



BANQUET MENUS



BREAKFAST MENUS

CONTINENTAL BUFFET BREAKFAST SELECTIONS

For parties of 12 or more

IN A HURRY CONTINENTAL

Assorted Muffins and Danish
Fruit Preserves and Butter

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea
\$6.95 per person

or

THE CASUAL CONTINENTAL

Fresh Fruit Platter

Assorted Muffins and Danish
Fruit Preserves and Butter

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea
\$8.95 per person

Add on Option

Cranberry, Apple, Tomato or Grapefruit Juices	\$24.00 per pitcher
Fresh Orange Juices	\$28.00 per pitcher

All prices are subject to 20% service charge, 7% sales tax and room rental.
All food and beverage prices are subject to change.

PLATED BREAKFAST SELECTIONS

For parties of 12 or more

THE MORNING MAGNOLIA

Freshly Squeezed Fruit Juices
(Choice of Two: Orange, Cranberry, or Apple)

Scrambled Eggs with Bacon
Breakfast Potatoes

Basket of Biscuits, Croissants, and Muffins
Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
Whole Milk and Skim Milk

\$11.95 per person

AZALEA TRAIL

Freshly Squeezed Fruit Juices
(Choice of Two: Orange, Cranberry, or Apple)

Open-Face Omelet
(Mushroom, Spinach, Tomatoes, Ham, and Cheese)
Sausage Links

Breakfast Potatoes

Herb Roasted Tomato

Basket of Croissants, Muffins and
Buttermilk Biscuits
Butter and Preserves

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea
Whole Milk and Skim Milk

\$12.95 per person

All prices are subject to 20% service charge, 7% sales tax and room rental.

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BUFFET BREAKFAST SELECTIONS

For parties of 20 or more

The Yellow Jackets

Selection of Freshly Squeezed Fruit Juices
(Choice of Two: Orange, Cranberry, or Apple)

Selection of Seasonal Fruits

Display of Individual Flavored Yogurts

House Made Granola

Assortment of Biscuits, Muffins and Danish

Fruit Preserves and Butter

Scrambled Eggs with Chives

Hickory-Smoked Bacon

Sausage Links

Cheese Grits

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea

Whole Milk and Skim Milk

\$16.95 per person

All prices are subject to 20% service charge, 7% sales tax and room rental.

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BUFFET BREAKFAST SELECTIONS

For parties of 30 or more

THE BULLDOGS BREAKFAST

Selection of Freshly Squeezed Fruit Juices
(Choice of Two: Orange, Cranberry, or Apple)

Selection of Seasonal Fruit

Display of Individual Flavored Yogurt
House Made Granola with Dried Fruits

Selection of Individual Dry Cereals

Whole Milk and Skim Milk

Toaster Station to Include:

Assorted Bagels and Cream Cheese, and Assorted Breads

Omelet Station cooked to order by one of our chef's with Your Choice of:
Swiss Cheese, Sharp Cheddar Cheese, Diced Tomatoes, Wild Mushrooms,
Bell Pepper, Sausage, Apple Wood Smoked Bacon, and Caramelized Onion

Buttermilk Biscuits and Sausage Gravy

Hickory-Smoked Bacon

Sausage Links

Cheese Grits

Hash Browns

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea

Whole Milk and Skim Milk

\$19.95 per person

All prices are subject to 20% service charge, 7% sales tax and room rental.

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FRESHLY BAKED BREAKFAST SANDWICHES

(Minimum of 12)

Sausage and Cheese on a Biscuit

\$2.50 Each

Ham and Cheese on a Biscuit

\$2.50 Each

Bacon, Egg and Cheese Breakfast Burrito

Served with Salsa

\$2.75 Each

Sausage, Egg and Cheese on a Croissant

\$4.50 Each

Ham, Egg and Cheese on a Croissant

\$4.50 Each

ADDITIONAL BREAKFAST BUFFET ENHANCEMENTS

DELUXE OMELET STATION

(Additional \$60.00 Uniformed Chef Attendant Required)

Eggs and Omelets prepared by a Uniformed Chef Attendant with Your Choice of:

Swiss Cheese, Sharp Cheddar Cheese, Diced Tomatoes, Wild Mushrooms,
Bell Pepper, Sausage, Apple Wood Smoked Bacon, and Caramelized Onion

\$6.00 per person

CREATE YOUR OWN BELGIAN WAFFLE STATION

(Additional \$60.00 Uniformed Chef Attendant Required)

Freshly Made Belgium Waffles with Your Choice of Toppings:

Freshly Whipped Cream, Butter, Fruit Compote,

Chocolate Shavings and Warm Maple Syrup

\$6.50 per person

All prices are subject to 20% service charge, 7% sales tax and room rental.

