

HORS D'OEUVRES MENU

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

MINIMUM ORDER OF 4 DOZEN PER SELECTION

\$38 PER DOZEN

SALMON GRAVLAX BLINI
Lemon blini topped with cured salmon, dill cream, caviar and chives

BRIE, WALNUT AND CARAMELIZED PEAR TARTLETS
Creamy brie with sweet pear and walnuts in a bite-sized pastry cup

BRAISED SHORT RIB
Atop Gouda grit cake topped with tomato jam

BEEF TENDERLOIN
Seared Angus beef tenderloin on rosemary parmesan crisp with Gorgonzola creme-fraiche and micro-arugula

SHRIMP & GRIT SPOON
Local shrimp in tasso gravy over Gouda grits

SCALLOP SWEET CORN SPOON
Pear seared scallop with sweet corn ragout, chives and micro greens.

POTATO PANCAKE
With BBQ pulled pork, sweet relish and Granny Smith apple.

LOW COUNTRY BOIL KABOB
Skewered GA Wild shrimp, local andouille sausage and red potatoes with old bay aioli for dipping

\$32 PER DOZEN

MINI CRAB CAKES
Delicious miniature crab cake. Served with our chipotle remoulade.

CURED SALMON
House cured salmon with Garlic Herb Boursin Cheese and Capers atop pickled Cucumber slices

CHIPOTLE BBQ SHRIMP SKEWERS
Plump, Local Shrimp in our sweet and spicy BBQ sauce

BACON WRAPPED SCALLOPS
Fresh Sea Scallops wrapped in bacon

FIVE-SPICE CHICKEN DUMPLING SPOON
With pickled chili glaze

SHRIMP CEVICHE MARGARITA SHOOTER
Delicious salad of fresh shrimp, cilantro and citrus with Patron margarita shot

CHILLED COCKTAIL SHRIMP
Fresh Local Shrimp poached in white wine and lemon. Served with Wasabi Cocktail Sauce.

MINI CHICKEN AND WAFFLES
Drizzled with Honeyed Maple Syrup

MINI FISH TACOS
Blackened Grouper with Jalapeno Cilantro Slaw, Pico De Gallo and Avocado Crema

\$28 PER DOZEN

MINI GRILLED SMOKED GOUDA SANDWICHES
Served with a chilled tomato bisque shooter

VIDALIA ONION AND CREAMED CHEESE TART
Caramelized Vidalia onions with a three cheese blend of Boursin, goat and ricotta cheeses.

GEORGIA SAUSAGE ROLL
Locally produced Andouille Sausage wrapped in Puff Pastry and Served with a Wholegrain Mustard Dipping Sauce

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

MINI BAKED BRIE
Creamy Brie baked in Puff Pastry. Served with a Buttery Honey Pecan Sauce

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

PROSCIUTTO AND GORGONZOLA CROSTINI
Drizzled with Balsamic Syrup

BUFFALO CAULIFLOWER BITES
Tempura battered and served with Bleu Cheese Dipping Sauce

CRAB SALAD CUPS
Phyllo cup filled with lump crab salad, citrus aioli, chives and pepper julienne.

CUCUMBER CANAPES
Topped with whipped Feta, Sun-Dried Tomatoes and fresh Basil

WATERMELON CUBE WITH FETA, BASIL AND BALSAMIC SYRUP
Wonderfully refreshing for a summer reception.

\$22 PER DOZEN

STUFFED JALAPEÑOS
Cream cheese stuffed fresh jalapeno peppers roasted with a breadcrumb crust

CHICKEN EMPANADA'S
Buffalo style empanada with a touch of blue cheese and celery.

VEGETABLE SPRING ROLLS
Served with a Citrus Soy Dipping Sauce

HOUSE MEATBALLS
Large juicy meatballs in our home-made tomato sauce

WALDORF CHICKEN SALAD CROSTINI
Chicken breast, grapes, diced apple, walnuts and aioli on grilled sour-dough baguette slices

DEVILLED EGGS
CARBONARA DEVILLED EGGS TOPPED WITH BAKED PANCETTA, PARMESAN CRISP AND FRESHLY SNIPPED CHIVES.

STUFFED PEPPADEWS
Peppadew Peppers filled with our House Pimento Cheese

PARTY FAVORITES

Prices per tray (each tray serves approximately 20 guests)

CHARCUTERIE PLATTER \$80
A selection of imported and domestic cheese with kalamata olives, black forest ham and prosciutto.

