

A close-up photograph of a hand holding a large, light-colored leaf, possibly a bay leaf, over a bunch of fresh green herbs and a single white flower. The background is a soft, out-of-focus grey.

At JW Marriott® Savannah Plant Riverside District, we have a passion for food — for delighting our guests with artfully selected, seamlessly crafted cuisine. Each and every dish is made in house with the freshest ingredients and the most detailed care. Our world-class culinary team has created menus that reflect both local authenticity and inspiration from around the world. Our meats are prepared in house; our pastries are delicately designed and baked with love in our kitchen; our ingredients are sourced with integrity. Our mission is simple: to satisfy your senses with a crafted experience that elevates your event. Let us curate an unforgettable experience in the Hostess City for you and your guests.

Sincerely,

A white, handwritten signature of Kyle Lipetzky, written in a cursive style, positioned over the green herbs in the photograph.

Kyle Lipetzky, Executive Chef

YOUR GUIDE TO EPICUREAN DELIGHTS

Our banquets are a feast for the senses. This thoughtfully crafted menu will take you on an immersive, yet flavorful journey that will elevate your dining experience.

MENU SELECTION

Breakfast _____	1	Reception _____	12
Breaks _____	5	Dinner _____	17
Lunch _____	7	Beverages _____	21

FOOD AND BEVERAGE SERVICE

At JW Marriott Savannah Plant Riverside District, our philosophy is a restaurant approach to your banquet experience and our methodology is simple: to streamline the planning process from start to finish. As you review the menu, you will notice a thoughtful approach to all meal periods from breakfast to dinner and everything in between.

Our breakfast selections showcase the freshest ingredients from our in-house bake shop. Our mid-morning and afternoon breaks will spark a conversation. Our internationally inspired lunch offerings will energize and satisfy even the most discerning palate. Our reception menus are designed with chef and station attendants at no additional expense. Our à la carte plated dinners are tailored to offer creativity and flexibility — from multi-course dinners to epic culinary adventures. There are no limitations — let your imagination soar.

BANQUET EVENT ORDERS

In order to procure and prepare your food and beverage banquet order, all menu selections are due four (4) weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager ten (10) business days before the start of the function.

TIMING OF BANQUET FUNCTIONS

- Buffet Services and Reception Stations are designed for 90 minutes
- Package Morning and Afternoon Breaks are designed for 30 minutes

GUARANTEE

To ensure every detail is handled in a timely manner, the final guarantee number of guests is due by 12:00 pm, three (3) business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee.

TAXES AND SERVICE CHARGES

Prices are subject to an additional 25% taxable service charge, a 7% state sales tax on food and a 3% beverage tax on distilled spirits. Such service charges and taxes are subject to change without notice.

BREAKFAST

All Breakfast Buffets are served with freshly brewed Starbucks coffee and selection of teas, whole milk, half & half and skim milk. Pricing is per person unless specified.

BUFFET

SUNRISE CONTINENTAL | 32

**Sun Soaked Seasonal
Fresh Fruit & Berries**

Individual Greek & Fruit Yogurts
Powerplant Granola

Fresh Baked Breakfast Pastries
Breads, Muffins, Fruit Preserves,
Honey & Butter

**Fresh Squeezed Orange, Grapefruit,
Cranberry & Apple Juice**

THE FORSYTH | 36

**Sun Soaked Seasonal
Fresh Fruit & Berries**

Individual Greek & Fruit Yogurts
Powerplant Granola

Breakfast Sandwich (select one)

- Smoked Ham, Egg & Cheddar
on English Muffin
- Applewood Bacon, Cheddar
& Egg on Croissant
- Sausage, Egg & Cheddar
Buttermilk Biscuit

Fresh Baked Breakfast Pastries
Breads, Muffins, Fruit Preserves,
Honey & Butter

**Fresh Squeezed Orange, Grapefruit,
Cranberry & Apple Juice**

RISE AND SHINE | 40

**Sun Soaked Seasonal
Fresh Fruit & Berries**

Fresh Baked Breakfast Pastries
Breads, Muffins, Fruit Preserves,
Honey & Butter

Individual Greek & Fruit Yogurts

**Powerplant Granola
& Individual Cereals**

**Cage Free Scrambled Eggs
& Fire Roasted Salsa**

**Applewood Smoked Bacon & Pork
Sausage Links**

**Roasted Red Skin Potatoes with
Peppers & Onions**

**Fresh Squeezed Orange, Grapefruit,
Cranberry & Apple Juice**

ROOFTOP GARDEN | 42

**Sun Soaked Seasonal
Fresh Fruit & Berries**

Fresh Baked Whole Grain Pastries
Breads, Muffins, Fruit Preserves,
Local Honey & Butter

Individual Greek & Fruit Yogurts

**Powerplant Granola
& Individual Cereals**

**Sliced Vine Ripe Tomatoes,
English Cucumber, Cottage Cheese
& Hard Boiled Eggs**

Egg White Frittata
Zucchini, Oven Roasted Tomato,
Spinach, Fresh Basil, Local Goat Cheese

**Chicken Apple Sausage
& Turkey Bacon**

**Roasted Sweet Potato
& Vegetable Hash**

**Fresh Squeezed Orange, Grapefruit,
Cranberry & Apple Juice**

Chef Attendant required. One Chef per 50 guests per station, \$200 each.

Breakfast Buffets are served for a maximum of 1.5 hours and a minimum of 25 guests.

Some items are served raw, undercooked or can be cooked to order. Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

BREAKFAST

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BUFFET

SAVANNAH SUNSHINE | 44

Market Fresh Seasonal Fruit & Berries

Fresh Baked Pastries

Breads, Muffins, Fruit Preserves,
Local Honey & Butter

Peach, Yogurt & Granola Parfaits

Build Your Own Biscuit Bar

Seasonal Selection of Fresh Baked
Biscuits, Sausage Gravy, Local Honey,
Jams, Whipped Butter

Georgia Scramble with Farm Eggs

Sweet Grass Dairy Cheddar,
Stewed Peppers & Onions

Country Ham & Applewood Smoked Bacon

Stone Ground Geechie Boy Mill

Georgia Grits

Butter, Cream, Cheddar Cheese

Local Peach French Toast

Butter, Maple Syrup

Orange, Grapefruit, Cranberry & Apple Juice

MORNING HARVEST | 47

Sun Soaked Seasonal Fresh Fruit & Berries

Fresh Baked Pastries

Breads, Muffins, Fruit Preserves,
Local Honey & Butter

Buttermilk Biscuit Bar

Sausage Gravy, Local Honey, Jams,
Whipped Butter

Individual Greek & Fruit Yogurts

Powerplant Granola & Individual Cereals

Steel Cut Oatmeal

Brown Sugar, Raisins, Cranberries,
Toasted Almonds & Cinnamon

Breakfast Meats (select two)

- Pork Sausage Links
- Pork Sausage Patties
- Chicken Sausage Links
- Applewood Smoked Bacon
- Turkey Bacon
- Pecan Smoked Shoulder Bacon
- Maple Pork Belly, House Smoked
& Maple Cured

Breakfast Potatoes (select one)

- Skillet Yukon Wedges
- Lyonnaise with Caramelized
Onions & Herbs
- Cheesy Hash Brown Casserole
- Home Fries with Roasted
Peppers & Onions
- Roasted Red Skin Potatoes O'Brien

Scrambles (select two)

- **Traditional** - Cage Free Scrambled
Eggs with Salt & Pepper
- **Southern** - Cage Free Scrambled
Eggs with Local Cheddar Cheese,
Sautéed Onions & Peppers
- **Southwest** - Cage Free Scrambled
Eggs with Roasted Green Chilies,
Pico de Gallo & Queso Fresco
- **Smokehouse** - Cage Free Scrambled
Eggs with Smoked Brisket,
Caramelized Onions, Bourbon BBQ

Cast Iron Griddled French Toast

Warm Peach & Vanilla Bean Compote,
Bourbon Syrup

Fresh Squeezed Orange, Grapefruit, Cranberry & Apple Juice

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BREAKFAST ENHANCEMENTS

Pricing is per person unless specified.

