



coastal grill

JEKYLL ISLAND

Catering Menu



Holiday Inn Resort: 912-635-2211

24 Coastal Grill: 912-319-0038

701 Beachview Drive N, Jekyll Island, 31527

Dinner Buffets

Minimum of 25 guests required. 120 minutes of service. A water station is included, and your choice of Sweet Tea or Lemonade

Fish & Chicken

\$36/person

24 House Salad or Caesar Salad
grilled Atlantic salmon, grilled chicken in a lemon beurre blanc
sauteed spinach & blistered tomatoes, rice pilaf, choice of 1 side

Steak & Chicken

\$36/person

24 House Salad or Caesar Salad
charred skirt steak, grilled chicken in a lemon beurre blanc
seasonal vegetable, mashed potatoes, choice of 1 side

BBQ Ribs & Chicken

\$38/person

24 House Salad or Caesar Salad
BBQ rack ribs, grilled BBQ chicken
baked beans, coleslaw, seasonal vegetable

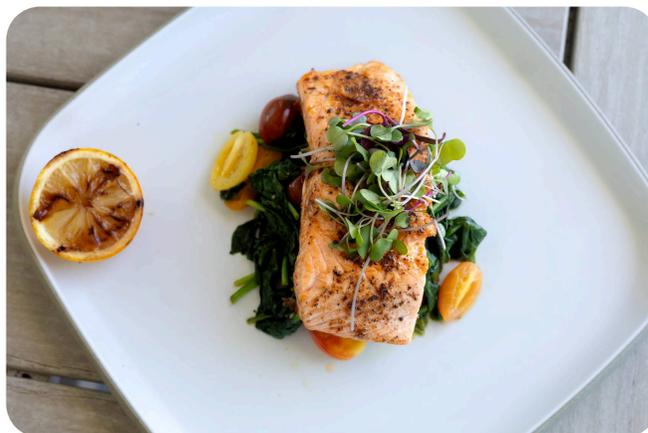
Surf & Turf

\$42/person

24 House Salad or Caesar Salad
charred skirt steak, fried or blackened shrimp, cocktail, tartar
mashed potatoes, seasonal vegetable, choice of 1 side

Sides

Rice pilaf, Mashed Potatoes, Cheddar Cheese Grits, Shoestring Fries, Seasonal Vegetables



One dedicated server is required for each buffet for a fee of \$150.
For groups larger than 49 people, additional server fees may apply.

All pricing is subject to state sales tax of 7% and automatic gratuity of 22%. No split checks.

Lunch Buffets

25 person minimum required. 120 minutes of service. A water station is included, and your choice of Sweet Tea or Lemonade

Oceanside Sandwiches

\$18/person

24 House Salad

Gourmet deli meats, cheeses, fresh bread rolls, lettuce, tomatoes, pickles, condiments
shoestring fries

Pizza Parade

\$20/person

24 House Salad

your choice of Carnivore, Margherita, Pepperoni, or Georgia Peacha pizzas
shoestring fries

Cheesesteak Bar

\$20/person

24 House Salad

Philly beef steak, beer cheese, onions & peppers, mayo
shoestring fries

Slider Bar

\$22/person

24 House Salad

angus beef on brioche bun with cheddar cheese, bacon, and herb aioli
southern fried chicken on brioche bun with lettuce, pickles, and chipotle aioli
shoestring fries



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Hot Appetizer Displays

25 person minimum required. 90 minutes of service. A water station is included.

Giant Pretzel Bites

giant pretzel pieces, sea salt, dijon, beer cheese

\$9/person

Assorted Pizza

choose two - margherita, georgia peacha, carnivore, pepperoni, or cheese

\$10/person

Petite Crabcakes

lump crab cake, lemon tartar, citrus fennel
assorted crackers

\$11/person

Jumbo Shrimp

fried or blackened shrimp, lemon tartar, cocktail sauce

\$13/person

Cold Appetizer Displays

25 person minimum required. 90 minutes of service. A water station is included.

