



Offsite Menu

Breakfast

Buffets

(50 person minimum required)

All Breakfast Entrées and Buffets include fresh Coffee and Decaffeinated Coffee.

Brunch Buffet **\$11.95/pp++**

Assorted Chilled Juices, Sliced Fresh Fruits, Bacon, Sausage, Scrambled Eggs, Cheddar Grits, Hash Browns, Biscuits and Gravy, French Toast with Maple Syrup, Assorted French Breakfast Pastries.

Southern Hospitality Buffet **\$8.00/pp++**

Assorted Chilled Juices, Sliced Fresh Fruits, Scrambled Eggs, Bacon, Sausage, Cheddar Grits and Biscuits

Continental

Classic Continental **\$5.00/pp++**

Chilled Fruit Juices, Assorted Fresh French Pastries and Danish, Muffins, Coffee, Decaffeinated Coffee

Buffet or Continental Additions

Assorted Chilled Juices **\$6.50/Qt+**

Assorted Mini Bagels **\$18.00/Doz+**
-with Seasoned Cream Cheese

Assorted Soft Drinks **\$1.50/Each+**

Birmingham Croissant **\$22.00/Doz+**
-Stuffed with Cheddar Cheese and Applewood Smoked Bacon

Coffee, Tea or Decaffeinated Coffee** **\$16.00/Gal+**

Danish, Cinnamon Rolls, Sliced Nutbreads **\$15.00/Doz+**

Freshly Baked Buttermilk Biscuits **\$20.00/Doz+**
-With Cheese Sausage or Canadian Bacon

Hot Tea **\$1.50/Each+**

Iced Tea or Lemonade** **\$16.00/Gal+**

**All beverages sold by the gallon have a three gallon minimum per station.

Lunch

Plated Luncheon Entrees

Includes choice of starter, dinner rolls, fresh vegetables, dessert and iced tea

Starters

Soup du Jour - Garden Greens Salad with choice of dressing -
Sliced fresh fruits

Hot Lunch Entrees

Boursin Stuffed Chicken	\$13.00/pp+
- Roasted Breast of Chicken with Herbed Boursin Cheese and Artichoke and Asparagus Risotto	
Breast of Chicken Parmesan	\$13.00/pp+
-Breaded Boneless Chicken Breast with Melted Mozzarella, Fresh Tomato Sauce and Fettuccine	
Chicken Piccata	\$12.00/pp+
-Grilled Boneless Breast of Chicken with Lemon-Caper Sauce and Wild Rice Medley	
Grilled Salmon Fillet	\$15.00/pp+
-Fresh Boneless Salmon, Grilled and Seasoned, served with Wild Rice Pilaf and Sweet Pepper Relish	
Italian Sausage and Smoked Chicken Pasta	\$12.50/pp+
-Bowtie Egg Noodles Tossed with Grilled Italian Sausage, Pulled Smoked Chicken Meat, Fresh Vegetables, Tomatoes and Parmesan Cheese	
Prime Rib Sandwich	\$14.50/pp+
-Slowly Roasted Prime Rib of Beef served Open Faced on Freshly Grilled Sourdough, with Horseradish Cream Sauce and Fried Potatoes	
Roasted Pork Loin	\$13.50/pp+
-Center Cut Loin, Sliced and Served with Red Eye Gravy and Roasted Garlic Mashed Potatoes	
Sliced Roasted Striploin	\$13.50/pp+
-Choice New York Strip with Mushroom Demi Glace, Roasted New Potatoes	
Smoked Brisket of Beef	\$12.50/pp+
-Sliced onto Grilled Sourdough, Topped with Honey BBQ Sauce and Fried Onions, Served with French Fries	

Chilled Lunch Entrees

Chicken Caesar Salad	\$11.95/pp+
-Seasoned and Grilled Chicken Breast with Crispy Romaine, Sourdough Croutons and Classic Caesar Dressing	
Deli Delight	\$11.00/pp+
-Smoked Turkey, Honey Roasted Ham, Sliced Roast Beef, Cheddar and Swiss Cheeses on an Onion Kaiser Roll with Pasta Salad, Sliced Tomatoes, Olives and Dill Pickle	
Smoked Chicken Salad	\$11.25/pp+
-Our Famous Chicken Salad on a Freshly Baked Flaky Croissant with Fresh Fruit Salad	

Dessert choices listed on next page.

