



JW MARRIOTT

SAVANNAH  
PLANT RIVERSIDE DISTRICT

## CATERING MENU

[CLICK HERE](#)



## YOUR GUIDE TO EPICUREAN DELIGHTS

*Our banquets are a feast for the senses. This thoughtfully crafted menu will take you on an immersive, yet flavorful, journey that will elevate your dining experience.*

### MENU SELECTION

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<b>Breakfast</b> .....	<b>3</b>
<b>Breaks</b> .....	<b>10</b>
<b>Lunch</b> .....	<b>14</b>
<b>Reception</b> .....	<b>22</b>
<b>Dinner</b> .....	<b>28</b>
<b>Beverages</b> .....	<b>36</b>

### FOOD AND BEVERAGE SERVICE

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At JW Marriott Savannah Plant Riverside District, our philosophy is a restaurant approach to your banquet experience, and our methodology is simple: To streamline the planning process from start to finish. As you review the menu, you will notice a thoughtful approach to all meal periods, from breakfast to dinner and everything in between.

Our breakfast selections showcase the freshest ingredients from our in-house bake shop. Our mid-morning and afternoon breaks will spark a conversation. Our internationally inspired lunch offerings will energize and satisfy even the most discerning palate. Our reception menus are designed with chef and station attendants at no additional expense. Our à la carte plated dinners are tailored to offer creativity and flexibility — from multi-course dinners to epic culinary adventures. There are no limitations — let your imagination soar.

### BANQUET EVENT ORDERS

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In order to procure and prepare your food and beverage banquet order, all menu selections are due four (4) weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager ten (10) business days before the start of the function.

### TIMING OF BANQUET FUNCTIONS

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- Buffet Services and Reception Stations are designed for 90 minutes
- Package Morning and Afternoon Breaks are designed for 30 minutes

### GUARANTEE

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To ensure every detail is handled in a timely manner, the final guarantee number of guests is due by 12:00 p.m., three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee.

### TAXES AND SERVICE CHARGES

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Prices are subject to an additional 26% taxable service charge, a 7% state sales tax on food, and a 3% beverage tax on distilled spirits. Such service charges and taxes are subject to change without notice.





# BREAKFAST



## BREAKFAST BUFFET

*All Breakfast Buffets are served with freshly brewed Starbucks coffee and selection of teas, whole milk, half & half, and skim milk. Pricing is per person unless specified.*

### SUNRISE CONTINENTAL | 36

**Sun Soaked Seasonal Fresh Fruit & Berries**

**Individual Greek & Fruit Yogurts**

Powerplant Granola

**Fresh Baked Breakfast Pastries**

Breads, Muffins, Fruit Preserves, Honey & Butter

**Fresh Squeezed Orange, Grapefruit,  
Cranberry & Apple Juice**

### THE FORSYTH | 38

**Sun Soaked Seasonal Fresh Fruit & Berries**

**Individual Greek & Fruit Yogurts**

Powerplant Granola

**Fresh Baked Breakfast Pastries**

Breads, Muffins, Fruit Preserves, Honey & Butter

**Steel Cut Oatmeal**

Brown Sugar, Fresh Berries, Almonds, Raisins, Milk

**Fresh Squeezed Orange, Grapefruit,  
Cranberry & Apple Juice**

## EXPERIENTIAL BY DESIGN

*Styling for your senses. Showcasing a variety of set-up options enhances your overall experience.*

*All Breakfast Buffets are served with freshly brewed Starbucks coffee and selection of teas, whole milk, half & half, and skim milk. Pricing is per person unless specified.*

### RISE AND SHINE | 45

#### **Sun Soaked Seasonal Fresh Fruit & Berries**

#### **Fresh Baked Breakfast Pastries**

Breads, Muffins, Fruit Preserves, Honey & Butter

#### **Individual Greek & Fruit Yogurts**

#### **Roasted Red Skin Potatoes with Peppers & Onions**

#### **Powerplant Granola & Individual Cereals**

**Select Two | Applewood Smoked Bacon, Pork Sausage Links, Chicken Sausage, Smoked Ham**

#### **Cage Free Scrambled Eggs & Fire Roasted Salsa**

**Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juice**

### ROOFTOP GARDEN | 46

#### **Sun Soaked Seasonal Fruits & Berries**

#### **Fresh Baked Whole Garden Pastries**

Breads, Muffins, Fruit Preserves, Honey & Butter

#### **Individual Greek & Fruit Yogurts**

#### **Power Plant Granola**

#### **Smoked Salmon & Avocado Toast**

#### **Egg White Baked Eggs**

Zucchini, Oven Roasted Tomatoes, Spinach, Basil, Local Goat Cheese

#### **Chicken Apple Sausage & Turkey Bacon**

#### **Roasted Potato & Vegetable Hash**

**Fresh Squeezed Orange, Grapefruit, Cranberry, & Apple Juice**



## BREAKFAST BUFFET

*All Breakfast Buffets are served with freshly brewed Starbucks coffee and selection of teas, whole milk, half & half, and skim milk. Pricing is per person unless specified.*

### SPANISH MOSS | 48

#### **Market Fresh Seasonal Fruit & Berries**

#### **Fresh Baked Southern Bakeries**

Preserves, Local Honey & Butter

#### **Peach, Yogurt & Granola Parfaits**

#### **Corn Muffins, Pecan, & Cinnamon Rolls**

#### **Smoked Ham & Applewood Smoked Bacon**

#### **Georgia Scramble with Farm Eggs**

Sweet Grass Dairy Cheddar, Chives

#### **Stone Ground Marsh Hen Mill Grits**

Butter, Cream, Cheddar Cheese

#### **Buttermilk Biscuits & Sausage Gravy**

#### **Griddled French Toast**

Local Peach Compote, Butter, Maple Syrup

#### **Orange, Grapefruit, Cranberry**

#### **Apple Juice**

Chef Attendant required. One Chef per 50 guests per station, \$250 each. Breakfast Buffets are served for a maximum of 1.5 hours and a minimum of 25 guests. Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.





## BREAKFAST ENHANCEMENTS - COLD

*Pricing is per person unless specified.*

### BAGEL BAR | 16

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**Plain, Poppyseed, Everything, Onion, Cream Cheese, Boursin Cream Cheese, Peanut Butter, Preserves, Butter, Smoked Salmon, Capers, Cucumber, Tomato, Pickled Onion, Crushed Avocado**

### MASON JAR FRUIT PARFAITS | 6/EACH

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**Ripe Berries & Greek Yogurt Layered with Peach Compote & Powerplant Granola**

### BYO PARFAIT BAR | 14

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**Greek & Fruit Yogurts, Powerplant Granola, Toasted Coconut, Dried Fruit, Toasted Nuts, Fresh Fruit & Seeds, Purées, Compotes & Local Honey**

### HARD BOILED EGGS | 38/DOZEN

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**(minimum of one dozen)**

### ASSORTED BAGELS | 58/DOZEN

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**(minimum of one dozen)  
Cream Cheese, Butter & Jams**

### SMOOTHIES | 15

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**Triple Berry, Tropical, Green Machine**

## BREAKFAST ENHANCEMENTS - HOT

*Pricing is per person unless specified.*

### STEEL CUT OATMEAL | 8

**Fresh Berries, Brown Sugar, Toasted Almonds, Raisins, Milk**

FRESH SCRAMBLED EGGS OR EGG WHITES WITH CHIVES | 6

### BISCUIT BAR | 12

**Seasonal Selection of Fresh Baked Biscuits, Sausage Gravy, Jams, Whipped Butter & Local Honey**

### BREAKFAST MEATS | 9

**Applewood Bacon, Pecan Smoked Shoulder Bacon, Turkey Bacon, Pork Sausage Links or Patties, Smoked Ham, Chicken Sausage Links**

