# WEDDING MENU

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THE PERFECT PLACE TO SAY "I DO" FROM THE BEACH TO THE BAY

Sandestin has created this wedding packet to assist in making your wedding dreams come true. From our romantic white beaches to venues overlooking the Choctawhatchee Bay, Sandestin offers the perfect location for an unforgettable wedding.
Deluxe Cocktail Hour

Minimum of 100 guests

Price based on 12 pieces per guest

DISPLAYS
Imported & Domestic Cheeses, Garnished with Fresh & Dried Fruit, Assorted Gourmet Crackers
Chef’s Selection of the Freshest Market Vegetables. Served with Buttermilk Ranch
Garlic Parmesan, French Onion Dips

HOT HORS D’ OEUVRES
Choice of three, based on 4 pieces per person:
Coconut Shrimp, Orange- Horseradish Marmalade
Cheddar Cheese Stuffed Jalapeño Poppers, Chipotle Ranch
Mushroom Florentine
Spicy Chicken Quesadillas, Cilantro Crema
Bacon-Wrapped Shrimp
Spanakopita
Vegetable Spring Rolls, Sweet Soy-Ginger Dipping Sauce
Mini Homemade Meatballs, Zesty Marinara Sauce, Parmesan Cheese
Southern Fried Chicken Fingers, Honey Mustard Sauce

COLD CANAPÉS
Choice of three, based on 4 pieces per person:
Asparagus, Prosciutto Ham, Roasted Peppers on Crostini
Heirloom Tomato & Fresh Mozzarella Crostini, Torn Basil
Spicy Ancho Chicken, Avocado Crema on Cucumbers
Gorgonzola Cheese Mousse, Walnut Crostini
Spicy Shrimp Crostini, Red Pepper Aioli
Wasabi Tuna on Cucumber Sphere

Beverage Station to include:
Freshly Brewed Iced Tea
Iced Water & Freshly Brewed Coffee, Sandestin’s Tea Selection

$45 per guest

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$3.00

$3.00

$3.00

$3.00

$3.00

$3.00

$3.25

$3.50

$3.75

$3.75

$4.00

$4.00

$4.00

$4.00

$4.00

$4.00

$5.00

For Cocktail hour, Chef recommends 3 to 5 per guest, per hour.

For Dinner, Chef recommends 6 to 8 Hors d’ Oeuvres per guest, per hour.

Hand passed or Display

100 piece Minimum
For Cocktail hour, Chef recommends 3 to 5 per guest, per hour.
For Dinner, Chef recommends 6 to 8 Hors d’Oeuvres per guest, per hour.

Hand Passed or Display under Heat Lamps
100 piece Minimum

*A CHEF FAVORITES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greek Spanakopita</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cheddar Cheese Stuffed Jalapeño Poppers, Chipotle Ranch</td>
<td>$3.00</td>
</tr>
<tr>
<td>Vegetable Spring Roll, Sweet Chili Dipping Sauce</td>
<td>$3.00</td>
</tr>
<tr>
<td>*Mushroom Taleggio Arancini</td>
<td>$3.00</td>
</tr>
<tr>
<td>Pork Potstickers, Sweet Chili Dipping Sauce</td>
<td>$3.00</td>
</tr>
<tr>
<td>*Stuffed Mushroom Florentine, Gorgonzola Cream</td>
<td>$3.25</td>
</tr>
<tr>
<td>*Lemongrass Chicken Dumpling, Soy Dipping Sauce</td>
<td>$3.25</td>
</tr>
<tr>
<td>Mini Beef Kabobs, Peppercorn Sauce</td>
<td>$3.50</td>
</tr>
<tr>
<td>Fried Mahi-Mahi Fingers, Creole Remoulade</td>
<td>$3.50</td>
</tr>
<tr>
<td>*Conch Fritter, Mango Cajun Remoulade</td>
<td>$3.50</td>
</tr>
<tr>
<td>*Spicy Chicken Quesadilla, Cilantro Crema</td>
<td>$3.50</td>
</tr>
<tr>
<td>*Coconut Chicken Satay Skewers, Thai Peanut Sauce</td>
<td>$3.50</td>
</tr>
<tr>
<td>BBQ Chicken Biscuit</td>
<td>$3.75</td>
</tr>
<tr>
<td>Southern Fried Chicken Fingers, Honey Mustard</td>
<td>$3.75</td>
</tr>
<tr>
<td>*Jerk Chicken Kabob, Mango- Habañero Glazed</td>
<td>$3.75</td>
</tr>
<tr>
<td>*Chipotle Shrimp Mini Empanada</td>
<td>$4.00</td>
</tr>
<tr>
<td>BBQ Pork Stuffed Corn Bread</td>
<td>$4.00</td>
</tr>
<tr>
<td>*Mini Beef or Chicken Wellingtons</td>
<td>$4.00</td>
</tr>
<tr>
<td>*Phyllo Wrapped Shrimp</td>
<td>$4.00</td>
</tr>
<tr>
<td>Beef Teriyaki Skewers, Asian Mustard Sauce</td>
<td>$4.00</td>
</tr>
<tr>
<td>*Coconut Shrimp, Orange-Horseradish Marmalade</td>
<td>$4.00</td>
</tr>
<tr>
<td>*Scallop or Shrimp Wrapped in Bacon</td>
<td>$4.00</td>
</tr>
<tr>
<td>*Signature Sandestin Miniature Crab Cakes, Creole Tartar Sauce</td>
<td>$5.00</td>
</tr>
<tr>
<td>*Baby Lamb Chops, Honey-Mint Sauce</td>
<td>$6.00</td>
</tr>
</tbody>
</table>
**COCKTAIL HOUR DISPLAYS**

**FRESH SEAFOOD ON ICE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Horseradish Cocktail &amp; Cognac Sauce, Tabasco, Lemons &amp; Crackers</td>
<td>$495</td>
<td>Per 100 pieces</td>
</tr>
<tr>
<td>(Mignonette &amp; Fresh Horseradish for Oysters Selection)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jumbo Gulf Shrimp, 21/25, Peeled</td>
<td>$495</td>
<td>Chef Recommends 3 per guest</td>
</tr>
<tr>
<td>Jumbo Gulf Shrimp, 31/35, Peel n’ Eat</td>
<td>$450</td>
<td>Chef Recommends 3 per guest</td>
</tr>
<tr>
<td>Oysters on the Half Shell</td>
<td>$475</td>
<td>Chef Recommends 2 per guest</td>
</tr>
<tr>
<td>Snow Crab Claws</td>
<td>$450</td>
<td>Chef Recommends 3 per guest</td>
</tr>
<tr>
<td>Jonah Crab Claws</td>
<td>$475</td>
<td>Chef Recommends 3 per guest</td>
</tr>
<tr>
<td>Florida Stone Claws</td>
<td>$750</td>
<td>Chef Recommends 3 per guest</td>
</tr>
</tbody>
</table>

