

# *rehearsal dinners*

## *New Beginnings*

### *salads*

Tossed Baby Lettuces with Goat Cheese and Black Olives with  
Thousand Island, Vinaigrette, Ranch and Blue Cheese Dressings  
Marinated Tomatoes and Cucumbers with Basil Oil and Red Wine Vinegar  
Tri-Colored Rotini with Artichokes, Sun-Dried Tomatoes and Mushrooms  
Summer Vegetable Salad

### *bountiful seafood array*

Cajun Style Boiled Shrimp in the Shell  
Presented on Crushed Ice with Appropriate Condiments

### *entrées*

Broiled Florida Grouper with Lobster Cream Sauce  
Baked Seafood Au Gratin  
Basil Pesto Marinated Chicken Breast

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Steamed New Potatoes with Fresh Chives  
Sautéed Seasonal Vegetables

\* \* \*

Freshly Baked Assorted Rolls and Butter

### *desserts*

Array of Seasonal Fruit Presented on a Mirror with Toasted Coconut  
Key Lime Pie, Chocolate Torte, and Chocolate Mousse

Freshly Brewed S&D Coffees and Iced Tea

*\$65.00 per guest*

### *bonfire on the beach*

Includes Tiki Torches, S'mores and Music.

*\$500.00*

### *two hour open bar*

Serving Domestic and Specialty Beers, House Wines and Soft Drinks

*\$22.00 per guest*

*Half price for children 5-12 years old;  
4 and under complimentary*



*All food and beverage functions are subject  
to a 22% service charge and 7% state tax.  
Subject to change*

# *rehearsal dinners* (CONTINUED)

## *Happily Ever After*

### *salads*

Assorted Tossed Field Greens with  
Thousand Island, Vinaigrette, Ranch and Blue Cheese Dressings  
Potato Salad  
Cole Slaw

### *bountiful seafood array*

Cajun Style Boiled Shrimp in the Shell  
Presented on Crushed Ice with Appropriate Condiments

### *entrées*

Grilled Barbecue Chicken Breast  
Baked Grouper with Caribbean Salsa  
Fried Shrimp and Oysters  
Served with Tartar and Cocktail Sauces and Lemon Wedges

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Roasted Potatoes and Corn on the Cob  
Seasonal Vegetables  
Southern Style Hushpuppies

\* \* \*

Freshly Baked Assorted Rolls and Butter

### *desserts*

Sliced Seasonal Fresh Fruit  
Key Lime Pie  
Homemade Peach Cobbler  
Freshly Brewed S&D Coffees and Iced Tea

\$45.00 per guest

### *bonfire on the beach*

Includes Tiki Torches, S'mores and Music.  
\$500.00

### *two hour open bar*

Serving Domestic and Specialty Beers, House Wines and Soft Drinks  
\$22.00 per guest

\*Chef Fees where applicable at  
\$75.00 plus tax per chef



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# *rehearsal dinners* (CONTINUED)

## *All American Wedding*

### *salads*

Spinach and Iceberg Lettuces, Cherry Tomatoes, Shredded Cheese, Black and Green Olives  
and Croutons with Thousand Island, Vinaigrette, Ranch and Blue Cheese Dressings  
Red-Skin Potato Salad  
Creamy Cole Slaw

### *from our grill*

Certified Angus Beef Hamburgers, Grilled Grouper with a Caribbean Salsa  
and Grilled Breast of Chicken  
Sliced and Shredded Cheeses, Chopped Onions, Assorted Pickle Tray  
Crisp Lettuce, Sliced Vidalia Onions and Vine-Ripened Tomatoes  
Selection of Mustards, Mayonnaise, Ketchup and Barbecue Sauce  
Corn on the Cob and House Made Baked Macaroni and Cheese  
Red Skin Potato Salad

### *desserts*

Apple and Pecan Pies  
Key Lime Pie  
Seasonal Fruit Display with Berries  
Freshly Brewed S&D Coffees and Iced Tea

*\$45.00 per guest*

### *bonfire on the beach*

Includes Tiki Torches, S'mores and Music.

*\$500.00*

### *two hour open bar*

Serving Domestic and Specialty Beers, House Wines and Soft Drinks

*\$22.00 per guest*

*\*Chef Fees where applicable at  
\$75.00 plus tax per chef*



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