



# Catering Menus 2026

*The*  
SANDERLING  
RESORT

OUTER

BANKS



JOIN US FOR YOUR NEXT  
BUSINESS MEETING OR FAMILY  
GETAWAY. THE OUTER BANKS IS  
THE PERFECT LOCATION YEAR  
ROUND.

# Executive Chef Sherman Harris



Executive Chef Sherman Harris is the culinary visionary behind Sanderling Resort's modern coastal dining experience. Blending the soulful depth of New Orleans with the refined coastal traditions of Virginia Beach, Chef Harris has cultivated a signature style defined by elegance, intention, and an unwavering respect for Southern coastal heritage. A disciplined technician and natural storyteller, Chef Harris brings more than a decade of luxury hospitality experience to the Outer Banks, where he leads all culinary programming for the resort—including its restaurants, weddings, and large-scale events. Known for his precision-driven approach, he combines contemporary techniques, sous-vide cooking, refined emulsions, and modernist components along with timeless flavors that showcase the region's seafood, produce, and coastal character. Chef Harris has earned a reputation for transforming resort dining into a curated, chef-led experience. His dishes balance comfort and sophistication, highlighting thoughtfully sourced ingredients and a commitment to quality that is evident in every element of his menus. Under his leadership, The Sanderling's culinary team has embraced a culture of excellence rooted in mentorship, collaboration, and guest-centered creativity. Beyond the plate, Chef Harris is a respected voice in event culinary planning, recognized for his ability to execute high-volume celebrations with the finesse of fine dining. His menus are celebrated for their artistic presentation, cohesive storytelling, and seamless service, qualities that have made The Sanderling Resort a premier destination for couples, families, and travelers seeking elevated coastal cuisine. Driven by a passion for innovation and a deep connection to the flavors of the Atlantic coast, Executive Chef Sherman Harris continues to shape the evolving culinary landscape of Sanderling Resort, raising the standard for luxury dining and unforgettable events in the Outer Banks.



Breakfast



# Breakfast Buffets

For groups of 25 or more.  
Includes Freshly Brewed Coffee & Assorted Herbal Teas.  
Choice of Two Juices: Orange, Apple, or Cranberry.

## Keep It Simple | \$50 Per Person

Seasonal Sliced Fruit, Assorted Danish, Pastries And Baked Goods, Sweet Cream Butter, Peanut Butter, Preserves, Cream Cheese, Assorted Greek Yogurt With Honey & Granola

## The Sanderling Breakfast Buffet | \$65 Per Person

Miniature Pastry Basket Including Croissants, Cinnamon Rolls, And Biscuits Served With Whipped Honey Butter, House Made Preserves, Sliced Fresh Fruit Platter, Smoked Salmon Platter, Garden Vegetable Quiche, Applewood Smoked Bacon, Edwards' Country Sausage, Cottage Fried Potatoes

## The Sanderling Breakfast Sandwich Buffet | \$75 Per Person

For groups of 25 or more.

Includes Freshly Brewed Coffee & Assorted Herbal Teas.

Choice of Two Juices: Orange, Apple, or Cranberry.

Chef-Crafted Breakfast Sandwiches | Choice of Three:

### Carolina Ham & Cheddar Biscuit

Flaky Buttermilk Biscuit | Shaved Carolina Ham | Aged White Cheddar  
Whipped Honey Butter

