



CATERING MENU

BREAKFAST • LUNCH • DINNER • HORS D'OEUVRES

Contact the Group Sales Department

1 (877) 238-4487

avistaresort.com

myrtlebeachseasideresorts.com



Breakfast Selections

6:30 am – 10:00 am

Sea Splash

Fresh seasonal fruits, granola bars, assorted cookies, yogurt, hot specialty teas, coffee (regular & decaf), or bottled water

Just Off Main Buffet Special

A hearty start to a busy day. Freshly baked biscuits with sausage gravy and an assortment of jams, sausage, crisp bacon, French toast, southern style grits, hash browns, scrambled eggs, assorted cereals and assorted chilled orange or cranberry juices, coffee (regular & decaf), and iced brewed tea

Al a Carte Items

Large Hot Ham & Cheese Croissants... per dozen

Sausage Biscuits... per dozen

Assorted Mini Pastries... per dozen

Assorted Donuts... per dozen

*There is a minimum of 50 adult persons required for any buffet style setup.

All prices are subject to a 22% service charge and prevailing tax on service & sales. All terms & conditions apply.
Prices subject to change without notification.

Luncheon Selections

11:30 am – 2:00 pm

All options include a beverage station with coffee, iced brewed tea & water.

Sandwiches

(Served with potato chips, coleslaw or potato salad and a dill pickle spear and fresh baked chocolate chip cookie)

The Farm

Marinated chicken breast served on a toasted bun with lettuce, tomato, onion and cheddar cheese

Beach Club

The traditional triple-decker, loaded with turkey, ham, crisp bacon, American cheese, lettuce and tomato

The Shag

Thinly sliced roast beef with gravy served open faced on a hoagie roll with a side of creamy horseradish sauce



Plated

(Served with a garden salad, rolls & butter, Chef's vegetable, Chef's choice dessert)

Southern Supreme

Sautéed chicken breast served atop cornbread stuffing and topped with white herb cream sauce

Darlington 500

Slow Roasted Pork Loin served with a light gravy stock and smashed red potatoes

Little River

Chicken Parmesan served over angel hair pasta and marinara sauce

There is a maximum of 75 adult persons required for the Plated Menu selection.

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Luncheon Selections

11:30 am – 2:00 pm

(Served with rolls & butter, Chef's choice dessert and beverage station with coffee, iced brewed tea & water)

Make Mine Light

Captain's Bounty

Crisp garden greens, ham, turkey, tomato, cucumber, Swiss and cheddar cheese, hard-boiled egg, and crisp bacon

Salads of the South

Chicken salad, egg salad, & tuna salad on a bed of mixed greens with a side of raspberry vinaigrette

Caesar & Brutus

Grilled chicken breast on fresh romaine lettuce, shredded Parmesan cheese, garlic croutons and fresh made Caesar dressing

Express Boxes

Need for Speed

Choice of ham, turkey or chicken salad wrap served with potato chips, a cookie, seasonal fresh fruit, and a bottled water

Can It Be Caesar

Fresh romaine lettuce, croutons, and Parmesan cheese, with creamy Caesar dressing and a croissant, cookie, seasonal fresh fruit, and a bottled water

Veggie, Veggie

Vegetable wrap served with assorted bell peppers, red onion, mushrooms, tomatoes, & shredded lettuce with oil & red wine vinegar dressing, cookie, seasonal fresh fruit, and a bottled water





Lunch Buffet Selections

11:30 am – 2:00 pm

All options include a beverage station with coffee, iced brewed tea, lemonade & water.

The Southerner

Tossed salad, potato salad, Southern fried chicken, pulled pork with assorted BBQ sauces, fried okra, baked beans, mac and cheese, cornbread and rolls

Ships A'Sail Soup & Salad Bar

Two of our homemade soups and a bountiful salad bar

Make It Italian

Caesar salad, two pastas (Linguine & Ziti), Alfredo sauce & marinara sauce with meat, grilled chicken breast and Italian sausage, roasted squash and zucchini, garlic bread, cheesecake

Rain or Shine Cookout

Potato salad, coleslaw, grilled hamburgers, grilled chicken breasts, hot dogs with chili, house made chips, baked beans, assorted condiments (lettuce, tomato, onion, and pickles and buns), assorted cheeses, fresh baked cookies

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Beach Breaks

10:00 am – 4:00 pm

All breaks are set for thirty minutes. Prices are per person.

Sweet & Salty

Salted mixed nuts, fudge brownies, and assorted sodas

Icy Shores

Ice Cream Bar – vanilla ice cream and assorted toppings, water station.

