

SOCIAL MENUS



Heavy Hors D'oeuvres
Small Plate Stations
Interactive Stations
Carving Stations
Butler Passed Hors D'oeuvres



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Hors D'oeuvre Selections

To ensure that you have a balanced menu and enough cuisine for your guests,
please choose a minimum of seven selections:

Three selections from **Category One**, **Two** selections from **Category Two**, and
Two selections from **Category Three**. Additional items may be selected to enhance your menu.

We are proud to offer locally grown and organic options based on seasonal availability.

Category One

Choose a minimum of 3 selections

House Smoked Chicken Salad – 3.25

Served with grapes and ginger snaps and fresh yeast rolls

Curry Apple Chicken Salad – 3.50

Served with mango chutney and ginger snaps and fresh yeast rolls

Southern Fried Buttermilk Chicken Fingers or Bites – 5.00

Served with choice of honey mustard dipping sauce or herb ranch dipping sauce

Honey Pecan Chicken Fingers – 3.25

Served with peach Dijon dipping sauce

Thai Chicken Skewers – 3.25

Served with sesame ginger sauce

Spicy Chicken Samosas – 4.00

Served with mango chutney

Mini Pinwheel Sandwiches – 3.25

An assortment of gourmet meats and cheeses in Lavash flat bread

Chicken Roulades – 4.00

Stuffed with fire roasted red peppers, spinach and feta cheese

Antipasto Tuscano – 6.00

Cured Italian meats with roasted, grilled, and marinated vegetables

Grilled Thai Beef Satays – 4.00

Served with Chimichurri sauce

Coconut Shrimp – 4.00

Served with peach mango chutney

Caribbean Meatballs – 4.00

Filled with grilled pineapple, mango, roasted peppers and onions

Island Shrimp and Pineapple Skewers – 5.00 

Served with sweet chili and coconut sauce

Maple Glazed Turkey Breast – 4.00 

Served with creamy Dijon mustard and yeast rolls

Mediterranean Grilled Chicken Fingers – 4.00 

Served with Tuscan olives, artichoke hearts, pepperoncini, roasted red peppers, pesto drizzle and toasted pine nuts (warm)

Mini Beef Wellingtons – 5.00

Served with champagne mustard

Texas Grilled Chicken Quesadillas – 4.00

Served with queso fresco and green chili salsa

Twice Cooked Mojo Pork Empanadas – 4.00

Filled with peppers and Manchego cheese, served with Pico de Gallo

Mesa Rubbed Sirloin – 5.00 

Sliced medium rare, served with chipotle sauce and yeast rolls

Dijon Honey Roasted Pork Loin – 5.00 

Served with peach preserves, corn muffins and yeast rolls

Mini Chicken Coq Au Vin – 5.00

Served with a Tarragon Dijon aioli

Asian Glazed Salmon – 5.00 

Served with edamame and fennel slaw

Mint and Lemongrass Beef Salad – 5.00 

Served with fried wonton crisps

Assortment of Cold Smoked Salmon – 5.00

Served with traditional condiments

House Smoked Applewood Salmon – 5.00 

Served with traditional condiments

Mini Chicken Wellingtons – 5.00

Served with tarragon Dijon aioli

Mini Asian Short Rib Pot Pies – 5.00

Served with ginger & hoisin sweet ginger sauce

Buffalo Shrimp Skewers – 5.00 

Served with bleu cheese buttermilk sauce

Fire Cracker Spring Rolls – 5.00

Filled with shrimp and crawfish and served with chipotle laced sweet chili sauce

Mini Buttermilk Fried Chicken Medallions – 5.00

Served on sweet potato biscuits with red pepper jelly

Sliced Duck Breast – 7.00

Served with Odon noodle and snow pea salad
with carrots and sweet citrus soy vinaigrette

