

DINNER

Plated Dinners

All Dinners are Served with a Choice of a Starter, Oven-Fresh Bread and Freshly Brewed Iced Tea and Colombian Coffee

STARTERS

(Select one)

Mixed Green Salad

Mandarin Orange Salad

Classic Caesar Salad – Add \$3.00 per Guest

French Onion Soup – Add \$5.00 per Guest

APPETIZERS

Chilled Shrimp Cocktail \$9.00 per Guest

Searred Sea Scallops on a Bed of Spinach with

Apple Brandy Cream Sauce \$9.00 per Guest

Seafood Crepes with Champagne Cream Sauce

\$10.00 per Guest

Escargot Mushroom Caps in Shallot Wine Butter

\$10.00 per Guest

ENTRÉES

Pork Loin Au Poivre

\$27.00 per Guest

Topped with a Mustard Cognac Sauce Served with Dauphinoise Potatoes and Roasted Baby Vegetables

Chicken Florentine

\$29.00 per Guest

Boneless Chicken Breast Stuffed with Spinach and Herbs and Topped with a Mornay Sauce

Paired with Wild Rice with Roasted Split Summer Squash

Chicken Alaska

\$31.00 per Guest

Boneless Chicken Breast Stuffed with Crabmeat Topped with Béarnaise Sauce and Served with Roasted Red Potatoes and Green Bean Almandine

Island Crabcakes

\$37.00 per Guest

Jumbo Lump Crabmeat with Fiery Scotch Bonnet Peppers Served with a Cool Tropical Fruit Salsa

Accompanied by Fried Sweet Potato Wedges & Julienned Garden Vegetables

Roasted Herb Crusted Prime Rib

\$34.00 per Guest

In It's Own Natural Juices with a Horseradish Cream Sauce Served with Garlic Mashed Potatoes, Vegetable Medley and a Green Onion-Parmesan Popover

Pecan Crusted Florida Black Grouper

\$37.00 per Guest

With an Amaretto Butter served with Roasted Baby Vegetables and Wild Rice Pilaf

Certified Angus Beef

New York Strip Steak 10 oz

\$37.00 per Guest

Broiled Medium Topped with Roasted Garlic Butter Served with Au Gratin Potatoes and Sautéed Three Bean Medley

Veal Chop

\$42.00 per Guest

Center Cut Bone On Veal Chop Grilled to Perfection and served with Roasted Vegetables & Red Skin Garlic Mashed Potatoes

Frederica Filet

\$47.00 per Guest

Certified Angus Beef Filet Wrapped in Applewood Smoked Bacon Topped with Lump Crabmeat and a Sherry Cream Sauce Accompanied by an Asparagus Bundle and Roasted Red Pepper Angel Hair Pasta

TWIN ENTREES

Certified Angus Beef Filet and Grilled Salmon

\$51.00 per Guest

Certified Angus Beef Filet Finished with Roasted Garlic Butter Paired with a Grilled Salmon Filet Topped with a Tangy Dill Cream Sauce and Accompanied by Potatoes Au Gratin and a Medley of Roasted Baby Vegetables

Certified Angus Beef Filet and Garlic Shrimp

\$51.00 per Guest

Certified Angus Beef Filet Topped with Boursin Cheese Alongside Sautéed Garlic Shrimp on a Bed of Angel Hair Pasta Accompanied by Sugar Snap Peas

Certified Angus Beef Filet and Lobster Tail

Priced Daily

Certified Angus Beef Filet Topped with Béarnaise Sauce Accompanied by a Broiled Maine Lobster Tail, Served with Duchess Potatoes and Roasted Baby Zucchini

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND APPLICABLE SALES TAX
ALL PRICES AND PRODUCT AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE

Classic Dinner Buffet

*Includes Garden Salad with Assorted Dressings, Choice of 4 Side Dishes and 2 Desserts,
Freshly Baked Dinner Breads and Freshly Brewed Iced Tea and Colombian Coffee
Add \$3 per Guest Set-up Fee for Outdoor Events*

Entrée Choices

Chicken Cordon Bleu with Lemon Beurre Blanc
Sautéed Garlic Shrimp with a Bell Pepper Medley
Beef Tenderloin Tips in Fontina Fonduta
Pecan Crusted Snapper
Grilled Apple Brandy Pork Chops
Buttermilk Fried Chicken
Grilled Mahi Mahi with Lime Herb Sauce
Chicken Penne Pasta
Carved Virginia Baked Ham*
Carved Roasted Turkey*
Carved Herb Roasted Steamship of Pork *
Carved Slow Roasted Herb Crusted Prime Rib**

*(\$100 Chef's fee for carved items)

**(\$3.00 surcharge per person)

Sides Dishes

(Select Four)

