



# CATERING MENU

[SEWANEE-INN.COM](http://SEWANEE-INN.COM)





# BUFFETS

## CONTINENTAL BREAKFAST

### Healthy Start Continental

Assorted Low-Fat Yogurt Cups, Granola Bars, Fresh Whole & Sliced Seasonal Fruit

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$11 per person

### Continental Deluxe

An Assortment of House-Baked Seasonal Breakfast Breads & Muffins White Loaf, Whole Wheat Bread, Plain Bagels - Toaster Provide, Fresh Whole & Sliced Seasonal Fruit Salad Butter, Whipped Cream Cheese, Assorted Jellies.

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$14 per person

### Bagels, Bagels, Bagels

Plain, Cinnamon Raisin & Sesame Bagels - Toaster Provided, Fresh Whole & Sliced Seasonal Fruit, Whipped Cream Cheese, Strawberry Cream Cheese, Butter, Assorted Jellies

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$12 per person

## HOT BREAKFAST BUFFET

### Sewanee Breakfast

Fresh Whole & Sliced Seasonal Fruit, Assorted Breakfast Muffins

Sausage & Ham Biscuits, Plain Biscuits with Assorted Jellies

Plain Bagels with Butter & Whipped Cream Cheese

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$14 per person

### The Domain

Farm Fresh Scrambled Eggs

Home Fried Red Skinned Potatoes OR Stone Ground Cheddar Grits

Hickory Smoked Bacon OR Sausage Patties

Pancakes OR French Toast with Whipped Butter & Syrup

Buttermilk Biscuits & Pepper Gravy, Fresh Whole & Sliced Seasonal Fruit

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$18 per person

### Southern Morning

Buttermilk Biscuits with Pepper Gravy, Shrimp & Grits with Grated

Cheddar, Pecan Pancakes with Whipped Butter & Maple Syrup, Farm Fresh

Scrambled Eggs, Home Style Potatoes, Grilled Honey Baked Ham, Fresh

Whole & Sliced Seasonal Fruit and Berries

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service

\$20 per person

*Add 22% Service & 9.25% Sales Tax to All Selections. Menu and prices are subject to change.*

*Advisory: Raw or undercooked foods such as meat, poultry, fish, shellfish, or eggs may contain harmful bacteria and cause serious illness.*



### **Country-French Breakfast**

Fresh Seasonal Fruit & Berry Salad, Hot Cheese-Filled Crepes with Berries, Vanilla French Toast, Apple Wood Smoked Bacon, Country Fried Potatoes with Bell Peppers, Egg & Cheese stuffed Croissants, Spinach & Swiss Quiche

Orange Juice & 2% Milk, Founders' Coffee & Hot Tea Service  
\$16 per person

### **ACTION STATIONS**

#### **Omelet Station**

Made to Order Omelets with Ham, Onions, Sweet Bell Peppers, Mushrooms, Cheddar Cheese, Jalapeno Peppers and Salsa

\$7 per person

### **ADD-ONS**

#### **Assorted Cereals**

\$4 per person

#### **Waffle Iron Station with assorted Toppings**

\$3 per person

#### **Yogurt with Granola**

\$3 per person



## SERVED BREAKFAST

Served with Freshly Baked Muffins & Whipped Butter

### **Breakfast Burrito**

Stuffed with Scrambled Eggs, Andouille Sausage, Scallions & Red Skinned Potatoes, Served with Fresh Salsa and Sour Cream  
\$9 per person

### **Eggs Benedict**

Two Poached Eggs on English Muffin with Canadian Bacon and Hollandaise Sauce, Served with Pan Hash Browns  
\$13 per person

### **Breakfast Croissant**

Freshly Baked Croissant filled with Scrambled Eggs, Grilled Ham & Melted Cheddar, Served with Hash Browns & Choice of Bacon or Sausage  
\$11 per person

### **Founders' Healthy Breakfast**

Egg White Omelet with Spinach & Tomatoes, Served with Fresh Fruit Salad & Side of Turkey Bacon  
\$11 per person

## BRUNCH BUFFETS

### **Sewanee Brunch 1**

Mixed Salad Greens with Carrots, Tomatoes, Cucumbers,  
Parmesan Cheese with Apple Cider Vinaigrette  
Duo of Quiches – Cheddar Bacon & Spinach Tomato  
Monte Cristo with Maple Syrup and Whipped Butter  
Apple Wood Smoked Bacon  
Homestyle Breakfast Potato Hash with Sweet Onions and Bell Peppers  
Seasonal Fruit Display with Fresh Berries  
Savory Chicken Salad & Pimento Cheese Spread with a selection of Breads  
Shrimp & Grits with Grated Cheddar  
Chef's Choice Dessert Display  
\$24 per person

