

# DINNER BUFFET MENUS



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— Prices Subject to Change —

## **Dinner Buffet Selections**

To create your own menu and ensure you have a balanced selection with enough cuisine for your guests, please choose a minimum of:

**1 Salad, 1 Entrée, 2 Vegetables and 1 Starch.**

Additional choices may be selected to enhance your menu.

We also have an extensive array of Passed Hors d'Oeuvres, shown below.


We are proud to offer locally grown and organic options based on seasonal availability and when competitively priced.

### **Passed Hors d'Oeuvres**

Enhance your party with these starters or choose to have a party with passed hors d'oeuvres only.

Pricing is based on 1.25 pieces per person.

Passed Hors d'Oeuvres are available with full service events only.

**Wild Mushroom Salad on a Crostini – \$2.25** 

**Wild Mushroom Duxelle – \$2.50** 

Served on an herb grit cake

**Apricot Canapés – \$2.25** 

Dried apricots stuffed with blue cheese, crusted with toasted pistachios and drizzled with honey

**Fruit Skewers with Coconut Dipping Sauce – \$2.50** 

Includes cantaloupe, honeydew, pineapple and a strawberry

**Sun Dried Tomato and Fresh Mozzarella Arancini – \$2.50** 

Crispy sun dried tomato risotto stuffed with fresh mozzarella

**Roasted Ratatouille and Goat Cheese Tartlet – \$2.50** 

**Mini “Loaded” Baked Potato – \$2.25** 

With Cheddar cheese, chives, sour cream and bacon

**Quail Egg in a Nest – \$3.50**

With arugula pesto in a sweet potato nest

**Roasted Pineapple Encased in Goat Cheese  
and Rolled in Almonds – \$2.25  **

**Mini Chili Relleno Tartlets – \$2.00 **


Roasted poblano peppers, Chihuahua cheese  
and pico de gallo in a black bean shell

**Mac 'n Cheese Balls – \$2.75 **

With a light breading

**Plum Tomato and Feta with Basil Bruschetta – \$2.25 **

**Tuscan White Bean, Rosemary,  
Tomato and Olive Bruschetta – \$2.25 **

**Artichoke, Roasted Red Pepper,  
Caper and Mozzarella Bruschetta – \$2.25 **  
Finished with balsamic reduction

**White Cheddar, Praline Pecan and Fig Tartlet – \$2.25 **

**Mini Caprese Skewers with Basil Vinaigrette – \$2.25  **

**Hummus Shooters – \$2.75  **

Garlic hummus and roasted red pepper hummus  
layered in 2-ounce shooter glasses with carrot and celery sticks

**Herb Mashed Potato Pinwheel – \$2.00 **

In puff pastry with horseradish cream and garnished with chives

**Georgia Hushpuppy filled with  
Shrimp and Crawfish Étoufée – \$2.50**

**Shrimp and Grits – \$3.50**


Low country shrimp and corn ragout on a grit cake

**Bacon and Vidalia Onion Strudel – \$2.50**

Caramelized Vidalia onions, bacon  
and cream cheese in a light, flaky pastry

**Vidalia Onion Strudel – \$2.50** 

Caramelized Vidalia onions and  
cream cheese in a light, flaky pastry

**Mediterranean Strudel filled with Roasted Red Peppers,  
Artichoke Hearts and Greek Olives – \$2.50** 

**Mini Chicken Pot Pie – \$3.00**

**Raspberry and Brie en Croute – \$3.25** 

With Melba sauce

**Smoked Salmon and Dill Tartlet – \$3.00**

**Island Shrimp and Pineapple Skewer  
with Coconut Sauce – \$3.00** 

**Grilled Thai Beef Satay with Chimichurri Sauce – \$3.00**

**Grilled Beef Satay with Raspberry Chipotle BBQ Sauce – \$3.00**

**Thai Chicken Skewers with Sesame Ginger Sauce – \$2.75**

**Mini Chicken Wellington with Tarragon Dijon Aioli – \$3.25**

**Mini Beef Wellington with Champagne Mustard – \$3.25**

**Chicken and Waffles – \$3.00**

Crispy Belgian-style waffles topped with Talk of the Town pecan crusted chicken  
and drizzled with a sweet maple syrup

