

- o Includes: all necessary disposable plates, cups, napkins, and utensils
- o Appropriate taxes and service charges will apply to serviced events
- o Appropriate Delivery Fees will apply for all non-serviced events – (\$30 delivery or \$40 for delivery w/ pick up)
- o Minimums will apply, please call for more information
- o Prices listed are per person (unless otherwise noted)

BAKER’S SELECTION: \$4.5

Assortment of muffins and pastries (2 pieces per person)

FARM HOUSE BREAKFAST: \$12

Fluffy scrambled eggs
 Choice of oatmeal or grits
 Applewood smoked bacon
 Country sausage
 Home style hash brown potatoes
 Fresh baked biscuits
 Fresh cut seasonal fruit
 Butter, preserves and condiments

SAVANNAH SUNRISE: \$7.5

Assortment of muffins and pastries
 Fresh cut seasonal fruit
 Chocolate chip breakfast bites

SANDWICH STARTERS: \$8.5

Variety of breakfast sandwiches (may include bacon, egg, cheese or sausage on wrap, croissant or bagel)
 Fresh cut seasonal fruit
 Chocolate chip breakfast bites

BREAKFAST BEVERAGES: (Prices Below)

Individual bottled juices \$1.50 each
 Bottled spring water \$1.00 each
 Assorted canned sodas \$1.25 each
 Full coffee service \$1.95 per guest
 Hot tea service \$1.95 per guest



- o All sandwiches are served as wraps.
- o Served with chips plus one side, pickle spears, cookies & dessert bars with appropriate condiments.
- o Individual boxed lunches are available for an additional \$1 per person. Includes same as above but with cookies and a utensil pack.
- o Sandwich selections should be no less than 4 per variety.
- o Same sides should be ordered for entire group.
- o Additional sides: \$2 per person.

\$10 per person (plus tax and service charge)

TURKEY CLUB

Applewood smoked bacon, hummus, sharp cheddar cheese, lettuce and tomato.

WHISKEY CHICKEN

Sweet bourbon-soy-glazed chicken with pineapple, lettuce and tomato.

ITALIAN

Pit ham, pepperoni, salami and a blend of melted cheeses.

TUSCAN VEGGIE

Grilled asparagus with goat cheese, roasted red pepper, fresh cucumber, tzatziki, lettuce and tomato.

BEEF PHILLY

Thinly shaved beef dipped in a rosemary au jus, with sautéed peppers, onions and melted cheese.

B.L.T.

Applewood smoked bacon with fresh tomato, spring mix greens, and sriracha aioli.

CHUNKY CHICKEN SALAD

Seasoned white-meat chicken salad, with fresh peppers, onions, celery, cucumber and spring greens.

BRAISED PORK SHOULDER

Slow cooked, beer braised pork shoulder with pineapple salsa, sriracha aioli, lettuce and tomato.

SIDES:

- Cole Slaw
- Potato Salad
- Broccoli Slaw
- Seasonal Fruit Salad
- Chips
- Mixed Green Salad w/ 2 Dressings

HOME-MADE SOUPS:

Sold by the gallon. One-gallon serves ~20 people. \$32 per gallon.

- o Loaded Baked Potato Soup
- o Chicken Noodle Soup
- o Chili
- o Minestrone

Individual Piece Appetizers

- Prices are per serving
- Serving size is one piece per guest

JALAPENO BACON POPPERS (S)\$4
Fresh jalapenos stuffed with seasoned cream cheese and wrapped with bacon

MINI BEEF WELLINGTON.....\$5
Beef tenderloin chunks topped with duxelles and dijon and wrapped in prosciutto and puff pastry

GOAT CHEESE & ASPARAGUS\$3
Roasted asparagus, goat cheese and prosciutto on flaky puff pastry

FINGER SANDWICHES\$3
Roma with sriracha aioli, and cucumber with seasoned cream cheese

SMOKED SALMON\$4
Thinly sliced cold-smoked salmon with seasoned cream cheese on a cucumber boat

TWO-DIP VEGGIES.....\$3
Fresh vegetables alongside fresh hummus and tangy ranch dip

PULLED PORK\$4
Banh mi-style crostini with beer-braised pulled pork, sriracha aioli, cilantro and pickled vegetables

Platters and Displays

- Priced per person (unless otherwise marked)

CRUDITE DISPLAY\$3
A seasonal variety of fresh vegetables w/ dip

GRILLED VEGETABLE DISPLAY.....\$5
A variety of seasoned, roasted and grilled vegetables displayed on a hot iron platter with balsamic glaze

BRIE EN CROUTE\$60
(Priced per wheel and serves 15 - 20 people)
Brie wheel topped with berry compote and wrapped in a puff pastry

FRUIT AND CHEESE PLATTER\$6
Served with seasonal fruit, olives, nuts, honey and crackers

PITA DIP DUO\$4
Creamy spinach-artichoke and hummus dips served with hand-cut pita chips

CHARCUTERIE BOARD.....\$7
A variety of sliced meats, pickled vegetables and sauces served with grilled crostini

COOKIES & SWEETS.....\$4
A variety of cookies and other sweets such as petit fours, mini brownies, and dessert bars

Hot Buffet Menu

- o Includes one (or more) entrées, 1 salad, 3 sides, rolls, dessert, and iced tea
- o Minimum 25 people
- o Appropriate delivery fees will apply for all non-serviced events
- o Service may be required depending on headcount and chosen menu
- o Includes all necessary disposable plates, cups, napkins, utensils and tablecloth
- o For wedding packages, substitute your dessert (-\$3 per person) with apps or stations (at cost)

