



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



LEGACY CATERING MENU INDEX

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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 \$75/ gallon
Selection of Herbal and Hot Teas \$75/ gallon
Hot Chocolate ~ *whipped cream, chocolate sticks, marshmallows* \$59/ gallon
Hot Spiced Apple Cider \$59/ gallon
Chilled Orange or Grapefruit Juice \$59/ gallon
Unsweet or Sweet Iced Tea \$59/ gallon
Chilled Regular, Peach or Strawberry Lemonade \$59/ gallon
Frozen Fruit Smoothies \$9/ 8-ounce
Seasonal Fruit or Vegetable Juices ~ *beet, carrot, apple* \$7 each
Coca-Cola Brand Soft Drinks \$4 each
Still and Sparkling Mineral Water \$4 each
Energy Drinks \$7 each

Beverage Service

All Day Beverages ~ up to 8 hours \$32/ guest
Half Day Beverages ~ up to 4 hours \$16/ guest

~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 \$4/ guest per selection

Sweet Delights and Snacks

Whole Seasonal Fruit \$3/ piece
Sliced Seasonal Fruit Display \$12/ guest
German Soft Pretzels ~ *assorted mustards* \$12/ guest
Spicy Mixed Nuts \$6/ guest
Crispy Rice Treats \$39/ dozen
Triple Chocolate Brownies \$7/ guest
Assorted Cookies \$7/ guest
White Truffle Potato Chips with Parmesan \$7/ guest
Cupcakes ~ *vanilla, carrot, chocolate, red velvet* \$75/ dozen
Premium Popcorn Bar ~ *select three~ butter, truffle sea salt, garlic parmesan, Korean bbq, creamy caramel, white cheddar* \$10/ guest

BREAKFAST

~minimum of 15 guest~

Fresh Start Breakfast \$26/ guest

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 \$29/ guest

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 \$40/ guest

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 Sage 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 \$36/ guest

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 \$5/ guest

BREAKFAST ADDITIONS & SPECIALTIES

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

Southern Biscuit with Fried Chicken ~ local hot honey \$72/ dozen

Assorted Breakfast Pastries \$39/ dozen

Assorted Flavored and Whole Grain Bagels ~ whipped cream cheese \$39/ dozen

Smoked Salmon Bagel ~ whipped cream cheese, tomatoes, butter lettuce, red onion \$89/ dozen

Breakfast Burritos ~ cage free eggs, aged cheddar, green chili, sausage, potato \$79/ dozen

Coconut and Chia Pudding ~ seasonal fruit, toasted coconut \$79/ dozen

Cinnamon Rolls ~ cream cheese frosting \$39/ dozen

Avocado Toast Bar ~ assorted artisan breads, smashed avocado, lime juice, bacon bits, diced tomatoes, cotija cheese \$12/guest

Specialties *minimum 15 guests*

Local Farm Eggs ~ scrambled with fresh chives \$9/ guest

Traditional Eggs Benedict ~ Canadian bacon, citrus hollandaise \$12/ guest

Yogurt Parfait ~ Greek-style yogurt, multi grain and nut granola, berry compote \$79/ dozen

Steel-Cut Irish Oatmeal ~ brown sugar, seasonal berries \$9/ guest

Stone Ground Grits with White Cheddar \$8/ guest

Quinoa Sweet Breakfast Bowl ~ caramelized bananas, walnuts, blueberries, coconut milk \$9/ guest

Vegetable Quiche ~ asparagus, roasted red peppers, herbs, white cheddar \$10/ guest

Brioche French Toast ~ peach compote, warm maple syrup \$10/ guest

Breakfast Meats ~ chicken and herb sausage, Applewood smoked bacon, cured ham, pork country sausage \$4/ guest per selection

Omelette Station ~ farm eggs cooked to order with an array of toppings: spinach, local ham, wild mushrooms, sweet peppers, jalapeños, scallions, cheddar cheese \$16/ guest

~ requires 1 chef per 55 guests, \$150

Waffle Station ~ freshly cooked Belgian waffles, warm maple syrup, local honey, seasonal berries \$11/ guest

~ requires 1 chef per 55 guests, \$150

PLATED BREAKFAST & SPECIALTY BREAKS

~minimum of 15 guests~

Executive Plated Breakfast \$32/ guest

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 Grapefruit Supremes

Fruit Salad

Smoked Salmon with Toasted Bagel and Garnishes (\$7 supplemental)

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

select one ~ applewood smoked bacon, chicken and herb sausage, pork country sausage

Farm Eggs ~ scrambled with fresh chives, crispy red potatoes

select one ~ applewood smoked bacon, chicken and herb sausage, pork country sausage

Egg White Frittata ~ ricotta, mushroom, asparagus, herbs

Spanish Frittata ~ chorizo, red potatoes with cilantro

Classic Eggs Benedict with Canadian Bacon ~ citrus hollandaise

Crab Benedict with Spinach ~ Creole hollandaise (\$5 supplemental)