**Chicken Chicharrones – \$3.50**

With spicy mustard and roasted tomato,  
garnished with fried sage and microgreens

**Sliced Quail Breast on a Mini Fried Green Tomato  
with Onion Marmalade – \$3.00**

**Mini Fried Green Tomato and Pimento Cheese – \$2.75**

Mini fried green tomato with aged cheddar and roasted red pepper pimento cheese and topped with spicy green tomato chow chow

**Salmon Pastrami on Crispy Latke with Onion  
and Caper Gremolata – \$3.00**

**Basil and Crab Salad on Cucumber with Melon – \$3.00** 

**Candied Bacon Topped with Spiced Apples and Blue Cheese – \$3.00** 

**Parmesan Cup Filled with Hummus and Tabbouleh – \$3.00** 

**Smoked Trout Mousse Stuffed Vol au Vent  
with Tomato and Lemon Confit – \$3.00**

**Smoked Chicken Salad with Grapes on a Gingersnap – \$3.00**

**Blue Cheese and Candied Pecan  
with Truffle Honey in an Endive Cup – \$3.00**  


**Savory Smoked Salmon Cheesecake  
with Capers and Herb Sour Cream – \$3.00**

**Grilled Chorizo, Bell Pepper and Manchago Cheese Skewer  
with Adobo Vinaigrette – \$3.00**


**Lobster Bisque Cappuccino Shooter – \$3.00**

**Thai Ginger Coconut Soup Shooter – \$3.00**  

**Chilled Spicy Watermelon Soup Shooter – \$3.00**  

**Chilled Spanish Gazpacho and Shrimp Shooter – \$3.00**   
A refreshingly cold summertime soup served in a tall shot glass  
with a garnish of shrimp cocktail


**Chilled Yukon Gold Vichyssoise Soup Shooter – \$3.00**  

**Tomato Bisque and Mini Grilled Cheese Soup Shooter – \$3.00**   
Warm tomato bisque served in a tall shot glass with a wedge of grilled cheese on the side

**Egg Salad with Chives Mini Finger Sandwich – \$3.00**

**Curry Apple Chicken Salad Mini Finger Sandwich – \$3.00**

**Aged Cheddar and Roasted Pepper Pimento Cheese  
Mini Finger Sandwich – \$3.00 **

**Tomato, Cucumber and Basil Goat Cheese  
Mini Finger Sandwich – \$3.00 **

**Smoked Salmon and Cucumber Mini Finger Sandwich – \$3.00**

**Brie, Fig and Prosciutto with Mango Chutney  
Mini Finger Sandwich – \$3.00**

**Georgia Coast Shrimp Salad Mini Finger Sandwich – \$3.00**

**Mini Great South BBQ Slider – \$3.00**

**Sausage, Cheddar and Leek Stuffed Mushrooms – \$2.75**

**Maryland-Style Crab Stuffed Mushrooms – \$3.25**

**Mushrooms Rockefeller – \$2.75 **

Oven roasted mushrooms  
filled with creamy spinach Parmesan

**Low Country Crab Salad in Pastry Puff – \$3.50**

**Mini Maryland Crab Cakes  
with Lemon Caper Remoulade – \$3.50**

**Ahi Tuna on Wonton Crisp – \$3.50**

Sesame encrusted seared tuna served with sweet chili  
and tamarind aioli and seaweed salad on a wonton crisp

**Bay Scallop Ceviche with Avocado Mousse  
in a Crisp Tortilla Shell – \$3.50**

**Moroccan Spiced Minced Lamb Skewer  
with Cucumber Yogurt – \$3.50**

**Sliced Asian Duck Breast with Sweet and Spicy Slaw  
and Crushed Peanuts on an Edible Spoon – \$4.00**

**Sliced Beef Tenderloin, Oven Dried Tomato,  
Micro Herbs and Horseradish on an Edible Spoon – \$4.00**

**Poached Lobster and Tarragon Goat Cheese Tostada  
with Smoked Sea Salt – \$4.00**

**Lobster Arancini – \$3.75**

Crispy risotto stuffed with lobster



## Salads

*Please choose a minimum of 1.*

***The following selections are \$3.50 for 1 or \$5.50 for 2:***

**Classic Caesar** 

With homemade croutons and Parmesan cheese and finished with a creamy dressing

**Classic Garden Salad** 

With vine-ripened tomatoes, cucumbers, carrots and homemade croutons; finished with your choice of dressing

