



## DINNER MENU

**Individual, 4x5 personalized Menu Cards are available for \$5.00 per card. We will print the name and date of your function along with a detailed description of the menu to be served.**

**PLATED DINNER SELECTIONS**  
\$75 surcharge for fewer than 12 people

WE REQUEST THAT YOU CHOOSE ONLY ONE ITEM FOR EACH COURSE;  
ANY MORE WILL REQUIRE AN ADDITIONAL FEE OF \$2.00 PER PERSON

**APPETIZER OPTIONS**

Fried Green Tomato with Spinach, Goat Cheese and Spicy Pecans  
**\$6.95 per person**

Pan Seared Crab Cake Served with Creamy Shrimp Succotash  
And Red Pepper Coulis  
**\$12.95 per person**

Seared Scallop on Truffle Risotto with Sherry Gastrique  
**\$12.95 per person**

**SOUP OPTIONS**

Butternut Squash Soup  
**\$4.50**

Potato Leek Soup with Rosemary and Bacon  
**\$4.50**

Roasted Onion and Sherry Bisque  
**\$4.50**

Roasted Tomato and Fennel Soup  
**\$4.50**

She Crab Bisque with Sherry Cream  
**\$5.95**

**All prices are subject to 22% service charge and 7% sales tax  
All food and beverage prices are subject to change.**

## **PLATED DINNER SELECTIONS**

\$75 surcharge for fewer than 12 people

### **SALAD OPTIONS**

Baby Mixed Greens to include Cucumber, Tomato, and served  
With Balsamic Vinaigrette

**\$4.50**

Spinach Salad with Spicy Pecans, Blue Cheese and Orange-Basil Vinaigrette

**\$5.00**

Bibb "BLT" with Bibb lettuce, Bacon, Cherry Tomatoes and Blue Cheese

**\$5.50**

Classic Caesar Salad with Heart of Romaine, Shaved Parmesan,  
Organic Grit Crouton and Caesar Dressing

**\$5.50**

Red and Yellow Tomato Salad

**\$6.50**

### **PLATED ENTREES**

\$75 surcharge for fewer than 12 people

Buttermilk Fried Chicken Breast with Tomato-Bourbon Sauce  
And Garlic Mashed Potato and Baby Green Beans

**\$17.95 per person**

Lemon Glazed Salmon and Garlic Mashed Potato with bundle of Asparagus

**\$17.95 per person**

Chicken Breast Stuffed with Sun Dried Tomatoes, Spinach,  
And Manchego Cheese with Roasted Garlic Mashed Potatoes  
And Baby Green Beans

**\$19.00 per person**

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**PLATED ENTREES**

\$75 surcharge for fewer than 12 people

Herb Crusted Pork Loin Medallion on Whipped Potato  
With Dried Cherry Sauce and Baby Green Beans  
**\$23.00 per person**

Filet Mignon 6 oz with Bacon & Chive Yukon Potatoes  
Asparagus and Bordelaise  
**\$28.00 per person**

Grilled Rib Eye 10oz with Roasted Garlic Potato, Asparagus  
And Horseradish Bordelaise  
**\$27.00 per person**

**PLATED COMBINATION ENTRÉES**

\$75 surcharge for fewer than 12 people

Filet of Beef and Boneless Chicken Breast Dual Entrée with Chef's  
Selection of Starch, Vegetables, and Sauce  
**\$26.00 per person**

Filet of Beef and Salmon Dual Entrée with Chef's Selection of Starch,  
Vegetables, and Sauce  
**\$27.00 per person**

Salmon and Boneless Chicken Breast Dual Entrée with Chef's Selection of  
Starch, Vegetables, and Sauce  
**\$25.00 per person**

Filet of Beef and Grilled Shrimp Skewer Dual Entrée with Chef's Selection  
of Starch, Vegetables, and Sauce  
**\$29.00 per person**

Filet of Beef and Crab Cake Dual Entrée with Chef's Selection of Starch,  
Vegetables, and Sauce  
**\$29.00 per person**

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**PLATED COMBINATION ENTRÉES**

\$75 surcharge for fewer than 12 people

New York Strip Steak and ½ Lobster accompanied with Chef's Selection of  
Starch, Vegetables, and Seafood Bordelaise Sauce

**\$MP**

**PLATED DESSERT OPTIONS**

\$75 surcharge for fewer than 12 people

New York Cheesecake with Strawberry Sauce

**\$4.95 per person**

Key Lime Tart

**\$4.95 per person**

Traditional Crème Brule

**\$6.95 per person**

Decadent Chocolate Marquise Cake with Chocolate Sauce

**\$7.95 per person**

Dazzling Raspberry Mont Blanc Pyramid Cake with Raspberry Sauce

**\$7.95 per person**

Immaculate White Passion Pistachio Genoise

**\$7.95 per person**

Bread and Butter Pudding with Vanilla Ice Cream and Brandied Caramel  
Sauce

**\$5.95 per person**

Warm Chocolate Cake with Vanilla Ice Cream

**\$6.95 per person**

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## **PRE ASSEMBLED PLATED MENUS**

