



## **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 Pesto, Alfredo or Marinara Sauces  
Served with Freshly Grated Parmesan Cheese

### ***Quesadilla Station***

Chicken & Vegetarian Quesadilla's Sautéed to order.  
Served with Guacamole, Sour Cream & Salsa

### ***Celebrating Salads***

Fresh Field Greens tossed with Clemson Blue Cheese,  
Roast Pecans & Fig Vinaigrette  
OR  
Fresh Romaine tossed with Caesar Dressing, Croutons & Parmesan

### ***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

### ***Crabcake Station***

Delectable Crabcakes Sautéed to order  
Served with Remoulade Sauce

Event Staffing & Georgia Sales Tax is not included  
Prices are based on a minimum of 50 guests.  
Parties under 50, add 20% (a minimum of \$150)  
Disposable Plates, Glasses & Flatware \$1.75  
China Plates, Glass Glasses & S/S Flatware \$3  
Eco-Friendly Bamboo Plates & Flatware \$3

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## **CARVED SPECIALTIES**

### ***Blackened Sirloin of Beef***

Served with Miniature Rolls, Pommery Mustard,  
Mayonnaise & Tomato Relish

### ***Roast Double Turkey Breast***

Served with Miniature Rolls, Cranberry Orange Relish,  
Dijon Mustard & Mayonnaise

### ***Honey Glazed Ham***

Served with Housemade Buttermilk Biscuits  
Chunky Apple Sauce

### ***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 Mint Jelly

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## **DISTINCTIVE CHILLED PRESENTATIONS**

### ***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  
Marinated in Herb Balsamic Vinaigrette. Served with Feta Basil Dip

### ***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, Spinach Dip

### ***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

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## HORS D'OEUVRE SELECTIONS

### *Menu Selection I*

Chicken OR Shrimp Salad in Phyllo  
Benedictine Cucumber Dip with Sliced Bread  
Fresh Fruit Salad  
Domestic Cheese Platter with Crackers

Chicken Tenders with Honey Mustard  
BBQ Meatballs  
Jumbo Mushrooms Stuffed with Herb Cream Cheese

### *Menu Selection II*

Grilled Vegetable Display with Feta Basil Dip  
Miniature Rolls with Sliced Ham & Tangy Mayo  
Capresse Brochettes  
Domestic Cheese Display with Assorted Crackers & Fruit Garnish

English Style Sausage Rolls with Hot Mustard  
Hot Spinach Dip with Crackers  
House Fried Chicken Tenders with Peach BBQ Sauce  
Carved Turkey Breast with Cranberry Orange Relish & Rolls

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## HORS D'OEUVRE SELECTIONS

### *Menu Selection III*

Grilled Marinated Vegetable Platter with Feta Basil Dip  
Chicken & Pecan Salad in Phyllo Shells  
Cheddar & Honey with Crackers  
Chilled Spinach Dip with Crackers

Red Bliss Potatoes stuffed with Cheddar Cheese & Bacon  
Aztec Chicken Skewers with Tomato Salsa  
Jumbo Mushrooms Stuffed with Pecan Cream Cheese  
Carved Chili Rubbed Pork Loin,  
Served with Biscuits & Red Onion Marmalade

### *Menu Selection IV*

International & Artisan Cheese Display  
Chilled Poached Shrimp with Cocktail Sauce  
Mediterranean Meze Platter  
Individual Crudit  Bundles in Veggie Shot Glasses,  
With Spa Watercress Dip

Mini Crabcakes with Remoulade  
Reuben Eggrolls with 1000 Island Dressing  
Goat Cheese & Basil with Sundried Tomato in Phyllo  
Carved Blackened Sirloin of Beef,  
Served with Mini Rolls, Mustard, Mayo & Tomato Relish

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**A L'CARTE HORS D'OEUVRES*****COLD HORS D'OEUVRES***

Capresse Brochettes (Mozzarella/Tomato)  
Chilled Asian Marinated Shrimp, Picante Apricot Sauce  
Classic Poached Shrimp, Cocktail Sauce  
Smoked Salmon with Garnish (2 sides)  
Asian Crab Slaw served in Savory Cones  
Mini Scones with Ham, Leek & Port Figs  
Mushroom & Goat Cheese Bruschetta  
Pesto & Tomato Toasts with Parmesan  
Individual Crudit  Bundles in Veggie Shot Glasses  
with Spa Watercress Dip  
Mini Rolls filled with Ham, Turkey & Roast Beef  
Caramelized Apple & Roquefort on Pumpnickel  
Turkey & Brie Triangles  
Chilled Spinach Dip in a Boule with Crackers  
Chicken & Pecan Salad on Endive  
Pecan & Cheddar Dollars  
Caesar Shrimp Shooters  
Goat Cheese & Black Pepper Biscuits with Smoked Salmon  
*Savannah Tea Sandwiches:*  
Tomato & Spicy Mayo, Benedictine Cucumber,  
Smoked Salmon & Dill Mayo  
Gourmet Spiced Nuts

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## **A L'CARTE HORS D'OEUVRES**

### ***HOT HORS D'OEUVRES***

Petit Grecian Beef Kabobs  
Marinated Lamb Chops with Mint Sauce  
Hoisin BBQ Lamb Chops  
Hot Artichoke & Spinach Dip with Crackers  
Hot Crab Dip with Brittle Bread  
Mini Crabcakes with Remoulade  
Housemade Chicken Fingers with Peach BBQ Sauce  
Aztec Chicken Skewers with Tomato Salsa  
Red Bliss Potatoes Stuffed with Cheddar & Bacon  
Reuben Eggrolls with 1000 Island Dressing  
Vegetarian Spring Rolls with Thai Chili Sauce  
Pulled Pork & Collard Green Eggrolls with BBQ Sauce  
Goat Cheese with Basil & Sundried Tomatoes in Phyllo  
Maize Fritters with Garlic Aioli  
Jumbo Mushrooms Stuffed with Pecan Cream Cheese  
Chicken Empanada with Black Bean Salsa  
English Style Sausage Rolls with Hot Mustard  
Vegetarian Curry Puffs with Cilantro Chutney  
Mini Sliders with Chow Chow  
Brown Sugar & Bourbon Ribs

### ***MINI DESSERTS***

Profiteroles filled with Chocolate Mousse & Crème Patissiere  
Fools Gold Chocolate Truffles  
Assorted Mini Desserts  
Mini Dense Chocolate Brownies, Blondies & Lemon Bars  
Chocolate Dipped Strawberries  
Edible Spoons with Chocolate & Key Lime Mousses

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