### GRIDDLE FAVORITES | 12 (select one)

- **Belgian Waffles**
- **Thick Cut French Toast**
- **Buttermilk Pancakes Served with Seasonal Berries, Fresh Fruit Compote, Whipped Cream, Butter & Warm Syrup**

### BREAKFAST SANDWICHES & MORE | 8/EACH

(minimum of one dozen)  
**Smoked Ham, Egg & Cheddar on English Muffin**  
**Applewood Bacon, Cheddar & Egg on Croissant**  
**Sausage, Egg & Cheddar Buttermilk Biscuit**  
**Chorizo, Egg, Potato & Pepper Jack Burrito**

### \*MADE-TO-ORDER OMELET STATION | 15

**Whole Cage Free Eggs & Egg Whites, Tomatoes, Mushrooms, Onions, Peppers, Bacon, Spinach, Ham, Sausage, Cheddar, Swiss, Goat & Pepper Jack Cheeses, Fire Roasted Salsa**

### \*AVOCADO TOAST | 16

**Harvest Grain Toast, Smashed Avocado, Soft Poached Eggs, Shaved Radish, Queso Fresco, Roasted Cherry Tomatoes, Lemon**

\* Available as an action station





## PLATED BREAKFAST

*Plated Breakfast includes granola & yogurt parfait or sliced fresh fruit, chilled juice, bakery basket, freshly brewed Starbucks coffee and selection of teas. Pricing is per person unless specified.*

### ENTREES

#### **The Classic | 42**

Scrambled Cage Free Eggs with Garden Herbs,  
Roasted Tomato, Skillet Roasted Red Skin Potatoes,  
Applewood Smoked Bacon

#### **Paradise Garden | 44**

Garden Vegetable Frittata with Fresh Herbs,  
Bootleg Farm Goat Cheese, Chicken Sausage,  
Crisp Asparagus, Roasted Tomato

#### **Biscuit & Gravy | 43**

Buttermilk Biscuit, Black Pepper Sausage Gravy,  
Farm Fresh Fried Egg, Scallions

#### **Southern Benny | 45**

Perfect Poached Eggs, Smoked Ham, Sausage  
Gravy, Buttermilk Biscuit, Scallions

#### **Crunchy French Toast | 36**

Corn Flake Crusted Cinnamon Brioche,  
Roasted Peach Compote, Bourbon Syrup,  
Applewood Smoked Bacon

### TO GO

#### **Fitness Box | 26**

Individual Orange Juice  
Kashi Trail Mix Bar  
Select One: Fresh Fruit & Berry Salad  
or Powerplant  
Granola & Greek Yogurt Parfait  
Select One: Orange, Cranberry or  
Blueberry Streusel Muffin  
Banana & Hard Boiled Egg

#### **Breakfast Sandwiches | 8**

**(minimum of one dozen)**

Smoked Ham, Egg & Cheddar on English Muffin  
Applewood Bacon, Cheddar & Egg on Croissant  
Sausage, Egg & Cheddar Buttermilk Biscuit  
Chorizo, Egg, Potato & Pepper Jack Burrito

# BREAKS





## BREAK SELECTIONS

*Experience enhanced menu selections.*

*Pricing is per person unless specified.*

### CHIPS & DIPS | 20

Chips:

Spiced Kettle, Root Vegetable,  
Tortilla, Pita

Dips:

Caramelized Onion, Smoked  
Bacon & Chive Sour Cream,  
Hummus, Queso, Pimento  
Cheese, Fire Roasted Salsa

### THE LATIN FRUIT STAND | 22

Agua Frescas,  
Horchata, Jamaica, Piña  
Chile Dusted Fruit Mason  
Jars with Honey  
Conchas & Orejitas,  
Fruit Compote  
Fruit Paletas

### "MAKE IT YOURS" TRAIL MIX | 18

Powerplant Granola, Toasted  
Nuts & Seeds, Yogurt Raisins,  
Dried Fruits, M&M's,  
Chocolate Pieces, Pretzels  
& Toasted Coconut

### RIVERFRONT DONUTS | 18

Glazed, Cake, Sugared,  
Chocolate, Cinnamon and  
Jelly Filled Donuts

Chilled Chocolate & Whole  
Milks, Freshly Brewed  
Starbucks Coffee

Chef Attendant required. One Chef per 50 guests per station, \$250 each. Breaks are served for a maximum of 30 minutes and a minimum of 20 guests.

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## BREAK SELECTIONS

*Experience enhanced menu selections.*

*Pricing is per person unless specified.*

### SOUTHERN AFTERNOON TEA | 20

Tea Cakes, Cookies, Miniature  
Fruit Tarts, Mini Pecan Pies,  
Sweet Scones, Devonshire  
Cream, Lemon Curd, Whipped  
Butter, Jam & Peach  
Sweet Tea

### REVIVE & REFRESH | 26

Cold Pressed Juices - Citrus  
Carrot, Beet Apple, Lemon  
& Ginger, Honeycrisp Apple,  
Celery, Pineapple & Parsley  
Smoothies - Tropical, Triple  
Berry, PB Banana

### RIVERFRONT FAIR | 24

Fresh Squeezed Lemonade  
Hot Buttered Popcorn  
Mini Hot Dogs  
Caramel Apple Wedges  
Soft Pretzels  
Mustard & Cheese Dip

### CONTINUOUS BEVERAGE BREAK

1/2 day (4 hours) - 20  
All Day (8 hours) - 38  
Freshly Brewed Starbucks  
Regular & Decaf, Selection  
of Herbal Teas, Assorted Soft  
Drinks & Bottled Water,  
Half and Half, 2%

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## BREAKS ENHANCEMENT CHOICES

*Experience enhanced menu selections*

### BEVERAGES

**San Benedetto Water | 6/each**

Still & Sparkling

**Assorted Naked Juices | 8/each**

**Individual Bottled Juices | 6/each**

Apple, Cranberry, Orange

**Assorted Gold Peak Iced Tea | 7/each**

Peach, Green, Sweet

**Assorted Soft Drinks | 6/each**

Coke, Diet Coke, Coke Zero, Sprite

**Red Bull Energy Drinks | 8/each**

Regular, Sugar Free

**Freshly Brewed Starbucks Coffee | 104/gallon**

**Freshly Brewed Iced Tea | 85/gallon**

(Select One) Regular, Sweet, Signature Peach

**Fresh Squeezed Orange Juice | 85/gallon**

**Agua Frescas | 65/gallon**

(Select One) Piña, Horchata, Jamaica

**Infused Water | 55/gallon**

(Select One) Strawberry Basil, Cucumber Mint,

Local Citrus

### MENU ENHANCEMENTS

**Individual Bags of Chips & Pretzels | 5/each**

**Individual Greek & Fruit Yogurt | 6/each**

**Assorted Candy Bars | 6/each**

**Individual Bag Trail Mix | 5/each**

**Individual Bag Snack Mix | 5/each**

**KIND Bars | 7/each**

**Granola Bars | 5/each**

**Assorted Whole Fruit | 48/dozen**

**Individual Mason Jar Fruit Parfaits | 6/each**

Ripe Berries & Greek Yogurt Layered with Fruit Purée & Powerplant Granola

**Individual Mason Jar Vegetable**

**Crudités | 6/each**

Avocado Ranch Dip

**Gourmet Mixed Nuts | 28/pound**

**Powerplant Granola | 28/pound**

**Assorted Bagels | 58/dozen**

Flavored & Plain Cream Cheese, Butter

**Add On | +15/person**

Pacific Northwest Smoked Salmon with Capers, Onions, Tomatoes, Chives

**Hot Buttered Popcorn | 7/person**

**Warm Soft Pretzels | 72/dozen**

Mustard, Cheese Fondue

**Assorted Cookies | 60/dozen**

Chocolate Chip, Butter Pecan, Oatmeal Raisin & Sugar

**Fudge Brownies & Blondies | 60/dozen**

**Sliced Fresh Fruit & Berries | 8/person**

**Biscotti | 54/dozen**

Pistachio, Dark Chocolate





# LUNCH





## LUNCH - BUFFET

*All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.*

### CORNER DELI | 52

#### City Market Vegetable Soup & Baguette

##### Southern Potato Salad

Red Skin Potatoes, Dijon Mustard, Celery, Mayo, Dill, Hard Boiled Egg

##### Rotini Pasta Salad

Roasted Peppers, Red Onion, Olives, Cherry Tomatoes, Italian Vinaigrette, Parmesan

