

BREAKFAST buffets

Breakfast Buffets are presented up to one hour.

CLASSIC CONTINENTAL BREAKFAST

Fruit Flavored Yogurt, Assorted Breakfast Pastries, Cinnamon Rolls, Fruit Flavored Muffins, Variety of Bagels
Sweet Butter, Fruit Preserves, Cream Cheese, Sliced Fresh Seasonal Fruit
Regular and Decaffeinated Coffee, Assorted Chilled Fruit Juices, Hot Teas
\$11.95 per person

SOUTHERN BUFFET

Fluffy Scrambled Eggs Topped With: Cheddar Cheese, Green Peppers, Tomatoes, Mushrooms, Onions
Potatoes O'Brien, Country Ham, Pecan French Toast with Warm Maple Syrup,
Homemade Biscuits and Sausage Gravy, Quiche of the Day,
Assorted Muffins and Bagels, Sliced Fresh Seasonal Fruit
Regular and Decaffeinated Coffee, Assorted Chilled Fruit Juices, Hot Teas
\$18.95 per person

CHEFS QUICHE BUFFET

Chef's Award Winning Quiche
Home Fries, Country Sausage, Sliced Fresh Seasonal Fruit, Assorted Mini Muffins
Regular and Decaffeinated Coffee, Assorted Chilled Fruit Juices, Hot Teas
\$15.95 per person

THE WESTCHESTER SUNRISE

Fluffy Scrambled Eggs, Potatoes O'Brien, Sausage Links, Crisp Maple Smoked Bacon,
Pecan French Toast with Warm Maple Syrup, Sliced Seasonal Fruit
Regular and Decaffeinated Coffee, Assorted Chilled Fruit Juices, Hot Teas
\$16.95 per person

BELGIAN WAFFLE AND OMELET BAR

Have It Your Way! Our Chefs Will Create the Perfect Belgian Waffle or Omelet...
Toppings for our Belgian Waffles Include: Georgia Peaches, Strawberries and Blueberries,
Sweet Butter, Whipped Cream, Maple Syrup
Our Omelet Bar Offers: Swiss Cheese, Cheddar Cheese, Hot Pepper Cheese, Onions,
Mushrooms, Green Peppers, Grille Tomatoes, Smoked Bacon, Smoked Salmon, Georgia Shrimp
Homemade Biscuits, Breakfast Potatoes, Country Sausage, Sliced Seasonal Fruit
Regular and Decaffeinated Coffee, Assorted Chilled Fruit Juices, Hot Teas
\$18.95 per person

* \$75.00 Attending Chef Fee will apply for every 50 people

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
All events subject to 22% Service Charge and 6.5% Sales Tax. Revised June 2018

BREAKFAST buffets (CONT'D.)

Breakfast Buffets are presented up to one hour.

HEALTHY BUFFET

Scrambled Egg Whites or Egg Beaters, Oaty Buck Wheat Pancakes with Berry Sauce,
Whole Grain Muffins, Sliced Fresh Seasonal Fruit
Regular and Decaffeinated Coffee, Assorted Chilled Fruit Juices, Hot Teas

\$14.95 per person

WEEKEND BRUNCH

Fluffy Scrambled Eggs Topped With: Cheddar Cheese, Green Peppers, Tomatoes, Mushrooms, Onions
Potatoes O'Brien, Bacon, Pecan French Toast with Warm Maple Syrup, Homemade Biscuits and Sausage Gravy,
Honey Baked Ham or Smoked Turkey, Chef's Quiche of the Day,
Assorted Muffins, Danish, and Bagels, Rolls and Honey Butter, Sliced Fresh Seasonal Fruit,
Freshly Baked Cookies and Brownies
Regular and Decaffeinated Coffee, Assorted Chilled Fruit Juices, Hot Teas

\$24.95 per person

ENHANCEMENTS TO YOUR breakfast buffet...

