

Brunch

Appetizer Table

Yogurt with Fresh Granola Cups garnished with Seasonal Berries
Sundried Tomato Torte garnished with Sundried Tomato Relish and served with Toasted Baguettes
Gourmandise Cheese Presentation served with Plain and Raisin Bagel Chips

The Main Buffet...

~Select Four~

Mixed Green Salad with Goat Cheese, Chili
Toasted Pecans and Mandarin Oranges served
with an Orange Balsamic Vinaigrette

Mediterranean Orzo Salad with Green and
Black Olives, Artichokes, and Roasted Peppers

Ham & Cheese Savory Muffins

Flaky Vegetable Strudel stuffed with
Roasted Peppers, Eggplant, Plum Tomatoes, Artichokes,
Zucchini and Olives in Herbed Tomato Sauce

Hot Crab and Cheddar Mini Croissants

Croissant with House-made Chicken Salad

Blueberry Stuffed French Toast with Cinnamon,
Cream Cheese and Maple Syrup

Eggs Juarez – Fresh Eggs, Monterey Jack Cheese,
Diced Green Chiles, & Southwestern Spices

Egg and Spinach Fratorta Casserole –
Fresh Eggs, Salami, Spinach & Three Cheeses

Honey Roasted Turkey Breast with
Cranberry Chutney and Angel Biscuits

Cold Pasta Primavera Salad with Black Olives, Red Onions, Tri-
Colored Peppers, Peas, Cherry Tomatoes and Broccoli

Spinach Salad with Feta Cheese, Avocado, Walnuts and Kalamata
Olives served with Basil Dressing

Potato and Corn Soufflé

Scrambled Eggs on Sourdough Bread with
Black Forest Ham topped with Swiss Cheese and Warm Mustard
Vinaigrette

Creamy Stone Milled Cheese Grits

Hash Browns & Vidalia Onion Casserole

Crepes served with Curried Chicken or Wild Mushroom Ragout

Smithfield Baked Virginia Ham with Honey Mustard and Angel
Biscuits

Eggs Portugal Casserole – Fresh Eggs, Sausages, Mushrooms and
Cheeses

Honey Glazed Side of Salmon nestled in a bed of Saffron Risotto
with sautéed Vegetables baked in Puff Pastry served with a Lemon
Aioli Sauce

Buffet Also Includes

Lavish Fruit Display with Amaretto Custard and Honey Yogurt Dip

Assortment of Fresh Baked Breads including Fruit Turnovers and
Croissants, Cinnamon Rolls, and Chocolate Chip, Pecan and Blueberry Muffins

Classic Buffet Reception

International Breads, Cheeses & Spreads An Hors d'oeuvre Table

International Breads

Whole Grain
Black Olive
Pumpernickel
Italian Bread Sticks
Lavosh

International Cheeses

New York Aged Cheddar
Swiss Dill Havarti
Monterey Pepper Jack
Holland Smoked Gouda
French Blue Cheese
English Derby & Claret

Gourmet Spreads

Mediterranean Spinach Dip with Roasted Peppers
Roasted Garlic Hummus
Pesto Goat Cheese

Vegetable Crudités including
Cucumbers, Cherry Tomatoes, Carrots, Tuscan Peppers

Butler Passed Hors d'oeuvre ~Select Two~

House-Made Crab Cakes with Tomato Remoulade

Sesame Beef Skewers

Lime & Three Pepper Marinated Chicken Skewers with
Creamy Cilantro Sauce

Pork Tenderloin on Baguette with Apple Onion Confit

Spanakopita

Seared Tuna with Wasabi Sauce on Nori Chip

Roasted Tomato with Buffalo Mozzarella Bruschetta

Scallops with Lemon Thyme Sauce on Polenta Cake

Vegetable Spring Roll with Sweet and Sour Dipping Sauce

Brie Tartlet with Almonds and Peach Chutney

Duck Confit on Polenta with Cherry Demi-glace served on a Silver
Spoon

Duck Breast on Polenta Cake with Choron Sauce

Bite Size Beef Wellington

Miniature Shrimp Martini's with Corn Coulis and Tamale

Chef Attended Station ~Select One~

Bourbon Peppercorn Flank Steak with Horseradish Dijon Sauce, Herbed Mayonnaise, and Pommery Mustard

Smithfield Baked Virginia Ham & Roasted Turkey Breast with Honey Mustard and Herbed Mayonnaise

All of the above served with Button Rolls and our Lavish Gourmet Relish Tray including Sliced Cheddar & Swiss Cheeses, Cornichons, Black & Green Olives, Artichokes, Miniature Corn, Hearts of Palm, and Tuscan Peppers.

