

Lanier Islands



CATERING MENU 2024

BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTIONS

BEVERAGES

BREAKFAST BUFFETS

Includes coffee, selected herbal teas and fruit juice

A minimum of 20 guests are required for breakfast buffets otherwise there will be a surcharge of \$100 per event

SWEET GUM 30

- ✧ Assorted Danish, muffins, and breakfast breads
- ✧ Seasonal cut fruit with brown sugar yogurt dip
- ✧ Scrambled eggs with salsa and shredded cheese
- ✧ Hickory smoked bacon
- ✧ Chicken sausage
- ✧ Skillet potatoes with peppers and onions
- ✧ Grits with butter and cheese
- ✧ Biscuits and southern sausage gravy

LODGE BREAKFAST 35

- ✧ Toasting breads with sweet butter and preserves
- ✧ Assorted Danish, muffins, and breakfast breads
- ✧ Assorted bagels, flavored cream cheeses, and sweet butter
- ✧ Selection of cereals and milk
- ✧ Fresh cut fruit and berries
- ✧ Selection of whole seasonal fruit
- ✧ Yogurt bar with toppings to include granola, honey, fresh berries, dried fruits
- ✧ Fresh scrambled eggs served with shredded cheese and salsa
- ✧ Hickory smoked bacon
- ✧ Chicken sausage
- ✧ Chef's potatoes
- ✧ Biscuits and southern sausage gravy
- ✧ Grits with butter and cheese
- ✧ Oatmeal served with brown sugar, raisins, and nuts

BIG BEACH 32

- ✧ Assorted Danish, muffins, and breakfast breads
- ✧ Seasonal cut fruit
- ✧ Fresh scrambled eggs with salsa and cheese
- ✧ Cinnamon roll French toast with warm maple syrup
- ✧ Hickory smoked bacon
- ✧ Chicken sausage
- ✧ Chef's potatoes
- ✧ Biscuits and southern sausage gravy

BRUNCHES

Includes coffee, selected herbal teas and fruit juice

A minimum of 20 guests are required for brunches otherwise there will be a surcharge of \$100 per event

LAKESHORE 51

- ✧ Seasonal fruit salad with fresh berries
- ✧ Basket of freshly baked Danish, muffins, breakfast breads, and garlic cheddar biscuits
- ✧ Arugula salad topped with strawberries, almonds, and feta; balsamic vinaigrette
- ✧ Cobb potato salad with avocado, bacon, tomatoes, blue cheese crumbles on shredded romaine
- ✧ Fresh scrambled eggs served with salsa and shredded cheese
- ✧ Banana-walnut pancakes served with warm maple syrup
- ✧ Hickory smoked bacon and chicken sausage
- ✧ Herb crusted flank steak with blackberry demi
- ✧ Grilled chicken with creamy roasted garlic sauce
- ✧ Harissa-maple roasted carrots
- ✧ Roasted green beans
- ✧ Herb roasted potatoes with onions, rosemary, and oregano
- ✧ Strawberry shortcake stacks
- ✧ Chocolate peanut butter mousse cake
- ✧ Seven layer bars

WISTERIA 65

- ✧ Basket of freshly baked Danish, muffins, breakfast breads, and garlic cheddar biscuits
- ✧ Seasonal melon, spinach and pecan salad with pepper jelly vinaigrette
- ✧ Mixed greens with roasted tomatoes, portabella mushrooms, red peppers, asparagus tips
- ✧ Legacy pasta salad with roasted chicken, grapes, tarragon, toasted pecans and Vidalia onion vinaigrette
- ✧ Smoked salmon served with traditional accompaniments and sliced bagels
- ✧ Tomato-cheddar strata with broccoli
- ✧ Hickory smoked bacon and chicken-apple sausage
- ✧ Peach and pecan stuffed mini croissant French toast served with warm maple syrup
- ✧ Peppercorn crusted strip loin sliced and served with a wild mushroom and leek demi-glace
- ✧ Chicken Milanese – seared chicken breast topped with arugula, plum tomatoes in a light lemon butter sauce
- ✧ Broccoli casserole with cheddar and rye crumbs
- ✧ Sautéed squash with onions and pecans
- ✧ Scalloped sweet potatoes
- ✧ Individual lemon meringue tarts
- ✧ Oreo cheesecake squares
- ✧ Nutty chocolate thumbprints
- ✧ Mimosa Station

BRUNCHES (Continued)

All buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
A minimum of 20 guests are required for brunches otherwise there will be a surcharge of \$100 per event

DOGWOOD 44

- ✧ Seasonal fresh fruit and berries with pomegranate yogurt dip
- ✧ Basket of muffins, pastries and Danish
- ✧ Vanilla-orange French toast with strawberry compote and warm maple syrup
- ✧ Biscuits and southern sausage gravy
- ✧ Chicken and waffles with hot honey
- ✧ Fresh scrambled eggs served with salsa and shredded cheese
- ✧ Hickory smoked bacon and chicken sausage
- ✧ Florentine pasta salad with roasted red peppers and parmesan
- ✧ Traditional cobb salad on crisp romaine with tangy ranch dressing
- ✧ Grilled chicken caprese with roasted tomato sauce, melted mozzarella and balsamic glaze

BREAKFAST ENHANCEMENTS

May be added to any breakfast buffet, coffee break or continental break. Priced per guest unless otherwise specified.

TURKEY BACON 5

Thick sliced

COUNTRY PORK SAUSAGE PATTIES 5

Seasoned with sage and thyme

WHOLE FRESH FRUIT BASKET 4

INDIVIDUAL FRUIT YOGURTS 3

Assorted fruit and vanilla individual cup

SMOOTHIE SHOOTERS 6

Blueberry, strawberry and lemon yogurt smoothies in mini glasses

SMOKED SALMON 11

Sliced Scottish smoked salmon with capers, onions and cream cheese.

