



CLASSIC FARE CATERING



MENU

Continental

*All breakfasts include freshly brewed coffee, tea and fruit juice.
Served Buffet Style for a maximum of two (2) hours.
Buffets serve a minimum of 25 guests.
Orders with less than 25 guests will be subject to a \$150 service fee.*

RISE AND SHINE 12.79

Locally Baked Bagels, Assorted
Regular and Lite Cream Cheese
Butter & Fruit Preserves

MORNING GLORY 14.89

Seasonal Fruit Salad,
Fresh Baked selections to include Petite Croissants
Butter & Fruit Preserves

JUMP START 16.49

Seasonal Fruit Salad
Locally Baked Bagels, Assorted
Regular and Lite Cream Cheese
Chef's Choice Fresh Baked selections
Butter & Fruit Preserves

Enhancements

*Enhancements require a minimum of 25 guests.
Breakfast enhancements must be purchased in conjunction with a breakfast package.*

GRITS BAR 5.79

Toppings include Mild Cheddar Cheese
Apple-Wood Bacon Bits

GREEK YOGURT BAR 4.89

Featuring Chobani Greek Yogurt, Vanilla
Toppings include Granola, Fresh Strawberries,
Mango and Dried Fruit

HOMEMADE OATMEAL BAR 4.79

Toppings include Fresh Cut Strawberries, Walnuts
Golden Raisins and Brown Sugar

CHALLAH FRENCH TOAST 4.69

Maple Syrup and Creamery Butter

TRADITIONAL BLINTZES 4.39

Served with Vanilla Peach Compote and Sour Cream



Enhancements....continued

Enhancements require a minimum of 25 guests.

Breakfast enhancements must be purchased in conjunction with a breakfast package.

BREAKFAST SANDWICHES AND WRAPS

English Muffin Breakfast Sandwich 4.29
Scrambled Eggs*, Canadian Bacon and American Cheese

Eggs Benedict 6.59
Poached Egg, Toasted English Muffin
Sautéed Spinach, Grilled Canadian Bacon
Hollandaise Sauce

BREAKFAST WRAP 5.49
Eggs*, Tomato, Baby Spinach
Caramelized Onion
Salsa Fresca and Sour Cream on the Side

DESIGN YOUR OWN - A LA CARTE ENHANCEMENTS

Enhancements require a minimum of 25 guests.

Breakfast enhancements must be purchased in conjunction with a breakfast package.

HOT – 2 pieces per Person

Apple-Wood Bacon 3.59
Turkey Bacon 3.59
Turkey Sausage Patty 3.59
Pork Sausage Link 3.59
Pork Sausage Patty 3.29

COLD – Per Person

Assorted Cold Cereal 5.49
Seasonal Fruit Salad 4.79
Fruit Kabobs 4.99, 25 Piece minimum
Cold Smoked Salmon Platter 13.59
Traditional Garnishes

FROM THE BAKERY – Per Dozen

Danish & Pastries 38.69
Coffee Cakes 38.69
Croissants, Butter & Fruit Preserves 34.79
Scones 36.29
Perfect Size Muffins 36.79
Krispy Kreme Glazed Doughnuts - 10 dz. minimum order 21.00
Locally Baked Bagels, Assorted 63.00
Accompanied with Regular and Lite Cream Cheese, Butter and Fruit Preserves

Chef's Suggestion

Mini Fried Apple Pies, Served Warm – 24 pieces per order 36.79
Sprinkled with Cinnamon Sugar

Plated

*All breakfasts include freshly brewed coffee, decaf, tea and fruit juice.
Orders with less than 25 guests will be subject to a \$150 service fee.*

SCRAMBLED EGGS* 21.89

Country Style Potatoes or Cheese Grits
Apple-Wood Smoked Bacon
Blistered Cherry Tomato
Fresh Baked Biscuit

Ask your Catering representatives for additional Plated Breakfast menu suggestions.

