

Southern Influenced Menu
Buffet Style
October 2009

Hors D oeuvre Station

Fried green tomatoes with our house made fire-roasted red pepper jam

Shrimp and grits action station

Our chef sautés tiger shrimp with garlic, shallots, white wine, butter and parsley and serves them over our spectacular grits in miniature martini glasses.

Finish your shrimp and grits with our self service topping bar including: Grilled asparagus, roasted bell peppers, diced fresh jalapenos, scallions, bacon crumbles, cheddar and parmesan cheeses.

Salad

(Buffet style or Pre-seated)

Georgia spinach salad

Local organic spinach salad with crispy apple-wood smoked bacon, soft boiled egg, pomegranate seeds, Baby Swiss cheese and flash fried Vidalia onion straws dressed with our warm bacon-pomegranate vinaigrette

Main Buffet

Carving Station

Our chef carves your temperature and portion selection of marinated and char-grilled choice beef tenderloin seasoned with freshly ground black pepper and sea salt served with horseradish, roasted shallot-horseradish aioli or Shiraz jus

Pecan breaded southern fried chicken

Tender chicken breasts are buttermilk brined, coated with toasted pecan breading, fried and served with cracked pepper veloute

Broccoli

Steamed and served with roasted garlic butter

Green beans

Sautéed with shallots, bacon and topped with toasted almonds

Mashed potatoes

Finished with smoked Gouda cheese

Southern breads

Garlic-cheddar biscuits

Jalapeno corn bread with chipotle-honey butter

Desserts

White chocolate-raspberry swirl marbled cheesecake

Tennessee whisky crème brulee

Beverages

The best sweet tea ever

Lemonade

Coffee upon request