

THE SANDERLING RESORT

Catering Menus

A note from our Culinary Team:

It is with great pleasure that we present to you the following menus to choose from for your upcoming special event. These menus are exploding with innovative and exuberant flavors. The Sanderling Resort & Spa is strongly committed to the principles of sustainable farming. We embrace seasonality, the preservation of diversity and traditional practices supportive of local economies. Sustainable foods set the standard for the highest quality, freshness, texture, flavor and variety.

Our commitment to the local farmer and artisan purveyor can be seen in all of our restaurants and catering. We continue to support regional, local, and sustainable foods because of its value to the environment, the eco-system, our water resources, the land, the small local farmers and our health.

The pleasures of good food can also help to build community and to celebrate culture and regional diversity. Our rich Coastal traditions and culture also played a significant role in our menu design.

In addition to what we offer, we encourage you to customize and create your own menus with the Chef for your special event.

Enjoy the menu and happy planning!

Joshua Hollinger, Executive Chef
Mark McCleary, Chef de Cuisine

THE SANDERLING RESORT CATERING MENUS

BREAKFAST BUFFETS

MINIMUM OF 10 PERSONS REQUIRED

SANDERLING BREAKFAST

Platters of Sliced Seasonal Vine- and Tree-Ripened Fruit
Assortment of House-Made Pastries, Muffins, and Biscuits with Preserves, Honey and Butter
Regular and Decaffeinated Coffee
Herbal and Organic Teas
Orange Juice
\$12 per person

ENHANCEMENTS – priced per person

Bagels and Cream Cheese \$3
Yogurt, Fresh Berries and Granola \$4
Cinnamon and Pecan Stuffed French Toast, Maple Syrup, Strawberries Compote \$5
Pancakes with Butter, Whipped Cream and Maple Syrup \$5
Herbed Baby Red Potatoes \$5
Scrambled Eggs with Sausage or Bacon \$5
Egg Breakfast Sandwiches with Sausage or Bacon \$5
Breakfast Burrito with Eggs, Sausage, Cheese, Salsa and Sour Cream \$5
Ham, Egg and Cheese on a Bagel \$6
Smoked Salmon Platter, Capers, Red Onions, Cream Cheese, Sliced Tomatoes, Bagels \$8

CHEF ATTENDED ENHANCEMENTS - \$150 CHEF FEE

CRÊPE STATION \$7 per person
Crêpes cooked to order, Whipped Cream, Fruit Compote, Fresh Strawberries,
Chocolate Chips, Whipped Butter, Brown Sugar, Maple Syrup

OMELET STATION \$7 per person
Omelets made to order, Country Ham, Sausage, Tomatoes, Spinach,
Mushrooms, Onions, Cheddar Cheese, Monterey Jack Cheese

SANDERLING BRUNCH

Platters of Sliced Seasonal Vine- and Tree-Ripened Fruit
Assortment of House-Made Pastries, Muffins, and Biscuits with Preserves, Honey and Butter
Yogurt, Fresh Berries and Granola
Bagels and Cream Cheese
Smoked Salmon Platter, Capers, Red Onions, Cream Cheese, Sliced Tomatoes
Scrambled Eggs with Sausage or Bacon
Cinnamon and Pecan Stuffed French Toast, Maple Syrup, Strawberries Compote
Imported and Local Artisan Cheeses
Herbed Baby Red Potatoes
Peach Cobbler, Brownies, Cookies, and Apple Crisp
Lemonade and Sweet Iced Tea
Regular and Decaffeinated Coffee
Herbal and Organic Teas
Orange Juice
\$45 per person

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

SPECIALITY BREAKS

OUR SIGNATURE

Vine- and Tree-Ripened Whole Fruit
The Sanderling's Banana Walnut Bread
Yogurt, Fresh Berries and Granola
\$8

HOME RUN

Jumbo Soft Pretzels, Mustards
Assorted Potato Chips
Gourmet Popcorn
Assorted Brownies
\$10

MEZE TABLE

Vegetable Crudités and Hummus
Baked Pita Chips and Baba Ghanoush
Fruit Skewers and Yogurt Dip
House-Made Granola
\$12

CHIPS AND SALSA

Corn Tortilla Chips
Guacamole, Sour Cream
House-Made Salsas, Queso Dip
\$10

CHOCOLATE - CHOCOLATE

Double Fudge Brownies
Chocolate Covered Strawberries
Chocolate-Chip and Raisin Cookie
Whole and Skim Milk
\$12

CHEESE TASTING

Domestic and Imported Cheeses
Seasonal Berries and Grapes
Assorted Nuts and Dried Fruit
House-Made Breads, Crackers
\$14