#### Assorted Artisanal Breads

##### Sliced Meats

Oven Roasted Turkey, Black Forest Ham, Peppered Roast Beef

##### Assorted Cheeses

Sharp Cheddar, Havarti, Pepper Jack

#### Accompaniments

Vine Ripe Tomatoes, Butter Leaf Lettuce, Red Onions, Pesto Aioli, Dijon & Chipotle Aioli, Mayonnaise, Pickles

#### Kettle Chips

#### Plant Riverside Signature Desserts

## LUNCH - BUFFET

*All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.*

### RIVERSIDE COOKOUT | 55

#### **Baby Greens Salad**

Heirloom Cherry Tomatoes, Cucumbers, Shaved Radish, Sliced Onion, Balsamic & Buttermilk Dressing

#### **Orzo Pasta Salad**

Roasted Corn, Cucumber, Cherry Tomatoes, Queso Fresco, Bell Pepper, Cilantro, Lime Herb Vinaigrette

#### **Watermelon & Cucumber Salad**

Red Onion, Feta, Basil

#### **Hot Off The Grill**

Angus Burgers & BBQ Chicken Breasts

#### **Accompaniments**

Cheddar, Swiss, Pepper Jack, Vine Ripe Tomatoes, Butter Leaf Lettuce, Red Onion, House Pickles, Pesto Aioli, Dijon Mustard, Mayonnaise, Ketchup, Brioche & Soft Rolls

#### **Cast Iron Braised Bratwurst**

Peppers, Onions, Sauerkraut

#### **BBQ Bacon Baked Beans**

#### **Kettle Chips**

#### **Plant Riverside Signature Desserts**

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## LUNCH - BUFFET

*All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.*

### SANDWICH SHOPPE | 58

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#### **Roasted Tomato Bisque**

Grilled Cheese Croutons

#### **PRD Wedge**

Iceberg Lettuce, Smoked Bacon, Roasted Tomato, Pickled Red Onions, Blue Cheese, Green Goddess Dressing

#### **Tortellini Caprese Salad**

Wild Arugula, Ciliegine Mozzarella, Basil Pesto, Toyboy Tomatoes, Pickled Onions

#### **Roast Beef & Cheddar**

Balsamic Caramelized Onions, Arugula, Gruyere Cheese, Horseradish Cream

#### **Achiote Roasted Chicken Breast**

Smoked Bacon, Pepper Jack Cheese, Roasted Peppers, Avocado, Griddled Nine Grain

#### **Garden Harvest Wrap**

Grilled Squash, Portobello Mushroom, Baby Spinach, Roasted Pepper Hummus, Whole Wheat Wrap

#### **Kettle Chips**

#### **Pickle Spears**

#### **Plant Riverside Signature Desserts**

### CHANCE TO ENHANCE

#### **Pesto Grilled Atlantic Salmon | 7**

#### **BBQ Pork Sliders with House Pickles on Hawaiian Roll | 6**

### VIVA MEXICO! | 62

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#### **Tortilla Soup**

Radish, Lime, Cilantro

#### **Roasted Corn & Black Bean Salad**

Chopped Romaine, Queso Fresco, Avocado, Tortilla Strips, Chipotle Ranch

#### **Sandia & Jicama Salad**

Cucumber, Watermelon, Pickled Onions, Pepitas, Cotija, Lime Tajin Vinaigrette

#### **Carne Asada**

Grilled Steak with Charred Onions & Jalapenos

#### **BYO Tacos**

Chicken Tinga & Carnitas, Flour Tortillas, Salsa, Guacamole, Sour Cream, Limes, Cilantro

#### **Mexican Red Rice**

Charro Beans

#### **Plant Riverside Signature Postres**





## LUNCH - BUFFET

*All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.*

### THE GEORGIAN | 62

#### **Brunswick Stew with Smoked Chicken**

#### **Buttermilk Biscuits & Cheddar**

#### **Cornbread Muffins**

Whipped Honey Butter

#### **Southern Gem Salad**

Applewood Bacon, Honey Cornbread Croutons,

Smoked Cheddar, Heirloom Baby Tomatoes,

Candied Pecans, Buttermilk Her Dressing

#### **Vidalia Onion & Cucumber Salad**

Heirloom Baby Tomatoes, Carrot, Fresh Herbs,

Sweet Red Wine Vinaigrette

#### **Georgia White Shrimp & Grits**

Sharp Cheddar, Smoked Bacon, Fresh Herbs

#### **Crispy Buttermilk Chicken**

#### **Dry Rubbed & Smoked Pork Ribs**

PRD Original Sauce

#### **Baked Four Cheese Mac & Cheese**

#### **BBQ Baked Beans with Caramelized Onions**

#### **Plant Riverside Signature Desserts**

(To Include a Gluten Free, Dairy Free,  
Nut Free Option)

### LITTLE ITALY | 62

#### **Insalata Caprese**

Vine Ripe Tomatoes, Fresh Mozzarella, Basil Pesto,

Pickled Onions

#### **Chopped Antipasti Salad**

Romaine, Treviso, Salami, Capicola, Provolone,

Cherry Tomatoes, Red Onion, Olives, Cucumber,

Peperoncini, Italian Vinaigrette

#### **Margherita Focaccia Flatbread**

#### **Grilled Italian Sausage**

Caramelized Peppers & Onions, San Marzano

Tomato Sauce

#### **Roasted Chicken Capari**

Stewed Tomato & Roasted Pepper Relish

Capers, Olives, Oregano

#### **Roasted Zucchini & Eggplant Caponata**

Balsamic, Mushrooms, Pine nuts, Peppers, Basil, &

Roasted Tomatoes

#### **Plant Riverside District Signature**

#### **Italian Desserts**



## LUNCH ON THE GO

All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.

