

EVENTS MENU

BREAKFAST BUFFET

BREAKFAST BUFFET | \$27 per person

(Minimum of 30 Guests)

- Assorted Juices
- Fresh Seasonal Fruit
- Assorted Dry Cereals
- Scrambled Eggs
- Breakfast Potatoes
- Cheese Grits, Oatmeal with Raisins, Brown Sugar and Cinnamon (choice of one)
- French Toast with Warm Maple Syrup
- Sugar Cured Ham, Crisp Bacon, Sausage Links (choice of two)

BREAKFAST BUFFET ENHANCEMENTS

- Omelets Prepared to Order | \$10 per person (attendant required)
 - Toppings to include:

Buffets have a maximum service time of 90 minutes

Menu includes coffee service

Attendant Fee | \$125 per attendant (1 attendant required per 75 guests)

Small Group Fee | \$175 (applies to groups of fewer than 30)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



PLATED BREAKFAST

ALL AMERICAN | \$22 per person

- Freshly Squeezed Orange Juice
- Scrambled Eggs
- Crisp Bacon or Sausage Links
- Breakfast Potatoes or Grits (choice of one)
- Platter of Breakfast Breads and Biscuits

FRENCH QUARTER | \$19 per person plated | \$24 per person buffet

- Freshly Squeezed Orange Juice
- Chilled Medley of Fresh Fruit in Pink Champagne
- Cinnamon Raisin French Toast, Maple Syrup and Whipped Butter
- Country Sausage Patties or Crisp Bacon
- Platter of Breakfast Breads and Biscuits

EVERGREEN MORNING | \$22 per person plated | \$27 per person buffet

- Freshly Squeezed Orange Juice
- Spinach, Tomato and Swiss Cheese Frittata
- Vanilla Greek Yogurt topped with Fresh Strawberry and Granola
- Grilled Asparagus

EVERHEALTHY BREAKFAST | \$20 per person plated | \$25 per person buffet

- Freshly Squeezed Orange Juice
- Family Style Platter of Fresh Sliced Seasonal Fruit
- Egg White and Swiss Cheese Strata
- Turkey or Chicken Sausage Links

Menu includes coffee service and assorted breakfast breads served family style

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



BRUNCH

CLASSIC BRUNCH BUFFET | \$45 per person

(Minimum of 40 Guests)

- Assorted Juices
- Fresh Fruit and Berries with Whipped Cream and Brown Sugar
- Individual Fruit Yogurts
- Granola
- Assorted Dry Cereals
- Sliced Vine-ripe Tomato and Mozzarella
- Cucumber Dill Salad
- Display of Imported & Domestic Cheeses
- Display of Smoked Fish, Cream Cheese, Capers and Diced Bermuda Onions
- French Toast with Warm Maple Syrup
- Fresh Scrambled Eggs and Poached Eggs Florentine
- Crisp Bacon and Sausage Links
- Whole Roasted Strip Sirloin of Beef, Carved to Order (attendant required)
- Chef's Selection of Fresh Vegetables
- Freshly Baked Breakfast Pastries
- Chef's Inspirational Mini Pastry Display

Buffets have a maximum service time of 90 minutes

Menu includes coffee service

Attendant Fee | \$125 per attendant (1 attendant required per 75 guests)

Small Group Fee | \$175 (applies to groups of fewer than 40)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



MORNING BREAK

“FIT FOR YOU” | \$18 per person

- Strawberry Smoothies
- Kale Smoothies
- Cliff Bars, Kashi Bars and Granola Bars
- Whole Fruit
- Individual Crudités with House Made Hummus

THE MORNING STARTER | \$15 per person

- Assorted Muffins, Scones and Donuts
- Build Your Own Parfait with Assorted Greek Yogurts, Granola, Raisins, Raspberry, Strawberry, Blueberries, Cranberries, Blackberries, Sliced Almonds, Coconut and Agave Nectar
- Bananas and Apples

HEALTHY CHOICE | \$18 per person

- Blueberry and Strawberry Smoothies
- Build Your Own Oatmeal with Brown Sugar, Cinnamon and Golden Raisins
- Whole Fruit
- House Made Power Balls

HIGH TEA | \$22 per person

- Chef's Inspiration of Finger Sandwiches
- Scones with Local Preserves and Devonshire Cream
- Assortment of Petite Fours
- Choice of Taylor-Harrogate Teas

“HAPPY TRAILS” | \$14 per person

- Make Your Own Trail Mix

These breaks are not part of the DMP or CMP packages



AFTERNOON BREAK

CHIPS & DIPS | \$15 per person

- Hummus & Pita Chips
- Salsa & Tortilla Chips
- House Made Potato Chips & Local Sweet Onion Dip
- Crudité & House Made Pimento Cheese Dip

SWEET TASTE OF GEORGIA | \$17 per person

- 'Naner Puddin
- Red Velvet Cupcakes
- Pecan Tarts
- Blueberry Smoothie Shots
- Sweet Tea and Raspberry Lemonade

HOME OF THE BRAVES | \$18 per person

- Mini Hot Dogs with Fixins to include Relish, Mustard, Ketchup and Mayo
- Popcorn Cart
- Individual Bags of Roasted Peanuts
- Freshly Made Iced Tea and Lemonade

TASTE OF THE SOUTH | \$18 per person

- House Smoked Barbecue Pork Sliders
- Southern Fried Chicken Boneless Wings with House Made Ranch Sauce
- Pecan Tarts and Blueberry Shortcake Parfaits
- Sweet Tea and Lemonade



AFTERNOON BREAK CONT.

