

# Wedding Menus

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**THE WESTIN**

HILTON HEAD ISLAND  
RESORT & SPA





# Hors d'Oeuvres

A selection of three hors d'oeuvres (hot/cold) is included in the Wedding Package. The base price for the Wedding Package is \$195 per person. Please see your catering specialist for more details.

## Cool Breeze

### TOMATO MOZZARELLA

herb toast, fresh mozzarella, balsamic onion, fennel

### DEVILED EGGS

candied bacon, radish, parsley

### OLIVE AND GOAT CHEESE

herb toast, olive tapenade, red wine gastrique

### CALIFORNIA ROLL

crab, cucumber, avocado, sesame

### COUNTRY HAM BISCUIT

peach marmalade, cheddar biscuit

### SEARED BEEF TENDERLOIN CARPACCIO

herb toast, tomato jam, horseradish cream

### SHRIMP COCKTAIL | +\$2

poached prawn, traditional cocktail, cucumber

### CITRUS BLUE CRAB SALAD SPOON | +\$1

micro greens

### AHI TUNA CRUDA | +\$2

ginger ponzu, wakame

## Warm Rays

### LOBSTER MAC & CHEESE CROQUETTE

creamy white cheddar, panko crust

### WILD MUSHROOM CHEESE TART

asiago, roasted mushroom, brandy cream

### CHICKEN POTSTICKER

cabbage, carrot, green onion, sesame

### BEEF BRISKET &

### POBLANO PEPPER QUESADILLA

tomatillo sauce

### PIMENTO CHEESE HUSHPUPPIE

pickled mustard seed aioli

### CHICKEN AND TOMATILLO AREPA

avocado crema

### CHICKEN & WAFFLE

candied bacon, maple infused hot sauce

### MINIATURE REUBEN

pumpernickel toast, corned beef, sauerkraut,  
swiss cheese, russian dressing

### CRISPY PORK BELLY | +\$1

grit cake, peach bourbon glaze

### CAROLINA CRAB CAKE | +\$2

savannah remoulade

### SHRIMP & GRITS SPOON | +\$2

cheddar grits, tasso gravy

### GEORGIA QUAIL WELLINGTON | +\$2

farm raised quail, mushroom, bacon, parmesan

# Soups, Salads and Enhancements

A selection of soup(s) and salad(s) is included with the Port Royal Plated Dinner and the Sand Dollar Buffet Dinner. Please see the following pages for specific selections included with each. The base price is \$195 per person. Enhancements may be added starting at \$8 ea.

## Salads

### FARM VEGETABLE SALAD

artisan greens, cucumber, tomato, red onion, chick peas, buttermilk herb dressing

### CAPRESE

local tomatoes, baby arugula, marinated fresh mozzarella, ciabatta crisp, balsamic vinaigrette

### BABY ICEBERG WEDGE

tomato, crumbled country bacon, cucumber, buttermilk blue cheese dressing

### BABY SPINACH SALAD

dried cranberries and cherries, spiced pecans, goat cheese, raspberry vinaigrette

### HEARTS OF ROMAINE

marinated artichoke hearts, hearts of palm, roasted peppers, feta cheese, blood orange vinaigrette

### LOCAL TOMATO AND VIDALIA ONION

cucumbers, baby gem lettuce, crumbled feta, mustard-dill vinaigrette

## Soups

### ROASTED TOMATO SOUP

goat cheese, chive

### SWEET CORN SOUP

shrimp, succotash, basil oil

### BUTTERNUT SQUASH SOUP

spiced pecans, crème fraiche

### LOCAL TOMATO GAZPACHO

cucumber, bell pepper, jalapeño

### WHITE BEAN SOUP

rosemary pesto, italian sausage

### CHILLED COCONUT SOUP

green apple, blue crab, scallions



## Enhancements

### POACHED GULF SHRIMP COCKTAIL | +\$8

traditional cocktail sauce, lemon

### CAROLINA CRAB CAKE | +\$8

radish, pea tendrils, meyer lemon beurre blanc

### NIÇOISE SALAD | +\$10

seared day boat tuna, potato, egg, french beans, olive vinaigrette



# Port Royal Plated

Includes three passed hors d'oeuvres, five-hour open bar and three-course plated dinner with a selection of one salad or soup, one entree accompanied by Chef's choice of seasonal starch and vegetable with artisan rolls and butter, choice of dessert, and fresh brewed Starbucks® coffee and Tazo teas. The base price is \$195 per person, you may preselect up to three entrees. Pre-order meal guarantee and meal distinguisher's required. All food, beverage and services are subject to applicable 24% service charge and applicable South Carolina taxes.