OR:

Smashed Potato "Martinis" with choice of two "mixers" combinations:

* Wild Mushroom Ragout & Beef Bourguignonne

* Roasted Vegetable Ratatouille & Curried Chicken

Herb & Garlic Crusted Beef Tenderloin with Crème Fraîche Horseradish Sauce

Whole Sides of Salmon nestled in a bed of Saffron Risotto with sautéed Vegetables baked in Puff Pastry and Lemon Aioli Sauce

Pecan Crusted Dried Fruit Stuffed Pork Loin with Mango Chutney

Peppercorn Beef Tenderloin with Au Gratin Potatoes and Sautéed Spinach drizzled with a Balsamic Reduction

Lamb Chops in a Pistachio Crust with Mint Chutney, Red Pepper Jelly and Horseradish Dijon Sauce

On The Main Buffet... ~Select One~

Pastas are served with Focaccia Bread, Rosemary Olive Oil & Parmesan Reggiano Cheese

Orrechiette Pasta and Mushrooms, Sundried Tomatoes, Fresh Spinach and Goat Cheese tossed in a Lemon Garlic Cream Sauce

Tri-color Cheese Ravioli with Red Pepper Marinara Sauce

Fresh Asparagus Tips and Penne Pasta with Fresh Grated Parmesan and garnished with Toasted Pecans

Gemelli Pasta with Fresh Spinach and Sundried Tomatoes in a Roasted Garlic Mushroom Wine Sauce

Penne Primavera with Broccoli, Carrots, Squash, Zucchini, Peas and Pear Tomatoes in a Classic Alfredo Sauce

Tri-Color Cheese Tortellini Pasta with Plum Tomatoes, Fresh Spinach, Olives in a Lemon Basil Cream Sauce

Cavatelli Pasta with Pancetta, Broccoli Rabe, San Marsano Tomatoes and Parmesan Cheese

Classic Buffet Reception

~Page Two~

~Select One~

Traditional Chicken Piccata in a White Wine Lemon Sauce with Onions, Mushrooms and Capers
Mediterranean Chicken in Tomato Basil Sauce topped with Feta Cheese and Pine Nuts
Herb Roasted Chicken with Wild Mushrooms in a Creamy Champagne Sauce
Lime & Three Pepper Marinated Chicken with Creamy Cilantro Sauce
Southwestern Chicken Medallions top layers of Black Beans, Corn, Fresh Tomatoes, Peppers, Monterey Jack Cheese and Cilantro
Lime Vinaigrette
Chicken Crescent Almandine covered in Puff Pastry and garnished with Toasted Almonds

~Select One~

Mixed Green Summer Salad with Strawberries, Mandarin Oranges and Spicy Cured Pecans splashed with
Balsamic Vinaigrette Dressing
Mixed Field Greens with Cucumbers, Tomatoes and Carrot Confetti with White Balsamic Vinaigrette
Sun-dried Tomato and Georgia Herbed Goat Cheese Torte garnished with Pesto with Stone Ground Crackers
Red Jacket New Potatoes stuffed with Herbed Cream Cheese topped with Crisp Bacon Bits and Fresh Chives
Al dente Mediterranean Garden Vegetables drizzled with Balsamic Vinaigrette
Flaky Vegetable Strudel with Roasted Peppers, Eggplant, Plum Tomatoes, Artichokes, Zucchini and
Olives in Herbed Tomato Sauce
Shrimp and Crab Fondue with assorted House-made Parmesan Croutons
Hot Spinach and Artichoke Fondue served with Blue Corn Tortilla and Vegetable Root Chips
Nicoise Salad Deconstructed

~Fruit Display~

Seasonal Fresh Fruit bountifully displayed including Honeydew, Cantaloupe, Pineapple, Red & Green Grapes, Berries with
Amaretto Custard or Honey Yogurt Dip

Uptown Buffet Reception

Butler Passed Soup & Hors d'oeuvre

Demitasse Soup Cup

~Select One~

Butternut Squash Soup and Cheese
Andalusian Gazpacho with House-Made Crouton
Coconut Thai Chicken Soup

