey soy sauce, duck sauce, sweet chili sauce

SUSHI BAR*

24 per person | 4 pieces per person

Accompanied with edamame in shell | ponzu sauce & sesame seeds, soy, wasabi, pickled ginger, seaweed salad (V) (GF)

california rolls (GF)

cucumber-avocado rolls (V) (GF)

dragon rolls (GF)

shrimp tempura rolls (GF)

spicy tuna rolls

ACTION STATIONS

To personalize your dining experience a chef attendant is suggested, a fee of $150 plus tax applies for all attended stations. Based on 90 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

CAROLINA OYSTER ROAST*

28

per person | chef attendant required | based on 4 per person

Steamed east coastal oysters on the half shell

Cocktail sauce, lemon, hot sauce (GF)

Saltine crackers

SHRIMP & GRITS

28 per person | sautéed to order | chef attendant required

Smoked gouda grits (V) (GF)

Tasso gravy, green onion, jumbo shrimp (GF)

RISOTTO STATION

26 per person | sautéed to order | chef attendant required

Arborio rice with parmesan, garden herbs

Selection of toppings to include wild mushrooms, green peas, roasted tomatoes (V) (GF)

Andouille sausage, shrimp (GF)

PASTA ACTION STATION

28 per person | sautéed to order | chef attendant required

Penne pasta

Marinara, white cream, roasted garlic or pesto sauce (V)

Baby shrimp, diced chicken breast (GF)

White button mushrooms, bell pepper, sweet yellow onion (V)

Parmesan and cheddar (V)

Served with focaccia

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DINNER

MARKETPLACE DINNER

Chefs and culinary attendants are required for some menu items and are charged at $150 each. Based on 90 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

MARKETPLACE DINNER

Two station selections: 82 per person
Three station selections: 94 per person
Four station selections: 105 per person

ALL MARKETPLACE DINNERS INCLUDE

Market fresh garden salad bar with assorted toppings and dressings

Signature chocolate indulgence dessert display

Freshly brewed regular and decaffeinated coffee

Assorted hot teas

Fresh brewed iced tea

MARKET CARVERY BUTCHER SHOP

Requires carver attendant

Accompanied with dinner rolls, house pickles, flavored aioli, roasted heirloom potatoes with crispy onion straws

ENTRÉES | SELECT UP TO TWO

Brined turkey breast | citrus cranberry compote and traditional gravy (GF)

Spice rubbed pork loin | cider jus (GF)

Sirloin of beef | rosemary demi-glace* (GF)

Plank roasted salmon | dill crème fraîche* (GF)

MARKET CARVERY BUTCHER SHOP UPGRADED SELECTIONS

14 per person, per selection

Roasted beef tenderloin | mushroom bordelaise* (GF)

Carved rack of lamb | grain mustard sauce (GF)

ASIAN STIR-FRY AND NOODLE BAR

White rice (V) (GF)

Lo mein noodles (V)

Asian vegetables & scallions (V) (GF)

Vegetable spring rolls & mild spiced stir-fry sauce (V)

Ginger soy marinated chicken, thai spiced shrimp, sliced pepper steak*

MEDITERRANEAN STATION*

Hummus (V) (GF)

Couscous salad with mint and feta (V)

Baba ganoush, marinated olives, falafel (V) (GF)

Pita triangles (V)

Yogurt marinated chicken skewers (GF)

Rosemary garlic steak skewers* (GF)

Chilled calamari salad (GF)

LOCAL GASTROPUB*

Accompanied with soft pretzels, beer cheese, loaded sweet potato tots, artichoke & spinach dip and corn tortillas (V)

Guinness brown sugar marinated sirloin steak* (GF)

Beef slider with a.1 aioli, crispy onions, applewood smoked bacon & cheddar cheese*

Buffalo chicken empanada with smooth blue cheese dipping sauce

SUSHI BAR*

Edamame salad (V) (GF)

Soy, wasabi, pickled ginger seaweed salad (V) (GF)

California roll (GF)

Cucumber-avocado roll (V) (GF)

Dragon roll (GF)

Shrimp tempura roll (GF)

Spicy tuna roll (GF)

