

BAR MENU

Hosted Bar

Domestic Beer	\$4.25
Imported Beer	\$4.75
House Wine	\$5.50
Select Brand Liquors	\$6.50
Premium Brand Liquors	\$7.00
Cordials	\$8.00
Bottled Waters	\$3.50
Soft Drinks	\$3.00
Bloody Mary's	\$125.00 per gallon
Champagne Punch	\$155.00 per gallon
Mimosas	\$155.00 per gallon

(Each gallon serves 20-25 servings)

Cash Bar

Domestic Beer	\$4.50
Imported Beer	\$5.00
House Wine	\$5.75
Select Brand Liquors	\$7.00
Premium Brand Liquors	\$7.50
Cordials	\$8.00
Bottled Waters	\$3.50
Soft Drinks	\$3.00

Package Pricing

Per hour, Open Bar

\$18.00 per person per hour for the first hour

\$10.00 per person for second hour

\$6.00 per person for third hour

*There will be a \$90.00 bartender charge up to a (4) hour duration on all cash bars.
An Additional Bartender fee of 90.00 will apply for groups over 100 people.*

HORS D'OEUVRES

For an Afternoon Reception, it is recommended that you order 7-10 pieces per person (per hour). For an Evening Reception, it is recommended that you order 12-15 pieces per person (per hour). A Butler fee of \$75.00 will apply for each item that is passed.

COLD HORS DOEUVRES

(Priced per 100 Pieces)

Cherry Tomatoes filled with Cream Cheese and Crumbled Bacon
\$300.00

Grand Marnier infused Chocolate Covered Strawberries
\$450.00

Cucumbers topped with Salmon Mousse
\$275.00

Assorted Fruit Kabobs with Yogurt Dipping Sauce
\$325.00

Assorted Mini Tea Sandwiches
\$275.00

Shrimp Cocktail
\$475.00

Assorted Canapés
\$275.00

Asparagus Wrapped in Prosciutto
\$300.00

Tomato and Garlic Bruschetta
\$300.00

Whole Poached Salmon
Market price

Vegetable Crudités with Dip
\$300.00 (serves 50)
\$325.00 (serves 100)

Imported and Domestic Cheese Display
\$275.00 (serves 50)
\$375.00 (serves 100)

HOT HORS D'OEUVRES

(Priced per 100 Pieces)

Baked Brie en Croute with French Bread
\$250.00 (serves 100)

Coconut Chicken with Mango Chutney
\$400.00

Swedish Meatballs
\$375.00

Crab and Shrimp Au Gratin in Phyllo Cups
\$475.00

Baked Puff Pastry with Brie and Raspberry
\$375.00

Mushroom Caps Stuffed with Crab Meat
\$475.00

Barbecued Chicken in Phyllo Cup
\$400.00

Teriyaki Marinated Beef Kebobs
\$425.00

Coconut Beer Shrimp
\$500.00

Shrimp or Scallops wrapped in Bacon
\$500.00

Mini Crab Cakes with Creole Remoulade
\$500.00

Lollipop Lamb Chops with Creamy Cucumber Dipping Sauce
\$525.00

Artichoke and Spinach, Hot Crab and Assorted Hummus Dips served with Pita
\$400.00

Lobster Medallions on Toast Rounds Decorated with Crème Fraiche and Caviar
\$625.00

Mushroom Caps Stuffed with Sun Dried Tomatoes, Spinach and Parmesan
\$375.00

All Food and Beverage Items are Subject to Tax and Service Charge, Currently 7% and 19%, Respectively.

CARVING STATIONS

All Carving Items are Served with Assorted Rolls and Condiments.

