

HORS D'OEUVRES MENU I

PRICING – PER PERSON

Light - 1 Piece per choice / 6 Choices \$11.00 / 7 Choices \$ 13.00 / 8 Choices \$15.00

Medium - 1.5 Pieces per choice / 6 Choices \$14.00 / 7 Choices \$ 16.00 / 8 Choices \$18.00

Heavy - 2 Pieces per choice / 6 Choices \$16.00 / 7 Choices \$ 18.00 / 8 Choices \$20.00

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

BAKED STUFFED MUSHROOMS

Fresh roasted mushroom caps filled with artichokes, spinach and a three cheese medley.

JUMBO PRETZELS

Giant sour dough pretzels coated in rock salt. Served with a bass ale whole grain mustard sauce.

CHIPOTLE B.B.Q SHRIMP SKEWERS

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

STUFFED JALAPENO PEPPERS

Cream Cheese Stuffed Jalapeño Peppers roasted with a breadcrumb crust.

MINI CRAB CAKES

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

BEEF SATAYS

Skewered Angus Beef with a Peanut Lime dipping sauce.

BRUSCHETTA

Golden toast rounds topped with fresh tomato, basil, balsamic vinegar, olive oil and shredded parmesan cheese.

VEGETABLE SPRING ROLLS

Asian vegetable medley filling with a Citrus Soy dipping sauce.

GLAZED SESAME CHICKEN SKEWERS

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

HOUSE MEATBALLS

Served in our house made sauce.

ENGLISH SAUSAGE ROLLS

Ale marinated English style sausage with Bass Ale whole grain mustard sauce.

VEGETABLE CRUDITÉ TRAY

Fresh seasonal vegetables with a ranch dipping sauce.

FRESH FRUIT TRAY

Deliciously fresh selection of seasonal fruits.

GOURMET CHEESE TRAY

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

ASSORTED PETIT DESSERTS

A tantalizing array of assorted mini sweets and pastries.

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 I

\$20.00 Per Person

Price excludes 20% Gratuity

& 7% GA Sales Tax

APPETIZERS

Choice of 1

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

BAKED STUFFED MUSHROOMS

Fresh roasted mushroom caps filled with artichokes, spinach & a three cheese medley

GLAZED SESAME CHICKEN SKEWERS

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

STUFFED JALAPENO PEPPERS

Cream cheese stuffed jalapeno peppers roasted with a breadcrumb crust

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

CORMEAL CRUSTED TILAPIA

With roasted red pepper cayenne sauce

LONDON BROIL

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

THREE CHEESE RAVIOLI

Fresh tomato, basil and roasted garlic sauce

CHICKEN AND VEGETABLE PENNE

Diced chicken breast with shallots, Roma tomatoes and spinach in a parmesan cream sauce over penne pasta

ACCOMPANIMENTS

Choice of 2

SAUTÉED BROCCOLI WITH GARLIC

SAUTÉED GARLIC GREEN BEANS

CREAMY MASHED POTATOES

ROASTED ROSEMARY REDSKIN POTATOES

Additional accompaniments \$2 per person

Dessert additional \$3 per person

KEY LIME PIE

CHOCOLATE PEANUT BUTTER CREAM PIE

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

THREE 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