Desserts

- **Bourbon Pecan Pie** with Whipped Cream
- **Chilton County Peach Pie** with Whipped Cream
- **Chocolate Cheesecake** with Mocha Crème Anglaise
- **Chocolate Cream Pie** with Rich Chocolate Ganache
- **Chocolate Mousse** with Raspberry Sauce
- **Cinnamon Apple Pie** with Whipped Cream
- **Coconut Cream Pie** with Whipped Topping
- **Flourless Chocolate Torte** with Raspberry Sauce
- **French Silk Cheesecake** with Strawberry Topping
- **Key Lime Pie** with Whipped Topping
- **Lemon Meringue Pie** with Whipped Topping
- **Strawberry Mousse** with Vanilla Crème Anglaise
- **Strawberry Shortcake** with Whipped Topping
- **Sweet Potato Pie** with Whipped Cream
- **White Chocolate Mousse** with Caramel Sauce

Lunch Buffets

(50 person minimum required)

Smoked Chicken Salad ----- **\$12.00/pp+**

-Sliced Smoked Turkey, Ham, Roast Beef, Swiss and Cheddar Cheeses, Fresh Breads, Roasted Red Potato Salad, Pasta Salad, Cole Slaw, Tomatoes, Lettuce and Pickles, Condiments and Cookies and Brownies

Southern Comfort ----- **\$15.95/pp+**

Choice of Two:

- Honey Baked Ham with Bourbon Sauce
- Smoked BBQ Brisket
- Roasted Loin of Pork with Red Eye Gravy
- Fried Chicken
- Southern Fried Catfish Fillets with Tartar Sauce
- Breast of Lemon Chicken

Choice of Two:

- Wild Rice Pilaf
- Fresh Vegetable Medley
- Green Bean Casserole
- Glazed Sweet Potatoes
- Southern Style Squash Casserole
- Mashed Potatoes with Cream and Butter
- Roasted Baby Red Potatoes
- Cheddar Cheese Grits
- Sautéed Green Beans with Onion, Peas and Carrots
- Zucchini with Tomatoes

Tossed Garden Salad with Choice of Two Dressings and Pasta or Fruit Salad

Assortment of Cookies, Brownies and Pies

Includes Fresh Baked Rolls, Butter, Water, Iced Tea and Coffee

Children 8 and under are 1/2 price

Buffets require a 50 person minimum

Hors d'Oeuvres Reception Packages

Package I

\$15.00/pp+

-Total of five hot hors d'oeuvres pieces per person - one tray for every 50 people

- Fresh Seasonal Fruit Display with Yogurt Dip
- Fresh Vegetable Crudités with Spring Dip
- Assortment of Domestic and Imported Cheeses with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard
- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips

❖ Your Choice of **Two** of the Following Hors d'Oeuvres:

- Breaded Coconut Chicken Satays with Honey Mustard*
- Japanese Breaded Chicken Tenders with BBQ Sauce*
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce*
- Pork Egg Rolls with Chinese Mustard
- Swedish Meatballs with Sour Cream Horseradish Sauce*
- Italian Meatballs in Spicy Marinara Sauce*
- BBQ Chicken Drumettes*
- Assorted Cold Canapes*

*denotes items available for off-site events

Package II

\$20.00/pp+

-Total of seven hot hors d'oeuvres pieces per person - one tray for every 50 people
Additional \$75.00 Chef Fee Will Apply

- Fresh Seasonal Fruit Display with Yogurt Dip
- Fresh Vegetable Crudités with Spring Dip
- Assortment of Domestic and Imported Cheeses with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard

❖ Choose **One** of the Following Dips:

- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips
- Jumbo Lump Blue Crab Dip with Crispy Wontons or Tortilla Chips
- Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips

❖ Your Choice of **Three** of the Following Hors d'Oeuvres:

- Breaded Coconut Chicken Satays with Honey Mustard*
- Japanese Breaded Chicken Tenders with BBQ Sauce*
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce*
- Pork Egg Rolls with Chinese Mustard
- Swedish Meatballs with Sour Cream Horseradish Sauce*
- Italian Meatballs in Spicy Marinara Sauce*
- BBQ Chicken Drumettes*
- Assorted Cold Canapes*
- Spicy Dry - Rubbed Baby Back Ribs with BBQ Sauce*
- Brie en Croute with Orange Marmalade*
- Spiced Chicken Fried Ravioli with Sweet and Sour Sauce
- Jumbo Mushroom Caps Stuffed with Sausage and Cheddar Cheese*
- Grilled Vegetable Kabobs with Balsamic Syrup*
- Jerk Marinated Pork Skewers with Mango Salsa*
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce*
- Sausage Stuffed Ravioli with Fire Roasted Bell Pepper Chutney*
- Chicken, Pork, or Beef Quesadilla Wedges with Fresh Pico de Gallo*
- Roasted Chicken Enchiladas with Tomatillo Chutney*
- Honey Glazed Spicy Chicken Wings with Blue Cheese Dip*

❖ Carving Station with Your Choice of **One** of the Following Meats:

- Roasted Inside Round of Beef with Dollar Rolls and Condiments
- Glazed Hickory Smoked Pit Ham with Dollar Rolls and Condiments
- Mesquite Smoked Turkey Breast with Dollar Rolls and Condiments

*denotes items available for off-site events

Package III

\$30.00/pp+

-Total of ten hot hors d'oeuvres pieces per person - one tray for every 50 people
\$150.00 Chef Fee Will Apply

- Fresh Seasonal Fruit Display with Yogurt Dip
- Fresh Vegetable Crudités with Spring Dip
- Assortment of Domestic and Imported Cheeses with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard

❖ Choose **One** of the Following Dips:

- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips
- Jumbo Lump Blue Crab Dip with Crispy Wontons or Tortilla Chips
- Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips

❖ Your Choice of **Four** of the Following Hors d'Oeuvres:

- Breaded Coconut Chicken Satays with Honey Mustard*
- Japanese Breaded Chicken Tenders with BBQ Sauce*
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce*
- Pork Egg Rolls with Chinese Mustard
- Swedish Meatballs with Sour Cream Horseradish Sauce*
- Italian Meatballs in Spicy Marinara Sauce*
- BBQ Chicken Drumettes*
- Assorted Cold Canapes*
- Spicy Dry - Rubbed Baby Back Ribs with BBQ Sauce*
- Brie en Croute with Orange Marmalade*
- Spiced Chicken Fried Ravioli with Sweet and Sour Sauce
- Jumbo Mushroom Caps Stuffed with Sausage and Cheddar Cheese*
- Grilled Vegetable Kabobs with Balsamic Syrup*
- Jerk Marinated Pork Skewers with Mango Salsa*
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce*
- Sausage Stuffed Ravioli with Fire Roasted Bell Pepper Chutney*
- Chicken, Pork, or Beef Quesadilla Wedges with Fresh Pico de Gallo*
- Roasted Chicken Enchiladas with Tomatillo Chutney*
- Honey Glazed Spicy Chicken Wings with Blue Cheese Dip*
- Lobster Stuffed Ravioli with Caramelized Onion and Roasted Tomato Cream*
- Bayou La Batre Blue Crab Cakes with Smoked Onion Remoulade*
- Fried Apalachicola Oysters with Roasted Tomato Aioli
- New Zealand Beef Tenderloin Kabobs with Chimichurri*
- Oven Roasted Chicken Roulade with Wild Mushrooms and Smoky Turnip Greens*
- House-Made Pate de Campagne with Condiments*
- Irish Lamb Skewers with Whole Grain Mustard Red Wine Sauce*
- Hickory Smoked Venison Crostini with Bacon-Shallot Relish*
- Roasted Duck and Grilled Andouille on French Baguette*
- BBQ Wild Boar with Collard Greens on Jalapeño Cornbread Crouton*

❖ Carving Station with Your Choice of **One** of the Following Meats:

- Roasted Inside Round of Beef with Dollar Rolls and Condiments
- Mesquite Smoked Turkey Breast with Dollar Rolls and Condiments
- Glazed Hickory Smoked Pit Ham with Dollar Rolls and Condiments
- Smoked Prime Rib of Beef with Dollar Rolls and Condiments (additional \$2.50/pp+)
- Roast Tenderloin of Beef with Dollar Rolls and Condiments (additional \$5.00/pp+)
- Fresh Farfalle Pasta Bar with Assorted Sauces and Toppings

*denotes items available for off-site events

Please note, prices listed do not include 23% service charge and applicable taxes.

Special Event Packages: Additional Items
 these items can be added to any of the Special Event Packages listed above

Cold Hors d'Oeuvres

Crudité Display	\$60.00 +
-Freshly Cut Garden Vegetables with Herb Ranch Dip in an Attractive Presentation	
Serves 50	
Deli Tray	\$125.00 +
-Assorted Meats and Cheeses with Dollar Buns, Condiments	
Serves 30	
Fresh Seasonal Fruit Display	\$70.00 +
Serves 50	
International and Domestic Cheese Displays	\$125.00 +
-Assortment of Domestic and Imported Cheeses with Sausages, Lavosh, Crackers, Fresh Bread, Chutney and Mustard	
Serves 50	
Mini Deli Sandwiches	\$20.00/Doz+
-Open Faced Dollar Buns with Assorted Sliced Meats and Cheeses and Garnished with a Variety of Condiments	
Smoked Salmon Presentation	\$100.00+
-Thinly Sliced Cold Smoked Atlantic Salmon with Traditional Garnishes of Capers, Egg, Honey Mustard, Red Onion, Cream Cheese and Sliced Breads	
Serves 30	

Snacks

Chex Mix	\$8.00/lb +
Fun Size Candy	\$8.00/lb +
Mixed Nuts	\$16.00/lb +
Potato Chips, Pretzels, Tortilla Chips with Salsa	\$8.00/lb +
Roasted Peanuts	\$10.00/lb +