Sliced bagels

BANANA BREAD FRENCH TOAST 5

Served with spiced rum syrup

BUTTERMILK PANCAKES 5

Served with warm maple syrup

BLUEBERRY RICOTTA PANCAKES 5

Served with warm maple syrup

MONTE CRISTO 9

Ham and gruyere cheese inside brioche. Battered, grilled and served with raspberry preserves

DENVER OMELET BURRITO 48 PER DOZEN

Peppers, onions, jack cheese and ham rolled in a wheat tortilla

MONTEREY EGG SCRAMBLE TORTILLA 52 PER DOZEN

Jalapeños, chorizo, Chihuahua cheese and green onions rolled in a flour tortilla

SAUSAGE BISCUITS 52 PER DOZEN

Savory pork sausage patty sandwiched in a buttermilk biscuit

BUTTERMILK BISCUITS 38 PER DOZEN

Served with assorted preserves and butter

SAUSAGE, EGG AND CHEESE BISCUITS 58 PER DOZEN

Pork sausage, scrambled eggs and cheese sandwiched in a buttermilk biscuit

THEMED BREAKS

Priced per guest, minimum 15 people

MORE THAN TRAIL MIX 21

- ✧ Whole fresh fruit
- ✧ Overnight oats—chia seeds, almond milk, rolled oats, maple syrup, topped with assorted berries
- ✧ Pitcher of banana antioxidant brain power smoothie, with bananas, pomegranate, blueberries, greens and honey
- ✧ Create your own trail mix with m&ms, nuts, chocolate chunks, yogurt raisins, pretzels and reese's pieces

7TH INNING 22

- ✧ Mini hot dogs—mustard, ketchup and relish
- ✧ Mound of nachos—fresh fried corn tortillas, cheese sauce, salsa and chili
- ✧ Ball park popcorn
- ✧ Soft pretzels
- ✧ Bite sized candy bars

CONTINENTAL BREAK

Includes coffee, selected herbal teas and fruit juice

EXECUTIVE CONTINENTAL 24

- ✧ Seasonal cut fruit with berries
- ✧ Individual yogurts
- ✧ Breakfast cereals and granola with milk
- ✧ Assorted Danish, muffins, and breakfast breads
- ✧ Bagels with cream cheese, preserves and sweet butter
- ✧ Sweeteners, creamer and soy milk

SAVANNAH TEA TIME 25

- ✧ Assortment of finger sandwiches
- ✧ Mini chicken salad on croissant with arugula
- ✧ Chicken and waffle sliders with peachy compote
- ✧ Black and white cookies and pecan tassies
- ✧ Fruit kabobs—strawberry and pineapple with honey-lemon dip

COOKIE JAR 19

- ✧ Assortment of freshly baked cookies
- ✧ French macarons
- ✧ Biscotti

END ZONE 26

- ✧ Hot wings—jumbo fried wings with celery stick and blue cheese dip
- ✧ Angus beef sliders—cheddar cheese, pickle and Sriracha ketchup
- ✧ Bacon wrapped franks—on a stick with honey barbecue dip
- ✧ Fresh fried potato chips—caramelized onion and herb sour cream
- ✧ Assorted ice cream novelties—cones, sandwiches and bars

TABLE TOP BREAKS

Priced per guest, minimum 15 people, Drop and go

BUCKETS OF BEER 14

- ✧ Five 7oz pony bottles

CHIPS & DIP 9 choose 1 from:

- ✧ Caramelized French onion
- ✧ Seven herb ranch
- ✧ Roasted red pepper humus
- ✧ Three layer tex-mex dip

A 'LA CARTE BREAKS Priced per guest unless otherwise noted

SNACKS

ASSORTED DELUXE ICE CREAM BARS 48 PER DOZEN

FANCY MIXED NUTS 36 PER POUND

FRESH FRIED WHITE CORN TORTILLAS 8

Roasted tomato salsa and guacamole

VEGETABLE CRUDITÉS 6

Roasted pepper pesto dip

ARTISANAL AND DOMESTIC CHEESE 13

Dried fruit, nuts and crackers

WHOLE SEASONAL FRUIT 4

ASSORTED ENERGY BARS 52 PER DOZEN

BAGS OF KETTLE CHIPS 24 PER DOZEN

ASSORTED CANDY BARS 36 PER DOZEN

POPCORN CART (available at legacy lodge only) 8

Freshly made with assorted flavor shakers, sea salt and melted butter

CHARCUTERIE BOARD 16

With sliced, cured Meats

BEVERAGES

COCA-COLA SOFT DRINKS OR DASANI WATER 4 EACH

COFFEE, DECAFFEINATED COFFEE AND TEA SERVICE 75 PER GALLON

ICED TEA 48 PER GALLON

Served with lemon, simple syrup and flavors

FRESHLY MADE LEMONADE 48 PER GALLON

Served with flavored syrups

HOT CHOCOLATE 75 PER GALLON

With whipped cream and marshmallows

BAKED GOODS

ASSORTED COOKIES 33 PER DOZEN

ICED BROWNIE TRIANGLES 33 PER DOZEN

ASSORTED FRENCH MACARONS 42 PER DOZEN

SEVEN LAYER BARS 33 PER DOZEN

APPLE TURNOVERS 42 PER DOZEN

SOFT BAVARIAN PRETZELS 52 PER DOZEN

Cheese dip and German mustard

CUPCAKES 45 PER DOZEN

LEMON BARS 33 PER DOZEN

ASSORTED MINIS 60 PER DOZEN

Éclairs, petit fours, key lime tarts

INFUSED WATER 52 PER GALLON

Choose from strawberry basil, citrus mint or cucumber lime

ASSORTED JUICES 4 EACH

MONSTER ENERGY DRINKS 6 EACH

HYDRATION BREAK 5 EACH

Body Armor, Body Armor Lyte, Body Armor Flash IV, Smart Water

ALL DAY BREAK 28 PER PERSON

Served 8:00 AM–5:00 PM. Extended or altered service hours will result in an additional charge of a minimum \$8 per person.

