

## *Morning Selections*

### *Coffee & Danish*

*Assorted Danishes*

*Freshly Brewed Coffee & Decaffeinated Coffee*

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### *Traditional Breakfast Buffet*

*Scrambled Eggs*

*Smoked Bacon or Sausage Links*

*Breakfast Potatoes or Southern-Style Grits*

*Biscuits with Whipped Butter*

*Freshly Brewed Coffee and Decaffeinated Coffee*

*Hot Tea*

*Chilled Fruit Juice*

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### *A Taste of New Orleans*

*Fresh Beignets on the Table*

*Eggs Benedict*

*Fresh Seasonal Fruit*

*Freshly Brewed Chicory Coffee and Decaffeinated Coffee*

*Hot Tea*

*Chilled Fruit Juice*

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### *Ultimate Breakfast*

*A Crab Cake topped with a Poached Egg, Béarnaise Sauce and a Dollop of Caviar*

*Fresh Seasonal Fruit*

*Crème Biscuits or Croissants with Whipped Butter*

*Freshly Brewed Coffee and Decaffeinated Coffee*

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## *Snacks and Beverage Breaks*

### *Coffee Break*

*Freshly Brewed Coffee and Decaffeinated Coffee*

*Selection of Hot Teas*

*Assortment of Sodas*

*Mineral Water*

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*Refreshed Twice (8 Hours Service)*

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### *Summer Day Refreshments*

*Brewed Sweet and Unsweetened Tea*

*Freshly Squeezed Lemonade*

*Mineral Water*

*Assorted Sodas*

*7pp++*

*Refreshed Twice (8 Hours Service)*

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### *Afternoon Additions*

*Selection of Homemade Cookies, Brownies and Fresh Whole Fruit*

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# *Luncheon Selections*

## *Salads and Soups*

*Salad of Mixed Greens with Sweet Basil Vinaigrette*

*Creamy Tomato Soup*

*Cream of Wild Mushroom Soup*

*Sweet Potato and Cranberry Soup*

*Cold Spiced Peach Soup*

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*Insalata de Gorgonzola*

*Traditional Caesar*

*Salad of Baby Spinach with Strawberries, Pecans and Bleu Cheese*

*Fresh Tomato and Artichoke Soup*

*Butternut Squash Soup*

*Cold Strawberry-Champagne Soup*

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## *Entrees*

*Turkey Crepes with Asparagus and Crème Biscuits*

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*Citrus Marinated Grilled Chicken Breast*

*With English Peas and Mango Couscous*

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*Chicken Florentine*

*With Sautéed Grape Tomatoes and Potatoes au Gratin*

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*Pecan Crusted Rainbow Trout*

*With Peach Chutney, Herbed Potatoes and Green Beans*

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*Low Country Shrimp and Cheddar Grits*

*With Jalapeno Cornbread*

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*Herb Encrusted Pork Loin*

*With Spiced Applesauce and Haricot Verts*

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*Vegetable Lasagna*

*With House Salad and Crusty Italian Rolls*

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*Sautéed Pork Cutlet with Granny Smith Apples in a Brandy Cream Sauce  
With a Medley of Summer Squashes and Herbed New Potatoes*

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*Pork Tenderloin Medallions with Wild Mushrooms in a Marsala Wine Sauce  
With Glazed Carrots and Wild Mushroom Risotto*

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*Farfalle Pasta with Fresh Tomatoes and Basil  
In a Light Garlic and Oil Sauce*

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*Beef Medallions in a Port Wine Sauce  
With Seasonal Selection of Sautéed Vegetables and Rice Pilaf*

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*Grilled 5oz Petit Filet  
With Caramelized Onions, Asparagus and Garlic Mashed Potatoes*

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### *Salad Selections*

*Grilled Chicken Caesar*

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*Teriyaki Marinated Tuna atop a Salad of Field Greens with Tomatoes and Red Onions*

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*Grilled Salmon on a Salad of Field Greens with Stilton, Pecans, Red Grapes and Sherry  
Vinaigrette*

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*Virginia Ham tossed with Mesclun Salad Greens, Grapes, Pecans, Apples, Stilton and  
Raspberry Vinaigrette*

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### *Cold Salad Plates*

*All platters include Mixed Greens with Citrus Vinaigrette, Cheddar Biscuit and Fruit  
Garnish*

