CATERING MENU
BREAKFAST | LUNCH | HORS D’OEUVRES | DINNER

MYRTLE BEACH Group Sales
MyrtleBeachGroupSales.com
1-844-300-8477

The Breakers
Compass Cove OCEANFRONT RESORT
Coastal Continental Breakfast
Chef’s selection consisting of seasonal fresh fruit, an assortment of fruit juices, breakfast pastries and bagels, jellies, jams, butter, and cream cheese. Fresh brewed coffee, decaffeinated coffee and herbal tea. ................................................................. 7.95

Starbuck Premium Break
Start the day with Pike’s Place Coffee and a selection of LaBoulange breakfast pastries consisting of an assortment of chocolate croissants, morning buns, scones and classic coffee cake. ................................................................. 12.95

BEFOREK BEEFET

Beachcomber
Scrambled eggs, pancakes, crisp bacon, link breakfast sausage, hash brown potatoes, country grits, buttermilk biscuits, jellies and jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea. ................................................................. 9.95

Carolina Classic
Scrambled eggs, french toast, crisp bacon, breakfast sausage patties, home fried potatoes, country grits, pepper sausage gravy, buttermilk biscuits, jellies and jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea. ................................................................. 10.95

The Chef’s Table
Eggs Benedict, scrambled eggs, ham & cheese quiche, thin sliced NY Strip, blueberry pancakes, crisp bacon, hash brown casserole, stone ground yellow grits, seasonal fresh fruit, croissants and assorted breakfast pastries, jellies and jams. An assortment of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea. ................................................................. 14.95

BREAKFAST PLATTER

Beachcomber Platter
Scrambled eggs, crisp bacon, link breakfast sausage, hash brown potatoes, buttermilk biscuit, fruit cup and orange juice. Fresh brewed coffee, decaffeinated coffee or herbal tea. ................................................................. 9.95

Low Country Platter
Scrambled eggs, crisp bacon, breakfast sausage patties, home fried potatoes, country grits, buttermilk biscuit with sausage gravy, choice of fruit juice, fresh brewed coffee, decaffeinated coffee and herbal tea. ................................................................. 10.95

Carolina Classic Platter
Two egg omelet with shredded cheese, diced bell peppers and onions, french toast, crisp bacon, hash brown potatoes, country grits, buttermilk biscuit, and orange juice. Fresh brewed coffee, decaffeinated coffee or herbal tea. ................................................................. 12.95

Prices are per person, are subject to appropriate taxes and a 20% service charge. Buffet pricing is based on a minimum of 50 guests. Buffets for less than 50 guests will incur an additional per person charge.
BOX LUNCH

Get it to go! ................................................. 9.95

Turkey & Ham Wrap
Served with lettuce, tomato, shredded cheddar & jack cheese, and herbed mayonnaise

Italian Sub
Ham, salami, pepperoni, provolone, lettuce, tomato and Italian dressing

Roast Beef with Swiss
Served with lettuce, tomato, and creamy horseradish

Chicken Salad on a Croissant
Served with lettuce and tomato

Vegetable Wrap
Served with bell peppers, red onion, mushrooms, lettuce, tomato and red wine vinaigrette

All box lunches include chips, fresh whole fruit, a fudge brownie, and beverage.

THE LIGHTER SIDE

Enjoy one of our fresh salads.

Chef Salad
Served with mixed greens, turkey, ham, Swiss & American cheese, tomato, bacon bits, red onion, egg wedges, and croutons.............................................................. 9.95

Caesar Salad with Grilled Chicken
Fresh romaine lettuce, shredded parmesan cheese, garlic croutons and classic Caesar dressing ........ 10.95

Grilled Flounder Salad
Fresh mixed greens, shredded cheddar & jack cheese, diced tomatoes and scallions...................... 11.95

Chopped Salad with Grilled Chicken
With iceberg lettuce, shredded parmesan cheese, diced tomatoes, scallions, red & green bell peppers, and almonds tossed in red wine vinaigrette.......................11.95

All prices are subject to applicable taxes and 20% service charge.
LUNCH BUFFET MENU

