



THE
SEWANEE
INN



CATERING MENU





BUFFETS

CONTINENTAL BREAKFAST

Healthy Start Continental

Assorted Low-Fat Yogurt Cups, Granola Bars, Fresh Whole & Sliced Seasonal Fruit

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$10 per person

Continental Deluxe

An Assortment of House-Baked Seasonal Breakfast Breads & Muffins

White Loaf, Whole Wheat Bread, Plain Bagels - Toaster Provide, Fresh

Whole & Sliced Seasonal Fruit Salad

Butter, Whipped Cream Cheese, Assorted Jellies.

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$13 per person

Bagels, Bagels, Bagels

Plain, Cinnamon Raisin & Sesame Bagels - Toaster Provided, Fresh

Whole & Sliced Seasonal Fruit,

Whipped Cream Cheese, Strawberry Cream Cheese, Butter, Assorted

Jellies

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$10 per person

HOT BREAKFAST BUFFET

Sewanee Breakfast

Fresh Whole & Sliced Seasonal Fruit, Assorted Breakfast Muffins

Sausage & Ham Biscuits, Plain Biscuits with Assorted Jellies

Plain Bagels with Butter & Whipped Cream Cheese

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$14 per person

The Domain

Farm Fresh Scrambled Eggs

Home Fried Red Skinned Potatoes OR Stone Ground Cheddar Grits

Hickory Smoked Bacon OR Sausage Patties

Pancakes OR French Toast with Whipped Butter & Syrup

Buttermilk Biscuits & Pepper Gravy

Fresh Whole & Sliced Seasonal Fruit

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$18 per person

Southern Morning

Buttermilk Biscuits with Pepper Gravy, Shrimp & Grits with Grated

Cheddar,

Pecan Pancakes with Whipped Butter & Maple Syrup, Farm Fresh

Scrambled Eggs, Home Style Potatoes

Grilled Honey Baked Ham, Fresh Whole & Sliced Seasonal Fruit and

Berries

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$18 per person



Country-French Breakfast

Fresh Seasonal Fruit & Berry Salad, Hot Cheese-Filled Crepes with Berries, Vanilla French Toast, Apple Wood Smoked Bacon, Country Fried Potatoes with Bell Peppers, Egg & Cheese stuffed Croissants, Spinach & Swiss Quiche
Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service
\$16 per person

ACTION STATIONS

Omelet Station

Made to Order Omelets with Ham, Onions, Sweet Bell Peppers, Mushrooms, Cheddar Cheese, Jalapeno Peppers and Salsa
\$7 per person

ADD-ONS

Assorted Cereals

\$3 per person

Waffle Iron Station with assorted Toppings

\$3 per person

Yogurt with Granola

\$3 per person



SERVED BREAKFAST

Served with Freshly Baked Muffins & Whipped Butter

Breakfast Burrito

Stuffed with Scrambled Eggs, Andouille Sausage, Scallions & Red Skinned Potatoes, Served with Fresh Salsa and Sour Cream
\$9 per person

Eggs Benedict

Two Poached Eggs on English Muffin with Canadian Bacon and Hollandaise Sauce, Served with Pan Hash Browns
\$12 per person

Breakfast Croissant

Freshly Baked Croissant filled with Scrambled Eggs, Grilled Ham & Melted Cheddar, Served with Hash Browns & Choice of Bacon or Sausage
\$11 per person

Founders' Healthy Breakfast

Egg White Omelet with Spinach & Tomatoes, Served with Fresh Fruit Salad & Side of Turkey Bacon
\$11 per person

BRUNCH BUFFETS

Sewanee Brunch 1

Mixed Salad Greens with Carrots, Tomatoes, Cucumbers, Parmesan Cheese with Apple Cider Vinaigrette
Duo of Quiches – Cheddar Bacon & Spinach Tomato
Monte Cristo with Maple Syrup and Whipped Butter
Apple Wood Smoked Bacon
Homestyle Breakfast Potato Hash with Sweet Onions and Bell Peppers
Seasonal Fruit Display with Fresh Berries
Savory Chicken Salad & Pimento Cheese Spread with a selection of Breads
Shrimp & Grits with Grated Cheddar
Chef's Choice Dessert Display
\$24 per person

Sewanee Brunch 2

Mixed Green Salad with Traditional Condiments and Apple Cider Vinaigrette
Trio of Dips, Chicken Salad, Pimento Cheese, and Hummus with Pita Chips
Duo of Quiches – Cheddar Bacon & Spinach Tomato
Selection of In House Baked Muffins
Fresh Fruit Salad with a Hint of Vanilla
Chef's Choice Petite Dessert Display
\$18 per person



