

HORS D'OEUVRES MENU 2

PRICING - PER PERSON

Light - 1 piece per choice / 5 Choices - \$13.00 / 6 Choices / \$16.00 / 8 Choices \$18.00

Medium - 1.5 pieces per choice / 5 Choices - \$17.00 / 6 Choices / \$20.00 / 8 Choices \$22.00

Heavy - 2 pieces per choice / 5 Choices - \$20.00 / 6 Choices / \$23.00 / 8 Choices \$25.00

All prices exclude 20% Gratuity & 7% GA Sales Tax

PANCETTA WRAPPED ASPARAGUS

Citrus marinated fresh asparagus wrapped in pancetta ham and lightly grilled.

CRAB STUFFED MUSHROOMS

Roasted, marinated mushroom caps stuffed with fresh seasoned crab meat.

SMOKED SALMON TOASTS

Exquisite, wafer-thin smoked salmon on toasted flat bread. Topped with dill cream and capers.

CHILLED COCKTAIL SHRIMP

Fresh Shrimp poached in white wine & lemon. Served with chipotle remoulade.

MINI CRAB CAKES

Fresh Lump & Claw Crab meat with micro-diced vegetables. Served golden brown.

MINI BAKED BRIE

Imported brie baked in puff pastry. Served with a buttery honey pecan sauce.

BACON WRAPPED SCALLOPS

Fresh sea scallops wrapped in bacon.

SPINACH & ARTICHOKE STUFFED MUSHROOMS

Marinated and roasted mushroom caps filled with cream cheese, artichoke hearts & spinach.

ROMA TOMATO AND ASIAGO BRUSCHETTA

With aged Balsamic and golden toast points.

GLAZED SESAME CHICKEN SKEWERS

Juicy, sweet and spicy strips of chicken breast skewered with a sprinkle of sesame seeds.

PESTO SHRIMP TOASTS

Juicy, poached shrimp, served chilled on baked toast rounds with house pesto and sun-dried tomatoes.

GOURMET CHEESE TRAY

A fine assortment of fresh cheese with a selection of crackers.

VEGETABLE CRUDITÉ TRAY

Fresh seasonal vegetables with a ranch dipping sauce.

FRESH FRUIT TRAY

Deliciously fresh selection of seasonal fruits.

ASSORTED PETIT DESSERTS

A tantalizing array of assorted mini sweets and pastries.

BUFFET MENU 2

\$30.00 Per Person

Price excludes 20% Gratuity

& 7% GA Sales Tax

APPETIZERS

Choice of 2

Add an additional choice for \$2..50 per person

ENGLISH SAUSAGE ROLLS

English style pork sausage with Bass Ale whole grain
mustard sauce

BRUSCHETTA

Golden toast rounds topped with fresh tomato, aged balsamic,
olive oil and shredded parmesan cheese

SPINACH AND ARTICHOKE STUFFED MUSHROOMS

Marinated and roasted mushroom caps filled with cream cheese,
artichoke hearts and spinach

CHIPOTLE B.B.Q SHRIMP SKEWERS

Plump local shrimp in our sweet & spicy B.B.Q sauce

SALAD COURSE

Choice of 1

CAESAR SALAD

Fresh romaine tossed with parmesan, herbed croutons and our zesty Caesar dressing

HOUSE SALAD

Mixed greens, shaved red onion, strawberries, candied pecans tossed in a sweet peppercorn vinaigrette

ENTREE CHOICES

Choice of 2

COQ AU VIN

Classic French dish of braised chicken with merlot
and root vegetables

ROASTED SALMON AU POIVRE

Served with a brandy Dijon cream sauce

LONDON BROIL

Slow roasted, thin sliced roast beef. Served in a rich
cabernet demi glace

TRI COLORED CHEESE RAVIOLI

Fresh tomato, basil and roasted garlic sauce

ACCOMPANIMENTS

Choice of 2

SAUTÉED BROCCOLI WITH GARLIC

CREAMY MASHED POTATOES

SAUTÉED GARLIC GREEN BEANS

BAKED MACARONI CHEESE

DESSERT

Choice of 1

KEY LIME PIE

ICED CARROT CAKE

BUFFET MENU 3

\$35.00 Per Person

Price excludes 20% Gratuity & 7% GA Sales Tax

APPETIZERS

Choice of 2

Add an additional choice for \$2.50 per person

CHILLED COCKTAIL SHRIMP

Fresh shrimp poached in white wine & lemon. Served
with chipotle remoulade

SMOKED SALMON TOASTS

Exquisite, wafer-thin smoked salmon on toasted
flat bread topped with dill cream and capers