OMELETE STATION

Omelets prepared to order by a Chef with a wide array of fillings and toppings

\$10.95 per person

LOX STATION

Smoked Salmon Filets

Assortment of Garnishes Including: Diced Red Onion, Chopped Eggs, Capers
Toast Points, Toasted Bagel Slices

\$10.95 per person

BREAKFAST SANDWICH STATION

Sausage, Egg, and Cheese Biscuits, Bacon, Egg, and Cheese Croissants,
Sausage, Egg, Potatoes, and Cheese in a Flour Tortilla

\$6.95 per person

CEREAL BAR

Assorted Selection of Popular Cold Cereals
With Toppings Such As: Fresh Fruits, Berries, Assorted Nuts
2% and Whole Milk

\$7.95 per person

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
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PLATED breakfasts

SAVANNAH DELIGHT

Fluffy Scrambled Eggs, Potatoes O'Brien, Choice of Smoked Bacon or Sausage Links,
Selection of Breakfast Pastries, Fruit Preserves, Sweet Butter
Regular and Decaffeinated Coffee, Chilled Fresh Orange Juice, Hot Teas

\$14.95 per person

GEORGIAN OMELET

Oversized Three-Cheese Omelet, Country Ham, Home Fried Potatoes,
Assorted Breakfast Pastries, Fruit Preserves, Sweet Butter
Regular and Decaffeinated Coffee, Chilled Fresh Orange Juice, Hot Teas

\$14.95 per person

HEALTHY EATING

Fresh Egg White Egg Beaters Omelet, Tomatoes, Broccoli, Potatoes, Ricotta Cheese,
Turkey Bacon or Chicken Sausage
Regular and Decaffeinated Coffee, Chilled Fresh Orange Juice, Hot Teas

\$15.95 per person

EGGS BENEDICT

Poached Eggs Over on a Toasted English Muffin with Canadian Bacon and Hollandaise Sauce,
Home Fried Potatoes, Assorted Breakfast Pastries, Fruit Preserves, Sweet Butter
Regular and Decaffeinated Coffee, Chilled Fresh Orange Juice, Hot Teas

\$16.95 per person

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LUNCH buffets

Lunch Buffets are presented up to one and a half hours.

NEW YORK DELI BUFFET

Soup Du Jour, Salad Maison with Choice of Two Dressings, Redskin Potato Salad, Sliced Smoked Turkey Breast, Honey Baked Ham, Salami, Pastrami, Assorted Cheeses and Breads, Assorted Cookies and Brownies

\$18.95 per person

SOUTHERN BBQ BUFFET

Salad Maison with Choice of Two Dressings, Boneless Breast of Chicken, Pulled Pork, Honey Baked Beans, Redskin Potato Salad and Creamy Slaw, Assorted Cookies and Brownies

\$22.95 per person

SURF AND TURF BUFFET

Salad Maison with Choice of Two Dressings, Caesar Salad, Carved Roasted Prime Rib, Carved Roasted Pork Loin, Filet of Atlantic Salmon, Assorted Cookies and Brownies

\$23.95 per person

THE MIDWESTERN BUFFET

Garden Spring Mix Salad with Choice of Two Salad Dressings, Traditional Meatloaf, Roasted Herb Free Range Chicken Breast, Home-Style Mashed Potatoes, Fresh Seasonal Vegetables, Warm Rolls and Honey Butter, Vegetable and Relish Tray, Appropriate Condiments Assorted Cookies and Brownies

\$21.95 per person

SEMOLINA BUFFET

Fresh Fruit Salad Champagne Spritzer, Pasta Primavera Salad with Garden Vegetables and Basil Vinaigrette, Cheese Filled Tricolor Tortellini with Alfredo Sauce, Grilled Chicken Breast with Pesto Cream Sauce, Bowtie Pasta with Smoked Salmon and Fresh Peas with Basil Pesto Sauce, Smoked Polenta with Rosemary, Quick Ratatouille of Vegetables, Fresh Garlic Bread, Assorted Cookies and Brownies

\$22.95 per person

ITALIAN BUFFET

Garden Spring Mix Salad with Choice of Two Salad Dressings, Cucumber-Tomato Red Onion Salad, Homemade Meat Lasagna, Baked Ziti Alfredo, Chicken Parmesan, Oven Roasted Potatoes, Fresh Vegetable Medley, Corn and Peppers Assorted Cookies and Brownies

\$22.95 per person

ENHANCEMENTS TO YOUR lunch buffet...

