

Grandview at Tybee Island

DISPLAYED HORS D'OEUVRES

All prices are per person



ARTISAN CHEESE & FRUIT ARRAY

assortment of local and worldly artisanal cheeses, assorted breads - flatbreads - crackers, assorted seasonal fruit and crudités, choice of dressing 8

ANTIPASTO

lavish display of artichokes, asparagus, chef's mushroom medley, balsamic marinated onions, pepperoncini - roasted red peppers, assorted cheeses, salami - capicola - mortadella, artisan breads, italian oil and vinegar 9

RAW BAR

chilled jumbo shrimp cocktail, crab claws, chilled oysters, trio of sauces & crackers 15

OYSTER BAR

chilled oysters on the half-shell with trio of sauces & crackers 10

MINI CRAB CAKE

panko crusted claw-meat crab cakes, old bay aioli 9

CREOLE BARBECUE SHRIMP

jumbo barbecue shrimp, traditional cajun remoulade 11

CLASSIC SHRIMP COCKTAIL

chilled, jumbo shrimp on ice, zesty cocktail sauce 10

SEAFOOD BAR

any combination of the above three 15



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Not all ingredients listed. Alert your server to any food allergies

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MASHED POTATO BAR

served in a stemless martini glass, cheddar cheese, chives, scallions, sour cream,
blue cheese crumbles, diced tomatoes, & bacon bits 7

MAC & CHEESE BAR

served in a stemless martini glass with cheddar cheese, chives, scallions, sour cream,
blue cheese crumbles, diced tomatoes, & bacon bits 7

DOMESTIC CHEESE TRAY

offered with assorted crackers, fruit, & berries 5

GARDEN LAWN PARTY

lowcountry pimento cheese mini-sandwiches, southern ham biscuits, pickled shrimp,
southern deviled eggs, pickled & raw vegetables, assorted seasonal melon, berries & grapes 14

FROM THE GARDEN

trio of salads - traditional caesar, baby greens, carrots, red onions, herb croutons,
balsamic vinaigrette, fresh seasonal vegetable pasta salad, herb aioli 7

PASTA STATION

choice of two pasta styles: bucatini, farfalle, penne, tagliatelle, or orecchiette.
choice of two sauces: marinara, alfredo, garlic & oil, bolognese, rosé cream, or carbonara 10
add grilled chicken 3 add grilled shrimp 4



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From the Land

BEEF TENDERLOIN CROSTINI

thinly sliced tenderloin, gorgonzola cheese, cranberry
horseradish cream sauce, toasted sourdough 3

KOBE SLIDERS

mini kobe beef burgers, smoked cheddar cheese, shaved
red onion, tomato jam, toasted brioche 3

BLACKENED TENDERLOIN

blackened tenderloin, grilled french bread, baby
greens, herbed mayo 3

PORK TENDERLOIN BISCUITS

oven roasted pork tenderloin, buttermilk biscuit, mandarin
cranberry chutney 3

Fowl Play

CHICKEN & WAFFLES

"says it all!"
with maple cream 3

DOWN HOME POT STICKERS

pan-fried chicken, cabbage pot stickers,
red-eye gravy drizzle 3

More...

DEVILED EGGS

duck confit, bacon & chive, or
smoked salmon & caper 3

PROSCIUTTO ASPARAGUS

grilled asparagus & herbed goat
cheese wrapped in prosciutto 4

LAMB POPS

herb seared, balsamic
reduction 4

BBQ JOHNNY CAKES

pulled pork bbq served on johnny cakes 3

SOUTHERN HAM BISCUITS

with honey butter 3



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Seafood

SHE CRAB "SHOOTER"

crème fraîche & bourbon 4

CRAB BRUSCHETTA

claw crab meat, sautéed sweet pepper, arugula, grilled ciabatta 3

SHRIMP & GRITS

our twist on a southern classic, with tasso gravy 3

SMOKED SALMON CANAPÉS

smoked salmon, cucumber slice, dill crème fraîche, caper oil 3

TUNA SPOONS

seared ahi tuna, green tomato salsa 3

MINI CRAB CAKES

panko-dusted claw meat crab cakes, old bay aioli 3

SHRIMP SHOOTERS

chilled, jumbo shrimp in a shot glass, zesty cocktail sauce 3

SEARED SCALLOP SPOON

pan-seared deepwater scallop, tropical relish 3

ISLAND BBQ SKEWERS

applewood wrapped bacon shrimp or scallops, tropical bbq sauce 3

Vegetarian

LOWCOUNTRY GRILLED CHEESE

pimento cheese 3

CAPRESE GROSTINI

heirloom tomatoes, fresh mozzarella, basil, balsamic reduction, toasted sourdough 3

