



THE  
DESOTO

BY SOTHERLY

# CATERING MENU SELECTION

## MORNING

### *Savannah Sunrise (Plated)*

Freshly Squeezed Orange Juice  
Local Seasonal Fruit Cup  
Farm-Fresh Scrambled Eggs & Grilled Roma Tomatoes  
Choice of Pecan-Smoked Bacon or Savannah River Farms Sausage  
Choice of Herb-Roasted Red Skillet Potatoes or Potato Pancake  
Southern-Style Buttermilk Biscuits  
Butter, Preserves & Readees' Honey  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
**\$32 per person**

### *Savannah Continental*

Freshly Squeezed Orange Juice  
Assorted Yogurts & House-Made Granola  
Selection of Seasonal Fruits, Melons, & Berries  
Assorted Cereal with Whole & Skim Milk  
Freshly Baked Assortment of Muffins  
House-Made Croissants & Breakfast Breads  
Butter, Preserves & Readees' Honey  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
**\$28 per person**

*All menu items are subject to a 25% service fee and 7% sales tax*



## SAVANNAH CONTINENTAL ENHANCEMENTS

### *The Parfait Bar*

A Selection of Local & Seasonal Berries with Assorted Yogurts and House-Made Granola

**\$12 per person**

### *Steel-Cut Oatmeal*

With Raisins, Brown Sugar, Dried Fruit, Granola and Savannah Bee Tupelo Honey

**\$8 per person**

### *Breakfast Sandwiches*

With Farm-Fresh Eggs and Choice of Wrap, Croissant, or Southern Biscuits

Choice of Egg & Cheese; Bacon, Egg & Cheese; Ham, Egg, & Cheese

**\$6 per sandwich**

### *The Southern Biscuit Bar*

Freshly Baked Buttermilk Biscuits, Pimento Cheese, Scrambled Eggs, Savannah Bee Tupelo Honey, Pepper Jelly, Honey Butter with Assorted Preserves, Signature Hot Sauce and Pepper Gravy.

Choice of One Meat: Savannah River Farms Sausage, Pecan-Smoked Bacon, Fried Chicken,

**\$12 as enhancement | \$16 stand alone**

**Additional Meat \$4**

### *Eggs Prepared To Order*

(Chef Attendant Required)

Farm-Fresh Eggs Scrambled, Fried, or an Omelet

Made to Order with Choice of Ham, Bacon, Sausage, Cheddar, Mozzarella, Feta, Tomato, Onion, Mushroom, Bell Pepper and Spinach

**\$16 per person**

\$150 Chef Attendant Fee

*All menu items are subject to a 25% service fee and 7% sales tax*



## MORNING

## BUFFET

*Buffets require a minimum of 25 guests  
A service charge of \$150++ will apply if guest count is less than 25*

***DeSoto's Breakfast Table***

Fresh Assorted Juices  
Local Seasonal Fruits, Melons & Berries  
Individual Parfaits  
Farm-Fresh Scrambled Eggs  
Pecan-Smoked Bacon  
Savannah River Farms Sausage  
Herb-Roasted Red Skillet Potatoes  
Freshly Baked Muffins & Croissants  
Butter, Preserves & Readees' Honey  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
**\$34 per person**

***Low Country Breakfast Table***

Fresh Assorted Juices  
Local Seasonal Fruits, Melons & Berries  
Buttermilk Biscuits & Country Sausage Gravy  
Farm-Fresh Scrambled Eggs  
Pecan-Smoked Bacon  
Savannah River Farms Sausage  
Stone-Ground Grits  
Herb-Roasted Red Skillet Potatoes  
French Toast or Belgian Waffle  
Homemade Pecan & Peach Muffins  
Freshly Baked Muffins & Croissants  
Butter, Preserves, & Readees' Honey  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
**\$38 per person**

*All menu items are subject to a 25% service fee and 7% sales tax*



# BREAKS

Break pricing based on 30-minute service

## *Life's a Peach*

House -Made Peach Macarons

Gummy Peach Rings

Dried Peaches

White Chocolate Bark: Dried Peach, Toasted Sicilian Pistachios

**\$12 per person**

## *Healthy*

100% Organic Granola Bars

Cold Pressed Expressed Juice

Farmer's Market Vegetable Board

Kombucha

**\$14 per person**

## *Sweet & Salty*

Dark Chocolate Bark: Candied Orange, Roasted Pecans

White Chocolate Bark: Dried Peach, Toasted Sicilian Pistachios

Powered Sugar Dusted Dark Chocolate Valrhona Fudge Bars

Assorted Chocolate Truffles & Pralines

Chocolate & Peanut Butter Candies

**\$16 per person**

## *On the Green*

Donut Holes (in a "Sand" Trap)