Charleston She Crab Soup
Roasted Corn Chowder
Lobster Bisque

~Select Two~

Sesame Beef Skewers
Smoked Salmon with Lime Crème Fraiche in Phyllo Cup
Lime & Three Pepper Marinated Chicken Skewers with Cilantro Sauce
House-Made Crab Cakes Topped with Tomato Remoulade
Pork Tenderloin on Baguette with Apple Onion Confit
Duck Breast on Polenta Cake with Choron Sauce
Seared Tuna with Wasabi Sauce on Nori Chip
Miniature Shrimp Martini's with Corn Coulis & Tamale

Roasted Tomato & Fresh Mozzarella Bruschetta
Low Country Shrimp with Cajun Dip
Vegetable Spring Roll with Sweet & Sour Dip
Sesame Chicken Tenderloins with Apricot Soy Dip
Scallops with lemon Thyme Sauce on Polenta Cake
Duck Confit on Polenta with Cherry Demi-Glace served on
Silver Spoon
Miniature Beef Wellington

Chef Attended Seafood Station

~Select One~

Our Signature Station of Shrimp, Scallops, Fettuccini, Tri-colored Peppers, Scallions, Plum Tomatoes sautéed in Extra Virgin olive oil and Garlic, Fresh Herbs, and White Wine generously topped with Reggiano Parmesan Cheese

Seafood Rissoto flavored with Sautéed Georgia White Shrimp, Ivory Bay Scallops and Emerald Asparagus Tips finished with Fresh Herbs and Heavy Cream

Seared Ivory Scallops served on a bed of Leek and Fennel Fondue and finished with Roasted Chive Oil and Brunoise of Red Pepper

Pan Seared Gulf Crab Cakes served on a Creole Mustard topped with Jicama Slaw

Iced Seafood Presentation including a bountiful display of Large Tail-On Shrimp, Snow Crab Claws and Steamed Mussels with House made Cocktail and Remoulade Sauces

Uptown Buffet Reception

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Chef Attended Carving Station and Dinner Buffet ~Select One~

Peppercorn Beef Tenderloin Drizzled in Balsamic Reduction, Au Gratin Potatoes & Sautéed Fresh Spinach and Shallots

Pistachio Crusted Rack of Lamb Chops, Mint Chutney and Red Pepper Jelly, Roasted Rosemary New Potatoes and Zucchini, Yellow Squash, Red Pepper, Plum Tomato and Parmesan Stir-Fry

Barbados Pork Tenderloin Roasted and topped with Black Beans, Latin Flavor infused Brown Rice Bowl and Island Slaw

Whole Poached Salmon with Capers, Red Onions, Crème Fraiche, Parslied New Potatoes and Asparagus with Dill Sour Cream Sauce

Prepared to Order Salad Station

*Our Chef Garde Manger presents an array of Salad Combinations
and tosses them for your guests to order in our
Italian Made Wood Salad Bowls*

All Served with our House-Made Balsamic Vinaigrette Dressing

Chopped Romaine Lettuces, Torn Red & Green Lettuces, Mixed Field Greens

Pears, Blue Cheese, Walnuts, Proscuitto & Red Onion

Mandarin Oranges, Toasted Slivered Almonds & Green Onions

Day Reception Buffet

International Breads, Cheeses & Spreads An Hors d'oeuvre Table

International Breads

Whole Grain
Black Olive
Pumpernickel
Italian Bread Sticks
Lavosh

International Cheeses

New York Aged Cheddar
Swiss Dill Havarti
Monterey Pepper Jack
Holland Smoked Gouda
French Blue Cheese
English Derby & Claret

Gourmet Spreads

Mediterranean Spinach Dip with Roasted Peppers
Roasted Garlic Hummus
Pesto Goat Cheese