Sliced Beef Tenderloin – 10.00 

Served with fresh yeast rolls and horseradish

“Great South” BBQ Pork – 5.00 

Served with spicy house BBQ sauce and mini yeast rolls

“Great South” Cuban BBQ Pork – 5.00 

Served with tomatillo chimichurri sauce,
chipotle lime aioli and mini yeast rolls

Peppercorn Dijon Crusted Lamb Lollipops – 10.00

Served with red currant and rosemary sauce

Signature Shrimp Cocktail – 6.00

Homemade cognac cocktail sauce

Cajun Chicken Fingers – 4.00

Served with peppers, red beans & rice with a fried okra garnish

Mini Finger Sandwiches – 5.00

All served with a variety of breads
Choose 2 from the following selections
(one of each per guest):

Egg Salad

Tomato, Cucumber, Goat Cheese and Basil

Olive Salad

Smoked Salmon Cucumber Salad

Aged Cheddar and Roasted Red Pepper Pimento Cheese

Brie, Fig and Prosciutto with Mango Chutney

Curry Apple Chicken Salad

Georgia Sweet Shrimp Salad

Category Two

Choose a minimum of 2 selections

Balsamic Grilled Asparagus – 4.00 

Wrapped in prosciutto

Fresh Garden Crudités – 3.25 

Served with pesto ranch dipping sauce

Seasonal Fruit Display – 3.25 

Served with choice of raspberry mint cream or coconut cream
Chocolate dipping sauce optional for additional \$1 per person

Deviled Eggs – 3.25 

With goat cheese, fried pancetta and chives

Low Country Crab Puffs – 4.00

Caesar Pasta Salad – 3.50

Rotini pasta with romaine lettuce, fried capers, croutons,
parmesan cheese and roasted pine nuts

Herb Grilled Seasonal Vegetables – 3.25 

Served with aged balsamic drizzle and pesto

Twice Baked New Potatoes – 3.25 

Served with Vermont cheddar, chives and Applewood smoked bacon

Twice Baked New Potatoes – 3.25 

Served with Asiago cheese and chives

Sausage, Cheddar and Leek Stuffed Mushrooms – 3.25

Hot & Spicy Vegetable Pot Stickers – 5.00

Steamed in bamboo baskets and served with tamari sauce

Sesame Spring Rolls – 4.00

Chinese sesame greens, water chestnuts, sprouts, edamame, tamarind aioli and Thai dipping sauce

Classic Greek Salad – 3.50 

Tomatoes, red onions, olives, feta, cucumbers, Greek dressing

Maryland Blue Crab Stuffed Mushrooms – 4.00

Smoked Salmon Cheesecake – 3.25

Served with fresh dill crème fraiche

Mediterranean Cheesecake – 4.00

Served with roasted red pepper crème fraiche

Georgia Hushpuppies – 4.00

Served with spicy shrimp and crawfish ragoût

Mini Maryland Blue Crab Cakes – 6.00

Served with lemon caper remoulade

Grilled Portabellas – 5.00 

Served with goat cheese, sundried tomatoes, fresh basil and toasted pine nuts

Vegetarian Sushi – 4.00

An assortment of fresh vegetables rolled in nori and served with pickled ginger and ponzu wasabi

Italian Vegetable Tarts – 5.00

Filled with oven roasted Italian vegetables, roasted pine nuts, goat cheese and fresh basil

Mediterranean Dips & Flat Breads – 3.50

Tabouli, lemon hummus, and baba ganoush

Fried Green Tomato – 4.50

Served with creole horseradish cream, spicy corn relish and tobacco onions

Category Three

Choose a minimum of 2 selections

Vidalia Onion Strudel – 3.25

Caramelized Vidalia onions, bacon, cream cheese in a light flaky pastry

Gourmet Breads and Spreads – 3.25

Traditional hummus & artichoke, spinach, water chestnut spreads
served with assorted artisan breads

