



MENU SELECTION

THE GEORGIAN TERRACE BY S^THERLY
ATLANTA'S MODERN CLASSIC



BREAKFAST
LUNCH
BREAKS
CARVING STATION
DISPLAY
ACTION
RECEPTION
DINNER
HORS D'OEUVRES
BEVERAGE

Please choose from the categories above



CONTINENTAL BREAKFAST

TIER ONE

\$25 Per Person

Fresh Cut Seasonal Fruit
Assorted fresh baked muffins, Danish and bagels
Honey butter, preserves, cream cheese
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

TIER TWO

\$32 Per Person

Fresh Cut Seasonal Fruit
Steel cut oatmeal with dried cranberries, raisins and brown sugar
Assorted fresh baked muffins, Danish, bagels
Honey butter, preserves, cream cheese
Chilled Assorted Orange, Grape Fruit, and Cranberry Juice
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

TIER THREE

\$37 Per Person

Fresh Sliced Seasonal Fruit Display
Individual fruit yogurts, assorted cereals, stone ground grits with cheddar and bacon
Assorted fresh baked breakfast breads, banana nut, blueberry, cranberry
Assorted mini croissants, Danish, bagels
Honey butter, preserves, cream cheese
Chilled Assorted Orange, Grape Fruit, and Cranberry Juice
Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

Continental Breakfasts are based on one hour of service and a minimum of 10 guests

\$150 Labor charge for less than 25 guests

Continental Breakfasts are based on one hour of service

BREAKFAST ENHANCEMENTS *(Minimum Order 10)*

\$6 Each

Choice of Two

Sotherly Mc Muffin – chicken or pork sausage patty, scrambled eggs, farmhouse cheddar
Buttermilk Biscuit – country ham or pork sausage patty, concord grape jelly
Breakfast Croissant – egg, ham, smoked turkey or bacon, swiss or cheddar cheese
Lo-Cal Breakfast Burrito – spinach tortilla, egg whites, turkey bacon, diced tomatoes
Breakfast Burrito – flour tortilla, scrambled eggs, peppers & onions, and sausage



HOME

☞ BREAKFAST

LUNCH

BREAKS

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HORS D'OEUVRES

BEVERAGE

BREAKFAST BUFFETS

PEACHTREE BREAKFAST

\$39 Per Person

Fresh Sliced Seasonal Fruit with Seasonal Berries
 Fresh baked muffins, Danish and bagels *OR* Sliced breakfast breads
 Preserves and cream cheese
 Farm fresh scrambled eggs *OR* assorted breakfast quiche
 Apple wood smoked bacon *OR* turkey bacon
 Pork sausage *OR* chicken sausage
 Buttermilk pancakes *OR* peach brioche French toast
 Warm maple syrup
 Breakfast potatoes *OR* shredded hash browns

HOME

 **BREAKFAST**

LUNCH

BREAKS

CARVING STATION

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DINNER

HORS D'OEUVRES

BEVERAGE

All Breakfast Buffets Include Freshly Brewed Coffee, Tea & Decaffeinated Coffee, Chilled Assorted Orange, Grape Fruit, and Cranberry Juice.

Breakfast buffets are based on one hour of service

For groups fewer than 25 Guests, additional service fee of \$150 will apply

Buffets not available for less than 20 guests

BREAKFAST BUFFET ENHANCEMENTS

Individual yogurt parfaits – seasonal berries, house made granola, honey \$5 Per Person

Assorted Individual Cereals \$5 Per Person

Cheese Grits – stone ground grits, farmhouse cheddar \$5 Per Person

Buttermilk Biscuits – country sausage gravy \$5 Each

Belgian Waffles – vanilla whipped cream, fresh berries, chocolate sauce, toasted pecans, maple syrup \$6 Per Person

Smoked Atlantic Salmon – capers, dill cream cheese, red onion, chopped egg \$12 Per Person

**Omelet Station – whole eggs, egg beaters, mixed peppers, tomatoes, mushrooms, onions, spinach, ham, sausage, bacon, cheddar, swiss, pepperjack \$13 Per Person

Attendant required \$150.00 per attendant, 1 attendant per 50 guests required



BRUNCH BUFFET

MIM'S BRUNCH BUFFET

\$53 Per Person

Fresh sliced fruit with seasonal berries
Fresh baked muffins and Danish
Sliced breakfast breads
Fresh scrambled eggs
Apple wood smoked bacon *OR* turkey bacon
Pork sausage *OR* chicken sausage
Peach flavored brioche French toast
Warm maple syrup
Breakfast potatoes with peppers & onions
Honey butter, preserves and cream cheese

