



PRESENTATIONS WITH PERSONALITY

Chef's Cook to Order,
Entertaining your guests and tickling their taste buds.

Napoli Station

Tri-Coloured Tortellini & Whole-Wheat Penne Pasta
Tossed with your choice of either Basil Pesto, Alfredo or Marinara Sauces
Served with Freshly Grated Parmesan Cheese

Southwestern Quesadilla Station

Chicken & Cheese Quesadilla's Sautéed to order.
Blue, Whole Wheat & Yellow Corn Chips
Served with Guacamole, Sour Cream & Tomato Salsa
Fruit Salsa & Black Bean and Corn Salsa

Low Country Grits Station

Fill your Martini Glass with Creamy Grits and top it with
Low Country Style Shrimp
&
Chorizo Sausage sautéed with Peppers & Onions

Trio Potato Bar

Smashed Yukon Gold's, Sweet Potatoes & Purple Idaho's
Topped with Cumin Honey Butter, Applewood Bacon Bits,
Pecan Crunch, Scallions, Cheddar, Smoked Salmon Sour Cream

Seoul Street Food Station

Korean Style Beef & Lettuce Wraps
Grilled Flank Steak tossed with Korean Salad, Wrapped in Lettuce



PRESENTATIONS WITH PERSONALITY

Chef's Cook to Order,
Entertaining your guests and tickling their taste buds.

Peanut Butter Sensation Station

Cold (please choose 2)

'Schoolyard Classic'

Classic PB&J on White Bread

'Fluffernutter'

PB & Marshmallow Fluff on White Bread

'Honey Do'

PB & Savannah Bee Honey on Whole Wheat Bread

Warm (please choose 2)

'Elvis'

PB & honey, banana and bacon on toasted wheat

'Thai Island'

PB & grilled chicken, spicy pineapple jam on toasted white bread

'The Swirl'

PB & cinnamon, marshmallow fluff on toasted raisin bread

Hushpuppy Frenzy Station

Light & Fluffy Southern Hushpuppies, Fried to Order

Served with Lemon & Cracked Pepper Aioli, Sauce Tartar & Honey Butter

Low Country Shrimp Taco Station

Old Bay Sautéed Shrimp, Chiffonade of Lettuce

& Tomato Concasse Wrapped in Flour Tortillas

Pagoda Station

Tender Beef Sautéed with Asian Vegetables & Sesame Hoisin Sauce,

Chicken Sautéed with Asian Vegetables & Peanut Sauce

Served in Pagoda Boxes over Scallion Fried Rice



CARVED SPECIALTIES

Delicious Cuts Carved to Order by Our Chef

Blackened Sirloin of Beef

Served with Miniature Rolls, Pommery Mustard & Mayonnaise

Asian Cuban Pork Roast

Slow cooked Pork Shoulder

Served with Ginger Mayo & Sesame Rolls

Whole Roast Herb-Rubbed Tenderloin of Beef

Served with Miniature Rolls, Horseradish Sauce,
Dijon Mustard & Mayonnaise

Chili Rubbed Roast Loin of Pork

Served with Biscuits & Red Onion Marmalade

Rosemary Rack Of Lamb

Served with a Fresh Mint Sauce



DISTINCTIVE CHILLED PRESENTATIONS

Artfully arranged displays entice your guests

International & Artisan Cheese Display

Assorted Cheeses to Include – Brie, Gorgonzola, Cheddar & Goat Cheese
Decorated with Fruits & Assorted Crackers

Grilled Vegetable Display

Portabella Mushrooms, Asparagus, Zucchini, Peppers, Squash & Red Onions
Served with Roast Red Pepper Ranch

Mediterranean Meze Platter

Marinated Feta, Olives, Herb Marinated Tomatoes,
Dolmades, Hummus, Cappicola Ham & Genoa Salami
Served with Pita Points & Crostini

Smoked Fish Display

Decadent Selection of Smoked Trout, Smoked Salmon, Mackerel,
Smoked Mussels & Scallops. Served with Dill Aioli,
Pumpernickel Bread, Chopped Onions & Capers

