A note from our executive chef:

It is with great pleasure the Legacy culinary team and I present you the following menus to select from for your upcoming special event. These menus are exploding with innovative and exuberant flavors.

Here in Georgia, we are blessed with the finest of nature’s ingredients, from fresh seafood and seasonal produce, meats and game, to award-winning cheeses and unique artisan products. While we take tremendous pride in our creative menus crafted from this bounty, we also take pride in the steps we take to ensure these ingredients – and our beautiful surroundings – will be enjoyed by many generations to come.

We embrace seasonality, the preservation of diversity and traditional practices supportive of local economies. The seasonal menus for our venues are rooted in tradition combining rustic sensibility with contemporary flair. Our rich Southern hospitality, traditions and culture also play a significant role in our menu design.

We offer a wide range of options and services to reduce the environmental impact of your event, while never compromising the service and cuisine for which Legacy is renowned.

Preparation for your event is an exciting time and our experienced staff is thrilled to provide you with the very best for all of your event needs. In addition to the following menus, the culinary team and I are always available to assist in customizing menus for your special event.

Kindest regards,

Christopher Blobaum
Corporate Executive Chef
Legacy Ventures Restaurants
LEGACY TEST KITCHEN MENU INDEX

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* Due to changing market conditions, chefs may be required to substitute menu ingredients, ensuring equivalent quality and value in your selection. Your sales manager will communicate any such significant changes prior to your event.
Beverages and Snacks

Beverages

Legacy Signature Blend Regular and Decaffeinated Coffee

Selection of Herbal and Organic Tea

Hot Chocolate
whipped cream, chocolate sticks, marshmallows

Hot Spiced Apple Cider

Freshly Squeezed Orange or Grapefruit Juice

Regular and Sweet Iced Tea

Freshly Squeezed Regular or Strawberry Lemonade

Frozen Fruit Smoothies

Arden's Garden Premium Fruit or Vegetable Juices

Soft Drinks

Still and Sparkling Mineral Water

Sweet Delights and Snacks

Whole Seasonal Organic Fruit

Sliced Seasonal Fruit Display

German Soft Pretzels and Assorted Mustards

Spicy Mixed Nuts

Triple Chocolate Brownies

Assorted Cookies and Biscotti

White Truffle Potato Chips with Parmesan

Premium Popcorn Bar
choice of three: butter, creamy caramel, white cheddar, kettle corn, sour cream and onion, butter pecan

*Pricing and menu items are subject to change

*Groups under 20 guests will be assessed $100 service charge
SPECIALTY BREAKS
- minimum of 20 guests -

REJUVENATION
seasonal whole fruit, granola and power bars, freshly squeezed fruit juices, still and sparkling mineral water

A LITTLE TWISTED
German soft pretzels, specialty mustards, whipped butter

THE LIVING SPA
vegetable crudités, hummus, yogurt dip, pita chips, edamame, fruit skewers, granola and power bars, still and sparkling mineral water

CHEESE FLIGHT
artisan cheeses, dried fruits, Marcona almonds, local honeycomb, just-baked cheese straws, crackers, broken lavosh

SOUTHERN HIGH TEA
- assorted finger sandwiches -
smoked salmon and dill, tomato and watercress, farm egg salad and wild arugula, cheese straws, just-baked scones, shortbreads, fruit preserves, regular and sweet iced tea, selection of herbal and organic teas

SNACK SHACK
mini cheeseburgers, french fries, mini milkshakes or mini Coca-Cola bottles
mini grilled cheese sandwiches, tomato soup shooters
mini pb&j sandwiches, milk shooters

CHOCOLATE BAR
double chocolate fudge brownies, chocolate dipped strawberries, white chocolate macadamia cookies, whole or 2% milk, soy milk, chocolate milk
BREAKFAST BUFFETS

FRESH START BREAKFAST
FRESH FRUIT JUICES
BREAKFAST PASTRIES
croissants, muffins, farm honey, sweet butter, preserves
FRESH FRUIT
sliced seasonal fruits, berries
COFFEE AND TEAS
Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and Tazo® tea

LEGACY LIFESTYLE BREAKFAST
FRESH FRUIT JUICES
ASSORTED FLAVORED AND WHOLE GRAIN BAGELS
whipped cream cheese, farm honey, sweet butter, preserves
FRESH FRUIT
sliced seasonal fruits, berries
CHEF CHRISTOPHER’S SEVEN GRAIN AND NUT GRANOLA
GREEK-STYLE LOW-FAT YOGURT
COFFEE AND TEAS
Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and Tazo® tea

