

# Lanier Islands



## CATERING MENU 2026

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 31

- ✦ 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 33

- ✦ 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 53

- ✦ 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-glace
- ✦ 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 68

- ✦ 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 45**

- ✦ Seasonal fresh fruit and berries with pomegranate yogurt dip
- ✦ Basket of freshly baked Danish, muffins, pastries
- ✦ 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** Priced per guest unless otherwise specified

May be added to any breakfast buffet, coffee break or continental break

### **TURKEY BACON 5**

Thick-sliced

### **COUNTRY PORK SAUSAGE PATTIES 5**

Seasoned with sage and thyme

### **WHOLE FRESH FRUIT BASKET 4.50**

### **INDIVIDUAL FRUIT YOGURTS 3**

Assorted fruit and vanilla individual cup

### **SMOOTHIE SHOOTERS 7**

Blueberry, strawberry and lemon yogurt smoothies in mini glasses

### **SMOKED SALMON 14**

Sliced Scottish smoked salmon with capers, onions and cream cheese with 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 52 PER DOZEN**

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

### **MONTEREY EGG SCRAMBLE TORTILLA 56 PER DOZEN**

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

### **SAUSAGE BISCUITS 56 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 60 PER DOZEN**

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

## THEMED BREAKS

Priced per guest, minimum 15 people

Includes freshly brewed regular and decaffeinated coffee, bottled water and assorted soft drinks

### 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 25

- ✦ 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 sticks 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 9

Roasted tomato salsa and guacamole

VEGETABLE CRUDITÉS 8

Roasted pepper pesto dip

ARTISANAL AND DOMESTIC CHEESE 16

Dried fruit, nuts and crackers

WHOLE SEASONAL FRUIT 4.50

ASSORTED ENERGY BARS 54 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 18

With sliced, cured meats

### BEVERAGES

COCA-COLA SOFT DRINKS OR DASANI WATER 4 EACH

COFFEE, DECAFFEINATED COFFEE AND TEA SERVICE 95 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 35 PER DOZEN

ICED BROWNIE TRIANGLES 35 PER DOZEN

ASSORTED FRENCH MACARONS 42 PER DOZEN

SEVEN LAYER BARS 35 PER DOZEN

APPLE TURNOVERS 42 PER DOZEN

SOFT BAVARIAN PRETZELS 52 PER DOZEN

Cheese dip and German mustard

CUPCAKES 48 PER DOZEN

LEMON BARS 35 PER DOZEN

ASSORTED MINIS 64 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 34 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 snack: rotating selections daily
- ✦ 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
- ✦ Daily Bakeshop Treat: Rotating freshly baked sweet delights
- ✦ 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 43

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 32

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

### LEGACY CLUB STEAK 52

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 43

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

## LUNCH BUFFETS

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**LAKESIDE (Pick 2 Entrées) 51**

**PINEISLE (Pick 3 Entrées) 57**

**ENTRÉES** Please select 2 or 3 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 major with onion and balsamic jus
- ✦ Pan seared chicken with sundried tomatoes and artichoke demi-glace
- ✦ Grilled boneless pork chops with roasted apple compote
- ✦ Grilled salmon with fennel, tomato, lemon chutney

**VEGETABLES AND SIDES** Please select 3 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 2 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 2 for your buffet

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

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### **VOLTERRA ITALIAN 50**

- ✦ 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 36**

- ✦ 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 multigrain bread with boom sauce
  - Sirloin steak- marinated and grilled lean steak thinly sliced served on a baguette and topped with pesto aioli, provolone, and arugula
  - 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 49

- ✦ 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 26**

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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### BEYOND THE BORDER 69

- ✧ 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 76

- ✧ 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-saread 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

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

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

**EMERALD (Pick 2 Entrées) 67**

**LEGACY (Pick 3 Entrées) 78**

**LANIER (Pick 4 Entrées) 89**

### SALADS Please select 2 for your buffet

- ✦ 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 vinaigrette
- ✦ 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 Please select 2 for your buffet

- ✦ Brown butter mashed potatoes
- ✦ Herbed parmesan risotto
- ✦ Parmesan-crusting 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 Please select 2, 3 or 4 for your buffet

- ✦ 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
- ✦ Sauteed shrimp in tasso cream over cream grits (+\$4)
- ✦ Chili-rubbed pork loin with pineapple chutney

### DESSERTS Please select 2 for your buffet

- ✦ 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

Caprese with arugula, pearlino mozzarella . Basil and parmesan vinaigrette

#### 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 Please select up to two entrées for your group

#### FILET OF ANGUS BEEF 84

On fried green tomato crouton with pimento cheese and black pepper demi-glace, 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 Please select up to two entrées for your group