REFRESHMENT BREAKS

Coffee Station

Freshly Brewed Dark Roast and Decaffeinated Coffee, 2% or Skim Milk, Half & Half and Sweeteners
\$32 per gallon

Hot Tea Station

Hot Water and Selection individually packed Tea Bags
\$32 per gallon

Hot Chocolate

Served with Marshmallows and Mints
\$3 per person

Freshly Brewed Iced Tea

Sweet and Unsweetened, Choice of Regular, Peach, and Berry Flavors
\$20 per gallon on consumption

All Day Beverage Break

Unlimited Coffee, Tea, Water, and Sodas
\$7 per person

100% Fruit Juices

Orange, Grapefruit, Cranberry and Apple Juice Served in 60 oz pitchers
\$12 per pitchers

Assorted Soft Drinks

Coke, Diet Coke, Sprite, Mellow Yellow, Dr. Pepper, Diet Dr. Pepper, Gatorade (per request), and Bottled Water
\$2.5 each

Punch and Lemonades

Classic Lemonade, Limeade, Pink Lemonade, Tropical Fruit Punch
Served in 60 oz Pitcher or punch bowl
\$4 per person

Hot Apple Cider

Homemade apple cider
\$32 per gallon on consumption

Milk

Skim Milk, 2% Milk or Chocolate Milk
Served in 60oz Pitchers or as Individual ½ Pint Boxes (per request)
\$12 per pitcher/ \$1.8 per pint

BAKERY & SNACKS

Muffins and Breakfast Breads

Chef's Choice of Three Varieties of Signature House-Baked Muffins, Brioche and Cinnamon Raisin Bread
\$4.25 per person

Assorted Bagels

Chef's selection of fresh Bagels, Served with Cream Cheese, Butter and Jelly
\$16 per dozen

Fudge Brownies and Blondies

In House made with Hershey's Chocolate
\$25 per dozen

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Granola Bars

A variety of premium individual Granola Bars
\$26 per dozen

Assorted Fruit Yogurt (7 oz. Cup)

\$26 per dozen

Fresh Seasonal Fruit and Berries

Chef's Choice of whole or sliced Fruit and seasonal Berries
Small (serves 25) \$100 Large (serves 50) \$200

Assorted Cereals

Variety of individual bowls of Cereal served with 2% Milk
\$4 per person

Homemade Cookies (choose 2 types per doz)

Choice of Chocolate Chip, Creamy Peanut Butter, Macadamia Nut,
Oatmeal Raisin
\$25 per dozen

I Scream Break!

Choice of Premium Ice Creams and Ice Cream Sandwiches
\$4 per person

THEMED BREAK PACKAGES**Tea Room**

Selection of in-house baked Scones, Mini Muffins, Financier Cakes
Chef's Selection of Petit Fours, Premium Herbal and Fruit Tea
\$16 per person

Night at the Movies

Freshly Popped Popcorn, Choice of Butter or Plain
Mini Pretzels, Nuts and Chocolate
\$10 per person

Candy Break

M&M's, Hershey Kisses, Gummy Bears, Peppermints, Skittles, and Mini
Assorted Candy Bar
\$8.5 per person

All About Snacks

Cheese Flavored Goldfish, Spiced Snack Mix
Mini Pretzels, Freshly Baked Potato Chips, Tortilla Chips and Salsa
\$9 per person

Vegetarian

Vegetable Crudite Display with Duo of Dips, Tomato Salsa, Black Bean
Dip, Guacamole,
Roasted Red Pepper Hummus, Pimento Cheese, Toasted Pita Points and
Tortilla Chips
\$12 per person



SERVED LUNCH

Priced per Entrée

Each Luncheon Entrée Includes Preset Salad, Bread & Butter Service,
Iced Water & Iced Tea

SALADS

Dressing Options: Creamy Ranch, Blue Cheese,
Apple Cider Vinaigrette, Italian, or Classic Caesar

