

the AMERICAN

H O T E L

A DOUBLETREE BY HILTON

A note from our executive chef:

It is with great pleasure the Legacy culinary team and I present you the following menus to select from for your upcoming special event. These menus are exploding with innovative and exuberant flavors.

Here in Georgia, we are blessed with the finest of nature's ingredients, from fresh seafood and seasonal produce, meats and game, to award-winning cheeses and unique artisan products. While we take tremendous pride in our creative menus crafted from this bounty, we also take pride in the steps we take to ensure these ingredients – and our beautiful surroundings – will be enjoyed by many generations to come.

We embrace seasonality, the preservation of diversity and traditional practices supportive of local economies. The seasonal menus for our venues are rooted in tradition combining rustic sensibility with contemporary flair. Our rich Southern hospitality, traditions and culture also play a significant role in our menu design.

We offer a wide range of options and services to reduce the environmental impact of your event, while never compromising the service and cuisine for which Legacy is renowned.

Preparation for your event is an exciting time and our experienced staff is thrilled to provide you with the very best for all of your event needs. In addition to the following menus, the culinary team and I are always available to assist in customizing menus for your special event.

Kindest regards,

Christopher Blobaum

Executive Chef and Vice President, Food and Beverage

Legacy Ventures

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* Due to changing market conditions, chefs may be required to substitute menu ingredients, ensuring equivalent quality and value in your selection. Your catering sales manager will communicate any such significant changes prior to your event.

BEVERAGES AND SNACKS

BEVERAGES

LEGACY SIGNATURE BLEND REGULAR and DECAFFEINATED COFFEE \$75/ gallon

SELECTION OF HERBAL and HOT TEAS \$75/ gallon

HOT CHOCOLATE

whipped cream, chocolate sticks, marshmallows \$59/ gallon

HOT SPICED APPLE CIDER \$59/ gallon

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE \$59/ gallon

UNSWEET OR SWEET ICED TEA \$59/ gallon

FRESHLY SQUEEZED REGULAR or STRAWBERRY LEMONADE \$59/ gallon

FROZEN FRUIT SMOOTHIES \$9/ 8-ounce

FRESH PRESSED PREMIUM FRUIT OR VEGETABLE JUICES \$7 each
beet, carrot, apple

SOFT DRINKS \$4 each

STILL and SPARKLING MINERAL WATER \$4.50 each

ENERGY DRINKS \$7 each

SWEET DELIGHTS AND SNACKS

WHOLE SEASONAL ORGANIC FRUIT \$3/ piece

SLICED SEASONAL FRUIT DISPLAY \$12/ guest

GERMAN SOFT PRETZELS and ASSORTED MUSTARDS \$11/ guest

SPICY MIXED NUTS \$5/ guest

CRISPY RICE TREATS \$39/ dozen

TRIPLE CHOCOLATE BROWNIES \$7/ guest

ASSORTED COOKIES and BISCOTTI \$7/ guest

WHITE TRUFFLE POTATO CHIPS with PARMESAN \$7/ guest

FROZEN YOGURT or ICE CREAM BARS \$7 each

CUPCAKES

vanilla, carrot, chocolate, red velvet \$48/ dozen

PREMIUM POPCORN BAR

-select three-

butter, truffle sea salt, garlic parmesan, Korean BBQ,
creamy caramel, white cheddar
\$9/ guest

SPECIALTY BREAKS

- minimum of 15 guests -

REJUVENATION

seasonal whole fruit, granola and power bars, freshly squeezed fruit juices,
still and sparkling mineral water
\$17/ guest

A LITTLE TWISTED

German soft pretzels, specialty mustards, whipped butter
\$12/ guest

THE LIVING SPA

vegetable crudités, hummus, pita chips, edamame, individual yogurt cups, fruit skewers,
granola and power bars, still and sparkling mineral water
\$24/ guest
Add guest yoga trainer \$150/25 min

CHEESE FLIGHT

artisan cheeses, dried fruits, Marcona almonds, local honeycomb,
just-baked cheese straws, crackers, broken lavosh
\$19/ guest

SOUTHERN HIGH TEA

- assorted finger sandwiches -
smoked salmon and dill, tomato and watercress, farm egg salad and wild arugula,
cheese straws, just-baked scones, shortbreads, fruit preserves,
unsweet and sweet iced tea, selection of herbal and hot teas
\$25/ guest

SNACK SHACK

mini grilled cheese sandwiches, tomato soup shooters
\$10/ guest

mini pb&j sandwiches, milk shooters
\$12/ guest

mini cheeseburgers, french fries, mini milkshakes or mini Coca-Cola bottles
\$14/ guest

CHOCOLATE BAR

double chocolate fudge brownies, chocolate dipped strawberries,
white chocolate macadamia cookies, whole or 2% milk, soy milk, chocolate milk
\$16/ guest

FLOAT STATION

Root beer, orange, cherry soda served with vanilla High Road craft ice cream
\$17/ guest
- attendant required @ \$150 -