A LA CARTE COFFEE BREAKS

BEVERAGES

Regular and Decaffeinated Coffee \$45 per gallon
Herbal and Organic Teas \$45 per gallon
Hot Chocolate \$45 per gallon
Regular and Sweet Iced Tea \$40 per gallon pitcher
Lemonade \$40 per pitcher
Hot Apple Cider \$32 per gallon
Orange and Grapefruit Juices \$32 per pitcher
Assorted Bottled Fruit Juices \$3.50 each
Assorted Soft Drinks \$2.50 each
Bottled Still Water \$3 each

SWEET DELIGHTS AND ALTERNATIVES

Assorted Selection of Individual Fruit Yogurts \$4 each
Whole Fresh Fruit \$2 each
Sliced Seasonal Fruit Display \$10 per person
Bagels with Cream Cheese \$36 per dozen
Assortment Pastries and Muffins \$44 per dozen
Loaded House-Made Brownies \$32 per dozen
Assorted Cookies \$24 per dozen
Chocolate Covered Strawberries \$30 per dozen
Hand-Made Chocolate Truffles \$32 per dozen
Corn Tortilla Chips and Salsa \$6 per person
Soft Pretzels with Assorted Mustards \$8 per person
Bagged Pretzels \$3 per person
Mixed Nuts \$5 per person

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

LUNCH BUFFETS

MINIMUM OF 10 PERSONS REQUIRED

ALL LUNCH BUFFETS ARE ACCOMPANIED BY COFFEE AS WELL AS HOT AND ICED TEAS

SANDERLING DELI

Spinach Salad with Bacon and Tomatoes, Balsamic Vinaigrette
Sanderling Pasta Salad
Roasted Turkey with Boursin and Spinach on Baguette
Italian Hero with Genoa Salami, Mortadella, Prosciutto, Provolone, Lettuce, and Tomato
Chicken Pecan Salad on Soft Rolls
Marinated Tomatoes, Fresh Mozzarella with Basil Pesto, Roasted Portobello on Sour Dough Roll
A Selection of Vine- and Tree-Ripened Fruit
Freshly Baked Cookies and Double-Fudge Brownies
\$25 per person

SOUTHERN-STYLE PICNIC

Buttermilk Fried Chicken
Slow-Roasted East Carolina Pulled Pork
Freshly Baked Biscuits and Yeast Rolls
Chopped Salad, Maytag Blue Cheese, Crisp Bacon
Sanderling Red Bliss Potato Salad, Sour Cream and Chives
Traditional Carolina Coleslaw
Duck Potato Chips
Apple Pie, Assorted Cookies and Brownies
\$30 per person

VIVA ITALIA

Antipasto Display including: Imported and Domestic Cheeses, Cured Salami and Prosciutto,
Feta, Black Olives, Pepperoncini, Cherry Peppers
Tomatoes and Fresh Mozzarella Caprese, Basil and Balsamic Vinegar
Hearts of Romaine, Preserved Lemons, White Anchovies, Parmesan Reggiano
Grilled Chicken Piccata, Capers, Lemon and Artichokes
Grilled Market Fish, Roma Tomatoes, Fresh Basil
Herb and Garlic Focaccia
Tiramisu
\$30 per person

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

SOUP AND SALAD BAR

PLEASE CHOOSE THREE SOUPS:

Sanderling Signature Shrimp, Corn and Crab Chowder
Tomato and Herb Soup with Parmesan Cheese and Croutons
Hearty Beef and Bean Chili with Cheddar Cheese, Chives and Sour Cream
Chilled Melon Soup with Crème Fraîche and Scotch Bonnet
Chilled Vegetable and Herb Gazpacho
Traditional Chicken Noodle
Carrot Ginger

PLEASE CHOOSE THREE SALADS:

Field Greens Salad with Balsamic Vinaigrette, Tomatoes and Cucumbers
Fresh Tomatoes and Mozzarella Cheese with Balsamic Vinaigrette
Spinach Salad with Blueberries, Shallots, Maytag Blue Cheese, Blueberry Dressing
Classic Caesar Salad, White Anchovies, Preserved Lemon, Parmesan Cheese
Romaine Lettuce, Grape Tomatoes, Crumbled Blue Cheese and Champagne Vinaigrette
Baby Spinach Salad, Goat Cheese, Dried Cranberries, Toasted Walnuts, Port Wine Vinaigrette
Arugula, Endive and Radicchio Salad with Aged Balsamic and Parmesan Cheese
Five-Herb Salad, Baby Lettuce, Yogurt Vinaigrette

