

menu



BUFFETS

Includes coffee, decaf, tea, rolls and butter

SOUTHERN FLAIR

Local Lettuce, Radish, Tomatoes, Cucumbers, Buttermilk Herb Dressing
Cabbage Collard Slaw with Heirloom Carrot, Celery Seed Vinaigrette
Pepper Crusted Pork Shoulder, Pork Broth, Roasted Onions
Buttermilk Fried Chicken, Spiced Honey
Creamy Three Cheese Macaroni with Buttered Cornbread Topping
Braised Collards with Local Smoked Ham Hock, Bone Broth
Yeast Rolls with Whipped Butter
Banana Pudding "IN A JAR" - Mason of Course!
Hummingbird Cake with Brulee Pineapple, Cream Cheese Icing
Chocolate Peanut Butter Pie

SOUTH OF THE BORDER

Black Bean Soup, Avocado Crème Fraiche
Crisp Romaine, Roasted Peppers, Crispy Tortilla with Roasted Red Pepper
Vinaigrette
Citrus Marinated Chicken with Mojo Orange Vinaigrette
Slow Cooked Pork Barbacoa, Ancho Chili Jus
Roasted Sweet Potatoes, Poblanos, Queso Fresco
Frijoles Charros with Chorizo
Tomato Cumin Rice
Warm Soft Flour Tortillas
Sopapillas, Mezcal Caramel Sauce
Citrus Flan Parfait, Candied Citrus
Dark Chocolate Chili Torte

MEDITERRANEAN

Spinach & Lentil Soup
Artisan Baby Greens, Cucumber, Red Onions, Marinated Feta, and Tomato with
Tahani Garlic Dressing
Vegetable Salad, Sundried Tomato, and Chickpeas
Lemon Chicken with Saffron, Tomato Sauce
Seared Salmon with Olive Relish, Dill
Almond Orange Rice Pilaf with Golden Raisins
Roasted Eggplant, Parsley, Lemon and Olive Oil
Warm Flatbreads
Honey Cake with Toasted Almonds and Dried Strawberries
Baklava Cheesecake with Orange Vanilla Syrup and Crispy Phyllo Garnish

TUSCAN

Tuscan Kale Ribollita Soup
Rucola e Parmigiano Salad - Arugula, Shaved Parmesan and Lemon Vinaigrette
Seared Chicken Piccata, White Wine, Capers, Herbs and Shallots
Orecchiette Pasta Florentine, Roasted Garlic Tomato Sauce, Fresh Mozzarella
Braised Short Rib Ragout with Wild Mushrooms
Baked Polenta with Gorgonzola
Roasted Broccolini with Toasted Pine Nuts
Chocolate Hazelnut Torte, Macerated Dried Fruit
Vanilla Pana Cotta with Raspberries and Honey
Chocolate and Pistachio Biscotti

All menus are prepared at a required minimum of 30 people and include 1.5 hours of service.

Please see the Food & Beverage Policies page for further details on service times, guarantees, and attendant requirements.

Please see our Farm Fresh page for details on the local farmers and craftsmen who provide many of the items sourced in this menu.

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EAST MEETS WEST

Chicken Soup with Lemongrass, Ginger and Wontons
Bok Choy, Carrot and Collard Green Slaw, Sesame Dressing
Sambal Lime Chicken with Peppers
Hoisin Glazed Flat Iron with Mushrooms
Vegetable Stir Fried Rice
Miso Honey Glazed Carrots
Kung Pao Brussel Sprouts with Chiles
Green Tea and Lemongrass Pound Cake
Coconut Rice Pudding

AMERICAN SPLENDOR

Sweet Potato and Corn Chowder
Baby Iceberg Wedge, Marinated Tomatoes, Blue Cheese
Cucumber Salad, Red Onion, Roma Tomatoes, Mint, Red Wine Vinaigrette
Roasted Chicken with Charred Radicchio, Fennel, Chicken Jus
Cornmeal Crusted Grouper with Tomato Gravy
Slow Roasted Prime Rib, Red Wine Sauce, Horseradish
Roasted Baby Potatoes, Fresh Herbs and Onion Jam
Creamed Kale Gratin with Parmesan Breadcrumbs
Bourbon Apple Cobbler
Vanilla Crème Brulee Tartlet
Dark Chocolate Mousse Cake with Cherry Compote

LOW COUNTRY

Roasted Tomato Crab Bisque
Local Greens with Cucumber, Cornbread Crouton, Radish, and Buttermilk Vinaigrette
Fried Green Tomatoes, Goat Cheese Fondue
Slow Roasted Beef Brisket with Molasses BBQ Sauce
Southern Fried Chicken, Roasted Garlic Honey Drizzle
Frogmore Stew, Seasonal Seafood, Shrimp, Corn and Potatoes
Baked Stone Ground Cheese Grits
Southern Style Green Beans with Black-Eyed Peas, Smoked Bacon
Braised Tomatoes and Okra
Coconut Cake with Coconut Cream
Chocolate and Banana Cheesecake
Rum Bread Pudding
Biscuits and Corn Bread

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