BREAKFAST BUFFETS

- minimum of 15 guests -

FRESH START BREAKFAST

FRESH FRUIT JUICES

BREAKFAST PASTRIES

croissants, muffins, local honey, butter, preserves

FRESH FRUIT

sliced seasonal fruits and berries

COFFEE and TEAS

Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas

\$24/ guest

LEGACY LIFESTYLE BREAKFAST

FRESH FRUIT JUICES

ASSORTED FLAVORED and WHOLE GRAIN BAGELS

whipped cream cheese, local honey, butter, preserves

FRESH FRUIT

sliced seasonal fruits and berries

CHEF CHRISTOPHER'S MULTIGRAIN and NUT GRANOLA

GREEK-STYLE LOW-FAT YOGURT

COFFEE and TEAS

Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas

\$27/ guest

SOUTHERN TRADITION BREAKFAST

FRESH FRUIT JUICES

BREAKFAST PASTRIES

croissants, muffins, local honey, butter, preserves

FRESH FRUIT

sliced seasonal fruits, berries

FARM EGGS

scrambled with garden chives

JUST-BAKED BISCUITS and SAGE GRAVY

BRIOCHE FRENCH TOAST

peach compote, warm maple syrup

PORK COUNTRY SAUSAGE and APPLEWOOD SMOKED BACON

HERBED BABY RED POTATOES

STONE-GROUND GRITS with AGED CHEDDAR

COFFEE and TEAS

Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas

\$38/ guest

BUFFET ENHANCEMENTS...

- breakfast sandwiches, minimum of 1 dozen per selection -

SOUTHERN BISCUIT with FRIED CHICKEN
local honey \$72/ dozen

ASSORTED BREAKFAST PASTRIES \$39/ dozen

SWEET POTATO BISCUITS \$39/ dozen

ASSORTED FLAVORED and WHOLE GRAIN BAGELS
whipped cream cheese \$39/ dozen

MINI SMOKED SALMON BAGEL
whipped cream cheese, tomatoes, butter lettuce, red onion \$89/ dozen

YOGURT PARFAIT
Greek-style yogurt, Chef Christopher's multi grain and granola, berry compote \$79/ dozen

STEEL CUT IRISH OATMEAL
brown sugar, hot milk, seasonal berries \$8/ guest

STONE GROUND GRITS with WHITE CHEDDAR \$7/ guest

QUINOA SWEET BREAKFAST BOWL
caramelized bananas, walnuts, blueberries, coconut milk \$9/ guest

SPECIALTIES

- minimum 15 guests -

LOCAL FARM EGGS
scrambled with garden chives \$8/ guest

TRADITIONAL EGGS BENEDICT
Canadian bacon, citrus hollandaise \$12/ guest

VEGETABLE QUICHE
asparagus, roasted red peppers, herbs, white cheddar \$10/ guest

BRIOCHE FRENCH TOAST
peach compote, warm maple syrup \$10/ guest

BREAKFAST MEATS
chicken and herb sausage, Applewood smoked bacon, cured ham or pork country sausage \$4/ guest
per selection

OMELETTE STATION
farm eggs cooked to order with an array of toppings:
spinach, local ham, wild mushrooms, sweet peppers, seasonal market vegetables
and herbs from our garden \$14/ guest
- requires 1 chef per 45 guests, \$150 -

WAFFLE STATION
freshly cooked Belgian waffles
served with warm maple syrup, local honey, seasonal berries \$11/ guest
- requires 1 chef per 45 guests, \$150 -

EXECUTIVE PLATED BREAKFAST

- design your own plated breakfast -

breakfast includes freshly squeezed orange and grapefruit juice

BREAKFAST STARTER

- select one to be preset on the table -

MINI YOGURT PARFAIT

RUBY GRAPEFRUIT SUPREMES

FRUIT SALAD

SEASONAL BERRIES (\$5 supplemental)

SMOKED SALMON with TOASTED BAGEL and GARNISHES (\$7 supplemental)

- your choice of one -

STEEL-CUT OATMEAL

toasted cinnamon and apple compote

WAFFLES

seasonal berry compote, warm maple syrup

-waffles side, select one-

applewood smoked bacon

chicken and herb sausage

pork country sausage

FARM EGGS

scrambled with garden chives, baby red potatoes with rosemary

-select one-

applewood smoked bacon, chicken and herb sausage, pork country sausage

EGG WHITE FRITTATA

ricotta, mushroom, asparagus, herbs

WHOLE EGG FRITTATA

chorizo, baby red potatoes with rosemary

CLASSIC EGGS BENEDICT with CANADIAN BACON, CITRUS HOLLANDAISE

CRAB BENEDICT with SPINACH (\$5 supplemental)

Creole hollandaise

\$29/ guest

BOXED LUNCHES

- all sandwiches are served on a variety of sliced breads and pan rustique -
- Box lunches are prepared to be taken off property and consumed within one hour of receipt -

- up to two selections, minimum of 15 guests -

SANDWICHES

VIRGINIA HAM

white cheddar, Dijon aioli

ALBACORE TUNA SALAD

capers, fresh herbs, lemon zest, extra virgin olive oil

SLOW-ROASTED BEEF

Gruyère, horseradish aioli

CLASSIC EGG SALAD

green onion, Dijon mustard, butter lettuce

OVEN ROASTED TURKEY BREAST

provolone, pesto, aioli

GRILLED VEGETABLE SANDWICH

tomatoes, arugula, fresh mozzarella

ROASTED CHICKEN BREAST

butter lettuce, tomato, cheese, fresh herb aioli

NEW ENGLAND LOBSTER ROLL

celery, lemon aioli on toasted bun (\$6 supplemental)

SOUTHERN CHICKEN SALAD

butter lettuce, apple, pecans

SHRIMP SALAD

vine ripened tomato, watercress, lemon aioli

GRILLED CHICKEN WRAP

romaine lettuce, shaved parmesan,
Caesar dressing, spinach tortilla

GRILLED SHRIMP BLT

butter lettuce, vine ripened tomato,
Applewood bacon, lemon aioli

ACCOMPANIED WITH:

traditional Southern-style coleslaw, specialty potato chips,
whole seasonal organic fruit, just-baked brownie,
bottled water or soft drink

served in environmentally friendly packaging

\$29/ guest

- more than two choices, \$5 supplemental per person per additional sandwich selection -
- notify your sales manager on number of each selection -

