

# 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!

# THE SANDERLING RESORT CATERING MENUS

## BREAKFAST BUFFETS

<b><u>SANDERLING BREAKFAST</u></b>	<b><u>BEVERAGES</u></b>
MINIMUM OF 10 PERSONS REQUIRED Platters of Sliced Seasonal Fruit Assortment of House-Made Pastries, Muffins and Biscuits Preserves, Honey and Butter Orange Juice \$12 per person	Regular and Decaf Coffee \$45 per gallon Herbal and Organic Teas \$45 per gallon Assorted Soft Drinks \$3 each Bottled Still Water \$3 each

### **ENHANCEMENTS – priced per person**

- Bagels and Cream Cheese \$3
- Yogurt, Fresh Berries and Granola \$4
- Brioche French Toast, Maple Syrup \$5
- Waffles with Butter, Whipped Cream and Maple Syrup \$5
- Herbed Baby Red Potatoes \$5
- Scrambled Eggs with your choice of Bacon, Sausage or Country Ham \$5
- English Muffin Breakfast Sandwiches with Sausage \$5
- Breakfast Burrito with Eggs, Sausage, Cheese, Salsa and Sour Cream \$5
- Ham, Egg and Cheese on a Bagel \$6

### **CHEF ATTENDED ENHANCEMENTS - \$150 CHEF FEE**

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

### **SANDERLING BRUNCH**

- MINIMUM OF 20 PERSONS REQUIRED
- Platters of Sliced Seasonal Fruit
- Assortment of House-Made Pastries, Muffins, and Biscuits
- Preserves, Honey and Butter
- Yogurt, Fresh Berries and Granola
- Bagels and Cream Cheese
- Scrambled Eggs and Bacon
- Brioche Toast, Maple Syrup
- Herbed Baby Red Potatoes
- Peach Cobbler and Cookies
- Lemonade and Sweet Iced Tea
- Regular and Decaffeinated Coffee
- Herbal and Organic Teas
- Orange Juice
- \$29 per person

Prices are subject to 20% service charge, 7.75% 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 AND SPA SALON OPTIONS

### OUR SIGNATURE

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

### MEZE TABLE

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

### SPA SNACKS

Assorted Petite Sandwiches and Wraps  
Vegetable and Fruit Platter with Dips  
Yogurt, Fresh Berries and Granola  
\$15

### ENERGY BUZZ

Power Bars, Granola Bars  
Goji Trail Mix, Red Bull  
\$10

### CHEESE TASTING

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

### SPA LIBATIONS

Mimosas \$7 each  
Bloody Mary's \$7 each  
Strawberry & Banana Smoothie \$4 each

## SPA LUNCH

MINIMUM OF 6 PEOPLE. \$75 SERVICE CHARGE MINIMUM.  
LUNCH WILL BE SET UP AND SERVED ON THE SPA LAWN.  
ALL SELECTIONS ACCOMPANIED BY ICE WATER.

### CLASSIC CHICKEN CAESAR

preserved lemons, white anchovies  
& grilled chicken  
14 per person

### SHRIMP COCKTAIL

grilled lemon, baby greens,  
duet of cocktail sauces  
16 per person

### SANDERLING SANDWICH

roasted turkey, lettuce,  
tomato, cranberry  
12 per person

### GRILLED AHI TUNA

greens, tomatoes, olives, haricot vert,  
feta cheese, red wine vinaigrette  
18 per person

### MIXED BABY GREENS

dried cranberries, pecans, blue cheese,  
grilled pear vinaigrette  
12 per person

