



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,

Christopher Blobaum

Corporate Executive Chef

Legacy Ventures

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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 AND SNACKS

BEVERAGES

LEGACY SIGNATURE BLEND REGULAR AND DECAFFEINATED COFFEE \$58/ gallon

SELECTION OF HERBAL AND ORGANIC TEA \$58/ gallon

HOT CHOCOLATE

whipped cream, chocolate sticks, marshmallows \$50/ gallon

HOT SPICED APPLE CIDER \$45/ gallon

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE \$48/ gallon

REGULAR AND SWEET ICED TEA \$48/ gallon

FRESHLY SQUEEZED REGULAR OR STRAWBERRY LEMONADE \$48/ gallon

FROZEN FRUIT SMOOTHIES \$6/ 6-ounce

ARDEN'S GARDEN PREMIUM FRUIT OR VEGETABLE JUICES \$4.50 each

SOFT DRINKS \$3.75 each

STILL AND SPARKLING MINERAL WATER \$4.50 each

SWEET DELIGHTS AND SNACKS

WHOLE SEASONAL ORGANIC FRUIT \$3/ piece

SLICED SEASONAL FRUIT DISPLAY \$10/ guest

GERMAN SOFT PRETZELS AND ASSORTED MUSTARDS \$10/ guest

SPICY MIXED NUTS \$5/ guest

TRIPLE CHOCOLATE BROWNIES \$6/ guest

ASSORTED COOKIES AND BISCOTTI \$6/ guest

WHITE TRUFFLE POTATO CHIPS WITH PARMESAN \$4/ guest

PREMIUM POPCORN BAR

choice of three: butter, creamy caramel, white cheddar, kettle corn,
sour cream and onion, butter pecan \$8/ guest

SPECIALTY BREAKS

- minimum of 20 guests -

REJUVENATION

seasonal whole fruit, granola and power bars, freshly squeezed fruit juices,
still and sparkling mineral water
\$15/ guest

A LITTLE TWISTED

German soft pretzels, specialty mustards, whipped butter
\$10/ guest

THE LIVING SPA

vegetable crudités, hummus, yogurt dip, pita chips, edamame, fruit skewers,
granola and power bars, still and sparkling mineral water
\$23/ guest
Add guest yoga trainer \$125/20 min

CHEESE FLIGHT

artisan cheeses, dried fruits, Marcona almonds, local honeycomb,
just-baked cheese straws, crackers, broken lavosh
\$16/ guest

SOUTHERN HIGH TEA

- assorted finger sandwiches -
smoked salmon and dill, tomato and watercress, farm egg salad and wild arugula,
cheese straws, just-baked scones, shortbreads, fruit preserves,
regular and sweet iced tea, selection of herbal and organic teas
\$24/ guest

SNACK SHACK

mini cheeseburgers, french fries, mini milkshakes or mini Coca-Cola bottles
\$12/ guest

mini grilled cheese sandwiches, tomato soup shooters
\$8/ guest

mini pb&j sandwiches, milk shooters
\$10/ guest

CHOCOLATE BAR

double chocolate fudge brownies, chocolate dipped strawberries,
white chocolate macadamia cookies, whole or 2% milk, soy milk, chocolate milk
\$14/ guest

BREAKFAST BUFFETS

FRESH START BREAKFAST

FRESH FRUIT JUICES

BREAKFAST PASTRIES

croissants, muffins, farm honey, sweet butter, preserves

FRESH FRUIT

sliced seasonal fruits, berries

COFFEE AND TEAS

Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and Tazo® tea
\$15/ guest

LEGACY LIFESTYLE BREAKFAST

FRESH FRUIT JUICES

ASSORTED FLAVORED AND WHOLE GRAIN BAGELS

whipped cream cheese, farm honey, sweet butter, preserves

FRESH FRUIT

sliced seasonal fruits, berries

CHEF CHRISTOPHER'S SEVEN GRAIN AND NUT GRANOLA

GREEK-STYLE LOW-FAT YOGURT

COFFEE AND TEAS

Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and Tazo® tea
\$18/ guest

GEORGIA MARKET BREAKFAST

FRESH FRUIT JUICES

BREAKFAST PASTRIES

croissants, muffins, farm honey, sweet butter, preserves

FRESH FRUIT

sliced seasonal fruits, berries

LOCAL FARM EGGS

scrambled with garden chives

PORK COUNTRY SAUSAGE OR APPLEWOOD SMOKED BACON

HERBED BABY RED POTATOES

STONE-GROUND GRITS AND AGED CHEDDAR

COFFEE AND TEAS

Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and Tazo® tea
\$28/ guest

SOUTHERN TRADITION

FRESH FRUIT JUICES

BREAKFAST PASTRIES

croissants, muffins, farm honey, sweet butter, preserves

FRESH FRUIT

sliced seasonal fruits, berries

LOCAL FARM EGGS

scrambled with garden chives

JUST-BAKED BISCUITS AND SAGE GRAVY

BRIOCHE FRENCH TOAST

berry compote, warm maple syrup

PORK COUNTRY SAUSAGE AND APPLEWOOD SMOKED BACON

HERBED BABY RED POTATOES

STONE-GROUND GRITS WITH AGED CHEDDAR

COFFEE AND TEAS

Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and Tazo® tea
\$35/ guest

WHAT IF WE ADDED...