Accompanied by House-Made Breads and Crackers

Chef's Selection of Desserts

\$24 per person

BUILD YOUR OWN BOX LUNCH

ALL BOXED LUNCHES INCLUDE POTATO CHIPS, WHOLE FRUIT,
COOKIES AND BOTTLED WATER

CHOICE OF SANDWICH:

Ham and Swiss with Lettuce and Tomato on Seeded Rye
Roasted Turkey Breast Club on Whole Wheat
Chef Salad with Champagne Vinaigrette or Ranch Dressing
Roasted Portobello Mushroom, Marinated Tomato and Fresh Mozzarella Sandwich with Basil Pesto
\$22 per person

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER PERSON
BUTLER PASSED UNLESS OTHERWISE NOTED

COLD HORS D'OEUVRES

VEGETARIAN

- Fresh Mozzarella Cheese, Roma Tomatoes and Basil Oil \$4
- Tender Belgian Endive Leaves with Blue Cheese, Toasted Walnuts and Drizzled Honey \$6
- Bruschettas topped with Roasted Garlic, Marinated Tomatoes and Black Olive Tapenade \$5
- Tropical Fruit Skewers with Coconut Yogurt Dip (Stationed) \$5
- Imported Brie and Honey Walnut Crostini \$5

MEAT AND SEAFOOD

- Jumbo Shrimp with Avocado Mousse on Brioche Toast \$5
- Ahi Tuna with Wasabi Cream \$6
- Petite Duck Spring Rolls with Tangy Dipping Sauce (Stationed) \$5
- Summer Rolls with Vermicelli Noodles (Stationed) \$5
- Crispy Oyster Skewer, Lemon Butter \$6
- Petite Lobster Slider on Yeast Roll \$6
- Cured Salmon on Potato and Artichoke Cake \$6
- Pepper Shrimp and Noodle Salad in Lettuce Wrap \$5
- Steak Tartare with on House-Made Chips, Dijon Cream \$6
- Pepper Beef and Noodle Salad in Lettuce Wrap \$5

WARM HORS D'OEUVRES

VEGETARIAN

- Assorted Petite Quiche \$4
- Spinach Stuffed Mushrooms \$6
- Crisp Artichoke and Parmesan Cheese Bites (Stationed) \$6
- Warm Spinach and Monterey Jack Cheese Dip with Crackers and Flatbreads (Stationed) \$4
- Twice Baked Fingerling Potato, Truffle, Crème Fresh, Chive \$5
- Home-Made Cheddar Crackers, Mushroom Ragout \$5

MEAT AND SEAFOOD

- Foie Gras Terrine with Grilled Breads, House Marmalade (Stationed) \$8
- Grilled Thai Style Shrimp Satay with Coconut Milk and Warm Peanut Sauce (Stationed) \$5
- Sanderling Petite Lump Crab Cakes with Spicy Remoulade \$8
- Grilled Lollipop Lamb Chops with Tomato Chutney \$8
- Warm Sanderling Crab Dip with Breadsticks, Crackers and Fresh Breads (Stationed) \$6
- Petite North Carolina BBQ Sliders \$6
- Fried Coconut Shrimp with Tangy Orange Sauce (Stationed) \$6
- Grilled Thai Style Chicken Satay with Coconut and Warm Peanut Sauce (Stationed) \$5

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

PRESENTED STATIONS

PREPARED FOR A MINIMUM OF 15 GUESTS

SANDERLING FRUIT DISPLAY

Display of Seasonal Fruit and Berries
Strawberry Vinaigrette, Lemon Poppyseed Dip, Local Honey, Yogurt
\$10 per person

VEGETABLE STATION

Fresh Assorted Garden Vegetables
Ranch Dip and Hummus
\$12 per person

CHEESE AND CRACKERS

Imported and Domestic Cheeses, Seasonal Berries and Grapes,
Assorted Nuts and Dried Fruits, House-Made Breads and Crackers
\$14 per person

Chef's Selection of Handcrafted Artisanal Cheeses, Seasonal Berries and Grapes,
Assorted Nuts and Dried Fruits, House-Made Breads and Crackers
\$22 per person

ANTIPASTO

Marinated and Roasted Red and Yellow Peppers, Cured Black Olives, Assorted Italian Meats,
Fresh Mozzarella, Reggiano Parmesan, Provolone, Flavored Oils and Vinegars
\$12 per person

MEDITERRANEAN DISPLAY

Cured Olives, Roasted Red Peppers, Pickled Onions,
Pita Chips, Hummus, Roasted Almonds, Tzatziki, Baba Ghanoush
\$10