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REFRESHMENT AND ENHANCEMENT MENUS

THE VILLAGE SUN RISE COFFEE BREAKS

THE CASUAL CONTINENTAL

For parties of 12 or more

Fresh Fruit Platter

Assorted Muffins and Danish

Fruit Preserves and Butter

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea

\$8.95 per person

THE MID DAY

For parties of 12 or more

Assorted Biscuits and Cornbread

Sweet Butter

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea

\$5.95 per person

THE LATE STRETCH

For parties of 12 or more

Fresh Baked Assorted Cookies

Mini Pretzels

Bottled Water and Assorted Soft Drinks

\$8.95 per person

ALL DAY VALUE BREAK

For parties of 12 or more

INCLUDES THE CONTINENTAL, THE MID DAY AND THE LATE STRETCH

\$19.95 per person

All prices are subject to 20% service charge, 7% sales tax and room rental.

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THE EARLY TEA BREAKS

For parties of 12 or more

THE FIRST TEA

Fresh Baked Scones
Asst. Mini Quiches
Assorted Muffins
Fruit Preserves and Butter

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea
\$14.95 per person

THE SECOND TEA

For parties of 12 or more

Fresh Baked Scones
Tea Sandwiches on Mini Rolls
Asst. Mini Quiches
Fruit Preserves and Butter

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea
\$16.95 per person

THE LAST TEA

For parties of 12 or more

Fresh Baked Scones
Tea Sandwiches on Mini Rolls
Asst. Mini Quiches
Asst. Deluxe Petit Fours
Fruit Preserves and Butter

Freshly Brewed Coffee, and Decaffeinated Coffee and Hot Tea
\$18.95 per person

All prices are subject to 20% service charge, 7% sales tax and room rental.

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BREAKFAST ENHANCEMENTS

Buttermilk Biscuits	\$ 15.00 per dozen
Assorted Muffins	\$ 24.00 per dozen
Assorted Bagels with Butter and Cream Cheese	\$ 28.00 per dozen
Assorted Danish	\$ 26.00 per dozen
Traditional Butter Croissants	\$ 30.00 per dozen
Assorted Individual Yogurt	\$ 2.00 each
Selection Sliced Seasonal Fruit	\$ 6.00 per person
Selection of Seasonal Whole Fruit	\$ 20.00 per bowl (12 pieces)

SNACKS

Freshly Popped Popcorn	\$2.00 per bag
Potato Chips and Onion Dip (serves 20)	\$18.00 per bowl
Assorted Gourmet Nuts (serves 20)	\$32.00 per bowl
Pretzels and Goldfish (serves 20)	\$18.00 per bowl
Bar Mix (Serves 20)	\$24.00 per bowl
Chips and Salsa (serves 20)	\$18.00 per bowl
Cheese Straws (serves 20)	\$24.00 per bowl
Assorted Candy Bars	\$26.00 per dozen
Assorted Granola Bars	\$24.00 per dozen
Baked Pretzels and Yellow Mustard Dip	\$24.00 per dozen
Chocolate Brownies	\$26.00 per dozen
Assorted Cookies	\$24.00 per dozen

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REFRESHMENTS

Freshly Brewed Gourmet Coffee	\$38.00 per gallon
Freshly Brewed Decaffeinated Coffee	\$38.00 per gallon
Freshly Brewed Iced Teas	\$25.00 per pitcher
Cranberry, Apple, Tomato Juices	\$24.00 per pitcher
Lemonade or Fruit Punch	\$25.00 per pitcher
Southern Style Sweet Tea	\$25.00 per pitcher
Individual Fruit Juices	\$2.00 each
Bottled Iced-Tea	\$2.00 each
Bottled Water	\$2.00 each
Individual Fruit Juices	\$3.00 each
Hot Tea	\$2.00 each
Soft Drinks	\$2.00 each

All prices are subject to 20% service charge, 7% sales tax and room rental.

All food and beverage prices are subject to change.