**SALMON**

Two Whole Sides of Cedar Planked Smoked Salmon Fillet
Glazed with House Mustard
Basket of Fresh Market Greens, Lemon Vinaigrette
Serves approximately 75 guests
$400 each

**BAKED BRIE EN CROUTE**

Puff Pastry-Wrapped Double Cream Brie
Baked Golden Brown & Warm Berry Compote
Serves approximately 75 guests
$325 each

**FROMAGE STATION**

Deluxe Presentation of Imported & Domestic Cheeses
Garnished with Fresh & Dried Fruit
Assorted Gourmet Crackers & Toasted French Bread
$14.95 per display

**FARMERS FRESH VEGETABLE**

Chef’s Selection of the Freshest Market Vegetables
Buttermilk Ranch, Garlic Parmesan, French Onion Dips
Assorted Crackers & Breadsticks
$12 per guest

**ANTIPASTI**

Imported Cured Meats, Soft & Dry Cheeses, Local Seasonal Vegetables,
Marinated Olives, Warm Spinach & Artichoke Fondue
Flatbreads, Crostini & Breadsticks
$16.95 per display

**FRESH FRUIT KABOB DISPLAY**

Skewered Fresh Seasonal Fruit
Served with Honey Yogurt Dip & Whipped Cream
$150 serves approximately 40 guests
$250 serves approximately 75 guests
$350 serves approximately 125 guests

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Uniformed Chefs will carve the following selections:

**Herb Roasted Beef Tenderloin**
Merlot Jus, Truffle Dijon Mustard, Miniature Rolls ................................................................. $425
Serves approximately 10-15 guests

**Honey Glazed Oven-Roasted Turkey Breast**
Cranberry Sauce, Giblet Sage Gravy, Miniature Rolls .......................................................... $345
Serves approximately 30 guests

**Roasted Prime Rib of Beef**
Au Jus, Creamed Horseradish, Stone Ground Mustard, Miniature Rolls ............................... $550
Serves approximately 30 guests

**Jerk Brined Roasted Pork Loin**
Chipotle BBQ Sauce, Miniature Rolls ........................................................................................ $350
Serves approximately 30 guests

**Pepper Crusted New York Strip**
Brandy-Green Peppercorn Sauce, Miniature Rolls .................................................................. $495
Serves approximately 30 guests

**Southern Style House-Smoked Brisket**
Signature Sandestin BBQ Sauce, Crispy Onion Straws, Mini Onion Rolls ............................... $375
Serves approximately 30-40 guests

**Roasted Herb Crusted Leg of Lamb**
Rosemary Jus, Mint Jam, Miniature Rolls .................................................................................. $450
Serves approximately 30-40 guests

**Sugar Cured Spiral Country Ham**
Bourbon Honey Glazed, Grained Mustard, Southern Biscuits .................................................. $340
Serves approximately 50 guests

**Rosemary Crusted Baron of Beef**
Red Wine Sauce, Horseradish Creme, Miniature Rolls ............................................................ $950
Serves approximately 150-175 guests

*Chef attendant's fee is $75 per station, per hour.*
Choose from the following to complement your menu.

All stations require One Chef Attendant per 75 Guests at $75 per Attendant

**Gulf Oysters Station**
Fresh Gulf Oysters with Cocktail Sauce
Lemons, Saltine Crackers, Hot Sauce
Spicy Horseradish & Classic Mignonette

$18 per guest

**Sandestin’s Award-Winning Gumbo Flambe Station**
Shrimp & Crawfish, Flambeed with
Jack Daniel’s & Topped with White Rice

$20 per guest

**New Orleans Barbecue Shrimp Saute Station**
Large Gulf Shrimp Sautéed & Simmered in
New Orleans-Style Brown Butter Sauce
Served with Steamed Rice, Green Onions & French Bread

$24 per guest

**From the Sidelines Station**
Sliders: Blue Cheese Crusted Sirloin Burgers
Marinated Tomatoes, Pickled Red Onion
Southern Style Fried Chicken Slider
Honey Mustard & Sour Pickles
Pulled Pork Sliders, Whiskey BBQ Sauce

Fries: Seasoned, Curly & Tater Tots
Condiments: Sriracha Mayo, House-made Ketchup

$25 per guest

**Southern Grits Station**
Creamy Anson Mill Stone Organic Grit “Cocktails”

Grits Selection: Farmhouse Cheddar Grits
Roasted Garlic & Herb Grits

Toppings: Red Wine Braised Short Ribs
Southern Tomato Okra Stew, Barbecued Shrimp

$25 per guest
Substitute Mashed Potato for Grits

**Mexican Bites Station**
Taco Bar to include:
Fried Corn Tortilla Chips, Hard Taco Shells, Flour Tortillas
Spiced Ground Beef, Adobo Marinated Grilled Chicken
Shredded Lettuce, Diced Tomato, Black Olives, Grilled Corn
Shredded Cheddar & Monterey Jack, Pickled Jalapenos Cilantro
Crema, Fiery Tomato Salsa, Fresh Guacamole
Fire Roasted Peppers & Onions

$28 per guest

**Italian Station**
(Prepared in Front of Guests)
Tuscan Style Risotto
Dry Aged Parmesan Cheese, Mascarpone

Served with the Following Accoutrements:
Braised Short Rib, Tomato Seafood Stew
Roasted Mushrooms & Zucchini Ragout

Selection of Pastas
Choice of two:
Cheese Tortellini, Parmesan Sage Cream
Mushroom Ravioli, Marsala Mushroom Jus
Penne Pasta, Zesty Basil Marinara Sauce
Italian Sausage Baked Pasta
Truffle Macaroni & Cheese

