



Breakfast & Brunch Menu Samples

Continental Breakfast

Morning Glory or Blueberry Muffins

Apple Strudel

Croissants

Orange Juice or Fresh Fruit

Hot Breakfast

New - Individual Spinach Pockets, filled with Spinach, Scrambled Egg & Mozzarella Cheese

Fresh Breakfast Fruits

Mini Croissants & Blueberry or Mascarpone Muffins

Brunch Menu

Scrambled Egg Casserole with Cream Cheese & Dill

Smoked Salmon Filet with White Remoulade Sauce

Sliced Breakfast Smoked Ham, or Applewood Bacon or Country Sausage or Chicken Fingers

Southern-Style Grits or Hash Browns with Cheddar Cheese

Marinated Tomatoes & Asparagus

Assorted Breakfast Breads or Muffins and Mini Croissants with Butter and Jams

Fresh Breakfast Fruit with Yogurt and Granola for Topping

Chef Action Stations

Belgian Waffle Station

Warm Macerated Strawberries and Marshmallow Topping

Or Apple Compote with Cinnamon, Brown Sugar and Pecans Topping

Or Fresh Berries

With Maple Syrup, Sweetened Vanilla Cream & Whipped Butter

Southern-Style Sausage or Applewood Smoked Bacon or Chicken Fingers

Spinach and Egg with Mozzarella Cheese Pockets

Home Fried Potatoes

An Assortment of Breakfast Breads

Breakfast & Brunch Menu Prices range from \$8.00 per person to \$17.25 per person++

Hot & Cold Luncheon Menus

Cold Luncheon Buffet

Mesclun Salad

*Mixed Field Greens, Carrots, Shredded Red Cabbage, Tomatoes, Mushrooms,
and Sunflower Seeds, Parmesan Cheese with Our Balsamic Vinaigrette Dressing*

Pesto Crusted Chicken

Breast of Chicken Coated in Italian Basil Pesto & Sautéed

Pearled Israeli Couscous with Feta Cheese

And Roasted Grape Tomatoes

Yeast Rolls with Whipped Butter

Carrot Cake

with Toasted Nuts and Cream Cheese Frosting

Hot Luncheon Buffet

House Salad

*Romaine Lettuce with Cracked Black Pepper, Crumbled Blue Cheese,
Shredded Parmigiano-Reggiano Cheese and a Light Red Wine Vinaigrette*

Chicken Azalea

Southwestern Chicken with Red & Yellow Peppers and Red Onions

On a Bed of Penne Pasta with a Creamy Alfredo Sauce

Grilled Italian Vegetables

Garlic Toasted French Bread

Double Chocolate Cake

with Chocolate Raspberry Ganache Frosting

Specialty Sandwich Box Lunch

Turkey with Brie Cheese:

Sliced Roast Turkey, Balsamic Marinated Pimento, Thinly Sliced Brie Cheese

With Joe's Mustard on Ciabatta

With Zapp's Gourmet Chips and a Cookie or Brownie

*Luncheon Menu prices range from \$12.00 per person to \$21.00 per person for double
entrée++*



SEATED MEAL OPTIONS



Alesa G. McArthur, CMP
Director of Sales
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Seated & Served Double Entrée Sample Menus

Menu 1

Salad

*Fresh Tomato & Mozzarella Salad with Balsamic
Vinaigrette*

Entrée

***Chicken Duxelle Roulade
&
Roast Beef Tenderloin
Wild Mushroom Sauce***

*Served over a bed of **Boursin Mashed Potatoes***

Haricots Verts *Garnished with a Carrot Ring*

Fresh Baked Yeast Rolls with Butter Roses

Dessert

New Orleans Praline Cake with Caramel Glaze

\$38.00 Per Person

Seated & Served Dinner
Menu 2

Salad

*Mix Field Greens with Sundried Cranberries, Honey
Toasted Walnuts and Maytag Blue Crostini with Balsamic
Vinaigrette*

Entrée

*Pan Cooked Fillet of Key West **Yellow Tail Snapper**
With **Prime Rib**
Chive Butter*

*Over a Bed of **Horseradish Mashed Potatoes***

Grilled Asparagus

Assorted Rolls with Butter Roses

Dessert

*Jack Daniel's Chocolate Cake with
Bittersweet Chocolate Anglaise*

\$42.50 Per Person

***Seated & Served Dinner
Menu 3***

Salad

*Belgian Endive & Limestone Lettuce with Sundried
Cranberries, Spicy Pecans
Balsamic Vinaigrette*

Entrée

Grilled Filet of Beef Topped with Blue Cheese
&
Our Fresh Smoked ***Filet of Salmon***
Lobster Vanilla Sauce

*A Wedge of **Lyonnaise Potatoes***

Fresh Tomato Stuffed with Creamed Spinach

Yeast Rolls with Butter Roses

Dessert

*Flourless Chocolate Espresso Cake with
Fresh Whipped Cream & Berries*

\$40.00 Per Person

Extra Charges & Enhancements

<i>Captain</i>	<i>\$200.00</i>
<i>Service Staff</i>	<i>\$150.00 each</i>
<i>2 Servers for every 3-4 tables</i>	
<i>Chef/ Kitchen Staff</i>	<i>\$150.00 each</i>

Included:
Votive candles for seating tables
Iced Water and coffee service tableside

<i>China Place Settings</i>	<i>\$3.50 Per Person</i>
<i>With Silver place settings, cloth napkins</i>	

<i>Seating Table Linens</i>	<i>\$15.00 each and up</i>
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<i>GA Sales Tax</i>	<i>8%</i>
<i>Unless tax exempt</i>	

<i>Service Charge</i>	<i>15%</i>
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