

# Epworth by the Sea Event Menus 2022

# INTRODUCTION



Kaylee Crane and Joel Willis

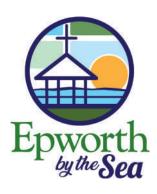
For generations, Epworth By The Sea has been impacting individuals, families and groups for Jesus Christ by providing a premiere Conference, Wedding, Retreat & Vacation Center. We consider our grounds, buildings, staff and programs integral to our mission and a huge part of what makes Epworth By The Sea a special place.

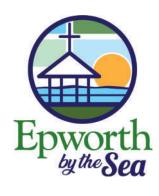
Our gorgeous riverfront campus on St. Simons Island, Georgia, is a celebrated destination for groups, couples, and families in search of a peaceful environment and a chance to rediscover what's truly important.

Our goal at Epworth is to nourish our guests not only from their experiences here, but also with our food. We have created our menus with balance, understanding that practicing wellness is crucial to a wholesome journey, while still enjoying our southern traditions.

May you find fellowship and peace over your stay.

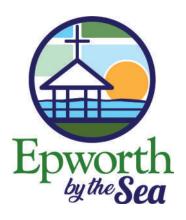
Joel Willis, CEO/President of Epworth by the Sea Kaylee Crane, Director of Food Services





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# ROOM CHARGES AND SEATING INFORMATION

For inquiries, please call Group Reservations at 912-638-8688

Tabby House \$500

60 Standing Room, 40 Seated

JINKS GARDEN ROOM \$500

75 Standing Room, 56 Seated

BLASINGAME DINING ROOM \$500

200 Standing Room, 140 Seated

SMITH DINING ROOM \$850

325 Standing Room, 250 Seated

ELLIE ROOM \$850

120 Standing Room, 64 Seated Numbers based on patio usage, weather permitting

PIONEER ROOM \$1,000

150 Standing Room, 88 Seated Numbers based on verandah usage, weather permitting

TERRY THOMAS PAVILLION \$2,500

200 Standing Room, 120 Seated Weather permitting, no indoor space available



# BANQUET INFORMATION

# MENU AND BREAK SELECTIONS

No take-out containers permitted.

Epworth requires your menu selection at least 21 days prior to start of your program. Breaks must be ordered at least one week prior to your program. Menu items and prices may change based on market availability. All menu prices will have an additional 18% service charge and sales tax.

Epworth does not allow food or beverage to be brought or stored on the property whether purchased or catered. There is a \$500 fee for any break in this policy.

Cakes for special occasions are permitted.

# **GUARANTEES**

We require an updated guaranteed number one week prior to each event. All banquet events with food and beverage are billed at the guaranteed attendance number. If the banquet serves more than the guaranteed number, we will charge for the overage.

# BANQUET SPACE AND WEATHER CALLS

Epworth may change location of a banquet to a different space for any increase or decrease in attendance or service need.

In accordance to local ordinances, all entertainment must end at 10 p.m.

If weather may impede on your banquet, the decision to move inside must be made 12 hours prior to the event. If the Service Manager makes a weather call and the client insists on staying outdoors, there will be a \$1,000 fee if the event needs to be moved inside.

The minimum food order is \$500. Preferred payment by check. Credit card payments are subject to a transaction fee.

All banquet functions are served as buffet. For plated options, or custom menus, please call our Group Reservations 912-638-8688

# TABLE LINENS

Linen and skirting are included for food, beverage, and dining stations. Skirting and tablecloth prices for additional tables are listed below:

Skirting \$15/each
Tablecloth \$25/each



# Breakfast Buffets

Breakfast Buffets include Orange Juice, Coffee, and Hot Tea.
Based on 1 hour of service.

# COASTAL SUNRISE

Seasonal Sliced Fruit Assorted Breakfast Pastries, Butter, Jelly \$15/person

# FIRST LIGHT

Seasonal Sliced Fruit
Assorted Breakfast Pastries, Butter, Jelly
Yogurt and Granola
Breakfast Sandwich of Choice Of:
Bacon, Egg, and Cheddar on an English Muffin
Or
Chicken Biscuit, Honey
\$20/person

### **INTRACOASTAL**

Seasonal Sliced Fruit
Assorted Breakfast Pastries, Butter, Jelly
Yogurt and Granola
Scrambled Eggs
Stone-Ground Grits
Crispy Smoked Bacon
Seared Sausage Links
Buttermilk Biscuits, Sausage Gravy
\$26/person

