

HALYARDS

CATERING | A PASSION FOR THE PERFECT EVENT

HORS D'OEUVRES PACKAGE

Minimum 20 guests

Suggested 7 pieces for Light Hors d'oeuvres • Suggested 20 pieces for Heavy Hors d'oeuvres

Select 5 hors d'oeuvres from your package of choice.

Available as passed or as buffet display on white platters.

Spinnaker Package: \$9 per person (light) | \$22.50 per person (heavy)

Triple Cream Brie and Raspberry Jam Tartlet
Triple Cream Brie with Caramelized Vidalia Onions
Tuscan Vegetable Bruschetta with Olive and Parmigiano
Roasted Red Pepper Hummus Tartlet
Wild Mushroom and Goat Cheese Tartlet
Stilton and Blueberry Quiche
Poached Pear and Blue Cheese Tartlet
Spanakopita with Mint Raita
Sweet Corn Cake with Chipotle Cream

Crab Rangoons with Pineapple Relish
Crab Stuffed Mushrooms with Lemon
Crayfish Beignet with Pickled Jalapeno
Chicken Satay with Sweet and Sour Plum Wine
Smoked Chicken and White Cheddar Quiche
Chicken and Pignoli Sausage with Peach Chutney
Andouille and Sweet Potato Stuffed Mushroom
Polynesian Meatballs with Pineapple and Scallion
Pulled Pork Tostada with Avocado Cream

Windward Package: \$13 per person (light) | \$32.50 per person (heavy)

Endive Spear with Roasted Beets, Goat Cheese and Pecans
Red Skin Potato with Crème Fraiche and Tobiko
Bloody Mary Shrimp Cocktail
Smoked Salmon Deviled Eggs
Tuna Puttanesca with Capers and Olives
Duck Confit Stuffed Cherry Tomato
Sapelo Island Clams Casino
Shrimp Satay with Spicy Orange Glaze

Coconut Fried Georgia Shrimp
Southwestern Grilled Georgia Shrimp
Lump Crab Cakes with Remoulade and Chive
B.L.T. with Herbed Mayonnaise
BBQ Chicken with Pico de Gallo
Toasted Pistachio and Wasabi Chicken Salad
Hanger Steak Slices with Balsamic Glazed Onions

Leeward Package: \$15 per person (light) | \$37.50 per person (heavy)

Crab Stuffed, Bacon Wrapped Georgia Shrimp
Seared Tuna with Asian Slaw and Sesame
Bay Scallop and Calamari with Grapefruit Salsa
Smoked Salmon and Boursin Bruschetta
Pastrami Salmon on Pretzel Chip

House Cured Duck Prosciutto with Raspberry
Beef Tenderloin Wrapped Asparagus with Goat Cheese
Reuben Tartlets with Swiss Cheese
Lobster and Sweet Pea Quiche
Hanger Steak Satay with Peanut Sauce

DINNER BUFFET PACKAGE

Minimum 20 guests

Select any 2 passed hors d'oeuvres, 1 Salad or Soup, 2 Entrées and 2 Accompaniments from your package of choice

Spinnaker Package

\$32 per person

Windward Package

\$35 per person

Leeward Package

\$54 per person

Passed Hors d'oeuvres

Select Two

Spinnaker and Windward Packages

Roasted Red Pepper Hummus Tartlet
Triple Cream Brie and Raspberry Jam Tartlet
Triple Cream Brie with Caramelized Vidalia Onions
Wild Mushroom and Goat Cheese Tartlet
Poached Pear and Blue Cheese Tartlet
Sweet Corn Cake with Chipotle Cream
Stilton and Blueberry Quiche
Spanakopita with Mint Raita
Shrimp Satay with Spicy Orange Glaze
Southwestern Grilled Georgia Shrimp
Bloody Mary Shrimp Cocktail
Reuben Tartlets with Swiss Cheese
Chicken Satay with Sweet and Sour Plum Wine
Chicken and Pignoli Sausage with Peach Chutney
Polynesian Meatballs with Pineapple and Scallion
Smoked Chicken and White Cheddar Quiche
Andouille and Sweet Potato Stuffed Mushroom
Toasted Pistachio and Wasabi Chicken Salad
B.L.T. with Herbed Mayonnaise
BBQ Chicken with Pico de Gallo
Pulled Pork Tostada with Avocado Cream
Sapelo Island Clams Casino