Hot Buffet Stations

*Buffets serve a minimum of 50 guests.
Orders with less than 50 guests will be subject to a \$150 service fee.
Served Buffet Style for a maximum of two (2) hours.*

*All stations serve a minimum of 50 guests and require an attendant or chef.
Attendant/Chef are staffed one per 100 guests and are available for \$150 per attendant, based on 4 hour maximum*

HOT BREAKFAST BUFFET 28.79

Seasonal Fruit Salad, Scrambled Eggs*,
Country Style Potatoes or Cheese Grits
Pork Sausage Links
Locally Baked Bagels, Assorted
Regular and Lite Cream Cheese
Fresh Baked selections from the Bakery
Butter & Fruit Preserves

CHEF PREPARED OMELETTE STATION 10.89

(Requires Attendant)
Eggs, Bell Pepper, Onion, Tomato,
Mushrooms, Baby Spinach, Apple-Wood Smoked Bacon
Mild Cheddar Cheese

Sweet and Salty

All prices are per person unless otherwise noted.

25 person minimum

Orders with less than 25 guests will be subject to a \$150 service fee.

BUILD YOUR OWN TRAIL MIX 7.59

Honey Roasted Pecans, Assorted Dried Fruits, Pumpkin Seeds, Toasted Almonds

SWEET AND SALTY 9.25

Freshly Prepared Chips, Mini Pretzels, Popcorn
Cookies and Brownies

MID-MORNING HEALTHY 9.00

Assorted Granola Bars, Whole Fresh Fruit, Hummus, Carrot and Celery Sticks, Trail Mix

AFTERNOON HEALTHY 10.50

Assorted Yogurt Cup, Cheese, Grapes, Hummus and Pita,
Celery and Carrot Sticks, Crackers

CANDY SHOPPE 10.00

Skittles, M&M's, Mini Candy Bars, Licorice
(Selections vary)

INTERMEZZO 14.50

Fresh Baked Cookies, Fresh Bake Brownies, Fresh Sliced Fruit

Snacks

Selections are not available on a consumption basis.

Soft German Pretzels (2.5 oz.) Served with Mustard on the side 36.29 per dozen

Fresh Baked 'Old Fashioned' Cookies 31.59, 18 pieces per Order
Double Chocolate Chip, Peanut Butter and Oatmeal Raisin

Chocolate Walnut Brownie Triangles 23.49 per dozen

Individual Bags of Chips, Pretzels, Popcorn, Assorted 3.49

Ice Cream Novelties 42.39 per dozen

Assorted Power Bars 3.99 each

Whole Fruit 2.29 each, Dozen minimum

Beverages

All prices are per serving unless otherwise noted.

Assorted Soft Drinks, 20 oz. Bottle 3.00
Coke Products

Bottled Water, 20 oz. Bottle 3.00

Assorted Fruit Juices, 10 oz. Bottle 3.00

Energy Sports Drinks 4.89
Red Bull, Gatorade, G2

Lemonade 31.39 per gallon

Premium Iced Tea (Sweet Tea and Unsweetened) 31.39 per gallon

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas 48.00 per gallon
Each Gallon serves 12 cups

Hershey's® Hot Chocolate made with Whole Milk, 56.09 per gallon

Old Fashioned Root Beer Ice Cream Floats 9.49 per person, 50 Guest Minimum

Herb Infused Water 23.29 per gallon
Citrus, Mint and Cucumber



Cold Lunch Buffets

Buffets serve a minimum of 50 guests.

Orders with less than 50 guests will be subject to a \$150 service fee.

Served Buffet Style for a maximum of two (2) hours.

All Buffet lunches include freshly brewed sweet tea or un-sweet tea.

BUILD YOUR OWN - DELI STYLE LUNCH 39.49

Fresh Seasonal Fruit Salad

Smoked Turkey, Ham, Roast Beef and Chicken Salad

Sliced Swiss, Provolone and Cheddar Cheese

Green Leaf Lettuce, Sliced Tomatoes

Shaved Red Onions, Pickle Chips, Condiments

Assorted Fresh Baked Breads and Rolls

Cavatappi Primavera, Baked Potato Salad,

Freshly Baked Cookies, Chocolate Walnut Brownies

PREMADE SANDWICH 35.69

Smoked Turkey, Swiss Cheese, Lettuce, Grainy Mustard Spread, Ciabatta Loaf

Roast Beef, Mild Cheddar, Horseradish Sauce, Lettuce, Tomato, Jalapeño Cheddar Flour Tortilla

Grilled Eggplant, Baby Arugula, Roasted Red Pepper, Hummus Spread, Oat Bran Bun

Italian Style with Genoa Salami, Ham, Provolone and Sundried Tomato Spread, White Sub

Side Salads include Cavatappi Primavera Salad, Broccoli Cheddar Salad, House-Made Potato Chips