Vegetable Crudités including
Cucumbers, Cherry Tomatoes, Carrots, Tuscan Peppers

Butler Passed hors d'oeuvres ~Select Two~

House- Made Crab Cakes	Vegetable Spring rolls with Sweet & Sour Dipping Sauce
Spanakopita	Wild Mushroom & Boursin Tartlets
Brie Tartlets with Almonds & Peach Chutney	Sesame Beef Skewers
Roasted Tomato Buffalo Mozzarella Bruschetta	Blackened Chicken Skewers with Raspberry
Pork Tenderloin on Baguette with Apple Onion Confit	Chipotle Sauce
	Scallops with Lemon Thyme Sauce on Polenta Cake
Lime & Three Pepper Marinated Chicken with Creamy Cilantro Sauce	Chicken & Almond Tartlet
Seared Tuna with Wasabi on Nori Chip	Duck Confit on Polenta with Cherry Demi-Glace served on a Silver Spoon
Minature Shrimp Martini's with Corn Coulis and Tamale	Duck Breast on Polenta Cake with Choron Sauce

Chef Attended Carving Station ~Select One~

Smithfield Baked Virginia Ham & Honey Roasted Turkey with Honey Mustard, Herbed Mayonnaise, Cranberry Chutney, Button Rolls and Relish Tray
Bourbon Peppercorn Flank Steak with Horseradish Dijon Sauce, Herbed Mayonnaise, Pommery Mustard, Button Rolls and Relish Tray

On The Main Buffet... ~Select One~

Pastas are Served with Foccacia Bread, Rosemary Olive Oil & Parmesan Reggiano Cheese
Ziti Pasta with Assorted Vegetables in a Roasted Red Pepper Marinara Sauce
Penne Pasta with Tri-colored Peppers & Caramelized Onions in an Oregano Marinara Sauce
Gemelli Pasta with Fresh Spinach & Sundried Tomatoes in a Roasted Garlic Mushroom Sauce
Bowtie Pasta in a Classic Alfredo Sauce
Traditional or Vegetarian Lasagna
Roasted Vegetable Ratatouille over Cheese Polenta topped with Reggiano Cheese
Penne Primavera with Broccoli, Carrots, Squash, Zucchini, Peas, & Pear Tomatoes in a Classic Alfredo Sauce
Tri-Colored Cheese Tortellini Pasta with Plum Tomatoes, Fresh Spinach, and Olives in a Lemon Basil Cream Sauce
Cavatelli Pasta with Pancetta, Broccoli Rabe, San Marsano Tomatoes and Parmesan Cheese

Day Reception Buffet

~Page Two~

~Select One~

Mediterranean Chicken with Roasted Vegetables & Lemon Basil Sauce
Herb Roasted Chicken with Wild Mushrooms in a Creamy Champagne Sauce
Chicken Roulade Stuffed With Spinach And Served With a Pesto Yogurt Sauce
Tuscan Grilled Chicken On a Bed Of Orzo With Olives, Spinach, and Roasted Red Peppers topped with a Demi Glace
Tarragon and Peppercorn Roasted Chicken Breasts in a Raspberry Chipotle Sauce
Provencal Bake with Roasted Eggplant, Sliced Tomato, Olives, Onions, Herbs and Parmesan Cheese
Lime & Three Pepper Marinated Chicken with Creamy Cilantro Sauce

~Select One~

Mixed Green Summer Salad with Strawberries, Mandarin Oranges and Spicy Cured Pecans Splashed with Balsamic Vinaigrette Dressing
Mixed Field Greens with Cucumbers, Tomatoes and Carrot Confetti with White Balsamic Vinaigrette
Sundried Tomato and Georgia Herbed Goat Cheese Torte garnished with Pesto with Stone ground Crackers
Red Jacket New Potatoes stuffed with Herbed Cream Cheese topped with Crisp Bacon Bits and Fresh Chives
Al dente Mediterranean Garden Vegetables drizzled with Balsamic Vinaigrette
Flaky Vegetable Strudel with Roasted Peppers, Eggplant, Plum Tomatoes, Artichokes, Zucchini & Olives in Herb Tomato Sauce
Shrimp and Crab Fondue with Assorted Homemade Croutons
Hot Spinach and Artichoke Fondue Served with Blue Corn Tortilla and Vegetable Root Chips

~Select One~

Seasonal Fresh Fruit Display With Amaretto Custard
Seasonal Fresh Fruit Display With Honey Yogurt

Buffet Enhancements

Butler Passed Hors d'Oeuvres

Caviar on Toasted Baguettes with Crème Fraîche & Dill

Any additional Butler Passed Hors d'Oeuvres selected from the Day or Evening Buffet Menus