### Maple Chicken & Waffle Slider

Crispy Chicken | Maple Drizzle | Mini-Belgian Waffle

### Bacon, Egg & Gouda On Brioche

Soft Brioche | Smoked Bacon | Folded Farm Egg | Melted Gouda

### Veggie Sunrise On Wheatberry

Roasted Tomato | Spinach | Herb Cream Cheese | Soft-Scrambled Egg

### Accompaniments

Breakfast Potatoes With Caramelized Onions

Seasonal Sliced Fruit Display

House-Made Granola & Individual Yogurts

\*Gluten Free Bread Is Available Upon Request\*





# Chef Table Breakfast Brunch Enhancements

Byrd Mill Stone Ground Cheddar Cheese Grits | \$6 Per Person

Cajun Inspired Shrimp | \$10 Per Person

Steel Cut Oatmeal | \$8 Per Person

Brown Sugar | Raisins | Dried Cherries | Honey | Garrett County Maple Syrup

Scrambled Eggs | \$10 Per Person

Cheddar Cheese & Shaved Chives

Petite Wood Grilled New York Strip | \$26 Per Person

Béarnaise Sauce

Signature French Toast | \$12 Per Person

Whipped Honey Butter | Fresh Berries | Powdered Sugar | Bourbon Barrel Aged Garrett County Maple Syrup

Miniature Quiche Lorraine | \$12 Each

Applewood Smoked Bacon | Caramelized Onion | Gruyère Cheese

# Plated Breakfast

Includes Miniature Pastry Basket Including Croissants, Cinnamon Rolls, And Biscuits Served With Whipped Honey Butter, House Made Preserves, Fresh Squeezed Orange Juice, Coffee & Hot Tea.

## Classic All-American Breakfast | \$32 Per Person

Cage Free Scrambled Eggs | Fried Cottage Potatoes | Roasted Baby Heirloom Tomato Relish

### *Choice of One*

Local Edwards' Country Sausage or Smithfield Applewood Bacon

## Signature Sanderling French Toast | \$35 Per Person

Bourbon Brioche French Toast | Whipped Honey Butter | Fresh Berries | Powdered Sugar  
Bourbon Barrel Aged Garrett County Maple Syrup

### *Choice of One*

Local Edwards' Country Sausage or Smithfield Applewood Bacon

## Farmhouse Breakfast | \$55 Per Person

Pan Roasted New York Strip | Cheddar Cheese & Egg Scramble | Red Eye Gravy |  
Roasted Baby Heirloom Tomato Relish.



# Breaks & Refreshments

## AM

### Coffee & Duck Holes

Regular Coffee and Cold Brew

**Inclusions:**

Vanilla, Caramel, & Hazelnut Syrups, Whole Milk, Cream, Soymilk, Cinnamon, Nutmeg

**Selection of Sanderling Signature Donut Holes:**

Powdered Sugar, Cinnamon Sugar, Bourbon Glaze, Lemon Glaze, Maple Bacon

\$21 Per Person

### The Coffee Shop

Assorted Breakfast Breads, Pastries, Coffee Cake, & Scones

\$32 Per Person

### The Trail to Duck

Plain Greek Yogurt Parfait Bar with

**Seeds:**

Flax, Pepitas, Chia

**Sweet Inclusions:**

Local Honey, Shaved Coconut, White Chocolate Chips, Assorted Nuts and Dried Fruit

\$38 Per Person

## PM

### Dip It

Pimento Cheese & Crackers, Hummus With Grilled Pitas & Cрудite, Guacamole With Fresh Avocados, Pico De Gallo, Tortilla Chips

\$27 Per Person

### Gastro Pub

Assorted Kettle Potato Chips, Warm Pretzel Bites, Mini Turkey Reuben Sandwiches, Queso Dip

\$38 Per Person



# À la carte

## Snacks

- Freshly Baked Cookies \$53 Per Dozen
- Freshly Baked Brownies \$53 Per Dozen
- Individual Assorted Chips \$60 Per Dozen
- Smart Pop (White Cheddar Or Butter) \$96 Per Dozen
- Individual Trail Mix \$60 Per Dozen
- Individual Pretzels \$84 Per Dozen
- Individual M&M's (Plain Or Peanut) \$72 Per Dozen
- Granola Bars \$72 Per Dozen
- Whole Fruit \$72 Per Dozen
- Yogurt & Parfaits \$16 Each  
(Greek Yogurt Parfait With Mixed Fruit, Berries & Honey)

## Bakery

- Assorted Breakfast Pastries \$60 Per Dozen
- Assorted Fresh-Baked Muffins \$65 Per Dozen