GEORGIA MARKET BREAKFAST
FRESH FRUIT JUICES
BREAKFAST PASTRIES
croissants, muffins, farm honey, sweet butter, preserves
FRESH FRUIT
sliced seasonal fruits, berries
LOCAL FARM EGGS
scrambled with garden chives
PORK COUNTRY SAUSAGE OR APPLEWOOD SMOKED BACON
HERBED BABY RED POTATOES
STONE-GROUND GRITS AND AGED CHEDDAR
COFFEE AND TEAS
Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and Tazo® tea

SOUTHERN TRADITION
FRESH FRUIT JUICES

BREAKFAST PASTRIES
croissants, muffins, farm honey, sweet butter, preserves

FRESH FRUIT
sliced seasonal fruits, berries

LOCAL FARM EGGS
scrambled with garden chives

JUST-BAKED BISCUITS AND SAGE GRAVY

Brioche French Toast
berry compote, warm maple syrup

PORK COUNTRY SAUSAGE AND APPLEWOOD SMOKED BACON

HERBED BABY RED POTATOES

STONE-GROUND GRITS WITH AGED CHEDDAR

COFFEE AND TEAS
Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and Tazo® tea

WHAT IF WE ADDED...
- Breakfast Sandwiches, minimum of 10 -
  PORK COUNTRY SAUSAGE
  scrambled farm egg, cheese biscuit

BREAKFAST CROISSANT
scrambled farm egg, cheese, applewood smoked bacon

SOUTHERN COUNTRY HAM BISCUITS

BREAKFAST WRAP
scrambled farm eggs, white cheddar cheese, pork country sausage

SOUTHERN FRIED CHICKEN BISCUIT
hot honey sorghum, pickle

YOGURT PARFAIT
Greek-style yogurt, Chef Christopher’s seven grain and nut granola, berry compote
STEEL CUT IRISH OATMEAL
brown sugar, hot milk, seasonal berries

ASSORTED FLAVORED AND WHOLE GRAIN BAGELS
whipped cream cheese

MINI SMOKED SALMON BAGEL
whipped cream cheese, tomatoes, butter lettuce, red onion

FROM THE GRIDDLE
- Minimum 20 people -
LOCAL FARM EGGS
scrambled with garden chives

TRADITIONAL EGGS BENEDICT
Canadian bacon

FARM EGG FRITTATA
asparagus, roasted red peppers, herbs, white cheddar

BIOCHE FRENCH TOAST
berry compote, warm maple syrup

BROILED TOMATOES

BREAKFAST MEATS
chicken and herb sausages, applewood smoked bacon or pork country sausage $3/ guest per selection

OMELETTE STATION
farm eggs cooked to order with an array of topping:
spinach, local ham, wild mushrooms, sweet peppers, seasonal market vegetables
- requires 1 chef per 45 guests, $125 -
PLATED BREAKFAST
- design your own plated breakfast, select one juice to be preset on table -
  freshly squeezed orange, grapefruit, pineapple, tomato, apple or cranberry juice

BREAKFAST STARTER
- select one to be preset on table -
MINI YOGURT PARFAIT
RUBY GRAPEFRUIT SUPREMES
FRUIT SALAD
SEASONAL FRUIT YOGURT
SEASONAL BERRIES
SMOKED SALMON AND GARNISHES

FROM THE STOVE–TOP
- select one from the stove-top or from the griddle -
LOCAL FARM EGGS
scrambled with garden chives, baby red potatoes with rosemary

EGG WHITE FRITTATA
ricotta, mushroom, asparagus, herbs

WHOLE EGG FRITTATA
chorizo, baby red potatoes with rosemary

STEEL-CUT OATMEAL
toasted cinnamon and apple compote

WAFFLES
seasonal berry compote and whipped cream

FROM THE GRIDDLE
EGGS BENEDICT WITH CANADIAN BACON
SMOKED SALMON BENEDICT
PORTOBELLO MUSHROOM AND ARUGULA BENEDICT

FROM THE BUTCHER
- select one -
APPLEWOOD SMOKED BACON
CHICKEN AND HERB SAUSAGE
PORK COUNTRY SAUSAGE
BOXED LUNCHES
- all sandwiches are served on a variety of sliced breads and pan rustique and prepared to be taken off property – up to three selections, minimum of 15 guests -