COLD

Pacific Northwest Smoked Salmon Display | 15

Assorted Bagels, Whipped Cream Cheese, Red Onion, Vine Ripe Tomatoes, Chopped Egg & Capers

Mason Jar Fruit Parfaits | 6/each

Ripe Berries & Greek Yogurt Layered with Peach Compote & Powerplant Granola

BYO Parfait Bar | 14

Greek & Fruit Yogurts, Powerplant Granola, Toasted Coconut, Dried Fruit, Toasted Nuts, Fresh Fruit & Seeds, Purées, Compotes & Local Honey

Mini Açaí Bowls | 8/each

Açaí & Mixed Berry Purée, Powerplant Granola, Fresh Banana, Strawberries, Blueberries & Toasted Coconut

Hard Boiled Eggs | 36/dozen (minimum of one dozen)

Assorted Bagels | 54/dozen (minimum of one dozen)

Cream Cheese, Butter & Jams

HOT

Steel Cut Oatmeal | 8

Fresh Berries, Cinnamon, Brown Sugar, Granola, Toasted Pecans, Local Honey, Milk

Fresh Scrambled Eggs or Egg Whites with Chives | 8

Biscuit Bar | 12

Seasonal Selection of Fresh Baked Biscuits, Sausage Gravy, Jams, Whipped Butter & Local Honey

Breakfast Meats | 9

Applewood Bacon, Pecan Smoked Shoulder Bacon, Turkey Bacon, Pork Sausage Links or Patties, Smoked Ham, Chicken Sausage Links

Griddle Favorites | 12 (select one)

- Belgium Waffles
- Thick Cut French Toast
- Buttermilk Pancakes
Served with Seasonal Berries, Fresh Fruit Compote, Whipped Cream, Butter & Warm Syrup

Breakfast Sandwiches & More | 8/each (minimum of one dozen)

Smoked Ham, Egg & Cheddar on English Muffin

Applewood Bacon, Cheddar & Egg on Croissant

Sausage, Egg & Cheddar Buttermilk Biscuit

Chorizo, Egg & Pepper Jack Burrito

***Made-to-Order Omelet Station | 15**

Whole Cage Free Eggs & Egg Whites, Tomatoes, Mushrooms, Onions, Peppers, Bacon, Spinach, Ham, Sausage, Cheddar & Pepper Jack Cheeses, Fire Roasted Salsa

***Avocado Toast | 16**

Harvest Grain Toast, Smashed Avocado, Soft Poached Eggs, Shaved Radish, Queso Fresco, Roasted Cherry Tomatoes, Lemon

* Available as an action station

Chef Attendant required. One Chef per 50 guests per station, \$200 each.

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BREAKFAST

Plated Breakfast includes granola & yogurt parfait, chilled orange juice, bakery basket for the table, freshly brewed Starbucks coffee and selection of teas. Pricing is per person unless specified.

PLATED

The Classic | 36

Scrambled Cage Free Eggs with Garden Herbs, Roasted Tomato, Skillet Roasted Red Skin Potatoes, Applewood Smoked Bacon

The Southerner | 36

Chicken & Waffles, Cornmeal Waffles, Buttermilk Fried Chicken, Bourbon Syrup, Two Farm Fresh Scrambled Eggs, Roasted Tomato

Paradise Garden | 36

Garden Vegetable Frittata with Fresh Herbs, Bootleg Farm Goat Cheese, Chicken Sausage, Crisp Asparagus, Roasted Tomato

Biscuits & Gravy | 36

Flakey Buttermilk Biscuit, Sausage Gravy, Two Farm Fresh Scrambled Eggs, Roasted Tomato, Applewood Smoked Bacon

Crunchy French Toast | 36

Corn Flake Crusted Cinnamon Brioche, Roasted Peach Compote, Bourbon Syrup, Applewood Smoked Bacon

Fitness Box | 26

Individual Orange Juice

Kashi Trail Mix Bar

Select One: Fresh Fruit & Berry Salad or Powerplant Granola & Greek Yogurt Parfait

Select One: Orange, Cranberry or Blueberry Streusel Muffin

Banana & Hard Boiled Egg

TO GO

Breakfast Sandwiches | 8 (minimum of one dozen)

Smoked Ham, Egg & Cheddar on English Muffin

Applewood Bacon, Cheddar & Egg on Croissant

Sausage, Egg & Cheddar Buttermilk Biscuit

Chorizo, Egg & Pepper Jack Burrito

Chef Attendant required. One Chef per 50 guests per station, \$200 each.

Plated Breakfasts are served for a maximum of 1.5 hours and a minimum of 25 guests.

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BREAKS

Pricing is per person.

Forsyth Trail | 14

Powerplant Granola, Toasted Nuts & Seeds, Yogurt Raisins, Dried Fruits, M&M's, Chocolate Pieces, Pretzels & Toasted Coconut

Chips & Dips | 16

Chips: Spiced Kettle, Root Vegetable, Tortilla, Pita, Cinnamon Sugar

Dips: Caramelized Onion, Smoked Bacon, Chive & Sour Cream, Roasted Garlic Hummus, Warm Queso, Fire Roasted Salsa

Feel the Power | 17

Gourmet Mixed Nuts

House-made Beef Jerky

Dark Chocolate Bark

Whole Fresh Fruits

Coconut Water

Green Machine Naked Juice

Riverfront Donuts | 18

Glazed, Cake, Sugared, Chocolate, Cinnamon and Jelly Filled Donuts

Chilled Chocolate & Whole Milks, Freshly Brewed Starbucks Coffee

The Fruit Stand | 18

Berry Mint Lemonade, Peach, Sweet Tea

Chile Dusted Fresh Fruit Mason Jars with Honey Yogurt

Chocolate Drizzled Fruit Kabobs

Seasonal Fresh Whole Fruit & Wedges

Mini Lemon & Fresh Fruit Tarts

Spa Retreat | 18

Vegetable Crudit  Jars

Red Pepper Hummus, Avocado Ranch Dip, Pita & Root Vegetable Chips

Roasted Vegetable, Quinoa & Farro Salad

Mini Carrot Cupcakes

Hibiscus Berry Iced Tea & Mint Cucumber Agua Fresca

Southern Afternoon Tea | 20

Tea Cakes, Cookies, Miniature Fruit Tarts, Mini Pecan Pies, Sweet Scones, Devonshire Cream, Lemon Curd, Whipped Butter, Jam & Peach Sweet Tea

