



Ocean Creek

RESORT

A Vacation Myrtle Beach Property

Our catering professionals will be delighted to assist you in your choice or to create a custom selection designed to your needs. These suggestions are offered as guidelines and do not indicate the extent of our culinary expertise.



Breakfast Options

Continental Breakfast \$9.95++

Seasonal fruit, Regular and Decaf Coffee, Orange Juice, Herbal Tea, Assorted Breakfast Pastries, Bagels with Butter, Cream Cheese, Jellies and Jams.

Traditional Buffet \$13.95++

Scrambled Eggs, Pancakes, Bacon, Sausage Links, Hash Browns, Grits, Biscuits, Orange Juice, Regular and Decaf Coffee, Herbal Tea, Assorted Jellies and Jams

Carolina Sunrise Buffet \$15.95++

Scrambled Eggs, French Toast, Bacon, Sausage Patties, Home Fries, Grits, Biscuits, Sausage Gravy, Assorted Pastries, Fresh Fruit, Regular and Decaf Coffee, Herbal Tea, Orange Juice

Beach Bound Buffet \$18.95++

Eggs Benedict, Scrambled Eggs, Ham and Cheese Quiche, Thinly Sliced NY Strip, Bacon, Hash Brown Casserole, Stone Ground Yellow Grits, Croissants, Blueberry Pancakes, Fresh Fruit, Assorted Pastries, Regular and Decaf Coffee, Herbal Tea, Orange Juice

Morning Break \$15.95++

Food Selection

Select 2 Morning Break Items

- Danish Pastries or Scones
- Croissants
- Muffins
- Bagels with Cream Cheese Spreads
- Granola Bars, Colossal Cookies or Deluxe Brownies
- Ham or Sausage Biscuits
- Hot Ham & Cheddar Croissants
- Fruit Yogurts
- Sliced Breads
- Cinnamon Rolls
- Fresh Fruit
- Dry Snack Mix

Beverage Selections

Select 2 Beverages

- Coffee, Decaf & Hot Tea
- Hot Chocolate
- Milk & Chocolate Milk
- Orange Juice
- Assorted Soft Drinks
- Bottled Water
- Lemonade
- Iced Tea

AFTERNOON BREAK \$15.95++

Select 2 Afternoon Break Items

- Cookies
- Brownies & Blondies
- Assorted Cheeses
- Seasonal Vegetable with Dip
- Seasonal Fruit
- Assorted Candy Bars
- Jumbo Soft Pretzels with Mustard
- Tortilla Chips with Salsa
- Potato Chips with Dip
- Assorted Individual Bags of Chips
- Assorted Ice Cream
- Chocolate Covered Pretzels
- Assorted Rice Krispy Treats
- Assorted 100 Calorie Packs
- Pita Bread with Hummus

Beverage Selections

Select 2 Beverages

- Coffee, Decaf & Hot Teas
- Hot Chocolate
- Milk & Chocolate Milk
- Orange Juice

- Assorted Soft Drinks
- Bottled Water
- Lemonade
- Iced Tea

Salads

Luncheon Entrées Include rolls with butter, dessert, coffee, & iced tea

Grilled Salad Roma \$14.95 (Add Shrimp \$16.95 | Beef \$18.95)

Grilled Chicken Served Over Crisp Romaine Leaves with Caesar Dressing

Greek Chicken Salad \$16.95

Grilled Breast of Chicken Over Chopped Romaine Leaves with Feta Cheese, Fresh Oregano, Olives, Cucumbers, Cherry Tomatoes & Italian Dressing

Chef's Deli Salad \$15.95

Ham, Turkey, Salami, Swiss & Cheddar cheeses on fresh Salad Greens. Choice of Dressing

California Salad \$17.95

Artichoke Hearts, Asparagus, Cured Olives, Goat Cheese, Peppers, Tomatoes & Balsamic Vinaigrette

Box Lunch

Served with Chips, Choice of, Pasta Salad or Potato Salad, Fruit Salad, Brownie & Beverage, Choice of Croissants, Wraps, Kaiser Rolls or Whole Wheat Bread

Chef's Deli Sandwich \$13.95++

Choice of Sliced Turkey or Ham Choice of Swiss, American or Provolone, Lettuce, Tomato

The Vegetarian Wrap \$13.95++

Tomato Slices, Swiss Cheese, Spinach, Portobello Mushroom

Chicken Caesar Salad Wrap \$13.95++

Grilled Chicken Breast with Romaine Lettuce, Tomatoes, Parmesan Cheese, Croutons & Caesar Dressing.

