



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,

*Chris Blobaum*

Christopher Blobaum  
Executive Chef & Vice President, Food and Beverage  
Legacy Ventures, Restaurants



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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 & SNACKS

## **Beverages**

Legacy Signature Blend Regular and Decaffeinated Coffee  
Selection of Herbal and Hot Teas  
Hot Chocolate ~ *whipped cream, chocolate sticks, marshmallows*  
Hot Spiced Apple Cider  
Chilled Orange or Grapefruit Juice  
Unsweet or Sweet Iced Tea  
Chilled Regular, Peach or Strawberry Lemonade  
Frozen Fruit Smoothies  
Seasonal Fruit or Vegetable Juices ~ *beet, carrot, apple*  
Coca-Cola Brand Soft Drinks  
Still and Sparkling Mineral Water  
Energy Drinks

## **Beverage Service**

All Day Beverages ~ up to 8 hours  
Half Day Beverages ~ up to 4 hours

~select four~

Legacy Signature Blend Coffee ~ regular and decaffeinated  
Selection of Herbal and Hot Teas  
Chilled Orange or Grapefruit Juice  
Unsweet and Sweet Iced Tea  
Lemonade ~ regular, peach or strawberry  
Coca-Cola Soft Drinks  
Still and Sparkling Bottled Water  
Hot Spiced Apple Cider  
~ *each additional selection*

## **Sweet Delights and Snacks**

Whole Seasonal Fruit  
Sliced Seasonal Fruit Display  
German Soft Pretzels ~ *assorted mustards*  
Spicy Mixed Nuts  
Crispy Rice Treats  
Triple Chocolate Brownies  
Assorted Cookies  
White Truffle Potato Chips with Parmesan  
Cupcakes ~ *vanilla, carrot, chocolate, red velvet*  
Premium Popcorn Bar ~ *select three~ butter, truffle sea salt, garlic parmesan, Korean bbq, creamy caramel, white cheddar*

# BREAKFAST

~minimum of 15 guest~

## **Fresh Start Breakfast**

Chilled Fruit Juices

Breakfast Pastries ~ *croissants, muffins, local honey, butter, preserves*

Fresh Sliced Fruit ~ *sliced seasonal fruits and berries*

Coffee and Teas ~ *Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas*

## **Legacy Lifestyle Breakfast**

Chilled Fruit Juices

Assorted Flavored and Whole Grain Bagels ~ *whipped cream cheese, local honey, butter, preserves*

Fresh Sliced Fruit ~ *sliced seasonal fruits and berries*

Multigrain Granola with Pecans

Greek-Style Yogurt

Coffee and Teas ~ *Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas*

## **Southern Tradition Breakfast**

Chilled Fruit Juices

Breakfast Pastries ~ *croissants, muffins, local honey, butter, preserves*

Fresh Sliced Fruit ~ *sliced seasonal fruits and berries*

Farm Eggs ~ *scrambled with fresh chives*

Southern Biscuits and Sausage Gravy

Brioche French Toast ~ *peach compote, warm maple syrup*

Chicken Sausage and Applewood Smoked Bacon

Crispy Red Potatoes

Stone-Ground Grits with Aged Cheddar

Coffee and Teas ~ *Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas*

## **Southern Wellness**

*served with ~ chilled fruit juices, Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas*

~select four~

Coconut Quinoa ~ *coconut milk, Georgia blueberries, whole oat granola*

Buttermilk Biscuits ~ *assorted jams, jellies, butter*

Local Vegetable Frittata ~ *cage free eggs, sweet grass dairy Tomme*

Chia Seed Yogurt ~ *blueberry compote, candied pecans, local wildflower honey*

Avocado Toast ~ *local tomatoes, grated deviled egg, jalapeno crème*

Georgia Watermelon Salad ~ *mint, coconut*

Hard Boiled Cage Free Eggs ~ *smoked salmon, dill*

Banana Matcha Smoothies ~ *local blueberry syrup, flax*

Georgia Kale and Andouille Sausage Scramble ~ *cage free eggs, aged cheddar*

Local and Seasonal Sliced Fruits and Berries

Bran Muffins and Whole Wheat Croissants

Chicken and Herb Sausage

~ each additional selection is

# BREAKFAST ADDITIONS & SPECIALTIES

## **Breakfast Additions** *minimum of one dozen/ selection or 20 guests*

Southern Biscuit with Fried Chicken ~ *local hot honey*

Assorted Breakfast Pastries

Assorted Flavored and Whole Grain Bagels ~ *whipped cream cheese*

Smoked Salmon Bagel ~ *whipped cream cheese, tomatoes, butter lettuce, red onion*

Breakfast Burritos ~ *cage free eggs, aged cheddar, green chili, sausage, potato*

