

# Hiltons of Myrtle Beach Catering Menus



**PUBLISHED PRICING VALID THROUGH 2022.** Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things To Know portion of this document). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service included in pricing, additional charges apply for events beyond 90 minutes in duration

## BREAKFAST MENUS

### Breakfast Buffets

Minimum 30 people. Includes chilled cranberry & orange juice | freshly brewed coffee | hot tea service.

#### Head Start Continental

\$29 per person

daily variety of sweet breakfast breads | mini pastries | fresh bagels | toasting station with plain & flavored cream cheeses | sweet cream butter | assorted fruit preserves | yogurt bar with a variety of toppings: slivered almonds, honey, chocolate chips, coconut flakes, granola & dried cranberries | sweet & healthy dry cereals | skim & 2% milk | fresh cut seasonal fruits & melon

#### Executive Buffet

\$32 per person

scrambled eggs | salsa | cheddar cheese | breakfast sausage | seasoned breakfast potatoes | fresh cut seasonal fruit | steel-cut oatmeal with variety of toppings: slivered almonds, honey, chocolate chips, golden raisins, dried cranberries & brown sugar | daily variety of fresh baked muffins & mini pastries | sweet cream butter | assorted fruit preserves

#### Southern Buffet

\$35 per person

scrambled eggs | applewood smoked bacon | sausage seasoned breakfast potatoes | buttermilk biscuits with country gravy | fresh cut seasonal fruit | sweet & healthy dry cereals | skim & 2% milk | Adluh grit bar with a variety of toppings: shredded cheese, salsa, scallions, Red Clay hot sauce, apple butter & brown sugar cinnamon | variety of fresh baked muffins | sweet cream butter | assorted fruit preserves

#### Bagel Bar

\$23 per person

sweet & savory bagels | toasting station with plain & flavored cream cheeses | smoked salmon caper spread | sweet cream butter | assorted fruit preserves | whole seasonal fruit

#### Rise & Shine

\$24 per person

warm sandwiches with folded omelet, bacon & aged cheddar | strawberry & chocolate flakey croissants | sweet cream butter | whole seasonal fruit

#### Bakery Bar

\$21 per person

variety of breakfast breads | croissants, muffins & mini pastries | sweet cream butter | assorted fruit preserves | apple butter | whole seasonal fruit



## Plated Breakfast

Includes family style breakfast breads & muffins | sweet cream butter | assorted fruit preserves | chilled cranberry & orange juice | freshly brewed coffee | hot tea service.

### French Toast

thick sliced cinnamon sugar brioche | warm maple syrup | seasonal fruit compote | whipped cream | breakfast sausage seasoned breakfast potatoes

\$23 per person

### Savory Quiche

farm eggs, leeks, spinach, sautéed mushrooms, goat cheese, baked in a flaky pastry shell | applewood smoked bacon | oven roasted tomato & asparagus | seasoned breakfast potatoes

\$29 per person

### The Down South

scrambled eggs | Applewood smoked bacon | breakfast sausage | seasoned breakfast potatoes | roasted cinnamon apples

\$24 per person

### Breakfast Sandwich (GF) & Non GF

folded egg, aged cheddar, baby spinach & garden tomato, toasted gluten free bun | roasted asparagus | GF blueberry muffins served family style

\$24 per person



## BREAKFAST MENUS

### Breakfast Add Ons

With any buffet, continental bar or plated breakfast

#### Eggcited

scrambled eggs | salsa & cheddar cheese

or

egg white frittata | bell peppers, onions, mushrooms, spinach & feta | Red Clay hot sauce

\$9 per person

#### Sweet Cakes

Your choice of (1): pancakes | waffles | French toast

syrup | seasonal fruit compote | fresh berries | chocolate chips | whipped cream

\$9 per person

#### Very Berry Parfaits

fresh berries | honey Greek yogurt | house brown sugar granola | raspberry puree

\$11 per person

#### The Cure

Southern breakfast sausage or applewood smoked bacon

\$10 per person

#### To Your Health

Steel-cut oatmeal bar: slivered almonds | local honey | chocolate chips | golden raisins | dried cranberries | brown sugar | cinnamon | seasonal fruit jam

\$9 per person

#### Build Your Own Breakfast Burritos

warm flour tortillas | scrambled eggs | seasoned black beans | fresh tomato salsa | pepper jack cheese | sour cream | crumbled bacon | avocado | Red Clay hot sauce

\$13 per person

#### Morning Fruit Cup

fresh cut seasonal melons & berries

\$7 per person

#### \*\*Omelet Station

Omelets prepared in room by the chef | ingredient selections: tomato | onion | peppers | mushrooms | spinach | jalapenos | bacon | sausage | ham | cheddar cheese | goat cheese

One attendant required per 75 guests. \$125 per attendant will apply.

\$14 per person