Herbed Grilled Chicken \$13.95++

Chicken with Mustard Sauce, Romaine Lettuce, Tomato & Red Onion

Roast Beef \$13.95++

Deli Thin Roast Beef with Provolone Cheese, Horseradish Sauce, Arugula & Tomato

Plated Lunch

Luncheon Entrées Include a Selection of Soup or Salad, Freshly Baked Rolls & Butter, Seasonal Vegetable, Mashed or Roasted Potato Dessert & Freshly Brewed Coffee & Iced Tea

Chicken Marsala \$18.95++

Served with rice pilaf and Italian green beans.

Chicken Parmesan \$19.95

Served over penne pasta with marinara and vegetable medley.

Beef Burgundy \$20.95++

Served with white rice and broccoli with cheese sauce.

Slow Cooked Beef Brisket \$20.95++

Served with a cabernet brown sauce, buttery new potatoes, and vegetable medley.

Fried BBQ Pork Chops \$19.95++

Served with macaroni & cheese, and fried zucchini.

Slow Roasted Pork Loin \$19.95++

Served with apple chutney, mushroom & almond rice pilaf, and brandy spiced baby carrots.

Baked Flounder \$31.95++

Topped with shrimp scampi, served with saffron rice, and vegetable medley.

Shrimp and Sausage \$30.95++

Over stone-ground yellow grits with a bacon gravy and vegetable medley

Lunch Buffet

Minimum 35 Guests. If Less Than Minimum, \$4.00 Per Person will be added. Fresh Baked Rolls, Breads & Butter, Dessert, Fresh Brewed Coffee, or Iced Tea

Mexican Fiesta \$17.95++

Tortilla Soup & Picante Salsa, Warm Flour & Corn Tortillas, Seasoned Ground Taco Meat, Chicken with Sautéed Peppers & Onions, Chopped Lettuce, Tomatoes, Scallions, Black Olives, Sliced Jalapenos, Sour Cream, Melted & Grated Cheddar Cheese, Refried Beans & Spanish Rice.

Southern Star \$17.95++

Potato Salad, Coleslaw, Chopped BBQ Pork or BBQ Chicken, Molasses Baked Beans, Corn on the Cob

All-American Cookout \$17.95++

Potato Salad, Coleslaw, Grilled Hamburgers & Hot Dogs, Lettuce, Tomato, Onions, Pickles, Buns & Condiments, Potato Chips, Fruit, Apple Squares & Brownies

The Delicatessen \$17.95++

Potato Salad, Coleslaw, Vegetable Pasta Salad, Sliced Roast Beef, Ham, Turkey, Salami, Swiss & American Cheese Slices, Lettuce, Tomato, Onions, Pickles, Assorted Condiments, Bread, Potato Chips, Brownies & Chocolate Chip Cookies.

Italian Buffet \$19.95++

Soup or Salad. Baked Garlic Bread

Choice of 2

- Ravioli
- Fettuccine Alfredo
- Penne Pesto Primavera
- Chicken Parmesan
- Farfalle Pasta with Italian Sausage & Marinara Sauce
- Sautéed Fresh Seasonal Vegetables
- Meatballs

Hors D'oeuvres

Priced per person.

- Fruit and Cheese Tray \$3.00
- Vegetable Tray \$3.00
- Crab Dip \$6.00
- Tomato Basil Bruschetta \$3.00
- Shrimp Cocktail \$14.00
- Fruit Kebabs with Honey Glaze \$3.00
- Vegetable Spring Rolls with Thai Dipping Sauce \$3.00
- Shrimp Scampi \$14.00
- Fondue Station \$12.00
- Antipasto Tray \$10.00
- Swedish Meatballs \$4.00
- Meatballs with Citrus BBQ \$4.00
- Grilled Portabella with Tomato and Provolone \$4.00
- Parmesan Chicken Tenders \$4.00
- Cheese Tortellini with Marinara \$6.00
- Cheese Ravioli with Alfredo \$6.00
- Mini Crab Cakes \$8.00
- Seared Scallops with Chardonnay Garlic Sauce \$18.00
- Lowcountry Spring Rolls with Spicy Honey Mustard \$3.00