GRIT MARTINI BAR

Creamy Cheesy Grits with your choice Toppings:
Shrimp, Herbed Wild Mushrooms, Caramelized Onions and Barbequed Chicken
\$12 per person

THE MELTING POT

Cheese Fondue including Cheddar & Beer and Classic Swiss Blend
Assorted House-Made Breads, Vegetable and Fruits for Dipping
\$20 per person

SEAFOOD BAR

Steamed Littleneck Clams and Mussels, Local Shrimp, Crab Gazpacho "Shots",
Snow Crab Claws, Oysters on the Half Shell
Served with Spicy Tomato Cocktail Sauce, Lemons and Limes
\$25 per person

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

CHEF-ATTENDED STATIONS

WE REQUIRE ONE CHEF-ATTENDANT PER 75 GUESTS AT A \$150 FEE
WITH A MINIMUM OF ONE PER STATION
ALL STATION RECEPTIONS ARE ACCOMPANIED BY A COFFEE, ICED TEA AND WATER STATION

PASTA STATION

Penne Pasta, Fusilli Pasta, Spinach and Cheese Tortellini
Wild Mushroom Sauce, Tomato and Garlic & Herb Sauce, Alfredo Sauce
Sautéed Shrimp, Grilled Chicken, Crisp Bacon, Cured Anchovies, Black Olives, Sun Dried Tomatoes
\$12 per person

POTATO MARTINI BAR

Mashed Idaho and Sweet Potatoes with your choice toppings:
Cheddar Cheese, Crisp Bacon, Herbed Butter, Spinach, Blue Cheese, Pecans,
Sour Cream, Scallions, Brown Sugar, Honey Butter, Wild Mushrooms
\$10 per person

STIR FRY STATION

Gulf Shrimp, Chicken, and Beef
A Medley of Asian Vegetables and Sauces, Steamed Basmati Rice
\$13 per person

SEAFOOD PAELLA STATION

Local Shrimp, Littleneck Clams, Mussels, Chicken, Andouille Sausage, Fish, Saffron Rice
\$22 per person

UMAMI SUSHI BAR- \$225 CHEF FEE

Hand Rolled Selection of Freshest Ahi Grade Fish available
Traditionally prepared with all the Accompaniments
\$28 per person

CARVING STATIONS

PRICED PER PERSON

Slow Roasted Turkey Breast \$5
Brown Sugar Glazed Ham \$5
Roasted Angus Beef Top Round \$6
Honey and Thyme Roasted Boneless Loin of Pork \$7
Orange and Thyme Roasted Duck with Cranberry Chutney \$8
Rosemary and Garlic Roasted Boneless Leg of Domestic Lamb \$10
Slow Roasted Black Angus Beef Strip Loin \$10
Garlic and Mint Roasted Rack of Domestic Lamb with Tomato Mint Chutney \$12
Herb Roasted Black Angus Tenderloin of Beef \$12

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

STATION ENHANCEMENTS AND ACCOMPANIMENTS

SOUPS

Sanderling Signature Shrimp, Corn and Crab Chowder	Tomato and Herb Soup with Parmesan Cheese and Croutons
Chilled Melon Soup with Crème Fraiche and Scotch Bonnet	Hearty Beef and Bean Chili with Cheddar Cheese, Chives and Sour Cream
Chilled Vegetable and Herb Gazpacho	Traditional Chicken Noodle

\$5 per person

SALADS

Field Greens Salad with Balsamic Vinaigrette, Tomatoes and Cucumbers	Fresh Tomatoes and Mozzarella Cheese with Balsamic Vinaigrette
Classic Caesar Salad, White Anchovies, Preserved Lemon, Parmesan Cheese	Spinach Salad with Blueberries, Shallots, Maytag Blue Cheese, Blueberry Dressing
Romaine Lettuce, Grape Tomatoes, Crumbled Blue Cheese and Champagne Vinaigrette	Five-Herb Salad, Baby Lettuce, Yogurt Vinaigrette
Arugula, Endive and Radicchio Salad with Aged Balsamic and Parmesan Cheese	Baby Spinach Salad, Goat Cheese, Dried Cranberries, Toasted Walnuts, Port Wine Vinaigrette

\$4 per person

ETC...

