

PayneCorley HOUSE

Afternoon Menu & Beverage Selections



Please add 21% Taxable Service Charge and Applicable Sales Tax (Menu vs. 11.21)

Beverage Menu

Non-Alcoholic Bar Packages

Coke, Diet Coke, Sprite, Ginger Ale
Lemonade, Sweet And Unsweet Tea

\$6 per Guest Afternoons (3.5 Hours)
\$7 per Guest Evening (4 Hours)
(\$100 Bartender Fee Per 75 Guests)

Non-Alcoholic Bar Add-On's

Sparkling Berry: Cranberry, Mixed Berry, Lemon-Lime and Honey \$2

Citrus Fruit Punch: Pineapple, Orange, Lemon-Lime, Ginger \$2

Sparkling Minted Lemonade: Club Soda, Mint Simple Syrup, Lemonade \$2

Made To Order Italian Sodas \$2

Beer and Wine Packages

All Packages Include Soft Drinks, Juices And Bartender Fees

House Selections

Bud Light
Michelob Ultra
Yuengling

House White
House Red
House White Zinfandel

\$19 per Guest For Afternoon Events (3.5 Hours)
\$22.5 per Guest For Evening Events (4 Hours)
\$65 per Guest For Each Additional Hour

Premium Selections

Bud Light
Michelob Ultra
Yuengling
Sweetwater 420
Sam Adams Lager
Jekyll H.D.D. IPA

William Hill Chardonnay
William Hill Cabernet Sauvignon
Ponzi Pinot Grigio
House White Zinfandel
Sparkling Wine

\$24 per Guest For Afternoon Events (3.5 Hours)
\$28 per Guest For Evening Events (4 Hours)
\$5 per Guest For Each Additional Hour

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Full Bar Packages

House Selections

Includes House Beer & Wine Selections

Mixers Include Soft Drinks, Juices, Tonic, Club Soda, Lemons And Limes

Seagrams Vodka
House of Stuart Scotch

Ron Rico Rum

Seagrams Gin
Jim Beam Bourbon

\$ 24.5 per Guest For Afternoon Events (3.5 Hours)

\$28 per Guest For Evening Events (4 Hours)

\$7 per Guest For Each Additional Hour

Premium Selections

Includes Premium Beer & Wine Selections

Mixers Include Soft Drinks, Juices, Tonic, Club Soda, Lemons And Limes

Tito's Vodka
Jack Daniels Whiskey

Crown Royal Whiskey
Chivas Regal Scotch

Bombay London Gin
Bacardi Rum

(Premium Liquor May Only Be Added To The Premium Beer And Wine Package)

\$31 per Guest For Afternoon Events (3.5 Hours)

\$35 per Guest For Evening Events (4 Hours)

\$8 per Guest For Each Additional Hour

Super Premium Selections

Includes Premium Beer & Wine Selections

Mixers Include Soft Drinks, Juices, Tonic, Club Soda

Margarita Mix, Bloody Mary Mix, Bitters, Olives And Celery

Jack Daniels Whiskey
Crown Royal Whiskey
Glenlivet Scotch
I.W Harper Bourbon Whiskey
Tito's Handmade Vodka
Absolut Vodka

Bombay Sapphire Gin
Baily's Irish Cream
Captain Morgan Rum
Bacardi White Rum
Patron Silver Tequila
Dry Vermouth

(Super Premium Liquor May Only Be Added to the Premium Beer And Wine Package)
(Not Available For "On Consumption or Cash Bar")

\$39 Per Guest For Afternoon Events (3.5 Hours)

\$43 per Guest For Evening Events (4 Hours)

\$10 per Guest For Each Additional Hour

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Consumption Bar

Fee Of \$100 Per Bartender Per 75 Guests
(2) Drink Cost Deposit Per Guest
Balance Due at the Conclusion of Event