- Breakfast Sandwiches, minimum of 10 -

PORK COUNTRY SAUSAGE

scrambled farm egg, cheese biscuit \$6/ guest

BREAKFAST CROISSANT

scrambled farm egg, cheese, applewood smoked bacon \$6/ guest

SOUTHERN COUNTRY HAM BISCUITS \$6/ guest

BREAKFAST WRAP

scrambled farm eggs, white cheddar cheese, pork country sausage \$6/ guest

SOUTHERN FRIED CHICKEN BISCUIT

hot honey sorghum, pickle \$6/ guest

YOGURT PARFAIT

Greek-style yogurt, Chef Christopher's seven grain and nut granola, berry compote \$7/ guest

STEEL CUT IRISH OATMEAL

brown sugar, hot milk, seasonal berries \$6/ guest

ASSORTED FLAVORED AND WHOLE GRAIN BAGELS

whipped cream cheese \$4/ guest

MINI SMOKED SALMON BAGEL

whipped cream cheese, tomatoes, butter lettuce, red onion \$8/ guest

(What If We Added...Continued)

FROM THE GRIDDLE

- Minimum 20 people -

LOCAL FARM EGGS

scrambled with garden chives \$5/ guest

TRADITIONAL EGGS BENEDICT

Canadian bacon \$9/ guest

FARM EGG FRITTATA

asparagus, roasted red peppers, herbs, white cheddar \$8/ guest

BRIOCHE FRENCH TOAST

berry compote, warm maple syrup \$7/ guest

BROILED TOMATOES \$2/ guest

BREAKFAST MEATS

chicken and herb sausages, applewood smoked bacon or pork country sausage \$3/ guest per selection

OMELETTE STATION

farm eggs cooked to order with an array of topping:

spinach, local ham, wild mushrooms, sweet peppers, seasonal market vegetables

and herbs from our garden \$12/ guest

- requires 1 chef per 45 guests, \$125 -

PLATED BREAKFAST

- design your own plated breakfast, select one juice to be preset on table -
freshly squeezed orange, grapefruit, pineapple, tomato, apple or cranberry juice

BREAKFAST STARTER

- select one to be preset on table -

MINI YOGURT PARFAIT

RUBY GRAPEFRUIT SUPREMES

FRUIT SALAD

SEASONAL FRUIT YOGURT

SEASONAL BERRIES (\$6 supplemental)

SMOKED SALMON AND GARNISHES (\$6 supplemental)

FROM THE STOVE-TOP

- select one from the stove-top or from the griddle -

LOCAL FARM EGGS

scrambled with garden chives, baby red potatoes with rosemary

EGG WHITE FRITTATA

ricotta, mushroom, asparagus, herbs

WHOLE EGG FRITTATA

chorizo, baby red potatoes with rosemary

STEEL-CUT OATMEAL

toasted cinnamon and apple compote

WAFFLES

seasonal berry compote and whipped cream

FROM THE GRIDDLE

EGGS BENEDICT WITH CANADIAN BACON

SMOKED SALMON BENEDICT (\$5 supplemental)

PORTOBELLO MUSHROOM AND ARUGULA BENEDICT

FROM THE BUTCHER

- select one -

APPLEWOOD SMOKED BACON

CHICKEN AND HERB SAUSAGE

PORK COUNTRY SAUSAGE

\$23/ guest

BOXED LUNCHES

- all sandwiches are served on a variety of sliced breads and pan rustique and prepared to be taken off property -
- up to three selections, minimum of 15 guests -

SANDWICHES

SHRIMP SALAD
watercress, lemon aioli

VIRGINIA HAM
white cheddar, Dijon aioli

SLOW-ROASTED BEEF
Gruyère, horseradish

OVEN ROASTED TURKEY BREAST
provolone, pesto, aioli

HERB ROASTED CHICKEN BREAST
Gruyère, lettuce, tomato, roasted garlic aioli

SOUTHERN CHICKEN PECAN SALAD
blue cheese, apple

GRILLED CHICKEN WRAP
romaine, shaved Parmesan, Caesar dressing, spinach tortilla

ALBACORE TUNA SALAD
capers, fresh herbs, lemon zest, extra virgin olive oil

GRILLED FRESH LOCAL SHRIMP BLT

CLASSIC EGG SALAD
green onion, Dijon mustard, leaf lettuce

GRILLED VEGETABLE SANDWICH
roasted garlic, tomatoes, arugula, chèvre

AND WE'LL ADD:

traditional Southern-style slaw, specialty potato chips, whole seasonal fruit, just-baked brownies,
in environmentally friendly packaging
\$22/ guest