CARVING STATION

Chef attended station for the protein on your selected buffet. 1 Chef per 100 guests.

\$75 per Chef

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
All events subject to 22% Service Charge and 6.5% Sales Tax. Revised June 2018

PLATED LUNCH entrees

All plated lunches include: Salad Maison with Choice of Two Dressings, Choice of One Vegetable and One Starch Accompaniment, Assorted Breads, Regular and Decaffeinated Coffee, Water

SAVANNAH STUFFED BREAST OF CHICKEN

6oz. Boneless Chicken Breast Stuffed with Smoked Ham, Cheese, and Spinach

\$24.95 per person

CHICKEN PROVINCAL

Sautéed Herb Boneless Chicken Breast with Grilled Tomatoes

\$18.95 per person

CHICKEN PICCATA

Boneless Breast of Chicken with White Wine Caper Sauce

\$22.95 per person

COCONUT CHICKEN BREAST

6oz. Boneless Chicken Breast Dredged and Sautéed Golden Brown Served with Spicy Mango Chutney

\$22.95 per person

GRILLED NEW YORK STRIP

10 oz. Strip served with Sautéed Mushrooms and Onions

\$24.95 per person

BEEF ROULADE

Tender Flank Steak Stuffed with Sautéed Spinach, Roasted Garlic, Monterey Jack Cheese, Roasted Red Peppers, Rolled, Pan Seared, and Sliced into Medallions Finished with a Hunter Sauce

\$21.95 per person

BLACKENED ATLANTIC SALMON

6oz. Blackened Salmon Filet Topped with Creamy Dill Sauce

\$18.95 per person

SHRIMP PASTA

Lemon Pepper Linguine in a Light Garlic Sauce Topped with Shrimp

\$22.95 per person

TRADITIONAL ROASTED TURKEY

Vermont Oven Roasted Turkey Breast with an Au Jus Reduction
Served with a Traditional Sage Dressing and Cranberry and Carrot Relish

\$18.95 per person

TERIYAKI PORK TENDERLOIN

6oz. Pork Tenderloin Marinated in a Teriyaki Glaze Topped with a Pear Walnut Relish

\$17.95 per person

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
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ACCOMPANIMENTS FOR YOUR plated lunch entree...

Please choose two salad dressings, one vegetable and one starch to accompany your meal.

SALAD DRESSINGS

Sturkey's Herb Ranch
Golden Italian
Sturkey's Creamy Balsamic Vinaigrette
Raspberry Vinaigrette
Creamy Caesar

VEGETABLES

Green Beans with Sundried Tomatoes and Red Onions
Broccoli with Roasted Red Peppers
Steamed Vegetable Medley
Steamed Asparagus with Yellow and Red Pepper Strips
Honey Glazed Carrots

STARCHES

Oven Roasted Yukon Gold Potatoes with Fresh Garlic and Herbs
Twice Baked Idaho Gold Potatoes with Parmesan
Confetti Rice
Wild Rice Pilaf
Piped Duchess Mashed Potatoes with Garlic and Herb
Three Cheese Scalloped Potatoes
Garlic Mashed Potatoes

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PLATED LUNCH sandwiches

TURKEY & AVOCADO CLUB SANDWICH

Turkey & Avocado, Heirloom Tomatoes, Smoked Apple Wood Bacon and Herb Mayonnaise
Accompanied with Saratoga Chips and Fruit Garnish

\$17.95 per person

BLACKENED BREAST OF CHICKEN

On Pita Bread served with Fresh Fruit and Saratoga Chips

\$17.95 per person

GRILLED CHICKEN CAESAR WRAP

Marinated Grilled Chicken Breast, Romaine and Caesar Dressing
Served with Slices of Fresh Fruit and Homemade Pasta Salad

\$17.95 per person

CHICKEN OR SHRIMP SALAD SANDWICH

Served on Fresh Bagel or Croissant with Slices of Fresh Fruit
Served with Saratoga Chips

\$17.95 per person

CROISSANT CLUB SANDWICH

Shaved Smoked Turkey and Honey Ham piled high on a Butter Croissant with Herb Mayonnaise,
Sliced Tomato, Lettuce, Bacon, and Provolone Cheese
Served with Southern Style Potato Salad