Displays

Honey Roasted Salmon Sides with Lemon Dill Sauce

Large Tail-on Gulf Shrimp with Cajun Cocktail & Remoulade Sauces

Snow Crab Claws with Cajun Cocktail & Creole Mustard Sauces

Whole Poached Salmon with Capers, Red Onion, Crème Fraiche & Chopped Egg and Lavosh

Charcuterie Tray, Chef's Choice Pates, Foie Gras, Cured Meats accompanied by Cornichons, Olives, Dijon Mustard and Sliced Baguettes

Martini Bars

Smashed Potato "Martinis" with choice of two "mixers"

- Wild Mushroom Ragout
- Beef Bourguignonne
- Roasted Vegetable Ratatouille
- Curried Chicken

Shrimp "Gritinis" Charleston Style

Rice "Gumbotinis" with Andoullie, Chicken & Shrimp

Candied Sweet Potato "Martinis" with choice of two "mixers"

- Bourbon Pecan
- Asian Pear Caramel
- Dried Fruit & Brandy

Chef Attended Pasta Stations with Focaccia Bread, Rosemary Olive Oil & Parmesan Reggiano Cheese

Bow Tie Pasta Sautéed with Shrimp, Scallops, Tri-colored Peppers, Scallions, Plum

Tomatoes, seasoned with Garlic, Herbs, White Wine & Olive Oil

Seafood Risotto with Sautéed Shrimp, Bay Scallops and Asparagus Tips finished with Fine Herbs and Cream

Action Stations with Chef Attendant

Pan Seared Crab Cakes with Cajun Remoulade, Tartar Sauces & Jicama Slaw

Seared Sea Scallops Placed on a Bed of Leek and Fennel Fondue finished with Roasted Chive Oil and Brunoise of Red Pepper

Butler Passed Soups – Served in Demi-Tasse Cups

Butternut Squash Soup and House-Made Cheese Straw

Baked Potato Soup, Shredded Cheddar Cheese and Bacon

Coconut Thai Chicken Soup

Andalusian Gazpacho and a House-Made Crouton

Charleston She Crab Soup

Seated Served Receptions

Butler Passed Hors d'oeuvres

~Select Three~

Coastal Crab Stuffed Mushrooms

Spicy Thai Beef On Endive

Sesame Beef Skewers

Spanikopita

House Made Crab Cakes with Tomato Remoulade

Pork Tenderloin on Baguette with Apple Onion Confit

Duck Confit on Polenta with Cherry Demi-Glace served on a Silver Spoon

Roasted Tomato With Fresh Mozzarella On Bruschetta

Low Country Shrimp w/ Cajun Dipping Sauce

Vegetable Spring Rolls with Sweet and Sour Dipping Sauce

Smoked Salmon with Lime Crème Fraiche Tartlet

Bite Size Beef Wellington

Scallops with Lemon Thyme Sauce on Polenta Cake

Duck Breast on Polenta Cake with Choron Sauce

Miniature Shrimp Martini's with Corn Coulis & Tamale

SALAD SELECTION

Seasonal Heirloom Tomatoes (April – Sept) with Buffalo Mozzarella, Extra Virgin Olive Oil, Basil and Aged Balsamic Vinaigrette finished with Cracked Black Pepper
(Roasted Tomatoes Oct – March)

Bibb & Radicchio Salad with Mandarin Orange Segments, Heart of Palm and Raspberry Vinaigrette finished with Toasted Almonds

Romaine & Radicchio Salad with Creamy Sun dried Tomato Vinaigrette
Finished with Toasted Pine nuts

Traditional Caesar Salad with Gruyere Croutons and Freshly Shaved Parmesan Cheese

Mixed Tender Greens, English Cucumbers, Pear Tomatoes and
Marinated Goat Cheese with White Balsamic Vinaigrette

Arugula and Crisp Romaine topped with Blue Cheese and Dried Cranberries drizzled with Walnut Vinaigrette

Mixed Field Greens garnished with Endive, Poached Pear and Blue Cheese drizzled with Walnut Vinaigrette

ENTREE SELECTIONS

Poultry

Herb Roasted French Cut Breast of Chicken with Rosemary Mashed Potatoes,
Shitake Mushroom Sauté, Chicken Jus and Asparagus

French Cut Pan Seared Chicken Breast with Portobello Mushrooms
In a Fresh Tomato Cream Sauce accompanied with Sautéed Spinach and Wild Rice Pilaf

