

Dinner Menu

Most Dinners can be plated or served on a buffet.
Dinners include 2 sides, salad, bread and iced tea or coffee.

	Per Guest
Beef Tenderloin with Horseradish or Bearnaise Sauce	30.00
Beef Wellington with Mushrooms in Red Wine Reduction	34.00
Barbecued Beef Brisket	22.00
Standing Rib Roast	27.00
Pork Tenderloin Roulade filled with Dried Fruit Compote	20.00
Pork Tenderloin Roulade filled with Herb Bouquet	20.00
Bourbon Glazed Pork Tenderloin	22.00
Sausage and Cannelloni Beans over Wilted Spinach	22.00
Herb Crusted Rack of Lamb	28.00
Pomegranate-Cumin Glazed Rack of Lamb	30.00
Maryland Lump Crab Cakes with Remoulade	25.00
Cedar Plank Smoked Salmon Filet	22.00
Grilled Teriyaki Salmon Filet	20.00
Poached Salmon Filet with Fresh Dill Sauce	20.00
Moroccan Rubbed Cedar Plank Smoked Salmon Filet	22.00
Shrimp Creole	19.00
Shrimp Newburg in Sherry Cream Sauce	20.00
Shrimp & Grits	18.00

	Per Guest
Chicken Caprese with Mozzarella, Basil and Tomatoes	18.50
Sesame Chicken Breast with Tangy Cumberland Sauce	17.50
Puff Pastry Chicken with Mushrooms, Spinach or Herb Cheese	18.50
Puff Pastry Chicken with Lump Crab	20.50
Pecan Chicken with Creamy Dijon Sauce	17.50
Parmesan Chicken	16.00
Chicken Provençal	18.50
Sautéed in Olive Oil with Garlic, Onions, Olives, Sun Dried Tomatoes, Mushrooms and Basil	
Chicken Marsala	17.50
Chicken in Curry Mushroom Sauce	17.50
with Chutney, Bacon, Peanuts, Green Onions and Boiled Eggs on the side	
The Best Fried Chicken Ever	14.50
Black Bean Cakes with Avocado, Sour Cream and Salsa *	13.50
Stuffed Portobello Mushrooms *	13.50
Eggplant Parmesan	13.50
Spaghetti Squash with Marinara Sauce *	13.50

*Vegan by Request

Casseroles Dinner Menu

Includes a salad, 1 side dish, bread, and iced tea or coffee
A la carte casseroles can be found on our To Go menu

	Per Guest		Per Guest
Beef Burgundy	14.00	Chicken and Artichoke	14.00
Chunks of beef tenderloin with mushrooms and onions in red wine reduction		Tender white meat, artichoke hearts and mushrooms in parmesan white wine sauce	
Beef Stroganoff	14.00	Chicken and Wild Rice	12.50
Chunks of beef tenderloin with mushrooms and onions in a rich sour cream sauce		Tender white meat, long grain & wild rice, toasted almonds and pimientos with stock sauce	
Beef Lasagna	13.00	Chicken Mornay	13.00
with our House Recipe marinara		Tender white meat, broccoli, and lightly curried cheddar cream sauce	
Shrimp and Artichoke	17.00	**Country Captain	14.00
Large tiger shrimp, artichoke hearts and mushrooms in parmesan white wine sauce		Tender white meat, green peppers, tomatoes, golden raisins and almonds over wild rice	
Shrimp and Asparagus	17.00	Chicken Florentine	13.00
Large tiger shrimp, asparagus tips and mushrooms in parmesan white wine sauce		Tender white meat, spinach, and lightly curried cheddar cream sauce	
Vegetable Lasagna	13.00	Chicken Tetrazini	12.50
Layers of mushrooms, eggplant, mozzarella, ricotta, noodles and house Recipe marinara		Tender white meat, spaghetti noodles, mushrooms and parmesan in stock sauce	
Vegetable Alfredo	11.50	Chicken Pot Pie	12.50
Seasonal garden vegetables with penne pasta in a rich alfredo sauce		Tender white meat, carrots and peas in stock sauce with flaky crust	
		Chicken Gruyère	14.00
		Tender white meat, artichoke hearts and mushrooms in Gruyère cream sauce with a touch of tomato	
		Chicken Alfredo	13.00
		Sliced grilled chicken breast in penne pasta with rich alfredo sauce	
		Chicken and Asparagus	14.00
		Tender white meat, asparagus tips and mushrooms in parmesan white wine sauce	

Salads (a la carte – 4.00)

All dressings are made In House

Spinach & Romaine

Our most popular, with Poppysced Dressing, Mandarin Oranges and Toasted Almonds

Greek

with Cherry Tomatoes, Cucumbers, Black Olives, Feta and Vinaigrette Dressing

Bleu Cheese & Pear

on Romaine lettuce with chunky Bleu Cheese Vinaigrette and Walnuts

Wedge (not available for buffet or drop off)

Iceberg topped with Tomato, crumbled Bleu Cheese, and Bacon

Mixed Greens

with Dried Cranberries, Apples, Pine Nuts and Vinaigrette Dressing

Traditional Caesar Salad

Tossed Salad with Garden Vegetables

Sides (a la carte – 3.00)

Vegetable Medley

Grilled Vegetables

Asparagus

Honey Ginger Carrots

Southern Green Beans

Sugar Peas & Water Chestnuts

Squash Casserole

Broccoli Salad

Cucumber Salad

Parmesan Cous Cous

Feta & Caramelized Onion Risotto

Twice Baked Potatoes

Butternut Squash Gratin

Pasta Alfredo

Pasta Primavera

Sesame Noodles with Asparagus Tips

Mashed Sweet Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Long Grain & Wild Rice

Black Beans & Rice

Buttery New Potatoes

Additional Sides may be found on page 3

Beverages

By Georgia law, we are not permitted to supply alcoholic beverages.

Sweet or Unsweet Iced Tea	6.00/gallon
Peach Iced Tea	9.00/gallon
Fresh Squeezed Lemonade	15.00/gallon
Raspberry Lemonade	18.00/gallon
Cucumber Water	7.50/gallon
Soft Drinks	1.75 per guest
Bottled Water	1.50 per guest
Bar Set-Ups	2.75 per guest
Coke, Diet Coke, Ginger Ale, Tonic Water, Club Soda, Cranberry Juice, Lemons, Limes and Ice	
Regular or Decaf Coffee with Cream, Sugar & Substitutes	1.50 per guest
Regular or Decaf Coffee with Cream, Sugar, Substitutes, Whipped Cream, Shaved Chocolate & Biscotti	2.50 per guest
Pink Lady Punch	1.75 per guest
Lime Sherbert Punch	2.25 per guest