

THE ANNEX  
PRIVATE PARTY MENU

**PLATTERS**

CHARCUTERIE BOARD  
PIMENTO CHEESE PLATTER  
GRILLED ASPARAGUS PLATTER  
CRAB CAKES  
LOBSTER POTATO CAKES  
SHRIMP COCKTAIL  
TOMATO MOZZARELLA SKEWERS  
SMOKED SALMON CUCUMBER BITES  
SHRIMP & GRIT BITES  
CRISPY PORK BELLY  
ARANCINI PLATTER

**HORS D'OEUVRES**

*(served with flat bread - assorted crackers - artisan bread)*  
SEAFOOD DIP  
SPINACH ARTICHOKE DIP  
PICO DI GALLO  
GRILLED CORN TOMATO FETA SALSA  
PIMENTO CHEESE  
TOMATO OLIVE TAPENADE  
MUSHROOM GOAT CHEESE DIP

**SALADS**

ARUGULA SALAD  
Candied pecans - balsamic - Granny Smith  
apples - blue cheese crumbles  
SOUTHERN CEASAR  
Pepper jack grits croutons - maple pepper  
bacon - grana Padana  
CHOPPED WEDGE  
Iceberg - tomato - bacon - Maytag blue  
cheese dressing - pickled onion

**ENTREES**

SALMON RISOTTO  
*sweet pea roasted tomato parmesan risotto, tomato fennel salad, yellow pepper coulis*  
SEAFOOD & GRITS  
*shrimp, scallops, sweet corn, house cured tomatoes, mushroom, maple bacon, pepper jack grits, scallions, gorgonzola*  
GRILLED RACK OF LAMB  
*roasted garlic, sweet pea puree, roasted fennel, baby yukon, cipolini onions, jus*  
SHRIMP & GRITS  
*sautéed shrimp, andouille sausage, smoked tasso ham gravy, pepper jack grits, green tomato relish*  
CHICKEN BOWTIE PASTA  
*choice of grilled chicken or shrimp, bowtie pasta, roasted tomatoes, bacon, artichokes, gorgonzola cream, basil*  
SHRIMP SUCCOTASH  
*marinated shrimp, lima beans, sweet corn, tomatoes, bacon, over grits, leek mustard jus*  
PORK TENDERLOIN  
*grilled pork tenderloin, mashed potatoes "WHEELS UP" BBQ sauce, succotash*  
LUMP CRAB CAKES  
*corn remoulade*  
HERB ROASTED BONE-IN CHICKEN BREAST  
*parmesan herb roasted, lemon caper butter, roasted potatoes*  
BLUE CHEESE CRUSTED SHORT RIBS  
*spinach blue cheese crusted, sour cream chive mashed potato, red wine shallot reduction*  
SALMON SALAD  
*salmon (on the side) mixed greens, roasted tomatoes, artichokes, feta, pine nuts, roasted garlic tomato vinaigrette*  
SEAFOOD PAELLA  
*pan seared salmon, shrimp, mussels, andouille, peas, tomatoes, saffron rice, roasted garlic aioli*

## SIDES

PARSNIP MASHED POTATOES  
CREAMED SPINACH  
ARUGULA SALAD  
CREAMED CORN & PARMESAN  
COLLARD GREENS  
BRUSSELS SPROUTS  
BAKED MAC & CHEESE  
ROASTED BEETS, PINE NUTS, & GOAT CHEESE  
LOBSTER MAC & CHEESE

## DESSERT

Berry Cobbler | Baileys Chocolate Pie | Layered Chocolate Mousse | Tiramisu

## DRINKS

### INCLUDED WITH EACH TIER:

water - soft drinks - coffee - 2 red wines & 2 white wines

**Beer & Liquor Also Available**

## ROOM RENTAL & DINING PRICING

### The Annex Rental

*\$200 non-refundable deposit to be applied towards the final bill.*

### The Annex + Glenwood Grill Rental

*\$500 non-refundable deposit to be applied towards the final bill.*

Requires a 1-month minimum notice; food & beverage total must be equal or greater than the average price of the daily sales on the reservation date.

### Dining Packages

*All tiers are served buffet style and include bread and butter, soft drinks, coffee, and water.*

#### Tier 1

*\$65 per person*

1 Hor D'oeuvre - 1 Entree - 1 Salad - 1 Side

#### Tier 2

*\$80 per person*

2 Hor D'oeuvres - 2 Entrees - 2 Salads - 2 Sides - 1 Dessert

#### Tier 3

*\$125 per person*

3 Hor D'oeuvre - 3 Entrees - 2 Salads - 3 Sides - 2 Desserts

*\*Cancelations made within one week of the scheduled event, will be charged 20% of the total bill.*