FRESH FRUIT TRAY \$40
Deliciously fresh selection of seasonal fruits.

LOCAL ARTISAN CHEESE DISPLAY \$80
Handcrafted cheese by Sweet-Grass Dairy, Thomasville Tomme, Asher Blue, Green Hill. Served with grapes, assorted nuts, Lahvosh crackers & Savannah Bee Co. honeycomb

PIMENTO CHEESE DIP \$40
Hot Pimento Cheese Dip served with tortilla chips

GOURMET CHEESE TRAY \$50
A fine assortment of domestic cheeses with a selection of crackers

ASSORTED PETIT DESSERTS \$40
A tantalizing array of assorted mini sweets and pastries.

VEGETABLE CRUDITÉ TRAY \$40
Fresh seasonal vegetables with a ranch dipping sauce.

BUFFET PACKAGE NO.1 \$35 PER PERSON

PRICE EXCLUDES 20% GRATUITY & 7% GA SALES TAX

APPETIZERS

DEVILLED EGGS CARBONARA DEVILLED EGGS TOPPED WITH BAKED PANCETTA, PARMESAN CRISP AND FRESHLY SNIPPED CHIVES.

FRIED GREEN TOMATOES TOPPED WITH OUR SIGNATURE PIMENTO CHEESE, BALSAMIC SYRUP AND SCALLIONS

SALAD COURSE

HOUSE SALAD

MIXED FIELD GREENS, CUCUMBERS, HEIRLOOM CHERRY TOMATOES, SHREDDED CARROTS AND BUTTERMILK RANCH DRESSING

ENTRÉE STATION

HUNTER CATTLE CO. BBQ PULLED PORK
SLOW BRAISED LOCAL, PULLED PORK IN OUR SIGNATURE GUINNESS BBQ SAUCE

BUTTERMILK FRIED CHICKEN
LOCAL SPRINGER MOUNTAIN CHICKEN BREAST SEASONED, DREDGED AND FRIED UNTIL GOLDEN BROWN

ACCOMPANIMENTS

BAKED MACARONI CHEESE

SAUTÉED GARLIC GREEN BEANS

DESSERT

CHOICE OF 1

ADD AN ADDITIONAL DESSERT CHOICE FOR \$4 PER PERSON

SOUTHERN STYLE PECAN PIE
RICH, GOOEY FILLING OF SWEET PECANS IN A CRISP, BUTTERY SHELL

KEY LIME WHITE CHOCOLATE CHEESECAKE
SWEET, TART, CREAMY AND DELICIOUS. A FABULOUS COMBINATION OF TWO TIMELESS CLASSICS

NEW YORK CHEESECAKE
CLASSIC CHEESECAKE WITH A GRAHAM CRACKER CRUST. TOPPED WITH FRESH BERRIES

CHOCOLATE TORTE
RICH, LAYERED CHOCOLATE CAKE FILLED WITH FUDGE GANACHE

BUFFET PACKAGE NO.2 \$37 PER PERSON

PRICE EXCLUDES 20% GRATUITY & 7% GA SALES TAX

APPETIZERS

GEORGIA SAUSAGE ROLL LOCALLY PRODUCED ANDOUILLE SAUSAGE WRAPPED IN PUFF PASTRY AND SERVED WITH A WHOLEGRAIN MUSTARD DIPPING SAUCE

HERB MARINATED CHICKEN SKEWERS ALL WHITE MEAT CHICKEN BREAST STRIPS MARINATED IN A BLEND OF FRESH HERBS, GARLIC AND LEMON. SKEWERED AND GRILLED

SALAD COURSE

SIGNATURE SALAD

MIXED FIELD GREENS, FRESH STRAWBERRIES, SHAVED RED ONION, CANDIED PECANS AND SWEET PEPPERCORN VINAIGRETTE

ENTRÉE STATION

SPRINGER MOUNTAIN CHICKEN MARSALA
LOCALLY RAISED, FRENCH CUT CHICKEN BREAST WITH CRIMINI MUSHROOMS AND CHEF'S MARSALA WINE SAUCE