LUNCHEON BUFFETS

*-buffets include unsweet and sweet iced tea-
-minimum of 25 guests-*

LEGACY DELI

TRADITIONAL CAESAR and GARDEN SALADS w/ assorted dressings

ASSORTED BREADS

SLICED ROAST BEEF, SMOKED TURKEY, VIRGINIA BAKED HAM

CLASSIC CHICKEN SALAD

GARLIC and HERB GRILLED VEGETABLES

LETTUCE, TOMATOES, ONIONS

SLICED IMPORTED and DOMESTIC CHEESES

SPECIALTY POTATO CHIPS

ASSORTED COUNTRY MUSTARD and AIOLI

JUST-BAKED COOKIES and DOUBLE FUDGE BROWNIES

FRESHLY SQUEEZED LEMONADE

\$34/ guest

BLUE SKY BBQ

CRISPY PORK RINDS with SPICY VINEGAR

LOCAL FIELD GREENS SALAD with CHERRY TOMATOES

SOUTHERN-STYLE PULLED PORK

TEXAS-STYLE SMOKED BEEF BRISKET

SMOKED CHICKEN

ASSORTED HOUSE-MADE BBQ SAUCES

- select three sides -

SOUTHERN-STYLE COLESLAW

PINTO BEANS

cilantro, jalapeños, onions

MAC 'N CHEESE

COLLARD GREENS

POTATO SALAD

- includes-

INDIVIDUAL BANANA PUDDING and BOURBON PECAN PIE BITES

\$45/ guest

SOUTH OF THE BORDER

TORTILLA SOUP

diced avocado, crisp tortilla strips

CORN TORTILLA CHIPS

Queso blanco dip

BAJA CABBAGE SLAW

BLACK BEANS and RICE

TACOS

- select two -

CARNITAS DE PUERCO with PASSILLA CHILES

GRILLED MARINATED FLANK STEAK

ACHIOTE CHICKEN with CITRUS

BAJA GRILLED SHRIMP with CILANTRO and LIME

-served with-

sour cream, sharp cheddar cheese, pico de gallo,
tomatillo salsa, jalapenos, limes, cilantro,
soft flour and corn tortillas

Add guacamole \$4/guest

PAPAYA FRUIT SALAD with LIME

MARGARITA KEY LIME TARTS

\$39/ guest

SOUTHERN PICNIC

SOUTHERN BISCUITS, ROLLS and BUTTER

CUMIN SPICED POTATO SALAD

SOUTHERN-STYLE COLESLAW

SPECIALTY POTATO CHIPS

SPICY BUTTERMILK FRIED CHICKEN

SOUTHERN-STYLE PULLED PORK

CAST-IRON SKILLET BLUEBERRY COBBLER

JUST-BAKED COOKIES and DOUBLE FUDGE BROWNIES

FRESHLY SQUEEZED LEMONADE

\$41/ guest

PARK AVENUE BUFFET

- custom design your own buffet from the selections below, includes sweet and unsweet iced tea -

SOUPS

- select one -

VEGETABLE MINISTRONE
pesto focaccia crostini

CARAMELIZED VIDALIA ONION
Gruyère-brioche croton

LOCAL FARM TOMATO GAZPACHO
basil from our garden, garlic focaccia crostini

SHE-CRAB and CORN CHOWDER
lump crab, garden herbs (\$2 supplemental)

SALADS

- select two -

ORGANIC GREENS
cherry tomatoes, cucumbers, radishes,
citrus vinaigrette

CAESAR
hearts of romaine lettuce, garlic focaccia croutons,
white anchovies, Parmigiano-Reggiano

ENDIVE
arugula, apples, shaved pecorino,
mustard-shallot vinaigrette

BABY SPINACH
gorgonzola, caramelized pears, walnuts,
citrus vinaigrette

SOUTHERN-STYLE
COLESLAW

ISRAELI COUS COUS
grapes, Marcona almonds, French green beans,
lemon and mint

BETWEEN THE SLICES

- all sandwiches are served on a variety of sliced breads and pan rustique -

-select two-

SHRIMP SALAD
vine ripened tomato, watercress, lemon aioli

VIRGINIA HAM
white cheddar, Dijon aioli

SLOW-ROASTED BEEF
Gruyère, horseradish aioli

OVEN ROASTED TURKEY BREAST
provolone, pesto, aioli

ROASTED CHICKEN BREAST
butter lettuce, tomato, swiss cheese, fresh herb aioli

SOUTHERN CHICKEN SALAD
butter lettuce, apple, pecans

GRILLED CHICKEN WRAP
romaine lettuce, shaved parmesan, Caesar dressing,
spinach tortilla

ALBACORE TUNA SALAD
capers, fresh herbs, lemon zest,
extra virgin olive oil

GRILLED SHRIMP BLT
butter lettuce, vine ripened tomato, Applewood bacon,
lemon aioli

CLASSIC EGG SALAD
green onion, Dijon mustard,
butter lettuce

HUMMUS WRAP
spiced chickpea, arugula, red onion, balsamic

GRILLED VEGETABLE SANDWICH
tomatoes, arugula, fresh mozzarella

ACCOMPANIED WITH:

specialty potato chips, chef's choice of assorted mini desserts

\$39/ guest

- more than two choices, \$5 supplemental per person per additional sandwich selection -

EXECUTIVE PLATED LUNCH

- custom design your own plated lunch from the selections below -

SOUP OR SALAD

- select one -

ROASTED TOMATO SOUP
herbs and olive oil croutons

CHICKEN and NOODLE SOUP

LOW COUNTRY CRAB and CORN BISQUE
(\$2 supplemental)