SIGNATURE BUFFET

Single Entrée\$15
 Additional Entrée.....\$5

Entrée Choices:

- ALFREDO PASTA
- BAKED HAM with orange glaze
- BBQ PULLED PORK
- HERB ROASTED CHICKEN
- MEAT LOAF with brown sugar, tomato glaze
- SOUTHERN FRIED CHICKEN

Dessert Choices:

- Apple, Berry or Peach Cobbler
- Banana Pudding
- Chocolate Oreo Delight

PREFERRED BUFFET

Single Entrée\$19
 Additional Entrée.....\$6

Entrée Choices:

- BEEF TENDERLOIN with horseradish sauce
- GRILLED CHICKEN BREAST on spinach bed
- PORK TENDERLOIN with orange glaze
- POT ROAST with roasted veggies
- SALMON with herb butter
- SLICED PRIME RIB with peppers and onions

Dessert Choices:

- Apple, Berry or Peach Cobbler
- Raspberry Almond Tart
- Banana Pudding
- Bread Pudding with Caramel Bourbon Sauce
- Chocolate Oreo Delight

Salads

- Mixed Green Salad
- Caesar Salad
- Spinach Salad

Sides

- Macaroni & Cheese
- Traditional Mashed Potatoes
- Herb Roasted Red Potato Wedges
- Rice Pilaf
- Garlic & Herb Pasta
- Southern-Style Green Beans
- Skillet Corn
- Collard Greens
- Roasted Seasonal Vegetables
- Glazed Carrots



- o Added to a buffet
- o Appropriate Delivery Fees will apply for all non-serviced events
- o Service may be required depending on headcount and chosen menu
- o Includes all necessary disposable plates, cups, napkins, utensils and tablecloth

SLIDER STATIONS

Priced per slider

- FRIED GREEN TOMATO BLT\$3
With bacon, lettuce and sriracha aioli
- BBQ PULLED PORK\$3
Slow cooked pork shoulder marinated in a BBQ sauce and topped with slaw
- PARMESAN CRUSTED HAM\$2
Ham and cheese sliders brushed with worcestershire, parmesan and caramelized onion
- BEEF TENDERLOIN\$4
Marinated, slow cooked beef tenderloin with a creamy horseradish sauce

CARVING STATIONS

Priced per person

- BEEF TENDERLOIN\$8
Served with mini rolls and creamy horseradish sauce
- SLOW-COOKED PIT HAM\$4
Served with mini rolls and grainy mustard
- PORK TENDERLOIN\$6
Served with mini rolls and creamy horseradish sauce

OTHER STATIONS

Priced per person

- BBQ SUNDAES\$6
Layers of BBQ pork, baked beans, jalapeno cheddar corn bread & coleslaw
- PORK ROMAINE BOAT\$6
Hawaiian-glaze pulled pork with coleslaw, pineapple salsa served in a baby romaine boat
- SHRIMP AND GRITS\$7
Shrimp with savory sausage gravy over parmesan cheese grits
- TACO STATION\$7
Includes various toppings, such as peppers, onions, lettuce, tomato, salsa, etc. with soft flour tortillas. Your choice of two proteins: Pork, Beef, Chicken, or Salmon (+\$3)

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- Service may be required depending on headcount and chosen menu
- Additional appropriate taxes and service charges may apply
- Prices are per person (unless otherwise marked)

CUSTOM BUFFET PACKAGES

BUILD YOUR OWN FAJITA BAR\$16

- Your choice of two proteins: pork, beef, chicken, or salmon (+\$3) seared with peppers and onions in a Mexican spice blend
- Toppings included: shredded lettuce, salsa, cheddar cheese, sour cream, hummus, olives and jalapenos
- Sides included: warm flour tortillas, choice of black beans or skillet corn, red rice, and cookies
- Sweet and unsweet iced tea

LOW COUNTRY BOIL\$22

- Herb-roasted chicken & low country boil
- Low country boil includes: smoked sausage, corn on the cob, boiled red potatoes, onions, and jumbo steamed shrimp in the shell
- Sauces included: lemon and cocktail sauce
- Sides included: baked beans, sweet coleslaw, jalapeno cheddar corn bread, and cobbler
- Sweet and unsweet iced tea
- If cooking is on site, service is required

RECEPTION PACKAGES

LIBERTY PACKAGE\$22

- CARVING STATION: Slow Cooked Pit Ham
- APPETIZER: Finger Sandwiches
- DISPLAY: Crudité Display
- DISPLAY: Fruit & Cheese Platter
- DISPLAY: Pita Dip Duo
- DISPLAY: Cookies and Sweets
- Iced Tea and Bottled Water

CHIPPEWA PACKAGE\$30

- CARVING STATION: Beef Tenderloin
- APPETIZER: Finger Sandwiches
- DISPLAY: Brie en Croute
- DISPLAY: Crudité Display
- DISPLAY: Fruit & Cheese Platter
- DISPLAY: Pita Dip Duo
- DISPLAY: Chilled Shrimp w/ Cocktail Sauce
- DISPLAY: Cookies and Sweets
- Iced Tea and Bottled Water

LAFAYETTE PACKAGE\$35

- CARVING STATION: Beef Tenderloin
- APPETIZER: Finger Sandwiches
- APPETIZER: Smoked Salmon
- DISPLAY: Brie en Croute
- DISPLAY: Grilled Vegetable Display
- DISPLAY: Fruit & Cheese Platter
- DISPLAY: Pita Dip Duo
- DISPLAY: Chilled Shrimp w/ Cocktail Sauce
- DISPLAY: Cookies and Sweets
- Iced Tea and Bottled Water

