

# Butler Passed Appetizers

Appetizer prices are per dozen, minimum order is 2dz



## COLD APPETIZERS

PEACH AND BRIE CROSTINI	40
TORTELLINI AND SAUSAGE BROCHETTE, ARRABBIATA	40
SPICY BACON DEVILED EGG	45
SMOKED SALMON & ARUGULA FORK, HONEY MUSTARD	55
SHRIMP CEVICHE SHOOTER	55
BUFFALO MOZZARELLA CHERRY TOMATO SKEWER, PESTO	45
SHRIMP "BLT" CRISPY PANCETTA, TOMATO CHILI JAM, PLANTAIN CRISP	55
WILD MUSHROOM, GOAT CHEESE CROSTINI	45
CHIPOTLE CHICKEN SALAD CORN CRISP	50
SPINACH, GOAT CHEESE, BOURBON RAISIN, PROSCIUTTO WRAP	55
CHARCUTERIE SKEWER, MANCHEGO, SALAMAI, CAPICOLA, SPANISH OLIVE	45
ROASTED CRUDITÉ CUP, RANCH DRESSING	45
SEARED TUNA NICOISE SKEWER, GINGER SOWABI DRESSING	55



HOT APPETIZERS

SHORT RIB MANCHEGO EMPANADA	60
BEEF WELLINGTON PUFF	60
BBQ PORK BISCUIT	55
LEMON HERB CHICKEN SKEWERS	50
BUFFALO CHICKEN BEGGARS PURSE	50
CHICKEN CAKES, CHIPOTLE GUACAMOLE	50
SHRIMP & GRITS SHOOTER	55
MINI CRAB CAKE, SPICY REMOULADE	60
CRAB RANGOON	60
BREADED ARTICHOKE WITH GOAT CHEESE	45
MAC & CHEESE BITES	45
VEGETABLE SPRING ROLLS	45
RATATOUILLE TART	45
WILD MUSHROOM PHYLLO TRIANGLES	50
FIG & BLUE CHEESE PUFF	50
VEGETABLE POTSTICKERS, SPICY CHILI SAUCE	45
TOMATO BISQUE SHOOTER, GRILLED CHEESE	50

# Boxed Lunches

Box Lunches Include:

Chef's Salad

Fresh Whole Fruit

Indigo Signature Cookie

Bag of Chips

Bottled Water or Coke Soft Drinks



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## SELECTIONS

<b>COLD TURKEY</b>	25
Roasted Turkey, Swiss Cheese, Lettuce, Tomato on Ciabatta Roll	
<b>BEEF BOY</b>	25
Roast Beef, Arugula, Shaved Parmesan, Horseradish cream on French Baguette	
<b>TUNA WRAP</b>	25
Tuna Salad, Avocado, Mixed Greens, Tomato on Flour Tortilla	
<b>THE NEW YORKER</b>	25
Virginia Ham, Sharp Cheddar, Bibb Lettuce on Kaiser Roll	
<b>TURKEY CLUB</b>	25
Turkey Ham, Lettuce, Tomato, Bacon on Whole Grain Toast	
<b>ITALIAN HOAGIE</b>	25
Ham, Capicola, Salami, Provolone, Onion, Lettuce, Tomato, Italian Vinaigrette	
<b>VEGETARIAN</b>	25
Grilled Zucchini, Yellow Squash, Cucumber, Roasted Bell Pepper, Spinach, Tomato, Spice Avocado Spread	
<b>CAESAR WRAP</b>	25
Grilled Chicken, Romain Hearts, Caesar Dressing, Garlic Flour Tortilla	

# Breakfast Banquet

Plated menus will be presented with Choice of Orange or Grapefruit Juice, Danish Basket Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas.



