



**2016**  
**Catering Menus**

# BANQUET INFORMATION

## PRICING

\*Prices are subject to change based on seasonal availability and Market Pricing

## GENERAL INFORMATION

The Catering and Conference Services Department will coordinate all details of your event and work closely with each of the departments within the hotel to ensure proper execution of all events. So that our entire staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 30 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order. Banquet event orders will be provided for review once menu selections and meeting details have been submitted to your catering representative. Once the banquet event orders are received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

## GUARANTEES

It is the responsibility of the group representative to provide the catering department with the number of guests expected for all meetings and banquet functions no later than 12:00 PM three business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee. The hotel will set and prepare for 3% above the guarantee up to 25 guests where possible. Should you request additional seating above the 3% (up to 25 guests) additional fees may apply. Should the attendance exceed the final guarantee or your guarantee number is increased with 24 hours prior to your event, a surcharge of \$10++ per person above the meal price will apply.

## MEETING AND FUNCTION SPACE

Function space is assigned according to the size and requirements of the group. We reserved the right to assign specific function rooms based on your setup requirements and the need to maximize use of our function space.

Event space is available no earlier than the time stated on your Banquet Event Order unless prior arrangements have been made with the convention services manager. Should the event extend beyond the original agreed upon time, it will be subject to an additional labor charge at a minimum of \$125 per ½ hour based on the event, size, & staffing requirements.

## ROOM SETUP

A \$200 fee may apply when a change in setup is required to accommodate numerous events in one location on the same day.

A \$200 fee will apply for any significant changes made to the room setup on the day of the event not previously included on the banquet event order.

## SPLIT ENTREES

We request that all menu selections i.e. starter, entrée and dessert be the same for all guests in attendance. However, gluten and vegetarian options are always available regardless of group size.

## **FOOD & BEVERAGE**

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered.

Exceptions may be made for celebration cakes, i.e. birthdays, anniversaries, etc., if discussed with Sales and Convention Services Manager prior to event. Service fees may apply.

Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time. We are responsible for the sale and service of alcoholic beverages as regulated by SC Law Enforcement Division.

Our alcoholic beverage license requires us to (1) Request proper proof of legal age to consume alcohol. (2) Refuse alcoholic beverages service if the person cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

## **SERVICE CHARGE AND TAX**

Food, beverage, service, and meeting room rental are subject to a taxable 20% service charge, 3% city facility fee, as well as the applicable state, county, and city sales tax.

## **SIGNS, BANNERS, DISPLAYS & DECORATIONS**

In order to preserve the integrity of the resort and to comply with local fire codes, all signage, displays or decorations and their set up shall be subject to prior approval of the resort. All signs must be professionally printed. No signs are permitted on the exterior of the building or in the lobby areas without approval from hotel management. Printed signs should be free standing or on an easel. Easels are available to rent at \$10 each from DOBIL LABORATORIES or you are welcome to provide your own. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. Convention Center staff must assist in hanging banners and a fee of \$60 per banner will apply. Group is responsible for removal of all personally owned decorations at the conclusion of event.

## **LIABILITY**

The Hotel does not assume responsibility for personal property or equipment sent, brought into or left in the banquet and/or meeting areas prior to, during or after your banquet or meeting. Security services are strongly recommended (sometimes required) to be contracted for exhibit shows during times of vendor load in/out and when materials/equipment are unattended. Please coordinate with your Convention Services Manager to arrange security. Outside security companies are not allowed.

## **EXHIBITOR INFORMATION**

If a dedicated phone or modem line, hardwire internet service or electrical services are needed, exhibitors must submit an order form with a valid credit card number 14 days prior to arrival. Forms may be obtained by your conference service manager upon request.

Also, security personnel must be hired through the Myrtle Beach Convention Center for all exhibitor load-ins and move outs at \$17.00 per attendant per hour (4 hour minimum – hours designed around event by MBCC coordinator). Outside security companies are not allowed on property.

# ENERGIZE EMOTIONS WITH BREAKFAST

## Breakfast Table

Breakfast Tables Include Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas. Enhance your Breakfast Table with Starbucks for \$3.00 Per Person. Starbucks Enhancement to Include: Assorted Flavored Syrups and Tazo Teas. Breakfast Tables are Based on 90 Minutes Maximum of Continuous Service. Tables are Designed for a Minimum of 35 People. Any Guarantee That Falls Below 35 will be Subject to a \$2.50 Per Person Surcharge



### **Healthy Start Breakfast**

**\$26**

Super-Fruits Display with Seasonal Fresh Berries, Walnuts and Almonds, Greek Yogurt with Crunchy Granola, Raisins, and Dried Fruit. Toaster Station with Hearty White, Wheat and English Muffins. Egg White Scramble with Baby Spinach, Roasted Tomato and Seasonal Cheese Selection

### **The High Tide**

**\$24**

Market Display of Fresh Seasonal Fruits and Berries, Fresh Buttery Baked Biscuits with Sausage Gravy, Texas Cut French Toast with Powdered Sugar and Maple Syrup, Farm Fresh Scrambled Eggs, Crispy Applewood Smoked Bacon, Smoked Beef Link Sausage and Seasonal Roasted Breakfast Potatoes with Sautéed Peppers and Onions

### **Country Breakfast**

**\$22**

Market Display of Fresh Seasonal Fruits and Berries, Farm Fresh Scrambled Eggs, Creamy Southern Style Grits, Carolina Pork Sausage Links, Crispy Applewood Smoked Bacon, Assorted Breakfast Breads, Flavored Yogurt with House Made Almond Raisin Granola

### **Southern Comfort**

**\$21**

Market Display of Fresh Seasonal Fruits and Berries, Fresh Buttery Baked Biscuits with Sausage Gravy, Farm Fresh Scrambled Eggs, Crispy Applewood Smoked Bacon, Seasonal Roasted Breakfast Potatoes with Sautéed Peppers and Onions



### **Locally Sourced Breakfast Table**

**\$Market**

Organic Seasonal Sliced and Whole Fruits, Whole Wheat Assorted Muffins and Scones, Sugar Foot Organic Farm Fresh Scrambled Eggs, All Natural Doko Farms Crispy Smoked Bacon, Steel Cut Oatmeal with Brown Sugar and Golden Raisins, Hash Brown Potato Casserole with Artisan Cheeses and Locally Farmed Vegetables.