Soft Drink \$3.75/ guest

- more than three choices, \$5 supplemental per additional selection -
- notify your sales manager on number of each selection -

LUNCHEON BUFFETS

LEGACY DELI

TRADITIONAL CAESAR AND GARDEN SALAD
assorted dressings

ASSORTED BREADS

SLICED ROAST BEEF, SMOKED TURKEY, VIRGINIA BAKED HAM

CLASSIC CHICKEN SALAD

GARLIC AND HERB GRILLED VEGETABLES

SLICED IMPORTED AND DOMESTIC CHEESES

SPECIALTY POTATO CHIPS

ASSORTED COUNTRY MUSTARD AND AIOLI

JUST-BAKED COOKIES AND DOUBLE FUDGE BROWNIES

FRESHLY SQUEEZED LEMONADE

REGULAR AND SWEET ICED TEA
\$28/ guest

LEGACY BBQ

PORK RINDS WITH SPICY VINEGAR

LOCAL FIELD GREENS SALAD WITH CHERRY TOMATOES

SOUTHERN-STYLE PULLED PORK

SMOKED BEEF SAUSAGE
assorted BBQ sauces

- select three sides -

TRADITIONAL SOUTHERN-STYLE SLAW

PINTO BEANS
cilantro, chilis, onions

MAC 'N CHEESE

COLLARD GREENS

POTATO SALAD

INDIVIDUAL BANANA PUDDING

BOURBON PECAN PIE BITES
\$39/ guest

SOUTH OF THE BORDER

TORTILLA SOUP

diced avocado, crisp tortilla strips

QUESO FRESCA

crispy tortilla chips

WILD MUSHROOM CEVICHE

BAJA CABBAGE SLAW

BLACK BEANS & RICE

SOFT TACOS

- select two -

SLOW ROASTED PORK

Passilla chile, honey

GRILLED MARINATED FLANK STEAK

CHICKEN ACHIOTE with CITRUS

BAJA GRILLED SHRIMP (\$3 supplemental)

SOUR CREAM, CILANTRO, SHARP CHEDDER CHEESE

SALSA FRESCA, JALAPANOS, LIMES

SOFT FLOUR TORTILLAS

MARGARITA KEY LIME TARTS

\$33/ guest

SOUTHERN PICNIC

COUNTRY BISCUITS, ROLLS AND BUTTER

CUMIN SPICED POTATO SALAD

TRADITIONAL SOUTHERN-STYLE SLAW

SPECIALTY POTATO CHIPS AND MINI PRETZELS

SPICY BUTTERMILK FRIED CHICKEN

SLOW-SMOKED PULLED PORK

DEEP DISH APPLE PIE

JUST-BAKED COOKIES AND DOUBLE FUDGE BROWNIES

FRESHLY SQUEEZED LEMONADE

REGULAR AND SWEET ICED TEA

\$34/ guest

OLMSTED'S LEGACY

- custom design your own buffet from the selections below -

SOUPS

- select one -

SHE-CRAB AND CORN CHOWDER
lump crab, garden herbs (\$2 supplemental)

CARAMELIZED VIDALIA ONION
Gruyère-brioche crouton

LOCAL FARM TOMATO GAZPACHO
basil from our garden, garlic focaccia crostini

SALADS

- select two -

ENDIVE
arugula, apples, shaved pecorino, mustard-shallot vinaigrette

HEARTS OF ROMAINE
garlic focaccia croutons, white anchovies, Parmigiano-Reggiano

BABY SPINACH
gorgonzola, caramelized pears, walnuts, citrus vinaigrette

TRADITIONAL SOUTHERN-STYLE SLAW

BETWEEN THE SLICES

- select three -

- all sandwiches are served on a variety of sliced breads and pan rustique -

SHRIMP SALAD
watercress, lemon aioli

VIRGINIA HAM
white cheddar, Dijon aioli

SLOW-ROASTED BEEF
Gruyère, horseradish

TURKEY
provolone, applewood smoked bacon

CHICKEN SALAD
blue cheese, spiced pecans, apple

ALBACORE TUNA SALAD
lemon, coriander

GRILLED LOCAL SHRIMP BLT

THE CUBAN
slow-roasted pork, black forest ham, Gruyère cheese, dill pickle on baguette

(Olmsted's Legacy Continued)