\$17.95 per person

HOT ROASTED TENDERLOIN & PEPPER BRIE BAGUETTE

Sliced Tenderloin on a Baguette topped with Bell Peppers, Tomato, Onion, and Pepper Brie Cheese
Served with Sweet Potato Fries

\$17.95 per person

MUFFALATA CUBAN SUPREME

Fresh Cuban Bread piled high with Baked Honey Ham, Genoa Salami, Cappicola, Provolone Cheese,
Thick Sliced Tomatoes, Red Bermuda Onion, and topped with an Olive and Pepper Compote
Served with Slices of Fresh Fruit and Southern Style Potato Salad

\$17.95 per person

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PLATED LUNCH salads

GEORGIA SALAD

A Bed of Baby Hearts of Romaine, Goat Cheese, Raspberry Vinaigrette, Grilled Chicken Breast
Served with a Sherry Herb Marinated Tomato with Peach and Lemon Poppy Seed Muffins

\$17.95 per person

SAVANNAH COBB SALAD

Pecan Crusted Chicken Topped with Apple Wood Smoked Bacon Crumbles, Gorgonzola Cheese,
Avocado, Golden Tomatoes, and Watercress

Served with Cheese Muffins

\$17.95 per person

SALAD MAISON

Strips of Marinated Chicken Breast on a Bed of Lettuce with Mandarin Oranges, and Raspberry Vinaigrette

Served with Raisin Muffins

\$17.95 per person

FRESH FRUIT PLATE

Mix of Fresh Fruit Served in a Melon Bowl with Leaves of Fresh Lettuce

Served with Carrot Muffins

\$17.95 per person

CHICKEN OR PORTOBELLO NICOISE SALAD

Fresh Herb Crowned Chicken Breast or Portobello Mushrooms on a Bed of Buttery Field Greens,
Red Onion, Topped with Roasted Red Potatoes and Olives, Classic Balsamic Vinaigrette Dressing

\$17.95 per person

SAVANNAH TUSCAN CAESAR SALAD

Fresh Romaine, Creamy Parmesan, Herbed Croutons in a Laced Parmesan Basket with Roasted Tomatoes and Olives

Served with Cheese Muffins

\$17.95 per person

ASIAN CHICKEN SALAD

Asian Glazed Chicken Breast Served over Spring Mixed Greens and Asian Vegetables

Dressed with Ginger Soy Vinaigrette Garnished with Wonton Strips

\$17.95 per person

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HORS D'OEUVRES display

Each display accommodates 50 people

INTERANTIONAL CHEESE PLATTER

Assorted Domestic and International Cheeses with Crudités presented on a Decorative Platter

\$175.00 per person

PETITE FINGER SANDWICHES

Tuna Salad, Chicken Salad, Cream Cheese with Roasted Red Pepper, and Sliced Ham, Turkey, Pastrami

\$175.00 per person

FRESH SEASONAL FRUIT DISPLAY

Assorted Seasonal Fruits with Dipping Sauce

\$150.00 per person

TOASTED BAGUETTE AND FLAT BREAD SLICES

Served with a Variety of Spreads: Pesto Cream Cheese, Olive Tapenade, Baba Ganoush, Tzatziki, and Hummus

\$150.00 per person

CHOCOLATE FONDUE FOUNTAIN

With Strawberries, Pretzels, Rice Crispies, Marshmallows, and more!

\$200.00 per person

SNACK PLATTER

Roasted Peanuts, Goldfish, Pretzels, Chips, and Southern Snack Mix

\$125.00 per person

ASSORTED MINI SANDWICHES ON DOLLAR ROLLS

Beef Tenderloin, Smoked Turkey, Ham, and Chicken Salad

\$200.00 per person

POACHED SALMON

With Toasted Sliced Baguettes, Cream Cheese, Capers, Diced Onions, and Watercress Green Sauce

\$150.00 per person

BAKED BRIE IN PUFF PASTRY

With Apricot and Caramelized Apples

\$125.00 per person

DISPLAY OF MARINATED FRESH GRILLED VEGETABLES

Eggplant, Zucchini, Yellow Squash, Sweet Bell Peppers,
Portobello Mushrooms, and Asparagus with Romesco Dipping Sauce

