

Wedding &  
Events Menus



  
HAMPTON HALL  
CLUB

170 Hampton Hall Boulevard, Bluffton, SC 29910

# Morning Buffets



## Pastries and Coffee

Assorted Pastries  
Mini Danish | Muffins | Coffee Cake

Beverages  
Coffee | Assorted Teas | Orange Juice |  
Cranberry Juice

\$10 per guest

## Traditional Breakfast

Assorted Pastries  
Mini Danish | Muffins | Croissants

Greek Yogurt Parfait Bar  
Vanilla | Honey Yogurt  
Granola | Fresh Berries | Artisan Preserves

Fresh Fruit  
Sliced Melon | Pineapple | Berries

Hot Breakfast  
Scrambled Eggs | Breakfast Sausage Links |  
Applewood Smoked Bacon | Breakfast Potatoes

Beverages  
Coffee | Assorted Teas | Orange Juice |  
Cranberry Juice

\$22 per guest

## Continental Breakfast

Assorted Pastries  
Mini Danish | Muffins | Coffee Cake

Greek Yogurt Parfait Bar  
Vanilla | Honey Yogurt  
Granola | Fresh Berries | Artisan Preserves

Fresh Fruit  
Sliced Melon | Pineapple | Berries

Beverages  
Coffee | Assorted Teas | Orange Juice |  
Cranberry Juice

\$18 per guest

## Southern Breakfast

Biscuits and Gravy  
Buttermilk Biscuits | Sawmill Gravy

Hot Breakfast  
Scrambled Eggs | Breakfast Sausage Links |  
Applewood Smoked Bacon | Breakfast Potatoes

Shrimp and Grits  
Pimento Cheese Grits | Local Shrimp |  
Bacon Gravy

Fresh Fruit  
Sliced Melon | Pineapple | Berries

Beverages  
Coffee | Assorted Teas | Orange Juice |  
Cranberry Juice

\$28 per guest

All Food and Beverage Charges are subject to a taxable 23% service charge and applicable local and South Carolina taxes. Prices are subject to change.

\*Chef Attendant Fee of \$100

# Morning Enhancements



## Buffet Enhancements

### Classic Benedict

Pit Smoked Ham | Poached Egg,  
Hollandaise | English Muffin

\$5

### Hampton Hall Benedict

Southern Style Crab Cake | Pit Smoked Ham |  
Poached Egg | Herb Hollandaise

\$7

### Smoked Salmon

Pastrami Cured Salmon | Whole Grain Crackers |  
Traditional Accompaniments

\$9

### Pimento Cheese Grits

\$4

### Biscuits and Gravy

Buttermilk Biscuits | Sausage Gravy

\$5

### Chef's Omelet Station

Tomato | Peppers | Sweet Onion |  
Mushrooms | Spinach | Bacon | Sausage  
Cheddar | Swiss | American

\$10\*

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# Lunch Buffets



## Clubhouse Deli Board

Choice of Soup

- Tomato-Basil Bisque
- She Crab
- Beef-Vegetable and Barley
- Chicken Noodle
- Butternut Squash Bisque

Choice of Mason Jar Salad

- Heirloom Tomato Greek Salad
- Tomato | Cucumber | Edamame | Dill
- Roasted Beet | Goat Cheese | Arugula
- Watermelon | Feta | Cilantro (In Season)

Deli Board

Deli Sliced Roast Beef | Oven Roasted Turkey Breast | Pit Smoked Ham

Sliced Domestic Cheeses

Pickles | Lettuce | Tomato | Red Onion

Creole Mustard | Dijon Mustard | Herb Aioli

Wheat and Country White Bread

House Fried Kettle Chips

House Baked Cookies and Brownies

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$20 per guest

## Southern High Tea

Choice of Soup

- Tomato-Basil Bisque
- She Crab
- Beef-Vegetable and Barley
- Chicken Noodle
- Italian Wedding Soup

Choice of Individual Mason Jar Salad

- Heirloom Tomato Greek Salad
- Marinated Tomato, Cucumber and Edamame
- Roasted Beet with Goat Cheese and Arugula
- Watermelon and Feta (In Season)

