

DINNER SELECTIONS

(Choose one selection from each course)

Option 1

Appetizers

Crostini topped with
House Cured Salmon Rosette

Wild Mushroom Turnover, Sautéed Julienne
Vegetables, Brandy and Chive Cream

Grilled Vegetable Terrine, Portobello,
Zucchini, Squash, Red and
Yellow Peppers, Pepper Crusted Goat Cheese
with Aged Balsamic Vinegar

Duck Spring Roll with Teriyaki Sauce

Soups

Vichyssoise

Essence of Roasted Tomato with
Mini-Grilled Cheese Sandwich

Vidalia Onion Soup with Brie Crouton

Corn and Crab Chowder

Or Salads

Belgian Endive with Field Greens,
Steamed Asparagus, Candied Walnuts, Fresh Basil
and Blue Cheese Dressing

Caesar Salad with Parmesan and Garlic Croutons

Organic Greens with Cucumber,
Sweet Bell Pepper, Tomatoes,
Kalamata Olives with Feta Cheese, Extra Virgin
Olive Oil and Oregano

Boston and Red Leaf with Artichokes,
Hearts of Palm, Red and Yellow Tomatoes and
Toasted Pine Nuts with Lemon Thyme Vinaigrette

Entrées

Sage Crusted Pork Loin Roasted
with Thyme Essence

Honey Glazed Filet of Salmon, with Cucumbers
and Lemon-Basil Buerre Blanc

Lemon Sole Stuffed with Crab and
Spinach Saffron Cream Sauce

Roasted Chicken with Forest Mushrooms

Grilled New York Steak with Caramelized Onions
and Brandy Cream Sauce

Desserts

Classic French Apple Pie with Vanilla Whipped
Cream and Berries

Chocolate Decadence

Bananas Foster

\$45.00 ++ / Person

Four-Course Dinner Service includes:

Assortment of Freshly Baked Warm Rolls
with Butter

Freshly Brewed Regular and Decaffeinated
Coffee, Specialty Teas

Bottled Water poured at the table*

**Additional fee per Guest*

Option 2

Appetizers

Gulf Shrimp Cocktail, Tomato Horseradish Sauce
Crab Cake, Basil Oil Red Pepper Coulis
House Smoked Salmon and Crème Fraîche on a
Warm Potato Cake with Watercress Coulis
Ahi Tuna Tartare, Soy Aioli & Soba Noodle Salad

Soups

Cream of Wild Mushroom Soup
Red and Yellow Tomato Gazpacho
with Grilled Shrimp
Potato Soup with Roasted Garlic

Or Salads

Organic Bibb And Red Leaf Lettuce with
Crumbled Blue Cheese, Candied Pumpkin Seeds
and a Poached Pear and Port Wine Vinaigrette
Bibb with Grilled Shrimp, Jicama Slaw
and Marinated Tomatoes,
with Lime-Cilantro Dressing
Arugula and Baby Spinach with Crumble Feta,
Marinated Sun-Dried Tomatoes, Greek Olives and
Lemon-Dijon Dressing
Salad of Duck Confit with Goat Cheese Crouton
and Red Onion Compote, Homestead Field
Greens and Raspberry Vinaigrette

Entrées

Pepper Crusted Grilled Atlantic Salmon
with Sauce Béarnaise
Pan seared Veal Scallopini with
Lemon Capers Butter Sauce
Skillet Roasted Snapper with Bouillabaisse Sauce
Grilled Salmon and Seared Breast of Chicken,
Potatoes Anna, Pinot Noir Reduction
Sliced Oven Roasted Tenderloin of Beef
with Red Wine Demi Glace
Grilled Petite Filet of Beef with Wild Mushroom
Sauce and Garlic Grilled Jumbo Shrimp

Desserts

Key Lime Pie with Crème Anglaise
Chocolate Decadence
Chocolate Crème Brulee
\$54.00 ++ / Person

Four-Course Dinner Service includes:

