

Dublin Country Club

Banquet Menus

689 Country Club Rd.

Dublin Georgia 31021

(478)272-1469

Free Consultation!

We invite you to come visit our venue. We will show you around and we take the time to sit down with you and create a custom wedding plan with you, complete with menu suggestions, beverage choices, wedding ceremony & reception details.. And most importantly, a price guarantee and a payment plan. Even if you do not use our venue, you will find it an educational experience, totally free of charge.

Step One - Free Consultation, call our Food & Beverage Manager @478-272-1469 ext. 201 for an appointment

Step Two - Lock in the date with your deposit. No choices other than the date have to be made at this time.

Step Three - 14 Days before the event we would like for you to come in and give us the headcount, food and beverage details, and linen details. We also ask for 50% of the balance at this time. Final payment is made the day before the event.

Step Four - Show up for the happiest day of your life!

Premium Wedding Package.

An elegant yet relaxed reception afterwards in our beautiful ballroom, complete with fabulous food and refreshing beverages.

Come as early as you like, a private bridesmaids room will be available all day and all night.

Dance floor, tables, chairs, china, silver white table cloths and napkins, skirted banquet tables, everything is included!

Hors D' Oeuvres' package to include ; Seasonal Fresh Fruit, Vegetable Crudités, Domestic & Imported Cheeses, Premium Carving Station, Three Premium Choices & Three House Choices.

Complimentary Bottle of Champagne for the bride & groom toast.

Family Room Included with a personal waiter & chef to accommodate all of your needs.

Bride & Groom Included at no charge with a Complimentary Picnic Basket To-Go.

Drinks Included: Fountain drinks, Coffee, Iced Tea & Water.

Fully stocked bar and bartender available for your guests, (no outside alcohol & charges are based on consumption) open bar & cash bar options are available.

Setup, Breakdown and Cleanup included.

We are equipped to host sit down dining receptions of up to 220 guests or mingle type cocktail receptions up to 450 guests. Overflow space available.

Not Enough? See our optional items below. The sky is our limit!

House Reception Package.

An elegant yet relaxed reception afterwards in our beautiful ballroom, complete with fabulous food and refreshing beverages.

Dance floor, tables, chairs, china, silver white table cloths and napkins, skirted banquet tables, everything is included!

Hors D' Oeuvres' package to include ; Seasonal Fresh Fruit, Vegetable Crudités, House Carving Station, One Premium Choices & Five House Choices.

Drinks Included: Iced Tea & Water.

Fully stocked bar and bartender available for your guests, (no outside alcohol & charges are based on consumption) open bar & cash bar options are avail.

Setup, Breakdown and Cleanup included.

We are equipped to host sit down dining receptions of up to 220 guests or mingle type cocktail receptions up to 450 guests. Overflow space available.

Not Enough? See our optional items below. The sky is our limit!

Optional Items:

Sound System, wedding music

Video Presentation Equipment

Additional Action Station

Champagne Toast for your guests

Cash or Host Bar

Champagne Toast for your guests

Banquet Breakfast Menu

Breakfast Buffets

Continental

Assorted Breakfast Breads, Seasonally Fresh Fruits, Fresh Brewed Coffee and Assorted Juices!

Traditional

Assorted Breakfast Breads, Seasonally Fresh Fruits, Light and Fluffy Scrambled Eggs, Applewood Smoked Bacon & Country Sausage Links, Lyonnaise Potatoes or Cheese Grits, Fresh Brewed Coffee and Assorted Juices!

Brunch

Assorted Breakfast Breads, Seasonally Fresh Fruits, Light and Fluffy Scrambled Eggs, Applewood Smoked Bacon & Country Sausage Links, Lyonnaise Potatoes or Cheese Grits, Omelets & Waffles Made to Order, Your Choice of Vegetable, Entree & Dessert, Fresh Brewed Coffee and Assorted Juices!

Plated Breakfasts

Eggs Benedict

Toasted English Muffin, Canadian Bacon, Poached Egg, Sauce Hollandaise, Fresh Avocado & Seasonally Fresh Fruit!

Breakfast Sandwich

Smoked Ham, Applewood Bacon or Country Sausage, Light and Fluffy Scrambled Egg & Cheese on a Warm Croissant or Tortilla! Seasonally Fresh Fruit!

CYO Omelet

*Choice of Ham, Bacon, Bell Peppers, Onions, Mushrooms, Spinach, Feta, Broccoli, & Cheddar Cheese!
Homemade Breakfast Potatoes and Fresh Fruit!*

All American

Light & Fluffy Scrambled Eggs, Applewood Smoked Bacon or Country Sausage Links, Homemade Breakfast Potatoes or Cheese Grits & a Buttermilk Biscuit!