Banquet Hors d'Oeuvres

Banquet Hors d'Oeuvres

The following are available for \$2.50 per person:

- Spinach Artichoke Gratin with Fresh Corn Tortilla Chips*
- Jumbo Lump Blue Crab Dip with Crispy Wontons or Corn Tortilla Chips*
- Grilled Chicken Queso Fundido with Tri-Color Tortilla Chips*

The following are available for \$16.00 per dozen:

- Jumbo Mushroom Caps Stuffed with Cheddar and Sausage*
- Spicy Dry - Rubbed Baby Back Ribs with BBQ Sauce*
- Spiced Chicken Ravioli with Sweet and Sour Sauce
- Pork and Shrimp Pot-Stickers with Ponzu Dipping Sauce*
- Honey Glazed Spicy Chicken Wings with Blue Cheese Dip*
- Grilled Vegetable Kabobs with Balsamic Syrup*
- Breaded Coconut Chicken Satays*

- Jerk Marinated Pork Skewers with Mango Salsa*
- Brie en Croute with Orange Marmalade*
- Teriyaki Glazed Chicken Satays with Peanut Dipping Sauce*
- Sausage Stuffed Ravioli with Roasted Bell Pepper Chutney*
- Chicken, Pork, or Beef Quesadilla Wedges with Fresh Pico De Gallo*
- Roasted Chicken Enchiladas with Tomatillo Chutney*

The following are available for \$20.00 per dozen:

- Lobster Stuffed Ravioli with Caramelized Onion and Roasted Tomato Cream*
- Bayou La Batre Blue Crab Cakes with Smoked Onion Remoulade*
- Fried Apalachicola Oysters with Roasted Tomato Aioli
- New Zealand Beef Tenderloin Kabobs with Chimichurri*
- Oven Roasted Chicken Roulade with Wild Mushrooms and Smoky Turnip Greens*
- House Made Pate de Campagne with Condiments*
- Irish Lamb Skewers with Whole Grain Mustard Red Wine Sauce*
- Hickory Smoked Venison on Red Sand Crostini with Bacon-Shallot Relish*
- Roasted Duck and Grilled Andouille on French Baguette*
- BBQ Wild Boar with Collard Greens on Jalapeno Cornbread Crouton*
- Assorted Cold Canapes:*
- Nori Wrapped Ahi Tuna on Wasabi Cracker
- Deviled Chicken Salad in Mini Phyllo Cups
- Smoked Scallops with Herb Crouton
- Tuna Salad with Tobiko Caviar
- Smoked P.E.I Mussels with Fire Roasted Bell Pepper Mousilline
- Atlantic Salmon Gravlax with Dill Cream
- Grilled Asparagus with Bell Pepper Relish
- Blue Crab Ceviche with Louisiana Crawfish Cream
- Blackened Snapper and Queso Fresco Brochette
- Blackened Snapper and Queso Fresco Brochette
- Three Olive Tapanade with Herb Cracker
- Fresh Tomato and Buffalo Mozzarella Bruschetta
- Chorizo Sausage and Jalapeno Cream Cheese Medallions

The following are available for \$25.00 per dozen:

- Gulf Shrimp Cocktail with Fresh Cocktail Sauce and Lemon*
- Oysters on the Half Shell with Assorted Condiments
- Breaded Butterflied Shrimp with Cocktail Sauce
- Applewood Smoked Bacon Wrapped Sea Scallops*
- Crab Claws on Ice*

*denotes items available for off-site events

Butcher Block

Bourbon Glazed Ham	\$125.00 +
Serves 50	
Mesquite Smoked Turkey Breast	\$125.00 +
Serves 35	
Roast Inside Round of Beef	\$200.00 +
Serves 75	
Roast Tenderloin of Beef	\$160.00 +
Serves 25	
Smoked Beef Brisket	\$65.00 +
Serves 20	
Steamship Round of Beef	\$400.00 +
Serves 120	

Food Stations

Nacho Grande Bar ----- **\$5.95/pp +**

-Tortilla Chips with Hot Chili Con Queso, Diced Tomatoes, Green Onions, Black Olives, Sour Cream, Jalapeño Peppers and Fresh Salsa

- Add Guacamole-**\$6.50/pp+**

Potato Skin Bar ----- **\$5.00/pp +**

-Crispy Fried Potato Skins with Bacon, Cheese, Sour Cream, Green Onions and Salsa

Sauté Station

Shrimp Provencale ----- **\$7.50/pp +**

Bowtie Pasta with Assorted Sauces and Toppings ----- **\$7.50/pp +**

Add Seafood for additional **-\$2.00/pp+**

Shrimp and Grits ----- **\$7.50/pp +**

A \$75.00+ chef fee will be applied for Sauté Station items.
All Stations Minimum of 50 people .