## SPINACH AND RICOTTA RAVIOLI

San Marzano tomato sauce, pecorino, fried artichoke

## CAULIFLOWER, KALE AND POTATO TART

vegetable ragout, gold tomato pomodoro sauce - *gf/v*

## CRISP TANGLEWOOD FARMS

### BREAST OF CHICKEN

natural thyme jus-lie, toasted provenç cous cous

## PAN SEARED BREAST OF CHICKEN

mustard-caper sauce, orzo-mushroom pilaf

## SESAME-ORANGE GLAZED SALMON

vegetable fried wild rice

## BRAISED BEEF SHORT RIB

cabernet-root vegetables pan reduction, whipped Yukon potatoes

## PAN SEARED SUSTAINABLE "WHITE" CATCH | +\$5

meyer lemon buerre blanc, caviar rice pilaf, (based on availability: grouper, snapper, wreckfish, halibut, tilefish)

## 8 OUNCE PRIME FILET MIGNON | +\$10

wild mushroom fricassee, cabernet bordelaise, dauphinoise potatoes

## PAN ROASTED SNAPPER & SAUTÉED

### CHICKEN BREAST | +\$10

tomato-basil butter sauce, caviar rice pilaf

## PRIME BEEF SHORT RIB & SEARED

### DIVER SCALLOPS | +\$10

cabernet pan reduction, citrus butter sauce, heirloom potato hash

## PRIME BEEF FILLET & BUTTER POACHED

### MAINE LOBSTER | +\$32

bordeaux, meyer lemon butter sauce, buttermilk whipped potatoes

# Sand Bar Buffet

Includes three passed hors d'oeuvres, five-hour open bar and buffet dinner with a selection of two salads, one soup, three entrees accompanied by Chef's choice of seasonal starch and vegetable with artisan rolls and butter, choice of two desserts, and fresh brewed Starbucks® coffee and Tazo teas. The base price is \$195 per person. Additional fees apply for added entrees. All food, beverage and services are subject to applicable 24% service charge and applicable South Carolina taxes.

## SPINACH AND RICOTTA RAVIOLI

San Marzano tomato sauce, pecorino, fried artichoke

## CAULIFLOWER, KALE AND POTATO TART

vegetable ragout, gold tomato pomodoro sauce - *gf/v*

## CRISP TANGLEWOOD FARMS

### BREAST OF CHICKEN

natural thyme jus-lie, toasted provenç cous cous

## PAN SEARED BREAST OF CHICKEN

mustard-caper sauce, orzo-mushroom pilaf

## SESAME-ORANGE GLAZED SALMON

vegetable fried wild rice

## BRAISED BEEF SHORT RIB

cabernet-root vegetables pan reduction, whipped Yukon potatoes

## PAN SEARED SUSTAINABLE "WHITE" CATCH | +\$5

meyer lemon buerre blanc, caviar rice pilaf, (based on availability: grouper, snapper, wreck fish, halibut, tile fish)

## PRIME BEEF TENDERLOIN | \*

Slow roasted and sliced, madeira-truffle demi-glace

## GRILLED NEW YORK STRIP STEAK | \*

Roasted garlic herb butter

## SEARED DIVER SCALLOPS | \*

Vanilla-citrus emulsion

## MAINE LOBSTER THERMIDOR | \*

Lobster cream, parmesan gratiné

\*Market Price, Additional custom and themed buffets are available. Please see your catering specialist for more details.

# Starfish | Stations

The Starfish Stations Reception includes three hors d'oeuvres, five-hour open bar package, selection of four stations, and fresh brewed Starbucks® coffee and Tazo teas. The base price is \$195 per person. Additional fees apply for added stations. All food, beverage and services are subject to applicable 24% service charge and applicable South Carolina taxes.

\*Select one station from each category, A - D

\*Enhancement pricing is for additional selections on top of the base package

**A** | (+\$18 per additional selection as enhancement) .....

## MASHED POTATO MARTINIS \*

Creamy Yukon gold

Whipped Idaho

Mashed southern jewel yams

Add-ins:

cheddar cheese, goat cheese

caramelized onions, sautéed mushrooms, green onions,

roasted corn, roasted garlic, brown sugar, toasted pecans,

sweet butter, sour cream, frizzled skins

## VEGETABLE PATCH

Raw: carrot, celery, radishes, broccoli

Marinated: mushrooms, cauliflower, cucumber, artichoke

Grilled: asparagus, bell pepper, zucchini, yellow squash, eggplant

## GREENHOUSE

Greens - romaine, arugula, baby kale, spinach

Toppings - chick peas, cherry tomatoes, shaved carrot, cucumber, red onion, bell pepper, sunflower seeds, broccoli, bacon, blue cheese, cheddar, croûtons