Creamed Corn with Parmesan Cheese and Fresh Herbs
Thyme- and Garlic-Scented Fingerling Potatoes
Roasted Asparagus with Hollandaise
Roasted-Garlic and Buttermilk Mashed Potatoes
Sweet-Potato Gratin with Spiced Pecans
Haricot Vert with Shallots and Sesame Oil
Caramelized Onion and Goat Cheese Tart
Lump Crab and Orzo Risotto
Onion and Bacon Potato Au Gratin
Roasted-Tomato and Mascarpone Grits

\$4 per person

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

PLATED DINNERS

PLEASE SELECT TWO OR MORE COURSES
A SELECTION OF HOUSE-MADE BREADS AND BUTTER, COFFEE, ASSORTED TEAS
AS WELL AS ICED TEA TO ACCOMPANY ALL SELECTIONS

STARTER

Wild Mushroom Ragout Tart
Cheese Tortellini in a Tomato and Herb Cream Sauce
Jumbo Shrimp with Cocktail Sauce and Greens
Lump Crab Cake with Sweet Corn Relish
Smoked Salmon Rosette with Lemon Cream Cheese, Capers and Pickled Onions
Lemon and Thyme Marinated Quail with Dried Cranberry Cornbread Stuffing
Wild Mushroom Ravioli with Sage Beurre Blanc
Tender Green Asparagus Wrapped in Italian Prosciutto
Cheese and Spinach Ravioli with Fresh Tomatoes, Garlic and Herbs
Sesame Seared Ahi Tuna, Seaweed Salad, Wasabi *(additional fee applies)

SOUP

Chilled Crab Gazpacho
Creamy Lobster Bisque
Chilled Champagne and Melon Soup
Beef and Vegetable Consommé en Croute
Mushroom and Herb Bisque with Truffle Oil
Garden Tomato and Herb Soup with Parmesan and Croutons
The Sanderling Signature Shrimp, Corn and Crab Chowder

SALAD

Romaine Lettuce, Grape Tomatoes, Crumbled Blue Cheese and Champagne Vinaigrette
Field Greens Salad with Sherry Walnut Vinaigrette, Toasted Walnuts and Sherry Raisins
Classic Caesar Salad with Crisp Romaine, Reggiano Parmesan and Croutons
Spinach Salad with Blueberries, Shallots, Maytag Blue Cheese, Blueberry Dressing
Tender Baby Spinach Salad, Goat Cheese, Dried Cranberries, Toasted Walnuts, Port Wine Vinaigrette
Arugula, Endive and Radicchio Salad with Aged Balsamic and Parmesan Cheese
Five-Herb Salad, Baby Lettuce, Yogurt Vinaigrette

POULTRY, PORK & BEEF ENTRÉES

Apple and Thyme Roasted Loin of Pork, Roasted Onion Sauce
Lemon and Herb Roasted Boneless Chicken Breast, Lemon Butter Sauce
Grilled Beef Sirloin Steak, Charred Red Onions
Sautéed Breast of Chicken, Sundried Tomatoes, Artichoke Hearts
Roasted All Natural Beef Strip Loin, Crisp Vidalia Onions
Grilled All Natural Beef Fillet Mignon, Roasted Mushroom Sauce
Fillet Mignon Oscar, Whole Grain Mustard Sauce
Peppered Prime Tenderloin of Beef, Wild Mushroom Sauce

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

SEAFOOD ENTRÉES

Fresh Crab Crusted Atlantic Salmon Fillet
Herb Crusted Seasonal Fish, Spicy Remoulade Sauce
Fresh Local Flounder Fillet Stuffed with Spinach and Parmesan Cheese, Sage Butter Sauce
Seared Seasonal Fish and Sautéed Jumbo Shrimp, White Wine Butter Sauce
Roasted Atlantic Salmon Fillet, Truffle Hollandaise
Grilled Local Tuna Steak, Sweet Peppers and Onions *(additional fee applies)
Lobster Risotto *(additional fee applies)

LAMB, VEAL & GAME ENTRÉES

Grilled Lamb T-Bone, Cauliflower Cream, Red Wine Reduction
Roast Loin of Veal Oscar, Truffle Hollandaise
Duo of Seared Duck Breast and Confit of Duck Leg, Red Wine Braised Shallots

COMBINATION ENTRÉES

Herb Roasted Chicken Breast and Sautéed Atlantic Salmon, Lemon Butter Sauce
Herb Roasted Breast of Chicken and Lump Crab Cake, Whole Grain Mustard Sauce
Fillet and Grilled Jumbo Shrimp, Roasted Shallot and Sherry Sauce
Seared Petite Fillet and Lump Crab Cake, Shaved Fennel, Veal Reduction
Grilled Fillet of Beef and Lobster Cake, Tarragon Hollandaise
Seared Fillet with Butter Poached Lobster Tail *(additional fee applies)
Crispy Duck Confit, Grilled Ahi Tuna, Citrus Gastrique *(additional fee applies)