Beef

Honey Soy Marinated Beef Tenderloin served with
Sweet Potato Gratin and Broccoli drizzled with Garlic Butter Cashews

Horseradish and Black-Pepper Filet Mignon alongside Roasted
Potatoes, Pecan and Blue Cheese laced Spinach with a Blackened Tomato Coulis

Fish

Blackened Swordfish, Cajun Rice and Sugar Snap Pea Sauté

Pan Seared Grouper with a compote of
Roasted Corn, exotic Mushrooms and Basil scented
Fingerling Potatoes, finished with a Tomato Jalapeno reduction

Barbecued Fillet of Salmon
Rubbed with our "Que" Spices and char-grilled. Served with Edamame Bean and Corn Succotash, Grits Cake and a
Lemon Thyme Sauce, finished with marinated Cucumbers

Roasted Duck

Oven Roasted Duck Confit, served with Creamy Polenta,
Turnips and Baby Carrots finished with an Amarena Cherry Compote

Combinations

Garlic Roasted Tenderloin served in a Sherry Peppercorn Sauce and Seared Chicken Breast served with Rosemary
Whipped Potatoes, Baby Carrots with Tops and Sugar Snap Peas

Bourbon Peppercorn Filet Mignon with Wild Mushroom demi-glace and
Lemon Dill Sautéed Jumbo Shrimp served with Fingerling Potatoes and Haricot Vert with Almonds

Horseradish and Black Pepper crusted Filet Mignon with pan bronzed Dayboat Scallops,
Whipped Potatoes, Spinach and a ladle of Blackened Tomato Coulis

Beef Tenderloin and Horseradish Encrusted Salmon topped with Horseradish Sauce
served with Potatoes Galette and Haricot Vert with Almonds

Veal and Lamb

Rosemary Garlic Veal Chop served with Lemon Mushroom Risotto and Asparagus

Veal Chop Pan Seared, served with Haricot Vert, Smoked Gouda Polenta Cakes,
Rosemary and Sage pan juices

Pork

Pork Tenderloin served atop Garlic Mashed Potatoes with
Marsala Sauce and Sautéed Spinach with Raisins

Vegetarian

Angel Nest with Ratatouille Vegetables Extra Virgin Olive Oil and Asiago Cheese

Smoked Gouda Grit Cakes with charred Tomatoes, Garlic, Chilis and Arugula

Vegetarian "Chicken" Croquette
Croquettes of minced "Chicken," Celery, Onion and Garlic. Plated with Mashed Potatoes,
Sauté of Spinach and ladled with Blackened Tomato Coulis

All Dinners are served with Bourbon Pecan Bread with Orange Butter
Assorted Dinner Rolls

Theme Events & Rehearsal Dinners

Our venues offer unique opportunities for memorable Rehearsal Dinners.

We have Special Rental Rates, Décor Packages and Theme Ideas
that make the Pre-Nuptial Celebrations a Special Event!

If the idea of your rehearsal dinner is a more casual outdoor event “Make our Back Yard Your Back Yard!”

LOW COUNTRY BOIL

Have a good ole southern Low Country Boil! We take a huge pot and a gas burner out to the back yard and put in as many good sized red potatoes as we have people to feed, fill it with water and bring it to a boil and turn the heat down a little to cook, say 20 minutes. We then take small sections of Silver Queen corn on the cob, whole onions and sections of big link sausage, personally we like Andouille. After adding some lemons, crab boil seasoning, and bay leaves we continue to cook while everyone is having a cocktail or two enjoying some fine appetizers from our kitchen. Then to finish off we fill it to the brim with Georgia White Shrimp and put on the lid, turn up the heat and steam the shrimp till pink, never overcooking so they don't get rubbery. We remove all the goodies and toss them on brown butcher paper covered tables so then everyone can dive in and help themselves!

Low Country Boil with
Shrimp, Sausage, Corn and New Potatoes

*

Shrimp Fritters

*

Corn Meal Crusted Catfish Fingers and House-made Tartar Sauce

*

Bacon Broccoli Slaw

*

Three Cheese Tortellini Pasta Salad

*

Salad Bar with all the fixin's including:

Crisp Romaine Lettuces, Fresh Spring Mixed Greens, Garlic

Croutons, Fresh Shredded Parmesan,

Cherry Tomatoes, Carrots, Cucumbers, and Sun-dried Tomato Caesar Dressing

*

French Baguettes and Rustic Breads

For Dessert it's House-made
Bananas Foster Pecan Pie Slices
Iced Chocolate Brownies

All washed down with our
Sweet Tea & Coffee.