FRIED GREEN TOMATO 3

ASPARAGUS FRIES

beer battered asparagus, cajun aioli 3

MUSHROOM BUTTONS

stuffed mushroom caps, herbs, goat cheese 3

SWEET POTATO FRIES

with housemade blue cheese dressing 3



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THEMED & CARVING STATIONS

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Carving Stations

Additional \$75.00 Chef Carving Fee Applies

BEEF TENDERLOIN
bourbon demi-glaze 15

TOP ROUND OF BEEF
pan au jus 10

RACK OF LAMB
cabernet demi-glaze 18

PRIME RIB
pan au jus, horseradish 13

HOUSE-MADE MEATLOAF
red-eye gravy 10

BEEF BRISKET
barbeque demi-glaze 10

BAKED GLAZED HAM
brown sugar glaze 10

PORK LION
blackberry port demi-glaze 10

TURKEY BREAST
cran-orange chutney 10

Dinner Buffets

Minimum Quantities Apply

ITALIAN

caprese salad, eggplant parmesan, shrimp scampi,
fettucine alfredo, chicken marsala, roasted vegetables,
focaccia bread, italian oil and vinegar 40

DEEP SOUTH

southern-style fried chicken, meatloaf carving station -
red eye gravy, slow cooked pulled pork barbeque - twin
sauces, blue cheese coleslaw, mac-n-cheese, mashed sweet
potatoes, lowcountry red rice, sweat corn bread -
honey butter 44

LOWCOUNTRY TRADITIONS

seasonal greens salad - sweet balsamic vinaigrette, fried
turkey - cranberry chutney, jumbo shrimp & grits - tasso
gravy, brown sugar glaze country ham, sweet potato mash,
collard greens, succotash, sweet cornbread, biscuits &
honey butter 42

COUNTRY FRENCH

seasonal greens salad, candied pecans - red wine
vinaigrette, roasted salmon - fresh dill hollandaise, coq au
vin - pan au jus, roasted pork tenderloin - brandy cream,
seasonal vegetables, potatoes au gratin, baguettes & herb
whipped butter 46



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PLATED / SERVED SELECTIONS

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Soups

SHE CRAB SOUP

a charleston classic, crab, a touch of cream, fish and crab stock, a dash of sherry 6

CORN CHOWDER

sweet yellow corn, smoked bacon, secret herbs and spices, a splash of southern charm 5

LOBSTER BISQUE

lobster shell reduction, claw meat, cream, elegant simplicity 7

GAZPACHO

south of the border chilled soup, tomato, savory chili peppers, onions, crema, cilantro, crispy tortilla chips 6

FRENCH ONION

a french classic, beef stock, caramelized onions, crostini, melted cheese 6

Salads

BABY GREENS

seasonal salad greens, shredded carrots, tomatoes 6

ICEBERG WEDGE

onions, tomato, crispy bacon, house-made blue cheese 6

CAESAR

baby hearts of romaine, classic caesar dressing, anchovies, crouton, parmesan cheese 6

SPINACH

crispy bacon, caramelized onions, sweet bacon vinaigrette, croutons 7

CAPRESE

sweet red tomato, mozzarella cheese, fresh chiffon of basil, extra virgin olive oil, sea salt 7



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Entrées

For the Birds

PECAN CRUSTED CHICKEN

pan-fried, pecan crusted chicken, house made peach chutney, maple mashed sweet potatoes & sautéed green beans 26

OSCAR SCALOPPINI CHICKEN

sautéed chicken scaloppini, lump crab, capers, lemon beurre blanc, garlic mashed potatoes, sautéed julienne vegetables 29

CHICKEN ROULADE FLORENTINE

roulade of chicken, sun-dried tomatoes & sweet roasted garlic with a chardonnay pan jus, parmesan risotto, sautéed julienne vegetables 28

HERB-ROASTED CORNISH GAME HEN

herb-roasted game hen, garlic mashed potatoes sautéed summer squash, tarragon pan gravy 29

SEARED DUCK BREAST

pan-seared duck breast finished with a spiced stone fruit chutney, stone-ground grits with julienne vegetables 33



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Entrées

More Land

FILET MIGNON

grilled filet mignon , cognac peppercorn cream sauce, potato napoleon, grilled asparagus 41

STEAK AU POIVRE

pan-seared, roast beef tenderloin, sherry cream sauce, roasted fingerling potatoes, grilled asparagus 40

PRIME RIB

oven-roasted prime rib, wild mushroom pan gravy, roasted potatoes, southern succotash 35

BRAISED BEEF SHORT RIBS

slow wine-braised short ribs, stone-ground grits, roasted carrots & pan gravy 31

ROASTED PORK LOIN

roasted pork loin, blackberry port pan gravy, garlic mashed potatoes, sautéed julienne seasonal vegetables 29

OSSO BUCO

traditional roasted veal shank, herb mashed potatoes, julienne seasonal vegetables 41

HERB-ROASTED RACK OF LAMB

herb and dijon rubbed roasted rack of lamb, balsamic reduction, sweet onions, roasted potatoes 41