LUNCH MENUS

Individual, 4x5 personalized Menu Cards are available for \$2.95 per guest. We will print the name and date of your function along with a detailed description of the menu to be served.

PLATED LUNCH ENTREE SELECTIONS

Available for 12 or More Guest

**Plated Lunch Includes 2 Course Meal: Entrée, Bread and Dessert
Coffee, Iced Tea, and Water Included**

Chicken Caesar Salad
\$14.95 per person

Shrimp Caesar Salad
\$16.95 per person

Cobb Salad
With Grilled Chicken, Bacon, Tomato, Chopped Eggs,
Romaine Lettuce, Watercress and Blue Cheese Dressing
\$14.95 per person

Chicken Salad
Homemade all White Meat Chicken served with a Fresh Fruit Skewer
\$15.95 per person

Pork Piccatta
Served with Garlic Mashed Potato and Lemon Caper Sauce
\$18.95 per person

Marinated Flank Steak
Served with Roasted Garlic Mashed Potatoes and Sautéed Green Beans
\$21.95 per person

Pecan Crusted Chicken
Served with Hoppin' John and Creole Butter Sauce
\$17.95 per person

All prices are subject to 20% service charge, 7% sales tax and room rental.
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PLATED LUNCH ENTREE SELECTIONS CONTINUED...

Available for 12 or More Guest

**Plated Lunch Includes 2 Course Meals: Entrée, Bread and Dessert
Coffee, Iced Tea, and Water Included**

Grilled Bourbon BBQ Salmon
Served with Garlic Mashed Potatoes and Chef's Vegetable
\$17.95 per person

Buttermilk Fried Chicken
Bone in Chicken served with Bourbon-Tomato Sauce
With Country Style Mashed Potatoes and Chef's Selection of Vegetable
\$17.95 per person

Fried Crab Cake Croissant Sandwich with Mustard Remoulade,
Lettuce and Tomato Served with House Dressed Mixed Greens
\$16.95 per person

Pesto Chicken Sandwich
Served with Spring Lettuce, Roasted Tomato and Swiss Cheese on Ciabatta
\$15.95 per person

PLATED LUNCH DESSERT OPTIONS

(Choose of one dessert)

Classic Pecan Pie

NY Style Cheesecake

Key Lime Pie

Chocolate Cake with Strawberry and Whipped Cream

All prices are subject to 20% service charge, 7% sales tax and room rental.

All food and beverage prices are subject to change.

LUNCH BUFFET SELECTIONS

For parties of 25 or more

DAGWOOD'S DELIGHT

Mixed Green Salad with Ranch and Italian Dressings

Penne Pasta Salad

Country Potato Salad

Selection of Pre-Carved Items to Include:

Honey Baked Ham, Smoked Turkey Breast, and Roast Beef

Sliced Swiss Cheese, Cheddar Cheese, American Cheese

Accompaniments to Include:

Mayonnaise, Horseradish Cream, Yellow Mustard,

Assorted Breads to Include: White, Wheat, and Rye

Freshly Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$15.95 per person

Add a Tray of Cookies **\$16.95 per person**

Add NY Cheesecake **\$17.95 per person**

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LUNCH BUFFET SELECTIONS

For parties of 25 or more

THE HORNET'S NEST

Green Lettuce Salad with Ranch and Italian Dressing

Old Fashioned Potato Salad

Southern Style Cole Slaw

Grilled Hamburgers

All Beef Hotdogs

BBQ Chicken Breast

Baked Beans

Corn on the Cobb

Traditional Condiments and Toppings to Include:

Ketchup, Yellow Mustard, Mayonnaise

Lettuce, Tomato, Onions, Pickles,

Cheddar, Swiss, and American Cheeses

Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$17.95 per person

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LUNCH BUFFET SELECTIONS

For parties of 25 or more

TRADITIONAL SOUTHERN BUFFET

Mixed Green Salad with Ranch and Italian Dressing

Old Fashioned Potato Salad

Fried Green Tomatoes

Southern Fried Chicken

Pulled BBQ Pork

Collard Greens with Spiced Vinegar

Classic Macaroni & Cheese

Creamy Cheddar Cheese Grits

Freshly Baked Soft Rolls and Sweet Cream Butter

Pecan Pie

Peach Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea

\$18.95 per person

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LUNCH BUFFET SELECTIONS

For parties of 25 or more

THE LITTLE BIG CITY

Basket of Mixed Greens with Balsamic Vinaigrette
Tomato and Cucumber Salad with Feta Cheese
New Potato Salad and Fennel Salad with Orange Vinaigrette

