



INTRODUCTION | LUNCH | STATIONS | DINNER | BUFFET

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



LUNCH

- 🍲 "Au Pied de Cochon" Famous French Onion Soup, Gruyère Croutons
- ~
- ✔️ Red Snapper with Corn, Tomato and Lima Beans, Chive Beurre Blanc
- ~
- ✔️ Meemaw's Caramel Pecan Pie with Cinnamon Ice Cream

\$36.00 Per Guest



SOUTHERN STATION

Slow Roasted Pulled Pork with Apple Cider
and Peach BBQ Sauce

Coastal Georgia Shrimp and Red Mule Grits

Fried Green Tomatoes, Balsamic Reduction

✓ Freshly Baked Cornbread and Yeast Rolls

\$20.00 Per Guest

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SOUTHERN | "AU PIED DE COCHON" | CEVICHE | MEDITERRANEAN | "OLD SOUTH CAKE WALK" | ELLIJAY "APPLE-ICIOUS" BREAK



“AU PIED DE COCHON” STATION

Assortment of Freshly Shucked Oysters and Crab Claws with Mignonette, Horseradish and Cocktail Sauces

French Charcuterie Display with Pates, Rillettes, Saussicion, Boudin Blanc, Salami, Chipolata, Selection of French Artisanal Cheeses, French Baguettes and Country Breads

Bistro Filets au Poivre, (Peppercorn Sauce) and Mini Boules
Pernod Flambéed Shrimp

\$35.00 Per Guest

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CEVICHE STATION

Ceviche is a Citrus Marinated way to prepare Seafood used in different Latin countries. Enjoy a healthy sample of different styles and flavors.

- 🌎 Ecuadorian Shrimp with Tomatoes, Papaya and Green Onion
- 🌎 Peruvian Ceviche with Corvina, Lime Coriander Infused Oil
- 🌎 Costa Rica Calamari with Orange, Cilantro and Corn
- ✂️ Mexican Sea Scallops with Tomato, Avocado, Jalapeno and Onion
- ✂️ Soy and Sesame Marinated Tuna
- ✂️ Lump Crab Salad, Green Olive and Tortilla Crisps

\$24.00 Per Guest

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MEDITERRANEAN STATION

Hummus (Mashed Chickpeas Seasoned with, Tahini, Lemon Juice and Garlic) Tapenade (Puréed Chopped Olives, Capers, Anchovies and Olive Oil)

Baba Ghanoush (Purée of Eggplant, Tahini, Olive Oil, Lemon Juice and Garlic)

Greek Salad with Tomato, Cucumber, Kalamata Olives and Feta Cheese

Fire Roasted Vegetables, Artichokes, Marinated Olives and Salted Almonds

Tabouli with Burghul (Cracked Wheat), Tomatoes, Parsley, Onion and Lemon Juice

Fresh Pitta Breads and Crostini

\$10.00 Per Guest

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“OLD SOUTH CAKE WALK” STATION

Ice Box Chocolate Cake
Peach County Cobbler
Bourbon Pecan Pie
Red Velvet Cake

\$12.00 Per Guest

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ELLIJAY “APPLE-ICIOUS” BREAK

- Granny Smith Apple Crumb Cake
- 🌍 Golden Delicious Tart Tatin
- Caramel Fuji Apples
- Cinnamon Apple Cookies
- ✂️ Granola Apple Crunch Bar
- Organic Apple Juice
- Baskets of Assorted Fresh Apples

\$14.00 Per Guest

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HEALTHY & LIGHT

✓ Boston and Red Leaf Lettuces with Artichokes, Red and Yellow
Tomato, Toasted Pine Nuts, Three Peppercorn Dressing

~

Wild Mushroom Strudel with Black Truffle Oil

~

Roasted Atlantic Sea Bass with Cilantro and Mango Relish

~

Crispy Thin Fruit Tart, Citrus and Honey Drizzel

\$65.00 Per Guest

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OUR LOCAL

Savannah Crab Bisque

~

Stacked Tomato Salad with Asher Cheese from Georgia's Sweet Grass Dairy Farm, Balsamic Vinaigrette

~

Pecan Crusted Chicken with Mashed Yams, Bourbon Reduction Demi-Glacé

~

Trio of Desserts: Peanut Butter Chocolate Crunch, Key Lime Pie and Peach Crumble Tart

\$75.00 Per Guest

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WORLDLY

Wild Mushroom Soup

~

Brie Cheese Tart with Caramelized Onions, Roma Tomatoes,
Baby Frisee and Pesto Vinaigrette

~

Rack of Lamb, Haricot Vert, Grilled Vegetables and Polenta

~

Lemon Raspberry Charlotte, Marinated Berries

\$85.00 Per Guest

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THE “DEEP SOUTH” BUFFET

Louisiana Seafood Gumbo

Black Eyed Peas, Hickory Smoked Ham, Pickled Onion Vinaigrette

Diced Cucumber with Roasted Corn and Pepper Salad, Lemon

✓ Tarragon Dressing

Field Greens with Candied Pecans, Balsamic Vinaigrette

✓ “Moonshine” Georgia Farm Fried Chicken, Gunpowder Biscuits

Pecan Crusted Gulf Snapper, Succotash, Homemade Tartar Sauce

Sweet Potato Casserole, Brown Sugar Pecan Crumble

Supperime Collard Greens

Peach County’s Famous Cobbler

Jack Daniel’s Tennessee Whiskey Pecan Pie

Strawberry Shortcake with Sweet Butter Ice Cream

\$42.00 Per Guest

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VIVA MÉXICO BUFFET



Sopa de Pollo (Chicken Soup) with Crispy Tortilla Strips, Avocado, Dried Guajillo Peppers and Cilantro

Tomato salad with Queso Blanco

Roasted Corn, Red Onion and Black Bean Salad, Lime Dressing

Jicama and Mango Salad with Cilantro

✓ Gulf Huachinango (Red Snapper) Veracruzana style with Tomato, Capers, Pickled Chilies and Green Olives

Build your own Fajita:

Axiote Paste Rubbed Flank Steak

Chipotle Spiced Grilled Chicken

Breaded Tilapia

Condiments of: Shredded Monterrey Cheese, Pico de Gallo, Cilantro, Guacamole, Tomato, Onion, Sour Cream, Jalapeno Peppers, Salsa Verde and Salsa Roja

Corn and Flour Tortillas

Refried Pinto Beans with Chorizo

Chilli Steamed Rice

✓ Coconut Flan

Kahlua Cake

Churros with Caramel Sauce

\$44.00 Per Guest

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TEXAS BBQ BUFFET

Wedge Salad with Blue Cheese and Bacon Crumbles

Texas Ranger Potato Salad

Grilled Watermelon Salad, Tomato, Onion Bleu Cheese Vinaigrette

Cowboy T-Bone Steaks with Onion Compote

Baby Rack Ribs and Smoked Pork, Pulled and Piled High

Daddy's Two Day Beef Brisket

Apple Cider and Peach Basted BBQ Chicken

Grilled Vegetables with Ranch and Pumpkin Seed Dressing

✓ Smokehouse Baked Beans with Bacon and Ham Hock

Chipotle-Butter Rubbed Corn on the Cob

Corn Bread, Jalapeno and Cheddar Biscuits

Apple Cobbler and Vanilla Bean Ice Cream

Mini Chocolate Bourbon Pecan Tarts

Tequila and Blackberry Soaked Angel Food Cake

Garden Set Up Weather Permitting

\$75.00 Per Guest

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