## **Low Tide**

**\$16**

Sliced Seasonal Fruits, Assorted Bagels with Flavored and Plain Cream Cheese, Fresh Baked Muffins and Danishes Served with Preserves, Jams, and Sweet Butter

## **Coastal Classic**

**\$15**

Sliced Seasonal Fruits, Assorted Fresh Baked Muffins, Sweet Breakfast Breads and Fresh Baked Scones Served with Preserves, Jams and Sweet Butter



## **Plated Breakfast**

All Plated Breakfast Entrees are Served with:

Basket of Biscuits *or* Croissants

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Chilled Orange Juice

## **Gourmet Quiche**

**\$20**

Delicate Egg Quiche with Ham, Cheese, Mushrooms, Green Peppers and Onions, Home Style Breakfast Potatoes and Choice of Applewood Smoked Bacon or Savory Sausage

## **All American Breakfast**

**\$19**

Farm Fresh Scrambled Eggs with Crispy Applewood Smoked Bacon, Savory Sausage Links and Home Style Breakfast Potatoes

## **French Connection**

**\$19**

Cinnamon Battered Thick French Toast with Warm Maple Syrup, Farm Fresh Scrambled Eggs and Choice of Crispy Applewood Smoked Bacon *or* Savory Sausage Links



## **Brunch**

Brunch Table Includes Assorted Chilled Fruit Juices, Freshly Brewed Coffee Regular and Decaf, Assorted Hot Teas. Enhance Your Brunch by Offering Starbucks for \$3.00 Per Person. Brunch Table is Based on 90 Minutes Maximum of Continuous Service. Tables are Designed for a Minimum of 35 People. Any Guarantee That Falls Below 35 will be Subject to a \$2.50 Per Person Surcharge.

## **Brunch Table**

**\$33**

Market Display of Seasonal Fruits and Berries, Mixed Greens with Chef's Choice Dressing, Broccoli Slaw with Carrots and Raisins, Farm Fresh Scrambled Eggs or Gourmet Quiche, Grilled Chicken with Lemon Caper Sauce, Mini Crab Cakes with Hollandaise Sauce, Seasonal Vegetable Medley, Home Style Breakfast Potatoes, Choice of Flaky Buttermilk Biscuits, Assorted Muffins or Pastries.



# Breakfast Stations

Breakfast Stations are Designed to be Sold with Continental or Breakfast Tables. All Stations Require a Culinary Attendant at an Additional Charge of \$75 Per Attendant Per Hour.

## Omelet Station

**\$9**

Made to Order Omelets with Farm Fresh Eggs, Egg Whites or Egg Beaters, Cured Ham, Crispy Applewood Smoked Bacon, Savory Sausage, Mushrooms, Sweet Onions, Vine Ripened Tomatoes, Sweet Bell Peppers, Spinach, Salsa, Jalapenos and Assorted Cheeses

## Waffle Station

**\$7**

Crispy Belgian Waffles, Assorted Berry Toppings, Fresh Whipped Cream, Sweet Flavored Butter and Warm Bourbon Vanilla Maple Syrup



## Parfait Creations

**\$7**

Plain and Strawberry Yogurts. Toppings to Include: House Made Granola, Dried Cranberries and Golden Raisins, Seasonal Berries and Slivered Almonds.



# Breakfast Enhancements

<b>Kellogg's Cereals Select with Assorted Milk</b>	<b>\$5.00 per person</b>
<b>Fresh Fruit Cup with Low Fat Cottage Cheese</b>	<b>\$5.00 per person</b>
<b>Assorted Flavored Greek Yogurts</b>	<b>\$4.50 per person</b>
<b>Seasonal Fruit Cup</b>	<b>\$4.00 per person</b>
<b>Warm Buttermilk Biscuits with Sausage Gravy</b>	<b>\$4.00 per person</b>
<b>Assorted Flavored Yogurts</b>	<b>\$3.50 per person</b>
<b>Creamy Southern Grits with Sweet Butter and Cheddar Cheese</b>	<b>\$3.00 per person</b>
<b>Toaster with Assorted Breads, Butter, Jams, and Jellies</b>	<b>\$3.00 per person</b>
<b>Hot Oatmeal with Brown Sugar and Raisins</b>	<b>\$3.00 per person</b>
<b>Whole Seasonal Fresh Fruit</b>	<b>\$2.50 per person</b>

# EMPOWER PERFORMANCE WITH A BREAK



## AM Breaks

All Breaks are Based on 30 Minutes of Service and One Serving Per Person

### **Fruit and Bakery**

**\$14.00**

Fruit Salad with Honey Yogurt Dressing  
Individual Assorted Flavored Yogurts  
Warm Cinnamon Rolls with Sweet Icing  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

### **Wave of Fresh Air Break**

**\$12.00**

Assorted Fresh Baked Scones  
Fresh Seasonal Whole Fruit  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas and Orange Juice



### **Healthy Comfort**

**\$12.00**

Build Your Own Yogurt Parfait with Creamy Plain and Strawberry Yogurt, House Made Granola, Fresh Blueberries and Mini Chocolate Chips  
Selection of Individual Granola Bars  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas



## PM Breaks

### **Afternoon Delight**

**\$13.00**

Assorted Freshly Baked Cookies  
Double Chocolate Brownies and Caramel Pecan Brownies  
Whole Milk and 2% milk (Skim and Soy Milk Available Upon Request)  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas



### **Energy Boost**

**\$13.00**

Assorted Protein Bars and Granola Bars  
Market Display of Garden Vegetables with Hummus and Creamy Ranch Dip  
Pita Bread Triangles and Flat Bread  
Fresh Seasonal Whole Fruit  
Vitamin Water and Power Aid Drinks

### **Take Me Out to the Ball Game**

**\$13.00**

Fresh Popped Buttered Popcorn  
Salted Peanuts and Trail Mix Packets  
Warm Pretzels Nuggets with Assorted Mustards  
Lemonade and Seasonal Flavored Tea

### **Ice Cream Parlor**

**\$13.00**

Vanilla and Chocolate Ice Cream Served with Hot Fudge, Caramel, and Strawberry Sauce. Toppings Include: M&M's, Cookie Crumbles, Assorted Sprinkles, Chopped Nuts, Whipped Cream and Cherries.  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas



### **Build Your Own Trail Mix**


**\$12.00**

Granola, Sunflowers Seeds, Pumpkin Seeds, Raisins, Almonds, Walnuts, Coconut, Sundried Fruit, Dried Apricot, M&M's and Goldfish  
Assorted Flavored Vitamin Water





## A La Cart Break/Breakfast Items

<b>Assorted Decadent Cupcakes</b>	<b>\$48 / doz</b>
<b>Breakfast Quiche</b>	<b>\$45 / doz</b>
<b>Spinach, Ham, Mushroom, Bell Pepper, Onions, Assorted Cheeses</b> <b>**Vegetarian Available**</b>	
<b>Southern Breakfast Burrito</b>	<b>\$44 / doz</b>
<b>Andouille Sausage, Onion, Cheddar Cheese, and Green Tomato Salsa</b>	
<b>Flaky Mini Croissant Sandwich with Crispy Applewood Smoked Bacon and Egg</b>	<b>\$44 / doz</b>
 <b>Egg White and Turkey Bacon English Muffin with Sliced Tomato and Low-Fat Swiss Cheese</b>	<b>\$44 / doz</b>
<b>Savory Sausage, Egg and Cheese on a Fresh Baked Biscuit</b>	<b>\$44 / doz</b>
<b>Flaky Mini Croissant with Ham and Cheese</b>	<b>\$44 / doz</b>
<b>Bagels with Assorted Cream Cheeses and Fruit Preserves</b>	<b>\$42 / doz</b>
<b>Assorted Sweet Breakfast Breads</b>	<b>\$42 / doz</b>
<b>Fresh Cinnamon Rolls with Sweet Icing</b>	<b>\$40 / doz</b>
<b>Fresh Baked Assorted Muffins</b>	<b>\$38 / doz</b>
<b>Fresh Baked Assorted Danishes</b>	<b>\$38 / doz</b>
<b>Fresh Baked Assorted Scones</b>	<b>\$38 / doz</b>
<b>Rich Chocolate Brownies</b>	<b>\$38/ doz</b>
<b>Assorted Fresh Baked Cookies</b>	<b>\$38/ doz</b>
<b>Assorted Bakery Dessert Bars</b>	<b>\$38/ doz</b>
<b>Power Bars, Kashi Trail Mix Bars or Ice Cream Novelties</b>	<b>\$5.00 each</b>
<b>Candy Bars or Whole Fruit</b>	<b>\$2.50 each</b>
<b>Granola Bars or Snack Size Chips</b>	<b>\$2.00 each</b>
<b>Mixed Nuts</b>	<b>\$22 / pound</b>
<b>Assorted Dried Fruit</b>	<b>\$18 / pound</b>
<b>Spicy Assorted Bar Mix</b>	<b>\$13 / pound</b>
<b>Tortilla Chips and Salsa</b>	<b>\$5.00 per person</b>
<b>House Made Potato Chips with Ranch Dip</b>	<b>\$5.00 per person</b>



# Beverage By The Gallon

<b>Starbucks Coffee and Assorted Syrups</b>	<b>\$52 / gal</b>
<b>Assorted TAZO Teas</b>	<b>\$42 / gal</b>
<b>Assorted Chilled Fruit Juices (Orange, Apple, Cranberry, Grapefruit, Tomato)</b>	<b>\$38 / gal</b>
<b>Arnold Palmer</b>	<b>\$38 / gal</b>
<b>Raspberry Lemonade</b>	<b>\$38 / gal</b>
<b>Sweet or Unsweet Tea</b>	<b>\$38 / gal</b>
<b>Fresh Brewed Regular Coffee</b>	<b>\$40 / gal</b>
<b>Fresh Brewed Decaf Coffee</b>	<b>\$40 / gal</b>
<b>Assorted Hot Tea</b>	<b>\$37 / gal</b>
<b>Lemonade</b>	<b>\$35 / gal</b>



## Beverages

<b>Red Bull (Regular or Sugar Free)</b>	<b>\$6 each</b>
<b>Gatorade</b>	<b>\$5 each</b>
<b>Vitamin Water</b>	<b>\$5 each</b>
<b>Flavored Dasani Water</b>	<b>\$4 each</b>
<b>Bottled Spring Water</b>	<b>\$3 each</b>
<b>Assorted Fruit Juices</b>	<b>\$3 each</b>
<b>Coca Cola Soft Drinks</b>	<b>\$3 each</b>

# ENCOURAGE SUCCESS WITH LUNCH



## Grab and Go

All Boxed Lunch Entrees are Served with:  
Whole Fruit, Snack Size Chips, and Fresh Baked Cookie  
Assorted Soft Drinks **or** Bottled Water  
MAXIMUM OF 2 SELECTIONS

<b>California Wrap</b>	<b>\$18</b>
Soft Spinach Tortilla, Cheddar Cheese, Red Onion, Sliced Tomato, Bean Sprouts, Avocado Spread, Green Leaf Lettuce, Herb Cream Cheese	
<b>Grilled Eggplant and Portobello Mushroom Wrap</b>	<b>\$18</b>
With Roasted Red Pepper Hummus, Spring Mix and Tomatoes on a Herb Flour Tortilla	
<b>Smoked Turkey Breast</b>	<b>\$19</b>
With Lettuce, Tomato and Swiss Cheese on a Multi Grain Roll or Wrap	
<b>Hickory Smoked Ham Thinly Sliced</b>	<b>\$19</b>
With Sharp Cheddar Cheese, Lettuce and Tomato on a Hoagie Roll	
<b>Turkey Club Wrap</b>	<b>\$19</b>
With Lettuce, Tomato, Crispy Bacon, Mayonnaise and Swiss Cheese on a Herb Flour Tortilla	
<b>Fresh Chicken Salad OR Tuna Salad</b>	<b>\$20</b>
With Lettuce and Tomato on a House-Made Flaky Croissant	
<b>Roasted Angus Beef Shaved Thin</b>	<b>\$21</b>
With Provolone Cheese, Tomato, Lettuce and Horseradish Cream Sauce On a Caramelized Onion Roll	
<b>Italian Prosciutto, Salami and Capicola</b>	<b>\$21</b>
With Mozzarella Cheese, Basil Mayonnaise, Lettuce and Tomato on a Herb Focaccia Bread	
<b>Grilled Chicken Club</b>	<b>\$21</b>
With Lettuce, Tomato, Crispy Applewood Smoked Bacon and Swiss Cheese on Brioche Bun	
<b>Boxed Lunch Enhancement</b>	
Pasta Salad <b>or</b> Potato Salad <b>or</b> Coleslaw	<b>\$2.00</b>
Candy Bar <b>or</b> Granola Bar	<b>\$2.50</b>
Power Bar <b>or</b> Red Bull <b>or</b> Gatorade	<b>\$5.00</b>



# Chilled Lunch Table

To Ensure Quality of Food All Lunch Tables are Only Allowed a 90 Minute Maximum.