# KING TIDE BRUNCH

Seasonal Sliced Fruit
Cinnamon Roll Casserole
Scrambled Eggs
Stone-Ground Grits
Crispy Smoked Bacon
Banana Pudding Pancakes
Chicken and Waffles
Southern Eggs Benedict, Buttermilk Biscuit, Sausage Gravy
\$32/person



# A LA CARTE BREAK ITEMS

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# INDIVIDUAL SNACKS

Whole Fruit	\$2/each	Chips & Pretzels	\$4/each
Sliced Fruit Tray	\$6/person	Goldfish	\$4/each
Yogurt & Granola	\$5/person	White Cheddar Popcorn	\$4/each
Orange Slices	\$4/person	Granola Bars	\$3/each

Pastries Sweets

Assorted Breakfast Pastries	\$28/per dozen	<b>Assorted Candy Bars</b>
Cinnamon Rolls	\$28/dozen	M&M's
Bagels and Cream Cheese	\$28/dozen	Gummy Bears
Brownies	\$36/dozen	
Cookies	\$28/dozen	A FTFD LO
Rice Krispy Treats	\$28/dozen	AFTERNO
Lemon Bars	\$40/dozen	House-made Chex Mi

# AFTERNOON PICK-ME-UP

\$3/each \$3/each \$3/each

House-made Chex Mix \$20/pound Cheese and Cracker Tray \$14/person Fresh Vegetable Platter with Hummus and Ranch \$9/person

# BEVERAGES

Coffee, Regular and Decaffeinated	\$35/gallon
Hot Tea, Regular and Decaffeinated	\$48/gallon
Hot Chocolate	\$48/gallon
Hot Apple Cider, Available Seasonally	\$50/gallon
Assorted Chilled Juices	\$38/gallon
Sweetened and Unsweetened Iced Tea	\$48/gallon
Lemonade	\$48/gallon
Ice	\$5/bag
Individual Milks	\$3/each
Coca-Cola Classic, Diet Coke, and Sprite	\$4/each
Bottled Water	\$4/each
Cranberry and Gingerale Punch	\$46/gallon
Iced Water Station, Serves 25	\$20/station

# Epworth by the Sea

# BOXED MEALS

### Select one Sandwich or Salad, Side, and Dessert

All boxed lunches include Bottled Water, Chips, Whole Fruit, and Condiments

# SANDWICHES

Select one

TURKEY, BACON, SWISS

Lettuce, Tomato, Onion Wheat Bread CHICKEN SALAD

Celery, Onion, Mayonnaise Lettuce, Croissant **C**APRESE

Tomato, Mozzarella, Fresh Basil Pesto, Balsamic Glaze Italian Loaf

SALADS Select one

CHICKEN CAESAR

Romaine, Grilled Chicken Parmesan Cheese, Herbed Croutons Caesar Dressing **C**OBB

Mixed Greens, Grilled Chicken Hard-boiled Eggs, Bacon, Blue Cheese, Tomato Balsamic Vinaigrette

SIDES

Select one

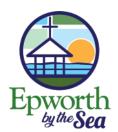
Traditional Potato Salad, Coleslaw Greek Pasta Salad, or Fruit Salad

DESSERT

Select one

Chocolate Chip Cookie, Brownie, or Rice Krispy Treat

\$22/Boxed Meal



# LUNCH BUFFETS

Lunch Buffets include Unsweetened Iced Tea and Filtered Water.

Based on 1.5 hours of service.

# TRIO OF SALAD

Sliced Melon

Garden Salad, Tomato, Cucumber, Onion
Ranch, Italian, and Thousand Island Dressings
Chicken Salad, Tuna Salad, Egg Salad
Pita Chips
Sliced Bread, Croissants
Lemon Bars
\$20/person

# GARDEN SALAD STATION

Mixed Greens, Spinach
Hard-Boiled Eggs, Crumbled Bacon
Tomatoes, Onions, Cucumber
Crumbled Blue Cheese
Herbed Croutons
Diced Grilled Chicken
Chilled Shrimp
French Silk Pie
\$24/person

# CLASSIC DELI

Garden Salad, Tomato, Cucumber, Onion
Ranch, Italian, and Thousand Island Dressings
Pasta Salad
Seasoned Chips
Sliced Turkey and Ham
Traditional Chicken Salad
Lettuce, Tomato, Onion, Pickles
Assorted Cheese
Mayonnaise, Mustard
Sliced Bread, Croissants
Brownies
\$25/person

# COOK-OUT

Potato Salad
Baked Beans
Seasoned Chips
Hot Dogs
Hamburgers
Lettuce, Tomato, Onion, Pickles
Assorted Cheese
Mayonnaise, Mustard
Sliced Buns
Assorted Cookies
\$28/person



# LUNCH BUFFETS CONTINUED...

Lunch Buffets include Unsweetened Iced Tea and Filtered Water.