Bourbon BBQ Salmon
Vanilla and Thyme Marinated Pork Loin with Roasted Yukon Potatoes
Herb Stuffed Chicken Breast with Forest Mushroom Sauce
And Sautéed Root Vegetables

Freshly Baked Soft Rolls and Sweet Cream Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Unsweetened Iced Tea
\$21.95 per person

Add a Tray of Cookies **\$22.95 per person**

Add Mikes Famous Key Lime Pie **\$23.95 per person**

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BOXED LUNCH SELECTIONS

(All Box Lunches Include: Chocolate Chip Cookie, Potato Chips, and your Choice of Sandwich)

Classic Turkey Wrap with Swiss Cheese, Lettuce, Tomato, Bacon and
Honey Mustard Dressing
\$12.95 per person

Honey Baked Ham and Aged Cheddar Cheese Sandwich on a Kaiser Roll
With Dijon Mayo and Lettuce and Tomato
\$12.95 per person

Classic Chicken Caesar Wrap with Bacon
\$12.95 per person

Turkey Club with Basil Mayonnaise on Ciabatta Bread
\$13.95 per person

Buttermilk Fried Chicken Sandwich with Spicy Remoulade on a Kaiser Roll
\$13.95 per person

Roast Beef and Swiss Cheese on Hoagie Bun with Lettuce, Tomato
And Horseradish Dressing
\$14.95 per person

Chicken Salad Croissant with Red Leaf Lettuce and Tomato
\$12.95 per person

Assorted Soft Drinks and Bottled Water Based on Consumption
\$2.00 each

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THE MORRIS PARTRIDGE BRIDAL LUNCHEONS

(Sit on the Climate Controlled Verandah)

Add a Champagne or Mimosa Toast for \$6.00 per glass!

PLATED LUNCH ENTREE SELECTIONS

Available for 12 or More Guest

**Plated Lunch Includes 2 Course Meal: Entrée, Bread and Dessert
Coffee, Iced Tea, and Water Included**

Chicken Salad

Homemade all White Meat Chicken served with a Fresh Fruit Skewer
\$15.95 per person

Grilled Bourbon BBQ Salmon

Served with Garlic Mashed Potatoes and Chef's Vegetable
\$17.95 per person

Buttermilk Fried Chicken

Bone in Chicken served with Bourbon-Tomato Sauce
With Country Style Mashed Potatoes and Chef's Selection of Vegetable
\$17.95 per person

Chicken & Mushroom Crepes

Served with Steamed Asparagus and Herbed Cream Sauce
\$15.95 per person

Apple Smoked Bacon and Swiss Cheese Quiche

Served with Steamed Asparagus
\$15.95 per person

PLATED LUNCH DESSERT OPTIONS

(Choose of one dessert)

Classic Pecan Pie

NY Style Cheesecake

Key Lime Pie

Chocolate Cake with Strawberry and Whipped Cream

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RECEPTION MENUS

DISPLAYED HORS D'OEUVRES

Minimum 35 Pieces of Each Selection

CHILLED SELECTION

Chicken Salad with Grilled Cornbread Crisp	\$1.95 per piece
Smoked Salmon Napoleon with Cream Cheese	\$1.95 per piece
Brie and Sliced Pear on Crostini	\$1.95 per piece
Tomato and Manchego Bruschetta	\$1.95 per piece
Pimento Cheese Tartlet	\$1.95 per piece
Roast Beef Tenderloin with Horseradish Cream	\$2.95 per piece
Cocktail Shrimp on Cucumber Round	\$2.95 per piece
Crab Salad on Won Ton Crisp	\$2.95 per piece

HOT SELECTION

Sesame Chicken Tenders with Orange Dipping Sauce	\$2.95 per piece
Smoked Gouda Stuffed Risotto Balls	\$2.95 per piece
Vegetable Spring Rolls with Soy Dipping Sauce	\$2.95 per piece
Fried Brie with Raspberry Sauce	\$2.95 per piece
Smoked Chicken Quesadilla with House Salsa	\$2.95 per piece
Coconut Shrimp with Red Curry Coconut Sauce	\$3.95 per piece
Seared Crab Cakes with Cajun Remoulade Sauce	\$3.95 per piece
Scallops Wrapped in Bacon	\$3.95 per piece
Beef Satay with Peanut Sauce	\$3.95 per piece
Chicken Satay with Peanut Sauce	\$3.95 per piece

