



CONTINENTAL BREAKFAST

Lighter breakfast options to begin your day. All Breakfasts include Coffee, Decaffeinated Coffee & Tea Selections.

CONTINENTAL BREAKFAST

Fresh Chilled Fruit Juices (V, GF) |

Whole Fresh Fruit (GF, V) |

Seasonal Cut Fruit and Fresh Berries (V, GF) |

Individual Assortment of Plain and Fruit Yogurt with House-made Granola |

Assortment Fresh Baked Petite Fruit filled Danishes and Muffins (VEG) |

Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Hot Tea |

\$ 30 *Per Guest*

23% taxable Service Charge and 9.75% Tax Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.

BREAKFAST OF THE DAY

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy and sustainable! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating items. Prices noted are for the designated day only, if chosen on an alternate day, price will be \$46 per guest.

RHYTHM & BLUES (MONDAY, THURSDAY, AND SATURDAY)

Fresh Chilled Fruit Juices (V, GF) |

Seasonal Cut Fruit and Fresh Blueberries (V) |

EAST SIDE (TUESDAY AND FRIDAY)

Fresh Chilled Fruit Juices (V, GF) |

Seasonal Cut Fruit and Fresh Berries (V) |

Whole Seasonal Fruit (V) |

Buttery Croissants, Blueberry Muffins (VEG) |

Onion Cheddar Scramble with Green Onions (V) |

Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Hot Tea |

Infused Water |

Southern Grits Porridge with Brown Sugar and Blueberries (GF, DF, VEG)

\$ 40 *Per Guest*

Whole Seasonal Fruit (V) |

Buttery Croissants, Banana Muffins (VEG) |

Southern Style Sweet Potato Hash with Peppers & Onions (V) |

Cage-Free Egg Frittata with Onions, Tomatoes, Feta Cheese (GF, VEG) |

Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Hot Tea |

Infused Water |

\$ 40 *Per Guest*

FRONT STREET (WEDNESDAY AND SUNDAY)

Fresh Chilled Fruit Juices (V, GF) |

Seasonal Cut Fruit and Fresh Berries (V) |

Buttery Croissants, Chocolate Muffins (VEG) |

Breakfast Potatoes with Peppers & Onions (V) |

Spinach, Onion, Mushroom Cheese Quiche |

Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Hot Tea |

Infused Water |

Whole Seasonal Fruit(V)

\$ 40 *Per Guest*

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BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing Continental Breakfast, Breakfast of the Day or Breakfast Buffet and the minimum order must be equal to the guarantee for the meal.

GRIDDLED PANCAKES (VEG)

Toppings Include: |

Fresh Seasonal Berries, Toasted Pecans, Chocolate Chips, Fruit Compote, Maple Syrup, Coconut Syrup and Sweet Butter

\$ 16 *Per Guest*

BREAKFAST QUICHE (VEG)

GRIDDLED FRENCH TOAST (VEG)

Toppings Include: |

Fresh Seasonal Berries, Toasted Pecans, Chocolate Chips, Fruit Compote, Maple Syrup, Coconut Syrup and Sweet Butter

\$ 16 *Per Guest*

GREEK YOGURT PARFAIT STATION (GF, VEG)

Quiche with Spinach, Roasted Tomato, and Feta

\$8 Per Guest

STEEL CUT OATMEAL (V)

Includes: |
Dried Fruits, Brown Sugar, Honey and Toasted Pecans

\$8 Per Guest

SELECT ENHANCEMENT

Stone Ground Grits |

Scramble Eggs |

Biscuits & House Jams |

Turkey Sausage |

Cured Bacon |

Breakfast Potatoes |

Roasted New Potatoes |

Southern Hash |

Fruit Enhanced Parfaits |

\$8 Per Guest

BREAKFAST BURRITOS (VEG)

Made with Flour Tortillas, includes Roasted Tomato Salsa

Planner's Choice of 1 Option: |

Cage-Free Eggs, Sausage and Roasted Peppers with Jack Cheese Cage-Free Eggs, Potato Hash and Bacon with Cheddar Cheese
Cage-Free Eggs, Refried Beans and Smoked Ham with Cotija Cheese Egg Whites, Smashed Avocado, Onions, Cilantro and Lime
Crema (VEG)