Fruit Platter

assorted fresh fruit and berries

\$10/person

Vegetable Platter

chopped farm fresh vegetables
garlic hummus, ranch, or blue cheese

\$10/person

Cheese Board

aged cheddar, blue cheese, brie, pepper jack, fresh mozzarella
jam, sliced french bread, crackers

\$12/person

Charcuterie

shaved prosciutto, soppressata, mortadella, salami, aged cheddar, gherkins
whole grain mustard, sliced french bread, crackers

\$14/person

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Desserts

Pair with any lunch or dinner buffet.

Assorted Cookies

chocolate chip, M&M, macadamia nut

\$6/person

Chocolate Torte

raspberry sauce, whipped cream, berries

\$8/person

Kentucky Bourbon Pecan Pie

caramel drizzle, whipped cream

\$9/person

Georgia Peach Cheesecake

NY cheesecake, peach compote

\$9/person



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Beverage Services



Open Bar

Bartender rental fee \$150
Three hours of service included,
\$50 per additional hour

Minimum beverage
commitment of \$500

Canned domestic beer \$6
House wine \$10
House liquor \$10
Premium liquor \$13

Drinks priced individually with
final bill based on consumption
and presented post event

Limited Bar

Bartender rental fee \$150
Three hours of service included,
\$50 per additional hour

Minimum beverage
commitment of \$500

Canned domestic beer \$6
House wine \$10
House liquor \$10
Premium liquor \$13

Open bar until customer chosen
price cap is met, then converts to
cash bar

Cash Bar

Bartender rental fee \$150
Three hours of service included,
\$50 per additional hour

Minimum beverage
commitment of \$500

Canned domestic beer \$6
House wine \$10
House liquor \$10
Premium liquor \$13

Drinks priced individually and
charged to each guest

Assorted Canned Soda
\$3/ person

Add to any existing
buffet, appetizer
station, or meeting
space rental

Tea Station \$3/person
Lemonade Station
\$3/person

Champagne Toast
\$5/ person
Requires banquet bar

Caribou Coffee Station
\$50 per gallon

Includes cream,
sweeteners, stirrers
Add to any buffet or
meeting space rental

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Spirits

	House	Premium
Vodka	New Amsterdam	Grey Goose, Tito's, Kettle One
Gin	Fords	Hendrix, Bombay Sapphire, Tanqueray, Empress Indigo
Rum	Captain Morgan White	Captain Morgan Spiced, Captain Morgan Coconut, Bacardi, Goslings, Ron Zacapa
Tequila	Altos	Patron Reposado, Patron silver, Tanteo Jalapeno
Irish Whiskey		Jameson
Canadian Whiskey	Canadian Club	Crown
Bourbon	Henry McKenna	Buffalo Trace, Bulliet, Jack Daniel's, Jim Beam, Knob Creek, Makers Mark, Woodford, Elijah Craig, Four Roses, 1792, Ga Peach
Rye		Whistle Pig 6 Year, Whistle Pig 10 Year, Bulleit, Knob Creek
Scotch	Clan McGregor	Johnnie Walker Red, Dewars Blended,

Beer

BOTTLES & CANS

BUD

BUD LIGHT

COORS LIGHT

MILLER LITE

MICHELOB ULTRA

HEINEKEN

STELLA ARTOIS

YUENGLING LAGER

ATHLETIC BREWING IPA (N/A)

ATHLETIC BREWING LAGER (N/A)

HONEY BEE CRAFT CIDER

HIGH NOON

Wine

VEUVE DE VERNAY, FRANCE

Sparkling Wine

LAMARCA, ITALY

Prosecco

SANTI, ITALY

Pinot Grigio

ECHO BAY, NEW ZEALAND

Sauvignon Blanc

CHATEAU STE. MICHELLE, WASHINGTON

Riesling

SONOMA CUTRER, CALIFORNIA

Chardonnay

SEURA VIUDAS, SPAIN

Brut Rose, Cava

ACROBAT, OREGON

Pinot Noir

FIRESTONE, CALIFORNIA

Merlot

UNO, ARGENTINA

Malbec

ROBERT HALL, CALIFORNIA

Cabernet Sauvignon

MERCER, WASHINGTON

Red Blend