

Breakfast Buffets

RISE AND SHINE

Assorted Pastries

Seasonal Fruit

Choice of: Vegetable Quiche, 3 Cheese Quiche, or Chicken Sausage Caramelized Onion and Bacon Quiche

Herb Roasted Potatoes with Caramelized Onions

Applewood Smoked Bacon and Spicy Chicken Sausage Links

Regular Coffee and Assorted Tea

Orange and Apple Juice

\$24.00 per person Minimum: 10 ppl

EARLY BIRD

Assorted Pastries
Seasonal Fruit
Scrambled Eggs with Cheddar Cheese & Chives
Roasted Potatoes with Caramelized Onions and Peppers
Regular Coffee and Assorted Tea
Orange and Apple Juice

\$22.00 per person Minimum: 10 ppl

HEALTHY START

Homemade Granola
Steel Cut Oatmeal
Greek Style Yogurt
Assorted Toppings, (to Include Local Honey, Fresh and Dried Fruits, Nuts, Brown Sugar, etc.)
Whole Grain Bagels and Cream Cheese
Regular Coffee and Assorted Tea
Orange and Apple Juice

\$20.00 per person

CONTINENTAL

Assorted Pastries
Fruit Platter
Regular Coffee and Assorted Tea
Orange and Apple Juice
\$18.00 per person

Breakfast

Individual Items

Bagels with Cream Cheese and Butter \$3.00
Assorted Pastries \$3.00
White Cheddar Cheese Grits \$4.00
Applewood Smoked Bacon \$4.00
Spicy Chicken Breakfast Sausage \$4.00
Chef's Choice Quiche \$4.00 (Minimum: 6 ppl)
(Vegetable Quiche, 3 Cheese Quiche, or Chicken Sausage Caramelized Onion and Bacon Quiche)
House Cured Scottish Salmon with Lemon Crème Fraîche, Capers, & Toast Points \$7.00
Steel Cut Oatmeal with Assorted Toppings \$6.00
(To Include Local Honey, Fresh and Dried Fruits, Nuts, Brown Sugar, etc.)
Greek Style Yogurt with Homemade Granola \$6.00

Coffee (Gallon) \$50.00
Bottled Soft Drinks \$3.00
Bottled Juice \$4.00
Iced Tea (Gallon) \$25.00
Hot Tea (Gallon) \$40.00



Lunch Buffets

DELI SPREAD (8 person minimum)

Ashland Farm Greens, Marcona Almonds, Kalamata Croutons, Tomatoes, Crumbled Feta, Pommery

Mustard Vinaigrette

Seasonal Pasta Salad

Assorted Premium Deli Meats

Assorted Breads

Assorted Cheeses

Pickles, Lettuce, Tomato, Red Onion, Lemon Aioli, Pommery Mustard

Premium Assorted Chips

Cookies and Brownies

Water & Iced Tea Included

\$25.00 per person (Vegetarian Option Available On Request Only)

SANDWICH BOARD (8 person minimum)

Ashland Farm Greens, Marcona Almonds, Kalamata Croutons, Tomatoes, Crumbled Feta, Pommery Mustard Vinaigrette

Apple Wood Smoked Bacon Mustard Potato Salad

Roast Beef, Grilled Peppers and Onions, 2-year-old Cheddar

Lemon Roasted Chicken BLT, Avocado, Ciabatta

Portabella Sandwich with Mozzarella, Basil Pesto and Arugula

Cookies & Brownies

Water & Iced Tea Included

\$30.00 per person

SOUTHERN PICNIC (12 person minimum)

Fennel Slaw

Apple Wood Smoked Bacon Mustard Potato Salad

BBQ Bacon Baked Beans

Slow Roasted Brisket

Tangle Wood Farms Free Range Chicken Breast

North Carolina Style and Traditional Signature BBQ Sauces

Pecan Pie Squares

*Water & Sweet Tea Included - Fresh lemonade or limeade (\$2.00 surcharge)

\$32.00 per person



Lunch Buffets

EXECUTIVE BUFFET (10 person minimum)

Salads (select one)

House Salad: Ashland Farm Greens, Marcona Almonds, Kalamata Croutons, Tomatoes, Crumbled Feta,

Pommery Mustard Vinaigrette

Caesar Salad: Crisp Romaine Lettuce, Parmesan, Focaccia Croutons

Glenn's Chopped Salad, Basil Vinaigrette (\$3 surcharge)

Soups (select one)

Tomato Bisque

Mushroom Veloute

Clam Chowder

Entrees (select two)