$28 per guest
Dinner Suggestions

**Superior Reception**

Minimum of 100 guests

**DISPLAYS**

Price based on 12 pieces per guest

- Imported & Domestic Cheeses
- Garnished with Fresh & Dried Fruit, Assorted Gourmet Crackers
- Chef’s Selection of the Freshest Market Vegetables
- Served with Buttermilk Ranch, Garlic Parmesan, French Onion Dips

**HOT IMPRESSIONS**

Choice of three, based on 4 pieces per guest:
- Coconut Shrimp, Orange-Horseradish Marmalade
- Jerk Chicken Kabob, Mango-Habañero Glazed
- Mini Beef Wellington
- Spicy Chicken Quesadillas, Cilantro Crema
- Mini Beef Kabob, Peppercorn Sauce, Spanakopita
- Vegetable Spring Roll, Sweet Soy-Ginger Dipping Sauce

**CHILLED IMPRESSIONS**

Choice of three, based on 4 pieces per guest:
- Salmon Tartar Bouchée, Dill Crème Fraiche
- Pesto Marinated, Baby Mozzarella, Grape Tomato Skewers
- Paprika Seared Beef Tenderloin, Onion Confit
- Creamy Horseradish on Toasted Baguette
- Spicy Tuna Tartar, Wakami Salad on Wonton Chip
- Jamaican Jerk Chicken Tartlet, Mango Chutney
- Carpaccio of Beef on Truffle Polenta Cake

**CARVING STATION**

Choice of one Carving Station, Price based on 12 pieces per guest:

- Roasted Rosemary Crusted Top Round of Beef (2)
  Horseradish Cream, Au Jus
- Whole Roasted Breast of Turkey (2)
  Cranberry Chutney, Turkey Gravy
- Honey-Cured Country Baked Ham (2)
  Stone Ground Mustard, Herb Mayo

**ACTION STATION**

Choice of one Action Station, Price based on 12 pieces per guest:

- **Pasta Station**
  - Chef’s Selection of Pastas made to order with:
    - Fresh Garlic, Sweet Peas, Roasted Mushrooms
    - Asparagus Tips & Fire Roasted Peppers, Parmesan Alfredo
    - Putanesca & Pesto Sauces, Chili Flakes, Fresh Chopped Herbs,
      Grated Pecorino Cheese, Toasted Italian Garlic Bread

- **Fajita Station**
  - Choice of: Adobo Marinated Grilled Chicken
    or Chipotle Dusted Beef Fajitas
  - Fire Roasted Peppers & Onions
  - Served with Soft Flour Tortillas, Cheddar Cheese
  - Shredded Lettuce, Diced Tomatoes, Cilantro Sour Cream Fresh
    Guacamole & Zesty Salsa

- **Sandestin’s Award-Winning Gumbo Flambé Station**
  - Andouille Sausage, Okra, Bay Shrimp, Louisiana Crawfish Tails
  - Flambéed with Jack Daniel’s, Served with White Rice

**ADD A SALAD OR SOUP**

$7 per guest

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Formal Plated Dinners

All Plated Dinners Include a Choice of Soup or Salad, Dinner Rolls & Sweet Butter.
Freshly Brewed Regular & Decaffeinated Coffee, Sandestin’s Tea Selection, Iced Tea & Iced Water

APPETIZERS
Southern Style Gulf Shrimp & Cheesy Stone Ground Grits, Bouillabaisse Sauce
Sandestin Crab Cake, Smoked Tomato Sauce, “Chimichuri”
Seared Scallops, Parmesan Risotto, Pancetta Lardoons
Sea Salt Poached Chilled Jumbo Shrimp, Horseradish Cocktail Sauce
Crispy Pork Belly, Corn Purée, Pickled Tomato Relish

Add $12 per guest

SOUPS
Corn & Crab Chowder, Chorizo Oil
Mushroom Velouté, Ginger Cream, Mushroom Fricassee
Tomato Basil Bisque, Truffle Cream
She Crab, Potato & Applewood Smoked Bacon

SALADS
Roasted Heirloom Tomato, Fresh Mozzarella, Baby Arugula-Fennel, Aged Balsamic Caesar, Garlic Focaccia Croutons, Shaved Aged Parmesan, Confit Tomatoes
Black Pepper, House-Made Caesar Vinaigrette
Seasonal Mixed Greens, Roasted Roma Tomato, English Cucumber, Carrots Strings
Warm Brie Croutons, Buttermilk Peppercorn Dressing
Iceberg Wedge, Smoked Bacon Lardoons, Teardrop Tomatoes, Blue Cheese Crumbles
Pickled Red Onions, Zesty Ranch Dressing
Baby Spinach & Frisée, Red Wine Poached Pear, Farmstead Blue Cheese, Spiced Pecans
Fresh Herb-Roasted Shallot Vinaigrette
**Plated Dinners**

All Plated Dinners Include a Choice of Soup or Salad, Dinner Rolls & Sweet Butter.
Freshly Brewed Regular & Decaffeinated Coffee, Sandestin’s Tea Selection, Iced Tea & Iced Water

### CHICKEN ENTREES
- Roasted Free Range Chicken Breast
- Mascarpone Creamy Polenta, Smoked Tomato Compote
- Green Beans Bundle, Barolo Wine Sauce
- Sun Dried Tomato, Boursin & Fresh Herbs
- Stuffed Chicken Breast
- Wild Mushroom-Truffle Risotto, Grilled Asparagus
- Madeira Wine Sauce
- Citrus Brined Airline Chicken Breast & Chicken Confit
- Mousseline Potato Roasted Vine Ripe Tomato
- Fortified Chicken Jus

**$50 per guest**

### BEEF ENTREES
- Vidalia Onion & Pancetta Crusted Beef Tenderloin
- Truffle Yukon Potato Purée, Jumbo Asparagus
- Cabernet Wine Sauce
- Fortified Demi Glazed Grilled Beef Tenderloin
- Gruyere-Thyme Infused Potato Au Gratin
- Haricot Vert Mélange, Port Wine Sauce
- Charbroiled New York Steak, Herb-Garlic Butter
- Ranch Seasoned Idaho Potato Wedges
- Creamed Spinach, Bordelaise Sauce
- Slow Braised Beef Short Rib
- Mushroom-Roasted Fingerling Potato
- Asparagus Tips Ragout, Glazed Baby Carrots
- Braising Liquid Jus

