



2017 Chef's Selections Menu



Chef Selection Menus:

The Chef Selection menus are pre-set menus prepared to compliment each food item. In addition, we can advise you with fine wine selections for your meal.

Miglior Tour di Cibo **(Translation: The Best Food Tour™)**

- 2 passed appetizers: Sundried Tomato Pesto Crostini
 Cichetti (crostini with whipped cream cheese with prosciutto)
- 2 table salads: Traditional Caesar Salad
 Chopped Italian Salad
- 2 entrees: 4 Cheese & Sundried Tomato Stuffed Chicken
 Layered Eggplant Parmesan
- Served with: Pasta Primavera & Roasted Seasonal Vegetables
 Italian Crusty Bread with olive oil dipping sauce

Per Person Price: \$27.25



Taste Of Georgia

2 passed appetizers:

Cucumber & Dill Canapes
Bacon Wrapped Brown Sugar Smokies

2 table salads:

The Georgia Peach
(Mixed organic greens, gorgonzola cheese, toasted pecans & our peach honey mustard dressing)
The Spring Garden Salad *(homemade ranch & Balsamic)*

2 entrees:

Sweet Georgia Brown Fried Chicken Tenderloins
Crusted Pork Loin with Vidalia Onion & Bacon Jam

2 side dishes:

Garlic Cream Cheese Smashed Potatoes
Southern Green Beans
Yeast Rolls & Peach Muffins

Price per person:

\$26.00



“I Do BBQ”

2 passed appetizers:

Sharp Cheddar Cheese & Raspberry Crostini's
Traditional Pigs in a Blanket

2 salads:

Cole Slaw
Garden Salad (*with Ranch & 1,000 Island dressings*)

2 entrees:

Pulled Pork BBQ
Smoked Chopped Chicken
Big Nate's Secret BBQ Sauce

2 sides:

Big Girl's Famous Mac & Cheese
Southern Green Beans
Served with: Cornbread & Slider Buns

Price per person:

\$19.95



The Great Gatsby

2 passed appetizers:

Spinach & Artichoke Crostini's
Shrimp Cocktail Shooters

2 salad:

Cranberry & Walnut, Mixed Organic Greens & Balsamic
Crispy Romaine Hearts, crumbled bacon & bleu cheese drizzle

2 entrees:

Savannah Crab Cakes with A.C. sauce
Beef Bourguignon braised in red wine

2 sides:

Consomme Rice
Roasted Seasonal Vegetables
Crusty French Baguette Roll

Price per person:

\$27.25



The Vintage Brunch

2 passed appetizers:	Chicken & Waffles Smoked Salmon Canapes
Entrees:	Garden Vegetable Omelet Bake Cajun Shrimp & Grits Ham & Tea Biscuits with Peach Honey Mustard Roasted Potatoes
Compliments:	Yogurt, Berry & Granola Bar Pastry Display Mock Mimosa Bar
Price per person:	\$27.25

The Mid Afternoon Tea

2 passed appetizers:	Cucumber & Dill Canapes Sharp Cheddar & Raspberry Crostini's
Table Display of:	Mini Chicken Salad Croissants Open Faced BLT's Strawberry Fields Salad with Poppy Seed dressing Garden Pasta Salad Puffed Pastry Baked Brie with fruit accents Mini Desserts
Price per person:	\$25.00



Staffing

Each event requires service staff. The amount of staff will depend on how many guests and the service that you request.

- Each staff is \$150.00
- 6 hours of service to include
- Set-up,
- serving,
- Assisting those in need
- clearing guest tables during event,
- clean-up of buffet & kitchen area.

We have several certified bartenders on staff if your venue does not provide for you.

- Each bartender is \$165.00
- 6 hours of service
- Set-up of the bar,
- serving during event,
- packing up all leftover alcohol.

Depending on size, some events will require a bar-back to assist the bartender. Each bar-back is \$85.00, includes 6 hours of service



Production Fee

Each event is charged an 18% production fee of that covers a variety of incidentals for the event such as premium disposable dinnerware, decorated buffet tables with linens, chafing dishes and platters, travel to your venue, a tasting for up to 3 guests and unlimited phone/email access prior to your event.

Deposits/Payments

A 20% deposit is required to hold/book your event date. This deposit is non-refundable but can be transferred to another date or person. Once we receive your deposit, we will lock-in your event date on our calendar. All other payments are due 10 days prior to your event. If you would like to make payments along the way, just let us know by sending an email letting us know you are sending in a payment.

Credit Card Payments

For your convenience, we accept all major credit cards with a 3% check out fee based on your final invoice amount.