CAESAR

hearts of romaine lettuce, garlic focaccia croutons,
white anchovies, Parmigiano-Reggiano

ARTISAN LETTUCE

cucumbers, tomatoes, shallots, goat cheese, red wine vinaigrette

CHOPPED SALAD

Iceberg lettuce, blue cheese, tomatoes, bacon

ENTRÉES

- select one -

RISOTTO

Spring – English peas, lemon ricotta, prosciutto chip

Summer – basil roasted heirloom tomato,
fresh mozzarella, aged balsamic

Fall – Kabocha squash, amaretti cookie crumbles

Winter – celery root, black truffle, pomegranate reduction

GRILLED GEORGIA TROUT

lemon, green tartar sauce, chive butter, arugula salad

LEMON CAPER CHICKEN PICATA

sautéed spinach, heirloom potatoes

CHEF'S VEGETARIAN RAVIOLI

roasted tomato basil and herb sauce

SPICE ROASTED SCOTTISH SALMON

asparagus, lemon and green olive couscous

PAN ROASTED SPRINGER MOUNTAIN

CHICKEN BREAST

lemon orzo, broccolini, roasted cherry tomatoes

PETITE FILET

truffle herbed potato hash, madeira mushroom jus
(\$5 supplemental)

SHORT RIB

red wine-braised, horseradish whipped potatoes, gremolata
(\$5 supplemental)

DESSERTS

- select one -

JUST-BAKED COOKIES and DOUBLE FUDGE
CHOCOLATE BROWNIES

SEASONAL FRUIT and BERRIES
honey whipped ricotta

SEASONAL FRUIT COBLER
oatmeal streusel topping

PANNA COTTA with FRUIT COMPOTE
and ALMOND BISCOTTI

WARM BREAD PUDDING
bourbon caramel sauce

INDIVIDUAL BANANA PUDDING

UNSWEET and SWEET ICED TEA

\$40/ guest

PLATED MENU GUIDELINES

Groups may select two (2) single entrées with matching starch and vegetable. A pre-count of each entrée must be provided ten business days prior to your event and individual reserved seating is required.

Your catering sales manager will provide additional details.

TRAY PASSED HORS D'OEUVRES

- minimum of 50 pieces per selection -

\$4.00/ piece

DEVILED EGGS
bacon, caramelized onion, roasted jalapeño

PORK POT STICKERS
sesame citrus ponzu

CAPRESE SKEWERS
sweet basil, fresh mozzarella, tomato

VEGETARIAN SPRING ROLLS
Thai sweet chili

CLASSIC TOMATO BRUSCHETTA

GOUGÈRES
goat cheese stuffed, garden herbs

\$5.00/ piece

ROASTED GARLIC and WILD
MUSHROOM BRUSCHETTA

MINI COUNTRY HAM BISCUITS
peach preserves

MINI BBQ PORK SLIDERS

SHORT RIB TOSTADA
Chipotle cream, cilantro

CHICKEN LOLLIPOPS
house-made spicy southwest BBQ sauce

MINI BLACK ANGUS BEEF SLIDERS
Cheddar cheese, housemade aioli

CHICKEN SATAY
peanut sauce

SPICY KOREAN-STYLE MEATBALLS
peach glaze

\$6.00/ piece

JUMBO SHRIMP COCKTAIL
classic cocktail sauce, lemon

COCKTAIL CRAB CLAW
citrus aioli

MINI LUMP CRAB CAKE
Creole aioli

BACON WRAPPED DATES
Sweetgrass Dairy's Asher blue cheese, Saba syrup

SMOKED SALMON TARTARE
on a pumpnickel crouton

GRILLED PRIME SIRLOIN STEAK SKEWERS
chimichurri

MINI DUCK CONFIT SLIDER
fig jam, balsamic reduction, arugula

TUNA TARTARE
on a sesame chip

SOUP SHOOTERS
wild mushroom with truffle oil
or
lobster bisque with brandy

\$7.00/ piece

TUNA POKE in SESAME CONE
furikake, pickled ginger

SEARED FOIE GRAS on TOASTED BRIOCHE
caramelized pear and honey compote

DEVILED EGG with CAVIAR on BRIOCHE

MINI NEW ENGLAND LOBSTER ROLL
celery, Meyer lemon aioli

GRILLED BABY LAMP CHOPS
Moroccan barbeque sauce

SEA SCALLOP wrapped in PROSCIUTTO AMERICANO

SAVORY TABLE

The Savory Table consists of a wide selection of hand-crafted small plate appetizers displayed on a family-style table
- farm table provided separately at additional charge -

POACHED SALMON
niçoise style

CAESAR SALAD
marinated white anchovies

SOUTHERN-STYLE DEVILED EGGS

ARTISAN CHEESES

ROASTED BEET SALAD
goat cheese

CHARCUTERIE
whole grain mustard, crostini

OLIVES and MARCONA ALMONDS

FLATBREAD, HUMMUS, TZATZIKI

BEET and TUNA TARTARE
soy, citrus, chives

LOLLIPOP LAMB CHOP
hummus and harissa condiment

DUCK CONFIT SLIDERS
fig jam, balsamic reduction, arugula

MEDJOOOL DATES
parmesan, saba

FARMERS SALAD
chef's seasonal

CRAB BEIGNETS
ravigote sauce

FARO SALAD
roasted root vegetables, chilled

SEA SCALLOPS
roasted cauliflower florettes, golden raisins, capers

HEIRLOOM TOMATOES
burrata cheese, extra virgin olive oil, Maldon sea salt

ALASKAN BLACK COD
baby bok choy salad

-select up to four-

\$36/ guest

-each additional item is \$5/ guest-

SMALL PLATES: DISPLAYS & STATIONS

-minimum of five stations -

-approx. 90 minutes of service time – each additional ½ hour \$3/ guest per station-