Blueberry Scones

Mini Ham & Pimento Cheese Biscuits

Seasonal Fruit Kabobs

Arnold Palmers (sweet tea & lemonade)

**\$16 per person**

## *Cheese & Charcuterie*

Local Artisan Cheese Board Selection of Locally Cured Meats Pickle Okra  
& Cornichons

House-made Preserves

Assorted Crackers & Petite Biscuits

**\$20 per person**

*All menu items are subject to a 25% service fee and 7% sales tax*



# BREAKS

## *A LA CARTE BREAK ITEMS*

### *Sweet*

House-Made Preach Macarons	\$48/dozen
Assorted Freshly Baked Cookies	\$44/dozen
Brownies & Blondies Chocolate-	\$44/dozen
Dipped Strawberries Full-Size	\$36/dozen
Candy Bars	\$4 each
Assorted Ice Cream Barss	\$5 each

### *Salty*

House--Made Sea Salt Potato Chips with Chipotle Dipping Sauce	\$5/person
Truffle & Parmesan Popcorn	\$5/person
Individual Bags of Trail Mix & Popcorn	\$5 each
Individual Bags of Pretzels & Potato Chips	\$5 each
Individual Bags of Veggie Chips	\$7 each
Individual Bags of Banana Chips	\$7 each
Warm Soft Pretzels with Beer Cheese	\$6/person
Potato Chips & French Onion Dip	\$6/person
Hummus or Tzatziki with Grilled Pita	\$6/person
Tortilla Chips with Salsa, Queso, Guacamole & Sour Cream	\$8/person

### *Fruits, Yogurts, and Health Bars*

Sliced Fresh Fruit & Berries	\$7/person
Whole Fresh Fruit	\$5 each
Individual Assorted Yogurts	\$5 each
Assorted Greek Yogurts	\$6 each
Assorted Granola Bars	\$5 each

### *Breads*

Assorted Danish, Muffins, & Croissants	\$72/dozen
Assorted Bagels with Cream Cheese	\$54/dozen
Assorted Sliced Breakfast Breads	\$44/loaf

*All menu items are subject to a 25% service fee and 7% sales tax*



# BREAKS

## Beverages

Freshly Brewed Coffee (Regular & Decaf)	\$90/gallon
Assorted Hot Teas	\$90/gallon
Iced Tea (Sweet or Unsweetened)	\$72/gallon
Individual Sodas	\$5 each
Bottled Water	\$5 each
Bottled Juices	\$5 each

### *1 Hour Beverage Break*

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Hot Teas  
Individual Sodas  
Bottled Water  
**\$10 per person**

### *Half Day Beverage Break*

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Hot Teas  
Individual Sodas  
Bottled Water  
**\$15 per person**

### *All Day Beverage Break*

Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Hot Teas  
Individual Sodas  
Bottled Water  
**\$30 per person**

*All menu items are subject to a 25% service fee and 7% sales tax*



## NOON

*All plated lunches include one starter, one main and one dessert as well as freshly baked bread, coffee, iced tea, and water.*

### PLATED

#### *Starters*

Roasted Fennel and Tomato Soup with Brie Crostini

Manhattan Corn Chowder: Roasted Corn, Potatoes, Celery, Carrot, Onion,  
Spiced Tomato Broth

Grilled Romaine Wedge, Pecan-Smoked Bacon Crumbles, Blue Cheese,  
Cherry Tomatoes, Chipotle Ranch

Mixed Greens, Gourmet Cherry Tomatoes, Carrots, Cucumber,  
Lemon Basil Vinaigrette

Chopped Romaine, Pecan-Smoked Bacon, Cucumber, Tomato, Carrots,  
Red Onions, Hard Boiled Eggs, Buttermilk Vinaigrette  
Baby Spinach, Peaches, Blue Cheese, Spiced Pecans,  
Honey Balsamic Vinaigrette

#### *Salad Entrées*

Pan-Seared Chicken Breast, Orzo Pasta Salad, Seasonal Grilled Vegetables **\$38**  
Salad Nicoise with Lemon Mustard Dressing (GF) **\$40**

