

Dinner

Served Dinners

Silver (Two Courses) - One Entrée & One Additional Course	\$24
Gold (Three Courses) - Salad or Soup, Entrée & Dessert)	\$30
Platinum (Four Courses) - Appetizer, Salad or Soup, Entree & Dessert	\$38

Add \$2 per person for Duet Entrée Plates
Add \$3 per person for each additional Entrée choice

Plated Appetizers

Seared Sea Scallops with Tomato & Corn Relish
Smoked Salmon with Potato Salad & Bagel Chips
Butternut Squash Ravioli with Sage Cream & Sautéed Spinach
Fresh Mozzarella & Tomato Napoleon, Fried Basil, Balsamic Syrup
Shrimp Cocktail with Jumbo Shrimp & Jack Daniel's Cocktail Sauce
Fried Green Tomatoes with Basil Pesto Goat Cheese Spread & Sage Butter Sauce
Seared Crab Cakes with Sweet Corn Puree & Spinach Salad
French Crepes Stuffed with Georgia Wild Shrimp Etouffee
Tuna Tartar with Asian Rainbow Sprout Salad
Calamari Fries with Marinara & Lemon

Soups

Roasted Corn Chowder
Tomato & Fresh Basil Bisque
Potato Leek Soup with Fried Leeks
Cold Summer Melon Sparkling Soup
White Bean Soup with Sage & Prosciutto
French Lentil Soup with Apple Wood Bacon
Minestrone Soup with Basil Pesto
Smoked Ham & Split Pea Soup
Butternut Squash Bisque
Cold Gazpacho

Plated Salads

Butter Lettuce Salad with Brie Cheese, Raspberry Walnut Dressing
Chef's Salad with Romaine, Iceberg, Red Cabbage, Carrots Olives, Blue Cheese Dressing
Classic Caesar Salad with Parmesan Cheese, Croutons, Homemade Caesar Dressing
Harvest Salad with Baby Mixed Greens, Apple Cider Vinaigrette, Candied Walnuts, Roquefort, Bacon Bits
Foundry Salad with Mixed Greens, Carrots, Red Shaved Onion, Feta Cheese, Olives, Ranch

Plated Entrees

Seafood Penne Pasta with Scallops, Shrimp, Clams, Penne Pasta, Alfredo Sauce, Broccoli & Cherry Tomatoes

Bleu Cheese Crusted Filet Mignon with Red Wine demi-glace served with Basil Whipped Potatoes, Asparagus, Cherry Tomatoes

Pan Seared Free Range Chicken Stuffed with Herbed Goat Cheese Topped with Champagne Dijon Mustard Sauce, served with Wild Mushroom Risotto

Grilled Rib Eye Steak with Red Wine Demi-glace served with Roasted Garlic & White Truffle Mashed Potatoes, Bleu Cheese Coated Broccoli

Bacon Wrapped Scottish Salmon in a Red Pepper Cream Sauce served with Creamy Risotto, Caramelized Root Vegetable

Shrimp & Chicken Skewer served with a Rosemary & Pineapple Glazed Polenta Cake & a Seasonal Vegetable

Pan Seared Mahi-Mahi served with a Grilled Italian Polenta Cake, Tomato & Corn Relish, Curried Summer Squash

Fire Roasted Pork Tenderloin served with Sweet Chili Demi-glace served with Green Beans & Roasted Garlic Whipped Potatoes

Chicken Cordon Bleu - A Crispy Chicken Breast Stuffed with Ham & Provolone in a Mornay Sauce served with Whipped Potatoes

Beef Wellington - Back Angus Beef Tenderloin Wrapped in Puff Pastry with Shiitake Mushrooms Served with Boursin Whipped Potatoes & Bleu Cheese Scented Arugula

Chicken Piccata with Prosciutto & Capers served with Lemon Caper Sauce, Asparagus & Butter Roasted Fingerling Potatoes

Oven Roasted Flank Steak Roulade - Tender Beef Stuffed with Spinach, Baby Portabellas & Red Bell Peppers Roasted to a Perfection, Served with Boursin Whipped Potatoes & Shaved Asparagus

Grilled Boneless Pork Chop with Molasses demi-glace served with Mashed Potato, Apple Compote & Green Beans

