

# ENHANCEMENTS

## Hors d'oeuvres

### Cold Selections / priced per piece

Tomato and Mozzarella Bruschetta.....	\$3.00
Baked Herb Crusted Goat Cheese Crostini.....	\$3.00
Smoked Salmon Grilled Cheese.....	\$3.25
Seared Tuna Tacos with Asian Slaw.....	\$3.75
Steamed Shrimp with Cocktail Sauce.....	\$4.00
Caprese Skewers.....	\$4.00
Antipasto Kabobs.....	\$4.00

### Sweet Bites / priced per piece

Assorted Macarons.....	\$4.00
Mini Cheesecake Lollipops.....	\$4.25
Assorted Petit Fours.....	\$4.00

### Hot Selections / priced per piece

Fried Green Tomato with Jalapeño Ranch.....	\$3.00
Spanakopita.....	\$3.00
Smoked Chicken Quesadilla with Jalapeño Ranch.....	\$3.00
Vegetable Spring Roll with Sweet Chili Sauce.....	\$3.00
Assorted Mini Quiche.....	\$3.00
Bacon Wrapped Figs.....	\$3.25
Mini Banh Mi Sandwiches.....	\$3.25
Chicken Empanada.....	\$3.25
Mini Ryebein.....	\$3.50
Shrimp Empanada.....	\$4.00
Thai Chicken Satay with Peanut Sauce.....	\$3.50
Coconut Shrimp.....	\$4.00
Mini Brie en Croute.....	\$3.75
Asian Beef Satay with Sweet Chili Sauce.....	\$3.75
Chicken Kabobs with White BBQ Sauce.....	\$3.50
Steak Kabobs with White BBQ Sauce.....	\$4.00
Mini Beef Wellington.....	\$4.00
Sweet Curry Grilled Shrimp.....	\$4.25
Bacon Wrapped Shrimp with Peach BBQ Glaze.....	\$4.25
Bacon Wrapped Scallop.....	\$4.25
Mini Hot Dogs.....	\$3.50
Mini Beef Slider.....	\$4.00
Lump Crab Cakes with Remoulade Sauce.....	\$4.20
Lamb Lollipops with Mint Jelly.....	\$5.25

Minimum order of 25 pieces per item.

There will be a \$4.00 per person butler service fee for tray passed Hors d'oeuvres.

# ENHANCEMENTS

## Reception and Buffet Enhancements

### Seafood Bar — \$35

Whole Smoked Atlantic Salmon  
Coastal Oysters on the Half-Shell  
Wild Georgia Shrimp Cocktail  
Smoked Mussels in White Wine Butter Sauce  
Tabasco, Lemon Wedges, Horseradish, Cocktail  
Sauce, Crackers and Warm Rolls

~Add Crab Legs — \$10~

### Mashed Potato Bar — \$15

Cheddar, Monterey Jack, and Gouda Cheeses,  
Diced Tomatoes, Broccoli, and Red Peppers,  
Bacon Bits, Chives, Salsa, Sour Cream, and  
Whipped Butter

### Charcuterie Display — \$18

Pork Pâté, Smoked Sausage, Sliced Prosciutto,  
Capicola, Soft and Hard Cheeses, Pickled  
Vegetables, Whole Grain Mustard, Jams, and  
Assorted Breads

### Cheese Display — \$12

Local and Imported Cheeses, Seasonal Grapes  
and Berries, Assorted Cracker Medley, Grissini  
Breadsticks, and Lavash Flatbread

### Seasonal Fresh Fruit Display — \$8

A Variety of Seasonal Fruits and Berries, and  
Honey Yogurt Dip

### Crudité Display — \$8

Baby Carrots, Celery Hearts, Green Peppers,  
Cherry Tomatoes, Cucumbers, Broccoli Florets,  
Cauliflower, Dip, Hummus, and Tapenade

\$100 chef attendant may be added to enhancement bars, stations, and displays.

Enhancements are available for 1.5 hours and are priced per person.

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

# ENHANCEMENTS

## Action Stations

### **King and Prince Shrimp and Grits Station — \$28**

Wild Georgia Shrimp

*Served With:* Stone Ground Grits, Tasso Gravy, Cheddar Cheese, Green Onions, Andouille Sausage, and Applewood Smoked Bacon

### **Crab Cake Station — \$28**

Coastal Crab Cakes

*Accompanied by:* Corn Relish, Jalapeño Tartar Sauce, and Cajun Remoulade

### **Risotto Station — \$28**

Rich Creamy Risotto

*With Choice of Toppings:* Artichokes, Asparagus Tips, Fire Roasted Peppers, Medley of Wild Mushrooms, Sun Dried Tomatoes, Parmesan and Cheddar Cheeses

### **Low Country Boil Station — \$28**

Georgia Shrimp, Red Baby Potatoes, Corn on the Cob, Smoked Sausage, Onion, and Lemon Wedges

*Served With:* Table Crackers, Mini-Tabasco, Cocktail

\$100 Chef Attendant Fee may be added to any bars, stations, and displays.

Enhancements are available for 1.5 hours and are priced per person.

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

# ENHANCEMENTS

## Carving Stations

### **Prime Rib — \$450**

per roast (serves 35pp)

Fresh Herb and Garlic Marinated Prime Rib of Beef  
Horseradish Cream Sauce, Natural Au Jus

*Served With:* Dinner Rolls and Whipped Butter

### **Turkey Breast — \$225 Each**

(serves 25pp)

Breast of Turkey Infused with Rosemary and Garlic

*Served With:* House Made Cranberry Sauce, Mayonnaise, Mustard, Dinner  
Rolls and Whipped Butter

### **Top Round of Beef — \$375**

per roast (serves 35pp)

Slow Roasted Top Round

*Served With:* Horseradish Cream Sauce, Natural Au Jus  
Dinner Rolls and Whipped Butter

### **Pork Sirloin — \$250 per loin**

(serves 25pp)

Special House Made Dry Rubbed Pork Sirloin

*Served With:* Peach Chutney and BBQ Sauce  
Dinner Rolls and Whipped Butter

### **Beef Tenderloin — \$450**

per roast (serves 25pp)

Seared Fresh Tenderloin of Beef

*Served With:* Rolls and Whipped Butter, Horseradish, and Cream Sauce

\$100.00 chef attendant fee per 75 Guests for all carving stations.

Enhancements are available for 1.5 hours and are priced per person.

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