Tea Sandwiches (Choose 3)

- Pimento Cheese and Ham Biscuit
- Sliced Cucumber and Boursin
- Chicken Salad Croissant
- Shrimp Salad Croissant
- Sweet Cream Cheese and Strawberry
- Avocado BLT
- Roasted Turkey, Brie and Raspberry Jam
- Smoked Salmon and Boursin

Earl Grey Tea Pound Cake and Lemon Bars

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$20 per guest

(\$3 per Additional Selection)

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# Lunch

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## Buffets



### Southwest Fiesta

#### Nacho Bar

Fresh Fried Corn Tortillas | Tequila Spiked Queso Fundido | Sliced Jalapenos | Guacamole | Pico De Gallo | Sour Cream | Black Olives | Shaved Lettuce

#### Taco and Fajita Display

Pork Carnitas | Taco Spiced Beef  
Warm Flour Tortillas | Crispy Corn Tortillas  
Shaved Lettuce | Charred Salsa Rojo |  
Salsa Verde | Shredded Cheese | Sour Cream |  
Jalapenos | Chopped Tomatoes

#### Fajita Spiced Vegetables

Zucchini | Yellow Squash | Peppers | Onions

#### Red Beans and Rice

#### Cinnamon Sugar Churros

Vanilla Ice Cream | Hot Fudge

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$21 per guest

### Southern Charm Salad Bar

#### Farm to Fork Salad Bar

Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette

#### Choice of Salads (Choose 2)

- Waldorf Chicken Salad
- Shrimp Salad with Dill and Cucumber
- Southern Egg Salad
- Potato Salad
- Greek Pasta Salad
- Roasted Vegetable and Farro Salad

#### Choice of Soup

- Tomato-Basil Bisque
- She Crab
- Beef-Vegetable and Barley
- Chicken Noodle
- Butternut Squash Bisque

#### House Baked Rolls

Honey Butter

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$18 per guest

(\$4 per Additional Soup or Salad Selection)

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# Lunch

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## Plated Luncheons



All Plated Lunches Include Salad or Soup, Bread Service, Entrée and Accompaniments

### Choose a Salad or Soup

#### Artisan Baby Greens

Artisan Mixed Greens | Cucumber | Heirloom Grape Tomatoes | Sliced Red Onion | Shredded Cheddar | Garlic Croutons

Dressings: Balsamic Vinaigrette | Poppy Seed Dressing | Ranch | Bleu Cheese | Red Wine Vinaigrette

#### Caesar

Chopped Romaine Lettuce | Classic Caesar Dressing | Garlic Croutons | Shaved Parmesan | Hard Boiled Egg

#### Garden Caprese

Sliced Tomato | Burrata Mozzarella | Arugula | Fresh Basil | Pesto Vinaigrette | Aged Balsamic Drizzle  
*\$4 Additional*

#### Roasted Beets

Roasted and Lightly Pickled Beets | Arugula | Crumbled Goat Cheese | Praline Pecans | Orange-Thyme Vinaigrette  
*\$4 Additional*

### Soups

#### She Crab Bisque

*\$3 Additional*

#### Tomato Basil Bisque

#### Roasted Butternut Squash Bisque

#### Chicken and Vegetable

#### Beef and Barley

#### Gazpacho

## Entrée Selections

### Grilled Chicken Breast

*Choice of Sauce:*

Herbs de Provence Jus Lie  
Provençal Tomato Ragout  
Mushroom and Marsala Demiglace  
Piccata Vin Blanc  
Roasted Pineapple Salsa  
Upstate Red BBQ Glaze  
\$20

### Seared Filet of Salmon

*Choice of Sauce:*

Asian Ginger BBQ Glaze  
Southern Red BBQ Glaze  
Sherry and Garden Dill Cream  
Piccata Vin Blanc  
Roasted Pineapple Salsa  
\$28

### Crab Cakes

*Choice of Sauce:*

Lemon-Dill Vin Blanc  
Roasted Pineapple Salsa  
Roasted Red Pepper Coulis  
\$27