CRAB STUFFED MUSHROOMS

Roasted, marinated mushroom caps stuffed with fresh
seasoned crab meat

PANCETTA WRAPPED ASPARAGUS

Citrus marinated fresh asparagus wrapped in pancetta
and lightly grilled

SALAD COURSE

Choice of 1

CAESAR SALAD

Fresh romaine tossed with parmesan, herbed croutons and our zesty Caesar dressing

HOUSE SALAD

Mixed greens, shaved red onion, strawberries, candied pecans tossed in a sweet peppercorn vinaigrette

ENTREE CHOICES

Choice of 2

ROASTED FILET OF SALMON

Served with a light champagne dill cream sauce

CHICKEN MARSALA

Classic Sicilian dish with Marsala wine and vegetables

CENTER CUT PORK TENDERLOIN

Roasted loin of pork with cranberry balsamic
pan sauce

BRAISED BEEF TENDERLOIN TIPS

With wild mushroom Madeira cream sauce

ACCOMPANIMENTS

Choice of 3

SAUTÉED BROCCOLI WITH GARLIC

CREAMY MASHED POTATOES

GLAZED BABY CARROTS

SAUTÉED GARLIC GREEN BEANS

BAKED MACARONI CHEESE

ROASTED ROSEMARY REDSKIN POTATOES

DESSERT

Choice of 2

KEY LIME PIE

CHOCOLATE PEANUT BUTTER CREAM PIE

ICED CARROT CAKE

SOUTHERN PECAN PIE

10 Downing

ELIZABETHAN MENU

A Great British Feast

Buffet—\$40 or Family Style—\$40

Appetizers – Choice of two

Scottish Smoked Salmon – potato salad, creamed horseradish, chives and watercress

Butter-Poached Shrimp with Citrus Beurre-Blanc

Angus Beef Carpaccio with popped capers, aged parmesan and balsamic reduction

Chicken Roulade stuffed with mushrooms and spinach. Sage veloute.

Asparagus Tart – sharp cheddar, tomatoes and thyme

Salads – Please select one

Arugula, Stilton, Pear and Walnut – garlic chive vinaigrette

Baby Spinach, Tomato, Boiled Egg, Cucumber and Bacon – raspberry shallot vinaigrette

Entrees – Choice of two

Roasted Rib of Angus Beef – Yorkshire pudding, glazed organic baby carrots, buttered green beans, natural jus and roasted potatoes

Ocean Pie – Salmon, cod, shrimp, scallops, leeks, boiled egg. Glazed organic baby carrots and buttered green beans

Braised Lamb Shank – roasted garlic mash, caramelized root vegetables and rosemary jus

Honey Glazed Pork Tenderloin – celery root puree and braised red cabbage

Pan-Seared Cod – creamed leeks, new potatoes and herb vinaigrette

Shepherd's Pie – glazed organic baby carrots and buttered green beans

Cumberland Pork Sausages – mustard mash, braised red cabbage and caramelized onion jus

Puddings – Choice of two

Eton Mess – meringue, whipped cream, stewed strawberries and vanilla bean ice-cream

Canterbury Burnt Cream – the original crème brûlée

Peach and Blackberry Crumble – real English custard

Chocolate Torte—Blackberry coulis

Sticky Toffee Pudding – with pecan toffee sauce

MADISON MENU

\$45 per person ++

Price excludes 20% Gratuity & 7% GA Sales Tax

APPETIZER COURSE

HOST SELECTS 1

ROASTED WILD MUSHROOM BISQUE

With goat cheese crouton.

SCOTTISH SMOKED SALMON

With potato salad, horseradish and watercress

SEARED SEA SCALLOPS

With Micro-Green salad and Lemon Chipotle drizzle.

SALAD COURSE

Guest Selects 1

CAESAR SALAD

Fresh romaine tossed with parmesan, herbed croutons and our zesty Caesar dressing.

CHURCHILL'S HOUSE SALAD

Mixed greens, red onions, strawberries and candied pecans tossed in a sweet peppercorn vinaigrette.

ENTREE

Guest Selects 1

HERB CRUSTED SALMON

Fresh filet of Atlantic salmon with herbed breadcrumb crust. Parmesan polenta, grilled asparagus and warm roasted red pepper coulis.

NEW YORK STRIP AU POIVRE

Pepper crusted 10oz Angus New York Strip. Served atop garlic potato puree with steamed broccolini.

