



● **BEVERAGE MENU** ●

(8.875% tax + 15% gratuity + 5% administration fee not included)
(administration fee is not shared with service staff)

9.2014

Premium Open Bar Package

(Selection of our Premium Liquors, Import & Domestic Beers, Premium Wines & Soft Drinks)

Two Hours \$ 40 per person

Three Hours \$ 50 per person

Non- Premium Open Bar Package

(Selections of our Well Liquors, Domestic Beers, House Wines & Soft Drinks)

Two Hours \$ 36 per person

Three Hours \$ 45 per person

Beer & Wine Open Bar Package

(Import & Domestic Beers, House Wines & Soft Drinks)

Two Hours \$ 30 per person

Three Hours \$ 35 per person

Coffee & Tea Service

\$ 5 per person



● PASSED HORS D'OEUVRES ●

Selection of Six: \$ 25 Per Person Per Hour

Selection of Eight: \$ 30 Per Person Per Hour

(8.875% tax + 15% gratuity + 5% administration fee not included)

(administration fee is not shared with service staff)

9.2014

COLD SELECTIONS

(Vegetarian selection)

Deviled Eggs

New Potatoes Filled With Crème Fraiche & American Caviar

Smoked Mozzarella Wrapped in Roasted Peppers

Hummus & Roasted Pepper Crostini

Mozzarella Balls with Sundried Tomatoes skewers

Tomato Basil Bruschetta

(Land)

Curried Chicken Salad on Pita Bread

Seared Filet Mignon on Crostini with Horseradish Mousse

Brown Sugar Roast Pork Loin with Mango Chutney

Chilled Grilled Chicken Caesar Salad on Ficelle

(Sea)

Chilled Gulf Shrimp Cocktail (add \$3/hr)

Homemade Herbed Gravlax on toasted Brioche

Crab Meat Salad, Dijon Mustard Mayonnaise on filo cups

Lobster & Avocado Salad in Tortilla Cup (add \$3/hr)

Tuna Tartar Asian Style in Mini Cone

Curried Crab Salad on Endive

HOT SELECTIONS

(Vegetarian selection)

Mini Vegetable Spring Rolls, Sweet Chili Sauce

Jalapeño Poppers Stuffed with Cheddar Cheese

Fried Zucchini Fritters with Marinara Sauce

Artichoke Dip on Pita Bread

Mini Goat Cheese, Caramelized Onion Pizzas

Triangle Cheese Quesadillas

(Land)

Mini Beef Sliders

Mini Kobe Sliders (supp \$3.00)

Pulled Pork Sliders

Mini Spiced Pork Quesadilla

Chicken Lollipop Tangy BBQ Sauce or Hot Buffalo

Chicken or Beef Skewers Satay with Indonesian Peanut Sauce

Franks in a Blanket with Spicy Brown Mustard

Thai Chicken Spring Rolls, Sweet Chili Sauce

(Sea)

Sesame & Wasabi Crusted Tuna Cubes Soy Sauce

Mini Crab Cakes, Remoulade Sauce (add \$3/hr)

Jumbo Coconut Shrimp, Sweet & Sour Sauce

Grilled Honey Glazed Shrimp

Baked Oyster Rockefeller



• **SIT-DOWN MENU** •

3 Course (Silver) Menu \$50

***3 Course (Gold) Menu \$60**

****3 Course (Platinum) Menu \$70**

Any of the Three Menus with 4 Courses Add \$10 Supplement

Coffee & Tea Service \$5

(8.875% tax + 15% gratuity + 5% administration fee not included)

(administration fee is not shared with service staff)

APPETIZERS / SALADS

(Please Choose Three)

Iceberg Wedges

Wedges salad with candied bacon & blue cheese dressing

Roasted Corn-Arugula Salad

With house made lemon vinaigrette, organic goat cheese & local tomatoes

Chopped Salad

Romaine, watercress, vine ripe tomato, cucumber, Vidalia onions, pinto beans, smoked cheddar cheese, smoked tomato vinaigrette

Caesar Salad

with Romaine hearts, Caesar dressing & Parmesan croutons

Fried Green Tomatoes With Vidalia onion relish

Sautéed Jumbo Shrimp & Grits

Spicy sautéed shrimp over Anson Mills grits with grilled scallions

**** Pan Fried Blue Crab Cake**

Green tomato "Chow Chow" & smoked tomato mayonnaise

Applewood Smoked Chicken Wings

Basted with chipotle BBQ

Deep Fried Pickles House made with secret sauce

Smoked Onion Hushpuppies With red pepper jelly

Cornmeal Fried Mississippi Catfish Creole Remoulade

DESSERTS

(Please Choose Two)

Caramel Apple Pie

Peach Cobbler with vanilla ice cream

Carrot Cake

Chocolate Cake

Red Velvet Cake with cream cheese icing

Ice Cream & Sorbet Selection

ENTREES

(Please Choose Three)

Country Fried Steak

Hand battered sirloin steak deep fried with black pepper cream gravy, mashed potatoes & bacon flavored green beans

****Oven Roasted Filet Mignon**

Béarnaise, Truffle Mashed Potatoes & Haricots Verts

***Pan Seared Marinated Pork Chop**

Caramelized Apples, Braised Bok Choy, Fingerling Potatoes
Honey Bourbon Reduction