Lemon Grilled Chicken Breast, Parmesan Potato Puree, Seasonal Vegetable

Seared Salmon, Seasonal Vegetables, Sherry Tomato Butter

Roast Beef, Mashed Potatoes, Natural Jus

Dijon Crust Tanglewood Chicken Breast, Garlicky Haricot Verts, Natural Jus

Seasonal Pasta Selection

Niemen Ranch Pork Tenderloin, Caramelized Apples and Vidalia Onion, Pommery Mustard (\$3.00 surcharge)

Sautéed Wild GA Shrimp, Sweet Corn and White Cheddar Grits, Smoked Applewood Bacon (\$5.00 surcharge)

Peppered Filet Mignon, Herb Roasted Potatoes, Natural Jus (\$7 surcharge)

Desserts (select one)

Cookies and Brownies

Pecan Pie Bars

Assorted Mini Cheesecakes

Bread Pudding, Bourbon Caramel Sauce

Dark Chocolate Mousse, Drunken Truffles

Ginger Crème Brulee

\$42.00 per person

^{*}Iced Tea and Water Included - Fresh lemonade or limeade (\$2.00 surcharge)



Boxed Lunch

BOX IT UP

Sandwich: (select one)

Lemon Grilled Chicken & Swiss, Lettuce, Tomato, Lemon Aioli, Ciabatta Bread

Roast Beef, Horseradish Cream, 2-year-old Cheddar, Lettuce, and Tomato

Roasted Turkey Breast, Apple Smoked Bacon, Mixed Lettuces, Red Onion

Shaved Black Forest Ham, Grilled Onions, White Cheddar, Chipotle Mayo

*Mayo and Mustard Condiments included

(Vegetarian Option Available On Request Only)

Sides: (select two)
Premium Kettle Cooked Potato Chips
Apple Wood Smoked Bacon Mustard Potato Salad
Fresh Baked Chocolate Chip Cookie
Triple Chocolate Brownie
Whole Fresh Fruit

Coca Cola, Diet Coke, Sprite, or Bottled Water

\$22.00 per person



Signature Breaks

Sports Break

Assorted Nuts, Pretzels & Candy Coated Chocolates, House Made Potato Chips, French Onion Dip **\$17.00 per person**

Sweet Break

House Made Chocolate Chip Cookies, Fudge Brownies, Bourbon Pecan Pie Squares **\$16.00 per person**

Healthy Break

House Trail Mix, Fruit Platter, Vegetable Crudité, & Granola Bars **\$17.00 per person**

Southern Break

House Made Pimento Cheese, Pita Chips, Unshelled Roasted Peanuts, Deviled Eggs **\$18.00 per person**

All above Breaks are served with:

Iced Tea & Water
House Made Lemonade or Limeade (\$2 upcharge)

Based on 30 minutes of continuous service

Breaks

Coffee & Tea Service
Regular and Decaffeinated Coffee, Assorted Tea
\$7.00 per person
Full Day Option: \$12.00 per person

Assorted Sodas and Bottled Water, & juices served on consumption \$3.00 per beverage

ADD: (\$5.00 per item/per person)

Fruit Platter
House-Made Trail Mix
Mini Cheesecakes
Granola Bars
Assorted Truffles
Assorted Nuts (\$2.00 surcharge)
Premium Flavored Popcorn (\$2.00 Surcharge)
Chef Choice Cheese Plate (\$3.00 Surcharge)

Hors d'Oeuvres

20-piece minimum per item (Please limit selection to 6 options from below)

\$4.00 per piece

Bacon, Caramelized Onion and Deviled Eggs Vegetarian Spring Rolls with Thai Sweet Chili Classic Tomato and Herb Bruschetta Spanakopita (Spinach and Feta in Filo) Mushroom Melt with Gruyere Cheese

\$4.50 per piece

Buffalo Chicken with Blue Cheese
Thai Chicken Skewers with Spicy Peanut Sauce (can substitute upon request)
Brisket Cigars with Chipotle BBQ Sauce
Grilled Angus Sirloin Skewers with Chimichurri
Country Ham Biscuits with Preserves
Pork Pot Stickers with Sesame Citrus Ponzu
House Cured Salmon, Asparagus, Shallot Crème Fraîche on Potato Bellini
Mini Fish Taco with Basil Guacamole

\$5.00 per piece

Lump Crab Fritter with Creole Aioli Sushi Grade Tuna, Ginger Slaw and Crispy Wonton Fresh Seared Ahi Tuna Melt Shrimp Tempura, Sweet Thai Chili Sauce (can substitute shrimp if needed) Jumbo Shrimp Cocktail Shrimp en Brick



Cold Display Tables

CHIPS AND DIP

House-Made Potato Chips, French Onion Dip **\$7.00 per person**

PIMENTO CHEESE

Carr's Crackers \$10.00 per person

LOCAL ARTISANAL CHEESE DISPLAY

Award Winning Artisanal Cheeses from GA, Appropriate Condiments **\$15.00 per person**