Baby Spinach Salad

Boiled Egg, Goat Cheese, and Bacon Bits

Harvest Salad

Baby Greens, Candied Walnuts, Roquefort, and Bacon

Founders' Signature Salad

Romaine, Carrots, Red Cabbage, Tomatoes, Cucumbers, Feta

Classic Caesar Salad

Hearts of Romaine, Parmesan Cheese, and Croutons

ENTRÉE

Grilled Atlantic Salmon over Spinach with Red Pepper

Coulis, Green Beans Almondine

\$21 per person

Lemon Herbed Tilapia with Roasted Garlic Whipped

Potatoes & Green Beans Almondine

\$19 per person

Herb Crusted Pork Tenderloin with Long Grain Wild Rice Blend &

Green Beans Almondine

\$18 per person

Chicken Medallions with Champagne Cream Sauce, Roasted Garlic

Whipped Potatoes & Green Beans Almondine

\$17 per person

Chicken Piccata, Herb Roasted Baby Red Potatoes & Green Beans

Almondine

\$19 per person

Chicken Salad Sandwich on Toasted Croissant, Romaine Lettuce,

Sweet Potato Fries

\$16 per person

Quiche Lorraine, Cheddar Cheese Grits, & Fruit Cocktail Salad

\$15 per person

Portabella Steak topped with Seasonal Vegetables and Melted

Provolone served with choice of Starch (vegetarian)

\$14 per person

Three-Cheese Roasted Vegetable Lasagna with Basil Marinara

(vegetarian)

\$14 per person

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DESSERTS

Add \$3.5 per person

Cheesecake "Du Jour" with Whipped Cream & Fruit Coulis

Lime & Mint Marinated Summer Melons & Berries

Florida's Key Lime Pie with Whipped Cream & Mango Coulis

Coffee Bean Crème Brûlée

Southern Pecan Pie with Chocolate and Caramel Sauce

Italian Tiramisu Cake with Espresso & Spiced Rum

Divine Chocolate Cake with Vanilla Whipped Cream and Raspberry Sauce



LUNCHEONS

Perfect for Bridal & Baby Showers
All served with Iced Water & Iced Tea
Two Courses - \$18 per person
Three Courses - \$20 per person
Four Courses - \$24 per person

APPETIZERS

Spring Rolls

Two Spring Rolls Stuffed with Black Beans, Corn, Chicken, Smoked Gouda
Served with Chili Lime Sour Cream

Tomato, Basil & Feta Bruschetta

Presented on Crispy Crostini with a Balsamic Syrup

Shrimp Spring Rolls

With Fresh Basil, Carrots, and Cabbage with Peanut Chili Sauce

Mini Dip Trio

Petite scoops of Pimento Cheese, Black Bean Dip, and Hummus
served with Pita Points

SALADS

Dressing Option: Creamy Ranch, Blue Cheese, Apple Cider
Vinaigrette, Italian, or Classic Caesar

Baby Spinach Salad

Boiled Egg, Goat Cheese, and Bacon Bits

Harvest Salad

Baby Greens, Candied Walnuts, Roquefort, and Bacon

Founders' Signature Salad

Romaine, Carrots, Red Cabbage, Tomatoes, Cucumbers, Feta

Classic Caesar Salad

Hearts of Romaine, Parmesan Cheese, and Croutons

ENTRÉES

Duo of Salads

Savory Chicken Salad on Toasted Brioche served with Southern Ham
Salad with peas on Grilled Baguette, Served with Premium Baby Mixed
Greens with Apple Cider Vinaigrette

Chicken Marsala

Pan-Seared Chicken Breast with Marsala, Butter and Mushrooms Sauce
Served with Herbed Fettuccine Pasta and Steamed Seasonal Vegetables

Salmon BLT

Pan-Seared Salmon Served on Toasted Brioche, Smoked Bacon, Crisp
Mixed Greens, Fresh Tomato, and Peppered Mayonnaise

Quiche Loraine

Served with Creamy Cheddar Stone Ground Grits and Fresh Fruit Salad

DESSERT

Seasonal Melons & Berries Martini

Lime Marinated Fresh Fruit Salad

Key-Lime Pie

With Toasted Almonds and Mango Coulis

Chocolate Covered Strawberries

Three Cognac Infused Strawberries Dipped in Dark and White Chocolate

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HOT LUNCH BUFFETS

\$24 per person - Choice of One Entrée, Two Sides
Add Preset Salad or Additional Side for \$3 per person
Additional Entrée for \$6 per person
Served With Bread & Butter Service, Iced Water and Iced Tea