Texas Style "12 hr" Smoked Beef Brisket

Cooked low & slow for 12 hours then we slice it with spicy "Texas BBQ" sauce & tumbleweed onions

****Oven Roasted Lamb Chops**

Potato Gratin, Grilled Asparagus, Herbed Lamb Jus

Memphis Style Baby Back Ribs cornbread & hand-Cut Kennebec Fries

KC Style "Sweet & Sticky" Ribs St. Louis spare ribs, sweet & tangy BBQ sauce with cornbread, hand-Cut Kennebec Fries

Backyard BBQ Chicken

Smoked then grilled original BBQ sauce, sweet potato fries & southern creamed corn

Cedar Planked Salmon

soft corn pudding, parsley butter & tiny green beans

Blackened Catfish

scallion mashed potatoes & Tabasco butter sauce

Wild Mushroom Risotto

Roasted Garlic, Italian Parsley, Shaved Parmesan & Truffle Oil

***Lobster Ravioli**

Served in a lobster cream sauce



● **BUFFET MENU** ●

3 Course (Silver) Menu \$45

***3 Course (Gold) Menu \$55**

****3 Course (Platinum) Menu \$65**

Coffee & Tea Service \$5

(8.875% tax + 15% gratuity+ 5% administration fee not included)

(administration fee is not shared with service staff)

APPETIZERS / SALADS

(Please Choose One Salad & Two Appetizers)

Iceberg Wedges

Wedges salad with candied bacon & blue cheese dressing

Roasted Corn-Arugula Salad

With house made lemon vinaigrette, organic goat cheese & local tomatoes

Chopped Salad

Romaine, watercress, vine ripe tomato, cucumber, Vidalia onions, pinto beans, smoked cheddar cheese, smoked tomato vinaigrette

Caesar Salad

with Romaine hearts, Caesar dressing & Parmesan croutons

Fried Green Tomatoes With Vidalia onion relish

Sautéed Jumbo Shrimp & Grits

Spicy sautéed shrimp over Anson Mills grits with grilled scallions

**** Pan Fried Blue Crab Cakes**

Green tomato "Chow Chow" & smoked tomato mayonnaise

Applewood Smoked Chicken Wings

Basted with chipotle BBQ

Deep Fried Pickles House made with secret sauce

Smoked Onion Hushpuppies With red pepper jelly

Cornmeal Fried Mississippi Catfish Creole Remoulade

DESSERTS

(Please Choose Two)

Caramel Apple Pie

Peach Cobbler

Mixed Berry Cobbler

Chocolate Cake

Red Velvet Cake with cream cheese icing

ENTREES

(Please Choose Three)

Country Fried Steak Black Pepper Cream Gravy

****Oven Roasted Filet Mignon with Béarnaise**

***Pan Seared Marinated Pork Chop** Honey Bourbon Glaze

****Oven Roasted Lamb Chops with Herb Lamb Jus**

Smoke & Grilled Backyard BBQ Chicken

***Crispy Pan Roasted Duck Breast** Lavender Port Reduction

Texas Style "12 hr" Smoked Beef Brisket BBQ Sauce

Memphis Style Baby Back Ribs

Cedar Planked Salmon

KC Style "Sweet & Sticky" Ribs St. Louis BBQ Sauce

Blackened Catfish Tabasco Butter Sauce

Wild Mushroom Risotto

***Lobster Ravioli in a Lobster Cream Sauce**

TRIMMINGS

(Please Choose One Vegetable & One Starch)

Sauteed Spinach with Garlic & Olive Oil

Steamed String Beans with Lemon & Shallots

Sweet Potato Fries

Mashed Potatoes

Rosemary Garlic Roasted Potatoes

Southern Creamed Corn



● **STATIONARY PLATTERS** ●

(8.875% tax + 15% gratuity
+ 5% administration fee not included)

9.2014

PLATTERS SELECTION

Cheese Platter:

An Array of Select Imported and Domestic Cheeses accompanied by Grapes and Table Water Crackers

\$ 100 Small (Serves 8-10 Guests)

\$ 150 Large (Serves 15-20 Guests)

Vegetables Crudités Platter:

A Veritable Mountain of Your Favorite Fresh Vegetables, accompanied by Our Home Made Dips

\$ 75 Small (Serves 8-10 Guests)

\$ 110 Large (Serves 15-20 Guests)

Fresh Fruit Platter:

Freshly Sliced, Ripe, Seasonal Fruits & Berries

\$ 75 Small (Serves 8-10 Guests)

\$ 125 Large (Serves 15-20 Guests)

Shrimp Cocktail Platter:

Jumbo Shrimp accompanied by Lemons & Horseradish Spiked Cocktail Sauce

\$ 150 Small (50 Shrimp)

\$ 250 Large (100 Shrimp)

Slider Platter:

Soy Glazed Onions & Siracha Mayo

\$ 60 Small (20 Mini Burgers)

\$ 90 Large (30 Mini Burgers)

Tortilla Platter:

Tri-Color Tortilla Chips, served with Guacamole, Salsa and Black Bean Dip

\$ 75 (Serves 15-20 Guests)

Sup. Artichoke Dip - \$20

Dessert Platter:

Assortment of Brownies & Cookies

\$ 50 (Serves 15-20 Guests)