**$69 per guest**

### LAMB ENTREES
- Rosemary Crusted Lamb Loin, Celeriac Mousseline
- Root Vegetables, Lamb Jus
- Grilled Lamb T-Bone, Maple Sweet Potato Purée
- French Beans, Bourbon Au Poivre

**$78 per guest**

### SEAFOOD ENTREES
- Lemon Thyme Glazed Mahi-Mahi Fillet
- Horseradish Mash Potatoes
- Charbroiled Asparagus, Dill Butter Sauce
- Basil-Marinated Grilled Swordfish, Wild Mushroom Risotto Cake
- Roasted Baby Pepper, Basil Sauce
- Blackened Amberjack Fillet, Tasso Ham Cheese Grits
- Roasted Tomato Ragout, Crawfish Cream Sauce
- Crispy Snapper, Stone Ground Grits Cake, Spanish Chorizo Sauce
- Bronzed Grouper Fillet Blue Crab “Soufflé”
- Blistered Tomatoes, Sweet Potato Mousseline
- Saffron Infused Corn Sauce (Add $5 per guest)

**$50 per guest**

### DUO ENTREES
- Bourbon-Glazed Mahi-Mahi Fillet & Spiced Pecan Airline Chicken Breast
- Scalloped Potatoes, Caramelized Peach-Red Wine Sauce
- Pan Seared Sandestin Crab Cake & Beef Tenderloin
- Baby Vegetable, Sweet Potato Gratin, Bordelaise Sauce
- Slow Braised Beef Short Rib & Pesto Marinated Grilled Shrimp
- Cheddar Cheese Potato Cake, Mushroom “Lardoon”
- Smoked Onion Braising Reduction
- Pan Seared Grouper & Grilled Beef Tenderloin
- Wild Mushroom Risotto, Seasonal Vegetable
- Merlot Sauce, Basil Oil
- Filet of Beef & Lobster Spring roll, Sweet Corn Risotto Cake
- Wild Mushrooms, Open Fire Broiled Asparagus
- Smoked Tomato Hollandaise

**$75 per guest**

### INTERMEZZO
- Orange Sorbet with Grand Marnier
- Pear Sorbet with Poire Williams
- Lemon Sorbet with Vodka

Add $7 per guest
All Dinner Buffets include Freshly Brewed Regular & Decaffeinated Coffee, Gourmet & Herbal Hot Tea Selections Iced Tea & Iced Water. Prices based on maximum two hours food presentation. Additional fee applicable for extended service. Minimum of 50 guests.

**ITALIAN**

**Cold Selections**
- Caprese Salad, Heirloom Tomatoes
- Buffalo Mozzarella, Tom Basil, Balsamic Reduction
- Beef Salami & Arugula Salad
- Classic Caesar Salad, Focaccia Croutons
- Parmesan Cheese

**Pasta Action Station**
*Also Available to be Set Buffet Style for No Additional Charge*
- Penne Pasta, San Marzano Roasted Tomato Sauce
- Aged Parmesan Cheese, Cheese Tortellini
- Alfredo Sauce, Ricotta Cheese, Sun Dried Tomatoes
- Chili Flakes, Shaved Parmesan, Fresh Chopped Herbs

**Hot Selections**
- Garlic-Rosemary Rub Pork Loin, White Bean Cassoulet
- Pan Roasted Chicken Breast
- Wild Mushroom-Marsala Ragout
- Catch of the Day Picatta Style
- Citrus-Caper Beurre Blanc
- Italian Vegetable Medley, Assorted Rolls & Butter

$65 per guest
Chef Attendant’s Fee is $75 per Station

**SOUTHERN FARMS**

**Soup**
- Seafood Gumbo

**Cold Selections**
- Ashland Farm Greens, Spiced Pecans, Grapes
- Saga Bleu Cheese, Malt Vinaigrette
- Creamy Southern Cole Slaw
- Spiced Grilled Steak & Black-Eyed Pea Salad
- Watermelon Salad, Cucumbers & Mint Dressing

**Hot Selections**
- Rotisserie Style Chicken, Rotisserie Dripping Jus
- Slow Braised Beef Short Ribs
- South Carolina BBQ Sauce
- Pecan Wood Smoked Pork Loin, Bacon Jam
- Corn Dusted Catfish, Jalapeño Tartar Sauce
- Warm Green Bean Salad, Sage Butter
- Yellow Cheesy Corn Grits
- Assorted Rolls & Butter

$62 per guest
All Dinner Buffets include Freshly Brewed Regular & Decaffeinated Coffee, Gourmet & Herbal Hot Tea Selections Iced Tea & Iced Water. Prices based on maximum two hours food presentation. Additional fee applicable for extended service. Minimum of 50 guests.

ELEGANT FEAST

Raw Bar
(Presented on Ice)
Raw Oysters (2 per person)
Old Bay Poached Shrimp (3 per person)
Lemons, Tabasco, Horseradish, Mignonette
Cocktail & Cognac Sauce

Cold Selection
Salad Niçoise, Green Beans, Olives, Tomatoes
Eggs, Anchovies, Extra Virgin Olive Oil
Heirloom Tomato Salad, Fresh Basil
Marinated Ricotta

Chef to Carve
Smoked Prime Rib of Beef
Creamed Horseradish
Red Wine Bordelaise Sauce

Hot Selections
Honey Glazed Roasted Airline Chicken Breast
Smoked Tomato Confit, Pan Seared Gulf Snapper
Creamed Sweet Corn, Green Onions
Grilled Asparagus, Tarragon Béarnaise
Au Gratin Potatoes, Assorted Rolls & Butter

$78 per guest
Chef Attendant’s Fee is $75 per Station

GULF COAST LOW-COUNTRY BOIL

Soup
Traditional She Crab

Salad Station
Romaine & Bibb Salad, Cayenne Pecans
Citrus Dressing, Hoppin’ John Rice
Black Eyed Pea Salad, Sweet & Sour Slaw

From the Grill (Chef to Prepare)
Bourbon Marinated Strip Loin
Balsamic Marinated Grilled Onions & Mushrooms
Blackened Gulf Fish, “Macque Choux”

From The Cast Iron Kettle
Shellfish Boil to Include “Peel and Eat” Shrimp
Red Potatoes, Corn, Grilled Andouille Sausage
Old Bay-Beer Broth

Hot
Roasted “Beer Can Chicken”
Cast Iron Baked Macaroni & Cheese, Hushpuppies
Jalapeño Corn Bread

$68 per guest
Chef Attendant’s Fee is $75 per Station
All Dinner Buffets include Freshly Brewed Regular & Decaffeinated Coffee, Gourmet & Herbal Hot Tea Selections Iced Tea & Iced Water.