Seared Ahi Tuna Steak Cooked Medium Rare with Spicy Soy Glaze served with Wasabi Risotto, Duo of Pickled Ginger & Seaweed

Smoked Carolina Rainbow Trout with Chardonnay Cream Sauce served with Buttered Sweet Corn & Basmati Rice

Plated Duet Plates

Add \$2 per person for Duet Entrée Plates

Filet Mignon & Shrimp Skewer with Red Wine demi-glace served with Basil Whipped Potatoes, Asparagus, Cherry Tomatoes

Fire Roasted Pork Tenderloin & Herbed Chicken Satay with Molasses demi-glace served with Mashed Potato, Apple Compote & Green Beans

Grilled Rib Eye & Poached Salmon with Red Wine demi-glace served with Basil Whipped Potatoes, Asparagus, Cherry Tomatoes

Cornmeal Crusted Salmon & Grilled Chicken Breast with Red Wine demi-glace served with Basil Whipped Potatoes, Asparagus, Cherry Tomatoes

Chicken Piccata & Flat Iron Steak with Red Wine demi-glace served with Basil Whipped Potatoes, Asparagus, Cherry Tomatoes

Plated Vegetarian Entrée Selections

Roasted Vegetable Pave served in Yellow Miso Broth with Fresh Baby Sprouts

Portabella Steak - Balsamic Marinated & Grilled Portabella Mushroom, Topped with Seasonal Vegetables & Melted Provolone

Three-Cheese Lasagna with Spinach, Roasted Eggplant & Basil Marinara Sauce

Teriyaki Tofu Marinated & Grilled Tofu Steak on Bed of Baby Bok Choy

Veggie Lover's Pasta with Sautéed Seasonal Vegetables with Basil Marinara Sauce & Linguini Pasta

Eggplant Parmesan with melted Provolone Cheese & Marinara Sauce served with Fettuccini Pasta

Please inquire if dietary or food allergy menus are required for your event.

Plated Desserts

Please see our Dessert page for Selections

Chefs' Served Dinner Packages

Foundry Duet Dinner #1

\$34 per person

(\$30 per person without dessert)

Hoyt House Salad

Baby Mixed Greens with Apples, Roquefort, Candied Walnuts, Apple Cider Vinaigrette

Duet of Beef and Shrimp

Filet Mignon with Pinot Noir Demi-Glace

Atlantic Wild Shrimp Lollipop with Sauvignon Blanc Cream Sauce

Roasted Garlic Whipped Potatoes, Seasonal Vegetable Ratatouille

Florida's Key Lime Pie

With Mango Coulis and Whipped Cream

Foundry Duet Dinner #2

\$34 per person

(\$30 per person without dessert)

Pan-Seared Crab Cakes

With New Orleans Style Beurre Blanc and Baby Spinach Salad

Duet of Chicken and Pork

Georgia Mountain Free Range Chicken Breast with Sage Butter Sauce

Bacon Wrapped Pork Tender Medallion with French Dijon Sauce

Roasted Garlic Whipped Potatoes, Seasonal Vegetable Ratatouille

Chocolate Lava Cake with a Raspberry Sauce

Foundry Duet Dinner #3

\$32 per person

(\$28 per person without dessert)

Classic Caesar Salad

With Egg Caesar Dressing, Home-made Croutons and Parmigiano-Reggiano

Duet of Turkey and Salmon

Chef Smoked Turkey Breast with Home-Made Gravy

Butter Poached Salmon Filet with Fresh Parsley Pesto

Green Beans and Seasonal Vegetables

New York Style Cheesecake
With Cognac Infused Strawberries and Whipped Cream

Foundry Dinner #4

\$30 per person
(\$26 per person without dessert)

Fried Green Tomatoes
With Basil Pesto and Goat Cheese
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Grilled Black Forrest Rib Eye
Seasoned with Our Signature Dry Rub and Grilled
Whipped Potatoes, Seasonal Vegetable, and Compound Butter
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Southern Pecan Pie
Chocolate Whipped Cream and Caramel Sauce

Foundry Dinner #5

\$30 per person
(\$26 per person without dessert)