A \$75.00 carver fee will apply (two hour duration)

Roasted Breasts of Turkey \$275.00 Serves 35 (25 person minimum)	Honey Baked Ham \$325.00 Serves 60 (25 person minimum)
Steamship of Round of Beef \$450.00 Serves 120	Tenderloin of Beef \$225.00 Serves 20

ADDITIONAL STATIONS

(50 person minimum)

Shrimp and Grits

(2 hour duration)
 \$17.95 per person

Martini Mashed Potato Bar

(2 hour duration)
 \$8.95 per person

Pasta Station

(2 hour Duration)
 Ravioli and Tortellini accompanied by Fresh Tomato Sauce and Parmesan Pesto Cream.
 Accompaniments include: White Wine, Olive Oil, Parmesan Cheese, Chopped Garlic, Fresh Herbs, Crushed Red Pepper, Artichoke Hearts, Sun Dried Tomatoes, Roasted Peppers & Crumbled Bacon
 \$17.95 per person
 (\$75.00 attendant fee required- 2 attendants are required if the attendance is above 100)

Chilled Seafood Display

An Assortment of Fresh Shucked Oysters on the Half Shell, Steamed Shrimp, Marinated Mussels and Crab Claws with Oyster Crackers, Lemons, Cocktail Sauce and Remoulade Sauce
 ** Cold Seafood Display Includes the Following: 7 pieces of Shrimp, 5 Mussels, 4 Crab Claws and 3 Oysters per person
 Please note limits on amounts
 Market Price
 (50 person minimum)

DINNER SELECTIONS

All dinner selections are served with Mixed Garden Greens with Assorted Dressings, Freshly Baked Rolls with Butter, Chef's Selection of Starch, Vegetable, and Dessert, Iced Tea and Coffee.

Split entrée (ordering 2 different entree items) selection is not allowed for groups under 40; Should you choose to order split entrées, the price of the higher entrée item will be charged for both selections.

APPETIZERS

Chef's Seafood Bisque
\$4.95 per person

Shrimp Cocktail with Horseradish Sauce
\$10.95 per person

Jumbo Crab Cake With Roasted Red Pepper Remoulade
\$10.95 per person

SALADS

Marinated Salad

Marinated Cucumbers and Vidalia Onions Served Over a Bed of Mixed Greens
With Crumbled Feta Cheese and Roma Tomatoes
\$4.00 surcharge per person

Caesar Salad

Romaine Lettuce Tossed in a Creamy Caesar Dressing, Finished with
Fresh Grated Parmesan Cheese and Seasoned Croutons
\$4.00 surcharge per person

Pear Salad

Tender Roasted Pears with Honey Walnuts, Gorgonzola Cheese
Over a Bed of Mixed Greens Served with Dijon Mustard
\$4.50 Surcharge

CHICKEN ENTREES

Chicken Saltimbocca

Sautéed Breast of Chicken, Topped with Prosciutto, Sautéed Spinach and Provolone
in a White Sauce
\$33.95

Chicken Marsala

Boneless Breast of Chicken Simmered in a Rich Marsala Sauce
\$31.95

Honey Pecan Chicken Breast

Lightly Battered Chicken Breast Served with a Honey Pecan Sauce
\$34.95

Chicken Cordon Bleu

Battered Breast of Chicken Breast Filled with Ham and Swiss Cheese,
Baked to Perfection
\$35.95

Veal Chop

Mild Flavor of 10 oz. Grilled Veal Chop Drizzled with Marsala Wine Sauce
Served with Mushroom Risotto
\$36.95

BEEF SELECTIONS

Add: Steamed, Fried or Coconut Battered Shrimp, \$7.50 per person

Roasted Prime Rib of Beef Au Jus

\$40.00 per person

Angus Beef Filet

Served with Mushroom Fondue Sauce
\$45.95 per person

New York Strip Steak

\$37.95 per person

Lamb Chops

Grilled Lamb Chops Marinated in Garlic, Lemon and Greek Seasoning
Presented with a Cold Creamy Cucumber Sauce
\$48.00 per person

SEAFOOD SELECTIONS

Salmon En Croute

Baked Atlantic Salmon in a Baked Puff Pastry Filled with Boursin Cheese Topped with
Fresh Basil Cream
\$37.95 per person

Seafood Au Gratin

Shrimp and Lump Blue Crab Folded into a Creamy Cheese Sauce with a Hint of Sherry
Served in Flakey Pastry Shell