Roasted New Potatoes, Baked Sweet Potatoes, Red Skin Garlic Mashed Potatoes,
Parslied New Potatoes, Rice Pilaf, Sautéed Cabbage, Southern Collard Greens,
Roasted Squash Medley, Cinnamon Spiced Apples, Roasted Vegetable Medley,
Seasoned Broccoli Florets, Three Bean Almandine, and Southern Squash Casserole

Desserts

(Select Two)

Key Lime Pie, Cheesecake with Strawberry Sauce, Red Velvet Cake,
Apple Cobbler, Peach Cobbler, Bread Pudding, Pecan Pie, Apple Pie,
Carrot Cake with Cream Cheese Frosting, Raspberry Brûlée Cheesecake
and Chocolate Layer Cake

Two Entrées

\$36.00 per Guest

Three Entrées

\$40.00 per Guest

ALL DINNER BUFFETS ARE CHARGED FOR A MINIMUM OF 40 GUESTS

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DINNER

Themed Dinner Buffets

All Buffets are Served with Freshly Brewed Iced Tea and Colombian Coffee

Add \$3 Per Guest Set-up Fee for Outdoor Events

All American Cookout

\$29.00 per Guest

Creamy Cole Slaw, Red Bliss Potato Salad, Pasta Salad, Country Style Baked Beans, Sliced Barbecue Brisket, Angus Beef Hamburgers and Cheeseburgers, All-Beef Hot Dogs, Appropriate Condiments, Relish Tray, Apple Pie and Chocolate Cake

Southern Barbecue

\$32.00 per Guest

Garden Salad with Assorted Dressings, Cole Slaw, Potato Salad, Baby Back Pork Ribs, Barbecue Chicken, Fried Catfish, Corn on the Cob, Baked Beans, Macaroni and Cheese, Ripe Watermelon Slices, Pecan Pie and Strawberry Shortcake with Whipped Cream

Authentic Mexican Fiesta

\$35.00 Per guest

Chef Attended Fajitas Station featuring:

Julienne Strips of Blackened Chicken and Seasoned Grilled Skirt Steak, Sautéed Mushrooms, Green and Red Bell Peppers, Onions, Flash Heated Corn and Flour Tortillas, Cheese Enchiladas with Chili Sauce, Chicken Chimichangas, Spicy Taco Beef, Refried Beans, Mexican Yellow Rice, Arepas. Chef's Fee Required

Toppings & Condiments to Include:

Shredded Lettuce, Diced Tomatoes, Diced Fresh Jalapenos, Sliced Pickled Jalapenos, Chopped Onions, Fresh Cilantro, Pico De Gallo, Sour Cream, Homemade Guacamole, Fresh Lemon & Lime Wedges, a Variety of Hot Sauces, Freshly Made Tortilla Chips & Mexican Queso Dip, Cinnamon Sugared Churros & Dulce de Leche Flan

Caribbean Island Carnival

\$40.00 per Guest

Cucumber, Tomato & Onion Salad, Plantains, Black Bean Soup, Tropical Fruit Display, Island Crab Fritters, Jamaican Jerked Chicken, Chef Carved Whole Roasted Suckling, *(Chef's Fee Required)*, Broiled Grouper with Tropical Fruit Salsa, Pigeon Peas and Rice, Vegetable Medley, Caribbean Corn Muffins, Key Lime Pie and Sweet Georgia Coconut Cream Bombe

Seafood Buffet

\$41.00 per Guest

Garden Salad with Assorted Dressings, Cole Slaw, Fresh Fruits and Cheese Mirror, Chilled Shrimp, Sicilian Sole with Fennel Cream Sauce, Baked Whitefish, Mussels in White Wine and Lemon, Chicken Florentine Pinwheels, Teriyaki Glazed Salmon, Fried Shrimp, Chef Carved Prime Rib of Beef, *(Chef's Fee Required)*, Oven Roasted Herb Potatoes, Wild Rice, Grilled Vegetables, Hushpuppies, Jalapeno Corn Muffins, Chocolate Kahlua Cake and Cheesecake with Strawberry Coulis

Add Steamed or Chilled Alaskan Snow Crab Legs with Drawn Butter to any Dinner Buffet

\$9.00 per Guest

Low Country Boil

\$44.00 per Guest

Marinated Tomato and Red Onion Salad, Garden Salad with Assorted Dressings, Cole Slaw, Red Beans and Rice, Grilled Vegetables, Fried Catfish Filets, Charbroiled Island Chicken, Low Country Boil of Shrimp, Crab Legs, Red Skin Potatoes, Corn on the Cob and Smoked Sausage, *(Chef's Fee Required)*, Hushpuppies, Corn Muffins, Georgia Pecan Bread Pudding and Key Lime Pie

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