HOME

 BREAKFAST

LUNCH

BREAKS

CARVING STATION

DISPLAYS

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DINNER

HORS D'OEUVRES

BEVERAGE

Choice of one salad

Traditional Caesar – Crisp romaine, parmesan, croutons, Caesar dressing
Mixed Greens – cherry tomatoes, cucumbers, shredded carrots, balsamic vinaigrette
Local Greens – dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette
Summer salad – seedless cucumbers, red onions, feta cheese, red wine vinaigrette
BLT salad – Local harvest baby lettuces, roasted tomatoes, smoked bacon, creamy avocado dressing

Choice of one Entrée

Butter poached, wild caught Atlantic salmon with mustard cream sauce
Molasses glazed Berkshire pork loin,
Pan roasted springer mountain chicken with thyme veloute
18 hour Bourbon & Brown sugar beef brisket

Choice of two sides

Truffle Mac & Cheese
Stone Ground Grits with Farmhouse Cheddar
Whipped Yukon Gold Potatoes
Buttered Asparagus with charred Lemon
Sautéed Broccoli with roasted red peppers
Honey Glazed carrots
Our pastry Chef's selection of sweet treats

*All Brunch Buffets Include
Freshly Brewed Coffee, Tea,
Decaffeinated Coffee, Orange,
Cranberry, and Apple Juice*

*For groups fewer than 50
Guests, additional service fee of
\$150 will apply*

*Buffet service for a maximum
of one hour and 30 minutes*



PLATED BREAKFAST

PLATED BREAKFAST

\$26 Per Person

Choice of

Egg, Breakfast Meat and Potatoes

Scrambled eggs, Breakfast Quiche, Egg Whites, Egg Beaters

Applewood Smoked Bacon, pork sausage, chicken sausage patty, turkey Bacon

Breakfast Potatoes or Shredded Hash Browns

HOME

Egg White Frittata – Warm Veggie Ragù

\$26 Per Person

☞ BREAKFAST

LUNCH

Smoked Bacon & Gruyere Strata – Heirloom Cherry Tomato & Arugula Salad

\$28 Per Person

BREAKS

CARVING STATION

Classic Benedict – Canadian Bacon-pouched Egg-Hollandaise

\$32 Per Person

DISPLAYS

ACTION

Above served with Chef's signature breakfast potato

RECEPTION

*All Plated Breakfasts Include Fresh Orange Juice, Freshly Brewed Coffee, Tea & Decaffeinated Coffee
For groups fewer than 25 Guests, additional service fee of \$150 will apply*

DINNER

Service for a maximum of one hour

HORS D'OEUVRES

BEVERAGE

BREAKFAST ENHANCEMENTS

Individual flavored yogurts \$4 Per Person

Fresh sliced seasonal fruit \$4 Per Person

Individual yogurt parfaits, seasonal berries, house made granola, honey \$5 Per Person



LUNCH BUFFETS

BUILD YOUR OWN LUNCH BUFFET

***All buffets to includes Chef's seasonal soup of the day*

TIER ONE Choose one salad – two entrée – one dessert \$40 Per Person

TIER TWO Choose two salads – two entrée – two dessert \$45 Per Person

TIER THREE Choose three salads – three entrée – three dessert \$49 Per Person

Salads

Classic Caesar – Crisp romaine, aged parmesan, croutons, Caesar dressing

Tossed Mixed Greens – cherry tomatoes, cucumbers, shredded carrots, balsamic dressing

Local Harvest – baby lettuces, dried cranberries, candied pecans, blue cheese crumbles champagne vinaigrette

Southern Potato diced celery, red onions, creamy herb vinaigrette

Baby Spinach, goat cheese black berries – roasted pumpkin seeds – lemon vinaigrette

Southwest chopped Iceberg – Black Beans – Cherry Tomatoes – Roasted Corn Kernels

Crispy tortilla Strips Chipotle Lime vinaigrette

Summer Salad European cucumbers-shaved Red Onion – crumbled Barrel aged Feta – Red Wine dressing

Entrées

Butter milk fried chicken with mac & cheese and garlic green beans

Herb crusted chicken breast with pearl cous cous, tomato ragout

Bourbon glazed beef brisket with brown sugar baked beans and creamy cole slaw

House Smoked pulled pork shoulder with peach bbq, parmesan polenta-roasted Brussel sprouts

Poached Atlantic salmon gremolata with roasted jumbo asparagus and cauliflower puree

Butchers grilled flank steak with roasted fingerlings, glazed carrots and pan demi

Low country boil - Cajun shrimp, crawfish, andouille, new potatoes, corn cobblets and steamed rice