### Grilled Bistro Tender Steak

*Choice of Sauce:*

Roasted Mushroom Demiglace  
Bordelaise  
\$30

### Grilled Pork Tenderloin

*Choice of Sauce:*

Roasted Pineapple Salsa  
Upstate Red BBQ Glaze  
Asian Ginger BBQ Glaze  
Mushroom and Marsala Demiglace  
\$20

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# Lunch

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## Plated Luncheons



### Accompaniments

Choose Two

#### Vegetables

Haricot Vert and Baby Carrots

Sautéed Green Beans

Mushrooms | Shallots

Grilled Vegetable Ratatouille

Zucchini | Yellow Squash | Eggplant | Heirloom  
Grape Tomato | Fresh Garden Herbs

Green Asparagus and Roasted Radish

Grilled or Steamed Broccolini

Roasted Brussel Sprouts

Maple Syrup | Bacon | Sweet Onion

#### Starches

Herb Roasted Fingerling Potatoes

Buttery Whipped Potatoes

Roasted Garlic Mashed Potatoes

Potato Gratin

Herb and Parmesan Risotto

Barley Pilaf

Sweet Peas | Pearl Onions

Cilantro-Lime Rice

### Entrée Salads

Waldorf Chicken Salad

Artisan Baby Lettuces | Chicken Salad | Dried  
Cranberry | Granny Smith Apple | Praline Pecans |  
Tarragon Vinaigrette  
\$21

Par 3

Artisan Baby Lettuces | Tomato | Cucumber |  
Chicken Salad | Tuna Salad | Shrimp Salad |  
Flatbread Crackers  
\$22

Chef's Salad

Romaine Hearts | Roasted Turkey Breast |  
Smoked Ham | Cheddar Cheese | Cucumber |  
Tomato | Hard Boiled Egg | Chopped Bacon  
\$21

### Vegetarian Entrées

These entrees include all of the accompaniments

Four Cheese Ravioli

Fire Roasted Tomato Ragout | Sautéed Spinach |  
Shaved Parmesan  
\$19

Quinoa Bowl

Grilled Zucchini and Yellow Squash | Roasted  
Tomatoes | Kalamata Olives | Broccolini |  
Tzatziki Sauce  
\$20

Eggplant Parmesan

Julienne Squash and Red Pepper | Fettucine |  
Fire Roasted Tomato Ragout |  
\$18

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# Lunch

## Plated Luncheons



### Plated Desserts

Flourless Chocolate Torte

Frangelico Whipped Cream | Fresh Berries  
\$6

Tiramisu

Espresso | Lady Fingers | Mascarpone Mousse  
\$6

Seasonal Fruit Crumble

Cinnamon Streusel | Vanilla ice Cream

Fall - Roasted Apple

Winter - Cranberry-Apple

Spring - Mixed Berry

Summer - Peach

\$9

Pound Cake and Berries

Macerated Berries | Vanilla Bean Whipped Cream |

Lemon Curd

\$4

Banana Pudding

Roasted Banana | Nilla Wafers | Whipped Cream

\$7

Key Lime Pie

Whipped Cream | Berry Compote

\$7

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# Lunch

## Boxed Lunches



### Boar's Head Boxed Lunches

Included:

Apple | Choice of Side | Choice of Sweets | Bottled Water | Condiments | Napkin and Utensils

\$21 per person

#### Roast Beef Sandwich

Boursin Spread | Roasted Tomato | Arugula | Pickled Red Onions | Ciabatta

#### Club Wrap

Ovengold Turkey | Tavern Ham | Applewood Bacon | Cheddar | Lettuce | Tomato | Herb Aioli | Garlic-Herb Wrap

#### Chicken Salad Wrap

Chicken Salad | Craisins | Diced Apples | Arugula | Garlic-Herb Wrap

#### Roasted Turkey Wrap

Ovengold Turkey | Brie Cheese | Fig & Rosemary Jam | Arugula | Garlic-Herb Wrap

#### Italian Hoagie

Tavern Ham | Capicola | Salami | Provolone | Lettuce | Tomato | Pickles | Banana Peppers | Italian Dressing | Hoagie Roll

#### Mediterranean Vegetable Salad

Marinated Zucchini | Summer Squash | Red Onion | Eggplant | Red Pepper | Arugula | Feta Cheese | Balsamic Vinaigrette