Coconut and Chia Pudding ~ *seasonal fruit, toasted coconut*

Cinnamon Rolls ~ *cream cheese frosting*

Avocado Toast Bar ~ *assorted artisan breads, smashed avocado, lime juice, bacon bits, diced tomatoes, cotija cheese*

## **Specialties** *minimum 15 guests*

Local Farm Eggs ~ *scrambled with fresh chives*

Traditional Eggs Benedict ~ *Canadian bacon, citrus hollandaise*

Yogurt Parfait ~ *Greek-style yogurt, multi grain and nut granola, berry compote*

Steel-Cut Irish Oatmeal ~ *brown sugar, seasonal berries*

Stone Ground Grits with White Cheddar

Quinoa Sweet Breakfast Bowl ~ *caramelized bananas, walnuts, blueberries, coconut milk*

Vegetable Quiche ~ *asparagus, roasted red peppers, herbs, white cheddar*

Brioche French Toast ~ *peach compote, warm maple syrup*

Breakfast Meats ~ *chicken and herb sausage, Applewood smoked bacon, cured ham, pork country sausage*

Omelette Station ~ *farm eggs cooked to order with an array of toppings: spinach, local ham, wild mushrooms, sweet peppers, jalapeños, scallions, cheddar cheese*

*~ requires 1 chef per 55 guests,*

Waffle Station ~ *freshly cooked Belgian waffles, warm maple syrup, local honey, seasonal berries*

*~ requires 1 chef per 55 guests,*

# PLATED BREAKFAST & SPECIALTY BREAKS

~minimum of 15 guests~

## **Executive Plated Breakfast**

*breakfast includes chilled orange and grapefruit juice, Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas*

### **Starter**

*~select one to be preset on the table~*

Mini Yogurt Parfait ~ fresh berries, honey

Ruby Red Grapefruit

Fruit Salad

Smoked Salmon with Toasted Bagel and Garnishes

Steel-Cut Oatmeal ~ cinnamon and caramel apple compote

Deviled Eggs ~ bacon, caramelized onion, roasted jalapeño

### **Entree**

*~select one~*

Waffles ~ seasonal berry compote, warm maple syrup

Farm Eggs ~ scrambled with fresh chives

Egg White Frittata ~ ricotta, mushroom, asparagus, herbs

Spanish Frittata ~ chorizo, red potatoes with cilantro

Classic Eggs Benedict with Canadian Bacon ~ citrus hollandaise

*select one side to accompany entrée ~ applewood smoked bacon, chicken and herb sausage, crispy potatoes*

## **Specialty Breaks**

A Little Twisted ~ German soft pretzels, specialty mustards, whipped cinnamon butter

Garden Fresh ~ baby sweet peppers, crisp carrots, broccoli, cauliflower, snap peas, celery hearts, cucumbers, Asher blue cheese and buttermilk ranch dips, spiced crackers

Snack Shack ~

*mini grilled cheese sandwiches, tomato soup shooters*

*mini pb&j sandwiches, milk shooters*

*cheeseburger slider, onion rings, mini Coca-Colas*

Cheese Flight ~ artisan cheeses, dried fruits, Marcona almonds, local honeycomb, southern cheese straws, crackers, broken lavosh

Chocolate Bar ~ double chocolate fudge brownies, chocolate dipped strawberries, white chocolate macadamia cookies, whole or 2% milk, soy milk, chocolate milk

Rejuvenation ~ seasonal whole fruit, granola and power bars, chilled fruit juices, still and sparkling mineral water

The Living Spa ~ vegetable crudités, hummus, pita chips, edamame, individual yogurt cups, fruit skewers, granola and power bars, still and sparkling mineral water

Southern High Tea ~ assorted finger sandwiches: smoked salmon and dill, tomato and watercress, farm egg salad and wild arugula, cheese straws, southern scones, shortbreads, fruit preserves, unsweet and sweet iced tea, selection of herbal and hot teas

# LUNCHEON BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~

## **Legacy Deli**

Traditional Caesar and Garden Salads ~ 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

Mayonnaise and Assorted Mustards

Fresh Cookies and Double Fudge Brownies

Chilled Lemonade

## **The Italian**

Caesar Salad ~ croutons, Pecorino Romano

Minestrone Soup ~ beans, ditalini

Roasted Broccolini ~ lemon, red chili

Chicken Parmesan ~ provolone

Beef Meatballs ~ marinara

Shrimp Alfredo ~ penne, garlic, bread crumbs

Tiramisu

## **Southern Wellness**

served with: lemonade, cucumber water

~select four~

Deviled Eggs ~ country ham, jalapeño

Country Captain Soup ~ curried Springer Mountain chicken, white rice, vegetables, dill