Banquet Lunch Buffet Menu

Lunch Buffets

All buffets include iced tea and water!

Substitutions are Available

Down Home Country Buffet

Homemade Brunswick Stew, Fresh Salad Bar with Assorted Accompaniments, Homemade Cornbread with Cinnamon Butter, Garlic Whipped Potatoes with Country Gravy, Slow Cooked Collards, Honey Glazed Carrots, Down Home Fried Chicken, Fried Catfish & Bourbon Bread Pudding!

Grande Italiano

Homemade Minestrone Soup, Italian Salad Bar with Assorted Accompaniments, Fresh Garlic Bread Sticks, Tortellini Alfredo, Green Beans Morocco, Roasted Italian Vegetables, Chicken Florentine, Tilapia Italiano & Tira Misu!

All American Cookout

Homemade Potato Salad, Cole Slaw, Baked Beans, Hamburgers, Hot Dogs, Chicken Breasts, Buns, Kaiser Rolls, Assorted Accompaniments & Fresh Baked Cookies!

Home Style BBQ Buffet

Homemade Potato Salad, Cole Slaw, Mac & Cheese, Baked Beans, Sweet Cob Corn, Chicken & Ribs in out Signature BBQ Sauce, Fresh Baked Cookies & Brownies!

Deli Buffet

Cole Slaw, Potato Salad, Tuna Salad, Smoked Ham, Turkey, Pastrami, Assorted Cheeses, Garde Trey, Fresh Baked Cookies & Assorted Accompaniments!

Classic Buffet

Homemade Corn Chowder, Fresh Salad Bar with Assorted Accompaniments, Fresh Baked Rolls with Flavored Butters, Oven Roasted New Potatoes, Southern Style Green Beans, California Vegetable Medley, Grilled Chicken Marsala, Herb Rubbed Pork Loin with a Golden Rum Honey Glaze & Chefs Choice of Dessert!

Banquet Lunch Plated Menus

Plated Lunch Menus

All meals include iced tea, water, soup or salad, entrée & dessert!

Homemade Soups

Tomato Basil, Roasted Red Bell Pepper Bisque, Brunswick Stew, New England Clam Chowder, Lobster Bisque, Southwest Chicken Tortilla, French Onion, Warm Quail Consommé, Manhattan Clam Chowder or Corn Chowder!

Salads

Georgia Garden Salad

Mixed Greens, Tomato, Cucumber, Cheddar Cheese & Georgia Pecans! Served with Raspberry Vinaigrette Dressing!

Premium Salads

Caprese Salad

Fresh Tomatoes, Mozzarella and Basil with Balsamic Glaze!

Caesar Salad

Crisp Romaine, Homemade Croutons, Shredded Romano & Creamy Caesar Dressing In a Parmesan Cheese Basket!

Grilled Romaine Salad

Grilled Heart of Romaine, Stilton Blue Cheese Crumbles, Fresh Tomatoes, Crisp Pancetta & Sliced Almonds with White Balsamic Dressing!

Chilled Entrees

Blackened Chicken Salad

Lightly Blackened Chicken atop a Bed of Mixed Greens, Tomatoes, Cashews, Cucumbers, Fresh Fruit, Shredded Cheddar Cheese & Sesame Dressing!

Georgia Cobb Salad

Crisp Lettuce, Bacon Bits, Avocado, Tomato, Egg, Blue Cheese Crumbles & Fried Chicken With Your Choice of Homemade Dressing!

Chicken Caesar Wrap

*Grilled Chicken, Tossed with Romaine Lettuce, Romano Cheese
and Creamy Caesar Dressing, wrapped in an Warm Tortilla!*

Cuban Naan Bread Sandwich

*Signature Smoked Pork, Ham, Salami, Swiss, Mayo Mustard Blend & Sliced Pickle Pressed on Warm Naan
Bread!*

Trio Salad

Chicken Pecan Salad, Crab Salad & Fresh Fruit on a Bed of Mixed Greens!

Hot Entrees

New York Grille

Center Cut Strip Steak, Served with a Maitre d' Butter, Baked Potato & Herb Roasted Vegetables!