PROSCIUTTO

arugula, basil pesto

HUMMUS WRAP

spiced chickpea, arugula, red onion, balsamic

GRILLED VEGETABLE SANDWICH

roasted garlic tomatoes, arugula, chèvre

ACCOMPANIED WITH:

SPECIALTY POTATO CHIPS

CHEF'S CHOICE OF ASSORTED MINIATURE DESSERTS

REGULAR AND SWEET ICED TEA

LEGACY SIGNATURE BLEND REGULAR AND DECAFFEINATED COFFEE

SELECTION OF HERBAL AND ORGANIC TEA

\$33/ guest

- \$5 supplemental per additional sandwich selection -

EXECUTIVE LUNCH

- custom design your own plated lunch from the selections below -

SALAD OR SOUP

- select one -

ARTISAN LETTUCE

cucumbers, tomatoes, shallot, goat cheese, red wine vinaigrette

CAESAR

crisp romaine lettuce, shaved Parmesan, garlic and herb croutons

CHOPPED

seasonal vegetable, caramelized Vidalia onion vinaigrette

ROASTED TOMATO SOUP

herbs and olive oil croutons

ROASTED CHICKEN AND NOODLE SOUP

CLASSIC NEW ENGLAND CLAM CHOWDER

FARMERS MARKET VEGETABLE SOUP

LOW COUNTRY CRAB AND CORN BISQUE (\$2 supplemental)

BLACK BEAN SOUP

sweet corn, cilantro, sour cream

ENTRÉES

- select one -

SWEET CORN RISOTTO

truffle oil, spring onion, local goat cheese

CHEF'S VEGETARIAN RAVIOLI

roasted pomodoro and herb sauce

SPICE ROASTED SCOTTISH SALMON

asparagus, lemon and green olive couscous (\$4 supplemental)

GRILLED GEORGIA TROUT

lemon, green tartar sauce, chive butter, arugula salad

PAN ROASTED SPRINGER MOUNTAIN CHICKEN BREAST

natural jus, wilted greens, roasted cherry tomatoes

SPICEY FRIED CHICKEN

buttermilk mashed, seasonal vegetable

STRIPOIN

roasted center-cut, horseradish potato purée, french beans (\$4 supplemental)

SHORT RIB

red wine-braised, sour cream mashed potatoes, gremolata (\$4 supplemental)

(Executive Lunch Continued)

DESSERTS

- select one -

JUST BAKED COOKIES
AND DOUBLE FUDGE CHOCOLATE BROWNIES

PECAN PIE BARS

BREAD PUDDING
bourbon caramel sauce

SEASONAL FRUIT COBBLER
vanilla bean whipped cream

INDIVIDUAL BANANA PUDDING
\$29/ guest

MENU GUIDELINES

Groups may select two (2) single entrees with matching starch and vegetable. A pre-count of each entrée must be provided ten days prior to your event and individual reserved seating is required. Your catering sales manager will provide additional details.

TRAY PASSED HORS D'OEUVRES

\$3.00/piece

DEVILED EGGS
bacon, caramelized onion, roasted jalapeño

PORK POT STICKERS
sesame citrus ponzu

CAPRESE SKEWERS
sweet basil, fresh mozzarella, tomato

VEGETARIAN SPRING ROLLS
Thai sweet chili

CLASSIC TOMATO BRUSCHETTA

GOUGÈRES
local goat cheese, garden herbs

\$4.00/piece

ROASTED GARLIC AND WILD
MUSHROOM BRUSCHETTA

MINI COUNTRY HAM BISCUITS
peach preserves

SLOW SMOKED PORK
SHOULDER SLIDERS
chipotle BBQ sauce

SMOKED SALMON
asparagus tips, shallot crème fraîche on cucumber

CHICKEN LOLLIPOPS
house-made spicy southwest BBQ sauce

MINI BLACK ANGUS BEEF SLIDERS

CHICKEN SATAY
peanut sauce

\$5.00/piece

JUMBO SHRIMP
classic cocktail sauce, lemon

MINI LUMP CRAB CAKE
Creole aioli

BACON WRAPPED DATES
Sweetgrass Dairy's Asher Blue

LOBSTER BLT
crispy pancetta, butter lettuce, tomato chili jam

GRILLED PRIME SIRLOIN STEAK SKEWERS
chimichurri

TUNA TARTARE
cucumber, red onion

SMOKED SALMON TARTARE
pumpnickel crouton

SOUP SHOOTERS
wild mushroom with truffle oil or lobster bisque
with brandy

DUCK CONFIT SLIDER
fig jam, balsamic reduction, arugula

RECEPTION: DISPLAYS

GARDEN VEGETABLE HARVEST

crisp assortment of local farm vegetables, roasted Vidalia onion, ranch dips
\$8/ guest