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DISPLAYED HORS D'OEUVRES

Minimum 35 Pieces of Each Selection

Chicken Wings: Mild or Hot Sauce with Celery Sticks and Blue Cheese and Ranch Dressings	\$1.95 per piece
Chicken Fingers with BBQ and Honey mustard Sauce	\$1.95 per piece
Asst. Mini Sandwiches	\$1.95 per piece
Chilled Peel N' Eat Cocktail	\$195.00 per 100 pieces
Chilled Shrimp Cocktail	\$235.00 per 100 pieces
Chilled Jumbo Shrimp Cocktail	\$275.00 per 100 pieces
Oyster on the Half Shell	\$235.00 per 100 pieces

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RECEPTION STATIONS

FOR PARTIES OF 25 OR MORE

PASTA STATION

Additional \$70.00 Chef Attendant fee required for Pasta Station
For parties of 35 or more

Penne Pasta and Tri Color Tortellini

Cooked to Order with the Following Topping Selections:

Pesto Chicken, Sausage, Parmesan Cheese, Tomatoes, Olives, Herbs,
Marinara Sauce and Alfredo Sauce

\$9.95 per person

MASHED POTATO MARTINI BAR

Roasted Garlic Mashed Potatoes

Mashed Sweet Potatoes

Accompanied by: Butter, Sour Cream,
Chives, Bacon, Shredded Cheddar Cheese,
Cinnamon, Brown Sugar, Pecans

\$9.95 per person

ANTI PASTA TABLE

Marinated and Cured Olives, Roasted Peppers,
Artichokes, Mushrooms,
Prosciutto di Parma, Cappicola, Salami, Parmesan,
Italian Breads and Dipping Oils

\$9.95 per person

THE FARMER'S MARKET

A Display of Domestic and Imported Cheese with Assorted Crackers and
Fresh French Bread with Fresh Fruits Display: Whole and Sliced,
Vegetable Crudit  and Dipping Sauce.

\$10.95 per person

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SPECIALTY CARVING STATIONS

Additional \$70.00 Chef Attendant fee required Each Carving Station

HONEY BAKED HAM

Grain Mustard Remoulade and Freshly Baked Rolls
\$5.95 per person

WHOLE ROASTED TURKEY

Freshly Baked Rolls
Fresh Cranberry Mayo
\$5.95 per person

ROASTED PORK LOIN

Vanilla-Dried Fig Chutney
Freshly Baked Rolls
\$4.95 per person

WHOLE ROASTED TENDERLOIN OF BEEF

Bordelaise Sauce
Freshly Baked Rolls
\$10.95 per person

ROASTED PRIME RIB

Green Peppercorn Au Jus & Horseradish Cream
Freshly Baked Rolls
\$8.95 per person

SPECIALTY RECEPTION PLATTERS

Platter of Vegetables with Dip
\$4.95 per person

Fresh Fruit Display
\$5.95 per person

Platter of Assorted Imported and Domestic Cheese and Fresh Fruit
\$5.95 per person

“Ask about enhancing your reception with a specialty ice carving”

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DINNER MENU

Individual, 4x5 personalized Menu Cards are available for \$2.95 per guest. We will print the name and date of your function along with a detailed description of the menu to be served.

PLATED DINNER SELECTIONS

For parties of 12 or more

*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

Seared Scallop Served with Corn, Mushroom and Leek Ragout with a Whole
Grain Mustard Vin Blanc
\$7.95 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

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PLATED DINNER SELECTIONS

For parties of 12 or more

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

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 Caprese Salad with Home Made Mozzarella

\$6.50

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PLATED ENTREES

For parties of 12 or more

Buttermilk Fried Chicken Breast with Tomato-Bourbon Sauce
And Garlic Mashed Potato and Baby Green Beans
\$17.95 per person

Lemon Glazed Salmon over Asparagus Risotto with bundle of Asparagus
\$17.95 per person

Boneless Chicken Breast Stuffed with Sun Dried Tomatoes, Spinach,
And Manchego Cheese with Roasted Garlic Mashed Potatoes
And Baby Green Beans
\$19.00 per person

Herb Crusted Pork Loin Medallion on Wild Rice Cake
With Dried Cherry Sauce and Baby Green Beans
\$23.00 per person