ALL ENTREES SERVED WITH CHEF'S CHOICE OF VEGETABLE AND ACCOMPANIMENTS

MENU PRICING

Your Selection of Five Hors d'Oeuvres, First Course and Entrée
\$75 per person

Your Selection of Five Hors d'Oeuvres, First Course, Second Course and Entrée
\$95 per person

Your Selection of Five Hors d'Oeuvres, First Course, Second Course, Third Course and Entrée
\$120 per person

DESSERT

Vanilla Crème Brûlée with Seasonal Berries \$8 per person
Peach Cobbler, Cinnamon Ice Cream \$8 per person
Banana and Chocolate Cheesecake, Butterscotch Fresh Berries \$10 per person
Strawberry Shortcake with Chantilly Cream, Strawberry Syrup \$8 per person
Dark Chocolate Cheese Cake, Roasted Blue Berry Compote \$10 per person
Cinnamon Spiced Bread Pudding, Grand Marnier Anglaise \$8 per person

CHILDREN'S MENU AGES 3-12

Chicken Fingers, French Fries, Grilled Cheese Sandwich, Fruit Cup \$16 per person
Butter Pasta, Grilled Chicken, Mixed Vegetables, Fruit Cup \$18 per person

We ask that one children's menu be selected for all children attending

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

DINNER BUFFETS

MINIMUM OF 15 PERSONS REQUIRED
A SELECTION OF HOUSE-MADE BREADS AND BUTTER, COFFEE, ASSORTED TEAS
AS WELL AS ICED TEA TO ACCOMPANY ALL SELECTIONS

BEACH BARBEQUE

Red Bliss Potato Salad with Sour Cream and Chives
Mixed Green Salad with Champagne Vinaigrette
Fresh Tomatoes and Mozzarella Cheese with Balsamic Vinaigrette
North Carolina Barbeque with Rolls
Beef Ribs with Dry Rub
Lemon and Herb Grilled Boneless Chicken Breast with Seasonal Vegetables and Lemon Butter Sauce
Fresh Grilled Local Fish with Tomato Salsa
Baked Potatoes, Corn on the Cobb, Baked Beans
Fresh baked Corn Bread and Butter
Chef's selection of Dessert
\$60 per person

TASTE OF CAROLINA

Carolina Cole Slaw
Hoop Mac 'n Cheese
Sweet and Sour Pickles and Cherry Peppers
Roasted Corn on the Cobb, Butter, Cowboy Beans
Chopped Salad with Romaine and Spinach Lettuces, Fresh Vegetables and Vinaigrette
Hickory-Smoked Beef Brisket with Ancho-Chile Barbeque Glaze
Crispy Carolina Catfish
Fried Chicken
Barbecued Pork Ribs
Soft Rolls
Chef's selection of Dessert
\$65 per person

THE SANDERLING SEAFOOD FEST

Chilled Lobster Salad
Sanderling Signature Shrimp Corn and Crab Chowder
Oysters on the Half-Shell with Cocktail Sauce
Grilled and Roasted Chilled Vegetables with Vinaigrette and Aioli
Linguine with Steamed Mussels in White Wine Garlic Sauce
Peel and Eat Shrimp with Cocktail Sauce and Drawn Butter
Blackened Mahi Mahi Steaks with Romesco Sauce
Petite Crab Cakes with Remoulade Sauce
Corn on the Cobb, Steak Fries, Steamed Vegetables,
Hushpuppies
Chef's selection of Desserts
\$75

ADD-ONS

Crawfish Boil *(Market Price)
Steamed Lobster Tails with Drawn Butter *(Market Price)
Blue Crabs *(Market Price)

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort
1461 Duck Road • Duck, North Carolina 27949
Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

DESSERT STATIONS AND LATE NIGHT SNACKS

ALL DESSERT STATIONS ACCOMPANIED BY REGULAR AND DECAF COFFEE
AS WELL AS A SELECTION OF HOT TEAS

GOURMET COFFEE

Gourmet Coffee Break with Assorted Syrups, Chocolate Shavings, Cinnamon
Whipped Cream and Maraschino Cherries
\$7 per person

CANDY STATION

Certainly there are childhood favorites you just have to have on your most special day!
\$5 per person

CUP CAKE DISPLAY

Pick you Flavor, Pick your Frosting, Pick your Color
\$7 per person

THOSE WERE THE DAYS - \$150 CHEF FEE

Assorted Rice Crispy Treats, Mini Chocolate Malts
Miniature Lemon-Meringue Tarts
Build-Your-Own Floats with Bottled Root Beer, Orange Crush, Cream Soda
House-Made Vanilla Ice Cream
\$10 per person

