



## HOR D'OEUVRE'S- DISPLAY OR PASSED

### **\$2-\$4 per piece**

- GF Df Assorted Devil Eggs** Roasted red pepper, pesto, caramelized bacon, etc
- GF Df St. Andrew's Pasta Salad**
- Homemade Pimento Cheese with Crackers**
- Df Assorted Finger Salad** Egg salad, tuna salad, chicken salad
- Mini tomato pie** Baked fresh tomatoes, herbs and cheese in a tart shell
- Spanakopita** Spinach & Cheese stuffed triangles
- Smoked Salmon with Dill Creme** In Fill-o
- BBQ Or Swedish Style Meatballs**  
\* PRICING BASED ON MARKET
- GF Df Hawaiian Chicken Bites** Teriyaki chicken with pineapple served on a skewer with vegetables
- Lemon Gorgonzola and Toasted Walnuts on Endive Leaf**
- Mini biscuit bar** With assorted jams & jellies
- Fresh Mozzarella & Tomato Bruschetta**
- Crunchy taco cups**
- Pulled Pork & Pepper jack grilled cheese** Served with tomatillo jam
- Pepperoni Cheese Bombs**
- GF Df Classic Shrimp Cocktail**

### **\$5 and Up**

- Blackened chicken with sundried tomato coulis and corn relish with crustedete**
- Tuscan Antipasto Display**
- Sausage & Mozzarella Stuffed Mushroom Caps**
- Beef Carpaccio on Toast Point with Arugula, Parmesan & Capers**  
\* PRICING BASED ON MARKET
- GF Df Angels & Devils on Horseback** Bacon wrapped dates & oysters
- Truffled Mushroom Gruyere Grilled Cheese** Served with smoked tomato jam
- Seared Mini Crab Cake with Green Tomato Salsa**
- GF Df Braised Pork Belly** with blackberry ketchup
- Pulled Pork Slides with chimmichurri sauce**
- GF Df Low country BBQ brisket with crispy leeks**  
\* pricing based on market
- GF BBQ Shrimp & grit cup with Bacon & Tomato Jam**
- Low Country Crab Cake** with Ramoulade
- Cranberry Brie bites with rosemary**
- Pepperoni Caprese Skewer** Pepperoni, Fresh mozzarella, tomato with basil
- GF Df Caramelized bacon skewers**
- GF Df Shrimp Kabobs with Pineapple** Marinated in sweet chili sauce

## GRAZING TABLES **\$10 and up**

- Imported & Domestic Cheese Display** with Fruit Garnish
- GF Df Fresh Fruit Display (with or without dipping yogurt)**
- Charcuterie & Crudite Fusion**

- Whole Baked Brie in Puff Pastry**
- Charcuterie Board** Italian meats, cheeses with pickled vegetables, olives, nuts, honey and crackers

## CARVING STATION **Market Price + Attendant Fee**

- Herb Crusted Beef Tenderloin**  
\* PRICING BASED ON MARKET
- Herb Roasted Turkey Breast** Dijon, Mustard, Herb Mayonnaise

- Roasted Prime Rib** Horseradish cream, Herb Aioli, Rolls  
\* PRICING BASED ON MARKET

# PROTEINS

## Market Priced

### SEAFOOD

#### **Low Country Shrimp & Grits**

Neuskie bacon, okra & tomato with creamy grits

#### **Creole Mahi Mahi with tasso ham cream**

**GF** **Cedar Plank Salmon** Choice of Shitake Corn Relish, brown sugar crusted, lemon herb beurre blanc, peach salsa

**Seared Salmon** Served with lemon dill beurre blanc

**Shrimp Scampi** Sautéed shrimp, onions, garlic, tomatoes, and crushed red pepper tossed in a white wine, lemon, and butter sauce. Served over linguine pasta. This is mildly spicy.

**Blackened Flounder** Served with carmalized shallot and apricot glaze

**North Georgia Trout** served with smoked pecan beurre blanc

**Smoked Chicken** with corn relish

**1886 Low Country Shrimp & Grits** Creamy grits served with a tomato and okra stew and shrimp. Like 1885 but better.

**Shrimp De Jonghe** A Chicago Italian dish-broiled shrimp mixed with delicious herbs and spices and topped with a parmesean cracker crust.

**Seared Pacific Sea Bass** Served with bacon & tomato jam

**Grilled Swordfish** Served with watermelon pico de gallo

**Bronzed Chilean Sea Bass** served with champagne mascerated melon salad (\$\$\$)

**Seafood Fra Diavlo** Shrimp, Mussels, Calamari

### CHICKEN

**GF** **Sweet Tea Brined Chicken** served with an apple compote

**Chicken Provincial** Fresh herbs, olives and capers

**Prosciutto Wrapped Chicken (\$\$\$)** stuffed with herb goat cheese

**Chicken Francese** Egg battered chicken breast pan sautéed with a white wine & lemon sauce

**Chicken Picatta** Angel Hair Pasta, Lemon Zest

#### **Creamy Tuscan Chicken**

Spinach, Tomatoes, Onions, Garlic, Herbs, Tuscan Cream Sauce, Linguine

**Herb Crusted Chicken** with lemon beurre blanc

**Chicken Imperial** Seared chicken topped with a crab soufflé with hollandaise sauce

**Chicken Marsala** Pan seared chicken breast served with our homemade marsala sauce which includes seasoned mushrooms, onions, and fresh garlic sautéed in a sweet marsala wine

**Chicken Margarita** Pan seared chicken breast with sautéed basil leaf and tomatoes topped with provolone cheese, onions, and garlic

#### **Chicken Penne a la Vodka**

Seared Chicken over Penne Pasta with a Spicy Vodka Sauce, Balsamic Drizzle. Very spicy.

