



LEGACY
VENTURES





A note from our executive chef:

It is with great pleasure the Legacy culinary team and I present you the following menus to select from for your upcoming special event. These menus are exploding with innovative and exuberant flavors.

Here in Georgia, we are blessed with the finest of nature's ingredients, from fresh seafood and seasonal produce, meats and game, to award-winning cheeses and unique artisan products. While we take tremendous pride in our creative menus crafted from this bounty, we also take pride in the steps we take to ensure these ingredients – and our beautiful surroundings – will be enjoyed by many generations to come.

We embrace seasonality, the preservation of diversity and traditional practices supportive of local economies. The seasonal menus for our venues are rooted in tradition combining rustic sensibility with contemporary flair. Our rich Southern hospitality, traditions and culture also play a significant role in our menu design.

We offer a wide range of options and services to reduce the environmental impact of your event, while never compromising the service and cuisine for which Legacy is renowned.

Preparation for your event is an exciting time and our experienced staff is thrilled to provide you with the very best for all of your event needs. In addition to the following menus, the culinary team and I are always available to assist in customizing menus for your special event.

Kindest regards,

Chris Blobaum

Christopher Blobaum
Executive Chef & Vice President, Food and Beverage
Legacy Ventures, Restaurants



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* Due to changing market conditions, chefs may be required to substitute menu ingredients, ensuring equivalent quality and value in your selection. Your catering sales manager will communicate any such significant changes prior to your event.

BEVERAGES & SNACKS



Beverages

Legacy Signature Blend Regular and Decaffeinated Coffee
Selection of Herbal and Hot Teas
Hot Chocolate ~ *whipped cream, chocolate sticks, marshmallows*
Hot Spiced Apple Cider
Chilled Orange or Grapefruit Juice
Unsweet or Sweet Iced Tea
Chilled Regular, Peach or Strawberry Lemonade
Frozen Fruit Smoothies / 8-ounce
Seasonal Fruit or Vegetable Juices ~ *beet, carrot, apple*
Coca-Cola Brand Soft Drinks
Still and Sparkling Mineral Water
Energy Drinks



Beverage Service

All Day Beverages ~ up to 8 hours
Half Day Beverages ~ up to 4 hours
~select four~
Legacy Signature Blend Coffee ~ regular and decaffeinated
Selection of Herbal and Hot Teas
Chilled Orange or Grapefruit Juice
Unsweet and Sweet Iced Tea
Lemonade ~ regular, peach or strawberry
Coca-Cola Soft Drinks
Still and Sparkling Bottled Water
Hot Spiced Apple Cider
~ each additional selection \$/ guest per selection



Sweet Delights and Snacks

Whole Seasonal Fruit
Sliced Seasonal Fruit Display
German Soft Pretzels ~ *assorted mustards*
Spicy Mixed Nuts
Spiced Snack Mix
Triple Chocolate Brownies
Freshly Baked Cookies
White Truffle Potato Chips with Parmesan
Assorted Dessert Bars
Cupcakes ~ *vanilla, chocolate, red velvet*
Premium Popcorn Bar ~ *select three~ butter, garlic parmesan, spicy Cajun, cinnamon & sugar, white cheddar*

BREAKFAST

~minimum of 15 guest~



Fresh Start Breakfast

Chilled Fruit Juices

Breakfast Pastries ~ pastries, croissants, muffins, local honey, butter, preserves

Fresh Sliced Fruit ~ sliced seasonal fruits and berries

Coffee and Teas ~ Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas

Lifestyle Breakfast

Chilled Fruit Juices

Assorted Flavored Bagels ~ whipped cream cheese, local honey, butter, preserves

Fresh Sliced Fruit ~ sliced seasonal fruits and berries

Multigrain Granola ~ granola, pecans, honey

Greek-Style Yogurt

Coffee and Teas ~ Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas



Southern Tradition Breakfast

Chilled Fruit Juices

Fresh Sliced Fruit ~ sliced seasonal fruits and berries

Farm Eggs ~ scrambled with fresh chives

Southern Biscuits with Sausage Gravy or Brioche French Toast ~ peach compote, warm maple syrup

Chicken Sausage or Applewood Smoked Bacon

Crispy Red Potatoes

Stone-Ground Grits with Aged Cheddar

Coffee and Teas ~ Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas

Southern Table

served with ~ chilled fruit juices, Legacy Signature Blend regular and decaffeinated coffee, selection of herbal and hot teas