### LUNCH ON THE GO | 48

**Sandwich Options (Choose up to (2) of the following sandwiches for the entire group)**

- **Herb Roasted Turkey**  
Applewood Bacon, Pepper Jack, Avocado, Arugula, Tomato, Herb Aioli, Spinach Wrap
- **Peppered Roast Beef**  
Havarti, Caramelized Onion, Wild Arugula, Horseradish Spread, French Roll
- **Grilled Pesto Chicken**  
Provolone, Arugula, Bacon, Pesto Aioli, Avocado, Ciabatta
- **Italian Hero**  
Capicola, Salami, Mortadella, Provolone, Roasted Peppers, Arugula, Olive Spread, Soft Roll

- **Roasted Portobello Wrap**  
Red Pepper Hummus, Roasted Garden Vegetables, Baby Spinach, Whole Wheat Wrap

**Salad Options (select one)**

- **Fresh Fruit Salad**
- **Rotini Pasta Salad**
- **Southern Potato Salad**

**Snacks (select one)**

Chips, Pretzels, Granola Bar

**Fruits (select one)**

Apple, Banana

**CHANCE TO ENHANCE**

**Individual Bag Trail Mix | 5**

**KIND Bar | 7**

**Bottled Water or Gatorade | 6**

**Soft Drink | 6**

**Candy Bar | 6**

**Desserts (select one)**

- **Chocolate Chip Cookie**
- **Double Chocolate Brownie**
- **Seasonal Bakery Bar**





## PLATED LUNCH | TWO COURSES

*Includes freshly brewed Starbucks coffee and selection of teas. Pricing is \$45 per person.*

### ENTRÉE SALADS & BOWLS

#### **Hawaiian Tuna Poke Bowl**

Ahi Tuna, Sesame Ponzu Dressing, Avocado, Coconut Jasmine Rice, Roasted Peanuts, Scallions

#### **Grilled Chicken Grain Bowl**

Toasted Farro, Roasted Sweet Potato, Bell Pepper, Mushrooms, Avocado, Charred Onion, Red Pepper Miso, Sriracha Aioli, Cilantro

#### **Red Chile Shrimp Bowl**

Warm Quinoa Tabbouleh, Baby Tomatoes, Cucumber, Baby Kale, Chick Peas, Lime Herb Vinaigrette

#### **Seared Tuna Nicoise Salad**

Grilled Gem Lettuce, Heirloom Potatoes, Toyboy Tomatoes, Haricot Vert, Olives, Hard Cooked Egg, Pickled Onions, Creamy Red Wine Vinaigrette

#### **Southwest Grilled Chicken Salad**

Crisps Romaine, Roasted Corn & Black Bean Pico De Gallo, Queso Fresco, Crispy Tortillas, Avocado, Chipotle Buttermilk Dressing

#### **Balsamic Roasted Hanger Steak Salad**

Watercress & Frisée, Avocado, Pickled Shallots, Shaved Radish, Dried Cranberries, Strawberry Balsamic Dressing

### PROTEINS (SELECT ONE)

#### **Herb Marinated Chicken Breast**

#### **Roasted Atlantic Salmon**

#### **Grilled Skirt Steak**

### DESSERTS

#### **Pear & Apple Tart**

Caramel Jam, Almond Cream

#### **Hazelnut Cappuccino Semifreddo**

Meringue Mousse, Honeyed Hazelnuts, Vanilla Bean Macaron

#### **Cannoli Cheesecake**

Cocoa Streusel, Dark Chocolate Ganache

#### **Whiskey Pecan Pie**

Maple Cream

#### **Red Velvet Cake**

Cream Cheese Icing

#### **Carrot Walnut Cake**

#### **Chai Tea Panna Cotta**

Orange Zest Cookie, Milk Chocolate Mallow Cream





## PLATED LUNCH | THREE COURSES

*Includes freshly brewed Starbucks coffee and selection of teas. Pricing is \$62 per person.*

### FIRST COURSE

**Roasted Corn Chowder**

Sweet Pepper, Cilantro

**Creamy Tomato Bisque**

Grilled Cheese Croutons

**Five Onion Soup**

Sourdough & Gruyère Crouton

**Vine Ripe Tomato**

Artisanal Lettuce, Fresh Mozzarella, Petite Basil, Balsamic

**Apple & Endive**

Petite Greens, Glazed Pecans, Goat Cheese, Cider Vinaigrette

**Caesar Salad**

Chopped Romaine, Cornbread Croutons, Shaved Parmesan, Garlic Dressing

### ÉNTREES

**Pan Roasted Chicken Breast**

Sweet Potato & Bacon Hash, Brussels Leaves, Forest Mushroom, Pickled Shallots, Sherry Herb Vinaigrette

**Citrus Seared Salmon**

Roasted Cauliflower, Haricot Verts, Farro Pilaf, Shaved Radish, Herb Citronette

**Grilled Flat Iron Steak**

Crushed Heirloom Fingerling Potatoes, Glazed Carrots, Broccolini, Caramelized Onion & Bacon

**Georgia Shrimp & Grits**

Soft Cheddar Grits, Charred Tomato Butter, Smoked Bacon, Haricot Verts

**Spice Roasted Heirloom Carrots**

Geechie Boy Mill Warm Farro Salad, Medjool Date, Wilted Spinach, Sherry Maple Vinaigrette

### DESSERTS

**Pear & Apple Tart**

Caramel Jam, Almond Cream

**Hazelnut Cappuccino Semifreddo**

Meringue Mousse, Honeyed Hazelnuts, Vanilla Bean Macaron

**Cannoli Cheesecake**

Cocoa Streusel, Dark Chocolate Ganache

**Whiskey Pecan Pie**

Maple Cream

**Red Velvet Cake**

Cream Cheese Icing

**Carrot Walnut Cake**

Chai Tea Panna Cotta

Orange Zest Cookie, Milk Chocolate Mallow Cream

# RECEPTIONS







## RECEPTION CHOICES

*Minimum of two dozen per selection.*

### COLD

**Smoked Salmon Blini | 96**

Dill Creme Fraiche, Caviar

**Ahi Tuna Poke | 99**

Wasabi Avocado, Radish, Sesame Cone

**Deviled Egg | 90**

Bacon Jam, Pickled Mustard, Smoked Paprika

**Shrimp Ceviche & Plantain Tart | 96**

**Georgia Crab Salad | 99**

Lemon Aioli, English Cucumber

**Maine Lobster | 102**

Toasted Brioche, Tomato, Citrus Aioli Chive

**Goat Cheese Pita | 90**

Black Olive Roasted Tomato

**Brie & Apple | 93**

Mini Toast, Candied Walnut

**Roasted Beet | 90**

Orange Ricotta, Blackberry

**Beef Tenderloin Crostini | 99**

Horseradish, Mini Toast

**Shrimp BLT Taco | 96**

**Asparagus & Prosciutto | 96**

Boursin Cheese

### HOT

**Crispy Chicken & Waffle | 93**

Chile Maple

**Truffle Mac & Cheese | 96**

Smoked Bacon, Phyllo

**Mini Crab Cake | 99**

Roasted Pepper Remoulade

**Boursin Stuffed Artichoke Heart | 90**

Parmesan, Chive

**Lamb Lollipop | 102**

Romesco, Herbs

**Duck Confit & Wild Mushroom Phyllo Tart | 99**

**Mini Cheeseburger, Dill Pickle, Sesame Bun | 96**

**Braised Chicken Empanada | 93**

**BBQ Pork Arepa, PRD Original Sauce | 93**

**Lowcountry Shrimp Skewer | 102**

Smoked Sausage

**Bacon-Wrapped Bay Scallop, Peppered Maple Glaze, Almond Stuffed Date, Smoked Bacon | 102**

**Braised Pork Belly Skewer, Orange Chile Glaze | 96**



## RECEPTION CHOICES - CHILLED STATIONS

*Pricing is per person unless specified.*

### \*CARVED FRESH FRUIT FONDUE | 16

#### **Sun Ripened Seasonal Fruits**

Melons, Pineapple, Papaya, Grapes & Berries  
Served with Yogurt & Dark Chocolate Fondue,  
Berry Coulis

### \*SMASHED AVOCADO | 22

#### **Made to Order Guacamole**

Hass Avocados, Pico de Gallo, Queso Fresco,  
Cilantro, Fire Roasted Salsa Roja, Tomatillo  
Salsa Verde, Warm Tortilla Chips