All buffets include beverage station with Coffee, Iced Tea and Water

The Deli Bar
Sliced roast beef, ham, turkey, and salami, with lettuce, tomatoes, onion, Swiss, Provolone, and American cheese, pasta salad, cole slaw, assorted breads, and condiments. Dessert tray consisting of assorted cookies and brownies .................................................. 19.95

Southern Jubilee
Tossed garden salad, fried chicken, fried catfish, mashed potatoes with gravy, dirty rice, collard greens, corn on the cob, cornbread muffins, and assorted cobblers ............................................................. 27.95

Hot and Hearty
Sliced sirloin with a red wine and rosemary au jus, brown sugar and honey glazed pit ham, roasted red potatoes, vegetable medley, dinner rolls, Chef’s salad bar, and assorted desserts .................................................... 24.95

The Grille Room
Italian sausage with peppers & onions, BBQ chicken breast, beef kabobs, dilled new potatoes, rice pilaf, vegetable medley, dinner rolls, Chef’s salad bar, and assorted desserts .................................................... 24.95

Prices based on a minimum of 50 guests. Buffets for less than 50 guests will incur an additional per person charge.
All lunch entrees include house salad, dinner rolls, Chef’s choice of dessert, and a beverage station with Coffee, Iced Tea and Water

PLEASE CHOOSE UP TO THREE ENTREES FOR YOUR LUNCHEON:

Chicken Marsala
Served with rice pilaf and Italian green beans ........................................ 15.95

Chicken Parmesan
Served over penne pasta with marinara and vegetable medley ...................... 16.95

Beef Burgundy
Served with white rice and broccoli with cheese sauce .................................. 18.95

Slow Cooked Beef Brisket
Served with a cabernet brown sauce, buttery new potatoes, and vegetable medley .................................................. 18.95

Fried BBQ Pork Chops
Served with macaroni & cheese and fried zucchini ........................................ 17.95

Slow Roasted Pork Loin
Served with apple chutney, mushroom & almond rice pilaf, and brandy spiced baby carrots ................................................. 18.95

Baked Flounder
Topped with shrimp scampi, served with saffron rice, and vegetable medley .................................................. 26.95

Shrimp and Sausage
Over stone ground yellow grits with a bacon gravy and vegetable medley ........ 26.95

All prices are subject to applicable taxes and 20% service charge.
MENU

LUAU BUFFET 19.95 Per Person

All themed buffets include beverage station with Coffee, Iced Tea and Water

Pulled Pork BBQ
Teriyaki Mahi with Pineapple Mango Salsa
Huli Huli Chicken
Island Fried Rice
Fruit Salad
Polynesian Cole Slaw
Cucumber Salad
Poke
Coconut Cream Pie
Pineapple Upside Down Cake

Prices are subject to applicable taxes and a 20% service charge.
All Dinners served with Dinner Rolls, Iced Tea, Water and Coffee

SALAD (Choose One)
House Salad
Caesar Salad
Spinach Salad
Chopped Salad

APPETIZERS (Choose One)
Port Wine Marinated Fruit Cup
Tomato and Basil Bruschetta
Spinach and Parmesan Soup
Tomato Bisque

ENTREES (Choose up to three)
Char-Grilled Ribeye Steak ..................39.95
Topped with Bleu Cheese Butter and Onion Strings

Beef Tenderloin ..................................44.95
Topped with Warm Crab Meat and a Citrus Hollandaise

Chicken Breast
Stuffed with Spinach, Bacon, and Gouda over an Herbed Béchamel .....................34.95

Baked Chicken Breast
With a Chardonnay and Tarragon Reduction ..........32.95

Center Cut Pork Loin
With a Rosemary Honey Mustard Glaze .................34.95

Seared Pork Tenderloin
With a Port Wine and Pear Chutney .................34.95

Blackened Grouper
With a Black Bean and Cucumber Salsa ..........55.95

Crab Encrusted Mahi
With a Lemon Basil Sauce ......................51.95

STARCHES (Choose One)
Garlic Mashed Potatoes
Sour Cream Stuffed New Potatoes
Dilled Yukon Gold
Saffron Rice
Basmati Rice Pilaf
Jasmine Rice with Cashews & Bell Peppers

VEGETABLES (Choose One)
Sautéed Squash and Zucchini
Broccoli and Cheese Sauce
Fresh Vegetable Medley
Asparagus Polonaise
Soy Glazed Bell Peppers
Sautéed Spinach