ANTIPASTO

Artisanal Cheeses, Cured Meats, House Marinated Olives, Mediterranean Spreads, Assorted Breads (Vegetarian version available)

\$15.00 per person

MEDITERRANEAN PLATTER

Hummus, Grilled Pita and Imported Olives **\$10.00 per person**

FARM FRESH VEGETABLES

Vegetable Crudité \$9.00 per person

CAPRESE SALAD

Vine Ripe Tomatoes and Buffalo Mozzarella with Basil and Tomato Vinegar **\$10.00 per person**

Wild GA SHRIMP COCKTAIL DISPLAY

Classic Cocktail Sauce (6 shrimp per person) \$15.00 per person



Pasta Station

Chef Attendant: \$150 per Chef (Required)

PASTA STATION

\$12.00 per person for one protein, \$18.00 for 2

Choice of Pasta: (choose one)

PenneFarfalleRotini

Choice of sauce: (choose one)

- Pomodoro (roasted tomato, garlic and herbs)

- Alfredo (a blend of 4 cheeses and cream)

- Aglio e Olio (white wine, garlic, olive oil and herbs)

Choice of protein: (choose one)

- Grilled Marinated Chicken
- Homemade Meatballs
- Spicy Italian Sausage
- Wild GA Shrimp (additional \$2.00 charge)
- Sapelo Island Littleneck Clams (additional \$2.00 charge)

Choice of Toppings: (choose 3)

Roasted Mushrooms, Caramelized Onions, Fire Roasted Peppers, Asparagus, Capers, Kalamata Olives, Marinated Artichoke Hearts, Zucchini.

*Water & Iced Tea Included - Fresh lemonade or limeade (\$2.00 surcharge)

CARVING STATIONS- Requires Chef Attendant - \$150 / 2 Hours of Service

Beef Tenderloin \$26.00
Pepper Crusted New York Strip \$27.00
Garlic and Herb Crusted Prime Rib and Natural Jus \$26.00
Spice Crusted Pork Loin with Seasonal Fruit Chutney \$22.00
Fruit Wood Smoked Ham with Pommery Mustard, Yeast Rolls \$18.00
Roasted Turkey Breast with Brie, Yeast Rolls, Pommery Mustard \$18.00
*Includes yeast rolls with each entrée

SIDES \$5.00 per person per item

Potato Gratin
Roasted Herb Potatoes
Parmesan Mashed Potatoes
Sweet Corn and White Cheddar Grits
Macaroni and Cheese
Grilled Asparagus
Pesto Marinated Roasted Vegetables
Green Beans Sautéed with Garlic & Parmesan
Ratatouille

*Water & Iced Tea Included - Fresh lemonade or limeade (\$2.00 surcharge)

Dinner Buffet

SALAD \$7.00

House Salad: Ashland Farm Greens, Marcona Almonds, Kalamata Croutons, Tomatoes, Crumbled Feta, Pommery Mustard Vinaigrette
Caesar Salad: Crisp Romaine Lettuce, Shaved Parmesan, Focaccia Croutons
Seasonal Vegetable Chopped Salad, Caramelized Vidalia Onion Vinaigrette, Fresh Herbs (\$3 Surcharge)

Soups \$6.00

Tomato Bisque

ENTREES (must select two items)

Tangle Wood Farms Free Range Chicken Breast, \$12.00
Seasonal Pasta Selection \$12.00
Seared Salmon, Seasonal Vegetables, Sherry Tomato Butter \$ 15.00
Pork Tenderloin, Pommery Mustard \$16.00
Sautéed Wild GA Shrimp, Sweet Corn and White Cheddar Grits, \$17.00
Grilled Tenderloin, Natural Jus \$18.00

SIDES \$5.00 per item

Roasted Herb Potatoes

Parmesan Mashed Potatoes

Sweet Corn and White Cheddar Grits

Grilled Asparagus

Pesto Marinated Roasted Vegetables

Green Beans Sautéed with Garlic & Parmesan

Ratatouille

Corn Mash

Potato Gratin

Creamed Spinach

*Water & Iced Tea Included - Fresh lemonade or limeade (\$2.00 surcharge)

DESSERTS: \$7.00

Bourbon Bread Pudding, Caramel Sauce Triple Chocolate Brownie

Ginger Crème Brulee

Mini Dessert Display (Select 3 Items):

Dark Chocolate Mousse Truffles Assortment Assorted Mini Cheesecakes Pecan Pie Bars Mini Fresh Baked Cookies Brownie Bites

Plated Dinner Options

STARTERS

Soup: \$8.00Tomato Bisque
Soup of Day

Salad: \$7.00

House Salad: Ashland Farm Greens, Marcona Almonds, Kalamata Croutons, Tomatoes, Crumbled Feta, Pommery Mustard Vinaigrette
Caesar Salad: Crisp Romaine Lettuce, Shaved Parmesan, Olive Croutons
Seasonal Vegetable Chopped Salad, Caramelized Vidalia Onion Vinaigrette, Fresh Herbs (\$3.00)