\$125.00 per person

SIDE OF SMOKED SALMON

With Toasted Sliced Baguettes, Cream Cheese, Capers, Diced Onions, Hard Boiled Eggs, Lemons and Dill Aioli

\$200.00 per person

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HORS D'OEUVRES

COLD SELECTIONS

Each Selection offer 50 pieces

BRUSCHETTA

With Tomatoes, Roasted Red Pepper, and Mozzarella

\$110.00 per person

NEW POTATO HALVES

With Sour Cream and American Caviar

\$110.00 per person

SEASONAL FRUIT SKEWERS

\$110.00 per person

MELON AND PROSCIUTTO

\$110.00 per person

CHICKEN AND PISTACHIO PATE

Served on Melba Crackers

\$110.00 per person

CHERRY TOMATOES WITH PESTO

\$110.00 per person

SMOKED CHICKEN WITH PEACH MAYONAISE

Served in Filo Tartlets

\$110.00 per person

CUCUMBER ROUNDS PIPED WITH SALMON MOUSSE

\$110.00 per person

SMOKED TURKEY WRAPS

With Sundried Tomato Aioli and Pickled Asparagus

\$110.00 per person

JUMBO SHRIMP

Served with Horseradish Cocktail Sauce

\$175.00 per person

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HORS D'OEUVRES

HOT SELECTIONS

Each Selection offer 50 pieces

MINI VEGETABLE SPRING ROLLS

\$110.00

MINI BUFFALO STYLE CHICKEN WINGS

With Roquefort Dip
\$110.00

SWEET AND SOUR MEATBALLS

\$110.00

TOASTED CHEESE RAVIOLI

With Marinara Sauce
\$125.00

VEGETARIAN QUESADILLAS

\$110.00

DUCK WONTON

With Spicy Mango Sauce
\$125.00

SCALLOPS WRAPPED IN BACON

\$125.00

SAVANNAH MINI CRAB CAKES

\$140.00

STUFFED MUSHROOMS

With Boursin and Cheddar Cheese
\$125.00

SPICY GEORGIA SHRIMP SKEWERS

\$150.00

CRAB RANGOON

With Plum Dumpling Sauce
\$140.00

ASSORTED MINI QUICHES

\$125.00

CHICKEN SATAY

With Peanut Sauce
\$125.00

JAMAICAN JERK STYLE PORK

TENDERLOIN SKEWERS
\$125.00

MINI CIBATTA PIZZA

With Ham, Roasted Pepper, and Mozzarella
\$125.00

DILL CHEESE PUFF

\$125.00

MINI REUBEN SANDWICHES

Served on Rye Bread
\$125.00

BEEF TERIYAKI SKEWERS

\$125.00

POT STICKERS

With Ginger Sauce
\$125.00

COCONUT SHRIMP

With Orange Marmalade Horseradish Sauce
\$150.00

CRAB STUFFED MUSHROOM CAPS

\$140.00

WARM BABY LAMB CHOPS

With a Red Currant Glaze
\$4.00 each

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
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DINNER buffets

Dinner Buffets are presented for up to one and a half hours. All dinner buffets include: Salad Maison with Choice of Two Dressings, Choice of One Vegetable and One Starch Accompaniment, Assorted Breads, Regular and Decaffeinated Coffee, Water

SAVANNAH BUFFET

Carved Roast Prime Rib of Beef
Herb Boneless Chicken Breast

Filet of Atlantic Salmon

\$38.95 per person

PLANTATION BUFFET

Chicken Breast with Apples and Almonds

Filet of Atlantic Salmon

Roasted Pork Tenderloin

\$39.95 per person

CHEF'S CARVING STATION

Tenderloin of Beef

Pork Tenderloin

Roasted Turkey

Served with Mini Rolls

\$44.95 per person

ENHANCEMENTS TO YOUR dinner buffet...

CARVING STATION

Chef attended station for the protein on your selected buffet.

