

HORS D'OEUVRES DINNER MENUS

These menus are designed for meal time and include a 9" plate, fork & paper napkin

All American - \$20.00

Buffalo Chicken Dip with Tortilla Chips, Vegetable Crudites with Roasted Red Pepper Hummus, Domestic Cheese Tray with Crackers, Assorted Mini Pizzas, Deli Platter with Turkey, Ham & Roast Beef, Rolls & Condiments

Southern Style- \$22.00

Watermelon Feta Salad, Pimento Cheese with Crackers, Mac & Cheese Bites, Chicken Salad on Mini Croissants, Pulled BBQ Pork with Slider Buns, Choice of BBQ Sauce (Sweet & Spicy or House), Key Lime Tartlets

Sunset Buffet- \$23.00

Fresh Fruit with Chocolate Dip, Local Cheese Board with Honey, Crackers, & Pecans, Spanikopita Triangles, Sweet Chili Meatballs, and Chicken Tenders with Honey Mustard

Latin Night - \$25.00

Nacho Bar: Top Tortilla Chips with choice of Ground Beef, Shredded Chicken, Queso Dip, Black Beans, Fresh Made Salsa & Guacamole, Pickled Jalapenos, & Sour Cream. Hot Corn Dip with Corn Chips, Southwest Egg Rolls with Chorizo, Chili - Lime Chicken Kabobs, and Mexican Brownies

Sanford Buffet- \$32.00

Chevre Tartlets with Fresh Herbs, Spinach & Artichoke Dip with Pita Chips, Roasted Red Pepper Hummus with Fresh Vegetables, Mushroom Filled Ravioli with Marinara, Bacon-Wrapped Scallops, Roast Turkey Breast with Rolls and Assorted Condiments, Assorted Mini Cheesecakes

The Milledge Buffet- \$38.00

Bacon-Wrapped Date with Almond (passed), Curry Chicken Salad in Phyllo Shells (passed), Charcuterie Board with Seasonal Cheeses, Cured Meats, Olives, Honey, Grapes, & Pecans, Sausage Stuffed Mushrooms, Mashed Potatoes, Chilled Roasted Vegetables with Chipolte Ranch Dip, Mini Crab Cakes with Cajun Remoulade, Roast Tenderloin of Beef, with Rolls and Horseradish Cream

The Extras:

Grits Station - \$8.00

Creamy Grits with Shredded Cheese, Scallions, Chopped Bacon, Sliced Andouille Sausage in Gravy, and Creole Shrimp in Tomato Broth

Coffee Service: \$55 for coffee urn for up to 50 guests

Carving Station fee: \$50

Bruschetta Bar - \$6.00

Sliced Baguette with Choice of Toppings: Olive Tappenade, Marinated White Beans, Classic Tomato with Basil, Pesto Sauce, Salami, Arugula, Shredded Parmesan, Honey, and Balsamic Glaze

Minimum catering order of 15 guests is requested or please allow for buffet adjustments to accommodate smaller guest count.

All prices listed are per person, subject to 8% sales tax and 21% service charge.

Menus can be customized to accommodate special requests or allergies - see our special dietary menus.