### BLUE CRAB CAKE

apple slaw,  
stone ground mustard  
12 per person

### VINE RIPE TOMATO SANDWICH

hand pulled mozzarella,  
arugula, balsamic  
12 per person

### PARFAIT

house made all natural granola  
fruit & vanilla yogurt parfait  
8 per person

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## LUNCH BUFFETS

MINIMUM OF 10 PERSONS REQUIRED

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

### SANDERLING DELI

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  
Vine Ripened Tomato Sandwich, Mozzarella,  
Arugula, Balsamic, Pesto on Ciabatta  
Assorted Veggie Wraps  
A Selection of Vine- and Tree-Ripened Fruit  
Freshly Baked Cookies and House-Made Brownies  
\$25 per person

### VIVA ITALIA

Italia Display including: Imported and Domestic Cheeses,  
Cured Salami and Prosciutto,  
Black Olives, Pepperoncini, Cherry Peppers  
Caprese, Basil and Balsamic Vinegar  
Classic Caesar Salad with 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

### 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  
Red Bliss Potato Salad, Sour Cream and Chives  
Traditional Carolina Coleslaw  
Duck Potato Chips  
Apple Pie, Assorted Cookies and House-Made Brownies  
\$30 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  
Vine Ripened Tomato Sandwich, Mozzarella,  
Arugula, Balsamic, Pesto on Ciabatta  
Chef Salad with Champagne Vinaigrette or Ranch Dressing  
\$22 per person

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## HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER PERSON  
ASSUME ONE PIECE PER PERSON, PER HORS D'OEUVRES.  
RECOMMEND CHOOSING FIVE (5) FOR A ONE HOUR EVENT PRIOR TO A DINNER FUNCTION.  
BUTLER PASSED UNLESS OTHERWISE NOTED

### HORS D'OEUVRES - Tier 1

\$3.00 per person

#### Cold

Fresh Mozzarella Cheese, Roma Tomatoes and Basil Oil  
Tender Belgian Endive Leaves with Blue Cheese, Toasted Walnuts and Drizzled Honey  
Heirloom Tomato Bruschetta on Garlic Crostini with Micro Basil & House Made Mozzarella  
Olive Tapenade Bruschetta with Roasted Garlic & Shaved Grana Padano  
Tropical Fruit with Coconut Yogurt Dip (Stationed)  
Imported Brie & Mascarpone Mousse with Local Honey and Walnut on Crostini

#### Warm

Mini Quiches: Carolina Crab & Boursin, Bacon & Cheddar Cheese, Roasted Veggie & Camembert  
Spinach, Boursin & Monterey Jack Cheese Dip with Crackers & Flatbreads (Stationed)  
Lightly Toasted Spanakopita  
Twice Baked Fingerling Potato with Black Truffle, Crème Fraiche & Chives  
House-Made Cheddar Crackers, Mushroom Ragout  
Herbed Goat Cheese Hushpuppies

### HORS D'OEUVRES – Tier 2

\$5.00 per person

#### Cold

Chilled Carolina Shrimp, Avocado Mousse, Toasted Brioche  
Yellowfin Tuna Tartare, Wonton Crisp, Wasabi Crème Fraiche, Micro Greens  
Petite Lobster Slider on Yeast Roll  
Pepper Beef & Noodle Salad, Butter Lettuce, Rice Wrap, Citrus Dipping Sauce  
Bacon Wrapped Sausage Stuffed Dates  
Chilled Carolina Shrimp Shooters with White Cocktail Tomato Water

#### Warm

Sanderling Petite Lump Crab Cakes with Spicy Remoulade  
Grilled Lollipop Lamb Chops with Tomato Chutney  
Warm Sanderling Crab Dip with Breadsticks, Crackers and Fresh Breads (Stationed)  
Crispy Duck Spring Rolls with Sweet Chili & Cilantro Dipping Sauce (Stationed)  
Eastern Carolina Barbeque Pork Sliders with Cole Slaw on Yeast Rolls  
Risotto Arancini with Prosciutto, Provolone and Sun-Dried Tomatoes  
Fried Coconut Shrimp with Tangy Orange Sauce (Stationed)  
Grilled Thai Chicken Satay with Coconut- Peanut Sauce (Stationed)