Braised beef short ribs with hoisin demi, whipped potatoes, brussel sprouts

Penne carbonara with sweet peas, pancetta bacon, and parmesan crumbs

Desserts

Mini key lime tarts, mini pecan tarts, carrot cake bites, assorted fruit pie bites, NY cheesecake, assorted cookies, brownies, blondies, pecan peach bread pudding, tiramisu, mini cannolis



HOME

BREAKFAST

☞ LUNCH

BREAKS

CARVING STATION

DISPLAYS

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DINNER

HORS D'OEUVRES

BEVERAGE

All Lunch Buffets include
Freshly Brewed Coffee, Tea, and
Decaffeinated Coffee

For groups fewer than 25
Guests, additional service fee of
\$150 will apply

Buffet service for a maximum
of one hour and 30 minutes

DELI B

\$38 Per Person

Chef's seasonal soup
Mixed field greens salad with cherry tomatoes, cucumbers, shredded carrots, balsamic and ranch dressing
Cured ham, smoked turkey breast, roast beef
Cheddar, Swiss and pepper jack cheeses
Lettuce, tomato, onion and pickles
Mayo & mustard
Assorted sliced breads
Fresh sliced fruit with seasonal berries
Brownies & blondies

HOME

BREAKFAST

☞ LUNCH

BREAKS

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DISPLAYS

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DINNER

HORS D'OEUVRES

BEVERAGE

SANDWICH DELI

\$45 Per Person

Choice of soup

Tomato bisque, Roasted cauliflower, Chicken gumbo, Minestrone

Choice of 2 salads

Local harvest greens, dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette
Heirloom cherry tomatoes, European cucumbers, red onions, Kalamata olives
Baby red potato salad
Creamy Cole slaw
Classic Caesar, crisp romaine, parmesan, croutons, Caesar Dressing

Choice of 3 Sandwiches

Smoked Chicken salad with bibb lettuce, sliced tomatoes on an onion bun
Prime beef with arugula, caramelized onions, horse radish mayo on a corn dusted Kaiser roll
Porchetta – slow roasted pork loin with broccoli rabe, pesto mayo on ciabatta
Southern Ruben – shredded brisket with pickled cole slaw, 1000 Island dressing on marble rye
Buffalo Mozzarella with baby spinach, yellow tomato, balsamic aioli on a rosemary focaccia bun
Jalapeno pimento cheese with smoked bacon and watercress on whole grain bread
Avocado BLT – sliced red and yellow tomato, smoked bacon, frisee and avocado aioli on sourdough
House made potato chips
Assorted fruit pie bites

*All Lunch Buffets include
Freshly Brewed Coffee, Tea, and
Decaffeinated Coffee*

*For groups fewer than 25
Guests, additional service fee of
\$150 will apply*

*Buffet service for a maximum
of one hour and 30 minutes*



- HOME
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SOTHERN LUNCH

\$48 Per Person

Cobb salad, Iceberg lettuce, cherry tomatoes, avocado, bacon, egg, blue cheese,
 Fingerling potato salad
 Choice of two entrées
 Smoked chicken with pineapple-corn relish
 House smoked pulled pork, peach BBQ sauce
 Mustard and brown sugar smoked beef brisket
 Sliced deep fried turkey breast, sausage gravy

Choose two sides

Southern style mac and cheese
 Baked white beans and pancetta
 Braised collard greens with smoked ham hock
 Green beans with crispy onions
 Southern corn bread muffins *OR* jalapeno cheddar corn bread
 Choice of Lemon ice box or pecan pie

HEALTHY AT HEART

\$46 Per Person

Field greens salad – tomatoes, cucumbers, shredded carrots, oil and vinegar
 Summer salad – cucumbers, cherry tomatoes, shaved red onions, Kalamata olives, red wine vinegar

Choice of two Entrées

Grilled herb chicken breast with natural jus
 Dill poached Atlantic salmon, lemon and caper broth
 Cider soaked pork loin, fuji and granny smith apples

Choice of two sides

Steamed broccolini with charred lemon
 Roasted Brussel sprouts
 Herb roasted new potatoes
 Rice pilaf
 Whole wheat dinner rolls
 Sliced fruit with seasonal berries and honey yogurt

*All Lunch Buffets include
 Freshly Brewed Coffee, Tea, and
 Decaffeinated Coffee*

*For groups fewer than 25
 Guests, additional service fee of
 \$150 will apply*

*Buffet service for a maximum
 of one hour and 30 minutes*



LATIN

\$47 Per Person

Mexican chopped salad - crisp romaine, tomatoes, black beans, fresh corn, radish
Black bean hummus, tortilla chips

Choose two entrées

Chicken mole
Chipotle grilled skirt steak
Barbacoa pork
Seared citrus grouper

Sides

Fiesta rice
Refried beans
sautéed peppers and onions
sour cream, guacamole and salsa
flour and corn tortillas
Churros and Flan

