B R E A K F A S T B U F F E T S

Breakfast menus include freshly brewed coffee, tea selection and a choice of two fruit juices (orange, grapefruit, apple or cranberry). All breakfast buffets are served for an hour and a half at the prices quoted below. A minimum of (15) people are required. For Groups below the minimum, a \$100 service fee will be assessed.



THE CONTINENTAL GARDEN

7.95 per person

Sliced fresh seasonal fruit, Muffins, Danish and Breakfast breads, Bagels, cream cheese, butter and preserves

THE HEALTHY GARDEN

8.95 per person

Sliced fresh seasonal fruit, Bagels, cream cheese, butter and preserves, Individual fruit yogurts, Whole fresh fruit

THE GARDEN SELECTION

9.95 per person

Sliced fresh seasonal fruit, Muffins, Danish and Breakfast breads, Bagels, cream cheese, butter and preserves, Individual yogurts with berries and granola, egg, ham and cheese croissants

THE NOURISHED GARDEN

10.95 per person

Sliced fresh seasonal fruit, Muffins, Danish and Breakfast breads, bagels, cream cheese, butter and preserves, Assorted individual yogurts, Southern grits, Scrambled eggs, Crispy bacon and link sausage, Breakfast potatoes

BUFFET ADDITIONS

Chef attended egg & omelet station 6.95 per guest

Your guest's choice of fillings or eggs any style, *Omelet Chef required @ 75.00

Chef attended Belgian waffle station 5.95 per guest

With warm syrup, sweet butter, berry compote and whipped cream, *Chef required @ 75.00

Cheese blintzes 2.95 per guest

Cinnamon bun French toast 2.95 per guest

Kettle oatmeal w/toppings 2.95 per guest

Brown sugar, Walnuts, dried cranberries and raisins



COFFEE BREAK SOLUTIONS

BEVERAGES

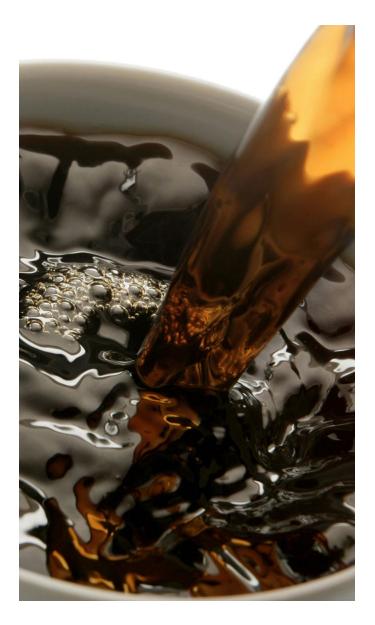
Freshly Brewed Coffee, Decaf, or Assorted Teas	\$8 per gallon
Orange, Grapefruit, Cranberry or Apple juice	\$8 per gallon
Lemonade or Fruit Punch	\$8 per gallon
Assorted soft drinks and bottled water	\$2.50 each

MORNING SUGGESTIONS

Butter Croissants	\$18 per dozen
Muffins and Danish	\$18 per dozen
Bagels with cream cheese	\$15 per dozen
Individual Yogurts	\$2 each
Granola Bars	\$2 each

AFTERNOON TREATS

Whole Fresh Fruit	\$1 each
Individual Potato Chips and Pretzels	\$1 each
Assorted Candy Bars	\$2 each
Freshly Baked Cookies	\$8 per dozen
Fudge Brownies	\$8 per dozen
Fresh Made Potato Chips with Onion Dip	\$2 per person
Chips and Salsa	\$2 per person





BREAKS

Rise & Shine

\$4.95 per person

Sliced Fresh Seasonal Fruit Muffins. Danish, and Breakfast Breads Freshly Brewed Coffee & Decaf

Must Have Coffee

\$2.95 per person

Freshly Brewed Coffee & Decaf Hot Tea Selection

Just Enough Energy

\$5.95 per person

Whole Fresh Fruit Assorted Energy Bars Bottled Water, Freshly Brewed Coffee & Decaf Hot Tea Selection

Sweet & Salty

\$5.00 per person

Assorted Candy Bars, Bowls of Snack Mix Freshly Baked Cookies, Fresh Potato Chips & Pretzels, Soft Drinks & Bottled Water

Pre-Game

\$6.00 per person

Soft Pretzels with Ball Park Mustard Fresh Popcorn, Roasted Peanuts & Crackerjacks Soft Drinks & Bottled Water

