

HALYARDS

CATERING MENU

TURN KEY RECEPTIONS

MINIMUM 30 GUESTS

BEACHFRONT

PASSED CANAPÉS

Mini Crab and Shrimp Quiche
Toasted Spanikopita
Chicken Satay with Peanut Sauce

ANTIPASTO DISPLAY

With Assorted Meats, Imported Cheeses, and Grilled Vegetables

SLIDERS STATION

Slow Smoked Pulled Pork with Number 7 Sauce
Crabcake with Remoulade
Ground Chuck Burger with White Cheddar

SNACKS AND SPREADS

Roasted Pepper and Basil Hummus
Blue Cheese Spread with Almonds
Grilled Tomato Salsas
Assorted Pita Chips, Crackers, and Tortillas

\$21 per person

SEASIDE

PASSED CANAPÉS

Smoked Salmon Deviled Eggs
Wild Mushroom and Provolone Tart
Hanger Steak Satay with Peanut Sauce

MEDITERRANEAN DISPLAY

Crispy Pita Chips with Roasted Garlic Hummus, Tapenade,
and Baba Ghanoush

GEORGIA WHITES

Shrimp Cocktail, Shrimp Scampi, and Shrimp Satays with Sauces
(8 per person)

STONE GROUND GRIT BAR

Gayla's Creamed Corn Grits
House Cured Bacon, White Cheddar, Scallions,
Tomatoes, Almonds, Peppers

\$29 per person

SAND BAR

CANAPÉS

Pastrami Salmon Bruschetta
Beef and Goat Cheese Wrapped Asparagus
Tuna Tostada with Avocado Cream and Cumin
Crispy Risotto Cakes with Tomato Chutney

SURF AND TURF

Steak au Poive, Shrimp Cocktail, Grilled Asparagus, Potato Chips, Grilled
Mushrooms, and Sauces

ANTIPASTO

Housemade Mozzarella, Imported Meats, and Marinated Vegetables

SOUTHWESTERN FIESTA

House Fried Chips with Blackbean Dip, Guacamole, and Two Salsas

\$29 per person

HIGH TIDE

CANAPÉS

Endive Spear with Roasted Beets, Goat Cheese, and Pecans
Toasted Pistachio and Wasabi Chicken Salad
B.L.T. with Herbed Mayonnaise
Hanger Steak Slices with Balsamic Glazed Onions

SMOKED FISH DISPLAY

Smoked Salmon Slices, Smoked Trout, and Smoked Salmon Spread with Bagel
Chips, Herbed Cream Cheese, Lemon, and Red Onion

DIVING FOR SEAFOOD

Georgia White Shrimp (4 per person), Oysters (4 per person),
Cracked Crab Claws (4 per person) with Sauces

DIPS AND CHIPS

Hummus, Spinach and Artichoke, Creamy Rubeen, and Salsas

\$34 per person



SALT AIR

CANAPÉS

Pulled Pork Tostada with Avocado Cream
Toasted Pistachio and Wasabi Chicken Salad
Bloody Mary Shrimp Cocktail
Smoked Salmon and Boursin Bruschetta

CHEESE AND FRUIT DISPLAY

with Domestic and Imported Cheeses, Sliced Fruits, and Crackers

VEGETABLE CRUDITÉS

with Chive Ranch, Stella Gorgonzola Dressing, and Pimento Cheese Spread

DIPS AND CHIPS

Hummus, Spinach and Artichoke, Creamy Ryebein, and Smoked Salmon Dips and Spreads

\$21 per person

MARSHSIDE

CANAPÉS

Tuna Puttanesca with Capers and Olives
B.L.T. with Herbed Mayonnaise
Smoked Salmon Deviled Eggs
Hanger Steak Slices with Balsamic Glazed Onions

ANTIPASTO

including Housemade Mozzarella, Cured Meats, and Marinated Vegetables

MEDITERRANEAN TASTES

Crispy Pita Chips with Roasted Garlic Hummus, Tapenade, and Baba Ghanoush

DIVING FOR SEAFOOD

Georgia White Shrimp, Oysters, Cracked Crab Claws, and Whole Blue Crabs with Sauces