*Please choose from the following:*

*Chicken Salad*

*Tuna Salad*

*Egg Salad*

*Ham Salad*

*Waldorf Salad*

*Fried Chicken Salad*

## Plated Dessert Selections

*Champagne Sorbet*

*New York Style Cheesecake*

*Fresh Berry and Custard Tart*

*Decadent Chocolate Cake with Berry Coulis*

*Seasonal Fresh Fruit Cobbler with Vanilla Bean Ice Cream*

*Key Lime Pie with Macadamia Nut Crust and Fresh Whipped Cream*

*Fresh Strawberry Shortcake on Orange Cream Biscuits*

*Warm bread Pudding with Cinnamon Ice Cream*

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## Dessert Buffets

*Seasonal Fruit Cobbler with Ice Cream*

*Baked Fruit Tart with Fresh Fruit Coulis*

*Assortment of Cakes and Pies*

*Sundae Bar with Assorted Sauces and Toppings*

*Warm Bread Pudding with Crème Anglaise*

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*Warm Blue Berries Glazed in Navan with Vanilla Bean Ice Cream*

*Assorted Petit Fours, Truffles and Chocolate Dipped Strawberries*

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## Boxed Lunches

*Turkey Croissant*

*Breast of Turkey on a Buttery Croissant with Lettuce and Tomato*

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*Honey Ham*

*Honey Cured Ham on White or Wheat with American Cheese, Lettuce and Tomato*

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*Chicken Caesar Wrap*

*Grilled Chicken with Romaine, Shaved Parmesan, Croutons and House Made Caesar*

*Dressing wrapped in a Flour Tortilla*

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## Additional Favorites

*Homemade Cookie, Bag of Chips, Fresh Whole Fruit*

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## Complete Boxed Lunch

*Includes one sandwich, bag of Chips, Whole Fruit and Cookie*

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# Dinner Buffet Selections

## Mayapple

*Tossed Green Salad with Tomato-Basil Vinaigrette and Fresh Grated Parmesan Cheese*  
*Penne Pasta served with Alfredo Sauce*  
*Chicken Parmesan with Fresh Mozzarella*  
*Marinated Asparagus, Antipasto Salad*  
*Fresh Baked Garlic Bread*  
*Tiramisu*

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## Trillium

*Tossed Green Salad with Citrus Vinaigrette*  
*Sliced Roast Pork Loin*  
*Marinated Grilled Chicken Breast with Tomatoes and Herbs*  
*Spoon Bread, Au Gratin Potatoes, Seasonal Vegetables, Warm Homemade Applesauce*  
*Freshly Baked rolls and Whipped Butter*  
*Baked Peaches with a Brown Sugar Crust*

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## English Garden

*Tossed Green Salad with Citrus Vinaigrette*  
*Chicken Française*  
*Grouper with Citrus Butter and Orange Slices*  
*Steamed Broccoli, Herbed Carrots, Wild Rice Pilaf, Grilled Potato Salad*  
*Freshly Baked Rolls and Whipped Butter*  
*Seasonal Fresh Fruit Cobbler*

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## Juniper

*Tossed Spinach Salad with Mushrooms and Warm Bacon Dressing*  
*Grilled Top Sirloin Steak with Port Wine Demi Glace*  
*Broiled Salmon with Lemon-Caper Sauce*  
*Sautéed Vegetable Medley, Green Beans in Shallot Butter, Smashed Rosemary Potatoes,*  
*Lemon-Basil Rice, Marinated Slaw*  
*Freshly Baked Rolls and Whipped Butter*  
*Spiced Bread Pudding*

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## Hawthorne

*Salad of Mixed Field Greens*

*Grilled New York Strip Steak with Sautéed Onions and Mushrooms*

*Roast Chicken with Fresh Herbs*

*Green Beans with Garlic, Sautéed Squash, Baked Potatoes with Sour Cream and Chives,*

*Buttered Egg Noodles*

*Freshly Baked Yeast Rolls and Whipped Butter*

*Apple Slump with Nutmeg Sauce*

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## The Forest

*Spinach Salad with Strawberries, Pecans and Clemson Bleu Cheese with Raspberry Vinaigrette*

*Roasted Lobster Tails with Drawn Butter*

*Grilled Medallions of Beef Tenderloin with Cabernet Sauce*

*Fresh Asparagus with Hollandaise, Sautéed Zucchini and Squash,*

*Duchess Potatoes, Lemon-Herb Rice*

*Freshly Baked Selection of Rolls with Whipped Butter*

*Fresh Berry Crisp*

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## *Dining Menus*

*The following group dining menus include selections to be chosen for a complete dining experience. If these selections do not meet your group needs, the chef will be happy create a menu especially for you.*