MARKETPLACE DINNER

Chefs and culinary attendants are required for some menu items and are charged at $150 each. Based on 90 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

TACO BAR

Accompanied with fresh limes, tomato salsa and guacamole (V)

Soft corn & flour tortillas (V)

Sweet plantains, rice verde (V) (GF)

SELECT TWO OPTIONS

Chipotle marinated bottom sirloin with chimichurri* (V) (GF)

Adobo grilled chicken thighs with salsa roja (GF)

Blackened mahi-mahi with citrus slaw (GF)

Citrus grilled shrimp with mango salsa (GF)

OFF THE GRILL

Grill and attendant optional

Accompanied with asparagus and baby carrots, scalloped potatoes, steak and bbq sauce* (GF)

SELECT ONE OPTION

Grilled salmon with dill crème fraîche (GF)

Carved grilled sirloin of beef with horseradish cream sauce (GF)

Grilled bbq rubbed bone-in chicken breast (GF)

OFF THE GRILL UPGRADED SELECTIONS

14 per person, per selection

Grilled beef tenderloin with mushroom sauce (GF)

Carved rack of lamb with grain mustard demi-glace (GF)

COASTAL CRAVING

Accompanied with fresh hushpuppies, honey butter, fried okra & green beans (V)

Shrimp and smoked gouda grits with tasso gravy (GF)

Blackened catfish with cajun cream sauce (GF)

Chicken and sausage gumbo (GF)

SOUTHERN COMFORT

Red skin potato salad, carolina coleslaw (V) (GF)

Cornbread (V)

Smoked pulled pork with tangy bbq sauce & pickles (GF)

Fried chicken and biscuit sliders with sriracha lime mayo

Applewood smoked bacon mac and cheese

LITTLE ITALY

Tomato mozzarella caprese, mixed olives, grilled vegetables with lemon oil (V) (GF)

Focaccia & flavored oils (V)

SELECT TWO OPTIONS

Chicken parmesan with penne pasta and marinara sauce

Wild mushroom ravioli with pesto cream sauce (V)

Seafood risotto with shrimp, calamari & scallops (GF)

Flatbread trio | margherita flatbread, shrimp & arugula flatbread and pepperoni, sausage & onion flatbread

SLIDER BAR

House fried chips (V)

Loaded potato salad with egg & applewood smoked bacon (GF)

Pulled chicken, cilantro, pickled onion, chipotle sauce

Bbq brisket, coleslaw, carolina bbq sauce

Crab cake, dill pickle, lemon aioli

DINNER BUFFETS

All dinner buffets served with freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh brewed iced tea. Based on 90 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

BEACH BBQ

90 per person

Red skin potato salad with dijon vinaigrette (V) (GF)

Black-eyed pea salad with tomato, onion, bell pepper, chefs seasonings, marinated in red wine vinegar (V) (GF)

Carolina coleslaw with red cabbage (V) (GF)

Baby greens with cherry tomatoes, cucumbers, croutons, cheddar, balsamic and ranch dressings (V)

Grilled beef and turkey burgers served with variety of cheeses, leaf lettuce, tomato, red onion, ketchup, mustards and a.1 aioli*

Dry rubbed baby back ribs with selection of bbqs sauces (GF)

Grilled garlic and herb chicken breast with assorted bbq sauces (GF)

Macaroni and cheese with buttered bread crumb topping (V)

Fresh fruit salad (V) (GF)

Assorted cookies and brownies

MARKER 71 BUFFET

94 per person

Artisan greens, dried cranberries, pecans, goat cheese, maple chive dressing & cider vinaigrette (V) (GF)

Chilled fregola with basil pesto and red peppers (V)

Grain salad with roasted vegetables, feta cheese, herb vinaigrette (V) (GF)

Shrimp and grits with tasso gravy & green onion (GF)

Marinated skirt steak* with chimichurri

Sweet pickles and cornbread (V)

Fried chicken thighs and biscuits with sriracha-lime mayo

Grilled asparagus with shaved parmesan and shallot vinaigrette (V) (GF)

Roasted new potatoes with warm applewood smoked bacon dressing (GF)

Key lime pie with toasted coconut

Fresh fruit salad (VG) (GF)

Flourless chocolate torte with raspberry coulis (GF)

