



## **DINNER SELECTIONS**

All dinner selections are served with Mixed Garden Greens with Assorted Dressings, Freshly Baked Rolls with Butter, Chef's Selection of Starch, Vegetable, and Dessert, Iced Tea and Coffee.

Split entrée (ordering 2 different entree items) selection is not allowed for groups under 40; Should you choose to order split entrées, the price of the higher entrée item will be charged for both selections.

### **APPETIZERS**

Chef's Seafood Bisque  
\$4.95 per person

Shrimp Cocktail with Horseradish Sauce  
\$10.95 per person

Jumbo Crab Cake With Roasted Red Pepper Remoulade  
\$10.95 per person

### **SALADS**

#### **Marinated Salad**

Marinated Cucumbers and Vidalia Onions Served Over a Bed of Mixed Greens  
With Crumbled Feta Cheese and Roma Tomatoes  
\$4.00 surcharge per person

#### **Caesar Salad**

Romaine Lettuce Tossed in a Creamy Caesar Dressing, Finished with  
Fresh Grated Parmesan Cheese and Seasoned Croutons  
\$4.00 surcharge per person

#### **Pear Salad**

Tender Roasted Pears with Honey Walnuts, Gorgonzola Cheese  
Over a Bed of Mixed Greens Served with Dijon Mustard  
\$4.50 Surcharge

### **CHICKEN ENTREES**

#### **Chicken Saltimbocca**

Sautéed Breast of Chicken, Topped with Prosciutto, Sautéed Spinach and Provolone  
in a White Sauce  
\$33.95

*All Food and Beverage Items are Subject to Tax and Service Charge, Currently 7% and 19%, Respectively.*



**Chicken Marsala**

Boneless Breast of Chicken Simmered in a Rich Marsala Sauce  
\$31.95

**Honey Pecan Chicken Breast**

Lightly Battered Chicken Breast Served with a Honey Pecan Sauce  
\$34.95

**Chicken Cordon Bleu**

Battered Breast of Chicken Breast Filled with Ham and Swiss Cheese,  
Baked to Perfection  
\$35.95

**Veal Chop**

Mild Flavor of 10 oz. Grilled Veal Chop Drizzled with Marsala Wine Sauce  
Served with Mushroom Risotto  
\$36.95

**BEEF SELECTIONS**

**Add:** Steamed, Fried or Coconut Battered Shrimp, \$7.50 per person

**Roasted Prime Rib of Beef Au Jus**

\$40.00 per person

**Angus Beef Filet**

Served with Mushroom Fondue Sauce  
\$45.95 per person

**New York Strip Steak**

\$37.95 per person

**Lamb Chops**

Grilled Lamb Chops Marinated in Garlic, Lemon and Greek Seasoning  
Presented with a Cold Creamy Cucumber Sauce  
\$48.00 per person

**SEAFOOD SELECTIONS**

**Salmon En Croute**

Baked Atlantic Salmon in a Baked Puff Pastry Filled with Boursin Cheese Topped with  
Fresh Basil Cream  
\$37.95 per person

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**Seafood Au Gratin**

Shrimp and Lump Blue Crab Folded into a Creamy Cheese Sauce with a Hint of Sherry  
Served in Flakey Pastry Shell  
\$35.95 per person

**Pecan Crusted Grouper**

Fresh Grouper Baked with a Southern Pecan Crumb Topping and Pecan Brandy Sauce  
\$36.95 per person

**Shrimp and Scallops**

Low Country Shrimp and Bay Scallops Pan Seared in White Wine, Fresh Garlic and Lemon  
Served atop a Bed of Angel Hair Pasta  
\$38.95 per person

**Grouper Oscar**

Fresh Baked Grouper, Topped with Fresh Lump Crab, Asparagus and a Rich  
Hollandaise Sauce  
\$39.95 per person

**COMBINATION ENTREES**

**Medallions of Beef Tenderloin and Pecan Crusted Grouper**

Grilled Medallions of Beef Topped with a Bourbon Au Jus and Wild Mushrooms  
Paired with Freshly Baked Grouper Drizzled with a Pecan Brandy Sauce  
\$46.95 per person

**Breast of Chicken Marsala and Atlantic Salmon**

Breast of Chicken Simmered in a Rich Marsala Sauce  
Salmon served in a Puff Pastry Shell Filled with Boursin Cheese Basil Cream Sauce  
\$41.95

**Petit Filet and Jumbo Lump Crab Stuffed Shrimp**

\$45.95 per person

**Grouper Oscar Paired with Angus Beef Filet**

Freshly Baked Grouper Topped with Fresh Lump Crab, Asparagus and Hollandaise Sauce  
Angus Beef Filet Served with Mushroom Fondue Sauce  
\$49.95 per person



## DINNER BUFFETS

The Following Buffets are served with Chef's Choice of Starch and Vegetable, Freshly Baked Rolls with Butter, Chef's Choice of Dessert, Iced Tea with Lemon and Coffee. All buffets require a minimum attendance of 30 people.

### **Buffet I**

Mixed Garden Greens  
Vine Ripe Tomatoes with Fresh Mozzarella and Basil Topped with Balsamic Vinaigrette  
Choice of Two Entrees:  
Baked Seafood Lasagna  
Vegetables in a Garlic Wine Sauce over Pasta  
Chicken Marsala  
\$32.95 per person

### **Buffet II**

Mixed Garden Greens  
Caesar Salad  
Spinach Salad  
Choice of Three Entrees:  
Chicken Marsala  
Roast Prime Rib with Horseradish Sauce  
Grouper Oscar  
Shrimp Scampi  
\$45.95 per person

### **Low Country Boil**

Mixed Garden Greens with Assorted Dressings  
The Low Country's Best Combination of:  
Boiled Shrimp with Polish Sausage  
Corn on the Cob and New Potatoes  
Southern Fried Chicken  
Green Beans and Red Rice  
Hushpuppies with Honey Butter  
Homemade Peach Cobbler, Bourbon Pecan Pie  
Iced Tea with Lemon and Coffee  
\$44.95 per person  
In Season Mixed Georgia Blue Crabs at Prevailing Menu Prices

### **Casual Dinner Buffet**

Mixed Garden Greens with Assorted Dressings,  
Your Choice of Two Entrees:  
Baked Salmon with Lemon Dill Sauce,  
Prime Rib of Beef,  
Baked, Fried or Barbecued Chicken  
Chef's Choice of Starch, Vegetable and Dessert  
\$35.95 per person

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## **DESSERTS**

### **DESSERT AND COFFEE STATIONS**

An Assortment of Mini Éclairs, Tarts and Petit Fours,  
Pound Cake with Strawberries Topped with Fresh Whipped Cream  
Freshly Brewed Coffee and Tea  
\$12.50 per person  
(30 person Minimum)

An Assortment of Petit Fours, Tarts and Mini Éclairs  
\$10.00 per person  
(20 person Minimum)

Assorted Petit Fours  
\$300.00 per 100 pieces

Assorted Petit Fours  
\$300.00 per 100 pieces



## *Children's Menus*

(Age 6 and Under Only)

### **Breakfast**

Fresh Fruit  
Pancakes or Scrambled Eggs  
Breakfast Potatoes  
Bacon  
Juice or Milk  
\$8.00 per person

### **Lunch or Dinner**

Choice Of:  
Macaroni and Cheese, Pizza or Chicken Fingers  
French Fries or Green Beans  
Fresh Fruit  
Milk or Juice  
Cookie  
\$10.00 per person