Healthy

\$7.00 per person

Fresh Vegetables with Yogurt Dip Granola Bars, Whole Fresh Fruit Fruit Smoothies & Bottled Water





BREAKS



ALL DAY BREAKS

Keep It Moving - \$7.00

Early

Muffins, Danish, and Breakfast Breads Selection of Chilled Juices Freshly Brewed Coffee, Decaf & Tea Selection

Mid-Morning

Freshly Brewed Coffee, Decaf, & Tea Selection

Mid-Afternoon

Freshly Baked Cookies Bottled Water and Assorted Sodas

Snack & Go - \$9.00

Early

Muffins, Danish, and Breakfast Breads Selection of Chilled Juices Freshly Brewed Coffee, Decaf & Tea Selection

Mid-Morning

Freshly Brewed Coffee, Decaf, & Tea Selection

Mid-Afternoon

Freshly Baked Cookies Fresh Potato Chips & Pretzels Bottled Water and Assorted Sodas



LUNCH OPTIONS

WORKING LUNCHES - \$8.95

Please Choose One of the Menu Items for your Entire Group

Smoked Turkey Croissant Club

Shaved Smoked Turkey Breast, Crisp Bacon Swiss cheese, Lettuce and Tomato Fresh Fruit and Pasta Salad

Roast Beef Kaiser

Lean Roast Beef and Cheddar Lettuce and Tomato Fresh Fruit and Pasta Salad

Grilled Chicken Caesar

Tossed Hearts of Romaine lettuce Parmesan and Garlic Croutons Topped with Sliced Grilled Chicken Bread

(Served with Freshly Brewed Iced Tea)

BOXED LUNCHES-\$6.95

Choice of

Turkey and American on Whole Wheat, Roast Beef and Cheddar on Kaiser or Ham and Swiss on Wheat Includes

Potato chips, cookie, apple and soda or water





SMALL GROUP OPTIONS





Pre-Order Plated Lunch- \$7.95

For up to 15 guest
Select from Chef's Special Lunch Menu
Served in our Restaurant with choice of beverage

Small Group Buffet - \$9.95

Served from Jumbo's Eatery with Iced Tea and Cookies

Choose One

GRAB AND GO SANDWICHES

Turkey and Swiss on Wheat Roast Beef and Cheddar Fresh Potato Chips and Whole Fruit

WRAP UP

Turkey BLT and Chicken Finger Wraps Caesar Salad and Fresh Potato Chips

BORDERLINE

Chicken Fajita Quesadillas and Beef Chili, Tortilla Chips, Queso and Salsa

COMFORT

Creamy Tomato Soup and Grilled Cheese Sandwiches Fresh Diced Fruit and Potato Chips



LUNCH BUFFETS

All Buffets are served for an hour and a half at the prices quoted below. A Minimum Guarantee of (25) Guests. If attendance is less than the minimum guarantee required, an additional \$150 service fee will apply. Menu includes iced tea service





Deli Delight - \$10.95

Mustard Potato Salad, Pasta Salad Smoked Turkey Breast, Deli Ham and Roast Beef American, Swiss and Cheddar Cheese Lettuce, Tomato, Onions and Dill Pickles Breads, Rolls and Condiments New York Cheesecake

Italiano - \$12.95

Minestrone Soup, Tossed Caesar Salad Cheese, Pepperoni and Vegetable Pizzas Penne Pasta Alfredo with Grilled Chicken Garlic Bread Sticks Tiramisu

Southern Classic - \$12.95 24.95 when used as dinner option

Mixed Greens with Assorted Dressings and Condiments Fresh Fruit Ambrosia

YOUR CHOICE OF TWO ENTREES

Fried Chicken, Barbecue Chicken, Fried Catfish, Home-style Meatloaf, Country Beef Stew, Meat Lasagna

Macaroni and Cheese Casserole Snap Beans with Onions Corn Muffins and Biscuits Peach Cobbler

Backyard BBQ - \$11.95

Mustard Potato Salad, Sliced Seasonal melon Char-grilled Hamburgers and Hot Dogs Lettuce, Tomato, Pickles, Onions and Condiments BBQ Baked Bean Corn on the Cobb Cookies and Fudge Brownies

> Add BBQ Chicken Breast \$19.95++ Add BBQ Ribs \$21.95++



LUNCH SALADS AND SOUPS



Salads- \$7.95

YOUR CHOICE OF ONE

Crisp romaine lettuce with roasted red peppers and fresh tomatoes and cucumbers topped with our homemade gorgonzola balsamic vinaigrette and homemade croutons