### **Sewanee Brunch 2**

Mixed Green Salad with Traditional Condiments and Apple Cider  
Vinaigrette  
Trio of Dips, Chicken Salad, Pimento Cheese, and Hummus with  
Pita Chips  
Duo of Quiches – Cheddar Bacon & Spinach Tomato  
Selection of In House Baked Muffins  
Fresh Fruit Salad with a Hint of Vanilla  
Chef's Choice Petite Dessert Display  
\$18 per person





# REFRESHMENT BREAKS

## Coffee Station

Freshly Brewed Dark Roast and Decaffeinated Coffee, 2% or Skim Milk, Half & Half and Sweeteners  
\$32 per gallon

## Hot Tea Station

Hot Water and Selection individually packed Tea Bags  
\$32 per gallon

## Hot Chocolate

Served with Marshmallows and Mints  
\$3 per person

## Freshly Brewed Iced Tea

Sweet and Unsweetened, Choice of Regular, Peach, and Berry Flavors  
\$20 per gallon on consumption

## All Day Beverage Break

Unlimited Coffee, Tea, Water, and Sodas  
\$5 per person - ½ Day  
\$8 per person - 1 Day

## 100% Fruit Juices

Orange, Grapefruit, Cranberry and Apple Juice by the Bottle  
\$3.5 each

## Assorted Soft Drinks

Coke, Diet Coke, Sprite, Mellow Yellow, Dr. Pepper, Diet Dr. Pepper, Gatorade (per request), and Bottled Water  
\$3 each

## Punch and Lemonades

Classic Lemonade, Limeade, Pink Lemonade, Tropical Fruit Punch  
Served in 60 oz Pitcher or punch bowl  
\$4 per person

## Hot Apple Cider

Homemade apple cider  
\$32 per gallon on consumption

## Milk

Skim Milk, 2% Milk or Chocolate Milk  
Served in 60oz Pitchers or as Individual ½ Pint Boxes (per request)  
\$12 per pitcher/ \$1.8 per pint

## BAKERY & SNACKS

### Muffins and Breakfast Breads

Chef's Choice of Three Varieties of Signature House-Baked Muffins, Brioche and Cinnamon Raisin Bread  
\$5 per person

### Assorted Bagels

Chef's selection of fresh Bagels, Served with Cream Cheese, Butter and Jelly  
\$18 per dozen

### Fudge Brownies and Blondies

In House made with Hershey's Chocolate  
\$25 per dozen

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### **Granola Bars**

A variety of premium individual Granola Bars

\$26 per dozen

### **Assorted Fruit Yogurt** (7 oz. Cup)

\$26 per dozen

### **Fresh Seasonal Fruit and Berries**

Chef's Choice of whole or sliced Fruit and seasonal Berries

Small (serves 25) \$100 Large (serves 50) \$200

### **Assorted Cereals**

Variety of individual bowls of Cereal served with 2% Milk

\$4 per person

### **Homemade Cookies** (choose 2 types per doz)

Choice of Chocolate Chip, Creamy Peanut Butter, Macadamia Nut, Oatmeal Raisin

\$25 per dozen

## **THEMED BREAK PACKAGES**

### **I Scream Break!**

Choice of Premium Ice Creams and Ice Cream Sandwiches

\$4 per person

### **Tea Room**

Selection of in-house baked Scones, Mini Muffins, Financier Cakes

Chef's Selection of Petit Fours, Premium Herbal and Fruit Tea

\$16 per person

### **Night at the Movies**

Freshly Popped Popcorn, Choice of Butter or Plain

Mini Pretzels, Nuts and Chocolate

\$10 per person

### **Candy Break**

M&M's, Hershey Kisses, Gummy Bears, Peppermints, Skittles, and Mini

Assorted Candy Bar

\$9 per person

### **All About Snacks**

Cheese Flavored Goldfish, Spiced Snack Mix

Mini Pretzels, Freshly Baked Potato Chips, Tortilla Chips and Salsa

\$9 per person

### **Vegetarian**

Vegetable Crudite Display with Duo of Dips, Tomato Salsa, Black Bean

Dip, Guacamole, Roasted Red Pepper Hummus, Pimento Cheese, Toasted

Pita Points and Tortilla Chips

\$12 per person



# SERVED LUNCH

Priced per Entrée

Each Luncheon Entrée Includes Preset Salad, Bread & Butter Service,  
Iced Water & Iced Tea

## SALADS

Dressing Options: Creamy Ranch, Blue Cheese, Apple Cider  
Vinaigrette, Italian, or Classic Caesar