1 Chef per 100 guests

\$75 per Chef

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
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PLATED DINNER entrees

All plated dinners include: Salad Maison with Choice of Two Dressings, Choice of One Vegetable and One Starch Accompaniment, Assorted Breads, Regular and Decaffeinated Coffee, Water

SLOW ROASTED PRIME RIB OF BEEF

Prepared to a tender medium rare served with Au Jus
\$29.95 per person

ROASTED TENDERLOIN OF BEEF

8oz. Tenderloin with Demi Glaze Wine Sauce
\$39.95 per person

CITRUS GRILLED FILET OF ATLANTIC SALMON

8oz. of Fresh Salmon Filet with Scallop Butter
\$28.95 per person

8OZ. FILET MIGNON

Char-broiled to Perfection with Béarnaise Sauce
\$42.95 per person
Enhance the Filet with Crab Meat for an Additional \$4.00 per person

GRILLED MAHI MAHI

Grilled and Topped with Warm Pineapple Sauce
\$26.95 per person

CHICKEN MARSALA

8oz. of Pan Seared Boneless Chicken Breast with Marsala Wine and Wild Mushrooms
\$26.95 per person

SAVANNAH STUFFED BREAST OF CHICKEN

6oz. Boneless Chicken Breast with Smoked Ham, Cheese, and Spinach
\$27.95 per person

COCONUT SHRIMP

Served with Spicy Mango Chutney
\$28.95 per person

TERIYAKI PORK

Served with Pear Walnut Relish
\$27.95 per person

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ACCOMPANIMENTS FOR YOUR buffet or plated dinner entree...

Please choose two salad dressings, one vegetable and one starch to accompany your meal.

SALAD DRESSINGS

Sturkey's Herb Ranch
Golden Italian
Sturkey's Creamy Balsamic Vinaigrette
Raspberry Vinaigrette
Creamy Caesar

VEGETABLES

Green Beans with Sundried Tomatoes and Red Onions
Broccoli with Roasted Red Peppers
Steamed Vegetable Medley
Steamed Asparagus with Yellow and Red Pepper Strips
Honey Glazed Carrots

STARCHES

Oven Roasted Yukon Gold Potatoes with Fresh Garlic and Herbs
Twice Baked Idaho Gold Potatoes with Parmesan
Confetti Rice
Wild Rice Pilaf
Piped Duchess Mashed Potatoes with Garlic and Herb
Three Cheese Scalloped Potatoes
Garlic Mashed Potatoes

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Desserts

CAKES, PIES AND SPECIALTY DESSERTS

KEY LIME MOUSSE PIE

A tender graham crust filled with a light refreshing mousse made with authentic Key Lime Juice.

\$6.95 per person

GRANNY SMITH CRUNCH PIE

A flaky pie crust, freshly peeled apples in a sour cream filling, topped with sugar and spice.

\$6.95 per person

DEEP DISH COCONUT CREAM PIE

Coconut shortbread piled high with fluffy coconut cream and covered in lightly toasted coconut.

\$6.95 per person

PECAN PIE

\$6.95 per person

PLAIN CHEESECAKE

Our creamy cheesecake with a subtle hint of lemon with a graham cracker crust.

\$6.95 per person

TURTLE CHEESECAKE

Our luscious chocolate marble cheesecake topped with caramel, pecans, and semi-sweet chocolate with a chocolate cookie crust

\$6.95 per person

RASPBERRY SWIRL CAKE

Sensational raspberry puree swirled artfully into our creamy cheesecake with a sweet graham cracker crust.

\$6.95 per person

CREAMSICLE CHEESECAKE

Our creamy orange flavored cheesecake is drenched in a flavorful white chocolate glaze.

\$6.95 per person

CHOCOLATE MARBLE CAKE

Our creamy cheesecake atop a chocolate crust attractively infused with a mouth watering semi-sweet chocolate

\$6.95 per person

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Desserts (CONT'D.)

CAKES, PIES AND SPECIALTY DESSERTS

CARROT CAKE

Our double-layer carrot spice cake is topped with a rich cream cheese icing.
We coat the sides in premium walnut pieces.

\$6.95 per person

CHOCOLATE PLATE CAKE

Our heavenly chocolate cake is topped with a layer of velvety chocolate mousse with just a hint of coffee flavor.
Then we encase the entire cake in a dark chocolate glaze and drizzle with milk chocolate.