SOUTHERN BARBECUES

PIG PICKIN'

The ultimate Barbecue experience is our Southern Barbecue Pig Pickin'. This includes a lean 110-pound pig, pit cooked to perfection with pecan wood for 18 slow hours. Stand around the pig with your friends and pick from the hams, tenderloins, shoulders, and ribs. This is an experience no one will soon forget.

Your Pig Pickin' also includes

Our Famous Brunswick Stew

*

Traditional Barbecue Sauces

*

Our Best Southern Style Barbecue Coleslaw

*

Roasted New Potato Salad

*

Sliced Dill Pickles

*

Garlic Butter Barbecue Bread

TRADITIONAL BARBECUE GRILL

We pull out the charcoal grill and our chefs roast our marinated ribbed chicken breasts fully basted with our North Georgia Barbecue Sauce. We load the buffet with

Barbecued Chicken Breasts

*

Hickory Smoked Pulled Pork

*

Sesame Seed Buns

*

Fresh Tender Greens Salad Bar

*

Southern Style Cole Slaw

*

Molasses Baked Beans

*

House-made Macaroni & Cheese

*

Garlic Butter Barbecue Bread

For finishin' off either Barbecue Dinners select two of our House-made Pies and Desserts including:

Southern Pecan Pie

Key Lime Pie

Strawberry Shortcake

Peach Cobbler

Apple Crisp or

Blueberry Cobbler

**Classically Elegant
Seated Rehearsal Dinner**

**Butler Passed Hors d'oeuvres
~Select Two~**

Coastal Crab Stuffed Mushrooms

Spicy Thai Beef on Endive

Artichoke and Dill Havarti Tartlets

Brie Tartlets with Almonds and Peach Chutney

Crab Cakes Topped With Corn Relish

Roasted Tomato with Fresh Mozzarella On Bruschetta

Low Country Shrimp with Cajun Dipping Sauce

Vegetable Spring Rolls with Sweet and Sour Dipping Sauce

Blackened Chicken Skewers with Raspberry Chipotle Sauce

Bite Size Beef Wellington with a dollop of Tarragon Mustard
Sauce

Salad Course

Romaine & Radicchio Salad with
Creamy Sun Dried Tomato Vinaigrette
finished with Toasted Pine nuts

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Entrée Course

Chicken Cordon Blue with Mushroom Sauce
Almond Wild Rice
Chef's Choice Vegetable du Jour
Assorted Rolls and Whipped Butter

*

Dessert Course
Served in a Grande Martini Glass
~Select One~

Strawberry Trifle
Chocolate Chocolate Trifle
Buttermilk Lemon Cake with Blackberry Sauce
Fruitti di Bosco –“Berries of the Forest”
served with a Zabaglione Sauce

Sweet Georgia Brown's Buffet
Southern Cookin' at its Best!

Butler Passed Hors d'oeuvres

Black Eyed Pea Stuffed Sliced Ham Wraps
Pickled Okra Roll-ups

Chef Attended Station

Fried Green Tomatoes with
Roasted Red Pepper Remoulade and Goat Cheese Crumbles

Entrée Choices

Select One Select Two

Southern Buttermilk Fried Chicken
Marinated in Buttermilk, Crispy Fried Boneless Chicken Breast and Pan Gravy

Sugar and Spice Pork Chop
Grilled with Brown Sugar and a ladle of Red-Eye Gravy

Ms. Brown's Turkey Meatloaf
Tomatoes, Sweet Peppers & Onion Gravy

Fried Catfish Fingers
Accented with Lemon-Cayenne Mayonnaise

Sunday Beef Rump Pot Roast
Brown Mushroom Gravy

Side Dishes

~Select Two~

Kitchen Cut Country Style Green Beans
John's Down Home Collard Greens
Squash Casserole
Black Eyed Pea Succotash
Carolina Red Rice
Fried Okra
White Cheddar Hoe Cakes

Piping Hot Mashed Potatoes
Hoppin' John
Stone Mill Grit Cakes
Maple Whipped Yams
Silver Queen Cream Corn
Southern Seven Layer Salad
Green Bean Casserole