## Beverages

- Freshly Brewed Coffee (Regular Or Decaf) \$150 Per Gallon
- Iced Tea Or Lemonade \$90 Per Gallon
- Assorted Herbal Tea \$6 Per Bag
- Assorted Bottled Juice \$96 Per Dozen
- Assorted Coke Soft Drinks \$96 Per Dozen
- Assorted Specialty Water (Flat Or Sparkling) \$96 Per Dozen
- Assorted Celsius \$96 Per Dozen
- Assorted Vitamin Waters / Gatorade \$96 Per Dozen

# All Day Beverage Package

Unlimited Service For Up To 8 Hours | Includes AM & PM Replenishment

\$42 Per Person

## Coffee & Hot Beverages

Freshly Brewed Regular & Decaffeinated Coffee

Premium Herbal Tea Assortment

*Condiments: Cream, Half & Half, Almond Milk, Raw Sugar, Honey, Lemon*

## Chilled Beverages

Sweet & Unsweetened Iced Tea

Lemonade

Infused Waters

*Rotating Selections: Cucumber-Mint, Strawberry-Citrus, Lemon-Thyme*

## Assorted Bottled Beverages

Coca-Cola | Diet Coca-Cola | Sprite

Flat & Sparkling Bottled Water

Vitamin Water

Gatorade

Celsius Energy Drinks

**Bottled Beverages Restocked Twice Daily**



## Package Enhancement Options

All Beverages Refreshed Throughout The Event

**Cold Brew Station \$8 Per Person**

Vanilla, Caramel & Hazelnut Syrups, Milk & Oat Milk

**Fresh Juice Upgrade \$10 Per Person**

Fresh Orange, Apple & Cranberry Juices

**Specialty Coffee Upgrade \$12 Per Person**

Espresso, Lattes, Cappuccino, Flavored Syrups,  
Alternative Milks



Lunch



# Lunch Buffets

*All Lunch Buffets Served with Water, Lemonade, and Iced Tea.*

## Sound Decision | \$70 Per Person

### Starter

Garden Greens Salad

Baby Heirloom Tomatoes | English Cucumber | Julienne Carrots | Shaved Radish | Cavalier Honey Citrus Herb Vinaigrette

### From The Grill

Mesquite Wood Grilled Salmon

White Balsamic Glaze | Marinated Baby Heirloom Tomato Salad

Herb Grilled Chicken Breast

Garlic Lemon | Thyme

### Accompaniments

Herb Roasted Fingerlings Potatoes, Brown Butter Parmesan Green Beans

### Desserts

Mini Red Velvet Bites, Seasonal Inspired Fruit Tart

## South of The Border | \$80 Per Person

### Starter

Charred Corn & Zucchini Salad

Radishes | Roasted Peppers | Queso Fresco | Chili Lime Vinaigrette

### From The Grill

Achiote Chicken Thigh, Chimichurri Grilled Carne Asada, Roast Pork Carnitas, Grilled Mahi Mahi

### Toppings

Diced Tomatoes, Onions, Fresh Jalapeño, Scallions, Sour Cream, Salsa Roja, Salsa Verde, Shredded Cheddar, Guacamole, Pickled Red Onions, Black Beans, Lime Wedges.

### Accompaniments

Cilantro Rice Pilaf, Flour Tortillas, Corn Tortillas

### Desserts

Churros, Tres Leche Cake

## BBQ By The Sea | \$90 Per Person

### Starter

Carolina Slaw

### From The Grill

Mojo Marinated Mahi Mahi, Chimichurri, BBQ Glazed Chicken Thigh, Smoked Tomato, Charred Scallion Relish

### Accompaniments

Cornbread With Honey Butter, Southern Red Bliss Potato Salad, Corn & Edamame Succotash

### Desserts

Sanderling Double Finger Brownie, Carolina Beach Pie Tart

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## Chef's Sandwich Boards & Box Lunches