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Entrées

Neptune's Net

CRAB CAKES

panko dusted pan-fried crab cakes, green tabasco beurre blanc, collard greens,
stone ground grits 29

PAN-ROASTED GROUPEL

southern succotash, whole grain mustard cream, garlic mashed potatoes 36

LOWCOUNTRY SHRIMP & GRITS

pan-seared local shrimp and andouille over stone ground grits with tasso gravy 26

GRILLED SALMON

grilled salmon fillet, basil pesto over parmesan mashed potatoes,
roasted seasonal vegetables 29

SESAME-SEARED MAHI-MAHI

sesame-encrusted, ponzu sauce, asian slaw, edamame succotash 29

SEARED SEA SCALLOPS

sweet silver queen corn velouté, jasmine rice, sautéed seasonal vegetables 31



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Entrées

Duets

PETITE FILET & CRAB CAKE
béarnaise sauce, stone ground grits,
collard greens 49

PETITE FILET & JUMBO SHRIMP
roasted pepper butter, parmesan risotto, sautéed
seasonal vegetables 42

PETITE FILET & LOBSTER TAIL
grand marnier mandarin butter, parmesan potatoes, grilled
asparagus 65

PORK LOIN & CORNISH HEN
finished with blackberry port au jus, chive mash potatoes,
sautéed seasonal vegetables 42

Sides

- cannot be purchased separately -

stone ground grits, cheesy grits, herb-roasted potatoes, parmesan potatoes, garlic mashed potatoes,
maple sweet potatoes, wild rice pilaf, macaroni & cheese, collard greens, sautéed summer squash,
julienned vegetables, green beans, fried okra, dressed baby greens, assorted artisan breads, collard greens,
grilled asparagus, lobster mac & cheese (5 per side/person)

Children

- age 4-10 -

CHICKEN FINGERS
9

MACARONI & CHEESE
9

CHILDREN BEVERAGES
3

Vendors

stations buffet 1/2 price | beverage 5 | we do not serve vendors alcohol | no outside alcohol allowed



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Grandview at Tybee Island

FROM THE BAR - FULL BAR
- Substantial savings for all-inclusive packages -



Silver Bar

Starting at 18 per person/hour - 3 hour minimum
(additional hour - 8 per person/hour)

BEER
bud & bud lite

WINE
house red & white

LIQUOR
vodka, gin, rum, bourbon, scotch blend

Gold Bar

Starting at 21 per person/hour - 3 hour minimum
(additional hour - 10 per person/hour)

BEER
bud & bud lite, amstel lite, heineken

WINE
mondavi white & red

LIQUOR
absolut vodka, beefeater gin, cruzan rum, maker's mark bourbon, canadian club, chivas regal blend

Platinum Bar

Starting at 30 per person/hour - 3 hour minimum
(additional hour - 11 per person/hour)

BEER
bud & bud lite, amstel lite, heineken, one beer of your choice

WINES
franciscan

LIQUOR
crown royal canadian whisky, knob creek bourbon, glenlivet scotch, belvedere vodka, plymouth gin, cruzan rum



Brands subject to change without notice. Contact your event coordinator for current brands
** Drinking alcoholic beverages during pregnancy can cause birth defects*

Grandview at Tybee Island

FROM THE BAR - BEER & WINE

- Substantial savings for all-inclusive packages -



Silver Tier

Starting at 14 per person/hour - 3 hour minimum

BEER

Bud & Bud Lite

WINE

House Red & White

Gold Tier

Starting at 17 per person/hour - 3 hour minimum

BEER

Bud & Bud Lite, Amstel Lite, Heineken

WINE

Mondavi Red & White

Platinum Tier

Starting at 22 per person/hour - 3 hour minimum

BEER

Bud & Bud Lite, Amstel Lite, Heineken, One Beer Of Your Choice

WINE

Franciscan

Champagne Toasts

3 per person/hr

Ice Tea, Lemonade & Sodas Only

5 per person/hr



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EVENT RECEPTION FACILITY RENTAL



The restaurant is two floors; each floor holds about 100 guests depending on your set up. The first floor has a full bar, dance floor, and DJ booth. The second floor has a built in buffet line; depending on your set up, room for a dance floor & DJ and has a portable bar.

Rental Rates

MONDAY - SUNDAY
Starts at \$3,800

- A minimum \$1000 non refundable deposit is required to hold your date and event -

Rental price includes all chairs, and tables. Tables are 6' rounds that seat 10. Both rooms have a floor to ceiling view of the Atlantic Ocean along one wall.

The room is available for you to decorate at 9am the day of your reception and your guests must leave by 10pm. You can decorate any way you wish, however, no tape or nails in walls, please. All catering is subject to a 20% service charge, 7% sales on food, and 10% sales tax on liquor. All final payments, with your guaranteed guest count, are due one week prior to your event.



Any questions please email or call Rebecca Loehr, Director of Events & Catering. rebecca@grandviewtybee.com | (912) 527-4935