Pecan Bars, Fresh Baked Macadamia Nut Cookies

SOUP AND SALAD 34.50

Seasonal Soups, Deconstructed Salad featuring Mixed Greens,

Crisp Romaine, Grape Tomatoes, Chick Peas, Croutons, Shredded

Carrot, Hard Boiled Eggs, Ham, Grilled Chicken, Cheddar Cheese,

Balsamic and Ranch Dressings, Rolls and Butter,

Cavatappi Primavera Salad, Waldorf Salad

Freshly Baked Cookies, Chocolate Walnut Brownies

Soup Options *(please select one)*

Hearty Chicken Noodle

Tomato Basil Bisque

Vegetable Minestrone

Steak and Potato

Southwestern Chicken Tortilla

Manhattan Clam Chowder with Potato

Creamy Brie and Wild Mushroom

Boxed Lunches

Buffets serve a minimum of 50 guests.

Orders with less than 25 guests will be subject to a \$100.00 service fee.

All selections include Fresh Whole Apple, Individual Bag of Chips, Fresh Baked Cookie and Andes Mint Beverage Note Included – Refer to Beverage Section, page 6

Minimum of five (5) per selection

SMOKED TURKEY 22.59

Swiss, Green Leaf Lettuce, Tomato, Whole Grain Mustard Mayo, Multigrain Roll

GRILLED GARDEN VEGETABLE 22.59

Hummus, Black Olives, Radicchio, Ciabatta Roll (Vegan)

ROAST BEEF WRAP 22.59

Chopped Lettuce, Tomato, Pimento Spread, Jalapeno Cheddar Tortilla Wrap

ITALIANO 22.59

Genoa Salami, Capicola, Provolone, Lettuce, Tomato, Sundried Tomato Spread, Italian Sub

HAM & SMOKED GOUDA 22.59

Smoked Gouda, Baby Arugula, Tomato, Honey Mustard Spread, Bavarian Pretzel Bun

GOURMET CHICKEN OR TUNA SALAD 22.59

Chef's recipe, Leaf Lettuce, Whole Wheat Hoagie

PORTABELLA CAPRESE 22.59

Grilled Portabella Steak, Fresh Mozzarella, Tomato, Basil Micro-Greens, Baby Spinach
Balsamic Syrup, Cracked Oat Bun

SALAD SELECTIONS

CHICKEN CAESAR SALAD 22.59

Sliced Grilled Chicken Breast, Romaine, Shaved Radicchio, Boiled Egg, Parmesan, Croutons
Sesame Flat Bread Crackers and Caesar Dressing

GARDEN SALAD 18.59

Romaine, Grape Tomato, Cucumber, Green Pepper, Shave Red Onion
Sesame Flat Bread Crackers and Caesar Dressing

BOXED LUNCH UPGRADES

Side Salads 2.89 per person

- Cavatappi Primavera
- Baked Potato
- Broccoli Cheddar

Plated Salad Entrées

Entrée salad includes dessert, rolls and butter, coffee, decaf and tea.

Tofu or Grilled Portabella available upon request

Orders with less than 50 guests will be subject to a \$150 service fee.

Choose One (1)

CHIMICHURRI STEAK SALAD 27.59

Grilled Seasoned Skirt Steak, Mixed Baby Greens, Frisée, Julienne Red Bell Pepper, Sliced Mushroom, Shredded Jicama, Chimichurri Dressing

ASIAN SALMON SALAD 29.79

Sesame Teriyaki Salmon*, Romaine, Shaved Purple Cabbage, Radish Sticks, Carrot Curls, Crispy Wontons, Cucumber Kimchi, Miso Citrus Dressing

CHICKEN BRUSCHETTA SALAD 25.79

Herb Grilled Chicken Breast, Plum Tomatoes, Red Onion, Red Peppers, Green Olives, Fresh Grated Fontina, Toasted Crostini, Basil Infused White Balsamic Vinaigrette

CLASSIC COBB SALAD 28.29

Crisp Romaine, Julienne of Ham, Turkey and Cheddar, Grape Tomato, Cucumber, Chopped Egg and Crumbled Maytag Bleu Cheese
White Balsamic Vinaigrette

Plated Selections

Entrée price includes first course selection, dessert, rolls, butter, coffee, decaf and tea.