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BUFFET STYLE

## CONTINENTAL

18

Season Fresh Fruit and Berries | Danish, Croissants and Mini Muffins | Greek Yogurt  
Orange & Apple Juice | Freshly Brewed Regular & Decaffeinated Coffee | Assorted Hot Teas

*Enhance your Continental Breakfast with the below items priced per person.*

## EGGS (SELECT 1)

5 PER GUEST

Scrambled Eggs | Quiche, Roasted Vegetable, Goat Cheese | Vegetable Scrambled Egg Whites | Spinach Mushroom Soufflé

## MEATS (SELECT 1)

5 PER GUEST

Thick Cut Bacon | Turkey Sausages | Chicken Patties | Grilled Country Ham Steaks | Breakfast Meat Platter (3)

## CEREALS, GRAINS & STARCHES (SELECT 1)

4 PER GUEST

Steel Cut Oatmeal, Brown Sugar, Dried Cranberries | White Cheddar Grits | Roasted Breakfast Potatoes | Hash Browns

## SWEET & SAVORY (SELECT 1)

6 PER GUEST

Buttermilk Pancakes: Maple Syrup, Fresh Berries, Whipped Butter  
French Toast: Maple Syrup, Banana Walnut Compote, Whipped Butter  
Bagels: Cream Cheese (Plain & Herbed)  
Smoked Salmon: Tomato, Capers, Onions, Lemon  
Quesadillas: Thick Cut Bacon, Scrambled Eggs, Cheddar  
English Muffin: Scrambled Eggs, Turkey Sausage, Cheddar  
Tater Tots

## OMELET STATION

18 PER GUEST / 75 CHEF ATTENDANT

Whole Country Eggs & Egg Whites | Caramelized Onions, Peppers, Mushrooms  
Spinach, Tomatoes, Bacon, Turkey Sausage | Goat Cheese, Cheddar Cheese Quesadillas



PLATED STYLE

**FIRST COURSE OPTIONS** (SELECT 1)

- Seasonal Fruit Cup, Mint Syrup
- Greek Yogurt Parfait
- Smoked Salmon Crisp, Herbed Cream Cheese, Shaved Onion

**SECOND COURSE OPTIONS** (SELECT 1)

**INDIGO CLASSIC**

- Scrambled Eggs
- Roasted Breakfast Potato
- Broiled Parmesan Tomato
- Thick Cut Bacon or Country Sausage

28

**HEALTHY EVEN**

- Egg White Frittata, Asparagus, Mushrooms, Goat Cheese, Vegetable Hash, Roma Tomato, Balsamic Reduction

39

**FRENCH TOAST**

- Brioche French Toast, Wild Berry Compote, Maple Syrup, Whipped Butter

30

**SHRIMP & GRITS**

- Stone-Ground Grits, Sautéed Shrimp, Bacon Bits, House Gravy

32

# Breaks



## BY THE DOZEN

*Minimum order of 2 Dozen each required*

THE INDIGO SIGNATURE COOKIES	30
ASSORTED MUFFINS & DANISH, TRADITIONAL CHOCOLATE & ALMOND CROISSANTS	23
FRESH FRUIT BROCHETTES WITH YOGURT SAUCE	25
COFFEE CAKE SQUARES	28
LEMON BARS	28
SOFT PRETZELS WITH CHEESE, CREOLE MUSTARD, AND BOURBON CRÈME CARAMEL SAUCE	30
BROWNIES AND BLONDIE'S	30



**THEMED BREAKS**

***Requires a Minimum Guarantee of 20***

<p><b>TRAIL MIX BAR</b>          Assorted Dried Fruits, Sunflower Seeds          Candied Pecans, Homemade Granola, Toasted Almonds          M &amp; M's, Dark Chocolate Chips, Wasabi Edamame</p>	<p>16</p>
<p><b>SAVANNAH SUNRISE</b>          Mango Tarts, Key Lime Shooters          Sun Bliss Caprese Salad, Mustard &amp; Bacon Deviled Eggs          Sugar Pretzel Sticks</p>	<p>18</p>
<p><b>CHEFS GARDEN</b>          Seasonal Crudité, Terra Chips, House made Naan Bread          Artichoke Spinach Dip, Roasted Pepper Hummus, Ranch Dip</p>	<p>15</p>
<p><b>POWER UP</b>          Power Bars, Granola Bars          Berry Parfait          Powerade          Whole Fruit          Energy Tea</p>	<p>15</p>