THE CANDY CART | \$12 per person

- Tootsie Rolls, Mary Janes, Skittles, Gummy Bears, M&M's, Hershey Kisses and Mike and Ike
or
- Make it Healthy with an Assortment of Pre-Made Trail Mixes and Nut Mixes
Not sure what to do? Do a mix of both for \$3 additional

These breaks are not part of the DMP or CMP packages

Breaks have a maximum service time of 30 minutes

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



LUNCH BUFFET

(Minimum of 30 guests for all lunch buffets)

ATLANTA BREW HOUSE DELI | \$38 per person

- Sweet Water Georgia Brown & Pimento Cheese Bisque
- Broccoli Salad
- Three Bean Salad
- Bread N' Butter Pickles
- Open Faced Fried Chicken & Waffle Sandwich | Buttermilk Fried Chicken, Malted Waffles, Sriracha Honey, Maple Aioli
- Hot Beef Pastrami, Vinegar Hot Slaw, Deviled Egg Aioli, "Best Bread" Onion Bun
- The Cub"A"n | House Smoked Pork, Shaved County Ham, Thomasville Tomme, Lusty Monk Mustard, Green Tomatoes Pickles, "Best Bread" Cuban Roll
- Beer Battered Onion Rings
- Bourbon Pecan Pie
- Toffee Crunch Blondies

NORTH GEORGIA ASIAN BISTRO | \$38 per person

- Asian Chopped Salad | Cabbage, Romaine, Carrot, Mandarin Oranges, Green Onions, Red Peppers, Wonton Strips, Honey Ginger Dressing
- Cucumber Kimchi Salad
- Edamame and Lemon Grass Pot Stickers
- Crispy Candied Brussels Sprouts
- Jasmine Rice
- Korean BBQ Beef
- Build Your Own Noodle Bar:
 - Grilled Chicken Thighs
 - Assorted Seasonal Vegetables
 - Rice and Udon Noodles
 - Aromatic Ginger Broth
- Coconut Rice Pudding Shooters
- Pear & Coriander Trifle with Ginger Whipped Cream



LUNCH BUFFET CONT.

HIDDEN GYM | \$38 per person

- Onion Soup
- English Pea & Mint Salad
- Baby Arugula, Peaches, Blue Cheese & Champagne Vinaigrette
- Hummus, Seasonal Raw Vegetables & Local Bread Sticks
- Clover Honey Glazed Salmon
- Fine Herb Crusted Roast Chicken with Natural Jus
- Quinoa & Rice Pilaf
- Grilled Seasonal Vegetables with Lemon Nectar
- Assorted Smoothies
- Seasonal Fruit Tarts

DELI BUFFET | \$35 per person

- Tossed Garden Salad with Choice of House Dressings
- Creamy Coleslaw
- Red Skinned Potato Salad
- Display of Sliced Seasonal Fruit
- Thin Sliced Roast Beef, Black Forest Ham, Smoked Turkey Breast and Genoa Salami
- Assorted Deli Sliced Cheeses
- Sliced Onion and Tomato
- Cornichons, Black Olives and Relishes
- Baskets of Assorted Sliced Breads, Rolls and Buns
- Chef's Selection of Cakes and Pies



LUNCH BUFFET CONT.

EXECUTIVE BOARD LUNCHEON | \$37 per person

- House Salad | Chopped Romaine, Grape Tomatoes, Shredded Carrots, Croutons, Buttermilk Ranch Dressing
- Strawberry Spinach Salad | Fresh Spinach, Sliced Strawberries, Crumbled Goat Cheese, Honey-Lime Poppy Seed Dressing
- Sliced Tenderloin Sandwich with Cheddar and Caramelized Onions
- Chicken Caprese Wrap
- Vegetarian Wrap
- Assortments of Terra Chips & Pita Chips
- Grilled Chilled Seasonal Vegetables
- Roasted Red Bliss Potato Salad
- Chef's Selection of Desserts

THE BURGER & DOG BUFFET | \$36 per person

- Caesar Salad
- Yukon Gold Potato Salad
- Carrot & Cucumber Salad
- ½ Pound Hamburgers
- Jumbo All Beef Hot Dogs
- Marinated Grilled Chicken Breasts
- Corn on the Cob
- Roasted Red Bliss Potatoes
- Roasted Vegetables
- Sliced Tomatoes, Onions & Pickles
- Sliced Assorted Deli Cheeses
- Ketchup, Grain Mustard & Relish
- New York Cheesecake & Chocolate Mousse Cake

Enhance with Grill and Grill Station Attendant (outdoor only)

Attendant Fee | \$125 per attendant (1 attendant required per 75 guests)



LUNCH BUFFET CONT.

BARBECUE BUFFET | \$38 per person

- Tossed Garden Salad with Tomatoes, Cucumbers, Carrots, Ranch Dressing
- Creamy Coleslaw
- Roasted Red Bliss Potato Salad
- Barbecued Chicken (Legs, Thighs & Breasts)
- Barbecued Pulled Pork
- Barbecued Spiced Salmon with Peach & Raisin Relish
- Corn on the Cob
- Baked Beans
- Southern Green Beans
- Freshly Baked Biscuits & Cornbread with Butter and Margarine
- Apple Pie, Strawberry Shortcake, and Chocolate Bundt Cake

Buffets have a maximum service time of 90 minutes

Menus include ice water; tea available upon request

Small Group Fee | \$175 (applies to groups of fewer than 30)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