Asian Five-Spiced Chicken with Brussel Sprout Slaw and a Bourbon Barrel Shoyu  
Vinaigrette (GF) **\$40**

Poached Atlantic Salmon over Romaine, Spinach, and Cucumber Slaw with Roma  
Tomatoes and Creamy Dill **\$42**

*Entrées Continued on next page*

*All menu items are subject to a 25% service fee and 7% sales tax*



# NOON

## PLATED (Continued)

### *Entrées*

Sriracha-Marinated Buttermilk Fried Airline Chicken Breast, Roasted Garlic Mashed Potatoes, Chicken-Thyme Gravy, Slow-Cooked Collards **\$42**

Local Shrimp, Artichokes, Cherry Tomatoes, Prosciutto, Roasted Garlic & Tomato Cream, Linguine **\$44**

Grilled Mahi Mahi Topped with Caramelized Pineapple Chutney, Ginger Scented Basmati Rice and Almond Sautéed Green Beans **\$44**

Pan Roasted Red Snapper, Coconut Red Curry, Lemongrass-Ginger Jasmine Rice, Vegetable Stir-Fry **\$46**

Certified Angus Beef Tenderloin, Butter Poached Local Mushrooms, Grilled Asparagus, Roasted Fingerling Potatoes, Truffle Butter **\$48**

### *Desserts*

Sweet Endings: Chocolate Mousse Profiterole, Strawberry Kiwi Fruit Tart, Lemon Square, Raspberry Coulis

Dutch Apple Pie: Granny Smith Apples, Streusel Topping, Vanilla Creme Anglaise, Ice Cream

Grand Marnier Chocolate Mousse Torte: Espresso Creme Anglaise, Fresh Whipped Cream, Strawberry Garnish

*All menu items are subject to a 25% service fee and 7% sales tax*



# NOON

## BUFFET

*Buffets require a minimum of 25 guests.*

*A service charge of \$150++ will apply if guest count is less than 25.*

*All buffets include coffee, iced tea, and water*

### *Edgar's Deli*

Seasonal Root Vegetable Soup  
Mixed Local Greens, Chef's Garden Vegetables, Citrus Vinaigrette Dressing,  
Orzo Pasta Salad  
House-Made Sweet Potato Chips  
Chicken Salad  
Assorted Deli Meats & Cheeses  
Balsamic-Marinaded Grilled Portobello Mushrooms  
Fresh-Baked Sliced Breads  
Lemon Bars & Pecan Squares  
**\$40 per person**

### *Southern Table*

Romaine Lettuce, Dried Cherries, Goat Cheese, Spiced Pecans, Green  
Goddess Dressing  
Okra Gumbo  
Honey Jalapeño Cornbread  
Ms. Lanease's Southern Fried Chicken  
Chef's Grilled Fresh Catch  
BBQ Pulled Pork  
Cheddar Baked Mac 'n' Cheese  
Roasted Seasonal Vegetables  
Southern Collard Greens  
Banana Pudding  
**\$50 per person**

*All menu items are subject to a 25% service fee and 7% sales tax*



# NOON

## BUFFET (Continued)

### *Tavolo Italiano*

Antipasti Display  
Fresh Spinach, Roasted Red Peppers, Olives, Tomatoes, Goat Cheese, Herb  
Vinaigrette Dressing  
Zuppa Toscana & Warm Herb Focaccia  
Cheese Tortellini in a Basil Pesto Cream Sauce  
Chicken Marsala  
Baked Ziti Bolognese  
Italian Roasted Seasonal Vegetables  
Tiramisu & Cannolis  
**\$52 per person**

### *DeSoto's Mission*

Chopped Romaine & Iceberg Lettuce, Red Onions, Black Beans, Crispy  
Tortilla Strips, Jalapeño Ranch Dressing  
Mojo-Marinaded Grilled Chicken  
Cilantro Lime-Marinaded Grilled Skirt Steak  
Grilled Shrimp in Tequila Lime Vinaigrette  
Caramelized Onions & Peppers  
Flour & Corn Tortillas  
Shredded Lettuce, Cheeses, Sour Cream, Diced Tomatoes, Black Olives  
House-made Tortilla Chips  
Guacamole, Pico de Gallo, Tomatillo Salsa & Pineapple Salsa  
Spanish Rice & Refried Beans  
Churros  
**\$55 per person**