### Choice of Side:

Ms. Vickie's Sea Salt Potato Chips

Cheddar Sun Chips

Potato Salad

Fresh Fruit Cup - \$2.50

Greek Pasta Salad - \$1.00

Granola Bar +\$1.50

Clif Bar +\$2.50

### Choice of Sweets:

Triple Chocolate Chunk Cookie

Oatmeal Raisin Cookie

Peanut Butter Cookie

White Chocolate Macadamia Cookie +\$1.00

Lemon Square +\$2.00

Decadent Fudge Brownie +\$2.00

Gluten Free Raspberry Almond Bar +\$2.50

### Beverages

Canned Coca-Cola Products - \$1.00

Red Bull - \$4.50

Starbucks Frappuccino - \$3.50

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## Hors d' Oeuvres

Price Per Piece

### Deviled Eggs

Southern Style  
\$2

### Ham & Pimento Cheese Biscuit

Boar's Head Ham | Pimento Cheese |  
Cheddar-Garlic Biscuit  
\$4

### Roasted Beet Pave

Chèvre Mousse | Fresh Herbs | Trio of Beets |  
Toasted Walnuts | Sherry Gastrique  
\$4

### Smoked Salmon Cornet

Smoked Salmon Mousse | Cucumber | Lemon  
Zest | Chive | Pastry Cone  
\$5

### Crab Cocktail

Crab Salad | Avocado Crema | Roasted Corn Salsa  
\$6

### Shrimp Cocktail Skewer

Bloody Mary Cocktail | Fresh Lemon  
\$4

### Carpaccio Wrapped Asparagus

Shaved Rare Beef | Horseradish Cream  
\$5

### Avocado Toast

Heirloom Grape Tomato | Garden Sprouts  
\$4

### Artichoke & Parmesan Crostini

\$4

### Spanakopita

Spinach | Feta | Flaky pastry | Tzatziki  
\$3

### Individual Baked Brie

Peach | Ginger | Flaky Pastry  
\$4

### BBQ Pulled Pork Biscuits

Bread and Butter Pickles | Upstate Red BBQ |  
Buttermilk Biscuit  
\$4

### Hot Chicken Biscuits

Nashville Style Hot Sauce | Shaved Lettuce |  
Sweet Pickles | Buttermilk Biscuit  
\$5

### Bacon Wrapped Scallop

Applewood Bacon | Peach Glaze  
\$7

### Southern Crab Cake

Cajun Remoulade | Fire Roasted Corn Salsa  
\$6

### Lowcountry Boil Croquette

Smoked Sausage | Shrimp | Red Bliss Potato |  
Sweet Corn | Old Bay-Lemon Aioli  
\$5

### Shrimp and Grits

Pimento Cheese Grits | Bacon Gravy  
\$6

### Short Rib and Blue Cheese Tarts

Caramelized Onions  
\$5

### Lamb Lollipop Chops

Rosemary-Fig Glaze  
\$8

# Receptions

## Passed Hors d' Oeuvres



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# Receptions

## Stations



### Hors d' Oeuvres Stations

#### Vegetable Crudit 

Assorted Fresh Vegetables | Ranch Dressing |  
Roasted Garlic Hummus  
\$8

#### Antipasto Display

Grilled Vegetables | Marinated Tomatoes |  
Artichokes | Olives | Italian Charcuterie | Fresh  
Mozzarella | Provolone | Gorgonzola | Grilled  
Flatbread | Crackers  
\$15

#### Artisan Cheese Board

Assorted Roth Kase Creamery Cheeses |  
Fresh Berries | Dried Fruit | Pita | Lavash  
\$12

#### Southern Biscuit Bar

Fresh Baked Buttermilk and Cheddar Garlic  
Biscuits | Artisan Jams | Pit Smoked Ham |  
Pimento Cheese  
\$11

#### Whole Smoked Salmon

Chopped Egg | Red Onion | Capers | Whole Grain  
Crackers  
\$800 per salmon (Serves 75 people)

