



## Buffet Reception

**\$80++ per guest**

Includes all non-alcoholic beverages

**Tray Passed : Hors d'oeuvres (Select Three)**


Strawberry & Goat Cheese Bruschetta 

Spicy Pimento Cheese Phyllo Cups 


Signature Shrimp Salad Phyllo Cups

Seasonal Mini - Soup Shooter   

Tomato, Basil & Mozzarella  
Crostini 

Mac + Pimento Cheese Fritters   
*Additional \$3++ per guest*

Cornmeal Crusted Fried Green Tomatoes *with*  
*Goat Cheese and Red Pepper Remoulade*   
*Additional \$3++ per guest*

Deviled Eggs topped  
*with Smoked Bacon*   
*Additional \$3++ per guest*

Beef Wellington  
*Additional 5++ per guest*

Smoked Salmon on Rye Toast Points  
*Additional 5++ per guest*


Sausage Stuffed Mushroom Caps  
*Additional 5++ per guest*  
 *Option Available*

Shrimp Cocktail Shooter   
*Additional \$6++ per guest*

Miniature Ham Biscuits  
*with Homemade Honey Mustard*  
*Additional \$6++ per guest*

Beef Tenderloin Crostini  
*with Horseradish Cream*  
*Additional \$6++ per guest*

Pickled Georgia White Shrimp  
on Herb Crouton  
*Additional \$6++ per guest*

Smoked Salmon on Potato Cake *with*  
*Goat Cheese, Red Onion Capers, Chives*   
*Additional 5++ per guest*

Chicken Satay Skewers  
*Additional \$3++ per guest*

++ Accounts for a 28% service fee and 8.9% sales tax.

Please speak with your Event Sales Manager regarding any dietary restriction, such as allergies.

## Buffet Display

### Soup and Salad (Select One either Soup or Salad)

Served with a Fresh Bread Display

Hearty Vegetable Soup  

Shrimp and Corn Chowder



Chilled Tomato Gazpacho  
with Herbs and EVOO   

Chilled Potato Soup  
with Chives 

Pear Gorgonzola Salad with Mixed  
Greens and Candied Pecans,  
Red Wine Vinaigrette  

Baby Spinach Salad with Apples,  
Blue Cheese and Marcona Almonds,  
Apple Cider Vinaigrette  

Classic Caesar Salad

Vine Ripe Tomato, Cucumber, Vidalia  
Onion Salad with a Vinaigrette  

### Entrée Selections (Select Two)

Airline Chicken Breast  
in a Lemon Caper Sauce 

Panko- Crusted Chicken

Bourbon – Marinated Pork Tenderloin 


Citrus - Glazed Salmon Filet 

Wood Smoked Pulled Chicken  
with Classic BBQ sauces 

Wood Smoked Pulled Pork BBQ  
with Classic BBQ sauces 

Grilled Filet Mignon - Balsamic & Port  
Reduction Additional \$10++ per guest 

Buttermilk Fried Chicken Breast & Waffles  
served with choices of White Sausage  
Gravy or Maple Syrup Additional \$6++ per guest

Buttermilk Biscuit Bar  
Ham, Jams, Apple Butter, Peach Butter, Honey  
Additional \$5++ per guest  
 Option Available

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## Accompaniments: *Select Two*

Stone Mill Grits Bar  
Bacon, Cheddar Cheese, Chives,  
Sour Cream, Butter *Additional \$2++ per guest*  
  *Option Available*

Loaded Whipped Potato Bar  
Bacon, Cheddar Cheese, Chives, Sour  
Cream, Butter *Additional \$2++ per guest*  
 *Option Available*


Seasonal Vegetables 

Oven Baked Rosemary New Potatoes 

Green Beans Almandine 

Garlic Whipped Potato

Lemon-Garlic Grilled Asparagus 

Cous-Cous 

Oven Roasted Broccolini  
with EVOO and Red Pepper Flakes  

Baked Macaroni & Cheese Bar  
Bacon, Cheddar Cheese, Chives,  
Sour Cream, Butter *Additional \$2++ per guest*  
 *Option Available*

Sweet and Spicy Collard Greens  
 *Option Available*

***Chef Attended Stations are \$150 per chef***

## Dessert Selections: *Select One*

Key Lime Pie

Swan Coach House Recipe Pecan Pie

Georgia Peach Cobbler

Assorted Mini-Dessert Platter (Chef's Choice)

French Silk Swan  
*Additional \$3++ per guest*



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