~select four~

Coconut Quinoa ~ yogurt, oat granola, honey

Buttermilk Biscuits ~ assorted jams, jellies, butter

Vegetable Frittata ~ cage free eggs, sharp cheddar cheese

Chia Seed Yogurt ~ berry compote, candied pecans, local wildflower honey

Avocado Toast ~ boiled egg, everything seasoning, tomato

Hard Boiled Cage Free Eggs ~ bacon, jalapeños

Georgia Kale and Andouille Sausage Scramble ~ cage free eggs, aged cheddar

Local and Seasonal Sliced Fruits and Berries

Steel Cut Oatmeal ~ cinnamon, agave, blueberries

Chicken and Herb Sausage

~ each additional selection is \$/ guest



BREAKFAST ADDITIONS & SPECIALTIES



Breakfast Specialties *minimum of one dozen/ selection or 20 guests*

Southern Biscuit with Fried Chicken ~ hot honey

Assorted Breakfast Pastries

Assorted Flavored Bagels ~ whipped cream cheese

Smoked Salmon Bagel ~ whipped cream cheese, tomatoes, butter lettuce, red onion

Breakfast Burritos ~ cage free eggs, aged cheddar, sausage, potato

Cinnamon Rolls ~ cream cheese frosting

Croissants ~ honey butter

Avocado Toast Bar ~ wheat bread, smashed avocado, lime juice, bacon bits, diced tomatoes, cotija cheese

Local Farm Eggs ~ scrambled with fresh chives

Traditional Eggs Benedict ~ Canadian bacon, citrus hollandaise

Yogurt Parfait ~ Greek-style yogurt, multigrain and nut granola, berry compote

Steel-Cut Irish Oatmeal ~ brown sugar, seasonal berries

Stone Ground Grits with White Cheddar

Quinoa Sweet Breakfast Bowl ~ caramelized bananas, walnuts, blueberries, coconut milk

Vegetable Quiche ~ asparagus, roasted red peppers, herbs, white cheddar

Brioche French Toast ~ peach compote, warm maple syrup

Breakfast Meats ~ chicken and herb sausage, Applewood smoked bacon, pork country sausage

Omelette Station ~ farm eggs cooked to order with an array of toppings: spinach, local ham, wild mushrooms, sweet peppers, jalapeños, scallions, cheddar cheese

~ requires 1 chef per 50 guests, \$200

Waffle Station ~ freshly cooked Belgian waffles, warm maple syrup, local honey, seasonal berry compote

~ requires 1 chef per 50 guests, \$200



SPECIALTY BREAKS

~minimum of 15 guests~



Specialty Breaks

A Little Twisted ~ German soft pretzels, specialty mustards, whipped cinnamon butter

Garden Fresh ~ sweet peppers, crisp carrots, broccoli, cauliflower, snap peas, celery hearts, cucumbers, blue cheese and buttermilk ranch dips, spiced crackers

Snack Shack ~

mini grilled cheese sandwiches, tomato soup shooters
cheeseburger slider, onion rings, mini Coca-Colas
pulled pork slider, kettle chips, coleslaw
chopped brisket slider, tots, root beer
black bean and 3grain sliders, coleslaw, lemonade

Cheese Flight ~ artisan cheeses, dried fruits, Marcona almonds, fig jam, southern cheese straws, crackers

Chocolate Bar ~ double chocolate fudge brownies, chocolate dipped strawberries, white chocolate macadamia cookies, whole or 2% milk, soy milk, chocolate milk

Rejuvenation ~ seasonal whole fruit, granola and power bars, chilled fruit juices, still and sparkling mineral water

The Living Spa ~ vegetable crudités, hummus, pita chips, edamame, individual yogurt cups, fruit skewers, granola bars, still and sparkling mineral water

Southern High Tea ~ assorted finger sandwiches: smoked salmon and dill, tomato and watercress, farm egg salad and wild arugula, cheese straws, southern scones, shortbreads, fruit preserves, unsweet and sweet iced tea, selection of herbal and hot teas

Warm Crab Dip ~ celery, carrots, garlic herb crostinis

Guacamole Station ~ fresh smashed avocados, house-made tortilla chips, lime, chili salt, tomato salsa, chipotle tomatillo sauce



LUNCH BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~



Legacy Deli

Traditional Caesar and Garden Salads ~ assorted dressings

Assorted Breads

Sliced Beef Pastrami, Smoked Turkey, Virginia Baked Ham

Orzo Salad ~ green olives, sundried tomatoes, cucumbers, red onion

Garlic and Herb Grilled Vegetables

Lettuce, Tomatoes, Onions, Pickle Slices

Sliced Imported and Domestic Cheeses

Specialty Potato Chips

Mayonnaise and Assorted Mustards

Fresh Cookies and Double Fudge Brownies

Chilled Lemonade



The Italian

Chopped Salad ~ black olives, gorgonzola, onion, Roma tomato, red wine vinaigrette

Panzanella Salad ~ basil, sundried tomatoes, arugula, mushrooms

Roasted Broccolini ~ lemon, red chili

Salami and Provolone Sandwich ~ pepperoncini, lettuce, pesto mayo on rosemary schiacciata roll

Chicken Picatta ~ artichokes, capers, orzo

Beef Bolognese ~ rigatoni, pesto

Baked Spinach and Cheese Ravioli ~ tomato cream sauce, mozzarella, garlic breadcrumbs