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# THE SANDERLING RESORT CATERING MENUS

## PRESENTED STATIONS

PREPARED FOR A MINIMUM OF 15 GUESTS  
CAN BE ADDED TO COCKTAIL HOUR OR AS DINNER STATION ENHANCEMENTS

### SANDERLING FRUIT DISPLAY

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

### CHEESE AND CRACKERS

Imported and Domestic Cheeses,  
Assorted Nuts and Dried Fruits,  
House-Made Breads and Crackers  
\$12 per person

### MEDITERRANEAN ANTIPASTO

Roasted Peppers, Cured Black Olives,  
Assorted Italian Meats, Mozzarella Bocconcini,  
Reggiano Parmesan, Provolone, Pita Chips,  
Hummus, Tzatziki, Baba Ghanoush  
\$14

### SEAFOOD BAR

Chilled Atlantic Mussels, Local Shrimp,  
Crab Gazpacho "Shots", Crab Claws,  
Oysters on the Half Shell  
Spicy Tomato Cocktail Sauce, Lemons and Limes  
\$25 per person

### SEAFOOD PAELLA STATION

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

### GRIT MARTINI BAR

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

## CHEF-ATTENDED STATIONS

WE REQUIRE ONE CHEF-ATTENDANT PER STATION PER 75 GUESTS AT A \$150 FEE  
ALL STATION RECEPTIONS ARE ACCOMPANIED BY A COFFEE, ICED TEA AND WATER STATION  
A \$60 PER PERSON MINIMUM IS REQUIRED FOR RECEPTION STYLE EVENTS.

### PASTA STATION

Penne Pasta, Fusilli Pasta, Spinach Ravioli  
Wild Mushroom Sauce, Alfredo Sauce, Pesto,  
Tomato and Garlic & Herb Sauce  
Sautéed Shrimp, Grilled Chicken, Crisp Bacon,  
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, Blue  
Cheese, Pecans, Sour Cream, Scallions, Truffle  
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

### CARVING STATIONS

ACCOMPANIED BY DINNER ROLLS  
Slow Roasted Turkey Breast \$10  
Herb Roasted Pork Loin, Pan Jus, Apple Sauce \$10  
Slow Roasted Black Angus Beef Strip Loin \$15  
Roasted Rack of Lamb, Tomato Chutney \$15  
Herb Roasted Black Angus Tenderloin of Beef \$15

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## STATION ENHANCEMENTS AND ACCOMPANIMENTS

### SOUPS

Heirloom Tomato Bisque with Reggiano & Herbed Croutons	Signature Sanderling Shrimp, Corn & Crab Chowder, Chives
Wild Mushroom Bisque with Chervil Oil	Vegetable Gazpacho, Brioche Crouton, English Cucumber, Crème Fraiche

\$5 per person

### SALADS

Classic Caesar Salad, Crisp Romaine Hearts, Preserved Lemon, Croutons, Parmesan Cheese, House Caesar Dressing	Baby Arugula Salad, Fried Green Tomatoes, Toasted Pecans, Mozzarella Cheese, Peach-Balsamic Vinaigrette
Baby Spinach Salad, Crumbled Goat Cheese, Dried Cranberries, Candied Walnuts, Port Wine Vinaigrette	Field Greens Salad, Cucumbers, Teardrop Tomatoes, Pine Nuts, Feta Cheese, Honey-Balsamic Vinaigrette

\$5 per person

### ETC...

Roasted Vegetables  
 Roasted Corn with Parmesan Cheese and Fresh Herbs  
 Thyme- and Garlic-Scented Fingerling Potatoes  
 Roasted Asparagus with Hollandaise  
 Roasted-Garlic and Buttermilk Mashed Potatoes  
 Haricot Vert with Shallots and Sesame Oil