#### Low Country Seafood Display

Poached Local Shrimp | Local Oysters on the Half  
Shell | Cocktail Crab Claws | Cocktail Sauce |  
Cajun Remoulade | Mignonette | Lemons |  
Hot Sauces | Crackers  
Market Price

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# Dinner Buffets



## Hampton Hall Buffet

\$43 per Person

### Choose a Salad Option

#### Farm to Fork Salad Bar

Artisan Mixed Greens | Cucumber | Heirloom Grape Tomatoes | Red Onion | Shaved Carrot | Chopped Bacon | Shredded Cheddar | Garlic Croutons | Ranch Dressing and House Vinaigrette

#### Steak House Wedge Bar

Baby Iceberg Wedges | Cucumber | Heirloom Grape Tomatoes | Red Onion | Blue Cheese | Bacon | Shredded Cheddar | Garlic Croutons | Ranch Dressing and Blue Cheese Dressing

#### Southern Salad Bar

Artisan Mixed Greens | Fried Green Tomatoes | Goat Cheese | Shredded Cheddar | Bacon | Pickled Red Onions | Tomato and Cucumber Salad | Green Goddess Potato Salad | Ranch Dressing and Vidalia Onion Vinaigrette

### Salad Bar Enhancements

#### Crab and Avocado Cocktails

*\$4 per person*

#### Shrimp Cocktail Shooter

*\$3 per person*

#### Chef's Selection of Soups

*\$3 per person*

### All Buffets include

Dinner Rolls and  
Whipped Sea Salt Butter

### Choose Two Entrees

#### Chicken Picatta

Gemelli Pasta | Caper-Lemon Vin Blanc | Tomato

#### Stuffed Chicken Breast

Fontina and Mushroom Stuffing | Marsala Jus

#### Southern Fried Chicken

Country Gravy

#### Chicken Pot Pie

Buttermilk Biscuit Crust

#### Oven Roasted Pork Tenderloin

Fire Roast Apples

#### Braised Pork Cheeks

Brandy Demi-Glace

#### Bistro Tender Medallions

Fire Roasted Tomato Demi-glace

#### Beef Short Ribs Stroganoff

Gemelli Pasta | Roasted Mushroom Cream | Parsley

#### Shrimp and Grits

Pimento Cheese Grits | Bacon Gravy

#### BBQ Glazed Salmon

Upstate Red BBQ Sauce

#### Grilled Mahi Mahi

Grilled Pineapple Salsa

#### Eggplant Parmesan

Fire Roasted Tomato Ragout | Mozzarella |  
Parmesan | Basil

#### Portabella Mushroom Ravioli

Basil Pesto | Grape Tomatoes

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# Dinner

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## Buffets



## Hampton Hall Buffet

### Choose Two Sides

#### Vegetables

Haricot Vert and Baby Carrots

Southern Style Green Beans

Bacon | Sweet Onion

Southern Succotash

Peas | Carrots | Corn | Butter Beans | Tomato

Braised Collard Greens

Grilled Vegetable Ratatouille

Zucchini | Yellow Squash | Tomato | Eggplant

Roasted Brussel Sprouts

Maple Syrup | Bacon | Sweet Onion

Corn on Cobb

Herb Butter | Sea Salt

Chef's Seasonal Vegetable

#### Starches

Baked Mac and Cheese

Herb Roasted Fingerling Potatoes

Buttery Whipped Potatoes

Roasted Garlic Mashed Potatoes

Potato Gratin

Pimento Cheese Grits

Cilantro-Lime Rice

Barley and Pea Risotto

Sweet Peas | Pearl Onions

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# Dinner

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## Buffets



### Low Country Boil

#### Southern Salad Bar

Artisan Mixed Greens | Fried Green Tomatoes | Goat Cheese | Shredded Cheddar | Bacon | Pickled Red Onions | Tomato and Cucumber Salad | Green Goddess Potato Salad | Ranch Dressing and Vidalia Onion Vinaigrette

#### Fresh Baked Benne Seed Rolls

Whipped Honey Butter

#### Frogmore Stew

Old Bay Poached Peel and Eat Shrimp | New Potatoes | Corn on the Cob | Smoked Sausage | Cocktail Sauce | Cajun Remoulade | Assorted Hot Sauces | Fresh Cut Lemons

