



Signature
Wedding Packages





Signature **Dinner**

All Dinner Packages Include:

Artisanal Bread Service with Sweet Butter | Classic Champagne Toast
Wedding Cake Cutting Service | Sanderling Signature Chiavari Chairs



Three-Course Plated Dinner

Please select items for each course, as noted.

Additional item choice per course additional

Items marked with a (+) indicate a supplemental charge.

Add-ons must be applied to the entire party and are not individual application.

All plated dinners include preset bread and butter, ice water and tea.

Coffee is offered with dessert.

All counts are required 72 hours prior to the event.

First Course (select 1):

Signature She Crab Soup

Lump Crabmeat | Sherry Gastrique

Classic Caesar Romaine Hearts

Parmesan Cheese | Croutons | Caesar Dressing

Wedge Salad

Blue Cheese Crumbles | Cherry Tomatoes | Bacon Lardons | Blue Cheese Dressing

Roasted Heirloom Beet Salad

Roasted Red and Golden Beets | Micro Arugula | Chèvre | Roasted Shallot Vinaigrette

Farmer's Harvest Salad

Mixed greens | Candied Pecans | Dried Cranberries | Goat cheese

Champagne vinaigrette

Lobster Bisque +

Maine Lobster | Sherry Cream | Chive oil

Crabcake +

Blue crabcake | Sweet Corn Succotash | Roasted Red Pepper Coulis

Three-Course Plated Dinner

Second Course (select 1):

Proteins (Duets Available +)

Pan Seared Airline Chicken Breast

12oz Bone in Pork Chop

Braised Short Rib

Filet Mignon

Sauces for Protein

Hollandaise

Bordelaise

Chicken Thyme Jus

Crust (available for Filet only)

Onion Bacon Jam +

Crab Crust +

Seafood

Roasted Mahi with Roasted Tomatoes and White Balsamic Glaze

Seared Salmon

Grilled Half Lobster with Garlic Herb Butter +

Grilled Whole Lobster with Garlic Herb Butter +

Sauces for Seafood

Lemon Beurre Blanc

Tomato-Caper Relish

Lobster Beurre Blanc +

Caviar Emulsion +

Protein Add-Ons

Roasted Mahi (3oz) +

crabcake (4oz) +

Poached Lobster Tail +

Seared Salmon +

Three-Course Plated Dinner

Starch (select 1):

Potato Puree
Sweet Potato Puree
Mushroom Risotto
Potato Au Gratin
Herb Roasted Fingerlings

Vegetable (select 3):

Asparagus
Roasted Carrots
Roasted Broccolini
Butter Braised Green Beans

Vegan Options

Cauliflower Steak

Romesco | Quinoa Tabbouleh | Charred Broccolini

Wild Mushroom and Truffle Risotto

Roasted Oyster Mushrooms | English Peas | Truffle Oil

Third Course (select 1)

Flourless Chocolate Torte
Vanilla Basque Cheesecake
Seasonal Fruit Tart with Vanilla Bean Custard

Duck Coast Buffet

Buffets require a minimum of 20 guests.

All buffets include preset ice water and tea, coffee offered with dessert.

All counts are required 72 hours prior to the event.

Displays

Farmer's Harvest Salad Display

Candied Pecans | Goat cheese | Dried Cranberries | Champagne Vinaigrette

Coastal Seafood Display

Shrimp Cocktail | Crab Salad | Local Oysters

Entrees

Carolina Blue Crabcakes

Roasted Corn Relish | Old Bay Relish

Herb Roasted Airline Chicken Breast

Truffle Chicken Jus

Slow Braised Beef Short Rib

Cabernet Demi Glace

Sweet Treats

Key Lime Tarts

Seasonal Berry Shortcake

Chocolate Bourbon Pecan Tart

Pine Island Buffet

Buffets require a minimum of 20 guests.

Add-ons must be applied to the entire party and are not individual application.

All buffets include preset ice water and tea, coffee offered with dessert.

All counts are required 72 hours prior to the event.

Displays

Artisan Bread & Butter Display

Sea Salt Butter | Whipped Pimento Cheese Butter

Heirloom Tomato and Burrata Salad Display

Basil Oil | Toasted Pistachios | Aged Balsamic

Coastal Caesar Salad Display

Little Gem Lettuce | Parmesan Crisp | Garlic Croutons

Coastal Entrees (Select 3):

Braised Beef Short Rib

Cabernet Demi-Glace

Pan Roasted Local Catch

Sweet Corn Succotash | Citrus Beurre Blanc

Chicken Chesapeake Blue Crab Imperial

Lemon Butter Sauce

Miso Glazed Salmon

Forbidden Rice | Ginger Broth |

Wild Mushroom Risotto

English Peas | Truffle Essence

Signature Dessert Display

Key Lime Tartlets

Chocolate Sea Salt Tarts

Seasonal Berry Shortcakes

Salted Caramel Cheesecake Bites



Signature
Bar



Bar Packages

Coastal

4 Hour

5 Hour

Includes a choice of two wines and two beers. Spirit Selection on next page.