Tiramisu

Southern Table

~select four~

Deviled Eggs ~ country ham, jalapeño

Country Captain Soup ~ curried Springer Mountain chicken, white rice, vegetables, dill

Sautéed Chicken Breast ~ capers, Meyer lemon, herb butter

Chicken Salad ~ mustard, grapes, candied pecans

Mini Kentucky Hot Browns ~ turkey, bacon, tomato, Swiss cheese

Shrimp and Grits ~ mushrooms, spinach, Cajun gravy

Green Bean Salad ~ tomato, onion, feta cheese, lemon vinaigrette

Chopped Southern Salad ~ sweet corn, kale, candied pecans, sundried tomatoes, buttermilk dressing

Corn Bread Panzanella ~ local kale, radish, sweet peppers, maple bourbon vinaigrette

~ each additional selection is \$/ guest

~served with~

Southern Red Velvet Cake

Lemonade and Cucumber Water



LUNCH BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~



South of the Border

served with ~ flour tortillas, sour cream, cheddar cheese, pico de gallo, jalapeños, limes, cilantro
(hard corn tortillas available upon request)

Salsa Trio ~ corn tortilla chips

Queso Dip

Pinto Beans and Rice

Mexican Chopped Salad ~ romaine lettuce, corn, tortilla strips, queso fresco, jalapeño avocado ranch dressing

Tacos

~select two~

Grilled Skirt Steak

Chipotle Chicken ~ lime, cilantro

Beef Barbacoa ~ cilantro, onion

Churros ~ chocolate sauce



Blue Sky BBQ

Pimento Cheese ~ crackers

Local Field Greens Salad ~ cherry tomatoes, cucumbers, cheddar cheese, BBQ vinaigrette

~select two~

Southern-Style Pulled Pork

Texas-Style Smoked Beef Brisket

Smoked Chicken

Sweet Southern BBQ Sauce

Texas Heat BBQ Sauce

~select three~

Creamy Coleslaw

Pinto Beans ~ cilantro, jalapeños, onions

Mac 'N' Cheese

Collard Greens

Potato Salad

Banana Pudding

Cast Iron Cherry Cobbler



The Mediterranean

Mezza ~ lemon herb hummus, baba ganoush, grilled artichokes, fire roasted peppers, feta, warm pita

Warm French Bean Nicoise Salad ~ red potatoes, olives, tomatoes, mustard dressing

Kale Salad ~ shaved fennel, toasted pistachios, parmesan, pomegranate seeds, lemon vinaigrette

Balsamic Chicken Thighs ~ chickpeas, garlic, lemon, thyme

Grilled Salmon ~ salsa verde

Lemon Garlic Broccolini

Israeli Couscous ~ roasted vegetables, feta

Tiramisu

Fresh Fruit Cup ~ honey, coconut yogurt

LUNCH BUFFETS

~minimum of 25 guests~



Park Avenue

design your own buffet from the selections below, includes sweet and unsweet iced tea

Salads

~select two~

Organic Greens ~ cherry tomatoes, cucumbers, radishes, citrus vinaigrette

Endive ~ arugula, apples, shaved pecorino, mustard-shallot vinaigrette

Caesar ~ hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano

Baby Spinach ~ gorgonzola, caramelized pears, walnuts, citrus vinaigrette

Israeli Couscous ~ grapes, almonds, French green beans, lemon, mint, olive oil

Iceberg Chopped Salad ~ cherry tomatoes, smoked bacon, crumbled blue cheese

Between The Slices

~select three~

Slow-Roasted Beef ~ Gruyère, horseradish aioli

Roasted Chicken Breast ~ butter lettuce, tomato, swiss cheese, fresh herb aioli

Grilled Chicken Wrap ~ romaine lettuce, shaved parmesan, Caesar dressing, flour tortilla

Grilled Shrimp BLT ~ butter lettuce, vine ripened tomato, applewood smoked bacon, lemon aioli

Hummus Wrap ~ cucumber, tomato, avocado, onion

Virginia Ham ~ white cheddar, Dijon aioli

Oven-Roasted Turkey Breast ~ provolone, pesto, aioli

Southern Chicken Salad ~ butter lettuce, apples, pecans

Tuna Salad ~ capers, mayo, fresh herbs, lemon zest, EVOO

Grilled Vegetable Sandwich ~ tomatoes, arugula, fresh mozzarella, pesto

Falafel Wrap ~ feta, mint, tomato, red onion

~ Each additional selection \$/ guest per selection

~served with~

Southern-Style Coleslaw

Assorted Potato Chips

Assorted Mini Desserts

~ notify your catering sales manager on number of each sandwich/wraps selection – if your catering sales manager is not notified, an even number of sandwich/wraps will be prepared



EXECUTIVE PLATED LUNCH

~includes unsweet and sweet iced tea~

~minimum of 25 guests~



Plated Menu Guidelines

groups may select two (2) single entrées with matching starch and vegetable
a pre-count of each entrée must be provided ten business days prior to your event
individual reserved seating is required

