



WEDDING EVENT MENUS

 Callaway Gardens®

- RECEPTION

- DINNER

- BEVERAGES

- BRUNCH

TIME TO MINGLE MENU

Our butler passed reception menu is limited to one hour of service.

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|---|-------------|
| CUSTOM RECEPTION PACKAGE WITH FOUR ITEMS | 30 |
| CUSTOM RECEPTION PACKAGE WITH FIVE ITEMS | 32 |
| CUSTOM RECEPTION PACKAGE WITH SIX ITEMS | 34 |

Select from the items below:

FROM THE OVEN

- Chili-Lime Salmon Satay
- Georgia Shrimp and Grit Cake
- Bourbon and Boursin Chicken en Croute
- Quail Wellington
- Tuscan Ratatouille Tart
- Rock Shrimp and Andouille Kabob

SERVED CHILLED

- Mediterranean Antipasto Skewer
- Forest Mushroom Profiterole
- Red and Golden Tomato Bruschetta
- House-cured Salmon with Boursin Crostini
- Shrimp Shooter with Smoked Cocktail Sauce
- Cantaloupe Bruschetta, Prosciutto, Whipped Chevre, and Pita Crisp



DISPLAYED HORS D'OEUVRES

Minimum order of 50 pieces per item. Priced per piece.



SERVED HOT

- Chili-Lime Salmon Satay | 6
- Georgia Shrimp and Grit Cake | 5
- Bourbon and Boursin Chicken en Croute | 5
- Quail Wellington | 6
- Tuscan Ratatouille Tart | 5
- Rock Shrimp and Andouille Kabob | 6

SERVED CHILLED

- Mediterranean Antipasto Skewer | 5
- Forest Mushroom Profiterole | 5
- Red and Golden Tomato Bruschetta | 4
- House-cured Salmon with Boursin Crostini | 5
- Shrimp Shooter with Smoked Cocktail Sauce | 5
- Cantaloupe Bruschetta, Prosciutto, Whipped Chevre, and Pita Crisp | 4

DISPLAYED RECEPTION

Our displayed reception menu items make a great addition to any Butler Passed Reception or as a dinner table enhancement.



CRUDITÉ OF FRESH SEASONAL VEGETABLES | 8 per person

Buttermilk Ranch and Roasted Red Pepper Hummus

ARTISAN CHEESE BOARD | 10 per person

Fresh and Dried Fruits, Jam, Crackers and Lavosh

CHARCUTERIE DISPLAY | 12 per person

Imported Meats, Fresh Mozzarella, Gourmet Cheeses, Marinated Vegetables, Rustic Bread and Crackers

MARINATED GRILLED VEGETABLE ASSORTMENT | 10 per person

Asparagus Spears, Zucchini, Bell Peppers, Yellow Squash, Mushroom Caps, Herbed Chevre Spread, Rustic Bread and Crackers

SEASONAL FRUIT AND BERRIES | 9 per person

Honey Yogurt Dip

WHOLE BAKED BRIE, PUFF PASTRY, APRICOT AND PECAN MARMALADE | 250

Sliced French Baguette Crostini (Serves Approximately 40 Guests)

SEAFOOD ON ICE

Jumbo Poached Shrimp, Traditional Condiments (per dozen) | **60**

Jonah Crab Claw, Mustard Sauce (per dozen) | **65**

STATIONS

Build your own "Walk Around" Dinner Buffet, Heavy Reception or enhance your Pre-Dinner Reception and Cocktail Hour. All prices are reflective of 1.5 hours of food service.