\$5 per person

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## **DINNER BUFFETS**

MINIMUM OF 20 PERSONS REQUIRED

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

### **BEACH BARBEQUE**

Red Bliss Potato Salad with Sour Cream and Chives  
Mixed Green Salad with Champagne Vinaigrette  
Caprese Salad with Balsamic Vinaigrette  
Slow-Roasted East Carolina Pulled Pork  
Baby Back Ribs with Dry Rub  
Lemon and Herb Grilled Boneless Chicken Breast, Seasonal Vegetables, Citrus Beurre Blanc  
Fresh Grilled Local Fish with Tomato Salsa  
Baked Potatoes, Corn on the Cobb, Baked Beans  
Fresh baked Corn Bread and Butter  
Hushpuppies  
Chef's selection of Dessert  
\$60 per person

### **TASTE OF CAROLINA**

Carolina Cole Slaw  
Aged Cheddar Mac 'n Cheese  
Sweet and Sour Pickles and Cherry Peppers  
Corn on the Cobb, Cowboy Beans  
Chopped Salad with Romaine and Spinach Lettuces, Fresh Vegetables and Vinaigrette  
Hickory-Smoked Beef Brisket with Coca Cola BBQ Sauce  
Crispy Carolina Catfish  
Buttermilk Fried Chicken  
Baby Back Barbecued Ribs  
House Made Soft Rolls  
Chef's selection of Dessert  
\$65 per person

### **THE SANDERLING SEAFOOD BAKE**

Mixed Green Salad with Champagne Vinaigrette  
Sanderling Signature Shrimp Corn and Crab Chowder  
Petite Crab Cakes with Remoulade Sauce  
Oysters on the Half-Shell with Cocktail Sauce  
Peel and Eat Shrimp with Cocktail Sauce and Drawn Butter  
Steamed Mussels, Bacon and Tomatoes  
Roasted Chilled Vegetables  
BBQ Chicken Breasts  
Roasted NY Strip Loin  
Thyme- and Garlic-Scented Fingerling Potatoes, Tobacco Onions  
Steamed Lobsters (1 per guest, additional extra at Market price)  
Blackened Mahi Mahi Steaks with Grilled Peach Salsa  
Corn on the Cobb, Steamed Vegetables  
Hushpuppies  
Chef's selection of Desserts  
\$98

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# THE SANDERLING RESORT CATERING MENUS

## PLATED DINNERS

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

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

WE ASK THAT YOU CHOOSE ONE ENTRÉE FOR ALL GUESTS. SPECIAL DISHES FOR GUESTS WITH DIETARY RESTRICTIONS  
WILL BE AVAILABLE. IF YOU WOULD LIKE TO GIVE YOUR GUESTS A CHOICE BETWEEN TWO ENTRÉE OPTIONS, PLEASE  
PROVIDE US WITH YOUR ENTRÉE COUNT TWO WEEKS BEFORE THE EVENT ALONG WITH A SEATING DIAGRAM  
INDICATING EACH GUEST'S CHOICE AND SPECIALLY MARKED PLACE CARDS FOR EASE OF SERVICE.

## 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

\*Recommend picking three (3) from Tier 1 and two (2) from Tier 2. Surcharges may apply for additional  
items over two being picked from Tier 2.

## STARTER

Wild Mushroom, Cippolini Onion & Goat Cheese Tartlet with Frisee, Local Radish & Basil Infused Olive Oil  
Prime Beef Carpaccio, Meyer Lemon Vinaigrette, Shaved Reggiano, Fried Capers, Pickled Shallots  
Seared Tuna Tataki, Cucumber Salad, Wasabi Coulis, Balsamic-Soy Reduction, Pickled Ginger  
Jumbo Carolina Shrimp Cocktail, Citrus-Cocktail Sauce & Field Greens  
Asparagus Wrapped in Prosciutto Di Parma, Spring Mix & Balsamic Reduction  
Four Cheese & Spinach Ravioli with San Marzano Marinara & Shaved Parmesan  
Yukon Potato Gnocchi, Fava Beans, Tomatoes, Sweet Corn, Baby Crudités

