



Diamond Reception Packages

This 3 Carat package includes;
Butler passed Hors d'oeuvres, & Spritzers, served for 45
mins.

Elegant Buffet Meal, service for a full hour
Dinner beverage; Sweet tea, lemonade, and coffee
Warm rolls with butter,
A choice of Cake cutting service,
or peach cobbler & banana pudding

\$23.00 Per person

7% tax, 18% service charge

Valid for a min. of 100 guests. Thursday to Sunday, after 1:00 p.m.

Hors D'ouvres	Side Items	Meats
Butler passed~ Choose 5	Choose 4	Choose 2
<p>Shrimp Cocktail, Twice Baked Baby Bliss Potatoes with Cheddar, Bacon & Chives, Fancy Fruit Sticks, Southwest Chicken Eggrolls with Guacamole Cream, Mini Garlic Knot Sliders with Smoked Pulled Pork, Wild Mushroom Risotto Cakes, Bacon Wrapped Shrimp or Scallop with Citrus Sherry Glaze, Big Boy Creole Meatballs, Firecracker Beef Satay, Grilled Chicken-Andouille Sausage Skewers, Signature Mini Turkey Club Sandwiches, Fancy Cheese & Olives Sticks, Asparagus Finger Sandwiches, Mini-Empanadas Stuffed with Chicken and Beef, Cornmeal Crusted Chicken Bites with Peach Aioli</p>	<p>Herbed Roasted Potatoes Creamy Mash Potatoes & Country Gravy Baked Potato (served with butter and sour cream) Au Gratin Potatoes Crispy Flat French Fries Southern Cornbread Stuffing Onion-Peppers White Rice & Gravy Savannah Red Rice Yellow Rice Pilaf Cheetos Crusted Macaroni & Cheese Southern Style Green Beans Lemon-Garlic Sautéed Green Beans Chef Choice Fresh Roasted Vegetables Cajun-Herbed Roasted Brussels Sprouts Buttery Corn on the Cob Homestyle Cream Corn Casserole Homestyle Squash Casserole Broccoli & Cheese Casserole Southern Style Potato Salad Home Style Macaroni Salad Roasted Veggies Pasta Salad Broccoli-Cabbage Slaw Salad Tossed Caesar Salad with Caesar Dressing House Tossed/Chopped Salad with Ranch/ Light Italian and Thousand Island Dressing</p>	<p>Marinated Grilled Chicken Breast Zesty Lemon Grilled Chicken Breast Pan Seared Bourbon Glazed Chicken Breast Spicy Cajun Grilled Chicken Breast Chicken Piccata in Lemon Sauce with Capers Demi-Glace Chicken w/ red peppers & asparagus Cajun Chicken & Sausage Pasta Grilled Chicken & Vegetable Penne in light cream sauce Best Fried Chicken in Town (bone-In) Mesquite BBQ Chicken (bone-in) Homestyle Hand Breaded Chicken Tenders Country Chicken Pot Pie Crispy Fried Fish All Day Braised Beef Tips in Gravy Beer Marinated Grilled House Sirloin Steak Traditional Beef Pot Roast Tender 6 Hours Cooked-Roast Beef & Gravy 12 hours Herb-Roasted Beef Brisket Coca-Cola Glazed Baked Ham Hand Pulled Pork BBQ House Recipe BBQ Pork Spare Ribs Sautéed Zesty Swett & Sour Pork Tips Sautéed Pork Tips in Whisky Gravy Island Style Jerk Pork Roast</p>

THREE CARAT DIAMOND MENU



Diamond Reception Packages

This 2 Carat package includes;
Select any meal in our
Dinner Banquet Menus
of \$21.00 Per person or higher
And receive complimentary
Trio Display ~fruit, cheeses, veggies
& Cake cutting service

Ask about adding Ceremony Space and additional incentives
Other restrictions may apply, upgrades available upon request.

7% tax, 18% service charge

Valid for a min. of 40 guests. Any day, after 3:00 p.m.

Diamond Reception Packages



This 1 Carat package includes;
Select any meal in our
Dinner Banquet Menus
of \$19.00 Per person or higher
And receive complimentary
Cake cutting service

Ask about adding Ceremony Space and additional incentives
Other restrictions may apply, upgrades available upon request.

7% tax, 18% service charge

Valid for a min. of 40 guests. Any day, after 3:00 p.m.