Bistro Tenderloin

*Pan Seared with Creamy Marsala & Goat Cheese! Served with Roasted Garlic Whipped Potatoes & Julienne
Mixed Vegetables!*

Fried Shrimp

*Large Gulf Shrimp, Fried Golden! Served with Homemade Potato Crisps, Cole Slaw, Hush Puppies &
Accompaniments!*

Herb Crusted Grouper

*Fresh Florida Grouper, Lightly Basted, Coated With Panko & Finished with Fresh Salsa! Served with Orzo
Rice Pilaf & Grilled Asparagus!*

Bourbon Salmon

*Pan Seared Atlantic Salmon, Finished with Bourbon Glaze & Citrus Chutney! Served with Roasted Tomato
Risotto & Sautéed Spinach!*

Creamy Chicken Pasta

*Boneless Breast of Chicken, Dredged, Served over Exotic Mushrooms, Red Bells, Penne Pasta & Herbed
Cream Sauce with Romano Cheese!*

Chicken Fromaggio

*Lightly Blackened Chicken Breast, Shitake Mushrooms & Fontana Cheese! Topped with Veal Glaze &
Served with Savory Vegetable Risotto!*

Luncheon Desserts

*Key Lime Pie, French Cream Cheesecake, Bourbon Bread Pudding,
Creme Brule, Italian Cream Cake, Peanut Butter Creme Pie*

Banquet Dinner Buffet Menus

Dinner Buffets



All buffets include fresh baked rolls with flavored butter, iced tea and water!

Substitutions are Available

Classic Country Kitchen

Homemade Corn Chowder, Fresh Salad Bar with Assorted Accompaniments, Fresh Baked Rolls with Flavored Butters, Sweet Potato Soufflé, Mac & Cheese, Country Style Green Beans, Squash Casserole, Sage Rubbed Roasted Chicken, Hickory Smoked Pork Loin with Signature BBQ Sauce, Peach Cobbler & Pecan Pie!

Italian Buffet

Homemade Chicken Cacciatore Soup, Italian Salad Bar with Assorted Accompaniments, Fresh Garlic Bread Sticks, Fresh Tomato Basil Risotto, Pan Roasted Italian Potatoes, Homemade Lasagna, Chicken Penne Alfredo, Italian Creme Cake & Amaretto Cheesecake!

Taste of Cuba

Cod Soup with Spinach & Barley, Chick Peas & Parsley. Spanish Salad Bar & Bread Service, Cilantro, Cuban Red Beans, Yellow Saffron Rice, Fresh Vegetables Simmered with Garlic & Cilantro, Spicy Mojo Chicken with Mango Avocado Salsa, Slow Cooked Pork Roast, Guava Bread Pudding & Flan Cubano!

Off The Grill

(Attendant Required)

Chilled Watermelon and Cucumber Soup, American Macaroni Salad, Fresh Baked Rolls with Whipped Butter, BBQ Yukon Gold Potatoes, Baked Beans with Kielbasa, Grilled Mixed Vegetables, Smoked Green Beans, Grilled Ribeye Steaks, Bone in BBQ Chicken, Homemade Apple Pie & Fresh Baked Cookies!

Caribbean

Beef & Barley Soup, Caribbean Salad Bar, Fresh Baked Rolls with Whipped Butter, Arborio Rice with Saffron Essence, Mojito Mashed Sweet Potatoes, Honey Grilled Vegetables, Jerk Chicken with Cilantro, Island Pork Roast, Sweet Potato Pudding & Coconut Rum Cake!

The Bulldawg

Homemade White Bean Chicken Chili, Dog House Salad Bar, Fresh Baked Rolls & Butter, Roasted Garlic Whipped Potatoes, Homemade Mac & Cheese, Country Green Beans, Roasted Vegetable Medley, Slow Smoked Riblets, Boneless Breast of Chicken with Onion Gravy, Georgia Peach Cobbler & Classic Pecan Pie.

Create Your Own Buffet

All Buffets Start at 20 Per Person Based on Menu Selection, Including Soup, Salad, Two Starch, Two Vegetables, Two Entrees & House Dessert.

Soups

Tomato Basil, Roasted Red Bell Pepper Bisque, Brunswick Stew, New England Clam Chowder, Lobster Bisque, Southwest Chicken Tortilla, French Onion, Warm Quail Consommé, Potato Leek Soup, Chicken Noodle Soup, Manhattan Clam Chowder or Corn Chowder!