Ocean Creek Resort Menu

- Sausage Stuffed Mushrooms \$4.00
- Blackened Chicken Wings with BBQ and Hot Sauce \$9.00
- Smoked Salmon Tray \$18.00
- Mini Chicken Cordon Bleu \$3.00
- Chicken Satay \$4.00
- Brie Torte with Sun Dried Tomatoes and Pesto \$5.00
- Mini Quiche Lorraine \$8.00
- Fried Quail with Thai Dipping Sauce \$12.00
- Spinach and Artichoke Dip with Tri Color Tortilla Chips \$4.00
- Skewered Teriyaki Beef and Red Bell Peppers \$8.00

Plated Dinner

Dinner Entrées Include a Fresh House Salad, Freshly Baked Rolls, Fresh Seasonal Vegetable, Roasted or Mashed Potato, Dessert & Freshly Brewed Coffee, & Iced Tea

Chicken Bruschetta \$26.95++

Chicken Breast Topped with Tomato-Basil & Red Wine Beurre Rouge

Grilled New York Strip Steak \$35.95++

Topped with a Caramelized Onion Jam, a Rich Bordelaise Sauce

Prime Rib \$33.95++

Prime Rib served with Horseradish Sauce

Filet Mignon \$35.95++

Served with a Port Demi-Glacé

Shrimp Scampi \$27.95++

Sautéed with Butter, Garlic, Herbs, & Lemon

Grilled Chicken Penne \$26.95++

Grilled Breast of Chicken on Penne Pasta sautéed in Herbs & Olive Oil or Marinara & Grated Parmesan

Grilled Salmon \$32.95++

Fresh Salmon, topped with a Champagne Beurre Blanc sauce and vegetables

Surf & Turf \$59.95++

Tender Filet Mignon with a Madeira Sauce & a Lobster Tail

Dinner Buffet

90min Service, 50 person Min, under 50 people additional \$4.00 per person. Entrée served with rolls and butter coffee & water. Priced per person. Vegetarian / Vegan / Gluten free options available.

Sweet Carolina Barbeque \$33.95++

- Grilled, Chilled Vegetable Platter
- Home-Style Coleslaw
- Potato Salad
- Collard Greens
- Red Rice & Beans
- Zucchini, Squash & Corn Casserole

CHOICE OF Two:

- Slow Cooked Baby Back Pork Ribs in Barbecue Sauce
- Crispy Southern Fried Chicken with Honey Mustard
- Southern Pulled Pork Served with Carolina Barbecue Sauce

Ocean Creek Dinner Buffet Two Entrees - \$33.95++ / Three Entrees - \$36.95++

- Tossed Garden Salad
- Choice of Coleslaw or Potato Salad
- Pasta Salad Vinaigrette
- Vegetable Rice Pilaf
- Oven Roasted Potatoes
- Seasonal Vegetable Medley

CHOICE OF: Two or Three

- Roast Sirloin of Beef au Poivre
- Rollatinis of Stuffed Flounder
- Breast of Chicken Piccata
- Beef Roulades
- Chicken Cordon Bleu
- Chef's Broiled Fish Market Selection
- Stuffed Pork Loin
- Honey Pecan Chicken Breast
- Chicken Marsala

Build your own buffet dinner

90min Service, 50 person Min, under 50 people additional \$4.00 per person. Pre-Reception Cocktail Hour with Fruit, Cheese, and Vegetable Tray, Assorted Crackers and Dips Included. Entrée served with Rolls and Butter Coffee & water. Priced per person. Vegetarian / Vegan / Gluten free options available.