# Holiday Buffet

Holiday Buffet \$45 Includes:  
2 Appetizers, 2 Entrees, 2 Sides, 2 Desserts

Holiday Buffet \$60 Includes:  
3 Appetizers, 3 Entrees, 2 Sides, 2 Desserts

Dinner Includes Dinner Rolls, Butter,  
Warm Apple Cider, Coffee & Tea Station



## APPETIZERS

- CHEESE & FRUIT DISPLAY
- PARMESAN BUTTERNUT SQUASH CROSTINI
- SPINACH, APPLE, PUMPKIN SEED & GOAT CHEESE SALAD
- CREAMY POTATO SALAD
- CARROT RAISIN SALAD
- MIXED GREENS, ROASTED BUTTERNUT SQUASH SALAD, ORANGE CINNAMON VINAIGRETTE
- CREAM OF BUTTERNUT SQUASH
- CELERY ROOT GREEN APPLE BISQUE

## SIDES

- FRENCH BEAN, WILD MUSHROOM CASSEROLE
- SAGE BUTTER ROASTED WINTER VEGETABLE MEDLEY
- CREAMED SPINACH AND PARSNIPS
- ROASTED BRUSSELS SPROUTS, BACON DUST
- HERBED MASHED POTATOES
- SAUSAGE, MUSHROOM & CORNBREAD STUFFING
- TRADITIONAL HOLIDAY DRESSING
- ROSEMARY MARBLE POTATOES





ENTREES

HERB CRUSTED TURKEY, SAGE JUS, CRANBERRY SAUCE  
OVEN ROASTED BRANDIED HAM  
ROSEMARY BALSAMIC SLOW ROASTED PORK LOIN  
PRIME POT ROAST  
MAPLE MUSTARD GLAZED HAM  
BRINED TURKEY BREAST WITH MUSHROOM PAN GRAVY

DESSERTS

SANTA'S CHOCOLATE CAKE  
PUMPKIN PIE  
PECAN PIE  
CANE BRITTLE CHEESE CAKE  
HOLIDAY CARAMEL YULE LOG

With Indigo Meetings, planning your next business event is a simple.

**INDIGO MEETINGS CONSISTS OF:**

Meeting Room Rental  
(1) Flip Chart and Easel with Markers, Pads and Pens  
LCD Projector  
Water Station  
Notepads, Pens and Candies  
Food & Beverage (as outlined below)

**SILVER**  
35

Mid-Afternoon Break

**GOLD**  
45

Mid-Morning Break  
Lunch

**PLATINUM**  
55

Mid-Morning Break  
Lunch  
Mid-Afternoon Break



LUNCH BUFFET OPTIONS

### CHOICE OF (2) SALADS

Garden Mixed Greens, Tomato, Cucumber, Chef's choice of two Dressings  
 Penna Primavera Pasta Salad  
 German Potato Salad

Caesar Salad, Grated Parmesan, Garlic Croutons  
 Tangy Cole Slaw  
 Chef's Caprese Salad

### CHOICE OF (2) ENTREES

Southern Fried Chicken  
 BBQ Chicken  
 Citrus Marinated Pork Roast, Garlic Mojo  
 BBQ Baby back Ribs  
 Bolognese Rigatoni, Fresh Mozzarella  
 Fettuccini Alfredo  
 Southern Vegetable Sheppard's Pie  
 Oven Roasted Salmon, Lemon Dill White Wine Sauce  
 Battered Cod Strips, Homemade Tartar Sauce

Lemon Herb Chicken Piccata, Caper Butter Sauce  
 Jerk Chicken  
 Teriyaki Pork Loin  
 Chipotle Honey Glazed Beef Brisket  
 Peppered & Caramelized Onion Steak  
 Wild Mushroom and Sweet Pea Orzo  
 Blackened Catfish, Sweet corn Relish  
 Herb & Olive Crusted Mahi, Crushed Tomato Confit

### CHOICE OF (2) STARCHES

Rosemary Roasted Potatoes  
 Pan Fried Pierogies

Primavera Fried Rice  
 Macaroni and Cheese

BREAKS OPTIONS

### TRAIL MIX BAR

Assorted Dried Fruits, Sunflower Seeds  
 Candied Pecans, Homemade Granola, Toasted Almonds  
 M & M's, Dark Chocolate Chips, Wasabi Edamame