Crispy Chicken ~ capers, Meyer lemon, herb butter

Summer Tomato Gazpacho

Smoked Chicken Salad ~ lettuce, grapes, candied pecans

Mini Kentucky Hot Browns

Shrimp and Grits ~ turnip greens, mushrooms

Grilled Georgia Peach and Green Bean Salad

Chopped Southern Salad ~ sweet corn, kale, candied pecans, sun dried tomatoes, buttermilk dressing

Corn Bread Panzanella ~ local kale, turnips, radish, sweet peppers

~ each additional selection is

# LUNCHEON BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~

## **South of the Border**

served with ~ flour tortillas, sour cream, cheddar cheese, pico de gallo, jalapeños, limes, cilantro  
(hard corn tortillas available upon request)

Salsa Trio ~ corn tortilla chips

Queso Blanco Dip

Pinto Beans and Rice

Tacos

~select two~

Grilled Skirt Steak

Achiote Chicken

Grilled Shrimp ~ chipotle and lime

Beef Barbacoa ~ cilantro and onion

Desserts

Churros ~ chocolate sauce

Margarita Key Lime Tarts

## **Blue Sky BBQ**

Pimento Cheese ~ crackers

Local Field Greens Salad ~ cherry tomatoes, cucumbers, cheddar cheese

Southern-Style Pulled Pork

Texas-Style Smoked Beef Brisket

Smoked Chicken

Assorted House-Made BBQ Sauces

~select three~

Southern-Style Coleslaw

Pinto Beans ~ cilantro, jalapeños, onions

Mac 'N' Cheese

Collard Greens

Potato Salad

~includes~

Banana Pudding

Bourbon Pecan Pie Bites



# LUNCHEON BUFFETS

~minimum of 25 guests~

## **Park Avenue**

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

### **Soups**

~select one~

Vegetable Minestrone ~ pesto

Cream of Potato ~ cheddar cheese, chives, bacon

Sausage and Kale ~ parmesan cheese

Yellow Corn Chowder ~ bacon, new potatoes

### **Salads**

~select two~

Organic Greens ~ cherry tomatoes, cucumbers, radishes, citrus vinaigrette

Endive ~ arugula, apples, shaved pecorino, mustard-shallot vinaigrette

Southern-Style Coleslaw

Caesar ~ hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano

Baby Spinach ~ gorgonzola, caramelized pears, walnuts, citrus vinaigrette

Israeli Couscous ~ grapes, almonds, French green beans, lemon, mint, olive oil

Iceberg Chopped Salad ~ cherry tomatoes, smoked bacon, crumbled blue cheese

### **Between The Slices**

~select two~

Shrimp Salad ~ vine ripened tomato, watercress, lemon aioli

Slow-Roasted Beef ~ Gruyère, horseradish aioli

Roasted Chicken Breast ~ butter lettuce, tomato, swiss cheese, fresh herb aioli

Grilled Chicken Wrap ~ romaine lettuce, shaved parmesan, Caesar dressing, flour tortilla

Grilled Shrimp BLT ~ butter lettuce, vine ripened tomato, applewood smoked bacon, lemon aioli

Hummus Wrap ~ cucumber, tomato, avocado, onion

Virginia Ham ~ white cheddar, Dijon aioli

Oven-Roasted Turkey Breast ~ provolone, pesto, aioli

Southern Chicken Salad ~ butter lettuce, apples, pecans

Albacore Tuna Salad ~ capers, fresh herbs, lemon zest, extra virgin olive oil

Classic Egg Salad ~ green onion, Dijon mustard, butter lettuce

Grilled Vegetable Sandwich ~ tomatoes, arugula, fresh mozzarella, pesto

~ Each additional selection

### **Accompanied with**

Assorted Potato Chips

Assorted Mini Desserts

~ notify your catering sales manager on number of each selection – if your catering sales manager is not notified, an even amount will be prepared

# EXECUTIVE PLATED LUNCH

~buffet includes unsweet and sweet iced tea~

~minimum of 25 guests~

## **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

## **Soup or Salad**

~select one~

Caesar ~ hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano

Artisan Lettuce ~ cucumbers, tomatoes, shallots, goat cheese, red wine vinaigrette

Chopped Salad ~ iceberg lettuce, blue cheese, tomatoes, bacon

Roasted Tomato Soup ~ herbs and olive oil croutons

Cream of Potato Soup ~ cheddar cheese, chives

Yellow Corn Chowder ~ bacon, new potatoes

## **Entrées**

~select one~

Risotto ~ wild mushroom and herb

Vegetarian Ravioli ~ roasted tomato basil and herb sauce

Spice Roasted Scottish Salmon ~ asparagus, lemon and green olive couscous

Pan Roasted Springer Mountain Chicken Breast ~ orzo, broccolini, roasted cherry tomatoes