\$6.95 per person

LEMON TWIST CAKE

Three layers of butter cake separated by lemon cream and a touch of lemon filling.
We ice the whole cake with lemon cream, and decorate the sides with white chocolate.

\$6.95 per person

TRIPLE CHOCOLATE CAKE

First, tender layers of our delicious moist chocolate cake.
Second, each layer is filled and iced with a delectable chocolate frosting.
Third, the sides are adorned with more chocolate and covered

\$6.95 per person

ITALIAN CREAM CAKE

Our Moist cream cake is topped with a light, airy icing containing just a hint of maple.
The sides are studded with sweet coconut and plentiful pecans.

\$6.95 per person

FRESH BERRIES WITH SABAYON SAUCE

\$6.95 per person

CRÈME BRULEE

Garnished with Fresh Berries

\$6.95 per person

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
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Desserts (CONT'D.)

MADISON'S AUTHENTIC ITALIAN GELATO & SORBET...

GELATO

French Vanilla Gelato
Mocha Chip Gelato
Dark Chocolate Orange Gelato
Banana Caramel Praline Gelato

\$6.95 per person

SORBET

Lemon Sorbet
Lemon Basil Sorbet
Red Raspberry Sorbet
Mango Sorbet
Pink Grapefruit Sorbet

\$6.95 per person

DESSERT & COFFEE stations

Dessert & Coffee Stations presented for up to 1 hour and a half

COFFEE AND DESSERT STATION

Premium Regular and Decaffeinated Coffees, Specialty Hot Teas
Hand Dipped Chocolate Strawberries
Assorted Miniature Pastries and Petit Fours
Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon Sticks, Assorted Coffee Flavorings

\$12.95 per person

VIENESE DESSERT DISPLAY

Turtle Brownie, Blondie, Apple Streusel, Apricot, Blackberry, Lemon, Macadamia Coconut,
Pecan Diamond, Toffee Bars, Éclairs, Chocolate Petit Fours, Variety Petit Fours
and Chocolate Covered Strawberries

\$8.95 per person

GOURMET COFFEE STATION

Premium Regular and Decaffeinated Coffees, Specialty Teas, Whipped Cream, Chocolate Shavings, Orange Zest,
Cinnamon Sticks, Assorted Coffee Flavorings

\$6.95 per person

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BAR offerings

PACKAGES: PRICED PER PERSON

LIMITED OPEN BAR

Domestic Beer, House Wine, Bottled Water, Assorted Soft Drinks

Bud Light, Budweiser, Miller Light, Coors Light

Merlot, Chardonnay, Cabernet, White Zinfandel, Domestic Moscato

1 Hour \$12 ~ 2 Hours \$15 ~ 3 Hours \$19 ~ 4 Hours \$23

HOUSE OPEN BAR

Domestic Beer, House Wine, Call Mixed Drinks, Bottled Water, Assorted Soft Drinks

Bud Light, Budweiser, Miller Light, Coors Light,

Merlot, Chardonnay, Cabernet, White Zinfandel, Domestic Moscato

1 Hour \$14 ~ 2 Hours \$17 ~ 3 Hours \$21 ~ 4 Hours \$25

PREMIUM OPEN BAR

Domestic & Imported Beer, House Wine, Premium Mixed Drinks, Bottled Water, Assorted Soft Drinks

Bud Light, Budweiser, Miller Light, Coors Light,

Heineken, Corona Extra, Bass Ale,

Merlot, Chardonnay, Cabernet, White Zinfandel, Domestic Moscato

1 Hour \$16 ~ 2 Hours \$19 ~ 3 Hours \$23 ~ 4 Hours \$28

CASH BAR

DOMESTIC BEER

\$6.00

IMPORTED BEER

\$7.00

CALL MIXED DRINKS

\$8.00

PREMIUM MIXED DRINKS

\$9.00

HOUSE WINE

\$7.00

SOFT DRINKS

\$3.00

BOTTLED OR FLAVORED

WATER

\$3.00

HOST BAR

DOMESTIC BEER

\$5.00

IMPORTED BEER

\$6.00

CALL MIXED DRINKS

\$7.00

PREMIUM MIXED DRINKS

\$8.00

HOUSE WINE

\$6.00

SOFT DRINKS

\$2.50

BOTTLED OR FLAVORED

WATER

\$2.50

Guests under 21 will be charged per nonalcoholic drink
\$150 per Bartender Fee per 100 guests