Soup or Salad

~select one~

Caesar ~ hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano

Artisan Lettuce ~ cucumbers, tomatoes, shallots, goat cheese, red wine vinaigrette

Chopped Salad ~ iceberg lettuce, blue cheese, tomatoes, bacon

Endive ~ arugula, apples, shaved pecorino, mustard-shallot vinaigrette

Roasted Tomato Soup ~ herbs, olive oil, croutons

Cream of Potato Soup ~ cheddar cheese, chives

Yellow Corn Chowder ~ bacon, new potatoes



Entrées

~select one~

Risotto ~ wild mushroom, herb, asparagus

Spice Roasted Scottish Salmon ~ asparagus, lemon and green olive couscous

Pan Roasted Springer Mountain Chicken Breast ~ orzo, broccolini, roasted cherry tomatoes

Grilled Georgia Trout ~ lemon, green tartar sauce, chive butter, arugula salad

Lemon Caper Chicken Piccata ~ sautéed spinach, heirloom potatoes

Red Wine-Braised Short Rib ~ roasted carrots, horseradish whipped potatoes, gremolata (\$/ guest supplemental)

Petite Filet ~ grilled asparagus, whipped potatoes, madeira jus (\$/ guest supplemental)

Desserts

~select one~

Fresh Cookies and Double Fudge Chocolate Brownies

Warm Bread Pudding ~ bourbon caramel sauce

Seasonal Fruit and Berries ~ honey whipped ricotta

Seasonal Fruit Cobbler ~ oatmeal streusel topping

Vanilla Panna Cotta with Fruit Compote ~ cookie crumble

Banana Pudding



TRAY PASSED HORS D'OEUVRES

~minimum of 50 pieces per selection~



\$/ piece

- Blue Cheese Mousse ~ fig, brioche (V)
- Caprese Skewers ~ mozzarella, pesto, tomato (V, GF)
- Whipped Goat Cheese Toast ~ crostini, honey, black pepper (V)
- Plum Tomato Bruschetta ~ ricotta, oregano, olive oil, crostini (V)
- Deviled Eggs ~ bacon, caramelized onion, roasted jalapeño (GF)
- Beet Tartar ~ whipped goat cheese, toasted pita (V)
- Hummus in a Cucumber Cup ~ spicy red pepper relish (VE)
- Vegetable Samosa ~ jalapeño mint chutney (VE)
- Vegetarian Spring Rolls ~ Thai sweet chili (VE)
- General Tso Cauliflower ~ toasted sesame seeds, scallions (V)
- Grilled Vegetable Satay ~ yum yum sauce (V)
- Whipped Feta ~ potato cake, dill (V)

V = Vegetarian
GF = Gluten Free
VE = Vegan



\$/ piece

- Pimento Cheese Fritter ~ red pepper aioli
- Bacon Wrapped Peppadew Pepper ~ goat cheese, herbs (GF)
- Antipasto Skewer ~ salami, tomato, provolone, olive (GF)
- Greek Cucumber Cup ~ feta, olive, tomato, chili (V, GF)
- Spinach Stuffed Mushroom ~ goat cheese, tomato (V)
- Mini Kentucky Hot Browns ~ tomato, bacon, swiss cheese, turkey
- Chicken Satay ~ peanut sauce (GF) or teriyaki (not GF)
- Cashew Chicken ~ wonton shell, yuzu hoisin, cilantro
- Spicy Korean-Style Meatballs ~ peach glaze, toasted sesame seeds, scallions
- Smoked Gouda Fritter ~ black pepper honey (V)
- Mini Beef Empanadas ~ chipotle lime crema, cilantro



\$/ piece

- Smoked Salmon on Potato Cake ~ jalapeño dill crème, avocado, potato cake
- Ginger Hoisin Pork Belly ~ kimchi aioli
- Beef Barbacoa ~ arepa, tomatillo salsa, guajillo crema
- Sofrito Beef Skewer ~ green pepper, onion, guava glaze (GF)
- Three Cheese Arancini ~ arrabbiata sauce
- Huli Huli Chicken Satay ~ pineapple, peppers, soy, ginger
- Italian Sausage Stuffed Mushroom ~ pecorino, tomato (GF)
- Bacon Wrapped Chicken Bite ~ sweet and sour sauce

\$/ piece

- Beef Tartare ~ fried capers, brown mustard, crostini
- Traditional Shrimp Cocktail ~ cucumber, Bloody Mary cocktail sauce (GF)
- Mini Lobster Roll ~ brioche bun, celery
- Spicy Tuna on Rice Crisp ~ furikake, scallions
- Bacon Wrapped Shrimp ~ agave, lemon pepper
- Sea Scallop ~ wrapped in prosciutto americano (GF)
- Crab Cake ~ creole aioli
- Lollipop Lamb Chop ~ Moroccan BBQ (GF)