Grilled Georgia Trout ~ lemon, green tartar sauce, chive butter, arugula salad

Lemon Caper Chicken Piccata ~ sautéed spinach, heirloom potatoes

Short Rib ~ red wine-braised, roasted carrots, horseradish whipped potatoes, gremolata (supplemental)

Petite Filet ~ grilled asparagus, whipped potatoes, madeira jus (supplemental)

## **Desserts**

~select one~

Fresh Cookies and Double Fudge Chocolate Brownies

Warm Bread Pudding ~ bourbon caramel sauce

Seasonal Fruit and Berries ~ honey whipped ricotta

Seasonal Fruit Cobbler ~ oatmeal streusel topping

Panna Cotta with Fruit Compote ~ Amaretto cookie crumble

Banana Pudding

# TRAY PASSED HORS D'OEUVRES

~ minimum of 50 pieces per selection ~

## \$/ piece

Blue Cheese Mousse ~ fig, brioche (V)  
Caprese Skewers ~ garlic, mozzarella, pesto, tomato (V, GF)  
Whipped Goat Cheese Toast ~ crostini, honey, black pepper (V)  
Watermelon and Whipped Feta ~ cilantro (V, GF)  
Deviled Eggs ~ bacon, caramelized onion, roasted jalapeño (GF)  
Beet Tartar ~ whipped goat cheese, toasted pita (V)  
Hummus in a Cucumber Cup ~ Calabria chili oil (VE)  
Vegetable Samosa ~ curried mint chutney (VE)  
Vegetarian Spring Rolls ~ Thai sweet chili (VE)  
General Tso Cauliflower ~ toasted sesame seeds, scallions (V)  
Grilled Vegetable Satay ~ yum yum sauce (V)

V = Vegetarian  
GF = Gluten Free  
VE = Vegan

## \$/ piece

Pimento Cheese Fritter ~ bacon, red pepper jam  
Antipasto Skewer ~ salami, tomato, provolone, olive (GF)  
Greek Cucumber Cup ~ feta, olive, tomato, chili (V, GF)  
Scotch Egg Salad ~ sausage, toast, pickle relish  
Bacon Wrapped Fig ~ port gastric (GF)  
Creamed Spinach ~ puff pastry, goat cheese, tomato relish (V)  
Mini Kentucky Hot Browns ~ tomato, bacon, swiss cheese, turkey  
Chicken Satay ~ peanut sauce (GF)  
Cashew Chicken ~ wonton shell, yuzu hoisin, cilantro  
Spicy Korean-Style Meatballs ~ peach glaze  
Smoked Gouda Fritter ~ black pepper honey (V)

## \$/ piece

Traditional or Pickled Shrimp Cocktail ~ cucumber, Bloody Mary cocktail sauce (GF)  
Smoked Salmon Tartare ~ jalapeño dill crème, avocado  
Ginger Hoisin Pork Belly ~ kimchi aioli  
Beef Barbacoa Tostada ~ tomatillo salsa, guajillo crema  
Sofrito Beef Skewer ~ green pepper, onion, guava glaze (GF)  
Chicken Parmesan Arancini ~ roasted tomato sauce  
Huli Huli Chicken Satay ~ pineapple, peppers, soy  
Italian Sausage Stuffed Mushroom ~ pecorino, tomato (GF)

## \$/ piece

Beef Tartar ~ fried capers, brown mustard, crostini  
Tuna Poke in Sesame Cone ~ pickled ginger, togarashi aioli  
Shrimp and Lobster Ceviche ~ cucumber, jalapeno, citrus (GF)  
Peppered Tuna Wonton ~ sriracha mayo  
Bacon Wrapped Shrimp ~ jalapeño, salsa verde (GF)  
Sea Scallop ~ wrapped in prosciutto americano (GF)

## 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~

~ Ventanas Only ~

~select up to four~

Poached Salmon ~ *niçoise style*

Southern-Style Deviled Eggs ~ *pickle relish, scallion, paprika*

Roasted Beet Salad ~ *goat cheese*

Olives and Marcona Almonds

Beet and Tuna Tartare ~ *soy, citrus, chives*

Duck Confit Sliders ~ *fig jam, balsamic reduction, arugula*

Farmers Salad ~ *Chef's seasonal vegetable salad*

Faro Salad ~ *roasted vegetables, arugula, chilled*

Heirloom Tomatoes ~ *burrata cheese, extra virgin olive oil, Maldon sea salt, garlic toast*