CHIPS and DIP

six onion dip, house-made potato chips
\$8/ guest

SEASONAL FRUIT

assorted fruits and berries, local honey, Local yogurt
\$14/ guest

GARDEN VEGETABLE HARVEST

crisp assortment of local farm vegetables,
Vidalia onion and crème fraiche dip,
jalapeno ranch dip
\$12/ guest

BRUSCHETTA BAR

a trio of garlic crostini, focaccia and pita chips in artisan
baskets, tomato basil compote, olive tapenade,
house-made hummus, eggplant caponata
\$15/ guest

GRILLED VEGETABLES

assortment of grilled vegetables including zucchini,
bell peppers, asparagus, local Vidalia onions,
portobello mushrooms
\$13/ guest

MEDITERRANEAN MEZZA

house-made lemon and herb hummus, tabbouleh, cucumber
and tomatoes, marinated olives, fire roasted peppers,
pepperoncini, feta, warmed pita
\$15/ guest

SOUTHERN BISCUIT BAR

-select two breads-

butter milk biscuits, cornbread, sweet potato biscuits
country ham, sausage gravy, apple butter, local honey,
whipped butter, cheddar cheese, strawberry jam
\$13/ guest

MASHED POTATO BAR

maple whipped sweet potatoes – served with marshmallows,
pecans, caramelized apples
whipped Yukon gold potatoes - served with crisp bacon,
cheddar cheese, chives, horseradish crème fraiche
\$13/ guest

ARTISAN CHEESE

artisan domestic and imported cheeses, Marcona almonds,
local honeycomb, artisan breads, crackers, broken lavosh
\$20/ guest

CHARCUTERIE BOARD

assorted artisan meats and cheeses, grain mustard,
cornichons, marinated olives, assorted breads, crackers
\$23/ guest

(charcuterie and artisan cheese combination - \$35/ guest)

RISOTTO

Spring – English peas, lemon ricotta, prosciutto chip
Summer – basil roasted heirloom tomato, fresh Mozzarella, aged balsamic
Fall – Kabocha squash, amaretti cookie crumbles
Winter – celery root, black truffle, pomegranate reduction
\$13/ guest

Greens
-select two-
organic greens
baby spinach
romaine hearts
butter Lettuce
belgian endive

Proteins
\$3 supplemental
each/ guest
basil chicken
crispy bacon
rock shrimp
grilled beef strip
toasted quinoa

SALAD MÉLANGE

Vegetables
-select three-
English cucumbers
carrots
jicama
broccoli florettes
cherry tomatoes
sweet corn
mushrooms

Cheese
-select two-
aged cheddar
blue crumbles
feta
goat
parmesan

Other
-select two-
candied walnuts
sunflower seeds
wonton crisp
garlic croutons
raisins
dried cranberries

Each additional selection (excluding proteins) is \$2/ guest per selection

Salad Dressings

-select two-
Caesar, Ranch, Balsamic, Citrus Vinaigrette, Black Pepper Buttermilk, Blue Cheese
\$14/ guest

MAC 'N CHEESE BAR

served with bacon, scallions, roasted peppers,
mushrooms, sour cream, black truffle oil
\$13/ guest

KOREAN HONEY GLAZED SALMON

served over Asian slaw
\$14/ guest

GRILLED CHEESE SANDWICH

aged cheddar cheese, heirloom tomato soup shooter
\$10/ guest

GOURMET SLIDERS

- select two -
angus beef burgers with cheddar cheese

pulled BBQ pork sliders

grilled chicken sliders with aioli sauce

grilled portobello sliders with pesto aioli

all served on Parker House rolls
- 2.5/ guest -
\$13/ guest

CHILLED SEAFOOD BAR

- minimum of 40 guests -
- approximately six pieces/ guest -
poached wild-caught shrimp, crab claws and oysters on the half shell (in season),
classic cocktail sauce, horseradish, lemon wedges
\$39/ guest

OYSTERS

fresh shucked oyster on the half shell served with mignonette and assorted condiments.
Minimum of two dozen per type:
(*subject to availability - all oysters based on market price)

Estimated \$3.50 each

"WHAT TO SHUCK?"

KUMAMOTO – Washington State
MALPEQUE – Prince Edward Island

KUSHI – British Columbia
BLUE POINT – East Coast

JAMES RIVER – East Coast

SMALL PLATES: CHEF ATTENDED STATIONS

-minimum of 50 guests-

(approx.90 minutes of service time – each additional ½ hour \$3/ guest per station)

- chef attendant required, \$150/attendant -

MINI CHICKEN and WAFFLES

served with chipotle honey, warm maple syrup,
honey mustard, whipped cream and seasonal berries
\$15/ guest

FREE RANGE TURKEY

4oz/ guest
Yukon Gold potato puree, ginger chutney,
cornbread muffins
\$16/ guest

NEW YORK STRIP LOIN

4oz/ guest
truffle mashed potatoes, natural jus
soft French rolls
\$18/ guest

BEEF TENDERLOIN

4oz/ guest
buttermilk blue cheese mashed potatoes,
black truffle red wine sauce
served with mini Parker House rolls
\$20/ guest