SEASONAL FRUIT

assorted fruit and berries, local honey yogurt
\$10/ guest

CHIPS AND DIP

six onion and bacon horseradish dips , house-made potato chips
\$6/ guest

GRILLED VEGETABLES

seasonal assortment of vegetables including zucchini, red pepper, asparagus,
local Vidalia onions, mushrooms
\$10/ guest

ARTISAN CHEESE

artisan domestic and imported cheeses, Marcona almonds, local honeycomb,
artisan breads, crackers, broken lavosh
\$16/ guest

CHARCUTERIE BOARD

assorted artisan meats and cheeses,
grain mustards, cornichons, marinated olives, sliced baguettes
\$18/ guest

CHILLED SEAFOOD BAR

poached wild-caught shrimp, crab claws and oysters on the half shell (in season),
spicy tomato cocktail sauce, horseradish, lemons
- approximately six pieces per person -
\$36/ guest

MEDITERRANEAN

house-made lemon and herb hummus, tabbouleh, warmed pita, marinated olives,
fire roasted peppers, pepperoncini
\$10/ guest

OYSTERS

Fresh shucked oyster in the half shell served with assorted mignonette and condiments.
Minimum of two dozen per type: (*subject to availability)
Estimated \$3.50 each

"WHAT TO SHUCK?"

KUMAMOTO – Washington State

KUSHI – British Columbia

MALPEQUE – Prince Edward Island

BLUE POINT – East Coast

JAMES RIVER – East Coast

*All oysters based on market price

RECEPTION: SMALL PLATES

-designed for large cocktail/networking events – 150+ guests -
- minimum of 5 stations to be ordered -

MINI CHICKEN & WAFFLES

served with chipotle honey, warm maple syrup, honey mustard,
and seasonal berries
\$10/ guest

VEGETARIAN RISOTTO

seasonal squash
\$8/ guest

SLIDER STATION

- select two -

MINI ANGUS BEEF BURGERS WITH AGED CHEDDAR CHEESE

BBQ PULLED PORK SLIDERS WITH CABBAGE SLAW

MINI GRILLED CHICKEN SLIDERS WITH AIOLI SAUCE

GRILLED PORTABELLA SLIDERS

\$12/ guest

SEARED SALMON

served over Asian slaw
\$9/ guest

GRILLED CHEESE

farm house cheddar, heirloom tomato soup shooter
\$8/ guest

MASHED POTATO BAR

house made mashed potatoes
cheddar cheese, scallions, bacon
\$8/ guest

Additional toppings:

Texas chili, shrimp & crawfish creole, rosemary chicken,
pulled bbq chicken, roasted vegetable ratatouille

\$3/ guest per topping

RAVIOLI

mushroom-stuffed ravioli, chive butter sauce
\$7/ guest

DECONSTRUCTED SALAD STATION

Mixed greens, Romaine lettuce, cherry tomatoes, cucumbers,
carrots, bacon, boiled egg crumbles, shredded cheeses

\$8/ guest

(Reception: Small Plates Continued)

STIR FRY STATION

Variety of Asian vegetables with Lo Mein noodles and sweet & spicy sauce
with Chicken or shrimp served in Chinese take-outbox with chopsticks

\$11/ guest

Chicken AND Shrimp \$14/ guest

Beef \$4/ guest (supplemental)

MAC 'N CHEESE BAR

served with bacon, scallions, chorizo,
roasted peppers, sour cream

\$9/ guest

RECEPTION: MAIN FEATURES

- chef attendant required based on selection, \$125/ attendant -

STATIONS

CARVED BEEF SIRLOIN

4oz/ guest
truffle mashed potatoes, natural jus
\$12/ guest

PAN-SEARED SEA SCALLOPS

3 scallops/ guest
roasted cauliflower, golden raisins, capers
\$15/ guest

CARVED FILET MIGNON

4oz/ guest
buttermilk blue cheese mashed potato, red wine sauce
\$16/ guest

PAN-SEARED FOIE GRAS

apple, brioche
\$18/ guest

CRISP CALAMARI

smoked paprika aioli
\$10/ guest

MISO-GLAZED OCEAN WISE SABLEFISH

3oz/ guest
sesame bok choy salad
\$15/ guest

SWEETS

ASSORTED FRENCH MACAROONS

ASSORTED CHEESECAKE LOLLIPOPS

MINI GEORGIA APPLE CRUMBLE PIE

MINI VANILLA SHORTCAKE WITH MARINATED STRAWBERRIES

ASSORTED CRÈME BRULÉE WITH MAPLE SUGAR

DARK CHOCOLATE MOUSSE

TIRAMISU CUP WITH PISTACHIO BISCOTTI

select three selections \$12/ person, each additional selection \$4/ guest

CHEF ATTENDED STATIONS

- requires one chef per 75 guests, \$125/ chef -

OYSTER ROASTING

a chef-attended traditional oyster roast can be added to any buffet

The coastal cultural tradition of roasting oysters has been taking place for hundreds of years. Based on the number of blackened shells found along the coast, the American Indians were likely the earliest community to roast oysters in the South several centuries ago. Our chefs place the oysters on the round sheet iron grill over hot oak coals and cover them with a wet burlap sack. The idea is to allow the heat to loosen the hinges of the bivalves. Then all that's left to do is to pry open the shells and enjoy.