SANDWICHES

SHRIMP SALAD
watercress, lemon aioli

VIRGINIA HAM
white cheddar, Dijon aioli

SLOW-ROASTED BEEF
Gruyère, horseradish

OVEN ROASTED TURKEY BREAST
provolone, pesto, aioli

HERB ROASTED CHICKEN BREAST
Gruyère, lettuce, tomato, roasted garlic aioli

SOUTHERN CHICKEN PECAN SALAD
blue cheese, apple

GRILLED CHICKEN WRAP
romaine, shaved Parmesan, Caesar dressing, spinach tortilla

ALBACORE TUNA SALAD
capers, fresh herbs, lemon zest, extra virgin olive oil

GRILLED FRESH LOCAL SHRIMP BLT

CLASSIC EGG SALAD
green onion, Dijon mustard, leaf lettuce

GRILLED VEGETABLE SANDWICH
roasted garlic, tomatoes, arugula, chèvre

AND WE’LL ADD:
traditional Southern-style slaw, specialty potato chips, whole seasonal fruit, just-baked brownies, in environmentally friendly packaging
- notify your sales manager on number of each selection -
LUNCHEON BUFFETS

LEGACY DELI
TRADITIONAL CAESAR AND GARDEN SALAD
assorted dressings

ASSORTED BREADS
SLICED ROAST BEEF, SMOKED TURKEY, VIRGINIA BAKED HAM

CLASSIC CHICKEN SALAD
GARLIC AND HERB GRILLED VEGETABLES
SLICED IMPORTED AND DOMESTIC CHEESES
SPECIALTY POTATO CHIPS
ASSORTED COUNTRY MUSTARD AND AIOLI
JUST-BAKED COOKIES AND DOUBLE FUDGE BROWNIES
FRESHLY SQUEEZED LEMONADE
REGULAR AND SWEET ICED TEA

LEGACY BBQ
PORK RINDS WITH SPICY VINEGAR

LOCAL FIELD GREENS SALAD WITH CHERRY TOMATOES

SOUTHERN-STYLE PULLED PORK
SMOKED BEEF SAUSAGE
assorted BBQ sauces

- select three sides -
TRADITIONAL SOUTHERN-STYLE SLAW

PINTO BEANS
cilantro, chilis, onions

MAC ‘N CHEESE

COLLARD GREENS

POTATO SALAD

INDIVIDUAL BANANA PUDDING

BOURBON PECAN PIE BITES
**SOUTH OF THE BORDER**

**TORTILLA SOUP**
diced avocado, crisp tortilla strips

**QUESO FRESCA**
crispy tortilla chips

**WILD MUSHROOM CEVICHE**

**BAJA CABBAGE SLAW**

**BLACK BEANS & RICE**

**SOFT TACOS**
- select two -
  **SLOW ROASTED PORK**
  Passilla chile, honey

**GRILLED MARINATED FLANK STEAK**

**CHICKEN ACHIOTE with CITRUS**

**BAJA GRILLED SHRIMP**

SOUR CREAM, CILANTRO, SHARP CHEDDER CHEESE
SALSA FRESCA, JALAPANOS, LIMES

**SOFT FLOUR TORTILLAS**

**MARGARITA KEY LIME TARTS**

**SOUTHERN PICNIC**

**COUNTRY BISCUITS, ROLLS AND BUTTER**

**CUMIN SPICED POTATO SALAD**

**TRADITIONAL SOUTHERN-STYLE SLAW**

**SPECIALTY POTATO CHIPS AND MINI PRETZELS**

**SPICY BUTTERMILK FRIED CHICKEN**

**SLOW-SMOKED PULLED PORK**

**DEEP DISH APPLE PIE**

**JUST-BAKED COOKIES AND DOUBLE FUDGE BROWNIES**

**FRESHLY SQUEEZED LEMONADE**

**REGULAR AND SWEET ICED TEA**
OLMSTED’S LEGACY
- custom design your own buffet from the selections below -

**SOUPS**
- select one -

SHE-Crab AND CORN CHOWDER
lump crab, garden herbs

CARAMELIZED VIDALIA ONION
Gruyère-brioche crouton

LOCAL FARM TOMATO GAZPACHO
basil from our garden, garlic focaccia crostini

**SALADS**
- select two -

ENDIVE
arugula, apples, shaved pecorino, mustard-shallot vinaigrette

HEARTS OF ROMAINE
garlic focaccia croutons, white anchovies, Parmigiano-Reggiano

BABY SPINACH
gorgonzola, caramelized pears, walnuts, citrus vinaigrette

TRADITIONAL SOUTHERN-STYLE SLAW

**BETWEEN THE SLICES**
- select three -

- all sandwiches are served on a variety of sliced breads and pan rustique -

SHRIMP SALAD
watercress, lemon aioli

VIRGINIA HAM
white cheddar, Dijon aioli

SLOW-ROASTED BEEF
Gruyère, horseradish

TURKEY
provolone, applewood smoked bacon

CHICKEN SALAD
blue cheese, spiced pecans, apple
ALBACORE TUNA SALAD  
lemon, coriander