HERB CRUSTED FRENCHED CHICKEN BREAST 46.25 Lunch / 55.75 Dinner
Roasted Garlic Whipped Potatoes, Chef's Seasonal Vegetables, Tomato Sage Veloute

ROASTED STUFFED CHICKEN BREAST 45.75 Lunch / 49.00 Dinner
Artichoke, Spinach, Roasted Pepper and Boursin Stuffing,
Seasoned Orzo with Diced Tomato and Herbs, Garlic Thyme Jus

GAUCHO STYLE GRILLED SKIRT STEAK 54.25 Lunch / 60.00 Dinner
Grilled Asparagus, Country-Style Smashed Red Skin Potatoes, Blistered Tomatoes, Chimichurri

GRILLED HANGER STEAK 56.75 Lunch / 60.00 Dinner
Oven-Roasted Yukon Gold Potato Sections, Blistered Grape Tomatoes, Grilled Asparagus,
Merlot Demi-Glace, Wine-Poached Shallot

PAN-SEARED SALMON 53.50 Lunch / 56.75 Dinner
Nishiki Sushi Rice Cake, Ponzu-Scented Baby Bok Choy, Ginger-pickled Carrots and Cabbage,
Soy Ginger Glaze

CHAR-GRILLED ANGUS FILET 59.75 Lunch / 70.75 Dinner
Roasted Anna Potatoes, Caramelized Shallots and Scallions
Baby Carrot, Grilled Asparagus, Bordelaise Sauce

BRAISED SHORT RIB 55.25 Lunch / 64.00 Dinner
Local Yellow Grits, Wild Mushrooms, Braised Local Greens, Roasted Root Vegetables

Duet Dinner

Entrée price includes first course selection, dessert, rolls, butter, coffee, decaf and tea.

HARD SEARED HERBED SALMON, CITRUS BUTTER
GRILLED BLACK ANGUS FILET, RED WINE DEMI 104.75 Dinner
Asparagus, Sautéed Shitake Mushrooms, Roasted Golden Fingerling Potatoes

FIRE GRILLED BONE-IN CHICKEN BREAST
TARRAGON OLIVE OIL POACHED SHRIMP LOLLYPOP 78.75 Dinner
Seasonal Rice Blend, Oven-Roasted Vegetable Medley, Champagne Veloute

BAROLO BRAISED SHORT RIB AND HERBED SALMON 82.50 Dinner
Sherry Orange Gastrique, Roasted Garlic Whipped Potatoes, Maytag Bleu Scented Broccoli

GRILLED SHRIMP AND BLACK ANGUS FILET 92.75 Dinner
Country Style Smashed Yukon Gold Potatoes, Haricot vert, Port Wine Demi

First Course Options

Please select one salad to accompany your entree.

MIXED GREENS SALAD

Lola Rosa, Frisée, Radicchio, Green Oak, Shaved Fennel,
Carrots, Radish, Barrel Aged Red Wine Vinaigrette

FARMER'S SALAD

Arugula, Radicchio, Frisée, Goat Cheese Medallions, Wine-Poached Pear
Toasted Almonds, Granny Smith Apple Cider Vinaigrette

GOURMET CAESAR SALAD

Hearts of Romaine, Boiled Egg, Radicchio, Focaccia Crostini, Shaved Parmesan
Creamy Caesar Dressing

BIBB BERRY SALAD

Bibb Lettuce, American Brie Wedge, Strawberries, Blueberries,
Sesame Flat Bread Cracker, Raspberry Champagne Vinaigrette

ENHANCEMENTS

Wild Mushroom Risotto Cake 10.00

Crab Cake, Roasted Red Pepper Coulis 12.00

Fresh Mozzarella, Heirloom Tomatoes, Basil Micro-Greens, Balsamic Reduction, Georgia Olive Oil 11.50

Dessert Options

Please select one to accompany your entree.

FRESH FRUIT AND PANNA COTTA

Fresh Mint Sauce

RASPBERRY WHITE CHOCOLATE CHEESECAKE

Passion Fruit Drizzle

TRIPPLE CHOCOLATE CHEESECAKE

Raspberry Coulis

TRES LECHES CAKE

Guava Passion Mango Coulis

CHOCOLATE BUNDT CAKE

Mango and Raspberry Painted Plate

TRADITIONAL TIRAMISU

Candied Orange Zest, Whipped Cream

PEANUT BUTTER CHOCOLATE CHEESE CAKE, OREO CRUST

Chocolate Ganache, Whipped Cream

VEGAN COCONUT RICE PUDDING

Edible Australian Hibiscus and Candied Orange Peel

Hot Lunch and Dinner Buffets

Buffets serve a minimum of 50 guests.