Bud Light	\$5		
Michelob Ultra	\$5	House Wines	\$6
Yuengling	\$5	William Hill Chardonnay	\$8
Sweetwater 420	\$6	William Hill Cabernet	\$8
Sam Adams Lager	\$6	Ponzi Pinot Grigio	\$8
Jekyll H.D.D. IPA	\$6	Sparkling Wine	\$6
Seagrams Vodka	\$7	Ron Rico Rum	\$7
House of Stuart Scotch	\$7	Jim Beam Bourbon	\$7
Tito's Vodka	\$9	Bacardi White Rum	\$8
Jack Daniels Whiskey	\$9	Seagrams Gin	\$7
		Bombay London Gin	\$8
		Crown Royal	\$9
		Chivas Scotch	\$9

A deposit per guest will be collected for a bar based on consumption when final payment is received. A credit card MUST be on file for any overage and will be billed after the event.
If the actual consumption is less than the deposit collected then a refund will be given.

Beer & Wine Bar Deposit -\$12/pp
Full Bar Deposit -\$15/pp

Signature Drinks

Create A Signature Drink For Your Event! Give it a name and call it your own and our staff will happily butler pass your selection during the cocktail hour or served throughout your event.

Price Based On Cocktail Selections

Deluxe Coffee Bar

Offer Your Guests A Sweet Ending To Your event. Our Deluxe Coffee Bar Includes:
Whipped Cream, Chocolate Shavings, Cinnamon Sugar And Assorted Flavored Syrups
\$2.50 Per Guest

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Bar Policies

The Georgia State Liquor Commission Regulates The Sale And Service Of All Alcoholic Beverages. The Payne-Corley House And It's Staff Are Responsible For Administration Of These Regulations And Take The Responsibility Very Seriously.

- ☛ All beverage service must be coordinated and supplied by Payne-Corley House.
- ☛ The Payne-Corley House has a zero tolerance for under age drinking. Client and their guests that supply alcohol to under age guests will be held responsible.
- ☛ No beverages may be brought on property by any guest. This policy is **STRICTLY** enforced and violation of this policy will not be tolerated.
- ☛ All wine, beer and spirit service will conclude (15) minutes prior to scheduled event ending time.
- ☛ No "Last Call" will be offered.
- ☛ Pre-Event Beverages may be offered to the wedding party only prior to the start of the ceremony. Your Event Specialist will coordinate and monitor.
- ☛ Bartender fee included with purchase of a package bar. Bartender fee of \$100 per bartender will be added to bars based on consumption and to cash bars. (1) bartender is required per (75) Guests for a bar based on consumption and (1) bartender per (50) guests is required for a cash bar.
- ☛ Bar packages must be purchased for the **TOTAL** number of guests in attendance. Final counts may be given for guests under 21. Non Alcoholic Bar Pricing will be charged for each guest under 21 for soft drinks.

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Cocktail Hour Selections

Passed Hors d'oeuvres

(Pricing is Per Piece. Minimum Order of 50 Pieces of Each Per Item.)

Chilled

- Hummus, Feta And Olive, Cucumber Cup \$2.5 v/gf
- Dill Chicken Salad on Mini Croissant \$2.75
- Mini Pimento Cheese Sandwich \$2.5 v
- Seared Tuna Loin, Soy Cucumber Salad "Spoon" \$3
- Herb Goat Cheese Profiterole \$2.5 v
- Tomato and Roasted Garlic Bruschetta with Basil Essence \$2 v
- Roasted Beet, Goat Cheese, Orange Marmalade, Crouton \$3 v
- Hardwood Smoked Salmon on Baguette Crouton, Pommery Mustard \$2.5
- Avocado Toast, Marinated Tomato \$3 v
- Spiced Boiled Peanut on Celery \$2 v/gf
- Southern Egg Salad Profiterole \$2.25 v
- Mini Caprese Skewer, Basil Puree \$3 v
- Pecan Chicken Salad in Phyllo Tart \$3