Dessert Stations

Bananas Foster Flambé Station ----- **\$5.50/pp +**

-Bananas, Brown Sugar, Butter, Crème de Banana Liquor And Brandy Flambéed in the room and served with Vanilla Bean Ice Cream

Cherries Jubilee Flambé Station ----- **\$6.00/pp +**

-Sweet Cherries with Almonds and Brandy Flambéed in the room with Vanilla Bean Ice Cream

Ice Cream Sundae Bar

Vanilla Bean Ice Cream with all the traditional toppings:

- Whipped Cream
- Hot Fudge
- Caramel Sauce
- Butterscotch Sauce
- Strawberry Sauce
- Chocolate Chips
- Cookie Crumbles
- Cherries
- Nuts

Mini Dessert Station ----- **\$5.00/pp +**

-An Assortment of Mini Tartlettes, Truffles, Chocolates, Petit Fours and Cheesecakes

A \$75.00+ chef fee will be applied for dessert station items.
All stations minimum 50 people.

Dinner

Plated Dinner Entrees

Includes Choice of Starter, Fresh Vegetables of the Day, Dinner Rolls, Choice of Dessert and Iced Tea.

Starters

- Soup du Jour
- House Tossed Salad with Choice of Dressing
- Spinach Salad with Red Onions and Bacon Vinaigrette
- Caesar Salad with Fresh Romaine and Parmesan

Entree

Boursin Stuffed Chicken	\$15.95/pp +
-Roasted Breast of Chicken with Herbed Boursin Cheese and Artichoke and Asparagus Risotto	
Chicken Cordon Bleu	\$18.00/pp +
-Boneless Breast of Chicken with Prosciutto Ham, Jarlsburg Cheese, Creamy Mornay Sauce and Wild Rice Pilaf	
Chicken Piccata	\$15.95/pp +
-Grilled Boneless Breast of Chicken with Lemon-Caper Sauce and Wild Rice Medley	
Grilled Pork Chops	\$17.50/pp +
-Two Center Cut Pork Chops with Scalloped Potatoes and Red Wine Mushroom Sauce	
Grilled Salmon Fillet	\$20.95/pp +
-Served with Rice Pilaf, and Lemon-Caper Sauce	
Kansas City Strip Steak	\$23.00/pp +
-USDA Choice Strip, Grilled and Seasoned, with Fried Onions, Baked Idaho Potato and Bordelaise Sauce	
Petite Filet of Beef and Grilled Shrimp	\$22.95/pp +
-Bordelaise Sauce, Tomato Concasse and Twice Baked Potato	
Roasted Prime Rib of Beef	\$21.95/pp +
-Slowly Roasted Rib of Beef with Roasted New Potatoes and Caramelized Onion Jus	
Roasted Tenderloin of Pork	\$18.95/pp +
-Marinated Pork Tenderloin with Cheddar Grits, Roasted Corn Relish and Red Eye Gravy	
Sliced Sirloin of Beef	\$18.00/pp +
-Thinly Sliced and Served with Roasted New Potatoes and Red Wine Sauce	
Southern Fried Chicken	\$15.95/pp +
-Golden Brown Breast of Chicken with Creamy Mashed Potatoes and Gravy	

Desserts

Cinnamon Apple Pie with Whipped Cream
Chilton County Peach Pie with Whipped Cream
Bourbon Pecan Pie with Whipped Cream
Sweet Potato Pie with Whipped Cream
Chocolate Cream Pie with Rich Chocolate Ganache
Coconut Cream Pie with Whipped Topping
Lemon Meringue Pie with Whipped Topping
Key Lime Pie with Whipped Topping
Chocolate Mousse with Raspberry Sauce
White Chocolate Mousse with Caramel Sauce
Strawberry Mousse with Vanilla Crème Anglaise
French Silk Cheesecake with Strawberry Topping
Flourless Chocolate Torte with Raspberry Sauce
Strawberry Shortcake with Whipped Topping
Chocolate Cheesecake with Mocha Crème Anglaise

All items are available for pre-set functions.

