



THE CLUB AT  
**Savannah Quarters®**  
*2019 Holiday Menu*





# Just Hors D'oeuvres

CHOICE OF ONE DISPLAY, 2 HOT ITEMS AND 3 COLD ITEMS - \$30.00 PP

CHOICE OF ONE DISPLAY, 3 HOT ITEMS AND 4 COLD ITEMS - \$40.00 PP

## Hot

- ~ PETITE BEEF WELLINGTON
- ~ COCONUT CHICKEN TENDERS  
WITH GINGER PLUM SAUCE
- ~ MINI SAVANNAH CRAB CAKES  
WITH LEMON CAPER
- ~ BACON WRAPPED PRAWNS BASIL OIL
- ~ CHIPOTLE SWEET & TANGY MEATBALLS  
~ THAI CHICKEN SATAY  
WITH COCONUT PEANUT SAUCE

## Cold

- ~ CHICKEN SALAD W/ GRAPES AND PECANS  
ON CROSTINI
- ~ SMOKED SALMON WITH CREME FRAICHE AND  
CAPERS ON RYE BREAD
- ~ MEDITERRANEAN ANTIPASTO SKEWER
- ~ VEGETABLE SPRING ROLLS WITH CHILI SAUCE  
~ SHRIMP SALAD IN FILO CUPS  
~ PIMENTO BACON BRUSCHETTA

## Display Options

FRESH SEASONAL VEGETABLE CRUDITÉ WITH RANCH AND BLEU CHEESE  
FRESH SEASONAL FRUIT DISPLAY WITH HONEY YOGURT DIP  
CHRISTMAS CHEESE BOARD WITH DRIED FRUITS AND HONEY FIG PRESERVES  
HUMMUS PLATTER - CHOICE OF GARLIC, KALAMATA OR ROASTED RED  
PEPPER HUMMUS SERVED WITH PITA POINTS

## Carving Station\*

THINLY SLICED AND SERVED WITH ROLLS AND APPROPRIATE SAUCES

HERB CRUSTED LEG OF LAMB \$MARKET PRICE

ANGUS BEEF TENDERLOIN \$MARKET PRICE

PEPPER CRUSTED PRIME RIB \$MARKET PRICE

LEMON SAGE RUBBED ROASTED BREAST OF TURKEY \$7.00 PER PERSON

SMOKED HONEY HAM WITH A BROWN SUGAR GLAZE \$7.00 PER PERSON

\*\$75.00 CHEF ATTENDANT FEE APPLIES TO CARVING STATION

\*\*SELECTIONS REPLENISHED FOR ONE HOUR

# Plated Menu

## Soup or Salad

ACCOMPANIED WITH FRESH ROLLS AND BUTTER

**MIXED GREEN SALAD** WRAPPED IN CUCUMBER RIBBON, WITH HEIRLOOM TOMATOES, AND SHREDDED CHEDDAR CHEESE

**CAESAR SALAD** WITH FRESH CROUTONS AND PARMESAN CHEESE

**HOLIDAY SALAD** WITH MIXED HOLIDAY GREENS, CRANBERRIES, CANDIED PECANS  
TOSSED IN A CITRUS VINAIGRETTE

**BLUE CRAB BISQUE** GARNISHED WITH SHERRY AND A PETITE LUMP CRAB CAKE

## Entrée

**GRILLED PRESTIGE FARMS CHICKEN BREAST WITH MARSALA CREAM**  
LUNCH \$18.95, DINNER \$24.95 PER PERSON

**OVEN ROASTED ORGANIC SALMON FILET WITH CREOLE MUSTARD CREAM**  
LUNCH \$20.95, DINNER \$25.95 PER PERSON

**GRILLED TOWNEDOS OF BEEF WITH WILD MUSHROOM SAUCE**  
LUNCH \$18.95, DINNER \$24.95 PER PERSON

**SAUTEED BLUE CRAB CAKE**  
LUNCH \$20.95, DINNER \$25.95 PER PERSON

**GRILLED FILET MIGNON**  
LUNCH \$MP, DINNER \$MP PER PERSON

**BRAISED PORK SHANK W/ ROSEMARY, APPLE JUS**  
LUNCH \$17.95, DINNER \$21.95 PER PERSON

## Sides

SEASONAL OVEN ROASTED VEGETABLE MEDLEY  
GREEN BEANS ALMONDINE  
HEIRLOOM CARROTS W/ HONEY FENNEL  
ROASTED ROSEMARY NEW RED POTATOES  
WILD RICE PILAF  
CREAMY YUKON GOLDS W/ PARSNIPS