Butternut Squash Ravioli
With Sage Alfredo Sauce and Sautéed Baby Spinach
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Corn-Meal Crusted Salmon
Pan-seared Salmon Crusted with a Local Farmer's "Red Mule" Corn-Meal
Green Beans and Squash, Roasted Red Pepper Sauce
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Chocolate & Mandarin Orange Cake
With Whipped Cream and Mandarin Orange Segments

Foundry Dinner #6

\$26 per person
(\$22 per person without dessert)

Tomato & Basil Bisque
Savory Creamy Soup Served Hot with Fresh Basil
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Chicken Supreme
Pan-seared Chicken Breast with Lemon Caper Sauce, Seasonal Vegetables, Whipped Potatoes
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Vanilla Pudding
Served in a Glass with Lady Fingers and Strawberry Topping

Vegetarian Life

\$26 per person
(\$22 per person without dessert)

Tomato and Mozzarella
With Baby Greens and Balsamic Vinaigrette
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Teriyaki Tofu in Tempura Batter
Seasonal Vegetables, Steamed Sushi Rice
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Tiramisu
With Chocolate and Whipped Cream

Vegan Way

\$26 per person

(\$22 per person without dessert)

Fresh Field Greens

With Carrots, Cucumbers, Tomatoes, and Dijon Pear Vinaigrette

Grilled Portabella Mushroom Steak

Served with Aged Balsamic Reduction, Soft Polenta, and Artichoke & Tomato Salad

Tequila & Lime Marinated Fruit Martini

Seasonal Melons and Berry Infused with Tequila & Fresh Limes Juice

Pescetarian Style

\$30 per person

(\$26 per person without dessert)

Baby Greens Salad

Baby Red and Green oak, Euro Cucumbers, Tomatoes, Carrots, Herb Vinaigrette

Potato Crusted Scottish Salmon

Hawaiian Ginger & Potato Crusted, Roasted Red Pepper Sauce, Chef's Seasonal Vegetables

Caramelized Pineapple Quarter

Presented with Lime Sugar and Toasted Coconut

Dinner Buffets

(Minimum of 40 Guests)

Silver - Choice of One Meat, One Starch & One Vegetable	\$15
Gold - Choice of Two Meats, Two Starches & One Vegetable	\$18
Platinum - Choice of Three Meats, Two Starches & Two Vegetables	\$20

All Packages Come With Bread & Butter Service & Beverage (Water, Coffee, Tea or Soda)

Entree

Jamaican Jerk Chicken in Teriyaki Sauce
Braised Beef Brisket with Root Vegetables
Grilled Salmon with Roasted Red Pepper Coulis
Fire Roasted Pork Loin with Dijon Mustard Sauce
Herb Marinated Chicken with Lemon Caper Butter
Blackened Mahi-Mahi, Peach BBQ, Fresh Fruit Salsa
Beef Burgundy with Pearl Onions & Mushrooms
Chard Grilled Flank Steak with Red Wine Sauce

Starch

Potato Au Gratin with Fresh Thyme and Parmesan
Blended Rice with Dried Fruit & Nuts
Spanish Rice with Fresh Cilantro & Peppers
Red Bliss Potatoes with Butter & Fresh Rosemary
German Potato Salad with Ham & Boiled Eggs
Traditional Southern Grits with Grated Cheddar
Double Baked Potatoes with Gruyere
Roasted Garlic Whipped Potatoes

Vegetables

Candied Carrots with Poppy Seed
French Cut Green Beans Almondine
Herbed Squash & Zucchini with Red Onions
Butter Poached Broccoli & Cauliflower
Herb Citrus Marinated Asparagus (available seasonally)
Corn & Peas Sautéed with Butter
Stir Fried Baby Bok Choy

Pasta Station

Self Serve - add \$3.75 per person for choice of 2 pastas
\$50 Optional Attendant Fee

Penne Pasta with Gorgonzola Alfredo Sauce
Orzo Pasta with Tomato Vodka Cream Sauce
Baked Ziti with Pomodoro Sauce & Mozzarella
Linguini Pasta with Saffron Infused Butter Sauce

Choose Up To Three Toppings:

Black Olives, Roma Tomatoes, Bell Peppers, Artichokes, Spinach,
Squash, Zucchini, Sun Dried Tomatoes, Mushrooms, Scallions, Roasted Garlic