PASTA BAR | 15

Cheese Tortellini, Whole Wheat Penne, Farfalle Pasta, Tomato Pomodoro, and Romano Cream Sauces. Served with Garlic Focaccia Bread, Sun Dried Tomatoes, and Parmesan Cheese (\$125 Attendant Fee Required)

SHRIMP AND GRITS STATION | 17

Rock Shrimp, Bay Scallops, Andouille Sausage, Onions, Peppers, Sherry Pan Sauce, and Callaway Gardens Speckled Heart® Grits (\$125 Attendant Fee Required)

MASHED POTATO BAR | 14

Garlic Whipped Yukon Potatoes, Honey Sweet Potatoes presented with Sautéed Mushrooms, Crisp Bacon Pieces, Cheddar Cheese, Sour Cream, and Tobacco Onions

GOURMET GREENS | 13

Fire Roasted Peppers, Imported Pepperoncini, Queen Olives, Sautéed Button Mushrooms, Crisp Bacon, Blue Cheese Crumbles, Cheddar Cheese, Red Onions, Black Olives, Grape Tomatoes, Fresh Spinach, Baby Mixed Greens, and House Made Dressings

PAELLA STATION | 17

Spanish Chorizo, Roasted Chicken, Jumbo Shrimp, Saffron Rice, served with Cuban Bread in a Traditional Paella Pan

SLIDER TRIO | 16

Angus Beef with Caramelized Onions, BBQ Pulled Pork with Pickled Slaw, Grilled Chicken Burgers, accompanied with Beefsteak Tomatoes, Shredded Lettuce, Deli Pickles, Rosemary Aioli, Grain Mustard, Tomato Ketchup, and Sliced Cheeses

SWEET TREATS | 17

Chocolate Ganache Cupcakes, Key Lime Pie Shooter with Graham Crumble, Georgia Pecan Pie, New York Cheesecake, French Pastries and Chocolate Dipped Strawberries

Minimum of (2) stations per event.
Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.



CARVING STATIONS

Our carving station menu items make a great addition to any Walk Around Reception or as a Dinner Table Enhancement.

(\$125 Attendant fee required per station)

HERB CRUSTED BEEF RIBEYE | 400

Dijon Mustard, Horseradish Cream, French Rolls

(Serves approximately 30 guests)

ROASTED BREAST OF TURKEY | 280

Cranberry Relish, Peppercorn Aioli, French Rolls

(Serves approximately 30 guests)

CITRUS AND BLACK PEPPER MARINATED SALMON | 260

Garlic Aioli, Creole Honey Mustard, French Rolls

(Serves approximately 25 guests)

COCA-COLA® GLAZED COUNTRY HAM | 300

Stone Ground Mustard Sauce, French Rolls

(Serves approximately 40 guests)

WHOLE ROASTED TENDERLOIN OF BEEF | 450

Pesto Aioli, Horseradish Cream, French Rolls

(Serves approximately 30 guests)

SMOKED ST. LOUIS STYLE RIBS (Priced Per Person) | 12

Dry-rubbed and served with Carolina Mustard, Memphis Sweet, and Texas Spicy Barbeque Sauces, French Rolls



DINNER PLATES

Our Dinner Plates are served with your choice of salad and dessert, basket of fresh bread with sweet creamery butter, and include freshly brewed coffee, decaffeinated coffee, herbal, and iced teas.

SALAD SELECTIONS (select one)

ARCADIAN SALAD

Arcadian Greens, Candied Pecan, Tomme Cheese, Cucumber, Grape Tomato, Green Apple Vinaigrette, and Buttermilk Ranch Dressings

SMOKED BACON AND APPLE SALAD

Spinach, Arugula, Feta, Toasted Walnuts, Bacon, Cranberry, Fuji Apple, Honey Thyme Vinaigrette, and Buttermilk Ranch Dressings

SIGNATURE CEASAR

Romaine, Garlic Crostini, Parmesan Crisp, Buttermilk Caesar

ENTREES

POTATO CRUSTED HALIBUT | 42

Chef's Table Vegetables, Tomato Vinaigrette, Parmesan Risotto

GRILLED PORK CHOP | 38

Heirloom Potatoes, Roasted Apples, Baby Vegetables

HERB ROASTED CHICKEN | 37

Root Vegetable Succotash, Broccolini, Candied Garlic Jus

PAN SEARED SALMON | 39

Lemon Dill Buerre Blanc, Garlic Potato Cake, Sautéed Spinach, Chefs Table Vegetables