Devoured straight from the shell, doused with hot sauce, cocktail sauce and/or lemon juice,
and accompanied by saltine crackers.

\$24/ guest

STONE-GROUND GRITS BAR

- local organic stone-ground grits with an array of toppings –
sautéed wild mushrooms and herbs, caramelized onions, white cheddar,
scallions, local tomatoes, corn, barbequed chicken, coastal shrimp

\$22/ guest

shrimp and grits only

\$15/ guest

PIG PICKIN'

- *must have two weeks notice-minimum 50 guests* -

local piglet spit roasted over oak wood,
Carolina-style mustard BBQ sauce, mini soft rolls, creamy slaw

\$25/ guest

-for more detail contact catering sales manager-

BAA-AAD TO THE BONE

- *must have four weeks notice, minimum of 40 guests* -

spit barbequed local lamb, mini soft rolls, vinegar mustard slaw

\$30/ guest

-for more detail contact catering sales manager-

LOW-COUNTRY PAELLA

wild-caught shrimp, Sapelo Island clams, mussels, andouille sausage,
sweet peas, saffron scented Carolina gold rice

\$25/ guest

BAJA FISH TACOS

- minimum of 20 people -

baja-style crispy halibut, pickled jalapeños, red onions,
pico de gallo, lime-scented Mexican crema

\$20/ guest

HERB ROASTED PRIME BEEF TENDERLOIN

6oz/ guest

horseradish cream, stone-ground mustard and shallot sauces,
just-baked silver dollar rolls

\$28/ guest

CHEF ATTENDED STATION ENHANCEMENTS

SOUPS

SHE-CRAB AND CORN CHOWDER
lump crab, garden herbs (\$2 supplemental)

CARAMELIZED VIDALIA ONION
Gruyère-brioche crouton

LOCAL FARM TOMATO SOUP
basil from our garden, garlic crouton
\$7/ guest per selection

SALADS

ENDIVE
arugula, apples, shaved pecorino, mustard-shallot vinaigrette

HEARTS OF ROMAINE
garlic focaccia croutons, white anchovies, Parmigiano-Reggiano

BABY SPINACH
gorgonzola, caramelized pears, walnuts, citrus vinaigrette

LOCAL FARM TOMATOES
fresh mozzarella, herbs from our garden, aged balsamic vinegar

MESCLUN AND HERB SALAD
fennel crisps, french beans, lemon dressing
\$8/ guest per selection

VEGETABLES

- available seasonally -

BRAISED COLLARD GREENS

GRILLED ASPARAGUS
hollandaise

SWEET POTATO GRATIN
spiced pecans

GARLIC AND THYME SCENTED FINGERLING POTATOES

GREEN BEANS
sesame, sesame oil

SWEET CORN AND BLACK EYED PEA SUCCOTASH
\$6/ guest per selection

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 -

POACHED SALMON NICOISE

ROASTED BEET SALAD
goat cheese

BEET AND TUNA TARTARE

DUCK CONFIT SLIDERS
fig jam, balsamic reduction, arugula

FARMERS SALAD

FARO SALAD
roasted root vegetables

HEIRLOOM TOMATOES
Burrata cheese, extra virgin olive oil

OLIVES AND MARCONA ALMONDS

SOUTHERN-STYLE DEVILED EGGS

CAESAR SALAD
boquerones

ARTISAN CHEESES

CHARCUTERIE DISPLAY

FLATBREAD, HUMMUS, TZATZIKI

MEDJOOOL DATES
Parmesan, saba

CRAB BEIGNETS
ravigote

Select three choices for \$30/ guest and each additional item is \$5/ guest

PLATED DINNERS

- add just-baked breads and sweet butter \$2.00/ guest -

MENU GUIDELINES

Groups may select two (2) single entrees with matching starch and vegetable. A pre-count of each entrée must be provided ten days prior to your event and individual reserved seating is required. Your catering sales manager will provide additional details.