\$33 per person

EBB AND FLOW

CANAPÉS

Reuben Tarts with Swiss Cheese
Shrimp Satay with Spicy Orange Glaze
Toasted Pistachio and Wasabi Chicken Salad
Wild Mushroom and Goat Cheese Tart

STIR FRY ACTION STATION

Wok Seared Beef and Chicken with Vegetables over Basmati Rice

SHRIMP AND GRITS ACTION STATION

Georgia Whites Sautéed with Andouille Sausage (6 per person) and White Cheddar

ANTIPASTO

including Housemade Mozzarella, Cured Meats, and Marinated Vegetables

MEDITERRANEAN TASTES

Crispy Pita Chips with Roasted Garlic Hummus, Tapenade, and Baba Ghanoush

\$29 per person

SPARTINA GRASS

CANAPÉS

Smoked Chicken and White Cheddar Quiche
Polynesian Meatballs with Pineapple and Scallion
Southwestern Grilled Georgia Shrimp
Seared Tuna with Asian Slaw and Sesame

SLIDERS ACTION STATION

Ground Chuck Burgers
Crab Cakes with Lemon Aioli
House Smoked Pork Shoulder BBQ

Stone Ground Grits Mashed Potatoes, or Risotto Bar
Sautéed Beef, Chicken, Shrimp, Vegetables, and Sauces

DIPS AND CHIPS

Hummus, Spinach and Artichoke, Creamy Ryebein, and Smoked Salmon Dips and Spreads

SOUTHWESTERN FIESTA

House Fried Chips with Blackbean Dip, Guacamole, and Two Salsas

\$26 per person

TIDAL CREEK

CANAPÉS

Mini Beef Wellingtons
Lobster and Sweet Pea Quiche
Seared Tuna with Avocado and Tobiko
Duck Confit Stuffed Cherry Tomatoes

SURF AND TURF

Steak au Poive (3 oz. per person), Shrimp Cocktail (3 per person), Grilled Asparagus, Buttermilk Mashed Potatoes, Grilled Mushrooms, and Sauces

SMOKED FISH

Smoked Salmon Slices, Smoked Trout, and Smoked Salmon Spread with Bagel Chips, Herbed Cream Cheese, Lemon, and Red Onion

CARVED NEW ZEALAND RACK OF LAMB ACTION STATION

with Honey Mint Glaze (3 chops per person)

ANTIPASTO

including Housemade Mozzarella, Cured Meats, and Marinated Vegetables

\$49 per person

LOW COUNTRY BOIL

Garden Salad with Cucumber, Tomato, Onion, and Dressings
Cornbread Muffins
Georgia White Shrimp, Patak Andouille Sausage, New Potatoes, Sweet Onions, and Corn on the Cob
Cocktail Sauce, Remoulade, and Lemons
Assorted Cookies

\$24 per person

HALYARDS

CATERING

SOUTHERN BUFFET

CANAPÉS

B.L.T. with Herbed Mayonnaise
BBQ Chicken with Pico de Gallo
Mini Crayfish Quiche with Creole Tomatoes

DINNER

Wedge of Iceberg with Blue Cheese Dressing, Bacon, and Cherry Tomatoes
Creamy Tomato Bisque
Sautéed Blue Crab Cakes with Lemon Butter
Braised Pork Osso Buco
Pecan Wild Rice
Stewed Green Beans with Sweet Onions and Tomatoes
Red Velvet Cake

\$28 per person

ITALIAN BUFFET

CANAPÉS

Tuscan Vegetable Bruschetta with Olive and Parmigiano
Hanger Steak Slices with Balsamic Glazed Onions
Crab Stuffed Mushrooms with Lemon

DINNER

Heart of Romaine Caesar with Parmigiano Reggiano and Croutons
Sapelo Clam and Georgia Shrimp Cioppino with Local Snapper
Chicken Ciacatorre with Peppers, Onions, and Mushrooms
Creamy Polenta with Parmigiano and Almonds
Grilled Asparagus and Mushrooms
Tiramisu