Tables are Designed for a Minimum of 35 People. Any Guarantee that Falls Below 35 will be Subject to a \$2.50 Per Person Surcharge

## **Deli and Soup**

**\$27**

Tossed Salad with Chef's Choice of Dressings

House-Made Potato Chips

### **Select 2 Prepared Salads:**

Carolina Red Skin Potato Salad

Southern Macaroni Salad

Creamy House-Made Cole Slaw

Balsamic Roasted Vegetable Pasta Salad

### **Select 1 Soup Creation:**

Hearty Chicken Noodle

Vegetable Minestrone with Fresh Herbs and Parmesan Cheese

Smokey Chili with Chives and Cheddar Cheese

Loaded Potato - Toppings: Bacon, Shredded Cheddar Cheese, and Scallions

Broccoli Cheddar

Chicken Gumbo with Okra

**Deli** - Market Display of Sliced Meats Including Smoked Turkey, Honey Baked Ham, and Lean Roast Beef Served with Swiss, Provolone, and American Cheese, Leaf Lettuce, Sliced Tomatoes, Onions, Dill Pickle Spears, Mustard, Mayonnaise, Horseradish Cream, Assorted Breads and Multigrain Rolls.

**Dessert** - Fresh Baked Cookies and Brownies

## **Soup, Salad, Baked Potato Bar, and Bread**

**\$24**

### **Select 1 Soup Creation:**

Hearty Chicken Noodle

Vegetable Minestrone with Fresh Herbs and Parmesan Cheese

Smokey Chili with Chives and Cheddar Cheese

Loaded Potato, Toppings: Bacon, Shredded Cheddar Cheese, and Scallions

Broccoli Cheddar

Chicken Gumbo with Okra

### **Salad Bar**

Romaine Lettuce and Mixed Greens

Grape Tomatoes, Sliced Cucumber, Garbanzo Beans, Shredded Cheddar Cheese, Parmesan Cheese, Chopped Hard Boiled Eggs, Onions, Bacon and Marinated Beets. Dressings: Ranch, Caesar, Low Fat Italian

### **Baked Potato Bar**

Cheddar Cheese, Sour Cream, Crispy Applewood Smoked Bacon, Butter, Scallions

### **Assorted Artisan Breads**

**Desserts** - Chef's Choice Desserts



## Hot Lunch Table

To Ensure Quality of Food All Lunch Tables are Only Allowed a 90 Minute Maximum.  
Tables are Designed for a Minimum of 35 People. Any Guarantee that Falls Below 35 will be Subject to a  
\$2.50 Per Person Surcharge

### **Southern Specialty**

**\$28**

Garden Fresh Mixed Greens with Tomatoes, Cucumbers, Cheddar Cheese and Bacon  
Deviled Egg Potato Salad  
Herb Roasted *or* Buttermilk Fried Chicken  
Honey Baked Ham with Brown Sugar Honey Glaze  
Creamy Macaroni and Cheese  
Sautéed Green Beans with Sundried Tomato Butter  
Roasted Garlic Mashed Potatoes with Gravy  
Cornmeal Fried Okra  
Corn Bread and Dinner Rolls  
Dessert – Seasonal Fruit Cobbler with Fresh Whipped Cream and Chocolate Cake

### **A Taste of Italy**

**\$29**

Classic Caesar Salad with Parmesan Herb Croutons  
Italian Pasta Salad  
Caprese Salad with Pesto Dressing  
Chicken Marsala *or* Chicken Parmesan  
Sausage Lasagna *or* Vegetable Lasagna  
Penne Pasta with Creamy Roasted Garlic Alfredo  
Roasted Zucchini and Squash with Olive Oil  
Focaccia Breads and Garlic Bread Sticks  
Dessert – Tiramisu and Cannoli

### **Carolina BBQ**

**\$29**

Garden Salad with Tomatoes, Cucumbers and Croutons  
Carolina Red Skin Potato Salad  
Creamy House-Made Cole Slaw  
Oven Smoked BBQ Chicken (White and Dark Meat)  
Carolina Pulled Pork with Tangy BBQ Sauce  
Creamy Macaroni and Cheese  
Corn on the Cob  
Corn Bread with Sweet Butter  
Dessert – Seasonal Fruit Cobbler with Fresh Whipped Cream and Southern Style Banana Pudding

## **Picnic Style**

**\$27**

Garden Salad with Carrots, Tomatoes and Cucumbers  
Southern Style Coleslaw  
Chili with Cheddar Cheese and Scallions  
Grilled Hamburgers and Hot Dogs  
Smoked Brats with Peppers and Onions  
Baked Beans with Sweet Onions  
House Made Potato Chips  
Sliced Tomatoes, Onions and Leaf Lettuce  
Swiss, Provolone and American Cheeses  
Kaiser Rolls, Hoagies and Condiments  
Dessert – Fresh Baked Cookies and Brownies

## **Chef's Seasonal Lunch Buffet**

**\$25**

*\*\*\* MENU WILL BE CONFIRMED 2 WEEKS PRIOR TO EVENT \*\*\**

*Chef's Selection of:*

Two Prepared Salads

One Garden Salad

One Soup Creation

Two Hot Entrées

Seasonal Vegetables

Sides

Breads

**Desserts**

## **You Be the Chef**

**\$29**

Mixed Garden Salad with Choice of 2 Dressings: Ranch, Thousand Island, Low Fat Italian, Bleu Cheese, or Sweet Vidalia Onion