STARTERS

LOCAL FARM TOMATOES
buffalo mozzarella, basil oil

CARAMELIZED VIDALIA ONION AND GOAT CHEESE TART
warm frisée salad, aged sherry vinegar

JUMBO LUMP CRAB CAKE
sweet pepper, basil aioli

SOUPS

CARAMELIZED VIDALIA ONION
Gruyère-brioche crouton

LOCAL FARM TOMATO SOUP
basil from our garden, garlic focaccia crostini

FENNEL VICHYSSEOISE
local white shrimp

SHE-CRAB AND CORN CHOWDER
lump crab, garden herbs (\$2 supplemental)

SALADS

GARDEN LETTUCES
cucumbers, tomatoes, shallot, goat cheese, red wine vinaigrette

CAESAR
hearts of romaine lettuce, shaved Parmesan, garlic and herb croutons

ENDIVE
arugula, apples, shaved pecorino, mustard-shallot vinaigrette

BABY SPINACH
gorgonzola, caramelized pears, walnuts, citrus vinaigrette

MESCLUN AND HERB SALAD
fennel crisps, french beans, lemon dressing

ENTRÉES

CHEF'S VEGETARIAN RAVIOLI
roasted tomato pomodoro, basil

SEASONAL MARKET VEGETABLE RISOTTO
Mascarpone

SEARED DIVER SCALLOPS
white corn grits, mustard greens, smoky bacon gravy

CRISP SAUTÉED GROUPER
lump crab and orzo "risotto", citrus salad

STRIPED SEA BASS
jasmine rice, asparagus, herbed white wine butter sauce (\$5 supplemental)

SPICE SEARED SCOTTISH SALMON
lemon and green olive couscous, asparagus

THYME-ROASTED SPRINGER MOUNTAIN CHICKEN BREAST
wild mushroom gnocchi, roasted root vegetables, madeira jus

TWIN SMOKERS BBQ SMOKED PULLED PORK SHOULDER
four cheese macaroni and cheese, collard greens, southern BBQ sauce

ROASTED PORK TENDERLOIN
sweet corn grits, collard greens, natural jus

SEARED SESAME CRUSTED TUNA
rice noodles, seasonal vegetable salad, citrus scallion ponzu (\$5 supplemental)

GRILLED NEW YORK SIRLOIN STEAK
chimichurri, fingerling potatoes, sautéed spinach (\$5 supplemental)

RED WINE BRAISED BEEF SHORT RIB
potato purée, baby carrots, crispy onion rings (\$5 supplemental)

FILET MIGNON
8-ounce, horseradish mashed potatoes, rapini, pinot noir sauce (\$10 supplemental)

KANSAS CITY STRIP STEAK
16-ounce bone-in, herbed mashed potato, creamed spinach (\$10 supplemental)

COMBINATION ENTRÉES

each entrée served with chef's seasonal vegetables

SEA BASS, GARLIC-THYME CHICKEN
wild mushroom polenta

GARLIC ROASTED SHRIMP, BRAISED BEEF SHORT RIB
fontina grits, gremolata

SAUTÉED LOCAL GROUPER, WILD-CAUGHT SHRIMP
Carolina rice, tomato confit, herb salad (\$10 supplemental)

FILET MIGNON AND BUTTER-POACHED MAINE LOBSTER TAIL
fingerling potatoes, truffle hollandaise (\$25 supplemental)

DESSERTS

VANILLA CRÈME BRULÉE
pecan biscotti, seasonal berries

SEASONAL FRUIT COBBLER
buttermilk ice cream

CLASSIC BANANA PUDDING

BOURBON BREAD PUDDING
caramel sauce

WARM VALHRONA CHOCOLATE CAKE
chocolate sauce, chocolate ice cream

FLOURLESS CHOCOLATE TORTE
raspberry coulis, whipped cream

SORGHUM PECAN PIE
chantilly cream

SEASONAL FRUIT PLATE, FRUIT SORBET, HONEY MADELEINE

MINI DESSERT DISPLAY

- select three -

chocolate covered strawberries, pecan pie bites, key lime bars,
mini freshly baked cookies, brownie bites

PLATED DINNER PRICING

THREE COURSE MENU

first course, entrée, dessert
\$59/ guest

FOUR COURSE MENU

first course, second course, entrée, dessert
\$68/ guest

THREE COURSE COMBINATION ENTRÉE MENU

first course, combination entrée, dessert
\$69/ guest

FOUR COURSE COMBINATION ENTRÉE MENU

first course, second course, combination entrée, dessert
\$78/ guest

* 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.