### *The Honest Table*

Arugula Salad, Basil, Crumbled Feta, Aged Balsamic  
Tomato & Fresh Basil Soup  
Roasted Sweet Potato Salad  
Stuffed Chicken Breast with Roasted Peppers, & Spinach with  
Basil Cream Sauce  
Grilled Salmon with Lemon and Fresh Herbs  
Quinoa with Roasted Vegetables  
Cauliflower Rice  
Crispy Asparagus  
Multi-grain Rolls & Herb-Infused Butter  
Summer Berry Trifle  
**\$56 per person**

*All menu items are subject to a 25% service fee and 7% sales tax*

NOON



# NOON

## BROWN BAG LUNCHES

*All brown bag lunches include Kettle Baked Chips, Fresh Fruit Cup, Brownie and a Choice of Soda or Water.*

*For a truly unique experience, ask for a fully dressed picnic in Madison Square located right off our back porch!  
Ask your CSM for pricing.*

### ***Veggie Wrap***

Hummus, Cucumber, Tomato, Crumbled Feta, Roasted Red Pepper,  
Spring Mix and Green Goddess Dressing  
Served on a Whole Wheat Tortilla

**\$28**

### ***Quinoa Salad***

Quinoa, Lettuce, Tomato, Red Onion, Parmesan, Grilled Zucchini, Roasted  
Pepper, Bibb Lettuce and Pesto Vinaigrette

**\$30**

### ***Carved Turkey Club***

Oven-Roasted Turkey Breast, Pecan-Smoked Bacon and Swiss Cheese  
Served on Whole Wheat Bread

**\$32**

### ***Grilled Chicken***

Brined Springer Mountain Farms Organic Chicken, Grilled Apples, Swiss Cheese,  
Cranberry Jam and Lettuce  
Served on Ciabatta Bread

**\$32**

### ***Roast Beef***

Roast Beef, Horseradish, Onion Jam, Lettuce and Tomato  
Served on Sourdough Bread

**\$32**

***All menu items are subject to a 25% service fee and 7% sales tax***



# NIGHT

*All plated dinners include one starter, one main and one dessert as well as freshly baked bread, coffee, iced tea, and water.*

## PLATED

### *Starters*

New England Lobster Bisque: Lump Crab, Mascarpone, Cognac

Butternut Squash & Basil Bisque: Roasted Butternut Squash, Autumn-Spiced Cream, Spiced Pecan Garnish

Mixed Greens, Gourmet Cherry Tomatoes, Carrots, Cucumber, Lemon Basil Vinaigrette  
Baby Spinach, Peaches, Blue Cheese, Spiced Pecans, Honey Balsamic Vinaigrette

### *Entrées*

Sautéed Spinach, Asparagus, Broccolini, Artichoke Hearts, Pesto Alfredo, Linguine **\$68**

Free Range Chicken, Truffle Trofie Pasta, Haricot Vert, Mustard Sauce **\$70**

Slow Cooked Short Rib, Crushed and Creamed Potatoes, Roasted Carrot and Sweet Pea Ragout **\$74**

Pan Seared Corvina, Heirloom Tomato Chickpea Escabeche, Aji Amarillo Cilantro Crema **\$74**

Seared Florida Snapper, Marinated Key West Pink Shrimp, Hearts of Palm, Heirloom Tomatoes **\$76**

Grilled Beef Tenderloin, Roasted Asparagus, Tortilla Espanola, Malbec Jus **\$80**

Grilled Beef Tenderloin and Butter Poached Lobster, Roasted Asparagus, Artichoke Risotto, Citrus Butter Sauce & Peppercorn Jus **\$90**

### *Desserts*

Grand Marnier Chocolate Mousse Torte: Espresso Crème Anglaise, Fresh Whipped Cream, Strawberry Garnish

White Chocolate Creme Brûlée Tart: Raspberries and Dark Chocolate Shavings

Grilled Lemon Pound Cake: Grand Marnier Strawberries and Fresh Whipped Cream

*All menu items are subject to a 25% service fee and 7% sales tax*



# NIGHT

## BUFFET

*Buffets require a minimum of 25 guests.  
A service charge of \$150++ will apply if guest count is less than 25.  
All buffets include coffee, iced tea, and water.*