Hot

- Marinated Chicken " Souvlaki" Kabob, Tzatziki Sauce \$2.5 gf
- Spinach and Goat Cheese Wellington \$2.5 v
- BBQ Pork and Roasted Corn Hand Pie \$2.5
- Baby Shrimp and Grilled Pepper Quesadilla, Lime Sour Cream \$2.75
- Chicken and Waffle, Maple, Hot Sauce \$2.5
- Diver Scallop Wrapped in Smoked Bacon, Red Pepper Coulis \$4
- Tomato Bisque Shooter, Mini Grilled Cheese \$2.5
- Meatloaf Ball, BBQ Glaze \$2.5
- Filet Mignon and Blue Cheese Turnover \$2.75
- Teriyaki Glazed Beef Tenderloin Satay \$3.25
- Miniature Loaded Twice Baked Potato \$2.5 gf
- Miniature Pimento Cheese Twice Baked Potato \$2.5 v/gf
- *Herb Roasted Baby Lamb Chop, Dijon Mustard Aioli \$5
- Bacon Wrapped Gulf Shrimp, Spicy Pineapple Chutney \$3 gf
- Sesame Salmon Satay, Coconut Thai Curry \$2.5

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Afternoon Brunch

\$28.00 per guest
(1) Station Attendant at \$75

Assorted Fruit Danish and Muffins

Seasonal Fresh Fruit Salad

Broccoli- Pasta Salad with Raisins, Sweet Onion Dressing

Classic Caesar Salad, Garlic Croutons

Country Scrambled Eggs

Smoked Bacon and Sausage Patties

Country Potatoes with Sauteed Peppers and Onions

Carving Station

Brown Sugar Smoked Ham, Honey Mustard

Yeast Rolls

OR

Molasses Glazed Pork Loin, Bourbon Mustard

Freshly Brewed Regular and Decaffeinated Coffee

Iced Sweet Tea

Substitute for Scrambled Eggs:

* Classic Eggs Benedict

Canadian Bacon, English Muffin, Lemon Hollandaise

\$3

* Omelet Station

Cheddar and Swiss Cheese, Mushrooms, Peppers, Tomatoes, Scallions, Ham, Bacon, Onions and Herbs

\$8

\$75 Attendant Fee (1 per 50 guests)

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Brunch Enhancements

Menu Enhancements::

Pecan Crusted Chicken, Madeira Jus
\$5 per guest

Bagels & Smoked Atlantic Salmon
Sliced and Displayed with Capers, Chives, Cream Cheese
\$8

Creamy Southern Style Grits Bar
Cheddar Cheese, Smoked Bacon, Country Sausage, Sauteed Peppers, Scallions
\$3 per guest

Southern Style Sautéed Shrimp and Grits
Smoked Bacon, Cajun Seasoning, Bell Pepper and Scallions
\$8

\$75 Attendant Fee Required

Waffle Station
Belgian Waffles, Fresh Berries, Toasted Pecans, Maple Syrup, Chocolate Shavings, Whipped Cream
\$5

Bananas Foster French Toast
Powdered Sugar, Cinnamon Butter
\$4

Biscuit Bar
Buttermilk Biscuits
Sausage Gravy, Cheddar Cheese, Assorted Jellies, Honey Butter, Pimento Cheese
\$4

Bottomless Mimosa Package

Sparkling Wine, Orange Juice, Cranberry Juice

Coke, Diet Coke, Ginger Ale, Sprite

Sweet & Unsweet Tea

\$17.50 per person
(Bartender Fee Included)

Afternoon Buffet

(Designed for a Minimum of 50 Guests)

\$32 Per Person

\$75 Attendant Fee

SALADS:

Select One

Traditional Caesar, Homemade Garlic Croutons,
Parmesan Dressing

Asian

Fried Wonton, Julienne Peppers, Onions, Peanuts, Romaine, Mandarin Ginger Dressing