HOT ENTRÉE SELECTIONS

- Braised Beef Brisket** with Root Vegetable Garnish
 - Herb Marinated Chicken** with Lemon Caper Butter
 - Grilled Atlantic Salmon** with Red Pepper Coulis
 - Slow Roasted Pepper Tri Tip Steak** with Mushroom and Onion Sauce
 - Chicken Medallions** with Champagne Cream Sauce
 - Traditional Bone-In Southern Style Fried Chicken**
 - Herb Crusted Pork Loin** with Whole Grain Dijon Mustard Sauce
 - Lemon Herbed Tilapia**
 - Three-Cheese Roasted Vegetable Lasagna** with Basil Marinara (vegetarian)
 - Portabella Steak** Marinated and Grilled, Layered with Seasonal Vegetables and Melted Provolone (vegetarian)
- ### HOT SIDES
- Creamy Baked Mac & Cheese**
 - Long Grain Wild Rice** with Dried Fruit & Nuts
 - Garlic Whipped Potatoes**

Herb Roasted Baby Red Potatoes

Green Beans Almondine

Herb Roasted Squash & Zucchini with Onions

COLD SIDES

- Chilled Penne Salad** with Julienned Tomatoes, Basil & Pine Nuts
- Cucumber & Tomato Salad** with Pickled Red Onions
- Founders' Signature Salad**
- Classic Caesar Salad**
- Baked Potato Salad**
- Fruit and Seasonal Berries** in French Vanilla Dressing

DESSERT DISPLAY

Add \$3.5 per person (Two Choices)

Cheesecake Du Jour with Fruit Sauce

Warm Banana Nut Bread Pudding with Bourbon & Coconut Crème Anglaise

Southern Pecan Pie with Chocolate & Caramel Sauce

Florida's Key Lime Pie with Whipped Cream & Mango Coulis

Freshly Baked Premium Brownies & Blondies

Strawberry Shortcake with Whipped Cream



COLD LUNCH BUFFETS

\$22 per person - Choice of Two Sandwiches and Three Sides
Additional Side for \$3 per person
Served With Iced Water and Iced Tea

SANDWICH PLATTERS

(All condiments are served on the side)

Chicken Salad on Croissant or Wrap

Turkey, Ham, or Roast Beef wrapped in a Sundried Tomato Tortilla with Lettuce, Tomato, and Cheddar

Hard Salami & Provolone on French Baguette with Roasted Red Bell Peppers

Classic BLT - Bacon, Iceberg Lettuce, Tomato, Rye Bread, Mayo

Ham & Turkey Club Sandwich on Multigrain Wheat

Egg Salad on a Mini Brioche Roll

Tuna Salad with Onions and Celery on a Wheat Roll

Hummus and Grilled Vegetable in Sundried Tomato Tortilla (vegan)

SIDES

Penne Salad with Basil Pesto, Bell Peppers & Black Olives

Baked Potato Salad

Italian Orzo Pasta Salad, Tomatoes, Arugula, Artichoke Hearts

Southern Bean Salad with Black Eyed Peas, Smoked Ham & Fresh Sage

Quinoa Cucumber Salad with Red Onion, Roasted Red Peppers, Tossed with Low-Sodium Soy Sauce

Tri-Colored Rotini Pasta Salad

Cucumber & Tomato Salad with Pickled Red Onions

Classic Caesar Salad

Founders' Signature Salad

Fruit and Seasonal Berries in French Vanilla Dressing

Chocolate Chip, Oatmeal, and Peanut Butter Cookies

Brownies and Blondies

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SERVED DINNERS

\$30 per person – Choice of one Entrée & One Additional Course
Add \$2 per person for Duet Entrée Plates
Add \$4 per person for each additional course

PLATED APPETIZERS

Shrimp Cocktail with Jumbo Shrimp & Jack Daniel's Cocktail Sauce
Fried Green Tomatoes with Basil Pesto Goat Cheese Spread & Sage Butter Sauce
Louisiana Crab Cakes with Sweet Corn Puree & Spinach Salad

PLATED SALADS

Crispy Iceberg Wedge Topped with Blue Cheese Crumbles, Tomatoes, Bacon, and Blue Cheese Dressing
Harvest Salad - Baby Garden Greens and Apple Cider Vinaigrette, Candied Walnuts, Roquefort, Bacon Bits
Classic Caesar Salad with Parmesan Cheese, Croutons, Caesar Dressing
Baby Spinach with Warm Bacon Dressing, Boiled Egg, Shaved Red Onions, and Balsamic Reduction

PLATED ENTREES

(Includes one Starch and one Vegetable)