### ***Southern - Our Way***

Romaine Salad with Spiced Pecans, Blue Cheese  
Crumbles, Cherry Tomatoes, Pecan-Smoked Bacon  
Crumbles, Buttermilk Dressing  
Okra Gumbo  
Butterbean Succotash  
Honey Jalapeño Cornbread  
Ms. Lanease's Southern Fried Chicken  
Rally Point Braised Brisket  
Shrimp & Grits  
Creamy Vidalia Onion & Yellow Squash Casserole  
Five-Cheese Baked Mac & Cheese  
Green Beans  
Ms. Patricia's Bread Pudding with Ice Cream & Warm  
Whiskey Sauce  
**\$72 per person**

### ***Low Country***

Chopped Romaine, Pecan Smoked Bacon,  
Cucumber, Tomato, Carrots, Red Onion, Hard Boiled  
Eggs, Buttermilk Vinaigrette  
South Carolina She-Crab Soup  
Cheddar Cheese Biscuits  
Traditional Low Country Boil: New Potatoes, Sweet  
Corn, Andouille Sausage, and Peel & Eat Local  
Shrimp in an Old Bay Stew  
Fried Local Flounder with Cajun Trinity Cream Sauce  
BBQ Pulled Pork  
Carolina Peas & Rice  
Southern-Style Collard Greens  
Sweet Potato Bacon Hash  
Banana Pudding  
**\$80 per person**

### ***Farm Fresh***

Canewater Spring Mix, Shaved Fennel, Garden Tomatoes, Scallions,  
Crumbled Feta, Honey, Apple Cider Vinaigrette  
Tomato Basil Bisque  
Caprese Bruschetta: Basil, Beefsteak Tomatoes, Mozzarella, Balsamic  
Drizzle Ciabatta Loaf with Herb-Infused Oil  
Roasted Garlic Chicken Breast with Wild Mushroom Sauce  
Grilled Flat Iron Steak  
Garlic Buttered Spaghetti Squash with Grilled Broccolini and  
Preserved Lemons  
Creamed Spinach  
Roasted Cauliflower Mash  
Individual Fruit Tarts  
**\$88 per person**

*All menu items are subject to a 25% service fee and 7% sales tax*



# RECEPTIONS

## CANAPES

\$7 per piece

### *Cold*

Tomato Bruschetta: Garlic Crostini, Feta, Diced Tomato, Red Onion,  
Fig Balsamic Reduction

Petite Turkey Club: Smoked Turkey, Pecan-Smoked Bacon,  
Cranberry Orange Aioli, Multi-grain Bread

Devils on Horseback: Goat Cheese-Stuffed Dates Wrapped in Bacon with  
Red Wine Reduction

Smoked Salmon: Fresno Chili Goat Cheese Mousse,  
Capers & Red Onion Relish, Toasted Baguette

Tuna Sashimi: Fresh Yellow Fin Tuna Topped with Jalapeño Jam, Served on a Crispy  
Won Ton

Crab & Bacon Stuffed Deviled Eggs

### *Hot*

Savannah Honey-Glazed Pork Belly and Biscuit: Petite Biscuit, Pork Belly,  
Georgia Peach Relish

Chicken & Waffles: Buffalo Chicken Tender, Buttermilk Waffle, Maple Syrup

Pimento Cheeseburger Sliders: Beef Patty, Bacon Marmalade, Pimento Cheese,  
Fried Pickle

Mini Beef Wellington

BBQ Pork Egg Rolls

Petite Atlantic Crab Cakes with Horseradish Remoulade

Fried Shrimp with Honey Mustard Glaze

Fried Green Tomatoes: Bite Sized Crispy Tomatoes Topped with Pimento Cheese &  
Charred Jalapeño Ranch

Sautéed Shrimp Wrapped in Prosciutto Served with Peach & Mustard Dipping  
Sauce

Artichoke Beignet: Freshly Battered Artichoke Heart Topped with Tabasco Aioli

*All menu items are subject to a 25% service fee and 7% sales tax*



# RECEPTIONS

## ACTION STATIONS

All Action Stations Require a Chef Attendant  
Chef Attendant Fee is \$150 Per Attendant