Dinner Buffets

(50 person minimum required)

Classic Southern Buffet

\$25.00/pp +

Choose **Two**:

- Lasagna with Three Cheeses
- Sliced Sirloin with Mushrooms
- Beef Tenderloin Stew
- Cajun Catfish with Roasted Pepper Relish
- Southern Fried Chicken
- Shrimp Newberg with Rice
- Roasted Pork Loin with Red Eye Gravy
- Smoked Ham with Pineapple
- Veal Meat Loaf
- Mesquite Roasted Turkey Breast with Walnuts
- Smoked BBQ Chicken
- Grilled Breast of Chicken with Lemon Caper Butter

Salads

Choose **Two**:

- Caesar Salad
- Pasta Salad with Parmesan
- Fresh Vegetable Salad
- Fresh Fruit Salad
- Marinated Olive Salad
- Cole Slaw
- Red Potato Salad
- Three-Bean Salad
- Greek Salad
- Tossed House Salad with Choice of Dressing

Vegetables

Choose **Two**:

- Green Bean Casserole
- Fresh Vegetable Medley
- Buttered Peas and Carrots
- Pit Beans with Ham
- Broccoli Parmesan

- Glazed Carrots
- Squash Casserole
- Peas with Mushrooms
- Spinach Soufflé
- Sweet Corn with Peppers

Starches

Choose **Two**:

- Roasted Garlic Mashed Potatoes
- Bacon-Cheddar Grits
- Wild Rice Pilaf
- Sherried New Potatoes
- Au Gratin Potatoes
- Fried Potatoes with Onions
- BBQ Baked Beans
- Twice Baked Potatoes
- Black Eyed Peas

Desserts

Choose **One**:

Cinnamon Apple Pie with Whipped Cream

Assorted Fruit Cobblers

Chilton County Peach Pie with Whipped Cream

Bourbon Pecan Pie with Whipped Cream

Sweet Potato Pie with Whipped Cream

Chocolate Cream Pie with Rich Chocolate Ganache

Coconut Cream Pie with Whipped Topping

Lemon Meringue Pie with Whipped Topping

Key Lime Pie with Whipped Topping

Chocolate Mousse with Raspberry Sauce

White Chocolate Mousse with Caramel Sauce

Strawberry Mousse with Vanilla Crème Anglaise

French Silk Cheesecake with Strawberry Topping

Flourless Chocolate Torte with Raspberry Sauce

Strawberry Shortcake with Whipped Topping

Chocolate Cheesecake with Mocha Crème Anglaise

All Buffets include Fresh Baked Rolls, Butter, Water, Iced Tea and Coffee.

Children 8 and under are ½ price.

Buffets require a 50 person minimum.

Southern Buffet

----- \$23.50/pp +

Choose **Two**:

- Southern Fried Chicken
- BBQ Brisket of Beef
- Roast Turkey with Stuffing
- Roasted Pork Loin
- Chicken Fried Steak
- Grilled Chicken Breast with BBQ Butter

Accompaniments

Choose **Three**:

- Wild Rice Pilaf
- Creamy Mashed Potatoes
- Corn on the Cob
- BBQ Baked Beans
- Fried Okra
- Glazed Carrots
- Au Gratin Potatoes
- Peas and Carrots
- Green Beans with Bacon
- Roasted New Potatoes
- Green Bean Casserole
- Salads
- Tossed Salad

- Pasta Salad
- Cole Slaw
- Assorted Pies or Cobbler

Breaks and Meeting Packages

Daily Service ----- \$9.50/pp +

Morning - Continental Breakfast
 Mid-morning – Refresh Coffee, Add Iced Tea
 Mid-Afternoon – Iced Tea and Assorted Cookies

Full Meal Deal ----- \$25.00/pp +

Morning – Coffee, Decaffeinated Coffee, Iced Water
 Mid Morning – Refresh Coffee, Add Mini Muffins
 Noon – Salad, Chicken Entrée and Dessert, Iced Tea and Water
 Mid Afternoon – Refresh Coffee, Add Iced Tea and Cookies

Meeting Special ----- \$18.00/pp +

Morning – Coffee, Decaffeinated Coffee, Ice Water
 Mid-Morning – Refresh Coffee, Add Iced Tea
 Noon – Deli Sandwich with Pasta Salad, Cole Slaw and Fudge Brownie
 Mid Afternoon – Coffee, Iced Tea and Decaffeinated Coffee

Executive Banquet Menus

Banquet Lunch Entrees

SALADS

Mizan Plaz Salad ----- \$4.00
 -Mixed Field Greens, Toasted Pine Nuts, Alabama Goat Cheese, Shaved Red Onions and Balsamic Vinaigrette. Served with a Lavosh Cracker

Lavender Pear Salad ----- \$4.50
 -Baby Mixed Lettuces, Vanilla Poached Pears, Fire Roasted Red Bell Peppers, Maytag Blue Cheese, Candied Walnuts with Lavender Vinaigrette. Served with a Lavosh Cracker

House Tossed Salad ----- \$3.00
 -Mixed Lettuces, Grape Tomatoes, Shaved Onions, Sliced Cucumbers, Cheddar Cheese with Choice of Dressing

Baby Spinach Salad ----- \$4.00
 -Fresh Baby Spinach, Shaved Purple Onions, Queso Fresco Crumbles, Toasted Pecans with Bacon-Shallot Vinaigrette. Served with a Parmesan Cracker