Prices based on maximum two hours food presentation.

Additional fee applicable for extended service. Minimum of 50 guests.

“STEAKHOUSE”

Salad Station
Iceberg Wedge, Crumbled Blue Cheese, Grape Tomatoes, Smoked Bacon Lardoons
Pickled Red Onions, Buttermilk Zesty Ranch
Grilled Jumbo Asparagus & Artichoke Hearts, Crab Vinaigrette
Steamed Peel n’ Eat Shrimp (Based on 3 pieces per guest)
Cocktail Sauce and Fresh Lemons

Entrées and Sides
Petite Grilled New York Steaks, Peppercorn Sauce, Béarnaise
Pan-Seared Mahi, Tarragon-Caper Beurre Blanc
Rotisserie Style Chicken, Chicken Au Jus
Roasted Garlic Whipped Yukon Potatoes, Truffle Scented
Creamed Spinach
Assorted Dinner Rolls & Butter

$75 per guest
CHILDREN’S DINNER
Minimum of 25 Children

**Choice of Two**
- Cheese Ravioli with Marinara
- Fried Chicken Tenders with Honey Mustard
- Hamburgers, Cheeseburger, Hot Dogs, Pizza

**Choice of Three**
- Macaroni & Cheese, Iceberg Salad with Vinaigrette
- Ranch Potato Chips, Mashed Potatoes
- Broccoli with Cheese, Fruit Salad
- Baked Beans, Green Beans, Glazed Carrots

**Choice of One**
- Chocolate Cake, Cookies, Brownies, Cupcakes

**Choice of One**
- Fruit Punch, Lemonade, Milk

$**16 per child**

“SFC”
- Fried Chicken Fingers Tater Tots
- BBQ Sauce
- Cookie
- Lemonade

$**8.50 per child**

“Ratatouille”
- Slice of Cheese or Pepperoni Pizza
- Tossed Greens Salad
- Brownie
- Lemonade

$**8.50 per child**

“The Happy Meal”
- Cheeseburger
- Tater Tots, Ketchup, Mustard
- Cookie
- Lemonade

$**8.50 per child**

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Late Night Pass Options

Southwest Taco Station
Angus Beef Slider Station
Gooey Mini-Grilled Cheese Bites
Jumbo Soft Pretzels
Mac & Cheese Fritters, Jalapeño Poppers, Meat Empanadas (Dipping Sauces)
## HOSTED BEVERAGE SERVICE

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-Brand Cocktails</td>
<td>$7.50 each</td>
</tr>
<tr>
<td>Premium Brand Cocktails</td>
<td>$9.00 each</td>
</tr>
<tr>
<td>Superior Brand Cocktails</td>
<td>$10.50 each</td>
</tr>
<tr>
<td>House Wine</td>
<td>$7.50 each</td>
</tr>
<tr>
<td>Premium Wines</td>
<td>$8.50 each</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$5.50 each</td>
</tr>
<tr>
<td>Imported Beers</td>
<td>$6.25 each</td>
</tr>
<tr>
<td>Assorted Sodas, Bottled Water &amp; Juices</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Frozen Drinks</td>
<td>$8.00 each</td>
</tr>
<tr>
<td>Cordials</td>
<td>$8.50 each</td>
</tr>
</tbody>
</table>

## UNLIMITED HOSTED HOURLY RECEPTION

See Special Events Manager for List.

*Includes Imported, Domestic & Non-Alcoholic Beer, House Red & White Wines, Bottled Water & Soft Drinks*

### House-Brand Cocktails
- Per guest, first hour: $18.00
- Per guest, each additional hour: $9.00

### Premium Brand Cocktails
- Per guest, first hour: $20.00
- Per guest, each additional hour: $10.50

### Superior Brand Cocktails
- Per guest, first hour: $23.00
- Per guest, each additional hour: $12.00
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Beverage Arrangements

CASH BAR

House-Brand Cocktails ................................................................. $8.00 each
Premium Brand Cocktails ......................................................... $9.50 each
Superior Brand Cocktails ......................................................... $11.00 each
Premium Wines ................................................................. $9.00 glass
Domestic Beers ................................................................. $6.00 each
Imported Beers ................................................................. $6.50 each
Sodas, Bottled Water & Juices .................................................. $3.75 each
Frozen Drinks ................................................................. $9.00 each

ADDITIONAL SELECTIONS

House Champagne ................................................................. $34 per bottle
Fruit Punch ................................................................. $36 per gallon
Champagne Punch ............................................................... $58 per gallon
Rum Punch ................................................................. $68 per gallon
Bloody Marys ................................................................. $72 per gallon
Mimosas ................................................................. $48 per gallon
Keg of Domestic Beer (Bud Light, Miller Lite or Michelob Ultra) .............................................. $500 per keg
Pony Keg of Beer (Domestic only) .................................................. $300 per keg
Keg of Imported Beer (Heineken, Sam Adams or Yuengling) ................................................ $575 per keg

SERVICE FEES

Bartenders
Bartenders are required at all functions where Liquor is served.

All Bars will incur a $75 Bartender Fee per Bar per three-hour period. $25 each additional hour.

This fee will be waived if revenue exceeds $400 per Bar.

One Bartender will be staffed for every 75 guests.

Attendants
Attendants will be staffed for receptions where little or no food has been ordered.

A $75 Attendant Fee per 100 guests, per three-hour period will be incurred. $25 each additional hour.