TASTE OF THE SOUTH BUFFET

102 per person

Artisan greens, toasted walnuts, strawberries, crumbled blue cheese, poppy seed dressing (V) (GF)

Applewood smoked bacon and black-eyed pea salad with tomatoes, red onion and red wine vinaigrette (GF)

Low country collard greens with hot pepper sauce (V) (GF)

Cheesy scalloped potatoes (V) (GF)

Fresh hushpuppies and biscuits with honey butter and jams (V)

Roasted grouper with lemon butter sauce (GF)

Smoked brisket with assorted bbq sauces (GF)

Chicken, shrimp and andouille gumbo with green onion and white rice (GF)

Bourbon and honey glazed carrots (V) (GF)

Chocolate pecan pie with whipped cream

Peach cobbler with vanilla ice cream

MAMMA MIA DINNER BUFFET

105 per person

Caesar salad with shaved parmesan croutons, caesar dressing

Caprese salad with arugula, fresh buffalo mozzarella and balsamic syrup (V) (GF)

Grilled tuscan vegetable display (V) (GF)

Ciabatta rolls and herb focaccia with olive oils and butter (V)

Seafood risotto with shrimp, calamari, scallops and garden herbs (GF)

Braised and pulled beef short ribs with creamy smoked tomato polenta (GF)

Eggplant parmesan (V)

Penne pasta with tomato basil and pesto cream sauce (V)

Roasted vegetable ratatouille (V) (GF)

Cannoli with chocolate chips

Coconut macaroons

Tiramisu with whipped cream

DINNER BUFFETS

All dinner buffets served with freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh brewed iced tea. Based on 90 minutes of service, 15 person minimum required. $250 surcharge applied if minimum not met.

SHIPYARD BUFFET*

110 per person

Baby green salad, grilled peaches, feta cheese, candied pecans, maple balsamic dressing (V) (GF)

Shrimp ceviche with pineapple, cilantro, tortilla chips* (GF)

Grilled garden vegetables with lemon and fresh basil (V) (GF)

Selection of assorted dinner rolls with salted butter and flavored oils

Herbed crusted salmon with arugula and fennel salad* (GF)

Grilled sliced beef tenderloin with rosemary and citrus sea salt* (GF)

Bone-in statler chicken breast with roasted red peppers, grilled onions and chimichurri sauce (GF)

Roasted heirloom potatoes with garden herbs (V) (GF)

Buttered asparagus with toasted almonds (V) (GF)

Golden buttermilk biscuits, fresh berries, strawberry sauce, whipped cream, mint syrup

Flourless chocolate torte with salted caramel sauce (GF)

All food & beverage charges are subject to the taxable 27% administrative fee for all functions and applicable local and SC state taxes. The administrative fee is not a tip, gratuity or service charge and is not distributed to the individual employees.
Menu pricing subject to change.

PLATED DINNER

All plated dinners are served with dinner rolls and butter, choice of salad, choice of dessert and fresh brewed regular and decaffeinated coffee, iced tea and water. Appetizer course available for quoted additional price. Select up to two proteins and one vegetarian dinner. Entrée selections must be pre-determined 5 business days in advance. For split menus, higher price prevails. Selection of entrée upon seating, night of event, additional $15 per person. Surcharges apply for additional entrée selection.

APPETIZERS | SELECT ONE

FRESH PASTA (V)

10 per person

Penne pasta, marinara or alfredo sauce, shaved parmesan

CRAB CAKES

16 per person

Jumbo lump crab, sugar corn and red pepper relish, chipotle mayo

SHRIMP AND GRITS (GF)

14 per person

Sautéed shrimp with smoked gouda grits, tasso gravy, arugula, chili oil

LOBSTER RISOTTO (GF)

16 per person

Asiago cheese, chive oil, baby greens

PESTO GNOCCHI

14 per person

Pancetta, broccolini, brown butter sauce

SALADS | SELECT ONE

SONESTA SALAD (V) (GF)

Artisan greens, seasonal fruit, goat cheese, sugared pecans, maple chive dressing

TUSCAN CAESAR (V)

Hearts of romaine, shaved parmesan, croutons, traditional caesar dressing

TOMATO CAPRESE (V) (GF)