**Chicken Roulade** Stuffed with sausage & apples covered in apple cider cream

**GF** **Bourbon Glazed Chicken** With carmalized onions & mushrooms

**Chicken Alfredo** Chicken Breast, Alfredo sauce, & mozzarella cheese

**Chicken Parmesaen** Served in a tray pan

**Chicken Saltimbocca** Pan seared chicken breast with seasoned prosciutto ham & mozzarella cheese sautéed in white wine, sage and caper demi glace, roasted tomatoes

### BEEF

**GF** **Steak Au Poivre** Carved steak with traditional brandied peppercorn demi

**GF** **Braised Short Rib** served with a vegetable ragu

#### **Carved Center Cut Beef Sirloin\***

Served with goat cheese potato hash, rosemary & brandy glazed mushrooms

**GF** **Traditional Steak Diane** Carved and served with classic cognac dijon cream

**Blackened Soft Ball Cut Sirloin** With micro pico de gallo, creme fraiche, raspberry chipotle chulis, served on black bean bruschetta

**Carved Brasstown Beef NY Strip Steak** Pan seared steak optionally served with truffled fingerling potatoes, mushroom confit, bordelaise

**Black & Bleu Carved Hanger Steak** Blackened with gorgonzola butter

**GF** **Carved London Broil** with mushroom demi glace

**Bone-in Certified Angus Beef New York Strip** can be served with Garlic Smashed Potatoes, Broccoli, Bordelaise

\* This Price Sells Itself!!!

## VEGETABLES \$3-\$4 PER PERSON

**GF Df** **Oven Roasted Hawaiian Vegetables**

**Vegetable Escabeche**

**GF Df** **Roasted Root Vegetables** Served with a maple balsamic gastrique

**Broccoli & Aged Cheddar**

**Casserole** Served with onions, broccoli, seasoned croutons baked in a cream sauce

**GF Df** **Glazed Mushrooms**

**Sautéed Spinach** With grape tomatoes and garlic butter

**Parmesan Crusted Asparagus**

**GF Df** **Glazed Carrots** Made with rosemary & honey

**GF Df** **Baby limas** Served in a bacon broth

**Three Cheese Garlic Califlower Gratin**

**Fluffy Sweet Potato Soufflé** With torched marshmallows

**Fresh Haricot Verts** With garlic butter

**GF Df** **Roasted Brussel Sprouts** With a balsamic glaze

**GF Df** **Assorted Grilled Vegetables** With fresh basil & balsamic glaze

## STARCHES \$3 - \$4 PER PERSON

**Loaded Smashed Potatoes** Sour cream, bacon & chives

**GF Gf** **Tomato Basil Couscous**

**Cappelinni Cacio y Pepe**

Parmesean & Black Pepper seasoned pasta

**GF Df** **Toasted Orzo Pilaf**

**Yuca with garlic sauce**

**Garlic Whipped Potatos**

**GF Df** **Creole Brabant Potatos** Cajun roasted potatos

**GF Df** **Mediterranean Couscous**

**Mac & Cheese Bar** Choose your toppings (blue cheese, bacon, chives, etc)

**Seasonal Risotto**

**Creamy Bacon Mac & Cheese**

**GF Df** **Herb Roasted Red Potatoes**

**Au Gratin Potatoes**

**GF Df** **Wild Rice Pilaf**

**Traditional Nashiki Rice** for plated only

## OTHER

**Italian Themed Food** Lasagna, pasta & sauce (marinara, tomato or alfredo);

**Taco Bar** Assorted proteins with rice and beans and various salsa's & toppings

**Southern BBQ Themed** House smoked BBQ feast with baked beans, cole slaw, mac & cheese, corn

## DESSERTS

**Dessert Shooters** 2 oz or 5 oz choice of key lime pie; chocolate mousse with caramel; Lemon blueberry crumble; cheesecake with fruit; Caramel apple pie; Peaches & cream; Raspberry cream; Banana pudding; Lime mascarpone cheesecake; Mint brownie; Oreo cheesecake; Peanut butter; etc

**Gourmet Cookies & Brownies** Dark Chocolate; chocolate chip; peanut butter; sugar cookies; macadamia nut; red velvet; snickerdoodles; oatmeal raisin; Pie bars, marshmallow crispy treat; Pecan shortbread; etc

**Gourmet Pies & Cakes**