



## PLATED DINNER MENUS

### SIMPLY SAVANNAH

#### *Cocktail Hour*

*(Butlered Hors d'oeuvres)*

Classic Shrimp Cocktail

Mini Scones with Ham, Leeks & Port Figs

Gourmet Spiced Nuts

#### *Dinner*

Field Greens tossed with Blue Cheese, Pecans

Sundried Cranberries & Fig Vinaigrette

Duo of Jumbo Lump Crabcakes

Remoulade Sauce

Fragrant Basmati Rice

Seasonal Vegetables

Dinner Rolls & Butter

Iced Tea/Water

Event Staffing & Georgia Sales Tax are not included  
Prices are based on a minimum of 50 guests. Parties under 50, add 20%  
China Plates, Glass Glasses & S/S Flatware \$3 per person

*Please contact us for pricing and customized menus*

**CLASSICALLY ELEGANT*****Cocktail Hour****(Butlered Hors d'oeuvres)*

English Style Sausage Rolls with Hot Mustard  
Caramelized Apples & Roquefort on Pumpnickel  
Gourmet Spiced Nuts

***Dinner***

Field Greens tossed with Champagne Vinaigrette,  
Cantaloupe & Proscuitto

Duo of Pan Seared Tenderloin of Beef

Savannah Crabcake

Merlot Sauce & Remoulade

Au Gratin Potatoes

Seasonal Vegetables

Dinner Rolls & Butter

Iced Tea/Water

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## ELEGANTLY CASUAL

### *Cocktail Hour*

*(Butlered Hors d'oeuvres)*

Pecan & Cheddar Dollars

Pulled Pork & Collard Green Eggrolls with BBQ Sauce

Gourmet Spiced Nuts

### *Dinner*

Classic Caesar Salad

Romaine Tossed with Housemade Caesar Dressing,  
Croutons & Parmesan Cheese

Chicken Breast Stuffed with  
Cornbread, Dried Cranberries & Pecans  
Sherry Thyme Sauce  
Wild & White Rice  
Seasonal Vegetables

Dinner Rolls & Butter

Iced Tea/Water

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## STYLISHLY SIMPLE

### *Cocktail Hour*

*(Butlered Hors d'oeuvres)*

Pesto & Tomato Bruschetta

Goat Cheese with Basil & Sundried Tomatoes in Phyllo

Gourmet Spiced Nuts

### *Dinner*

Spinach Salad tossed with Warm Bacon Vinaigrette

Shaved red Onions & Concasse

Pan Seared Tenderloin of Beef

Wild Mushroom Sauce

Herb Roasted Potatoes

Seasonal Vegetables

Dinner Rolls & Butter

Iced Tea/Water

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

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## **SIMPLY SEAFOOD I**

### ***Cocktail Hour***

*(Butlered Hors d'oeuvres)*

Mini Crabcakes with Remoulade

Cheddar & Pecan Dollars

Gourmet Spiced Nuts

### **Dinner**

Caesar Salad

Romaine tossed with Housemade Caesar Dressing

Croutons & Parmesan Cheese

Pan Fried Grouper with Admiral Sauce

Wild & White Rice

Seasonal Vegetables

Dinner Rolls & Butter

Iced Tea/Water

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

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## WONDERFULLY SOUTHERN

### *Cocktail Hour*

*(Butlered Hors d'oeuvres)*

Mini Crabcakes with Remoulade

Mini Tomato Sandwiches

Gourmet Spiced Nuts

### *Dinner*

Field Greens tossed with Pecans  
Orange Segments and Citrus Vinaigrette

Whole Roast Pork Loin

Apple Relish

Calvados Sauce

Rustic Mashed Potatoes

Seasonal Vegetables

Biscuits & Butter

Iced Tea/Water

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## SOUTHERN HEMISPHERE

### ***Cocktail Hour***

*(Butlered Hors d'oeuvres)*

Smoked Salmon Tartar on Pumpernickel

Maize Fritters with Garlic Aioli

Gourmet Spiced Nuts

### **Dinner**

Baby Spinach Salad tossed with Balsamic Vinaigrette  
Goat Cheese & Tomatoes

NZ Rack of Lamb  
Rosemary Infused Sauce  
Garlic Mashed Potatoes  
Seasonal Vegetables

Dinner Rolls & Butter

Iced Tea/Water

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**DELECTABLE DESERTS**

*End your meal with one of our wonderful desserts!*

Georgia Peach & Brandy Cobbler

Asti Spumante Fresh Seasonal Berries with Whipped Cream

Tiramisu with Caramel Sauce

Individual Shells filled with Chocolate Mousse  
& Topped with an Assorted Berry Coulis

Cheesecake on a Berry Glaze with Whipped Cream

Georgia Pecan Pie

Chocolate on Chocolate –  
Chocolate Tart with Chocolate Sauce and Berry Sauce

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