CHINA TOWN and NOODLE BAR

- select three –

pork and Chinese sausage fried rice
bok choy and shitake mushroom fried rice
Rock shrimp and snap peas fried rice
chilled noodles and snap peas with sesame soy dressing
cashew chicken satay, mandarin orange dipping sauce
served in Chinese take-outbox with chopsticks
fortune cookie
\$20/ guest

PRIME RIB OF BEEF

4oz/ guest
horseradish cream, au jus
soft French rolls
\$19/ guest

CANE SYRUP and SPICED RUBBED

BEEF TENDERLOIN

6oz/ guest
horseradish cream, stone-ground mustard,
red wine shallot sauce,
mini Parker House rolls
\$28/ guest

PASTA STATION

Pasta

-select two-
mushroom ravioli
ricotta tortellini
rigatoni
farfalle
gluten-free rotini

Proteins

\$3 supplemental/ guest
rock shrimp
italian sausage
roasted chicken
fresh ricotta cheese

Vegetables

-select three-
asparagus
caramelized onions
mushrooms
spinach
cherry tomatoes
black olives

Sauces

-select two-
marinara
pesto
alfredo

served with:

reggiano parmesan, chili flakes
1 chef per 45 guests

\$18/ guest

CHEF ATTENDED ENHANCEMENTS

SOUPS

\$9/ guest per selection

CARAMELIZED VIDALIA ONION
brioche crouton with Swiss gruyere

LOCAL FARM TOMATO
basil from our garden, garlic crouton

SHE-CRAB and CORN CHOWDER
lump crab, garden herbs (\$2 supplemental)

BUTTERNUT SQUASH
fraiche, spiced pecans

CRÈME CLASSIC CHICKEN NOODLE
fresh herbs, garden vegetables

CREAMY MAINE LOBSTER BISQUE
tarragon (\$2 supplemental)

SALADS

\$9/ guest per selection

ENDIVE
arugula, apples, shaved pecorino,
mustard-shallot vinaigrette

CAESAR
hearts of romaine lettuce, garlic focaccia
croutons, white anchovies, Parmigiano-Reggiano

BABY SPINACH
gorgonzola, caramelized pears, walnuts,
citrus vinaigrette

LOCAL FARM TOMATOES
fresh mozzarella, herbs from our garden,
aged balsamic vinegar

MESCLUN and HERB SALAD
fennel crisps, french beans, lemon dressing

VEGETABLES

\$8/ guest per selection

- available seasonally -

BRAISED COLLARD GREENS
Southern style

STEAMED ASPARAGUS
Hollandaise sauce

FRENCH BEANS
shallots, reggiano parmesan

ROASTED CAULIFLOWER
gremolata bread crumbs

BABY BROCCOLI
lemon, chili flakes

HEIRLOOM GLAZED CARROTS
ginger roasted

STARCH

\$8/ guest per selection

FINGERLING POTATOES
garlic and thyme scented

BUTTERNUT SQUASH
au gratin

SWEET POTATO GRATIN
spiced pecans

COUS COUS
pine nuts, golden raisins

LOCAL GRITS
smoked gouda cheese

POTATO GNOCCHI
sweet basil butter

MASHED POTATOES
truffled

CHEF ATTENDED EXPERIENCES

- requires one chef per 75 guests, \$150/ chef -

OYSTER ROASTING

a chef-attended traditional oyster roast can be added to any buffet
The coastal cultural tradition of roasting oysters has been taking place for hundreds of years. Based on the number of blackened shells found along the coast, the American Indians were likely the earliest community to roast oysters in the South several centuries ago. Our chefs place the oysters on the round sheet iron grill over hot oak coals and cover them with a wet burlap sack. The idea is to allow the heat to loosen the hinges of the bivalves. Then all that's left to do is to pry open the shells and enjoy.

Devoured straight from the shell, doused with hot sauce, cocktail sauce and/or lemon juice,
and accompanied by saltine crackers.
\$30/ guest

LOW-COUNTRY PAELLA

wild-caught shrimp, Sapelo Island clams, mussels, and
andouille sausage with sweet peas and saffron scented
Carolina Gold rice
\$25/ guest

BAA-AAD TO THE BONE

-must have three week notice, minimum of 50 guests-
spit barbequed whole local baby lamb
mini soft rolls, vinegar mustard slaw
\$30/ guest

STONE-GROUND GRITS BAR

- local organic stone-ground grits with an array of
toppings:
sautéed wild mushrooms and herbs, caramelized onions,
white cheddar, scallions, local tomatoes, corn,
barbequed chicken, coastal shrimp
\$22/ guest
shrimp and grits only
\$18/ guest

PIG PICKIN'

- must have two week notice-minimum 50 guests -
local piglet spit roasted over oak wood and hickory,
Carolina-style mustard BBQ sauce,
mini soft rolls, coleslaw
\$25/ guest
-for more details on BAA-AAD TO THE BONE and PIG
PICKIN', contact catering sales manager-

MINI BAJA STREET TACOS

baja-style crispy halibut or shrimp, pickled jalapeños,
red onions, pico de gallo, lime-scented Mexican crema,
soft corn tortillas
\$13/ guest

PROSCIUTTO and MELON

artisan ham sliced to order on our Berkel Slicer
assorted melons, fig and balsamic jam,
toasted ciabatta bread
\$14/ guest (seasonal item)

CHARCUTERIE BOARD

assorted artisan meats sliced to order on our Berkel Slicer,
grain mustard, cornichons, marinated olives, assorted breads and crackers
\$23/ guest

DESSERTS and SWEETS

- see page 25 – 26 for selection of desserts and stations-

PLATED DINNERS

- served with just-baked breads and sweet butter -

PLATED MENU GUIDELINES

Groups may select two (2) single entrees with matching starch and vegetable. A pre-count of each entrée must be provided ten business days prior to your event and individual reserved seating is required.