Salad Bar

Add \$3 per person

Chef's Foundry Salad - *Iceberg, Romaine,
Carrots, Red Cabbage, Tomato, Olives, Bleu Cheese Dressing*

Harvest Salad - *Mix of Baby Greens,
Grape Tomatoes, Roquefort Cheese, Bacon, Apple Cider Vinaigrette*

Classic Caesar Salad - *Hearts Of Romaine,
Parmesan Cheese, Croutons, Home Made Caesar Dressing*

Soups

Add \$2 per person

Roasted Corn Chowder
Potato Leek Soup with Fried Leeks
Butternut Squash Soup with Toasted Pumpkin Seeds
Minestrone Soup with Basil Pesto
Seafood Veloute St. Tropez

Tomato & Fresh Basil Bisque
French Lentil Soup with Bacon
Smoked Ham & Split Pea Soup
New Orleans Seafood Gumbo
Cold Gazpacho

Carving Stations

\$50 Attendant Fee for Each Selection

Pepper Seared Tenderloin of Beef with Red Wine demi-glace, Hot Rolls
\$ 150 serves approx. 25 people

Prime Rib of Beef with Creamed Horseradish, Hot Rolls
\$250 serves approx. 40 people

Honey Glazed Virginia Ham with Whole Grain Dijon Mustard Sauce, Hot Rolls
\$ 180 serves approx. 50 people

Two Smoked & Oven Roasted Turkey Breasts with Cranberry Relish
\$160 serves approx. 40 people

Steamship Wheel
Beef Top Round Slowly Baked with Thyme, Rosemary & Root Vegetables
\$160 serves approx. 80 people

Bacon Wrapped Pork Tenderloin, Warm Apple Chutney
\$50.per Two serves approx. 15 people

Dessert Station

Add \$5 per person

Choice of Three Desserts
Please see our Dessert page for Selections

Dessert

Desserts served with Plated Meals

N.Y. Style Cheesecake with Almond Whipped Cream & Cognac Infused Strawberries
Cheesecake "Du Jour" served in a Martini Glass with Whipped Cream & Fruit Coulis
Warm Banana Nut Bread Pudding with Bourbon & Coconut Crème Anglaise
Tequila, Lime & Mint Marinated Summer Melons & Berries in Martini Glass
Florida's Key Lime Pie with Whipped Cream & Mango Puree
Coffee Bean Crème Brule (40 Person Maximum)
Italian Tiramisu Cake with Espresso & Spiced Rum

Dessert Displays & Platters

Add \$3 per person for Lunch Buffet,
Add \$5 per person for Dinner Buffet

Dessert Reception

Choice of Three Petit Desserts \$9 per person
Choice of Four Petit Desserts \$12 per person

Dessert Choices for Displays, Platters & Dessert Receptions

Cheesecake "Du Jour" with Fruit Sauce
Southern Pecan Pie with Chocolate & Caramel Sauce
Florida's Key Lime Pie with Whipped Cream & Mango Puree
Chocolate Cake with Cinnamon, Raspberry Sauce & Whipped Cream
Freshly Baked Premium Brownies & Blondies served with Vanilla Pudding
Viennese Dessert Display with Petit Fours, Lemon Bars & Mini Cakes

Mini Shots of Banana Pudding with Chocolate Ganache
Fried Apple Turnover with Cinnamon & Sugar

Dessert Stations

(40 Person Minimum)
Additional \$5 per person

Chocolate Fondue Station

Dark & White Chocolate Fondue with a Selection of Toppings (Fruit, Berries, Sponge Cake & Brownies)

Ice Cream Station

Vanilla or Chocolate Ice Cream with a Selection of Toppings (Fruit, Berries, Candy, Nuts)

Bananas Foster Station

Bananas Flambéed with Spiced Rum & Banana Liqueur, Chocolate Sauce, served with Vanilla Ice Cream
Add \$50.00 Chef Fee

Bread Pudding Station

Warm Banana Nut Bread Pudding with Bourbon & Coconut Crème Anglaise

Duo of Apple & Peach Cobblers

Served with Vanilla Ice Cream & Caramel Sauce