Tomato and Cucumber Salad with Fresh Parsley

Pasta Salad

**Select 2 Proteins:**

Herb Roasted *or* Buttermilk Fried Chicken

Vidalia Onion Meatloaf

Oven Smoked BBQ Chicken

Chicken Marsala

Slow Roasted Turkey Breast

Honey Baked Ham with Brown Sugar Honey Glaze

Slow Roasted Pork Loin with Bacon Gravy

**Select 2 Vegetable:**

Sautéed Green Beans with Sundried Tomato Butter

Country Collard Greens

Roasted Zucchini and Squash with Olive Oil

Buttered Corn on the Cob

Baked Beans with Sweet Onions  
 Corn Meal Fried Okra  
**Select 1 Starch:**  
 Herb Roasted Potatoes with Fresh Parsley  
 Vidalia Onion Rice Pilaf  
 Creamy Macaroni and Cheese  
 Roasted Garlic Boursin Cheese Mashed Potatoes  
 Penne Pasta with Roasted Garlic Alfredo  
 Sage Apple Stuffing

**Select 2 Desserts:**  
 Chocolate Mousse with Seasonal Berries  
 Seasonal Fruit Cobbler with Fresh Whipped Cream  
 Chocolate Cake  
 Red Velvet Cake  
 Southern Style Banana Pudding  
 Tiramisu  
 Cannoli

**Dinner Rolls with Butter**



## Chilled Plated Lunch

Plated Lunch Entrees are Served with:  
 Dessert, Fresh Baked Dinner Rolls, and Iced Tea

**Chef's Salad** **\$20**

Seasonal Mixed Greens with Julienne Turkey and Ham, Cheddar Cheese,  
 Tomato, Egg, Cucumber, and Croutons

**Flaky Croissant Sandwich** **\$20**

Chicken Salad **or** Tuna Salad with Lettuce and Tomato  
 Served on a Soft Croissant with Pasta Salad

**Crisp Caesar Salad**

Entrée Caesar Salad with Crisp Romaine Lettuce, Parmesan Cheese and Herb Croutons

**With One of the Following:**

Herb Marinated Grilled Chicken **\$23**

Lemon Grilled Salmon **\$26**

Grilled Jumbo Shrimp **\$26**

Sliced Marinated Sirloin Steak **\$33**

**Dessert Selection (Choose 1)**

**Espresso Brownie, Strawberry Shortcake, Chocolate Cake, Chocolate Mousse or Pecan Pie**



# Hot Plated Lunch

Plated Lunch Entrees are Served with:  
House Salad, Chef's Choice of Seasonal Vegetable,  
Dessert, Fresh Baked Dinner Rolls and Iced Tea

**Vidalia Onion Meat Loaf** **\$27**  
With Roasted Garlic Mashed Potatoes and Wild Mushroom Gravy

**Balsamic Seared Chicken Breast** **\$28**  
With Rosemary Infused Wild Rice and Dried Cherry Honey Glaze

**Herb Marinated Chicken Breast** **\$28**  
With Andouille Sausage Succotash and Vidalia Onion Rice Pilaf

**Chicken Parmesan** **\$29**  
Chef's Choice Pasta and House Made Tomato Sauce

**Oven Smoked Pork Loin** **\$29**  
With Mac N' Cheese and Granny Apple Bourbon Glaze

**Seared Salmon** **\$35**  
With Spinach and Roasted Corn Risotto with Lemon Butter Sauce



**Cornmeal Crusted Doko Farms Pork Chop** **\$Market**

With Grilled Georgia Peach, Black Currant and Roasted Onion Relish, Southern Style Country Grit - Stone Ground Creamy Yellow Grit with Country Butter, Green Onion, Artisan Cheddar Cheese and Crispy Berkshire Pork Belly and Chefs Choice Vegetable Based on the Season

## Tomato and Basil Penne

Penne Pasta with Creamy Spinach Pesto, Broccoli Rabe in a Fresh Tomato and Basil Sauce

### With One of the Following:

Herb Marinated Grilled Chicken **\$28**

Seasoned Grilled Salmon **\$33**

Grilled Citrus Jumbo Shrimp **\$33**

Marinated Sliced Sirloin Steak **\$38**

### Dessert Selection (Choose 1)

**Espresso Brownie, Strawberry Shortcake, Chocolate Mousse, or Pecan Pie**





## Plated Lunch Enhancements

Priced to be Sold with Plated Lunch Entrées

<b>Spinach Salad</b>	<b>\$3</b>
With Vidalia Onions, Boiled Eggs, Grape Tomatoes, and Crispy Applewood Smoked Bacon	
<b>Mixed Greens</b>	<b>\$3</b>
With Sliced Strawberries and Spiced Pecans with a Balsamic Reduction	
<b>Bleu Cheese Wedge</b>	<b>\$3</b>
With Crumbled Bleu Cheese, English Cucumbers, Crispy Apple Wood Smoked Bacon and Grape Tomatoes	
<b>Berries in Vanilla Bean Yogurt</b>	<b>\$3</b>
Macerated Mixed Berries with Fresh Mint and Lemon Topped with Vanilla Bean Infused Yogurt	
<b>Key Lime Pie with Vanilla Bean Whipped Cream</b>	<b>\$8</b>
With Graham Cracker Crust and Raspberry Sauce	
<b>New York Style Cheesecake</b>	<b>\$8</b>
With Graham Cracker Crust, Strawberry Sauce and Whipped Cream	
<b>Tiramisu</b>	<b>\$8</b>
Coffee Flavored Ladyfingers with Mascarpone Custard and Whipped Cream	
<b>Carrot Cake with Cream Cheese Icing</b>	<b>\$8</b>
<b>Caramel Apple Pie with Caramel Sauce and Whipped Cream</b>	<b>\$8</b>

### Dressing Selections:

*Buttermilk Ranch, Low Fat Italian, Raspberry Walnut Vinaigrette, Blue Cheese Dressing, Creamy Vidalia Dressing, Dijon Honey Vinaigrette, Creamy Caesar Dressing*

# CELEBRATE KNOWLEDGE WITH DINNER



## Dinner Table

To Ensure Quality of Food All Lunch Tables are Only Allowed a 90 Minute Maximum. Tables are Designed for a Minimum of 35 People. Any Guarantee that Falls Below 35 will be Subject to a \$2.50 Per Person Surcharge.