### \*JAPANESE SUSHI | 32

**(based on 6 pieces per person)**

**Assorted Maki Rolls & Nigiri Sushi  
from our Sushi Chef includes Soy,  
Wasabi, Pickled Ginger & Chopsticks**

### IMPORTED CHEESE MARKET | 28

**An Array of International Artisan Cheeses,  
served with Fresh & Dried Fruits, Preserves,  
Nuts, Rustic Baguette & Crudites**

### \*POKE & CEVICHE BAR | 26

**Ahi Tuna Poke Tossed to Order with Sesame  
Ponzu, Radish & Cilantro, Coconut Rice**

**Shrimp & Octopus Ceviche, Tomato, Red  
Onion, Jalapeño & Fresh Cilantro**

**Diver Sea Scallop Ceviche, Fresh Citrus,  
Red Pepper, Serrano Chile**

**Tortilla & Plantain Chips**

### ANTIPASTO | 28

**Assorted Italian Cured Meats, Marinated  
Mozzarella, Roasted, Grilled & Pickled  
Vegetables, Olives & Artisan Focaccia**

### SAVANNAH OYSTER ROAST | 30

**(based on 5 pieces per person)**

**East Coast Oysters Gently Grilled  
Over Pecan Wood**

**Cocktail Sauce, Tomato Chow Chow  
Mignonette, Garlic Butter**

**Lemon Wedges, Hot Sauce**

### COASTAL SEAFOOD ON ICE

**Marinated Green Lip Mussels | 28/pound**

**Poached Jumbo Shrimp | 72/pound**

**Oysters on the Half Shell | 32/dozen**

**Snow Crab Claws | 120/pound**

**Cocktail Sauce, Mignonette, Remoulade,  
Lemon Wedges, Hot Sauce**

## RECEPTION CHOICES - HOT STATIONS

*Pricing is per person unless specified.*

### \*MAC & CHEESE | 26

#### Pastas

Cavatappi, Orecchiette & Elbow Macaroni

#### Cheeses

Cheddar, Smoked Gouda & Truffle Gruyère

#### Add-ins

Applewood Bacon, Smoked Brisket, Grilled Chicken, Shrimp, Caramelized Onions, Red Peppers, Forest Mushrooms, Baby Spinach, Peas, Sun-dried Tomatoes, Scallions, Chile Flake, Artichokes

### SLIDER BAR | 26 (select two)

**(based on 1.5 pieces/each/person)**

- **Angus Beef**  
Sharp Tillamook Cheddar, Caramelized Onions
- **Smokey Bleu**  
Angus Beef, Smoked Bleu Cheese, Peppered Bacon
- **Seared Ahi Tuna**  
Cucumber Kimchi, Sesame Ponzu
- **Coastal Crab**  
Blue Crab Cake, Celery Slaw, Old Bay Remoulade
- **Hawaiian Chicken**  
Teriyaki Chicken Breast, Grilled Pineapple, Charred Red Onion
- **Smoked Pork Belly**  
Slaw, Bourbon BBQ Glaze, Pickles

### \*SHRIMP & GRITS | 28

**Sweet Georgia Shrimp Sautéed & Served with Geechie Boy Mill Grits, Applewood Smoked Bacon, Chile Butter, Sweet Peppers, Onions**

### STC TAQUERIA | 32

**Chicken Tinga, Barbacoa Beef, Al Pastor Pork Served with Fresh Corn & Flour Tortillas, Guacamole, Salsa Roja, Cabbage, Queso Fresco, Cilantro & Mexican Crema**

### FOCACCIA FLAT BREADS | 26 (select two)

- **Margherita**  
Vine Ripe Tomatoes, Basil Pesto, Fresh Mozzarella
- **BBQ Chicken**  
Roasted Chicken, Pepper Jack Cheese, Shaved Red Onion, BBQ Sauce
- **Italian Butcher**  
Pepperoni, Sausage, Salami, Classic Tomato, Mozzarella, Chile Flake
- **Fungi**  
Roasted Forest Mushrooms, Caramelized Onion, Wild Arugula, Fontina
- **Hawaiian**  
Roasted Pineapple, Smoked Ham, Mozzarella
- **Wine Country**  
Fig Jam, Blue Cheese, Prosciutto, Arugula, Aged Balsamic

### \*LOW COUNTRY BOIL | 32

**Fresh Coastal Seafood Boiled Fresh in our Signature Court Bouillon**

**Georgia Shrimp, Crab Legs, Smoked Sausage, Red Potatoes & Corn on the Cob**

**Garlic Butter, Hot Sauce, Cornbread & Whipped Honey Butter**

## RECEPTION CHOICES - THE CARVING BOARD

*Pricing is per person unless specified.*

\*SMOKED TURKEY BREAST | 300

(serves 20-25 guests)

**Organic Herb Jus, Sage, Cranberry  
Chutney, Dollar Rolls**

\*BOURBON & MAPLE GRILLED

PORK BELLY | 400

(serves 30-35 guests)

**Apple Slaw, Grain Mustard Dressing,  
Split Rolls**

\*SMOKED BRISKET | 400

(serves 20-25 guests)

**PRD BBQ Sauce, House Pickles, Dollar Rolls**

\*THE WHOLE FISH | 425

(serves 20-30 guests)

**Whole Roasted Snapper Stuffed with  
Fresh Citrus**

**Fennel Slaw, Citrus Mojo**

\*ROASTED TENDERLOIN OF BEEF | 500

(serves 15-20 guests)

**Red Wine Jus, Horseradish Cream,  
Assorted Split Rolls**

\*HERB CRUSTED PRIME RIB | 550

(serves 20-25 guests)

**Rosemary Au Jus, Horseradish  
Cream, Dollar Rolls**

\*THE BIG PIG | 850

(serves 80-100 guests)

**Semi Boneless Suckling Pig, Stuffed  
with Sausage and Pork Loin**

**Hawaiian Rolls, Roasted Pineapple  
& Poblano Relish**



## RECEPTION CHOICES - DESSERTS

*Pricing is per person.*

### \*CRÈME BRÛLÉE | 19

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(select three)

**Flavors: Vanilla Bean, Coffee,  
White Chocolate, Raspberry and  
Milk Chocolate Orange**

**Accompaniments: Fresh Berries,  
Candied Nuts, Chocolate Crumble  
and Fresh Biscottis**

### \*ICE CREAM SANDWICH BAR | 16

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(select three)

**Cookie Flavors: Chocolate Chunk, Peanut  
Butter, Snickerdoodle, Sugar, Oatmeal and  
Double Chocolate**

**Ice Cream Flavors: Vanilla Bean, Chocolate  
Fudge, Sea Salt Caramel, Mint Chip and  
Cookie Dough**

**Accompaniments: Oreo Crumble, M&M's  
Pieces, Rainbow Sprinkles, Chopped Nuts**

### CAKE POPS & MACARONS | 20

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**Limoncello, Dark Chocolate Fudge, Funfetti  
& Colorful French Macarons**

### DESSERT WAFFLES | 22

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**Double Chocolate & Vanilla Bean Gelato,  
Mini Belgium Waffles, Chocolate, Caramel  
& Fruit Sauces, Whipped Cream, Cherries  
& Sprinkles**

### \*GELATO STATION | 20

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**4 Signature Flavors from District Gelato  
Scooped To Order**