ENTRÉES

Shrimp and Grits ----- \$13.00 per person ++
 -Sautéed Gulf Shrimp, Creamy Stone Ground Grits, Andouille Sausage with Louisiana Tasso Ham Sauce

Grilled Atlantic Salmon ----- \$14.00 per person ++
 -Pan Roasted Potato Cake, Sautéed Grape Tomatoes and Baby Spinach, Blackened Corn and Blue Crab Salsa with Chive Butter Sauce

Pan Seared Black Grouper ----- \$14.75 per person ++
 -Deep Fried Polenta Cake, Grilled Asparagus, Fresh Pico De Gallo with Tobiko Caviar Butter Sauce

Seafood Fettuccine Pan Roast ----- **\$13.00 per person ++**
-P.E.I. Mussels, Sautéed Shrimp, Roasted Tomatoes, Fire Roasted Bell Peppers

Smoked Chicken and Farfalle Pasta ----- **\$14.00 per person ++**
-Roasted Bell Peppers, Caramelized Onions, Sautéed Cherry Tomatoes, Fresh Basil
with Natural Pan Sauce

Herb Roasted New Zealand Beef Tenderloin ----- **\$16.00 per person ++**
-Horseradish Scented Mashed Potatoes, Sautéed Haricot Verts, Portobello
Mushroom Ragout with Veal Glace

Boursin Cheese Stuffed Chicken Breast ----- **\$13.00 per person ++**
-Creamy Boursin Cheese, Artichoke Asparagus Risotto, Grape Tomatoes, Fresh
Basil with Lemon Butter Sauce

Whole Grain Mustard Roasted Pork Tenderloin ----- **\$15.00 per person ++**
-Bacon-Cheddar Potato Puree, Sautéed Green Beans and Onions, Fried Leeks with
Kentucky Bourbon Pan Sauce

Veal Saltimbocca ----- **\$14.50 per person ++**
-Mediterranean Vegetable Risotto, Caramelized Pearl Onions, Roasted Tomatoes
with Natural Pan Jus

Vegetarian Platter ----- **\$13.00 per person ++**
-Sautéed and Roasted Seasonal Vegetables, Served Over Wild Rice Pilaf or Mashed
Potatoes

Lunch Entrées include Choice of Dessert, Coffee, Tea and Water.
Salads may be added for menu price.

Our chefs are able to create a special menu for you upon request.

**Denotes items available for pre-set functions.

*Prices listed are for one entrée only. If having two entrées, price per head will equal the
higher priced entrée.*

Please note, prices do not include 23% service charge and applicable taxes.

Banquet Plated Dinner

SALADS

Mizan Plaz Salad

Mixed Field Greens, Toasted Pine Nuts, Alabama Goat Cheese, Shaved Red
Onions and Balsamic Vinaigrette. Served with a Lavosh Cracker

Lavender Pear Salad

Baby Mixed Lettuces, Vanilla Poached Pears, Fire Roasted Red Bell Peppers,
Maytag Blue Cheese, Candied Walnuts with Lavender Vinaigrette. Served with a
Lavosh Cracker

House Tossed Salad

Mixed Lettuces, Grape Tomatoes, Shaved Onions, Sliced Cucumbers, Cheddar
Cheese with Choice of Dressing

Baby Spinach Salad

Fresh Baby Spinach, Shaved Purple Onions, Queso Fresco Crumbles, Toasted
Pecans with Bacon-Shallot Vinaigrette. Served with a Parmesan Cracker

ENTRÉES

Multiple Choice of Entrée Additional \$8.00 per person

Maine Lobster Tail and Seared Nantucket Sea Scallops

Steamed P.E.I. Mussels, Asparagus Risotto, Grape Tomatoes, And Fried Onions with Chive Butter Sauce

\$36.00 per person ++

Ancho Chili Barbequed Salmon

Celeriac Whipped Potatoes, Sautéed Grape Tomatoes and Baby Spinach, Blackened Corn and Blue Crab Salsa with Caramelized Onion Butter Sauce

\$28.00 per person ++

Grilled Angus Ribeye with Blue Crab Stuffed Gulf Shrimp

Celery Root Scented Potato Puree, Grilled Asparagus, Shiitake Mushrooms and Spinach Ragout with Smoked Tomato Pecan Glace.