All Dinner Tables are Served With Iced Tea,  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

### Southern Specialty

Crisp Iceberg Lettuce with Crispy Applewood Smoked Bacon, Cheddar Cheese,  
Croutons and Sweet Vidalia Dressing

Tomato and Cucumber Salad with Fresh Parsley

Southern Style Cole Slaw

Creamy Potato Salad

Red Potato Mash

Fried Green Tomatoes with Goat Cheese and Roasted Red Peppers

Seasonal Vegetable Medley

Corn Bread and Rolls

**Select Two:**

**\$38**

**Select Three:**

**\$42**

Buttermilk Fried Chicken Breast

Chicken Bog with Smoked Sausage

Bourbon Barbequed Grilled Chicken Breast with Peach Relish

Beer Battered Cod with Fresh Lemons and Tartar Sauce

Herb Roasted Pork Loin with Bacon Gravy

Pulled Pork with Carolina BBQ Sauce

Chicken Gumbo with Okra

London Broil with Grilled Vidalia Onions and Mushrooms

Shrimp and Grits

**Desserts** - Warm Peach Cobbler with Whipped Cream, Red Velvet Cake and Chocolate Layer Cake

### Calabash

**\$40**

Tossed Green Salad with Buttermilk Ranch Dressing

Creamy House Made Cole Slaw

Pasta Salad

Black Eye Peas

Crispy Corn Hushpuppies  
 Southern Style Collard Greens  
 Herb Fragrant Rice  
 Seafood Étouffée  
 Calabash Fried Shrimp with Lemon Tartar Sauce  
 Fried Buttermilk Chicken  
 Buttermilk Biscuits and Cornbread with Honey Butter  
**Dessert** - Peach Cobbler with Fresh Whipped Cream, Red Velvet Cake and Pecan Pie

**Beach Fare**

Tropical Fruit Display with Coconut Yogurt Sauce  
 Mixed Greens with Raspberry Vinaigrette  
 Roasted Corn Salad with Peppers, Onions and Fresh Cilantro  
 Saffron Rice  
 Green Beans with Sundried Tomato Butter  
 Herb Roasted Potatoes with Fresh Parsley

**Select Two:** **\$39**

**Select Three:** **\$43**

Chipotle Citrus Pulled Pork  
 Jerk Grilled Chicken Breast with Papaya Salsa  
 Grilled Mahi-Mahi with Caramelized Pineapple and Coconut Lime Sauce  
 Chili Rubbed Sliced Sirloin with Sweet Onions and Garlic  
 Blackened Salmon with Roasted Pepper Burre Blanc  
 Steamed Pale Ale Peel and Eat Shrimp  
 Pineapple Glazed Sliced Pork Loin  
 Paella  
 Grilled Chicken with Coconut Mango Sweet and Sour

**Desserts** - Key Lime Pie, Chocolate Opera Cake and Wild Berry Charlotte

**Locally Sourced Dinner Table** **\$Market**

Baby Spinach Salad with Organic Boiled Egg, Red Onion and Warm Bacon Vinaigrette  
 Orzo Pasta Salad with Sundried Tomatoes, Country Mix Olives, Rocket Pesto and Shaved Asiago  
 Grilled Baby Heirloom Vegetables with Charred Feta and Lemon Herb Vinaigrette  
 Marinated “Painted Hills Farms” Flank Steak Topped with a Caramelized Mushroom Ragout  
 Locally Caught Pan Seared Blackened Catfish Topped with Roasted Corn, Tomato and Black Bean Relish  
 “Painted Hills Farms” Slow Roasted Country Pork Ribs with Glazed House Made Chipotle Mango BBQ Sauce  
 Chefs Choice Vegetable - Based on the Season  
 “Yellow Finn” Potato Au Gratin with Artisan Cheese and Fresh Chives  
 Locally Sourced Bread and Dinner Rolls  
 Dessert - 100% Organic Caramel Flan with Locally Grown Assorted Berries



## Plated Dinner

Plated Dinners are Served with:  
House Salad, Chef's Choice of Seasonal Vegetable,  
Dessert, Fresh Baked Dinner Rolls and Iced Tea