**Served in a Cup or Cone.**

**Whipped Cream, Chocolate & Fruit Sauces,  
Cherries & Sprinkles**



# DINNER





## DINNER BUFFET SELECTIONS

*Pricing is per person unless specified.*

### SOUTHERN WELCOME | 145

#### Salads

Bacon & Cheddar Red Skinned Potato Salad

Black Eyed Pea & Corn Salad with Applewood  
Bacon, Vine Ripe Tomato, Cucumber, Onion,  
Fresh Herbs, Sweet Pepper Vinaigrette

#### \*Shrimp & Grits

Sweet Georgia Shrimp Sautéed with Applewood  
Smoked Bacon, Chile Butter, Sweet Peppers, Onions  
Served with Cane Water Farm Grits

#### Sliders

Claxton Farm Fried Chicken & Waffle Slider  
House Pickles

Smoked BBQ Brisket, Slaw, PRD Original Sauce

Fried Green Tomato, Southern Slaw Remoulade

#### Baked Mac & Cheese

Smoked Bacon, Scallions, Cheez-It Crust

#### Roasted Georgia Grouper

#### Low Country Boil

Fresh Coastal Seafood Boiled in our Signature  
Court Bouillon

Georgia Sweet Shrimp, Smoked Sausage,  
Red Potatoes, Corn on the Cobb, Garlic Butter  
Hot Sauce, Cornbread & Honey Butter

#### Sweet Ending

Selection of Southern Desserts from our Bakery

## DINNER BUFFET SELECTIONS

*All Dinner Buffets are served with freshly brewed Starbucks coffee and selection of teas.*

*Pricing is per person.*

### COCINA LATINA | 135

#### **Crispy Tortilla Chips**

Crispy Strips, Avocado, Queso Fresco

#### **Rock Shrimp Ceviche**

Tostones & Tortilla Chips, Avocado, Tomato  
Aguachile, Jalapeño, Cucumber

#### **Jicama, Cucumber and Citrus Salad**

Serrano Lime Vinaigrette, Cilantro

#### **Hacienda Salad**

Roasted Corn, Black Beans, Grape Tomatoes,  
Shaved Radish, Queso Fresco, Chipotle Dressing

#### **Roasted Chicken Mojo**

Roasted Poblano & Orange Salsita

#### **Grilled Churrasco Steak**

Charred Peppers, Chimichurri

#### **Citrus Grilled Striped Bass**

Avocado & Pickled Onion Relish, Cucumber, Cilantro

#### **Yellow Sofrito Rice & Charro Beans**

#### **Elote**

Grilled Corn Cobblets, Fresh Cilantro, Queso Fresco,  
Tajin, Lime Aioli

#### **Selection of Latin Inspired Desserts from our Bakery**

### SMOKE ON THE RIVER | 138

#### **Brunswick Stew**

Southern Hearty Stew with Roasted Vegetables and  
Smoked Chicken

#### **Heirloom Tomato & Cucumber Salad**

Vidalia Onions, Chow Chow, Fresh Herbs

#### **Macaroni Salad**

Holy trinity, Mustard Aioli

#### **Classic Cole Slaw**

#### **Shrimp & Grits**

Sweet Georgia Shrimp Sautéed with Applewood  
Smoked Bacon, Chile Butter, Sweet Peppers, Onions,  
Served with Cane Water Farm Grits

#### **\*Smoked Brisket**

Dry Rubbed and Slow Smoked, Served with District  
BBQ Sauce

#### **Southern Fried Chicken**

Crispy Herbs

#### **Cornbread**

Pimento Cheese & Whipped Honey Butter

#### **BBQ Baked Beans**

#### **Creamed Corn**

#### **Selection of BBQ Inspired Desserts from our Bakery**

### AMERICAN STEAKHOUSE | 152

#### **Raw Bar - Jumbo Shrimp & Oysters on the Half Shell**

Horseradish Cocktail Sauce, Mignonette, Lemon,  
Hot Sauce

#### **Iceberg Wedge**

Cheddar, Bacon, Roasted Tomatoes, Chopped Egg,  
Green Goddess

#### **Beefsteak Tomato & Onion Salad**

Crumbled Blue Cheese, Red Wine Vinaigrette

#### **Jumbo Lump Crab Cakes**

Lemon Chive Remoulade, Charred Tomatoes

#### **Grilled Free Range Chicken**

Grilled Artichoke & Oven Dried Tomato, Relish,  
Bourbon Chicken Jus

#### **Grilled New York Strips**

Roasted Baby Peppers, Wild Mushroom Jus

#### **Loaded Baked Potato Bar**

Sharp Cheddar, Blue Cheese, Smoked Bacon,  
Caramelized Onions, Green Onions, Sour Cream,  
Sweet Butter

#### **Grilled Asparagus & Heirloom Carrots**

Lemon Zest, Olive Oil

#### **Garlic Roasted Jumbo Mushroom Caps**

Herb Garlic Butter, Chile

#### **Cheddar Parker House Rolls**

Whipped Butter

#### **Selection of Inspired Steakhouse Desserts from our Bakery**



## DINNER BUFFET SELECTIONS

*All Dinner Buffets are served with freshly brewed Starbucks coffee and selection of teas.*

*Pricing is per person.*

### THE MEDITERRANEAN SEA | 148

#### **Greek Isles Insalata**

Hearts of Romaine & Petite Greens, Grape Tomatoes, Cucumber, Olives, Radish, Ceci Beans, Feta Cheese, Lemon Herb Vinaigrette

#### **Mezze Seafood Tabbouleh**

Grilled Calamari & Green Lip Mussels, Fennel, Tomatoes, Cucumber, Farro, Citrus Dressing, Focaccia

#### **Antipasto Display**

Cured Italian Meats & Best Marinated Fresh Mozzarella, Roasted Vegetables, Artichokes, Focaccia

#### **Slow-Roasted Braciolo**

Cheese & Herb Stuffed Ribeye Slow Roasted in San Marzano Sauce

#### **Garlic & Lemon Grilled Chicken Kebabs**

Lemon Pistachio Labneh

#### **Grilled Mediterranean Grouper**

Chorizo, Artichoke, Olive & Tomato Relish

#### **Red Pepper & Goat Cheese Crispy Polenta**

#### **Roasted Heirloom Carrots & Zucchini**

#### **Golden Raisins, Tomatoes & Country Olives**

#### **Selection of Mediterranean Inspired Desserts from our Bakery**

## PLATED DINNER CHOICES

*All Plated Dinners include one starter, one entrée and one dessert along with artisan rolls & butter, freshly brewed Starbucks coffee and tea. Multiple pre-ordered entrée choice selection pricing will reflect highest entrée price applicable to all offerings up to three options. Pricing is per person unless specified. À la carte service offered at \$12 additional per person.*

### SALADS

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#### **Simple Green Salad**

Baby Greens, Blue Cheese, Shaved Garden Vegetables, Candied Pecans, Herb Citronette

#### **Apple & Endive**

Green Apple, Red Grapes, Toasted Walnuts, Crisp Celery, Apple Cider Dressing

#### **Wedge**

Baby Iceberg, Smoked Bacon, Roasted Tomatoes, Blue Cheese, Chive, Creamy Green Goddess Dressing

#### **Little Gem Salad**

Grilled Gem Lettuce, Roasted Tomatoes, Garlic Croutons, Parmesan, Roasted Garlic Dressing, Lemon

#### **Vine Ripe Tomato**

Pumpkin Seed, Watercress, Avocado, Creamy Jalapeno Lime Dressing

#### **Roasted Beet Salad**

Arugula, Belgian Endive, Herbed Goat Cheese, Pickled Strawberry, Berry Balsamic Vinegar

#### **Harvest Salad**

Romaine Lettuce, Ancient Grains, Cucumber, Tomato, Garden Herbs, Feta, Red Wine Vinaigrette