\$12 Per Guest

Honey, Fresh Berries and Granola

\$8 Per Guest

ENGLISH MUFFIN BREAKFAST SANDWICH

Cage-Free Scrambled Eggs, Diced Bacon, and Cheddar Cheese
with English Muffins

\$12 Per Guest

ACTION STATION BREAKFAST ENHANCEMENTS

These stations are available to elevate existing Continental
Breakfast, Breakfast of the Day or Breakfast Buffet, the minimum
order must be equal to the guarantee for the meal with one Chef
Attendant per 50 Guests at \$200 for 90 minutes.

Made To Order Cage Free Farm Fresh Eggs and Egg Whites

Toppings Include:

Ham, Bacon, Chicken Sausage, Turkey Spinach, Tomatoes,
Onions, Mushrooms, Bell Peppers, Green Onions Cheddar
Cheese, Swiss Cheese and Feta Cheese Salsa Roja

\$19 Per Guest

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MORNING BREAK OF THE DAY

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy and sustainable! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Prices noted are for the designated day only, if chosen on an alternate day, price will be \$24 per guest.

APPLES AND ORANGES (MONDAY, THURSDAY AND SATURDAY)

Spiced Apple Chips (GF, V) |

Seasonal Oranges (GF, V) |

Orange Cranberry Muffins (VEG) |

Mini Apple Turnovers (VEG) |

\$ 19 Per Guest

THE NATURAL SNACKS (TUESDAY AND FRIDAY)

Seasonal Vegetable Crudités |
Packed within Ranch Raita and Green Goddess Dips

Grilled Pita Bread |
with Cilantro Lime Hummus

Seasonal Kind Bars |

\$ 19 Per Guest

PROTEIN PACKED (WEDNESDAY AND SUNDAY)

Assorted Protein Power Bars and Granola Bars (VG) |

Hard Boiled Eggs (V/GF/DF) |

Individual Plain and Fruit Yogurts (VG/GF) |

\$ 19 Per Guest

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AFTERNOON BREAK OF THE DAY

A part of Hyatt's menu of the day program, our afternoon break of the day is designed to make planning your event easy and sustainable! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Prices noted are for the designated day only, if chosen on an alternate day, price will be \$24 per guest.

ALL THE CHOCOLATE (MONDAY AND SATURDAY)

White Chocolate Bark with Dried Fruit and Sea Salt |

Pretzel Rods - Plain & Dipped in Chocolate |

Whole Fresh Strawberries with Mocha Dip |

\$ 19 Per Guest

"HEALTH AND WELLNESS" (WEDNESDAY AND SUNDAY)

Individual Crisp Vegetable Crudité with Tzatziki |

Mixed Berry Shooter |

\$ 19 Per Guest

PROTEIN BOX (TUESDAY AND FRIDAY)

Box of Naked Cashews, Dried Cherries, Wisconsin Cheddar Cheese |

Crispy Tortilla Chips & Root Vegetables Guacamole |

\$ 19 Per Guest

TAPAS BOX (THURSDAY)

Raw Almonds |

Cured Meat, Manchego Cheese, Spanish Olives |

Dried Apricots |

Kale Hummus and Grilled Pita |

\$ 19 Per Guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BY THE DOZEN

Brownies | Blondies | Lemon Bars*VG | \$ 70 Per Dozen

Fresh Baked Cookies | Chocolate Chip | Peanut Butter | Oatmeal Raisin*VG | \$ 70 Per Dozen

Warm Soft Pretzels with Spicy Mustard & Beer Cheese Sauce*VG | \$ 70 Per Dozen

Assorted Macarons*VG | \$ 90 Per Dozen

Assorted Muffins*VG | \$ 70 Per Dozen

A LA CARTE SNACKS

Whole Fresh Fruit*VG/GF/DF | \$ 5.75 Each

Granola Bars*VG | \$ 6.75 Each

Energy Bars*VG | \$ 6.75 Each

Protein Bars*VG | \$ 6.75 Each

Kind*VG | \$ 6.75 Each

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A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

