



*Private Event
and Catering Menu
The Shoreline Café*



Breakfast

Rise and Shine

Dry Cereal with Milk
With Danish or Muffins
Chilled Orange and Grapefruit Juice
Freshly Brewed Coffee

Grande Shores Healthy Start

Chilled Assorted Juices
Fresh Seasonal Fruit Kabobs
Scrambled Eggs and Hash Browns
Turkey Sausage
Choice of Oatmeal or Yogurt Bar
Freshly Brewed Coffee

Southern Style Breakfast Buffet

Chilled Assorted Juices
French Toast or Pancakes with
Warm Syrup
Fresh Fruits of the Season
Grits and Pan-Fried Potatoes
Scrambled Eggs
Baked Biscuits and Country Sausage Gravy
Crisp Bacon and Southern Sausage Patties
Fresh Brewed Coffee



Plated Lunch Options

Plated Lunches Include a Tossed House Salad, Roll & Butter, Brownie or Cookie, & Coffee and Iced Tea.

The Half and Half

Choice of Chicken Salad
Croissant or French Dip Hoagie
served with choice of Cream of
Broccoli, Vegetable or Chicken
Noodle Soup

Trio Salad

Fresh Shrimp, Tuna and Chicken
Salads Garnished with Fresh
Vegetables

Chicken Parmesan

Breaded chicken breast baked
with provolone cheese
and marinara sauce served atop
angel hair pasta

Boxed Lunch Option

Boxed Lunches or Sandwich include a bag of Fresh Chips, Seasonal Whole Fruit,
Chocolate Brownie, & Soft Drink.

Coastal Hoagie Lunch

Sliced Ham and Turkey topped
with Lettuce and Tomato, and
Served on a Hoagie Roll

Buffet Style Lunch Options

Lunch Buffets are available from 11am-3pm

All Buffets are served for 30 people or more and open for 1 and 1/2 hours

Deli Smorgasbord

Fresh Assortment of Deli Breads,
Mayonnaise and Dijon Mustard,
Freshly Sliced Ham, Turkey ,
and Roast Beef
Sliced Tomatoes, Lettuce,
American Cheese,
Potato Salad and Chips,
Fresh Baked Cookies,
Coffee and Iced Tea

Mexican Lunch

Fajita Bar with: Taco Shells, Flour
Tortillas, Beef and Chicken Strips,
Spanish Rice, Black Beans,
Grilled Onions, Green Peppers
Sour Cream, Salsa, Shredded
Cheese, Shredded Lettuce, Tortilla
Chips and Guacamole,
Churros
Coffee and Iced Tea



Buffet Style Dinner Options

All Buffets are served for 30 people or more and open for 1 and 1/2 hours

Atlantic Dinner

Prime Rib Slow Cooked and Served with Au Jus and Horseradish, Chicken Marsala Lightly Floured and Sautéed Topped with a Marsala Wine and Mushroom Sauce, Baked White Fish Served with a Dill Sauce, Fresh Garden Salad with Assorted Dressings, Garlic Mashed Potatoes, Vegetable, Rolls
Chef's Choice of Dessert, Coffee and Iced Tea

Southern Comfort

Pork Barbequed Spare Ribs, Crispy Fried Chicken, White Rice with Brown Gravy, Mac and Cheese, Corn on the Cob, Green Beans, Biscuits with Honey Butter,
Lemon Meringue Pie, Coffee and Iced Tea

The Cook Out

Grilled Hamburgers, Barbequed Chicken, Jumbo All-Beef Hotdogs, Lettuce, Tomato, Onion, Cheddar Cheese, Pickles, Coleslaw, Baked Beans, Corn on the Cob, Sandwich Buns, Brownies,
Lemonade and Iced Tea.