HOME

BREAKFAST

☞ LUNCH

BREAKS

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DINNER

HORS D'OEUVRES

BEVERAGE

*All Lunch Buffets include
Freshly Brewed Coffee, Tea, and
Decaffeinated Coffee*

*For groups fewer than 25
Guests, additional service fee of
\$150 will apply*

*Buffet service for a maximum
of one hour and 30 minutes*



PLATED LUNCH

STARTERS

Choice of one

Tomato bisque with basil cream fraiche

Roasted cauliflower soup

Classic Caesar salad, crisp romaine, parmesan cheese, croutons, Caesar dressing

Atl harvest salad, dried cranberries, candied pecans, blue cheese crumbles, champagne vinaigrette

BLT salad, heirloom tomatoes, smoked bacon, creamy avocado dressing

ENTRÉES

Choice of one

Lemon herb poached grouper with edamame succotash, jasmine rice, chardonnay butter sauce

\$47 Per Person

Pan seared Atlantic salmon fillet with bok choy, roasted baby fingerlings, dill broth

\$40 Per Person

Grilled bone in pork chop, whipped sweet potatoes, corn relish, orange onion marmalade

\$38 Per Person

Grilled chicken breast, broccolini, yukon gold puree, roasted garlic herb jus

\$36 Per Person

Petite Filet of beef, grilled asparagus, stone ground blue cheese grits, corn broth

\$48 Per Person

Grilled vegetable napoleon, robust marinara, herb ricotta

\$33 Per Person

DESSERTS

Choice of one

Rustic apple tart, caramel sauce

N.Y. cheese cake, strawberry compote

Banana foster trifle, caramelized bananas, fresh pound cake, Madagascar vanilla

Peanut butter pie, rich chocolate ganache

gluten free flourless chocolate torte available also

HOME

BREAKFAST

 LUNCH

BREAKS

CARVING STATION

DISPLAYS

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RECEPTION

DINNER

HORS D'OEUVRES

BEVERAGE

All Plated Lunches Include

Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

For groups fewer than 25 Guests, additional service fee of \$150 will apply

Service for a maximum of one hour and thirty minutes

Please note that a choice of entrée requires host provided place cards



BREAKS

CHOCOHOLIC BREAK \$20 Per Person

Chocolate chip cookies, fudge brownies, blondies, M&Ms, assorted mini candy bars
Chocolate milk, sodas, Starbucks coffee, Tazo tea selection

MUNCHY TIME BREAK \$17 Per Person

Popcorn, cracker jacks, potato chips, warm pretzels with cheese sauce
Assorted soft drinks and bottled water, Starbucks coffee and Tazo tea selection

TAKE A HIKE BREAK \$18 Per Person

Individual flavored yogurts, organic granola, dried fruits, peanuts,
almonds, Bare naked and granola bars, assorted soft drinks, Powerade, bottled water,
Starbucks coffee and Tazo tea selection

CUPCAKE BREAK *(Based on 4 pcs per person)* \$18 Per Person

Choice of 3 of our pastry chef's mini cupcakes:
Red velvet, chocolate, strawberry shortcake, s'mores, vanilla, turtle
and apple spice Starbucks coffee

ULTIMATE PB&J BREAK \$19 Per Person

Deep fried mini sandwiches: assorted PB&J, Fluffernutter, Nutella chocolate milk shots,
Starbucks coffee, assorted soft drinks

MEDITERRANEAN BREAK \$22 Per Person

House made Hummus and babaganoush, kalamata olives, roasted peppers, cipollini
onions; tomatoes, pickled cucumbers, pita chips, lavosh crackers, warm flatbread, assorted
juices, soft drinks and bottled water

ALL DAY BEVERAGE BREAK \$27 Per Person

Soft Drinks, Bottled Water, Tea, Fresh Brewed Coffee, and Decaffeinated Coffee



CARVING STATIONS

CAJUN INJECTED AIRLINE TURKEY BREAST *(serves 40)* \$250 Each

Southern cornbread stuffing, sage gravy, orange cranberry sauce

MOLASSES MUSTARD GLAZED PORK LOIN *(serves 40)* \$225 Each

Roasted fingerling potatoes, edamame succotash , apple rosemary Jus

**COKE MARINATED &
HOUSE SMOKED BEEF BRISKET** *(serves 30)* \$275 Each

Napa cabbage slaw , angry cukes, peach bbq sauce

SLOW ROASTED PRIME RIB *(serves 40)* \$475 Each

Buttermilk whipped potatoes , horseradish cream & red wine demi

GARLIC & HERB RUBBED LAMB LOIN *(serves 40)* \$375 Each

Herb Roasted Sweet potatoes, mint pesto mayo, ginger ale jus

*All stations served with warm artisan breads and butter
\$150 Chef Attendant Carver Fee for each station*