\$33 per person

SOUTHWESTERN BUFFET

CANAPÉS

Roasted Red Pepper Hummus Tartlet
Smoked Chicken and Sweet Corn Cake with Chipotle Cream
Firecracker Grilled Shrimp with Avocado Mousse

DINNER

Romaine Hearts with Crispy Tortillas, Green Beans, Smoked Gouda, and a
Roasted Chile Vinaigrette
Black Bean Soup with Cumin Sour Cream and Lime
Seared Salmon over Three Chile Stew with Charred Tomatoes
Smoked and Braised Chicken with Tomatillos and Cilantro
Black Beans and Rice
Marinated and Grilled Squashes with Pumpkin Seeds
Caramel Flan

\$29 per person

LOUISIANA BUFFET

CANAPÉS

Grilled Oysters Rockefeller
Blackened Georgia Shrimp with Lemon Aioli
Smoked Chicken and White Cheddar Tarts

DINNER

Spinach and Arugula Salad with Pickled Red Onions, Toasted Pecans, and
Creamy Goat Cheese Dressing
Crab and Andouille Gumbo
Almond Baked Salmon with Tomato Stew
Slow Roasted Duck with Maque Choux
Red Beans and Rice
Sweet Cole Slaw
Bananas Foster Cake

\$36 per person

BEACH BUFFET

CANAPÉS

Mini Crabcakes with Remoulade
Shrimp Cocktail
Triple Cream Brie and Caramelized Vidalia Tart

DINNER

Baby Greens with Cucumber, Tomato, and Herbed Red Wine Vinaigrette and
Blue Cheese
Creamy Blue Crab Bisque
Sautéed Grouper with Lemon Butter
Bacon Wrapped Chicken Breast with Mango Chutney
Creamy Stone Ground Grits
Marinated and Grilled Vegetables
Key Lime Pie

\$39 per person

ISLAND BUFFET

CANAPÉS

Coconut Shrimp with Sweet and Sour Glaze
Chicken Satay with Peanut Sauce
Plantain Chip with Guacamole

DINNER

Heart of Romaine with Jicama, Pineapple, Raisins, and Coconut Dressing
Conch Chowder
Baked Snapper with Tomatoes and Onions
Curried Captain's Chicken
Steamed Basmati Rice
Thai Green Beans and Carrots
Mango Mousse

\$39 per person

HALYARDS CATERING

STEAK AND POTATOES

CANAPÉS

Tomato Bruschetta with Basil
Beef Satay with Horseradish Sour Cream
Mini Blue Crab Quiche

DINNER

Wedge of Iceberg with Blue Cheese Dressing, Bacon, and Cherry Tomatoes
Manhattan Clam Chowder
Seared Salmon with Chive and Lemon
Beef Medallions with Mushroom Butter
Buttermilk Mashed Potatoes
Chilled Green Beans with Almonds and Tomatoes
Chocolate Fudge Cake with Crème Anglaise

\$45 per person

MORE STEAK AND POTATOES

CANAPÉS

Mini Beef Wellington
Crab Stuffed, Bacon Wrapped Shrimp
Boursin Cheese Endive Spears with Walnuts

DINNER

Caesar Salad with Parmigiano Reggiano
Corn and Lobster Chowder
Pistachio Crusted Grouper with Lemon Cream
Beef Medallions with Zinfandel Bordelaise
Potato Cakes
Pimento Cheese Creamed Spinach
Strawberry Cheesecake

\$53 per person

GAME BUFFET

CANAPÉS

Pastrami Salmon on Pretzel Chip
Seared Tuna with Asian Slaw and Sesame
Duck Confit Stuffed Cherry Tomatoes

DINNER

Baby Spinach and Feta Cheese Tossed with Speck and Caramelized Crispy Shallots
Spicy Buffalo Sausage and Potato Soup
Seared Artic Char with Crab Scampi Cream
Duck, Lamb, and Pork Cassoulet with Roasted Vegetables
Wild Rice Pilaf
Grilled Asparagus and Tomatoes
Flourless Chocolate Cake

\$48 per person



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