

DINNER

Dinner Plated — Three Courses

Salad (Choice of One)

Arugula Salad with Seasonal Berries, Grapes, Apples, Feta Cheese, and King and Prince House Dressing

Classic Caesar Salad with Chopped Romaine Hearts, White Anchovies, Shaved Parmesan, Herb Croutons and Creamy Caesar Salad Dressing

House salad with Carrots, Cucumbers, Tomatoes, and Ranch Dressing

Georgia Iceberg Wedge with Gouda Cheese, Pickled Onions, Bacon, and Ranch Dressing

Frisée Salad with Dried Cranberries, Goat Cheese, and Lemon Vinaigrette

Caprese Salad with Sliced Beefsteak Tomato, Fresh Mozzarella, Basil, and Balsamic Drizzle

Entrées

Double Lobe Chicken Breast Stuffed with Figs, Bacon, and Boursin Cheese, topped with Tarragon Brown Butter and Served with Saffron Risotto and Asparagus \$40

Suggested Pairing: Hogue Genesis, Chardonnay \$30 bottle

Chicken Supreme Airline Chicken Breast topped with Mushroom Ragout and Served with Fingerling Potatoes and Tri-colored Baby Carrots \$40

Suggested Pairing: Joseph Drouhin, Chardonnay \$30 bottle

Oven Roasted Top Sirloin topped with Shallot Herb Compound Butter and Served with Garlic Mashed Potatoes and Sautéed Zucchini, Squash, Red Onion, and Peppers..... \$45

Suggested Pairing: Tilia, Cabernet Sauvignon..... \$26 bottle

Salmon, Mahi, or Grouper topped with Grapefruit Beurre Blanc and Served with Green Pea Risotto and Baby Carrots \$45

Suggested Pairing: Acrobat, Pinot Gris..... \$30 bottle

Coastal Shrimp and Grits made with Wild Georgia Shrimp, Andouille Sausage, and Tasso Gravy with Boursin Cheese Stone Ground Grits..... \$45

Suggested Pairing: Acrobat, Pinot Noir..... \$34 bottle

(Continued)

All menus are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea.

Dinner Service is available starting at 4pm.

There will be a service charge of 21% and 6% sales tax applied to all menu pricing.

DINNER

Dinner Plated — Three Courses *(Continued)*

Entrées (Continued)

Herb Grilled New York Strip topped with Green Peppercorn Demi and Served with Garlic and Cauliflower Purée and Sautéed Green Beans.....	\$52
Suggested Pairing: William Hill, Cabernet Sauvignon \$30 bottle	
Sliced Tenderloin of Beef topped with Plum Tomato Marmalade and Served with Garlic Whipped Potatoes and Broccoli.....	\$55
Suggested Pairing: Canoe Ridge, Cabernet Sauvignon..... \$46 bottle	
Herb Roasted Filet and Fresh Atlantic Salmon Served with Custard Potato and Petite Vegetables.....	\$60
Suggested Pairing: Simi, Pinot Noir \$40 bottle	
Grilled New York Strip Steak and Sweet Maine Lobster Served with Chef's Selection of Starch and Vegetable.....	\$79
Suggested Pairing: Franciscan, Cabernet Sauvignon,..... \$50 bottle	

~ *More than two entree selections will result in a \$6 surcharge per person.* ~

~ *Multiple entrees must be received 7 days prior to the event.* ~

Desserts *(Choice of One)*

Chocolate Cake

Tiramisu

Pecan Pie

Red Velvet Cake

Cheesecake

Key Lime Pie

DINNER

Dinner Buffet

Coastal Seafood – \$72

Crab and Corn Chowder

Smoked Seafood Salad

Low Country Boil (Georgia Shrimp, Potatoes, Corn on the Cob, Smoked Sausage)

Fried Catfish and Grits with Tasso Gravy

Seafood Paella (Fresh Mussels, Shrimp, Scallops, Onions, and Peppers with Saffron Rice)

Served With: Mixed Garden Salad Greens with Choice of Two Dressings (Ranch, Balsamic Vinaigrette, or King and Prince House Dressing), Dinner Rolls and Whipped Butter

Desserts: Chocolate Marquis Cake, Mango Guava Cheesecake

Suggested Pairing:

Benvolio, Pinot Grigio \$26 bottle

Wild Horse, Pinot Noir \$40 bottle

Taste of Georgia - \$52

Local Brunswick Stew

King and Prince Famous Shrimp and Grits (Stone Ground Grits with Wild Georgia Shrimp, Tasso Gravy, Cheddar Cheese, Green Onion, Bacon and Andouille Sausage)

