

## Selected Menu favorites

### **-Hors d'oeuvres-**

Conch Fritters w/ Sweet Pepper Jelly and tropical tartar

Mini Tomato Vidalia Tarts

Pimiento cheese hushpuppies

Mini grilled 3-cheese sandwiches

Fried oyster Po' Boy sliders

Mini Corn Profiteroles w/ Pulled Pork and Coleslaw

Tuna Tartar on Yucca Chip w/ wasabi tobikko roe

Seared scallop on yucca chip with marinated beet, goat cheese mousse and caviar

Pan seared crab cake with apple-poppy seed slaw

Apple brie quesadillas

Duck empanadas with plum sauce

Corn crab cakes with mango salsa

Coconut shrimp

Crawfish beignets with tropical tartar

Fried oyster on yucca with Thai emerald sauce

Black Pepper Toast with smoked salmon, dill, and crème fraiche

Smoked salmon lollipops

Cold smoked Alaskan salmon wrapped around herbed cream cheese with a popsicle stick

Mini shrimp and Monterey Jack stuffed sweet peppers wrapped in bacon

Assorted cheese tray with crackers and fresh fruit garnish

Homemade spiced pecans

## **-Salads-**

Heirloom Tomato, Red Onion and Cucumber Salad  
dressed with lemon juice olive oil and mint and feta

Watermelon salad with green zebra tomatoes, crispy bacon, spicy cucumbers and arugula  
in raspberry mint vinaigrette

Beet salad with clementines  
Roasted heirloom beets with goat's cheese, walnuts,  
Orange, arugula and citrus infused olive oil

Roasted beet salad with mixed local greens, lemon-thyme vinaigrette  
And crumbled goat cheese

Vine ripe tomato and Vidalia onion salad with house vinaigrette  
And fresh goat cheese crumbles

Summer Vegetable Pasta Salad with Creamy Saffron Dressing

Spinach and napa slaw with ginger soy dressing

French Potato Salad--  
Red Russet, Yukon, and Purple Peruvian Potatoes  
in a Herbs de Provence Vinaigrette

Squash ribbon salad with olive tapeñade and Manchego cheese

Crabmeat and avocado salad with chopped romaine, cherry tomatoes, and either lemon  
aioli or emerald Thai remoulade

Smoked trout salad with sherry vinaigrette, avocado, frisee, and watercress

Fried green tomato with crab meat, fresh corn, and Thai remoulade  
served with fresh mixed baby greens

Bibb lettuce with crumpled blue cheese, pecans and strawberries  
Served with Le Ruth vinaigrette

Antipasto salad –marinated vegetables, olives, cured meats, fresh mozzarella, cannellini  
beans, sage olive oil with a sesame fennel water cracker

Greek salad – arugula, cucumber, red onion, kalamata olives, radish and feta cheese  
with a lemon vinaigrette

Cornmeal crusted fried quail and scrambled egg salad  
with warm bacon dressing

Old fashion tomato salad with heirloom, cucumber, basil, Vidalia onions, dill, and chives

Wine poached pear with bleu cheese mousse, mixed spring greens, spiced pecans and raspberry balsamic vinaigrette

Spinach avocado salad with mandarin oranges, berries, raspberry vinaigrette and shaved parmesan reggiano

Waldorf salad with creamy cheddar dressing and candied pecans

### **-Soups-**

Served as hors d' oeuvres in demitasse or as first course

Garden sorrel vichyssoise

Cold cucumber vichyssoise

She crab soup

Cool n' spicy green tomato soup with lump crab

Corn chowder with country ham, onion and potatoes

Lentil Soup

Butternut squash with walnut dust

Cream of wild mushroom

Corn chowder with tomato relish

Minestrone soup

Asparagus bisque

Seafood gumbo

### **-Entrees-**

Grilled Marinated Quail w/ Blackberry Molasses Glaze and hickory smoked bacon

Grilled quail on warm field pea salad  
With green tomato chutney and bourbon molasses jus

Buttermilk Fried Chicken

Pecan crusted Southern fried chicken

Crispy fried chicken with tomato gravy

Pork confit with green and red tomato  
“gumbo”, silver queen corn maque choux and pork bordelaise

Porcini Dusted Veal Medallions with  
Louisiana crawfish, oyster mushrooms, garlic grits, Vidalia pan gravy

Baby Back Ribs w/ Honey Chili BBQ

Grilled Ribeye of Beef whiskey and cane syrup marinade, roasted corn salad, grated  
pecorino, salsa verde

Blackened delmonico rib eye steak smothered with sautéed mushrooms  
And onions in a red wine reduction

Rosemary wood grilled lamb chops with shiitake mushroom and Dijon mint glaze

Smoked Pork Barbecue corn griddle cake, cole slaw, Sargent’s barbecue sauce

Mojo grilled shrimp with cumin, garlic, lime and cilantro

Beef Carpaccio

Crispy fried catfish with crawfish remoulade salad

Sesame crusted tuna with cilantro wasabi grits  
with a vanilla orange glaze

Sliced rosemary garlic rib eyes

Grilled swordfish with watermelon barbeque sauce

Soft shell crab in basil cornmeal batter  
With green tomato slaw and sherry-cayenne aioli