One Soup or Salad Selection, Two Sides and Client Chooses 2-3 Entree Options for Guests. Each Guest Chooses One Entree  
For Lunch Pricing, Must Be Served By 2PM

# Buffet Menu

ALL BUFFET DINNERS COME WITH:  
MIXED GREENS SALAD, CAESAR SALAD OR HOLIDAY SALAD  
WARM BAKED ROLLS WITH WHIPPED SWEET BUTTER

## Entrée Selections

LEMON ROASTED ROSEMARY CHICKEN  
ROASTED TOMATOES, ARTICHOKE AND GARLIC CREAM CHICKEN SCALLOPINI  
ROASTED PORK WITH CARAMELIZED APPLES  
SLICED TURKEY BREAST WITH CRANBERRY SAUCE  
PEPPER-CRUSTED ROAST BEEF WITH SHALLOT JUS  
BAKED HONEY GLAZED HAM  
BEEF TIPS BOURGUIGNON  
SHRIMP AND SAUSAGE CREOLE  
LEMON ROASTED SIDE OF ATLANTIC SALMON  
SAVORY CREPE STATION\*

## Starches

WHIPPED YUKON GOLDS W/ PARSNIPS  
FRESH HERB CORNBREAD STUFFING  
MAPLE WHIPPED SWEET POTATOES  
AU GRATIN POTATOES  
ROASTED ROSEMARY NEW POTATOES  
WILD RICE PILAF  
WHITE CHEDDAR MACARONI & CHEESE  
ROASTED ROOT VEGETABLE SKILLET

## Vegetables

SEASONAL VEGETABLE MEDLEY  
CREAMED SPINACH  
GREEN BEAN CASSEROLE  
ROASTED ASPARAGUS WITH CRISPY ONIONS  
HONEY FENNEL CARROTS  
SQUASH CASSEROLE  
ROASTED LEMON BROCCOLI  
CINNAMON BAKED APPLES  
SWEET AND SOUR COLLARED GREENS

**1 Entrée, 1 Starch and 1 Vegetable \$32.00 pp**

**2 Entrée, 1 Starch and 1 Vegetable \$36.00 pp**

\*\$75.00 CHEF ATTENDANT FEE APPLIES TO STATIONS

# Desserts

## Delectable Delights

SOUTHERN GEORGIA DEEP DISH PECAN PIE  
CHOCOLATE CAKE LAYERED WITH CHOCOLATE BUTTERCREAM ICING  
KEY LIME PIE WITH A GRAHAM-CRACKER CRUST  
NY STYLE CHEESE CAKE WITH WHIPPED CREAM & CRUSHED CANDY CANES  
CRANBERRY WHITE CHOCOLATE BREAD PUDDING  
ICE CREAM SNOWBALL WITH CHOCOLATE MINT FUDGE  
\$6.00 PER PERSON FOR ONE CHOICE  
\$12.00 PER PERSON FOR TWO CHOICES

## Bananas Fosters Station

FRESH BANANA FLAMBÉ, MYERS RUM, BROWN SUGAR & BANANA  
LIQUOR SERVED ATOP SAVANNAH QUARTERS' SIGNATURE  
VANILLA BEAN ICE CREAM  
\$14.00 PER PERSON  
\*\$50.00 CHEF ATTENDANT FEE APPLIES TO THIS STATION

## Sweet Mini Treats

BROWNIES, KEY LIME PIE, PECAN PIE, CANNOLIS, CHOCOLATE  
COVERED STRAWBERRIES, CHEESE CAKE BITES  
\$14.00 PER PERSON / 25 PERSON MINIMUM

# Bar Packages

## BEER & WINE BAR

\$12 First Hour, \$5 Each Additional Hour Per Person

### DOMESTIC BEERS

Budweiser, Bud Light, Miller Light, Coors Light,  
Michelob Ultra, Yuengling (Light),

### IMPORT BEERS

Corona (Light), Heineken (Light), Blue Moon

### HOUSE WINES

Estancia Chardonnay, Estancia Pinot Grigio,  
Estancia Pinot Noir, Estancia Cabernet Sauvignon