BAGGED LUNCH

THE LITTLE ITALY HOAGIE | \$25 per person

- Prosciutto, Genoa Salami, Cappicola and Provolone on an Italian Hoagie Roll

SMOKED TURKEY | \$25 per person

- Sliced Smoked Turkey and Havarti Cheese on a Focaccia Bun

HAM AND SWISS | \$25 per person

- Ham and Swiss on a Pretzel Roll with Honey Mustard

GRILLED CHICKEN HOAGIE | \$25 per person

- Grilled Chicken with Smoked Mozzarella and Roasted Pepper, Leaf Lettuce, Sliced Tomato, Basil Mayonnaise on a Hoagie Roll

ROAST BEEF AND CHEDDAR | \$25 per person

- Roast Beef and Cheddar with Horseradish Sauce on an Onion Bun

VEGETARIAN TORTILLA | \$25 per person

- Grilled Zucchini, Roasted Red Pepper, Fresh Spinach, Basil, Sun-Dried Tomato and Goat Cheese with Balsamic Syrup on a Tortilla

Choose One Dessert

- Jumbo Chocolate Chip Cooke
- Fudge Brownie

MAKE IT A BUFFET | \$5 per person

Market Style | Guests may choose between three sandwiches, assorted chips, assorted whole fruit and assorted desserts to build their own bag

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



PLATED LUNCH

SALAD

(Select One)

Spring Salad | Bibb & Romaine Lettuce, Strawberries, Mandarin Oranges, Banana Chips, Blue Cheese, Pomegranate Vinaigrette

Wedge Salad | Iceberg Lettuce, Grape Tomatoes, Chopped Green Onion, Blue Cheese Dressing

House Salad | Chopped Romaine, Bibb, Radicchio, Grape Tomatoes, Yellow Pepper, Shredded Carrots, Red Onion, Croutons, Buttermilk Dressing

Caramelized Pecan & Romaine Salad | Romaine Hearts, Caramelized Pecans, Asiago Cheese, Garlic Croutons, Cajun Caesar Dressing

Greek Salad | Tossed Greens, Feta Cheese, Grape Leaves, Cucumbers, Kalamata Olives, Pepperoncini, Grape Tomatoes, Red Wine Vinaigrette (*additional \$4 per person*)

Mandarin Orange Salad | Mixes Greens, Sliced Almonds, Mandarin Oranges, Julienne Red Onion, Bean Sprouts, Oriental Dressing (*additional \$4 per person*)

Strawberry Spinach Salad | Fresh Spinach, Sliced Strawberries, Thin Sliced Red Onion, Crumbled Goat Cheese, Honey-Lime Poppy Seed Dressing (*additional \$4.25 per person*)

DESSERT

(Select One)

- New York Cheesecake with Chocolate Dipped Strawberries
- Key Lime Tart
- Pecan Tart
- Chocolate Mousse Ganache



PLATED LUNCH CONT.

ENTRÉE

Pan Seared Salmon | \$36 per person

- Pan Seared Salmon with Citrus Beurre Blanc Chive Mashed Potatoes

Pan Seared Chicken Calvados | \$33 per person

- Pan Seared Chicken Calvados with Cinnamon-Spiced-Apples Wild Rice

Blackened Swordfish | \$38 per person

- Blackened Swordfish with Cilantro Butter Cheddar and Green Onion Hash Browns

Bourbon Marinated Pork Chop | \$35 per person

- Bourbon Marinated Pork Chop with Bourbon Pecan Sauce Mashed Potatoes

Grilled New York Steak | \$38 per person

- Grilled New York Steak with Fried Onions Yukon Gold Mashed Potatoes

Stuffed Chicken Rustica | \$33 per person

- Chicken Stuffed with Three Cheeses with Garlic, Herbs & Prosciutto Dijon Demi-Glace Herbed Orzo

Menu includes coffee service and assorted rolls served family style

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



DINNER BUFFET

(Minimum of 40 guests for all dinner buffets)

SOUTHERN BISTRO | \$65 per person

- Green Tomato Bisque
- Corn Bread & Biscuits
- Baby Spinach, Roasted Apples, Fried Onions, Diced Hopp Cheddar, Cucumber, Candied Pecans, Bacon Vinaigrette
- Black-Eyed Pea & Sweet Onion Salad
- Kale Slaw
- Pimento Cheese & House Chips
- Bourbon Black Pepper Painted Mahi, Sweet Onion & Peach Relish
- House Smoked Pork Loin, Coca Cola Glaze
- Fire Roasted Tri Tip Steak, Asher Blue Cheese & Crab Crust, Lusty Monk Mustard Jus
- Cheesy Potato Spoon Bread
- Darn Good Collard Greens
- Mason Jar Coca Cola Cake Trifle
- Peach Cobbler with Basil & Citrus, Vanilla Bean Ice Cream

THE BIG GRILL | \$65 per person

- Spinach, Avocado & Papaya Salad, Orange Cumin Dressing
- Green Bean Salad with Roasted Corn, Basil & Kalamata Black Olives
- Green Mango Slaw
- Watermelon & Pineapple Salad
- Spiced Rubbed Grilled Chicken with Hot & Sweet Peach Relish
- Grilled Red Snapper with Mango-Honey Balsamic Glaze
- Cajun & Lime Marinated Grilled Ribeye Steak
- Chili Rubbed Grilled Corn on the Cob
- Roasted Vegetables
- Three Potato & Caramelized Onion Hash
- Buttermilk Biscuits, Yeast Rolls, Honey Butter & Whipped Butter
- Grilled Banana Split Station (Attendant Required)



DINNER BUFFET CONT.

