



EVENTFUL MEMORIES ELEGANT
DINING MENUS



SIMPLE ELEGANCE

Choose 1 protein, 1 Starch, 1 vegetable

Pricing starting at \$25/person

\$8/person for additional protein

\$6/person for Fruit and Cheese Display

Plus Tax, Service Charge & Gratuity

PROTEINS



STARCHES

Grilled Chicken Breast
Stuffed Portobello Steak
Rosemary, Pesto or Lemon Thyme
Chicken
Blackened or Lemon Butter Tilapia
Fried Chicken Breast
Smoked Brisket w/ Sauteed Onions
and Mushroom Gravy
Bourbon Glazed Salmon 3.5 ounces

Cilantro Lime Rice
Savory Yellow Rice
Herb Rice Pilaf
Roasted Garlic or
Buttered Mashed Potatoes
Onion Roasted Red Skin Potatoes
Mushroom Risotto (\$2) upcharge

VEGETABLES

Southern Style Green Beans
Steamed Cabbage
Sweet Kernel Corn
Haricot Vert
Steamed Carrots w/ Garlic
Ginger Butter
Butter Kiss Broccoli
Seasonal Vegetable Medley

MENU ALSO INCLUDES:

DINNER ROLLS, LEMON SWEET TEA, INFUSED WATER, CAESAR OR PRE-MIXED GARDEN SALAD WITH HOUSE DRESSING



SOUTHERN CHARM

Choose 1 protein, 1 Starch, 1 vegetable

Pricing starting at \$30/person

\$12/person for additional protein

\$6/person for Fruit and Cheese Display

Plus Tax, Service Charge & Gratuity

PROTEINS



STARCHES

Chicken Scaloppine

Chicken Marsala

Beef Tenderloin with
Herb Compound Butter

Smoked Trout

Pecan Crusted Chicken Breast with
Mango Chutney

Shrimp Linguini (\$5 upcharge)

Wild Rice & Mushroom Stuffing

English Peas Risotto

Yellow Saffron Rice

Onion Roasted Potatoes

VEGETABLES

Roasted Root Vegetables

Mexican Corn

Lemon Kiss Asparagus

Roasted Cauliflower with Capers and
Brown Butter

MENU ALSO INCLUDES: DINNER ROLLS, LEMON SWEET TEA, INFUSED WATER
BABY FIELD GREEN SALAD WITH RASPBERRY VINAIGRETTE OR CLASSIC CAESAR SALAD
W/ PARMESAN RIBBONS



ENDLESS ELEGANCE

Choose 1 protein, 2 Starches, 2 vegetables

Pricing starting at \$40/person

\$15/person for additional protein

\$6/person for Fruit and Cheese Display

Plus Tax, Service Charge & Gratuity

PROTEINS



STARCHES

Stuffed Chicken Breast with Spinach and
Feta Cheese

Thyme Roasted Pork Tenderloin with
Mango Chutney

Herb Airline Chicken Breast

Bourbon Glazed 6 ounce or

Lime Ginger Salmon 6 ounce

Shrimp Scampi Fettuccine

Basil Grilled Tofu

Garlic Cilantro Steak

Parmesan Mashed Potatoes

Sweet Potato Souffle' with

Candied Pecans

Wild Rice with Cranberries Medley

5 Cheese Baked Macaroni

VEGETABLES

Collard Greens w/ Smoked Turkey

Summer and Winter Vegetable Medley

Haricot Vert

Lemon Kiss Asparagus

MENU ALSO INCLUDES: DINNER ROLLS, LEMON SWEET TEA, INFUSED WATER
BABY FIELD GREEN SALAD WITH RASPBERRY VINAIGRETTE OR CLASSIC CAESAR SALAD
W/ PARMESAN RIBBONS