



DAYTIME BEVERAGES

BOTTOMLESS PUNCH BOWLS

\$20 PER GUEST FOR ONE, \$30 PER GUEST FOR TWO
\$10 FOR NON ALCOHOLIC OPTION

COACH HOUSE PUNCH BOWL

champagne, fruit juices,
ginger ale

STARGAZER PUNCH BOWL

champagne, cranberry juice,
and a slice of fresh lime

MIMOSA PUNCH BOWL

sparkling champagne and
orange juice

PITCHERS

\$60, SERVES 5-6 GLASSES

YOUR CHOICE OF:

coach house punch, mimosa,
stargazer, bloody mary

BOTTLES

\$45, SERVES 4 GLASSES

YOUR CHOICE OF:

red wine, white wine, rose,
or champagne

BY THE GLASS

\$12

PUNCH

coach house punch,
mimosa, or
stargazer

\$14

SPECIALTY

bubbly atlantan, georgia
peach, bloody mary,
swan collins, mint julep

\$14

WINES

red wine, white
wine, rose,
or champagne

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



MIMOSA BAR

\$240, MAKES 24 GLASSES

4 BOTTLES OF CHAMPAGNE, 1 PITCHER OF ORANGE JUICE,
1 PITCHER OF CRANBERRY JUICE, ORANGE GARNISH
additional bottles of champagne (\$45)
Additional juice (\$16) a la carte; Pineapple, Mango, Pomegranate

TOPPING BAR

\$48 SELECT 4

Strawberries, blueberries, Pineapple, Raspberries, Lime Wedges

BLOODY MARY BAR

\$195, MAKES 24 GLASSES

4 PITCHERS OF BLOODY MARY MIX + CELERY STICK
SELECT 4 TOPPINGS

CLASSIC TOPPINGS:

GREEN OLIVES, CARAMELIZED BACON, LIME WEDGES,
PICKLED OKRA, PICKLES, PICKLED ONIONS, CARROTS,
PICKLED PEPPER, TAJIN RIMMED GLASS,

UPGRADED TOPPINGS \$20 EACH

ANTIPASTA STICK, SHRIMP SKEWER, DEVEILED EGGS,
BLUE CHEESE STUFFED OLIVES, CHICKEN SATAY SKEWER



\$45++ PER GUEST

Mini Muffins, Fountain Drinks, Tea, and Coffee Included

STARTER

SELECT ONE

Mac and Pimento Cheese Fritters w/Bacon Jam on the side
Ham Biscuits served with Honey Mustard
Caprese with Balsamic Reduction(GF)(V)
Vegetable Skewers (GF)(V)
Assorted Tea Sandwiches (GF available)
Mixed Greens with Champagne Vinaigrette(GF)(V)
Cheese and Charcuterie Board +\$3/person

ENTREE

SELECT ONE

THE SWAN'S FAVORITE
two timbales of our signature chicken
salad, served with fresh/frozen fruit and
mixed greens,
option to serve on croissant

SOUTHERN FRIED GREEN
TOMATO BLT
on toasted sourdough with remoulade on
the side. Add Salmon +\$5

THE BEST OF BOTH +\$2
one timbale each of our chicken salad and
shrimp salad, served with fresh/frozen
fruit and mixed greens,
add egg salad +\$3

SPINACH QUICHE (V)
slice of our fresh spinach quiche, served
with mixed greens
add bacon or ham +\$2
GF Crustless option

CHICKEN POT PIE
creamy chicken and vegetables, served
with mixed greens

SOUP AND TEA SANDWICHES
cup of homemade soup, served
with four tea sandwiches

GRILLED PORTOBELLO
served over roasted vegetable cous cous

DESSERT

SELECT ONE

French Silk Swan(GF) | Key Lime Pie | Bourbon Pecan Pie Flourless
Chocolate Torte (GF)

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



\$55 + + PER GUEST

Fountain Drinks and Coffee Included

STARTER

FAMILY STYLE

Seasonal Fresh Fruit and Pastries

ENTREE

SELECT ONE, (CHOICE OF TWO +\$10/PERSON)

OVEN BAKED FRITTATA (GF)

eggs, bacon, and cheddar
select 2 sides

VEGETARIAN QUICHE

spinach and cheese
select 2 sides

GARDEN FRITTATA (GF)

eggs, roasted vegetables, and swiss
select 2 sides

CHICKEN AND WAFFLES

fried chicken, belgian waffles and syrup
select 1 side

QUICHE LORRAINE

ham, onion, and cheese
select 2 sides

SHRIMP AND GRITS(GF)

shrimp, peppers, bacon sausage,
and onions with stone ground grits
select 1 side

SIDES

SELECT ONE OR TWO (INDICATED ABOVE)

pork or chicken breakfast sausage

cherrywood smoked bacon

frozen fruit salad

roasted breakfast potato

yogurt with granola(GF)

stone ground grits (GF)

DESSERT ADD ON

\$8 PER PERSON

French Silk Swan | Key Lime Pie | Bourbon Pecan Pie
Flourless Chocolate Torte (GF)