### Executive Delicatessen | \$60 Per Person

Display Of Your Choice Of Three Sandwiches, Two Salads, One Soup, One Dessert. Served With House Made Chips, Lemonade, And Iced Tea

### Box Lunch To-Go | \$54 Per Person

Choice Of Sandwich, Salad And Dessert

*All Box Lunches Are Served With One Cold Sandwich, One Salad, One Dessert, One Bag Of Potato Chips, And One Bottled Water. Please Note - All Boxes Will Have The Same Selection For Salad, Dessert, And Chips.*



# Chef's Sandwich Boards & Box Lunches Options

## Salad

Mixed Green Salad  
Tomato Cucumber Salad  
Country Potato Salad  
Macaroni Salad

## Soup

Sanderling She Crab Soup  
Saffron Tomato Bisque  
Coastal Clam Chowder  
Broccoli And Cheddar



## Sandwiches

### Chicken Caesar Wrap

Grilled Chicken Breast | Romaine Heart | Aged Parmesan Cheese  
Caesar Dressing | Honey Wheat Wrap

### Herb Roasted Turkey

Applewood Smoked Bacon | Leaf Lettuce | Beefsteak Tomatoes  
Sourdough

### Italian Sub

Ham | Spicy Capicola | Genoa Salami | Italian Vinaigrette  
Shredded Lettuce | Peppercini | Red Onions

### Caprese Sandwich

Fresh Mozzarella | Beefsteak Tomatoes | Basil Aioli | Balsamic  
Glaze | Focaccia

### Garden Herb Chicken Salad

Micro Arugula | Tomato | Italian Bread

### Falafel Wrap (V)

Shredded Lettuce | Cucumber | Heirloom tomato | Zhoug

## Desserts

### Sanderling Chocolate Chip Cookies

### Double Fudge Brownie

### Red Velvet Cake With Cream Cheese Icing



# Lunch- Plated

Starters | *Choice of One*

## *Salads*

### Caesar

Baby Romaine | Smoked Tomato Confit | Pickled Shallot | House Made Caesar Dressing | Shaved Parmesan

### Roasted Heirloom Beet

Roasted Red And Golden Beets | Micro Arugula | Brûléed Chèvre  
Roasted Shallot Vinaigrette

### Butter Leaf

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

## *Soups*

### Sanderling Signature She Crab

Lump Crabmeat | Sherry Gastrique

### Saffron Tomato Bisque

Tomato Scallion Relish

Desserts | *Choice Of One*

### Opera Cake

Vanilla Whipped Cream | Raspberries

### Red Velvet Cake

Cream Cheese Icing

### Lemon Cheesecake

Chantilly Cream | Fresh Berries

### Apple Strudel

Salted Caramel Sauce | Whipped Cream

# Lunch- Plated

*All Entrées Served With Chef's Seasonal Vegetable Selection*

Entrées | *Choice of One*

**Vegetarian Potato Gnocchi (V) | \$65 Per Person**

Roasted Mushrooms | Cippolini Onions | Roasted Tomatoes | Spinach Roasted Garlic Emulsion

**Herb Crushed Pan Seared Fresh Local Catch With Tomato Relish | \$70 Per Person**

Roasted Asparagus | Cheddar Cheese Stone Ground Grits

**Brown Butter Pan Fried Chicken Picatta | \$75 Per Person**

Fingerling Potato | Brown Butter Emulsion | Tomato Caper Relish

**Mesquite Wood Grilled Mahi Mahi | \$75 Per Person**

Creamy Garlic Grits | Roasted Asparagus | Crystal Hot Sauce | Beurre Blanc

**Chilled Steak & Greens | \$84 Per Person**

Blackened New York Strip Steak | Baby Iceberg Lettuce | Cherry Tomatoes  
Blue Cheese Crumbles | Bacon | Buttermilk Dressing

**Fennel Pollen Dusted Faroe Island Salmon | \$85 Per Person**

Brown Butter Herb Polenta Cake | Shaved Fennel & Citrus Salad | Chardonnay Herb Butter

**Pan Roasted 6oz Filet Mignon | \$102 Per Person**

Rissolle Potatoes | Wood Grilled Oyster Mushrooms | Smoked Tomato Confit



A photograph of a restaurant interior. The room features a large window with a view of a lake and greenery. The ceiling is a grid of recessed panels with wooden beams. Several hanging lanterns provide warm lighting. The tables are set with white tablecloths, glassware, and silverware. Red chairs are used for seating. The walls are decorated with patterned wallpaper. The word "Receptions" is written in white text across the center of the image.

