



Custom Plated & Served Menu

\$80++ per guest
Includes Iced Tea

Tray Passed Hors d'Oeuvres: *Select Three*

Strawberry & Goat Cheese Bruschetta

Spicy Pimento Cheese Phyllo Cup

Signature Shrimp Salad Phyllo Cups

Seasonal Mini- Soup Shooter

Tomato, Basil & Mozzarella Crostini

Mac + Pimento Cheese Fritters

Chicken Satay Skewers

Additional \$3++ per guest

Deviled Eggs

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

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

Select 1 Starter: *Your choice of soup or salad*

Soup

Classic Vegetable Soup

Seasonal Soup

Chilled Gazpacho

Salad

House **or** Classic Caesar Salad

Pear Gorgonzola Salad

Baby Spinach Salad

++ 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.



Entrée Selections: *Select One*
(Please select **one** for all guests)

Airline Chicken Breast
In a Lemon Caper Sauce

Panko- Crusted Chicken

Bourbon – Marinated Pork
Tenderloin

Citrus- Glazed Salmon Filet

Grilled Filet Mignon- Balsamic & Port Reduction (+ \$10 pp)

Accompaniments

(Served with your entrée selection. Select **one** starch **and one** vegetable)

Vegetable

Seasonal Vegetables

Green Beans Almandine

Lemon-Garlic Grilled Asparagus

Steamed Broccolini

Starch

Oven Baked Rosemary New
Potatoes

Whipped Potatoes

Cous-Cous

Baked Macaroni & Cheese

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

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