### **Baby Spinach Salad**

Boiled Egg, Goat Cheese, and Bacon Bits

### **Harvest Salad**

Baby Greens, Candied Walnuts, Roquefort, and Bacon

### **Founders' Signature Salad**

Romaine, Carrots, Red Cabbage, Tomatoes, Cucumbers, Feta

### **Classic Caesar Salad**

Hearts of Romaine, Parmesan Cheese, and Croutons

## ENTRÉE

### **Grilled Atlantic Salmon** over Spinach with Red Pepper

Coulis, Green Beans Almondine

\$24 per person

### **Lemon Herbed Tilapia** with Roasted Garlic Whipped

Potatoes & Green Beans Almondine

\$20 per person

### **Herb Crusted Pork Tenderloin** with Long Grain Wild Rice Blend &

Green Beans Almondine

\$19 per person

### **Chicken Medallions** with Champagne Cream Sauce, Roasted Garlic

Whipped Potatoes & Green Beans Almondine

\$17 per person

### **Chicken Piccata**, Herb Roasted Baby Red Potatoes & Green Beans

Almondine

\$19 per person

### **Chicken Salad Sandwich** on Toasted Croissant, Romaine Lettuce,

Sweet Potato Fries

\$16 per person

### **Quiche Lorraine**, Cheddar Cheese Grits, & Fruit Cocktail Salad

\$16 per person

### **Portabella Steak** topped with Seasonal Vegetables and Melted

Provolone served with choice of Starch (vegetarian)

\$15 per person

### **Three-Cheese Roasted Vegetable Lasagna** with Basil Marinara (vegetarian)

\$14 per person



## DESSERTS

Add \$4 per person

**Cheesecake “Du Jour”** with Whipped Cream & Fruit Coulis

**Lime & Mint Marinated Summer Melons & Berries**

**Florida’s Key Lime Pie** with Whipped Cream & Mango Coulis

**Coffee Bean Crème Brûlée**

**Southern Pecan Pie** with Chocolate and Caramel Sauce

**Italian Tiramisu Cake** with Espresso & Spiced Rum

**Divine Chocolate Cake** with Vanilla Whipped Cream and Raspberry Sauce





# LUNCHEONS

Perfect for Bridal & Baby Showers  
All served with Iced Water & Iced Tea  
Two Courses - \$18 per person  
Each Additional Course - \$4 per person

## APPETIZERS

### Spring Rolls

Two Spring Rolls Stuffed with Black Beans, Corn, Chicken, Smoked Gouda  
Served with Chili Lime Sour Cream

### Tomato, Basil & Feta Bruschetta

Presented on Crispy Crostini with a Balsamic Syrup

### Shrimp Spring Rolls

With Fresh Basil, Carrots, and Cabbage with Peanut Chili Sauce

### Mini Dip Trio

Petite scoops of Pimento Cheese, Black Bean Dip, and  
Hummus served with Pita Points

## SALADS

Dressing Option: Creamy Ranch, Blue Cheese, Apple Cider  
Vinaigrette, Italian, or Classic Caesar

### Baby Spinach Salad

Boiled Egg, Goat Cheese, and Bacon Bits

### Harvest Salad

Baby Greens, Candied Walnuts, Roquefort, and Bacon

### Founders' Signature Salad

Romaine, Carrots, Red Cabbage, Tomatoes, Cucumbers, Feta

### Classic Caesar Salad

Hearts of Romaine, Parmesan Cheese, and Croutons

## ENTRÉES

### Duo of Salads

Savory Chicken Salad on Toasted Brioche served with Southern  
Ham Salad with peas on Grilled Baguette, Served with Premium  
Baby Mixed Greens with Apple Cider Vinaigrette

### Chicken Marsala

Pan-Seared Chicken Breast with Marsala, Butter and Mushrooms Sauce  
Served with Herbed Fettuccine Pasta and Steamed Seasonal Vegetables

### Salmon BLT

Pan-Seared Salmon Served on Toasted Brioche, Smoked Bacon, Crisp  
Mixed Greens, Fresh Tomato, and Peppered Mayonnaise