Bake Sale | 20

Fresh Baked Chocolate Chip, Snickerdoodle, Oatmeal & Peanut Butter Cookies

Chocolate Fudge Brownies & Blondies, Coconut Macarons

Cheesecake Bites, Seasonal Bakery Bar

The Dugout | 22

Mini Hotdogs, Warm Jumbo Soft Pretzels with Mustard & Cheese

Churros & Chocolate, Sweet & Savory Roasted Almonds

Selection of Freshly Popped Gourmet Popcorn

Crackerjacks

Fresh Squeezed Lemonade

Chocoholic | 23

Chocolate Covered Strawberries

Chocolate Chunk Cookies & Reverse Chocolate Cookies

Double Chocolate Brownies

Chocolate Bark

Chocolate Pops

Chocolate Milk

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BREAKS

ENHANCEMENTS

Individual Bags of Chips & Pretzels | 5/each

Individual Bags of Popcorn | 5/each

Individual Greek & Fruit Yogurt | 6/each

Assorted Candy Bars | 5/each

Individual Bag Trail Mix | 5/each

Individual Bag Snack Mix | 5/each

KIND Bars | 6/each

Granola Bars | 5/each

Assorted Whole Fruit | 4/each

Individual Mason Jar Fruit Parfaits | 6/each

Ripe Berries & Greek Yogurt Layered with Fruit Purée & Powerplant Granola

Individual Mason Jar Vegetable Crudités | 6/each

Avocado Ranch Dip

Gourmet Ice Cream Bars | 7/each

Häagen-Dazs & Dove Bars

Bar Snack Mix | 25/pound

Gourmet Mixed Nuts | 28/pound

House-made Kettle Chips | 15/pound

Powerplant Granola | 28/pound

Assorted Bagels | 54/dozen

Flavored & Plain Cream Cheese, Butter

Add On | +15/person

Pacific Northwest Smoked Salmon with Capers, Onions, Tomatoes, Chives

Fruit Kabobs | 60/dozen

Warm Salted Pretzels | 64/dozen

Salsa Asada, Guacamole, Warm Queso Dip, Tortilla Chips

Assorted Cookies | 60/dozen

Chocolate Chip, Peanut Butter, Oatmeal Raisin & Snickerdoodle

Fudge Brownies & Blondies | 60/dozen

Assorted Bakery Bars | 60/dozen

Coconut Orange, Raspberry Linzer, Strawberry Oatmeal

Selection of Gluten Free Muffins & Scones | 62/dozen

Sliced Fresh Fruit & Berries | 8/person

Hummus & Pita | 8/person

Toasted Pita, Celery & Carrots

San Benedetto Water 330ml | 5/each

Still, Sparkling

Assorted Vitamin Water | 6/each

Assorted Naked Juices | 8/each

Individual Bottled Juice | 6/each

Apple, Cranberry, Orange, Grapefruit

Assorted Gold Peak Iced Tea | 7/each

Peach, Green, Sweet

Assorted Soft Drinks | 5/each

Coke, Diet Coke, Coke Zero, Sprite

Red Bull Energy Drink | 8/each

Regular, Sugar Free

Individual Chilled Illy Coffee | 8.5/each

Caffe Latte, Mochaccino, Cappuccino

Freshly Brewed Starbucks Coffee | 98/gallon

Freshly Brewed Iced Tea | 80/gallon

Regular, Sweet, Signature Peach, Passion Fruit

Fresh Squeezed Lemonade | 80/gallon

Freshly Squeezed Orange Juice | 80/gallon

Agua Frescas | 55/gallon

Pina (Pineapple), Horchata (Cinnamon Rice), Jamaica (Hibiscus), Sandia (Watermelon)

Infused Water | 45/gallon

Strawberry & Basil, English Cucumber & Garden Mint, Local Citrus

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LUNCH

All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.

BUFFET

CORNER DELI | 45

City Market Vegetable Soup & Baguette

Baby Greens

Grape Tomatoes, English Cucumbers, Pickled Sweet Onions, Feta Cheese, Creamy Buttermilk & Citrus Vinaigrette

Broccoli and Kale Slaw

Carrots & Dried Cranberries

Southern Potato Salad

Albacore Tuna Salad

Assorted Artisanal Breads

Sliced Meats

Oven Roasted Turkey, Black Forest Ham, Peppered Roast Beef

Assorted Cheeses

Sharp Cheddar, Havarti, Pepper Jack

Accompaniments

Vine Ripe Tomatoes, Butter Leaf Lettuce, Red Onions, Pesto Aioli, Dijon & Whole Grain Mustard, Mayonnaise, Pickles, Pepperoncini

House Kettle Chips

Plant Riverside Signature Desserts

(To Include a Gluten Free, Dairy Free, Nut Free Option)

RIVERSIDE COOKOUT | 50

Baby Greens Salad

Heirloom Cherry Tomatoes, Cucumbers, Shaved Radish, Sliced Onion, Balsamic & Buttermilk Dressing

Red Skinned Potato Salad

Celery, Grainy Dijon, Mayo, Pickle Relish, Smoked Paprika

Carrot Slaw

Shaved Carrots & Cabbage, Cider Dressing, Poppy Seed

Watermelon Wedges

Hot Off The Grill

Angus Burgers, Jumbo Hot Dogs & BBQ Chicken Breasts

Accompaniments

Cheddar, Swiss, Pepper Jack, Vine Ripe Tomatoes, Butter Leaf Lettuce, Red Onion, House Pickles, Pesto Aioli, Dijon & Whole Grain Mustard, Mayonnaise, Ketchup, Brioche & Soft Rolls

Cast Iron Braised Bratwurst

Peppers, Onions, Sauerkraut

BBQ Bacon Baked Beans

House Kettle Chips

Plant Riverside Signature Desserts

(To Include a Gluten Free, Dairy Free, Nut Free Option)

SANDWICH SHOPPE | 52

Roasted Tomato Bisque

Grilled Cheese Croutons

PRD Wedge

Iceberg Lettuce, Smoked Bacon, Roasted Tomato, Pickled Red Onions, Blue Cheese, Green Goddess Dressing

Rotini Salad

Roasted Vegetables, Olives, Red Wine Herb Vinaigrette

Classic Reuben

Shaved Corned Beef, Sauerkraut, Russian Dressing, Swiss Cheese, Marble Rye

Hot Italian

Smoked Ham, Capicola & Salami, Provolone, Olive Relish, Arugula, Pressed Ciabatta

Oven Roasted Turkey

Smoked Bacon, Cranberry Chipotle Aioli, Havarti, Vine Ripe Tomatoes, Wild Arugula, Baguette

Garden Harvest Wrap

Grilled Squash, Portobello Mushroom, Baby Spinach, Roasted Pepper Hummus, Whole Wheat Wrap

House Kettle Chips

Pickle Spears

Plant Riverside Signature Desserts

(To Include a Gluten Free, Dairy Free, Nut Free Option)

CHANCE TO ENHANCE

Pesto Grilled Atlantic Salmon | 7

BBQ Pork Sliders with House Pickles on Hawaiian Roll | 6

Chef Attendant required. One Chef per 50 guests per station, \$200 each.

Lunch Buffets are served for a maximum of 1.5 hours and a minimum of 25 guests. Some items are served raw, undercooked or can be cooked to order.

Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illness.

LUNCH

All Lunch Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.

BUFFET

KEEP IT HEALTHY | 52

Garden Vegetable Soup

Kale & Strawberry Salad

Candied Pecans, Bootleg Farms Goat Cheese, Dried Cranberry, Strawberry Poppysseed Vinaigrette

Quinoa & Couscous Salad

Toasted Cashew, Local Citrus, Heirloom Tomatoes, Petite Greens, Herb Citronette

Shaved Smoked Turkey Panini

Dried Cranberry Chutney, Wild Arugula, White Cheddar, Harvest Grain Bread

Roasted Chicken Breast

Charred Peperonata, Basil, Tomato

Grilled Citrus Salmon, Artichoke & Roasted Tomato Salad

Roasted Butternut & Farro Pilaf

Roasted Peppers, Crispy Sprouts, Toasted Almond

Lemon & Sea Salt Roasted Heirloom Cauliflower & Broccolini

Plant Riverside Signature Desserts

(To Include a Gluten Free, Dairy Free, Nut Free Option)

THE GEORGIAN | 54

Brunswick Stew with Smoked Chicken

Buttermilk Biscuits & Cheddar

Cornbread Muffins

Whipped Honey Butter

Grilled Little Gem Salad

Shredded Apple, Endive, Local Blue Cheese, Sun Dried Cranberries, Candied Georgia Pecans, Cider Dressing

Vidalia Onion & Cucumber Salad

Heirloom Baby Tomatoes, Carrot, Fresh Herbs, Sweet Red Wine Vinaigrette

Georgia White Shrimp & Grits

Sharp Cheddar, Smoked Bacon, Fresh Herbs

Crispy Buttermilk Chicken

Roasted Pork Tenderloin

Wild Mushroom Gravy, Crispy Onions

Baked Four Cheese Mac & Cheese

Green Beans with Caramelized Onions

Plant Riverside Signature Desserts

(To Include a Gluten Free, Dairy Free, Nut Free Option)

OLD SMOKEHOUSE | 55

Black-eyed Pea & Smoked Ham Soup

Chopped Greens

Sharp Cheddar, Baby Tomatoes, Hard Boiled Egg, Cucumber, Spring Onions, Green Goddess Dressing

Celery Root Slaw

Grated Cabbage, Green Apple, Carrot, Creamy Cider Dressing

Red Skinned Potato Salad

Celery, Chopped Egg, Mustard

Smoked BBQ Beef Brisket

Bourbon Molasses BBQ Sauce, Charred Onion

Dry Rubbed Pork Ribs

Beer Roasted Free Range Chicken

BBQ Baked Beans

Braised Mustard Greens

Smoked Bacon, Vidalia Onion, Apple Vinegar

Plant Riverside Signature Desserts

(To Include a Gluten Free, Dairy Free, Nut Free Option)