CHICKEN MARSALA

Pan-roasted chicken breast with sauce Marsala. Served atop Basmati rice with steamed broccolini.

DESSERT

Guest Selects 1

CARROT CAKE

With Grand Marnier frosting and Pistachio ice-cream.

ESPRESSO CHOCOLATE TORTE

With Blackberry Coulis

We are pleased to offer coffee, tea and soft drinks at no additional charge. Minimum guest attendance—30 people.

FORSYTH MENU

\$55 per person ++

Price excludes 20% Gratuity & 7% GA Sales Tax

AMUSE

CHEF'S CHOICE

APPETIZER COURSE

Guest Selects 1

GRILLED PANCETTA WRAPPED ASPARAGUS

With Cantaloupe Salsa.

CRAB CAKES

With fire-roasted Corn Relish.

SEARED SEA SCALLOPS

Char grilled sea scallops with corn succotash, micro green salad and chipotle lemon vinaigrette.

SALAD COURSE

Guest Selects 1

CAESAR SALAD

Fresh romaine tossed with parmesan, herbed croutons and our zesty Caesar dressing.

CHURCHILL'S HOUSE SALAD

Mixed greens, red onions, strawberries and candied pecans tossed in a sweet peppercorn vinaigrette.

WATERMELON, PEACH AND FETA SALAD

Bitter greens, watermelon, peach and feta cheese with lemon vinaigrette.

ENTREE

Guest Selects 1

GRILLED BEEF TENDERLOIN

With roasted Fingerling potatoes, mushroom Madeira pan sauce, steamed broccolini and red onion marmalade.

PAN-FRIED GROUPEL

Served with Saffron rice Pilaf, braised celery and citrus sauce.

TUSCAN CHICKEN BREAST

French-cut herb roasted chicken breast with celery root puree, Pinot Noir peppercorn sauce and roasted fennel.

DESSERT

Guest Selects 1

CRÈME BRULÉE CHEESECAKE

With Honey Bourbon drizzle.

CHOCOLATE HAZELNUT MOUSSE

With fresh berries and Shortbread cookies

We are pleased to offer coffee, tea and soft drinks at no additional charge. Minimum guest attendance—30 people

10 DOWNING

LUNCHEON BUFFET MENU

\$16.99 per person + 20% gratuity & 7% GA sales tax

MAIN DISHES

Host Selects 2

CHICKEN POT PIE

Diced chicken breast with fresh vegetables in seasoned gravy.

Topped with a light, flaky pastry crust.

HOMEMADE MEATLOAF

With caramelized onion gravy.

ROASTED SALMON AU POIVRE

Served in a Brandy Dijon cream sauce.

GRILLED PORTOBELLO SANDWICH

Multi grain bread with fresh mozzarella, sun-dried tomato pesto, red onion and basil aioli.

PASTRAMI & SWISS SANDWICH

Marble Rye bread, spicy mustard & red onion marmalade.

JAMESON'S CHICKEN

Grilled chicken breast smothered with mushrooms and caramelized onions in a Jameson's whisky cream sauce.

SLOW-ROASTED LONDON BROIL

With a rich cabernet demi glace.

SPINACH, ARTICHOKE AND RICOTTA CANNELONI

Baked and served in a fragrant tomato basil sauce.

ROAST BEEF SANDWICH

Onion roll with Pepper-Jack cheese, Lettuce, tomato and horseradish Dijon.

CHICKEN SALAD SANDWICH

With walnuts, grapes, lettuce and tomato on a rustic baguette.

SIDES

Host selects 2

Add an additional side for \$4 per person.

GARLIC SAUTÉED GREEN BEANS

BAKED MACARONI CHEESE

PEPPER-JACK CHEESE GRITS

CREAMY MASHED POTATOES

WILD MUSHROOM BISQUE

CLASSIC CAESAR SALAD

GREEK PASTA SALAD

FINGERLING POTATO SALAD

HOMEMADE POTATO CHIPS

SAUTÉED BROCCOLI WITH GARLIC

ROASTED CHICKEN CORN CHOWDER

BUTTERNUT SQUASH BISQUE

MIXED FIELD GREEN SALAD

Shaved red onion, grape tomatoes, candied pecans & sweet Peppercorn Vinaigrette.

DESSERTS

Host selects 1

SEASONAL FRUIT PLATTER

CRÈME BRULÉE

SAVANNAH RED VELVET CAKE

CHOCOLATE DECADENCE CAKE

HOMEMADE BREAD PUDDING

With Bourbon butter