Savannah Layered Shrimp Spread – 3.25

Served with assorted crackers

Roasted Red Pepper and Smoked Gouda Fondue – 3.25

Served with tortilla chips

Hot Crab Soufflé – 3.25

Served with assorted crackers

Hot Spinach and Artichoke Soufflé – 3.25

Served with toasted baguette rounds

Southwestern Spinach Soufflé – 3.25

Served with tortilla chips

Sesame Crusted Pan Seared Ahi Tuna

and Seaweed salad on Wonton Crisp – 5.00

Served with sweet chili and wasabi mayonnaise

Mini Chili Relleno Tartlets – 4.00

Roasted poblano peppers, chihuahua cheese
and Pico de Gallo in a flaky black bean shell

Hummus Sampler – 4.00

Lemon edamame hummus, roasted red pepper hummus, and traditional hummus served with toasted pita and French bread

Mediterranean Strudel – 4.00

Filled with mozzarella, artichoke hearts, roasted red peppers, Greek olives and basil pesto ranch sauce

“Great South” BBQ Strudel – 4.00

Filled with house smoked pulled pork and cheddar cheese and served with spicy house BBQ sauce

Tex Mex Display – 5.00

Freshly made guacamole, Pico de Gallo and chili con queso served with tortilla chips

Cold Smoked Salmon and Sushi – 4.00

Rice stack garnished with creme fraiche and salmon roe

**Blue Cheese and Pecan Tartlette
with Applewood Bacon – 4.00**

Bruschetta Bar – 6.00

Choose 3 of the following:

Plum Tomato Feta and Basil
Homemade Olive Tapenade
Roasted Garlic
Sundried Tomato and Goat Cheese Spread
Artichoke Heart, Spinach, Water Chestnut Dip
Mozzarella, Red Pepper and Caper
Tuscan White Bean
Olive, Tomato, and Rosemary

Artisan Cheese Display – 7.00 

Gourmet breads and assorted crackers, fresh and dried fruits, aged balsamic vinegar, mango chutney, lavender honey and assorted nuts

Domestic Cheese Display – 3.75

Assortment with fresh fruit and crackers

“Chef’s Pantry” – 6.00

(minimum 50 people)

Small gourmet tastes to supplement your party
6 of the following will be included:

Spanish Marcona Almonds
Cajun Roasted Peanuts
Asian Spicy Rice Cracker Mix
Cumin Chili Roasted Garbanzo Beans
Bourbon Praline Pecans
Pistachios
Kettle Nuts
Wasabi Peas
Dried Mango
Dried Cherries
Dried Apricots
Spicy Walnuts
Parmesan Grissini
Peanut M&M’s

Interactive Stations

Select from these additional items to enhance your buffet

(Pricing is based on additions to your 7-item buffet)

Chef's required

Pasta Station – 7.00

Bowtie and radiatore pasta served with reggiano parmesan, pesto sauce, red pepper flakes, and garlic bread. Choose **two** of the following selections:

Fire Roasted Marinara
Classic Alfredo
Classic Carbonara
Roasted Garlic Alfredo
Aglia Olio Sauce
(garlic, wine, and herbs)
Vodka Cream Sauce
Wild Mushroom and Leek Sauce

Add-Ons:

Chicken – 2.00	Clams – 3.00
Shrimp – 3.00	Grilled Veggies – 1.00

Mashed Potato Bar or Tater Tot Bar – 7.00

(Tater Tot Bar must be set-up outdoors as a result of the fryer.)