### SAVANNAH SUNRISE

Mango Tarts, Key Lime Shooters  
 Sun Bliss Caprese Salad, Mustard & Bacon Deviled Eggs  
 Sugar Pretzel Sticks

### CHEFS GARDEN

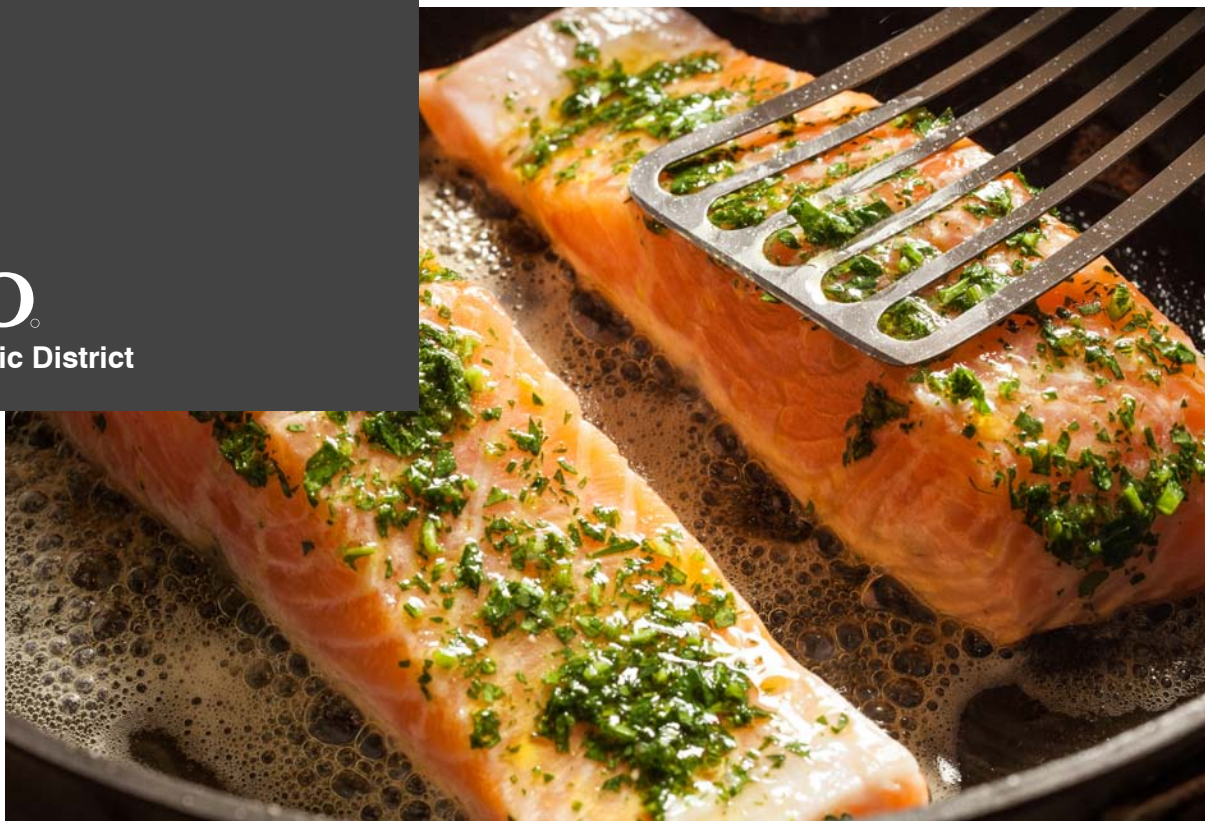
Seasonal Crudit , Terra Chips, House made Naan Bread  
 Artichoke Spinach Dip, Roasted Pepper Hummus, Ranch Dip

### POWER UP

Power Bars, Granola Bars  
 Berry Parfait  
 Vitamin Waters  
 Whole Fruit  
 Energy Tea