#### Chicken and Waffles

House Made Buttermilk Fried Chicken | Belgian Waffles | Chili Infused Maple Syrup

#### Southern Style Green Beans

Bacon | Caramelized Onions

#### Pimento Cheese Grits

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$46 per guest

#### LCB Enhancements

Steamed Local Oysters

*Market Price*

Snow Crab Leg Clusters

*Market Price*

### Southern Pig Roast

#### Farm to Fork Salad Bar

Artisan Mixed Greens | Cucumber | Heirloom Grape Tomatoes | Red Onion | Shaved Carrot | Chopped Bacon | Shredded Cheddar | Garlic Croutons | Ranch Dressing and House Vinaigrette

#### Assorted Pickled Vegetables

#### Fresh Baked Benne Seed Rolls

Whipped Honey Butter

#### Slow Roasted Stuffed Pig

Roasted Peach Chutney | Blackberry BBQ Sauce

#### Shrimp and Grits

Sautéed Shrimp, Pimento Cheese Grits, Green Tomato and Crowder Pea Chow Chow and Creamy Shrimp Gravy

#### Ham Hock Braised Collard Greens

#### Carolina Gold Rice Pilaf

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$48 per guest\*

(Southern Pig Roast is sold in increments of 75 guests)

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# Dinner

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## Buffets



### Latin Fiesta

#### Southwest Nacho Salad Bar

Fresh Fried Corn Tortillas | Shaved Lettuce | Diced Tomato | Cucumbers | Red Onion | Pickled Jalapenos | Black Olives | Pico de Gallo | Tequila Spiked Queso Fundido | Ranch Dressing and Cilantro Vinaigrette

#### Seafood Paella

Slow Baked Saffron Rice | Chorizo | Shrimp | Clams | Mussels | Fresh Peas | Fire Roasted Tomato

#### Mole Glazed Chicken

Oven Roasted Chicken | Mexican Chocolate Mole Sauce | Toasted Sesame Seeds

#### Pork Carnitas Sopes

Michoacan Braised Pork | Masa Sopes | Pico de Gallo | Shredded Lettuce

#### Mexican Street Corn

Chipotle Aioli | Cilantro | Cotijo Cheese

#### Fajita Spiced Vegetables

Zucchini | Peppers | Onion

#### Caramel Filled Churros

Vanilla Ice Cream | Hot Fudge | Sundae Toppings

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$41 per guest

### All American Cookout

#### Picnic Salad Bar

Tossed Salad | Southern Potato Salad | Coleslaw | Tomato and Cucumber Salad

#### Cornbread

Whipped Honey Butter

#### Brasstown Beef Hamburgers

Sesame Seed Buns | Assorted Cheeses | Lettuce | Tomato | Red Onion | Traditional Condiments

#### Grilled Sweet Sausage

Peppers | Onions | Assorted Mustards

#### BBQ Pulled Pork

Memphis Red Sauce | Carolina Gold Sauce | Bread and Butter Pickles

#### Corn on the Cobb

Herb Butter | Sea Salt

#### Baked Beans

Fresh Brewed Coffee, Hot Teas and Iced Tea

\$35 per guest

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# Buffet Enhancements

## Chef Attended Stations



### The Carvery\*

Dinner Rolls | Sea Salt Whipped Butter | House Pickles | Assorted Aioli and Mustards

- Slow Roasted Prime Rib - MP  
Au Jus | Horseradish Cream
- Herb Roasted Beef Tenderloin - MP  
Mushroom Demi-Glace
- Rosemary & Cider Brined Turkey Breast - \$12  
Fruit Chutney
- Pork Belly Porchetta - \$14  
Fire Roasted Tomato Ragout
- Whole Roasted Salmon Filet - \$18  
Preserved Lemon and Dill Vin Blanc

### Seared Crab Cakes\*

Hand made Crab Cakes Seared to Order | Fried Green Tomatoes | Roasted Corn Salsa | Cajun Remoulade | Whipped Hollandaise

