

FAMILY STYLE DINING

Sit down dinner with meal served “family style”, in platters and bowls. It is a crossover between an “all you can eat buffet” and a served meal with attention to service in the dining room.

Dinner is served in courses just like a plated dinner would be.

(Only for parties less than 40 ppl)

Southern Hospitality 1

3-Course \$34 per person

Black Eye Pea Salad with Country Ham

Southern Corn Bread Salad

Bacon Wrapped Pork Tenderloin with Warm Apple & Pear Compote

In-house Smoked Whole Turkey Breast Carved at the Table with Country Pepper Gravy

Roasted Baby Red Potatoes with Rosemary & Butter

Green Bean & Rice Casserole with Onion Crisps

Honey Glazed Carrots & Peas

Warm Cinnamon Roll Bread Pudding with a

Key Lime Pie with a Merengue, and Southern Pecan Pie with a Caramel Sauce

Southern Hospitality 2

3-Course \$34 per person

Savannah Crab Cakes with Citrus Aioli

Baby Spinach Salad with Balsamic Vinaigrette, Tomato, Boiled Egg, Onion, Feta

Southern Fried Chicken, Marinated in Lemon Tea

Braised Beef Brisket with Roasted Root Vegetables

Roasted Garlic Whipped Potatoes

“Indian Harvest” Blended Rice with Dried Fruit and Nuts

Local Farm Vegetable Au Gratin

Georgia Peach Cobbler with a Vanilla Ice Cream and Chocolate

Key Lime Pie with a Merengue, and Southern Pecan Pie with a Caramel Sauce

SPECIALTY MENUS

Themed Dinner Buffets

(40 Person Minimum)

All Buffets Include Iced Water & Choice of Coffee or Iced Tea Service

Athena Buffet

Dinner \$25

Salad

Premium Mixed Greens with Selection of Condiments, Duo of House Made Dressings
Marinated European Cucumbers with Tomatoes, Red Onions & Feta Cheese

Entrée & Sides

Carved Honey Glazed Ham with Pineapple & Maple Syrup
Lemon Pepper Grilled Chicken Breast with Citrus Cream Sauce
Steamed French Cut Green Beans with Bacon & Tomatoes
Honey & Poppy Seed Braised Carrots & Sweet Peas
Rosemary Roasted Red Skinned Potatoes

Country Biscuits & Yeast Rolls with Whipped Butter

Dessert

Banana & Chocolate Bread Pudding with Crème Anglaise

ARUBA - Caribbean

Dinner \$28

Salad

Selection of Premium Greens Decorated with Edible Flowers
Citrus Pineapple Vinaigrette & Assorted Salad Condiments

Island Cole Slaw with Pineapple, Peppers, Black-Eyed Peas, Carrots & Cilantro
Black-Eyed Pea Salad with Sweet Corn, Tomatoes & Scallions

Entrée & Sides

Jamaican Jerk Chicken with Sweet Soy Glaze
Caribbean Pork Short Ribs with Peach Mango Sauce
Hot Stone Blackened Mahi-Mahi with Island Veloute
Sweet Chili & Teriyaki Marinated Grilled Flank Steak
Blended Rice with Tropical Fruit
Oven Roasted Baby Red Potatoes
Sweet Teriyaki Glazed Baby Bok Choy
Green Beans with Sweet Vidalia Onions & Macadamia Nuts

Dessert Display

Tropical Coconut Key Lime Pie with Mango Coulis
Tahitian Trio of Mousses in a Glass
Pineapple, Kiwi & Strawberry Mousse
Cheesecake Du Jour with Fruit Sauce

Northern Europe

Dinner \$22

Salad

Chef's Selection of Premium Field Greens
Trio of Salad Dressings with Selection of Condiments

Entrée

Beef Stroganoff with Egg Noodles
Chicken Cacciatore with Basil Tomato Sauce, Bell Peppers & Olives,
Butter Roasted Elephant Garlic Whipped Potatoes

Freshly Baked French Baguette with Whipped Butter

Pasta Station

Fettuccine with Gorgonzola Alfredo Sauce,
Scallions, Roma Tomatoes, Baby Portabellas, Calamata

Dessert Display

German Chocolate Cake with Raspberry Sauce
Italian Tiramisu Cake

Southern Europe

Dinner \$26

Salad

Chef's Selection of Premium Field Greens
Trio of Salad Dressings with Selection of Condiments

Entrée

Beef Bourguignon with Pearl Onions & Wild mushrooms
Chicken Cacciatore with Basil Tomato Sauce, Bell Peppers & Olives
Herb Crusted Pork Loin with Wild Mushrooms & Champagne Dijon Sauce
Yukon Gold Potato Au Gratin with Parmigiano Oregiano

Freshly Baked French Baguette with Whipped Butter

Pasta Station

Bolognese Spaghetti with Ground Beef, Marinara & Parmesan
Served with Toasted Garlic Bread