Beverage Information

All beverages must be purchased from the Resort. Bottle Sales are not available for functions held in Sandestin’s Conference Facilities.
Bridal Party Specials

LADIES PRIMPING PARTY
Assorted Tea Sandwiches
Vegetables Crudite, Buttermilk Ranch and Hummus
Seasonal Fresh Fruit Skewers, Honey Yogurt Sauce
Assorted Mini Cookies
Bottled Water
$25++ per person

GUYS GETTING TOGETHER
Mini Beef Sliders & Condiments
Crispy Chicken Fingers with Zesty Ranch Dressing and Honey Mustard
BBQ Dusted House-Made Potato Chips
Assorted Cookies
Bottled Water
$25++ per person
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate-dipped Strawberries</td>
<td>$275</td>
</tr>
<tr>
<td>Assorted Almond Petit Fours</td>
<td>$275</td>
</tr>
<tr>
<td>Assorted Chocolate Truffles</td>
<td>$275</td>
</tr>
<tr>
<td>Assorted Miniature Pastries</td>
<td>$275</td>
</tr>
</tbody>
</table>
THE PERFECT PLACE TO SAY "I DO" FROM THE BEACH TO THE BAY

Sandestin has created this wedding packet to assist in making your wedding dreams come true. From our romantic white beaches to venues overlooking the Choctawhatchee Bay, Sandestin offers the perfect location for an unforgettable wedding.
All Continental Breakfasts are served with Freshly Brewed Regular, Decaffeinated Coffee, Assorted Gourmet & Herbal Teas Whole & Skim Milk

EMERALD COAST CONTINENTAL
- Assorted Fruit Juices
- Sliced Seasonal Fruit & Berries
- Assorted Croissants, Muffins, Danishes
- Fruit Preserves, Butter

$20 per person

SOUTHERN HOSPITALITY
- Assorted Fruit Juices
- Sliced Seasonal Fruits & Berries
- Assorted Croissants, Muffins, Danishes
- Fruit Preserves, Butter

Please select One of the following:
- Country Ham & Cheese Croissants
- Buttermilk Biscuits & Gravy
- Pork Sausage Biscuit
- Smoked Bacon, Egg, Cheese English Muffin

$22 per person
Choice of Two Hot Items $24 per person
Choice of Three Hot Items $26 per person
All Four Hot Items $28 per person

HEALTHY START
- Selections of Fresh Fruit Juice:
  - Orange, Grapefruit & Cranberry
- Greek Yogurt & Seasonal Berries Parfaits
- Homemade Granola, Dried Fruits & Nuts
- Sliced Seasonal Fruits & Fresh Berries
- Low Fat Cottage Cheese
- Hard Boiled Eggs
- Steel-Cut Irish Oatmeal
- Low Fat Breakfast Breads
- Assorted Fruit Preserves

$21 per person
**Breakfast Buffets**

All Buffets are served with Freshly Brewed Regular, Decaffeinated Coffee, Assorted Gourmet & Herbal Hot Tea Selections.

<table>
<thead>
<tr>
<th>Breakfast Buffets</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SUNNY START</strong></td>
<td></td>
</tr>
<tr>
<td>Assorted Fruit Juices</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruit &amp; Seasonal Berries</td>
<td></td>
</tr>
<tr>
<td>Selection of Individual Dry Cereals, Whole &amp; Skim Milk</td>
<td></td>
</tr>
<tr>
<td>Assorted Croissants, Muffins, Danishes, White &amp; Wheat Toast</td>
<td></td>
</tr>
<tr>
<td>Fruit Preserves, Butter</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs, Aged Cheddar Cheese</td>
<td></td>
</tr>
<tr>
<td>Hickory-Smoked Bacon, Pork Sausage Links</td>
<td></td>
</tr>
<tr>
<td>Home Fries, Roasted Peppers, Onions</td>
<td></td>
</tr>
<tr>
<td>$27 per person</td>
<td></td>
</tr>
</tbody>
</table>

| **THE SANDESTIN**            |                              |
| Assorted Fruit Juices        |                              |
| Sliced Seasonal Fruit & Seasonal Berries |                     |
| Display of Individual Flavored Yogurts |                  |
| Oatmeal, Brown Sugar, Golden Raisins, Pecans |               |
| Assorted Croissants, Muffins, Danishes, White & Wheat Toast |           |
| Fruit Preserves & Butter    |                              |
| Scrambled Eggs, Sautéed Mushrooms, Herbs |                  |
| Buttermilk Pancakes, Warm Maple Syrup |                      |
| Hickory-smoked Bacon, Pork Sausage Links |                 |
| Home Fries, Roasted Peppers, Onions |                    |
| $30 per person               |                              |

| **SOUTHERN SUNRISE**         |                              |
| Assorted Fruit Juices        |                              |
| Sliced Seasonal Fruit & Seasonal Berries |                     |
| Selection of Individual Dry Cereals, Whole & Skim |            |
| Assorted Butter, Chocolate, Almond Croissants, Warm Beignets |                  |
| Fruit Preserves & Butter Cast Iron Creole Style Egg Frittata |          |
| Buttermilk Biscuits & Sausage Gravy |                         |
| Pecanwood Smoked Bacon       |                              |
| Cheesy Stone Ground Grits    |                              |
| Casserole Style Hash Browns Potatoes |                   |
| $32 per person               |                              |
Plated Breakfast includes choice of Breakfast Meat and Side accompanied by Fresh-squeezed Orange Juice, Assorted Breakfast Pastries, Fruit Preserves, Butter, Freshly Brewed Regular, Decaffeinated Coffee, Assorted Gourmet and Herbal Teas.

**BREAKFAST ENTRÉES**
Choice of One:
- Three Scrambled Eggs, Aged Cheddar Cheese, Chives ................................................................. $16
- Almond Battered Brioche French Toast ................................................................................................. $18
- Quiche Plate: Choice of Classic Lorraine, Mushroom, or Spinach and Swiss ................................. $18
- Eggs Benedict, Roasted Tomato, Canadian Bacon, Hollandaise ....................................................... $20
- Buttermilk Banana Pancakes, Warm Maple Syrup, Granola ............................................................... $17
- Belgian Waffle, Marinated Berry Compote, Warm Maple Syrup ......................................................... $17
- Vermont Cheddar Cheese Omelet, Oven Tomato, Asparagus Tips ...................................................... $18

**BREAKFAST MEATS**
Choice of One:
- Hickory-Smoked Bacon
- Smoked Link Sausage
- Sausage Patties
- Cured Canadian Bacon
- Grilled Country Ham

*For multiple Meats, add $3 per choice*

**BREAKFAST SIDES**
Choice of One:
- Home Fries, Roasted Peppers & Onions
- Sweet Potato Hash
- Hash Brown Potatoes
- Stone Ground Grits, Aged Cheddar
- Fresh Seasonal Fruit Cup
- Yogurt & Granola Parfait
All Brunch Buffets are served with Freshly Brewed Regular, Decaffeinated Coffee, Assorted Gourmet & Herbal Teas.