GRILLED LOCAL SHRIMP BLT

THE CUBAN  
slow-roasted pork, black forest ham, Gruyère cheese, dill pickle on baguette

(Olmsted’s Legacy Continued)  
PROSCIUTTO  
arugula, basil pesto

HUMMUS WRAP  
spiced chickpea, arugula, red onion, balsamic

GRILLED VEGETABLE SANDWICH  
roasted garlic tomatoes, arugula, chèvre

ACCOMPANIED WITH:  
SPECIALTY POTATO CHIPS

CHEF’S CHOICE OF ASSORTED MINIATURE DESSERTS

REGULAR AND SWEET ICED TEA

LEGACY SIGNATURE BLEND REGULAR AND DECAFFEINATED COFFEE

SELECTION OF HERBAL AND ORGANIC TEA
EXECUTIVE LUNCH
- custom design your own plated lunch from the selections below -

SALAD OR SOUP
- select one -

ARTISAN LETTUCE
cucumbers, tomatoes, shallot, goat cheese, red wine vinaigrette

CAESAR
crisp romaine lettuce, shaved Parmesan, garlic and herb croutons

CHOPPED
seasonal vegetable, caramelized Vidalia onion vinaigrette

ROASTED TOMATO SOUP
herbs and olive oil croutons

ROASTED CHICKEN AND NOODLE SOUP

CLASSIC NEW ENGLAND CLAM CHOWDER

FARMERS MARKET VEGETABLE SOUP

LOW COUNTRY CRAB AND CORN BISQUE ($2 supplemental)

BLACK BEAN SOUP
sweet corn, cilantro, sour cream

ENTRÉES
- select one -

SWEET CORN RISOTTO
truffle oil, spring onion, local goat cheese

CHEF’S VEGETARIAN RAVIOLI
roasted pomodoro and herb sauce

SPICE ROASTED SCOTTISH SALMON
asparagus, lemon and green olive couscous ($4 supplemental)

GRILLED GEORGIA TROUT
lemon, green tartar sauce, chive butter, arugula salad

PAN ROASTED SPRINGER MOUNTAIN CHICKEN BREAST
natural jus, wilted greens, roasted cherry tomatoes

SPICEY FRIED CHICKEN
buttermilk mashed, seasonal vegetable
(Executive Lunch Continued)

**STRIPLOIN**
roasted center-cut, horseradish potato purée, french beans

**SHORT RIB**
red wine-braised, sour cream mashed potatoes, gremolata

**DESSERTS**
- select one -

JUST BAKED COOKIES
AND DOUBLE FUDGE CHOCOLATE BROWNIES

PECAN PIE BARS

BREAD PUDDING
bourbon caramel sauce

SEASONAL FRUIT COBBLER
vanilla bean whipped cream

INDIVIDUAL BANANA PUDDING

**MENU GUIDELINES**
Groups may select two (2) single entrees with matching starch and vegetable. A pre-count of each entrée must be provided ten days prior to your event and individual reserved seating is required. Your catering sales manager will provide additional details.
TRAY PASSED HORS D’OEUVRES

Tier One

DEVILED EGGS
bacon, caramelized onion, roasted jalapeño

VEGETARIAN SPRING ROLLS
Thai sweet chili

PORK POT STICKERS
sesame citrus ponzu

CLASSIC TOMATO BRUSCHETTA

CAPRESE SKEWERS
sweet basil, fresh mozzarella, tomato

GOUGÈRES
local goat cheese, garden herbs

Tier Two

ROASTED GARLIC AND WILD MUSHROOM BRUSCHETTA

SMOKED SALMON
asparagus tips, shallot crème fraîche on cucumber

MINI COUNTRY HAM BISCUITS
peach preserves

CHICKEN LOLLIPOPS
house-made spicy southwest BBQ sauce

SLOW SMOKED PORK SHOULDER SLIDERS
chipotle BBQ sauce

MINI BLACK ANGUS BEEF SLIDERS

CHICKEN SATAY
peanut sauce

Tier Three

JUMBO SHRIMP
classic cocktail sauce, lemon

GRILLED PRIME SIRLOIN STEAK SKEWERS
chimichurri

MINI LUMP CRAB CAKE
Creole aioli

TUNA TARTARE
cucumber, red onion

BACON WRAPPED DATES
Sweetgrass Dairy’s Asher Blue

SMOKED SALMON TARTARE
pumpernickel crouton

LOBSTER BLT
crispy pancetta, butter lettuce, tomato chili jam

SOUP SHOOTERS
wild mushroom with truffle oil or lobster bisque with brandy

DUCK CONFIT SLIDER
fig jam, balsamic reduction, arugula

*pricing and menu items are subject to change
*Groups under 20 guests will be assessed $100 service charge
RECEPTION DISPLAYS