Caesar Salad ~ *croutons, pecorino*

Artisan Cheeses ~ *fig jam, honey, crostini*

Charcuterie ~ *whole grain mustard, crostini*

Hummus with Pita ~ *tzatziki, roasted red peppers, pepperoncini*

Lollipop Lamb Chop ~ *hummus, harissa, mint*

Medjool Dates ~ *smoked blue cheese, bacon, saba*

Sea Scallops ~ *roasted cauliflower florettes, golden raisins, capers*

Alaskan Black Cod ~ *baby bok choy salad, miso. Sesame*

~ each additional selection is

# SMALL PLATES

~minimum of five station at full guest count~

~minimum of 50 guests~

~approximately 90 minutes of service time ~ each additional ½ hour \$3/ guest per station~

## **Displays & Stations**

### Chips and Dip

six onion dip or bacon cheddar dip, house-made potato chips

### Seasonal Risotto

### Grilled Vegetables

assortment of grilled vegetables tossed in fresh herbs and citrus vinaigrette

### Seasonal Fruit

assorted fruits and berries, local honey, local yogurt

### Mac 'N' Cheese Bar

served with bacon, scallions, roasted peppers, mushrooms, chorizo

### Soy Glazed Salmon

served over Asian slaw with gochujang, ginger, honey

### Legacy Sliders \$~ select two ~ 2/ guest

angus beef burgers ~ cheddar cheese, pickle

pulled BBQ pork ~ slaw, pickles, spicy BBQ

grilled chicken ~ aioli sauce

grilled portobello ~ pesto aioli, arugula

all served on Parker House rolls

~meat substitutes available upon request

### Bruschetta Bar

a trio of garlic crostini, focaccia and pita chips in artisan baskets, tomato basil compote, olive tapenade, house-made hummus, white beans with prosciutto

### Southern Biscuit Bar

buttermilk biscuits and cornbread ~ served with country ham, sausage gravy, apple butter, local honey, whipped butter, cinnamon butter

### Mediterranean Mezza

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

### Mashed Potato Bar

maple whipped sweet potatoes and whipped Yukon gold potatoes ~ served with marshmallows, pecans, caramelized apples, crisp bacon, cheddar cheese, chives, horseradish crème fraiche

### Meatball Bar

select three ~ chicken and herb, Korean pork, Italian beef, vegetable and grains, falafel

select three ~ alfredo, tomato gravy, pesto cream, garlic parmesan, red chili gravy, gochujang ginger

### Ceviche

select three ~ shrimp, calamari, smoked salmon, tofu

served with scallions, red onion, red peppers, jalapeños, pineapple, mango, chili lime salt

select two sauces ~ Thai coconut, habanero pineapple, hot chili lime, soy sesame

### Artisan Cheese

artisan domestic and imported cheeses, Marcona almonds, local honeycomb, artisan breads, crackers, broken lavosh

### Charcuterie Board

assorted artisan meats, grain mustard, cornichons, marinated olives, assorted breads, crackers

~ charcuterie and artisan cheese combination

### Poke Bowl

select three ~ tuna, salmon, tofu, spicy tuna, spicy salmon, teriyaki chicken

served with brown rice, sprouts, crispy garlic, scallions, cucumbers, carrots, edamame, avocado, spicy mayo

# SMALL PLATES

~minimum of five station at full guest count~

~minimum of 50 guests~

~approximately 90 minutes of service time ~ each additional 1/2 hour \$3/ guest per station~

## Farmer's

### Greens

~select two~  
field greens  
baby spinach  
romaine hearts  
butter lettuce  
Belgian endive  
kale

### Proteins

supplemental  
each/ guest  
basil chicken  
grilled tofu  
shrimp  
grilled beef strip

### Vegetables

~select three~  
English cucumbers  
peppers  
carrots  
cherry tomatoes  
sweet corn  
mushrooms

### Cheese

~select two~  
aged cheddar  
blue cheese  
feta  
goat  
parmesan

### Other

~select two~  
candied pecans  
sunflower seeds  
wonton crisps  
garlic croutons  
raisins  
dried cranberries  
crispy bacon  
toasted quinoa

Salad Dressings ~select two~ Caesar, ranch, balsamic, citrus vinaigrette, ginger soy, creamy garlic herb, blue cheese  
~ each additional selection (excluding proteins) is

## Chef Attended Stations

~ one chef attendant required per 55 guests,

### Pasta Station

served with Parmigiano-Reggiano, chili flakes

### Pasta

~select two~  
mushroom ravioli  
cheese tortellini  
rigatoni  
farfalle  
gluten-free rotini

### Proteins

supplemental each/ guest  
roasted chicken  
shrimp  
Italian sausage  
lentil bolognese  
beef bolognese

### Vegetables

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

### Sauces

~select two~  
marinara  
pesto  
alfredo

### Mini Chicken and Waffles

served with warm maple syrup, honey mustard, whipped cream and seasonal berries, hot sauce