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LUNCH

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BUFFET

TUSCAN | 54

Black Kale, Sausage & Potato Soup

Heirloom Tomato Caprese with Garden Basil, Fresh Mozzarella, Balsamic Onions

Chopped Antipasti Salad

Crisp Romaine, Salami, Capicola, Provolone, Tomato, Red Onion, Olives, Cucumber, Peperoncini

Campari Tomato & Roasted Chicken Focaccia Flatbread

Fresh Mozzarella, Basil Pesto, Toasted Pine Nuts

Grilled Italian Sausage

Caramelized Peppers & Onions, Sunday Gravy

Roasted Sea Bass

Tomato & Roasted Pepper Relish, Oregano, Capers, Olives

Cavatappi Primavera with Garden Vegetables

Garlic White Wine, Blistered Tomatoes, Pecorino

Balsamic Roasted Zucchini

Crimini Mushrooms, Blistered Tomatoes & Cauliflower

Plant Riverside Signature Desserts

(To Include a Gluten Free, Dairy Free & Nut Free Option)

GRAB-AND-GO LUNCH

LUNCH ON THE GO | 35

Salad Options (select one)

- Fresh Fruit Salad
- Rotini Pasta Salad
- Southern Potato Salad
- Carrot Coleslaw

Sandwich Options (select three)

Includes Whole Fruit & Kettle Chips

- **Roast Turkey BLT**
Arugula, Vine Ripe Tomato, Smoked Bacon, Cranberry Aioli, Harvest Grain
- **Peppered Roast Beef**
Havarti, Caramelized Onion, Wild Arugula, Horseradish Spread, Soft Baguette
- **Shaved Smoked Ham**
Swiss, Balsamic Onions, Vine Ripe Tomato, Honey Dijonnaise
- **Grilled Pesto Chicken**
Provolone, Arugula, Pesto Aioli, Roasted Tomato, Ciabatta
- **Albacore Tuna Wrap**
Petite Greens, Vine Ripe Tomato, Red Onion, Lemon Caper Aioli, Whole Wheat Wrap
- **Italian Hero**
Capicola, Salami, Roasted Ham, Provolone, Roasted Peppers, Arugula, Olive Spread, Soft Roll
- **Roasted Portobello Wrap**
Red Pepper Hummus, Roasted Garden Vegetables, Baby Spinach, Whole Wheat Wrap
- **Apple Chicken Salad Sandwich**
Dried Cranberries, Grapes, Toasted Almonds, Tomato, Butter Lettuce, Seeded Loaf

Desserts (select one)

- Chocolate Chip Cookie
- Double Chocolate Brownie
- Coconut Macaroon
- Seasonal Bakery Bar

CHANCE TO ENHANCE

Individual Bag Trail Mix | 5

Granola Bar | 5

Bottled Water or Gatorade | 6

Soft Drink | 5

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PLATED LUNCH | TWO COURSES

Includes artisan bread with butter and freshly brewed Starbucks coffee and selection of teas. Pricing is \$38 per person.

ENTRÉE SALADS

Savannah Chop

Crisp Romaine Hearts, Grape Tomatoes, Roasted Corn, Smoked Cheddar, Applewood Bacon, Cornbread Croutons, Avocado Buttermilk Dressing

Hearts of Romaine Salad

Asiago Croutons, Shaved Parmigiano, Roasted Tomatoes, Roasted Garlic Dressing

Roasted Baby Beets

Petite Greens, Bootleg Farms Goat Cheese, Fresh Orange, Spiced Pecans, Citrus Sherry Vinaigrette

Garden Greens

Roasted Cherry Tomatoes, English Cucumber, Shaved Radish, Marinated Artichokes, Crumbled Feta, White Balsamic Vinaigrette

The Wedge

Crisp Iceberg, Smoked Bacon, Roasted Tomatoes, Pickled Onions, Blue Cheese, Green Goddess Dressing

PROTEINS (select one)

Herb Marinated Chicken Breast

Roasted Atlantic Salmon

Grilled Skirt Steak

DESSERTS

Pear & Apple Tart

Caramel Jam, Almond Cream

Hazelnut Cappuccino Semifreddo

Meringue Mousse, Honeyed Hazelnuts, Vanilla Bean Macaron

Cannoli Cheesecake

Cocoa Streusel, Dark Chocolate Ganache

Whiskey Pecan Pie

Maple Cream

Red Velvet Cake

Cream Cheese Icing

Carrot Walnut Cake

Chai Tea Panna Cotta

Orange Zest Cookie, Milk Chocolate Mallow Cream

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PLATED LUNCH | THREE COURSES

Includes artisan bread with butter and freshly brewed Starbucks coffee and selection of teas. Pricing is \$50 per person.

FIRST COURSE

Roasted Corn Chowder
Sweet Pepper, Cilantro

Creamy Tomato Bisque
Grilled Cheese Croutons

Smoked Ham & Split Pea
Crispy Prosciutto

Vine Ripe Tomato
Artisanal Lettuce, Fresh Mozzarella,
Petite Basil, Balsamic

Baby Spinach
Roasted Wild Mushrooms, Candied
Walnut, Applewood Bacon,
Sherry Dressing

Apple & Endive
Petite Greens, Glazed Pecans,
Goat Cheese, Cider Vinaigrette

Caesar Salad
Chopped Romaine, Cornbread
Croutons, Shaved Parmesan,
Garlic Dressing

ENTRÉES

Pan Roasted Chicken Breast
Heirloom Potato & Bacon Hash,
Brussel Leaves, Forest Mushroom,
Sherry Herb Vinaigrette

**Herb Marinated Free Range
Chicken Breast**
Sweet Potato, Charred Green Beans,
Balsamic Onions, Chicken Jus

Citrus Seared Salmon
Roasted Cauliflower, Haricot Verts,
Shaved Radish, Herb Citronette

Cavatelli
Short Rib Ragù, English Peas, Lemon,
Snipped Herbs, Toasted Breadcrumbs

Steak Frites
Grilled Flat Iron, Hand-cut Garlic
Wedges, Caramelized Onion Jus

Spice Roasted Heirloom Carrots
Geechie Boy Mills Warm Farro Salad,
Medjool Date, Wilted Spinach, Sherry
Maple Vinaigrette

DESSERTS

Pear & Apple Tart
Caramel Jam, Almond Cream

Hazelnut Cappuccino Semifreddo
Meringue Mousse, Honeyed Hazelnuts,
Vanilla Bean Macaron

Cannoli Cheesecake
Cocoa Streusel, Dark Chocolate Ganache

Whiskey Pecan Pie
Maple Cream

Red Velvet Cake
Cream Cheese Icing

Carrot Walnut Cake

Chai Tea Panna Cotta
Orange Zest Cookie, Milk Chocolate
Mallow Cream

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RECEPTION

Minimum of two dozen per selection.

CHILLED HORS D'OEUVRES

- Curry Chicken Profiterole | 81/dozen
- Teriyaki Chicken Summer Roll,
Sweet Chili Sauce | 81/dozen
- Chipotle Chicken Tortilla Pinwheel | 81/dozen
- Mini Shrimp BLT, Peppered Bacon, Tomato Jam,
Frisée | 87/dozen
- Coastal Shrimp & Cucumber Shooter | 87/dozen
- Crab Salad in Phyllo | 87/dozen
- Sesame Seared Tuna, Wasabi,
Won Ton, Radish | 87/dozen
- Ahi Taco, Ponzu & Radish | 87/dozen
- Smoked Salmon Blini, Crema & Lime | 87/dozen
- Deviled Egg, Bacon Jam & Smoked Paprika | 81/dozen
- Prosciutto & Melon, Citrus Zest | 84/dozen
- Beef Tenderloin Crostini, Horseradish Aioli | 84/dozen
- Whipped Brie & Apple Chutney,
Candied Walnut | 84/dozen
- Heirloom Tomato Bruschetta,
Manchego & Black Olive | 81/dozen
- Pistachio Goat Cheese, Local Honey,
Cornbread | 81/dozen

HOT HORS D'OEUVRES

- Chicken & Waffle Bite, Chile Maple Drizzle | 81/dozen
- BBQ Pulled Pork Biscuit | 81/dozen
- Chicken Wellington | 85/dozen
- Lemongrass Chicken Satay | 81/dozen
- Chicken Quesadilla Cones | 84/dozen
- Shrimp & Grits, Cajun Citrus Butter | 87/dozen
- Smoked Cheddar & Corn Fritter,
Pimento Cheese | 84/dozen
- Truffled Mac & Cheese, Smoked Bacon, Phyllo | 85/dozen
- Blue Cheese Stuffed Bacon Wrapped Dates | 81/dozen
- Boursin Stuffed Artichoke Hearts | 81/dozen
- Mini Crab Cakes, Roasted Pepper Remoulade | 87/dozen
- Grilled Baby Lamb Chops, Roasted Pepper Dip | 87/dozen
- Lobster Risotto Fritter, Lemon & Chive | 87/dozen
- Honey Sriracha Chicken Meatball | 81/dozen
- Beef Tenderloin, Mushroom in Puff Pastry | 85/dozen

Reception Stations are served for a maximum of 1.5 hours and a minimum of 25 guests.