FILET AU POIVRE | 62

Broccolini, Gorgonzola Beignets, Baby Carrots, Garlic Mashed Potatoes, Roasted Peppercorn Jus

HERB ROASTED CHICKEN AND GRILLED SHRIMP | 59

Peppercorn Sauce, Sautéed Spinach, Rosemary Fingerling Potatoes, Chef's Table Vegetables

FILET MIGNON AND POACHED MAINE LOBSTER TAIL | 85

Roasted Tomato Risotto, Grilled Asparagus, Lemon Buerre Blanc

VEGETARIAN ENTREES

BUTTERNUT SQUASH RAVIOLI | 36

Creamy Squash Puree, Sautéed Spinach, Caramelized Onion

GRILLED VEGETABLE NAPOLEAN | 38

Zucchini, Summer Squash, Eggplant, Tomato Puree, Smoked Provolone

FENNEL TEMPEH | 38

Seared Tempeh, Chickpeas, Red Pepper Coulis

DESSERT SELECTIONS (select one)

Key Lime Tart, Vanilla Whipped Cream, Raspberry Drizzle

Southern Red Velvet Cake, Fresh Berries, White Chocolate Drizzle

Classic Pecan Pie, Bourbon Anglaise, Candied Pecans

Lemon Cream Cake, Vanilla Whipped Cream, Fresh Berries

New York Cheesecake, Berry Compote

Chocolate Mousse Cake, Raspberry and White Chocolate Drizzle, Vanilla Whipped Cream



DINNER TABLE

Our Dinner Tables include freshly brewed coffee, decaffeinated coffee, herbal, and iced teas.

GREEN ASH TABLE | 49

- Old Fashioned American Potato Salad
- Field Green and Crisp Vegetable Salad
- Smoked Beef Brisket, Molasses Barbeque Sauce
- Buttermilk Fried Chicken
- Corn Crusted Snapper, Chardonnay Shallot Reduction
- Andouille Sausage Hoppin' John
- Chef's Table Vegetables
- Honey Cornbread Muffins, Yeast Rolls
- Apple Cobbler, Vanilla Bean Custard Sauce
- Chocolate Bourbon Pecan Pie

BUCKEYE TABLE | 54

- Field Green and Crisp Vegetable Salad
- Marinated Grape Tomatoes, Mozzarella Cilengini, Basil, Balsamic Reduction
- Pan Seared Salmon, Lemon Beurre Blanc
- Beef Medallions, Sauce Forestiere
- Herb Roasted Chicken Breast, Natural Pan Jus
- Rosemary Fingerling Potatoes
- Chef's Table Vegetables
- Cheddar Biscuits, Yeast Rolls
- Red Velvet Cupcakes
- White Chocolate Bread Pudding, Caramel Sauce



RED CEDAR TABLE | 62

Baby Lettuce Wedges, Rustic Croutons, Blue Cheese, Grape Tomatoes
 Roasted Corn and Black Eyed Pea Salad, Cilantro Vinaigrette
 Carved Roasted Prime Rib au Jus, Horseradish Cream
 Herb Marinated Pork Chops, Mustard Jus
 Smoked Beer Can Chicken
 Chef's Table Vegetables
 Mac-n-Cheese Casserole, Cracker Crumbs
 Honey Cornbread Muffins, Yeast Rolls
 New York Cheesecake, Berry Compote
 Chocolate Mousse Cake, Raspberry and White Chocolate Drizzle

(Chef's fee of \$125 required)