### Fried Turkey Breast

4oz/ guest ~ broccoli casserole, Cajun gravy

### Sorghum Glazed Ham

lemon roasted broccolini, bourbon apple jus

### Blackened Salmon

red beans and rice, lemon pepper sauce

### Smoked Pork Loin

sweet potato gratin, cranberry orange marmalade

### New York Strip Loin

4oz/ guest ~ truffle mashed potatoes, natural jus, soft French rolls

### Beef Roulade

stuffed with fresh herbs, garlic, breadcrumbs served with: roasted red skin potatoes, hunters sauce

### Porchetta

warm potato salad, salsa verde

### Prime Rib of Beef

4oz/ guest ~ potato gratin, sauce bordelaise, served with mini Parker House rolls

### Beef Tenderloin

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

# CHEF ATTENDED SMALL PLATES EXPERIENCES

~minimum of five station at full guest count~

~minimum of 50 guests~

~approximately 90 minutes of service time ~ each additional ½ hour \$3/ guest per station~

## Stone-Ground Grits Bar

local stone-ground grits with an array of toppings ~ sautéed wild mushrooms and herbs, caramelized onions, cheddar, scallions, local tomatoes, corn, andouille sausage, shrimp in garlic cream sauce

~ shrimp and grits only

## Mini Street Tacos

Baja-style crispy shrimp, pickled jalapeños, red onions, pico de gallo, limes, coleslaw, flour tortilla, chipotle mayo

## Low-Country Paella

wild-caught shrimp, little neck clams, mussels, and andouille sausage with sweet peas and saffron scented Carolina Gold rice

## Charcuterie Board

assorted artisan meats sliced to order on our Berkel slicer, grain mustard, cornichons, marinated olives, assorted breads and crackers

## Asian Noodle Bar

~select three~

Spicy Korean Vegetable Noodle

Sichuan Beef and Broccoli Noodles

Lobster and Scallop Lo Mein

Sweet and Sour Shrimp Fried Rice

Chicken and Bok Choy Fried Rice

Wild Mushroom Chow Mein

Spicy Thai Drunken Noodles with Pork

served in Chinese take-outbox with chopsticks, fortune cookie

## Chilled Seafood Bar

~ minimum 50 guests, approximately four pieces/ guest ~

poached shrimp, oysters on the half shell (in season) and other seasonal seafood offerings, cocktail sauce, remoulade, lemons, mignonettes

## Oysters MKT Price

minimum of 100 per type ~ subject to availability, chef will substitute comparable oyster if your choice is not available

fresh shucked oyster on the half shell served with mignonette and assorted condiments

## “What to Shuck?”

### East Coast

Blue Point ~ New York

Beausoleil ~ New Brunswick

Wellfleet ~ Massachusetts

Misty Point ~ Virginia

### West Coast

Fanny Bay ~ British Columbia

Kumamoto ~ California

Chefs Creek ~ British Columbia

Buckley Bay ~ British Columbia

Add To Your Oysters ~ / oyster supplemental

Rockefeller Style ~ spinach, cheese

Casino Style ~ bacon, bread crumbs, cheese

Grilled with Garlic Butter

Make it a Traditional Oyster Roast ~ approximately 2 – 3 / guest

## ~ Ventanas Only ~

### Baa-aad To The Bone

spit barbequed whole local baby lamb, mini soft rolls, vinegar mustard slaw

~ must have three week notice, minimum of 50 guests

### Pig Pickin

local piglet spit roasted over oak wood and hickory, Carolina-style mustard bbq sauce, mini soft rolls, coleslaw

~ must have two week notice-minimum 50 guests

~ for more details on BAA-AAD TO THE BONE and PIG PICKIN', contact the catering sales manager

# CHEF SMALL PLATE ENHANCEMENTS

~minimum of 50 guests~

## **Salads**

Organic Greens ~ cherry tomatoes, cucumbers, radishes, citrus vinaigrette  
Endive ~ arugula, apples, shaved pecorino, mustard-shallot vinaigrette  
Butter Lettuce ~ fennel, orange and almonds citrus vinaigrette  
Local Greens ~ strawberries, Point Reyes blue cheese, pistachios, champagne vinaigrette  
Baby Spinach ~ gorgonzola, caramelized pears, walnuts, citrus vinaigrette  
Caesar ~ hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano  
Southern Chopped Salad ~ kale, corn, pecans, tomatoes, buttermilk dressing  
Corn Bread Panzanella ~ kale, pickled onion, sweet peppers, brown butter dressing  
Grilled Peach Salad ~ green beans, feta, arugula, walnut vinaigrette  
Niçoise ~ egg, green beans, potatoes, tomatoes, shallot dressing