Cranberry Romaine

Crumbled Blue Cheese, Toasted Pecans, Bermuda Onions, Creamy Poppy Seed Dressing

Baby Spinach

White Mushrooms, Bacon, Red Onions, Balsamic Emulsion

Select One

Broccoli-Pasta Salad Raisins, Sweet Onion Dressing

Chilled Green Beans, Toasted Almonds, Balsamic Emulsion

Mediterranean Vegetable and Chickpea, Citrus-Mint Vinaigrette

Roma Tomatoes, Cucumbers, Goat Cheese Balsamic Vinaigrette

Red Bliss Potato Salad Smoked Bacon, Black Pepper Mayo

Country Greek

Diced Feta Cheese, Cucumber, Olives, Tomato, Lemon Oregano Vinaigrette

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PASTA

Select One

Rotini Pasta, Grilled Chicken
English Peas, Caramelized Onions
Garlic Cream

Creamy Mac & Cheese
Elbow Macaroni, Sharp Cheddar
Parmesan Paprika Crust

Penne Pasta, Italian Sausage
Baby Spinach, Parmesan, Spicy Marinara

Baked Three Cheese Pasta
Ricotta, Mozzarella, Parmesan
Tomato-Basil Sauce

SIDES

Select One

Roasted Garlic Mashed Potatoes
Vanilla Scented Sweet Potato Mash
Brown Rice Cranberry Pilaf

Herb Roasted Red Bliss Potatoes
Hoppin' John
Jasmine Rice

ENTREES

Select Two

\$75 Attendant Fee for a Carved Selection

Roasted Chicken Marsala, Mushrooms, Herbs
Cajun Seared Chicken, Creole Shrimp Cream
Pecan Crusted Chicken, Madeira Jus
Ginger-Garlic Glazed Pork Loin, Asian BBQ

Roasted Chicken, Chimichurri Sauce
Herb Roasted Salmon, Mustard Beurre Blanc
Sesame Seared Salmon, Ginger-Soy Cream

Chef Carved

Molasses Glazed Pork Loin, Bourbon Grain Mustard

Brown Sugar Smoked Ham, Peach Chutney and Honey Mustard

Roasted Maple Glazed Turkey Breast, Cranberry Orange Chutney and Traditional Gravy

Carving Upgrades

Herb Rubbed Whole Prime Rib Madeira Thyme Jus
\$10/12

Whole Roasted Beef Tenderloin, Mustards and Creamy Horseradish
\$10/12

Grilled Light Smoked Beef Flank Steak, Chimichurri Sauce
\$6/8

Plated Menus

*Pricing Includes Freshly Baked Rolls and Butter,
Freshly Brewed Regular, Decaffeinated Coffee and Iced Tea*

SOUP

She Crab Bisque
Roasted Peppers & Crabmeat
\$7

Creamy Baked Potato
Cheese & Green Onion
\$6

Tomato Basil Bisque
Basil Pistou
\$6

Roasted Mushroom Puree
Chive Cream
\$7

French Onion
Gruyere Crouton
\$7

KNIFE & FORK SALADS

Heart of Romaine
Tomato, Feta Cheese, Cucumber, Kalamata
Olive, Marinated Onion
Lemon Oregano Vinaigrette
\$9

Cucumber Tied Field Greens
Goat Cheese, Tomato
Candied Walnuts, Basil Baguette Crisp
Emulsified Sherry Vinaigrette
\$9

The Wedge
Iceberg Lettuce, Crumbled Blue Cheese
Smoked Bacon, Roasted Roma Tomato
Blue Cheese Vinaigrette
\$10

Mixed Field Greens Bundle
Toasted Pecans, Diced Cucumber,
Blue Cheese, Basil Baguette Crisp
Herb Maple Vinaigrette
\$9

FRESHLY DRESSED SALADS

Traditional Caesar Salad
Homemade Croutons, Parmesan Cheese
Garlic Dressing
\$7

Baby Mesclun Greens
Diced Tomato and Cucumber
Dried Cranberries, Balsamic Emulsion
\$7

Baby Spinach
Dried Cranberry, Red Onion
White Mushrooms, Danish Blue
Balsamic Vinaigrette
\$7

Strawberry-Romaine
Toasted Pecan, Blue Cheese
Poppyseed Dressing
\$8

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ENTREES

Pricing is Based on a Set Menu for All Guests. Pre-Selected and Day of Entree Choice are Available.