SEARED ATLANTIC SALMON FILET
IN A LIGHT CHAMPAGNE DILL CREAM SAUCE

ACCOMPANIMENTS

STEAMED BROCCOLINI
WITH PROSCIUTTO CRISPS, TOASTED PINE NUTES AND SHAVED PARMESAN

ROASTED REDSKIN POTATOES
WITH GARLIC, FRESH HERBS AND ASIAGO CHEESE

DESSERT

CHOICE OF 1

ADD AN ADDITIONAL DESSERT CHOICE FOR \$4 PER PERSON

SOUTHERN STYLE PECAN PIE
RICH, GOOEY FILLING OF SWEET PECANS IN A CRISP, BUTTERY SHELL

NEW YORK CHEESECAKE
CLASSIC CHEESECAKE WITH A GRAHAM CRACKER CRUST. TOPPED WITH FRESH BERRIES

CHOCOLATE TORTE
RICH, LAYERED CHOCOLATE CAKE FILLED WITH FUDGE GANACHE

KEY LIME WHITE CHOCOLATE CHEESECAKE
SWEET, TART, CREAMY AND DELICIOUS. A FABULOUS COMBINATION OF TWO TIMELESS CLASSICS

BUFFET PACKAGE NO.3 \$39 PER PERSON

PRICE EXCLUDES 20% GRATUITY & 7% GA SALES TAX

APPETIZERS

LOW COUNTRY BOIL KABOB SKEWERED GA WILD SHRIMP, LOCAL ANDOUILLE SAUSAGE AND RED POTATOES WITH OLD BAY AIOLI FOR DIPPING

PANCETTA WRAPPED ASPARAGUS CITRUS MARINATED FRESH ASPARAGUS WRAPPED IN PANCETTA HAM AND LIGHTLY GRILLED.

SALAD COURSE

SIGNATURE SALAD

MIXED FIELD GREENS, FRESH STRAWBERRIES, SHAVED RED ONION, CANDIED PECANS AND SWEET PEPPERCORN VINAIGRETTE

ENTRÉE STATION

HUNTER CATTLE COMPANY BONELESS BEEF SHORT RIBS

LOCALLY RAISED, RED WINE BRAISED BEEF SHORT RIB IN A RICH SAUCE WITH DICED ROOT VEGETABLES

SHRIMP AND GRITS

FRESH GA WILD SHRIMP, TASSO HAM, LOCAL ANDOUILLE SAUSAGE, BELL PEPPERS, CREMINI MUSHROOMS AND CARAMELIZED ONIONS IN A ROASTED GARLIC CREAM SAUCE OVER FREEMAN'S MILL GOUDA GRITS

ACCOMPANIMENTS

MASHED POTATOES

FRESHLY MADE, CREAMY POTATOES WITH A HINT OF GARLIC

ROASTED BRUSSELS SPROUTS

WITH CARAMELIZED ONIONS AND BACON

DESSERT

CHOICE OF 1

ADD AN ADDITIONAL DESSERT CHOICE FOR \$4 PER PERSON

SOUTHERN STYLE PECAN PIE

RICH, GOOEY FILLING OF SWEET PECANS IN A CRISP, BUTTERY SHELL

NEW YORK CHEESECAKE

CLASSIC CHEESECAKE WITH A GRAHAM CRACKER CRUST. TOPPED WITH FRESH BERRIES

CHOCOLATE TORTE

RICH, LAYERED CHOCOLATE CAKE FILLED WITH FUDGE GANACHE

KEY LIME WHITE CHOCOLATE CHEESECAKE

SWEET, TART, CREAMY AND DELICIOUS. A FABULOUS COMBINATION OF TWO TIMELESS CLASSICS

BUFFET PACKAGE NO. 4 \$42 PER PERSON

PRICE EXCLUDES 20% GRATUITY & 7% GA SALES TAX

APPETIZERS

**FIVE-SPICE CHICKEN DUMPLING
SPOON** WITH PICKLED CHILI GLAZE

CHILLED GEORGIA WILD SHRIMP
SERVED WITH WASABI COCKTIAL
SAUCE

SALAD COURSE

SIGNATURE SALAD

MIXED FIELD GREENS, FRESH STRAWBERRIES, SHAVED RED ONION, CANDIED
PECANS AND SWEET PEPPERCORN VINAIGRETTE

ENTRÉE

**GRILLED BEEF TENDERLOIN
MEDALLIONS**
WITH WILD MUSHROOM MADEIRA
CREAM SAUCE

LUMP CRAB CAKES
WITH APPLE FENNEL SLAW

ACCOMPANIMENTS

ROASTED ASPARAGUS
WITH LEMON ZEST

**SMASHED AND LOADED FINGERLING
POTATOES**
WITH SHREDDED CHEDDAR, CHOPPED
BACON, SCALLIONS AND SOUR CREAM

DESSERT

CHOICE OF 1

ADD AN ADDITIONAL CHOICE FOR \$4 PER PERSON.