SMALL PLATES

~minimum of five station at full guest count~

~minimum of 50 guests~

~approximately 90 minutes of service time ~ each additional 1/2 hour \$/ guest per station~



Displays & Stations

Chips and Dip ~ French onion dip or bacon cheddar dip, house-made potato chips

Warm Crab Dip ~ carrots, celery, garlic herb crostinis

Grilled Vegetables ~ assortment of grilled vegetables tossed in fresh herbs and citrus vinaigrette

Seasonal Fruit ~ assorted fruits and berries, local honey, local yogurt

Pimento Cheese ~ red pepper relish, fried pita chips, celery, carrots

Guacamole Station ~ fresh smashed avocados, house-made tortilla chips, lime, chili salt, tomato salsa, chipotle tomatillo sauce

Mac 'N' Cheese Bar ~ served with bacon, scallions, roasted peppers, mushrooms, chorizo

Soy Glazed Salmon ~ served over Asian slaw with gochujang, ginger, honey

Legacy Sliders \$/ guest ~ select two ~ 2/ guest

angus beef burgers ~ cheddar cheese, pickle

pulled BBQ pork ~ slaw, pickles, spicy BBQ

grilled or fried chicken ~ pesto aioli

black bean & 3grain burger ~ chipotle aioli

~ all served on Parker House rolls

Bruschetta Bar

a trio of garlic crostinis, focaccia and pita chips, fresh mozzarella, tomato basil relish, basil pesto, cucumber dill salad

Southern Biscuit Bar

butter milk biscuits and cornbread ~ served with country ham, sausage gravy, apple butter, local honey, whipped butter, cinnamon butter

Mediterranean Mezza

house-made lemon and herb hummus, grilled artichokes, tzatziki, cucumber and tomatoes, marinated olives, fire roasted peppers, pepperoncini, feta, warmed pita

Blackened Salmon

red beans and rice, lemon pepper sauce

Mashed Potato Bar

maple whipped sweet potatoes and whipped Yukon gold potatoes ~ served with marshmallows, pecans, caramelized apples, crisp bacon, cheddar cheese, chives, horseradish crème fraiche

Meatball Bar ~ select three ~

Turkey ~ roasted garlic alfredo

Korean Pork ~ Gochujang ginger

Beef ~ tomato gravy

Falafel ~ pesto cream sauce

Ceviche

Shrimp with Thai Coconut ~ gulf shrimp, kaffir lime, ginger, scallion, coconut

Salmon with Soy Sesame ~ salmon, ginger, tamari, sesame oil, crispy garlic, honey

Tofu with Hot Chili Lime ~ tofu, lime, tamari, red chili, scallion

Artisan Cheese

artisan domestic and imported cheeses, Marcona almonds, honey, grapes, fig jam, artisan breads, crackers, broken lavosh

Charcuterie Board

assorted artisan meats, grain mustard, cornichons, marinated olives, assorted breads, crackers

~ charcuterie board and artisan cheese combination



SMALL PLATES

~minimum of five station at full guest count~

~minimum of 50 guests~

~approximately 90 minutes of service time ~ each additional ½ hour \$/ guest per station~

Poke Bowl

select three ~ tuna, salmon, tofu, spicy tuna, spicy salmon, teriyaki chicken

served with brown rice, sprouts, crispy garlic, scallions, cucumbers, carrots, edamame, avocado, spicy mayo

Farmer's Table

Greens	Proteins	Vegetables	Cheese	Other
~select two~	\$/ guest supplemental	~select three~	~select two~	~select two~
spring mix	per protein	English cucumbers	aged cheddar	candied pecans
baby spinach	basil chicken	peppers	blue cheese	sunflower seeds
romaine hearts	grilled tofu	carrots	feta	wonton crisps
butter lettuce	shrimp	cherry tomatoes	goat	garlic croutons
Belgian endive		sweet corn	parmesan	raisins
kale		mushrooms		dried cranberries
				crispy bacon
				toasted quinoa

Salad Dressings ~select two~ Caesar, ranch, balsamic, citrus vinaigrette, ginger soy, creamy garlic herb, blue cheese

~ each additional selection (excluding proteins) is \$/ guest per selection

Pasta Station

~select three~

Orecchiette Pasta ~ broccoli rabe and Italian sausage tossed in olive oil, garlic

Ziti ~ pork sugo, asiago cheese and fresh oregano

Penne Pasta ~ roasted peppers, artichokes, olives, and capers in tomato sauce

Cheese Tortellini ~ prosciutto, green peas, dill and parmesan cream

Cavatappi ~ roasted chicken, wild mushrooms, cherry tomatoes and alfredo sauce

Rigatoni ~ bolognese, basil pesto, mozzarella

Wild Mushroom Ravioli ~ toasted garlic crumbs, marsala cream sauce, truffle, cracked black pepper

Spinach and Ricotta Ravioli ~ pesto, roasted garlic cream, charred red peppers

Lobster Ravioli ~ lobster cream, fennel, cherry tomatoes and crisp leeks (\$/ guest supplemental)