### SOUP

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#### **Roasted Cauliflower**

Tempura, Lemon, Celery Leaf

#### **Lobster Bisque**

Cognac Cream, Lobster Chive Salad

#### **French Onion**

Gruyère Crouton, Caramelized Onion Broth

#### **Mushroom en Croûte**

Flaky Pastry, Wild Mushrooms, Fresh Herbs

#### **Roasted Tomato Bisque**

Crispy Basil, Grilled Cheese Crouton

#### **Roasted Corn Chowder**

Smoked Bacon, Freeze Dried Corn, Chive Oil



## PLATED DINNER CHOICES

*All Plated Dinners include one starter, one entrée and one dessert along with artisan rolls & butter, freshly brewed Starbucks coffee and tea. Multiple pre-ordered entrée choice selection pricing will reflect highest entrée price applicable to all offerings up to three options. Pricing is per person unless specified. À la carte service offered at \$12 additional per person.*

### CHILLED APPETIZERS

(+12 /person)

#### **Ahi Tuna Tataki**

Togarashi Seared Tuna, Avocado, Local Citrus,  
Soy Ponzu, Pickled Chile

#### **Shrimp Ceviche**

Avocado Crema, Fresh Orange, Cilantro, Tomato  
Aguachile, Crispy Plantain

#### **Crab & Avocado**

Rock Crab Salad, Hass Avocado, Pickled Mango,  
Radish, Petite Greens

#### **Grilled Asparagus**

Celeriac Cream, Brioche Crouton, Boiled Egg,  
Lemon Extra Virgin Olive Oil

### HOT APPETIZERS

(+ 12/ person)

#### **Jumbo Crab Cake**

Sweet Corn Purée, Pickled Shallot, Heirloom  
Tomato Salad

#### **Duck Confit Ravioli**

Dried Cherry, Roasted Squash, Sage Brown Butter

#### **Crispy Pork Belly**

Parsnip, Roasted Apple Hash, Pickled  
Blackberry, Frisée

#### **Wild Mushroom Risotto**

Roasted Root Vegetables, Garden Herbs,  
Toasted Pine Nuts

#### **Jumbo Prawns**

Cane Water Farm Grits, Smoked Cheddar,  
Bacon Jam, Green Onion





## PLATED DINNER CHOICES

*All Plated Dinners include one starter, one entrée and one dessert along with artisan rolls & butter, freshly brewed Starbucks coffee and tea. Multiple pre-ordered entrée choice selection pricing will reflect highest entrée price applicable to all offerings up to three options. Pricing is per person unless specified. À la carte service offered at \$12 additional per person.*

### ENTRÉES

**Pan Roasted Chicken Breast | 85**

Grain Mustard Chicken Jus

**Gruyère & Spinach Stuffed Chicken | 89**

Caramelized Onion & Chive Jus

**Honey & Chile Glazed Salmon | 92**

Citrus & Fennel Salsa

**Pan Seared Grouper | 112**

Cherry Tomato & Olive Relish

**Roasted Sea Bass | 112**

Lemon & Chive Vinaigrette

**Bourbon Braised Beef Short Rib | 96**

Braising Jus, Crispy Onions

**Chile Dusted Beef Tenderloin | 128**

Truffle Bordelaise

**Horseradish & Herb Crusted**

**Angus Tenderloin | 128**

Caramelized Onion & Thyme Jus

**Grilled Duroc Pork Chop | 92**

Bacon Bourbon Jus, Fresh Herbs

### DUO ENHANCEMENTS

**Seared Diver Sea Scallops | +24/entrée**

Two Seared Scallops, Citrus, Chardonnay & Chive  
Beurre Blanc

**Cold Water Lobster Tail | Market Price**

Basted Lobster Tail, Garlic Herb Butter

**Petite Filet Mignon | +30/entrée**

4oz Pan Roasted Petite Filet, Sauce Bordelaise

**Sautéed Jumbo Prawns | +24/entrée**

Two Jumbo U10 Prawns, Roasted Garlic &  
Shallot Butter Sauce

**Jumbo Crab Cake | +24/entrée**

Jumbo Lump Blue Crab, Old Bay Remoulade

## PLATED DINNER CHOICES

*All Plated Dinners include one starter, one entrée and one dessert along with artisan rolls & butter, freshly brewed Starbucks coffee and tea. Multiple pre-ordered entrée choice selection pricing will reflect highest entrée price applicable to all offerings up to three options. Pricing is per person unless specified. À la carte service offered at \$12 additional per person.*

### SIDES

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#### **Vegetables (select two)**

- Crisp Asparagus
- Seared Trumpet Mushrooms
- Glazed Heirloom Carrots
- Broccolini
- Roasted Root Vegetables
- Haricot Vert
- Caramelized Brussels Sprouts
- Seasonal Garden Vegetables

#### **Starch (select one)**

- Roasted Garlic Smashed Red Potatoes
- Smoked Cheddar & Herb Potato Gratin
- Anson Mills Farro Risotto
- Bootleg Farms Goat Cheese Polenta
- Yukon Potato Purée
- Herb & Roasted Tomato Risotto
- Roasted Heirloom Fingerling Potatoes

### DESSERTS

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#### **S'mores Cheesecake**

Graham Crust, Milk Chocolate Cheesecake, Toasted Marshmallow Cream

#### **Mixed Berry Crumble Skillet**

Cinnamon Oat Streusel, Vanilla Bean Ice Cream

#### **Italian Cream Cake**

Spiced Cream Cheese Icing, Candied Pecans and Toasted Coconut

#### **Chocolate Hazelnut Torte**

Devil's Cake, Hazelnut Mousse, Ice Cream

#### **Vanilla Bean Creme Brûlée**

Raspberry Meringue, Honey Almond Cookie

#### **Apricot Galette**

Frangipane, Honey Poached Apricot, Candied Pistachios





# BEVERAGES



## CATERING BEVERAGE PROGRAM

### CASH BAR BASIC FEES

**Bartender** - up to 2 hours, \$200  
each additional hour \$35  
one bartender for every 75 guests

**Cashier** - up to 2 hours, \$150  
each additional hour \$35  
one cashier per bar

**Service Charge** - 26% + Sales Tax

**Passed Wine Service** - Bottle Price

**Cash Bar Minimum** - \$500 drink spend  
per bar, plus tax, plus gratuity

### LIQUORS

**Basic** | 12/drink

**Upgrade** | 14/drink

**Premium** | 16/drink

### WINE

**Basic Wine** | 12/glass & 48/bottle

**Upgrade** | 15/glass & 60/bottle

**Premium** | 18/glass & 72/bottle

### BEER

**Domestic Beer** | 8/bottle/can

**Import Beer** | 10/bottle/can

**GA Craft Beer** | 11/bottle/can



## HOSTED BAR PACKAGES | BASIC BRANDS

30/person for one hour, 15/person each additional hour

### SPIRITS

**Gin** - Bombay London Dry

**Vodka** - Frís Vodka

**Tequila** - Jose Cuervo Silver

**Scotch** - Grant's

**Bourbon** - Jim Beam Bourbon, Jack Daniel's Tennessee Rye

**Rum** - Bacardi Superior

**Cordials** - Martini Rossi Vermouth, Irishman Irish Cream, Kahlua, Campari, Aperol

### WINES

#### White/Rosé

Chardonnay – Kessler

Sauvignon Blanc – The Crossings

Rosé – Fleur De Prairie

#### Red

Pinot Noir – La Crema

Cabernet Sauvignon – Kessler

#### Sparkling Wine

Prosecco – Villa Sandi Prosecco

### BEER (SELECT FIVE)

**Domestic** - Miller Light, Michelob Ultra, Sam Adams Boston Lager, Dog Fish Head 60 Minute IPA, St Pauli Girl's Non-Alcoholic Beer, Atlanta Hard Cider, Truly Seltzer, Wicked Weed Pernicious IPA