DISPLAYS

ANTIPASTO

\$14 Per Person

Grilled Asparagus, cauliflower, roasted red peppers, olives, artichokes, pepperoncini,
French bread & crackers

Add Capocollo, Prosciutto & Finocchiona Salame - \$12 per person

CHEESE

\$16 Per Person

Blue, Cheddar, Swiss, garnished with fresh grapes and berries, assorted crostini & crackers

Add Brie, Manchego and Truffle Pecorino - \$12 per person

VEGETABLE CRUDITÉ

\$8 Per Person

Local Market vegetables, Blue Cheese & Ranch, Bread & Crackers

Add Hummus or Pimento Cheese - \$4.50 per person

FRESH FRUIT

\$13 Per Person

Sliced seasonal fruit assorted berries, honey yogurt dip

SHRIMP AND OYSTERS (Serves 50)

Market Price

Poached shrimp, east and west coast oysters, cocktail sauce & scallion mignonette

SEAFOOD

Market Price

Poached gulf shrimp, whole crayfish, crab claws, seasonal oysters, cocktail sauce,
fresh lemon

HOME

BREAKFAST

LUNCH

BREAKS

CARVING STATION

☞ **DISPLAYS**

ACTION

RECEPTION

DINNER

HORS D'OEUVRES

BEVERAGE



ACTION STATIONS

PASTA

\$20 Per Person

Choice of 2 Pastas

Angel hair, fettucine, bowtie, penne, orecchiette, cheese tortellini

Accompaniments

Caramelized onions, mushrooms, kalamata olives, roasted red peppers, artichokes, Italian sausage

Add grilled chicken \$2 per person or baby shrimp \$3 per person

Choice of 2 sauces

Marinara, pesto cream, Alfredo, garlic & white wine broth
Parmesan cheese Red pepper flakes, Assorted Artisan Breads

***gluten free pasta available for additional \$3 per person*

HOME

BREAKFAST

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DISPLAYS

≈ ACTION

RECEPTION

DINNER

HORS D'OEUVRES

BEVERAGE

MAC & CHEESE

\$18 Per Person

Cavatappi or Orecchiette pasta in a rich velvety cheese sauce

Toppings to include: Pancetta bacon, crispy onions, broccoli, baby bellas, green onions

Add blackened shrimp, crayfish or lobster \$5 per person

SHRIMP & GRITS STATION

\$15 Per Person

Creamy Stone ground grits served in a martini glass

Toppings to include: Gulf shrimp, spicy shrimp sauce, red & green peppers, caramelized red onions, Cajun sausage, roasted corn, sharp cheddar, and hot sauce

Minimum order of 3 stations

\$150 Culinarian fee for each station

50 guests minimum



SLIDERS

\$16 Per Person

Angus beef and turkey sliders

Slider buns, assorted cheeses, pickles, angry cukes, bibb lettuce, sliced roma tomatoes, sliced vidalia onions, ketchup, mayo, mustard, herb & garlic pomme frites

Veggie option available upon request

SEAFOOD SLIDER

\$22 Per Person

Grilled mini crab cakes, jumbo sea scallops shrimp boudin

Served with slider buns, brussels kraut, sautéed peppers & onions, assorted cheeses, tartar sauce, cocktail sauce, and dijon mustard truffle pomme frites

STIR FRY

\$20 Per Person

Tender beef, chicken or pork

Accompanied by steamed short grain rice, lo mein noodles, broccoli florets, napa cabbage, julienne carrots snow peas, red onions, peppers, mini corn, water chestnuts, ginger, scallions, cilantro, sesame seeds, hoisin, teriyaki, sweet & sour

HOME

BREAKFAST

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☞ **ACTION**

RECEPTION

DINNER

HORS D'OEUVRES

BEVERAGE

Minimum order of 3 stations

\$150 Culinarian fee for each station

50 guests minimum



RECEPTION

\$75 Per Person

PASSED HORS D'OEUVRES

Bruschetta – heirloom cherry tomato-basil-balsamic reduction

Sweet milk biscuit ricotta – orange onion jam

Shrimp tempura – sweet chili sauce

Chicken & waffle – chipotle honey

DISPLAYS

Seasonal Fruit

Fresh Vegetable Crudité

Assorted Cheeses with French bread and crackers

ACTION STATIONS – Choice of one

Mac & Cheese

Cavatappi or Orecchiette pasta in a rich velvety cheese sauce

Toppings to include: Pancetta bacon, crispy onions, broccoli, baby bellas, green onions