## **Vegetables**

Braised Collard Greens ~ Southern-style  
Steamed Asparagus ~ hollandaise sauce  
Grilled Vegetables ~ herb butter  
French Beans ~ shallots, Parmigiano-Reggiano  
Roasted Cauliflower ~ gremolata bread crumbs  
Broccolini ~ lemon, chili flakes, pecorino  
Glazed Heirloom Carrots ~ ginger, honey, soy  
Roasted Root Vegetables  
Brussel Sprouts ~ maple, bacon  
Grilled Asparagus ~ herb butter

## **Starches**

Fingerling Potatoes ~ garlic and thyme scented  
Butternut Squash ~ roasted with honey and ancho chili  
Sweet Potato Gratin ~ spiced pecans  
Couscous ~ pine nuts, golden raisins  
Local Grits ~ smoked gouda cheese  
Potato Gnocchi ~ sweet basil butter  
Mashed Potatoes ~ horseradish whipped  
Four Cheese Mac 'N' Cheese  
Mashed Sweet Potatoes ~ pecan bacon crumble  
Orzo ~ olives, red chili, parmesan, basil  
3 Grain Pilaf ~ brown rice, quinoa, farro ~ ginger, soy, savoy cabbage



# PLATED DINNERS

~served with southern breads and sweet butter~

## **Plated Menu Guidelines**

groups may select two 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

## **Starters**

Warm Caramelized Vidalia Onion and Goat Cheese Tart ~ frisée salad, aged sherry vinegar

Garden ~ cherry tomatoes, cucumbers, radishes, citrus vinaigrette

Endive ~ arugula, apples, shaved pecorino, mustard-shallot vinaigrette

Butter Lettuce ~ fennel, orange, almonds, citrus vinaigrette

Field Greens ~ strawberries, Point Reyes blue cheese, pistachios, champagne vinaigrette

Baby Spinach ~ gorgonzola, caramelized pears, walnuts, citrus vinaigrette

Caesar ~ hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano

Grilled Prawn ~ roasted peppers, kale, Israeli Couscous, chimichurri

Seared Scallop ~ orange segments, lemongrass, ginger, miso

## **Entrées**

Vegetarian Ravioli ~ roasted tomato basil and herb sauce, pecorino

Horseradish Crusted Grouper ~ citrus butter sauce ( supplemental)

Pecan Crusted Chicken ~ bourbon sauce

Seared Diver Scallops ~ lemongrass ginger sauce ( supplemental)

Seared Scottish Salmon ~ dill beurre blanc

Thyme-Roasted Springer Mountain Chicken Breast ~ madeira jus

Grilled Swordfish ~ sauce au poivre

Roasted Pork Tenderloin ~ mustard jus

BBQ Pulled Pork ~ sweet and spicy BBQ sauce

Risotto ~ mushroom, asparagus, pecorino

Sea Bass ~ miso glazed ( supplemental)

Grilled New York Strip ~ bordelaise sauce ( supplemental)

Seared Sesame Crusted Tuna ~ citrus scallion ponzu (supplemental)

Red Wine Braised Beef Short Rib ~ sauce bordelaise ( supplemental)

Filet Mignon ~ 8oz filet, pinot noir sauce ( supplemental)

## **Combination Entrées**

Garlic Roasted Shrimp, Braised Beef Short Rib

Sea Bass, Thyme Roasted Chicken (supplemental)

Sautéed Local Grouper, Wild-Caught Shrimp (supplemental)

4oz Filet Mignon, Butter-Poached Maine Lobster Tail ~ truffle hollandaise ( supplemental)

**To ensure we are creating and enhancing your event with the freshest of local produce, our Executive Chef will recommend a starch and vegetable to compliment your entrée selections.**

# PLATED DINNERS

~served with southern breads and sweet butter~

## **Desserts**

Flourless Chocolate Torte ~ raspberry coulis, whipped cream  
Seasonal Fruit Plate ~ fruit sorbet, lady finger cookie  
Vanilla Crème Brulée ~ cookie crumble, raspberries  
Deep Dish Bourbon Pecan Pie ~ Chantilly cream  
Bourbon Bread Pudding ~ salted caramel sauce  
Warm Chocolate Cake ~ berries, salted caramel sauce  
Seasonal Fruit Cobbler ~ sweet butter cream  
Dark Chocolate Mousse ~ graham cracker, toasted marshmallow

## **Plated Dinner Pricing**

Three Course Entrée ~ first course, entrée, dessert  
Four Course Entrée ~ first course, second course, entrée, dessert

Three Course Combination Entrée ~ first course, combination entrée, dessert  
Four Course Combination Entrée ~ first course, second course, combination entrée, dessert