## SOUP

Heirloom Tomato Bisque with Reggiano & Herbed Croutons  
Signature Sanderling Shrimp, Corn & Crab Chowder, Chives  
Wild Mushroom Bisque with Chervil Oil  
Vegetable Gazpacho, English Cucumber, Brioche Crouton, Crème Fraiche

## SALAD

Classic Caesar Salad, Crisp Romaine Hearts, Preserved Lemon, Croutons, Parmesan Cheese, Caesar Dressing  
Baby Spinach Salad, Crumbled Goat Cheese, Dried Cranberries, Candied Walnuts, Port Wine Vinaigrette  
Field Greens Salad, Cucumbers, Teardrop Tomatoes, Pine Nuts, Feta Cheese, Honey-Balsamic Vinaigrette  
Baby Arugula Salad, Fried Green Tomatoes, Toasted Pecans, Mozzarella Cheese, Peach-Balsamic Vinaigrette

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## ENTRÉES

Herb Roasted Heritage Pork Loin with Pan Jus & Apple Sauce  
 Roasted Ashley Farms Chicken Breast Stuffed with Prosciutto, Spinach & Boursin Cheese, Romesco Sauce  
 Seasonal Local Fish, Citrus-Tarragon Beurre Blanc  
 Pan Roasted Scottish Salmon, Melted Leeks, Chanterelle Mushroom Butter  
 Halibut Oscar with Carolina Crab & Black Truffle Hollandaise  
 Grilled All Natural New York Strip Steak, Onion Confit, Bordelaise  
 Grilled All Natural Filet Mignon, Wild Mushroom Demi-Glace  
 Herb Roasted Prime Beef Tenderloin, Roasted Shallot - Madeira Sauce  
 Grilled Virginia Lamb Chop, Cherry Agro-Dolce  
 Jumbo Lump Carolina Crab Cakes, House Remoulade

## COMBINATION ENTRÉES

Pick any two from above

## CHILDREN'S MENU AGES 3-12

WE ASK THAT ONE CHILDREN'S MENU BE SELECTED FOR ALL CHILDREN ATTENDING

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

## DESSERTS

<p><b><u>PLATED DESSERT (choose one)</u></b>                      Madagascar Vanilla Bean Crème Brûlée with Berries                      Key Lime Pie, Meringue, Raspberry Sauce                      Carolina Peach Cobbler with Cinnamon Ice Cream                      Strawberry Shortcake with Chantilly Cream                      Chocolate-Hazelnut Bread Pudding, Bourbon Caramel                      \$8 per person</p>	<p><b><u>SUNDAE BAR</u></b>                      Vanilla Ice Cream, Butterscotch, Hot Fudge,                      Brownie Bites, Maraschino Cherries,                      Strawberries, M&amp;Ms, Peanuts and Whipped Cream                      Root Beer, Orange Crush and Cream Soda                      to make your own float                      \$14 per person</p>
<p><b><u>GOURMET COFFEE</u></b>                      Gourmet Coffee Break with Assorted Syrups,                      Chocolate Shavings, Cinnamon                      Whipped Cream and Maraschino Cherries                      \$7 per person</p>	<p><b><u>SANDERLING SWEETS BUFFET</u></b>                      Petite Chocolate Mousse Shots,                      Assorted Cake Push Pops, Lemon-Meringue Bars,                      Mini Pecan Tarts, Fruit Tarts, Cheesecake                      \$14 per person</p>
<p><b><u>CANDY STATION</u></b>                      Certainly there are childhood favorites you just have                      to have on your most special day!                      \$12 per person</p>	<p><b><u>LATE-NIGHT MUNCHIES</u></b>                      Mini Cheeseburgers, Pizza and Fries                      \$10 per person</p>

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## SPECIAL-EVENT BEVERAGE LIST

AS WE STRIVE TO UPDATE OUR WINES AND BEERS ACCORDING TO THE SEASON, PLEASE UNDERSTAND THAT PRICING AND AVAILABILITY CAN NOT BE GUARANTEED MORE THAN 45 DAYS BEFORE YOUR EVENT.

