



Dinner Buffets

Mediterranean Buffet

Mixed Greens Salad with crispy Chickpeas, Cucumbers, Red Onions, Cherry Tomatoes, Heart of Palm,
Roasted Pepitas, Feta Cheese, Balsamic Vinaigrette and Champagne Vinaigrette
Shrimp Brochette with Harissa Lemon Butter
Spinach, Boursin and Sundried Tomato Chicken Roulade
Cumin spiced grilled Vegetables
Fingerling Potatoes tossed with Feta Cheese, Capers and White Wine
Bread Pudding with Whiskey Sauce

\$42++ per Guest

French Buffet

Mixed Greens Salad with Cucumbers, Red Onions, Cherry Tomatoes, Heart of Palm, Caramelized Pecans,
Goat Cheese crumbled, Herbs de Provence Vinaigrette and White Truffle Vinaigrette
Roasted Chicken Thighs with Rosemary Beurre Blanc
Salmon en Croute with Mustard/Dill Cream Sauce
Au Gratin Potatoes, Charred Broccolini
Raspberry Napoleon

\$42++ per Guest

Cajun Buffet

Garden Salad with assorted dressings
Blackened Mahi-Mahi with Crawfish Lemon Butter
Roasted Stuffed Pork Loin Cajun reduction
Chicken Jambalaya
Corn Maque Choux
Crispy Brussel Sprouts
Bananas Foster Bread Pudding a la Mode

\$40++ per Guest

Buffet

Garden Salad with assorted dressings
Lamb Chops with Mint demi glaze
Crab Cakes with Dijon Lemon Butter
Pan Seared Chicken Breast White Mushroom Velouté
White Truffle Mac and Cheese
Garlic Mashed Potatoes
Grilled Vegetables
New York Cheesecake

\$44++ per Guest

The Hilton Head Southern Buffet

Tossed Garden Salad choice of dressings, Cole Slaw
BraeBurn's Famous Southern Fried Chicken & Baked Chicken
Mashed Potatoes with Country Gravy, smothered Green Beans, Collard Greens, Corn Kernels
Buttermilk Biscuits with Honey
Peach or Apple Cobbler and Ice Cream

\$34++ per Guest



The El Dorado Fajita Buffet

Homemade Tortilla Chips with Queso and Salsa
Garden Salad with assorted dressings (3)
Chicken and Beef Fajitas with warm Flour Tortillas, Pico de Gallo, Guacamole, sliced Jalapeños,
grated Cheddar and Jack Cheese, shredded Lettuce, Sour Cream
Chicken Enchiladas with Tomatillo Sauce
Refried Beans and Mexican Rice
Tres Leches Cake and Key Lime Pie
\$35++ per Guest

The Colonial BBQ Buffet

Jumping Jack Cole Slaw (Vinegar base)
Country Style Potato Salad (Mayonnaise Base)
Smoked BBQ Brisket
Baked Chicken basted with homemade BBQ Sauce
Southern Baked Beans
choice of Buttered Corn Kernels or Green Beans
Garlic Cheddar Biscuits
whole Pickled Jalapenos and Dill Pickle slices
Apple Pie or Cherry Pie
\$38++ per Guest

The Amen Corner Buffet

BraeBurn's Famous House Salad
12-ounce New York Strip, Grilled on the Terrace, with Garlic Butter, Au Jus and Creamy Horseradish
Baked Potato Bar with grated Cheddar Cheese, Sour Cream, Bacon crumbles and chopped Chives
Corn on the Cob, sautéed seasonal Vegetables
fresh Garlic Toast and Jalapeño Cheese Bread
warm Bread Pudding with Whiskey Sauce
\$45++ per Guest

The Riviera Italian Buffet

Caesar Salad
Choice of 5-Cheese, Vegetable, or Italian Beef Lasagna
Chicken Marsala
baked Salmon with creamy Pesto Sauce
Cheese Tortellini with Alfredo Sauce
Sautéed Italian Vegetables
assorted Cannoli's and Italian Cream Cake
\$42++ per Guest



Dessert Stations

Ice Cream Bar

Chocolate and Vanilla Ice Cream, Sprinkles, Mini Chocolate Chips, Oreo Cookie Crumbs, M&M's, Chocolate Sauce, Strawberry Sauce, Fresh Whipped Cream

\$8++ per Guest

Banana Split Pop Bar

Banana Pops, Chocolate, Butterscotch and Strawberry Sauces, Chocolate and Rainbow Sprinkles, Mini Chocolate Chips, crushed Oreos and Chocolate Chip Cookies, Mini M&M's, shaved Coconut, Mini Marshmallows, Toffee Bits

\$8++ per Guest

Caramel Apple Pop Bar

Apple Pops, Vanilla Icing, Chocolate Sauce, Chocolate Sprinkles, Toffee Bits, chopped Walnuts, Graham Cracker Crumbs, Mini Chocolate Chips, Mini M&M's, Mini Marshmallows

\$8++ per Guest

Viennese Table (groups of 100 or more)

Miniature French Pastries, Chocolate Truffles, Chocolate Covered Strawberries and Éclairs

\$10++ per Guest

Chocolate Fountain

Molten Dark Chocolate, Bananas, Strawberries, Pineapple, Pretzels and Butter Cookies

\$10++ per Guest

Cookies and Brownies

Dark Fudge Brownie, White Chocolate Mousse, Pecans.
assorted Fresh Baked Cookies

\$9++ per Guest

Sub Zero Station (Nitrogen)

Jumbo Marshmallows with Chocolate, Vanilla and Strawberry Dipping Sauce

Dragons Breath Cereal Puffs

\$12++ per Guest