TRIBUTE TO THE SOUTH | \$68 per person

Kentucky

- Fried Chicken
- Hoppin' John
- Mixed Greens
- Cornbread

Tennessee

- Barbecue Ribs
- Fried Catfish
- Fried Green Tomatoes
- Buttermilk Biscuits

Florida

- Jonah Crab Claws with Drawn Butter
- Grilled Corn of the Cob
- The Cuban Sandwich

Georgia

- Coke Floats with Vanilla Bean Ice Cream (Attendant Required)
- Sliced Watermelon (Seasonal)
- Pecan Pie, Sweet Potato Pie and Peanut Brittle



DINNER BUFFET CONT.

TASTE OF THE LOW COUNTRY | \$75 per person

- She-Crab Bisque
- Arugula, Heart of Palm, Bermuda Onions, Popcorn Crawfish, Sweet Corn, Vidalia Onion Vinaigrette
- Tomato Cucumber Salad
- Ambrosia Salad
- Jonas Crab Claws, Lusty Monk Spicy Mustard Aioli
- Low Country Boil | Shrimp, Clams, Patak Bohemia Andouille Sausage, Red Potatoes, Sweet Corn, Sweet Water 420 & Old Bay Broth
- Hickory Smoked Chicken, Mustard Q
- Red Rice
- Country Style Green Beans
- Corn Bread & Buttermilk Biscuits
- Peach Fool Mason Jars | Peach Puree, Praline, Whipped Cream
- Naner' Puddin', Mason Jars
- ENHANCEMENT: Oysters on the Half Shell, Firefly Vodka Mignonette | **Market Price**

GEORGIA COAST | \$70 per person

- Jonas Crab Claws, Lusty Monk Spicy Mustard Aioli
- Rock Shrimp Ceviche Shooters
- Spaghetti Squash Salad with Farm Cheese & Mint
- Arugula, Heart of Palm, Bermuda Onions, Popcorn Crawfish, Sweet Corn, Vidalia Onion Vinaigrette
- Ambrosia Salad
- Slow Smoked Beef Short Rib, South Bound Brewing "Moonlight Drive" Coffee Stout Lacquer (Attendants Required)
- Whole Salt Encrusted Roasted Snapper Station, Peach Chutney (Attendants Required)
- Savanna "Red" Rice
- Country Style Green Beans
- Low Country Succotash
- Assorted Whole Grain Rolls & Butter
- Naner' Puddin' Mason Jars
- Warm Shoofly Apple Pie



DINNER BUFFET CONT.

TASTE OF THE USA | \$65 per person

Northwest

- Washington Apple Salad
- Cedar Plank Salmon
- Roasted Seasonal Vegetables & Wild Mushrooms

Northeast

- New England Clam Chowder
- Maryland Style Crab Cakes, Remoulade (Attendant Required)
- Funnel Cakes with Whipped Berries and Custard

Southwest

- House Smoked Beef Brisket
- Grilled Corn with Queso Fresco & Lime
- Roasted Southwest Potatoes
- Tres Leches Cake

Southeast

- Cornbread Panzanella Salad
- Buttermilk Coleslaw
- Kentucky Bourbon Chicken
- Sweet Potato Biscuits
- Naner' Puddin' Mason Jars



DINNER BUFFET CONT.

EVERGREEN GRILL | \$65 per person

(Attendant Required)

- Fire & Ice Salad
- Kale Tabbouleh
- Southern Broccoli Salad
- Kale Salad with Roasted Beets, Goat Cheese, Candied Pecans, Citrus Vinaigrette
- New York Strip Steak
- Cider Brined Chicken, Apple-Sage Salsa Crudo
- Bourbon-Black Pepper Painted Mahi Mahi, Green Tomato Chow-Chow
- Cast Iron Brussels Sprouts
- Grilled Corn on the Cob
- Campfire Sweet Potato Hash
- Assorted Whole Grain Rolls & Butter
- Peach Cobbler with Basil & Citrus, Cinnamon Ice Cream (Attendant Required)
- Chocolate Coca Cola Cake Trifle
- ENHANCEMENT: Add an outdoor grill | **\$200 includes attendant**

Menus include ice water and coffee service

Small Group Fee | \$250 (applies to groups of fewer than 40)

Attendant Fee | \$125 per attendant (1 attendant required per 75 guests)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



PLATED DINNER

APPETIZER

Seafood Cobbler | \$7 per person

- Shrimp, Scallops and Crabmeat with Asparagus and Herbed Cream Sauce

Grilled Baby Portobello Melt | \$5 per person

- Fresh Mozzarella and Fried Basil

Braised Boneless Short Rib | \$6 per person

- Cabernet Brown Sauce, Horseradish Mashed Potato

Tri-Color Tomato and Fresh Mozzarella | \$5 per person

- Balsamic Glaze, Marinated Red Onion

Sweet Potato Ravioli | \$5 per person

- Mustard Greens, Country Ham

Smoked Onion Soup au Gratin | \$5 per person

- Asiago & White Cheddar Cheese

Jumbo Seared Scallop | \$8 per person

- Papaya & Green Tomato Relish, Cilantro Sauce, Garlic & Herb Flat Bread

SALAD

(Select One)

Spring Salad | Bibb & Romaine Lettuce, Strawberries, Mandarin Oranges, Banana Chips, Blue Cheese, Pomegranate Vinaigrette

Wedge Salad | Iceberg Lettuce, Grape Tomatoes, Chopped Green Onion, Bacon Blue Cheese Dressing

House Salad | Chopped Romaine, Bibb, Radicchio, Grape Tomatoes, Yellow Pepper, Shredded Carrots, Red Onion, Croutons, Buttermilk Dressing

Caramelized Pecan & Romaine Salad | Romaine Hearts, Caramelized Pecans, Asiago Cheese, Garlic Croutons, Cajun Caesar Dressing



PLATED DINNER CONT.