Your catering sales manager will provide additional details.

STARTERS

LOCAL FARM TOMATOES
fresh mozzarella, basil oil
-seasonal item-

**WARM CARAMELIZED VIDALIA ONION
and GOAT CHEESE TART**
frisée salad, aged sherry vinegar

JUMBO LUMP CRAB CAKE
sweet pepper aioli, basil aioli

SOUPS

CLASSIC ONION SOUP
Vidalia onions, Gruyère cheese-brioche crouton

VEGETABLE MINESTRONE
pesto focaccia crostini

LOCAL FARM TOMATO GAZPACHO
basil from our garden, garlic focaccia crostini

SHE-CRAB and CORN CHOWDER
lump crab, garden herbs (\$2 supplemental)

SALADS

ORGANIC GREENS
cherry tomatoes, cucumbers, radishes,
citrus vinaigrette

LOCAL GREENS
strawberries, Point Reyes blue cheese, pistachios,
champagne vinaigrette

ENDIVE
arugula, apples, shaved pecorino,
mustard-shallot vinaigrette

BABY SPINACH
gorgonzola, caramelized pears, walnuts,
citrus vinaigrette

BUTTER LETTUCE
fennel, orange and almonds
citrus vinaigrette

CAESAR
hearts of romaine lettuce, garlic focaccia croutons,
white anchovies, Parmigiano-Reggiano

ENTRÉES

CHEF'S VEGETARIAN RAVIOLI
roasted tomato basil and herb sauce

SEARED DIVER SCALLOPS
white corn grits, mustard greens, smoky bacon gravy

HORSERADISH CRUSTED GROUPER
citrus butter sauce

SPICE SEARED SCOTTISH SALMON
lemon and green olive couscous, asparagus, grilled lemon

PECAN CRUSTED CHICKEN
mashed sweet potato, French green beans,
bourbon sauce

**THYME-ROASTED SPRINGER MOUNTAIN
CHICKEN BREAST**
wild mushroom gnocchi, roasted root vegetables, madeira jus

BBQ PULLED PORK
four cheese macaroni and cheese, collard greens,
Southern BBQ sauce

ROASTED PORK TENDERLOIN
white corn grits, collard greens, mustard jus

RISOTTO

Spring – English peas, lemon ricotta, prosciutto chip
Summer – basil roasted heirloom tomato,
fresh Mozzarella, aged balsamic
Fall – Kabocha squash, amoretti cookie crumbles
Winter – celery root, black truffle, pomegranate
reduction

GRILLED NEW YORK SIRLOIN STEAK

chimichurri, fingerling potatoes, sautéed spinach
(\$5 supplemental)

SEA BASS

lump crab and orzo "risotto", citrus salad
(\$5 supplemental)

SEARED SESAME CRUSTED TUNA

rice noodles, seasonal vegetable salad,
citrus scallion ponzu (\$5 supplemental)

RED WINE BRAISED BEEF SHORT RIB

potato purée, baby carrots, glazed cipollini onions
(\$5 supplemental)

FILET MIGNON

8-ounce filet, horseradish mashed potatoes, rapini, pinot noir sauce
(\$10 supplemental)

COMBINATION ENTRÉES

each entrée served with chef's seasonal vegetable

SEA BASS, GARLIC-THYME CHICKEN

wild mushroom polenta

GARLIC ROASTED SHRIMP, BRAISED BEEF SHORT RIB

fontina grits, gremolata

SAUTÉED LOCAL GROUPER, WILD-CAUGHT SHRIMP

Carolina Gold rice, tomato confit, herb salad
(\$10 supplemental)

4-ounce FILET MIGNON, BUTTER-POACHED MAINE LOBSTER TAIL

fingerling potatoes, truffle hollandaise (\$25 supplemental)

DESSERTS

SEASONAL FRUIT PLATE

fruit sorbet, lady finger cookie

PANNA COTTA

citrus marmalade, biscotti

VANILLA CRÈME BRULÉE

pecan biscotti, seasonal berries

BOURBON BREAD PUDDING

caramel sauce

DEEP DISH BOURBON PECAN PIE

chantilly cream

WARM VALHRONA CHOCOLATE CAKE

chocolate sauce, chocolate ice cream

SEASONAL FRUIT COBBLER

buttermilk ice cream

FLOURLESS CHOCOLATE TORTE

raspberry coulis, whipped cream

PLATED DINNER PRICING

THREE COURSE

first course, entrée, dessert
\$68/ guest

FOUR COURSE

first course, second course, entrée, dessert
\$77/ guest

THREE COURSE COMBINATION ENTRÉE

first course, combination entrée, dessert
\$77/ guest

FOUR COURSE COMBINATION ENTRÉE

first course, second course, combination entrée, dessert
\$86/ guest

* Due to changing market conditions, chefs may be required to substitute menu ingredients, ensuring equivalent quality and value in your selection. Your catering sales manager will communicate any such significant changes prior to your event.