Leeward Package

Tuscan Vegetable Bruschetta, Olive and Parmigiano
Red Skin Potato with Crème Fraiche and Tobiko
Endive with Roasted Beets, Goat Cheese and Pecans
Crab Rangoons with Pineapple Relish
Crayfish Beignet with Pickled Jalapeno
Smoked Salmon Deviled Eggs
Pastrami Salmon on Pretzel Chip
Bay Scallop and Calamari with Grapefruit Salsa
Smoked Salmon and Boursin Bruschetta
Lobster and Sweet Pea Quiche
Crab Stuffed Mushrooms with Lemon
Lump Crab Cakes with Remoulade and Chive
Crab Stuffed, Bacon Wrapped Georgia Shrimp
Coconut Fried Georgia Shrimp
Seared Tuna with Asian Slaw and Sesame
Tuna Puttanesca with Capers and Olives
Hanger Steak Slices with Balsamic Glazed Onions
Hanger Steak Satay with Peanut Sauce
House Cured Duck Prosciutto with Raspberry
Duck Confit Stuffed Cherry Tomato
Beef Tenderloin Wrapped Asparagus and Goat Cheese

DINNER BUFFET PACKAGE, CONTINUED

Salads and Soups

Select One

Spinnaker and Windward Packages

Baby Greens with Cucumber, Tomato and Herbed Red Wine Vinaigrette and Blue Cheese
Classic Caesar with Parmigiano Reggiano, Basil and Toasted Croutons
Spinach with Aged Feta and Bacon-Balsamic Dressing
Arugula and Shaved Fennel with Orange Vanilla Vinaigrette and Pecans
Wedge of Iceberg with Gorgonzola Dressing, Bacon and Cherry Tomatoes
Green Beans and Arugula with Tomatoes, Almonds and a Brown Butter Lemon Dressing
Gingered Chicken with Julienne Vegetables and Cilantro Pesto
Chicken and Andouille Gumbo
Spicy Italian Sausage and White Bean
Chicken Tortilla
Tomato Bisque with Pesto
Curried Chicken and Rice
Vegetable Minestrone

Leeward Package

Grilled Asparagus and Baby Greens Tossed with Roasted Shallot Vinaigrette, Figs and Goat Cheese
Grilled Romaine with Oven Dried Tomatoes, Green Beans, Almonds and Red Wine Dressing
Boston Bibb with Portabella Mushrooms, Fontina, Pecans and Strawberry Vinaigrette
Belgian Endive and Baby Greens with Gorgonzola, Apple, Candied Walnuts and Raspberry Vinaigrette
Mediterranean Romaine with Garbanzo, Olive, Sundried Tomato, Roasted Peppers and Garlic Dressing
Creamy Blue Crab Bisque
Shrimp and Corn Chowder
Lobster Bisque
Shrimp Gumbo
Butternut Squash and Duck
Potato Leek and Blue Crab
Cioppino with Lobster, Crab, Shrimp, Mussels and Clams
Shrimp and Coconut Broth with Carrot and Cashew
Sapelo Clam Chowder

Accompaniments

Select Two

Buttermilk Mashed Potatoes	Pecan Wild Rice	Pimento Cheese Creamed Spinach
Roasted Garlic Mashed Potatoes	Canadian Wild Rice with Apples and Raisins	Roasted Mushrooms with Leeks and Tomato
Au Gratin Potatoes	Creamed Corn with Bacon	Marinated and Grilled Squashes and Mushrooms
Three Potato Hash with Bacon, Peppers and Onions	Grilled Asparagus and Mushrooms	Oven Roasted Root Vegetables with Oregano
Potato Cakes with Caramelized Onions and Thyme	Orange Glazed Carrots	Grilled Broccoli and Onions
Mashed Sweet Potatoes	Baked Eggplant, Zucchini, Tomato and Onion Bialdi	
Boiled Peanut Succotash with Country Peas	Baked Green Beans Almond	
	Creamed Spinach	

DINNER BUFFET PACKAGE, CONTINUED

Entrees

Select Two

Spinnaker Package

Grilled Salmon with Lemon-Dill Aioli
Herb Crusted Salmon
Grilled Georgia Shrimp Scampi
Sautéed Crab Cakes with Horseradish
and Caper Remoulade
Braised Pork Shank with Smoked
BBQ Jus
Southwestern Braised Chicken with
Tortillas
Goat Cheese and Basil Stuffed
Chicken Breast with Pesto Cream
Sausage and Vidalia Chicken Roll
with White Cheddar
Carved Ham with Country Mustard
Jus
Beef Brisket with Baked Beans
Carved Turkey Breast with Dried Fruit
Chutney

Windward Package

Georgia Shrimp and Grits with
Andouille Gravy
Beer Braised Short Ribs with Natural
Jus
Marinated and Grilled Hanger Steak
with Mushroom Demi
Pecan Crusted Pork Medallions with
Rosemary Jus
Tournedos of Veal with Roast Shallot
Jus
Carved Pork Loin with Bourbon
Honey Glaze and Pecans
Carved Hanger Steak and Mushrooms