Poultry

*Herb Roasted Chicken
Down Home Fried Chicken
Bourbon Glazed Chicken Breast
Guiltless Grilled Chicken Breast*

Premium

*Sicilian Chicken Breast
Chicken Picatta
Chicken Marsala
Caramel Seared Chicken Breast
Pecan Crusted Chicken Breast*

Beef & Pork

*Roast Beef with Mushroom Gravy
Burgundy Braised Beef Tips
Pork Loin Marsala
Smoked BBQ Pork Loin
Apple Jack Pork Loin
Peach Glazed Pork Loin
Loaded pork Loin
Fried Pork Chops with Chipotle Aoli*

Grilled Pork Chops with Bourbon Glaze

Sweet & Sour Pork

Beef & Broccoli

Premium

Grilled NY Strip

Baseball Sirloin

Marinated London Broil with Bordelaise, Feta & Candied Pecans

Bistro Tenderloin with Garlic Cream Sauce

Petite Tenderloin with Cabernet Demi, Goat Cheese & Walnuts

Seafood

Fried Catfish

Fried Alaskan Haddock

Broiled Haddock with Bell Pepper Cream

Crab Topped Haddock

Guiltless Haddock with Fresh Tomatoes & Lemon

Premium

Ginger Teriyaki Glazed Salmon

Smoked Salmon with Lemon & Dill

Bourbon Glazed Salmon

Sicilian Salmon

Sesame Salmon

Szechuan Shrimp

Fried Shrimp

Firecracker Shrimp

Side Dishes

Whipped Potatoes

Rice Pilaf

Homemade Mac & Cheese

Sweet Potato Soufflé

Candied Yams

Potato Salad

Baked Potato

Baked Potato Bar

Roasted New Potatoes

Creamy Risotto

Yellow Stone Ground Grits

Yellow Rice

Blackeyed Peas

Butter Beans

Red Beans

Seasonal Vegetable Medley

Steamed Broccoli
Broccoli Casserole
Southern Style Green Beans
Grilled Green Beans
Honey Glazed Carrots
Green Bean Casserole
Squash Casserole
Cole Slaw

Fried Oca
Southern Collards
Creamed Collards
Creamed Spinach
California Vegetable Medley
Sweet Corn Cobb
Grilled Corn
Roasted Asparagus

House Desserts

French Cream Cheesecake, Bourbon Bread Pudding, Peanut Butter Creme Pie, Homemade Banana Pudding.

Premium

Key Lime Pie, Creme Brule, Italian Cream Cake.

Banquet Dinner Entree Menus

Plated Dinner Menus

Dinner includes your choice of Soup or Salad, Fresh Baked Rolls with Butter, Dessert, Water & Iced Tea!

Twin Entrees

Why make your guests choose "chicken or beef?" Our twin entrees make all the guests happy by serving each guest two portions of meat. You really can please everybody!

Surf & Turf

4oz Filet Mignon Paired with a 4oz Lobster Tail with a Champagne Burre Blanc, Served with Roasted Garlic Whipped Potatoes & Grilled Asparagus.

Asiago Steak & Shrimp

Flame Grilled New York Strip, Topped with Garlic Shrimp & Asiago Cheese. Served with Baked Potato & Roasted Vegetables.

Steak & Chicken Wellington

Seared Bistro Tenderloin with Creamy Exotic Mushroom Marsala & Goat Cheese, Boneless Breast Of Chicken Wrapped In Puff Pastry with Boursin Cheese & Wild Mushrooms, Served With Roasted Garlic Whipped Potatoes & Julienne Mixed Vegetables.

Grilled Chicken & Szechuan Shrimp

Boneless Chicken Breast Topped with Sautéed Shrimp in Szechuan Sauce. Served Over Orzo Rice Pilaf with Grilled Green Beans.

Blackened Chops & Chicken

Center Cut Pork Chop & Boneless Chicken, Both Blackened & Finished with Fresh Tomato Garnish. Served with Au Gratin Potatoes & Fresh Spinach.

Seafood Lovers

Pan Seared Florida Grouper Topped with Diver Sea Scallops & Saffron Sauce. Served with Garlic Parmesan Risotto & Grilled Vegetables.

Homemade Desserts

French Cream Cheesecake, Bourbon Bread Pudding, Peanut Butter Creme Pie, Homemade Banana Pudding.

Premium

Key Lime Pie, Creme Brulee, Italian Cream Cake.

Create Your Own Plate

Homemade Soups

Tomato Basil, Roasted Red Bell Pepper Bisque, Brunswick Stew, Southwest Chicken Tortilla, French Onion, Warm Quail Consommé, or Corn Chowder!