Orders with less than 50 guests will be subject to a \$150 service fee.

Served Buffet Style for a maximum of two (2) hours.

All Buffet lunches include freshly brewed sweet tea or un-sweet tea.

HOME-STYLE FAVORITES 34.75 / 39.75

Spinach Salad – Baby Spinach, Roasted Red Peppers, Candied Walnuts, Dried Cherries, Crispy Fried Shallots, Balsamic and Ranch Dressings
Coffee Rubbed Beef Brisket and Grilled Chicken Paillard with Arugula, Lemon and Extra Virgin Olive Oil
Roasted Red Skin Potatoes, Green Beans with Pickled Onions, Creamy Macaroni and Cheese
Fried Apple Pies, Cinnamon Sugar, Chocolate Walnut Brownies and Fresh Baked Cookie Assortment

SURF AND TURF 44.75 / 49.75

Garden Salad – Crisp Greens, Shaved Vegetables, Tomatoes, Toasted Sunflower Seeds, Balsamic and Ranch Dressings
Seared Salmon, Gremolata Butter and Lager-Braised Short Rib, Grainy Mustard Jus
Chive Mashed Potatoes, Roasted Carrots, Parsnips and Sweet Onions
Miniature Cheesecake Assortment, Fresh Berries, Whipped Cream

FROM THE GRILL 43.50 / 48.50

Baby Wedge Salad, Oven Dried Tomatoes, Bacon Lardons, Red Onion
Maytag Bleu Cheese Dressing
Seared Chicken, Thyme Jus and Grilled Hanger Steak, Red Wine Demi
Green Beans, Crispy Shallots, Roasted Red Bliss Potatoes
Chocolate Cake, Vanilla Bean and Caramel Sauce
Fresh Fruit Lemon Custard Tartlet

ASIAN BISTRO 42.50 / 47.50

Baby Spinach, Carrot, Cucumber, Bell Pepper, Yuzu Vinaigrette
Teriyaki Glazed Chicken and Pan-Seared Salmon, Ginger Rice-Wine Glaze
Jasmine Rice and Stir Fried Vegetables
Coconut Cake with Passion Fruit Drizzle, Fortune Cookies

SICILIAN BISTRO LUNCH BUFFET 48.50 / 53.50

Traditional Caesar Salad, Fresh Grated Parmesan and Homemade Croutons, Caesar Dressing
Salad Caprese - Grape Tomatoes, Baby Fresh Mozzarella and Fresh Basil, Balsamic Drizzle
Chicken Romano and Sicilian Steak
Ratatouille, Baked Ziti
Fresh Baked Focaccia Assortment
Mini Cannoli's, Tiramisu

Hot Hors d' Oeuvres

All prices are based on 50 piece minimum, per selection.

Served Buffet Style or Butler Passed

Butler Passed Hors D' Oeuvres require Uniformed Passers at \$150.00 each, per 100 guest, based on 4 hour minimum.

SPINACH AND FETA PHYLLO 175

Greek Tzatziki Dip

BEEF EMPANADA 175

Braised Beef, Mango Chutney

VEGETABLE SPRINGROLL 175

Sriracha Ketchup

ROSEMARY GRILLED CHICKEN SATAY 200

Roasted Red Pepper Aioli Dip

WILD MUSHROOM AND TOMATO POLENTA CAKE 200

Roasted Eggplant Puree

PEKING STYLE CHICKEN POT STICKERS 175

Tossed in Citrus Ponzu, Sweet Chili Dip

CHICKEN WELLINGTON 200

Basil Pesto Sour Cream Dip

PAN SEARED MINI CRAB CAKE 200

Whole Grain Dijon Mustard Aioli

MINI KOBE BEEF SLIDER 225

Mushroom, Swiss, Cornichon Pickle

PROSCIUTTO WRAPPED SEA SCALLOP 275

Lemon Wasabi Dip

KOREAN SHORT RIB 265

Pickled Cabbage, Wonton Basket

GEORGIA GULF SPICED GRILLED SHRIMP 275

Apricot Dipping Sauce



Cold Hors d' Oeuvres

All prices are based on 50 piece minimum, per selection.