# Receptions

# Passed Hors D'oeuvres

*Priced Per Dozen | Order Minimum 3 Dozen*

## VEGETARIAN | \$144

### *Hot*

Caramelized Onion And Gruyère Tart  
Honey Glazed Brussels Sprouts  
Roasted Buffalo Cauliflower  
Risotto Arancini With Peas, Garden Herb Aioli  
Brie & Raspberry En Croûte

### *Cold*

Garden Bruschetta With Lemon Ricotta  
Pine Nut Pesto, Sourdough Crostini  
Deviled Egg With Roasted Corn And Pepper Relish  
Caprese Skewer With Baby Heirloom Tomatoes, Hand-Pulled Mozzarella, Pine Nut Basil Pesto  
Avocado Hummus With Roasted Garlic, Extra Virgin Olive Oil, Cilantro, Cucumber Chip

## MEAT | \$168

### *Hot*

Edwards' Ham Biscuit  
Crisp Pork Belly With Bourbon Pineapple Relish  
Chicken Satay With Roasted Peanut Sauce And Shaved Green Onion  
Mini Beef Wellington With Horseradish Crème  
Sweet & Spicy Korean Meatballs With Gochujang Sticky Sauce  
Chicken And Waffles With Fried Chicken And Spiced Honey

## SEAFOOD | \$192

### *Hot*

Crispy Coconut Shrimp With Sweet Thai Chili Sauce  
Southern Oyster Rockefeller Tart With Creamed Spinach  
Lobster & Shrimp Spring Rolls  
Sanderling Petite Lump Crab Cakes With Caper Dijon Aioli

### *Cold*

NC Oyster Shooter With Horseradish Cocktail Sauce, Vodka, Caviar  
Benne Seed Tuna With Ginger Soy Dressing, Cucumber, Wonton Crisp  
Old Bay Scented Shrimp with Horseradish Cocktail Sauce





## Chilled Platters & Displays

### Hummus And Mesquite Wood Grilled Crudité | \$22 Per Person

Avocado Hummus, Roasted Red Pepper Hummus, Traditional Hummus, Yellow Squash, Zucchini, Red Onion, Sweet Peppers, Asparagus, Pita Bread

### Regional Cheese Board | \$26 Per Person

Chef's Selection of Regionally Sourced Cheese, Spiced Peanuts, Dried Fruits, Seasonal Inspired Preserves, Honey, Sliced Baguette, Grissini

### Antipasto | \$28 Per Person

Prosciutto, Olli Salami, Pepperoni, House Pulled Mozzarella, Sweet Peppers, Olives, Marinated Artichokes, Cornichons, Roasted Tomatoes, Focaccia, Grissini

### Sanderling Raw Bar | \$36 Per Person

*Choice of Two*

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



Dinner



# Dinner Buffet Stations

*Each station must cover the same number of guests. Stations can be ordered to enhance buffet menu selection.*

## French Fried Potato Display | \$48 Per Person

House Cut Fries | Sweet Potato Fries | Ketchup | Roasted Garlic Herb Aioli  
Loaded Tots With Bacon | Mornay Cheese | Scallions

*Upgrade House Cut Fries To Poutine Fries \$6 Per Person Additional*

## Macaroni And Cheese | \$49 Per Person

Cavatappi Pasta | House Made Five Cheese Sauce | Applewood Bacon | Virginia Ham | Shrimp | Caramelized Onion | Roasted Mushrooms | Peas