*All Pre-Assembled Plates come with a simple green salad and fresh bread*

*Dessert Choice: NY Cheesecake or Pecan Pie*

*\$75 surcharge for fewer than 12 people*

Pecan Crusted Chicken Breast with Creole Butter Sauce

Chef's choice starch and vegetable

**\$26.95 per person**

Grilled Salmon Fillet with Dill Vin Blanc

Chef's choice starch and vegetable

**\$25.95 per person**

Grilled Rib Eye 10 oz with Bordelaise Sauce

Chef's choice starch and vegetable

**\$30.95 per person**

Filet Mignon 6 oz with Bordelaise

Chef's choice starch and vegetable

**\$32.95 per person**

Filet of Beef and Grilled Shrimp Skewer Dual Entrée with Bordelaise

Chef's choice starch, vegetable, and sauce

**\$35.95 per person**

Salmon and Boneless Chicken Breast Dual Entrée

Chef's choice starch, vegetable, and sauce

**\$26.95 per person**

Filet of Beef and Boneless Chicken Breast Dual Entrée

Chef's choice starch, vegetable and sauce

**\$30.95 per person**

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## **PRE ASSEMBLED PLATED MENUS**

All Pre-Assembled Plates come with a simple green salad and fresh bread

Dessert Choice: NY Cheesecake or Pecan Pie

\$75 surcharge for fewer than 12 people

### **Seared Grouper**

Served with Grits and Tasso Gravy

**\$32.95**

### **Herb Roasted Chicken**

Served with Garlic Mash Potato and Green Beans

**\$28.95**

### **Sea Scallop**

Served with sweet potato and mushroom

**\$32.95**

### **Short Ribs**

Served with Garlic Mash Green Beans

**\$30.95**

### **Black Pepper Crusted Sirloin**

Served Cream Spinach and Onion Rings

**\$34.95**

### **Lobster Tail**

Served with Mash Potato and Vegetable

**\$38.95**

### **Grilled Jumbo Shrimps**

Served With Wild Rice with Mango Sauce

**\$32.95**

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**DINNER BUFFET SELECTIONS**

\$75 surcharge for fewer than 35 people

**A TASTE OF ITALY**

Crisp Romaine with Herb Croutons, Parmesan Cheese, and Caesar Dressing  
Mediterranean Pasta Salad  
Tomato, Feta, and Red Onion Salad

\*\*\*

Penne Pasta Primavera Tossed in Butter and White Wine Garlic Sauce  
Cheese Tortellini Tossed with Tomato Basil Sauce  
Baked Lasagna with Four Cheeses  
Fresh Garlic Bread

\*\*\*

Tiramisu

\*\*\*

Freshly Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea  
**\$27.95 per person**

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**DINNER BUFFET SELECTIONS**

\$75 surcharge for fewer than 35 people

**LOW COUNTRY**

Creamy Potato Salad  
Seasonal Greens with Ranch and Italian Dressings  
Southern Style Cole Slaw

\*\*\*

Blackened Shrimp and Cheddar Cheese Grits with Tasso Gravy  
Pecan Chicken with Creole Butter and Wild Rice  
Fried Catfish with Succotash

\*\*\*

Corn Muffins and Sweet Butter

\*\*\*

Peach Cobbler

Pecan Pie

\*\*\*

Freshly Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$28.95 per person**

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**DINNER BUFFET SELECTIONS**

\$75 surcharge for fewer than 35 people

**THE GREEN JACKET**

Seasonal Mixed Greens with Ranch and Italian Vinaigrette Dressings  
Red Onion and Dill Potato Salad  
Tomato and Feta Salad with Olives

\*\*\*

Marinated Flank Steak with Smoked Bacon, Mushrooms and Onions  
Baked Tilapia with Tomato and Herb Beurre Blanc and Roasted Tomato  
Salad

Citrus Scented Chicken Breast with Lemon Pepper Roasted Potatoes

\*\*\*

Freshly Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Key Lime Pie  
NY Style Cheesecake

\*\*\*

Freshly Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea  
**\$32.95 per person**

**Add a carving station to this buffet:**

**HONEY GLAZED HAM**

Grain Mustard Remoulade and Freshly Baked Rolls

**\$5.95 per person**

Or

**ROASTED PRIME RIB**

Green Peppercorn Au Jus & Horseradish Cream

Freshly Baked Rolls

**\$8.95 per person**

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**DINNER BUFFET SELECTIONS**

\$75 surcharge for fewer than 12 people

**SOUTHERN LIVING**

Our Famous Chili with Shredded Cheddar Cheese

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Mixed Green Salad with House Ranch and Italian Vinaigrette

Potato Salad with Crispy Bacon and Herb Dressing

Penne Pasta Salad

\*\*\*

Smoked Barbecue Baby Back Ribs

Southern Fried Chicken

Pulled BBQ Pork

Baked Potatoes with Butter, Sour Cream, Chives,

Shredded Cheddar Cheese and Bacon Bits

Sweet Cream Corn on the Cob

\*\*\*

Freshly Baked Soft Rolls and Sweet Cream Butter

\*\*\*

Peach Cobbler

Pecan Pie

\*\*\*

Freshly Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

**\$29.95 per person**

**Add a carving station to this buffet:**

**BEEF BRISKET**

Bourbon BBQ and Freshly Baked Rolls

**\$7.95 per person**

Or

**ROASTED PRIME RIB**

Green Peppercorn Au Jus & Horseradish Cream

Freshly Baked Rolls

**\$8.95 per person**

**All prices are subject to 22% service charge and 7% sales tax**

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