Shrimp and Scallop Skewers with Tomato and Corn Relish
Crab Cakes with Lemon Aioli
Tender Cut Filet Mignon with Red Wine Demi-Glace (Served Medium)
Pan Seared Free Range Chicken Stuffed with Herbed Goat Cheese topped with Creamy Champagne Sauce
Cornmeal-Crusted Scottish Salmon in a Red Pepper Coulis
Fire Roasted Pork Tenderloin served with Sweet Chili Demi-Glace
Chicken Piccata with Capers and served with Lemon Caper Sauce

Portabella Steak Balsamic & Basil Marinated & Grilled Portabella Mushroom, topped with Seasonal Vegetables & Melted Provolone (vegetarian)

Three-Cheese Roasted Vegetable Lasagna with Basil Marinara (vegetarian)

Veggie Lover's Pasta with Sautéed Seasonal Vegetables with Basil Marinara Sauce & Linguini Pasta (vegan)

STARCHES

Roasted Garlic Whipped Potatoes
Herb Roasted Fingerling Potatoes
Maple Butter Sweet Potato Medallions with Spiced Walnuts
Butter Herbed Linguini
Lemon Scented Basmati Rice
Asiago Risotto Cake

VEGETABLES

Grilled Asparagus
Broccoli with Roasted Garlic
Herb Roasted Squash & Zucchini with Onions
Sautéed Green Beans Almondine
Honey Butter Spring Carrots

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DINNER BUFFETS

\$35 per person – Choice of Two Entrees & Three Sides
Add \$4 for Additional Entrée, Add \$3 for Additional Side
Served With Bread & Butter Service, Iced Water and Iced Tea
Chef-Carved Entrees include Attendant

ENTRÉES

SEAFOOD

Lemon Herbed Tilapia

Cornmeal Crusted Salmon with Roasted Red Pepper Coulis

Blackened Grouper with Fruit Salsa +\$4

Mahi Mahi with Bacon and Almond Butter +\$4

Shrimp Scampi over Penne Pasta +\$2

Southern Style Shrimp & Grits +\$2

PORK

Herb Crusted Pork Loin with Whole Grain Dijon Mustard Sauce

Pan Seared Boneless Pork Chop with Wild Mushroom Ragout

Bourbon Honey Glazed Ham

Chef-Carved Bacon Wrapped Pork Tenderloin with Maple Apple
Onion Relish

POULTRY

Chicken Pot Pie with Carrots & Peas in Puff Pastry

Chicken Medallions with Champagne Cream Sauce

Herb Marinated Chicken with Lemon Caper Butter

Rosemary Marjoram Chicken with Wild Mushroom Sauce

Traditional Chicken Piccata in a Lemon Butter Sauce Traditional

Southern Fried Bone-In Chicken Breast

Tennessee Smoked Peach BBQ Chicken

Chef-Carved Smoked Turkey Breast with Cranberry Relish +\$8

BEEF

Meatloaf

Beef Stroganoff

Country Fried Steak with Gravy

Grilled Flank Steak with Red Wine Demi-Glace

Smoked Brisket with Root Vegetables

Slow Roasted Pepper Tri Tip Steak with Mushroom and Onion Sauce

Delmonico Steak with Au Jus +\$5

Chef-Carved Pepper-Seared Beef Tenderloin with Red Wine Demi-
Glace +\$13

Chef-Carved Prime Rib with Creamy Horseradish Sauce +\$10

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SIDES

HOT SELECTIONS

Fresh Thyme and Asiago Potatoes Au Gratin

Roasted Garlic Whipped Potatoes

Herb Roasted Baby Red Potatoes

Herb Roasted Fingerling Potatoes

Maple Butter Sweet Potato Medallions & Spiced Walnuts

Creamy Cheddar Cheese Grits

Cauliflower Gratin

Honey Butter Spring Carrots

Sauteed Squash & Zucchini

Lemon Scented Basmati Rice

Long Grain Wild Rice with Dried Fruit & Nuts

Creamy Mac 'n Cheese

Penne Pasta with Sundried Tomato Cream Sauce

Green Beans Amandine

Asiago Creamed Spinach

Fried Okra

Squash Casserole

Southern Green Beans

COLD SELECTIONS

Chilled Penne Salad with Julienned Tomatoes, Basil, Pine Nuts

BLT Pasta Salad

Quinoa Cucumber Salad

Classic Caesar Salad

Founders' Signature Salad (Romaine, Carrots, Red Cabbage, Tomatoes, Cucumber, Feta)

Harvest Salad (Spring Greens, Bacon Bits, Roquefort Cheese, Tomatoes)