## Chicken And Waffles | \$51 Per Person

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

## Sanderling Taco Bar | \$53 Per Person

Corn And Flour Tortillas | Carne Asada | Pulled Mojo Chicken | Cilantro Lime Shredded Cabbage | Cotija Cheese | Pico De Gallo

*Add Shrimp Or Mahi \$8 Per Person Additional*

## Pub Munchies | \$54 per person

Applewood Smoked Chicken Wings With House Made Smoked Blue Cheese Buttermilk Ranch | House Fried Salt & Vinegar Potato Chips  
Pretzel Bites With Cheese Sauce And Mustard Dip

*Choice of One*

## Sanderling Burger Slider

Caramelized Onion | Bacon Jam | Charred Scallion Aioli

*or*

## Chicken Slider

House Made Pickles | Golden Sriracha Aioli

**Carolina Shrimp And Grits | \$55 Per Person**

Sautéed Shrimp | Bell Peppers | Onions | Bacon Lardons | Creole Tomato Jus  
Byrd Mill Stone Ground Cheddar Cheese Grits

**Field of Greens | \$58**

*Choice of Any Mixture of Salads*

Classic Caesar Salad

Heirloom Tomato Salad

Farmer's Harvest Salad

**Cast Iron Roasted Airline Chicken Breast | \$59 per person**

Truffle Mash | Honey Glazed Baby Carrots | Roasted Mushrooms | Garlic  
Thyme Demi

**Mesquite Wood Grilled Mahi Mahi | \$62 Per Person**

Carolina Gold Rice | Sea Island Red Peas | Tomato Pico De Gallo | Charred  
Citrus Butter

**Fennel Pollen Dusted Salmon | \$64 per person**

Mascarpone Soft Polenta Shaved Fennel | Orange Supremes | Beurre Blanc





# Dinner Chef Attended Stations

*Includes Chef Attendant for 2 hours. Minimum station order of 5 stations at 25 people each. Each station must cover the same number of guests. Stations can be ordered to enhance buffet menu selection, or can be ordered as a grazing menu.*

## Chef's Signature Risotto | \$50 per person

*Choice of One*

### Garden Vegetable

Asparagus | Peas | Spinach | Caramelized Onions | Vegetable Stock Boursin Cheese

### Wild Mushroom

Wild Mushrooms | Roasted Pearl Onions | Mushroom Stock | Parmesan Cheese

### Milanaise

Baby Heirloom Tomatoes | Leeks | Peas | Saffron Broth | Parmesan Cheese

## Garlic & Herb Crusted Prime Rib | \$68 Per Person

Roasted Garlic Mashed Potatoes | Asparagus | Charred Peppers | Garden Herb Au Jus

## Mesquite Wood Grilled Beef Tenderloin | \$70 Per Person

### *Reception*

Brioche Rolls | Caramelized Shallot | Horseradish Cream | Stoneground Mustard

### *Dinner*

Roasted Fingerling Potatoes | Green Beans With Mushrooms & Pearl Onions  
Peppercorn Jus

# Plated Dinner

## Starters | *Choice of One*

### Classic Caesar

Romaine Hearts | Parmesan Cheese | Croutons | Caesar Dressing

### Wedge Salad

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

### Mixed Greens

Cherry Tomatoes | Cucumbers | Red Onions | Julienne Carrots | Buttermilk  
Ranch Dressing

### Roasted Heirloom Beet Salad

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

### Signature She Crab Soup

Lump Crabmeat | Sherry Gastrique

## Desserts | *Choice of One*

### Key Lime Pie

Graham Cracker | Vanilla With Citrus Cream

### Flourless Chocolate Torte

### Cheesecake

Berry Compote | Whipped Cream





# Plated Dinner

## Entrées | *Choice of One*

### Vegetarian Potato Gnocchi (V) | \$125 Per Person

Roasted Mushrooms | Cippolini Onions | Roasted Tomatoes | Spinach  
Roasted Garlic Emulsion