Served with herb garlic bread, focaccia, parmesan cheese, red chili flakes

Gluten free/Vegan pasta available upon request (\$/ guest supplemental)

Stone-Ground Grits Bar

local stone-ground grits with an array of toppings ~ sautéed wild mushrooms and herbs, caramelized onions, cheddar, scallions, local tomatoes, corn, andouille sausage, shrimp in Creole gravy

~ shrimp and grits only

Mini Street Tacos

Baja-style crispy shrimp or cilantro lime chicken, pickled jalapeños, red onions, pico de gallo, limes, coleslaw, flour tortilla, chipotle mayo

World Food Market

~select three~

Spicy Korean Pork Noodle

Sichuan Beef and Broccoli Noodles

Sweet and Sour Shrimp Fried Rice

Chicken and Bok Choy Fried Rice

Wild Mushroom Chow Mein

Spicy Thai Drunken Noodles with Chicken

served with chopsticks, fortune cookie

Chicken & Sausage Paella

chicken, sausage, sweet peas, saffron scented Bomba rice ~

add: Shrimp, Mussels, Clams (\$/ guest supplemental)

Chilled Seafood Bar

~ minimum 50 guests, approximately four pieces/ guest ~

poached shrimp, oysters on the half shell (in season), cocktail crab claws and other seasonal seafood offerings, cocktail sauce, remoulade, lemons, mignonettes, crackers

CHEF ATTENDED SMALL PLATES

~minimum of five station at full guest count~

~minimum of 50 guests~

~approximately 90 minutes of service time ~ each additional ½ hour \$/ guest per station~



Chef Attended Stations

~ one chef attendant required per 50 guests, \$200/ attendant / station

Mini Chicken and Waffles

served with warm maple syrup, honey mustard, whipped cream, seasonal berries, hot sauce

Deep Fried Turkey Breast

4oz/ guest ~ broccoli casserole, Cajun gravy

Roasted Pork Loin

sweet potato gratin, cranberry orange marmalade

New York Strip Loin

4oz/ guest ~ truffle mashed potatoes, natural jus, soft French rolls

Prime Rib of Beef

4oz/ guest ~ potato gratin, sauce bordelaise, served with mini Parker House rolls

Beef Tenderloin

4oz/ guest ~ buttermilk blue cheese mashed potatoes, black truffle red wine sauce, served with mini Parker House rolls



Oysters ~ MKT Price ~minimum of 100 per type

fresh shucked oyster on the half shell served with mignonette and assorted condiments

~ subject to availability, chef will substitute comparable oyster if your choice is not available

“What to Shuck?”

East Coast

Blue Point ~ New York

Beausoleil ~ New Brunswick

Wellfleet ~ Massachusetts

Misty Point ~ Virginia

West Coast

Fanny Bay ~ British Columbia

Kumamoto ~ California

Chefs Creek ~ British Columbia

Buckley Bay ~ British Columbia



~ Ventanas Only ~

Pig Pickin'

local piglet spit roasted in a caja china, Carolina-style mustard BBQ sauce, mini soft rolls, coleslaw

~ must have two week notice-minimum 50 guests

~ for more details on PIG PICKIN', contact the catering sales manager

SMALL PLATE ENHANCEMENTS

~minimum of 50 guests~



Salads

- Organic Greens ~ cherry tomatoes, cucumbers, radishes, citrus vinaigrette
- Endive ~ arugula, apples, shaved pecorino, mustard-shallot vinaigrette
- Butter Lettuce ~ fennel, orange, almonds citrus vinaigrette
- Local Greens ~ strawberries, Point Reyes blue cheese, pistachios, champagne vinaigrette
- Baby Spinach ~ gorgonzola, caramelized pears, walnuts, citrus vinaigrette
- Caesar ~ hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano
- Southern Chopped Salad ~ kale, corn, pecans, tomatoes, buttermilk dressing
- Corn Bread Panzanella ~ kale, pickled onion, sweet peppers, brown butter dressing
- Niçoise ~ egg, green beans, potatoes, tomatoes, shallot dressing

Vegetables

- Braised Collard Greens ~ Southern-style
- Steamed Asparagus ~ hollandaise sauce
- Grilled Vegetables ~ herb butter
- French Beans ~ shallots, Parmigiano-Reggiano
- Roasted Cauliflower ~ gremolata breadcrumbs
- Broccolini ~ lemon, chili flakes, pecorino
- Glazed Heirloom Carrots ~ ginger, honey, soy
- Roasted Root Vegetables
- Brussel Sprouts ~ maple syrup, bacon
- Grilled Asparagus ~ herb butter