Some items are served raw, undercooked or can be cooked to order.

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RECEPTION

Pricing is per person unless specified.

CHILLED STATIONS

*Carved Fresh Fruit | 10

Sun Ripened Seasonal Fruits:

Melons, Pineapple, Papaya, Grapes & Berries Served with Yogurt & Fruit Dip

Fresh Fruit Purées, Honeycomb & Tajin

Market Fresh Crudités | 13

Seasonal Market Vegetables Served with Chipotle Ranch, Roasted Red Pepper Dipping Sauces

Mezze | 14

Traditional Hummus, Baba Ghanoush, Cucumber Tzatziki, Marinated Olives, Romaine & Endive Spears, Pita Crisps

*Smashed Avocado | 18

Made to order Guacamole

Hass Avocados, Pico de Gallo, Queso Fresco, Cilantro

Fire Roasted Salsa Roja, Tomatillo Salsa Verde

Warm Tortilla Chips

Artisan Cheese | 20

Local and Artisan Cheeses, Fresh & Dried Fruits, Nuts, Rustic Breads

*Poke & Ceviche Bar | 22

Ahi Tuna Poke Tossed to Order with Sesame Ponzu, Radish & Cilantro, Coconut Rice

Shrimp & Octopus Ceviche, Tomato, Red Onion, Jalapeño & Fresh Cilantro

Diver Sea Scallop Ceviche, Fresh Citrus, Red Pepper, Serrano Chile

Tortilla & Plantain Chips

Antipasto | 23

Assorted Italian Cured Meats, Marinated Mozzarella, Roasted, Grilled & Pickled Vegetables, Olives & Artisan Focaccia

Savannah Oyster Roast | 28

(based on 5 pieces per person)

East Coast Oysters Gently Grilled Over Pecan Wood

Cocktail Sauce, Tomato Chow Chow Mignonette, Garlic Butter, Charred Lemon Wedges, Hot Sauce

Chilled Coastal Seafood

Marinated Green Lip Mussels | 26/pound

Poached Jumbo Shrimp | 40/pound

Oysters on the Half Shell | 62/dozen

King Crab Legs | 60/half pound

Cocktail Sauce, Mignonette, Remoulade, Lemon Wedges, Hot Sauce

*Chef Attendant required. One chef per 75 guests per station, \$200 each.

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RECEPTION

Pricing is per person unless specified.

HOT STATIONS

HOT POTATO | 18

Roasted Garlic Whipped Yukon Golds
Mini Bakers
House Kettle Chips
Garlic Herb Potato Wedges
Chile Spiced Sweets

Toppings

Smoked Bacon, Cheddar Cheese,
Sour Cream, Butter, Green Onions,
Caramelized Onion Dip, Buttermilk
Ranch, Beer Cheese

*MAC & CHEESE | 22

Pastas

Cavatappi, Orecchiette &
Elbow Macaroni

Cheeses

Cheddar, Smoked Gouda &
Truffle Gruyère

Add-ins

Applewood Bacon, Smoked Brisket,
Grilled Chicken, Shrimp, Caramelized
Onions, Red Peppers, Forest
Mushrooms, Baby Spinach, Peas,
Sundried Tomatoes, Scallions,
Chile Flake, Artichokes

SLIDER BAR | 23 (select two) (based on 1.5 pieces/person)

- **Angus Beef**
Sharp Tillamook Cheddar,
Caramelized Onions
- **Smokey Bleu**
Angus Beef, Smoked Bleu Cheese,
Peppered Bacon
- **Seared Ahi Tuna**
Cucumber Kimchi, Sesame Ponzu
- **Coastal Crab**
Blue Crab Cake, Celery Slaw,
Old Bay Remoulade
- **Hawaiian Chicken**
Teriyaki Chicken Breast, Grilled
Pineapple, Charred Red Onion
- **The Yard Bird**
Ground Turkey, Green Apple Slaw,
Cranberry Aioli

*SHRIMP & GRITS | 25

Sweet Georgia Shrimp Sautéed & Served
with Geechie Boy Mill Grits

Applewood Smoked Bacon, Chile Butter,
Sweet Peppers, Onions

FOCACCIA FLAT BREADS | 23 (select three)

- **Margarita**
Vine Ripe Tomatoes, Basil Pesto,
Fresh Mozzarella
- **BBQ Chicken**
Roasted Chicken, Pepper Jack
Cheese, Shaved Red Onion,
BBQ Sauce
- **Italian Butcher**
Pepperoni, Sausage, Salami, Classic
Tomato, Mozzarella, Chile Flake
- **Fungi**
Roasted Forest Mushrooms,
Caramelized Onion, Wild
Arugula, Fontina
- **Hawaiian**
Roasted Pineapple, Smoked
Ham, Mozzarella
- **Wine Country**
Fig Jam, Blue Cheese, Prosciutto,
Arugula, Aged Balsamic

*LOW COUNTRY | 29

Fresh Coastal Seafood Boiled Fresh
in our Signature Court Bouillon

Georgia Shrimp, Crab Legs,
Smoked Sausage, Red Potatoes
& Corn on the Cob

Garlic Butter, Hot Sauce, Cornbread
& Whipped Honey Butter

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RECEPTION

THE CARVING BOARD

***Smoked Turkey Breast | 300**
(serves 20-25 guests)

Organic Herb Jus, Sage, Cranberry
Chutney, Dollar Rolls

***Bourbon & Maple Grilled
Pork Belly | 350**
(serves 30-35 guests)

Apple Slaw, Grain Mustard Vinaigrette,
Split Rolls

***Smoked Brisket | 400**
(serves 20-25 guests)

PRD BBQ Sauce, House Pickles,
Dollar Rolls

***The Whole Fish | 425**
(serves 20-30 guests)

Whole Roasted Snapper Stuffed
with Fresh Citrus

Fennel Slaw, Citrus Mojo

***Roasted Tenderloin of Beef | 475**
(serves 15-20 guests)

Red Wine Jus, Horseradish Cream,
Assorted Split Rolls

***Herb Crusted Prime Rib | 500**
(serves 20-25 guests)

Rosemary Au Jus, Horseradish
Cream, Dollar Rolls

***The BIG Pig | 850**
(serves 80-100 guests)

Semi Boneless Suckling Pig, Stuffed
with Sausage and Pork Loin

Hawaiian Rolls, Roasted Pineapple
& Poblano Relish

*Chef Attendant required. One chef per 75 guests per station, \$200 each.

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RECEPTION

Pricing is per person.

DESSERTS

*Crème Brûlée | 16 (select three)

Custards: Tahitian Vanilla, Coffee,
White Chocolate Raspberry, Milk
Chocolate Orange, Cinnamon

Sugars: Plain, Lavender, Raw, Citrus

*Ice Cream Sandwich Bar | 16

Cookies: Chocolate Chunk, Sugar,
Peanut, Double Chocolate

Ice Cream: Chocolate, Sea Salt Caramel,
Vanilla Bean, Mint Chip

Roll-Ins: Crumbled Oreo Cookies,
Graham Crackers, Crushed M&M's,
Rainbow Sprinkles, Chopped Peanuts

*Fried Hand Pies & Mini Cobblers | 16

Flavors: Georgia Peach, Nutella &
Banana, Mixed Summer Berry,
Southern Apple, Cinnamon Sugar,
Vanilla Anglaise, Chocolate Drizzle,
Vanilla Cream

*Carnival Cakes | 16 (select two)

Hot & Fresh Funnel Cakes Made to Order

Flavors: Spice, Vanilla, Cocoa

Toppings: Chocolate Sauce, Strawberry
& Peach Compote, Rainbow Sprinkles,
Nutella, Almonds, Caramel Bananas,
Whipped Cream

Mini Desserts | 18

Chef Selection of Five Signature Mini
Desserts from our Bake Shop

*Chef Attendant required. One chef per 75 guests per station, \$200 each.