Bless Your Heart

Vegetable cups, pimento cheese and crackers, sea salt pretzels with mustard and assorted sodas

Beach Comber Crunch

Potato chips with French onion dip, fried tortilla chips with salsa and guacamole, snack mix, and assorted sodas

It's Going to be a Hot One

Assorted hot specialty teas, freshly brewed coffee, hot chocolate, and homemade cookies

Sunrise to Sunset Break

Assorted sodas, bottled water, sweet and unsweet iced brewed teas, regular and decaffeinated coffee

Assorted Canned Sodas & Bottled Water (based on consumption)

Coffee Station (regular & decaf with assorted sweeteners & creamers)



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Plated Dinners

4:30 pm – 8:00 pm

All selections served with tossed salad, potato or wild rice, Chef's choice of vegetable, rolls & butter, Chef's choice dessert, coffee or tea

Appetizers

Jumbo Shrimp Cocktail

Fig Brie Bruschetta

Mini Crab Cakes

Vegetable Cups

Dinner Salads

Can It Be Caesar

Fresh romaine lettuce, croutons, and Parmesan cheese, with creamy Caesar dressing

Old South

Mixed greens, carrots, cucumber and tomato with choice of dressings

Dinner Entrées

Filet Mignon, 8 oz. charbroiled filet, crowned with sautéed mushrooms

Sirloin Steak, 10 oz. USDA choice, center cut

Roast Pork Loin

Baked Herb Chicken

Broiled Salmon in lemon butter herb sauce

Flounder Stuffed with Crab Meat

Carolina Crab Cakes

Al a Carte Items

Three Jumbo Shrimp

Jumbo Lump Crab Cake

One Lobster Tail with Butter Sauce

Your Choice of Dessert

Apple or Pecan Pie

Apple or Peach Cobbler

Cheesecake

Triple Chocolate Layer Cake

All food selections above are priced per person.
There is a maximum of 75 adult persons required for the Plated Menu selection.

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Charter Your Own Course

11:30 am – 8:00 pm

All served with Chef's choice dessert, fresh rolls & butter, coffee or iced brewed tea

Salads (Choice of Two)

Tossed Garden Salad
Tomato and Cucumber Salad
Pasta Salad
Southern Potato Salad
Macaroni Salad
Coleslaw
Caesar Salad

Entrees (Choice of Two)

Roast Beef Au Jus
Baked Herb or Fried Chicken
Pulled Pork Barbecue
Shrimp and Grits
Roasted Pork Loin
Beef Tips in a Balsamic Glaze

Seasonal Chef's Fish - **Market Priced**

Starches (Choice of Two)

Oven Roasted Red Potato
Sweet Potato Soufflé
Garlic Mashed Potatoes
Scalloped Potatoes Au Gratin
Wild Rice
Macaroni and Cheese

Vegetables (Choice of Two)

Seasonal Sautéed Vegetable Medley
Green Beans Amandine
Squash Casserole
Glazed Baby Carrots
Grilled Asparagus
Southern Collard Greens



Carving stations

Carving Station Items

*Prime Rib Station

*Butter Basted Breast of Turkey Station

*Virginia Baked Ham with Sauce & Rolls

There is a minimum of 50 adult persons required for

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Sunset Delight

4:30 pm – 8:00 pm

Lowcountry Coastal

Crisp garden salad with assorted dressings, Southern fried chicken & fried fish, mashed potatoes and gravy, macaroni & cheese, green beans & collards, rolls & butter, fruit cobbler, and coffee or iced brewed tea

Italian Cupboard

Caesar salad, two pastas (Spaghetti & Ziti), Alfredo sauce & marinara sauce with meat, grilled chicken breast and Italian sausage, roasted squash and zucchini, garlic bread, cheesecake, iced brewed tea, and lemonade

Coastal Roaster

Roast pork, roast turkey and roasted squash and zucchini, roasted potatoes, Caesar salad, pimento cheese cornbread and biscuits, coffee, and iced brewed tea

Hors D'oeuvres

All trays are based on 75 persons

Fruit & Cheese Tray
Antipasto Tray
Mini Crab Cakes
Smoked Salmon Tray

Shrimp Cocktail
Swedish Meatballs
Fig & Brie Bruschetta
Spinach & Artichoke Dip



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Spirits of the South

To consume alcoholic beverages 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.

BARTENDER FEE

The host/planner of the event is responsible for the bartender payments. The number of bartenders and number of hours of service predetermines fees. The fee is \$50.00 for the first hour per bartender and \$20.00 per bartender per hour thereafter (minimum 2 hour).

We require the following bartender (s) per guests:

1 – 50 guests: 1 Bartender

50 - 100 guests: 2 Bartenders

100 – 150 guests: 3 Bartenders

Host Bar

Consumption

Host pays for drinks on consumption basis

Cash Bar

Guests attending pay for the consumption. Cash or Credit Cards accepted.

Premium Package

Host pays for drinks on a packaged price per person for the first hour and per hour each additional hour for open bar with premium liquor, house wine, and import & domestic beer.

House Package

Host pays for drinks on a packaged price of per person for the first hour and per hour each additional hour for open bar with house liquor, house wine, and domestic beer.