Caprese Salad (Fresh Mozzarella, with Vine Ripe Tomatoes, Basil, and White Balsamic Vinaigrette)

Cucumber & Tomato Salad with Pickled Red Onions

Fruit and Seasonal Berries in French Vanilla Simple Syrup

Grilled Vegetable Display

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THEMED DINNER BUFFET

SOUTHERN STYLE BBQ

\$35 per person – Choice of Two Entrees & Three Sides

Add \$4 for Additional Entrée,

Add \$3 for Additional Side

Served with a Southern Bread Basket including Rolls,

Corn Muffins & Biscuits

Choose 2 BBQ sauces: Sweet GA Mild, Alabama BBQ,

Tangy Vinegar, or Carolina Mustard

Served with Iced Water and Iced Tea

ENTRÉES

House Smoked and Pulled Pork

Sliced Brisket in Pan Juices

Smoked Chicken with Peach BBQ Sauce

Southern Fried Chicken (Bone-in, Assorted Cuts)

Smoked Pulled Chicken

Bourbon Honey Glazed Ham sliced in pan juices

Spare Ribs +\$2

SIDES

Creamy Mac 'n Cheese

Bourbon & Molasses Baked Beans with Apple Wood Bacon

Garlic Mashed Potatoes

Herb Roasted Baby Red Potatoes

Creamy Cheddar Cheese Grits

Baked Potato Salad

Southern Bean Salad with Black Eyed Peas, Smoked Ham & Fresh Sage

Quinoa Cucumber Salad with Red Onion, Roasted Red Peppers, Tossed
with Low-Sodium Soy Sauce

BLT Pasta Salad

Tri-Colored Rotini Pasta Salad

Sweet Coleslaw

Cucumber & Tomato Salad with Pickled Red Onions

Grilled Corn on the Cob in Buttermilk

Southern Green Beans with Brown Sugar and Bacon

Squash Casserole

Founders' Signature Salad with Two dressings

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HORS D'OEUVRES

Butler-Passed or Stationary

HOT HORS D'OEUVRES

Priced per 25 Pieces

Casino Stuffed Mushrooms with Applewood Smoked Bacon, Red Peppers, Onion & Asiago \$55

Southwest Spring Rolls with Served with Chili Lime Sour Cream \$65

Louisiana Crab Cakes with Whole Grain Mustard Sauce \$80

Rosemary Skewered BBQ Shrimp \$85

Curried Chicken Satay with Thai Peanut Sauce \$60

Greek Spanakopita – Spinach & Feta wrapped in Phyllo \$70

Brie Cheese in Puff Pastry with a Raspberry Sauce \$80

Mini Kobe Beef Sliders with Cornichon \$90

En Croute Andouille Sausage with Honey Puff Pastry \$75

Mini Beef Wellingtons \$85

Teriyaki and Pineapple Beef Satay with Mango Ginger Dipping Sauce
\$75

COLD HORS D'OEUVRES

Priced per 25 Pieces

Caprese Bruschetta with Aged White Balsamic \$55

Dried Candied Figs stuffed with Chervil Cheese \$65

Sesame Seed Seared Tuna with Pickled Ginger \$90

Shrimp Cocktail Shooters - Jumbo Shrimp and Cocktail Sauce served in Jigger Glass \$70

Chicken Caesar Tart in Asiago Basket \$70

Fruit Skewers with Pineapple, Melons and Berries on Bamboo Skewers
\$50

Vegetable Spring Rolls in Rice Paper with Sweet Chili Dipping Sauce \$55

Tapenade Crostini with Roasted Red Peppers and Artichokes \$55



A LA CARTE STATIONS AND DISPLAYS

DISPLAYS

Seasonal Fruit Display with Melons, Pineapple, and Berries
Add to buffet: \$3 Station: \$5.25

Assorted Domestic and Imported Cheese Tray
Assorted Crackers, Dried Fruits, Berries and Honey
Add to buffet: \$5 Station: \$6.25

Crudités Display served with Bleu Cheese Dressing and
Herb Ranch Dip
Add to buffet: \$2.5 Station: \$3.75

Traditional Shrimp Cocktail with Classic Horseradish Cocktail
Sauce and Lemons
\$2.5 each Shrimp

Antipasto Display
Assorted Breads, Fresh Mozzarella, Grilled Vegetables and
Extra Virgin Olive Oils
Add to buffet: \$10 Station: \$7.5