Dessert Stations are served for a maximum of 1.5 hours and a minimum of 25 guests.

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DINNER

Pricing is per person unless specified.

STATION DINNERS

SOUTHERN WELCOME | 115

Salads

Roasted Sweet Potato Salad with Avocado, Scallions, Charred Corn, Sweet Peppers, Red Onion, Mustard Dressing

Black Eyed Pea & Quinoa Salad with Applewood Bacon, Vine Ripe Tomato, Cucumber, Onion, Fresh Herbs, Local Citrus

*Shrimp & Grits

Sweet Georgia Shrimp Sautéed with Applewood Smoked Bacon, Chile Butter, Sweet Peppers, Onions Served with Geechie Boy Mill Grits

Sliders

Chicken & Waffles, Maple Bacon Jam, Pickled Onion

Smoked BBQ Brisket, House Pickles, Crispy Onion

Fried Green Tomato, Southern Slaw, Remoulade

*Mac & Cheese

Pastas: Cavatappi, Orecchietti, Elbow Macaroni & Shells

Cheeses: Cheddar, Smoked Gouda & Truffle Gruyère

Add-ins: Applewood Bacon, Smoked Brisket, Grilled Chicken, Caramelized Onions, Red Peppers, Forest Mushrooms, Peas, Baby Spinach, Sundried Tomatoes, Scallions, Chile Flake, Artichokes

*Low Country Boil

Fresh Coastal Seafood Boiled Fresh in our Signature Court Bouillon

Georgia Shrimp, Smoked Sausage, Red Potatoes & Corn on the Cob

Garlic Butter, Hot Sauce, Cornbread & Whipped Honey Butter

Sweet Ending

Selection of Southern Desserts from our Bakery

BUFFET DINNERS

TASTE OF THE PLANT RIVERSIDE | 125

Turbine Cafe

Baby Spinach & Harvest Strawberry Salad, Candied Walnut, Blue Cheese, Shaved Apple, Farro, Strawberry Poppyseed Vinaigrette

Grilled Pesto Chicken Roasted Tomato & Artichoke Relish

Riverwalk Pavilions

*Crab Cake Sliders, Old Bay Coleslaw, Spicy Remoulade

*Carved Slow Roasted Brisket, District BBQ Sauce, Soft Rolls
Grilled Bratwurst, Sauerkraut, German Mustard

Graffito Pizzeria

Chopped Antipasto Salad

Salami, Capicola, Ham, Provolone, Olives, Sweet Peppers, Tomatoes, Cucumber, Lemon Oregano Dressing

Margherita Pizza

Fresh Mozzarella, Basil, Campari Tomatoes, Focaccia Crust

Stone & Webster Steakhouse

Iceberg Wedge

Blue Cheese, Smoked Bacon, Roasted Tomatoes, Pickled Onion, Green Goddess Dressing

Potato Bar

Yukon Gold Mashed & Loaded Baked Potatoes

Charred Grilled NY Steak

Wild Mushroom & Chive Jus, Roasted Peppers

PRD (Dessert)

Signature Desserts from our Restaurants at Plant Riverside District

*Chef Attendant required. One chef per 75 guests per station, \$200 each.

Dinner Buffets are served for a maximum of 1.5 hours and a minimum of 25 guests.

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DINNER

All Dinner Buffets are served with freshly brewed Starbucks coffee and selection of teas. Pricing is per person.

BUFFET

COCINA LATINA | 94

Pozole de Pollo

Roasted Chicken, Hominy,
Red Chile, Cilantro

Rock Shrimp Ceviche

Tostones & Tortilla Chips,
Avocado, Tomato Aguachile,
Jalapeño, Cucumber

Jicama, Heart of Palm and Citrus Salad

Serrano Lime Vinaigrette

Hacienda Salad

Baby Greens, Roasted Corn, Grape
Tomatoes, Shaved Radish, Queso
Fresco, Chipotle Ranch

Adobo & Cumin Braised Pork

Fresh Tortillas, Mango &
Black Bean Salsa

Roasted Chicken Mojo

Roasted Poblano & Orange Salsita

Grilled Churassco Steak

Charred Peppers, Chimichurri

Citrus Grilled Striped Bass

Avocado & Pickled Onion Relish,
Cucumber, Cilantro

Sofrito Rice & Black Beans

Elote

Grilled Corn, Fresh Cilantro, Queso
Fresco, Tajin, Lime Aioli

Selection of Latin Inspired Desserts from our Bakery

SMOKE ON THE RIVER | 92

Brunswick Stew

Southern Hearty Stew with Roasted
Vegetables and Smoked Chicken

Heirloom Tomato & Cucumber Salad

Vidalia Onions, Chow Chow, Fresh Herbs

Watermelon & Feta Salad

Sun Ripened Melon, Bootleg Farms Feta,
Fresh Basil, Pickled Onions

Classic Cole Slaw

Shrimp & Grits

Sweet Georgia Shrimp Sautéed with
Applewood Smoked Bacon, Chile Butter,
Sweet Peppers, Onions, Served with
Geechie Boy Mill Grits

*Smoked Brisket

Dry Rubbed and Slow Smoked, Served
with District BBQ Sauce

Southern Fried Chicken

Crispy Herbs

BBQ Pork Ribs

Cornbread and Buttermilk Biscuits

Pimento Cheese & Whipped
Honey Butter

Baked Mac & Cheese

Creamed Corn

Selection of BBQ Inspired Desserts from our Bakery

AMERICAN STEAKHOUSE | 105

Raw Bar - Jumbo Shrimp & Oysters on the Half Shell

Horseradish Cocktail Sauce,
Mignonette, Lemon, Hot Sauce

French Onion Soup

Gruyère Chive Croutons

Baby Spinach Salad

Shaved Mushrooms, Chopped Egg,
Smoked Bacon, Pickled Onion, Honey
Poppyseed Dressing

Beefsteak Tomato & Onion Salad

Crumbled Blue Cheese,
Red Wine Vinaigrette

Jumbo Lump Crab Cakes

Lemon Chive Remoulade,
Charred Tomatoes

Roasted Free Range Chicken

Grilled Artichoke & Oven Dried
Tomato, Relish, Bourbon Chicken Jus

Grilled New York Strips

Roasted Baby Peppers, Wild
Mushroom Jus

Loaded Baked Potato Bar

Sharp Cheddar, Blue Cheese, Smoked
Bacon, Caramelized Onions, Green
Onions, Sour Cream, Sweet Butter

Grilled Asparagus & Heirloom Carrots

Lemon Zest, Olive Oil

Garlic Roasted Jumbo Mushroom Caps

Herb Garlic Butter, Chile

Cheddar Parker House Rolls

Whipped Butter

Selection of Inspired Steakhouse Desserts from our Bakery

*Chef Attendant required. One chef per 75 guests per station, \$200 each.

Dinner Buffets are served for a maximum of 1.5 hours and a minimum of 25 guests.

Some items are served raw, undercooked or can be cooked to order.

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PLATED DINNER

All Plated Dinners include one starter, one entrée and one dessert along with artisan rolls & butter, freshly brewed Starbucks coffee and tea. Multiple preordered entrée choice selection pricing will reflect highest entrée price applicable to all offerings up to three options. Pricing is per person unless specified. À la carte service offered at \$12 additional per person.

