

Banquet Canapes

Tier 1 - \$22 Per Dozen ++

Crudite of Seasonal Vegetables- Green Goddess Dressing

Fried Green Tomatoes- Ranch Dressing

Pimento Cheese Croquettes- Ranch Dressing

Chickpea Panisse- Spiced Tomato Jam

Crispy Fingerling Potato Chips- "French Onion" Dip

Tier 2 - \$26 Per Dozen ++

Fried Caraway-Dill Pickle Spears- Tartare Sauce

Pimento Cheese-Stuffed Celery

Geechie Boy Mill Cornbread Madeleines- Georgia Peach Butter

Onion Bhaji- Cilantro Chutney

Roasted Baby Beets- Herbed Goat Cheese Mousse

Tier 3 - \$28 Per Dozen ++

"Deviled Eggs"- Hen Egg Mousse, Cayenne

"Devils on Horseback"- Bacon-Wrapped Dates stuffed with Bleu Cheese

Pimento Cheese- "Ritz" Crackers

Tier 4 - \$30 Per Dozen ++

Braised Shortrib and Gruyere Gougeres

Reuben Egg Rolls- 1000 Island Dressing

Buttermilk Fried Chicken Tenders- "Special Sauce"

Sausage Rolls- Coleman's Mustard

Prawn Cocktail- Mary Rose, Sea Salt Lavash

Georgia Blue Crab Cake- Caper Mayonnaise

Yorkshire Pudding- Wild Mushroom Tapenade

Buffet Package A - \$40++

Appetizers

"Mac-n-Cheese"

Cavatappi Pasta, Wilted Spinach, Cabot Cheddar, and Hickory Smoked Bacon

Georgia Blue Crab Cakes

Caper Mayonnaise, Bibb Lettuce, Radishes, and Lemon

Salads – Host Selects One

Watercress Waldorf

Celery Branch, Toasted Walnuts, Stilton Cheese, Local Apples

Mixed Green Salad

Persian Cucumber, Carrots, Heirloom Tomatoes, House Dressing

Entrées

Buttermilk Fried Chicken

All-Day Braised Shortrib- Brown Ale Sauce

Sides – Host Selects Two

Whipped Yukon Gold Potatoes

Braised Collard Greens

Steamed Broccolini

Desserts – Hosts Selects One

Chocolate Ice Box Cake

Graham Genoise, Dark Chocolate Ganache, Milk Chocolate Mousse

Assorted Ice Cream and Sorbet

House made Chocolate Chip Cookies

Buffet Package B - \$40++

Appetizers

Crudite of Seasonal Vegetables

Green Goddess Dressing

Buttermilk Fried Chicken Tenders

Buttermilk Ranch

Salads – Host Selects One

Fennel Salad

Marinated Cucumbers, Toasted Pistachios, Radishes, Buttermilk-Dill Dressing

Mixed Green Salad

Persian Cucumber, Carrots, Heirloom Tomatoes, House Dressing

Entrées

Sauteed Fillet of Bass-Lemon Beurre Blanc

BBQ Braised Pork Shoulder

Sides – Host Selects Two

Geechie Boy Mill Grits with Cabot Cheddar

Steamed Green Asparagus

Twice-Baked Fingerling Potatoes

Roasted Seasonal Vegetables

Desserts – Hosts Selects One

Chocolate Ice Box Cake

Graham Genoise, Dark Chocolate Ganache, Milk Chocolate Mousse

Assorted Ice Cream and Sorbet

House made Chocolate Chip Cookies

Plated Menu A

Choose From Each Section to Create a 3-4 Course Meal

Three Courses - \$45++ - Four Courses - \$49++

Appetizers

Roasted Asparagus

Parmesan Cheese, Lemon Zest, Toasted Pinenuts

Potato-Leek Soup

Chive Sour-Cream, Hickory Smoked Bacon

Salads

Fennel Salad

Marinated Cucumbers, Toasted Pistachios, Radishes, Buttermilk-Dill Dressing

Mixed Green Salad

Persian Cucumber, Carrots, Heirloom Tomatoes, House Dressing

Entrées

Shrimp N' Grits

Georgia Prawns, Red Pepper Gravy, Geechie Boy Mill Grits

All-Day Braised Beef Short Rib

Whipped Yukon Gold Potatoes, Roasted Root Vegetables, Guinness Ale Sauce

Desserts

Banoffee Trifle

Fresh Bananas, Vanilla Whipped Cream, Rum Caramel

Crème Brulee

Classic Vanilla Custard

Plated Menu B

Choose From Each Section to Create a 3-4 Course Meal

Three Courses - \$45++ - Four Courses - \$49++

Appetizers

"Mac-n-Cheese"

Cavatappi Pasta, Wilted Spinach, Cabot Cheddar, and Hickory Smoked Bacon

Georgia Blue Crab Cakes

Caper Mayonnaise, Bibb Lettuce, Radishes, and Lemon

Salads

Watercress Waldorf

Celery Branch, Toasted Walnuts, Stilton Cheese, Local Apples

Mixed Green Salad

Persian Cucumber, Carrots, Heirloom Tomatoes, House Dressing

Entrées

Roasted Half Chicken

Braised Collard Greens and Gravy

Sauteed Fillet of Bass

Fork-Crushed Potatoes and Lemon Beurre Blanc

Desserts

Chocolate Ice Box Cake

Graham Genoise, Dark Chocolate Ganache, Milk Chocolate Mousse

Assorted Ice Cream and Sorbet

House made Chocolate Chip Cookies