Starches

- Fingerling Potatoes ~ garlic and thyme scented
- Butternut Squash ~ roasted with honey and ancho chili
- Sweet Potato Gratin ~ spiced pecans
- Couscous ~ pine nuts, golden raisins
- Local Grits ~ smoked gouda cheese
- Potato Gnocchi ~ sweet basil butter
- Mashed Potatoes ~ horseradish whipped
- Four Cheese Mac 'N' Cheese
- Mashed Sweet Potatoes ~ pecan bacon crumble
- Orzo ~ olives, red chili, parmesan, basil
- 3 Grain Pilaf ~ brown rice, quinoa, farro ~ ginger, soy, savoy cabbage



PLATED DINNERS

~served with southern breads and sweet butter~



Plated Menu Guidelines

groups may select two single entrees with matching starch and vegetable

a pre-count of each entrée must be provided ten business days prior to your event and individual reserved seating is required

Starters

Warm Caramelized Vidalia Onion and Goat Cheese Tart ~ frisée salad, aged sherry vinegar

Garden ~ cherry tomatoes, cucumbers, radishes, citrus vinaigrette

Endive ~ arugula, apples, shaved pecorino, mustard-shallot vinaigrette

Butter Lettuce ~ fennel, orange, almonds, citrus vinaigrette

Field Greens ~ strawberries, Point Reyes blue cheese, pistachios, champagne vinaigrette

Baby Spinach ~ gorgonzola, caramelized pears, walnuts, citrus vinaigrette

Caesar ~ hearts of romaine lettuce, garlic focaccia croutons, Parmigiano-Reggiano

Grilled Prawn ~ roasted peppers, kale, Israeli Couscous, chimichurri

Seared Scallop ~ orange segments, lemongrass, ginger, miso



Entrées

Roasted Vegetable Rigatoni ~ cherry tomatoes, basil pesto, garlic butter

Spinach and Ricotta Lasagna ~ mozzarella, tomato sauce

Horseradish Crusted Grouper ~ citrus butter sauce (\$/ guest supplemental)

Dijon Herb Crusted Chicken ~ marsala sauce

Seared Diver Scallops ~ lemongrass ginger sauce (\$/ guest supplemental)

Seared Scottish Salmon ~ dill beurre blanc

Roasted Chicken ~ sundried tomato garlic cream sauce

Grilled Swordfish ~ sauce au poivre

Roasted Pork Tenderloin ~ mustard jus

Sea Bass ~ miso glazed (\$/ guest supplemental)

Grilled New York Strip ~ bordelaise sauce (\$/ guest supplemental)

Seared Sesame Crusted Tuna ~ citrus scallion ponzu (\$/ guest supplemental)

Red Wine Braised Beef Short Rib ~ sauce bordelaise (\$/ guest supplemental)

Filet Mignon ~ 8oz filet, pinot noir sauce (\$/guest supplemental)



Combination Entrées

Garlic Roasted Shrimp, Braised Beef Short Rib ~ sauce bordelaise

Sea Bass, Roasted Chicken ~ miso glazed (\$/ guest supplemental)

Sautéed Grouper, Wild-Caught Shrimp ~ citrus beurre blanc (\$/ guest supplemental)

4oz Filet Mignon, Butter-Poached Maine Lobster Tail ~ truffle hollandaise (\$/ guest supplemental)

To ensure we are creating and enhancing your event with the freshest of local produce, our Executive Chef will recommend a starch and vegetable to compliment your entrée selections.

PLATED DINNERS

~served with southern breads and sweet butter~



Desserts

Flourless Chocolate Torte ~ raspberry coulis, whipped cream

Vanilla Crème Brûlée ~ cookie crumble, raspberries

Deep Dish Bourbon Pecan Pie ~ Chantilly cream

Bourbon Bread Pudding ~ salted caramel sauce

Warm Chocolate Cake ~ berries, salted caramel sauce

Seasonal Fruit Cobbler ~ sweet butter cream

Dark Chocolate Mousse ~ graham cracker, toasted marshmallow

Red Velvet Cake ~ cream cheese icing

Coconut Cake ~ toasted coconut

Plated Dinner Pricing

Three Course Entrée ~ first course, entrée, dessert

Four Course Entrée ~ first course, second course, entrée, dessert

Three Course Combination Entrée ~ first course, combination entrée, dessert

Four Course Combination Entrée ~ first course, second course, combination entrée, dessert

any supplemental cost from entrée line item will be added to the above pricing

Due to changing market conditions, chef may be required to substitute menu ingredients, ensuring equivalent quality and value in your selection. Your catering sales manager will communicate any such significant changes prior to your event.