### Quiche Loraine

Served with Creamy Cheddar Stone Ground Grits and Fresh Fruit Salad

## DESSERT

### Seasonal Melons & Berries Martini

Lime Marinated Fresh Fruit Salad

### Key-Lime Pie

With Toasted Almonds and Mango Coulis

### Chocolate Covered Strawberries

Three Cognac Infused Strawberries Dipped in Dark and White Chocolate



## HOT LUNCH BUFFETS

\$26 per person - Choice of One Entrée, Two Sides

Add Preset Salad or Additional Side for \$3 per person

Additional Entrée for \$6 per person

Served With Bread & Butter Service, Iced Water and Iced Tea

### HOT ENTRÉE SELECTIONS

**Braised Beef Brisket** with Root Vegetable Garnish

**Herb Marinated Chicken** with Lemon Caper Butter

**Grilled Atlantic Salmon** with Red Pepper Coulis

**Slow Roasted Pepper Tri Tip Steak** with Mushroom and Onion Sauce

**Chicken Medallions** with Champagne Cream Sauce

**Traditional Bone-In Southern Style Fried Chicken**

**Herb Crusted Pork Loin** with Whole Grain Dijon Mustard Sauce

**Lemon Herbed Tilapia**

**Three-Cheese Roasted Vegetable Lasagna** with Basil Marinara  
(vegetarian)

**Portabella Steak** Marinated and Grilled, Layered with Seasonal  
Vegetables and Melted Provolone (vegetarian)

### HOT SIDES

**Creamy Baked Mac & Cheese**

**Long Grain Wild Rice** with Dried Fruit & Nuts

**Garlic Whipped Potatoes**

**Herb Roasted Baby Red Potatoes**

**Green Beans Almondine**

**Herb Roasted Squash & Zucchini** with Onions

### COLD SIDES

**Chilled Penne Salad** with Julienned Tomatoes, Basil & Pine Nuts

**Cucumber & Tomato Salad** with Pickled Red Onions

**Founders' Signature Salad**

**Classic Caesar Salad**

**Baked Potato Salad**

**Fruit and Seasonal Berries** in French Vanilla Dressing

### DESSERT DISPLAY

Add \$4 per person (Two Choices)

**Cheesecake Du Jour** with Fruit Sauce

**Warm Banana Nut Bread Pudding** with Bourbon & Coconut Crème Anglaise

**Southern Pecan Pie** with Chocolate & Caramel Sauce

**Florida's Key Lime Pie** with Whipped Cream & Mango Coulis

**Freshly Baked Premium Brownies & Blondies**

**Strawberry Shortcake** with Whipped Cream



## COLD LUNCH BUFFETS

\$22 per person - Choice of Two Sandwiches and Three Sides

Additional Side for \$3 per person

Served With Iced Water and Iced Tea

### SANDWICH PLATTERS

(All condiments are served on the side)

**Chicken Salad** on Croissant or Wrap

**Turkey, Ham, or Roast Beef** wrapped in a Sundried Tomato Tortilla with Lettuce, Tomato, and Cheddar

**Hard Salami & Provolone** on French Baguette with Roasted Red Bell Peppers

**Classic BLT** - Bacon, Iceberg Lettuce, Tomato, Rye Bread, Mayo

**Ham & Turkey Club** Sandwich on Multigrain Wheat

**Egg Salad** on a Mini Brioche Roll

**Tuna Salad** with Onions and Celery on a Wheat Roll

**Hummus and Grilled Vegetable** in Sundried Tomato Tortilla (vegan)

### SIDES

**Penne Salad** with Basil Pesto, Bell Peppers & Black Olives

**Baked Potato Salad**

**Italian Orzo Pasta Salad**, Tomatoes, Arugula, Artichoke Hearts

**Southern Bean Salad** with Black Eyed Peas, Smoked Ham & Fresh Sage

**Quinoa Cucumber Salad** with Red Onion, Roasted Red Peppers, Tossed with Low-Sodium Soy Sauce

**Tri-Colored Rotini Pasta Salad**

**Cucumber & Tomato Salad** with Pickled Red Onions

**Classic Caesar Salad**

**Founders' Signature Salad**

**Fruit and Seasonal Berries** in French Vanilla Dressing

**Chocolate Chip, Oatmeal, and Peanut Butter Cookies**

**Brownies and Blondies**



## SERVED DINNERS

\$32 per person – Choice of one Entrée & One Additional Course

Add \$4 per person for Duet Entrée Plates

Add \$4 per person for each additional course

### PLATED APPETIZERS

**Shrimp Cocktail** with Jumbo Shrimp & Jack Daniel's Cocktail Sauce

**Fried Green Tomatoes** with Basil Pesto Goat Cheese Spread & Sage Butter Sauce

**Louisiana Crab Cakes** with Sweet Corn Puree & Spinach Salad

### PLATED SALADS

**Crispy Iceberg Wedge** Topped with Blue Cheese Crumbles, Tomatoes, Bacon, and Blue Cheese Dressing

**Harvest Salad** - Baby Garden Greens and Apple Cider Vinaigrette, Candied Walnuts, Roquefort, Bacon Bits

**Classic Caesar Salad** with Parmesan Cheese, Croutons, Caesar Dressing

**Baby Spinach** with Warm Bacon Dressing, Boiled Egg, Shaved Red Onions, and Balsamic Reduction

### PLATED ENTREES

(Includes one Starch and one Vegetable)