REGIONAL DINNER BUFFETS

-buffets include regular and sweet iced tea-

PRIDE AND JOY BBQ

PORK RINDS WITH SPICY VINEGAR

BABY FIELD GREENS WITH CHERRY TOMATOES

SOUTHERN-STYLE PULLED PORK

SMOKED BEEF SAUSAGE

CREEKSTONE BEEF BRISKET

assorted BBQ sauces

- select three sides -

TRADITIONAL SOUTHERN-STYLE SLAW

PINTO BEANS

MAC 'N CHEESE

COLLARD GREENS

POTATO SALAD

INDIVIDUAL BANANA PUDDING

BOURBON PECAN PIE BITES

\$49/ guest

SOUTHERN COMFORT BUFFET

TRADITIONAL SOUTHERN-STYLE SLAW

COLLARD GREENS

MAC 'N CHEESE

SOUTHERN FRIED CHICKEN

GRILLED SEASONAL CATCH

green tomato salsa

TWIN SMOKERS SOUTHERN-STYLE PULLED PORK

assorted BBQ sauces

JUST-BAKED ROLLS AND BUTTER

ASSORTED SOUTHERN DESSERTS

\$52/ guest

A TASTE OF MEMORY LANE, SAVANNAH-STYLE

PIMENTO CHEESE
celery

MINI BUTTERMILK BISCUITS
country ham, peach relish

CHEESE STRAWS

ASPARAGUS
lemon butter

BLACK EYE PEAS AND RAGGED JACK
(red kale)

SCALLOPED TURNIPS

SOUTHERN FRIED CHICKEN

ROASTED PORK LOIN

CREAMY SHRIMP AND GRITS

CAST IRON CORNBREAD

COCONUT LAYER CAKE

SEASONAL FRUIT COBBLER
freshly churned vanilla bean ice cream
\$59/ guest

LOW COUNTRY BOIL

FRIED GREEN TOMATOES
buttermilk dressing

CORNBREAD SALAD
tomatoes, butter lettuce, arugula, Vidalia onions

TRADITIONAL SOUTHERN-STYLE SLAW

GREEN BEANS
pecans, maple vinaigrette

TRADITIONAL SHRIMP BOIL
clams, mussels, new potatoes, corn on the cobb, andouille sausage

TWIN SMOKERS PULLED PORK
assorted BBQ sauces

JUST BAKED BAGUETTES AND BUTTER

WARM SEASONAL FRUIT COBBLER
bourbon cream

MOON PIES
\$65/ guest

GEORGIA GRILL EXPERIENCE

CHOPPED SALAD

blue cheese, tomatoes, bacon

LOCAL FARM TOMATOES

fresh mozzarella, extra virgin olive oil, herbs

GRILLED PETITE NEW YORK STRIP STEAKS

molasses-chipotle butter

GRILLED SEASONAL CATCH

lime-cilantro butter

GRILLED CHICKEN BREAST

rosemary olive oil

GRILLED SEASONAL VEGETABLES

CAROLINA GOLD RICE

POTATO SALAD

cumin spice

JUST-BAKED ROLLS AND BUTTER

SEASONAL FRUIT COBBLER

RED VELVET CAKE

\$69/ guest

DESSERTS

- minimum of 25 guests -

STATIONS

CANDY STAND

selections of candies in old-fashioned jars on a tiered display, with to-go candy bags
\$10/ guest

GOURMET COFFEE

- to enhance your coffee break or buffet -
assorted espressos and cappuccinos, assorted syrups, chocolate shavings, cinnamon,
whipped cream, sugar sticks
\$7/ guest

CHOCOLATE FONDUE

angel food cake, devil's food cake, bananas, strawberries, marshmallows,
rice crispy treats, served with your choice of butterscotch, dark or white chocolate
\$16/ guest

SUNDAE BAR

- requires 1 chef attendant, \$125 -
High Road Craft chocolate and vanilla ice creams, butterscotch, hot fudge, brownie bites,
strawberries, m&m's, peanuts, whipped cream
\$15/ guest

DESSERT BUFFET

Enhance your dinner with a one-of-a-kind dessert buffet. Select from the following mini sweet obsessions.

DARK CHOCOLATE MOUSSE

whipped cream

CRÈME BRULÉE

maple sugar

VANILLA POUNDCAKE

strawberry compote

BUTTERMILK PANNA COTTA

COFFEE SEMIFREDO

TIRAMISU CUP

ASSORTED CHOCOLATE TRUFFLE LOLLIPOPS

MEYER LEMON MERINGUE TARTS

select three selections \$12/ guest, each additional selection \$4/ guest

AFTER THOUGHTS

- minimum of 30 guests -

FIRE PIT GET-TOGETHER

- Ventanas only -

S'MORES

graham crackers, marshmallows, Hershey's chocolate, roasting sticks

\$10/ guest

LATE-NIGHT SNACKS

MINI CHEESEBURGERS

french fries, mini milkshakes

\$14/ guest

MINI GRILLED CHEESE SANDWICHES

tomato soup shooters

\$8/ guest

MINI PEANUT BUTTER AND JELLY SANDWICHES

milk shooters

\$10/ guest

CHOCOLATE TRUFFLES AND MORE

SELECTION OF ASSORTED TRUFFLES, MACARONS, PETIT FOURS,
ASSORTED ESPRESSOS

\$14/ guest

WARM GLAZED BEIGNETS OR DOUGHNUTS

\$10/ guest (three pieces/ guest)