**SANDESTIN BRUNCH**

- Assorted Fruit Juices
- Sliced Seasonal Fruits & Berries
- Assorted Croissants, Muffins, Danishes
- Seasonal Field Greens, Heirloom Tomatoes, Balsamic Vinaigrette
- Pesto Drizzled Steak Tomatoes, Fresh Buffalo Mozzarella, Torn Basil, Aged Balsamic Reduction
  
  Uniformed Chef to Carve:
  - Roasted Top Round of Beef
  - Horseradish Cream, Bread Rolls

- Egg Frittata, Baby Spinach, Roasted Mushroom, White Cheddar
- Brioche Cinnamon French toast, Warm Maple Syrup, Berry Compote
- Citrus Brine Airline Chicken Breast, Tomato Okra Stew
- Blackened Catch of the Day, Corn & Hominy Ragout
- Hickory-Smoked Bacon, Pork Link Sausages
- Gruyere Infused Cast Iron Potatoes, Caramelized Onions, Fresh Herbs
  - Assorted Petite Cakes, Fruit Tarts & Pastries

$49 per person

**MARINA BRUNCH**

- Assorted Fruit Juices
- Sliced Seasonal Fruit & Berries
- Assorted Croissants, Muffins, Danishes
- Fluffy Scrambled Eggs, Smoked Cheddar
  
  Hickory-Smoked Bacon

**BBQ STATION**

- Bourbon Marinated Chicken, Mustard BBQ Sauce
- Grilled Catch of the Day, Old Bay Crawfish Creamy Sauce
- Grilled Flank Steaks, Peppercorn Sauce
  
  Marinated Seasonal Grilled Vegetables
  
  Parmesan Whipped Potatoes, Garlic Cream

- Assorted Cakes, Petit Fours & Chocolate Truffles

$45 per person
Breakfast and Brunch Enhancements

To enhance your menu, we suggest adding:

**EGGS AND OMELETS**

Fresh Eggs & Omelets Cooked to Order

Toppings to include:
- Diced Tomatoes, Roasted Mushrooms, Onions, Peppers
- Cured Ham, Smoked Bacon, Salsa, Cheddar & Swiss Cheese
  (Egg Whites & Egg Beaters available)

$10 per person

**BELGIAN WAFFLES OR FRENCH TOAST**

- Wild Berry Compote
- Vanilla Whipped Cream
- Warm Maple Syrup, Sweet Butter

$10 per person

**BLOODY MARY, CHAMPAGNE AND MIMOSA BAR**

- Premium Vodka with Spicy Bloody Mary Mix
- Brut Champagne with Orange Juice

$7 per drink

A $75 Chef’s Attendant Fee will apply to each Action Station

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### BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular and Decaffeinated Coffee</td>
<td>$60.00 per 1-1/2 gallons</td>
</tr>
<tr>
<td>Assorted Gourmet and Herbal Teas</td>
<td>$36.00 per gallon</td>
</tr>
<tr>
<td>Choice of Juice: Orange, Grapefruit, Apple, Cranberry and Tomato</td>
<td>$20.00 per carafe (serves 5)</td>
</tr>
<tr>
<td>Iced Tea, Lemonade or Fruit Punch</td>
<td>$36.00 per gallon</td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.25 each</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Assorted Individual Bottled Fruit Juices</td>
<td>$3.75 each</td>
</tr>
<tr>
<td>Powerade® Sports Drink</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Red Bull® Energy Drink</td>
<td>$5.00 each</td>
</tr>
<tr>
<td>Vitamin Water</td>
<td>$4.50 each</td>
</tr>
</tbody>
</table>

### BAKED GOODS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Breakfast Pastries</td>
<td>$34.00 per dozen</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$32.00 per dozen</td>
</tr>
<tr>
<td>Breakfast Croissants</td>
<td>$34.00 per dozen</td>
</tr>
<tr>
<td>Assorted Breakfast Scones</td>
<td>$32.00 per dozen</td>
</tr>
<tr>
<td>Large Country Biscuits, Butter &amp; Jellies</td>
<td>$24.00 per dozen</td>
</tr>
<tr>
<td>Assorted Breakfast Breads</td>
<td>$33.00 per dozen</td>
</tr>
<tr>
<td>Pecan Cinnamon Buns</td>
<td>$40.00 per dozen</td>
</tr>
<tr>
<td>Bagels &amp; Cream Cheese</td>
<td>$30.00 per dozen</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$30.00 per dozen</td>
</tr>
<tr>
<td>Assorted Brownies</td>
<td>$30.00 per dozen</td>
</tr>
<tr>
<td>Assorted Miniature French Pastries and Tarts</td>
<td>$35.00 per dozen</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>$28.00 per dozen</td>
</tr>
<tr>
<td>Assorted Biscotti’s</td>
<td>$26.00 per dozen</td>
</tr>
</tbody>
</table>

### BREAKFAST SANDWICH SELECTIONS

**Choice of Biscuit, Mini Croissant, Bagel or English Muffin**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Sausage</td>
<td>$55.00 per dozen</td>
</tr>
<tr>
<td>Honey-cured Ham &amp; Cheese</td>
<td>$55.00 per dozen</td>
</tr>
<tr>
<td>Fried Chicken Breast Biscuit, Maple Honey Butter</td>
<td>$65.00 per dozen</td>
</tr>
<tr>
<td>Buttermilk Biscuits, Egg, Cheese</td>
<td>$62.00 per dozen</td>
</tr>
</tbody>
</table>

**Choice of meat: Bacon, Country Sausage or Honey-Cured Ham**

### ADDITIONAL ITEMS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Whole Fruit</td>
<td>$2.50 per piece</td>
</tr>
<tr>
<td>Fresh Sliced Fruit Platter</td>
<td>$6.00 per person</td>
</tr>
<tr>
<td>Individual Fruit Yogurt</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Breakfast Bars</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>Assorted Cold Cereals &amp; Milk</td>
<td>$4.00 per person</td>
</tr>
</tbody>
</table>
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All Plated Dinners include: Choice of Soup or Salad, Entrée, Assorted Rolls, Choice of Dessert, Iced Tea, Iced Water, Freshly Brewed Coffee