Seaglass

4 Hour

5 Hour

Includes a choice of two wines and two beers. Spirit Selection on next page.

Sanderling

4 Hour

5 Hour

Includes a choice of three wines and three beers. Spirit Selection on next page.

Wines

Red

Josh Cellars Cabernet

Josh Cellars Pinot Noir

Josh Cellars Merlot

Josh Cellars Legacy Red Blend

White

Josh Cellars Chardonnay

Josh Cellars Pinot Grigio

Josh Cellars Sauvignon Blanc

Josh Cellars "Seaswept" Blend

Bubbles

La Marca Prosecco

Josh Cellars Prosecco Rosé

Josh Cellars Rosé

Beers

Domestic

Budweiser

Bud Light

Coors Light

Michelob Ultra

Import & Craft

Heineken

Stella Artois

Kona Big Wave

Modelo

Seltzer

Outer Banks Hard Seltzer

Non Alcoholic Beer

Athletic Golden

Athletic IPA

Bar Packages

Spirit Selections

Spirits

Coastal

Vodka | Ketel One

Gin | New Amsterdam

Rum | Bacardi Silver

Scotch | Dewars White Label

Bourbon | Jim Beam

Tequila | Hornitos

Seaglass

Vodka | Tito's

Gin | Bombay Sapphire

Rum | Mount Gay Rum

Scotch | JW Red

Bourbon | Bulleit

Tequila | Casamigos

Sanderling

Vodka | Tito's & Grey Goose

Gin | Hendrick's

Rum | Appleton Estate

Scotch | JW Black

Bourbon | Knob Creek

Tequila | Patrón Silver

Substitute a lower tier product (liquor) with a higher tier product (liquor) for

+ per person between Coastal and Seaglass

+ per person between Seaglass and Sanderling

+ per person between Coastal and Sanderling



Signature
Brunch



The Sanderling Coastal Brunch

Additional item choice per course + per person.

Add-ons must be applied to the entire party and are not individual application.

All counts are required 72 hours prior to the event.

Beverage Service

Freshly Brewed Tea

Freshly Brewed Regular & Decaffeinated Coffee

Premium Herbal Hot Tea Assortment

Fresh Squeezed Orange Juice

Apple Juice

Cranberry Juice

Displayed Starters

Seasonal Sliced Fruit Display

House-Made Granola & Greek Yogurt Parfaits

Bakery Display

Miniature Croissants

Cinnamon Rolls

Southern Biscuits

Whipped Honey Butter

House-Made Preserves

Brunch Buffet Entrées

Bourbon Brioche French Toast

Whipped Honey Butter | Fresh Berries | Bourbon Barrel Aged Maple Syrup

Cheddar Cheese & Chive Scrambled Eggs

Applewood Smoked Bacon

Edwards' Country Sausage

Cottage Fried Potatoes

Mesquite Wood Grilled Mahi Mahi

Creamy Garlic Grits | Crystal Hot Sauce Beurre Blanc

Beach House Wedding Brunch

Additional item choice per course + per person.

Add-ons must be applied to the entire party and are not individual application.

All counts are required 72 hours prior to the event.

Beverage Service

Freshly Brewed Tea

Freshly Brewed Regular & Decaffeinated Coffee

Premium Herbal Hot Tea Assortment

Fresh Squeezed Orange Juice

Apple Juice

Cranberry Juice

Beverage Station

Infused Waters

Cucumber | Strawberry Citrus | Lemon Thyme

Mimosa Welcome Bar

La Marca Prosecco

Orange, Cranberry & Pineapple Juices

Bakery & Fruit Display

Miniature Pastry Basket Including Croissants, Cinnamon Rolls & Biscuits

Whipped Honey Butter & House-Made Preserves

Seasonal Sliced Fruit Display

Beach House Wedding Brunch

First Course

Butter Leaf Salad

Pickled Shallot | Baby Heirloom Tomatoes | English Cucumber
Dill Crème Fraîche Dressing

Brunch Buffet Entrées

Bourbon Brioche French Toast

Whipped Honey Butter | Fresh Berries | Bourbon Barrel Aged Maple Syrup

Cheddar Cheese & Chive Scrambled Eggs

Applewood Smoked Bacon

Edwards' Country Sausage

Byrd Mill Stone Ground Cheddar Grits

Herb-Crushed Pan-Seared Fresh Local Catch

Tomato Relish | Roasted Asparagus | Cheddar Cheese Stone Ground Grits

Dessert Display

Lemon Cheesecake

Fresh Berries & Chantilly Cream

Enhancement Option: Chef-Attended Carving Station

Pan Roasted New York Strip + per person (Includes Chef Attendant)

Béarnaise Sauce | Silver Dollar Rolls

Additional Chef Attendant Fee

+per chef for up to 2 hours

+each additional hour



Signature
Welcome & After Party



Carolina Coast Welcome Party

Please select items for each course, as noted.