Dessert Display

Selection of Viennese Petit Fours
German Chocolate Cake with Raspberry Sauce & Vanilla Ice Cream
Italian Tiramisu Cake

My Grandma's Favorites

Dinner \$24

Caesar Salad

Crispy Hearts of Romaine, Parmesan Cheese, Home Made Brioche Croutons, Caesar Dressing

Entrée

Hot Biscuits with Molasses & Whipped Butter
Chicken Pot Pie with Carrots & Peas Baked in a Puff Pastry
Tender Beef Pot Roast with Red Bliss Potatoes & Root Vegetables
Smoked Turkey Breasts with Southern Dressing & Vegetable Gravy

Green Bean Casserole with Apple Wood Bacon & Tomatoes
Scallop Potatoes with Fresh Sage & Prosciutto Ham

Dessert Display

Banana Chocolate Bread Pudding with English Crème
Chocolate Cake with Vanilla Ice Cream & Raspberry Sauce

All American BBQ

Diner \$24

Salads

Grilled Pineapple Cole Slaw
Potato Salad

Shrimp Cocktail

Jumbo Shrimp Served on Ice with Jack Daniel's Cocktail Sauce
(Three per person)

Entrees & Sides

Freshly Baked Corn Bread with Honey Whipped Butter
Grilled Chicken Breasts with Georgia Peach Barbecue Sauce
Smoked BBQ Glazed Pork Spare Ribs
Bourbon & Molasses Baked Beans with Apple Wood Bacon
Grilled Fresh Corn on Cob in Buttermilk

Hamburger & Hotdog

Black Angus Beef Burgers & Beef Franks with Buns
Lettuce, Tomato, Onions, Mayo, Mustard, Ketchup

Desserts

Georgia Peach Cobbler
Apple Turnovers with Sugar & Cinnamon

Bella

Dinner \$23

Antipasti

Prosciutto, Capicola, Salami, Pancetta, Mortadella, Ham, Provolone, Mozzarella, Grilled Eggplant & Portobello
Mushrooms, Extra Virgin Olive Oil & Rosemary Focaccia Bread

Minestrone Soup

With Red Kidney Beans, Rigatoni & Basil Pesto

Entrees

Lasagna with Beef, Marinara Sauce, Mozzarella, & Ricotta Cheese
Chicken Cacciatore with Basil Tomato Sauce, Bell Peppers, Olives
Country Braised Meatballs with Penne Pasta

Pizza Station

Trio of Pizzas - Three Meats, Four Cheese & Veggie Lover's Pizza

Desserts

Tiramisu Cake with Mascarpone, Espresso & Rum
Selection of Cannoli

La Fiesta

Dinner \$25

Hot Tortilla Soup

Cooked with Fresh Corn, Tomatoes, Cilantro & Black Beans

Entrees & Sides

Duo of Chicken & Beef Fajitas
Refried Beans with Asiago Cheese
Mexican Rice Steamed with Salsa & Fresh Cilantro
Three Cheese Enchiladas in Corn Tortilla

Salad & Taco Station

Fresh Salsa, Chili Con Carne & Cheese Dip, Guacamole, Sour Cream, Black Bean Dip
Taco Shells, Flour Tortilla, Corn Tortilla Chips
Lettuce, Tomato, Red Onions, Olives & Shredded Cheddar Cheese

Desserts

Peach or Cherry Empanadas
Sopapillas with Honey, Sugar & Cinnamon

Feng Shui

Dinner \$23

Salad

Sesame Rice Noodle Salad in Teriyaki Hoisin Sauce
Asian Cole Slaw with Soy Mayo, Baby Shrimp & Pineapple
Display of Japanese Rice Rolls with Fresh Vegetables & Fresh Ginger

Entrees & Sides

Chicken Kung-Pao with Peanuts, Peppers & Snow Peas
Beijing Pork with Cashews, Water Chestnuts & Pickled Baby Corn
Soy Marinated & Stir-Fried Vegetables with Baby Shrimp
Baby Bok-Choy Steamed in Ponzu Wine & Tamari Soy Sauce
Traditional "Lo Mein" Noodles
Asian Fried Rice

Dessert

Chef Selection of Cakes & Pies

Mardi Gras Feast

\$26.00

Salad Bar

Crispy Iceberg Lettuce Served with Cajun Ranch & Remoulade Dressing
Tomatoes, Onions, Bacon Bits & Olives

Soup

New Orleans Clam Chowder

Louisiana Boil-Out

Whole Crawfish, Shrimp, Smoked &ouille Sausage, Red Skinned Potatoes, Corn on Cob

Entrees & Sides

Smoked Chicken & Sausage Gumbo made with Traditional Dark Roux & Trinity
Cornmeal Crusted & Deep Fried Cat Fish with Lemons, Tartar Sauce & Malt Vinegar
Cajun Blackened Atlantic Salmon with Seafood Creole
Southern Crab Fritters with Tabasco & Lemon Cream Sauce
Duo of Fried Okra & Fried Green Tomatoes