**Classic Greek Salad** 

With vine-ripened tomatoes, cucumbers, red onion, niçoise olives, homemade croutons and Feta, and finished with Greek dressing

**Honey Mustard Spinach Salad**  

With sliced cremini mushrooms, red onion and sunflower seeds, and finished with a honey mustard dressing

**Bacon Blue Salad**

With Applewood smoked bacon, Gorgonzola and homemade croutons, and finished with a balsamic vinaigrette

**Couscous Salad** 

With dried fruit and almonds, and finished with an olive oil champagne dressing

***The following selections are \$4.75 for 1 or \$7.50 for 2:***

**Caesar Pasta Salad** 

Campanelle pasta with romaine lettuce, fried capers, croutons, Parmesan and roasted pine nuts with Caesar dressing

**Spring Vegetable Melange** 

Shredded lettuce, baby spinach and carrot ribbons with tomato and cucumber in a tomato, lemon and dill vinaigrette thickened with tangy goat cheese



**Sunshine Salad**  

With bibb lettuce, radicchio, Mandarin oranges, toasted almonds and goat cheese, and finished with a raspberry vinaigrette

**Blue Cheese Baby Spinach Salad**  

With asparagus, dried cranberries and pistachios, and finished with a blue cheese vinaigrette

**Insalata Caprese**  

With vine-ripened tomatoes, fresh mozzarella, arugula and cracked black pepper, and finished with a basil vinaigrette

**Baby Romaine Salad**  

With red grapefruit, praline walnuts and Gorgonzola, and finished with a pomegranate port wine vinaigrette

**Mango, Jicama and Cucumber Salad**  

With Frisée and toasted macadamia nuts, and finished with a blood orange passion fruit vinaigrette

**Grilled Vegetable Salad**  

Over mixed greens with Parmesan, and finished with a sherry vinaigrette

**Italian Focaccia Salad** 

With arugula, mixed baby greens, niçoise olives, pine nuts, grape tomatoes and Parmesan, and finished with a white balsamic vinaigrette

**Watermelon and Heirloom Tomato Salad**  

Dressed with Feta and candied pecans over assorted baby greens, and finished with a basil vinaigrette

**Smoked Gouda and Apple Salad**

With candied walnuts, craisins and a creamy maple Dijon dressing

## Entrées

*Please choose a minimum of 1.*

**The following selections are \$9.95 for 1 or \$15.00 for 2:**

### **Pecan Chicken Breast**

With peach Dijon sauce

### **Mediterranean Chicken Breast**

With artichokes, roasted red peppers, caramelized red onion,  
Feta and a lemon basil sauce

### **California Chicken Breast**

Cilantro lime grilled chicken breast  
garnished with cherry tomatoes and an avocado cream sauce

### **Chicken Breast Forestiere**

With mushrooms, bacon, onions and a red wine chicken jus

### **Chicken Picatta**

Pan sautéed with lemon and artichokes, and finished with a basil sauce

### **Island Grilled Chicken Breast**

With mango salsa, grilled red onions, roasted peppers,  
fresh cilantro and lime

### **Herb Roasted Eight Cut Bone-In Chicken**

With a mild mustard cream sauce

### **Chicken, Feta, Spinach and Bell Pepper Roulade**

With a lemon artichoke sauce

### **Traditional Coq au Vin**

Tender bone-in chicken thighs slow braised in red wine and herbs

### **Southern Fried Eight Cut Bone-In Chicken**

With pepper gravy

### **Southern Smoked BBQ Pork**

With BBQ sauce and yeast rolls

### **Chili Rubbed Pork Ribs**

Glazed in a honey lime demi-glace

**Applewood Smoked Pork Ribs** GF

Tossed with a sweet and tangy BBQ sauce

**Beef Bourguignon**

Tender beef tips braised with wine, herbs, mushrooms, onions and carrots

**Sliced Beef Sirloin**

Prepared with your choice of the following:

Red Wine Mushroom Sauce

Forestiere with mushrooms, bacon, onions and a red wine chicken jus

Ginger Szechuan glazed with fried rice noodles and scallions

Au Poivre with cognac and a touch of cream

Saltimbocca rolled with prosciutto and mozzarella with a white wine sage demi-glace

**Meatloaf**

In a rich tomato demi-glace

**Caribbean Meatballs**

With grilled pineapple, mango, red peppers and onions

**Italian Meatballs**

In a rich Gorgonzola sauce

**Bavarian Sausage Hot Pot**

With braised red cabbage and apples

**Spanish-Style Chorizo**

With sautéed peppers, onions and tomatoes

***The following selections are \$14.95 for 1 or \$21.00 for 2:***

**Mustard Dill Crusted Atlantic Salmon**

Drizzled with spiced honey

**Asian Grilled Atlantic Salmon**

Glazed with sweet and spicy sesame-ginger sauce

**Potato Wrapped Atlantic Salmon** GF

With herb beurre blanc

**Blackened Salmon** GF

With spicy corn coulis

**Baked Tilapia**

Stuffed with spinach and cremini mushrooms,  
and finished with an herb white wine sauce

**Sautéed Flounder Meuniere**

With a parsley lemon butter sauce

**Cornmeal Crusted Trout**

With grilled tomato and caper ragout

**Cobia**

Chili pepper and sea salt seared Cobia  
with pickled red onions and a lemon herb broth

**Sliced Bistro Beef Tender**

With green peppercorn sauce

**Brown Sugar Pecan Pork Loin**

Served with peach chutney sauce

**Honey Dijon Roasted Pork Loin**

With madeira jus

**Slow Roasted Jerk Pork Loin** 

With tropical chutney

**Jumbo Shrimp Scampi** 

In a light garlic herb and butter sauce

**Jumbo Shrimp with Pernod Sauce** 

Sautéed with tarragon, tomato and Pernod sauce

**Teriyaki Jumbo Shrimp**

Grilled with teriyaki and ginger glaze

**Blackened Jumbo Shrimp** 

With a Creole vegetable sauce

**Tender Braised Lamb**

In a light green curry coconut sauce

**Grilled Quail Kabobs** 

With a Georgia peach and bourbon BBQ sauce

**The following selections are \$19.95 for 1 or \$25.00 for 2:**

**Grouper Orleans** 

Sautéed grouper topped with lump crab, shallots, rainbow chard and a rich butter sauce

**Peppercorn Smoked Jumbo Scallops** 

With rosemary and sweet corn purée

**Seared Jumbo Scallops** 

In ginger and garlic chili sauce

**Hickory Grilled Jumbo Shrimp and Scallops**

Glazed in a bourbon peach BBQ sauce

**Sautéed Mediterranean Grouper**

Crusted with black olives and panko

**Sliced Choice Beef Tenderloin with Wild Mushroom Salad**

**Sliced Choice Beef Tenderloin with Cabernet Jus**

**Simply Seared Ahi Tuna**

With citrus soy scallion butter

**Jumbo Lump Crab Cake**

With roasted red pepper and dill coulis

**Roasted Pork Loin Florentine** 

Stuffed with mushrooms, spinach and goat cheese, served with a fire-roasted tomato sauce

*All Entrées include Dinner Rolls and Butter  
Exceptional Assortment of Artisan Breads at Table \$1.50 pp*

## Vegetables

*Please choose a minimum of 2.*

**The following selections are \$3.00 for 1 or \$4.50 for 2:**

**Steamed Broccoli** 

With toasted almonds and garlic butter

**Steamed Green Beans** 

With walnuts, roasted red peppers and lemon dill butter

**Stir Fry Asian Vegetable Medley**

With tamari ginger butter

**Sautéed Vegetable Medley**

With herb infused olive oil

**Steamed Carrots** 

With orange, tarragon and honey butter glaze

**Roasted Ratatouille Vegetables** 

In an herb tomato sauce

**Roasted Root Vegetables** 

**Chef's Choice of Seasonal Vegetables** 

**Grilled Summer Vegetables with Herb Oil** 

**Roasted Tomato**

Crusted with Provençal bread crumbs

**Corn and Lima Bean Succotash** 

With an herb vegetable broth

**Southern-Style Collard Greens** 

A Southern specialty, slow braised with garlic, onions, white vinegar and smoked bacon