Dessert

~Choose One~

Old Fashioned Bread Pudding with Bourbon Pecan Sauce
Chocolate Bread Pudding
Apple Crisp
Blueberry Cobbler
Peach Cobbler
All Served with a Dollop of Whipped Cream

Under the Tuscan Moon ~ “Romanza”
Italian Style Buffet

Butler Passed Hors d’oeuvres

White Bean Crostini with Wilted Greens
Puttanesca Bruschetta
Petite New Potato Halves Stuffed and Baked with Asiago Cheese

Primi

Caesar Salad Bowl with Gruyere Croutons and
freshly shaved Parmesan Cheese

OR

Italian Chopped Salad
with Blue Cheese and Pancetta Crumbles

Secondi

~Select 4~

Stuffed Chicken Florentine

*

Penne Pasta with Shrimp, Artichoke Hearts,
& Spinach in Lemon Basil Sauce

*

Pappardelle Bolognese

Beef and Sausage stewed in a Thick Ragu of Tomatoes,
Vegetables and Imported Red Wine

*

Chicken Parmigiana Cutlets over Angel Hair Pasta

*

Baked Ziti Napolitano

*

Tortellini Rose with Roasted Portabello Mushrooms, Sundried Tomatoes and
Prosciutto di Parma, simmered in a Savory Tomato Cream Sauce

*

Penne Arrabiata tossed with a Spicy Blend of Roma Tomatoes, Julienne Spinach,
White Wine and our House-Made Marinara

*

Eggplant Parmigiana

*Sun-Dried Tomato Focaccia Bread, Rosemary Infused Olive Oil
Parmesan Reggiano Cheese*

Dolci

Tira mi su

Cannoli

New York Cheesecake

Sweet Sensations

Sweet Endings

Here's to new beginnings with "Sweet Endings" for all. Send your guests home with personalized departure gifts they assemble themselves. Sheer organza bags with customized labels for guests to stuff with delectable sweets. Choose from either a variety of colorful candies or luscious, creamy chocolates displayed in sparkling clear apothecary jars arranged among coordinating linens, ribbons, and candles. The bride and groom also receive a heart to heart candy scoop that can be engraved as a memento of "Sweet Endings". See our event planner for details on candy selections and keepsake options.

Groom's Corner

Chocolate Decadence

The name says it all. This lavish, multi-tier presentation offers a rich, creamy assortment of chocolate delights from cookies to candies providing a trend-setting alternative to the traditional groom's cake. Chocolate cups filled with peanut butter mousse, iced chocolate cream cheese brownies, biscotti, mixed chocolate truffles, pirouettes, fresh strawberries dipped in chocolate, white and dark chocolate bark and chocolate sprinkles create the ultimate chocolate lovers dessert. Great to serve in lieu of a groom's cake.

Chocolate Fountain

A delectable alternative to a Groom's Cake! With or without another dessert, this presentation is our signature dessert station. Elegant bowls are overflowing with an assortment of dippers including the Freshest Seasonal Strawberries, Stemmed Cherries, Pineapple, Chocolate Graham Crackers, Pretzels, Marshmallows, Biscotti and Chocolate Bark sprinkled with Hershey Kisses.

French Pastries, Cookies & Desserts

- * Cream Cheese Brownies
- * Mini Fruit Tarts
- * Mini Chocolate Éclairs
- * Mississippi Mud Brownie
- * Key Lime Tarts
- * Reese Peanut Butter Cheesecake
- * Oreo Cheesecake
- * Red Velvet Cake
- * Mini Cinnamon and Brown Sugar Shortbread
- * Mini Southern Pecan Tassies
- * Apple Almond Pastry
- * Lemon Tarts

Pies and Trifles

- * Southern Pecan Pie
- * Mississippi Mud Pie
- * Strawberry Trifle
- * Toasted Coconut Pie
- * Fruitti di Bosco – "Berries of the Forest" Served with a Zabaglione Sauce
- * Buttermilk Lemon Cake with Blackberry Sauce
- * Key Lime Pie
- * Bourbon Banana Foster Pecan Pie
- * Strawberry Shortcake

Specialty Warm Desserts with Ice Cream

- * Old Fashioned Bread Pudding with Bourbon Pecan Sauce
- * Apple Brown Betty
- * Blueberry Cobbler
- * Chocolate Bread Pudding
- * Apple Crisp
- * Peach Cobbler