BEVERAGES Served all day beginning at 8:00AM

- ✧ Freshly brewed resort blend coffee and decaffeinated coffee
- ✧ Individual flavored and herbal teas
- ✧ Milk, creamer, soy milk, honey, sugar, Stevia and sugar substitutes
- ✧ Assorted Coca-Cola soft drinks, Dasani bottled water and assorted juices

MORNING BREAK Served 8:00AM until 11:00AM

- ✧ Fresh cut fruit and berries
- ✧ Market basket of seasonal whole fruit
- ✧ Assorted fruit yogurt and granola
- ✧ Savory warm selection: each morning we offer a different warm snack
- ✧ Fresh from our bakeshop—daily selection of pastries
- ✧ Bagel bin—assorted sliced bagels served with plain and flavored cream cheeses
- ✧ Toasting breads—assorted sliced breads with sweet butter and jams

MID-MORNING BREAK Served 11:00AM until 2:00PM

- ✧ Selection of snack bars, chips and crackers
- ✧ Market basket of seasonal whole fruit

AFTERNOON BREAK Served 2:00PM until 5:00PM

- ✧ Selection of snack bars, chips and crackers
- ✧ Light and healthy daily selection from our kitchen
- ✧ From the candy jar—salty, sweet, crunchy and spicy
- ✧ Savory, warm, bite sized, tasty treats from our kitchen
- ✧ Fresh from our bakeshop—each day we bake up something different, sweet and delicious
- ✧ Market basket of seasonal whole fruit

PLATED LUNCHES

All entrées are accompanied by a salad and dessert, fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas.

SALAD SELECTIONS Please select one for your group

CLASSIC CAESAR

Romaine, shaved parmesan and garlic croutons with Caesar dressing

SPINACH AND BERRIES

Baby spinach, fresh berries, toasted almonds; raspberry vinaigrette

LODGE GREENS SALAD

Mixed field greens, cucumber, baby tomatoes, shaved carrots; choice of ranch or balsamic vinaigrette

LEGACY WEDGE

Wedges of iceberg lettuce, diced tomatoes, crispy bacon, blue cheese crumbles; blue cheese dressing

ENTRÉE SELECTIONS Please select one for your group

CHICKEN SALTIMBOCCA 42

Pan seared breast of chicken with sage butter sauce and crispy prosciutto.
Accompanied by roasted fingerling potatoes and our daily seasonal vegetable.

SEARED SALMON WITH MUSTARD CREAM 45

Marinated Atlantic salmon with a grainy mustard and shallot cream sauce.
Accompanied by wild rice and hazelnut pilaf and our daily seasonal vegetable.

GRILLED CHICKEN BREAST WITH CIDER REDUCTION 41

Cider brined and grilled chicken breast with a cinnamon and cider reduction.
Served with maple sweet potatoes and our daily seasonal vegetable.

DESSERT SELECTIONS Please select one for your group

DOUBLE LAYER CHOCOLATE TORTE

CARROT CAKE

BERRY TOPPED CHEESECAKE

TART AND TANGY KEY LIME PIE

BOURBON PECAN PIE WITH WHISKEY CARAMEL SAUCE

CHOCOLATE AMARETTO TORTE

CARAMEL APPLE PIE

FUSILLI PASTA 29

With roasted red pepper, haricot vert, baby arugula, roasted garlic, cremini mushrooms, feta and extra virgin olive oil.

LEGACY CLUB STEAK 50

Grilled marinated club steak topped with creamy legacy steak sauce.
Accompanied by creamy herbed polenta and our daily seasonal vegetable.

PESTO MARINATED BREAST OF CHICKEN 41

Basil and fennel cream, wild mushrooms and parmesan risotto
and garlicky broccoli spears.

LUNCH BUFFETS

All buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas

A minimum of 25 guests are required for lunch buffets otherwise there will be a surcharge of \$175 per event

LAKESIDE WITH CHOICE OF 2 ENTRÉES 48

PINEISLE WITH CHOICE OF 3 ENTRÉES 54

ENTRÉES Please select two or three for your buffet

- ✦ Grilled chicken breast with dijon mustard cream
- ✦ Orange and fennel crusted cold water cod with lemon cream
- ✦ Sliced flank steak with shallot-merlot reduction
- ✦ Roasted honey-sage chicken with pan gravy
- ✦ Roasted pork loin with apricot glaze
- ✦ Grilled chicken with bacon and fennel hash
- ✦ Roasted beef teres with onion and balsamic jus
- ✦ Pan seared chicken with sundried tomatoes and artichoke demi
- ✦ Grilled boneless pork chops with roasted apple compote
- ✦ Grilled salmon with fennel, tomato, lemon chutney

VEGETABLES AND SIDES Please select three for your buffet

- ✦ Roasted cauliflower, onions, zucchini and peppers
- ✦ Broccoli with almond butter
- ✦ White cheddar and chive mashed potato
- ✦ Sweet potato gratin with blue cheese cream
- ✦ Steamed green beans with carrot batons
- ✦ Grilled Italian vegetable medley
- ✦ Sautéed yellow squash with sweet onions, thyme and tomatoes
- ✦ Five grain pilaf

SALAD Please select two for your buffet

- ✦ Spinach and berry salad with raspberry vinaigrette
- ✦ Mixed field greens with assorted toppings and dressings
- ✦ Southwest chopped salad with creamy cilantro dressing
- ✦ Micro wedge platter with cabernet blue cheese dressing
- ✦ Fresh sliced seasonal fruits and berries
- ✦ Roasted potato salad with onions, oregano and dijon vinaigrette
- ✦ Roma tomato, cucumber and red onion salad with red wine vinaigrette
- ✦ Pesto pasta salad with artichokes, olives, sundried tomatoes and feta

DESSERT Please select two for your buffet

- ✦ Key lime pie
- ✦ Chocolate mousse cake
- ✦ Caramel apple pie
- ✦ Home style double chocolate cake
- ✦ Southern pecan pie
- ✦ Peach pudding with praline crumble and caramelized peaches
- ✦ Forrest berry torte

LUNCH BUFFETS

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VOLTERRA ITALIAN 49

- ✧ Classic tuscan salad - torn leaves of romaine, shaved fontina, tomato, olives and artichokes with red wine vinaigrette
- ✧ Grilled vegetable antipasto salad – grilled seasonal vegetables, fresh italian cheese, salami, cannellini beans dressed with oil, vinegar, and italian herbs
- ✧ Fresh fruit salad with assorted melons and berries tossed with vanilla and mint syrup
- ✧ Cavatappi bolognese – spiral pasta tossed in traditional bolognese sauce and topped with shaved parmesan
- ✧ Chicken cacciatore – braised chicken in tomato, mushrooms, peppers and olives
- ✧ Penne with pesto cream and garden vegetables
- ✧ Sautéed green beans with blistered tomatoes
- ✧ Garlic bread and focaccia
- ✧ Tiramisu verrine
- ✧ Chocolate dipped cannoli