Add blackened shrimp, crayfish or lobster \$5 Per Person

Pasta - Choice of 2 pastas and 2 sauces

Angel hair, fettucine, bowtie, penne, orecchiette, cheese tortellini

Marinara, pesto cream, Alfredo, garlic & white wine broth

Accompaniments will include:

Caramelized onions, mushrooms, Kalamata olives, roasted red peppers, artichokes, Italian sausage, Parmesan cheese Red pepper flakes, assorted artisan breads (**gluten free pasta available)

Add grilled chicken \$3 per person or baby shrimp \$5 Per Person

Shrimp & Grits

Creamy Stone ground grits served in a martini glass

Toppings to include: Gulf shrimp, spicy shrimp sauce, red & green peppers, caramelized red onions, Cajun sausage, roasted corn, sharp cheddar, and hot sauce

HOME

BREAKFAST

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CARVING STATION

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RECEPTION

DINNER

HORS D'OEUVRES

BEVERAGE

Reception Menu includes Iced Tea, Freshly Brewed Coffee, and Tea & Decaffeinated Coffee



Stir Fry

Tender beef, chicken or pork

Accompanied by steamed short grain rice, lo mein noodles, broccoli florets, napa cabbage, julienne carrots snow peas, red onions, peppers, mini corn, water chestnuts, ginger, scallions, cilantro, sesame seeds, hoisin, teriyaki, sweet & sour

Mini Dessert Display

Pecan Tarts, Key Lime Bites, Napoleons, Assorted Mousse Shooters

HOME

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LUNCH

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RECEPTION

DINNER

HORS D'OEUVRES

BEVERAGE

*Reception Menu includes Iced
Tea, Freshly Brewed Coffee, and
Tea & Decaffeinated Coffee*



DINNER BUFFETS

BUILD YOUR OWN DINNER BUFFET

TIER ONE	Choose one salad, two entrees, two desserts	\$60 Per Person
TIER TWO	Choose two salads, two entrees, two desserts	\$65 Per Person
TIER THREE	Choose three salads, three entrees, three desserts	\$70 Per Person

Salads

Classic Caesar, Crisp romaine, aged parmesan, croutons, Caesar dressing
Tossed Mixed Greens - cherry tomatoes, cucumbers, shredded carrots, balsamic dressing
Local Harvest, baby lettuces, dried cranberries, candied pecans, blue cheese, and champagne vinaigrette
Rainbow Kale, white grapes, crushed pecans, gorgonzola, sherry vinaigrette
Baby Spinach, blue chevre, black berries, roasted pumpkin seeds, lemon vinaigrette
Roasted beets, frisee, goat cheese, radicchio, herb vinaigrette
Caprese, sliced roma tomatoes- ciliegine mozzarella, pickled red onions, basil & evoo

Entrées

Butter milk fried chicken with truffle mac & cheese and garlic green beans
Chicken Florentine with broccolini and roasted new potatoes
Bourbon glazed beef brisket with brown sugar baked beans and creamy cole slaw
House Smoked pulled pork shoulder with peach bbq, parmesan polenta, roasted brussel sprouts
Poached Atlantic salmon gremolata with roasted jumbo asparagus and cauliflower puree
Butchers grilled flank steak with roasted fingerlings, glazed carrots and pan demi
Shrimp and grits-Jumbo shrimp, sautéed peppers and onions, shrimp sauce, stone ground old bay grits
Pan seared grouper filet with garlic Bok Choy and herb rice pilaf
Braised beef short ribs with hoisin demi, whipped potatoes, brussel sprouts
Penne carbonara with sweet peas, pancetta bacon, and parmesan crumbs

Desserts

Mini key lime tarts, mini pecan tarts, carrot cake bites, assorted fruit pie bites, NY cheesecake , tiramisu, mini cannolis,mini mousse shooters, mini peanut butter pie

HOME

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RECEPTION

☞ DINNER

HORS D'OEUVRES

BEVERAGE

*All Dinner Buffets Include
Freshly Brewed Coffee, Tea &
Decaffeinated Coffee, warm
rolls & butter*

*Based on one hour and thirty
minutes of service*

*Buffets not available for less
than 50 guests*



DESSERT RECEPTION STATIONS

ICE CREAM STATION

\$12 Per Person

Strawberry, Chocolate and Vanilla Ice Cream
 Chocolate and Caramel Sauces
 Rainbow Sprinkles, Toasted Almonds, Maraschino Cherries,
 Sliced Strawberries and Whipped Cream