Leeward Package

Shrimp and Lobster Ravioli with
Lemon Cream
Braised Grouper with Thyme, Vidalias
and Chardonnay
Crab Stuffed Flounder with Oven
Dried Tomato Aioli with Thyme
Braised Veal Osso Bunco with Natural
Jus
Braised Lamb Osso Bunco with
Zinfandel Jus
Bacon Wrapped 6 oz Filet Mignon
with Bordelaise
Grilled N.Y. Strip and Maitre d'Hotel
Butter
Carved Beef Tenderloin and
Bordelaise
Carved Leg of Lamb with Balsamic
Glazed Onions

HALYARDS

CATERING | A PASSION FOR THE PERFECT EVENT

STATIONS

Prices are per person when accompanying your reception or buffet

		A la Carte
Antipasto	\$4	\$8
Housemade Mozzarella, Meats and Marinated Vegetables		
Cheese and Fruit Display	\$4	\$8
Domestic and Imported Cheeses, Sliced Fruits and Crackers		
Vegetable Crudités	\$3	\$6
Chive Ranch, Stella Gorgonzola Dressing and Pimento Cheese Spread		
Dips and Chips	\$5	\$9
Hummus, Spinach and Artichoke, Creamy Rubeen and Smoked Salmon Dips and Spreads		
Southwestern Fiesta	\$4	\$8
House Fried Chips with Blackbean Dip, Guacamole and Two Salsas		
Mediterranean Tastes	\$4	\$8
Crispy Pita Chips with Roasted Garlic Hummus, Tapenade and Baba Ghanoush		
Smoked Fish	\$8	\$15
Smoked Salmon Slices, Smoked Trout and Smoked Salmon Spread with Bagel Chips, Herbed Cream Cheese, Lemon and Red Onion		
Diving for Seafood	\$13	\$24
Georgia White Shrimp, Oysters, Crab Legs and Blue Crabs with Sauces		
Georgia Whites	\$95	\$1.40
Shrimp Cocktail, Shrimp Scampi and Shrimp Satays with Sauces	per piece	per piece
Surf and Turf	\$13	\$13
Steak au Poive, Shrimp Cocktail, Grilled Asparagus, Potato Chips, Grilled Mushrooms and Sauces		

HALYARDS

CATERING | A PASSION FOR THE PERFECT EVENT

ACTION STATIONS

Price per person when accompanying your reception or buffet

**Additional chef fee of \$100 per station*

		A la carte
*Stir Fry	\$7	\$17
Beef, Chicken and Local Shrimp with Vegetables over Basmati Rice Citrus Hoisin Sauce		
*Pasta Station	\$7	\$17
Choose from an Assortment of Pastas, Housemade Sauces and Cheeses Ground Sausage, Chicken, Local Shrimp and Vegetables		
Georgia White Shrimp and Stone Ground Gayla's Grits	\$9	\$19
Georgia Whites Sautéed, Andouille Sausage, White Cheddar Cheese		
Sliders		
Ground Chuck Burgers	\$1.50 ea	
Ground Lamb with Tzatziki Sauce	\$2.50 ea	
Pulled Pork and BBQ	\$1.50 ea	
Roast Beef with Horseradish Cream Sauce	\$1.50 ea	
Sliced Steak with Chimichurri Sauce	\$3 ea	
Crab Cakes with Lemon Aioli	\$3 ea	
Grouper Cakes with Remoulade	\$4 ea	
Grits, Risotto and Potato Bar with Martini Glasses	\$7	17
Your choice of Stone Ground Grits, Mashed Potatoes or Risotto		
Crumbled Bacon, White Cheddar Cheese, Scallions, Tomato, Almonds,		
* Sautéed Beef, Chicken, Local Shrimp available for additional \$2 per person		

PLATED DINNERS

Minimum 20 guests

Choose one item from three categories for \$49 per guest. Fourth category available for \$57 per person

SOUPS AND SALADS

Chilled Tomato Gazpacho with Cumin Roasted Jalapeno
Cucumber and Peeky Toe Crab with Chive Soup
Creamy Blue Crab Bisque
Shrimp and Andouille Gumbo
Baby Greens with Cucumber, Tomato and Herbed Red Wine Vinaigrette and Blue Cheese
Classic Caesar with Parmigiano Reggiano, Basil and Toasted Croutons

Spinach with Aged Feta and Bacon-Balsamic Dressing
Housemade Mozzarella and Sliced Tomato with Spanish Olive Oil and Basil
Wedge of Iceberg with Gorgonzola Dressing, Bacon and Cherry Tomatoes
Grilled Asparagus and Baby Greens Tossed with Roasted Shallot Vinaigrette, Figs and Goat Cheese
Endive with Poached Pears, Blue Cheese, Shallots and Port Wine Vinaigrette