Aloha Aloha

Pineapple Glazed Ham, Hawaiian Huli Huli Chicken, Vegetable Spring Rolls served with Sweet and Sour Glaze, Coconut Lime Rice, Corn on the Cob or Hawaiian Cole Slaw,
Sweet Hawaiian Rolls, Coconut Crème Cake, Coffee and Iced Tea

Low Tide Buffet

Coleslaw, Southern Fried Chicken, Pulled Pork Barbecue, Fried Catfish,
Mashed Potatoes and Gravy, Green Beans, Cornbread, Chef's Choice of Dessert, Coffee and Iced Tea



Create Your Own Buffet

All Buffets are served for 30 people or more and open for 1 and 1/2 hours
(All Buffets served with Fresh Rolls & Butter, Coffee and Iced Tea)

SALADS

(Choice of Two)

Tossed Garden Salad • Tomato and Cucumber Salad
Pasta Salad • Southern Potato Salad
Spinach Salad • Cole Slaw

ENTRÉES

Roast Beef Au Jus • Baked or Fried Chicken
Baked Ham with Fruit Sauce
Chicken Marsala • Pulled Pork Barbecue
Country Style Steak • Roast Pork Loin
Broiled or Fried Whitefish • Shrimp Creole

CARVING STATION ITEMS

Prime Rib Station
Butter Basted Breast of Turkey Station

VEGETABLES

(Choice of Two)

Sautéed Vegetable Medley • Green Beans
Butter Beans • Cauliflower with Cheese Sauce
Squash Casserole • Glazed Baby Carrots
Broccoli with Cheese Sauce • Sautéed Zucchini and Tomatoes Fried
Okra • Southern Collard Greens

STARCHES

(Choice of Two)

Parsley New Potatoes • Rosemary and Garlic New Potatoes Mashed
Potatoes • Scalloped Potatoes Au Gratin
Wild Rice • Steamed White Rice • Macaroni and Cheese

DESSERT

(Choice of One)

Key Lime Pie • Peach Cobbler • Lemon Meringue Pie
Pecan Pie • Brownies & Cookies • Mini Assorted Cheesecakes
Specialty Desserts: Additional
Decadent Chocolate Cake • White Chocolate Raspberry Cheesecake



Hors d' Oeuvres Receptions

When served as a meal, on average, your guests will consume 5 hors d'oeuvres per person per hour for the first 2 hours and 3 per person per hour for each additional hour. If a full meal is to follow, on average, your guests will consume 3-4 hors d'oeuvres per person.

Fruit Display

Small Display (serves 25)
Medium Display (serves 50)
Large Display (serves 100)

Cheese Display

A variety of international and domestic cheeses, garnished with grapes and crackers.

Small Display (serves 25-50)
Medium Display (serves 50-75)
Large Display (serves 75-100)

Carving Stations

Carving selections served with sourdough rolls and appropriate condiments.

Roast Tenderloin of Beef (serves 25)
Butter Basted Breast of Turkey (serves 25)
Baked Virginia Ham (serves 60)
Roast Round of Beef (serves 75)

Chilled Vegetable Crudit 

A variety of fresh garden vegetables served with ranch dipping sauces

Small Display (serves 25)
Medium Display (serves 50)
Large Display (serves 100)

Deli Platter

Roast beef, ham, turkey breast, Swiss cheese, cheddar cheese, lettuce, tomato, pickles, sourdough rolls, mustard and mayonnaise.

Small Platter (serves 25-50)
Medium Platter (serves 50-75)
Large Platter (serves 75-100)

Small Bites

Shrimp Wrapped in Bacon
Vegetable Spring Rolls with Sweet Red Chili Sauce
Bar-B-Que or Marinara Meatballs
Fried Chicken Fingers with Honey Mustard
Fried Chicken Wings with Ranch and Blue Cheese
Spicy Boneless Wings
Mozzarella Cheese Sticks
Breaded Jalapenos stuffed with cheese
Fried Ravioli
Mini Quiches
Miniature Crab Cakes with Creamy Hollandaise



Breaks and Refreshments

All breaks are served for 30 minutes.