STARTERS

SALAD

Simple Green Salad

Baby Greens, Local Goat Cheese, Shaved Garden Vegetables, Candied Pecans, Herb Citronette

Apple & Endive

Green Apple, Red Grapes, Toasted Walnuts, Crisp Celery, Apple Cider Dressing

Wedge

Baby Iceberg, Smoked Bacon, Roasted Tomatoes, Blue Cheese, Chive, Creamy Green Goddess Dressing

Caesar Salad

Hearts of Romaine, Roasted Tomato, Focaccia Croutons, Shaved Parmigiano, Roasted Garlic Dressing

Heirloom Tomato

Smoked Bacon, Arugula, Pickled Shallots, Aged Sherry Dressing

Vine Ripe Tomato Caprese

Fresh Mozzarella, Petite Basil, Saba, Extra Virgin Olive Oil, Rustic Croutons

Roasted Beet Salad

Arugula, Belgian Endive, Herbed Goat Cheese, Pickled Strawberry, Berry Balsamic Vinegar

Harvest Salad

Romaine Lettuce, Ancient Grains, Cucumber, Tomato, Garden Herbs, Feta, Red Wine Vinaigrette

SOUP

Roasted Cauliflower

Tempura, Lemon, Celery Leaf

Lobster Bisque

Cognac Cream, Lobster Chive Salad

French Onion

Gruyère Crouton, Caramelized Onion Broth, Charred Cipollini

Mushroom en Croute

Flakey Pastry, Wild Mushrooms, Fresh Herbs

Roasted Tomato Bisque

Crispy Basil, Grilled Cheese Crouton

Roasted Corn Chowder

Smoked Bacon, Freeze Dried Corn, Chive Oil

CHILLED APPETIZERS (+12 /person)

Ahi Tuna Tataki

Togarashi Seared Tuna, Avocado, Local Citrus, Soy Ponzu, Pickled Chile

Shrimp Ceviche

Avocado Crema, Fresh Orange, Cilantro, Tomato Augachile, Crispy Plantain

Prosciutto & Melon

Shaved Parma, Compressed Melon, Whipped Ricotta, Saba, Lemon, Toasted Pistachio

Crab & Avocado

Rock Crab Salad, Hass Avocado, Pickled Mango, Radish, Petite Greens

Grilled Asparagus

Celeriac Cream, Brioche Crouton, Boiled Egg, Lemon Extra Virgin Olive Oil

HOT APPETIZERS (+ 12/ person)

Jumbo Crab Cake

Sweet Corn Purée, Pickled Shallot, Heirloom Tomato Salad

Duck Confit Ravioli

Dried Cherry, Roasted Squash, Sage Brown Butter

Crispy Pork Belly

Parsnip, Roasted Apple Hash, Pickled Black Berry, Frisée

Wild Mushroom Risotto

Roasted Root Vegetables, Garden Herbs, Toasted Pine Nuts

Jumbo Prawns

Geechie Boy Mill Grits, Smoked Cheddar, Bacon Jam, Green Onion

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PLATED DINNER

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ENTRÉES

Pan Roasted Chicken Breast | 75
Grain Mustard Chicken Jus

Gruyère & Spinach Stuffed Chicken | 78
Caramelized Onion & Chive Jus

Honey & Chile Glazed Salmon | 78
Citrus & Fennel Salsa

Grilled Swordfish | 84
Cherry Tomato & Olive Relish

Roasted Sea Bass | 84
Preserved Lemon & Chive Vinaigrette

Bourbon Braised Beef Short Rib | 82
Braising Jus, Crispy Onions

Chile Dusted Beef Tenderloin | 94
Espresso Bordelaise

**Horseradish & Herb Crusted
Angus Tenderloin | 94**
Caramelized Onion & Thyme Jus

Grilled Duroc Pork Chop | 82
Bacon Bourbon Jus, Fresh Herbs

DUO ENHANCEMENTS

Seared Diver Sea Scallops | +18/entrée
Two Seared Scallops, Citrus,
Chardonnay & Chive Beurre Blanc

Cold Water Lobster Tail | Market Price
Basted Lobster Tail, Garlic Herb Butter

Petite Filet Mignon | +20/entrée
4oz Pan Roasted Petite Filet,
Sauce Bordelaise

Sautéed Jumbo Prawns | +14/entrée
Two Jumbo U10 Prawns, Roasted Garlic
& Shallot Butter Sauce

Jumbo Crab Cake | +18/entrée
Jumbo Lump Blue Crab,
Old Bay Remoulade

SIDES

Vegetables (select two)

- Crisp Asparagus
- Seared Trumpet Mushrooms
- Glazed Heirloom Carrots
- Broccolini
- Roasted Root Vegetables
- Haricot Vert
- Caramelized Brussel Sprouts
- Seasonal Garden Vegetable

Starch (select one)

- Roasted Garlic Crushed
Red Potatoes
- Crispy Geechie Boy Mills Polenta
- Smoked Cheddar &
Herb Potato Gratin
- Geechie Boy Mill Farro Risotto
- Bootleg Farms Goat Cheese Polenta
- Yukon Potato Purée
- Herb & Roasted Tomato Risotto
- Roasted Heirloom
Fingerling Potatoes

DESSERT

S'mores Cheesecake
Graham Crust, Milk
Chocolate Cheesecake, Toasted
Marshmallow Cream

Mixed Berry Crumble Skillet
Cinnamon Oat Streusel, Vanilla
Bean Ice Cream

Italian Cream Cake
Spiced Cream Cheese Icing, Candied
Pecans and Toasted Coconut

Chocolate Hazelnut Torte
Devils Cake, Hazelnut Mousse,
Ice Cream

Vanilla Bean Creme Brûlée
Raspberry Meringue, Honey
Almond Cookie

Apricot Galette
Frangipane, Honey Poached Apricot,
Candied Pistachios

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BEVERAGES

CATERING BEVERAGE PROGRAM

CASH BAR BASIC FEES

Bartender - up to 2 hours, \$200, each additional hour \$35, one bartender for every 75 guests

Cashier - up to 2 hours, \$150, each additional hour \$35, one cashier per bar

Service Charge - 25% + Sales Tax

Passed Wine Service - Bottle Price

Cash Bar Minimum - \$500 drink spend per bar, plus tax, plus gratuity

LIQUORS

Basic | 11/drink

Upgrade | 13/drink

Premium | 15/drink

WINE

Basic Wine | 11/glass & 44/bottle

Upgrade | 13/glass & 52/bottle

Premium | 15/glass & 60/bottle

BEER

Domestic Beer | 8/bottle/can

Import Beer | 9/bottle/can

GA Craft Beer | 10/bottle/can

HOSTED BAR PACKAGES | BASIC BRANDS

25/person for one hour, 15/person each additional hour

SPIRITS

Gin - Beefeater

Vodka - Smirnoff

Tequila - Jose Cuervo Silver

Scotch - Dewar's White Label

Whiskey - Jim Beam Bourbon, Jack Daniel's Tennessee Rye

Rum - Bacardi Superior

Other Spirits - Martini Rossi Vermouth, Bailey's, Kahlua, Campari, Aperol, Antica Formula, Punt e Mes

WINES

White/Rosé (select one)

Pinot Grigio - Villa Sandi

Chardonnay - Boisset, Kessler Collection

Rosé - Mulderbosch

Red (select two)

Chianti - Cecchi, Bonizio

Pinot Noir - Maison Louis Latour Valmoissine

Cabernet Sauvignon - Boisset, Kessler Collection

Sparkling Wine (select one)

Prosecco - Villa Sandi Il Fresco

Crémant - Simonet Blanc de Blancs

BEER (select five)

Domestic - Budweiser, Coors Light, Miller Lite, Michelob Ultra, Sam Adams Boston Lager, Goose Island 312, Dog Fish Head 60 Minute IPA, Omission Gluten Free Pale Ale, St. Pauli Girl Non-Alcoholic Beer, Angry Orchard Rosé Cider

Imported - Corona Premier, Stella Artois, Pilsner Urquell, Guinness, Moretti La Rossa, Heineken

Bars require a Bartender for \$200 up to 2 hours, each additional hour \$35 per Bartender. One Bartender for every 75 guests. All beverage subject to taxable service charge, currently at 25% and state tax at 7%. An additional 3% on local liquor sales by the drink.