Poultry

Five Spice Duck Breast
Sweet Chili, Red Onion Marmalade
\$29

Pecan Crusted Chicken Breast
Madeira Jus
\$26

Parmesan Crusted Chicken Breast
Balsamic Tomato Jus
\$26

Chicken Stuffed with Spinach and Peppers
Tomato Basil Marinara
\$27

Sauteed Chicken Scallopini
Lemon Caper Chicken Jus
\$26

Cajun Spiced Chicken Breast
Creole Shrimp Sauce
\$28

Chicken "Greco"
Filled with Feta, Spinach
Sun Dried Tomatoes
Lemon Crema
\$27

Vegetarian

Roasted Vegetable Strudel
Red Pepper Coulis
\$24

Seared Gorgonzola Polenta Cakes
Sautéed Spinach, Balsamic Reduction
\$24

Fish

Cod "Provençal"
Lemon Beurre Blanc
\$27

Herb Crusted Atlantic Salmon
Mustard Beurre Blanc
\$27

Grilled Shrimp Skewers
Teriyaki Glaze
\$25

Sautéed Atlantic Salmon
Shrimp Beurre Blanc
\$28

Grilled 7oz. Mahi Mahi
Lemon-Tomato Gremolata
\$28

Potato-Horseradish Crusted Salmon
Herb Cream
\$28

Scallop & Shrimp Brochettes
Bacon Scallion Compot, Pernod Cream
\$31

Sesame Seared Tofu
Thai Curry Vegetables
\$24

Grilled Marinated Portobello Mushrooms
Kale Infused Quinoa, Basil Oil
Tomato Fondue
\$24

Roasted Cauliflower Steak, Sauteed Potato and Onion
Madras Curry Sauce
\$25

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Meats

- *Blue Cheese Crusted Beef Tenderloin
Madeira Jus
\$42
- *Grilled 12 oz New York Steak /gf
Peppercorn Sauce
\$36
- *Seared 7 oz Filet Mignon /gf
Red Wine Herb Jus
\$41
- *Roasted Beef Tenderloin /gf
Bacon-Mushroom Compote
\$42
- Braised Beef Short Rib /gf
Port Essence
\$46
- *Roasted Pork Tenderloin /gf
Green Apple Chutney, Demi Glace
\$28
- *Provençal Crusted
New Zealand Lamb Rack
Rosemary Jus
\$40

Combination Entrées

- Roasted Chicken Breast
and Herb Salmon
Balsamic Scented Jus
\$32
- 5 oz Filet Mignon /gf
and Roasted Chicken Breast
Au Poivre
\$41
- Marinated Pork Tenderloin /gf
and Grilled Shrimp Skewer
BBQ Glaze
\$33
- 5 oz Filet Mignon /gf
and Seared Salmon
Cabernet Jus
\$42
- Beef Tenderloin /gf
and New Orleans BBQ Shrimp
\$44

Sides

All Entrees Served With Seasonal Vegetables and Selection Of Side.

*For Pre-Selected Entrees Please Choose the Same Side for All Guests.
Our Chef will be Happy to Assist You in Making Your Selection*

Included Selections

- Vanilla Scented Sweet Potato Mash
- Spinach Duchess Potato
- Grilled Corn & Cheese Grit Cake
- Roasted Garlic Mashed Potato
- Scallion Mashed Potato
- Herb Parmesan Polenta Cake

Upgrades + \$2

- Herb Risotto
- Braised Fondant Potato
- Loaded Twice Baked Potato
- Parsley Chateau Potatoes
- Roasted Vegetable Quinoa Pilaf
- Confit Sweet Potatoes

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Strolling Reception

\$35.00 per Guest

Attendant Fees of \$75 Each are Required for All Stations

Menu Price Includes Your Choice of:

Two Displayed Items, Two Action Stations and One Carving Station with Accompaniment