EXECUTIVE DELI 33

- ✧ Fresh fruit salad with assorted melons and berries
- ✧ Garden salad bar with an assortment of seasonal toppings and dressings
- ✧ Specialty salads (select 2):
 - southern potato salad with egg and mustard
 - caprese pasta salad with tomatoes, mozzarella and fresh basil
 - marinated vegetable antipasto salad
- ✧ Deli platter with sliced meats to include:
 - oven roasted breast of turkey, smoked ham, slow roasted beef, salami, pastrami, capicola
- ✧ Chicken salad with apples and pecans
- ✧ Tray of sliced cheeses to include: cheddar, provolone, Swiss, and pepper jack
- ✧ Sliced tomatoes, lettuce, shaved onions, and pickle spears
- ✧ Tray of assorted bread and buns
- ✧ Deli mustard, yellow mustard, mayonnaise and horseradish sauce
- ✧ Array of gourmet bars and freshly baked cookies

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DOWNTOWN STREET DELI 41

- ✧ Fresh fruit with strawberry-lime yogurt dip
- ✧ Garden salad bar with an assortment of seasonal toppings and dressings
- ✧ Asian broccoli salad with sesame-ginger dressing
- ✧ Macaroni salad
- ✧ Trays of pre-made sandwiches: (please select three for your buffet)
 - Traditional Reuben – slow roasted corned beef with swiss cheese, sauerkraut and thousand island dressing on toasted marble rye
 - Pressed Cuban – sliced pork, ham, swiss cheese, sliced pickles and yellow mustard on a soft Cuban roll, pressed until melted and golden brown
 - Buffalo chicken wrap – crispy chicken in wing sauce on a garlic herb wrap with a blue cheese aioli, shredded iceberg lettuce, tomato jam, and blue cheese crumbles
 - BLAT- smoked bacon, crisp lettuce, sliced avocado and ripe tomato on multi grain bread with boom sauce
 - Sirloin steak- marinated and grilled lean steak thinly sliced and topped with pesto aioli, provolone, arugula, baguette
 - New York cheesecake and jumbo cookies

SOUTH OF THE BORDER 44

- ✧ Watermelon and mint salad–fresh and juicy watermelon tossed in a mint syrup and topped with crumbled queso fresco
- ✧ Chopped salad–torn romaine with black beans, roasted corn, crispy tortilla strips and chipotle ranch dressing
- ✧ Shredded chicken and asado beef tacos–toppings to include: diced tomatoes, diced onions, shredded lettuce, shredded cheese, sour cream, and roasted tomato salsa
- ✧ Refried black beans topped with cilantro, cotija and green onion
- ✧ Nacho corn chips with spiced queso
- ✧ Yellow rice
- ✧ Buñuelos with mixed berry sauce

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SOUTHERN STAPLES 48

- ✧ Tossed garden salad – mixed greens topped with cucumbers, tomatoes, shaved carrots and served with ranch and balsamic vinaigrette
- ✧ Loaded baked potato salad – russet potatoes, Hickory smoked bacon bits, shredded cheese, and scallions dressed in a sour cream and ranch dressing
- ✧ Chopped slaw – shaved and chopped cabbage, carrots and celery seeds dressed in a tangy vinegar-mayonnaise sauce
- ✧ Grilled barbecue chicken – marinated chicken breasts grilled and basted with a North Carolina style bbq sauce
- ✧ Pulled pork – slow roasted pork shredded and served with sweet and sassy sauce and buns on the side
- ✧ Home style mac n' cheese
- ✧ Stewed green beans with diced tomatoes
- ✧ Garlic biscuits and parkerhouse rolls
- ✧ Seasonal fruit display
- ✧ Banana pudding and red velvet cake

VERVE 46

- ✧ Baby arugula and mixed green salad with grilled portabellas, roasted bell peppers, artichoke hearts; balsamic vinaigrette
- ✧ Greek orzo pasta salad with diced tomatoes, wilted spinach and feta
- ✧ Honey-lime roasted salmon filet
- ✧ Mediterranean grilled chicken with olive and lemon relish
- ✧ Grilled broccolini with tuscan herb butter
- ✧ Sautéed squash with red onions and pecans
- ✧ Honey-maple roasted sweet potatoes
- ✧ Fresh bakery rolls and flat breads with butter
- ✧ Sliced seasonal fruits and berries
- ✧ Lemon mousse tarts with mixed berry compote
- ✧ Flourless chocolate cake

BOXED LUNCHES 25

Choice of 2 lunches & vegetarian lunch (max 3 selections). served with kettle cooked potato chips, dessert and whole fruit

HOAGIE STYLE on a potato roll (gluten free available upon request)

- ✧ Turkey and provolone – roasted turkey, lettuce, tomato, provolone cheese and a honey mustard sauce
- ✧ Smoked ham sub – ham, lettuce, tomato, pickle chips and dill Havarti
- ✧ Cajun chicken sandwich – cajun spiced grilled chicken with avocado, lettuce, tomato and chipotle mayo
- ✧ Italian deli – shaved salami and capicola fontina cheese, red peppers, baby spinach and basil mayo

CITY STYLE on a butter croissant (gluten free available upon request)

- ✧ California club – turkey, avocado, sprouts, bacon, swiss cheese, and tomato jam
- ✧ Pit roasted beef – sliced angus ribeye of beef with lettuce, tomato, provolone and a horseradish cream

WRAP STYLE on a flour tortilla (gluten free available upon request)

- ✧ Garden – mélange of grilled vegetables with lettuce, tomato, and an herbed yogurt in a spinach tortilla
- ✧ Chicken salad – diced white meat, apples, dried cranberries, walnuts, tarragon

SALADS

- ✧ Grilled chicken Caesar salad – chopped romaine, sliced grilled chicken, parmesan cheese, garlic croutons and classic Caesar dressing
- ✧ Cobb salad – turkey, crispy bacon, avocado, diced tomatoes, hardboiled egg and blue cheese crumbles on romaine with balsamic vinaigrette