**Requires attendant: \$150.00 per attendant*

HOME

BREAKFAST

LUNCH

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RECEPTION

 **DINNER**

HORS D'OEUVRES

BEVERAGE

CUPCAKES

2 bite (*2 dozen minimum order per cup cake flavor)

\$36 Per Dozen

4 bite (*1 dozen minimum order per cup cake flavor)

\$48 Per Dozen

Red Velvet - Cream Cheese Icing, Walnut Pieces

Chocolate - Chocolate Cake, Cacao Nibs, Chocolate Ganache

Vanilla - Vanilla Cake, Vanilla Buttercream, Sprinkled Sugar

Apple Spice - Apple Spice Cake, Caramel Filling, Cream Cheese Icing

Lemon Meringue - White lemon Cake, Toasted Meringue

S'Mores - Chocolate Cake, Graham Cracker, Marshmallow Icing

Turtle - Chocolate Caramel Ganache, Chocolate Cake, Pecan Pieces

Moose Tracks - Chocolate Cake, Peanut Butter Ganache, Chocolate Sauce, and
 Chocolate Bark

VIENNESE STATION *(Based on Five Pieces per Person)*

\$20 Per Person

Mini Pecan Pies

Turtle Brownies

Key Lime Bites

Chocolate Dipped Rice Krispy Treats

Miniature Cupcakes

Napoleons

Assorted Mousse Shooters

*Display and Station service is
 for one hour*

*All Displays and Stations will
 be ordered for all guests*



PLATED DINNERS

STARTERS

Choice of one

Local lettuces with apples, candied walnuts and Elberton bleu cheese, champagne dressing
Seared jumbo scallops, frisée, crispy shallots with a dill-champagne vinaigrette
Grilled gulf shrimp with sweet soy glaze, nappa cabbage slaw, cilantro vinaigrette
Baby lettuce mix with roasted tomatoes, smoked bacon, avocado vinaigrette
Traditional Caesar salad, crisp romaine, shredded parmesan, garlic croutons, Caesar dressing
Baby spinach and romaine, with bourbon poached peaches, spicy ham, goat cheese, shallot-thyme dressing

ENTRÉE SELECTIONS

Herb-Roasted Chicken Breast - Lemon - Pepper Sauce	\$62 Per Person
Sautéed Grouper - Fresh citrus, thyme and shallot broth	\$72 Per Person
Pan Seared Salmon - Grapefruit and Chive Dill Buerre Blanc	\$68 Per Person
Roasted Berkshire Pork Loin - Apple – Tarragon Jus	\$65 Per Person
Grilled Filet Mignon - Rosemary Merlot Demi	\$78 Per Person
Soy ginger Marinated Tofu with assorted grilled vegetables	\$76 Per Person
Butternut squash Agnolotti with garlic cream, candied pecans & arugula	\$75 Per Person

Duet Plates

Seared Petite Filet with Rosemary Demi and Butter Poached Lobster Tail	\$85 Per Person
Seared Petite Filet with Rosemary Demi and Grilled Local Shrimp	\$82 Per Person
Seared Petite Filet with Rosemary Demi and Grilled Salmon	\$80 Per Person
Seared Petite Filet with Rosemary Demi and Maine Diver Scallops	\$85 Per Person
Seared Petite Filet with Rosemary Demi and Herb Roasted Chicken Breast	\$75 Per Person
Vegetable Lasagna with roasted asparagus and light pesto broth	\$75 Per Person

All dinners are served with Freshly Brewed Coffee, Ice Tea & Decaffeinated Coffee, warm rolls & butter

Service for a maximum of one hour and thirty minutes

Please note that a choice of entrée requires host provided place cards

Expect to be Delighted by Our Farm to Table starch and vegetable selections from our local vendors. In doing so your selections will be made shortly before your event.



DESSERT SELECTIONS

Apple crumb pie, cider glaze

NY Cheesecake, chocolate - caramel swirl, whipped cream

Peanut butter pie, whipped cream, caramel sauce

Individual apple tart, vanilla sauce

Double chocolate cake

Key lime pie, wild berry compote

Bourbon pecan pie, molasses peaches

Triple chocolate mousse, raspberry sauce

*** Gluten free flourless chocolate torte also available*

HOME

BREAKFAST

LUNCH

BREAKS

CARVING STATION

DISPLAYS

ACTION

RECEPTION

DINNER

HORS D'OEUVRES

BEVERAGE

*All dinners are served with
Freshly Brewed Coffee, Ice Tea
& Decaffeinated Coffee, warm
rolls & butter*