Served Buffet Style or Butler Passed

Butler Passed Hors D' Oeuvres require Uniformed Passers at \$150.00 each, per 100 guest, based on 4 hour minimum.

FARMER'S BRUSCHETTA 150

Plum Tomatoes, Red Onion, Feta, Basil Micro-Greens, Aged Balsamic

SEARED AHI TUNA 265

Sesame Crusted, Wonton Triangle, Sriracha

PETIT FILET MIGNONETE CROSTINI 200

Bleu Cheese, Horseradish, Roasted Pepper Coulis

TRUFFLE DEVILED EGG 165

SHRIMP COCKTAIL SHOOTER 300

Bourbon Cocktail Sauce

CAPRESE SKEWER IN WHEAT GRASS 225

Red and Yellow Grape Tomato, Fresh Mozzarella, Basil Pesto

LUMP CRAB SALAD 200

Belgium Endive, Granny Smith Apple, Chives

GARDEN GASPACHO 225

Served in Shooters, Brioche Crouton

SMOKED TROUT BRUSCHETTA 225

Grilled Rustic Baguette Crostini, Aioli



Reception Stations

Minimum of 50 Guests Required. Per Person Prices

ASIAN FUSION 21.50

House-made Crab Rangoon, Spicy Tuna Sushi Rolls, Chicken Pot Stickers Tossed in Citrus Ponzu, Vegetable Spring Rolls, Sweet Chili Sauce, Soy Sauce, Pickled Ginger, Wasabi Paste
Glass Noodle Salad, Sesame Cucumber Salad

CHARCUTERY BOARD 18.50

Prosciutto Di Parma, Genoa Salami, Sopressata, One Year Manchego, Parmesan Reggiano
Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash, Roasted Eggplant
Marinated Artichokes, Calabrese Cured Olives
Italian Rolls, Artisan Flatbreads and Crackers

BUILD YOUR OWN NACHO BAR 16.00

Corona-Poached Pulled Chicken, Salsa Fresca, House Made Guacamole,
Warm Queso Dip, Sour Cream, Jalapeños
Freshly Prepared Corn Tortilla Chips

BREADS AND SPREADS 23.00

Greek Olive Tapenade, Baba Ganoush, Roasted Garlic Hummus,
Tzatziki with Cucumber and Dill, Infused Olive Oils
Grilled Pita, Lavosh, Grilled Ciabatta Loaf, Sesame Flatbread Crackers

PASTA STATION 22.00

Garlic Bread Sticks, Red Pepper Flakes, Cracked Black Pepper, Grated Parmesan
Select Two

Penne All'Arrabbiata - Tomatoes, Garlic and Olive Oil

Penne with Sausage - Sweet Italian Sausage, Puttanesca Sauce

Orecchiette - Spinach, Fresh Mozzarella, Cherry Tomatoes, Roasted Garlic and White Wine Sauce

Cavatappi – Grilled Chicken, Basil Pesto, Zucchini, Roasted Red Pepper

Station Enhancements

Minimum of 50 Guests Required. Per Person Prices

GRILLED SEASONAL VEGETABLES 6.50

Buttermilk Ranch Dressing

IMPORTED AND DOMESTIC HERITAGE CHEESE PLATTER 8.25

New Zealand Fruit Paste, Fig Almond Cake, Dried Fruits, Gourmet Crackers and Lavosh

OUR SIGNATURE DIP TRIO 7.00

White Bean Hummus with Sage, Roasted Vegetable Ranch, Southwestern Black Bean Dip
House-Fried Potato Chips, Corn Tortilla Chips, Grilled Pita

SPINACH AND ARTICHOKE DIP 5.50

Grilled Artisan Flatbread and Premium Crackers

FARM TABLE CRUDITÉ 5.00

Seasonal Local Vegetables, Broccoli, Cauliflower, Cucumbers
Sweet Bell Peppers, Baby Carrots, Celery, Radish
Trio of Dips - Avocado Ranch, Greek Tzatziki, Light Italian

BRIE "EN CROUTE" 9.50

American Brie Baked in a Puff Pastry
Peach Compote, Candied Pecans, Fresh Berry Garnish

Action Stations

Minimum of 50 Guests Required

Chef attendants are required at \$175 each, per 100 guests, four hours of service.