**SOUP**
- Roasted Tomato Soup, Basil Oil
- She Crab Soup, Lemon Cream
- Seafood Gumbo, Steamed Rice
- Butternut Squash Soup, Spiced Jalapeño Cream

**SALADS**
- Mixed Greens and French Beans Salad, Fresh Basil, Feta Cheese, Garlic Croutons, Shallot Vinaigrette
- Classic Hearts of Romaine Caesar Salad, Crisp Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing
- Iceberg Lettuce, Cherry Tomatoes, Red Pickled Onions, Smoked Bacon, Herb Ranch Dressing
- Local Harvest Greens Salad, Spiced Pecans, Bleu Cheese, Balsamic Vinaigrette

**COLD ENTRÉE SELECTIONS**
- Classic Cobb Salad, Smoked Turkey, Fresh Avocado, Tomato, Eggs, Red Onion, Smoked Bacon
  - Choice of Two Dressings: Creamy Bleu Cheese, Ranch, Balsamic Vinaigrette, Shallot Vinaigrette
  - $29 per person
- Chicken or Salmon Caesar, Hearts of Romaine, Buttery Croutons, Parmesan Garlic Dressing
  - $30 per person
- Spiced Seared Tuna, Grilled Vegetables, Lemon Marinated Artichokes, Tomato Caper Vinaigrette
  - $34 per person

**HOT ENTRÉE SELECTIONS**
- Roasted Free Range Chicken, Green Asparagus Risotto, Tomato Compote, Lemon - Vermouth Sauce
  - $38 per person
- Blackened Grouper, Creamy Stone Ground Yellow Corn Grits, Green Beans, Tasso Cream
  - $47 per person
- Bourbon and Pecan Crusted Mahi, White Cheddar Polenta Cake, Smoked Tomato Sauce
  - $42 per person
- Citrus Glazed Snapper, Angel Hair Pasta, Vegetable Caponata, Bouillabaisse Sauce
  - $44 per person
- Roasted Beef Tenderloin, Gratin Potatoes, Caramelized Onions, Fennel, Cabernet Wine Sauce
  - $50 per person
- Red Wine Braised Beef Short Rib, Potato Mousseline, Glazed Baby Carrots, Cipolin Onions, Braising liquid Jus
  - $48 per person

**DESSERT**
- Cream Catalan, Mini Tea Cake, Fresh Fruit
- Warm Apple Cobbler, Vanilla Ice Cream
- Toasted Pound Cake, Dulce de Leche Sauce
- Double Chocolate Pistachio Brownie, Pistachio Chantilly
Dinner Buffets

All Dinner Buffet selections include: Iced Tea, Iced Water and Freshly Brewed Coffee

PARADISE ISLAND FEAST

Soup
Caribbean Seafood Chowder

Bowlegs Bountiful Salad Selection
Bowlegs Assorted Florida Greens, Roasted Pineapple, Toasted Macadamia, Heirloom Tomatoes
English Cucumbers, Carrots, Mango Vinaigrette
Cabbage and Kale Coleslaw Salad, Buttermilk Dressing
Three Bean, Avocado, Heart of Palms, Roasted Red Pepper Salad, Lemon Vinaigrette

Carving Station
Cider Brined Pork Loin, Tamarind BBQ Sauce

Hot Selections
Papaya Marinated Grilled Skirt Steak, “Tomato Chimichuri Sauce”
“Gulf Catch of the Day”, cooked in Banana Leaf, Coconut Ginger Sauce
Seasonal Roasted Vegetable Medley
Chicken and Chorizo Paella
Assorted Dinner Rolls and Butter

Desserts
Spiced Rum Cake
Coconut Macadamia Nut Tart
Key Lime Pie
Mango Cheesecake

$52 per person

Enhancement
Substitute Pork Loin for our Traditional Whole Suckling Pig cooked in The Caja China

$450
Serves approximately 100 people
All Dinner Buffet selections include: Iced Tea, Iced Water and Freshly Brewed Coffee

**SOUTHERN BBQ**

**Soup**
Sandestin’s Award-Winning Gumbo Flambéed with Jack Daniels

**Salad Station**
Baby Spinach Salad, Hard Boiled Eggs, Sliced Mushrooms  
Crispy Bacon, Cherry Tomatoes, Warm Bacon Vinaigrette  
Potato Salad, Eggs, Whole Grain Mustard  
BBQ Roasted Chicken Salad, Onions, Celery, Peppers, BBQ Mayonnaise

**From The Smoker**
South Carolina BBQ Chicken Leg Quarters  
Hickory BBQ Mop Basted Pork Ribs  
Slow-Smoked Beef Brisket, Maple-Peach BBQ Sauce  
Onion Buns & Buttermilk Biscuits

**Sides**
Baked Mini Potato Bar, Sharp Cheddar Cheese Sauce  
Bacon Bits, Chive Sour Cream, Whipped Butter  
Corn on Cob Simmered in Sweet Cream Butter  
Spicy Southern Pinto Beans

**Desserts**
Cookies and Brownies  
Louisiana Bread Pudding  
Apple Cobbler

$50 per person

**Dessert Enhancement**
À la Mode

Additional $3 per person
All Dinner Buffet selections include: Iced Tea, Iced Water and Freshly Brewed Coffee

SOUTHERN BORDER

Salad Bar
Ashland Farm Greens, Candied Walnuts, Grapes, Blue Cheese, Malt Vinaigrette
Fried Green Tomatoes, Cajun Remoulade
Green Bean and Black Eye Pea Salad
Creamy Southern Cole Slaw
Watermelon Salad, Cucumbers, Mint Dressing

Entrées
Buttermilk Fried Chicken, Hot Sauce
Smoked Barbecued Pork Ribs, Crispy Onions
Corn Dusted Fried Catfish Fillets, Jalapeno Tartar Sauce

Sides
Stone Ground Cheese Grits
Braised Collard Greens and Ham Hocks
Hushpuppies
Corn Bread, Honey-Butter

Desserts
Berry Cobbler
Key Lime Pie
Bourbon Pecan Pie
Red Velvet Cake

$49 per person

Dessert Enhancement
À la Mode

Additional $3 per person
THE PERFECT PLACE TO SAY "I DO" FROM THE BEACH TO THE BAY

WEDDINGSATSANDESTIN.COM • 850.267.6736