DESSERTS (Choose up to Two)
Raspberry Cheesecake
Chocolate Torte
Chocolate Mousse Cake
Red Velvet Cake
Cheesecake with Triple Berry Compote
Brownie Sundae

Prices are subject to applicable taxes and a 20% service charge.
DINNER BUFFET MENU

All Buffets include Iced Tea, Water, Coffee, Dinner Rolls & Butter

The Orient Express ........................................24.95
Stir-Fry Chicken
Pepper Steak
Stir-Fry Rice
Asian Vegetable Medley
Chef’s Salad Bar
Rolls
Assorted Desserts

A Taste of Italy ...........................................28.95
Chicken Alfredo
Lasagna
Eggplant Parmesan
Sautéed Squash and Zucchini with Basil
Italian Green Beans
Chef’s Salad Bar
Garlic Bread
Assorted Desserts

Simply Southern ...........................................27.95
Buttermilk Fried Chicken Breast
Fried BBQ Pork Chops
Mashed Potatoes with Gravy
Buttery Kernel Corn
Macaroni and Cheese
Cornbread Muffins and Biscuits
Chef’s Salad Bar
Assorted Cobblers

THE GREAT OUTDOORS

All American Cook Out ..................................24.95
Hamburgers
Hot Dogs
BBQ Chicken Breast
Baked Beans
Corn on the Cob
Cole Slaw
Potato Salad
Cheese and Relish Tray
Apple and Pecan Pie

Southern Pig Pickin’ ........................................Market Price
Whole Roasted Pig
Whole Turkey
BBQ Baby Back Ribs
Corn on the Cob
Baked Beans
Roasted Red Potatoes
Collard Greens
Biscuits with Apple Butter
Pasta Salad
Cole Slaw
Potato Salad
Apple Crisp

All prices are subject to applicable taxes and a 20% service charge.
DINNER BUFFET MENU
All Buffets include Iced Tea, Water, Coffee, Dinner Rolls & Butter

THE GREAT OUTDOORS
Southern Style BBQ ................................... 29.95
  Pulled BBQ Pork
  Fried Chicken
  Baby Back Ribs
  Collard Greens
  Macaroni and Cheese
  Biscuits
  Cornbread Muffins
  Assorted Cobblers

The Great Outdoors Buffets are for outdoor functions only.

THE GREAT OUTDOORS
The Steak Out ........................................... 29.95
  Grilled NY Strip
  Italian Sausage with Peppers and Onions
  Baked Potatoes
  Green Beans
  Tossed Salad
  Pasta Salad
  Assorted Rolls
  Brownies and Cookies

THE GREAT OUTDOORS
Seafood by the Seaside ......................... Market Price
  Steamed Crab Legs
  Chilled Shrimp Cocktail
  Oysters on the Half Shell
  Fried Flounder
  Southern Fried Rice
  Mashed Potatoes with Gravy
  Fried Okra
  Cole Slaw
  Hushpuppies
  Biscuits
  Lemon Meringue Pie
  Key Lime Pie

CREATE YOUR OWN BUFFET
Salads
All items are priced per person
  Tossed Garden Salad ................................ 2.00
  Fruit Salad ........................................ 2.50
  Pasta Salad with Grilled Vegetables ................. 2.50
  Spring Salad ........................................ 3.00
  Spinach Salad ....................................... 3.00
  Chopped Salad .................................... 2.00

BEEF ENTREES

Chef Carved Beef Tenderloin
  Served with Red Wine Butter Sauce ................. 16.00
Chef Carved Prime Rib
  Served with Creamy Horseradish and Red Wine and
  Rosemary au Jus ........................................ 12.00
Beef Burgundy ........................................ 9.00
Roast Top Sirloin
  With au Jus ........................................... 9.00
Beef Brisket
  With a Rubbed Sage Brown Sauce ..................... 10.00
Chef Carved Slow Roasted Strip Loin
  With a Cabernet Reduction ........................... 10.00