\$32.00 per person ++

Pan Seared Black Grouper with Grilled Shrimp

Deep Fried Polenta Cake, Grilled Asparagus, Wild Mushrooms, Fresh Pico De Gallo with Tobiko Caviar Butter Sauce

\$32.00 per person ++

Jumbo Lump Blue Crab Cake

Roasted Corn, Grape Tomatoes, Sautéed Leeks, Crispy Buttermilk Onions, Fresh Herbs with Jalapeño Cream Sauce

\$31.00 per person ++

Sesame Seared Ahi Tuna

Wasabi Mashed Potatoes, Sautéed Asian Vegetables, Shiitake Mushroom Compote, Ginger Scented Asparagus, with Mirin Wine Butter Sauce

\$31.00 per person ++

Herb Roasted New Zealand Beef Tenderloin

White Truffle Scented Mashed Potatoes, Sautéed Haricot Verts, Grilled Onions, Portobello Mushroom Ragout with Veal Glace

\$30.00 per person ++

Rosemary Roasted Prime Rib or Beef

Bacon Cheddar Mashed Potatoes, Stewed Green Beans, Yorkshire Pudding with Caramelized Onion Jus

\$26.00 per person ++ (not available for Multiple Entrée Option)

Whole Grain Mustard Roasted Pork Tenderloin

Alabama Goat Cheese and Bacon Grits, Sautéed Green Beans and Onions, Baby Carrots, Fried Leeks with Calvados Pan Reduction

\$29.00 per person ++

Veal Saltimbocca

Mediterranean Vegetable Risotto, Caramelized Pearl Onions, Pin-Striped Baby Beets, Baby Red Carrots, Roasted Tomatoes with Natural Pan Jus

\$28.00 per person ++

Maple Smoked Duck Breast with Grilled Andouille Sausage

Wild Mushroom Risotto, Sautéed Yellow Squash, Roasted Sweet Potatoes, Cranberry Chutney with Fino Sherry Duck Glace

\$29.00 per person ++

Vegetable Stuffed Chicken Breast

Wild Mushroom and Silver Queen Corn Cake, Wilted Spinach and Onions with Cassis Pan Reduction

\$27.00 per person++

Vegetarian Platter

Sautéed and Roasted Seasonal Vegetables, Served Over Wild Rice Pilaf or Mashed Potatoes

\$25.00 per person++

Dinner Entrees Include Choice of Salad, Dessert, Coffee, Tea and Water.

Our Chefs Are Able to Create A Special Menu For You Upon Request

****Denotes Items Available For Pre-Set Functions**

Prices listed are for one entrée only. If having two entrées, price per head will equal the higher priced entrée.

*Please note, prices listed do not include **20%** service charge and applicable taxes.*

Banquet Plated Dessert Menu

Please choose one of the following to complete your meal:

Traditional Tiramisu

Timeless Classic with Layers of Espresso Soaked Ladyfingers, Sweet Mascarpone Mousse, Topped with Brute Cocoa, Served with Fresh Raspberry Coulis and Italian Lace Cookie

Warm Cinnamon Cobbler

Peach, Apple, or Berry Cobbler with Cinnamon Crumble Crust, Served with Vanilla Bean Ice Cream and Caramel Sauce

Mocha Torte

Rich Mocha Mousse on Flourless Chocolate Torte, Macerated Berries, Chocolate Butterscotch Sauce, With Hazelnut Croquet

Vanilla Bean Crème Caramel

Vanilla Bean Custard with Dark Caramel Topping, Served with Candied Coffee Tuile and Chantilly Cream

Flavored Crème Brulee

Vanilla Bean, Grand Marnier, Frangelico, Kahlua, Peach, Espresso, or White Chocolate, with Caramelized Sugar, Dentelle Crisp and Whipped Cream

French Silk Cheesecake

Classical Cheesecake with Graham Cracker Crust, Served with Fresh Berries and Strawberry Sauce

Flourless Chocolate Torte

Rich Chocolate Torte, Served with Whipped Cream and Raspberry Sauce

Seasonal Dessert Tasting

The Chef's Selection of Three Seasonal Mini Desserts with Sauces

Our chefs are able to create a special dessert for you upon request

Beverages

(Minimum of Three Gallons)

Non-Alcoholic Punch	\$16.00 per gallon ++
Champagne Punch	\$46.00 per gallon ++
Coffee Regular or Decaffeinated	\$16.00 per gallon ++
Sweetened or Regular Iced Tea	\$16.00 per gallon ++
Lemonade	\$16.00 per gallon ++

Cash Bar

Cocktails	\$6.00 – 8.00
House Wine by the glass	\$5.00
Domestic Beer	\$4.00
Imported Beer	\$4.00
Soft Drinks	\$2.00
Bottled Water	\$2.00

Hosted Bar

Cocktails House Brand	\$5.50++
Cocktails Call Brand	\$5.50++
Wine	\$20.00++ per bottle
Domestic Beer	\$2.75++
Imported Beer	\$3.50++
Soft Drinks	\$1.50++
Bottled Water	\$1.50++

Bartenders @ \$125.00 for each for 3 hours
Each additional hour \$25/ per bartender per hour