Items marked with a (+) indicated a supplemental charge.

Add-ons must be applied to the entire party and are not individual application.

All counts are required 72 hours prior to the event.

Passed Hors d'Oeuvres (Choice of 3)

Sanderling Petite Lump crabcakes

Garden Bruschetta with Lemon Ricotta

Chicken & Waffles with Spiced Honey

Brie & Raspberry En Croûte

Old Bay Scented Shrimp with Horseradish Cocktail Sauce

Reception Displays

Regional Cheese Board

Chef's Selection of Regionally Sourced Cheeses | Dried Fruits | Spiced Peanuts | Local

Honey Seasonal Preserves | Sliced Baguette

Antipasto Display

Prosciutto | Salami | Pepperoni | House Pulled Mozzarella | Marinated Artichokes | Olives

Roasted Tomatoes | Focaccia

Dessert Display

Assorted Petite Desserts

Enhancement Options

Sanderling Raw Bar (choice of 2) +

Local Oysters

Cherrystone Clams

Old Bay Scented Shrimp Cocktail

Crab Cocktail

Smoked Prince Edward Island Mussels

Additional Hors d'Oeuvres + Per Dozen

Currituck Welcome Party

Please select items for each course, as noted.

Items marked with a (+) indicated a supplemental charge.

Add-ons must be applied to the entire party and are not individual application.

All counts are required 72 hours prior to the event.

Passed Hors d'Oeuvres (Choice of 3)

Mini Beef Wellington

NC Oyster Shooter

Lobster & Shrimp Spring Roll

Crispy Coconut Shrimp

Sanderling Petite Lump crabcake

Caprese Skewer

Reception Displays

Regional Cheese Board

Chef's Selection of Regionally Sourced Cheeses | Dried Fruits | Spiced Peanuts | Local

Honey Seasonal Preserves | Sliced Baguette

Sanderling Raw Bar

Local Oysters

Cherrystone Clams

Old Bay Scented Shrimp Cocktail

Crab Cocktail

Smoked Prince Edward Island Mussels

Dessert Display

Chef's Selection of Miniature Desserts

Enhancement Options

Antipasto Display +

Prosciutto | Salami | Pepperoni | House Pulled Mozzarella | Marinated Artichokes | Olives

Roasted Tomatoes | Focaccia

Additional Seafood Hors d'Oeuvres + Per Dozen

Additional Meat Hors d'Oeuvres + Per Dozen

Late Night After Party

Please select items for each course, as noted.

Items marked with a (+) indicated a supplemental charge.

Add-ons must be applied to the entire party and are not individual application.

All counts are required 72 hours prior to the event.

Late Night Stations

French Fried Potato Display

House Cut Fries | Sweet Potato Fries | Roasted Garlic Herb Aioli | Ketchup

Loaded Tots

Bacon | Mornay Cheese | Scallions

Small Bites (Choice of 2)

Sweet & Spicy Korean Meatballs

Edwards' Ham Biscuits

Chicken & Waffles with Spiced Honey

Crispy Coconut Shrimp

Sweet Ending

Freshly Baked Cookies & Brownies

Coffee Station

The Ultimate Late Night After Party

Please select items for each course, as noted.

Items marked with a (+) indicated a supplemental charge.

Add-ons must be applied to the entire party and are not individual application.

All counts are required 72 hours prior to the event.

Late Night Stations

French Fried Potato Display

House Cut Fries | Sweet Potato Fries | Loaded Tots

Chicken & Waffles Station

Belgian Waffles | Crisp Fried Chicken | Bourbon Barrel Aged Maple Syrup | Hot Honey

Small Bites (Choice of 3)

Mini Beef Wellington

Sweet & Spicy Korean Meatballs

Lobster & Shrimp Spring Roll

Chicken & Waffles

Edwards' Ham Biscuit

Sweet Treat Station

Freshly Baked Cookies

Double Fudge Brownies

The Ultimate Late Night After Party

Enhancement Options

Regional Cheese Board +

Chef's Selection of Regionally Sourced Cheeses | Dried Fruits | Spiced Peanuts | Local Honey Seasonal Preserves | Sliced Baguette

Antipasto Display +

Prosciutto | Salami | Pepperoni | House Pulled Mozzarella | Marinated Artichokes | Olives
Roasted Tomatoes | Focaccia

Sanderling Raw Bar (choice of 2) +

Local Oysters
Cherrystone Clams
Old Bay Scented Shrimp Cocktail
Crab Cocktail
Smoked Prince Edward Island Mussels

Slider Bar +

Beef Sliders

American Cheese | Pickles | Caramelized Onion | House Burger Sauce

Buttermilk Fried Chicken Sliders

Pickles | Hot Honey | Shredded Lettuce

Served with House-Made Kettle Chips, Ketchup, and Roasted Garlic Herb Aioli.