REGIONAL DINNER BUFFETS

*-buffets include unsweet and sweet iced tea-
-minimum of 25 guests-*

PRIDE AND JOY BBQ

CRISPY PORK RINDS with SPICY VINEGAR

BABY FIELD GREENS with CHERRY TOMATOES

- select two -

BBQ PULLED PORK

SMOKED SPRINGER MOUNTAIN CHICKEN

TEXAS-STYLE SMOKED BEEF BRISKET
assorted BBQ sauces

- select three -

TRADITIONAL SOUTHERN-STYLE COLESLAW

PINTO BEANS

MAC 'N CHEESE

COLLARD GREENS

POTATO SALAD

Includes:

INDIVIDUAL BANANA PUDDING

BOURBON PECAN PIE BITES

\$59/ guest

SOUTHERN COMFORT BUFFET

SOUTHERN BISCUITS and HONEY BUTTER

TRADITIONAL SOUTHERN-STYLE COLESLAW

COLLARD GREENS

MAC 'N CHEESE

MASHED SWEET POTATOES

SOUTHERN BUTTERMILK FRIED CHICKEN

GRILLED SEASONAL FISH
green tomato salsa

BBQ PULLED PORK
assorted BBQ sauces

CAST IRON SKILLET FRUIT COBBLER

\$63/ guest

A TASTE OF MEMORY LANE, SAVANNAH-STYLE

PIMENTO CHEESE
celery

MINI BUTTERMILK BISCUITS
country ham, peach jam

CHEESE STRAWS

ASPARAGUS
lemon butter

BLACK EYE PEAS and RAGGED JACK

TURNIP AU GRATIN

SOUTHERN BUTTERMILK FRIED CHICKEN

ROASTED PORK LOIN

SHRIMP and GRITS

CAST IRON CORNBREAD

COCONUT LAYER CAKE

SEASONAL FRUIT CRISP
High Road Craft vanilla bean ice cream

\$69/ guest

LOW COUNTRY BOIL

FRIED GREEN TOMATOES
buttermilk dressing

BUTTER LETTUCE SALAD
tomatoes, arugula, Vidalia onions, cornbread croutons, vinaigrette

TRADITIONAL SOUTHERN-STYLE COLESLAW

GREEN BEANS
pecans, maple vinaigrette

TRADITIONAL SHRIMP BOIL
shrimp, new potatoes, corn on the cobb, andouille sausage

BBQ PULLED PORK
assorted BBQ sauces

JUST-BAKED BAGUETTES and BUTTER

WARM SEASONAL FRUIT CRISP
bourbon whipped cream

MOON PIES

\$75/ guest

GEORGIA GRILL EXPERIENCE

CHOPPED SALAD

Iceberg lettuce, blue cheese, tomatoes, bacon

LOCAL FARM TOMATOES

fresh mozzarella, extra virgin olive oil, herbs

GRILLED SEASONAL VEGETABLES

CAROLINA GOLD RICE

POTATO SALAD

cumin spiced

GRILLED PETITE NEW YORK STRIP STEAKS

molasses-chipotle butter

GRILLED SEASONAL FISH

lime-cilantro butter

GRILLED CHICKEN BREAST

rosemary olive oil

JUST-BAKED ROLLS and BUTTER

OLD FASHION SOUTHERN STYLE CAKE

RED VELVET CAKE

\$79/ guest

DESSERTS & LATE NIGHT AFTER THOUGHTS

- minimum of 25 guests -

DESSERT BUFFET

DARK CHOCOLATE MOUSSE
whipped cream

CRÈME BRULÉE
maple sugar

VANILLA POUNDCAKE
strawberry compote

MEYER LEMON MERINGUE TARTS
raspberry garnish

COFFEE SEMIFREDO

ASSORTED CHOCOLATE TRUFFLE LOLLIPOPS

ASSORTED FRENCH MACAROONS

MINI GEORGIA APPLE CRUMBLE PIE

TIRAMISU CUP with PISTACHIO BISCOTTI

BUTTERMILK PANNA COTTA

select three for \$14/ guest, each additional selection \$4/ guest

STATIONS

GOURMET COFFEE**

- attendant required, \$150 -
assorted espressos and cappuccinos, assorted syrups, chocolate shavings,
cinnamon, whipped cream, sugar sticks
\$10/ guest

WARM BEIGNETS or GLAZED DOUGHNUTS**

- chef attendant required, \$150 -
\$12/ guest (three pieces/ guest)

BANANAS FOSTER

- chef attendant required, \$150 -
banana slices sautéed with butter, brown sugar and cinnamon - flambéed with rum and banana liqueur
served over French vanilla ice cream
\$12/ guest

SUNDAE BAR

- chef attendant required, \$150 -
High Road craft chocolate and vanilla ice creams, butterscotch, hot fudge, brownie bites,
strawberries, M&M's, peanuts, whipped cream
\$15/ guest

SELECTION OF ASSORTED TRUFFLES, MACAROONS and PETIT FOURS

\$12/ guest

CANDY STAND

selection of candies in old-fashioned jars on a tiered display, with to-go candy bags
\$12/ guest

CHOCOLATE FONDUE**

angel food cake, devil's food cake, bananas, strawberries, marshmallows,
rice crispy treats, served with your choice of butterscotch, dark or white chocolate
\$18/ guest

***(some stations above require rental items, please consult with your catering manager)*

FIRE PIT GET-TOGETHER

S'MORES

graham crackers, marshmallows, Hershey's chocolate,
roasting sticks

\$12/ guest

-\$250 clean up fee / 100 guests-

LATE-NIGHT SNACKS

MINI GRILLED CHEESE SANDWICHES

tomato soup shooters

\$10/ guest

MINI PEANUT BUTTER and JELLY SANDWICHES

milk shooters

\$12/ guest

MINI CHEESEBURGERS

french fries, mini milkshakes

\$14/ guest

MINI PANCAKE STACK

bourbon maple syrup

-2/ guest-

\$7/ guest

PREMIUM POPCORN BAR

-select three-

butter, truffle sea salt, garlic parmesan, Korean BBQ,
creamy caramel, white cheddar

\$9/ guest