Dressing - herbed buttermilk vinaigrette, balsamic, champagne vinaigrette, raspberry vinaigrette

## ARTISAN CHEESES

locally sourced artisan cheeses

dried and fresh fruits

honey comb

crackers, lavosh, baguette

## TUSCAN TABLE

assorted Italian cold cuts and imported cheeses

cherry tomato, mozzarella and basil skewers

grilled vegetables with aged balsamic vinegar

roasted peppers, assorted olives, Parmesan fried artichoke hearts

cannellini bean salad, assorted artisan breads and flavored oils



King Street Photography





# Starfish | Stations (cont)

**B |** (+\$25 per additional selection as enhancement) .....

\*Action station attendant(s) required - \$125 each up to two hours 1 per 75 guests

## CHARLESTON SHRIMP & GRITS \*

organic stone ground grits, local shrimp, crab meat, chicken, andouille sausage, onions, peppers, cheddar cheese and tasso gravy\*

## LOW COUNTRY BOIL

local shrimp, andouille sausage, new potatoes, corn on the cobb steamed with low country seasonings and served with sourdough rolls, oyster crackers and hot sauces

## PASTA STATION\*

penne & farfalle pastas, crushed tomato marinara, creamy alfredo, and pesto sauces, grilled chicken, shrimp, pancetta, wild mushrooms, broccoli florets, caramelized onions, roasted peppers, spinach, baby peas, reggiano parmesan, crushed chili, evoo, cracked black pepper

## LOCAL LOW COUNTRY SEAFOOD

chilled local oysters on the half shell and peel and eat local shrimp displayed on ice, horseradish infused cocktail sauce and green apple mignonette, warm carolina blue crab dip with sliced baguette

## SUSHI DISPLAY

california rolls, spicy tuna rolls, ahi tuna, yellow tail, sashimi, shrimp, salmon, smoked barbecued eel, wasabi, soy and pickled ginger



Kelli Corn Decor

**C | Carving Stations** .....

\*Action station attendant(s) required - \$125 each up to two hours 1 per 75 guests

## SALMON EN CROUTE\*

stuffed with spinach, lemon caper beurre blanc  
\$300 serves 20 guests as additional enhancement

## WHOLE ROASTED TANGLEWOOD FARMS

### TURKEY BREASTS\*

cranberry relish, herb mayonnaise, imported mustards, artisan rolls  
\$150 serves 30 guests as additional enhancement

### ROASTED PRIME RIB OF BEEF\*

traditional au jus, creamy horseradish, artisan rolls  
\$750 serves 90 guests as additional enhancement

### GARLIC & HERB ROASTED LEG OF LAMB\*

rosemary jus, herb aioli, artisan rolls  
\$250 serves 20 guests as additional enhancement

## BLACK ANGUS STEAMSHIP OF BEEF\*

au jus, creamy horseradish sauce, artisan rolls  
\$750 serves 90 guests as additional enhancement

## ROASTED PORK LOIN\*

english sage and vidalia onion stuffing, calvados demi, artisan rolls  
\$275 serves 25 guests as additional enhancement

## ROASTED VIENNA WHOLE SALAMI\*

honey mustard glaze, pumpernickel rolls, assorted mustards and chutney  
\$275 serves 25 guests as additional enhancement

# Starfish | Stations (cont)

## D | Sweet Endings (can be substituted with station from category A).....

\*Action station attendant(s) required - \$125 each up to two hours 1 per 75 guests

### BANANAS FOSTER\*

sliced bananas, brown sugar and rum served over vanilla bean ice cream

### CHERRIES JUBILEE\*

cherries and brandy, served over vanilla bean ice cream

### ICE CREAM SUNDAE BAR\*

chocolate, strawberry & vanilla ice creams, assorted sauces and toppings

### MASON JAR DESSERTS

cream cheese mousse: carrot cake streusel, dulce de leche, "banana pudding" banana cremeux, graham cracker crumble, whipped cream  
raspberry panna cotta: fresh raspberries, whipped cream  
peanut butter mousse: chocolate cake, peanut brittle  
apple pie: brown sugar and cinnamon apples, oat streusel, fresh whipped cream

### MINIATURE ZONE

miniature key lime tarts & fresh fruit tarts  
milk & 72% dark chocolate mousse shooters  
white chocolate panna cotta  
mini new york cheesecakes  
assorted cake "pops"  
house-made pecan pralines  
seasonal fruit kabobs