DINNER BUFFETS

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A minimum of 30 guests are required for dinner buffets otherwise there will be a surcharge of \$250 per event

BEYOND THE BORDER 68

- ✧ Jalisco – greens, jicama, grape tomatoes, avocado, tortilla strips; cilantro lemon vinaigrette
- ✧ Citrus jicama slaw with pickled radish, red onion, cilantro; orange-onion vinaigrette
- ✧ Boracho beans simmered with garlic, spices and beer
- ✧ Roasted corn, pepitas, onions and mushrooms
- ✧ Tomato rice with vegetables and peas
- ✧ Pork carnitas with cilantro and onion
- ✧ Grilled snapper tacos with lime crema
- ✧ Grilled beef steak with tequila tomato salsa
- ✧ Flour tortillas and toppings
- ✧ Tres leches cake
- ✧ Churros with vanilla glaze and cinnamon sugar

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GEORGIA BBQ 77

- ✧ Garden bowl with carrot, celery, tomato, cucumber, toasted almonds, radish and herbs; selected dressings
- ✧ Trinity coleslaw with peppers and scallions
- ✧ Salt and vinegar potato salad
- ✧ Beer braised peel and eat shrimp with pan sauce and cocktail sauce
- ✧ Barbecue braised beef brisket with tobacco onions
- ✧ Barbecue glazed chicken
- ✧ Corn and bacon casserole
- ✧ Fried ranch potato wedges
- ✧ Rolls with butter
- ✧ Rocky road cake
- ✧ Buttermilk pie

BUON GUSTO 73

- ✧ Antipasti: roasted vegetable, assorted salume and meats and Italian cheese display
- ✧ Panzanella salad – toasted ciabatta, romaine, tomato, fennel, onions and chianti-basil vinaigrette
- ✧ Spinach, arugula, grapefruit and olive salad with citrus-olive vinaigrette
- ✧ Linguini with lemony carbonara – smoked bacon and pancetta, green peas and cream
- ✧ Pan sared chicken with marsala mushrooms and fried leeks
- ✧ Sundried tomato risotto
- ✧ Steamed broccolini with fig-balsamic reduction
- ✧ Roasted Italian vegetables
- ✧ Italian rum cake
- ✧ Flourless chocolate torte

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CHARLESTON 84

- ✧ Seasonal cut fruit with berries
- ✧ Arugula, citrus and dried fruit salad; candied pecans; sherry-apple vinaigrette
- ✧ market pasta salad with an array of fresh vegetables tossed in parmesan vinaigrette
- ✧ Tea brined pork tenderloin with vidalia onion chutney
- ✧ Shrimp etouffee over creamy grits
- ✧ Skillet seared strip steak with blue cheese crumbles and roasted onion jus

- ✧ Green beans with caramelized red onions and rendered pork belly
- ✧ Roasted cauliflower with herb-shallot butter
- ✧ Oven roasted fingerling potatoes with garlic and rosemary
- ✧ Garlic cheddar biscuits
- ✧ Key lime pie
- ✧ Double chocolate cake

SHORELINE 94

- ✧ Arugula and bibb with cremini mushrooms, roasted red onions, grape tomatoes and shaved fennel; balsamic and ranch dressings
- ✧ Shaved asparagus salad with pickled radish, feta, cider-lemon vinaigrette and wilted spinach
- ✧ Cucumber and tomato salad with sweet onion and red wine vinaigrette
- ✧ Florentine crusted grouper with red pepper coulis
- ✧ Pan seared airline chicken breast with lemon and white wine caper sauce
- ✧ Coffee braised short ribs on bacon-basil polenta
- ✧ Roasted zucchini with lemon, garlic and Manchego cheese

- ✧ Steamed broccoli and carrots
- ✧ Whole wheat penne pasta with San Marzano tomatoes, portabella mushrooms and wilted spinach
- ✧ Sliced seasonal fruit and berries
- ✧ Chocolate pot au crème with brandied cherries
- ✧ Peach and blackberry cobbler with brown sugar-ginger crust

BUILD YOUR OWN DINNER BUFFET

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EMERALD (Pick 2 Entrées) 67

LEGACY (Pick 3 Entrées) 78

LANIER (Pick 4 Entrées) 89

Salads (select 2)

- ✧ Roasted beets with walnuts, golden raisins and feta
- ✧ Toasted farro with apples, hazelnuts, arugula and maple vinaigrette
- ✧ Salt and vinegar potato salad
- ✧ Farro salad with fennel and arugula
- ✧ Four grain salad with pineapple, peppers, tomatoes, feta; balsamic
- ✧ Balsamic butternut and kale panzanella salad
- ✧ Spinach and romaine with roasted mushrooms, shaved parmesan and oven dried tomatoes; chianti-basil dressing
- ✧ Gem wedge salad with rendered pork belly, caramelized shallots, heirloom tomatoes and shaved white cheddar cheese; creamy peppercorn dressing
- ✧ Baby lettuces, garden vegetables, garlic croutons; assorted dressings

Vegetables and Sides (select 2)

- ✧ Brown butter mashed potatoes
- ✧ Herbed parmesan risotto
- ✧ Parmesan crusted tomatoes
- ✧ Balsamic glazed asparagus and mushrooms
- ✧ Olive oil smashed new potatoes with caramelized shallots
- ✧ Vichy-style carrots with cracked black pepper
- ✧ Rosemary-garlic roasted fingerling potatoes
- ✧ Roasted broccolini with lemon oil
- ✧ Honey-herb glazed root vegetables
- ✧ Caramelized onion rice pilaf

Entrées (pick 2, 3, or 4)

- ✧ Mushroom and Boursin stuffed chicken with pan jus
- ✧ Grilled sirloin steaks with balsamic onion sauce
- ✧ Bacon wrapped pork medallions with black cherry reduction
- ✧ Roasted and sliced beef chuck tender with black garlic demi glace
- ✧ Sesame seared salmon with Korean mulgogi sauce
- ✧ Grilled mahi with lemon dill cream sauce and fried chives
- ✧ Grilled chicken with sundried tomato cream with crispy leeks
- ✧ Sautéed shrimp in tasso cream over cream grits (+\$4)
- ✧ Chili rubbed pork loin with pineapple chutney

Desserts (select 2)

- ✧ Key lime pie
- ✧ Double chocolate cake
- ✧ Seasonal fruit cobbler
- ✧ Carrot cake
- ✧ Coconut cake
- ✧ Butter pecan bread pudding
- ✧ Turtle topped cheesecake
- ✧ Peanut butter pie
- ✧ Red velvet cake
- ✧ Crème brulee cheesecake

PLATED DINNERS

All entrées are accompanied by a salad and dessert, fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas.