### Wood Grilled North Carolina 12oz Bone-In Pork Chop | \$130 Per Person

Potato Pavé | Bacon Tomato Relish | Smoky Cider Jus

### Braised Beef Short Ribs | \$135 Per Person

Creamy Grits | Swiss Chard | Glazed Carrots | Braising Jus Reduction

### Eggplant Parmesan (V) | \$145 Per Person

Breaded Eggplant | Fresh Tomatoes | Mozzarella | Parmesan Basil Oil  
Marinara Sauce

### Faroe Island Salmon | \$160 Per Person

Herb Risotto Croquette | Tomato Caper Relish | Lemon Butter Emulsion

### Filet Mignon (Gf) | \$170 Per Person

Black Pepper | Cognac Demi | Yukon Potato Purée

### 8oz Butter Poached Lobster Tail | \$198 Per Person

Sweet Potato Purée | Marinated Tomato Salad

## *Second Course Enhancements*

### Braised Short Rib Ravioli | \$10 Per Person

Wild mushroom ragout | Tarnished Truth Bourbon Cream | Shaved Parmesan

### Apple Braised Pork Belly | \$12 Per Person

Corn & Edamame Succotash | Red Pepper Conserve

### Pan Roasted Shrimp and Scallop | \$16 Per Person

Byrd Mill Stone Ground Grits | Sofrito | Creole Tomato Jus

# Mixology

*A minimum of \$500 in cash bar revenue is required. Any difference will be billed to the client's master account. Host will pay for drinks as consumed.  
Bartender charge of \$250 per bartender at 1 per every 75 guests required.*

## Top Shelf

Vodka | Grey Goose

Gin | Hendrick's

Rum | Appleton Estate

Rum | Bacardi Silver Rum

Bourbon | Knob Creek

Scotch | Johnny Walker Black

Tequila | Patron Silver



## Superior

Vodka | Tito's

Gin | Bombay Sapphire

Rum | Mount Gay Rum

Bourbon | Bulleit

Scotch | Johnnie Walker Red Label

Tequila | Hornitos

# Beers

## Domestic

Budweiser | Bud Light | Coors Light | Michelob Ultra Yuengling

## Import & Craft

Heineken | Stella Artois | Blue Moon | Corona

Assorted NC Craft Beers (2 types) | Assorted Hard Seltzers (2 types)

# Cash Bar

## Price Per Person

### Superior

Cash Bar \$17 | Host Bar \$15

### Top Shelf

Cash Bar \$18 | Host Bar \$18

### Domestic Beer

Cash Bar \$10 | Host Bar \$9

### Imported Beer

Cash Bar \$11 | Host Bar \$10

### House Wine

Cash Bar \$15 | Host Bar \$14

### Soft Drinks

Cash Bar \$8 | Host Bar \$8



# Packages

## Price Per Person

### Superior

First Hour \$32 | Each Additional Hour \$24

### Top Shelf

First Hour \$34 | Each Additional Hour \$30

### Beer & Wine

First Hour \$21 | Each Additional Hour \$18

# General Information & Guidelines

Please allow your Event Manager to assist in selecting and customizing options tailored specifically to your meeting and dining needs. Our team looks forward to providing an exceptional experience at The Sanderling Resort.

## Food & Beverage Policy

In accordance with North Carolina state law and The Sanderling Resort policy, all food and beverage consumed on property must be purchased, prepared, and served exclusively by The Sanderling Resort.

## Menu Selections

Prices are subject to change and will be confirmed upon placement of order. To ensure the highest level of execution, all menu selections must be finalized 45 days prior to the event date. Any modifications to the selected menus must be confirmed no later than 14 days prior to the event. Requests to add food or beverage items after Banquet Event Orders have been finalized (within 14 days of the event) require approval from the Executive Chef and the Director of Food & Beverage. Approved additions within this window will incur a 25% surcharge above contracted menu pricing.