SALAD CONT.

Greek Salad | Tossed Greens, Feta Cheese, Grape Leaves, Cucumbers, Kalamata Olives, Pepperoncini, Grape Tomatoes, Red Wine Vinaigrette

Mandarin Orange Salad | Mixes Greens, Sliced Almonds, Mandarin Oranges, Julienne Red Onion, Bean Sprouts, Oriental Dressing

Strawberry Spinach Salad | Fresh Spinach, Sliced Strawberries, Thin Sliced Red Onion, Crumbled Goat Cheese, Honey-Lime Poppy Seed Dressing

ENTRÉE

(Select One)

Grilled Filet Mignon | \$51 per person

- Steak Butter, Fried Onions, Yukon Gold Mashed Potatoes

Blue Crab Stuffed Chicken Breast | \$49 per person

- Garlic & Herb Sauce, Wild Rice

Grilled Bourbon Chicken | \$46 per person

- Butter Pecan Sauce, Sweet Potato and Granny Smith Hash

COMBINATION ENTRÉE

Pan Seared Chicken Breast with Jumbo Shrimp Scampi | \$59 per person

- Grilled Portobello Jus

Filet Mignon & Swordfish | \$63 per person

- Filet, Herbal Steak Butter, Fried Onions and Blackened Swordfish, Cilantro Butter

Marinated Pork Chop & Barbecued Grilled Shrimp | \$59 per person

- Bourbon Marinated Pork Chop, Pecan Butter Sauce and Barbecued Grilled Shrimp, Chipotle Barbecue Sauce



PLATED DINNER CONT.

COMBINATION ENTRÉE CONT.

Filet Mignon & Pan Seared Chicken Breast | \$59 per person

- Filet, Herbal Steak Butter, Fried Onions and Pan Seared Chicken Breast, Grilled Portobello Jus

Filet Mignon & Jumbo Lump Crab Cake | \$61 per person

- Dark Beer and Molasses Marinated Filet, Herbal Steak Butter and Jumbo Lump Crab Cake, Black Bean and Corn Salsa

DESSERT

(Select One)

- Crème Brûlée, Seasonal Berries
- Carrot Cake Sponge, Cinnamon White Chocolate Caramel Sauce
- Raspberry Coconut Cheese Cake, Raspberry Coulis
- Peach Tart, Kiwi Coulis and White Chocolate Glazed Berries
- Chocolate Cheesecake, Chocolate Dipped Strawberry

Menu includes coffee service, ice water and assorted rolls served family style

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



RECEPTION DISPLAY

FRESH VEGETABLE CRUDITES | \$9 per person

- Garden Fresh and Baby Vegetables, Creamy Salsa, Maytag Bleu Dip, Dill Dip

SOUTHERN ANTIPASTO | \$11 per person

- Smoked Turkey, Sausage, Country Ham, Smoked Cheddar, Jalapeño Cheese, Smoked Trout, Watermelon, Sweet Potato Fries, Vine Ripe Tomatoes & Onions, Asparagus with a Crawfish Aioli, Fried Okra, Pickled Watermelon Rind, Pickled Vegetables, Assorted Rolls, Cornbread & Biscuits

ARTISAN CHEESES | \$10 per person

- Manchango, Cambert, Maytag Bleu, Sage Derby, Montrachet Carr's Water Biscuits and Baguette Slices

TUSCAN ANTIPASTO | \$11 per person

- Salami, Cappelletti, Mortadella, Provolone & Smoked Mozzarella, Prosciutto, Smoked Salmon & Sliced Melon, Vine Ripe Tomatoes & Fresh Mozzarella, Grilled Vegetables & Asparagus, Artichokes, Olives, Pepperoncini, Stuffed Pepper Shooters, and Assorted Breads

BARBECUE STATION | \$9 per person

- Pulled Pork, Beef, Coleslaw, Soft Rolls, and a Variety of Four Barbecue Sauces from Sweet & Mild to "Volcano has Erupted" Hot

COBBLER & POT PIE STATION | \$10 per person

- Seafood Cobbler, Roasted Chicken Pot Pie, Roasted Vegetable Pot Pie

PASTA STATION | \$14 per person

- Wild Mushroom Ravioli, Rigatoni, Whole Wheat Penne, Farfalle or Cheese Tortellini (choice of two)
- Tomato-Basil, Pesto, Bolognese, Alfredo Cajun Cream or White Clam Sauce (choice of two)
- Accompaniments: Sun-Dried Tomato, Grilled Portobello, Spinach, Julienne Vegetable, Grilled Chicken, Aged Parmesan Cheese Focaccia Bread, French Bread

SALAD STATION | \$12 per person

- Caramelized Pecan & Romaine Salad | Chopped Romaine, Caramelized Pecans, Shredded Asiago and Croutons, Roasted Poblano Caesar Dressing
- House Salad | Mixed Field Greens tossed with Crumbled Blue Cheese, Caramelized Pecans, Mandarin Oranges, Pomegranate Vinaigrette
- Asian Napa Salad | Napa Cabbage, Bean Sprouts, Snow Peas, Julienne Carrots, Shiitake Mushrooms, Red Peppers, Fried Wonton Strips, Light Asian Dressing



RECEPTION DISPLAY CONT.