Filet Mignon 6 oz with Bacon & Chive Potato Cake, Asparagus and Bordelaise
\$28.00 per person

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

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PLATED COMBINATION ENTRÉES

For parties of 12 or more

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

New York Strip Steak and ½ Lobster accompanied with Chef's Selection of Starch, Vegetables, and Seafood Bordelaise Sauce
\$44.00 per person

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PRE ASSEMBLED PLATED MENUS

These Plates come with a simple green salad, chefs vegetables and starch with your choice of
NY Cheesecake or Pecan Pie
For parties of 12 or more

Pecan Crusted Chicken Breast with Creole Butter Sauce
\$26.95 per person

Grilled Salmon Fillet with Dill Vin Blanc
\$25.95 per person

Grilled Rib Eye 10 oz with Bordelaise Sauce
\$30.95 per person

Filet Mignon 6 oz with Bordelaise
\$32.95 per person

Filet of Beef and Grilled Shrimp Skewer Dual Entrée with Bordelaise
\$35.95 per person

Salmon and Boneless Chicken Breast Dual Entrée with Chef's Selection of
Starch, Vegetables, and Sauce
\$26.95 per person

Filet of Beef and Boneless Chicken Breast Dual Entrée with Chef's Selection of
Starch, Vegetables, and Sauce
\$30.95 per person

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PLATED DESSERT OPTIONS

New York Cheesecake with Strawberry Sauce
\$4.95 per person

Key Lime Tart with Kiwi Sauce
\$4.95 per person

Traditional Crème Brule
\$4.95 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

Freshly Baked Apple Crisp with Vanilla Ice Cream and
Cinnamon Anglaise
\$5.95 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
\$5.95 per person

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DINNER BUFFET SELECTIONS

For parties of 35 or more

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
Cannoli

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

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DINNER BUFFET SELECTIONS

For parties of 35 or more

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

All prices are subject to 20% service charge, 7% sales tax and room rental.

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DINNER BUFFET SELECTIONS

For parties of 35 or more

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
Chocolate Cake

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

All prices are subject to 20% service charge, 7% sales tax and room rental.
All food and beverage prices are subject to change.

DINNER BUFFET SELECTIONS

For parties of 35 or more

SOUTHERN LIVING

Our Famous Chili with Shredded Cheddar Cheese

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

Banana Cream Pie

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 20% service charge, 7% sales tax and room rental.

All food and beverage prices are subject to change.

RECEPTION PACKAGES

For parties of 35 or more

THE GOOD OLD PI

Fresh Fruit Display

Pimento Cheese Spread

Served with Crackers

Chicken Wings with Hot Sauce

Fried Green Tomatoes with Tasso Gravy

Mini Meatballs with Marinara

Fruit Punch

\$24.95 per person

Add a carving station to this buffet:

WHOLE ROASTED TURKEY

Cranberry Mayo 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

All prices are subject to 20% service charge, 7% sales tax and room rental.

All food and beverage prices are subject to change.

RECEPTION PACKAGES

For parties of 35 or more

THE SUMMERVILLE SOCIAL

Fresh Fruit Display
Served with Chocolate Fondue

Imported and Domestic Cheese Display
Served with French Bread and Crackers

Crudité Tray
Served with fresh vegetables and Ranch Dip

Sesame Chicken Tenders with Orange Dipping Sauce
Beef Satay with Peanut Sauce
Mini Crab Cakes with Chili Aioli

Fruit Punch
\$28.95 per person

Add a carving station to this buffet:

WHOLE ROASTED TURKEY

Cranberry Mayo 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

All prices are subject to 20% service charge, 7% sales tax and room rental.
All food and beverage prices are subject to change.

RECEPTION PACKAGES

For parties of 35 or more

THE GRAND GALA

Fresh Fruit Display
Served with Chocolate Fondue

Imported and Domestic Cheese Display
Served with French Bread and Crackers

Crudité Tray
Served with fresh vegetables and Ranch Dip

Coconut Fried Shrimp with Sweet Chili Sauce
Chicken Satay with Peanut Sauce
Bacon Wrapped Scallops with Plum Sauce

Fruit Punch
\$29.95 per person

Add a carving station to this buffet:

ROASTED PORK LOIN

Vanilla-Dried Fig Chutney 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

All prices are subject to 20% service charge, 7% sales tax and room rental.
All food and beverage prices are subject to change.