Trio of Dips
Lemon Humus, Southwest Black Bean, and Pimento Cheese,
Fried Pita Points
Add to buffet: \$5 Station: \$6.5

Bruschetta Bar

Olive Oil, Kalamata Tapenade, Artichoke and Roasted Red Pepper and
Classic Tomato and Basil
Asiago and Kalamata Olive Crostini
Add to buffet: \$5 Station: \$6.25

Grilled Vegetable Display

Italian Seasonal Vegetables with Fresh Herbs Topped with an Aged
Balsamic Reduction
Add to buffet: \$3 Station: \$6

STATIONS

Pasta Station

Penne and Bowtie Pastas, Alfredo and Pomodoro Sauce
Add to buffet: \$5 Station \$8
Add Shrimp \$8
Add Grilled Chicken \$5
Add Traditional Meatballs \$5

Baked or Mashed Potato

Bacon Bits, Shredded Cheddar, Sour Cream, Whipped Butter, and
Scallions
Add to buffet: \$5 Station: \$7

Grits Station

Bacon Bits, Shredded Cheddar, Sour Cream, Whipped Butter, and
Scallions
Add to buffet: \$5 Station: \$6
Add Shrimp \$7



Mac & Cheese Bar

Shredded Smoked Gouda, Bacon Bits, Blue Cheese Crumbles, and Scallions

Add to buffet: \$5 Station: \$6

Fried Green Tomatoes Station

Hoppin' Johns, Pesto Chevre Cheese, Pimento Cheese and Corn Relish

Add to buffet: \$5 Station \$7

Fried Chicken & Pulled Pork Sliders Station

Lettuce, Tomato, Onions, Pickles, and Condiments

Add to buffet: \$6 Station \$8

CHEF-ATTENDED CARVING STATIONS

\$75 Attendant fee applies for each selection (One Attendant per 100 ppl)

Served with Warm Rolls and Butter

Pepper-Seared Beef Tenderloin with Red Wine Demi-Glace

\$12 per person

Prime Rib of Beef with Creamy Horseradish

\$9 per person

Bacon Wrapped Pork Tenderloin

\$6 per person

Smoked and Oven Roasted Turkey Breast with Cranberry Relish

\$7 per person

Honey Glazed Virginia Ham with Whole Grain Dijon Mustard Sauce

\$7 per person

THE PERFECT LATE-NIGHT SNACK

Biscuit Bar

Whipped Bacon Cream Cheese, Slice Tomatoes, Pimento Cheese, Orange Marmalade, Apple Butter, and Honey

Station: \$8 per person

Add Sausage or Bacon \$3 per person

French Fry Bar

Crinkle Fries, Steak Fries, Sweet Potato Fries, and Tater Tots with Ketchup, Honey Mustard, Shredded Cheese, Bacon Bits, Cinnamon Sugar, and Sour Cream

Station: \$7 per person

Taco Bar

Seasoned Ground Beef, Shredded Lettuce, Pico de Gallo, Shredded Cheese, and Assorted Sauces with Hard Corn and Soft Flour Tortilla Shells

Station: \$9 per person



DESSERTS

PLATED DESSERTS

Cheesecake "Du Jour" with Whipped Cream & Fruit Coulis

Lime & Mint Marinated Summer Melons & Berries

Florida's Key Lime Pie with Whipped Cream & Mango Coulis

Coffee Bean Crème Brûlée

Italian Tiramisu Cake with Espresso & Spiced Rum

Southern Pecan Pie with Chocolate and Caramel Sauce

Triple layered Chocolate Cake with Vanilla Whipped Cream and Raspberry Sauce

DESSERT CHOICES FOR BUFFET DISPLAYS & DESSERT RECEPTIONS

Lunch Buffet - Add \$3.5 per person (Two Choices)

Dinner Buffet - Add \$5 per person (Two Choices)

Dessert Receptions - Choice of Three Petit Desserts \$9 per person

Dessert Receptions - Choice of Four Petit Desserts \$12 per person

Cheesecake "Du Jour" with Fruit Sauce

Warm Banana Nut Bread Pudding with Bourbon & Coconut Crème Anglaise

Southern Pecan Pie with Chocolate & Caramel Sauce

Florida's Key Lime Pie with Whipped Cream & Mango Coulis

Freshly Baked Premium Brownies & Blondies

Strawberry Shortcake with Whipped Cream

DESSERT STATIONS

Additional \$6 per person

Bread Pudding Station

Warm Banana Nut Bread Pudding with Bourbon & Coconut Crème Anglaise

Duo of Apple & Peach Cobblers

Served with Caramel Sauce

Fruit Shortcake Station

Angel Food Cake Bowls with Assorted Fruits and Toppings

Cheesecake Station

Plain and Chocolate Cheesecake with Assorted Fruits and Toppings



BAR SERVICES

CASH BAR PRICING

(Priced by the Drink)