Desserts

Add 20% Service & 7% Sales Tax to All Selections

Bananas Foster Served in a Chafer with Vanilla Ice Cream & Chocolate Syrup
Lemon Meringue Pie with Raspberry Sauce

American Patriot

Dinner Reception

\$32

White House Cold Display

Chef's Garden Salad Bar

Mix of Premium Baby Greens and Edible Flowers with Trio of Dressings and Vinaigrettes
Candied South Carolina Walnuts, Cherry Tomatoes, Carrots, Cucumbers, Shaved Red Onions

Marinated & Grilled Vegetable Display

All American Cheese Display

Florida's Fruit and Berry Salad with Tennessee Whisky Marinade

The Presidential Hot Line

Idaho Potato Crusted Atlantic Salmon with Hawaiian Ginger & Chive Cream

Slow Roasted Prime Rib with Coca-Cola Infused Demi-glace

Blue Ridge Mountain Free Range Chicken Breast with Roasted Red Pepper Sauce

California Style Potatoes with Butter and Scallions

Indian Harvest Blended Rice with Dry Fruits and Georgia Pecans

Roasted Butternut Squash with Carolina Bee Honey

Washington Green Beans with Toasted Almonds, Texas Sweet onions and Smoked Bacon

Chef's Selection of Pies and Cakes

Dessert Display includes Florida's Key Lime Pie, Southern Pecan Pie

Chocolate Cake and Home-made Cookies, Brownies, Blondies

American Parfait Station with Ice Cream and Traditional Condiments

Innovative Served Dinners & Tasting Menus

A T H E N S , G E O R G I A

Paris

\$85

Amuse Bouche

Crab Salad Stuffed Baby Tomato with Basil Oil

Premiere Plat

Bouquet of Baby Greens, Apple Cider Vinaigrette, Cherry Tomato

Deuxième Plat

Butternut Squash Bisque with Crème Fraiche & Chives

Intermezzo

Cranberry & Mint Granita

Plat Principal

Filet Mignon on Brioche with Foie Gras Butter

Lemon Thyme Scented Asparagus, Port Wine Demi-glace

Plat Fromage

Selection of Imported Cheeses with Dried Fruit

Dessert

Cappuccino Crème Brulee

Marseille

\$85

Amuse Bouche

Beef Tartar on Baguette Crostini

*

Premiere Plat

Crab Napoleon with Bagel Crisp & Apple Diamonds

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Deuxième Plat

Grilled Sea Scallop in Lobster Bisque

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Intermezzo

Summer Peach Sorbet

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Plat Principal

Coriander & Barley Crusted Lamb Chops, Shallot Perfumed Baby Spinach, Sweet Potato Puree

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Plat Fromage

Pear Tomato Salad with Shallots & Baby Frisse

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Dessert

Apple Flan with Financier Cake

San Tropez

\$85

Amuse-Bouche

Seared Foie Gras with Three Onion Chutney

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Premiere Plat

Crab Napoleon with Bagel Crisp & Apple Diamonds

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Deuxième Plat

Exotic Mushroom Consommé with Lentil

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Intermezzo

Rose Paddle & Champagne Granita

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Plat Principal

Duck Leg Confit with Demi-glaced Potato Gnocchi, Buttered Fava Beans, Caramelized Fig

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Plat Fromage

Artichoke Salad with Eggplant Caviar

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Dessert

Chocolate Covered Pear Poached In Red Wine

Mastering the Art

\$85

Amuse-Bouche

Chef's Choice

Premiere Plat

Spinach Salad, Warm Shallot & Bacon Dressing, Cherry Tomatoes, Boiled Egg

Deuxième Plat

Butternut Squash Bisque with Crème Fraiche, Pumpkin Seeds & Chives

Intermezzo

Cranberry & Mint Sorbet

Plat Principal

Grilled Black Forrest Rib Eye with French Potatoes, Roquefort Broccoli Parsley Infused Oil
-OR-

Grilled Scottish Salmon with Crimini Mushrooms & Saffron Risotto, Blue Crab Velouté

Plat Fromage

Selection of Imported Cheeses with Dried Fruit

Dessert

Georgia Peach Crème Brulee with Chocolate Straw

Bon appetit

\$85.00

Amuse-Bouche

Chef's Choice

Entrée

Salmon Grove Lox with Ossetra Caviar & Crème Fresh

Troisième Plat

Pan Roasted Breast of Duck with Fresh Herb Salad

Intermezzo

Red Ginger & Lime Sorbet

Plat Principal

Shiitake & Bleu Cheese Crusted Filet Mignon on Brioche with a Port Demi-glace

-Or-

Prosciutto & Smoked Gouda Stuffed Breast of Chicken, Boursin Whipped Potatoes

-Or-

Crab Meat Stuffed Salmon Wrapped In Rice Paper, Coconut Risotto, Finished with Saffron Butter

Salad

Baby Red Oak & Frisse with Shaved Manchego & C&ied Walnuts

Dessert

Warm Chocolate Molten Cake with Vanilla & Mint Cream