

# Event Menu

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## Progressive Buffet with Three Food Stations Three Hours Unlimited Consumption

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### PASSED HORS D'OEUVRES

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**Crispy Chicken Yakitori**  
Served with a Miso Dipping Sauce

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**Spicy Crab Canapes**  
Topped with Organic Micro Greens

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**Mozzarella and Olive Skewers**  
Marinated with Fennel and Spiked on Rosemary Sprigs

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**Grilled Baby Lamb Chops**  
Crushed Garlic and Fresh Herbs

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### GOURMET / APPETIZER STATION

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**Jumbo Classic Shrimp Cocktail**  
Boiled with a Pale Ale and Fresh Herbs  
Served with a Spicy Red Cocktail Sauce, Lemon Wedges  
and a Lime Cilantro Dipping Sauce

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**Stuffed Eggplant**  
Lightly Fried and Stuffed with Fontina Cheese and Fresh Basil  
Topped with a Smoked Tomato Sauce

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**Mediterranean Tapas Display**  
Grilled Seasonal Vegetables, Garlic Hummus, Black Olive Tapanade Spread,  
Marinated Artichoke Hearts  
And Greek Olives Served With Crispy Lavash Bread

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**International Cheese Tray**  
Chef's Selection of Domestic and European Cheeses  
Served with Assorted Crackers

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**Seared Chinese Vegetable Dumplings**  
with Black & White Sesame Seeds and a Light Teriyaki Soy Sauce

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## NEW SOUTH STATION

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### **Carolina Braised Barbecue Beef Brisket**

Marinated Pulled Brisket of Beef  
Covered in a Spicy Barbecue Sauce  
Served with Onion Rolls

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### **Low Country Shrimp And Grits**

Creamy Stoned Ground Grits  
Topped With Freshly Sautéed Shrimp and Maytag Bleu Cheese

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### **Fried Green Tomatoes**

Grilled Corn Relish and Georgia Farm Goat Cheese

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### **Three Cheese Macaroni**

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### **Fluffy Jalapeno Cheese Biscuits**

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## CARVING STATION

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### **Grilled Tenderloin of Beef**

Our Finest Selection of Filet Mignon Beef Cooked to Perfection

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### **Herbed Roasted Turkey Breast**

Baked with Minced Garlic, Rosemary and Thyme

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### **Herb Roasted Red Potatoes**

with Sauteed Shallots and Garlic

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### **Seasonal Sauteed Vegetables**

Selection of Fresh Vegetables Sauteed with a Light Teriyaki Glaze

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### **Petite Potato Rolls**

Served with Horseradish Mayonnaise and Stone-Ground Dijon Mustard

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