BEVERAGES

HOSTED BAR PACKAGES | UPGRADED BRANDS

30/person for one hour, 15/person each additional hour

SPIRITS

Gin - Hendrick's

Vodka - Absolut Elyx

Tequila - Volcán Blanco

Scotch - Johnnie Walker Red

Whiskey - Bulleit Bourbon, Bulleit Rye

Rum - Flor De Caña 4 Year

Other Spirits - Martini Rossi Vermouth, Bailey's, Kahlua, Campari, Aperol, Antica Formula, Punt e Mes, Cointreau, St. Germain, Caravella Limoncello

WINES

White/Rosé (select two)

Sauvignon Blanc - The Crossings

Pinot Grigio - Terre di Bacco

Chardonnay - Cambria

Katherine's Vineyard

Rosé - Fleurs de Prairie

Red (select two)

Malbec - Terrazas de los Andes, Altos Del Plata

Cabernet Sauvignon - Grayson

Pinot Noir - Etude Lyric

Sparkling Wine (select one)

Cava - Poema

Cava Rosé - Poema

BEER (select five)

Domestic - Budweiser, Coors Light, Miller Lite, Michelob Ultra, Sam Adams Boston Lager, Goose Island 312, Dog Fish Head 60 Minute IPA, Omission Gluten Free Pale Ale, St. Pauli Girl Non-Alcoholic Beer, Angry Orchard Rosé Cider

Imported - Corona Premier, Stella Artois, Pilsner Urquell, Guinness, Moretti La Rossa, Heineken

Craft - Featuring Georgia & South Carolina Craft Breweries: Service Brewing Ground Pounder Pale Ale, Creature Comforts Tropicalia IPA, Sweetwater IPA, Southbound Mountain Jam, Pretoria Fields Walker Station Stout

BEVERAGES

HOSTED BAR PACKAGES | PREMIUM BRANDS

35/person for one hour, 20/person each additional hour

SPIRITS

Gin - Tanqueray 10

Vodka - Grey Goose

Tequila - Patrón Silver

Scotch - Johnnie Walker Black

Whiskey - Knob Creek Bourbon,
Knob Creek Rye

Rum - Ghost Coast Spiced Rum

Other Spirits - Martini Rossi Vermouth,
Bailey's, Kahlua, Campari, Aperol,
Antica Formula, Punt e Mes, Cointreau,
St. Germain, Caravella Limoncello,
Courvoisier VS, Amaretto
Disaronno, Pastis

WINES

White/Rosé (select two)

Chardonnay - Caymus, Mer Soleil

Sauvignon Blanc - Justin, JNSQ

Pinot Grigio - Terlato

Riesling - Fritz Zimmer Kabinett

Rosé - Gaia Agiorgitiko Dry Rosé

Red (select two)

Cabernet - Caymus, Bonanza

Pinot Noir - François Labet

Shiraz Blend - Peter Lehmann,
Clancy's Red Blend

Red Blend - Batasiolo, Langhe Nebbiolo

Sparkling Wine (Please select one)

Lambrusco - Albinea Canali

Cava - Segura Viudas Cava Reserva

Sparkling French - Faire La Fête,
Crémant de Limoux

Rosé - Château Moncontour,
Crémant de Loire

BEER (select five)

Domestic - Budweiser, Coors Light,
Miller Lite, Michelob Ultra, Sam
Adams Boston Lager, Goose Island 312,
Dog Fish Head 60 Minute IPA, Omission
Gluten Free Pale Ale, St. Pauli Girl
Non-Alcoholic Beer, Angry Orchard
Rosé Cider

Imported - Corona Premier, Stella
Artois, Pilsner Urquell, Guinness,
Moretti La Rossa, Heineken

Craft - Featuring Georgia & South
Carolina Craft Breweries:
Service Brewing Ground Pounder
Pale Ale, Creature Comforts Tropicalia
IPA, Sweetwater IPA, Southbound
Mountain Jam, Pretoria Fields
Walker Station Stout

BEVERAGES

SPECIALTY BAR PACKAGES | BAR THEME UPGRADES

SCOTTISH SINGLE MALTS & FAMOUS BLEND SELECTIONS

(additional 6 Scotches available)

Price additional 30/person per hour

- Johnnie Walker Black
- Talisker Storm
- Glenfiddich 12 Year
- Laphroaig 10 Year
- Chivas
- Monkey Shoulder

THE BLUEGRASS BOURBON BAR

(additional 9 Bourbons available)

Price additional 25/person per hour

- Virgil Kaine – Rip Track Bourbon
- Knob Creek
- 1792 Small Batch
- Elijah Craig Small Batch
- Four Roses Small Batch
- Angel's Envy
- Maker's Mark
- Bulleit
- Buffalo Trace

BATCH DRINK MIXERS

155/gallon, up to 20 people

- Lemon & Cucumber
- Strawberry & Basil
- Peach & Ginger

Non-alcoholic batch mixer is displayed on the bar for guests to add alcohol for an à la carte or bar package liquor charge.

BEVERAGES

WINE LIST

SPARKLING WINES

Villa Sandi, Il Fresco, Prosecco, Italy	30
Simonet, Blanc de Blancs, France	34
Poema, Cava Brut, Spain	38
Poema, Cava Brut Rosé, Spain	38
Château Moncontour, Brut Rosé, France	53
Faire La Fête, Crémant de Limoux Brut, France	54
Ruggeri Giall' Oro, Prosecco Valdobbiadene, Italy	60
Boschendal, Brut, South Africa	62
Segura Viudas, Cava Reserva, Spain 1.5 L	88
Veuve Clicquot Yellow Label Champagne, France	116

WHITE WINES

Chardonnay

Boisset Estates, Kessler Collection, California	40
Cambria, Katherine's Vineyard, California	40
Caymus, Mer Soleil, California	58
Stag's Leap Wine Cellars, Karia, Napa Valley	92
Grgich Hills Estate, Napa Valley	146
Far Niente, Napa Valley	161

Pinot Grigio

Villa Sandi, Italy	30
Terre di Bacco, Italy	38
Terlato, Italy	55
Robert Sinskey, Orgia, Carneros	99

Sauvignon Blanc

The Crossings, New Zealand	38
Justin, JNSQ, California	48
Joseph Mellot, La Chatellenie, France	70
Merry Edwards, Russian River Valley	120

Other White Varieties

Tasca d'Almerita, Regaleali Bianco, Inzolia Blend, Sicily	34
Leonard Kreuzsch, Riesling Kabinett, Germany	38
Batasiolo, Moscato d'Asti, Italy	42
Ernie Els, Chenin Blanc, South Africa	50
Loimer, Lois Gruner Veltliner, Austria	50
M. Chapoutier, La Petite Ruche, Crozes Hermitage Blanc	70

ROSÉ

Mulderbosch, South Africa	35
Fleurs de Prairie, Provence, France	42
Justin, JNSQ, California	46
Gaia, Agiorgitiko, Greece	50
Matilde Chapoutier, Provence, France 1.5 L	124

RED WINES

Cabernet Sauvignon

Le Grand Noir, Languedoc, France	35
Bonanza, Cabernet Sauvignon, California	38
Boisset Estates, Kessler Collection, California	40
Duckhorn Greenwing, Cabernet Sauvignon, Washington ..	70
Ernie Els, Cabernet Sauvignon, South Africa	78
Paul Hobbs, Crossbarn, Napa Valley	96
Caymus, Cabernet Sauvignon, Napa Valley 1.0 L	175
Château Montelena, Cabernet Sauvignon, Napa Valley 1.5 L ..	239

Pinot Noir

Louis Latour, Domaine de Valmoissine, Provence, France ...	36
Etude Lyric, Pinot Noir, Santa Barbara	50
Francois Labet, Corsica, France	50
Siduri, Russian River Valley	90
Merry Edwards, Russian River Valley	150

Malbec

Terrazas de los Andes, Altos Del Plata	38
Terrazas de los Andes, Reserva	65

Other Red Varieties

The Crusher, Merlot, California	36
Beni di Batasiolo, Langhe, Nebbiolo, Italy	50
Torbreck, Woodcutter's Shiraz, Australia	58
Cecchi, Bonizio, Sangiovese, Toscana, Italy 1.5 L	60
Antinori Il Bruciato Cabernet Blend, Italy	70
Michael David Earthquake, Petit Sirah, Lodi, California	99
Paraduxx, Proprietary Red Blend, Napa Valley	102
Penfolds, Bin 28, Kalimna, Shiraz, South Australia	110

Bars require a Bartender for \$200 up to 2 hours, each additional hour \$35 per Bartender.
One Bartender for every 75 guests. All beverage subject to taxable service charge, currently
at 25% and state tax at 7%. An additional 3% on local liquor sales by the drink.