WINES AND BEERS YOU ARE CONSIDERING THAT ARE NOT LISTED, MIGHT BE AVAILABLE AS A SPECIAL ORDER REQUEST. ALL SPECIAL ORDERS ARE PRE-PAID.

### 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 45 days prior to the event. The Sanderling is the only authority licensed by NC to sell and serve alcohol on the premises. When creating your bar menu, we recommend choosing 2 domestic beers as well as 2-3 import/craft beers and a selection of 2 red wines and 2 white wines. Liquors can be selected by price tier or brand preference.

#### 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

<p><b><u>TOP SHELF</u></b>                  Woodford Reserve, Chivas Regal,                  Mount Gay, Absolut,                  Tanqueray 10, Crown Royal,                  Jose Cuervo 1800</p>	<p><b><u>PREMIUM</u></b>                  Jack Daniel Black, J&amp;B,                  Bacardi Select, Stolichnaya,                  Tanqueray Gin,                  Seagram's V.O., Jose Cuervo</p>	<p><b><u>SUPERIOR</u></b>                  Jim Bean, Clan McGregor,                  Bacardi Rum, Smirnoff Vodka,                  Gordon's Gin, Seagram's Seven,                  Montezuma Gold</p>
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<p><b><u>DOMESTIC BEERS</u></b>                  Miller Lite,                  Michelob Ultra,                  Bud Light</p> <p><b><u>IMPORT BEERS</u></b>                  Heineken                  Corona</p>	<p><b><u>CRAFT BEERS</u></b></p> <p><b>Tier 1:</b> Highland Gaelic Ale, Eye of Hawk, Two Hearted Ale, Sam Adam's Boston Lager, Sam Adams Seasonal, Sam Adams Light, Prima Victory Pilsner, Sierra Nevada Pale Ale</p> <p><b>Tier 2:</b> Sam Smith Pale Ale, Sam Smith Nut Brown Ale</p> <p><b>Tier 3:</b> Guinness</p>
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### Hosted Bar

Top Shelf Brands	\$8.50
Premium Brands	\$7.00
Superior Brands	\$6.00
Cordials	\$8.50
Domestic Beers	\$5.00
Imports Beers	\$6.00
Craft Beers Tier 1	\$6.00
Craft Beers Tier 2	\$7.00
Craft Beers Tier 3	\$8.00
Bottled Water	\$3.00
Soft Drinks	\$3.00

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## HOUSE WINES

Biltmore Estates, White Zinfandel, <i>NC</i>	\$30
“A” By Acacia, <i>Chardonnay</i>	\$35
Louis Martini Sonoma, <i>Cabernet Sauvignon</i>	\$40

### SPARKLING

Veuve De Vernay, <i>France</i>	\$35
Domaine Ste Michelle, <i>Washington</i>	\$35
Biltmore Pas de Deux, <i>NC</i>	\$40
“J” Sparkling Cuvee, <i>Sonoma</i>	\$50
Domaine Carneros, <i>Napa</i>	\$65
Moet & Chandon White Star, <i>Champagne, France</i>	\$80
Veuve Clicquot, Brut, <i>Champagne, France</i>	\$100

### SAUVIGNON BLANC

Ferrari Carano Fume Blanc, <i>Sonoma</i>	\$35
St Supery, <i>Napa</i>	\$40
Chateau St. Jean, “Etoile”, <i>Sonoma</i>	\$45
Cakebread, <i>Napa</i>	\$55