Salads

- Tossed Garden Salad \$3.00
- Fruit Salad \$3.50
- Pasta Salad with Grilled Vegetables \$3.50
- Spring Salad \$4.00
- Spinach Salad \$4.00
- Chopped Salad \$4.00

Entrée's

Beef

- Beef Tenderloin with Red Wine Butter Sauce \$17.00 (Carving Station)
- Prime Rib with Creamy Horseradish and Red Wine and Rosemary au Jus \$13.00 (Carving Station)
- Beef Burgundy \$10.00
- Roast Top Sirloin with au Jus \$10.00
- Beef Brisket with a Rubbed Sage Brown Sauce \$11.00
- Slow Roasted Strip Loin with a Cabernet Reduction \$11.00 (Carving Station)

Chicken

- Crispy Southern Fried Chicken \$11.00
- Chicken Marsala \$11.00
- Char-Grilled Chicken Breast with Champagne Sauce \$10.00
- Herbed Baked Chicken \$10.00
- Baked Breast of Chicken with Mushroom Sauce \$11.00
- Chicken Parmesan \$11.00

Pork

- Slow Cooked Baby Back Pork Ribs in Barbecue Sauce \$12.00
- Southern Pulled Pork Served with Carolina Barbecue Sauce \$11.00
- Pork Loin with Apple Brandy Cream \$11.00
- Honey Baked Ham with Pineapple Chutney \$10.00
- Sage Rubbed Center Cut Pork Loin \$11.00
- Spiral Ham with Brown Sugar and Honey Glaze \$11.00
- Pork Tenderloin stuffed with Orange Compote \$11.00

Ocean Creek Resort Menu

- Spanish Pork with Apple Citrus Salsa \$11.00

Seafood

- Broiled Flounder with Lemon Butter Sauce \$11.00
- Crab Cakes with Citrus Aioli \$16.00
- Baked Salmon with Lobster Dill Sauce \$13.00
- Crab Encrusted Grouper with Southwestern Tartar Sauce \$19.00
- Shrimp with Stone Ground Yellow Grits and Tasso Gravy \$17.00

Starch

- Au Gratin Potatoes \$4.00
- Home-Style Coleslaw \$3.00
- Potato Salad \$3.00
- Roasted Red Potatoes \$3.00
- Mashed Potatoes with Gravy \$4.00
- Rice Pilaf \$3.00
- Wild Rice Blend \$4.00
- Macaroni and Cheese \$4.00
- Fettuccine Alfredo \$4.00
- Collard Greens \$3.00
- Red Rice & Beans \$4.00
- Zucchini \$3.00
- Squash \$3.00
- Corn Casserole \$4.00

Vegetables

- Country Style Green Beans \$3.00
- Vegetable Medley \$3.00
- Corn Soufflé \$4.00
- Broccoli and Cheese \$4.00
- Fried Zucchini \$4.00
- Squash Casserole \$4.00
- Ratatouille \$5.00
- Baked Tomatoes with Provolone \$4.00
- Char-Grilled Eggplant \$4.00



Beverage Options

Hosted and Cash bars are available. Last call at 10:45pm

- Cash: Bartender charges \$125++ for 4 hours.
The guests purchase beverages on their own.
- Hosted: Bartender \$125++ for 4 hours.
The Event Representative is presented a bill at the end of the evening to settle an open bar tab.

House \$6.25 per drink

Fleischmann's Vodka , Fleischmann's Gin, Admiral Nelson Silver and Spiced, Tortilla Silver Tequila, Black velvet, café Lolita, peach snobs, Amaretto, E&J brandy, St. Brendan's Irish Cream, southern comfort. Evan Williams

Call List : \$7.50 per drink

Bacardi, Captain Morgan, Myers, Absolute, Firefly, Tito's, Beefeater, Tanqueray, Fireball, Canadian Club, Seagram's 7, Jim Beam, Jack Daniels, Cuervo Gold, Jägermeister

Premium \$8.50 per drink

Grey goose, Woodford Reserve, Maker's mark, Chevees regal, johnny walker black, Hennessey Cognac, Courvoisier, Grand Marnier, Crown royal, Jameson,

Beer - Domestic \$4.00 / Imported \$4.50

Bud Lite, Budweiser, Michelob Ultra, Miller Lite, Coors Lite, Yuengling, Corona, Huger St, Blue Moon

Wine \$5.00

Chardonnay, White Zin, Moscato, Merlot, Cabernet, Prosecco, Sauvignon Blanc