**Shrimp and Scallop Skewers** with Tomato and Corn Relish

**Crab Cakes** with Lemon Aioli

**Tender Cut Filet Mignon** with Red Wine Demi-Glace (Served Medium)

**Pan Seared Free Range Chicken** Stuffed with Herbed Goat Cheese topped with Creamy Champagne Sauce

**Cornmeal-Crusted Scottish Salmon** in a Red Pepper Coulis

**Fire Roasted Pork Tenderloin** served with Sweet Chili Demi-Glace

**Chicken Piccata** with Capers and served with Lemon Caper Sauce

**Portabella Steak** Balsamic & Basil Marinated & Grilled Portabella Mushroom, topped with Seasonal Vegetables & Melted Provolone (vegetarian)

**Three-Cheese Roasted Vegetable Lasagna** with Basil Marinara (vegetarian)

**Veggie Lover's Pasta** with Sautéed Seasonal Vegetables with Basil Marinara Sauce & Linguini Pasta (vegan)

### STARCHES

**Roasted Garlic Whipped Potatoes**

**Herb Roasted Fingerling Potatoes**

**Maple Butter Sweet Potato Medallions** with Spiced Walnuts

**Butter Herbed Linguini**

**Lemon Scented Basmati**

**Rice Asiago Risotto Cake**

### VEGETABLES

**Grilled Asparagus**

**Broccolini with Roasted Garlic**

**Herb Roasted Squash & Zucchini** with Onions

**Sautéed Green Beans Almondine**

**Honey Butter Spring Carrots**



## DINNER BUFFETS

\$36 per person – Choice of Two Entrees & Three Sides  
Add \$6 for Additional Entrée, Add \$3 for Additional Side  
Served With Bread & Butter Service, Iced Water and Iced Tea  
Chef-Carved Entrees include Attendant

### ENTRÉES

#### SEAFOOD

**Lemon Herbed Tilapia**

**Cornmeal Crusted Salmon** with Roasted Red Pepper Coulis

**Blackened Grouper** with Fruit Salsa +\$4

**Mahi Mahi** with Bacon and Almond Butter +\$4

**Shrimp Scampi** over Penne Pasta +\$3

**Southern Style Shrimp & Grits** +\$3

#### PORK

**Herb Crusted Pork Loin** with Whole Grain Dijon Mustard Sauce

**Pan Seared Boneless Pork Chop** with Wild Mushroom Ragout

**Bourbon Honey Glazed Ham**

**Chef-Carved Bacon Wrapped Pork Tenderloin** with Maple Apple Onion Relish

#### POULTRY

**Chicken Pot Pie** with Carrots & Peas in Puff Pastry

**Chicken Medallions** with Champagne Cream Sauce

**Herb Marinated Chicken** with Lemon Caper Butter

**Rosemary Marjoram Chicken** with Wild Mushroom Sauce

**Traditional Chicken Piccata** in a Lemon Butter Sauce Traditional

**Southern Fried Bone-In Chicken Breast**

**Tennessee Smoked Peach BBQ Chicken**

**Chef-Carved Smoked Turkey Breast** with Cranberry Relish +\$4

#### BEEF

**Meatloaf**

**Beef Stroganoff**

**Country Fried Steak** with Gravy

**Grilled Flank Steak** with Red Wine Demi-Glace

**Smoked Brisket** with Root Vegetables

**Slow Roasted Pepper Tri Tip Steak** with Mushroom and Onion Sauce

**Delmonico Steak** with Au Jus +\$5

**Chef-Carved Pepper-Seared Beef Tenderloin** with Red Wine Demi-Glace +\$13

**Chef-Carved Prime Rib** with Creamy Horseradish Sauce +\$10

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## SIDES

### HOT SELECTIONS

**Fresh Thyme and Asiago Potatoes Au Gratin**

**Roasted Garlic Whipped Potatoes**

**Herb Roasted Baby Red Potatoes**

**Herb Roasted Fingerling Potatoes**

**Maple Butter Sweet Potato Medallions & Spiced Walnuts**

**Creamy Cheddar Cheese Grits**

**Cauliflower Gratin**

**Honey Butter Spring Carrots**

**Sauteed Squash & Zucchini Lemon**

**Scented Basmati Rice**

**Long Grain Wild Rice** with Dried Fruit & Nuts

**Creamy Mac 'n Cheese**

**Penne Pasta** with Sundried Tomato Cream Sauce

**Green Beans Amandine Asiago**

**Creamed Spinach Fried Okra**

**Squash Casserole**

**Southern Green Beans**

### COLD SELECTIONS

**Chilled Penne Salad** with Julienned Tomatoes, Basil, Pine Nuts

**BLT Pasta Salad**

**Quinoa Cucumber Salad**

**Classic Caesar Salad**

**Founders' Signature Salad** (Romaine, Carrots, Red Cabbage,

Tomatoes, Cucumber, Feta)