**Grilled Corn on the Cobb** 

With butter, chilies and Cohita cheese

***The following selections are \$4.50 for 1 or \$7.00 for 2:***

**Haricot Vert Lyonnaise** 

With caramelized onions and lemon butter

**Roasted Cauliflower Gratin**

With Vermont Cheddar sauce

**Sautéed Asparagus** 

With orange zest and pine nuts

**Grilled Jumbo Asparagus** 


**Sautéed Bok Choy**

With tri-colored bell peppers and garlic ginger butter

**Mixed Baby Vegetables** 

With herb butter

**Sautéed Rainbow Swiss Chard** 

**Maple Butter Roasted Acorn Squash** 


**Roasted Vegetable Tian**


Sliced carrots, tomatoes, squash and zucchini tossed in an herb tomato broth and arranged beautifully in a round chafing dish

## Starches

*Please choose a minimum of 1 starch.*

***The following choices are \$3.00 per person:***

**Smashed New Potatoes**   
With buttermilk and leeks

**Rosemary Roasted New Potatoes**   
With caramelized onions

**Whipped Roasted Garlic Potatoes** 

**Mashed Potatoes** 

**Basil Olive Oil Mashed Potatoes** 

**Southern-Style Gouda Stone Ground Grits** 

**Vanilla Scented Mashed Sweet Potatoes** 

**Herb Rice Pilaf** 

**Sesame Chive Jasmine Rice** 

**Wild Rice Pilaf**   
With mixed mushrooms

**Savannah Red Beans and Rice** 

**Cuban-Style Black Beans and Rice** 



***The following choices are \$3.75 per person:***

**Oven Roasted Fingerling Potatoes** 

With shallots and herbs

**Pan Seared Mushroom Risotto Cake**

**Sweet Potato Napoleon** 

With Gruyere and leeks

**Yukon Potato Gratin**

Baked with thyme béchamel

**Truffle Whipped Mashed Potatoes** 






**French Green Lentils** 

With braised fennel

**Paella-Style Saffron Rice** 

**Twice Baked Yukon Gold Potato**

With your choice of:

- Bacon, chives and cheddar (\$4.75 per person) 
- Asiago and chives (\$4.75 per person)  
- Truffle oil and leeks (\$5.50 per person)  

## **Chef's Selection of Pasta**

***The following selections are \$4.25 per person for a side portion:***

### **Baked Ziti alla Norma**

With fresh mozzarella, eggplant and basil in a rich tomato sauce

### **Farfalle with Grilled Vegetables**

In a roasted garlic cream

### **Penne Aglio Olio**

Tossed with garlic, sautéed with olive oil, fresh herbs and white wine

### **Cavatappi and Prosciutto**

In a roasted red pepper coulis with English peas

### **Homemade Mac and Cheese**

Pasta spirals with our special Cheddar cheese sauce topped with seasoned bread crumbs to give it an added crunch

*Add lobster to your mac and cheese: Market Price*

### **Campanelle Forestiere**

Sautéed mushrooms and pancetta in a rich red wine jus

***The following selections are \$6.50 per person for a side portion:***

### **Truffled Mac and Cheese**

With Asiago crust and caramelized onions

### **Sweet Potato Ravioli**

With orange and sage demi-glace and sautéed spinach

### **Apple and Goat Cheese Ravioli**

In balsamic reduction with brown butter almonds

### **Smoked Mozzarella Ravioli**

In the classical Alfredo sauce with pesto drizzle

### **Vegetable Lasagna**

With seasonal grilled vegetables, ricotta cheese, mozzarella and fresh basil in a fire-roasted tomato sauce