BY THE GALLON

SELECT ONE: | \$ 90 Per Gallon

Freshly Brewed Regular Coffee Freshly Brewed Decaffeinated
Coffee Hot Tea Selection Freshly Brewed Sweet or Unsweet Iced
Tea Homemade Iced Lemonade Infused Water Station

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$ 5.25
Each

STILL WATER & SPARKLING WATER

Aquafina | \$ 6.75 Each

Sparkling Water | \$ 6.75 Each

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$ 8.25 Each

Lemonade | \$ 8.25 Each

Iced Coffee Drinks | \$ 8.25 Each

Sports Drinks | \$ 8.25 Each

Energy Drinks | \$ 8.25 Each

Bottled Juices | \$ 6.75 Each Each

Orange, Apple & Cranberry

Bottled Smoothies | \$ 8.25 Each

Assorted fruit and veggie options available

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DAY PACKAGES

Our Chef has curated menu for each day as a total full day package to provide variety and ensure we aren't repeating options.

HALF DAY MEETING PACKAGE

An additional fee of \$5.00 per person for groups under 20 attendees

Breakfast of the Day (Determined by Day of Week) |

Grab & Go Lunch Menu |

Half Day Beverage Service |

Freshly Brewed Regular and Decaffeinated Coffee |

Freshly Brewed Sweet or Unsweet Iced Tea |

Assorted Soft Drinks and Bottled Water |

\$ 108 Per Person

FULL DAY MEETING PACKAGE

An additional fee of \$10.00 per person for groups under 20 attendees

Breakfast of the Day (Determined by Day of Week) |

Lunch of the Day (Determined by Day of Week) |

Break of the Day (Determined by Day of Week) |

Full Day Beverage Service |

Freshly Brewed Regular and Decaffeinated Coffee |

Freshly Brewed Sweet and Unsweet Iced Tea |

Assorted Soft Drinks and Bottled Water |

\$ 140 Per Person

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Lunch of the Day

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy and sustainable! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Prices noted are for the designated day only, if chosen on an alternate day, price will be \$60 per guest.

FRONT STREET (MONDAY, THURSDAY, AND SATURDAY)

Tomato Vegetable Soup*VG/GF/DF |

Chopped Iceberg Lettuce | Tomato | Cucumber | Red Onions |
Citrus Vinaigrette*VG/GF |

Corn Meal Dusted Catfish | Creole Tartar Sauce |

Smoked Pork Loin | Spiced Honey Jus*GF |

Charred Broccoli *V |

Buttermilk Mashed Potatoes*VG/GF |

Banana Pudding (VEG) |

\$ 52 Per Guest

MID-SOUTH NATURALIST (WEDNESDAY AND SUNDAY)

Sweet Potato Bisque (GF, VEG) |

MEMPHIS LUAU (TUESDAY AND FRIDAY)

Chicken Vegetable Soup *VG/GF/DF |

Cucumber Tomato Salad*VG/GF |

Grilled Teriyaki Chicken Thighs*DF |

Kalua Pulled Pork*GF/DF |

Vegetable Fried Rice |

Steamed Vegetables*VG/GF/DF |

Pineapple Upside-Down Cake (VEG) |

\$ 52 Per Person

QUICK AND NIMBLE (AVAILABLE DAILY)

Select One for your group: | \$null

Broccoli Cheddar Soup*VG Roasted Tomato Soup with Basil

Puree*VG/GF/DF Southern Vegetable Soup*VG/GF/DF

Butter Lettuce with Strawberries, Grapes, Onions, Walnuts and
Roasted Leek Vinaigrette (GF, V) |

Pasta Salad with Peppers, Tomatoes, Olives, and Feta Cheese |
Herb Vinaigrette (VEG) |

Herb Marinated Chicken Thighs (GF) |

Grilled Salmon with Dill Crème Fraîche (GF) |

Steamed Green Beans with Grilled Lemons*VG/GF |

Garden Vegetable Rice Pilaf (GF, V) |

Chocolate Pudding (VEG) |

\$ 52 *Per Person*

Chef Choice of Assorted Greens |

Select One Protein for your group: | \$null
Chilled Grill Chicken Grilled Salmon Flank Steak

Select one: | \$null
Feta Smoked Cheddar Parmesan

Inclusions: | \$null
Tomatoes Cucumber Onions Chopped Bacon

Dessert, light Sweet | \$null

\$ 49 *Per Person*

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GRAB 'N GO LUNCH

Our Grab & Go Lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees heading out for an afternoon excursion or taking lunch poolside.