**Harvest Salad** (Spring Greens, Bacon Bits, Roquefort Cheese,

Tomatoes)

**Caprese Salad** (Fresh Mozzarella, with Vine Ripe Tomatoes, Basil, and

White Balsamic Vinaigrette)

**Cucumber & Tomato Salad** with Pickled Red Onions

**Fruit and Seasonal Berries** in French Vanilla Simple Syrup

**Grilled Vegetable Display**





# THEMED DINNER BUFFET

## SOUTHERN STYLE BBQ

\$36 per person – Choice of Two Entrees & Three Sides

Add \$6 for Additional Entrée,

Add \$3 for Additional Side

Served with a Southern Bread Basket including Rolls,  
Corn Muffins & Biscuits

Choose 2 BBQ sauces: Sweet GA Mild, Alabama BBQ,  
Tangy Vinegar, or Carolina Mustard

Served with Iced Water and Iced Tea

## ENTRÉES

**House Smoked and Pulled Pork**

**Sliced Brisket** in Pan Juices

**Smoked Chicken** with Peach BBQ Sauce

**Southern Fried Chicken** (Bone-in, Assorted Cuts)

**Smoked Pulled Chicken**

**Bourbon Honey Glazed Ham** sliced in pan juices

**Spare Ribs** +\$2

## SIDES

**Creamy Mac 'n Cheese**

**Bourbon & Molasses Baked Beans** with Apple Wood Bacon

**Garlic Mashed Potatoes**

**Herb Roasted Baby Red**

**Potatoes Creamy Cheddar**

**Cheese Grits Baked Potato**

**Salad**

**Southern Bean Salad** with Black Eyed Peas, Smoked Ham & Fresh Sage

**Quinoa Cucumber Salad** with Red Onion, Roasted Red Peppers,

Tossed with Low-Sodium Soy Sauce

**BLT Pasta Salad**

**Tri-Colored Rotini Pasta Salad**

**Sweet Coleslaw**

**Cucumber & Tomato Salad** with Pickled Red Onions

**Grilled Corn on the Cob** in Buttermilk

**Southern Green Beans** with Brown Sugar and Bacon

**Squash Casserole**

**Founders' Signature Salad** with Two dressings



## HORS D'OEUVRES

Butler-Passed or Stationary

### HOT HORS D'OEUVRES

Priced per 25 Pieces

**Casino Stuffed Mushrooms** with Applewood Smoked Bacon, Red Peppers, Onion & Asiago \$60

**Southwest Spring Rolls** with Served with Chili Lime Sour Cream \$65

**Maryland Crab Cakes** with Whole Grain Mustard Sauce \$80

**Rosemary Skewered BBQ Shrimp** \$85

**Curried Chicken Satay** with Thai Peanut Sauce \$60

**Greek Spanakopita** – Spinach & Feta wrapped in Phyllo \$70

**Brie Cheese in Puff Pastry** with a Raspberry Sauce \$80

**Mini Kobe Beef Sliders** with Cornichon \$90

**En Croute Andouille Sausage** with Honey Puff Pastry \$75

**Mini Beef Wellingtons** \$85

**Teriyaki and Pineapple Beef Satay** with Mango Ginger Dipping Sauce  
\$75

### COLD HORS D'OEUVRES

Priced per 25 Pieces

**Caprese Bruschetta** with Aged White Balsamic \$60

**Dried Candied Figs** stuffed with Chervil Cheese \$65

**Sesame Seed Seared Tuna** with Pickled Ginger \$90

**Shrimp Cocktail Shooters** - Jumbo Shrimp and Cocktail  
Sauce served in Jigger Glass \$75

**Chicken Caesar Tart** in Asiago Basket \$70

**Fruit Skewers** with Pineapple, Melons and Berries on  
Bamboo Skewers \$50

**Vegetable Spring Rolls** in Rice Paper with Sweet Chili  
Dipping Sauce \$55

**Tapenade Crostini** with Roasted Red Peppers and Artichokes \$55



## A LA CARTE STATIONS AND DISPLAYS

### DISPLAYS

**Seasonal Fruit Display** with Melons, Pineapple, and Berries

Add to buffet: \$3 Station: \$7

**Assorted Domestic and Imported Cheese Tray**

Assorted Crackers, Dried Fruits, Berries and Honey

Add to buffet: \$5 Station: \$8

**Crudités Display** served with Bleu Cheese Dressing and

Herb Ranch Dip

Add to buffet: \$3 Station: \$6

**Traditional Shrimp Cocktail** with Classic Horseradish Cocktail

Sauce and Lemons

\$3 each Shrimp

**Antipasto Display**

Assorted Breads, Fresh Mozzarella, Grilled Vegetables and

Extra Virgin Olive Oils

Add to buffet: \$6 Station: \$10

**Trio of Dips**

Lemon Humus, Southwest Black Bean, and Pimento

Cheese, Fried Pita Points

Add to buffet: \$5 Station: \$8

**Bruschetta Bar**

Olive Oil, Kalamata Tapenade, Artichoke and Roasted Red Pepper and  
Classic Tomato and Basil