Based on 1.5 hours of service.

### **TAQUERIA**

Shredded Lettuce, Tomato, Onion, Black Beans, Corn

Lime Vinaigrette

Elotes, Cotija Cheese, Cilantro

Refried Beans

Spanish Rice

Chiles Toreados, Lime, Salt

Chicken Tinga Tacos

Ground Beef Tacos

Sour Cream, Salsa, Guacamole, Fresh Lime

Hard and Soft Shell Tortillas

Cinnamon Dusted Churros

\$28/person

# SUNDAY'S BEST

Garden Salad, Tomato, Cucumber, Onion
Ranch, Italian, and Thousand Island Dressing
Macaroni and Cheese
Collard Greens
Corn on the Cob
Baked Chicken
Fried Chicken
Cornbread
Banana Pudding
\$30/person

# UNDER THE OAKS

Garden Salad, Tomato, Cucumber, Onion
Ranch, Italian, and Thousand Island Dressing
Coleslaw
Fried Okra
Southern Lima Beans
BBQ Chicken
Pulled Pork
Sliced Buns
Lemon Bars
\$32/person



# Hors d'Oeuvres

# COLD HORS D'OEUVRES

Cream Cheese and Pepper Jelly, Toasted Baguette	\$16/dozen
Pimento Cheese Bites, Crumbled Bacon, Green Onion	\$16/dozen
Caprese Skewer, Balsamic Glaze	\$18/dozen
Antipasto Skewer, Salami, Oregano	\$22/dozen
Shaved Ham and Melon, Dijon Mustard	\$24/dozen
Poached Shrimp, Cocktail Sauce	\$48/dozen

# HOT HORS D'OEUVRES

Crispy Macaroni and Cheese Bites	\$16/dozen
Vegetable Egg Roll, Sweet Thai Chili	\$22/dozen
Cocktail Franks, Puff Pastry, Dijon Mustard	\$26/dozen
Mini Chicken and Waffle, Hot Honey	\$26/dozen
Beef Empanada, Chimichurri	\$28/dozen
Crispy Crab Cake, Lemon Caper Remoulade	\$40/dozen
Bacon Wrapped Scallop, Garlic Butter	\$48/dozen
Beef Wellington, Horseradish Crème	\$50/dozen
Lobster Salad Roll, Lemon, Fresh Dill	\$72/dozen



# DINNER BUFFETS

Dinner Buffets include Unsweetened Iced Tea, Filtered Water, and Coffee.

Based on 1.5 hours of service.

# AN ISLAND HOLIDAY

Garden Salad, Tomato, Cucumber, Onion
Ranch, Italian, and Thousand Island Dressings
Classic Cornbread Stuffing
Garlic Mashed Potatoes
Steamed Green Beans
Roasted Turkey Breast, Gravy
Honey Glazed Ham
Dinner Rolls, Butter
Traditional Apple Pie
\$34/person

### **DELIZIOSO**

Garden Salad, Tomato, Onion, Pepperoncini, Olives
Ranch, Italian, and Thousand Island Dressings
Fried Brussel Sprouts, Parmesan Cheese
Italian Herbed Roasted Potatoes
Meat Lasagna
Eggplant Parmesan, Fresh Basil
Garlic Bread
Tiramisu
\$34/person

### DOCKSIDE

Garden Salad, Tomato, Cucumber, Onion
Ranch, Italian, and Thousand Island Dressings
Hushpuppies
Stone-Ground Cheddar Cheese Grits
Roasted Asparagus
Fried Shrimp, Cocktail and Tartar Sauce
Grilled Salmon
Baked Lemon Chicken
Dinner Rolls, Butter
Red Velvet Cake
\$36/person



# DINNER BUFFETS CONTINUED...

Dinner Buffets include Unsweetened Iced Tea, Filtered Water, and Coffee.