Homemade mashed potatoes or tater tots served in a martini glass with cheddar cheese, scallions, and bacon bits. With choice of **two** of the following toppings:

Texas Chili
Shrimp and Crawfish Creole
Rosemary Chicken
Roasted Vegetable Ratatouille
Wild Mushrooms and Leeks
Pulled BBQ Chicken
Spicy White Bean and Mango Chili
Chipotle Turkey Chili

Shrimp and Grits – 6.00

Southern style grits served in a martini glass or porcelain cups with seasoned low country shrimp and corn ragout. Includes cheddar cheese, bacon and chives

** Ask about our mini cast iron skillet. Additional 2.00 charge*

Bocadillos – 7.50

Gourmet relish platter, fried onions, artisan mixed lettuce, pickled relish, sliced tomato, and pickled wild mushroom
(Choose 2 selections; one of each per guest)

Cuban Sliders

Lamb Sliders

with bleu cheese, rosemary Dijon aioli

Spinach Chicken Sliders

with roasted red pepper ranch

Angus & Cheddar Sliders

with champagne mustard

Mini Kosher Hotdogs

with roasted red pepper ketchup
and spicy brown mustard

Mini Kosher Chili Cheese Dogs

with roasted red pepper ketchup
and spicy brown mustard

Petite Lamb Sliders

with Maytag blue cheese

Grilled Eggplant

with roasted red peppers and Boursin cheese

Grilled Portabella Burger

with balsamic glaze, plum tomato
and roasted garlic aioli

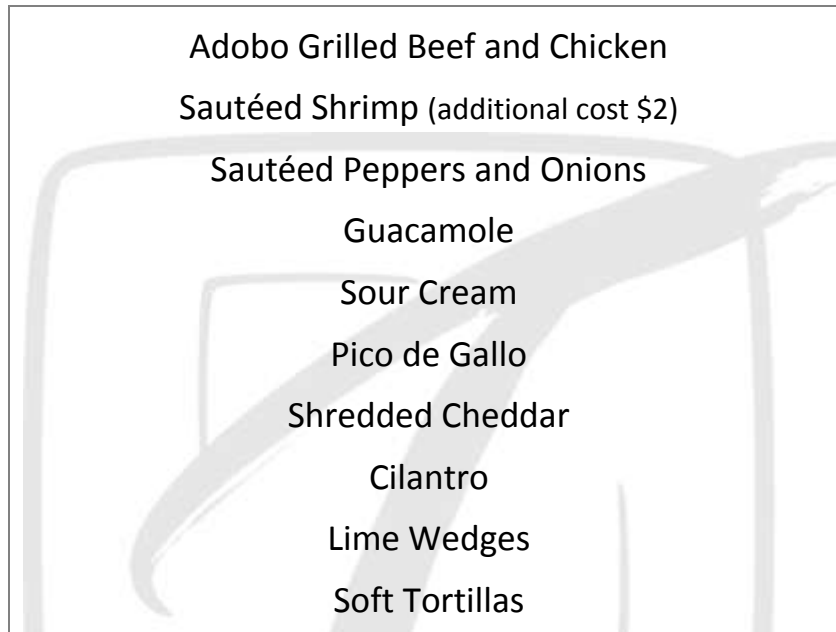
Mini Reubens

with a tangy Russian dressing

Baja Fish Tacos – 6.00

Crispy fried cod in grilled corn tortilla with shredded cabbage, avocado, and cilantro cream served with black bean and corn salad

Fajitas Station – 8.00



Seared Sea Scallops – 10.00 

Basil corn cream sauce, crispy bacon lardoons, and frisée salad

Stir Fry Wok Station – 7.00

An assortment of Asian vegetables with rice noodles and sweet and spicy sauce

Served in paper Chinese takeout box with chopsticks

Add beef – 2.00 | Add chicken – 2.00 | Add shrimp – 3.00

Corn Meal Crusted GA Mountain Trout – 10.00

Pan seared over braised collard greens with spicy green tomato marmalade

** Ask about our mini cast iron skillet. Additional 2.00 charge*

Curried Shrimp and Coconut – 10.00 

Sautéed in ginger carrot and coconut sauce over Jasmine rice

Jerk Grilled Pork Tenderloin – 7.00 

Over vanilla scented sweet potato
with tropical fruit chutney and crispy taro chips