Specialty Breaks

A Little Twisted ~ German soft pretzels, specialty mustards, whipped cinnamon butter \$14/ guest

Garden Fresh ~ baby sweet peppers, crisp carrots, broccoli, cauliflower, snap peas, celery hearts, cucumbers, Asher blue cheese and buttermilk ranch dips, spiced crackers \$18/ guest

Snack Shack ~

mini grilled cheese sandwiches, tomato soup shooters \$10/ guest

mini pb&j sandwiches, milk shooters \$12/ guest

mini cheeseburgers, onion rings, mini Coca-Cola bottles \$14/ guest

Cheese Flight ~ artisan cheeses, dried fruits, Marcona almonds, local honeycomb, southern cheese straws, crackers, broken lavosh \$19/ guest

Chocolate Bar ~ double chocolate fudge brownies, chocolate dipped strawberries, white chocolate macadamia cookies, whole or 2% milk, soy milk, chocolate milk \$16/ guest

Rejuvenation ~ seasonal whole fruit, granola and power bars, chilled fruit juices, still and sparkling mineral water \$17/ guest

The Living Spa ~ vegetable crudités, hummus, pita chips, edamame, individual yogurt cups, fruit skewers, granola and power bars, still and sparkling mineral water \$24/ guest

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 \$25/ guest

LUNCHEON BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~

Legacy Deli \$36/ Guest

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

Southern Cookies and Double Fudge Brownies

Chilled Lemonade

The Italian \$39/ guest

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 \$34/ guest

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 \$5/ guest

LUNCHEON BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~

South of the Border \$44/ guest

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 \$47/ guest

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 \$46/ guest

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

Soups

~select one~

Vegetable Minestrone ~ pesto

Local Farm Tomato Gazpacho ~ fresh basil, garlic focaccia crostini

Cream of Potato ~ cheddar cheese, chives, bacon

Sausage and Kale ~ parmesan cheese

She-Crab and Corn Chowder ~ lump crab, garden herbs (\$2 supplemental)

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

all sandwiches are served on a variety of breads

~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

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 ~ cheddar cheese, chives

She-Crab and Corn Chowder ~ lump crab, garden herbs (\$2 supplemental)

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 Picada ~ sautéed spinach, heirloom potatoes

Short Rib ~ red wine-braised, roasted carrots, horseradish whipped potatoes, gremolata (\$5 supplemental)

Petite Filet ~ grilled asparagus, whipped potatoes, madeira jus (\$15 supplemental)

Desserts

~select one~

Southern 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

\$44/ guest

TRAY PASSED HORS D'OEUVRES

~minimum of 25 pieces per selection~

\$4.00/ 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

\$5.00/ 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)

\$6.00/ 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)
Mini Lump Crab Cake ~ Creole aioli
Crab Stuffed Cremini Mushrooms ~ Creole aioli

\$7.00/ piece

Beef Tartar ~ fried capers, brown mustard, crostini
Tuna Poke in Sesame Cone ~ pickled ginger, togarashi aioli
Crab 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~

~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*

Crab Beignets ~ *ravigote sauce*

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

Alaskan Black Cod ~ *baby bok choy salad, miso, sesame*

\$44/ guest

~ each additional selection is \$5/ guest

SMALL PLATES

~minimum of four station~

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

Displays & Stations

Chips and Dip \$8/ guest

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

Seasonal Risotto \$13/ guest

Grilled Vegetables \$13/ guest

assortment of grilled vegetables tossed in fresh herbs and citrus vinaigrette

Seasonal Fruit \$14/ guest

assorted fruits and berries, local honey, local yogurt

Mac 'N' Cheese Bar \$14/ guest

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

Soy Glazed Salmon \$16/ guest

served over Asian slaw with gochujang, ginger, honey

Legacy Sliders \$13/ guest ~ 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 \$15/ guest

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 \$15/ guest

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

Mediterranean Mezza \$13/ guest

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

Mashed Potato Bar \$14/ guest

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 \$18/ guest

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 \$20/ guest

select three ~ crab, 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 \$20/ guest

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

Charcuterie Board \$23/ guest

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

~ charcuterie and artisan cheese combination \$35/ guest

Poke Bowl \$24/ guest

select three ~ tuna, salmon, crab, 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 25 guests~

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

Farmer's Table \$16/ guest

Greens

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

Proteins

\$3 supplemental each/ guest
grilled beef strip
basil chicken
grilled tofu
rock shrimp

Vegetables

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

Cheese

~select two~
aged cheddar
blue crumbles
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 \$2/ guest per selection

Chef Attended Stations-

~ one chef attendant required per 55 guests, \$150/ attendant / station

Pasta Station \$20/ guest

served with Parmigiano-Reggiano, chili flakes

Pasta

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

Proteins

\$3 supplemental each/ guest
roasted chicken
rock shrimp
Italian sausage
beef bolognese
lentil bolognese