Batter fried soft shell crab with old bay potato mash

Grilled Portabellas Stuffed with Roast Tomatoes, Mozzarella, and Herbs

Grilled bone in pork chop with Demi-glaze with cherry almond cornmeal stuffing, and  
fried corn

Broccoli in cheese sauce  
Zucchini fritters

Halibut or Sea Bass served over Succotash with sauté spinach  
and shrimp and grits on the side

Garlic and Rosemary New York strip  
Seared scallops  
Field pea salad with corn and cherry tomatoes  
Asparagus gratin with topping

Veal medallions stuffed with shitake, spinach, and aged Asiago

Seared halibut

Served over summer harvest tomato au gratin  
and sautéed spinach

Veal scaloppini with prosciutto in wine sauce with Porcini caramelized onions, sage  
risotto, asparagus and sweet pepper confetti

Braised Boneless Short Ribs with wine demi-glaze

Grilled Chermoula Shrimp

Smashed red potatoes with roasted garlic and fried leeks

Assorted Grilled Vegetables

Sliced heirloom tomatoes

Rosemary and garlic rubbed rib-eye steaks

Blackened prawns

Wild rice served with mushroom gravy on the side

Sautéed Swiss chard greens

Rib-eye steaks with grilled tomatoes, asparagus, Vidalia onions and corn chowder sauce

Grilled grouper with artichoke charred onion relish

BBQ Pork Ribs

Corn fritters

Herbed crusted lamb chops

served with butternut squash ravioli

and peppercorn cream sauce over sautéed greens

Seared pork tenderloin medallions and butternut squash ravioli with cider cream

peppercorn sauce

and citrus zested braised spinach

Beef Bourguignonne

Tenderloin of beef with pearl onions, button mushrooms, and savory burgundy brown sauce.

Served with flaky vol-au-vent pastry shells

Argentine flank steak

Spinach enchiladas and Mexican rice

Chicken and steak fajitas

Tex-mex layered salad

Zucchini with cheese and chilis

Red tomato rice

Lamb chops with French lentils and fall vegetables

Corn bread pudding

Sliced leg of lamb marinated in olive oil, garlic, black olives and roasted red peppers  
Seared wild ivory king salmon with basil cream and roasted corn salsa  
Fresh summer vegetables in creamy aioli sauce  
With cassarecci pasta

Filet mignon with marchand de vin  
Pecorino Romano chicken breast  
Fricassee of mushrooms  
Garlic mashed potatoes  
Asparagus

Grilled beef tenderloin stuffed with bleu cheese  
Southern green beans  
Wild rice and or sautéed spinach

Pan seared tilapia  
Grilled beef tenderloin stuffed with blue cheese  
Wild rice  
(plain with gravy on the side)  
Roasted potatoes with rosemary

Grilled beef tenderloin with chimichurri

Sautéed shrimp over southern grits and greens

Sesame crusted tuna with miso vinaigrette and chives

Black-eyed pea jambalaya with chicken, sausage and shrimp

### **Sides-**

Twice-baked grits soufflé with exotic mushroom ragout,  
Aged sherry demiglace

Roasted spring Vidalia onions with hickory smoked bacon and braised apples

Croquette of macaroni with cave aged cheddar and gruyere cheese

Farmer's Market roasted Vegetable Cous Cous

Fried Corn

Sautéed spinach

Squash casserole

Twice-baked potatoes

Green beans with caramelized onions and toasted walnuts

Garlic cheese grits

Sautéed spinach

Squash casserole

Twice-baked potatoes

Macaroni & cheese

Fried Green Tomatoes

### **-Breads-**

Homemade yeast rolls

French bread

Cheddar biscuits

Sweet potato muffins

Jalapeno Cornbread

### **-Desserts-**

Lemon Mousse Charlotte

Assorted Popsicles

Chocolate Raspberry Tart

Miniature Key Lime Tart

Fruit Tarts

Old fashioned fruit cobbler

Chocolate Amaretto Cupcakes w/ Cream Cheese Icing

Home made chocolate decadence ice cream sandwiches

Gelato station( popsicles)

Fresh summer berries with Grand Marnier anglaise

Strawberry milkshakes

Peaches with homemade pound cake

Apple crostata and pecan pies with whipped cream

Pumpkin mousse over apple date cake with toasted hazelnuts and caramel

Apple crisp ice cream with fresh summer berries and crème anglaise

Crème Brule with fresh fruit

Homemade strawberry ice cream w/chocolate brownie chunks

Chocolate Symphony with raspberries

Key lime tart with almond tuille, whipped cream and garnished with mint leaves

Lemon cake with crème fraiche and warm berry compote

Lemon chess pie

Mixed trifles in shot glasses:

Blueberry peach and chocolate raspberry

Chocolate amaretto trifle with fresh strawberries or raspberries and Grand Marnier sauce

New York cheesecake with raspberry coulis

Chocolate pot de crème

Vanilla meringue glaze with praline, chocolate sauce, whipped cream and fresh berries