### *Appetizers*

*Traditional Shrimp Cocktail*

*Mini Crab Cake with Remoulade*

*Fried Calamari with Spicy Marinara*

*House-Pulled Mozzarella with Balsamic Glaze*

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### *Soups*

*Cream of Wild Mushroom*

*Tomato Bisque*

*Gazpacho*

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### *Main Course*

#### *Cannelloni Fiorentina*

*Two Tender Crepes filled with a Mixture of Italian Cheeses, Spinach*

*And Prosciutto with Homemade Marinara Sauce*

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#### *Chicken Franchese*

*Lightly Sautéed Chicken Breast with a Lemony Butter Sauce*

*Served with Green Beans and Lemon-Herb Risotto*

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#### *Pork Apple Brandy*

*Sautéed Pork Loin with Granny Smith Apples in a Brandy Cream Sauce*

*Served with a Selection of Fresh Seasonal Vegetables and Roasted Potatoes*

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#### *Grouper with Lemon-Caper Butter*

*Lightly Sautéed Grouper with a Lemon-Caper Sauce served with White Wine Steamed*

*Zucchini & Squash and Herbed Red Bliss Potatoes*

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Veal Marsala

*Tender Veal Cutlet topped with Mushrooms in a Brown Marsala Sauce served with Roasted Vegetables and Wild Mushroom Risotto*

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Beef Tenderloin

*Grilled Tenderloin of Beef on Whipped Garlic Potatoes with Steamed Broccoli and Port Wine Sauce*

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Roasted Quail

*Whole Boneless Quail stuffed with Summer Fruit Risotto and served with Seasonal Vegetables*

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Marker 61 Crab Cakes

*Two large Crab Cakes made with succulent Jumbo Lump Crab and served with Seasonal Vegetables and Herbed Red Bliss Potatoes*

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Beef Filet and Crab Cake

*Grilled Beef Tenderloin paired with a Jumbo Lump Crab Cake with Whipped Garlic Potatoes and Asparagus and a Cabernet Sauce*

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Individual Beef Wellington

*Grilled Beef Filet topped with a Wild Mushroom Pesto, wrapped in Flaky Pastry Dough. Served with White Wine Steamed Baby Carrots and Roasted Red Pepper and Garlic Mashed Potatoes*

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Dessert Selections

*Champagne Sorbet*

*Florida Orange Sunshine Cake*

*New York Style Cheesecake*

*Decadent Chocolate Cake with Berry Puree*

*Deep Dish key Lime Pie with Real Whipped Cream*

*Strawberry Shortcake on Orange Cream Biscuits*

*Warm Bread Pudding with Cinnamon Ice Cream*

*Lemon Tart with Crème Anglaise and Fresh Berries*

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## *Lawn Parties*

### *Hamburgers and Grilled Chicken Breast*

*Grilled All-Beef Burger Patties and Herb Marinated Grilled Chicken Breast*

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### *Burgers and Dogs*

*Grilled All-Beef Burger Patties and Steamed Jumbo Hot Dogs*

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### *Pork Barbeque*

*Pulled Southern Barbeque with Buns*

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### *Pork Barbeque and Fried Chicken*

*Pulled Southern Barbeque with Buns and Southern Fried Chicken*

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### *Ribs and Chicken*

*Barbeque Baby Back Ribs and Herb Roasted Chicken*

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### *Deli Smorgasbord*

*Selection of Deli Meats to include:*

*Honey Cured Ham, Breast of Turkey, Roast Beef and Salami*

*Selection of Cheeses to include:*

*Provolone, Swiss and American*

*Selection of Breads to include:*

*White, Wheat and Italian Sub Rolls*

### *Accompaniments*

*The above buffets include: Pickles, Chips, Cookies, Iced Tea, Condiments and Two of the following Sides: Marinated Slaw, Potato Salad, Pasta Salad, Baked Beans, Potatoes au Gratin, Macaroni and Cheese, Marinated Cucumbers and Tomatoes or Mixed Green Salad with Citrus Vinaigrette.*

# *A'la Carte Hors d'oeuvres*

## *Cold Hors d'oeuvres*

### *Category "A"*

*\$00.00 per 25 pieces*

*Chicken Salad in Phyllo Cups*

*Smoked Salmon on Cucumber Rounds*

*Assorted Bruschetta*

*Miniature Open Faced Sandwiches*

*Marinated Asparagus*

### *Category "B"*

*\$00.00 per 25 pieces*

*Assorted Canapés*

*Poached Salmon on Herb Croutons with Lemon Cream*

*Chicken Liver Mousse on Toast Points*

*Shaved Ham on an Herb Crouton with Moustarde*

### *Raw Bar Selections*

*Peel & Eat Shrimp*

*++ per half pound*

*Chilled Poached Mussels*

*++ per 25 pieces*

*Oysters on the Half Shell*

*++ per 25 pieces*

*Scallops Ceviche served on the Half Shell*

*++ per 25 pieces*

*Jumbo U-10 Shrimp Cocktail*

*MP++*

*Snow Crab, Stone Crab and Blue Crab Claws available in season*

*MP++*

*All Raw Bar selections include: Fresh Lemon Wedges, Lime Wedges, Horseradish and Cocktail Sauce*