APPETIZERS

Chilled Shrimp Spring Roll on Romaine with Soy Lime
Lobster Martini with Avocado Cream and Arugula
Seared Scallops over Garden Bean Slaw and Tomato Vinaigrette
Chilled Colossal Blue Crab Louis with Chive and Basil

Marinated Yellow Fin Tuna with Radish, Mint and Basil
Jerk Pork Tostada with Mango Relish and Cilantro
Hoisin Glazed Pork Belly over Chilled Soba Noodles
Peppered Lamb Tenderloin over Creamed Corn and Arugula

ENTREES

Sautéed Grouper over Cashew Basmati Rice with Mango Lime Salsa and Coconut
Wild Alaskan Salmon with Grilled Mushrooms, Asparagus and Port Wine Butter
Grilled Cobia over Mashed Sweet Potatoes and Crayfish Etouffee
Sautéed Crab Cakes with Boiled Peanut Succotash and Horseradish Remoulade

Prime 11oz NY Strip with Twice Baked Potato and Mushroom Bordelaise
Bacon Wrapped Pork Tenderloin with au Gratin Potatoes and Smoked Pepper Jus
Veal Osso Buco over Parmigiano Risotto and Oven Dried Tomato Relish
Marinated and Grilled Hanger Steak with a Potato Cake, Grilled Portabellas and Chimichurri

DESSERT

White Chocolate and Pistachio Bread Pudding with Rum Caramel
Crème Brulee
Peach Poundcake with Vanilla-Mint Syrup
Tiramisu
Key Lime Tarts

Chocolate Mousse
Blueberry Cheesecake
Pecan Pie with Chocolate Chips
Triple Chocolate Cake
Apple Cinnamon Crumble with Basil

Halyards Catering will arrange all details of your event including beverages, rentals, labor, décor, valet and entertainment. Halyards' chef simply offers the above menus as ideas and will design any special menu for you. Please contact our Catering Manager at 912-638-3158 or 912-638-9100 for more information.

HALYARDS

CATERING | A PASSION FOR THE PERFECT EVENT

SAMPLE EVENT MENUS

	Per Person
Low Country Boil Georgia White Shrimp, Red Bliss Potatoes, Yellow Corn, Vidalia Onions and Andouille Sausage. Condiments and Two Sides Included.	\$22
Oyster Roast Two Dozen Oysters per Guest, Cocktail Sauce, Lemons, Horseradish, Crackers and Hot Sauce. Choice of Two Sides.	\$24
Clam Bake Steamers, Mussels, Blue Crabs and Wild Georgia Shrimp. Red Bliss Potatoes, Vidalia Onions, Carrots and Corn-on-the-Cob.	\$26
Back Yard Chicken and Pork Chops (BBQ and Fried). Choice of Two Sides.	\$19
Pig Pickin' Includes Choice of Two Sides	
Pulled Pork	\$14
Whole Roasted Pig (<i>may require minimum number of guests</i>)	\$12
Pork Spare Ribs	\$19
Fish Fry Includes Hushpuppies, Remoulade, Cocktail Sauce, Lemons and Choice of Two Sides.	
Catfish Filet	\$12
Flounder or Speckled Trout	\$24
Georgia White Shrimp	\$24
Corn Meal Dusted Oysters	\$24
Luau	\$24
Pig Roast, Sweet and Sour Chicken with Pineapple, Lomilomi Salmon with Tomato and Scallion, Long Brown Rice and Sweet Potatoes, Stir Fried Ginger Vegetables, Carrot and Raisin Salad.	
Louisiana on St. Simons	\$26
Oysters Bienville from the Grill, Crawfish Etouffee, Kitchen Sink Jambalaya with Shrimp, Sausage, Chicken and Catfish, Fried Okra and Trout	
The Caribbean	\$32
Coconut Shrimp Cakes with Spicy Vanilla Rum, Jerked Chicken and Mango Skewers with Lime, Fried Plantains with Tropical Salsa, Grilled Snapper with Cucumber and Mango Slaw with Curry Dipping Sauce.	
Off the Grill Includes Choice of Two Sides	
House-Ground Hamburgers, Hotdogs and Brats	\$12
Hanger Steak, Pork Loin and Chicken Quarters	\$24
Marinated Filet, NY Strip and Ribeye	\$48

Sides

Corn Bread	Cole Slaw	Red Bliss Potatoes	Asparagus
Collard Greens	House Salad	Southern Style Green Beans	Basmati Rice
Macaroni and Cheese	Wedge Salad	Braised Lima Beans	Mushroom Bread Pudding
BBQ Baked Beans	Squash Casserole	Mashed Potatoes	Three Potato Hash
Potato Salad	Corn on the Cob	Mashed Sweet Potatoes	