\$12 per person

### Italian Pasta Bar\*

Linguine | Gemelli | Gluten Free Penne Pastas  
Fire Roasted Tomato Ragout | Alfredo | Pesto  
White Wine | Butter | Garlic | Baby Spinach |  
Sautéed Onions | Sautéed Mushrooms | Black  
Olives | Artichoke Hearts | Fresh Tomatoes |  
Parmesan Cheese  
Grilled Chicken Breast | Italian Sausage

\$18

Pasta Station Additions:

- Hand Made Meatballs - \$2
- Sautéed Local Shrimp - \$3

### Shrimp and Grits\*

Local Shrimp Sautéed to Order | Pimento Cheese  
Grits | Smoked Sausage Etouffee | Bacon Gravy |  
Creole Style Stewed Tomatoes and Okra

\$12 per person

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# Late Night

## Dessert Stations & Snacks



### Dessert Stations

#### Ice Cream Shoppe

Two Flavors of Ice Cream | Traditional Sundae  
Toppings | Hot Fudge | Caramel  
\$6

#### Whoopie Pie Bar

Traditional Chocolate Cookie Cakes | Vanilla Bean  
Cookie Cakes | Vanilla Buttercream Frosting |  
Chocolate Buttercream Frosting | Rainbow  
Sprinkles | Chocolate Chips | Crushed Oreo |  
Crushed Heath Bar  
\$8 per person

*Add a Specialty Whoopie Pie*

- Pumpkin Cookie Cake | Maple Buttercream
  - Banana Cookie Cake | Praline Buttercream
  - Lemon Cookie Cake | Raspberry Buttercream
- \$4 per person per Whoopie Pie

#### Southern Dessert Spread

Choose 1

- Peach Buckle with Ice Cream
- Banana Pudding
- Apple Crumble with Ice Cream

Choose 2

- Mini Pecan Pies
- Mini Sweet Potato Pie
- Red Velvet Cupcakes
- Strawberry Shortcakes

\$9

#### Tuscan Dessert Table

Tiramisu | Cannoli | Biscotti  
\$9

### Late Night Snacks

2 Choices - \$10 per person

3 Choices - \$14 per person

#### Mac and Cheese Bites

Chipotle Ranch

#### Cheeseburger Sliders

American Cheese | Hampton Hall Burger Sauce |  
Lettuce | Tomato

#### Pulled Pork Sliders

Memphis BBQ Sauce | Bread and Butter Pickles

#### Flatbreads

Margherita | Pepperoni | BBQ Chicken

#### Kettle Chips

Pimento Cheese | Blue Cheese Fondue

#### Chicken & Biscuit Bites

Honey-Chili Glaze

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# Dinner

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## Plated Dinners



All Plated Dinners Include Salad, Bread Service, Entrée and Accompaniments

### Choose a Salad

#### Artisan Baby Greens

Artisan Mixed Greens | Cucumber | Heirloom Grape Tomatoes | Sliced Red Onion | Shredded Cheddar | Garlic Croutons

Dressings: Balsamic Vinaigrette | Poppy Seed Dressing | Ranch | Bleu Cheese | Red Wine Vinaigrette

#### Caesar

Chopped Romaine Lettuce | Classic Caesar Dressing | Garlic Croutons | Shaved Parmesan | Hard Boiled Egg

#### Wedge

Baby Iceberg Lettuce | Cucumber | Grape Tomato | Chopped Bacon | Red Onion | Blue Cheese Dressing and Crumbles | Aged Balsamic Drizzle

*\$4 Additional*

#### Steakhouse Caprese

Broiled and Chilled Beefsteak Tomato | Burrata Mozzarella | Arugula | Grilled Red Onion | Pesto Vinaigrette | Aged Balsamic Drizzle

*\$4 Additional*

#### Roasted Beets

Roasted and Lightly Pickled Beets | Arugula | Crumbled Goat Cheese | Praline Pecans | Avocado Dressing

*\$4 Additional*

#### Asian Spinach

Soy Pickled Shiitakes | Mandarin Orange | Hearts of Palm | Shaved Radish | Sesame Vinaigrette