**KEY LIME WHITE CHOCOLATE
CHEESECAKE**
SWEET, TART, CREAMY AND
DELICIOUS. A FABULOUS
COMBINATION OF TWO TIMELESS
CLASSICS

SOUTHERN STYLE PECAN PIE
RICH, GOOEY FILLING OF SWEET
PECANS IN A CRISP, BUTTERY SHELL

NEW YORK CHEESECAKE
CLASSIC CHEESECAKE WITH A
GRAHAM CRACKER CRUST. TOPPED
WITH FRESH BERRIES

CHOCOLATE TORTE
RICH, LAYERED CHOCOLATE CAKE
FILLED WITH FUDGE GANACHE

ELIZABETHAN MENU \$46 PER PERSON

PRICE EXCLUDES 20% GRATUITY & 7% GA SALES TAX
THIS MENU CAN BE SERVED AS A BUFFET OR FAMILY STYLE

APPETIZERS

CHOICE OF 2

ADD AN ADDITIONAL CHOICE FOR \$4 PER PERSON.

CURED SALMON BLINI HOUSE CURED SALMON
ON LEMON BLINI WITH DILL CREAM AND
SNIPPED CHIVES

ASPARAGUS TART GARLIC HERB BOURSIN
SOFT CHEESE, SHARP CHEDDAR, TOMATOES
AND THYME

ANGUS BEEF CARPACCIO POPPED CAPERS,
AGED PARMESAN, BALSAMIC REDUCTION.

CHICKEN CAPRESE FRIED CHICKEN BREAST
TOPPED WITH FRESH MOZZARELLA, FRESH
BASIL AND ROASTED HEIRLOOM CHERRY
TOMATOES

SALAD COURSE

PLEASE SELECT 1 CHOICE

**BABY SPINACH, TOMATO, BOILED EGG,
CUCUMBER AND BACON.**
RASPBERRY SHALLOT VINAIGRETTE.

**ARUGULA, STILTON BLEU CHEESE, PEAR AND
WALNUT**
GARLIC CHIVE VINAIGRETTE.

ENTRÉE

PLEASE SELECT 2 CHOICES

SHEPHERD'S PIE GROUND SIRLOIN WITH
ONIONS, CARROTS, ENGLISH PEAS AND ALE
GRAVY. TOPPED WITH PIPED MASHED
POTATOES

SPRINGER MOUNTAIN CHICKEN MARSALA
LOCALLY RAISED, FRENCH CUT CHICKEN
BREAST WITH CRIMINI MUSHROOMS AND
CHEF'S MARSALA WINE SAUCE

PAN SEARED COD WITH CREAMED LEEKS AND
HERB VINAIGRETTE.

GRILLED BEEF TENDERLOIN MEDALLIONS
WITH WILD MUSHROOM
MADEIRA CREAM SAUCE

ACCOMPANIMENTS

PLEASE SELECT 2 CHOICES

MASHED POTATOES FRESHLY MADE, CREAMY
POTATOES WITH A HINT OF GARLIC

ROASTED REDSKIN POTATOES WITH GARLIC,
FRESH HERBS AND ASIAGO CHEESE

CREAMED SPINACH WITH PARMESAN AND A
HINT OF NUTMEG

STEAMED BROCCOLINI WITH PROSCIUTTO
CRISPS, TOASTED PINE NUTES AND SHAVED
PARMESAN

DESSERT

PLEASE SELECT 2 CHOICES

CANTERBURY BURNT CREAM
THE ORIGINAL CRÈME BRÛLÉE

STICKY TOFFEE PUDDING
WITH PECAN TOFFEE SAUCE.

PEACH AND BLACKBERRY CRUMBLE
WITH REAL ENGLISH CUSTARD.

