



Plated Breakfast
Minimum 20 people or less

Three Cheese Omelets
Three Egg Omelets stuffed with Goat, Swiss and Cheddar Cheeses served with
Applewood Smoked Bacon and Home Fries Potatoes

The Southerner
Scrambled Eggs, Buttermilk Biscuit Topped with Sausage Patties,
Sausage Gravy and Served with Soft Grits

Belgian Waffle
Topped with Seasonal Fresh Fruit and Served with
Applewood Smoked Bacon

\$15.95 per person

Selection of Assorted Juices and Freshly Brewed Coffee

Please Add 20% Service Charge and 8.25% Sales Tax
Breakfast



Breakfast Buffet
Minimum of 20 people or more

Assorted Danish and Pastries

Fresh Fruit Display with Seasonal Berries and Melons

Freshly Baked Croissants

Assorted Cold Cereal served with 2% Milk

Hot Selections (Please choose three)

Scrambled Eggs

Belgian Waffle with Seasonal Fruit Topping (on side)

Applewood Smoked Bacon

Country Sausage Patties

Home Fried Potatoes

Cheddar Cheese Grits

Selection of Assorted Juices and Freshly Brewed Coffee

\$18.95 per person

Omelet Station-\$75.00 Attendant
Additional \$2.00 per person

Please Add 20% Service Charge and 8.25% Sales Tax
Breakfast



Banquet Lunch

Salads

The Dunhill Salad

Mixed Baby Greens tossed with Cherry Tomatoes, Goat Cheese, Almonds and our Raspberry Vinaigrette

Classic Caesar

Romaine Lettuce, Croutons and Parmesan Cheese with our Homemade Dressing

Entrees

Herb Marinated Chicken Breast

Prestige Farms Chicken Breast marinated in Garlic and Fresh Herbs and Char Grilled,
Served with Chef's Choice of Starch and Seasonal Vegetables

\$18.95++ per person

Grilled Salmon Fillet

Farm Raised Salmon Fillet Served with Chef's Choice of Starch and Seasonal Vegetables
And Lemon Caper Butter

\$22.95++ per person

Grilled Petite Filet of Beef

With Chef's Choice of Starch and Seasonal Vegetables and Mushroom Demi Glace

\$26.95++ per person

Rolls and Butter

Chef's Choice of Dessert

Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea

Please Add 20% Service Charge and 8.25 Sales Tax
Lunch



Banquet Lunch

Boxed Lunches

Chicken Salad Sandwich on a Fresh Croissant

Shaved Certified Black Angus Roast Beef on Sourdough Bread with Swiss Cheese

Cure 81 Ham and Cheddar Cheese on Whole Wheat Bread

Smoked Turkey Breast on Sourdough with Provolone Cheese

Grilled Vegetables on a Sesame Roll with Provolone Cheese

(All sandwiches are served with lettuce, tomato and appropriate condiments)

Please Select Your Side Item (choice of one)

Fresh Fruit Salad

Southern Style Potato Salad

Pasta Salad

Red Delicious Apple

Banana

Dessert

Freshly Baked Cookies

Beverage (choice of one)

Assorted Soft Drink (Coca Cola products)

Bottled Water

Assorted Apple, Orange, Cranberry or Grapefruit juice

\$14.50 per person

Please Add 20% Service Charge and 8.25 Sales Tax
Lunch



Banquet Lunch

Cold Lunch Buffet
(For groups of 20 guests or larger)

Deli Platter

Sliced Ham, Smoked Turkey Breast,
Shaved Black Angus Roast Beef
Fresh Cheddar, Provolone and Swiss Cheeses
Crisp Lettuce, Sliced Tomato, Onion and Appropriate Condiments
Amber Grains Bakery Sourdough, Croissants and Whole Wheat Bread

Seasonal Fresh Fruit Salad

Roasted Vegetables Tossed with Penne Pasta and Pesto

The Dunhill Salad
Mixed Baby Greens tossed with Cherry Tomatoes, Goat Cheese, and Almonds,
Homemade Raspberry Vinaigrette

Chef's Choice Dessert

\$21.95 per person

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Please Add 20% Service Charge and 8.25 Sales Tax
Lunch



Banquet Lunch

Hot Lunch Buffet
(For groups of 20 guests or larger)

Seasonal Fresh Fruit Salad

Roasted Vegetables Tossed with Penne Pasta and Pesto

Classic Caesar Salad

Crisp Romaine tossed with Croutons, Parmesan Cheese Homemade Creamy Dressing

Entrées

All Entrées are served with Seasonal Fresh Vegetables, and Chef's Choice of Starch
Choice of two entrées

Southern Fried Chicken

Grilled Salmon Fillet

Grilled Chicken Breast

\$28.95 ++ per person

Chef's Choice of Dessert

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
Rolls and Butter

Please Add 20% Service Charge and 8.25 Sales Tax
Lunch



Banquet Dinners

50 people or less two entrée choices, 50 people or more one entrée choice

Salad Choices

The Dunhill Salad

Mixed Baby Greens tossed with Cherry Tomatoes, Goat Cheese,
Almonds and our Homemade Raspberry Vinaigrette

Classic Caesar

Romaine Lettuce, Croutons and Parmesan Cheese with our Homemade Dressing

Entrée Choices

4Ounce Grilled Filet of Beef

Cooked to Medium and Red Wine Demi
Served with Chef's Choice of Starch and Seasonal Vegetables