## Special Dietary Information

We are pleased to accommodate most dietary needs and restrictions, including gluten-free, vegetarian, and vegan dishes, with advance notice. Please share all dietary needs with your Event Manager prior to your event to ensure a safe and enjoyable dining experience for all attendees. Special requests not outlined in the finalized Banquet Event Order will be served on a first-come, first-served basis, subject to product availability.

## Service Staff, Service Charge & Tax

Requests for additional staffing beyond standard service levels will incur supplemental labor fees. All food and beverage costs are subject to a 26% taxable service charge and applicable state and local taxes. If your organization is tax-exempt, please provide supporting documentation 45 days prior to your event.

## Guarantees

A final attendance guarantee must be submitted 14 business days in advance of each event. Upon request, The Sanderling Resort will set room accommodations for up to 3% above the guaranteed attendance. All charges will be based on the guarantee or actual number served, whichever is greater. Guest count increases may be accommodated up to three business days prior to the event, subject to product and labor availability. Approved increases will incur a 25% surcharge per item above original pricing.

# Multiple Entrée Requests

To provide flexibility for varied guest preferences, up to three (3) entrée selections may be offered for ballroom events. Clients must provide a method for identifying each guest's entrée selection, such as a color-coded place card or entrée tag. For more intimate venues, a single entrée selection is customary; however, our culinary team will gladly accommodate dietary restrictions with advance notice.

# Facility & Change Fee

Requests to extend event times or modify room setups from what is confirmed on the Banquet Event Order may result in additional labor fees. All requests are subject to availability and may not be guaranteed. A \$500 event change fee will apply to any modifications made within 72 hours of the event start time.

# Service Times For Events

Service times are established to ensure proper food temperature, presentation, and safety. Requests to adjust or extend service times must be reviewed with your Event Manager and are subject to availability and additional fees.

- **Buffet Service:** 60 minutes
- **Break Service:** 30 minutes

# Food & Beverage Minimums

Each event space requires a designated food and beverage minimum. Should actual event revenue fall below the required minimum, the difference will be charged as a facility fee, plus the 26% taxable service charge and applicable taxes.

All Chef Table Buffet Menus require a minimum of 25 guests.

Event changes within 72 hours incur a \$500 fee.

- A \$200 labor fee applies to functions with fewer than 25 guests.
- Chef-attended stations require an additional \$200 per chef, per hour; with one attendant required per 40 guests.

# Enhancements, Stations & Action Stations

Enhancements, stations, and action stations are intended to complement a selected plated or buffet meal and must be ordered in conjunction with a corresponding entrée or buffet option. The guest count for all enhancements, stations, and action stations must match the guaranteed guest count of the associated meal selection.

- Enhancements may not be selected as standalone meal options.
- Stations and action stations may be offered as the sole meal format for an event provided a minimum of three (3) stations/action stations are selected and each station is ordered for the full guaranteed guest count.

# BAR FEES & GUIDELINES

Bar packages are priced per guest and are exclusive of bar labor fees. Bar package guarantees must match the full event guest guarantee.

- \$200 Bartender Labor Fee per bartender (up to 3 hours)
- Additional hours billed at \$75 per hour
- One bartender required per 50 guests
- Each bartender carries a \$500 beverage minimum (exclusive of tax). Shortfalls will be charged as room rental to the master account.

# ALCOHOL SAFETY GUIDELINES

- Alcohol service is strictly limited to guests 21 years of age or older.
- All spirits are poured at 1 oz per drink.
- Wine and champagne pours are limited to 4 oz per serving.
- Beer pours are limited to 12 oz per serving.

# BAR PACKAGES & CONSUMPTION GUIDELINES

Bar service may be structured as either hosted or on-consumption.

- Hosted bars are priced based on selected alcohol tier, event duration, and guaranteed guest count.
- On-consumption bars are priced based on alcohol tier and the total number of beverages prepared and consumed.



*[www.thesanderling.com](http://www.thesanderling.com) / 1461 Duck Road, Duck, NC / @sanderlingresort*