SALAD SELECTIONS Please select one for your group

SPINACH

Bacon vinaigrette. crispy smoked bacon, manchego and shredded apples

BABY ICEBERG WEDGE

Merlot vinaigrette, citrus pickled onion, dried cherries, walnuts, crumbled feta

ORGANIC GREENS

Vidalia onion dressing or balsamic vinaigrette, English cucumber, heirloom tomato, ribbon shaved carrot, spiced pecans

HEIRLOOM TOMATO

Basil and parmesan vinaigrette. Caprese with arugula, pearlino mozzarella

TRADITIONAL CAESAR SALAD

Shaved parmesan, sliced roma tomato and herbed focaccia crouton

DESSERT SELECTIONS Please select one for your group

RASPBERRY SWIRL CHEESECAKE

CHOCOLATE INDULGENCE CAKE

BOURBON PECAN PIE

STRAWBERRY SHORTCAKE STACK

WHISKEY PRALINE BREAD PUDDING

With caramel sauce

VANILLA BEAN PANNA COTTA

Blackberry-lemon compote

PLATED DINNER ENTRÉE SELECTIONS

ENTRÉE PASTURES

FILET OF ANGUS BEEF 84

On fried green tomato crouton with pimento cheese and black pepper demi, mashed gold potato and asparagus medley

GRILLED ANGUS STRIP STEAK 78

Blue cheese and cabernet butter and porcini mushroom glaze mushroom gratin and market vegetable

ROSEMARY LAMB RACK 90

Wild rice and root vegetables

GRILLED MEDALLIONS OF BEEF 69

Potato-chive puree, market vegetable mélange, roasted garlic brown butter sauce

ENTRÉE FARMYARD

PROSCIUTTO AND FIG STUFFED PORK LOIN 54

Apricot and brandy nectar with fried leeks, five grain blend and market vegetable

GRUYERE AND ROSEMARY CHICKEN 52

Lemon, garlic and rosemary chicken breast topped with gruyere cheese and served with smoked tomato sauce. creamy herb risotto and market vegetables

HONEY BOURBON PORK TENDERLOIN 51

Bourbon roasted sweet potatoes, pan fried green beans

GRILLED ALL NATURAL BREAST OF CHICKEN 52

Grain mustard- roasted citrus vinaigrette sweet potato mash and Vidalia green bean medley

PLATED DINNER ENTRÉE SELECTIONS CONTINUED

ENTREE OCEANS AND LAKES

PAN SEARED SALMON 64

Roasted salmon, roasted beets, carolina gold rice, chive oil and carrot batons

GRILLED TUNA 68

Basil beurre blanc; shiitake mushroom and leek ragout. baby bok choy and wasabi-nori seasoned potato puree

ÉTOUFFÉE SHRIMP AND GRITS 60

White shrimp, Tasso in a rich creole style sauce with creamy garlic-cheese grits.

GRILLED BAJA GROUPER 68

Tequila, roasted garlic and lime cream sauce. Roasted pepper, corn and black bean salsa, pressure roasted potatoes and sautéed greens

PAN SEARED MAHI MAHI 65

With tomato shallot relish, wilted baby spinach and crushed potatoes

ENTRÉE FIELDS AND FORESTS

GNOCCHI 40

Potato pasta dumplings with vodka cream sauce, gorgonzola fried basil, chick peas and walnuts

MUSHROOM TORTELLINI 40

Porcini mushroom stuffed pasta with caramelized onions, vegetable ribbons and roasted yellow pepper coulis. shaved parmesan reggiano.

GRILLED VEGETABLE IN PASTRY 42

Marinated zucchini, onion, fennel, tomato and mushrooms with mashed red beans in puff pastry, romesco sauce

BUTTERNUT SQUASH RAVIOLI 41

Sage cream sauce and toasted walnuts, asparagus tips and oven dried tomatoes

ROASTED PORTABELLA MUSHROOM TORTE 43

Fresh mozzarella and haricot verts, sundried tomato pesto

VEGETABLE TART IN PUFF PASTRY 44

Carrots, mushrooms, parsnip, rutabaga, goat cheese, fennel cream, crispy bulgur

A 'LA CARTE RECEPTIONS

Priced per 50 pieces

Based on maximum one-hour service for minimum of 30 guests. Must accompany dinner or a minimum of three stations.

COLD HORS D'OEUVRES

ARTICHOKE HUMMUS 120

Atop English cucumber with smoked paprika and sea salt

SMOKED SALMON CONE 140

With dill cream cheese

CILIGENE MOZZARELLA AND PEPPADEW PEPPER 120

With marinated artichoke skewer

PEACH AND BASIL BRUSCHETTA 120

On herbed crostini with brie

HERBED GOAT CHEESE 130

On edible spoon with crispy prosciutto

AHI TUNA TARTARE 165

With wasabi, tomato and capers on a spoon

FILET MIGNON CROSTINI 170

Tarragon and mustard cheese and pickled onion

CORN AND CRAB SALAD 150

With arugula on an edible spoon

ROASTED GRAPE CROSTINI 125

With creamy ricotta and red wine reduction

GRILLED SHRIMP CEVICHE 175

English cucumber, tomato and aji amarillo vinaigrette

PROSCIUTTO WRAPPED ASPARAGUS 130

With dijon aioli

SERRANO HAM ON MANCHEGO TOAST 130

With hazelnut and strawberry jam

ROASTED BEETS 110

And boursin with micro greens

JUMBO POACHED SHRIMP 150

With traditional cocktail sauce and remoulade

BAKED PIMENTO CHEESE 120

In crispy shell

BURRATTA TART 120

With Caprese topping and balsamic glaze

PROSCIUTTO AND MELON SKEWERS 120

With pesto, mozzarella and balsamic glaze

A 'LA CARTE RECEPTIONS

Priced per 50 pieces

Based on maximum one-hour service for minimum of 30 guests. Must accompany dinner or a minimum of three stations.

