



APPETIZERS AND STATIONS

CLASSIC PASSED

\$48 PER DOZEN
MINIMUM 2 DOZEN

Strawberry Goat Cheese Crostini

Chicken Salad Phyllo Cup

Spinach and Feta Spanakopita

Tomato Basil Mozzarella
Bruschetta

Assorted Mini Quiche

Jalapeno Bacon Pimento Cheese
Phyllo Cup

assorted tea sandwiches
(GF available)

seasonal soup shooter
mac and pimento cheese fritter

Roasted Vegetable Skewer(GF)(V)

Boursin Cheese on Cucumber
with Sundried Tomato

Caprese Skewer (GF)(V)

DELUXE PASSED

\$58 PER DOZEN
MINIMUM 2 DOZEN

Thai Chicken Satay Skewer

Deviled Eggs with Bacon(GF)

Seasonal Salad Shooter(GF)

Shrimp Cocktail Shooter (GF)

Shrimp Salad Phyllo Cup

Southern Ham Biscuits

PREMIUM PASSED

\$68 PER DOZEN
MINIMUM 2 DOZEN

Ahi Tuna Shooters (GF)

Mini Beef Wellington

Tenderloin Crostini with
Horseradish

Smoked Salmon on Cucumber(GF)

++Food and beverage items will incur a 22% service fee, and 8.9% sales tax.

Please let us know if there are any dietary concerns/considerations we can accommodate.

EVENING FOOD STATIONS ADD ONS

PRICED PER PERSON

GRAZING TABLE | \$18

assorted meats, cheeses, fruits,
nuts, olives, pickles, spreads, etc

POTATO BAR | \$15

Whipped potatoes or Baked
potatoes, butter, bacon, scallions,
cheddar cheese

PASTA STATION | \$15

choose 2: bowtie, penne, rotini,
tortellini +\$3, ravioli +\$4
choose 2: pink vodka, white alfredo,
marinara, bolognese, arrabbiata
choose 2: mushrooms, meatballs,
link sausage, shrimp +\$5

SALAD BAR | \$12

lettuce blend with seasonal
toppings and dressing selection

GRIT OR MAC AND CHEESE BAR | \$15

bacon, cheddar cheese, chives
(pulled pork, shrimp or grilled
chicken +\$5)

OMELETE STATION | \$15

choose 4: cheddar cheese, bacon,
ham, sausage, peppers, mushrooms,
onions, boursin cheese, tomato,
spinach, jalapeno, scallions

CARVING STATION ~ 4OZ PORTIONS

+\$175 station attendant

tenderloin \$11

glazed ham \$9

roasted turkey \$9

prime rib \$10

MINI DESSERT DISPLAY

PRICED \$42 PER DOZEN

Lemon Bar

Mini Brownie

Key Lime Tartlet

Mixed Berry Tartlet

Strawberry Cream Cheese Bar

Chocolate Dipped Strawberries (GF)

Ginger Bite

Petite Four

Blueberry Cheesecake Bite (GF)

Sugar Cookie

French Macaron (GF)

Heart Shaped macaroon (GF)

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BUFFET OR FAMILY STYLE: \$80++ PER GUEST
PLATED: \$96++ PER GUEST

Dinner Rolls, Fountain Drinks, Tea, and Coffee Included

PASSED APPETIZERS

Select three Classic options from Appetizers Menu
Upgrade to Deluxe, +\$3 per item
Upgrade to Premium, +\$5 per item

SOUP OR SALAD

SELECT ONE

House or Caesar Salad	Classic Vegetable Soup(GF)
Berry Spinach Salad(GF)	Chilled Tomato Gazpacho
Tomato, Cucumber, Vidalia Onion Salad(GF)(V)	Seasonal Soup

ENTREE

SELECT TWO ENTREES. FOR 3 CHOICES OR DUAL ENTREES, ADD +\$5

SALMON FILET(GF) blackened, grilled, or citrus-glazed [trout +\$5, sea bass +\$10]	GRILLED OR PANKO CRUSTED CHICKEN(GF) with a red pepper cream sauce or lemon caper cream sauce
PORK TENDERLOIN(GF) in bourbon marinade	BUTTERMILK FRIED CHICKEN with white pepper gravy
GRILLED FILET MIGNON(GF) +\$10 with bearnaise, chimichurri, or mushroom wine sauce	CREAMY TUSCAN VEGAN PASTA with sundried tomatoes, basil, spinach and mushrooms
GRILLED PORTOBELLO CAPS(V) over roasted vegetable couscous	

VEGETABLES

SELECT ONE

Honey Roasted Carrots

Grilled Seasonal Vegetables

Sauteed Broccolini

Sauteed Asparagus

Green Beans(Garlic or Almondine)

STARCH

SELECT ONE

Baked Macaroni and Cheese

Rosemary New Potatoes

Garlic Whipped Potatoes

Yellow OR Wild Rice

Roasted Vegetable Couscous

DESSERT

SELECT ONE

French Silk Swan (GF)

Key Lime Pie

Bourbon Pecan Pie

Georgia Peach Cobbler

Flourless Chocolate Torte w/ Raspberry Coli (GF)

Assorted Mini Dessert Platter - Pick 4 from Stations Menu

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Late Night bites are displayed toward the end of the event. Served in disposable paper boats

FRENCH FRIES STATION

Waffle Fries, Cajun Spiced Fries, Sweet Potato Fries
Ketchup, Ranch, Buffalo sauce, Siracha Aioli
\$6.00/person

SOFT PRETZEL STATION

Soft Pretzel Bites -Original salted and Cinnamon & Sugar
Dipping Sauces - Yellow mustard, beer cheese, Marinara
\$8.00/person

FRIED PICKLES

Served with Ranch and Siracha Aioli
\$6.00/person

TORTILLA CHIPS AND QUESO

\$4.00/person

PIZZA BITES

Cheese & Pepperoni
\$4.00/person

DONUT DISPLAY

Glazed, Strawberry frosted, Chocolate
\$5.00/person

HOT DOG BAR

Wrapped hotdogs with condiment bar
Ketchup, Yellow Mustard, Mayo, Relish
\$8.00/person

POPCORN STAND/DISPLAY

Popcorn stand with prebatched bags and seasoning
Butter, Salt, Flavored powers
\$5.00/person

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