SEA TRAIL GOLF RESORT

Wedding Dining Guide

Every memorable celebration is shared around the table. From cocktail hour through dinner, discover thoughtfully prepared menus designed to complement your wedding weekend and create an experience your guests will remember.

BEGIN THE CELEBRATION

COCKTAIL HOUR

Welcome your guests with an assortment of passed hors d'oeuvres, beautifully presented displays, and cocktail hour stations designed to begin the celebration.

PASSED HORS D'OEUVRES

Warm Selections

Goat Cheese Phyllo Triangles
Honey Drizzle

Vegetable Empanada
Monterey Cheese, Cilantro Lime Sauce

Vegetable Spring Rolls
Sweet Chili Sauce

Marrakesh Chicken Skewers
Onion, Peppadew Peppers

Bacon-Wrapped Scallops
Citrus Cilantro Sauce

House-Made Mini Meatballs
Marinara Sauce

Chilled Selections

Tomato Bruschetta
Tomato, Basil, Garlic, Olive Oil, Balsamic Vinegar

Caprese Skewer
Tomato, Basil, Mozzarella, Balsamic Glaze

Pimento Cheese Crostini
Toasted Baguette

Prosciutto Parmesan Bruschetta
Sundried Tomato Tapenade

Shrimp Ceviche Shooters
Jalapeno, Avocado, Lime, Cilantro

Deviled Eggs
Paprika, Scallion

DISPLAYS & STATIONS

Displays

Seasonal Fruit & Garden Crudite Display
Sliced Seasonal Fruit, Fresh Vegetables, Red Pepper Hummus, Ranch

Charcuterie
Artisanal Meats, Cheeses, Olive Bread, Crackers

Stations

Mini Sliders
Choice of 3:
Hamburger or Cheeseburger, Lettuce, Tomato
Asian Chicken, Pickled Cucumber Slaw
Parmesan Herb Chicken, Pickled Italian Peppers
Texas Beef Brisket, Chipotle BBQ, Smoked Gouda
Mini Crab Cake, Red Pepper Aioli

Artisan Dips
Avocado & Roasted Corn Guacamole, Charred Tomato Salsa, Edamame-Lemon Hummus, Sun-dried Tomato Tapenade, Pita Chips, Tri-Color Tortilla Chips, Rosemary Focaccia, Baguette

Sushi Bar *(Add $5 Per Person)*
California Rolls, Spicy Tuna Rolls, Veggie Rolls, Philly Rolls, Soy, Wasabi, Pickled Ginger

Seafood Display *(Add $ 10 Per Person)*
Lemon Poached Shrimp, Snow Crab Claws, Oysters on the Half Shell, Cocktail Sauce, Mignonette Sauce, Lemon

GATHER AROUND THE TABLE

DINNER

Whether you envision a relaxed buffet or an elegant plated dinner, each menu is thoughtfully prepared using fresh ingredients, and carefully selected accompaniments.

BUFFET DINNER

Choose 2 Entrees, One Starch, & One Vegetable - Served with salad & dinner rolls

Choose Two Entrees

Airline Chicken Breast
Garlic & Rosemary Tomato Broth

Panko Parmesan Chicken Breast
Boursin Cream Cheese Sauce

Baked Salmon
Bourbon Glaze

Mahi Mahi
Lemon & Garlic Cream Sauce

Tenderloin Beef Tips
Beef Gravy, Cipollini, Roasted Pepper

Grilled Sirloin *(Add $ 10 Per Person)*
Horseradish & Mustard Demi-Glaze

Choose One Starch

Herb Whipped Potatoes

Jasmine Rice

Roasted Fingerling Potatoes

Parmesan Risotto
(Add $3 Per Person)

Choose One Vegetable

Roasted Brussel Sprouts

Rosted Asparagus

Heirloom Carrots

Lemon & Garlic Green Beans

PLATED ENTREES *Served with salad & dinner rolls*

Roasted Half Poulet Rouge Chicken
Herb-Whipped Potatoes, Rainbow Carrots, Chicken Jus, Watermelon Radish

Lemon Pepper Chicken
Garlic, Lemon, Cracked Pepper Veloute, Lemon-Herb Rice Pilaf, Roasted Broccolini

Roasted Pork Loin
Apple-Brandy Demi-Glaze, Herb -Whipped Potatoes Roasted Brussel Sprouts

Blacked Grouper
Pico de Gallo, Lemon Butter Sauce, Parmesan Jasmine Rice, Roasted Asparagus

Pan-Seared Red Snapper
Roasted Butternut Squash, Lemon-Herb Cous Cous

Peppered Ahi Tuna *(Add $10 Per Person)*
Ginger, Garlic, Soy Sauce, Grilled Asparagus, Seasame Ginger Rice

Filet Mignon *(Market Price)*
Red Wine Reduction, Mustard Demi-Glaze, Herb-Whipped Potatoes, Roasted Asparagus

RAISE A GLASS

BAR PACKAGES

Whether you're toasting with siganture cocktails, local craft beer, or a favorite vintage, our bar packages are thoughtfully designed to complement your celebration and welcome every guest.

HOUSE BAR

Beer (Choose Four)

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Light, Yuengling

Wine (Choose Four)

Scandi Brut, Proverb Pinot Grigio, Proverb Sauvingnon Blanc, Proverb Chardonnay, Proverb Cabernet Sauvignon, Proverb Merlot, Proverb Pinot Noir, Proverb Rose

Spirits

Smirnoff Vodka, Don Q Rum, Sauza Silver Tequila, Gordon's Gin, Evan Williams Bourbon, Dewars White Label Scotch

PREMIUM BAR

Beer

Corona, Dos equis, Heineken, Labatt Blue, Modelo, Pacifico, Red Stripe, Stella Artois

Wine

La Marca Prosecco, Line 39 Pinot Grigio, Line 39 Sauvignon Blanc, Line 39 Chardonnay, Line 39 White Blend. Line 39 Cabernet Sauvingnon, Line 39 Merlot, Line 39 Pinot Noir

Spirits

Ketel One Vodka, End of Days Distillery Rum, 1800 Silver Tequila, Tanqueray Gin, Jim Beam Bourbon, Jack Daniels Whiskey, Johnnie Walker Black Label Scotch

House & Premium Bar Packages Include Soft Drinks & Juice

A SWEET FINALE

DESSERTS

Complete your reception with dessert selections that offer one final opportunity to gather, celebrate, and savor the moment

- House Desserts
- Assorted Cookies & Brownies
- Lemon Bars
- Assorted Mini Cheesecake Bites
- Vanilla or Chocolate Sheet Cake
- Assorted Dessert Bars

MAKE IT YOUR OWN

Every celebration is unique. If you're envisioning something beyond our featured selections, we'll work with you to customize menus and beverage options that reflect your celebration.

Additional Menu Selections

- Additional Hors D' oeuvres or Entree Options
- Non-Alcoholic Beverage Packages
- Consumption Bars or Cash Bars

Signature Beverage Options

- Local North Carolina Products
- Craft Beer
- Top Shelf Wine and Liquor
- Specialty Cocktails or Mocktails

Personalized Touches

- Family Traditions & Cultural Favorites
- Dietary Accomodations
- Custom Requests Welcomed

THOUGHTFUL MENUS • WARM HOSPITALITY • MEMORABLE MOMENTS

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All menus and prices subject to change. Food & beverage subject to a 20% service charge and applicable tax.