## E | Late Night Station (\$15 per additional selection as enhancement).....



### SLIDERS

Carolina pulled pork:  
doux south pickles

Traditional burger:  
american cheese, ketchup,  
mustard & pickle

Turkey burger:  
pepper jack cheese, cranberry-  
peach chutney

### NACHOS

chili braised beef  
tomatillo pulled chicken  
black beans  
shredded cheeses  
queso cheese sauce  
salsa, guacamole, sour cream  
tortilla chips

### CONEY ISLAND

all beef dogs  
steamed buns  
bean less chili  
diced onions  
condiments

## Plated Desserts .....

### CARAMELIZED APPLE MOUSSE

Cream cheese mousse, caramelized apples, vanilla sponge

### CHOCOLATE PRALINE BAR

Dark chocolate, hazelnut mousse, hazelnut daquise, brownie

### TIRAMISU

Ladyfinger sponge, coffee, mascarpone cream, cocoa nib tuile

### LEMON TART

Short dough, Lemon custard, raspberry meringue, passion fruit foam

### CHOCOLATE CARAMEL PECAN TART

Short dough, bourbon, caramel whipped cream

### RED VELVET CAKE

Red velvet sponge, cream cheese mousse, chocolate cremeux

### PEANUT BUTTER PAVE

Brownie biscuit, peanut butter pie, chocolate ganache

# Beverage Service

Bartenders are \$150 each plus tax for 5 hours, minimum 1 per 75 guests. All prices are subject to 24% service charge and State Tax (8% beer & wine, 13% liquor). Selections are subject to change. The Sale and Service of Alcohol is governed by the South Carolina Liquor Commission. As a Licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore that all alcoholic beverages must be supplied by the resort. The Westin Hilton Head Island Resort & Spa encourages safe and responsible alcohol consumption. Photo ID signifying age 21 or older required. All hospitalities serving alcoholic beverages are required to be attended by one of our professional bar staff.

## PREMIUM HOSTED BAR

### Available Wines (choose 3):

Century Cellars by BV, Cabernet Sauvignon  
Mark West, Pinot Noir  
Century Cellars by BV, Chardonnay  
Placido, Pinot Grigio  
Beringer, White Zinfandel

### Liquors

Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum,  
Sauza Silver Tequila, Johnnie Walker Red Scotch,  
Jim Beam Bourbon, Seagram's 7 Blended Whiskey,  
Hennessy VS Cognac

### Domestic Beers (choose 2):

Bud Light, Budweiser, Samuel Adams, Miller Light,  
St. Pauli Girl (non-alcoholic)

### Import Beers (choose 2):

Heineken, Amstel Light, Corona Extra,  
Palmetto Pale Ale

### Available Non-Alcoholic:

Selection of assorted soft drinks and sparkling  
mineral water or still bottled water

## PLATINUM HOSTED BAR | +\$10

### Available Wines (choose 3):

Magnolia Grove, Cabernet Sauvignon  
DeLoach, Pinot Noir  
Magnolia Grove, Chardonnay  
Bollini, Pinot Grigio  
Beringer, White Zinfandel

### Liquors

Grey Goose Vodka, Tanqueray 10 Gin, Jose Cuervo  
1800, Bacardi no. 8 Rum, Crown Royal, Woodford  
Reserve Bourbon, Glenfiddich Scotch

### Domestic Beers (choose 2):

Bud Light, Budweiser, Samuel Adams, Miller Light,  
St. Pauli Girl (non-alcoholic)

## DELUXE HOSTED BAR | +\$5

### Available Wines (choose 3):

Magnolia Grove, Cabernet Sauvignon  
DeLoach, Pinot Noir  
Magnolia Grove, Chardonnay  
Bollini, Pinot Grigio  
Beringer, White Zinfandel

### Liquors

Absolut Vodka, Bombay Sapphire Gin, Bacardi  
Superior Rum, Jose Cuervo Silver Tequila, Johnnie  
Walker Black Scotch, Jack Daniels Whiskey, Crown  
Royal Blended Whiskey, Hennessy VSOP Cognac

### Domestic Beers (choose 2):

Bud Light, Budweiser, Samuel Adams, Miller Light,  
St. Pauli Girl (non-alcoholic)

### Import Beers (choose 2):

Heineken, Amstel Light, Corona Extra,  
Palmetto Pale Ale

### Available Non-Alcoholic:

Selection of assorted soft drinks and sparkling  
mineral water

## PLATINUM HOSTED BAR (cont)

### Import Beers (choose 2):

Heineken, Amstel Light, Corona Extra,  
Palmetto Pale Ale

### Available Non-Alcoholic:

Selection of assorted soft drinks and sparkling  
mineral water or still bottled water

## CUSTOMIZED SELECTION HOSTED BAR

Signature Cocktails • Champagne Bar • Cordials

Contact a catering specialist for pricing & details