### CHARDONNAY

Simi, <i>Sonoma</i>	\$40
Wild Horse, <i>Central Coast</i>	\$45
Rodney Strong, “Chalk Hill”, <i>Sonoma</i>	\$50
Sonoma Cutrer, <i>Russian River Valley</i>	\$55
Cambria “Katherine’s Vineyard”, <i>Napa</i>	\$60
Jordan, <i>Sonoma</i>	\$82

### OTHER WHITES

Vinho Verde, <i>Portugal</i>	\$35
Chat Ste Michelle, Riesling	\$35
Ferrari Carano Pinot Grigio	\$40
King Estate Pinot Gris, <i>Oregon</i>	\$45
Fess Parker, Viognier, <i>Santa Barbara</i>	\$57

### PINOT NOIR

Erath, <i>Oregon</i>	\$40
Wild Horse, <i>Central Coast</i>	\$45
Cambria “Julia’s Vineyard”, <i>Santa Maria</i>	\$50
Adelsheim, <i>Oregon</i>	\$55
Ponzi, <i>Williamette</i>	\$60
Etude, <i>Carneros</i>	\$75

### MERLOT

Sterling Vineyards, <i>Napa</i>	\$35
Alexander Valley, <i>Napa</i>	\$40

### CABERNET SAUVIGNON

Raymond “R Collection”, <i>Napa</i>	\$45
Br Cohn, Silver Label, <i>North Coast</i>	\$50
Benziger Family, <i>Sonoma</i>	\$55
Clos Pegase, <i>Calistoga</i>	\$65
Clos Du Val, <i>Napa</i>	\$70
Honig, <i>Napa</i>	\$75

### OTHER REDS

Hahn, Meritage Red, <i>Napa</i>	\$40
Ferari Carano Siena, <i>Alexander Valley</i>	\$45
St Francis “Old Vine” Zinfandel, <i>Napa</i>	\$50
Rombauer Zinfandel, <i>Napa</i>	\$65

Prices are subject to 20% service charge, 7.75% 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

<p><b>Sanderling Royale</b> Champagne with a Raspberry soaked in Grand Marnier</p> <p style="margin-top: 10px;">\$6.75</p>	<p><b>Raspberry Cosmopolitan</b> Stoli Raspberry Vodka, Ginger &amp; Mint, Cointreau Fresh Lemon &amp; Lime Juice, Splash of Cranberry</p> <p style="margin-top: 10px;">\$10.00</p>
<p><b>Summer Breeze</b> Stoli Vanilla Vodka, Pineapple, Pomegranate Fresh Lemon &amp; Lime Juice, Splash of Cranberry</p> <p style="margin-top: 10px;">\$7.50</p>	<p><b>Carolina Palmer</b> A Twist on a Southern Favorite Firefly Sweet Tea Vodka and Lemonade</p> <p style="margin-top: 10px;">\$8.25</p>
<p><b>Sundrop</b> Malibu Rum, Pineapple, Lime Splash of Grenadine, Cherry Garnish</p> <p style="margin-top: 10px;">\$6.00</p>	<p><b>Brass Knuckle</b> Maker's Mark, Sour Mix Splash Grand Marnier, Orange Garnish</p> <p style="margin-top: 10px;">\$15.50</p>
<p><b>Almond Joy</b> Licor 43, Godiva White and Dark Liquor Amaretto, Malibu Rum, Splash of Crème</p> <p style="margin-top: 10px;">\$13.50</p>	<p><b>The Maid of Honor</b> Absolut Citron Vodka, Cointreau, Pomegranate Juice, Fresh Lime Juice, Lemon Twist</p> <p style="margin-top: 10px;">\$8.50</p>
<p><b>The Duckberry</b> Stoli Razberry Vodka, Absolut Kurant, Cointreau Splash of Fresh Lime and Cranberry</p> <p style="margin-top: 10px;">\$13.50</p>	<p><b>The Rain Blossom</b> Rain Certified Organic Vodka, Mint Simple Syrup Fresh Lime Juice and Mint Garnish</p> <p style="margin-top: 10px;">\$9.75</p>