Based on 1.5 hours of service.

# EPWORTH BY THE SEA

Garden Salad, Tomato, Cucumber, Onion
Ranch, Italian, and Thousand Island Dressings
Hushpuppies
Mashed Potatoes, Pan Gravy
Traditional Macaroni & Cheese
Seared Squash and Onions
Collard Greens
Fried Seasonal Fish
Fried Chicken
Sliced BBQ Brisket
Dinner Rolls, Butter
Banana Pudding
\$48/person

### CHOPHOUSE

Classic Caesar Salad

Herbed Croutons, Parmesan Cheese, Creamy Caesar Dressing

Loaded Mashed Potatoes, Bacon, Cheddar Cheese, Scallion

Creamed Corn

Roasted Asparagus

Thinly Sliced Marinated Ribeye, Fresh Garlic

Dijon Chicken Thighs, Spinach, Sundried Tomatoes

Crab Cakes, Lemon Butter Sauce

Dinner Rolls, Butter

New York Style Cheesecake

\$50/person



# **S**TATIONS

Based on 2 hours of service.

# Fresh from the Garden

Mixed Greens, Crumbled Bacon, Hardboiled Egg, Blue Cheese Crumbles, Shredded Cheddar Cheese, Tomato, Cucumber, Onion, Carrot, Herbed Croutons Ranch, Italian, and Thousand Island Dressings \$15/person

Add soup for an additional \$5 per person. Choice of Broccoli and Cheddar, Minestrone, or Tomato Bisque

### TALIAN

Caesar Salad, Parmesan Cheese, Herbed Croutons Steamed Green Beans Meatballs, Seared Shrimp Penne with Alfredo, Spaghetti with Marinara \$20/person

### SHRIMP AND GRITS

Stone-Ground Grits, Cheddar Cheese Collard Greens, Ham Hocks Seared Shrimp with Bacon Gravy, Green Onion \$26/person

# LOW COUNTRY BOIL

Hushpuppies
Garden Salad, Tomato, Cucumber, Onion
Ranch, Italian, and Thousand Island Dressings
Shrimp, Andouille Sausage, Red Potato, Onion, Corn on the Cob
\$28/person

# ROASTED BEEF TENDERLOIN

Roasted Carrots
Classic Mashed Potatoes
Grilled Beef Tenderloin, Horseradish Crème
Dinner Rolls, Butter
\$395/Serves 25 people
\$100 Chef Fee



# Youth

Youth Buffets include Unsweetened Iced Tea and Filtered Water. For youth 12 years of age and under. Based on 1.5 hours of service.

# CLASSIC FAVORITES

Fruit Salad
Macaroni and Cheese
Steamed Peas and Carrots
Hot Dogs, Buns
Fried Chicken Tenders
Assorted Cookies
\$16/person

### GRILL-OUT

Fruit Salad
French Fries
Steamed Green Beans
Mini-Burgers, Mustard and Ketchup
Corn Dogs
Brownies
\$18/person

# ITALIAN NIGHT

Fruit Salad
Buttered Noodles
Steamed Broccoli
Marinara Sauce
Meatballs
Assorted Cookies
\$20/person

# Mashed Potato Bowl

Fruit Salad
Mashed Potatoes, Gravy
Buttered Corn
Steamed Peas
Popcorn Chicken
Grilled Chicken Nuggets
Dinner Rolls, Butter
Brownies
\$22/person



# DESSERT STATIONS

### S'MORES BAR

Marshmallow, Graham Cracker, Chocolate Bar \$5/person

### ICE CREAM SUNDAE

Vanilla Ice Cream, Chocolate Syrup, Strawberry Topping, Caramel, Whipped Cream, Sprinkles, Cherries \$8/person

### SWEET AND LIGHT

Macerated Berries, Whipped Cream, Sugared Biscuits \$10/person

# ON THE PIE SIDE

Apple Pie with Whipped Topping, French Silk Pie, Key Lime Pie \$14/person

# SOUTHERN CLASSICS

Banana Crème Pie, Pineapple Upside Down Cake, Peach Cobbler a la' mode \$16/person

# TRADITIONAL CAKES

Chocolate Cake, Cheesecake, Red Velvet Cake \$16/person

# COFFEE FRAPPE

Cinnamon Sticks, Chocolate Ice Cream, Coffee \$48/gallon

For any specialty cake, our cake cutting fee is \$50