



DINNER MENUS

Create-Your-Own Dinner Buffet

Includes One Salad, Two Proteins, Two Sides, One Dessert, Fresh Baked Rolls, and Sweet Cream Butter, Water, Iced Tea, and Freshly Brewed Regular and Decaffeinated Coffee Station

Choose One Salad

Garden: Spring Mix, Young Greens, Carrot, Cabbage, Cucumber, Heirloom Grape

Tomato, Radish, Sherry Vinaigrette

Caesar: Hearts of Romaine, Classic Caesar

Dressing, Parmesan, Garlic Croutons,

Tomato Confit, Toasted Pine Nuts

Berry Feta: Baby Spinach, Fresh Berries,

Oranges, Roasted Beets, Pickled Onion,

Feta, Candied Pecans, Orange Vanilla Bean

Vinaigrette

Southern Broccoli Chop: Iceberg Lettuce,

Broccoli, Green Peas, Carrot, Cucumber,

Heirloom Grape Tomato, Applewood

Smoked Bacon, Smoked Cheddar, Crispy

Shallots

Caprese: Mixed Greens, Heirloom Grape

Tomato, Cucumber, Red Onion, Mozzarella,

Basil Pesto Vinaigrette

Choose Two Sides:

Southern Bacon Green Beans with Almonds

Grilled Asparagus and Baby Carrots

Broccolini and Roasted Sweet Peppers

Fire Roasted Squash and Tomatoes

Roasted Street Corn, Crema, Cotija

Capellini Pasta, Basil Pesto Butter

Wild Rice Pilaf with Mushroom

Cheddar Rice Grits

Garlic Roasted Fingerling Potatoes

Buttermilk Chive Whipped Potatoes

Bourbon Sweet Potato Mash

Loaded Mac and Cheese

Choose Two Proteins:

Artichoke Roasted Vegetable Lasagna

Beef Ricotta Mozzarella and Marinara

Lasagna

Chile Verde Enchiladas

Chicken Parmesan, Marinara, Mozzarella

Honey Dijon Thyme Chicken, Mushroom

Pan Jus

BBQ Beef Brisket, Caramelized Onions

Braised Beef Short Rib, Cabernet Mushroom

Root Hash

Cane Roasted Pork Tenderloin, Blackberry

BBQ Sauce

Cornmeal Fried Catfish, Remoulade, Hot

Sauce and Lemon

Choose Two Desserts:

Dark Chocolate Chambord Mousse Cake,

Raspberry Coulis

Black Cherry White Chocolate Bread Pudding,

Crème Anglaise

Butter Pecan Bourbon Granny Smith Apple

Crumble

Berry Cobbler, Chantilly Cream

Ricotta Cheesecake

SMART TREATS

Chocolate Truffles

Macarons and Petit Fors



Plated Dinner

Includes One Salad, One Entrée, One Dessert, Fresh Baked Rolls, and Sweet Cream Butter
Water at each place setting on tables with Brewed regular and decaf coffee and iced tea on request

FIRST COURSE

Salad (select one):

Garden: Spring Mix, Young Greens, Carrot, Cabbage, Cucumber, Heirloom Grape Tomatoes, Radish, Sherry Vinaigrette

Caesar Salad: Hearts of Romaine, Classic Caesar Dressing, Parmesan, Garlic Croutons, Tomato Confit, Toasted Pine Nuts

Berry Feta Salad: Baby Spinach, Fresh Berries, Oranges, Roasted Beets, Pickled Onion, Feta, Candied Pecans, Orange Vanilla Bean Vinaigrette

Southern Broccoli Chop Salad: Iceberg, Broccoli, Green Peas, Carrot, Cucumber, Heirloom Grape Tomato, Buttermilk Ranch, Applewood Smoked Bacon, Smoked Cheddar, Crispy Shallots

Caprese Salad: Mixed Greens, Heirloom Grape Tomato, Cucumber, Red Onion, Mozzarella, Basil Pesto Vinaigrette

SECOND COURSE

All Entrees Served with Chive Whipped Potatoes and Your Choice of Baby Carrots and Broccolini or Asparagus. A floor plan indicating each guest's seating arrangement and their selected entrée is also required.

SINGLE ENTREES:

Chicken Saltimbocca: Sage Demi-Glaze, Balsamic Tomato Confit

Applewood Bacon Wrapped Pork Loin: Bourbon Demi-Glaze, Blackberry Salsa

Braised Short Rib: Cabernet Demi-Glaze, Mushroom Root Hash

Porcini Rubbed Black Angus Beef Filet: Mushroom Demi-Glaze, Fried Onions

Herb Crusted Salmon: Chipotle Cream Sauce, Heirloom Tomato Pico de Gallo

Sesame Cauliflower Steak: Sweet Soy, Mushroom Root Hash

Cabernet Braised Short Rib, Gorgonzola Polenta, and Root Vegetable Mélange

Dual Entrees:

Beef Filet Mignon Topped with Bourbon Mushrooms and Blue Cheese Crust, Jumbo Lump Crab Cake or Lemon Garlic Gulf Shrimp

Herb Crusted Salmon with Chipotle Cream Sauce and Heirloom Tomato Pico de Gallo, Jumbo Lump Crab Cake or Lemon Garlic Gulf Shrimp

Rosemary Rubbed Filet of Beef, Preserved Lemon Butter Shrimp with White Cheddar and Scallion Potato Cake, and Citrus-steamed Asparagus

Chicken Saltimbocca with Sage Demi-Glaze, Balsamic Tomato Confit, Braised Short Rib

THIRD COURSE

Dessert

Dark Chocolate Chambord Mousse Cake with Raspberry Coulis

Black Cherry White Chocolate Bread Pudding with Crème Anglaise

Butter Pecan Bourbon Granny Smith Apple Crumble

Ricotta Cheesecake