Assortment of Freshly Baked Warm Rolls
with Butter

Freshly Brewed Regular and Decaffeinated
Coffee, Specialty Teas

Bottled Water poured at the table*

**Additional fee per Guest*

Option 3

Appetizers

Scallop and Shrimp Encroute
with Asparagus and Saffron Cream

Lobster Medallions, Mache Salad, Avocado Puree,
Crème Fraîche, American Sturgeon Caviar

House Cured Salmon Carpaccio, Shaved Fennel,
Extra Virgin Olive Oil, Herbed Croustinis

Garlic-Ginger Sautéed Tiger Shrimp
with Sweet Chili Jam and Wanton Crisps

Soups

Shrimp Bisque, Laced with Sherry

Mussel and Clam Chowder with Saffron

Crab Bisque with Fried Shallots
and Roasted Corn

Asparagus Soup with Whipped Tarragon Cream

or Salads

Mesclun Salad with Smoked Duck Breast,
Roasted Pine Nuts, Raspberry Vinaigrette

Endive and Baby Lettuce

Crusted Goat Cheese, Toasted Pecans
Sundried Cherry Tomatoes, Balsamic Vinaigrette

Bibb Lettuce, Mixed Baby Greens,
Citrus Marinated Grilled Sea Scallop
and Shrimp Brochette,
Mango Vanilla Vinaigrette

Entrées

Grilled Rib Veal Chop with
Morel Brandy Cream Sauce

Rack of Lamb with Garlic Sauce

Whole Roasted Duckling, Butternut Squash Puree,
Grand Marnier Natural Jus

Whole Roasted Tenderloin of Beef
with Sauce Bearnaise

Corn Fed Beef Tournedos and Seared Foie Gras,
Red Wine Demi Glace

“Surf and Turf” Grilled Filet & 6 oz. Lobster Tail

Desserts

Chocolate Caramel Pyramid

Chocolate Mousse with Molten Caramel Center
dusted with Cocoa Powder

Chef’s Trio

Layers of Hazelnut Mousse, Chocolate Crunch and
Chocolate Sponge Cake with Strawberry Puree

English Trifle

Freshly Baked Cake with Berries and
Vanilla custard with Almonds
and Rum topped with White Chocolate

\$75.00 ++ / Person

Four-Course Dinner Service includes:

Assortment of Freshly Baked Warm Rolls
with Butter

Freshly Brewed Regular and Decaffeinated
Coffee, Specialty Teas

Bottled Water poured at the table*

**Additional fee per Guest*

DINNER BUFFETS

(Minimum of 40 Guests)

Southern BBQ

Potato Salad, Southern Cole Slaw

Pulled BBQ Pork

Buttermilk Fried Chicken

Hickory Smoked Baby Back Pork Ribs

Shrimp Jambalaya

Baked Beans, Buttered Corn on the Cob, Biscuits with Honey Butter

Chocolate Pecan Pie, Seasonal Cobbler with Ice Cream

\$35.00 ++ / Person

Lowcountry Boil

Island Cabbage Slaw, Tomato and Cucumber Slices with Dill Vinaigrette

Tossed Field Greens, Balsamic Vinaigrette and Ranch Dressings

Lowcountry Shrimp Boil to include:

Shrimp, New Potatoes, Corn on the Cobb and Andouille Sausage

Marinated Grilled Chicken

Brown Sugar Glazed Pork Loin

Hushpuppies, Seasonal Vegetables, Cheddar Cheese Grits

Chef's selection of Desserts

\$38.00 ++ / Person

Taste of the South

She Crab Soup

Fresh Field Greens, Balsamic Vinaigrette and Ranch Dressings

Grilled Marinated Vegetables, Green Bean and Mushroom Salad

Shrimp & Grits

Carved Beef Strip Loin

Fried Chicken

Roasted Red Potatoes and Onions

Corn on the Cob, Hushpuppies, sliced Watermelon

Fruit Cobbler with Vanilla Ice Cream

\$46.00 ++ / Person

Sea Oats

Roasted May River Oysters with Lemons, Cocktail and Hot Sauce
Mixed Greens with Crisp Vidalia Onions, Roma Tomatoes and Crumbled Goat Cheese
Roasted Peppers, Sweet Corn and Grilled Shrimp Salad
Pecan Crusted Tilapia with Orange Butter Sauce
Citrus Grilled Chicken Breast with Jerk Spice, White Beans, Smoked Ham Hock Broth
Apple Glazed Marinated Pork Tenderloin
Cinnamon and Dark Rum Steeped Sweet Potatoes
Sautéed Seasonal Vegetables
Assortment of Rolls and Butter
Chocolate Peanut Butter Pie
Warm Seasonal Cobbler with Vanilla Ice Cream
\$45.00 ++ / Person

Sand Dollar

Baby Greens with Roma Tomatoes, Mushroom,
Cucumbers and Choice of Dressings
Charred Corn Salad with Cilantro
Roasted Breast of Chicken with Wild Mushroom Sauce
Sliced Beef Medallions with Green Peppercorn Sauce
Salmon with Lemon and Dill
Herbed Orzo
Farm Fresh Seasonal Vegetables
Chef's selection of Cakes and Tarts
\$44.00 ++ / Person

Coral

House Made Mozzarella and sliced Tomatoes with Virgin Olive Oil and Basil

Marinated Green Bean and Mushroom Salad

Hand Cut Romaine Leaves with Parmesan Croutons,
Traditional Caesar Dressing

Grilled Pepper Crusted Cobia with Leek Confit

Herb Coated Pork Tenderloin with Merlot and Thyme

Medallions of Beef Tenderloin with Crumbled Blue Cheese and Roasted Garlic with Natural Jus

Shrimp Scampi Grilled in Garlic Butter Herbs

Wild Rice Risotto with Toasted Pine Nuts

Farm Fresh Seasonal Vegetables

Chef's selection of Miniature Desserts and Freshly Baked Pies and Cakes

\$62.00 ++ / Person

The Tropical

Tropical Display of Exotic Fruits and Melon Carvings

Tossed Salad, Balsamic Vinaigrette and Ranch Dressings

Tomato, Cucumber and Dill Salad

Chilled Roasted Potato Salad

Roasted Tilapia with a Green Curry Sauce

Sesame Rice Noodles

Marinated Strip Loin, Five Pepper Steak Butter

Rosemary and Thyme Marinated Grilled Chicken

Freshly Baked Rolls and Butter

Key Lime Pie and Pineapple Rum Upside Down Cake

\$35.00 ++ / Person

Calico

Greek Salad with Crumbled Feta

Rigatoni Pasta Salad with Cured Meats, Goat Cheese and Sun Dried Tomato Vinaigrette

Roasted Portobello Mushrooms

Parmesan Crusted Breast of Chicken with Capers and Tomato Butter Sauce

Pan Seared Medallions of Veal with Prosciutto, Fontina Cheese and Sage with Pan Jus

Crab Cakes with Whole Grain Mustard Aioli

Roasted Zucchini, Eggplant and Onion Medley

Roasted Potatoes

House Baked Fresh Breads and Rolls with Butter

Tiramisu, Italian Chocolate Cake and Miniature Cookies

Freshly Brewed Regular and Decaffeinated Coffee, selection of Specialty Teas

\$66.00 ++ / Person

BAR OPTIONS

Standard Bar Setup

Smirnoff Vodka

Bacardi Rum

Crawford's Scotch

Sauza "Gold" Tequila

Gordon's Gin

Jim Beam Bourbon

Canadian Club Whiskey

Sweet/Dry Vermouth

Beer

Bud, Bud Lite, Miller Lite, and Coors Lite

Wine

House Chardonnay and House Merlot

Open Bar

\$12.00 ++ per person first hour

\$8.00 ++ per person each additional hour

Charge By Consumption

Cocktail \$7.00

Domestic Beer \$4.00

Imported Beer \$4.50

Wine..... \$TBD

Bottled Water..... \$2.50

Soda..... \$2.50

Beer and Wine Only

\$10.00 ++ per person first hour

\$8.00 ++ per person each additional hour