Shredded green papaya, cabbage, kale, carrots, zucchini and radishes with sesame dressing topped with sliced tomatoes edamame and chopped peanuts (seasonal, can

be made spicy)

Southwestern salad, black beans diced tomatoes and corn on iceberg lettuce topped with shredded cheese sliced guacamole and southwestern ranch dressing

Spinach salad with sliced tomatoes, sliced boiled egg, shredded carrots, crumbled bacon and warm bacon vinaigrette

Soups- \$3.99

YOUR CHOICE OF ONE

Creamy bacon and corn chowder

Roasted Carrot Bisque with Chic peas and sweet potatoes fresh kale and tomatoes spiced up with fresh ginger and a touch of masala curry powder

Tom Kha Gai coconut soup with kaffir lime leaf lemongrass galanga oyster mushrooms and chicken breast or tofu garnish with fresh basil and a lime twist

Chicken tortilla soup

Chicken or Seafood Gumbo (for seafood gumbo, add \$1.79 per person)



DINNER ENTREES

Entrees Include Your Choice of Soup or Salad, Fresh Vegetable of the Day, Warm Rolls and Butter, Iced Tea Service and Coffee on Request

FIRST COURSE

Garden Salad with Ranch and Vinaigrette Dressings

Iceberg Lettuce Wedge with Bleu Cheese, Crumbled Bacon, Grape

Tomato and Onions

Caesar Salad

ENTREES

Slow Roasted Tenderloin of Beef- \$18.95

Dijon and Peppercorn Crusted, Roasted Garlic Mashed

Potatoes, Mushroom and Tomato Ragout

Lemon-Thyme Salmon - \$17.95

Pan Seared with, Seasoned Rice Blend, Citrus Buerre Blanc (White Butter Sauce)

Honey-Pecan Chicken - \$15.95

Grilled and Glazed with Local Honey, Seasoned Rice Blend, Georgia Pecan Sauce.

Beef Tenderloin and Jumbo Prawns - \$19.95

Roasted Garlic Mashed Potatoes, Demi-Glace and Tomato Vinaigrette

Dessert Selections
Crème Brulee Cheesecake
Apple Caramel Cake
Chocolate Cake
Bourbon-Pecan Pie







All Buffets are served for two hour and a half at the prices quoted below. A DINNER BUFF All Buffets are served for two hour and a half at the prices quoted below. A Minimum Guarantee of (50) Guests. If attendance is less than the minimum guarantee required, an additional \$300 service fee will apply. Meny includes guarantee required, an additional \$300 service fee will apply. Menu includes iced

tea service and coffee service on request.

Creative Mix - \$19.95

Garden Salad with Condiments and Dressings Diced Seasonal Fruit, Pasta Salad

CHOICE OF TWO ENTREES

Lemon-Pepper Chicken, Roast Beef au jus, Roast Pork Loin with Raisin Sauce Tilapia with Lemon Butter, Turkey and Gravy, Meat or Vegetable Lasagna

CHOOSE ONE- Blended Rice, Red Potatoes or Macaroni and Cheese

> Fresh Vegetable Medley Warm Dinner Rolls Chef's Selection of Cakes and Pies

Southern Designer - \$18.95

Garden Salad with Condiments and Dressings Country Potato Salad, Creamy Cole Slaw **CHOICE OF TWO ENTREES**

BBQ Pork Ribs, Fish and Grits, Ham Steaks with Pineapple Fried or BBQ Chicken. Roast Beef with Mushroom Gravv Macaroni and Cheese Casserole Southern Green Beans with Onions Buttermilk Biscuits and Corn Muffins Peach Cobbler with Vanilla Ice Cream

Mediterranean- \$17.95

Tossed Caesar Salad Tomato-Basil Mozzarella Salad Italian Sausage with Sweet Peppers and Onions Chicken Marsala, Penne Pasta Marinara Vegetable Ratatouille Garlic Bread Sticks Tiramisu

Premium - \$21.95

Mixed Greens with Condiments and Croutons, Served with Ranch and Italian Dressings Dill Cucumber Salad Herbed Chicken with Saffron Rice and Tomato Vinaigrette Sliced Sirloin of Beef smothered in Mushroom Ragout Herb Roasted Potatoes Medley of Fresh Vegetables Warm Dinner Rolls Seasonal Fruit and Strawberries, and Whipped Cream Chef's Pastry Table