Domestic Bottled Beers \$4 Per Bottle

Imported Beer \$5 Per Bottle

House Wines \$6 Per Glass

Deluxe Wines \$7 Per Glass

Premium Wines \$8 Per Glass

House Liquors \$7 Per Drink

Premium Liquors \$8 Per Drink

Super Premium Liquors \$10 Per Drink

Cash Bar requires a \$75 per bar; One bartender is recommended per 100 guests Cash Bar includes 9.25% State Tax and 15% Alcohol Tax (Liquor & Wine only)

HOSTED CONSUMPTION BAR PRICING

(Priced by the Drink)

Domestic Bottled Beers \$4 Per Bottle

Imported Beer \$5 Per Bottle

House Wines \$6 Per Glass

Deluxe Wines \$8 Per Glass

Premium Wines \$9 Per Glass

House Liquors \$6.5 Per Drink

Premium Liquors \$8 Per Drink

Super Premium Liquors \$9 Per Drink

Hosted Consumption Bar requires a \$75 per Bar charge; One bartender is recommended per 100 guests 9.25% State Tax, 15% Alcohol Tax (Liquor & Wine only), and 22% Service Charge will be added to Hosted Bars



PACKAGE BAR PRICING

(Priced by the Person – Only guests over the age of 21)

All Package Bars require a two-hour minimum. Bartender fee is complimentary for all package bars. Butler passing not offered with package bars.

BEER & WINE PACKAGE BAR (per person)	2 hrs.	3hrs.	4hrs.	Add'l hr.
House House Wines, Domestic Beer (3 types), Assorted Sodas	\$14	\$18	\$22	\$3
Premium Deluxe Wines, Champagne, Domestic Beer (2 types), Imported Beer (2 types), Craft Beer (1 type), Assorted Sodas	\$18	\$22	\$26	\$4
Super Premium Premium Wines, Champagne, Domestic Beer (2 types), Imported Beer (2 types), Craft Beer (2 types), Assorted Sodas	\$20	\$26	\$32	\$5
FULL PACKAGE BAR (per person)	2 hrs.	3hrs.	4hrs.	Add'l hr.
House House Liquor, House Wines, Domestic Beer (3 types), Assorted Sodas	\$18	\$24	\$30	\$5
Premium Deluxe Liquor, Deluxe Wines, Champagne, Domestic Beer (2 types), Imported Beer (2 types), Craft Beer (1 type), Assorted Sodas	\$21	\$28	\$34	\$6
Super Premium Premium Liquor, Signature Drink (1 type), Premium Wines, Champagne, Domestic Beer (2 types), Imported Beer (2 types), Craft Beer (2 types), Assorted Sodas	\$26	\$34	\$42	\$7

*Pricing subject to change. Add 22% Service & 9.25% Sales Tax to All Selections. Menu and prices are subject to change.
Advisory: Raw or undercooked foods such as meat, poultry, fish, shellfish, or eggs may contain harmful bacteria and cause serious illness.*



CHAMPAGNE & PUNCH

House Champagne Toast \$5 Per Person

House Champagne \$25 Per Bottle

Champagne Punch \$50 Per Gallon (1 Gallon serves 16 guests)

Red or White Sangria \$60 Per Gallon (1 Gallon serves 16 guests)

Margaritas or Mojitos \$60 Per Gallon (1 Gallon serves 16 guests)

Fruit Punch \$50 Per Gallon (1 Gallon serves 16 guests)

SPECIALTY BEVERAGE BARS

Bloody Mary Bar \$9 per drink

Martini Bar \$10 per drink

Moonshine Bar \$11 per drink

HOUSE BRANDS

Pinnacle Gin

Smirnoff

Castillo Rum

Evan Williams

Sauza Gold

PREMIUM BRANDS

Tanqueray Gin

Tito's Handmade Vodka

Dewars

Bacardi

Rod & Rifle Tennessee Bourbon

Seagram's VO

Jose Cuervo Gold

SUPER PREMIUM BRANDS

Bombay Sapphire

Grey Goose

Glenfiddich

Pritchard's Spiced Rum

Buffalo Trace

Patrón Silver