ASIAN STIR FRY 25.00

Beef & Broccoli, General Tso Chicken, Sautéed Shrimp, White Sesame Kale Salad
Tofu Lo Mein, Carrots and Napa Cabbage, Stir Fry Vegetables, Steamed White Rice

LOBSTER ROLL STATION 28.00

Maine Lobster Meat Slow-Poached in Court Bouillon, Chilled and Chopped
English Style: Lobster, Shallots, Mayonnaise, Lemon Juice, Tarragon, Parsley, Diced Tomatoes
Asian Style: Lobster, Mae-Ploy Chili Sauce, Sriracha, Cucumber, Water Chestnuts, Crispy Iceberg
Served in a Gourmet Brioche Roll with House-Fried Potato Chips

SHRIMP AND GRITS STATION 23.00

Georgia Coast Wild Caught Shrimp, Shallots, White Wine, Butter
Toppings include Diced Tomatoes, Sautéed Wild Mushrooms
Scallions and Apple-Wood Smoked Bacon Bits

Carving Stations

Chef required at \$175 each, four hours of service.

SOUTHWESTERN DRY RUBBED PORK TENDERLOIN 280

(Serves 40)

Black Bean and Corn Relish
Mini Brioche Roll

MAPLE SUGAR HAM 325

(Serves 50)

Sweet and Spicy Maple Mustard
Mini Egg Twist Roll

HERB ROASTED TURKEY 324

(Serves 40)

Cranberry Orange Chutney, Sage Aioli,
Mini Wheat Roll

VERLASSO SALMON EN CROUTE 398

(Serves 30)

Herb Chimichurri Sauce, French Dusted Dinner Rolls

SMOKE SALTED TOP ROUND OF BEEF* 363

(Serves 50)

Horseradish Cream, Natural Jus
Mini Brioche Roll



BAR SERVICE

*Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests.
Minimum Beverage Revenue Guarantee with Food Service: \$1,000.00 per Bar, 4 Hour Maximum, Cumulative
Minimum Beverage Revenue Guarantee without Food Service: \$1,500.00 per Bar, 4 Hour Maximum, Cumulative
Events over 4 Hours are subject to \$350.00 Beverage Minimum increase, per hour, per Bar.
A \$150.00 per bartender fee will apply for the first four (4) hours of service and \$40.00 for each additional hour.
All local taxes and fees apply. Pricing is subject to change.*

HOSTED CONSUMPTION/CASH BAR Hosted / Cash

Spirits 7.25 8.00
Domestic Beer 5.50 6.00
Imported Beer 6.00 6.50
Non Alcoholic Beer 5.50 6.00
Craft Brewed Beer 6.50 7.00
Wine by the Glass 7.00 8.00
Soft Drinks 3.00 3.25
Mineral Waters 3.00 3.25
Bottled Juices 3.00 3.25
After Dinner Liquors 8.50 9.00

Wine

Glass Hosted / Glass Cash

WINE SELECTION

Chardonnay - Red Diamond, Washington State 7.00 8.00
Pinot Grigio - Trinity Oaks, CA 7.00 8.00
Petite Sirah – Spellbound, CA 7.00 8.00

SPARKLING WINE

Glass Hosted / Glass Cash
Prosecco - Treviso IL Fresco, Villa Sandi, Italy 7.00 8.00

Your Catering Representative will assist with selecting a specialty Wine for your event.

Spirits

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Minimum Beverage Revenue Guarantee without Food Service: \$1,500.00 per Bar, 4 Hour Maximum, Cumulative
Events over 4 Hours are subject to \$350.00 Beverage Minimum increase, per hour, per Bar.
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PREMIUM

Hosted Consumption Bar 8.00 Cash Bar 9.00

Absolut Vodka

Maker's Mark Bourbon

Bacardi Rum

Crown Royal Whiskey

Tanqueray Gin

Dewar's Scotch

PRESTIGE

Customized Bar menu upon request.