SANDERLING SWEETS BUFFET

Assorted Petite Mousse Shots
Mocha Crunch Cake
Assorted Chocolates and Truffles
Mini Pecan Tarts, Fruits Tarts and Cheesecake
\$12 per person

CHOCOLATE FONDUE

Bananas, Marshmallows, Banana Bread, Angel-Food Cake, Devil's-Food Cake
Strawberries, Rice Crispy Treats, Mini Cookies
\$14 per person

SUNDAE BAR - \$150 CHEF FEE

Chocolate and Vanilla Ice Cream,
Butterscotch, Hot Fudge and Brownie Bites
Maraschino Cherries, Strawberries, M&M's,
Peanuts and Whipped Cream
\$12 per person

LATE-NIGHT SNACKS

Mini Cheeseburgers, Fries and Milkshakes \$9 per person
Grilled Cheese and Tomato Soup \$9 per person
PB&J, Milk Shooters \$8 per person
Mini Pizzas \$8 per person

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

SPECIAL-EVENT WINE LIST

REGIONAL AND HOUSE WINES

Biltmore Estates, White Zinfandel, <i>NC</i>	\$23	Sanctuary Vineyard, Wild Pony White, <i>NC</i>	\$30
Biltmore Estates, Reserve Chardonnay, <i>NC</i>	\$36	Sanctuary Vineyards, Cabernet, <i>NC</i>	\$40
“A” By Acacia, <i>Chardonnay</i>	\$32	Sanctuary Vineyards, Coastal Collage, <i>NC</i>	\$42
Louis Martini, <i>Sonoma</i>	\$35		

SPARKLING

Vueve De Vernay, <i>France</i>	\$28
Domaine Ste Michelle, <i>Washington</i>	\$35
Domaine Carneros, <i>Napa</i>	\$63
“J” Sparkling Cuvee, <i>Sonoma</i>	\$75
Moet & Chandon White Star, <i>Champagne, France</i>	\$95
Veuve Clicquot, Brut, <i>Champagne, France</i>	\$105

SAUVIGNON BLANC

Ferrari Carano Fume Blanc, <i>Sonoma</i>	\$31
Robert Mondavi Private Selection, <i>Napa</i>	\$33
Honig, <i>Napa</i>	\$39
St. Clement “Bale Lane”, <i>Napa</i>	\$42
Chateau St. Jean, “Etoile”, <i>Sonoma</i>	\$51
St Supery, <i>Napa</i>	\$56
Cakebread, <i>Napa</i>	\$60

CHARDONNAY

Simi, <i>Sonoma</i>	\$35
Rodney Strong, “Chalk Hill”, <i>Sonoma</i>	\$39
Benziger Sangiacomo, <i>Carneros</i>	\$43
Sonoma Cutrer, <i>Russian River Valley</i>	\$45
Chat Ste Michelle “Indian Wells”, <i>Columbia Valley</i>	\$51
Cambria “Katherine’s Vineyard”, <i>Napa</i>	\$58
Ferrari Carano, <i>Alexander Valley</i>	\$65
Deloach OFS, <i>Napa</i>	\$75
Jordan, <i>Sonoma</i>	\$82
Cakebread, <i>Napa</i>	\$91
Far Niente, <i>Napa</i>	\$105

OTHER WONDERFUL WINES

Chat Ste Michelle “Indian Wells”, <i>Riesling</i>	\$31
Copolla Diamond Collection, <i>Napa</i>	\$35
King Estate Pinot Gris, <i>Oregon</i>	\$38
Beringer Knights Valley “Alluvium”, <i>Napa</i>	\$45
Conundrum, <i>Monterey</i>	\$54
Fess Parker, Viognier, <i>Santa Barbara</i>	\$57

MERLOT

Sterling Vineyards, <i>Napa</i>	\$32
Alexander Valley, <i>Napa</i>	\$38
Steele, <i>Santa Barbara</i>	\$45
Rutherford Hills, <i>Napa</i>	\$49
Cinnabar, <i>Paso Robles</i>	\$51
McCrostie, <i>Carneros</i>	\$63

PINOT NOIR

Erath, <i>Oregon</i>	\$35
Wild Horse, <i>Central Coast</i>	\$43
Etude, <i>Carneros</i>	\$48
Cambria “Julia’s Vineyard”, <i>Santa Maria</i>	\$53
Magnificent Originals, <i>Columbia Valley</i>	\$57
Adelsheim, <i>Oregon</i>	\$63
Argyle, <i>Williamette</i>	\$71
Ponzi, <i>Williamette</i>	\$75