**Imported** - Corona Premier, Stella Artois, Guinness, Heineken





## HOSTED BAR PACKAGES | UPGRADED BRANDS

35/person for one hour, 15/person each additional hour

### SPIRITS

**Gin** - Bombay Sapphire

**Vodka** - Wheatley Vodka

**Tequila** - 1800 Blanco

**Scotch** - Monkey Shoulder

**Bourbon** - Maker's Mark

**Rum** - Flor de Caña 4 Year

**Cordials** - Martini Rossi Vermouth,  
Irishman Irish Cream, Kahlua, Campari,  
Aperol, Antica Formula, Punt e Mes,  
Cointreau, St Germain, Caravella Limoncello

### WINE

#### White/Rosé

Sauvignon Blanc – Emmolo

Chardonnay – Carmel Road

Rosé – Whispering Angel

#### Red

Pinot Noir – Acrobat Pinot Noir

Cabernet – Intrinsic

#### Sparkling Wine

Prosecco – Nino Franco Sparkling

### BEER (SELECT FIVE)

**Domestic** - Miller Light, Michelob Ultra, Sam Adams Boston Lager, Dog Fish Head 60 Minute IPA, St Pauli Girl's Non-Alcoholic Beer, Atlanta Hard Cider, Truly Seltzer, Wicked Weed Pernicious IPA

**Imported** - Corona Premier, Stella Artois, Guinness, Heineken

**Craft** - Featuring Georgia & South Carolina Craft Breweries: Southbound Mountain Jam, Creature Comforts Tropicália IPA, Pretoria Fields Skywater Golden Ale, Service Brewing Bohemian Citra IPA

• *Additional local options upon request and availability*





## HOSTED BAR PACKAGES | PREMIUM BRANDS

45/person for one hour, 20/person each additional hour

### SPIRITS

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**Gin** - Sip Smith London Dry

**Vodka** - Belvedere

**Tequila** - Patrón Silver

**Scotch** - Johnnie Walker Black

**Bourbon** - Knob Creek / Knob Creek Rye

**Rum** - Bacardi 8 Year

**Cordials** - Carpano Vermouth, Irishman Irish Creme, Kahlua, Campari, Aperol, Antica Formula, Punt e Mes, Cointreau, St Germain, Caravella Limoncello, Courvoisier VS, Disaronno, Pastis

### WINE

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#### White/Rosé

Chardonnay – Cambria Katherine’s Vineyard

Sauvignon Blanc – Cloudy Bay

Rosé – Diora La Belle Fete Rosé

#### Red

Cabernet – Luke

Pinot Noir – Erath

#### Sparkling Wine

Champagne – Veuve Clicquot Yellow Label

### BEER (SELECT FIVE)

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**Domestic** - Miller Light, Michelob Ultra, Sam Adams Boston Lager, Dog Fish Head 60 Minute IPA, St Pauli Girl’s Non-Alcoholic Beer, Atlanta Hard Cider, Truly Seltzer, Wicked Weed Pernicious IPA

**Imported** - Corona Premier, Stella Artois, Guinness, Heineken

**Craft** - Featuring Georgia & South Carolina Craft Breweries: Southbound Mountain Jam, Creature Comforts Tropicália IPA, Pretoria Fields Skywater Golden Ale, Service Brewing Bohemian Citra IPA

• *Additional local options upon request and availability*



## SPECIALTY BAR PACKAGES | BAR THEME UPGRADES

### SCOTTISH SINGLE MALTS & FAMOUS BLEND SELECTIONS

**(3 additional Scotches available)**

**Price additional 35/person per hour**

- Johnnie Walker Black
- Talisker Storm
- Glenfiddich 12 Year
- Laphroaig 10 Year
- Chivas
- Monkey Shoulder

*\*\* Substitutions of like product may be offered depending on availability*

### THE BLUEGRASS BOURBON BAR

**(4 additional Bourbons available)**

**Price additional 30/person per hour**

- Knob Creek
- 1792 Small Batch
- Four Roses Small Batch
- Angel's Envy
- Maker's Mark
- Bulleit
- Buffalo Trace

*\*\* Substitutions of like product may be offered depending on availability*





## WINE SELECTION - WHITE

### SPARKLING WINES

Poema – Cava Brut, Spain	38
Villa Sandi “Il Fresco,” – Prosecco, Italy	38
Château Moncontour – Brut Rosé, France	58
Veuve Clicquot “Yellow Label” – Champagne, France	96
Taittinger – Champagne	106
Charles Heidsieck – Brut Rosé Reserve, France	132
Roger Pols – Champagne, 3 L	1135

### WHITE WINES

#### Chardonnay

Cambria – “Katherine’s Vineyard,” California	42
Boisset Estates – “Kessler Collection,” California	44
Caymus – “Mer Soleil Unoaked,” California	50
Patz & Hall – Chardonnay	70
Stag’s Leap Wine Cellars – “Karia,” Napa Valley	83
Grgich Hills Estate, Napa Valley	99

#### Pinot Grigio

Terre di Bacco, Italy	38
Wairau Valley – Pinot Gris, New Zealand	44
Terlato, Italy	56

#### Sauvignon Blanc

The Crossings, New Zealand	42
Cloudy Bay – Sauvignon Blanc, New Zealand	48
Emmolo, California	52
Merry Edwards, Russian River Valley	153

#### Other White Varieties

Ernie Els – Chenin Blanc, South Africa	50
Batasiolo – Moscato d’Asti, Italy	52
Conundrum White Blend, California	52
Riesling – Eroica	56

### ROSÉ

Fleurs de Prairie – Provence, France	44
Justin – “JNSQ,” California	48
Whispering Angel, France	56

Bars require a Bartender for \$200 up to 2 hours, each additional hour \$35 per Bartender. One Bartender for every 75 guests. All beverages subject to taxable service charge, currently at 26% and state tax at 7%. An additional 3% on local liquor sales by the drink.



## WINE SELECTION - RED

### RED WINES

#### Cabernet Sauvignon

Boisset Estates – “Kessler Collection,” California	44
Bonanza – Cabernet Sauvignon, California	52
Luke – Wahluke Slope Cabernet, Washington	55
Faust – Napa Valley, Cabernet	106
Paul Hobbs – “Cross Barn,” Napa Valley	112
Nickel & Nickel – DeCarle Vineyard	220
Stag’s Leap – Artemis, 1.5 L	350
Silver Oak, Anderson Valley 1.5 L	375

#### Pinot Noir

A to Z Wineworks, Oregon	48
Etude “Lyric,” – Pinot Noir, Santa Barbara	56
Belle Glos – Eulenoche, Napa Valley	167

#### Other Red Varieties

Caymus Conundrum – Red Blend, California	46
Beni di Batasiolo – Nebbiolo Langhe, Italy	50
Torbreck – “Woodcutter’s Shiraz,” Australia	58
Terrazas de los Andes – “Altos del Plata” Reserva	60
Luke – Merlot	64
Duckhorn – “Paraduxx,” Washington	70
Orin Swift – 8 Years in the Desert Zinfandel	99
Justin – Justification	150

Bars require a Bartender for \$200 up to 2 hours, each additional hour \$35 per Bartender.  
One Bartender for every 75 guests. All beverages subject to taxable service charge, currently  
at 26% and state tax at 7%. An additional 3% on local liquor sales by the drink.