OPEN BAR PACKAGES

One Hour 22.00 per guest

Two Hours 32.00 per guest

Three Hours 40.00 per guest

Four Hours 50.00 per guest



Beer Selection

DOMESTIC Hosted Consumption Bar 5.50 Cash Bar 6.00

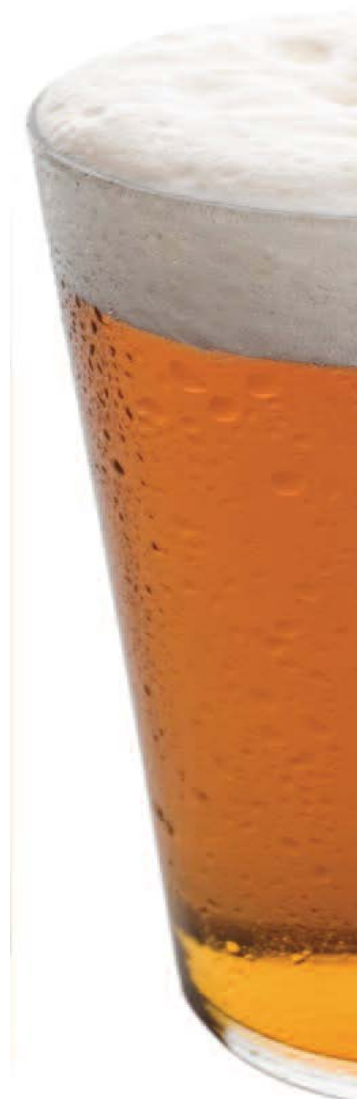
Bud Light, Miller Light, Budweiser,

IMPORTED, PREMIUM AND CRAFT Hosted Consumption Bar 6.50 Cash Bar 8.00

Corona, Heineken, Amstel Light, Samuel Adams, Sweet Water

LOCAL SEASONAL CRAFT

Seasonal selections are subject to availability. Please consult your sales representative for additional options or out of season availability.



Event Planning

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of Catering Event Agreement. The Signed Catering Event Agreement must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The Services Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by Aramark no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no less than 10 days prior to the first event. If the signed Service Agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people and VIP functions. These functions typically require customized menus. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the Aramark sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through Aramark, will be the responsibility of the Customer. Additionally, as safety is always important, Aramark reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

Payment and Credit

ACCEPTABLE FORMS OF PAYMENT AND BEVERAGE POLICY

Aramark accepts certified or cashier's checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than 5 business days prior to the event, certified funds, credit card payment or a wire transfer will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY

Aramark's policy requires full payment in advance.

ADVANCE DEPOSITS

For those whose orders exceed \$100,000, we require an advance deposit of 65% of the estimated total charges (10% when the service agreement is signed, with the remaining 25% due no less than 30 days) prior to the start date of the first event. Caterer reserves the right to request an additional deposit or payment in full prior to the first scheduled Event.

Taxes & Fees

Service Charge AND TAX

All food and beverage items are subject to a 21% service charge and applicable sales tax, currently at 8%. All alcoholic beverages are subject to a 3% state liquor tax.

TABLE STANDARDS

The Aramark/SFS banquet minimum standard for a plated/seated meal is for service at tables of ten (10) guests with (1) server per (25) guests. And for buffet meals, the Aramark/SFS minimum standard is (1) server per 100 guests for a disposable event and (1) server per (22) guests for a china event. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$150.00 per server, based on a four (4) hour minimum. Events whose total time extends past the combined required set-up and standard event time, or events with less than the required set up time, will be assessed additional labor charges accordingly.

Adherence to our service guidelines will ensure the smooth and successful execution of your food and beverage event.

CHINA SERVICE

All seated meal functions (breakfast, lunch and dinner) are served with china and glassware, unless otherwise specified by the Customer. All other events and exhibitor hospitality catering are accompanied by high-grade disposable service-ware. If a client would like to upgrade those services previously mentioned, a china charge of \$3.00 per person, plus tax, would be applied.

Taxes & Fees

TABLECLOTHS

All tables for meal functions are dressed with standard house linen and napkins. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$12.00++ per standard house tablecloth. Specialty linens will be priced at the fair market value. Aramark/SFS is not responsible for any non-Aramark linen.

Catering Guidelines

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the final guarantee five (5) business days prior to the first event.
- Events between 501 – 2,500 people require the final guarantee seven (7) business days prior to the first event.
- Events over 2,501 people require the final guarantee ten (10) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 25 people for all meal functions (seated or buffet). If the guarantee is less than 25 people, a \$150 fee plus tax will apply.

Exhibitor Food & Beverage Policy

The caterer is the exclusive provider of all food and beverages. As such, any requests to bring in outside food and beverages will be at Aramark’s discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.