Apple and Goat Cheese Ravioli – 7.00

With caramelized cipollini, balsamic reduction,
and brown butter almonds

Sweet Potato Ravioli – 7.00

With an orange and sage demi-glace
and crispy sweet potato hay

Asian Vegetable Tacos – 6.00

Freshly sautéed vegetables with sweet and spicy sauce
inside a crispy wonton taco and steamed edamame

Caesar Salad Bar – 7.00

Grilled Chicken Bites, Baby Shrimp, Fried Vidalia Onions,
Applewood Smoked Bacon Bits, Parmesan and Croutons

Honey Lime Salmon Taco – 7.00

Served with cilantro cream, Pico de Gallo and jicama slaw

Pacific Rim Grill – 8.00 

Choose from citrus and tamari charbroiled beef, shrimp or chicken –
Served with sweet ginger sauce, jasmine rice and caramelized baby bok choy

Raspberry Chipotle BBQ Duck Breast – 9.00 

Served with sautéed Swiss chard and butternut squash polenta

Carving Stations

All selections are served with assorted sliced rolls

Pit Smoked Ham – 6.00

Served with champagne mustard and mango chutney

Maple Roasted Turkey Breast – 6.00

Served with herb mayo and champagne mustard

Blackened Cajun Roasted Turkey Breast – 6.00

Served with low country mayo and champagne mustard

Pork Loin with Adobo Mojo Crust – 6.00

Served with chimichurri sauce and chipotle aioli

Ginger, Brown Sugar and Pecan Crusted Split Pork Loin – 6.00

Served with peach chutney and champagne mustard

Chili Grilled Chicken Breast – 6.00

Served with chimichurri sauce and chipotle aioli

Oven Roasted Beef – 7.00

Served with horseradish Dijon sauce and champagne mustard

Peppercorn and Dijon Crusted Prime Rib – 9.00

Served with horseradish cream sauce

Pistachio Crusted Lamb Chops – 12.00

Served with stone ground mustard sauce

Grilled Beef Tenderloin – 10.00

Served with horseradish cream and yeast rolls

Brazilian Style Grilled and Roasted Meats – 12.00

Includes beef, chicken and pork – 1/3 portion of each

Served with chimichurri sauce, champagne mustard and ancho aioli

Passed Hors D'oeuvres

Enhance your party with these starters or choose to have a party with passed hors d'oeuvres only. Pricing is based on 1.25 pieces per person

Raspberry and Pistachio Brie en Croute – 3.00

Plum, Tomato, Feta Cheese and Basil Bruschetta – 2.00

**Artichoke, Roasted Red Pepper, Fried Capers
and Fresh Mozzarella Bruschetta – 2.00**

Tuscan White Bean, Rosemary, Tomato and Olive Bruschetta – 2.00

Served with aged balsamic drizzle

White Cheddar, Praline Pecan and Fig Tartlets – 2.00

Mini Chili Relleno Tartlets – 3.00

Roasted poblano peppers, chihuahua cheese,
Pico de Gallo in a black bean shell

Smoked Salmon and Dill Tartlets – 3.00

Island Shrimp and Grilled Pineapple Skewers – 3.00 

Served with sweet chili and coconut sauce

Crab Puffs – 3.00

Served with low country remoulade

Maryland Style Crab Stuffed Mushrooms – 3.00

Spicy Chicken Samosas – 3.00

Served with mango chutney

Grilled Thai Beef Satays – 3.00

Served with chimichurri sauce

Mini Maryland Style Crab Cakes – 3.00

Served with lemon caper remoulade

Mini Chicken Wellington – 3.00

Served with tarragon Dijon aioli

Mini Beef Wellington – 3.00

Served with champagne mustard

Ahi Tuna on Wonton Crisp – 3.50

Served with sweet chili and tamarind aioli

Basil and Crab – 3.00 **G**

Served with melon and cucumber

Sliced Quail Breast – 3.00

Served on fried green tomato with onion marmalade

Salmon Pastrami – 3.00

Served on crispy latke with onion and caper gremolata

Shooters – 3.00

Served in a shot glass

Lobster Bisque Cappuccino

Ginger Coconut

Spicy Watermelon

Spanish Gazpacho and Shrimp

Yukon Gold Vichyssoise

Tomato Bisque & Grilled Cheese

Dessert Menu

Chef's Assortment of Handcrafted Mini Desserts – 4.00

Includes two pieces per person

Assortment includes some of the following:

<p>LE Cygne Opera Pastiche Apple Caramel Normandy Chocolate Dome Opera Café Lemon Tart Macaroons</p>	<p>Rum Balls Opera Framboise Ivory Pyramid Mini Éclair Berry Tart Chocolate Covered Strawberries Assorted Bar Sweets</p>
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Individual Desserts – 5.00

<p>Dark Chocolate Mousse and Strawberries Dark Cherry and Almond Clafouti Bread Pudding with Bourbon Cream Caramelized Apple Bread Pudding Seasonal Cobblers Banana White Chocolate Pudding Chocolate Pecan Pie Key Lime Pie Lemon Meringue Pie New York Cheesecake Southern Fried Peach Pie Coated in Cinnamon Sugar with Chantilly Cream Espresso Mille-Feuille (layered crispy pastry filled with a rich coffee cream) Berry Martini (fresh seasonal berries and passion fruit custard served in a martini glass)</p>
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Full Service Parties

Menu pricing is based on a minimum of 7 items for 50 to 150 Guests. Minimum 20 Guests.
We also have traditional Buffet and Seated Served Dinner Menus. Ask us for details.

Required Service Staff – \$175 each

(2 hour set-up, 4 hour party, 2 hour clean-up= total 8 hours total)

Additional \$25 per hour, per service staff member

Number of required service staff varies depending on complexity of menu and service

One Bartender per 100 guests

19% Service Charge

This charge is for office appointments, site visits and handling all details for planning your event.

This is not a gratuity for the servers.

(Suggested gratuity for exceptional service – \$25-\$75 per server and bartender.)

7% SalesTax

Beautiful Buffet Setup – \$175

Includes 1 basic linen to the floor, fluff cloths, candles, loose greenery, silver serving equipment,
pewter platters and risers for varying heights on the buffet

Interactive Station Set Up – \$75

Bar Set Up – Lemon, lime, olives, ice, portable bar, glassware **\$2.50 pp**

Champagne & martini glasses additional \$.65 per glass

Bar Mixers – coke, sprite, ginger ale, diet coke, OJ, cranberry juice,
grapefruit juice, tonic and club soda **\$3.00 pp**

8" square China plates, white paper cocktail napkins and forks are provided at no additional cost.

Drop-Off without Service

Drop-off service is not available at all venues – please call for details
Minimum 25 People. Delivery fee. 7% Sales Tax. 10% Service charge.

Beverages: Punch \$ 2.50 pp, Iced Tea \$ 1.85 pp,

Hot Tea \$2.50 pp, Coffee \$ 2.50 pp, Premium Coffee \$3.50 pp

Menu Worksheet

*Please choose a minimum of 7 selections to create your Menu
To ensure that you have a balanced menu and enough cuisine for your guests,
please choose a minimum of **seven** selections, use this worksheet to help create the perfect menu:*

Category One – Select a minimum of 3 items

1.
2.
3.
Additional Items:

Category Two – Select a minimum of 2 items:

1.
2.
Additional Items:
Additional Items:

Category Three – Select a minimum of 2 items:

1.
2.
Additional Items:

Menu Worksheet – Page Two

Additional items to enhance your menu

Small Plates and Interactive Stations

1.
2.
3.

Carving Stations

1.
2.
3.

Passed Hors D'oeuvres

1.
2.
3.

Name: _____ Date of Event: _____

Phone #: _____ # of People: _____

Location: _____

Any special requests: _____