#### 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

Please select up to two entrées for your group

#### **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

Please select up to two entrées for your group

#### **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 150**

With dill cream cheese

### **CILIGENE MOZZARELLA AND PEPPADEW PEPPER 130**

With marinated artichoke skewer

### **PEACH AND BASIL BRUSCHETTA 130**

On herbed crostini with brie

### **HERBED GOAT CHEESE 135**

On edible spoon with crispy prosciutto

### **AHI TUNA TARTARE 175**

With wasabi, tomato and capers on a spoon

### **FILET MIGNON CROSTINI 180**

Tarragon and mustard cheese and pickled onion

### **CORN AND CRAB SALAD 160**

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 135**

With hazelnut and strawberry jam

### **ROASTED BEETS 110**

With boursin with micro greens

### **POACHED JUMBO SHRIMP 160**

With traditional cocktail sauce and remoulade

### **BAKED PIMENTO CHEESE 125**

In crispy shell

### **BURRATA TART 125**

With caprese topping and balsamic glaze

### **PROSCIUTTO AND MELON SKEWERS 125**

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 115

With potato, pea, carrot and yellow curry

### CRAB AND WHITE CHEDDAR MINI QUICHES 160

### ROASTED BUTTERNUT SQUASH AND MUSHROOM BACON MINI QUICHE 125

### MINI CRAB CAKE 200

With curry aioli

### LAMB LOLLICHOPS 245

Glazed with apricot, soy and mint

### SEARED PORK BELLY SATAY 175

With southern bbq sauce

### EDAMAME POTSTICKER 140

With soy dipping sauce

### MAPLE GLAZED BACON WRAPPED DATES 135

Stuffed with almonds

### TEMPURA SHRIMP 195

With soy-lime dip

### PORK AND ITALIAN SAUSAGE MEATBALLS 140

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 145

On Hawaiian bread with bread and butter pickle

### BUFFALO CHICKEN SPRING ROLLS 135

Blue cheese dip

### VEGETABLE SPRING ROLLS 125

Spicy peanut-lime dip

### MINI PEPPERONI AND CHEESE CALZONE 135

### BACON WRAPPED SCALLOPS 180

With sweet heat glaze

### SPINACH AND FETA SPANAKOPITA 120

### CHICKEN AND CHEESE QUESADILLA TRUMPET 125

With roasted salsa

### PEKING DUCK SPRING ROLL 165

With hoisin and sesame dip

### HONEY SRIRACHA CHICKEN MEATBALL 150

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 18**

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

### **ARTISANAL FARMHOUSE CHEESE BOARD 17**

Artisanal American-made cheeses from regional farms and dairies including 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
- ✦ Accompaniments: 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 shrimp 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 435** 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 435** serves 20 people  
Red wine demi-glace 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

## BAR PACKAGES BY THE HOUR (PER PERSON)

Choose your wine tier and liquor level

		BEER/WINE ONLY	PREFERRED	TOP SHELF	EXECUTIVE TIER
<b>TIER 1</b>	First Hour	\$21.00	\$23.00	\$26.00	\$28.00
<b>WINES</b>	Each Additional Hour	\$10.00	\$11.00	\$12.00	\$13.00
<b>TIER 2</b>	First Hour	\$23.00	\$25.00	\$27.00	\$29.00
<b>WINES</b>	Each Additional Hour	\$11.00	\$12.00	\$13.00	\$14.00
<b>TIER 3</b>	First Hour	\$25.00	\$27.00	\$29.00	\$31.00
<b>WINES</b>	Each Additional Hour	\$12.00	\$13.00	\$14.00	\$15.00

## A LA CARTE HOST OR CASH BAR (PER DRINK)

HOST BAR		CASH BAR	
Preferred Brands	\$11	Preferred Brands	\$13
Top Shelf Brands	\$12	Top Shelf Brands	\$14
Executive Tier Brands	\$14	Executive Tier Brands	\$16
Tier 1 Wines	\$10	Tier 1 Wines	\$12
Tier 2 Wines	\$11	Tier 2 Wines	\$13
Wines Around the World	\$13	Wines Around the World	\$15
Domestic Beer	\$8	Domestic Beer	\$9
Import & Specialty Beer	\$9	Import & Specialty Beer	\$10
Soda & Bottled Water	\$5	Soda & Bottled Water	\$5
Liquors & Cordials	\$12	Liquors & Cordials	\$13

## LIQUOR SELECTION

	VODKA	GIN	RUM	TEQUILA	BOURBON	WHISKEY	SCOTCH
<b>PREFERRED</b>	Deep Eddy	Martin Miller	Don Q Silver	Concierge Silver	Four Roses	Jack Daniel's	Cutty Shark
<b>TOP SHELF</b>	Kettle One	Bombay	Bacardi	Lalo	Buffalo Trace	Crown Royal	Bruichladdich
<b>EXECUTIVE TIER</b>	Grey Goose	The Botanist	Brugal 1888	Gran Coramino Repo	Four Roses Small Batch	Jefferson Reserve	Macallan 12 yr.

## BEER SELECTION

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

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

## WINE SELECTION

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