Vegetables

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

Sauces

~select two~
marinara
pesto
alfredo

Mini Chicken and Waffles \$17/ guest

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

Fried Turkey Breast \$15/ guest

4oz/ guest ~ broccoli casserole, Cajun gravy

Sorghum Glazed Ham \$16/ guest

lemon roasted broccolini, bourbon apple jus

Blackened Salmon \$16/ guest

red beans and rice, lemon pepper sauce

Smoked Pork Loin \$16/ guest

sweet potato gratin, cranberry orange marmalade

New York Strip Loin \$18/ guest

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

Beef Roulade \$20/ guest

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

Porchetta \$19/ guest

warm potato salad, salsa verde

Prime Rib of Beef \$19/ guest

4oz/ guest ~ potato gratin, sauce bordelaise

Beef Tenderloin \$20/ guest

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

CHEF ATTENDED EXPERIENCES

~minimum of 50 guests~

Stone-Ground Grits Bar \$24/ guest

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 \$18/ guest

Mini Street Tacos \$16/ guest

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

Low-Country Paella \$25/ guest

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

Charcuterie Board \$23/ guest

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

Chilled Seafood Bar \$39/ guest

~ minimum 50 guests, approximately six pieces/ guest ~

poached wild-caught shrimp, crab claws and oysters on the half shell (in season), classic cocktail sauce, horseradish, lemon wedges

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 ~ \$2/ oyster supplemental

Rockefeller Style ~ spinach, cheese

Casino Style ~ bacon, bread crumbs, cheese

Grilled with Garlic Butter

Make it a Traditional Oyster Roast \$19/ guest

CHEF ENHANCEMENTS

~minimum of 50 guests~

Salads \$10/ guest

- 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 \$9/ guest

- 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 \$9/ guest

- 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

Heirloom Tomatoes ~ fresh mozzarella, basil oil ~ seasonal item
Warm Caramelized Vidalia Onion and Goat Cheese Tart ~ frisée salad, aged sherry vinegar
Jumbo Lump Crab Cake ~ sweet pepper aioli, basil aioli
Organic Greens ~ cherry tomatoes, cucumbers, radishes, citrus vinaigrette
Endive ~ arugula, apples, shaved pecorino, mustard-shallot vinaigrette
Butter Lettuce ~ fennel, orange, 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

Entrées

Vegetarian Ravioli ~ roasted tomato basil and herb sauce, pecorino
Horseradish Crusted Grouper ~ citrus butter sauce (\$10 supplemental)
Pecan Crusted Chicken ~ bourbon sauce
Seared Diver Scallops ~ lemongrass ginger sauce (\$10 supplemental)
Seared Scottish Salmon ~ dill buerre 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 (\$10 supplemental)
Grilled New York Strip ~ bordelaise sauce (\$5 supplemental)
Seared Sesame Crusted Tuna ~ citrus scallion ponzu (\$10 supplemental)
Red Wine Braised Beef Short Rib ~ sauce bordelaise (\$5 supplemental)
Filet Mignon ~ 8oz filet, pinot noir sauce (\$10 supplemental)

Combination Entrées

Garlic Roasted Shrimp, Braised Beef Short Rib
Sea Bass, Thyme Roasted Chicken (\$10 supplemental)
Sautéed Local Grouper, Wild-Caught Shrimp (\$10 supplemental)
4oz Filet Mignon, Butter-Poached Maine Lobster Tail ~ truffle hollandaise (\$25 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 \$68/ guest

Four Course Entrée ~ first course, second course, entrée, dessert \$77/ guest

Three Course Combination Entrée ~ first course, combination entrée, dessert \$77/ guest

Four Course Combination Entrée ~ first course, second course, combination entrée, dessert \$86/ guest

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 \$72/ guest

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 \$70/ guest

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 \$72/ guest

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 \$73/ guest

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 \$82/ guest

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 \$16/ guest

~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 \$4/ guest

Stations

Selection of Assorted Truffles, Macaroons and Petit Fours \$12/ guest

Candy Stand \$14/ guest

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

**Chocolate Fondue \$18/ guest

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, \$150/ station

**Gourmet Coffee \$10/ guest

assorted espressos and cappuccinos, assorted syrups, chocolate shavings, cinnamon, whipped cream, sugar sticks

**Warm Beignets or Glazed Doughnuts \$12/ guest (three pieces/ guest)

Bananas Foster \$12/ guest

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

Sundae Bar \$18/ guest

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

Late-Night Snacks

Mini Grilled Cheese Sandwiches with Tomato Soup Shooters \$10/ guest

Mini Peanut Butter and Jelly Sandwiches with Milk Shooters \$12/ guest

Mini Cheeseburgers with Onion Rings and Mini Coca-Colas \$14/ guest

Premium Popcorn Bar \$9/ guest

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

**some stations above require rental items, please consult with your catering sales manager