\*any supplemental cost from entrée line item will be added to the above pricing\*

*Due to changing market conditions, chef 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.*

*~ your catering sales manager will provide additional details*

# REGIONAL DINNER BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~

## **Pride and Joy BBQ**

Pimento Cheese ~ crackers

Baby Field Greens ~ cherry tomatoes, cucumbers, cheddar cheese

~select two~

BBQ Pulled Pork

Smoked Springer Mountain Chicken

Texas-Style Smoked Beef Brisket

Assorted BBQ sauces

~select three~

Southern-Style Coleslaw

Pinto Beans

Mac 'N' Cheese

Collard Greens

Potato Salad

~Includes~

Banana Pudding

Bourbon Pecan Pie Bites

## **Southern Comfort Buffet**

Southern Biscuits and Honey Butter

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

## **Low Country Boil**

Fried Green Tomatoes ~ buttermilk dressing

Butter Lettuce Salad ~ tomatoes, arugula, Vidalia onions, cornbread croutons, vinaigrette

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

Cornbread ~ honey butter

Warm Seasonal Fruit Crisp ~ bourbon whipped cream

# REGIONAL DINNER BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~

## **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 Braised Greens

Turnip Au Gratin

Southern Buttermilk Fried Chicken

Roasted Pork Loin

Shrimp and Grits

Cast Iron Cornbread

Coconut Layer Cake

Seasonal Fruit Crisp ~ vanilla bean whipped cream

## **Georgia Grill Experience**

Chopped Salad ~ iceberg lettuce, blue cheese, tomatoes, bacon

Local Farm Tomatoes ~ fresh mozzarella, extra virgin olive oil, herbs

Brussels Sprouts ~ lemon butter

Carolina Gold Rice

Herb Roasted Fingerling Potatoes

Grilled New York Strip ~ molasses-chipotle butter

Grilled Seasonal Fish ~ citrus beurre blanc

Grilled Chicken Breast ~ garlic herb jus

Southern Rolls and Butter

Southern-Style Caramel Cake

Red Velvet Cake

# DESSERTS & LATE NIGHT AFTER THOUGHTS

~minimum of 25 guests~

## **Dessert Buffet**

~select three~

Dark Chocolate Mousse ~ whipped cream

Mini Georgia Apple Crumble Pie

Vanilla Poundcake ~ strawberry compote

Crème Brûlée ~ maple sugar

Meyer Lemon Meringue Tarts ~ raspberry garnish

Assorted Chocolate Truffle Lollipops

Assorted French Macaroons

Tiramisu Cup ~ pistachio crumble

Buttermilk Panna Cotta

~ each additional selection

## **Stations**

Selection of Assorted Truffles, Macaroons and Petit Fours

Candy Stand

selection of candies in old-fashioned jars on a tiered display, with to-go candy bags

\*\*Chocolate Fondue

angel food cake, devil's food cake, bananas, strawberries, marshmallows, rice crispy treats, served with dark chocolate

## **Attended Stations**

attendant(s) required for each station, / station

Warm Beignets or Glazed Doughnuts guest (three pieces/ guest)

requires rental items, please consult with your catering sales manager

Bananas Foster

banana slices sautéed with butter, brown sugar and cinnamon - flambéed with rum and banana liqueur served over French vanilla ice cream

Sundae Bar

High Road craft chocolate and vanilla ice creams, butterscotch, hot fudge, brownie bites, strawberries, M&M's, peanuts, whipped cream

Gourmet Coffee Station provided by Bean in the Borough ~ reservation required

Option One ~ Full Service Experience ~ unlimited

set up fee, barista fee/ hour / barista

~ includes one barista for groups under 50-60 guests or two baristas for up to 150 guests

~ serve time is up to two hours

~ groups larger than 150 guests, please contact your catering sales manager for additional carts, staffing and fees

Option Two ~ Novelty Experience ~ two hour minimum

~ includes one cart and one barista

for the first two hours

hour for each additional hour

barista gratuity ~ each additional hour(s) / hour/ barista

~ barista will serve as many drinks in that time frame ~ approximately 50-60 per hour

# DESSERTS & LATE NIGHT AFTER THOUGHTS

~minimum of 25 guests~

## Late-Night Snacks

Mini Grilled Cheese Sandwiches with Tomato Soup Shooters

Mini Peanut Butter and Jelly Sandwiches with Milk Shooters

Cheeseburger Slider with Onion Rings and Mini Coca-Colas

Premium Popcorn Bar

~select three~ *butter, truffle sea salt, garlic parmesan, Korean BBQ, creamy caramel, white cheddar*

Fire Pit Get-Together

S'mores ~ *graham crackers, marshmallows, chocolate, roasting sticks*

~ clean up fee/ 100 guests