CHICKEN ENTREES

Chicken Marsala ...................................... 10.00
Char-Grilled Chicken Breast
  With Champagne Sauce ................................ 9.00
Herbed Baked Chicken ................................ 9.00
Baked Breast of Chicken
  With Mushrooms Sauce .................................. 10.00
Chicken Parmesan .................................... 10.00
Chicken Kiev ......................................... 10.00

PORCH ENTREE

Pork Loin
  With Apple Brandy Cream ............................. 10.00
Honey Baked Ham
  With Pineapple Chutney ............................... 9.00
Sage Rubbed Center Cut Pork Loin ... 10.00
Spiral Ham
  With Brown Sugar & Honey Glaze ..................... 10.00
Pork Tenderloin
  Stuffed with Orange Compote ......................... 10.00
Spanish Pork
  With Apple Citrus Salsa .............................. 10.00

All prices are subject to applicable taxes and a 20% service charge.
DINNER BUFFET MENU

All Buffets include Iced Tea, Water, Coffee, Dinner Rolls & Butter

SEAFOOD ENTREE

Broiled Flounder
With Lemon Butter Sauce ........................................ 10.00
Crab Cakes
With Citrus Aioli ......................................................... 15.00
Baked Salmon
With Lobster Dill Sauce .................................................. 12.00
Crab Encrusted Grouper
With Southwestern Tartar Sauce ..................................... 18.00
Shrimp
With Stone Ground Yellow Grits and Tasso Gravy 16.00
Scallops Fra Diavolo
With Penne ................................................................. 18.00

STARCH

Au Gratin Potatoes ........................................................... 3.00
Roasted Red Potatoes ....................................................... 2.00
Mashed Potatoes with Gravy ............................................. 3.00
Rice Pilaf ............................................................... 2.00
Saffron Rice ............................................................. 3.00
Wild Rice Blend .......................................................... 3.00
Basmati Rice ............................................................. 3.00
Macaroni and Cheese ..................................................... 3.00
Fettuccine Alfredo ........................................................ 3.00

VEGETABLES

Country Style Green Beans ............................................. 2.00
Vegetable Medley ............................................................ 2.00
Corn Souffle ................................................................. 3.00
Broccoli and Cheese ....................................................... 3.00
Fried Zucchini ............................................................... 3.00
Squash Casserole ........................................................... 3.00
Ratatouille ................................................................. 4.00
Baked Tomatoes with Provolone ......................................... 3.00
Char-Grilled Eggplant .................................................... 3.00

SPECIALTY STATIONS

All items are priced per person

Mashed Potato Station .................................................. 2.50
Mashed Russet and Sweet Potatoes, with bacon, sour cream, shredded cheese, scallions, butter and seasonings to mix to your taste

Pasta Station ................................................................. 3.50
Assorted Raviolis and Tortellini’s with Marinara and Alfredo

Shrimp Station ............................................................... 6.00
Shrimp sautéed fresh in front of you. Your choice of Scampi, Cajun, Scaloppini, or Grand Mariner

Quesadilla Station .......................................................... 5.00
Quesadillas cooked fresh to your liking. Choice of Ground Beef, Chicken, or Shrimp with assorted vegetables

Cookies & Cream Station ................................................ 3.00
Assorted Cookies with Milk and Chocolate Milk for Dipping

Sundae Station ............................................................... 5.00
Vanilla Ice Cream, Toppings include Chocolate Chips, Almonds, Strawberry, Hot Fudge, Whipped Cream, Sprinkles, and Cherries

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PLATED DINNER MENU

All Dinners Served with a Basket of Dinner Rolls, Iced Tea, Water and Coffee

THE BISTRO ......................................................... 44.95
Chopped Salad
Pan Seared Filet of Beef
With a Red Wine Reduction, Roasted Garlic Mashed Potatoes, and Vegetable Medley
Herb de Provence and Panko Crusted Mahi
Topped with Crab Cream, served with Rice Pilaf and Vegetable Medley
Sautéed Chicken Breast
With a White Wine and Tarragon Cream Sauce, over Bowtie Pasta with Vegetable Medley
Chocolate Torte or Cheesecake
With Triple Berry Compote