GARDEN VEGETABLE HARVEST
crisp assortment of local farm vegetables, roasted Vidalia onion, ranch dips

SEASONAL FRUIT
assorted fruit and berries, local honey yogurt

CHIPS AND DIP
six onion and bacon horseradish dips, house-made potato chips

GRILLED VEGETABLES
seasonal assortment of vegetables including zucchini, red pepper, asparagus,
local Vidalia onions, mushrooms

ARTISAN CHEESE
artisan domestic and imported cheeses, Marcona almonds, local honeycomb,
artisan breads, crackers, broken lavosh

CHARCUTERIE BOARD
assorted artisan meats and cheeses,
grain mustards, cornichons, marinated olives, sliced baguettes

CHILLED SEAFOOD BAR
poached wild-caught shrimp, crab claws and oysters on the half shell (in season),
spicy tomato cocktail sauce, horseradish, lemons
- approximately six pieces per person -

MEDITERRANEAN
house-made lemon and herb hummus, tabbouleh, warmed pita, marinated olives,
fire roasted peppers, pepperoncini

OYSTERS
Fresh shucked oyster in the half shell served with assorted mignonette and condiments.
Minimum of two dozen per type: (*subject to availability)

"WHAT TO SHUCK?"

KUMAMOTO – Washington State
KUSHI – British Columbia
MALPEQUE – Prince Edward Island
BLUE POINT – East Coast
JAMES RIVER – East Coast
*All oysters based on market price

*pricing and menu items are subject to change
*Groups under 20 guests will be assessed $100 service charge
RECEPTION: SMALL PLATES
-designed for large cocktail/networking events – 150+ guests -- minimum of 5 stations to be ordered -

MINI CHICKEN & WAFFLES
served with chipotle honey, warm maple syrup, honey mustard, and seasonal berries

VEGETARIAN RISOTTO
seasonal squash

SLIDER STATION
- select two -
MINI ANGUS BEEF BURGERS WITH AGED CHEDDAR CHEESE
BBQ PULLED PORK SLIDERS WITH CABBAGE SLAW
MINI GRILLED CHICKEN SLIDERS WITH AIOLI SAUCE
GRILLED PORTABELLA SLIDERS

SEARED SALMON
served over Asian slaw

GRILLED CHEESE
farm house cheddar, heirloom tomato soup shooter

MASHED POTATO BAR
house made mashed potatoes, cheddar cheese, scallions, bacon
Additional toppings:
Texas chili, shrimp & crawfish creole, rosemary chicken, pulled bbq chicken, roasted vegetable ratatouille

RAVIOLI
mushroom-stuffed ravioli, chive butter sauce

DECONSTRUCTED SALAD STATION
Mixed greens, Romaine lettuce, cherry tomatoes, cucumbers, carrots, bacon, boiled egg crumbles, shredded cheeses

STIR FRY STATION
Variety of Asian vegetables with Lo Mein noodles and sweet & spicy sauce with Chicken or shrimp served in Chinese take-outbox with chopsticks

MAC 'N CHEESE BAR
served with bacon, scallions, chorizo, roasted peppers, sour cream

*pricing and menu items are subject to change
*Groups under 20 guests will be assessed $100 service charge
RECEPTION: MAIN FEATURES
- chef attendant required based on selection, $125/attendant -

STATIONS
CARVED BEEF SIRLOIN
4oz/ guest
truffle mashed potatoes, natural jus

PAN-SEARED SEA SCALLOPS
3 scallops/guest
roasted cauliflower, golden raisins, capers

CARVED FILET MIGNON
4oz/guest
buttermilk blue cheese mashed potato, red wine sauce