## Carving Stations

*Chefs are required for all stations. \$100 station set-up fee.*

**\$9.95 per person** – Served with assorted sliced rolls.

### **Pit-Smoked Ham**

Served with champagne mustard and mango chutney

### **Smoked Turkey Breast**

Served with cranberry chutney and mango chutney aioli

### **Maple Roasted Turkey Breast**

Served with herbed mayo and champagne mustard

### **Blackened Cajun Smoked Turkey Breast**

Served with low country mayo and champagne mustard

### **Chili Grilled Chicken Breast**

Served with chimichurri sauce and chipotle aioli

### **Oven Roasted Beef**

Served with horseradish Dijon sauce and champagne mustard

### **Bourbon Peppercorn Flank Steak**

Served with horseradish Dijon sauce and champagne mustard

### **Porchetta**

Mixed herb and garlic stuffed pork loin rolled in pork belly and slow roasted; finished with a white wine, orange and rosemary jus

### **Pork Loin with Adobo Mojo Crust**

Served with chimichurri sauce and chipotle aioli

### **Ginger, Brown Sugar and Pecan Crusted Split Pork Loin**

Served with peach chutney and champagne mustard

## Carving Stations

*Chefs are required for all stations. \$100 station set-up fee.*

***\$14.95 per person – Served with assorted sliced rolls.***

### **Grilled Beef Tenderloin**

Served with horseradish cream sauce

### **Peppercorn and Herb Dijon Crusted Prime Rib**

Served with horseradish cream sauce

### **Brazilian Style Grilled and Roasted Meats**

Includes beef, chicken and pork – 1/3 portion of each,  
served with chimichuri sauce, champagne mustard and ancho aioli  
*(add 5.00 pp for this station)*

### **Pistachio Crusted Rack of Lamb**

Served with stone ground mustard sauce

### **Roasted Leg of Lamb**

Served with garlic and rosemary,  
Smoky San Marzano and balsamic fondue

### **Salmon Wellington**

Atlantic salmon wrapped in a puff pastry with shallots,  
spinach and mushroom duxelles herb beurre blanc

## Dessert Menu

### Dessert Shooters – \$6.00

*Includes two shooters per person.*

A delightful assortment of chocolate passion/white chocolate, raspberry/pistachio, apple pie, duo chocolate, tiramisu, caramel nut, strawberry shortcake and cannoli layered mousse with appropriate garnish

### Chef's Assortment of Handcrafted Mini Desserts – \$6.00

*Includes two pieces per person.*

Assortment includes some of the following:

Le Cygne Opera Pastiche Apple Caramel Normandy Chocolate Dome	Opera Café Lemon Tart Macaroons Rum Balls Opera Framboise Ivory Pyramid	Mini Éclair Berry Tart Chocolate Covered Strawberries Assorted Bar Sweets
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### Mason Jar Desserts – \$5.00

Including pumpkin pie with whipped cream, bourbon apple crumb, cranberry ginger and white chocolate banana pudding with toasted coconut (minimum of 15 per flavor)

### Individual Desserts – \$5.00

Dark Chocolate Mousse and Strawberries Dark Cherry and Almond Clafouti Caramelized Apple Bread Pudding with Bourbon Sauce Seasonal Cobblers White Chocolate Banana Pudding Chocolate Pecan Pie Key Lime Pie	Lemon Meringue Pie New York Cheesecake Southern Fried Peach Pie Coated in Cinnamon Sugar with Chantilly Cream Espresso Mille-Feuille (layered crispy pastry filled with a rich coffee cream) Berry Martini (fresh seasonal berries and passion fruit custard served in a martini glass)
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### Milk 'n Cookie Shooter – \$3.75

A one ounce chocolate chip cookie  
set atop a shot glass of whole milk; straw included

**Flambé Station – \$7.00**

*Requires chef attendant. \$2.00 for each additional item.*

Includes whipped cream, chocolate shavings and granola

<p><i>Select one flambé item:</i></p> <p>Cherries with Cognac Apples with Bourbon Bananas with Rum Pineapple with Vanilla Vodka Praline Pecans with Bourbon</p>	<p><i>Select one base dessert to be topped with flambéed item:</i></p> <p>Folded French Crepes Belgium Waffles Bread Pudding Ice Cream Double Chocolate Brownie or Blondie</p>
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**Ice Cream Station – \$7.00**

