



DUNES CATERING & EVENTS

HILTON HEAD ISLAND

**Creative Cuisine.
Exceptional Service.**



BREAKFAST

DunesCateringAndEvents.com • 844-253-9289

≈ BREAKFAST ≈

PLATED BREAKFASTS

*Served with Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Specialty Teas and Freshly Squeezed Orange or Grapefruit Juice.*

The Calibogue 18

Sourdough French Toast and Warm Maple Syrup
Sausage Links or Applewood Smoked Bacon
Buttery Croissants, Muffins and Breakfast Breads

The Colleton 22

Fluffy Scrambled Eggs with Cheddar Cheese
Applewood Smoked Bacon or Sausage Links
Old Bay Breakfast Potatoes
Buttermilk Biscuits, Buttery Croissants, Muffins and Breakfast Breads

CONTINENTAL BREAKFASTS

*Served with Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Specialty Teas and Freshly Squeezed Orange or Grapefruit Juice.*

The Ribaut 15

Fresh Sliced Seasonal Fruits and Mixed Berries
House Baked Breakfast Croissants, Muffins and Breakfast Breads
Assorted Bagels with Cream Cheese, Butter and Fruit Preserves

The Daufuskie 17

Yogurt Bar with Homemade Granola
Cold Cereals with Bowls of Seasonal Berries, Chilled Whole, 2% and Skim Milk
Buttermilk Biscuits, Butter and Fruit Preserves
Coffee Cakes and Assorted Bagels with Cream Cheese

The Callawassie 19

Fresh Sliced Seasonal Fruits and Mixed Berries
Traditional Smoked Salmon Presentation
Assortment of Fresh Bagels
Cream Cheese, Butter and Fruit Preserves

Boxed Continental Breakfast 10

Granola Bar, Muffin, Fruit, Yogurt and Orange Juice *(does not include tea or coffee)*



BREAKFAST BUFFETS

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas, Freshly Squeezed Orange or Grapefruit Juice. Minimum of 30 guests.

The Palmetto 28

Fresh Sliced Seasonal Fruits and Mixed Berries
Fluffy Scrambled Eggs and Stone Ground Grits
Apple-Wood Smoked Bacon and Honey Baked Ham
Buttermilk Biscuits and Sausage Gravy
Assortment of Bagels, Danishes and Buttery Croissants

The Bluff Benedict 30

Fresh Sliced Seasonal Fruits and Mixed Berries
Traditional Smoked Salmon Presentation
Poached Eggs, Griddled English Muffins and Hollandaise Sauce
Old Bay Breakfast Potatoes
Assortment of Bagels, Danishes and Buttery Croissants

The Old Fashion 32

Fresh Sliced Seasonal Fruits and Mixed Berries
Prepared to order Omelet Station with choice of condiments to include: Honey Baked Ham, Aged Cheddar Cheese, Green Onion, Baby Spinach, Sausage, Vine Ripened Tomatoes, Mushrooms and Fresh Herbs
Sourdough French Toast with Warm Maple Syrup and Fresh Berries
Applewood Smoked Bacon and Tennessee Sausage Links
Blackened Breakfast Potatoes
Assortment of Bagels, Danishes and Buttery Croissants
Butter and Fruit Preserves



BREAKFAST ENHANCEMENTS

Pricing includes chef attendant fees.

Egg and Omelet Station 16

To Include: Honey Baked Ham, Aged Cheddar Cheese, Green Onions, Baby Spinach, Bacon, Sausage, Vine Ripened Tomatoes, Mushrooms and Fresh Herbs

Lowcountry Pancake or Waffle Station 13

Vanilla Bean Pancakes or Belgian Waffles with Warm Maple Syrup

Wild Berry and Local Peach Compotes

Vanilla Whipped Cream and Fresh Berries



SOUTHERN BRUNCH BUFFETS

Served with Freshly Brewed Regular and Decaffeinated Coffee, Selection of Specialty Teas, Iced Teas with Lemon or Mint and Freshly Squeezed Orange and Grapefruit Juice. Minimum of 30 guests.

Pinckney Island 40

Fresh Sliced Fruit with Seasonal Berries

Baby Spinach Salad

Tomatoes and Fresh Mozzarella with Basil Sweet and Organic Olive Oil

Traditional Smoked Salmon Presentation

Fluffy Scrambled Eggs

Stone Ground Cheese Grits and Buttermilk Biscuits with Sausage Gravy

Southern Pecan Pie and Strawberry Shortcake

Port Royal 47

Fresh Sliced Fruit with Seasonal Berries

Mixed Green Salad with Cherry Tomatoes and choice of Dressings

Quiche Lorraine with Red Pepper Vinaigrette

Old Bay Breakfast Potatoes, Apple Wood Smoked Bacon and Tennessee Sausage

Prepared to order Omelet Station with choice of condiments to include: Honey Baked Ham, Sausage, Aged Cheddar Cheese, Green Onions, Baby Spinach, Vine Ripened Tomatoes, Mushrooms & Fresh Herbs

Grilled Beef Strip Loin with Natural Jus

Artisan Rolls with Whipped Butter

Assorted Danishes, Old Fashion Chocolate Fudge Cake and Coconut Cream Pie

Refreshing Raspberry Lemonade and Iced Tea