HOT HORS D'OEUVRES

ROSEMARY POTATO PANCAKE 120

With cheese, smoked mushrooms and tomato jam

MINI GRILLED GRUYERE AND MUSHROOM SANDWICH 120

MINI GRILLED CHEDDAR AND TOMATO JAM SANDWICH 120

VEGETARIAN SAMOSA 110

With potato, pea, carrot and yellow curry

CRAB AND WHITE CHEDDAR MINI QUICHES 160

ROASTED BUTTERNUT SQUASH AND MUSHROOM BACON

MINI QUICHE 120

MINI CRAB CAKE 190

With curry aioli

LAMB LOLLICHOPS 240

Glazed with apricot, soy and mint

SEARED PORK BELLY SATAY 170

With southern bbq sauce

EDAMAME POTSTICKER 140

With soy dipping sauce

MAPLE GLAZED BACON WRAPPED DATES 130

Stuffed with almonds

TEMPURA SHRIMP 190

With soy-lime dip

PORK AND ITALIAN SAUSAGE MEATBALLS 130

With garden marinara

GARLIC AND GORGONZOLA FLATBREAD 120

With grilled mushrooms and pesto

HEIRLOOM TOMATO FLATBREAD 120

With basil and mozzarella

GRUYERE FLATBREAD 120

Fingerlings, caramelized onions, mozzarella

BBQ BRISKET SLIDERS 140

On Hawaiian bread with bread and butter pickle

BUFFALO CHICKEN SPRING ROLLS 130

Blue cheese dip

VEGETABLE SPRING ROLLS 120

Spicy peanut-lime dip

MINI PEPPERONI AND CHEESE CALZONE 130

BACON WRAPPED SCALLOPS 175

With sweet heat glaze

SPINACH AND FETA SPANAKOPITA 120

CHICKEN AND CHEESE QUESADILLA TRUMPET 120

With roasted salsa

PEKING DUCK SPRING ROLL 160

With hoisin and sesame dip

HONEY SRIRACHA CHICKEN MEATBALL 140

With yum yum sauce

DISPLAYS

Priced per guest

Based on maximum one-hour service for minimum of 30 guests. Must accompany dinner or a minimum of three stations.

CHARCUTERIE 16

Cured artisanal meats, grainy mustard, tomato jam, fig and apple compote and mini baguette slices

ARTISANAL FARMHOUSE CHEESE BOARD 15

Artisanal American made cheeses from regionally located farms and dairies to include cow, sheep and goat varieties accompanied by roasted nuts and dried fruits, organic honeycomb, flat bread crackers and wafers

SEASONAL VEGETABLE CRUDITÉS 8

Display of the season's freshest garden vegetables presented artistically with two dips: roasted pepper with olive and red wine-blue cheese

ARTICHOKE AND SPINACH DIP 9

Tender artichoke hearts, parmesan cheese, cream, wilted spinach, toasted crostini

CRAB DIP 12

Rich lump crab meat, blended cheeses, sweet onions, crusted with parmesan, served with crisp vegetables and toasted pita

FIRE ROASTED AND GRILLED VEGETABLE BOARDS 9

Summer squashes, asparagus, peppers, mushrooms, sweet onions and cured olives served with white bean and roasted garlic hummus and grilled tomato-olive oil dip. assorted crostini

MIDDLE EASTERN MEZZE 11

Tabbouleh salad, baba ghanoush, dolmas, traditional chick pea hummus and muhamarra served with brined and cured olives, grilled z'hatar spiced pita and red endive leaves

BAKED BRIE IN PASTRY 11

Large double cream brie layered with pecans and berry compote baked in flaky pastry and served with sliced baguettes

STEAMED AND WOK FRIED DIM SUM 17

Pot stickers, dumplings, steamed buns and spring rolls served in bamboo steamers and wok with traditional dipping sauce

SLICED AND DICED FRUIT DISPLAY 11

With amaretto sour cream dip

ACTION STATIONS

Based on maximum two-hour service for minimum of 30 guests. Requires a uniformed chef's fee of \$175 per 75 guests.

Must accompany dinner or a minimum of three stations.

SLIDER STATION 24 select two for your event

- ✧ Angus beef burger with fried onions , bacon and smoked cheddar cheese
- ✧ Southern fried chicken tender with honey mustard and slaw on waffle
- ✧ Salmon with curried onions and arugula on pita
- ✧ Pulled pork with sweet and sassy bbq, bread and butter pickle on Hawaiian roll
- ✧ Smoked beef brisket, Asian slaw and hoisin on garlic bun
- ✧ Portabella- sundried tomato pesto, caramelized shallots, baby kale and whole wheat yeast roll

PASTA STATION 22 select two for your event

- ✧ Arrabiatta- rotini with grilled chicken, broccolini, shaved garlic and spicy tomato sauce
- ✧ Carbonara- short linguine with English peas, pancetta, smoked bacon, cream sauce and parmesan
- ✧ Rigatoni all siciliana- fresh tomato, eggplant, marinara and garlic with smoked mozzarella
- ✧ Delfina- penne with asiago cream, fennel, mushrooms and italian sausage
- ✧ Orecchiette alla vodka e gamba- pink vodka cream sauce, marinated and grilled shrimp, spinach and tomato fillets
- ✧ Rigatoni Bolognese- beef, pork and veal ragu with red wine and tomatoes
- ✧ Cccompaniments: roasted garlic, basil pesto, red chili flakes and garlic breadsticks

TASTE OF ASIA STATION 30 select two for your event

- ✧ Vegetable lo mein with bok choy, carrots, pepper, mushrooms, long beans
- ✧ Thai beef with basil with onions, chilies and oyster sauce on jasmine rice
- ✧ Sweet and sour tangerine chicken with marinated breast meat with tangerine rind and broccoli and peppers on jasmine rice
- ✧ Japanese udon noodles and shrimp with enoki and shiitake mushrooms, scallions and bok choy
- ✧ Accompaniments: soy sauce, garlic-chili sauce, hoisin sauce, sriracha and wonton crisps

SIZZLING SHRIMP STATION 26 select two for your event

- ✧ Garlic shrimp scampi with roma tomato, sweet onion and garden herbs on angel hair
- ✧ Southwestern shrimp with chorizo and peppers on Chihuahua cheese grits
- ✧ Creole barbecue with butter, spices, lemon and French bread

ACTION STATIONS

Based on maximum two-hour service for minimum of 30 guests. Requires a uniformed chef's fee of \$175 per 75 guests.