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
All events subject to 22% Service Charge and 6.5% Sales Tax. Revised June 2018

BEVERAGE service

ALL DAY BEVERAGE SERVICE

Regular and Decaffeinated Coffee, Assorted Soft Drinks, Bottled Water, Hot Tea
\$8.95 per person

ALL DAY BEVERAGE SERVICE WITH MORNING BREAK

Regular and Decaffeinated Coffee, Assorted Soft Drinks, Bottled Water, Hot Tea
Assorted Muffins and Danish
\$12.95 per person

MORNING BREAK

Assorted Muffins and Danish
Regular and Decaffeinated Coffee, Bottled Water, Hot Tea
\$7.95 per person

AFTERNOON BREAK

Freshly Baked Cookies and Southern Snack Mix
Assorted Soft Drinks, Bottled Water
\$7.95 PER PERSON

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
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BREAK service

Breaks presented for up to one hour

HEALTHY START BREAK

Assorted Fresh Whole Fruit, Granola Bars, Assorted Fruit Yogurt
Fresh Fruit and Granola Parfaits
Regular and Decaffeinated Coffee, Assorted Bottled Juices, Bottled Water, Hot Teas
\$8.95 per person

GOOD HUMOR BREAK

Assorted Premium Ice Cream Novelties and Frozen Fruit Bars
Regular and Decaffeinated Coffee, Hot Teas, Assorted Soft Drinks
\$9.95 per person

COOKIES AND CREAM BREAK

Assorted Freshly Baked Jumbo Cookies: Chocolate Chip, Peanut Butter,
Oatmeal Raisin, White Chocolate Macadamia Nut
2% and Whole Milk
Regular and Decaffeinated Coffee, Hot Teas
\$9.95 per person

CINCY CHILI BREAK

Famous Cincinnati Style Chili
Oyster Crackers, Chopped Onions, Shredded Cheddar Cheese
Assorted Soft Drinks, Bottled Water
\$9.95 per person

AFTERNOON TEA BREAK

Assorted Finger Sandwiches
Cucumber and Sprout Ham Spread, Vegetarian
Strawberry Cream Cheese, Scones with Sweet Cream
Homemade Cookies, Lemon Shortbread and Key Lime Tart
Hot Teas
\$12.95 per person

SOUTHERN TREATS

Fresh Berries and Cream
Fresh Seasonal Fruit with Sweet Cream
Georgia Peach Cobbler
Assorted Freshly Baked Jumbo Cookies and Brownies
Regular and Decaffeinated Coffee, Assorted Bottled Flavored Water,
Assorted Soft Drinks, Southern Sweet Iced Tea
\$10.95 per person

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
All events subject to 22% Service Charge and 6.5% Sales Tax. Revised June 2018

BREAK service (CONT'D)

Breaks presented for up to one hour

DELIGHTFUL BITES BREAK

Fruit Granola Bars, Sweet Trail Mix
Domestic and Imported Cheese Tray with Sliced Fresh Seasonal Fruit
Low Fat Yogurt with Dried Fruit
Regular and Decaffeinated Coffee, Bottled Water, Assorted Soft Drinks
\$9.95 per person

THRILLER CHILLER SUNDAE BREAK

Assorted Ice Creams: Georgia Peach, Pecan, Decadent Double Chocolate
Toppings Include: Strawberry Sauce, Pineapple Sauce, Chocolate Sauce,
Whipped Cream, Chopped Nuts, Oreo Cookie Crumbs, Cherries
\$9.95 per person

LIGHT AFTERNOON SNACK BREAK

Peanuts, Goldfish, Pretzels, Southern Snack Mix
Bottled Water, Assorted Soft Drinks
\$5.95 per person

An additional \$3.00 fee per person will be applicable for all buffets for groups less than 25 people.
All events subject to 22% Service Charge and 6.5% Sales Tax. Revised June 2018