CABERNET SAUVIGNION

Chat Ste Michelle, “Indian Wells”, <i>Washington</i>	\$38
Raymond “R Collection”, <i>Napa</i>	\$48
Benziger Family, <i>Caneros</i>	\$57
Chateau St Jean, <i>Sonoma</i>	\$62
Clos Du Val, <i>Napa</i>	\$74
Honig, <i>Napa</i>	\$78
Clos Pegase, <i>Calistoga</i>	\$82
Janiuk Winery, <i>Columbia Valley</i>	\$85
Lajota Winery, <i>Howell Mountain</i>	\$97
Br Cohn Olive Hill, <i>Sonoma</i>	\$105
Stag’s Leap Winery, <i>Napa</i>	\$115

OTHER BEAUTIFUL REDS

Hahn, Meritage Red, <i>Napa</i>	\$39
Ferari Carano Siena, <i>Alexander Valley</i>	\$42
St Francis “Old Vine” Zinfandel, <i>Napa</i>	\$51
Rombauer Zinfandel, <i>Napa</i>	\$62
L’Ecole #41 Seven Hills Syrah, <i>Columbia Valley</i>	\$63
Garguilo “Aprile” Sangiovese, <i>Oakville</i>	\$75

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

LIQUOR AND BEER

BAR INFORMATION

Any group events of twenty or more are required to utilize a private bar for their functions. Bar prices are subject to change up to 30 days prior to the event. The Sanderling is the only authority licensed by NC to sell and serve alcohol on the premises. Brown bagging of alcohol into this facility is prohibited.

Beverage Policies

Minimums: \$250 for all Bars
 Bartender Fee: 1 Bartender per 75 guests, \$100 per Bartender
 Cashier Fee for Cash Bar: \$25 per hour, 2 hour minimum

TOP SHELF

Woodford Reserve, Chivas Regal,
 Mount Gay, Absolut,
 Tanqueray 10, Crown Royal,
 Jose Cuervo 1800

PREMIUM

Jack Daniel Black, J&B,
 Myers Dark Rum, Stolichnaya,
 Tanqueray Gin, Seagram's V.O.,
 Jose Cuervo

SUPERIOR

Jim Bean, Clan McGregor,
 Bacardi Rum, Smirnoff Vodka,
 Gordon's Gin, Seagram's
 Seven, Montezuma Gold

DOMESTIC BEERS

Miller Lite, Michelob Ultra

IMPORT AND ARTISAN BEERS

Corona, Sam Adam's Boston Lager, Sierra Nevada Pale Ale, Sierra Nevada Summer Fest, Sam Adams's Boston Lager,
 Sam Adam's Summer Ale

MICRO BREWS

Carolina Blonde, Hennepin Ommegan, Three Philosophers, Prima Victory Pilsner, Highland Gaelic Ale,
 Highland Oatmeal Porter, Bell's 2 Hearted Ale

Hosted Bar

Top Shelf Brands	\$8.50
Premium Brands	\$6.75
Superior Brands	\$5.95
Cordials	\$8.50
Domestic Beers	\$5.00
Imports and Micro Brews	\$6.00
House Wines (bottle)	\$24.00
Bottled Water	\$3.00
Soft Drinks	\$2.50

Cash Bar

Top Shelf Brands	\$9.75
Premium Brands	\$8.50
Superior Brands	\$7.45
Cordials	\$9.75
Domestic Beers	\$5.75
Imports and Micro Brews	\$6.75
House Wines (glass)	\$9.00
Bottled Water	\$3.50
Soft Drinks	\$3.00

Prices are subject to 20% service charge, 9.25 % sales tax

The Sanderling Resort

1461 Duck Road • Duck, North Carolina 27949

Phone 800.701.4111 • Fax 252.261.1352

THE SANDERLING RESORT CATERING MENUS

SPECIALTY COCKTAILS

Sanderling Royale

Champagne & Raspberries soaked in Grand Marnier

Raspberry Cosmopolitan

Stoli Raspberry Vodka infused with Ginger and Mint, Cointreau
Fresh Lemon & Lime Juice, Splash of Cranberry

Summer Breeze

Stoli Vanilla Vodka, Pineapple, Pomegranate
Fresh Lemon & Lime Juice, Splash of Cranberry

Carolina Palmer

A Twist on a Southern Favorite
Firefly Sweet Tea Vodka and Lemonade

Sundrop

Malibu Rum, Pineapple, Lime
Splash of Grenadine, Cherry Garnish

Brass Knuckle

Maker's Mark, Sour Mix
Splash Grand Marnier, Orange Garnish

Almond Joy

Licor 43, Godiva White and Dark Liquor
Amaretto, Malibu Rum, Splash of Crème

Your Choice

Tell us your favorite ingredients &
we will do the rest.

\$12 per drink