Beer/Wine Package

Host pays for drinks on a packaged price per person for the first hour and per hour each additional hour for open bar with house.

HOUSE TABLE SERVICE WINES PER 750 ML BOTTLE

BEER AVAILABLE BY FULL KEGS

CORKAGE FEE PER BOTTLE

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Prices subject to change without notification.

Spirits of the South

Juice & Soda
Bottled Water
Wine by the Glass
Domestic Beer
Imported Beer
House Brands
Call Brands
Premium Brands

Domestic Beer

Michelob Ultra, Budweiser, Bud Light, Miller Light, Coors Light & Yuengling

Imported Beer

Corona & Heineken

Premium Liquors

Vodka - Titos, Absolute, Grey Goose
Gin - Tanqueray & Bombay Sapphire
Rum - Cruzan - Mango, Key Lime, Banana, Original
Bourbon - Knob Creek
Tequila - Patron Silver
Whiskey - Crown Royal

Call Brand Liquors

Vodka - Smirnoff
Rum - Bacardi
Bourbon - Jim Beam
Tequila - Jose Cuervo
Whiskey - Seagram's 7

House Liquors

Vodka - Fleischmann's
Gin - Fleischmann's
Rum - Admiral Nelsons
Bourbon - Benchmark
Tequila - Montezuma



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Terms & Conditions

The Avista Resort will do everything possible to make your event a special and memorable one. When looking at the menus we offer and you don't see what you want please ask your sales manager about pricing for a customized menu. These selections are those most chosen by our clients.

Special Food Requirements will be handled for anyone needing extra care. Your sales manager will work with our chef to ensure a proper meal is served. All food allergies must be reported to your sales manager at the time of menu selections.

Please note that all items listed under menu selections can only be served during the times listed. Prices are per person unless noted.

Thank you from the Staff & Management of the Avista Resort!

PRICING

*All menu prices are subject to change based on seasonal availability and Market Pricing. Prices quoted are per person except where indicated. All menu prices are subject to 22% service charge and applicable taxes.

GENERAL INFORMATION

The Group Sales Department will coordinate all details of your hotel event by working closely with each of the departments within the resort to ensure proper execution of all aspects. So that our entire staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 60 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order (BEO). Banquet Event Orders will be provided for review once menu selections and meeting details have been submitted to your sales manager. Once the BEO is received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

GUARANTEES

It is the responsibility of the sales manager to provide the catering department with the number of guests expected for all meetings and banquet functions 14 days prior. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee.

Should the attendance exceed the final guarantee or your guarantee number is increased 24 hours prior to your event, a surcharge of \$10++ per person above the meal price will apply. Should your attendance drop below the minimum required, you will be responsible to pay for the full amount due for that minimum amount as signed on your Banquet Event Order.

There is a minimum of 50 adult persons required for buffet style menu selection. Many of our menu items can be converted to a Plated Meal options and will be priced by your sales manager. Your sales manager will be able to help you make the best selection for your group size and budget.



Terms & Conditions

MEETING AND FUNCTION SPACE

Function space is assigned according to the size and requirements of the group. We reserve the right to assign specific function rooms based on your setup requirements and the need to maximize use of our function space.

Event space is available no earlier than the time stated on your Banquet Event Order unless prior arrangements have been made in writing with the sales manager. Should the event extend beyond the original agreed upon time, it will be subject to an additional labor charge at a minimum of \$150.00 per ½ hour based on the event, size, & staffing requirements. All events must end by 10:00 pm.

ROOM SETUP

A \$200.00 fee may apply when a change in setup is required to accommodate numerous events in one location on the same day. A \$200.00 fee will apply for any significant changes made to the room setup on the day of the event not previously included on the banquet event order.

SPLIT ENTREES

We request that all menu selections i.e. starter, entrée and dessert be the same for all guests in attendance. However, gluten, vegan, and vegetarian options are always available regardless of group size.

FOOD & BEVERAGE

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered. Exceptions may be made for celebration cakes, (i.e. birthdays, anniversaries, etc.,) and must be co-ordinated with your sales manager. Service fees may apply.

Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time regardless if you have met your guarantee. We expect your cooperation in adhering to the agreed upon start time for your food service. Food will not be held for late arriving guests. No food will be prepared for takeout for guest cancellations or no shows. Buffet Service will be served no longer than 1 ½ hours.

Special Food Requirements will be handled for anyone needing extra care. Your sales manager will work with our chef to ensure a proper meal is served. All food allergies must be reported to your sales manager at time of menu selections.

We are responsible for the sale and service of alcoholic beverages as regulated by SC Law Enforcement Division.

Our alcoholic beverage license requires us to:

1. Request proper proof of legal age to consume alcohol.
2. Refuse alcoholic beverages service if the person cannot provide the proper identification.
3. Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