SELECT ONLY ONE SANDWICH OR WRAP:

Includes: Pasta Salad *VG, Bag of Chips*VG, Whole Fruit *VG/GF/DF, Sea Salt Chocolate Chip Cookie*VG Soft Drink and bottled water*VG/GF/DF

Ham | Cheddar Cheese | Dijonnaise | Lettuce | Tomato | Honey Wheat Oat Bread |

Smoked Turkey Breast | Swiss Cheese | Pesto Aioli | Lettuce | Tomato | Ciabatta |

Cured Italian Meats | Provolone Cheese | Mix Greens | Oil & Vinegar on a Hoagie Roll |

Roast Beef | Cheddar Cheese | Lettuce | Tomato | Horseradish Aioli | Onion Roll |

Grilled Chicken Caesar Wrap | Asiago Cheese | Tomatoes | Romaine Lettuce | Flour Tortilla |

Vegetable Wrap | Mix Greens | Grilled Zucchini & Onions | Roasted Bell Peppers | Avocado Spinach Tortilla*VG/DF |

\$ 46 *Per Person*

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HORS D'OEUVRES - Warm Selections

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 24 pieces per selection.

VEGETARIAN

Pear & Blue Cheese Phyllo Purse*VG | \$ 8 Per Piece

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Truffle Mac & Cheese*VG | \$ 7 Per Piece

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Asian Spring Roll | Sweet Chili Sauce | \$ 7 Per Piece

.....

LAND

Mini Beef Wellington, Horseradish-Dijon Crème Fraiche | \$ 7.50 Per Piece

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BBQ Pulled Pork on Corn Bread Crostino | \$ 6.50 Per Piece

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Spicy Chicken Empanada | Lime-Cilantro Crème Fraiche | \$ 7.50 Per Piece

.....

Spicy Beef Empanada | Lime-Cilantro Crème Fraiche | \$ 8.50 Per Piece

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HORS D'OEUVRES - Cold Selections

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 24 pieces per selection.

VEGETARIAN

Goat Cheese Mousse | Candied Walnut | Chives | Whole Wheat Crostini | \$ 7 Per Piece

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Bruschetta | Crostini*VG/DF | \$ 6.50 Per Piece

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Caprese Skewer | Fresh Basil | Balsamic Drizzle*VG/ | \$ 7.25 Per Piece

.....

LAND

Prosciutto | Goat Cheese & Sundried Tomato Roulade | Crostini | \$ 7.50 Per Piece

.....

Pepper Seared Beef Filet | Horseradish Crème Fraiche | Toasted Brioche | \$ 9.50 Per Piece

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SEA

Ahi Tuna Poke | Sweet Onions | Soy Sauce Shooter*VG | \$ 8.50 Per Piece

Shrimp Cocktail | Lemon | Cocktail Sauce*VG/GF/DF | \$7.00 Per Piece

Smoked Fish Mousse | Crostini | Cornichon*VG | \$ 6.00 Per Piece

Tuna | Crostini | Chipotle Aioli | Olive Tapenade*VG | \$ 6.00 Per Piece

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PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

VEGETABLE CRUDITÉ DISPLAY

Seasonal Garden Vegetables |

Spinach Dip |

Red Pepper Hummus |

\$ 16 Per Guest

CHEESE DISPLAY

Handcrafted Domestic and International Cheese Selection |

Seasonal Assortment of Fresh Fruit, Fruit Compote, Dried Fruit, Spiced Nuts and Honey |

Grilled Breads, Lavosh and Crostini |

\$ 19 Per Guest

CHEESE AND CHARCUTERIE

Handcrafted Domestic and International Cheese Selection |

Selection of Salami, Capicola and Cured Sausage |

Grilled Breads, Crackers and Crostini |

Seasonal Assortment of Fresh Fruit, Olives, Fruit Compote, Dried Fruit, Spiced Nuts and Honey |