# Lunch



## OPTION ONE

### SOUTHERN COMFORT

32

- Cream of Sausage & Biscuit
- Homemade Cornbread & Whipped Butter
- Peach & Toasted Almond Salad, Shaved Red Onions, Goat Cheese, Tangy Maple Dressing
- Buttermilk Fried Chicken
- Pan Seared Salmon, Honey Mustard Cream Sauce
- Macaroni & Cheese
- Collard Greens

### DESSERTS (choice of 2)

- Coconut Cake
- Peach Cobbler
- Bourbon Bread Pudding

## OPTION TWO

### NEW YORK DELI

29

- Cream of Tomato
- Romaine Lettuce, Cherry Tomatoes, Red Onions, Feta Cheese, Ranch and Balsamic Vinaigrette
- Apple Vinegar Coleslaw
- Crispy Bacon Potato Salad
- Assorted Sun Chips

### BUILD YOUR OWN SANDWICH

- Coconut Cake
- Peach Cobbler
- Bourbon Bread Pudding

### DESSERTS (choice of 2)

- Apple Pie
- New York Cheesecake
- Key Lime Tart



OPTION THREE

**INDIGO FIESTA** 32

- Tortilla Soup with Condiments
- Pico de Gallo Salsa
- Guacamole
- Corn Tortilla Chips
- Jicama, Mandarin, Spinach Salad, Tamarind Vinaigrette
- Beef Fajitas
- Shrimp Fajitas
- Refried Black Beans
- Mexican Rice
- Soft Flour and Corn Tortillas

**DESSERTS** (choice of 2)

- Churros
- Flan
- Rice Pudding

OPTION FOUR

**NOTHING LIKE A BBQ** 36

- Chef's Homemade Chili
- Seasonal Fruit Bowl
- Roma Tomato, Red Onion, Herb Vinaigrette Salad, Blue Cheese Crumble
- New Potato Salad, Bacon and Mustard Aioli Dressing
- Grilled Mahi Mahi, Warm Mango Salsa
- BBQ Ribs
- Corn on the Cobb
- Garlic Butter Smashed Potatoes

**DESSERTS** (choice of 2)

- Toffee Cake & Vanilla Ice Cream
- Strawberry Shooters
- Pecan Pie



OPTION FIVE

**A TASTE OF THE ORIENT** 34

- Shrimp & Pork Shumai
- Peking Duck Rolls, Chili Sauce
- Asian Chopped Salad, Romaine Lettuce, Shredded Carrots, Red Cabbage, Edamame, Crispy Onions, Sesame Vinaigrette
- Bami Goreng, Rice Noodles, Pork Sausage, Snap Peas, Cabbage, Peppers, Egg
- Sweet & Sour Chicken
- Steamed White Rice
- Stir Fried Vegetables

**DESSERTS** (choice of 2)

- Mango Pudding
- Pineapple & Banana Cake
- Egg Tart

# Dinner Banquet

Minimum 20 Guests



## STATIONS

### SLIDER STATION (3 PIECES PER PERSON) 20

Short Rib Burger, Sharp Cheddar, Smoked Ketchup  
Roasted Vegetable, Truffle Yogurt Dressing  
Teriyaki Tempura Snapper, Pickled Cucumber  
Jars of Pickles, Onions, Giardiniera

### SUSHI & ROLLS 40

Short Rib Burger, Sharp Cheddar, Smoked Ketchup  
Roasted Vegetable, Truffle Yogurt Dressing  
Teriyaki Tempura Snapper, Pickled Cucumber  
Jars of Pickles, Onions, Giardiniera

### SAVANNAH SEAFOOD BAR 42

Oysters  
Sustainable Shrimp Cocktail, Crab Claws  
Cocktail Sauce, Mary Rose, Brandy Mustard Aioli  
Red Wine Mignonette, Lemon Wedges

### FLATBREAD STATION 22

Pepperoni, Italian Sausage, Ham Mozzarella  
Mediterranean Vegetables, Olives, Goat Cheese  
Fresh Mozzarella, Basil, Oregano  
Grated Parmegiano, Chili Oil, Garlic Oil  
Red Wine Mignonette, Lemon Wedges

