



DUNES CATERING & EVENTS

H I L T O N H E A D I S L A N D

**Creative Cuisine.
Exceptional Service.**



LUNCH
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DunesCateringAndEvents.com • 844-253-9289

~ LUNCH ~

PLATED LUNCHEONS

Pricing is per guest. Our plated lunches are designed as a three course presentation and include artisan bread and whipped butter.

STARTER choice of one

Hot Selections

Lowcountry Crab Bisque
Lump Crab and Fresh Herbs

French Quarter Onion Soup
Vidalia Onions, Provolone, Gruyere and French Bread

Seafood Chowder
Local Fish, Sweet Corn, Andouille Sausage and Roasted Potatoes

Cold Selections

Spinach Salad
Smoked Bacon, Feta Cheese, Shaved Red Onion, Croutons and Tarragon Ranch Dressing

Mixed Green Salad
Garden Vegetables, Cherry Tomatoes, Smoked Almonds and Balsamic Vinaigrette

Traditional Caesar Salad
Romaine Hearts, Sourdough Croutons and Shaved Parmigiano Reggiano

ENTRÉES choice of two

*Additional choices available with
\$3 per person surcharge.*

Pasta Primavera
Penne Pasta with Fresh Seasonal Vegetables

Oven Roasted Chicken Breast
Creole Pan Gravy

Grilled North Atlantic Salmon
Tarragon Hollandaise

Pan Roasted Local Fish
Classic Citrus Beurre Blanc

Jumbo Lump Crab Cake
Citrus-Herb Salad

Grilled Filet Mignon
Black Pepper Bordelaise

DESSERT choice of one

Old Fashion Apple Pie
Vanilla Ice Cream

Chocolate Decadence Cake
Raspberry Syrup

New York Cheesecake
Fresh Strawberries & Crème Fraiche

Classic Tiramisu
Whipped Cream & Powdered Sugar



LUNCHEON BUFFETS

Pricing is per guest. Includes freshly brewed iced tea. Minimum of 30 guests.

HHI / NY Deli

Chef's Soup Du Jour

Greek Salad: Marinated Olives, Shaved Vegetables, Feta Cheese and Traditional Dressing

Pasta Salad: Penne Pasta, Basil Pesto, Cherry Tomato and Fresh Mozzarella

Thinly Sliced Selection of Deli Meats and Cheeses: Roasted Turkey Breast, Honey Baked Ham, Roast Beef, Salami Swiss Cheese, Aged Cheddar Cheese and Provolone Cheese

Breads and Cookies: Artisan Rolls, Rustic French Bread, Sliced Farmer's Bread
Chocolate Chip, Oatmeal Raisin and Peanut Butter Homemade Cookies

The Gourmet Premade Sandwich Platter

Chef's Choice Soup Du Jour

Mixed Greens Salad: Shaved Vegetables and choice of two Dressings

Sandwiches choice of one

Turkey with Havarti Cheese, Avocado, Sun-Dried Tomato Ranch and Sourdough Bread

Roast Beef with Smoked Bacon, Boursin Aioli, Arugula, Tomato Tapenade, on a Hoagie Roll

The Italian with Roasted Red Pepper, Mozzarella, Marinated Eggplant, Basil Pesto and Focaccia

Grilled Vegetable Platter

Sliced Fresh Fruit

Italian

Andouille Sausage & Lentil Soup

Caprese: Sliced Tomatoes, Fresh Mozzarella, Fresh Basil, Olive Oil and Balsamic Reduction

Antipasto Salad: Prosciutto, Artichokes, Roasted Peppers and Olives

Pasta Primavera: Seasonal Vegetables, Roasted Garlic, Forest Mushrooms, Olive Oil and Parmesan

Chicken Picatta: Lemon, Capers, White Wine and Linguine Pasta

Traditional Cannoli and Tiramisu

Southern Charm

Arugula Salad: Candied Pecans, Sliced Apples and Honey Mustard

Red Bliss Potato Salad

BBQ Grilled Pork Loin and Southern Fried Chicken

Collards Greens and Baked Macaroni N Cheese

Buttermilk Biscuits, Cornbread and Whipped Butter

Grandma's Peach Cobbler and Pecan Pie