CHOCOLATE TORTE
RICH, LAYERED CHOCOLATE CAKE FILLED
WITH FUDGE GANACHE

TIER 1 PLATED MENU

\$49 PER PERSON ++

PRICE EXCLUDES 20% GRATUITY & 7% GA SALES TAX

APPETIZER COURSE

SIGNATURE FRIED GREEN TOMATOES

WITH BASIL CHIFFONADE, GOAT CHEESE, ROASTED RED PEPPERS AND BALSAMIC REDUCTION

SAVANNAH SHRIMP AND SCALLOPS

GA WILD SHRIMP AND SEARED ATLANTIC SEA SCALLOPS WITH TOMATO CUCUMBER SALAD AND LEMON CHIVE BEURRE BLANC

SALAD COURSE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH PARMESAN, HERBED CROUTONS AND OUR ZESTY CAESAR DRESSING.

SIGNATURE SALAD

MIXED FIELD GREENS, FRESH STRAWBERRIES, SHAVED RED ONION, CANDIED PECANS AND SWEET PEPPERCORN VINAIGRETTE

THE WEDGE

ICEBERG LETTUCE, CRISP BACON, HEIRLOOM GRAPE TOMATOES, SHARP CHEDDAR, DICED SCALLIONS AND BUTTERMILK RANCH DRESSING

ENTRÉES

HERB CRUSTED SALMON

FRESH FILET OF ATLANTIC SALMON WITH HERBED BREADCRUMB CRUST. PARMESAN POLENTA, GRILLED ASPARAGUS AND WARM ROASTED RED PEPPER COULIS.

PECAN ENCRUSTED CHICKEN

FRENCH-CUT CHICKEN BREAST WITH TOASTED PECAN CRUST, BOURBON CREAM SAUCE, MASHED SWEET POTATOES AND SAUTÉED GREEN BEANS

BONELESS BEEF SHORT RIB

LOCALLY RAISED, RED WINE BRAISED BEEF SHORT RIB OVER HERBED POLENTA WITH ROASTED BRUSSELS SPROUTS, CARAMELIZED SHALLOTS AND PORT WINE DEMI-GLACE

DESSERT

CRÈME BRÛLÉE CHEESECAKE

WITH HONEY BOURBON DRIZZLE.

CHOCOLATE TORTE

RICH, LAYERED CHOCOLATE CAKE FILLED WITH FUDGE GANACHE

TIER 2 PLATED MENU

\$55 PER PERSON ++

PRICE EXCLUDES 20% GRATUITY & 7% GA SALES TAX

AMUSE-BOUCHE

CHEF'S CHOICE

DETERMINED BY SEASON

APPETIZER COURSE

**GRILLED PANCETTA
WRAPPED ASPARAGUS**
WITH CANTALOUPE SALSA
AND BALSAMIC SYRUP

LUMP CRAB CAKES
WITH FIRE-ROASTED
CORN RELISH.

SHRIMP AND GRIT CAKE
FRESH GA WILD SHRIMP,
TASSO GRAVY, CRSIP
BACON, SHAVED CHEDDAR
AND SCALLIONS OVER
SMOKED GOUDA GRIT
CAKE

SALAD COURSE

WATERMELON, PEACH AND FETA SALAD
BITTER GREENS, WATERMELON, PEACH AND FETA CHEESE WITH LEMON VINAIGRETTE.

CAESAR SALAD
FRESH ROMAINE TOSSED WITH PARMESAN, HERBED CROUTONS AND OUR ZESTY CAESAR DRESSING.

THE WEDGE
ICEBERG LETTUCE, CRISP BACON, HEIRLOOM GRAPE TOMATOES, SHARP CHEDDAR, DICED SCALLIONS AND BUTTERMILK RANCH DRESSING

ENTRÉES

GRILLED BEEF TENDERLOIN
WITH CELERY ROOT PUREE, MUSHROOM MADEIRA PAN SAUCE, STEAMED BROCCOLI RABE AND RED ONION MARMALADE.

TUSCAN CHICKEN BREAST
FRENCH-CUT HERB ROASTED CHICKEN BREAST WITH CELERY ROOT PUREE, PINOT NOIR PEPPERCORN SAUCE AND BRAISED FENNEL.

FRESH CATCH OF THE DAY
FRESH, SUSTAINABLY CAUGHT LOCAL FISH WITH LEMON-GARLIC ROASTED ASPARAGUS, HERBED REDSKIN POTATOES AND WHITE WINE SAUCE.

DESSERT

CHOCOLATE HAZELNUT MOUSSE
WITH FRESH BERRIES AND SHORTBREAD COOKIES.

KEY LIME WHITE CHOCOLATE CHEESECAKE
SWEET, TART, CREAMY AND DELICIOUS. A FABULOUS COMBINATION OF TWO TIMELESS CLASSICS