*Service for a maximum of one
hour and thirty minutes*

*Please note that a choice of
entrée requires host provided
place cards*



HORS D'OEUVRES *(Minimum Order of 25 pieces)*

COLD

Bruschetta - heirloom cherry tomato-basil-balsamic reduction	\$4 Per Piece
Smoked salmon - dill cream fraiche – capers-rye crisp	\$5 Per Piece
Sweet milk biscuit ricotta - orange onion jam	\$4.50 Per Piece
Ahi tuna - wasabi-soy-toasted sesame	\$5.50 Per Piece
Sockeye salmon - micro herb salad-lemon-salmon roe	\$5.50 Per Piece
Shrimp cocktail shooter - diced tomato- horseradish	\$5.00 Per Piece
Bay scallop spoon - cauliflower puree -smoked bacon	\$5.50 Per Piece
Watermelon spoon - goat cheese-mint	\$4.50 Per Piece

HOT

Baked potato bites - sour cream-smoked bacon-chive	\$4.00 Per Piece
Mini Jonah crab fritter - spicy rémoulade- cilantro	\$4.50 Per Piece
Lemongrass glazed chicken skewer	\$4.00 Per Piece
Skirt steak Skewer - bourbon glaze	\$4.50 Per Piece
Shrimp tempura - sweet chili sauce	\$5.50 Per Piece
Chicken & waffle - chipotle honey	\$4.50 Per Piece
Brie purse raspberry - almond	\$4.00 Per Piece
Mini beef wellington - red wine shallot reduction-parsley	\$4.50 Per Piece
Mini chicken wellington - lemon pepper veloute	\$4.50 Per Piece
Kung pow chicken lollipop - peanuts	\$5.00 Per Piece
Seared Lamb - mint pesto	\$5.50 Per Piece
BBQ pork biscuit - pulled pork-peach bbq-chow chow	\$4.50 Per Piece

HOME

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☞ **HORS D'OEUVRES**

BEVERAGE



BEVERAGE

BAR PACKAGES

Inclusive of domestic & import beers, house wines, soft drinks, juices, bottled water, and priced per person

Platinum		Gold		Silver		Beer and Wine	
One Hour	\$25	One Hour	\$22	One Hour	\$20	One Hour	\$17
Two Hours	\$43	Two Hours	\$37	Two Hours	\$31	Two Hours	\$26
Three Hours	\$58	Three Hours	\$49	Three Hours	\$41	Three Hours	\$33
Four Hours	\$73	Four Hours	\$61	Four Hours	\$51	Four Hours	\$41
Five Hours	\$88	Five Hours	\$73	Five Hours	\$61	Five Hours	\$49

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DINNER

HORS D'OEUVRES

BEVERAGE

	Platinum	Gold	Silver
Vodka	Grey Goose	Tito's	Smirnoff
Gin	Bombay Sapphire	Tanqueray	Fords
Scotch	Chivas Regal	Dewar's	Famous Grouse
Bourbon	Makers Mark	Jack Daniels	Jim Beam
Whiskey	Crown Royal	Seagram's VO	Seagram's 7
Rum	Myers Dark	Captain Morgan	Bacardi Silver
Tequila	Parida Reposado	Partide Blanco	Cimarron Reposado
Cordials	Kahlua	Amaretto	Bailey's Irish Cream

All prices subject to a customary current taxable service charge of 24% and applicable local state tax are added to list price.

Cash bar prices are inclusive of service charge and applicable state sales taxes.

\$150 fee per Bartender up to 4 hours

\$150 fee per Cashier up to 4 hours



HOSTED CONSUMPTION BAR- PRICED PER DRINK

Requires One Bartender per 75 guests

Platinum Brands	\$10.50 Per Drink
Gold Brands	\$ 9.50 Per Drink
Silver Brands	\$ 8.50 Per Drink
Imported Beer	\$7.50 Per Drink
Domestic Beer	\$6.50 Per Drink
House Wine by the Glass	\$8 Per Drink
Cordials	\$10 Per Drink
Soft Drinks & Juices	\$4 Per Drink
Bottled Water	\$4 Per Drink

HOME

CASH BAR- PRICED PER DRINK

Requires One Bartender & Cashier per 75 guests

BREAKFAST

Platinum Brands	\$13 Per Drink
Gold Brands	\$12 Per Drink
Silver Brands	\$11 Per Drink
Imported Beer	\$9 Per Drink
Domestic Beer	\$8 Per Drink
Wine by the Glass	\$9 Per Drink
Cordials	\$12 Per Drink
Soft Drinks & Juices	\$5 Per Drink
Bottled Water	\$5 Per Drink

LUNCH

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DINNER

HORS D'OEUVRES

BEVERAGE

	Platinum	Gold	Silver
Vodka	Grey Goose	Tito's	Smirnoff
Gin	Bombay Sapphire	Tanqueray	Fords
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