PAN-SEARED FOIE GRAS
apple, brioche

CRISP CALAMARI
smoked paprika aioli

MISO-GLAZED OCEAN WISE SABLEFISH
3oz/ guest
sesame bok choy salad

SWEETS
ASSORTED FRENCH MACAROONS
ASSORTED CHEESECAKE LOLLIPOPS
MINI GEORGIA APPLE CRUMBLE PIE
MINI VANILLA SHORTCAKE WITH MARINATED STRAWBERRIES
ASSORTED CRÈME BRULÉE WITH MAPLE SUGAR
DARK CHOCOLATE MOUSSE
TIRAMISU CUP WITH PISTACHIO BISCOTTI
CHEF ATTENDED STATIONS
- requires one chef per 75 guests, $125/ chef -

OYSTER ROASTING
a chef-attended traditional oyster roast can be added to any buffet

The coastal cultural tradition of roasting oysters has been taking place for hundreds of years. Based on the number of blackened shells found along the coast, the American Indians were likely the earliest community to roast oysters in the South several centuries ago. Our chefs place the oysters on the round sheet iron grill over hot oak coals and cover them with a wet burlap sack. The idea is to allow the heat to loosen the hinges of the bivalves. Then all that’s left to do is to pry open the shells and enjoy.

Devoured straight from the shell, doused with hot sauce, cocktail sauce and/or lemon juice, and accompanied by saltine crackers.

STONE-GROUND Grits Bar
- local organic stone-ground grits with an array of toppings – sautéed wild mushrooms and herbs, caramelized onions, white cheddar, scallions, local tomatoes, corn, barbequed chicken, coastal shrimp

PIG PICKIN'
- must have two weeks notice - minimum 50 guests -
local piglet spit roasted over oak wood,
Carolina-style mustard BBQ sauce, mini soft rolls, creamy slaw

BAA-AAD TO THE BONE
- must have four weeks notice, minimum of 40 guests -
spit barbequed local lamb, mini soft rolls, vinegar mustard slaw

LOW-COUNTRY PAELLA
wild-caught shrimp, Sapelo Island clams, mussels, andouille sausage,
sweet peas, saffron scented Carolina gold rice

BAJA FISH TACOS
- minimum of 20 people -
baja-style crispy halibut, pickled jalapeños, red onions,
pico de gallo, lime-scented Mexican crema

HERB ROASTED PRIME BEEF TENDERLOIN
6oz/ guest
horseradish cream, stone-ground mustard and shallot sauces,
just-baked silver dollar rolls
CHEF ATTENDED STATION ENHANCEMENTS

SOUPS
SHE-CRAB AND CORN CHOWDER
lump crab, garden herbs

CARAMELIZED VIDALIA ONION
Gruyère-brioche crouton

LOCAL FARM TOMATO SOUP
basil from our garden, garlic crouton

SALADS
ENDIVE
arugula, apples, shaved pecorino, mustard-shallot vinaigrette

HEARTS OF ROMAINE
garlic focaccia croutons, white anchovies, Parmigiano-Reggiano

BABY SPINACH
gorgonzola, caramelized pears, walnuts, citrus vinaigrette

LOCAL FARM TOMATOES
fresh mozzarella, herbs from our garden, aged balsamic vinegar

MESCLUN AND HERB SALAD
fennel crisps, french beans, lemon dressing

VEGETABLES
- available seasonally –

BRAISED COLLARD GREENS

GRILLED ASPARAGUS
hollandaise

SWEET POTATO GRATIN
spiced pecans

GARLIC AND THYME SCENTED FINGERLING POTATOES

GREEN BEANS
sesame, sesame oil

SWEET CORN AND BLACK EYED PEA SUCCOTASH
SAVORY TABLE
The Savory Table consists of a wide selection of hand crafted small plate appetizers displayed on a family-style table - farm table provided separately at additional charge -

POACHED SALMON NICOISE
ROASTED BEET SALAD
goat cheese
BEET AND TUNA TARTARE
DUCK CONFIT SLIDERS
fig jam, balsamic reduction, arugula
FARMERS SALAD
FARO SALAD
roasted root vegetables
HEIRLOOM TOMATOES
Burrata cheese, extra virgin olive oil
OLIVES AND MARCONA ALMONDS
SOUTHERN-STYLE DEVILED EGGS
CAESAR SALAD
boquerones
ARTISAN CHEESES
CHARCUTERIE DISPLAY
FLATBREAD, HUMMUS, TZATZIKI
MEDJOOL DATES
Parmesan, saba
CRAB BEIGNETS
ravigote
Plated Dinners
- add just-baked breads and sweet butter -

Menu Guidelines
Groups may select two (2) single entrees with matching starch and vegetable. A pre-count of each entrée must be provided ten days prior to your event and individual reserved seating is required. Your catering sales manager will provide additional details.