DIP STATION | \$8 per person

- Artichoke & Spinach Dip with Tri-Colored Chips and Focaccia Bread, Chili con Queso with Tri-Colored Chips or Maytag Bleu Cheese Dip with Fresh Potato Chips (choice of one)

SNACKS STATION | \$6 per person

- Fresh Potato Chips and Tortilla Chips
- Guacamole, Salsa, Cajun Blue Cheese, Bacon Ranch or Chipotle Onion (choice of two)

PRETZELS, MIXED NUTS OR GOLD FISH | \$22 per pound

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



SEAFOOD & SUSHI

CRAB CLAWS | \$4 each

- Cocktail Sauce and Lemon Wedges

OYSTERS ON THE HALF SHELL | Market Price

- Cocktail Sauce, Horseradish, Tabasco, Lemon Wedges and Saltine Crackers

JUMBO SHRIMP | \$5 each

- Cocktail Sauce and Lemon Wedges

SMOKED SALMON | \$8 per person

- Minced Onions, Capers, Egg Whites and Yolks, Pumpernickel Bread and Toasted Bagel Chips

CAVIAR ON ICE DISPLAY | Market Price

- Domestic Caviars, Sevruga, Osetra and Beluga Caviars
- Classical Garnish and Choice of Ice Carving

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



CARVING BOARD

(Minimum of 25 Guests)

(Attendant for Each Station Required)

ROASTED TOP ROUND OF BEEF | \$10 per person

- Silver Dollar Rolls, Seasoned Mayonnaise, Dijon Mustard, Horseradish

ROASTED NEW YORK SIRLOIN | \$12 per person

- Silver Dollar Rolls, Seasoned Mayonnaise, Dijon Mustard, Horseradish

BAKED SUGAR CURED HAM | \$10 per person

- Buttermilk Biscuits, Pomegranate Mayonnaise, Stone Ground Mustard

TEXAS RUBBED BBQ RIBS | \$12 per person

- Jalapeno Slaw

ROASTED BLACKENED TENDERLOIN | \$14 per person

- Silver Dollar Rolls, Whipped Horseradish

BONELESS OVEN ROASTED TURKEY | \$10 per person

- Whole Grain Rolls, Chipotle Mayonnaise, Stone Ground Mustard

OVEN ROASTED LEG OF LAMB | \$11 per person

- Fresh Thyme Demi, Petit Rolls

BARBECUED PORK LOIN | \$10 per person

- Soft Rolls, Coleslaw

Attendant Fee | \$125 per attendant (1 attendant required per 75 guests)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



HORS D'OEUVRES

TRADITIONAL | \$4 per piece

- Boursin Cheese, Walnut and Raspberry Glaze
- Buffalo Mozzarella and Tomato Bruschetta with Pesto
- Evergreen Boursin & Spinach Spanakopita
- Vegetable Spring Roll with Plum Sauce
- Black Bean & Pepper Jack Tart
- Coney Island Mini Hot Dogs and Sauerkraut
- Spinach & Artichoke Wonton

SPECIALTY | \$5 per piece

- Prosciutto & Grilled Pineapple Skewer
- Maytag Bleu Cheese and Pecan Wonton
- Hummus and Roasted Red Pepper Tart
- Smoked Turkey Mousse, Mango Chutney
- Smoked Duck and Asparagus Wonton
- Smoked Salmon Mousse and Asparagus Crouton
- Sheppard's Pie
- Mini Barbecue Pork Biscuit
- Salmon, Brie & Asparagus Tart
- Thai Chicken Saté
- Miniature Cheeseburger



HORS D'OEUVRES CONT.

TOP OF THE MOUNTAIN | \$6 per piece

- Bacon Wrapped Jumbo Scallop
- Shrimp Casino
- Jumbo Shrimp Chopstick
- Lobster Cobbler Tart
- Wild Mushroom & Asiago Grit Skillet
- Jumbo Lump Crabmeat Stuffed Cucumber
- Sweet Shrimp, Pineapple Cream Cheese, Crouton
- Mozzarella Pearl Bruschetta Shot
- Gazpacho Shot
- Lump Crabmeat Bloody Mary

Minimum order of 50 pieces per item

Attendant Fee to tray pass hors d'oeuvres | \$125 per attendant (1 attendant required per 75 guests)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



DESSERT STATION

CHOCOLATE FONDUE | \$12 per person

- Dark Chocolate, Amaretto or White Chocolate (choice of one)
- Cubed Pound Cake, Fresh Strawberries, Pineapple, Honeydew, Cantaloupe, Pretzel Rods, Graham Crackers and Marshmallows

SWEET DIP | \$12 per person

- Chocolate Dipped Strawberries, Bananas and Apples
- Sprinkles, Coconut, Peanuts and Chocolate Shavings

ICE CREAM SHOP | \$11 per person

(Minimum 50 Guests)

(Attendant Required)

Make Your Own Sundae, Float or Shake

- Chocolate, Vanilla and Strawberry Ice Cream
- Hot Fudge, Caramel, Strawberry and Butterscotch Sauce
- Sprinkles, M&M's, Chopped Nuts, Shredded Coconut, Chocolate Chips, Maraschino Cherries, Marshmallow Drops and Fresh Whipped Cream

THE CANDY STORE | \$10 per person

Our Famous Candy Carts

- Tootsie Rolls, Mary Janes, Circus Peanuts, Gummi Bears, Jolly Ranchers, Mike and Ike, Good & Plenty, Chocolate Covered Animal Crackers or Choose From Our Variety of Old Time Classics