### ANTIPASTO 25

Prosciutto di Parma, Sopresata, Salumi, Fontina, Aged Parmegiano  
Grilled Mediterranean Vegetables  
Marinated Artichokes, Olives  
Focaccia, Garlic Ciabatta, Italian Baguette

### SAVANNAH COMFORT 30

Crispy Chicken Bites & Sweet Potato Fries  
Shrimp & Grits Shooters  
BBQ Ribs, Mac 'N Cheese Bites

### SATAYS & SKEWERS 30

Marinated & Grilled  
Beef  
Chicken  
Shrimp  
Chimichurri, Tzaziki, Garlic Butter  
House Grilled Naan Bread



# Complete Wedding Package

## Cocktail Hour

3 Passed Canapés of Your Choice and One Hour Hosted Bar

## Plated Reception Dinner

### Bar & Beverage Service

3 Hours of Hosted Bar During Reception

Champagne Toast

Coffee and Tea Service



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PLATED DINNER

**2 COURSE DINNER** (SELECT SOUP OR SALAD, 1 ENTRÉE) 75

**3 COURSE DINNER** (SELECT SOUP, SALAD, 1 ENTRÉE) 105

### CANAPÉ

#### Cold

- Seared Tuna Nicoise Skewer, Ginger Sowabi Dressing
- Shrimp Ceviche Shooter
- Smoked Salmon & Arugula Fork, Honey Mustard
- Spinach, Goat Cheese, Bourbon Raisin, Prosciutto Wrap

#### Hot

- Shrimp & Grits Shooter
- Short Rib Manchego Empanada
- Mini Crab Cake, Spicy Remoulade
- Ratatouille Tart

#### Soup

- Chef's Seasonal Soup
- Lobster Bisque, Brandy Tarragon Cream
- Sweet Corn, Crab and Asparagus Soup
- Three Cheese Tortellini and Mushroom Soup

#### Salad

- Baby Spinach, Caramelized Apples, Maytag Blue Cheese, Balsamic Vinaigrette
- Arugula, Baby Spinach, Pecans, Goat Cheese, Shaved Brussels Sprouts, Bacon, Apple Ginger Vinaigrette
- Baby Romaine Hearts, Garlic Croutons, Shaved Parmegiano, Creamy Caesar Dressing
- Mixed Baby Greens, Shaved Red Onions, Roma Tomatoes, Buttermilk Ranch Dressing

#### Entrée

- Pan Roasted Salmon, Citrus Caper Butter Sauce, Root Vegetables, Sautéed Spinach
- Market Fish, Fingerling Potatoes, Green Beans, Roasted Peppers and Cherry Tomatoes
- New York Strip Steak, Parmesan Creamed Wild Mushrooms, Rosemary Marble Potatoes
- Pork Tenderloin, Garlic Mashed Potatoes, Baby Vegetables, Merlot Demi Glaze
- Surf & Turf Lobster Ravioli, Petit Filet of Beef, Sweet Pea Nage, Beurre Rouge
- Frenched Chicken Breast, Vidalia Onions, Pancetta, Sundried Tomato, Honey Mustard, Toasted Almonds

# Complete Wedding Package

## Cocktail Hour

3 Passed Canapés of Your Choice and One Hour Hosted Bar

## Station and Action Reception Dinner

### Bar & Beverage Service

3 Hours of Hosted Bar During Reception

Champagne Toast

Coffee and Tea Service



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ACTION AND DISPLAY STATIONS

<b>2 DISPLAYS &amp; 1 ACTION STATION</b>	120
<b>3 DISPLAYS &amp; 1 ACTION STATION</b>	130
<b>3 DISPLAYS &amp; 2 ACTION STATIONS</b>	145