Vine ripened tomatoes, buffalo mozzarella, arugula, balsamic glaze, basil oil, flake salt

STEAKHOUSE WEDGE (GF)

Romaine heart wedge, blue cheese dressing, crumbled applewood smoked bacon, diced tomatoes

DESSERTS | SELECT ONE

FLOURLESS CHOCOLATE TORTE (GF)

Raspberry sauce, chantilly cream, fresh mint

KEY LIME PIE

Lime zest, toasted coconut

NY-STYLE CHEESECAKE

Fresh and macerated strawberries, whipped cream

FRESH FRUIT TART

Buttery shell, pastry cream, apricot glaze

FIVE-SPICE CARROT CAKE

Layered carrot cake with cream cheese icing

PLATED DINNER ENTRÉES

Select up to three options.

CRISPY CHICKEN BREAST

85 per person

Carolina gold rice, haricots vert, pan gravy

GARLIC & HERB BONE-IN CHICKEN BREAST (GF)

85 per person

Crushed red bliss potatoes, braising greens, mushroom & leek ragout

ASIAGO AND ARUGULA STUFFED STATLER CHICKEN (GF)

88 per person

Parmesan and chive risotto, haricots vert, blistered cherry tomato ragout

COUNTRY-STYLE SHORT RIB (GF)

100 per person

Cheddar polenta, pinot noir demi-glace, wild mushroom and garlic confit

CENTER CUT GRILLED SIRLOIN STEAK* (GF)

105 per person

Roasted fingerlings, broccolini, red peppers, red wine reduction sauce

FILET MIGNON* (GF)

115 per person

Truffle whipped potatoes, asparagus spears, parmesan crusted tomatoes, red wine sauce

SESAME CRUSTED SALMON*

90 per person

White rice, scallion, cucumber carrot slaw and honey soy

HERB CRUSTED COD (GF)

92 per person

Scalloped potatoes, champagne cream sauce, wilted spinach, chili oil

PAN SEARED SNAPPER (GF)

92 per person

Olive tapenade, baby potato and artichoke ragout, lemon butter sauce, asparagus, herbs

CRAB STUFFED GROUPER

97 per person

Jumbo lump crab meat & spinach stuffing, chive mashed potatoes, champagne cream sauce

WILD MUSHROOM RAVIOLI (V)

75 per person

Sautéed mushrooms, spinach, sun-dried tomato, butter sauce

LEMON-CHIVE RISOTTO (V) (GF)

75 per person

Asparagus spears, cherry tomato, basil oil, shaved parmesan

DUET PLATE OPTIONS

Add the following to any of our entrées to create a combination plate for your guests

CRAB CAKE

20 per person

Pan seared lump crab cake with grain mustard cream sauce

JUMBO SHRIMP (GF)

20 per person

Trio of roasted jumbo shrimp with casino butter

PAN SEARED SALMON* (GF)

20 per person

Served with lemon-chive butter sauce

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DESSERT STATIONS

Enhance your event with one of the below dessert stations. Pricing is not included with plated dinner. Chefs and culinary attendants are required for some menu items and are charged at $150 each.

CHOCOLATE INDULGENCE STATION

24 per person

Chocolate flourless torte

Chocolate drizzled pecan diamonds

Chocolate covered strawberries

Chocolate dipped french macaroons

Cheesecake with chocolate sauce

ICE CREAM STORE

24 per person | culinary attendant required

Selection of three ice cream or sorbet flavors

Paired with an array of candies, fruit, whipped cream, chocolate and strawberry sauce

SONESTA SWEETS TABLE

24 per person

Display of whole cakes and tortes to include flourless chocolate torte, key lime pie, ny-style cheesecake

Paired with mini pastries to include dipped strawberries, pecan diamonds, fruit tarts and fudge brownies

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BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 75 guests at $150 per bartender for 1 hours of service, $50 each additional hour. Each bar package includes soft drinks and evian water.