\$ 26 Per Guest

CHARCUTERIE DISPLAY

Selection of Salami, Capicola and Cured Sausage

Grilled Breads, Lavosh and Crackers |

Seasonal Assortment of Fresh Fruit, Olives, Fruit Compote, Dried Fruit, Spiced Nuts and Honey |

\$ 21 Per Guest

MAC AND CHEESE BAR

Cavatappi Pasta with Truffle Parmesan, Scotch Bonnet Baby Gouda Sauces |

Chicken, Ham, Bacon, Peas, Caramelized Onions, Broccoli and Herb Bread Crumbs |

CHEESEBURGER IN PARADISE SLIDERS

All Natural Beef Sliders with Cheddar Cheese |

Chipotle Mayo, Pineapple, Whole Grain Mustard Spread |

Sliced Dill Pickles, Chopped Onions, Tropical Slaw and Pineapple Relish |

Add Blackened Shrimp or Smoked sausage | \$ 12 Per Guest

\$ 34 Per Guest

LIFE IS SWEET (VEG)

Mini Chocolate Mousse Cups (GF, VEG) |

Assorted French Macarons (VEG) |

Artisan Chocolate Truffles (VEG) |

Assorted Petit Fours (VEG) |

\$ 22 Per Guest

\$ 36 Per Guest

STREET TACOS STATION

Slow Braised Beef Barbacoa |

Tomatillo Roasted Chicken |

Elote Dip with Queso Fresco and Tajin |

Corn Tortillas |

Salsa Roja, Queso Fresco, Sour Cream, Tomatillo Salsa |

Cilantro, Onion, Tomato, Shaved Cabbage and Jalapenos |

\$ 38 Per Guest

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ACTION STATIONS

Curate a perfectly paired reception menu for your attendees, featuring unique possibilities. Attendant(s) Required- \$250.00 per attendant for up to two hours.

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping proteins. Station Attendant Required - \$200 per attendant for up to two hours. All carving stations include an assortment of fresh rolls and butter.

Whole Tenderloin of Beef with Roasted Potatoes | \$ 595 Serves 25

Whole Rib Eye of Beef with Roasted Potatoes | \$ 575 Serves 25

Boneless Pork Rib Roast Fennel Corn Slaw | \$ 475 Serves 30

Whole Roasted Chicken with Rice Pilaf | \$ 300 Serves 20

DUO OF SALADS

Choose 2, Chef Attendant Required

CAESAR SALAD |

Hearts of Romaine | Parmesan | Croutons | Creamy Caesar Dressing

CAPRESE |

Fresh Tomato | Mozzarella | Basil | Balsamic Reduction

FARM SALAD |

Fresh Local Lettuces | Seasonal Farm Vegetables | Citrus Vinaigrette

SPRING SALAD |

Mixed Greens | Red Onion | Grapes | Local Strawberries | Toasted Walnuts | Feta | Balsamic Dressing

CORN & BLACK BEAN SALAD

Crisp Greens | Corn | Black Beans | Tortilla Strips | Sliced Avocado | Cilantro Lime Vinaigrette

\$ 42 *Per Guest*

PASTA STATION

Choose 2 Chef Attendant Required

MEAT |

Grilled Chicken | Italian Sausage | Meatballs | Sauteed Shrimp

SAUCE |

Marinara | Creamy Alfredo | Vodka Cream | Pesto | Bolognese

VEGETABLE |

Peppers | Onion | Mushrooms | Spinach | Zucchini | Squash

PASTA

Cavatappi | Penne | Tortellini | Ravioli | Vegetable Ribbons (Please select two options)

\$ 42 *Per Guest*

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BUFFET DINNER

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include Coffee and Tea service.