**Grilled Chicken Breast** **\$33**

With Mushroom Risotto with Fresh Basil

**Sliced Roasted Pork Loin** **\$33**

With Sage Apple Stuffing and Dried Cherry Glaze

**Southern Chicken Saltimbocca** **\$33**

With Herb Yellow Cheese Grits and Country Ham, Provolone and Dijon Sauce

**Pan Seared Center Cut Pork Chop** **\$33**

With Boursin Cheese Mashed Potatoes and Balsamic Glaze

**Blackened Salmon** **\$35**

Served with Jambalaya with Smoked Tomato Burre Blanc

**Crab Crusted Tilapia** **\$35**

With Vidalia Onion Rice Pilaf and Lemon Beurre Blanc

**Crab and Spinach Chicken Oscar** **\$37**

With Herb Roasted Potato Medley and Sherry Cream Sauce

**12 oz. Rosemary Sea Salt Rubbed Prime Rib** **\$42**

Garlic Parmesan Truffle Mashed Potato with Horseradish Sauce and Au Jus

**Filet of Sirloin Steak** **\$42**

With Yukon Gold Mashed Potatoes and Peppercorn Demi-Glaze

**8 oz. Filet Mignon** **\$55**

With Rösti Potato and Red Wine Reduction

**Dessert Selection (Choose 1)**

**Espresso Brownie, Strawberry Shortcake, Chocolate Mousse, or Pecan Pie**



## Plated Dinner Enhancements

Priced to be Sold with Plated Dinner Entrées

<b>Spinach Salad</b>	<b>\$3</b>
With Vidalia Onions, Boiled Egg, Grape Tomatoes and Crispy Applewood Smoked Bacon	
<b>Mixed Greens</b>	<b>\$3</b>
With Sliced Strawberries, Spiced Pecans and Balsamic Reduction	
<b>Bleu Cheese Wedge</b>	<b>\$3</b>
With Bleu Cheese Crumbles, English Cucumbers, Crispy Applewood Smoked Bacon And Julienne Tomatoes	
<b>Berries in Vanilla Bean Yogurt</b>	<b>\$3</b>
Macerated Mixed Berries with Fresh Mint and Lemon Topped with Vanilla Bean Infused Yogurt	
<b>Key Lime Pie with Vanilla Bean Whipped Cream</b>	<b>\$8</b>
With Graham Cracker Crust and Raspberry Sauce	
<b>New York Style Cheesecake</b>	<b>\$8</b>
With Graham Cracker Crust, Strawberry Sauce and Whipped Cream	
<b>Tiramisu</b>	<b>\$8</b>
Coffee Flavored Ladyfingers with Mascarpone Custard and Whipped Cream	
<b>Carrot Cake with Cream Cheese Icing</b>	<b>\$8</b>
<b>Caramel Apple Pie with Caramel Sauce and Whipped Cream</b>	<b>\$8</b>
<b>100% Organic ‘Low Country’ Style Rice Pudding</b>	<b>\$Market</b>
<b>With Local Assorted Berries and Orange Blossom Honey Comb</b>	

### Dressing Selections:

*Buttermilk Ranch, Low Fat Italian, Raspberry Walnut Vinaigrette, Blue Cheese Dressing, Creamy Vidalia Dressing, Dijon Honey Vinaigrette, Creamy Caesar Dressing*

# INSPIRE GROWTH WITH A RECEPTION



## Reception Table

Pricing Reflects One Piece of Each Item Per Person. Tables are Intended for a Maximum of One Hour and a Half Service. For Each Additional 30 Minutes a \$5.00 Per Person Charge will Apply.

Reception Package is Designed for a Minimum of 50 People – Any Guarantee That Falls Below 50 will be Subject to a \$2.50 Per Person Surcharge

### Trays and Displays

International Cheese Display with Fruit Garnish & Assorted Breads and Crackers  
Garden Fresh Vegetables with Ranch, Blue Cheese and French Onion Dips

**Attended Carving Station** - Each Station will Include an Attendant for 1 Hour. All Carved Meats are Served with Sliced Soft Rolls and Accompaniments

**Select One:**

Roast Baron of Beef with Creamy Horseradish  
Roasted Turkey with Cranberry Sauce  
Bacon Wrapped Pork Loin with Peach Relish  
Pit Roasted Ham with Honey Glaze

### Hors d'œuvres

**Select Three:**

Golden Chicken Tenders with Honey Mustard Sauce  
Pepper Jack and Grilled Chicken Quesadillas  
Spring Rolls with Plum Sauce  
Vegetable Pot Stickers with Soy Dipping Sauce  
Pimento Cheese "Cream Puffs"  
Prosciutto Wrapped Asparagus  
Bleu Cheese Tartlet with Sugared Grapes  
Roasted Red Pepper Hummus with Pita Bread

### Dessert Display

Chef's Choice of Mini Assorted Desserts

**\$40 per person**



# Reception Table Enhancements

Reception Table Enhancements are Priced to be Sold with the Reception Table Package and has a 50 Person Minimum Requirement. (\*) Denotes Stations that Require a Culinary Attendant  
At an Additional Charge of \$75.00 per Attendant Per Hour

## **Fajita Bar**

**\$12**

Crisp Corn Chips, Soft Flour Tortillas, Marinated Beef, Grilled Chicken, Warm Queso, Sliced Jalapeños, Green Onions, Diced Tomatoes, Sour Cream, Guacamole, Refried Beans, Black Olives and Salsa

## **Caesar Salad Station\***

**\$11**

Tossed To Order Caesar Salad with Crisp Romaine, Diced Tomatoes, Zesty Caesar Dressing, Grilled Salmon, Herb Grilled Chicken or Citrus Marinated Shrimp Topped with Garlic Crostini and Grated Parmesan Cheese

## **Macaroni and Cheese Bar\***

**\$14**

Made To Order Cavatappi Pasta with Assorted Toppings to Include:  
Crispy Applewood Smoked Bacon, Andouille Sausage, Crab Meat, Sautéed Mushrooms, Caramelized Onion, Spinach and Assorted Cheeses

## **Shrimp and Grits Martini Bar**

**\$14**

Creamy Stone Ground Yellow Grits, Marinated Shrimp, Parmesan Cheese, Fresh Chives and Andouille Sausage

## **Pasta Station\***

**\$14**

Penne Pasta and Three Cheese Ravioli with Basil Infused Tomato Sauce, Roasted Garlic Alfredo Black Olives, Parmesan Cheeses, Diced Tomatoes, Fresh Herbs, Grilled Chicken, Italian Sausage, Marinated Shrimp, Sautéed Mushrooms, Spinach, Fresh Garlic Herb Infused Olive Oil Baked Garlic Bread

## **Dessert Station**

**\$15**

Mini Dessert Shooters, Mini Cheesecakes, Mini Cupcakes, Cake Pops and Assorted Pastries.



# Reception Table Displays

A Minimum of 25 Guests is Required for Stations

<b>Vegetable Crudité Display</b> <b>\$3.50</b> Garden Fresh Vegetables With French Onion Dip and Ranch Dressing	<b>Grilled Vegetable Display</b> <b>\$3.75</b> Marinated and Grilled Vegetables with Flat Breads and Hummus
<b>Fresh Fruit Display</b> <b>\$4.00</b> Seasonal Selection of Sliced Fruits and Berries	<b>Mini Cocktail Wrap Display</b> <b>\$4.50</b> Tomato and Spinach Tortilla Wraps Rolled with Assorted Cheeses and Deli Meats
<b>Southern Antipasto Display</b> <b>\$4.60</b> Capricola, Hummus, Pimento Cheese, Pickled Vegetables, Herb Biscuit Crostini, and Caramelized Onion Orange Marmalade Jam	<b>International &amp; Domestic Cheese Display</b> <b>\$4.75</b> Fresh Fruit Garnish, Crackers and Sliced Baguette
<b>Mediterranean Display</b> <b>\$4.60</b> Hummus, Kalamata Olives, Roasted Eggplant and Feta Dip, Roasted Peppers, Marinated Vegetables, Herb Flat Bread and Pita Chips	<b>Seafood Display</b> <b>\$Market</b> Jumbo Boiled Shrimp, Cocktail Crab Legs, Oysters on the Half Shell, Lemons, Crackers, Cocktail Sauce, Horseradish
<b>Mini Desserts and Chocolate Strawberries</b> <b>\$5.00</b>	<b>Roasted Beef Tenderloin Display</b> <b>\$Market</b> Garlic, Rosemary and Peppercorn Crusted Beef Tenderloin, Served Cold with Whole Grain Mustard, Vidalia Onion Jam, Roma Tomatoes, Gherkin Pickles, Green Tomato and Cilantro Chutney