Assorted Dip Display

Roast Red Pepper & Feta Dip, Minted Edemame & Lima Spread,
Benedictine Cucumber Spread, White Bean & Herb Dip
Served with French Baguette

Cheddar & Honey

Sharp Cheddar Cheese served with
Savannah Honeybee Honeycomb
Crackers

Brie & Merlot

Baked Brie with Merlot Gelee & Almonds Baked in Phyllo
Served with Grapes & Crackers



A L'CARTE HORS D'OEUVRES

Round out your menu with our hand-made Hors d'oeuvres.
Perfect for Butler Passing or For Station Service

COLD HORS D'OEUVRES

Prosciutto Wrapped Mozzarella & Basil
Chilled Asian Marinated Shrimp, Picante Apricot Sauce
Classic Poached Shrimp, Cocktail Sauce
Shrimp Cocktail Tropical
Caesar Shrimp Shooters
Smoked Salmon with Garnish
Asian Crab Slaw served in Savory Cones
Mini Scones with Ham, Leek & Port Figs
Mushroom & Goat Cheese Bruschetta
Chilled Spinach Dip Served with Crackers
Chicken & Pecan Salad on Endive
Endive Spears with Sweet Potato, Bacon & Chives
Greek Salad Skewers
Pecan & Cheddar Dollars
Seared Tuna Tostadas
Homemade Breadsticks (Assorted Flavors)
Sweet & Spicy Popcorn Served in Pine Cones
Goat Cheese & Black Pepper Biscuits with Smoked Salmon
Gourmet Spiced Nuts
Savannah Tea Sandwiches:
Tomato & Spicy Mayo, Benedictine Cucumber,
Pimiento Cheese
Savory Desserts:
Roast Red Pepper Velvet Cupcakes,
Parmesan Dill Sandies with Meyer Lemon Goat Cheese

***HOT HORS D'OEUVRES***

Marinated Lamb Chops with Mint Sauce
Hoisin BBQ Lamb Chops
Hot Artichoke & Spinach Dip with Fried Tortillas
Hot Crab Dip with Brittle Bread
Mini Crabcakes with Remoulade
Housemade Chicken Fingers with Peach BBQ Sauce
Fried Green Tomatoes with Roast Red Pepper Ranch
Mini Cheese Biscuits with Shaved Ham
Turkish Lamb Kabobs with Cucumber Yoghurt Dip
Mini Twice Baked Potatoes
Reuben Eggrolls with 1000 Island Dressing
Smoked Chicken Eggrolls
Pulled Pork & Collard Green Eggrolls with BBQ Sauce
Goat Cheese, Lemon & Thyme Turnovers
Maize Fritters with Garlic Aioli
Jumbo Mushrooms Stuffed with Pecan Cream Cheese
Fried Gouda Mac & Cheese with Chow Chow
Applewood Smoked Bacon Doughnuts
English Style Sausage Rolls with Hot Mustard
Vegetarian Curry "Samoosas" with Cilantro Chutney
Cuban Meat Pies
Mini Sliders with Chow Chow
Brown Sugar & Bourbon Ribs

**DELECTABLE MINI DESSERTS**

Enhance your Event with our
Delicious Mini Desserts.

Truffles:

Fools Gold Chocolate, Hazelnut, Double Chocolate

Assorted Mini Desserts:

Chocolate Éclairs, Pecan Tassies & Fruit Tartlets

Mini Bars

Lemon, Double Chocolate & Caramel

Chocolate Dipped Strawberries

Savannah Trifle in Shot Glasses

Rum Balls

Banana Pudding with Sun-dried Bananas

Individual Ginger Cheese Cakes

Event Staffing & Georgia Sales Tax is not included

Prices are based on a minimum of 50 guests. Parties under 50, add 20%

China Plates, Glass Glasses & S/S Flatware \$3

Eco-Friendly Bamboo Plates & Flatware \$3

Disposable Bagasse Plates, & Corn Flatware \$2