Surcharge)

Appetizer: \$12.00

Crispy Calamari with Ginger Slaw and Ginger Aioli Crab Cake, Lemon Butter

ENTREES: (select one)

Chicken Francaise, Pomme Puree, Seasonal Vegetables, natural Jus \$22.00
Dijon Crusted Chicken, Pomme Puree Jumbo Asparagus, Natural Jus \$22.00
Crispy Trout with Thin Bean, Lemon Brown Butter, Crispy Capers \$22.00
Scottish Salmon, Pomme Puree, Seasonal Vegetables, Tomato Sherry Butter \$24.00
Cajun Rosemary Shrimp, Corn and White Cheddar Grits \$25.00
New York Strip, Pomme Puree, Green Bean Almandine, Natural Jus \$26.00
Grilled Tenderloin, Pomme Puree, Seasonal Vegetables, Natural Jus \$28.00

*Water & Iced Tea Included - Fresh lemonade or limeade (\$2.00 surcharge)

DESSERTS \$7.00

Bourbon Bread Pudding, Caramel Sauce Triple Chocolate Brownie, Vanilla Bean Ice Cream Ginger Crème Brulee

Mini Dessert Display (Select 3 Items): Dark Chocolate Mousse Truffles Assorted, Assorted Mini Cheesecakes, Pecan Pie Bars, Mini Fresh Baked Cookies, Brownie Bites



Bar Packages

Pricing based on a two hour minimum requirement Wine substitutions will result in additional costs. 6 Beers May Be Selected

CALL BRANDS

1st hour \$16.00 per person / each additional hour \$10.00

3 Olive Vodka, Jim Beam Bourbon, Bombay Dry Gin, Lunazul Blanco Tequila, Cruzan Rum, Dewars Scotch Domestic & Imported Beers Coastal Vines Red and White Wines

PREMIUM BRANDS

1st hour \$20.00 per person / each additional \$14.00

Ketel One Vodka, Tanqueray Gin, Glenlevit 12 Year Scotch, Jack Daniels Whiskey, Bacardi Rum, Hornitos Reposado Tequila
Domestic & Imported Beers
Coastal Vines Red and White Wines

ULTRA PREMIUM BRANDS

1st hour \$22.00 per person / each additional \$16.00

Grey Goose Vodka, Bombay Sapphire Gin, Macallan 12 Year Scotch, Makers Mark Bourbon, Bacardi 8 Rum, Patron Blanco Tequila Domestic & Imported Beers Coastal Vines Red and White Wines

BEER & HOUSE WINE

1st hour \$12.00 per person / each additional \$8.00

Domestic & Imported Beers
Coastal Vines Red and White Wines

Beer Selection

DOMESTIC - \$5.00

Miller Lite
Bud Light
Michelob Ultra
Yuengling
Sweetwater
Blue Moon
UFO White
Fat Tire
Magic Hat #9
Sam Adams Boston
Lager
Harpoon IPA

IMPORTED - \$6.00

Stella Artois
Newcastle
Corona
Corona Light
Heineken
Guinness Stout
Youngs Double Chocolate Stout
Kaliper Non-Alcoholic

Wine List

BUBBLES

Cava, Casteller, Spain 9/35

Prosecco, Terra Verus, Italy 9/35

Veuve Clicquot, France 100

Dom Perignon, Hautvillers 300

WHITES

Pinot Grigio, Avanti, Italy 9/35
Sauvignon Blanc, Honig, Napa Valley 9/35
Sauvignon Blanc, Peñalolén, Chile 10/40
Chardonnay, Hess Collection, Monterey 12/45
Chardonnay, Four Vines Naked, Paso Robles 9/35
Moscato, Martin & Weyrich, Paso Robles 10/40
Riesling, Kung Fu Girl, Washington 10/40
Chenin Blanc, Spice Route, South Africa 14/65

REDS

Pinot Noir, Poppy Monterey Country California 12/45
Pinot Noir, Alpaltagua, Chile 10/40
Malbec, Tentenegro, Argentina 10/40
Cabernet, Justin, Paso Robles 15/60
Zinfandel, Kunde, Sonoma 11/44
Claret, Del Rio, Oregon 10/40
Tempranillo, Anciano, Spain 10/40
Red4, Vina Robles, Paso Robles, California 10/40
Chakalaka, Spice Route, South Africa 15/60
Merlot, Villa San-Juliette, Paso Robles 9/35
Syrah, Clayhouse, Sonoma 11/44
Petite Syrah, Crusher, Clarksburg 10/40