The Afternoon Delight

Fresh Vegetables with dip, Assorted Cheese, Bottled Water

The Carolina Break

Soft Pretzels served with Assorted Mustards, Buttered Popcorn,
Variety of Miniature Candy Bars, and Assorted Soft Drinks

Cookie Mania

Bakery Selection of Fresh Cookies, Ice-Cold Milk,
and Assorted Soft Drinks

Afternoon Revitalization

Sliced Fresh Fruits and Granola Bars, Sparkling Water

Assorted sodas, bottled water, regular and decaffeinated coffee

Freshly Baked Cookies

Mega Muffins

Iced Chocolate Brownies

Beverage Service

Regular or Decaf Coffee

Iced Tea

Lemonade or Fruit Punch

Fruit Juices*

Assorted Soft Drinks

*(Orange, Grapefruit, Cranberry, and Pineapple)

Nibbles

Tortilla Chips with Salsa con Quèso

Potato Chips with French Onion Dip

Spinach and Artichoke Dip with Tri Colored Tortilla Chips

Guacamole and Green Chile Salsa with Tri Colored Tortilla Chips Mini

Pretzels (per pound)

Mixed Nuts (per pound)

Peanuts (per pound)

Dry Snack Mix (per pound)

● No Outside Food or Beverage is Permitted into Function Areas ●



Bar Selections

To consume alcoholic beverage in the State of South Carolina attendees must be at least 21 years of age and have a valid identification. The bartender is ultimately responsible for age verification and has the right to refuse service. It is strictly against the law in the State of South Carolina for attendees to bring their own alcoholic beverages to any function. Violation of the "brown bagging" law is subject to fine.

Sponsored Hourly Open Bar

Beverages include a selection of beer, wine and liquor.
Premium Brands are available for an additional cost
House Brands are available for additional cost

Beer and Wine Only Bar

Beverages include a selection of light domestic beer, regular domestic beer, and house wine.

Host Bar

Hotel provides beer, wine, and liquor.
This arrangement is set up on a per drink basis and the group host pays based on consumption.

Cash Bar

Hotel provides beer, wine and liquor.
This arrangement is set up on a per drink basis.
Guests will pay for each drink at the time of serving.
There may be a minimum sales requirement based on the size of the group.

*We recommend you plan two bartenders for more than 75 guests.

*Bartending services are required for all bar options.

- Prices do not include 20% Service Charge and 11.5% Food and Beverage Tax •
- Children Ages 4-10 are Half the Adult Price • Kids 3 and Under Eat Free
- No Outside Food or Beverage is Permitted into Function Areas •



Food and Beverage Policies

Menus

Grande Shores Ocean Resort does not allow any outside food to be brought onto our premises other than wedding and birthday cakes. Menus and menu pricing are subject to change. While menu suggestions represent a sampling of the most popular offerings, we would be happy to customize a menu to accommodate your personal preferences.

Please note that the prices do not include the Food and Beverage sales tax, gratuity or the service charge which are applicable to all food and beverage charges. Children ages 4-10 are half the adult cost and kids 3 and under are free. **No leftover food or beverages may be removed from any meeting space during or after any event.**

Guarantees

To allow adequate preparation time, menus must be agreed upon no later than 30 days prior to your event or function. A final guarantee is due 3 business days prior to the event. We will prepare 5% above the given guarantee. All buffet menus are buffet style and not "all-you-can-eat."

Beverages

As a licensee, The Shoreline Café must abide by South Carolina Alcohol Beverage Laws and Regulations; therefore, it is our policy that no alcoholic beverages may be brought into any meeting space from outside sources nor shall be taken from any premises. In accordance with the South Carolina State Law, guests must be 21 years of age to consume alcohol. Grande Shores Ocean Resort and the Horizon at 77th reserves the right to both check identification and refuse to serve alcohol to underage persons or persons deemed intoxicated.

Miscellaneous

- Function spaces will not be reserved until a deposit is made. Deposits vary by event. Your Group Sales Coordinator will discuss your deposit policy with you at the time of booking.
- All events, either indoors or outdoors, must end by 10 P.M.
- Group Sales Requests that any outside vendors, i.e. D.J.'s, bands, photographers, bakers, event planners, names and telephone numbers be submitted to the Sales Department at least 30 days prior to the event. Any special need of vendors, including power, stages, tables, etc, must be requested in writing. Additional charges may apply based on vendor needs.