REGIONAL DINNER BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~



South of the Border Dinner

served with ~ flour tortillas, sour cream, cheddar cheese, pico de gallo, jalapeños, limes, cilantro

(hard corn tortillas available upon request)

Salsa Trio ~ corn tortilla chips

Queso Dip

Mexican Chopped Salad ~ romaine corn, tortilla strips, queso fresco, jalapeño, avocado, ranch dressing

Pinto Beans and Rice

Tacos ~select two~

Grilled Skirt Steak

Chipotle Chicken ~ lime, cilantro

Grilled Shrimp ~ ancho chili, honey, lime

Beef Barbacoa ~ cilantro and onion

Spinach and Black Bean Enchiladas ~ tomatillo, sour cream sauce

Churros ~ chocolate sauce

Tres Leches Cake



Southern Comfort Buffet

Southern Biscuits and Honey Butter

Cheese Straws

Southern-Style Coleslaw

Collard Greens

Mac 'N' Cheese

Mashed Sweet Potatoes

Southern Buttermilk Fried Chicken

Grilled Seasonal Fish ~ Cajun cream sauce

BBQ Pulled Pork ~ assorted BBQ sauces

Cast Iron Skillet Fruit Cobbler



Pride and Joy BBQ

Pimento Cheese ~ crackers

Baby Field Greens ~ cherry tomatoes, cucumbers, cheddar cheese

BBQ Pulled Pork

Smoked Chicken

Texas-Style Smoked Beef Brisket

Assorted BBQ sauces

~select three~

Southern-Style Coleslaw

Pinto Beans

Mac 'N' Cheese

Collard Greens

Potato Salad

~served with~

Banana Pudding

Mini Red Velvet Cakes

REGIONAL DINNER BUFFETS

~buffets include unsweet and sweet iced tea~

~minimum of 25 guests~



Italian Dinner ~

Chopped Salad ~ black olives, gorgonzola, onion, Roma tomato, red wine vinaigrette
Sliced Prosciutto Platter ~ melon, arugula, balsamic
Garlic Rosemary Focaccia ~ olive oil
Roasted Broccolini ~ lemon, red chili
Salmon Puttanesca ~ tomatoes, olives
Chicken Piccata ~ orzo, artichokes, capers
Beef Bolognese ~ rigatoni, pesto
Baked Spinach and Cheese Ravioli ~ tomato cream sauce, mozzarella, garlic breadcrumbs
Tiramisu

Taste of the Mediterranean

Mezza ~ lemon herb hummus, baba ganoush, grilled artichokes, fire roasted peppers, feta, warm pita
Tuscan Salad ~ romaine lettuce, tomato basil, cucumber, kalamata olives, red onion, peppers, white balsamic vinaigrette
Warm French Bean Nicoise Salad ~ red potatoes, olives, tomatoes, mustard dressing
Kale Salad ~ shaved fennel, toasted pistachios, parmesan, pomegranate seeds, lemon vinaigrette
Chicken Puttanesca ~ cherry tomatoes, olives, EVOO
Balsamic Chicken Thighs ~ chickpeas, garlic, lemon, thyme
Sauteed Mahi Mahi ~ orzo, artichoke hearts, sundried tomatoes, olive oil, garlic
Lemon Garlic Broccolini
Saffron Rice ~ raisins, almonds
Israeli Couscous ~ roasted vegetables, feta
Baklava
Strawberry Shortcake ~ whipped labneh, mint



The Grill Experience

Chopped Salad ~ iceberg lettuce, blue cheese, tomatoes, bacon
Local Farm Tomatoes ~ fresh mozzarella, extra virgin olive oil, herbs
Brussels Sprouts ~ lemon butter
Basmati Rice
Herb Roasted Fingerling Potatoes
Grilled New York Strip ~ molasses-chipotle butter
Grilled Seasonal Fish ~ citrus beurre blanc
Grilled Chicken Breast ~ sundried tomato garlic cream sauce
Southern Rolls and Butter
Peach and Blueberry Cobbler
Red Velvet Cake



DESSERTS & LATE NIGHT AFTER THOUGHTS

~minimum of 25 guests~



Dessert Buffet

~select three~

Dark Chocolate Mousse ~ whipped cream, served in a cone

Mini Georgia Apple Crumble Pie

Vanilla Poundcake ~ strawberry compote

Crème Brûlée ~ sugar crust, berries

Key Lime Tart ~ whipped cream

Assorted French Macaroons

Tiramisu Cup ~ pistachio crumble

Buttermilk Panna Cotta

Mini Assorted Cupcakes

~ each additional selection \$ guest



Stations

Selection of Mini Cupcakes, Macaroons and Petit Fours

Chocolate Fondue

angel food cake, devil's food cake, bananas, strawberries, marshmallows, rice crispy treats, served with dark chocolate

Late-Night Snacks

Mini Grilled Cheese Sandwiches with Tomato Soup Shooters

Cheeseburger Slider with Onion Rings and Mini Coca-Colas

Flat Bread Pizza ~ pepperoni, margarita or sausage & mushroom

Premium Popcorn Bar ~select three~ butter, garlic parmesan, spicy Cajun, cinnamon & sugar, white cheddar

S'mores Dip ~ marshmallows, dark chocolate, graham crackers, pretzels, chocolate chips, crushed peanuts, strawberries



Ventanas Only

Fire Pit Get-Together

S'mores ~ graham crackers, marshmallows, chocolate, roasting sticks

~ \$250 clean up fee/ 100 guests