\$35.95 per person

Pecan Crusted Grouper

Fresh Grouper Baked with a Southern Pecan Crumb Topping and Pecan Brandy Sauce

\$36.95 per person

Shrimp and Scallops

Low Country Shrimp and Bay Scallops Pan Seared in White Wine, Fresh Garlic and Lemon
Served atop a Bed of Angel Hair Pasta

\$38.95 per person

Grouper Oscar

Fresh Baked Grouper, Topped with Fresh Lump Crab, Asparagus and a Rich
Hollandaise Sauce

\$39.95 per person

COMBINATION ENTREES

Medallions of Beef Tenderloin and Pecan Crusted Grouper

Grilled Medallions of Beef Topped with a Bourbon Au Jus and Wild Mushrooms
Paired with Freshly Baked Grouper Drizzled with a Pecan Brandy Sauce

\$46.95 per person

Breast of Chicken Marsala and Atlantic Salmon

Breast of Chicken Simmered in a Rich Marsala Sauce

Salmon served in a Puff Pastry Shell Filled with Boursin Cheese Basil Cream Sauce

\$41.95

Petit Filet and Jumbo Lump Crab Stuffed Shrimp

\$45.95 per person

Grouper Oscar Paired with Angus Beef Filet

Freshly Baked Grouper Topped with Fresh Lump Crab, Asparagus and Hollandaise Sauce
Angus Beef Filet Served with Mushroom Fondue Sauce

\$49.95 per person

DINNER BUFFETS

The Following Buffets are served with Chef's Choice of Starch and Vegetable, Freshly Baked Rolls with Butter, Chef's Choice of Dessert, Iced Tea with Lemon and Coffee. All buffets require a minimum attendance of 30 people.

Buffet I

Mixed Garden Greens
Vine Ripe Tomatoes with Fresh Mozzarella and Basil Topped with Balsamic Vinaigrette
Choice of Two Entrees:
Baked Seafood Lasagna
Vegetables in a Garlic Wine Sauce over Pasta
Chicken Marsala
\$32.95 per person

Buffet II

Mixed Garden Greens
Caesar Salad
Spinach Salad
Choice of Three Entrees:
Chicken Marsala
Roast Prime Rib with Horseradish Sauce
Grouper Oscar
Shrimp Scampi
\$45.95 per person

Low Country Boil

Mixed Garden Greens with Assorted Dressings
The Low Country's Best Combination of:
Boiled Shrimp with Polish Sausage
Corn on the Cob and New Potatoes
Southern Fried Chicken
Green Beans and Red Rice
Hushpuppies with Honey Butter
Homemade Peach Cobbler, Bourbon Pecan Pie
Iced Tea with Lemon and Coffee
\$44.95 per person
In Season Mixed Georgia Blue Crabs at Prevailing Menu Prices

Casual Dinner Buffet

Mixed Garden Greens with Assorted Dressings,
Your Choice of Two Entrees:
Baked Salmon with Lemon Dill Sauce,
Prime Rib of Beef,
Baked, Fried or Barbecued Chicken
Chef's Choice of Starch, Vegetable and Dessert
\$35.95 per person

All Food and Beverage Items are Subject to Tax and Service Charge, Currently 7% and 19%, Respectively.

DESSERTS

DESSERT AND COFFEE STATIONS

An Assortment of Mini Éclairs, Tarts and Petit Fours,
Pound Cake with Strawberries Topped with Fresh Whipped Cream
Freshly Brewed Coffee and Tea
\$12.50 per person
(30 person Minimum)

An Assortment of Petit Fours, Tarts and Mini Éclairs
\$10.00 per person
(20 person Minimum)

Assorted Petit Fours
\$300.00 per 100 pieces

Assorted Petit Fours
\$300.00 per 100 pieces



CHILDREN'S MENU

(Age 6 and Under Only)

Choice Of:
Macaroni and Cheese, Pizza or Chicken Fingers
French Fries or Green Beans
Fresh Fruit
Milk or Juice
Cookie
\$10.00 per person