SOUP

Planner's Choice of 1 Option:

Chicken Vegetable Soup (VG/GF/DF) |

Broccoli Cheddar (GF, VEG) |

Chicken Tortilla Soup (GF, VEG) |

SALAD

Planner's Choice of 2 Options:

Baby Spinach Salad with Feta, Toasted Pecans and Raspberry Vinaigrette (GF, VEG) |

Mixed Greens with Roma Tomatoes, Marinated Artichokes, Pickled Green Beans and Champagne Vinaigrette*V/GF/DF |

Tomato Basil Soup |

Iceberg Salad with Cherry Tomatoes, Bacon, Red Onion, Chives and Buttermilk Ranch Dressing*GF |

Black Bean and Roasted Corn Salad with Bibb Lettuce, Tomatoes, Red Onions and Chili-Lime Vinaigrette*V/GF/DF |

Frisee and Pear with Fennel, Pickled Onions, Danish Blue, Walnuts and Aged Balsamic Vinaigrette*VG |

Baby Gem Bay with Shaved Parmesan, Smoked Fat Crouton and Three Peppercorn Caesar*VG |

ENTREES

Planner's Choice Between 2 and 3 Options:

Pan Roasted Chicken Breast, Natural Jus (GF, DF) |

Smoked Pork Loin, Citrus Tomato Onion Relish (DF) |

Grilled Flank Steak with Chimichurri (GF, DF) |

Crispy Buttermilk Fried Chicken |

Cornmeal Dusted Cat Fish with Creole Tartar Sauce*GF |

Grilled Salmon Lemon Dill Crème Fraiche*VG/GF |

Grilled Center Cut Sirloin *GF |

Blackened Shrimp |

\$ 67 *Two Entrees*

\$ 78 *Three Entrees*

STARCH

Planner's Choice of 1 Option:

Whipped Potatoes with Chives and Cheddar Cheese (GF, VEG) |

Smashed Potatoes with Green Onions (GF, V) |

Jasmine Rice (GF, V) |

Parmesan Polenta (GF) |

Cheddar Mac and Cheese with Chives |

Quinoa Pilaf (GF, DF) |

Southern Red Bliss Mashed Potatoes (VG/GF) |

VEGETABLES

Planner's Choice of 1 Option:

Grilled Asparagus, Lemon Oil (GF, DF, V) |

Oven Roasted Curry Dusted Cauliflower (GF, DF, V) |

Steamed Broccoli with Roasted Garlic (GF, DF, V) |

Roasted Brussel Sprouts (GF, DF, V) |

Oven Roasted Winter Squash (GF, DF, V) |

Steamed Green Beans (GF, DF, V) |

Cheese Grits Scallions (VG/GF) |

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PLATED DINNER

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup or salad, entrée, and dessert, melds together to wow your attendees' taste buds.

SOUP OR SALAD

Select one for your group

Caesar Salad |

Hearts of Romaine | Parmesan | Croutons | Creamy Caesar

Dressing

Farm Salad |

Fresh Local Lettuces | Seasonal Farm Vegetables | Citrus

Vinaigrette

Baby Spinach Salad |

Goat Cheese | Apple | Walnut with Bacon Vinaigrette

OR Chef's Seasonal Soup |

COMPOSED ENTREE

Select one for your group

Grilled Salmon with Creamy Grits and Roasted Asparagus |

Braised Beef Short Rib with Mashed Yukon Potatoes and
Seasonal Vegetables |

Seared 8oz Center Cut Sirloin with Herb Crust | Roasted Smashed
Potatoes | Asparagus |

Grilled Herb Pork Chop with Butter Milk Mashed Potatoes | Green
Beans | Apple Cider Jus* |

Grilled Herb Chicken Breast with Smashed Potatoes and
Seasonal Vegetables

DESSERT

Select one for your group

Chocolate Torte |

Crème Anglaise | Seasonal Berry

Banana Pudding |

Banana Brulee | Crushed Graham Cracker | Fresh Cream

Cheesecake Bites |

Caramel | Chocolate | Raspberry

Traditional Strawberry Shortcake |

Sweet Biscuit | Fresh Cream | Fresh Strawberry Sauce

\$87 *Per Guest*

SURF & TURF

Lobster Bisque | Bistro Tenderloin Medallions | Seared Crab
Cakes | White Truffle Whipped Yukon Potatoes | Roasted
Asparagus | Choice of Dessert |

\$22 *Additional Per Guest*

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BEVERAGE PACKAGES

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars Include:

Liquor

Domestic, Imported & Local Crafted Beer

Wine

Soft Drinks

Juices

Mixers

Garnishes

PREMIUM BAR

Don Julio Tequila

Chivas Regal Scotch

Uncle Nearest Bourbon

Bacardi Silver Rum

Meyer's Dark Rum

Bombay Sapphire Gin

Tito's Vodka

\$34 *One Hour / Per Person*

\$46 *Two Hours / Per Person*

\$13 *Additional Hour / Per Person*

SUPER-PREMIUM BAR

Liquors | \$null

Grey Goose Vodka Hendrick's Gin Goslings Dark Rum Montanya
Platino Rum Woodford Reserve Bourbon Glenlivet 12 Scotch
Casamigos Tequila

Beer and Seltzers | \$null

Bud Light Budweiser Miller Lite Michelob Ultra Local (Wiseacre,
Grind City, Ghost River) Assorted Hard Seltzers

Labor Charges | \$125 Bartenders | \$75 Cocktail Servers / Tray
Passers | \$50 Additional Hour / Per Hour

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.
Prices shown are Per Drink.

Cocktails | \$ 14 Premium Cocktails | \$ 16 Super Premium

Wine | \$ 15 Premium Wine | \$ 17 Super Premium Wine

Featured on All Bars | \$null

Hard Seltzer -\$13 Domestic Beer -\$14 Local Craft and Imported
Beer - \$15 Sparkling Water, Fiji Bottled Water, Juices -\$8 Pepsi
Soft Drinks -\$7

Up to 3 Hours

\$40 *One Hour / Per Person*

\$57 *Two Hours / Per Person*

\$15 *Additional Hour / Per Person*

GUEST PAY PER DRINK

Card Accepted. Pricing is inclusive of Service Charge. Cash Bar requires a minimum of \$500 per bar.

Cocktails | \$ 16 Premium | \$ 18 Super Premium

Wine | \$ 16 Premium Wine | \$ 18 Super Premium Wine

Featured on All Bars | \$null

Hard Seltzer -\$13 Domestic Beer -\$14 Local Craft and Imported Beer -\$15 Sparkling Water, Fiji Bottled Water, Juices -\$8 Pepsi Soft Drinks -\$7

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RED, WHITE & BUBBLES

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

BUBBLES

Mionetto Avantgarde, Prosecco | \$ 65 Per Bottle

Schramsberg, "Mirabelle", Brut Rosé | \$ 75 Per Bottle

Roederer Estate Brut, Anderson Valley, Mendocino | \$ 94 Per Bottle

Möet & Chandon, Imperial, Epernay, France | \$ 110 Per Bottle

McBride Sisters Rose, Hawkes Bay, New Zealand | \$ 55 Per Bottle

Veuve Cliquot, Brut Yellow Label, Reims, Champagne, France | \$ 135 Per Bottle

RED

Sonoma-Cutrer, Pinot Noir, Sonoma Coast | \$ 75 Per Bottle

Chateau d'Arcins, Haut Medoc, France | \$ 80 Per Bottle

The Prisoner, Red Blend, Napa Valley | \$ 110 Per Bottle

Heitz Cellars, Cabernet Sauvignon, Napa Valley | \$ 140 Per Bottle

Freemark Abbey, Cabernet Sauvignon, Napa Valley | \$ 185 Per Bottle

Joseph Phelps, Cabernet Sauvignon, Napa Valley | \$ 220 Per Bottle

WHITE & ROSÉ

Schloss Vollrads, Rheingau, Germany | \$ 50 Per Bottle

Kim Crawford, Signature Reserve Sauvignon Blanc, NZ | \$ 60 Per Bottle

Chateau d'Esclans, Rosé, "Whispering Angel", France | \$ 60 Per Bottle

Flowers, Chardonnay, Sonoma County | \$ 100 Per Bottle

Cakebread, Sauvignon Blanc, Napa Valley | \$ 115 Per Bottle

Ramey, Chardonnay, Sonoma County | \$ 115 Per Bottle

23% taxable Service Charge and 9.75% Tax. Menu pricing may change based on availability and market conditions. Food & Beverage guarantees are due seven (7) days prior to the first day of the event.