

The Magnolia Buffet
Appetizer Portion

Georgia Peach Glazed Chicken
Roasted New Potatoes
Grilled Vegetables
Seasonal Fruit and Cheese Montage
Tea and Water

\$25/pp

**Upgrade to dinner portion and
dinner plate for \$30/pp**

The Garden Buffet
Appetizer Portion

Roast Beef Carving Station
w/ Breads and Rolls
Poultry of Choice
Martini Potato Bar w/ Condiments
Warm Spinach and Artichoke dip w/ Chips
Seasonal Fruit and Cheese Montage
Tea and Water

\$36/pp

**Upgrade to dinner portion and
dinner plate for \$41/pp**

The Oaks
Dinner Buffet Style

Roast Beef Carving Station w/
Silver Dollar Rolls
Poultry of Choice
Two Vegetables
Dinner Salad of Choice
Tea, Water and Mini Coffee Bar
\$40/pp

w/ Passed Cocktail Hour

Choose from Menu Below
\$8/Value

\$48/pp

The Hazlehurst House
Appetizer Portion

Herb Roasted Pork Loin w/ Praline
Mustard Sauce
Wild Rice Medley
Green Bean Medley
Garden Salad
Tea and Water

\$30/pp

**Upgrade to dinner portion and
dinner plate for \$35/pp**

The Sunriser
Brunch Buffet Style

Omelet Station
French Toast Strata
Sausage and Bacon
Assorted Breakfast Breads
Seasonal Fruit
Mimosas, Juice and Coffee

\$30/pp
(Dinner Plate)

The Grande Estate
Dinner Buffet Style

Beef Tenderloin Carving
Station
w/ Breads and Condiments
(can substitute Prime Rib)
Poultry of Choice
Two Vegetables of Choice
Dinner Salad of Choice
Tea, Water and Mini Coffee Bar
\$50/pp

W/ Passed Cocktail Hour

Choose from Menu Below
\$12/Value

\$62/pp

❧ Side Item Selection ❧

Rosemary Potatoes ♦ Grilled Asparagus ♦ Green Beans w/ Mushrooms and Red Peppers ♦ Mashtini Bar
♦ Vidalia Onion Torte ♦ Fresh Green Beans Prepare Southern style (or) European Style ♦ Vegetable Medley ♦ Herb Roasted
New Potatoes ♦ Wild Rice Medley ♦

❧ Dinner Salads ❧

Traditional Garden Salad ♦ Strawberry Spinach Salad w/ Candied Pecans and Blue Cheese w/ Strawberry Vinaigrette ♦
Spinach Greek Salad ♦ Caesar Salad ♦ Gorgonzola Walnut Salad

❧ Hors D'Oeuvres ❧

Mini Appetizers (choose 3 at \$9.95/pp)

- 1) Mini Hamburger or Hotdog
- 2) Carmel Apple and Goat Cheese in Phyllo
- 3) Deep Dish Pizza Assortment
- 4) Feta and Sundried Tomato in Phyllo
- 5) Parmesan Crusted Artichoke Heart
- 6) Coconut Chicken Tender
- 7) Mini Martini Shrimp Cocktail
- 8) Crab Claw Shooter
- 9) Lobster Potpie Bites

Skewer Station (Choose 3 @ \$10.95)

An assortment of skewers displayed with appropriate dipping sauces

Grilled marinated flank steak skewer

Chicken and Vegetable Kabob

Chili Lime Chicken Kabob

Chicken Satay

Anti-Pasto skewers

Grilled Vegetable Skewer

Grilled shrimp skewers

Mini Martini Salad Tree (choose 2 @ \$6.95/pp)

Garden Salad: Sliced English cucumbers, Baby Carrots, sliced tomato and red onion on a bed of romaine served with Ranch and Balsamic Vinaigrette salad dressings

Caesar salad: Romaine, Diced tomatoes, Shredded parmesan cheese, fresh baked croutons, Romaine lettuce and Caesar dressing garnished with a parmesan crisp.

Grilled apple gorgonzola salad: Romaine lettuce, grapes, ginger candied walnuts, grilled apple and gorgonzola crumbs drizzled with our signature champagne vinaigrette

Strawberry spinach salad: Fresh strawberries and baby spinach tossed with candied pecans in our delicious Bacon and poppy seed vinaigrette

Dip station

(Choose 2 @ \$5.95/pp)

Oven Roasted Corn and Black Bean Salsa

Warm Spinach Artichoke Dip

Spicy Chicken enchilada dip

Soup Shooter Tree

(Choose 2 @ \$6.95pp)

Gazpacho, Summer Melon, Roasted Corn Crab Chowder, Lobster Bisque, Spicy Black Bean Soup, and Caribbean Coconut Rum Soup

Seafood Bar

\$10/pp

Mini Shrimp Cocktail Martinis, Crab Caw Shooter and Raw Oyster or Mussels

Seasonal Fruit and Cheese Display

\$8/pp

Fresh Fruit and Cheese Montage with Choice of Savory Sundried Tomato Cheesecake or Apple and Rum Raisin Brie En Croute

Chef Active Station

Small Plate Stations

- 1) Ham Stuffed Chicken Breast Served with Whipped Potatoes and Grilled Asparagus (\$10.95pp)*
- 2) Peach and Bourbon Glazed Chicken Served with a Wild Rice Medley and Southern Style Green Beans (\$9.95/pp)*
- 3) Parmesan Crusted Chicken Served with Sundried Tomato Alfredo, Parmesan Cheddar Potato and Sautéed Vegetable Medley (\$9.95pp)*

4) *Herb Crusted Beef Tenderloin Served with Grilled Vegetables, Garlic Rosemary Potatoes and a Port wine Demi. (\$14.95pp)*

Pasta station

Choose 2 Pastas, 2 Sauces, 3 Vegetables, and 2 Meats for (\$15.95pp)

Pastas: Bowtie, Penne, and Cheese Tortellini

Sauces: Marinara, Ala Vodka, Alfredo, Roasted Red Pepper and Sundried Tomato Alfredo, Basil Cream

Vegetables: Sliced Mushroom, Quartered Artichoke Hearts, Diced Red Onion, Tomatoes, Eggplant, Grilled Zucchini and Yellow Squash.

*Meats: Grilled Chicken, Shrimp, Andouille Sausage, Italian Meatballs
(2 pp)*

❧ Desserts ❧

~ Gourmet Selection Available Daily and Made to Order ~

Classic Choices

◆ *Seated Served Dinner, additional \$10/pp* ◆ *Formal set tables served Buffet style, additional \$6/pp*

Double Entree

Two Sides

Dinner Salad

Bread

Choice of Dessert

Tea & Coffee

\$50 - \$60/pp

Choice of Beef

Two Sides

Dinner Salad

Bread

Choice of Dessert

Tea & Coffee

\$45- \$55/pp

Choice of Pork

Two Sides

Dinner Salad

Bread

Choice of Dessert

Tea & Coffee

\$33/pp

Choice of Poultry

Two Sides

Dinner Salad

Bread

Choice of Dessert

Tea & Coffee

\$30/pp