Asiago and Kalamata Olive Crostini

Add to buffet: \$5 Station: \$8

**Grilled Vegetable Display**

Italian Seasonal Vegetables with Fresh Herbs Topped with an Aged

Balsamic Reduction

Add to buffet: \$4 Station: \$7

### STATIONS

**Pasta Station**

Penne and Bowtie Pastas, Alfredo and Pomodoro Sauce

Add to buffet: \$5 Station \$10

Add Shrimp \$8

Add Grilled Chicken \$6

Add Traditional Meatballs \$6

**Baked or Mashed Potato**

Bacon Bits, Shredded Cheddar, Sour Cream, Whipped Butter, and Scallions

Add to buffet: \$5 Station: \$8

**Grits Station**

Bacon Bits, Shredded Cheddar, Sour Cream, Whipped Butter, and Scallions

Add to buffet: \$5 Station: \$8

Add Shrimp \$8



### **Mac & Cheese Bar**

Shredded Smoked Gouda, Bacon Bits, Blue Cheese Crumbles, and Scallions

Add to buffet: \$5 Station: \$8

### **Fried Green Tomatoes Station**

Hoppin' Johns, Pesto Chevre Cheese, Pimento Cheese and Corn Relish

Add to buffet: \$5 Station: \$8

### **Fried Chicken & Pulled Pork Sliders Station**

Lettuce, Tomato, Onions, Pickles, and Condiments

Add to buffet: \$6 Station: \$9

### **CHEF-ATTENDED CARVING STATIONS**

\$100 Attendant fee applies for each selection (One Attendant per 100 ppl)

Served with Warm Rolls and Butter

### **Pepper-Seared Beef Tenderloin** with Red Wine Demi-Glace

Add to buffet: \$12 Station: \$15

### **Prime Rib of Beef** with Creamy Horseradish

Add to buffet: \$9 Station: \$13

### **Bacon Wrapped Pork Tenderloin**

Add to buffet: \$8 Station: \$12

### **Smoked and Oven Roasted Turkey Breast** with Cranberry Relish

Add to buffet: \$7 Station: \$10

### **Honey Glazed Virginia Ham** with Whole Grain Dijon Mustard Sauce

Add to buffet: \$7 Station: \$10

### **THE PERFECT LATE-NIGHT SNACK**

#### **Biscuit Bar**

Whipped Bacon Cream Cheese, Slice Tomatoes, Pimento Cheese, Orange Marmalade, Apple Butter, and Honey

Station: \$8 per person

Add Sausage or Bacon \$3 per person

#### **French Fry Bar**

Crinkle Fries, Steak Fries, Sweet Potato Fries, and Tater Tots with Ketchup, Honey Mustard, Shredded Cheese, Bacon Bits, Cinnamon Sugar, and Sour Cream

Station: \$7 per person

#### **Taco Bar**

Seasoned Ground Beef, Shredded Lettuce, Pico de Gallo, Shredded Cheese, and Assorted Sauces with Hard Corn and Soft Flour Tortilla Shells

Station: \$9 per person



# DESSERTS

## PLATED DESSERTS

**Cheesecake “Du Jour”** with Whipped Cream & Fruit Coulis

**Lime & Mint Marinated Summer Melons & Berries**

**Florida’s Key Lime Pie** with Whipped Cream & Mango Coulis

**Coffee Bean Crème Brûlée**

**Italian Tiramisu Cake** with Espresso & Spiced Rum

**Southern Pecan Pie** with Chocolate and Caramel Sauce

**Triple layered Chocolate Cake** with Vanilla Whipped Cream and Raspberry Sauce

## DESSERT CHOICES FOR BUFFET DISPLAYS & DESSERT RECEPTIONS

Lunch Buffet - Add \$4 per person (Two Choices)

Dinner Buffet - Add \$5 per person (Two Choices)