Premium

New England Clam Chowder, Lobster Bisque or Manhattan Clam Chowder

Salads

Georgia Garden Salad

Mixed Greens, Tomato, Cucumber, Cheddar Cheese & Georgia Pecans! Served with Raspberry Vinaigrette Dressing!

Premium Salads

Caprese Salad

Fresh Tomatoes, Mozzarella and Basil with Balsamic Glaze!

Caesar Salad

Crisp Romaine, Homemade Croutons, Shredded Romano & Creamy Caesar Dressing In a Parmesan Cheese Basket!

Grilled Romaine Salad

Grilled Heart of Romaine, Stilton Blue Cheese Crumbles, Fresh Tomatoes, Crisp Pancetta & Sliced Almonds with White Balsamic Dressing!

Homemade Starches

Baked Potato, Roasted Garlic Whipped Potatoes, Au Gratin Potatoes, Roasted New Potatoes, Orzo Rice Pilaf, Macaroni & Cheese, Scalloped Potatoes, Loaded Mashed Potatoes & Flavored Risotto.

Garden Fresh Vegetables

Roasted Vegetables, Grilled Green Beans Almandine, Grilled Asparagus, Broccoli Casserole, Green Bean Casserole, Southern Style Green Beans, Fresh Collards, Grilled Vegetables & California Vegetable Medley.

Chicken Entrees

Chicken Picatta

Dredged & Finished with Lemon Butter Burre Blanc.

Chicken Wellington

Wrapped in Puff Pastry with Bourisin & Mushrooms.

Chicken Cordon Bleu

Stuffed with Smoked Ham & Swiss, Dijon Creme Sauce.

Chicken Saltimbocca

Topped with Prosciutto, Smoked Provolone & Brown Sauce

Stilton Chicken & Pancetta

Seared with Crispy Pancetta & Stilton Blue Cheese Sauce.

Beef Entrees

Raspberry Filet Mignon

Grilled with a Raspberry Veal Demi Glaze

Bistro Tenderloin

Topped with Creamy Exotic Mushroom Marsala & Goat Cheese.

Prime Rib

Cooked Medium Rare, Topped With Au Jus & Creamy Horseradish.

Beef Wellington

Filet Wrapped in Puff Pastry with Bourisin & Mushrooms.

Braised Short Ribs

Finished with Blue Cheese Crumbles & Beef Vegetable Jus Lie.

Charbroiled New York Strip

Finished with Cabernet Matire D Bitter.

Baseball Cut Sirloin

Finished with Chef Chris's Steak Sauce.

Seafood Entrees

Cedar Plank Salmon

On Black Cherry Wood with Fresh Lemon.

Chesapeake Bay Crab Cakes

Jumbo Lump Crab with Sriracha Aoli & Cucumber Remoulade.

Broiled Lobster Tail

Topped with Champagne Burre Blanc.

Garlic Herb Grouper

Seared & Finished with a Lobster Cream Sauce.

Baked Haddock

Baked until Flakey with a Saffron Caper Cream Sauce.

French Grilled Shrimp

Lightly Basted & Chargrilled.

Homemade Desserts

French Cream Cheesecake, Bourbon Bread Pudding, Peanut Butter Creme Pie, Homemade Banana Pudding.

Premium

Key Lime Pie, Creme Brule, Italian Cream Cake.