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's Rittenhouse Rye, Corazon Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Local and imported beer selections vary seasonally

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Vodka, Sipsmith Gin, Bacardi Superior Rum, High West Bourbon, Knob Creek Rye, Patron Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Local and imported beer selections vary seasonally

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

ULTRA PREMIUM

Selection of spirits: Burnt Church Vodka, Anita's Choice Bourbon, Devil's Elbow Gin, Bluffton Whiskey, Hilton Head Distillery Rum, Hornitos Reposado, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Local and imported beer selections vary seasonally

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

SIGNATURE BAR

One Hour	25 per person
Two Hours	40 per person
Three Hours	56 per person
Four Hours	73 per person
Five Hours	89 per person

PREMIUM BAR

One Hour	27 per person
Two Hours	43 per person
Three Hours	57 per person
Four Hours	74 per person
Five Hours	90 per person

ULTRA PREMIUM

One Hour	29 per person
Two Hours	44 per person
Three Hours	62 per person
Four Hours	90 per person
Five Hours	95 per person

BEVERAGES

One bartender required for every 75 guests at $150 per bartender for 1 hours of service, $50 each additional hour.

Cash Bars: Pricing is all Inclusive and includes service charge and tax. $500.00 beverage minimum is required for each bar set up. if minimum is not met, the difference will be charged to the group's master account. (1) Bartender and (1) cashier for every 100 guests is required for cash bars and incurs an additional charge of $100.00 per cashier in addition to bartender fee.

HOST BAR

Spirits

Signature	14 per drink
Premium	15 per drink
Ultra-Premium	17 per drink

Wine by the Glass

Signature	13 per glass
Premium	15 per glass
Ultra-Premium	17 per glass

Beer

Imported	10 per bottle
Domestic	9 per bottle
Craft	10 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	8 each

CASH BAR

Spirits

Signature	15 per drink
Premium	17 per drink
Ultra-Premium	19 per drink

Wine by the Glass

Signature	15 per glass
Premium	17 per glass
Ultra-Premium	19 per glass

Beer

Imported	11 per bottle
Domestic	10 per bottle
Craft	11 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	9 each

INFORMATION

EVENTS AND CATERING INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

MEAL GUARANTEES

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required five (5) business days prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, hotel will bill based on the last available estimate or actual attendance, whichever is greater.

OUTSIDE FOOD AND BEVERAGE POLICY

The State of South Carolina issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

SERVICE CHARGES

An administrative fee, currently 27%, 7% sales tax, 2% hospitality fee; an additional 5% for liquor applies to all food and beverage revenue and will be added to all food and beverage charges. The administrative fee is retained in its entirety by hotel to cover non-itemized costs of the event. No fee or charge, including administrative fees, set up fees, labor fees, or bartender or food station fees, is a tip, gratuity, or service charge for any employee. Hotel will endeavor to notify any changes or increases to group in advance.
Current state sales tax, hospitality tax, and liquor tax are added to the total. If you are a tax exempt organization, please provide us with a copy of a valid South Carolina Tax Exempt Certificate.

LABOR CHARGES

Bartenders are available at a charge of $150 for the first hour & $50 per hour thereafter. Chefs and culinary attendants are required for some menu items and are charged at $150 each. Banquet attendants are available for a reception where minimum food has been ordered. The cost of one waiter for each 50 guests will be applied as follows: $100 for the first three hours and $25 per hour thereafter. Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at $4 per person. Buffet Functions with less than 15 guests will incur a $250 labor charge.

AUDIO-VISUAL

Sonesta Resort Hilton Head Island has partnered with Encore Global. Your Encore Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Encore is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.

SPECIAL CATERING SERVICES

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

PICKUP AND DROPOFF POINT

Pick up and drop off of guests arriving on busses, sprinters or other large vehicles may use the main resort entrance to drop off and pick up. If parking is required for large transportation, then directions to the appropriate parking area will be provided. Sonesta Resort requires estimated pick up and drop off times for large vehicles and vehicles may never block the fire lane.

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Menu pricing subject to change.

INFORMATION

DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.
Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within seven (7) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: $15 per box, $30 per crate/case, and $75 per pallet. If your group requires extensive storage space, or if boxes arrive more than seven (7) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:
Sonesta Resort Hilton Head Island
130 Shipyard Drive
Hilton Head Island, SC 29928
Attention: Catering/Convention Service Manager's Name
Hold For: Guest Name/Convention Name/ Conference Dates
Vendor Name (if applicable)