### *Chicken & Waffles*

Battered Chicken Tenders, Belgian Waffles, with Bourbon Maple Syrup

**\$16 per person**

### *Pasta Station*

Proteins: Herb-Marinated Grilled Chicken or Shrimp

Grilled Vegetables: Asparagus, Portobello, Zucchini, Squash

Pasta: Gemelli or Orecchiette

Sauces: Pesto Alfredo or Tomato Basil Marinara

**\$20 per person**

### *Shrimp and Grits*

Wild Georgia Shrimp and Andouille Sausage

Peppers and Onions

Choice of Smoked Tomato Bacon Gravy or Ham Hock Sage Gravy

White Cheddar Stone-Ground Grits

**\$20 per person**

### *Mac and Cheese*

Orecchiette and Gemelli Noodles

Choice of Jalapeño Cheddar, Asiago Bacon, White American Cheese Sauce

Toppings Include: Pecan-Smoked Bacon, Prosciutto, Lobster, Shrimp, Crab

**\$22 per person**

### *Luxe Taco Bar*

Mixed Tacos with Kobe Beef and Lobster

Toppings to Include: Guacamole, Salsa, Sour Cream and Aged Cheddar

**\$28 per person**

*All menu items are subject to a 25% service fee and 7% sales tax*



## RECEPTIONS

### CARVING STATIONS

All Carving Stations Require a Chef Attendant  
Chef Attendant Fee is \$150 Per Attendant

#### ***Citrus-Roasted Turkey Breast***

Cranberry Apricot Aioli, Whole Grain Mustard  
with Assorted Silver Dollar Rolls  
**\$10 per person**

#### ***Smoked Ham***

Honey Mustard, Spiced Pineapple Chutney  
with Jalapeño Cheddar Biscuits  
**\$10 per person**

#### ***Brown Sugar Roasted Pork Loin***

Caramelized Onion & Apple Compote  
with Assorted Silver Dollar Rolls  
**\$12 per person**

#### ***Prime Rib***

Horseradish Sour, Au Jus,  
with Assorted Silver Dollar Rolls  
**\$15 per person**

#### ***Beef Tenderloin***

Horseradish Sour, Blue Cheese Crumbles,  
Sautéed Mushrooms & Onions, Whole Grain Mustard  
with Assorted Silver Dollar Rolls  
**\$25 per person**

## DESSERTS

#### ***Bananas Foster***

(Chef Attendant Required)  
Bananas Sautéed with Dark Rum, Brown Sugar, Cinnamon & Nutmeg  
Premium Vanilla Ice Cream & Cinnamon Ice Cream  
**\$12 per person**

#### ***Chocolate Fondue Station***

Pound Cake, Assorted Berries & Fruit  
Chocolate Chip Cookies, Brownies & Blondies  
**\$12 per person**

#### ***Leopold's Ice Cream Cart***

Please ask your CSM  
for pricing specifics

*All menu items are subject to a 25% service fee and 7% sales tax*



# RECEPTIONS

## DISPLAYS

### *Fruit*

Seasonal Fruits and Berries  
Served with Savannah Bee Tupelo Honey  
**\$10 per person**

### *Dips*

Hot Spinach & Artichoke Dip or Hot Shrimp & Crab Dip  
Served with Pita Crisps  
**\$10 per person**

### *Vegetable Crudité*

Raw Vegetables with Spicy Ranch or Hummus  
**\$12 per person**

### *Artisan Cheese Board*

Local Artisan Cheese Board Served with House-Made Preserves, Caper Berries, Toasted Crostinis and Sesame Flatbread  
**\$12 per person**

### *Charcuterie Board*

Selection of Locally Cured Meats, Pickled Okra, Marinated Olives and Cornichons with Whole Grain Mustard and Assorted Crackers  
**\$16 per person**

### *Raw Bar*

Shrimp, Crab Legs and Oysters on the Half Shell, Served with Cocktail Sauce, Garlic Butter, Hot Sauce and Mignonette Sauce  
**Market Price**

*All menu items are subject to a 25% service fee and 7% sales tax*



# Host Bar Services

## *Host Sponsored Bar Per Person*

One Hour House Brands	\$18	One Hour Super Premium Brands	\$24
Each Additional Hour House Brands	\$10	Two Hour Super Premium Brands	\$16
		Each Additional Hour Super Premium Brands	\$12
One Hour Premium Brands	\$20	One Hour Beer (Domestic & Import)	
Each Additional Hour Premium Brands	\$12	& House Wine Only	\$16
		Each Additional Hour Beer & Wine Only	\$6

Packages include full bar setups.