\*Draft Beers and Additional Beers Available

\*\*Specialty Wines Available Upon Request

## THE CLUB BAR

\$15 First Hour, \$9 Each Additional Hour Per Person

### 2 DOMESTIC BEERS, 2 IMPORT BEERS AND 2 HOUSE WINES

*Options listed above*

### LIQUORS

Smirnoff Vodka, Beefeater Gin, Bacardi Rum,  
Jose Cuervo Gold Tequila, Dewars Scotch,  
Jim Beam Bourbon, Seagrams 7 Whiskey

## PRESIDENTIAL BAR

\$17 First Hour, \$10 Each Additional Hour Per Person

### 2 DOMESTIC BEERS, 2 IMPORT BEERS AND 2 HOUSE WINES

*Options listed above*

### LIQUORS

Absolute Vodka, Tanqueray Gin,  
Captain Morgans Rum, Jose Cuervo Gold Tequila,  
Chivas Regal Scotch, Jack Daniels Bourbon,  
Canadian Club Whiskey

## PREMIUM BAR

\$19 First Hour, \$12 Each Additional Hour Per Person

### 2 DOMESTIC BEERS, 2 IMPORT BEERS AND 3 HOUSE WINES

*Options listed above*

### LIQUORS

Ketel One Vodka, Bombay Sapphire Gin,  
Myers Rum, Patron Silver Tequila,  
JW Black Scotch, Woodford Reserve Bourbon,  
Crown Royal Whiskey

*Packages include unlimited consumption of beer, wine, liquor and soft drinks.*

*\$100 bartender fee per 50 people for bar service*

# Bar Enhancements

## NON - ALCOHOLIC

Sweet Tea, Unsweet Tea, or Lemonade Station

\$3.00 per person for one selection, \$1.50 for each additional selection

Coffee & Hot Tea Station

\$3.00 per person

Add Soft Drinks to any Station for \$2.00 per person

## CHAMPAGNE TOAST

House Champagne || \$25.00 / bottle

Non-Alcoholic Sparkling Cider || \$12.00 / bottle

(About 8 glasses per bottle)

## SIGNATURE DRINKS

Non-Alcoholic || \$4.00/ drink

Alcoholic || \$7.00/ drink

### SPICED APPLE CIDER

We start with house Bourbon mixed with Lime Juice, Spiced Apple Cider, and finish with a touch of Maple Syrup.

### POMEGRANATE MOSCOW MULE

Pomegranate Juice, Vodka, Lime Juice is expertly mixed and topped with Ginger Beer

### POINSETTIA

Triple Sec and Cranberry Juice are topped off with Champagne for a festive toast!

### THE CLASSICS

You can't go wrong with some Egg Nog or Hot Chocolate to get you in the Holiday Spirit!

# Holidays at SQ

ALL ROOMS INCLUDE:  
HOUSE LINEN & NAPKINS, CLUB TABLES, CHAIRS, AND TABLEWARE  
\*DANCE FLOOR, SCREEN & PROJECTOR AVAILABLE UPON REQUEST

## Wine Room

ACCOMMODATES UP TO 26 PEOPLE  
\$100 DAYTIME SITE FEE, \$300 EVENING SITE FEE  
REQUIRED MINIMUM - \$300 DAYTIME, \$1,000 EVENING

## Norman Grille

ACCOMMODATES 30 - 50 PEOPLE / 80 FOR STANDING RECEPTION  
\$300 DAYTIME SITE FEE, \$700 EVENING SITE FEE  
REQUIRED MINIMUM - \$500 DAYTIME, \$2,500 EVENING

## Westbrook Dining Room

ACCOMMODATES 75 - 150 PEOPLE / 170 STANDING RECEPTION  
\$700 DAYTIME SITE FEE, \$1,000 EVENING SITE FEE  
REQUIRED MINIMUM - \$1,000 DAYTIME, \$3,500 EVENING

## SQ Clubhouse

ACCOMMODATES 175 - 200 PEOPLE  
\$3,000 DAYTIME SITE FEE, \$5,000 EVENING SITE FEE  
REQUIRED MINIMUM - \$10,000

BALANCE WILL BE DUE 2 WEEKS PRIOR TO EVENT DATE  
FACILITY SPACE IS AVAILABLE FOR UP TO 4 HOURS FOR EVENT  
A RATE OF \$500.00 PER HOUR WILL APPLY TO FUNCTIONS THAT EXCEED 4 HOURS  
ALL PRICES SUBJECT TO 7% TAX AND 20% SERVICE CHARGE  
ALL PRICES ARE SUBJECT TO CHANGE