*\$4 Additional*

### Entrée Selections

#### Slow Roasted Beef Tenderloin

Mushroom Ragout

\$75

#### Braised Beef Short Rib

Cabernet Jus

\$42

#### Grilled Sirloin Steak

Sauce Bearnaise

\$47

#### Chicken Cordon Bleu

Whole Grain Mustard and Tarragon Cream

\$39

#### Stuffed Statler Chicken Breast

Spinach, Roasted Tomato and Fontina Stuffing | Fire Roasted Tomato Ragout

\$38

#### Statler Chicken Marsala

Mushroom and Marsala Demi-glace

\$38

#### Grilled Pork Tenderloin

Seasonal Fruit Chutney

Spring and Summer - Peach and Ginger

Fall and Winter—Roasted Apple and Golden Raisin

\$35

#### Herb Encrusted Local Catch

Lemon-Dill Beurre Blanc

Market Price

#### Sesame Crusted Salmon

Asian Ginger BBQ Glaze

\$39

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\*Chef Attendant Fee of \$100

# Dinner

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## Plated Dinner



### Specialty Entrées

These entrées include all of the accompaniments.

#### Braised Pork Cheeks

Ricotta-Herb Gnocchi | Roasted Squash | Kale | Cider Demi-Glace

\$38

#### Mushroom and Truffle Ravioli

Pesto Cream | Roasted Portabella Mushroom | Broccolini | Roasted Tomato

\$35

#### Eggplant Parmesan

Julienne Squash and Red Peppers | Fettucine | Fire Roasted Tomato Ragout

\$35

### Duet Plates

Add the following to any of our Entrée Selections to create a Combination Plate for your guests

#### Crab Cake

\$6

#### Seasonal Fresh Catch

Market Price

#### Garlic Basted Shrimp

\$6

#### Crab Stuffed Shrimp

\$8

#### Butter Poached Lobster Tail

\$25

#### Chicken Cordon Bleu (Petit Portion)

\$9

### Accompaniments

#### Choose Two

##### Vegetables

Haricot Vert and Baby Carrots

Sautéed Green Beans

Mushrooms | Shallots

Grilled Vegetable Ratatouille

Zucchini | Summer Squash | Eggplant | Heirloom Grape Tomato

Steamed Asparagus and Baby Carrots

Grilled or Steamed Broccolini

Roasted Brussel Sprouts

Maple Syrup | Bacon | Sweet Onion

##### Starches

Herb Roasted Fingerling Potatoes

Buttery Whipped Potatoes

Roasted Garlic Mashed Potatoes

Boursin Pommes Duchess

Potato Gratin

Pimento Cheese Grits Cake

Herb and Parmesan Risotto

Barley Pilaf

Sweet Peas | Pearl Onions

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# Dinner

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## Plated Dinner



### Plated Dinner Enhancements

#### Appetizer Course

Grilled Quail

Blackberry Sauce | Basil Oil | Arugula | Grilled Seasonal Fruit |

\$20

Low Country Crab Cake

Charred Corn Succotash | Red Pepper Puree

\$15

Lobster Ravioli

Sherry-Dill Cream | Asparagus

\$21

Truffle and Mushroom Ravioli

Fire Roasted Tomato Ragout | Parmesan | Basil

\$13

#### Soup Course

Tomato Basil Bisque

\$5

She Crab Soup

\$8

Chicken and Vegetable Soup

\$5

Beef and Barley Soup

\$5

Butternut Squash Soup

\$5

Gazpacho (Cold)

\$6

#### Plated Desserts

Flourless Chocolate Torte

Frangelico Whipped Cream | Fresh Berries

\$8

Tiramisu

Espresso | Lady Fingers | Mascarpone Mousse

\$9

Seasonal Fruit Crumble

Cinnamon Streusel | Vanilla ice Cream

Fall - Roasted Apple

Winter - Cranberry-Apple

Spring - Mixed Berry

Summer - Peach

\$9

Pound Cake and Berries

Macerated Berries | Vanilla Bean Whipped Cream |

Lemon Curd

\$8

Banana Pudding

Vanilla Pastry Cream | Banana | Nilla Wafers |

Whipped Cream

\$8

Key Lime Pie

Whipped Cream | Berry Compote

\$9

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HAMPTON HALL  
CLUB

170 Hampton Hall Boulevard, Bluffton, SC 29910