\$26.95++ per person

7 Ounce Grilled Salmon

Farm Raised Atlantic Salmon Served
With Chef's Choice of Starch and Seasonal Vegetables

\$35.95 ++ per person

Monticello Shrimp and Grits

Harbor Banks Shrimp, Peppers Medley, Mushrooms, Applewood Smoked Bacon
Scallions, Finished with 'Nawlins sauce,

\$35.95++ per person

Herb Marinated Chicken Breast

Prestige Farms Chicken Breast Marinated in Garlic and Fresh Herbs and Char Grilled,
Served with Chef's Choice of Starch and Seasonal Vegetables

\$39.95 ++ per person

Please add 20% gratuity and 8.25% Sales Tax
Dinner



Banquet Dinners

50 people or less two entrée choices, 50 people or more one entrée choice

Bourbon Glazed Pork Tenderloin (Our Signature Dish)
With Grits, Spinach Sautéed with Garlic and Bacon

\$42.95++ per person

Grilled Beef Tenderloin
Grilled to Medium with Mushroom Demi Glace,
Served with Chef's Choice of Starch and Seasonal Vegetables

\$48.95++ per person

8 Ounce Grilled Filet of Beef
Cooked to Medium and Red Wine Demi
Served with Chef's Choice of Starch and Seasonal Vegetables

\$48.95++ per person

Fresh Brewed Regular and Decaffeinated Coffee and Iced Tea
Rolls and Butter

Chef's Choice of Dessert

Keylime Pie
Cheesecake
Pecan Pie

Please add 20% gratuity and 8.25% Sales Tax
Dinner



Bridal Luncheon Menu

Chicken Salad

Fresh Chicken Salad served on Spring Greens or

Served on Soughdough Bread with Grapes

\$14.00 per person

Shrimp & Crab Salad

An Intriguing Medley of Shrimp, Lump Crab,

Served on Spring Greens with Fresh Fruit Salad

\$15.00 per person

Grilled Vegetable Salad

Marinated Portobello Mushroom, Zucchini, Squash,

Roasted Peppers, topped with Provolone Cheese, Balsamic Vinaigrette

Served with Fresh Fruit Salad,

With you choice of Steak, Chicken or Shrimp

\$15.00 per person

Chef's Choice of Dessert

Freshly Brewed Coffee and Iced Tea



Hot Hors d oeuvres
(Minimum 50 pieces)

Thai Chicken Spring Rolls with Teriyaki Dipping Sauce @ \$2.25 each

Chicken Quesadilla with Traditional Sides @ \$2.00 each

Chicken Tenders with Dipping Sauce @ \$2.50 each

Scallops Wrapped in Bacon @ \$3.00 each

Vegetable Spring Rolls with Asian Barbecue Sauce @ \$2.00 each

Miniature Crab-cakes with Remoulade Sauce @ \$3.00 each

Spanikopita @ \$2.00 each

Baked Brie @ \$3.00 each

Individual Beef Wellington @ \$3.00 each

Please add 20% gratuity and 8.25% Sales Tax
Hors d' oeuvres



Cold Hors d' oeuvres
(Minimum 50 pieces)

Tomato Bruschetta topped with Goat Cheese@ \$2.50 each

Assorted Handmade Canapés and Finger Sandwiches@ \$2.50 each

Classic Shrimp Cocktail@ \$3.00 each

California Rolls with Wasabi aioli@ \$3.00 each

Smoked Salmon and Dilled Cream Cheese Pin-Wheel rolls@ \$3.00 each

Shrimp, Crab and Avocado Crostini@ \$3.00 each

Wasabi Seared Tuna on Rice Cracker and Arugula Salad@ \$3.00 each

Salmon Canapés Caper Crème Fresh@ \$2.50 each

Pacetta Wrapped Asparagus @ \$2.00 each

Please add 20% gratuity and 8.25% Sales Tax
Hors d' oeuvres



Banquet Displays
(Minimum of 50 guests)

Seasonal Fresh Fruit Display
Assorted Fresh Fruits, Melons and Berries served with Honey Yogurt Dipping Sauce
\$120.00 per 50

Assorted Cheese Display
Three Assorted Cheeses with Assorted Crackers and Breads
\$120.00 per 50

Vegetable Crudités Display
\$120.00 per 50

Seafood Display
Smoked Salmon with Traditional Garnish
Oysters on the half shell with Horseradish
Smoked Tuna Loin with Sesame-Ginger Sauce and Wasabi aioli
Shrimp Cocktail with Classic Cocktail Sauce
Crab Claws
Smoked Scallops
\$500.00
\$300.00 choice of three

Anti-Pasta Display
Assorted Roasted and Raw Vegetables
Freshly Sliced Sausages, Salamis and Hams
Assorted Fresh Italian Cheeses
Assorted Olives and Pickled Vegetables
\$225.00 per 50 pieces

Dessert Display
Assorted Miniature Cheesecakes
Key Lime Pies
Cream Puffs and Éclairs
Assorted Petit Fours
\$150.00 per 100 pieces

Ice Carving \$250.00 each

Please add 20% gratuity and 8.25% Sales Tax
Hors d' oeuvres