Starters
Local Farm Tomatoes
buffalo mozzarella, basil oil

Caramelized Vidalia Onion and Goat Cheese Tart
warm frisée salad, aged sherry vinegar

Jumbo Lump Crab Cake
sweet pepper, basil aioli

Soups
Caramelized Vidalia Onion
Gruyère-brioche crouton

Local Farm Tomato Soup
basil from our garden, garlic focaccia crostini

Fennel Vichyssoise
local white shrimp

She-crab and Corn Chowder
lump crab, garden herbs

Salads
Garden Lettuces
cucumbers, tomatoes, shallot, goat cheese, red wine vinaigrette

Caesar
hearts of romaine lettuce, shaved Parmesan, garlic and herb croutons

Endive
arugula, apples, shaved pecorino, mustard-shallot vinaigrette

Baby Spinach
gorgonzola, caramelized pears, walnuts, citrus vinaigrette

Mesclun and Herb Salad
fennel crisps, french beans, lemon dressing
**ENTRÉES**

CHEF’S VEGETARIAN RAVIOLI  
roasted tomato pomodoro, basil

SEASONAL MARKET VEGETABLE RISOTTO  
Mascarpone

SEARED DIVER SCALLOPS  
white corn grits, mustard greens, smoky bacon gravy

CRISP SAUTÉED GROPER  
lump crab and orzo “risotto”, citrus salad

STRIPED SEA BASS  
jasmine rice, asparagus, herbed white wine butter sauce ($5 supplemental)

SPICE SEARED SCOTTISH SALMON  
lemon and green olive couscous, asparagus

THYME-ROASTED SPRINGER MOUNTAIN CHICKEN BREAST  
wild mushroom gnocchi, roasted root vegetables, madeira jus

TWIN SMOKERS BBQ SMOKED PULLED PORK SHOULDER  
four cheese macaroni and cheese, collard greens, southern BBQ sauce

ROASTED PORK TENDERLOIN  
sweet corn grits, collard greens, natural jus

SEARED SESAME CRUSTED TUNA  
rice noodles, seasonal vegetable salad, citrus scallion ponzu

GRILLED NEW YORK SIRLOIN STEAK  
chimichurri, fingerling potatoes, sautéed spinach

RED WINE BRAISED BEEF SHORT RIB  
potato purée, baby carrots, crispy onion rings

FILET MIGNON  
8-ounce, horseradish mashed potatoes, rapini, pinot noir sauce

KANSAS CITY STRIP STEAK  
16-ounce bone-in, herbed mashed potato, creamed spinach
**COMBINATION ENTRÉES**

Each entrée served with chef’s seasonal vegetables

**SEA BASS, GARLIC-THYME CHICKEN**
wild mushroom polenta

**GARLIC ROASTED SHRIMP, BRAISED BEEF SHORT RIB**
fontina grits, gremolata

**SAUTÉED LOCAL GROUPER, WILD-CAUGHT SHRIMP**
Carolina rice, tomato confit, herb salad

**FILET MIGNON AND BUTTER-POACHED MAINE LOBSTER TAIL**
fingerling potatoes, truffle hollandaise

**DESSERTS**

**VANILLA CRÈME BRULÉE**
pecan biscotti, seasonal berries

**SEASONAL FRUIT COBBLER**
buttermilk ice cream

**CLASSIC BANANA PUDDING**

**BOURBON BREAD PUDDING**
caramel sauce

**WARM VALHRONA CHOCOLATE CAKE**
chocolate sauce, chocolate ice cream

**FLOURLESS CHOCOLATE TORTE**
raspberry coulis, whipped cream

**SORGHUM PECAN PIE**
chantilly cream

**SEASONAL FRUIT PLATE, FRUIT SORBET, HONEY MADELEINE**

**MINI DESSERT DISPLAY**
- select three -
chocolate covered strawberries, pecan pie bites, key lime bars,
mini freshly baked cookies, brownie bites

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*Pricing and menu items are subject to change

*Groups under 20 guests will be assessed $100 service charge
REGIONAL DINNER BUFFETS

-prices include regular and sweet iced tea-

PRIDE AND JOY BBQ
PORK RINDS WITH SPICY VINEGAR
BABY FIELD GREENS WITH CHERRY TOMATOES
SOUTHERN-STYLE PULLED PORK
SMOKED BEEF SAUSAGE
CREEKSTONE BEEF BRISKET
assorted BBQ sauces
select three sides
TRADITIONAL SOUTHERN-STYLE SLAW
PINTO BEANS
MAC ‘N CHEESE
COLLARD GREENS
POTATO SALAD
INDIVIDUAL BANANA PUDDING
BOURBON PECAN PIE BITES