ICE CREAM COOKIE STATION | \$10 per person

(Attendant Required)

- Choice of Cookie Dipped in Chocolate, Filled with Choice of Ice Cream and Rolled in Choice of Toppings

Attendant Fee | \$125 per attendant (1 attendant required per 75 guests)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



WHITE WINE

SPARKLING

Segura Viudas, Brut, Cava, Aria”, Spain | \$40 per bottle

LaMarca Prosecco, Extra Dry, Veneto, Italy | \$38 per bottle

Mumm Napa, Brut, “Prestige Chefs de Caves”, Napa Valley | \$68 per bottle

SWEET WHITE / BLUSH

Magnolia Grove Rose by Chateau St. Jean, California | \$34 per bottle

Chateau Ste. Michelle Riesling, Columbia Valley, Washington | \$45 per bottle

SPECIALTY WHITE

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$34 per bottle

CasaSmith, Pinot Grigio, “Vino”, Washington | \$38 per bottle

Pighin Friuli Pinot Grigio, Grave del Friuli, Friuli-Venezia Giulia, Italy | \$49 per bottle

SAUVIGNON BLANC

Sea Pearl Sauvignon Blanc, New Zealand | \$36 per bottle

Brancott Estate, Sauvignon Blanc, New Zealand | \$50 per bottle

Provenance Vineyards, Sauvignon Blanc, California | \$74 per bottle

CHARDONNAY

J. Lohr Estates, Chardonnay, “Riverstone”, California | \$36 per bottle

Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$34 per bottle

Meiomi Chardonnay, Monterey, California | \$58 per bottle

Chateau St. Jean Chardonnay, North Coast, California | \$52 per bottle

Kenwood Ridges Chardonnay, Sonoma County, California | \$56 per bottle

Sonoma-Cutrer, Chardonnay, “Russian River Ranches”, California | \$72 per bottle

KOSHER WINE

Hagafen, Chardonnay, Oak Knoll District, Napa Valley, California | \$65 per bottle

Updated April 2018



RED WINE

PINOT NOIR

Line 39, Pinot Noir, California | \$36 per bottle

Mohua Pinot Noir, New Zealand | \$52 per bottle

Chalk Hill, Pinot Noir, Sonoma County, California | \$105 per bottle

MERLOT

Magnolia Grove by Chateau St. Jean, Merlot, California | \$34 per bottle

J. Lohr Estates, Merlot "Los Osos", California | \$38 per bottle

Canoe Ridge Vineyard, Merlot, "The Exhibition", Washington | \$68 per bottle

Raymond Vineyards Merlot, "Reserve Selection", California | \$90 per bottle

RED SPECIALTY

Rosemount Estate Shiraz "Diamond Label" South Eastern, Australia | \$47 per bottle

Alamos Malbec, Mendoza, Argentina | \$48 per bottle

CABERNET SAUVIGNON

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$34 per bottle

Hess Collection, Cabernet Sauvignon, Napa Valley, California | \$48 per bottle

Aquinas, Cabernet Sauvignon, Napa Valley, California | \$50 per bottle

Columbia Crest "H3", Horse Heaven Hills, California | \$53 per bottle

Avalon, Cabernet Sauvignon, California | \$58 per bottle

Ferrari-Carano Cabernet, Alexander Valley, California | \$84 per bottle

KOSHER WINE

Hagafen, Cabernet, Oak Knoll District, Napa Valley, California | \$115 per bottle

Bartender Fee | \$125 each for up to four hours, \$30 each additional hour (1 bartender required per 75 guests)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change

Updated April 2018



PACKAGE BAR

SILVER BAR | \$18 per person, first hour and \$8 per person, each additional hour

Cocktails

- Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon Whiskey, Southern Comfort Whiskey, Jose Cuervo Traditional Silver Tequila, Courvoisier VS

Wine

- Segura Viudas, Brut, Cava, Aria", Spain
- Magnolia Grove Rose by Chateau St. Jean, California
- Magnolia Grove by Chateau St. Jean, Chardonnay, California
- Magnolia Grove by Chateau St. Jean, Merlot, California
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Beer

- Bud Light, Budweiser, Miller Lite, Sweetwater 420, Sam Adams, Modelo Especial, Corona Extra, Heineken, O'Douls (non-alcoholic)

GOLD BAR | \$21 per person, first hour and \$9 per person, each additional hour

Cocktails

- Absolut Vodka, Bacardi Superior, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White label, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club, 1800 Silver Tequila, Courvoisier VS Brandy

Wine

- Segura Viudas, Brut, Cava, Aria", Spain
- Magnolia Grove Rose by Chateau St. Jean, California |
- Magnolia Grove by Chateau St. Jean, Chardonnay, California
- Magnolia Grove by Chateau St. Jean, Merlot, California
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Beer

- Bud Light, Budweiser, Miller Lite, Sweetwater 420, Sam Adams, Modelo Especial, Corona Extra, Heineken, O'Douls (non-alcoholic)

Updated April 2018



PACKAGE BAR CONT.

