

LUNCH

Lunch Plated — Three Courses

Soup or Salad (Choice of One)

Tomato & Brie Soup, Crab and Corn Chowder
House Salad with Ranch, Roasted Shallot Vinaigrette, or Balsamic Vinaigrette Dressing
Georgia Wedge Salad with Gouda, Pickled Onions, Bacon, and Ranch Dressing
Classic Caesar Salad with Garlic Herb Croutons, Shaved Parmesan, and Caesar Dressing

Entrées

Roasted Pork Loin with Sauvignon Blanc Reduction, Rice Pilaf, and Julienne Vegetables.....	\$20
Herb Marinated Breast of Chicken with Mashed Potatoes and Steamed Vegetable Medley.....	\$20
Crab Cake BLT with Frisee and Dill Mayonnaise on White Bun with House-made Chips and Fresh Seasonal Fruit.....	\$21
Prosciutto Wrapped Chicken Breast with Marsala Mushroom Sauce, Rosemary Roasted Potatoes, and Haricot Vert.....	\$21
Blackened Salmon Filet with Parmesan Grits and Steamed Broccolini.....	\$22
Marinated Flank Steak with Fingerling Potatoes and Roasted Vegetables.....	\$24
Wild Georgia Shrimp Rigatoni with Artichokes, Lobster Cream Sauce, Feta, Tomatoes, Crusty Bread, and Green Beans.....	\$24
Pan Seared 6 oz. Beef Sirloin Steak with a Red Wine Demi, Garlic Mashed Potatoes, and Steamed Vegetables.....	\$25
Grilled Tuna Steak over Field Greens with Carrots, Sliced Radish, Tomatoes, and Red Onions served with a Citrus Dijon Vinaigrette.....	\$26

~ *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)

Red Velvet Cake
Chocolate Layer Cake
Key Lime Pie
New York Style Cheesecake
Carrot Cake

All menus are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, and Iced Tea.
There will be a service charge of 21% and 6% sales tax applied to all menu pricing.

LUNCH

Lunch Buffet

Southern Comfort — \$32

Our Famous Brunswick Stew • BBQ Pulled Pork with Slider Buns • Southern Fried Chicken

Served With: Creamy Coleslaw and Home Style Potato Salad, Fresh Collard Greens and Ham Hocks, Baked Macaroni and Cheese, Corn Muffins, and Biscuits

Dessert: Pecan Pie and Red Velvet Cake

All American Cookout — \$30

Award Winning Homemade Chili • All Beef Ballpark Franks • Grilled Sirloin Burgers

Includes: Assorted Buns, Tomato, Lettuce, and Onions, Sliced Cheeses, Ketchup, Mayo, Mustard, Pickle Spears, and Relish

Served With: Mixed Garden Salad Greens with Choice of Dressings (Ranch, Balsamic Vinaigrette) Creamy Coleslaw, Southern Style Macaroni Salad, Baked Beans, and Corn on the Cobb

Dessert: Homemade Apple Cobbler and Lemon Bars

Sandwich Board — \$28

Sliced Black Forest Ham • Smoked Turkey Breast • Roast Beef • Genoa Salami

Includes: Lettuce, Sliced Red Tomatoes, Sliced Red Onion, Dill Pickle Spears, Banana Peppers, Black Olives, Garlic Mayonnaise, Honey Mustard, Oil and Red Wine Vinegar, Assorted Breads, Rolls, and Buns

Served With: Pasta Salad and House Made Potato Chips

Dessert: Freshly Baked Cookies and Brownies

Nola Café — \$32

Wild Georgia Shrimp Gumbo
New Orleans Style Coleslaw
Red Beans and Rice with Andouille Sausage
Catfish and Shrimp Po'boys
Muffuletta Sandwiches

Includes: Garlic Mayonnaise and Mustard

Served With: Mixed Garden Salad Greens with Choice of Dressings (Ranch, Italian, and King and Prince House Dressing), Cornbread Muffins with Butter

Dessert: Banana Rum Cheesecake and Bourbon Pecan Pie

Soup and Salad Bar — \$26

Tomato and Brie Soup • Crab and Corn Chowder
Turkey BLT Wrap • Ham and Cheese Wrap •
Vegetarian Wrap (Pimento Cheese Hummus,
Portobello Mushrooms, Squash, Zucchini, and Peppers)

Served With: Arugula Salad with Seasonal Berries, Grapes, Apples, Feta Cheese, with Choice of Dressings (King and Prince House Dressing and Ranch Dressing), Caesar Salad with Shaved Parmesan, Anchovies, Croutons, and Caesar Dressing

Dessert: Key Lime Pie and Chocolate Brownies-

~ Add Bottled Sodas \$4 Each ~

LUNCH

Boxed Lunches

Boxed Lunches — \$22 (Choice of One)

- Black Forest Ham and Baby Swiss on Rye
- Roasted Turkey Club on Multigrain
- Carved Roast Beef and Cheddar on Onion Roll
- Vegetarian Wrap with Pimento Cheese Hummus Portobello Mushrooms, Squash, Zucchini, and Peppers

Deluxe Boxed Lunch — \$26 (Choice of One)

- Shaved Tenderloin, Applewood Smoked Cheddar, Arugula, Heirloom Tomato on Ciabatta Bread with Horseradish Cream Sauce
- Prosciutto, Gruyere, Bib Lettuce, House Pimento Hummus Spread, Heirloom Tomato on Focaccia Bread

All Boxed Lunches Include:

- Potato Salad
- Piece of Whole Fresh Seasonal Fruit
- Individual Bags of Chips
- Granola Bar
- Fresh Baked King and Prince Cookie

~ Add Bottled Water or Soda \$4 each ~

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