THE COUNTRY CLUB ........................................... 44.95
Caesar Salad
Prime Rib
With au Jus and Creamy Horseradish, Dilled Yukon Gold Potatoes, and Asparagus Polonaise
Crab Cakes
With Citrus Hollandaise, Sautéed Spinach, and Sour Cream Stuffed New Potatoes
Chicken Kiev
With Saffron Rice, and Glazed Baby Carrots
Brownie Sundae or Raspberry Cheesecake

NEW YORK NIGHTS ............................................. 49.95
Waldorf Salad
Lobster Newberg
Delmonico Steak
With Herb Butter, Mashed Yukon Gold Potatoes, and Vegetable Medley
Pasta Primavera
New York Style Cheesecake or Chocolate Mousse Cake

All prices are subject to applicable taxes and a 20% service charge
## MENU

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fruit and Cheese Tray</td>
<td>$2.50</td>
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<tr>
<td>Vegetable Tray</td>
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<tr>
<td>Crab Dip</td>
<td>$6.00</td>
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<td>Tomato Basil Bruschetta</td>
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<td>Shrimp Cocktail</td>
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<td>Fruit Kebabs with Honey Glaze</td>
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<tr>
<td>Vegetable Spring Rolls with Thai Dipping Sauce</td>
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<td>Shrimp Scampi</td>
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<td>Fondue Station</td>
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<td>Antipasto Tray</td>
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<td>Swedish Meatballs</td>
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<td>Meatballs with Citrus BBQ</td>
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<td>Grilled Portabella with Tomato and Provolone</td>
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<td>Parmesan Chicken Tenders</td>
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<td>Cheese Tortellini with Marinara</td>
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<td>Cheese Ravioli with Alfredo</td>
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<td>Mini Crab Cakes</td>
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<tr>
<td>Seared Scallops with Chardonnay Garlic Sauce</td>
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<tr>
<td>Low Country Spring Rolls with Spicy Honey Mustard</td>
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<td>Sausage Stuffed Mushrooms</td>
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<td>Blackened Chicken Wings with BBQ and Hot Sauce</td>
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<td>Smoked Salmon Tray</td>
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<td>Mini Cordon Bleu</td>
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<td>Chicken Satay</td>
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<td>Brie Torte with Sun Dried Tomatoes and Pesto</td>
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<td>Mini Quiche Lorraine</td>
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<td>Fried Quail with Thai Dipping Sauce</td>
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<tr>
<td>Spinach and Artichoke Dip with Tri Color Tortilla Chips</td>
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<tr>
<td>Skewered Teriyaki Beef and Red Bell Peppers</td>
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</tbody>
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Priced per person for 1 hour. All prices are subject to applicable taxes and a 20% service charge.
BEVERAGE SERVICE

Cash Bar – Priced Per Drink
House Liquor .............................................................. 6.00
Call Liquor ................................................................. 8.00
Top Shelf ................................................................. 9.00
Premium Brands ...................................................... 10.00
House Wine ............................................................. 5.50
Domestic Beer ........................................................... 4.00
Imported Beer .......................................................... 4.50
Soft Drinks ............................................................... 2.00
Mineral Water ........................................................... 2.00

Host Bar – Priced Per Drink
House Liquor .............................................................. 6.00
Call Liquor ................................................................. 8.00
Top Shelf ................................................................. 9.00
Premium Brands ...................................................... 10.00
House Wine ............................................................. 5.50
Domestic Beer ........................................................... 4.00
Imported Beer .......................................................... 4.50
Soft Drinks ............................................................... 2.00
Mineral Water ........................................................... 2.00

House Wine by the Bottle
Chardonnay ............................................................. 29.00
Cabernet Sauvignon .................................................. 29.00
Merlot ................................................................. 29.00
White Zinfandel ...................................................... 29.00
Napoleon Champagne .............................................. 30.00
Robert Mondovi Chardonnay ................................... 32.00
Robert Mondovi Merlot .......................................... 32.00

Specialties
Champagne Punch by the Gallon .................. 35.00 per gallon
Rum Punch by the Gallon ............................... 50.00 per gallon
Fruit Punch or Un(Sweet) Tea ......................... 20.00 per gallon
Champagne Toast ............................................... 3.00 per glass

ADDITIONAL FEES
Bartender Fee First Two Hours ....................... 75.00
Additional Hours ............................................. 25.00 each hour

Beverages are subject to service charge. Additional fees are subject to tax.