Hot Hors D' Oeuvres

Beef and Pork

House

Italian Sausage & Mozzarella Stuffed Mushrooms

Pork Pot Stickers with Oriental Dressing

Meatballs & Marinara

Pork Eggrolls

Pulled Pork Sliders

Irish Beef Sliders

Italian Style Pinwheels

Cheeseburger Sliders

Swedish Style Meatballs

Premium

Beef Kabobs

Teriyaki Beef Satay

Roast Beef & Cheddar Pockets

Mini Beef Wellington

Hibachi Beef Bites

Poultry

House

Bacon Wrapped Jalapeno Chicken Bites

Chicken Kabobs

Teriyaki Chicken Satay

Chicken & Broccoli Stir Fry

Chicken Wellington

Chicken Quesadilla

Szechuan Chicken

Chicken Fingers

Marinated Chicken and Vegetable Kabobs

Spicy Buffalo Chicken Wings

Premium

Buffalo Quail Breast

Seared Bacon Wrapped Duck Breast

Bacon & Jalapeno Wrapped Quail Legs

Seafood

House

Warm Crab Dip with Tri Color Tortilla Chips

Lightly Battered Haddock Bites

Seafood Quesadillas

Seared Salmon Cakes

Seafood Stuffed Mushrooms

Premium

Szechuan Shrimp

Grilled Oysters Rockefeller

Mini Crab Cakes

Bacon Wrapped Shrimp with Thai Chili Sauce

Bacon Wrapped Scallops

Firecracker Shrimp

Thai Shrimp with Crisp Tortilla Strips

Vegetarian

House

Spinach & Artichoke Dip With Tri Color Tortilla Chips
Broccoli Tortellini Alfredo
Garlic, Zucchini & Parmesan Stuffed Baby Portabellas
Cheese Quesadilla
Golden Fried Mushrooms
Jalapeno Cream Poppers
Vegetable Spring Roll
Deep Fried Zucchini
Battered Fried Green Beans
Deep Fried Broccoli
Boursin & Vegetable Stuffed Mushroom

Cold Hors D Oeuvres

Pork & Beef

House

Smoked Pork Loin on a Toasted Baguette with a Golden Sauce
Italian Style Pinwheels
Cuban Pinwheels

Premium

Roulades of Prosciutto & Asparagus
Roast Beef Arugula Crostini with Goat Cheese & Red Pepper
Roast Beef & Fried Onion Rolls with Creamy Horsey Sauce
Beef Tartar Crostini
Carpachio On Crisp Won Tons

Poultry

House

Roma Tomatoes Stuffed with Chicken Pecan Salad
Pulled Chicken with Toasted Almonds on Mini Croissants
Thin Shaved Cajun Turkey on a Toasted Baguette with Chipotle Sauce

Premium

Duck Con Fiet with Chives & Goat Cheese on Toasted Brioche

Seafood

House

Cold Shrimp Salad in a Cucumber Boat

Smoked Salmon & Cream Cheese Chips

Cold Smoked Salmon Bruschetta

Premium

Seared Ahi Tuna Won Tons with Wasabi Cream

Crab Salad & Asparagus Spears Wrapped in Roast Beef

Hand Made Sushi & Sashimi

Tuna Tartar

Shrimp Cocktail

Crab Cocktail

Lobster Cocktail

Oysters Half Shell

Vegetarian

House

Bocconcino Caprese Flat Bread

Fresh Melon Salad in a Roma Tomato Boat

Garlic Herb Crostini with Goat Cheese

Tomato Basil Bruschetta with Balsamic Glaze

Patisserie

House

Club Baked Cookies

Homemade Brownies

Cheesecake Bites

Banana Pudding Tarts

Bread Pudding Muffins

Premium

Chocolate Dipped Strawberries

Pecan Diamonds

Key Lime Tarts

Action Stations & Displays

Chef Attended Action Stations

Basic Pasta Station

Sauces

Pesto, Homemade Marinara & Alfredo

Pastas

Penne & Tri Color Farfalle

Toppings

Mushrooms, Onions, Tomatoes, Bell Peppers, Garlic, Broccoli & Parmesan Cheese

Premium Pasta Station

Sauces

Light Clam Sauce, Pesto, Homemade Marinara & Alfredo

Pastas

Penne & Tri Color Farfalle

Toppings

Mushrooms, Onions, Tomatoes, Fresh Basil, Bell Peppers, Garlic, Broccoli, Fresh Spinach, Shredded Mozzarella & Parmesan Cheese

Meats

Ground Italian Sausage, Beef, Grilled Chicken, Shrimp & Scallops

Fajita Station

Flour Tortillas, Beef Chicken & Shrimp.

Bells, Onions, Assorted Toppings & Accompaniments

Mashed Potato Martini Bar

Whipped Potatoes, Bacon, Cheddar, Sour Cream, Butter & Chives

Cabernet Reduction, Volute & Brandy Cream Sauce

Premium Shrimp & Grits Station

Yellow Stone Ground Grits & Jumbo Gulf Shrimp

Paired with Your Favorite Style of Creole, Southern or Signature

Items From the Board

House

(Minimum 25 People)

Cajun Deep Fried Turkey Breast, Honey Glazed Ham, Slow Smoked BBQ Pork Loin, Shallot Garlic Roasted Tom Turkey or Suckling Pig

Premium

(Minimum 60 People)

Slow Roasted Free Range New York Strip, Prime Rib of Beef.

All carved items include appropriate accompaniments

Displays

House

Seasonally Fresh Fruits with Yogurt Dip

Vegetable Crudités with Herb Dipping Sauce

Domestic & Imported Cheeses with Cracker Assortment

Premium

(Minimum 50 people)

Whole Smoked King Salmon Display with Cream Cheese & Mini Bagels

Hand Made Sushi & Sashimi Assortment