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SWAN'S SIGNATURE

\$55++ PER GUEST

Mini Muffins, Fountain Drinks, Tea, and Coffee Included

STARTER

SELECT ONE

Mac and Pimento Cheese Fritters w/Bacon Jam on the side
Ham Biscuits served with Honey Mustard
Caprese with Balsamic Reduction(GF)(V)
Vegetable Skewers (GF)(V)
Assorted Tea Sandwiches (GF available)
Mixed Greens with Champagne Vinaigrette(GF)(V)
Cheese and Charcuterie Board +\$3/person

ENTREE

SELECT ONE , SELECT TWO + \$10

GRILLED CHICKEN
with a red pepper cream sauce

GRILLED SHRIMP
marinated in garlic and olive

GRILLED^{oil} SALMON
with a citrus glaze

TOP SIRLOIN STEAK
with a chimichurri sauce

PORK TENDERLOIN
with bourbon glaze

SIDES

SELECT TWO

Yellow or Wild Rice Pilaf

Rosemary New Potatoes

Garlic Whipped Potatoes

Grilled Seasonal Vegetables

Sauteed Broccoli or Asparagus

Glazed Carrots

Roasted Vegetable Cous Cous

DESSERT

SELECT ONE

French Silk Swan(GF) | Key Lime Pie | Bourbon Pecan Pie
Flourless Chocolate Torte (GF)

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\$58++ PER GUEST

Antique China, Fountain Drinks, and
Coffee Included

HOT TEA

SELECT TWO

ORGANIC EARL GREY
blend from India and China,
natural oil of bergamot (decaf)

ENGLISH BREAKFAST
China black 100% keemun
(caffeine)

WEDDING BLEND
white tea with lemon, vanilla,
and rosebud (caffeine)

PARIS BLEND
fruity black tea with vanilla,
caramel, lemon, and bergamot
(caffeine)

CHAMOMILE
Egyptian chamomile flowers sourced
directly from Egypt (caffeine free)

PRESET ON TABLES

large scone with clotted cream and lemon curd
signature cheese straws

add cheese ring with sweet preserves and crackers \$12/table

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SAVORY

SELECT FOUR

strawberry and goat cheese bruschetta
tomato, basil, mozzarella bruschetta
mini ham biscuits with honey mustard
spinach and feta spanakopita
shrimp and grit cakes with bacon
assorted tea sandwiches (select two)
GF bread available:
chicken salad
pimento cheese
cucumber cream cheese
arugula roll ups
asparagus prosciutto triangles

spinach and feta spanakopita
turkey or vegetable pinwheels
assorted miniature quiches
smoked salmon on toast or cucumber (GF)
chicken salad in phyllo cups
boursin cheese, sun-dried tomato,
and cucumber bites
jalapeno bacon pimento cheese
in phyllo cups
roasted vegetable skewers (GF)(V)

SWEETS

SELECT THREE

sugar cookies
strawberry cream cheese bars
chocolate-dipped strawberries(GF)
chocolate and toffee pecan bars
petite fours
blueberry cheesecake bites(GF)
mini french silk swans(GF)

ginger bites
mini dark chocolate brownies
mixed berry tartlets
key lime tartlets
french macarons(GF)
heart shaped macarons(GF) +\$1/person

ENTREE ADD ON

IN ADDITION TO TEA MENU

slice of quiche lorraine \$8
slice of spinach quiche \$8
chicken salad croissant \$8
shrimp salad croissant \$10

2 timbales chicken salad \$8
1 timbale chicken salad \$4
2 timbales shrimp salad \$10
1 timbale shrimp salad \$5

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\$30++ PER CHILD

12 and under

Antique China
Served on Small Tiered Stand
Non Alcoholic Drinks Included

BEVERAGES

SELECT ONE, SERVED IN ANTIQUE TEACUPS AND POTS

hot tea
lemonade
swan coach house punch

SAVORY

PICK THREE

tea sandwiches, ham or turkey
mini pb&j sandwiches
assorted mini quiche
chicken fingers and honey mustard
mini ham biscuits w/honey mustard

SWEETS

PICK THREE

mini brownies
fresh fruit cup
sugar cookies
mini french silk swan

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HOSPITALITY MENU

MORNING HOSPITALITY DISPLAY

\$13 PER PERSON

coffee and tea station
orange juice and cranberry juice
SCH water bottles
signature mini muffins
signature cheese straws

PICK ONE:

assorted breakfast pastries
assorted bagels, cream cheese, and butter
croissants and whipped sweet
butter and preserves

COFFEE BREAK

\$7 PER PERSON

coffee and tea station
SCH water bottles

PICK ONE:

signature mini muffins
signature cheese straws

ADD ONS

PRICED INDIVIDUALLY

soft drinks \$3/person
juice \$8/pitcher
ham biscuits \$5/person
seasonal fresh fruit \$5/person
yogurt and granola parfait \$5/person
assorted bagels, cream cheese, and
butter \$5/person
croissant and whipped sweet butter
and preserves \$5/person

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MORNING FOOD STATIONS

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

WAFFLE BAR | \$15

Warm premade waffle, maple syrup, blueberries, strawberries, Banana slices chocolate chips, whip cream

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

** Chef Attendant required \$175
1 attendant per 20 guests

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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