## Hot Hors d' oeuvres

### Category "A"

*\$00.00 per 25 pieces*

*Cheese Straws*

*Assorted Mini Quiche*

*Stuffed Mushrooms*

*Sweet & Sour Meatballs*

*Sweet & Sour Cocktail Franks*

*Mushroom Vol-au-vent*

*Cheese Puff with Dill*

*Asparagus in Phyllo with Cheese*

*Mini Chicken Cordon Bleu*

*Jalapeno Poppers with Red Salsa*

*Mini Egg Rolls with Spicy Citrus Sauce*

### Category "B"

*\$00.00 per 25 pieces*

*Spanikopita*

*Oysters Rockefeller*

*Parmesan Artichoke Heart*

*Hibachi Beef Skewer*

*Brie & Raspberry Phyllo*

*Sesame Chicken with Honey Mustard*

*Beef Empanada with Sour Cream*

*Chicken Cornucopia Quesadilla*

*Mini Ham Biscuits with Country Mustard*

*Pina Colada Coconut Shrimp with Island Dipping Sauce*

### Category "C"

*\$00.00 per 25 pieces*

*Mini Crab Cakes with Remoulade*

*Scallops wrapped in Bacon*

*Grilled Lamb Cocktail Chops with Herbed Mustard*

*Duxelles Beef Wellington*

*Crab Rangoon*

*Blackened Tuna with Pineapple Chutney*

*Gorgonzola Figs with Balsamic Glaze*

# *Special Touches*

## *Displays*

*Nacho Platter (serves 25)*

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*Fresh Garden Vegetables and Dip Display (Small serves 20-25)*

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*Fresh Garden Vegetables and Dip Display (Medium serves 40-55)*

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*Fresh Garden Vegetables and Dip Display (Large serves 75-100)*

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*International Fruit and Cheese Display (Small serves 15-25)*

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*International Fruit and Cheese Display (Medium serves 45-60)*

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*International Fruit and Cheese Display (Large serves 100-125)*

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*Assorted Terrines, Pates and Sausages (serves 35-50)*

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*Poached Salmon with Marinated Cucumbers and Dill Cream (serves 35-50)*

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*Norwegian Smoked Salmon with Condiments (serves 35)*

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*Smoked and Roasted Beef Tenderloin (serves 75-100)*

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*Roasted Meats Display: Beef, Pork, Turkey and Sausages (serves 75-100)*

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*Warm Brie with Caramel and Walnuts in Puff Pastry (serves 35)*

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## *Selection of House Made Dips*

*Serves 30-40*

### *Hot Dips*

*Crab with Herb Croutons*

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*Spinach and Artichoke with Baked Tortilla Wedges*

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*Mushroom Pesto with Italian Bread Rounds*

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### *Cold Dips*

*Hummus with Pita Triangles*

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*Onion and Herb with Crackers*

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*Apple and Walnut with Crostini Crackers*

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*Layered Shrimp Dip with Crackers*

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## *Selections from the Carving Board*

*\$45.00 Carving Attendant Fee Per Item*

*Leg of Lamb (serves 25-35)*

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*Pit Ham (serves 40-45)*

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*Top Round of Beef (serves 40-50)*

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*Steamship Round of Beef (serves 100-125)*

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*Black Angus Beef Tenderloin (serves 20-25)*

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*Roasted Turkey Breasts (serves 35-40)*

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*Roasted Pork Loin with Honey Mustard (serves 25-35)*

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*Bone-In Honey Cured Ham (serves 35)*

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*All carved items are served with rolls or biscuits and condiments.*

## *Sauté Stations*

*\$45.00 Sauté Attendant Fee Per Item*

*Priced Per Person*

*Shrimp and Grits with Jalapeno Cornbread*

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*Chicken and Pork Stir-fry with Steamed Rice*

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*Cheese Tortellini Marinara, Alfredo and Parmesan Cheese*

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*Turkey or Pork Paillards with Mustard Sauvignon Blanc*

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*Veal Scaloppini with Mushrooms in a Brown Marsala Sauce*

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*Chicken or Beef Fajitas with Onions and Peppers, Salsa and Sour Cream*

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*Chicken Loins with Farfalle Pasta, Mushrooms and Sundried Tomato Butter*

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*Sea Scallops with Lemon and Garlic*

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*Scampi with Lemon and Garlic*

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