RECEPTION STATIONS & DISPLAYS







Price is for 50 persons

IMPORTED AND DOMESTIC CHEESE DISPLAY - \$125 Sliced Baquettes and Water Crackers

CRAB, ARTICHOKE AND SPINACH DIP - \$100 With Tortilla Chips

FRESH VEGETABLE DISPLAY - \$50.00 Onion and Bleu Cheese Dips

FRESH FRUIT DISPLAY - \$50.00

MEDITERRANEAN STATION \$140

Grilled Vegetables, Olives, Fresh Mozzarella, Cured Meats, Hummus and Pita Chips

FRUIT AND MILK CHOCOLATE FONDUE - \$100

Diced Fresh Fruit Display with Strawberries, Marshmallows and Pound Cake

PASTA STATION - \$100

Penne, Cheese Tortellini, Marinara and Alfredo Sauce, Fresh Basil, Parmesan, Roasted Garlic, Red Pepper

Roaster Stations Pre-Sliced to the Perfect Size

A Whole Boneless Turkey with Legs (serves 50) Rolls, cranberry relish, and honey mustard \$125.00

> Baked Honey Glazed Ham (serves 50) Rolls, and honey mustard \$160.00



HORS D'OEUVRES







Tortilla Chips, Chili con Queso and Salsa \$4.95 per pound
Fresh Potato Chips with Onion Dip \$4.95 per Pound

Mixed Nuts \$5.95 per Pound

PRICES BELOW ARE PER 50 PIECES (Prices do not include a server fee for passed Hors d' oeuvres)

Chicken Fingers, Honey Mustard and BBQ Sauce \$95

Meatballs, gravy, Italian, BBQ or Marinara \$60

New Orleans Style Crab cakes with Spicy Remoulade \$70

Coconut-Curry Chicken Satays \$70

Vegetable Spring Rolls with Sweet and Sour Sauce \$60

Buffalo wings with Celery and Bleu Cheese \$60

Poached Shrimp on Ice \$120

Roasted Tomato Bruschetta \$65

Mini Chicago Style Pizza \$60

Assorted Finger Sandwiches \$40

Melon and Prosciutto \$70

Petite Franks in Puff Pastry \$35



BAR OPTIONS

HOST SPONSORED BAR PER PERSON

Served From Our Cocktail Lounge Bar and designed to assist your budget guidelines. The packages are priced per person, and are charged based on the guarantee or actual attendance, if higher.

First Hour \$11.00 Second Hour \$6.25 Each Additional Hour \$6.25

HOST SPONSORED BAR PER DRINK

Served from our Jumbo's Lounge Bar, bartender fee required Cocktails \$6.00 and up Domestic Beer \$3.00 Premium and Imported Beer \$5.00 Select Wine \$4.00 Bottled Water/ Soft Drinks \$2.00

CASH BARS

(When bar is set up in room cashier or bartender fee is required, Minimum 50 Guests)

This Package includes a Full Bar Setup.
Cocktails \$7.00
Domestic Beer \$4.00
Premium and Imported Beer \$5.00
Select Wine \$6.00
Bottled Water/ Soft Drinks \$2.00

No fees or Minimum required for Our Jumbo's Lounge Bar at host bar prices

BOTTLES

Champagne \$20.00 Wine Cabernet Sauvignon/Chardonnay \$21.00

LABOR CHARGES

Bartenders: \$50.00/each up to four (4) hours Cashiers: \$50.00/each up to four (4) hours









AUDIO VISUAL

Flipchart / w markers (3M Paper) \$40 - 1 Flipchart Stand - 1 Flipchart Pad - 4 Flipchart Markers - Extra Markers \$1.00 each
LCD Projector
LCD Projector Package\$225 LCD Projector LCD Stand Screen Power Cord
Screens\$50 5' Tripod Screen 6' Tripod Screen 7' Tripod Screen 8' Tripod Screen
Cables\$18 - 25'-50' VGA Extension - 100' VGA Extension\$12 - 25' Extension Cord (a/c) with Power Strip - 25'-50' XLR Speaker Cables - 100' XLR Speaker Cables\$12
Power Point Presentation Mouse \$45 - Wireless Remote Control
Power Strip and Extension Cords\$18 6 plug power strip Industrial extension cords
Projector/ TV carts
Microphones\$95 - Wireless Lavaliere Microphone - Wireless Hand Held Microphone -Wired handheld Microphone with Stand\$40

Other Meeting Accessories

-Deluxe full length Podium	.\$100
-Conference Phone (Speaker	
Phone)	\$75
-Dry Erase Marker Board	
w/easel	\$40
-Easel	\$15
-42" Flat Panel Television	.\$175
-DVD Player	\$70