Must accompany dinner or a minimum of three stations.

STREET TACOS 27 select two for your event

- ✧ Achiote seasoned chicken and roasted pineapple
- ✧ Chipotle marinated steak and onions
- ✧ Red chili pork and cilantro
- ✧ Grilled lime and mahi-mahi
- ✧ Accompaniments: salsa verde, roasted tomato salsa, pico di gallo, Cholula sauce, cotija cheese, shredded cabbage, sliced fresh jalapeños and guacamole

MAC STATION 20 select two for your event

- ✧ Chili mac- beef tenderloin tidbits sautéed with chilies and spices tossed with Monterey jack and cheddar sauce and topped with Cotija cheese, drunken beans and green onions
- ✧ Smoky mac- smoked gouda, asiago, smoked cheddar and smoked chicken breast tossed with grilled peppers and onions
- ✧ Mushroom mac- sautéed forest mushrooms, grilled chicken, asiago cheese, fresh thyme, fried onions and truffle oil
- ✧ Shrimp n mac- shrimp Etouffee tops white cheddar mac and cheese with micro greens

BIG MASH BAR 18

- ✧ Whipped gold potatoes
- ✧ Sweet yams
- ✧ Accompaniments: mushroom gravy, caramelized onion, honey butter, whipped butter, grilled chipotle chicken, sour cream, smoked bacon, cheddar cheese, asiago cheese, sour cream, maytag blue cheese, cinnamon sugar, scallions, black bean chili, steamed broccoli and toasted pecans

CARVING STATIONS

Requires a uniformed chef's fee of \$175 per 75 guests. Must accompany dinner or a minimum of three stations.

HERB ROASTED BREAST OF TURKEY 250 serves 30 people

Pan gravy and Mediterranean apricot glaze and brioche rolls

LOCALLY RAISED PRIME RIB OF BEEF 425 serves 30 people

Natural jus, tarragon horseradish cream and garlic rolls

BACON AND APPLE WRAPPED PORK LOIN 295 serves 40 people

Calvados brandy cream and apple horseradish slaw; brioche rolls

PORCINI CRUSTED TENDERLOIN OF BEEF 425 serves 20 people

Red wine demi and mustard-brandy sauce and horseradish cream; garlic rolls

POMEGRANATE-MOLASSES GLAZED HAM 275 serves 40 people

Maple and mustard sauce; Hawaiian rolls

ROSEMARY-PEPPER CRUSTED RACK OF DOMESTIC LAMB 425 serves 20 people

Minted jus and roasted shallot aioli; garlic rolls

CATERING MENU 2024

Lanier Islands

BAR PACKAGES BY THE HOUR (PER PERSON)

Choose your Wine Tier and Level of Liquor

		BEER/WINE ONLY	PREFERRED	TOP SHELF	EXECUTIVE TIER
TIER 1	First Hour	\$19.00	\$21.00	\$24.00	\$26.00
WINES	Each Additional Hour	\$8.00	\$9.00	\$10.00	\$11.00
TIER 2	First Hour	\$21.00	\$23.00	\$25.00	\$27.00
WINES	Each Additional Hour	\$9.00	\$10.00	\$11.00	\$12.00
TIER 3	First Hour	\$23.00	\$25.00	\$27.00	\$29.00
WINES	Each Additional Hour	\$10.00	\$11.00	\$12.00	\$13.00

A LA CARTE HOST OR CASH BAR (PER DRINK)

HOST BAR		CASH BAR	
Preferred Brands	\$10	Preferred Brands	\$12
Top Shelf Brands	\$11	Top Shelf Brands	\$13
Executive Tier Brands	\$13	Executive Tier Brands	\$15
Tier 1 Wines	\$9	Tier 1 Wines	\$11
Tier 2 Wines	\$10	Tier 2 Wines	\$12
Wines Around the World	\$12	Wines Around the World	\$14
Domestic Beer	\$7	Domestic Beer	\$8
Import & Specialty Beer	\$8	Import & Specialty Beer	\$9
Soda & Bottled Water	\$4	Soda & Bottled Water	\$4
Liquors & Cordials	\$11	Liquors & Cordials	\$12

LIQUOR SELECTION

	VODKA	GIN	RUM	TEQUILA	BOURBON	WHISKEY	SCOTCH
PREFERRED	Tito's	Bombay	Captain Morgan Silver	El Jimador	Buffalo Trace	Jack Daniel's	Dewar's
TOP SHELF	Kettle One	Beefeater	Bacardi	Patron	Bulleit	Crown Royal	Glenlivet Founders
EXECUTIVE TIER	Grey Goose	Bombay Sapphire	Don Q Reserve	Don Julio Reposado	Four Roses Single Barrel	Makers Mark	Glenlivet 12 yr.

BEER SELECTION

Mix & Match: Choose up to six beers or allow us to select them for you

IMPORTED/CRAFT BEER	Heineken, Terrapin Hops, Tropicallia, Dos Equis Lager, Dos Equis Amber, Stella Artois, Sam Adams, Angry Orchard Cider
DOMESTIC BEER	Classic City Lager, Miller Lite, Coors Light, Michelob Ultra, Blue Moon, Yuengeling, LandShark
COCKTAIL BARS	Include Bottled Water, Sodas, Juices, Beer, Wine and the Liquor Brands Selected.

WINE SELECTION

TIER 1 WINES	Proverb (Calif.) Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Rosé
TIER 2 WINES	Sterling (Calif.) Cabernet, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Rosé
TIER 3 WINES	La Marca Prosecco, Maso Canali Pinot Grigio, William Hill Chardonnay/Merlot/Cabernet Sauvignon, Azienda Agricola Moscato d'Asti, Macmurray Ranch, Pinot Noir, Apothic Red Blend, White Haven Sauvignon Blanc