*Requires a station attendant. Minimum of 50 guests.*

Includes two (2) flavors of ice cream, five (5) toppings,  
chocolate sauce and caramel sauce  
*(additional toppings 0.50 each)*

<p><i>Ice Cream Flavors:</i></p> <p>Vanilla Chocolate Strawberry Mango Peppermint</p>	<p><i>Topping Selections:</i></p> <p>Plain M&amp;Ms      Mini Chocolate Chips Peanuts      Snicker Bar Pieces Whipped Cream      Fresh Strawberries Crumbled Oreo      Candied Pecans Cookies      Pineapple Heath Bar Bits      Chocolate Brownie Bits Cherries Rainbow Sprinkles      Waffle Cones</p>
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## Beverages

### Punch

\$ 2.50 per person

### Iced Tea

\$ 1.85 per person

### Hot Tea

\$ 2.50 per person

### Coffee

*(Minimum 50% of guests or minimum of 20 people)*

**Express Service**      \$ 2.50 per person

*Coffee served from bar with Irish coffee mugs*

**Premium Service**      \$ 3.50 per person

*Coffee served in urns with china coffee cups and saucers*

**Premium Add-On**      \$ 3.50 per person

*Whipped cream, flavored creamers: hazelnut and amaretto,  
biscotti, chocolate curls, chocolate tuile cookies*

*Available only with Premium Service*

### Rehydration Station – \$3.00 per person

This delightful station comes with decorative beverage dispensers and handled mason jar glasses and includes:

**Citrus Basil Water** – an infusion of orange, lemon, lime and basil

**Strawberry Mint** – a refreshing infusion of strawberries and mint

**Cucumber Melon** – a light, refreshing blend of cucumber, cantaloupe, and honeydew



## **Full Service Parties**

*Menu pricing is based on a minimum of 20 guests.*

*We also have traditional Seated Served Dinner Menus. Ask us for details.*

### **Required Service Staff – \$185 each**

*(2 hour set-up, 4 hour party, 2 hour clean-up = 8 hours total)*

*Additional \$25 per hour, per service staff member (minimum 2 servers)*

*Number of required service staff varies depending on complexity of menu and service*

*One bartender per 100 guests*

### **21% Production Fee**

*This charge is for office appointments, site visits and handling all details for planning your event*

*This is not a gratuity for the servers*

*(Suggested gratuity for exceptional service – \$25-\$75 per server and bartender)*

### **7.75% Sales Tax**

### **Beautiful Buffet Presentation – \$225**

*Includes 1 basic linen to the floor, fluff cloths, candles, decor, silver serving equipment, white platters and risers for varying heights on the buffet*

**Bar Equipment** – Professional bar(s), ice, glassware to include wine, D.O.F. and Pilsner, bar equipment

*and drink garnish to include lemons, limes and cherries **\$2.50 pp***

*Champagne & martini glasses additional **\$.65 per glass***

**Bar Mixers** – Coke, Sprite, ginger ale, Diet Coke, OJ, cranberry juice,

*grapefruit juice, tonic and club soda **\$3.00 pp***

**Tableware** – China plates, flatware, glass water goblet, and

*linen napkin (white, ivory, chocolate brown or black) **\$2.50 pp***

**Oven Rental** – *If your facility does not provide an oven for our use,*

*we can provide one for a fee. Ask us for details*



## **Menu Worksheet**

*Please choose the minimum of each selection to create your Menu.*

### **Salads – Select a Minimum of 1**

1.
2.
Additional Items:

### **Entrées – Select a Minimum of 1**

1.
2.
Additional Items:

### **Vegetables – Select a Minimum of 2**

1.
2.
Additional Items:

### **Starches – Select a Minimum of 1**

1.
Additional Items:

## **Menu Worksheet – Page 2**

*Additional Choices to Enhance Your Menu.*

### **Carving Stations**

1.	
2.	

### **Passed Hors d'Oeuvres**

1.	
2.	

### **Desserts**

1.	
2.	

Name: \_\_\_\_\_ Date of Event: \_\_\_\_\_

Email: \_\_\_\_\_ Phone #: \_\_\_\_\_

Location: \_\_\_\_\_ # of People: \_\_\_\_\_

Any special requests: \_\_\_\_\_