Buttermilk Fried Chicken

BBQ Pulled Pork with Slider Buns

Served With: Georgia Wedge Salad (Iceberg Hearts, Gouda Cheese, Bacon, Pickled Onion, Tomato, and Ranch Dressing), Arugula Salad (Arugula, Seasonal Berries, Apples, Mixed Nuts, Goat Cheese and Poppyseed Dressing)

Garlic Mashed Potatoes, Baked Macaroni and Cheese, Stewed Okra and Tomatoes, Dinner Rolls and Homemade Biscuits with Whipped Butter

Dessert: Southern Pecan Pie, Banana Pudding

Suggested Pairing:

Custard, Chardonnay \$38 bottle

Apothic, Red Blend \$30 bottle

(Continued)

DINNER

Dinner Buffet

Italian Dinner Al Fresca Buffet – \$54

Authentic Antipasto Platter

Chicken Piccata, Sautéed in Lemon, White Wine and Capers

Classic Shrimp Alfredo (Wild Georgia Shrimp with Parmesan Cream Sauce on Fettuccini Pasta)

Eggplant Parmesan

Served With: Mixed Garden Salad Greens, with Tomatoes, Cucumbers, Olives, Carrots, Red Onions, Banana Peppers, Croutons, Feta Cheese Crumbles, Classic Italian Dressing

Classic Caesar Salad (Chopped Romaine Hearts, White Anchovies, Shaved Parmesan, Herb Croutons and Creamy Caesar Salad Dressing)

Caprese Salad (Beefsteak Tomatoes, Mozzarella, and Fresh Basil with a Balsamic Drizzle)

Italian Style Green Beans with Prosciutto and Mushrooms, Dinner Rolls and Whipped Butter

Desserts: Tiramisu, Strawberry Cheesecake

Suggested Pairing:

Santa Cristina, Pinot Grigio.....\$34 bottle

Ruffino, Chianti.....\$38 bottle

Georgian Affair – \$54

Low Country Boil (Wild Georgia Shrimp, Corn on the Cobb, Smoked Sausage, Potatoes, Onions and Lemon Halves)

Herb Marinated Boneless Breast of Chicken

Served With: Mixed Garden Salad Greens with Assorted Dressings (Ranch, Balsamic Vinaigrette, and King and Prince House Dressing)

Southern Macaroni Salad, Coleslaw, Sautéed Zucchini, Squash, Red Onion and Peppers, Rice Pilaf, Hush Puppies, Cornbread and Whipped Butter

Desserts: Lemon Squares, Pecan Pie, and Chocolate Brownies

Suggested Pairing:

Whitehaven, Sauvignon Blanc.....\$34 bottle

Sebastiani, Merlot.....\$38 bottle

(Continued)

DINNER

Dinner Buffet *(Continued)*

Golden Isles - \$52

Grilled Salmon Medallions with Tomato Fresca

Sliced Cajun Pork Tenderloin Au Jus

Marinated Grilled Chicken Breast, atop Wilted Spinach with Whole Grain Mustard

Fruit and Cheese Display

Served With: Mixed Garden Salad Greens with Chopped Romaine (Tomatoes, Cucumbers, Olives, Carrots, Red Onions, Banana Peppers, Croutons, Bleu Cheese Crumbles, and Assorted Dressings)

Pasta Salad, Fresh Grilled Asparagus, Creamed Spinach with Bacon, Rosemary Garlic Roasted Potatoes, Dinner Rolls and Whipped Butter

Desserts: Double Chocolate Brownies, Crème Brûlée Cheesecake

Suggested Pairing:

William Hill, Chardonnay\$28 bottle

Josh, Cabernet Sauvignon.....\$38 bottle

St. Simons Island – \$65

Crab Bisque

Citrus-Chili Marinated Skirt Steak

Chicken Supreme - Airline Breast of Chicken with Mushroom Sauce

Choice of Salmon, Grouper or Mahi Mahi with Lemon Butter Sauce

Served With: Cobb Salad (Hydro Bibb Lettuce, Grilled Chicken, Bacon, Avocado, Red Onion, Tomato, Ranch and King and Prince House Dressing), Classic Caesar Salad (Chopped Romaine Hearts, White Anchovies, Shaved Parmesan, Herb Croutons and Creamy Caesar Salad Dressing)

Grilled Asparagus, Creamed Spinach with Bacon, Au Gratin Potatoes, Dinner Rolls with Whipped Butter

Desserts: Crème Brûlée Cheesecake, Bananas Foster Cake

Suggested Pairing:

Sonoma Cutrer, Chardonnay\$38 bottle

Gerard Bertrand, Pinot Noir.....\$30 bottle

All menus are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea.

All Buffets are available for 1.5 hours and priced per person; dinner service begins at 4pm.

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