Dessert Receptions - Choice of Three Petit Desserts \$9 per person

Dessert Receptions - Choice of Four Petit Desserts \$12 per person

**Cheesecake “Du Jour”** with Fruit Sauce

**Warm Banana Nut Bread Pudding** with Bourbon & Coconut Crème Anglaise

**Southern Pecan Pie** with Chocolate & Caramel Sauce

**Florida’s Key Lime Pie** with Whipped Cream & Mango Coulis

**Freshly Baked Premium Brownies & Blondies**

**Strawberry Shortcake** with Whipped Cream

## DESSERT STATIONS

Additional \$6 per person

### **Bread Pudding Station**

Warm Banana Nut Bread Pudding with Bourbon & Coconut Crème Anglaise

### **Duo of Apple & Peach Cobblers**

Served with Caramel Sauce

### **Fruit Shortcake Station**

Angel Food Cake Bowls with Assorted Fruits and Toppings

### **Cheesecake Station**

Plain and Chocolate Cheesecake with Assorted Fruits and Toppings



## BAR SERVICES

### CASH BAR PRICING

(Priced by the Drink)

**Domestic Bottled Beers** \$4 Per Bottle

**Imported/Craft Bottled Beers** \$5 Per Bottle

**House Wines** \$6 Per Glass

**Deluxe Wines** \$8 Per Glass

**Premium Wines** \$10 Per Glass

**House Liquors** \$7 Per Glass

**Deluxe Liquors** \$9 Per Glass

**Premium Liquors** \$11 Per Glass

Cash Bar requires a \$100 per bar; One bartender is recommended per 100 guests Cash Bar includes 9.25% State Tax and 15% Alcohol Tax (Liquor & Wine only)

### HOSTED CONSUMPTION BAR PRICING

(Priced by the Drink)

**Domestic Bottled Beers** \$4 Per Bottle

**Imported/Craft Bottled Beers** \$5 Per Bottle

**House Wines** \$5 Per Glass

**Deluxe Wines** \$7 Per Glass

**Premium Wines** \$10 Per Glass

**House Liquors** \$6 Per Glass

**Deluxe Liquors** \$8 Per Glass

**Premium Liquors** \$10 Per Glass

Hosted Consumption Bar requires a \$100 per bar; One bartender is recommended per 100 guests 9.25% State Tax, 15% Alcohol Tax (Liquor & Wine only), and 22% Service Charge will be added to Hosted Bars





## PACKAGE BAR PRICING

(Priced by the Person- Only guests over the age of 21)

All Package Bars require a two-hour minimum. Bartender fee is complimentary for all package bars.

Butler passing not offered with package bars.

BEER & WINE PACKAGE BAR (per person)	2 hrs.	3hrs.	4hrs.	Add'l hr.
<b>House</b> House Wines, Domestic Beer (3 types), Assorted Sodas	\$15	\$18	\$21	\$2
<b>Deluxe</b> Deluxe Wines, Champagne, Domestic Beer (2 types), Imported Beer (2 types), Craft Beer (1 type), Assorted	\$19	\$23	\$27	\$4
<b>Premium</b> Premium Wines, Champagne, Domestic Beer (2 types), Imported Beer (2 types), Craft Beer (2 types), Assorted	\$23	\$28	\$33	\$5
FULL PACKAGE BAR (per person)	2 hrs.	3hrs.	4hrs.	Add'l hr.
<b>House</b> House Liquor, House Wines, Domestic Beer (3 types), Assorted Sodas	\$20	\$25	\$30	\$5
<b>Deluxe</b> Deluxe Liquor, Deluxe Wines, Champagne, Domestic Beer (2 types), Imported Beer (2 types), Craft Beer (1 type), Assorted	\$24	\$30	\$36	\$6
<b>Premium</b> Premium Liquor, Signature Drink (1 type), Premium Wines, Domestic Beer (2 types), Imported Beer (2 types), Craft Beer (2 types), Assorted Sodas	\$28	\$35	\$42	\$7



## CHAMPAGNE & PUNCH

**House Champagne Toast** \$5 Per Person

**House Champagne** \$25 Per Bottle

**Champagne Punch** \$60 Per Gallon (1 Gallon serves 16 guests)

**Red or White Sangria** \$80 Per Gallon (1 Gallon serves 16 guests)

**Margaritas or Mojitos** \$80 Per Gallon (1 Gallon serves 16 guests)

**Fruit Punch** \$80 Per Gallon (1 Gallon serves 16 guests)

## SPECIALTY BEVERAGE BARS

**Bloody Mary Bar** \$9 per drink

**Martini Bar** \$10 per drink

**Moonshine Bar** \$11 per drink

*Add 22% Service & 9.25% Sales Tax to All Selections. Menu and prices are subject to change.*

*Advisory: Raw or undercooked foods such as meat, poultry, fish, shellfish, or eggs may contain harmful bacteria and cause serious illness.*