CYPRESS TABLE | 45

Baby Field Greens, Poached Pears, Grape Tomatoes, Sweet Carrots, English Cucumbers
 Roasted Vegetable, Feta and Couscous Salad
 Southern Chicken Milanese, Bistro Pepper Sauce
 Pan Seared Trout, Tarragon Butter
 Sorghum Syrup Glazed Pork Tenderloin, Onion Marmalade
 Broccolini and Roasted Tomatoes
 Parmesan Risotto
 Cheddar Biscuits, Yeast Rolls
 Classic Pecan Pie
 Lemon Cream Cake, Vanilla Whipped Cream



Surcharge of \$250 will apply to groups under 25 guests
 Prices Subject to Change Without Notice. All Food & Beverage is subject to a 22% Taxable Service Charge and 8% Sales Tax.

BEVERAGE SERVICE

All beverage functions must be arranged through the Conference Services Office. As a licensee, we are responsible for abiding by the regulations enforced by the State of Georgia regarding the sale of alcohol. Please ask your Catering Professional for a current listing of our wine cellar selections. Sponsored and Cash Bars are subject to a \$350 minimum.

OPEN BAR

Premium or Extra Premium brand liquors, House Wine selections, Imported and Domestic Beers, Mineral Waters and Assorted Sodas.

(\$125 Bartender Fee per bar is required)

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|---------------------------------------|---------|--|----|---------------|--|----|
| One Hour Open Bar Per Person | Premium | | 26 | Extra Premium | | 29 |
| Two Hour Open Bar Per Person | Premium | | 33 | Extra Premium | | 36 |
| Three Hour Open Bar Per Person | Premium | | 38 | Extra Premium | | 41 |
| Four Hour Open Bar Per Person | Premium | | 41 | Extra Premium | | 44 |

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|---------------------------------------|------------------|--|----|
| Three Hour Open Bar Per Person | Beer & Wine Only | | 32 |
| Four Hour Open Bar Per Person | Beer & Wine Only | | 35 |

PREMIUM BRANDS

Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Altos Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram's VO Whiskey

EXTRA PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Resposado Tequila, Jack Daniels Bourbon, Dewar's White Label Scotch, Crown Royal Whiskey



HOST BAR PRICES

(\$125 Bartender Fee per bar is required)

House Wines | 8 *(by the glass)*

Premium Brands | 8

Extra Premium Brands | 9

Domestic Beers | 5

Imported Beers | 6

Soft Drinks | 3

CASH BAR PRICES

(\$125 Bartender Fee per bar is required)

House Wines | 10.50 *(by the glass)*

Premium Brands | 10.50

Extra Premium Brands | 12.50

Domestic Beers | 6.50

Imported Beers | 8

Soft Drinks | 4

Our Cash Bar prices include Service Charge and Georgia state sales tax.



GET TOGETHER | 39

Our Get Together Menu proudly features freshly brewed coffee, decaffeinated coffee, herbal teas, and natural fruit juices.



Diced Seasonal Fresh Fruits

Sliced Breakfast Breads, Muffins and Scones, including Gluten Free Options

Vine Ripened Tomatoes, Fresh Mozzarella, Shredded Basil and Balsamic Glaze

Scottish Smoked Salmon with Classical Condiments

Imported & Domestic Cheese Display, Gourmet Crackers and French Bread

Scrambled Eggs, Grilled Roma Tomatoes and Fresh Basil

Applewood Smoked Bacon and Sage Link Sausage

Carved Herb Roasted Ribeye of Beef, Natural Au Jus, Horseradish Crème

Sweet Potatoes Au Gratin

Assorted European Pastries and Chocolate Mousse Martinis

Omelet Station

Omelets prepared to order with a variety of fresh fillings:

Baby Spinach | Sautéed Mushrooms | Tomato | Imported Cheeses |
Smoked Ham | Onion | Sweet Peppers | Bacon

Surcharge of \$250 will apply to groups under 50 guests
Chef's fee and Carver's fee of \$125 each, required

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