Our Strolling Reception Menus Provide an Interactive Dining Experience for your Guests to Encourage Mixing & Mingling Throughout the House and Grounds

DISPLAYED SELECTIONS

Select Two

Imported & Domestic Cheeses

French Brie, Swiss, Goat Cheese,
Aged Cheddar, Asian Sweet Chili Brie,
Pepper Jack, Danish Blue, Havarti,
Fruit Preserves, Dried Fruits and Nuts,
Toasted Baguette and Crackers

Seasonal Fresh Fruit

Sliced Pineapple, Cantaloupe,
Honeydew, Watermelon,
Strawberries, Grapes

Trio of Hummus

Traditional, Black-eyed Pea
Roasted Red Pepper
Pita Chips and Bread

Warm Baked Brie with Berry Compote

French Bread

Pimento Cheese Trio

Traditional, Bacon and Pepper Jack
White Bread and Celery

Crudites

Celery, Broccoli, Cauliflower, Peppers,
Zucchini, Squash
Curried Buttermilk, Buttermilk Ranch and Blue
Cheese Dressing

Bruschetta

Classical Tomato and Basil Garlic,
Roasted Red Pepper and Tomato,
Grilled Green Tomato,
Basil Toast, Baguette, Fresh Parmesan

Southern Dippers

Boiled Peanut Hummus, Pimento Cheese,
Loaded Ranch Bacon Dip
Celery, Bread, Carrot Sticks

Spinach and Artichoke Dip

Tortilla Chips & Baguette

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ACTION STATIONS

Select Two

Requires Attendant at \$75 each

Spring/Summer Salads

Strawberry-Romaine Salad, Blue Cheese, Red Onions, Pecans, Poppyseed Dressing

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Ripe Watermelon and Feta, Arugula, Lemon-Basil Emulsion

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Southern Marinated Tomato & Vidalia Onion, Sweetened White Vinaigrette

Fall/Winter Salads

Baby Spinach Salad, White Mushrooms, Bacon, Red Onion, Balsamic Emulsion

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Apple-Walnut Salad, Smoked Bacon, Sherry Vinaigrette

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Country Greek, Diced Feta, Cucumber, Olives, Tomato, Lemon-Oregano Vinaigrette

Slow Cooked Sliders

BBQ Braised Beef, Crispy Fried Onions, Pickles, Yellow Mustard

Roasted Corn, Red Pepper Cabbage Slaw

DIY Ramen Station

Hot Chicken Broth, Ramen Noodles

Carrot, Scallion, Sprouts, Asian Greens, Cilantro, Boiled Eggs, , Lime, Sauces, Chopped Sticks,

Asian Soup Bowls & Spoons

Sauteed Gnocchi

Smoked Prosciutto, Baby Spinach, Tomato, Roasted Mushroom, Crushed Walnut Tomato Crema,

Arugula Salad, Parmesan, Fresh Lemon

Mac & Cheese

Creamy Mac & Cheese, Buffalo Chicken, Pulled Pork, Shredded Cheese, Bacon, Green Onions,

Sautéed Peppers, Caramelized Onions

Dim Sum

Pork & Shrimp Dumplings, Veggie Pot Stickers in Steamer Baskets

Soy Dipping, Sweet Chili & Peanut Sauces

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All-American

Classic Mini Beef Burgers, American Cheese, Pickles, Yellow Mustard
Chopped Iceberg Salad, Tomatoes, Bacon, Blue Cheese Vinaigrette

Lettuce Wraps

Romaine Leaves & Bibb Lettuce Ginger Scented Minced Chicken, Teriyaki Ground Beef Julienne
Carrot, Green Onion, Sprouts, Assorted Asian Sauces

Cup of Soup

Chicken and Sausage Gumbo, White Rice

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Tomato- Basil Bisque, Grilled Cheese

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Creamy Potato, Smoked Bacon, Cheddar

Street Taco Station

Soft Corn and Flour Tortillas, Chipotle Braised Chicken, Pickled Vegetables, Queso Fresco,
Minced Onion, Tomato, Cilantro, Limes, Avocado Sauce, Salsa Verde