### ACTION

#### HERB ROASTED BEEF TENDERLOIN

Red Wine Sauce, Horseradish Cream, Soft Rolls

#### ROSEMARY & SEA SALT ROASTED BEEF SIRLOIN

Horseradish Cream, Steak Sauce, Soft Rolls

### DISPLAY

#### BAJA TACOS

Steak, Chicken and Fish

Corn & Flour Tortillas

Pico, Cilantro Tartar, Onion, Green Salsa, Chipotle Mayo

#### SAVANNAH SEAFOOD BAR

Oysters

Sustainable Shrimp Cocktail, Crab Claws

Cocktail Sauce, Mary Rose, Brandy Mustard Aioli

Red Wine Mignonette, Lemon Wedges

#### SAVANNAH COMFORT

Crispy Chicken Bites & Sweet Potato Fries

Shrimp & Grits Shooters

BBQ Ribs, Mac 'N Cheese Bites



### ANTIPASTO

Prosciutto di Parma, Sopresata, Salumi, Fontina, Aged Parmegiano

Grilled Mediterranean Vegetables

Marinated Artichokes, Olives

Focaccia, Garlic Ciabatta, Italian Baguette

### FLATBREAD STATION

Pepperoni, Italian Sausage, Ham & Mozzarella

Mediterranean Vegetables, Olives, Goat Cheese

Fresh Mozzarella, Basil, Oregano

Grated Parmegiano, Chili Oil, Garlic Oil

### SLIDER STATION (3 PIECES PER PERSON)

Short Rib Burger, Sharp Cheddar, Smoked Ketchup

Roasted Vegetable, Truffle Yogurt Dressing

Teriyaki Tempura Snapper, Pickled Cucumber

Jars of Pickles, Onions, Giardiniera



# Complete Wedding Package

For your event Five Oaks Taproom carries local, domestic, and imported beers. We also count with an intelligent selection of wines including but not limited to sparkling, red and white wines. \$13 per person first hour, \$7 per person each additional hour.



## LIBATIONS

### LOCAL INFLUENCE

20 FIRST HOUR / 8 EACH HOUR AFTER

### SOUTHERN EXCELLENCE

28 FIRST HOUR / 10 EACH HOUR AFTER

### BLOODY MARY BAR

18

### MIMOSA BAR

15

### CONSUMPTION BAR

Selection of House Wines	8
Selection of Specialty Wines	10
Southern Excellence Spirits	11
Local Influence	9
Imported and Craft Beers	7
Domestic Beers	6
Soft Drinks	5
Bottled, Still or Sparkling Water	5

### CASH BAR

Selection of House Wines	9
Selection of Specialty Wines	11
Southern Excellence Spirits	12
Local Influence	9
Imported and Craft Beers	8
Domestic Beers	7
Soft Drinks	5
Bottled, Still or Sparkling Water	5



LIBATIONS

**LOCAL INFLUENCE**

20 PER PERSON FIRST HOUR  
8 PER PERSON EACH ADDITIONAL HOUR

**LIQUORS**

- 13th Colony Southern Gin
- Don Q silver Rum
- Savannah 88 Bourbon
- Dewar's Scotch
- Sauza Silver Tequila

**BEERS**

- Domestic:
  - Budweiser, Yeungling, Miller Light, Coors Light
- Import:
  - Stella and Heineken
- Craft:
  - Sessions Lager, Southbound Hoplin IPA, Blue Moon

**RED WINE**

- Calitera Cabernet
- Calitera Merlot

**WHITE WINE**

- Calitera Chardonnay
- Dazante Pinot Grigio

**SOUTHERN EXCELLENCE**

28 PER PERSON FIRST HOUR  
10 PER PERSON EACH ADDITIONAL HOUR

**LIQUORS**

- Grey Goose Vodka
- Bombay Sapphire Gin
- Captain Morgan Rum
- Makers Mark Bourbon
- Johnny Walker Black Label Scotch
- Don Julio Blanco Tequila

**BEERS**

- Domestic:
  - Budweiser, Yeungling, Miller Light, Coors Light
- Import:
  - Stella and Heineken
- Craft:
  - Sessions Lager, Southbound Hoplin IPA, Blue Moon

**RED WINE**

- Louis Martini Cabernet
- Meiomi Pinot Noir

**WHITE WINE**

- Kendal Jackson Chardonnay
- Maso Canali Pinot Grigio

A bartender fee of \$100 per bartender (per 75 guests) will apply.  
Bar packages are priced per person per house plus service charge (23%), sales tax (7%) and state liquor surcharge (3%).