# Hot Canapés

All Canapés Sold in 50 Piece Quantities

## Chicken

Honey Glazed Chicken Wings \$115

Golden Chicken Tenders  
With Honey Mustard Sauce \$120

Grilled Chicken  
Pepper Jack and Quesadillas \$120

Chicken Tempura with a  
Sesame Dipping Sauce \$140

## Beef or Pork

Spring Rolls with Plum Sauce \$120

Cocktail Meatballs Chasseur \$140

Jerk Pork Crostini \$140

Italian Sausage Stuffed  
Mushrooms \$160

## Vegetable

Vegetable Pot Stickers with  
Soy Dipping Sauce \$140

Flaky Spinach and Feta  
Phyllo Triangles (Spanakopita) \$140

Grilled Vegetable Sliders \$140

## Seafood

Crab Stuffed Mushrooms \$180

Mini Crab Cake with  
Remoulade \$225

BBQ Shrimp \$225

Coconut Shrimp \$225



# Cold Canapés

All Canapés Sold in 50 Piece Quantities

## Chicken

Grilled Mediterranean Chicken in Phyllo Cups \$140

Asian Spiced Chicken on a Wonton with Wasabi Aioli \$140

Tarragon Chicken Salad, Red Grapes and Walnuts in Phyllo Cup \$140

## Beef or Pork

Prosciutto Wrapped Asparagus \$125

Herb Roasted Sirloin on Baguette with Caramelized Onion and Creamy Gorgonzola \$175

Mini BLT Slider \$125

## Vegetable

Pimento Cheese "Cream Puffs" \$125

Roasted Red Pepper Hummus Served with Pita Bread Points \$100

Fresh Mozzarella with Olive Tapenade Roasted Tomato Bruschetta \$120

Bleu Cheese Mousse Tartlet With Sugared Grapes \$120

Caramelized Apple, Onion and Goat Cheese Tartlet \$120

## Seafood

Marinated Crab and Lobster Tart \$Market

Smoked Salmon With Caper Cream Cheese in Endive \$165

Jumbo Peeled Shrimp With Lemon Cocktail Sauce \$175



# Action Stations

All Stations Require a Culinary Attendant at an Additional Charge of  
\$75.00 Per Attendant Per Hour

ALL CARVING STATIONS SERVED WITH:  
Petite Rolls

<b>Bacon Wrapped Pork Loin with Peach Relish</b> <i>Serves 25</i>	<b>\$165</b>
<b>Pit Roasted Ham with Honey Glaze</b> <i>Serves 50</i>	<b>\$270</b>
<b>Roasted Turkey with Cranberry Orange Compote</b> <i>Serves 75</i>	<b>\$275</b>
<b>Roast Baron of Beef with Creamy Horseradish Sauce</b> <i>Serves 75</i>	<b>\$350</b>
<b>Slow Roasted Succulent Pig With Carolina BBQ Sauce and Bourbon BBQ Sauce</b> <i>Serves 100</i>	<b>\$385</b>
<b>Roast Steamship of Beef with Au Jus and Horseradish Sauce</b> <i>Serves 175</i>	<b>\$650</b>
<b>Rosemary and Sea Salt Roasted Strip Loin</b> <i>Serves 25</i>	<b>\$Market</b>
<b>Slow Roasted Prime Rib of Beef With Creole Mustard Sauce and Horseradish Sauce</b> <i>Serves 25</i>	<b>\$Market</b>



# Banquet Beverages

All Bars Require a Bartender (1 per 100 attendees) at an Additional Charge of \$125.00 Per Bartender (3 hour service)

<b>BANQUET BEVERAGE PRICES</b>		
	<b>HOST BAR PRICES</b>	<b>CASH BAR PRICES</b>
Premium Liquor	\$7.00	\$8.00
Choice Liquor	\$6.00	\$7.00
House Wine	\$6.00	\$7.00
Imported Beer	\$5.00	\$6.00
Domestic Beer	\$4.00	\$5.00
	<b>DOMESTIC PRICE</b>	<b>IMPORT PRICE</b>
Keg Beer	\$350	\$400

<b>WINE &amp; BEER SELECTIONS</b>		
<b>House Wines (Sycamore Lane)</b>	<b>Domestic Beer</b>	<b>Imported Beer</b>
Chardonnay	Budweiser	Corona
Pinot Grigio	Bud Light	Heineken
White Zinfandel	Miller Lite	
Cabernet	Michelob Ultra	
Merlot	Coors Light	

<b>LIQUOR SELECTIONS</b>		
<b>Choice Liquor</b>	<b>Premium Liquor</b>	<b>Cordials**</b>
Gordon's Vodka	Smirnoff Vodka	Grey Goose Vodka
Gordon's Gin	Beefeater Gin	Crown Royal whiskey
Cruzan Rum	Bacardi Rum	Johnny Walker Scotch
Juarez Tequila	Captain Morgan	Grand Marnier
Evan Williams Bourbon	Jose Cuervo Tequila	Hennessey
Black Velvet Whiskey	Jim Beam Bourbon	Alize
Stuarts Scotch	Jack Daniels Whiskey	Remy Martin
	Dewar's Scotch	Bailey's Irish Cream
		Kahlua

**\*\*Cordials are Market Priced Based on Request**



## Specialty Bar

### **Sweet Tea Vodka Bar**

**\$7.00 per drink**

Flavored Sweet Tea Vodka Mixed with Lemonade and Fresh Fruit Served in Mason Jars

### **Mojito Bar**

**\$8.00 per drink**

Rum and Crushed Mint Leaves with Lime, Traditional, Mango, Blackberry, and Strawberry.

### **Cordial Bar**

**\$9.00 per drink**

Grand Marnier, Bailey's Irish Cream, Kahlua, Sambuca Romano Accompanied with Fresh Brewed Coffee, Whipped Cream and Toppings.