Packages are priced per guest by the hour and charged based on either a guaranteed number or actual attendance (if higher).

## *Host Sponsored Bar Per Drink*

House Brands	\$8 per drink
Premium Brands	\$9 per drink
Super Premium Brands	\$12 per drink
House Wine	\$8 per drink
Premium Wine	\$9 per drink
Super Premium Wine	\$12 per drink
Craft Beer	\$7 per drink
Import Beer	\$6 per drink
Domestic Beer	\$5 per drink
Soft Drinks/Bottled Water	\$4 per drink

Full bar setup is included and charges are based on the actual number of drinks consumed.  
Prices listed are subject to a 25% service charge, 7% sales tax & 3% liquor tax on spirits.

Bartender fee of \$100 per bartender required | One bar per 100 guests recommended.

***All menu items are subject to a 25% service fee and 7% sales tax***



# Cash Bar Services

House Brands	\$10 per drink
Premium Brands	\$12 per drink
Super Premium Brands	\$14 per drink
House Wine	\$10 per drink
Premium Wine	\$12 per drink
Super Premium Wine	\$14 per drink
Craft Beer	\$9 per drink
Premium Beer	\$8 per drink
Domestic Beer	\$7 per drink
Soft Drinks/Bottled Water	\$6 per drink

Full bar setup is included.

Prices listed include 7% sales tax & 3% liquor tax on spirits. Prices do not include gratuity.

Bartender fee of \$100 per bartender required | One bar per 100 guests recommended.

## House Brands

### Liquors

Smirnoff Vodka  
Beefeater Gin  
Cruzan Rum  
Jose Cuervo Gold Tequila  
Seagram's 7 Whiskey  
Four Roses Bourbon  
Dewar's Scotch

### Wines

Chardonnay  
Pinot Noir

### Import Beer

Stella Artois  
Corona

### Domestic Beer

Bud Light  
Michelob Ultra  
Yunengling

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# Premium Brands

## Liquors

Tito's Vodka or Ghost Coast  
Bombay Gin  
Bacardi Superior Rum  
El Jimador Silver Tequila  
Jack Daniels Whiskey  
1792 Bourbon  
Johnny Walker Red Scotch

## Wines

Kendall Jackson Chardonnay  
Benvolio Pinot Grigio  
Story Point Cabernet Sauvignon  
La Crema Pinot Noir

## Craft Beer

Southbound  
Service  
Sweetwater

## Premium Beer

Stella Artois  
Corona

## Domestic Beer

Bud Light  
Michelob Ultra  
Yuengling

# Super Premium Brands

## Liquors

Grey Goose Vodka  
Tanqueray Gin  
Don Q Cristal Rum  
Patron Tequila  
Crown Royal Whiskey  
Maker's Mark Bourbon  
MaCallan 12 year Scotch  
\*when available\*

## Wines

Hartford Court Chardonnay  
Santa Margherita Pinot Grigio  
Oberon Cabernet Sauvignon  
Dobbles Family Estate Pinot Noir

## Craft Beer

Southbound  
Service  
Sweetwater

## Imported Beer

Stella Artois  
Corona

## Domestic Beer

Bud Light  
Michelob Ultra  
Yuengling

*All menu items are subject to a 25% service fee and 7% sales tax*



# ALL SQUARED AWAY PACKAGES

## *WRIGHT SQUARE*

Savannah Continental Breakfast  
Morning Beverage Service (30 Minutes)  
Planner's Selection of Boxed or Plated Lunch  
Afternoon Beverage Service (30 Minutes)  
**\$85 per person**

## *WHITEFIELD SQUARE*

Savannah Continental or DeSoto's Breakfast  
Morning Beverage Service (30 Minutes)  
Planner's Selection of Buffet or Plated Lunch  
Planner's Selection of Afternoon Break with Afternoon Beverage Service (30 Minutes)  
**\$100 per person**

## *WASHINGTON SQUARE*

DeSoto or Low Country Breakfast  
All Day Beverage Break  
Planner's Selection of Buffet or Plated Lunch  
Planner's Selection of Afternoon Break with Afternoon Beverage Service (30 Minutes)  
Planner's Choice of Dinner Buffet  
**\$175 per person**

Minimum of 40 Guests Required for Each Package or \$150 Fee Per Meal Period Will Apply

*All menu items are subject to a 25% service fee and 7% sales tax*