SOUTHERN COMFORT BUFFET
TRADITIONAL SOUTHERN-STYLE SLAW
COLLARD GREENS
MAC ‘N CHEESE
SOUTHERN FRIED CHICKEN
GRILLED SEASONAL CATCH
green tomato salsa
TWIN SMOKERS SOUTHERN-STYLE PULLED PORK
assorted BBQ sauces
JUST-BAKED ROLLS AND BUTTER
ASSORTED SOUTHERN DESSERTS
A TASTE OF MEMORY LANE, SAVANNAH-STYLE

PIMENTO CHEESE
  celery

MINI BUTTERMILK BISCUITS
  country ham, peach relish

CHEESE STRAWS

ASPARAGUS
  lemon butter

BLACK EYE PEAS AND RAGGED JACK
  (red kale)

SCALLOPED TURNIPS

SOUTHERN FRIED CHICKEN

ROASTED PORK LOIN

CREAMY SHRIMP AND GRITS

CAST IRON CORNBREAD

COCONUT LAYER CAKE

SEASONAL FRUIT COBBLER
  freshly churned vanilla bean ice cream

LOW COUNTRY BOIL

FRIED GREEN TOMATOES
  buttermilk dressing

CORNBREAD SALAD
  tomatoes, butter lettuce, arugula, Vidalia onions

TRADITIONAL SOUTHERN-STYLE SLAW

GREEN BEANS
  pecans, maple vinaigrette

TRADITIONAL SHRIMP BOIL
  clams, mussels, new potatoes, corn on the cob, andouille sausage

TWIN SMOKERS PULLED PORK
  assorted BBQ sauces

JUST BAKED BAGUETTES AND BUTTER
WARM SEASONAL FRUIT COBBLER
bourbon cream

MOON PIES

GEORGIA GRILL EXPERIENCE

CHOPPED SALAD
blue cheese, tomatoes, bacon

LOCAL FARM TOMATOES
fresh mozzarella, extra virgin olive oil, herbs

GRILLED PETITE NEW YORK STRIP STEAKS
molasses-chipotle butter

GRILLED SEASONAL CATCH
lime-cilantro butter

GRILLED CHICKEN BREAST
rosemary olive oil

GRILLED SEASONAL VEGETABLES

CAROLINA GOLD RICE

POTATO SALAD
cumin spice

JUST-BAKED ROLLS AND BUTTER

SEASONAL FRUIT COBBLER

RED VELVET CAKE
DESSERTS
- minimum of 25 guests -

STATIONS
CANDY STAND
selections of candies in old-fashioned jars on a tiered display, with to-go candy bags

GOURMET COFFEE
- to enhance your coffee break or buffet -
assorted espressos and cappuccinos, assorted syrups, chocolate shavings, cinnamon, whipped cream, sugar sticks

CHOCOLATE FONDUE
angel food cake, devil’s food cake, bananas, strawberries, marshmallows, rice crispy treats, served with your choice of butterscotch, dark or white chocolate

SUNDAE BAR
- requires 1 chef attendant, $125 -
High Road Craft chocolate and vanilla ice creams, butterscotch, hot fudge, brownie bites, strawberries, m&m’s, peanuts, whipped cream

DESSERT BUFFET
Enhance your dinner with a one-of-a-kind dessert buffet. Select from the following mini sweet obsessions.

DARK CHOCOLATE MOUSSE
whipped cream

CRÈME BRULÉE
maple sugar

VANILLA POUNDCAKE
strawberry compote

BUTTERMILK PANNA COTTA

COFFEE SEMIFREDO

TIRAMISU CUP

ASSORTED CHOCOLATE TRUFFLE LOLLIPOPS

MEYER LEMON MERINGUE TARTS
AFTER THOUGHTS
- minimum of 30 guests -

FIRE PIT GET-TOGETHER
- Ventanas only -
S’MORES
graham crackers, marshmallows, Hershey’s chocolate, roasting sticks

LATE-NIGHT SNACKS
MINI CHEESEBURGERS
french fries, mini milkshakes

MINI GRILLED CHEESE SANDWICHES
tomato soup shooters

MINI PEANUT BUTTER AND JELLY SANDWICHES
milk shooters

CHOCOLATE TRUFFLES AND MORE
SELECTION OF ASSORTED TRUFFLES, MACARONS, PETIT FOURS,
ASSORTED ESPRESSOS

WARM GLAZED BEIGNETS OR DOUGHNUTS