PLATINUM BAR | \$27 per person, first hour and \$10 per person, each additional hour

Cocktails

- Grey Goose Vodka, Bacardi Superior Light Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Brandy

Wine

- Segura Viudas, Brut, Cava, Aria", Spain
- Magnolia Grove Rose by Chateau St. Jean, California
- Magnolia Grove by Chateau St. Jean, Chardonnay, California
- Magnolia Grove by Chateau St. Jean, Merlot, California |
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Beer

- Bud Light, Budweiser, Miller Lite, Sweetwater 420, Sam Adams, Modelo Especial, Corona Extra, Heineken, O'Douls (non-alcoholic)

Bartender Fee | \$125 each for up to four hours, \$30 each additional hour (1 bartender required per 75 guests)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change

Updated April 2018



HOSTED BAR

SILVER BAR

Cocktails | \$9 each

- Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon Whiskey, Southern Comfort Whiskey, Jose Cuervo Traditional Silver Tequila, Courvoisier VS

Wine

- Segura Viudas, Brut, Cava, Aria", Spain | \$40 per bottle
- Magnolia Grove Rose by Chateau St. Jean, California | \$34 per bottle
- Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$34 per bottle
- Magnolia Grove by Chateau St. Jean, Merlot, California | \$34 per bottle
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$34 per bottle

Beer

- Bud Light, Budweiser, Miller Lite, O'Douls (non-alcoholic) | \$5.50 each
- Sweetwater 420, Sam Adams, Modelo Especial, Corona Extra, Heineken | \$6 each

GOLD BAR

Cocktails | \$11 each

- Absolut Vodka, Bacardi Superior, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White label, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club, 1800 Silver Tequila, Courvoisier VS

Wine

- Segura Viudas, Brut, Cava, Aria", Spain | \$40 per bottle
- Magnolia Grove Rose by Chateau St. Jean, California | \$34 per bottle
- Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$34 per bottle
- Magnolia Grove by Chateau St. Jean, Merlot, California | \$34 per bottle
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$34 per bottle

Beer

- Bud Light, Budweiser, Miller Lite, O'Douls (non-alcoholic) | \$5.50 each
- Sweetwater 420, Sam Adams, Modelo Especial, Corona Extra, Heineken | \$6 each



HOSTED BAR CONT.

PLATINUM BAR

Cocktails | \$13 each

- Grey Goose Vodka, Bacardi Superior Light Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Brandy

Wine

- Segura Viudas, Brut, Cava, Aria", Spain | \$40 per bottle
- Magnolia Grove Rose by Chateau St. Jean, California | \$34 per bottle
- Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$34 per bottle
- Magnolia Grove by Chateau St. Jean, Merlot, California | \$34 per bottle
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$34 per bottle

Beer

- Bud Light, Budweiser, Miller Lite, O'Douls (non-alcoholic) | \$5.50 each
- Sweetwater 420, Sam Adams, Modelo Especial, Corona Extra, Heineken | \$6 each

Bartender Fee | \$125 each for up to four hours, \$30 each additional hour (1 bartender required per 75 guests)

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change



CASH BAR

(Select Silver, Gold or Platinum Cocktails)

SILVER COCKTAILS | \$11 each

- Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon Whiskey, Canadian Club Whiskey, Jose Cuervo Traditional Silver Tequila, Courvoisier VS

GOLD COCKTAILS | \$13 each

- Absolut Vodka, Bacardi Superior, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White label, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS

PLATINUM COCKTAILS | \$15 each

- Grey Goose Vodka, Bacardi Superior Light Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal, Patron Silver Tequila, Hennessy Privilege VSOP

WINE

- Segura Viudas, Brut, Cava, Aria", Spain | \$12 per glass (available upon request)
- Magnolia Grove Rose by Chateau St. Jean, California | \$11 per glass
- Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$12 per glass
- Magnolia Grove by Chateau St. Jean, Merlot, California | \$11 per glass
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$11 per glass

BEER

- Bud Light, Budweiser, Miller Lite, O'Douls (non-alcoholic) | \$7 each
- Sweetwater 420, Sam Adams, Modelo Especial, Corona Extra, Heineken | \$8 each

Bartender Fee | \$125 each for up to four hours, \$30 each additional hour (1 bartender required per 75 guests)

Cashier Fee | \$125 each for up to four hours, \$30 each additional hour (1 cashier required per 75 guests)

Cash Bar prices include service charge and tax

Prices are subject to change



ENERGIZE

LOW CARB PLATED BREAKFAST | \$22 per person

- Spinach and Goat Cheese Frittata
- Chicken Sausage & Mushroom Hash

LOW FAT PLATED BREAKFAST | \$19 per person

- Whole Grain French Toast
- Fresh Berries and Bananas
- Low Fat Yogurt

LOW CARB PLATED LUNCH | \$24 per person

- The Italian Lettuce Wrap | Herbed Chicken Breast, Portobello Mushrooms, Pancetta, Provolone Cheese
- Tomato Mozzarella Salad

LOW FAT PLATED LUNCH | \$24 per person

- Roasted Chicken Salad, Bibb Lettuce, Roasted Tomatoes, Roasted Crimini Mushrooms, Caramelized Red Onion, Avocado, Lemon Vinaigrette

LOW CARB PLATED DINNER | \$62 per person

- Pan Seared Filet of Beef, Cauliflower Puree, Mushroom and Caramelized Shallot Sauce

LOW FAT PLATED DINNER | \$54 per person

- Grilled Loch Duart Salmon, Brown Basmati and Soy Bean Rice, Sweet Yellow Pepper and Yogurt Sauce

Keep your Attendees Energized with these Performance Foods for Sustained Focus All Day

Anti-Oxidant Rich Blueberries, Sun-Dried Raisins and Orchard Apples

Whole Nuts, Especially Raw Almonds, Omega 3 Rich Walnuts and Flax Seed

Low Fat Proteins and Whole Grain Carbohydrates Organic Natural Vegetables and Leafy Greens

Menus include ice water or unsweetened iced tea and coffee service

All prices are subject to 25% taxable service charge and applicable taxes

Prices are subject to change