Action Station Upgrades

Price Listed to Upgrade One of Your Action Stations

Requires Attendant at \$75 each

Southern Style Shrimp and Grits

Smoked Bacon, Creole Seasonings, Bell Pepper and Scallions
\$5 per Guest

DIY Chinese Take Out Box

Wok Fried Chicken, Jasmine Rice, Lo Mein Noodles, Stir-Fry Veg, Chopped Peanut
Green Onion, Crispy Chow Mein, Assorted Sauces & Chopsticks
\$3 per Guest

Sauteed Crab Cakes

Rémoulade Vinaigrette, Scallion Salad
\$9 per Guest

CARVING STATION

Select One

Requires Attendant at \$75

Spiced Pork Loin, House BBQ Sauce

Brown Sugar Glazed Smoked Ham, Peach Chutney and Honey Mustard

Baked Salmon and Spinach Wellington, Citrus Beurre Blanc

Roasted Maple Turkey Breast, Cranberry-Orange Chutney and Traditional Gravy

Roasted Vegetable Strudel, Goat Cheese, Red Pepper Coulis

*Molasses Glazed Pork Loin, Bourbon-Glazed Mustard

Carving Upgrades

Price to Substitute for the Included Station / Price to Add as a Second Carved Item

Herb Rubbed Whole Prime Rib
Madeira Thyme Jus
\$10/12

Roast Leg Of Lamb
Dijon Lemon Demi
\$6/8

Whole Roasted Beef Tenderloin
Mustards and Creamy Horseradish
\$10/12

Grilled Light Smoked Beef Flank Steak
Chimichurri Sauce
\$6/8

Bacon Wrapped Beef Tenderloin
Black Pepper Bourbon Sauce
\$11/13

Marinated Tri Tip
Housemade BBQ
\$6/8

Accompaniments

Carving Stations Served with Rolls and Butter and One Accompaniment

Roasted Garlic Mashed Potato
Classic Rice Pilaf
Ham Bone Grits with Cheddar

Vanilla Scented Sweet Potato Mash
Herb Roasted Red Bliss Potato
Roasted Corn Casserole

Jasmine Rice
Savory Bread Pudding
Cranberry Brown Rice

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Dessert Stations

Minimum of 50 Guests

Displays

Dessert Buffet

Key Lime Pie, Mini Parfaits, Chocolate Cake
Cheese Cake, Seasonal Fruit Strudel
Miniature Crème Brulee, Butter Pecan Pie
Cookies and Brownie Truffles
\$12

Cookie Buffet

Chocolate Chip and Peanut Butter Cookies,
Sugar Cookies and Wafers
House Made Brownies
\$4.5

Fondue Station

White and Milk Chocolate Fondue
Pineapple, Strawberries, Pound Cake,
Oreo Cookies, Pretzel Sticks, Marshmallows,
Bamboo Skewers
\$6.5

Ice Cream Bar

Vanilla and Chocolate Ice Cream
Crushed Oreos, Pecans, M&M's, Sprinkles,
Chocolate, Strawberry, Pineapple Sauce,
Walnuts, Cherries & Whipped Cream
\$5.5

Action Stations

Bananas Foster

Fresh Bananas, Butter, Brown Sugar,
Spiced Rum Flambé, Vanilla Ice Cream
\$5

Peaches "Flambé"

Sautéed Southern Peaches,
Southern Comfort, Vanilla Ice Cream
\$5

DIY S'mores

Graham Crackers, Chocolate Chip Cookies and Oreos
Hershey Bars, Nutella, Chocolate Ganache, Marshmallows,
Mini Fire Pits and Skewers \$6

Apple Jack

Sautéed Granny Smith & Gala Apples
Jack Daniels Flambe, Brown Sugar Sauce
Vanilla Ice Cream
\$5

Balsamic Sautéed Strawberries

Strawberries, Aged Balsamic, Sugar,
Orange Zest, Vanilla Ice Cream
\$6