



Epworth
by the Sea

*Catering and
Function Menu*



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Please inquire with Group Reservations
about Boxed Lunch Options.



Room Charges and Seating Information

We will be happy to assist you with your questions regarding your banquet room and menu selection. Please call Group Reservations at 912-638-8688.

TABBY HOUSE \$250

Maximum of 60 people standing room only
Maximum of 40 people seated (buffet only)

JINKS GARDEN ROOM \$350

Maximum of 75 people standing room only
Maximum of 56 people seated

BLASINGAME DINING ROOM \$350

Maximum of 200 people standing room only
Maximum of 140 people seated (buffet only)

SMITH DINING ROOM \$500

Maximum of 325 people standing room only
Maximum of 250 people seated (buffet only)

ELLIE ROOM \$500

Maximum of 120 people standing room
including patio (weather permitting)
Maximum of 64 people seated

PIONEER ROOM \$750

Maximum of 150 people standing room only
including veranda (weather permitting)
Maximum of 88 people seated

PRICES SUBJECT TO A 7% STATE SALES TAX



Banquet Information

If you wish to have two entrees, there will be a \$2.00 charge over the higher priced item and will be served buffet style.

If you wish to have a stand up function, please select items from our Hors d'Oeuvres menu.

All banquet functions are served with china, white linen tablecloths and white linen napkins.

If you prefer a plated meal, please contact us, and we will be happy to work with you to create a special menu.

We will be glad to cut your wedding and grooms cake for a fee of \$30.00.

Minimum food order is \$350.

TABLE LINENS

White linen and skirting are included for food, beverage and carving stations.
Skirting and tablecloth prices for additional tables are listed below:

Skirting \$12.00 each

Tablecloth 85" X 85" \$12.00 each

Tablecloth 52" X 114" 12.00 each



Breakfast Buffets

THE OAK

\$12.95

Chilled juices: apple, cranberry and orange
Fresh sliced fruit, basket of mini danish and bagels
served with butter, cream cheese and jelly

THE PINE

\$15.25

Fresh sliced fruit, quiche lorraine, blueberry pancakes,
sausage links and assorted mini muffins

THE DOGWOOD

\$15.50

Fresh sliced fruit, sausage biscuit, mini croissants
with ham and cheese and assorted mini muffins

THE CYPRESS

\$17.50

Biscuits, sausage gravy, scrambled eggs, bacon,
sausage links, hash brown potatoes and grits

THE AZALEA

\$17.95

Sliced fresh fruits, chicken a la king on puff pastry shells, cheese omelet,
bacon, homefried potatoes, grits, assorted mini muffins and biscuits

THE MAGNOLIA

\$17.95

Ham and mushroom frittata, quiche florentine,
sausage links, hash browns, cheese grits and assorted scones

SPARTINA

\$20.95

Fresh fruit tray, scrambled eggs with fresh herbs, chicken crepes,
cream cheese stuffed raisin bread french toast, bacon, potatoes with
onion and bell peppers and assorted scones

**ALL SELECTIONS ARE SERVED WITH ORANGE JUICE, COFFEE AND TEA.
ALL EGGS SERVED ARE CAGE FREE.**

**All prices are per person and subject to a 18% service charge and applicable sales tax.
Minimum food order of \$350. All prices and product availability are subject to change.**



A La Carte Continental

Pricing Per Dozen

Scones	\$15.00
Assorted Mini Muffins.....	\$15.95
Fresh Baked Mini Pastries.....	\$16.60
English Muffins with Butter and Preserves	\$18.25
Brownies	\$18.95
Raisin Bagel with Cream Cheese	\$20.75
Mini Croissants with Ham and Cheese	\$20.75
Housemade Cinnamon Rolls with Sweet Pecan Topping.....	\$20.75
Sausage Biscuits.....	\$24.95
Fresh Baked Assorted Mini Muffins.....	\$24.95

A La Carte Snack Items

Pricing Per Person

Whole Seasonal Fruit.....	\$1.25
Nutri-Grain Bars	\$1.75
Assorted Bags of Chips	\$1.75
Freshly Popped Popcorn.....	\$2.00
Pita Chips and Hummus.....	\$2.50
Chips and Salsa.....	\$2.50
Fresh Vegetable Platter with Ranch Dressing	\$2.75
Gluten Free Snacks	\$3.25
Fresh Fruit Salad	\$3.95
Fresh Fruit Tray	\$4.25
Cubed Domestic Assorted Cheese Tray.....	\$4.75
<i>(Sharp Cheddar, Pepper Jack and Swiss Cheeses served with assorted gourmet crackers)</i>	
Mixed Nuts (Per Pound)	\$17.25
Apple and Orange Slices (quartered)(per 25 servings)	\$21.00
Candied Pecans (Per Pound)	\$25.00

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Beverages

Iced Water	\$0.30 per person
Bottled Water.....	\$1.25 per person
Assorted Canned Sodas.....	\$1.25 per person
Assorted Bottled Sodas	\$1.60 per person
Assorted Bottled Fruit Juices	\$1.65 per person
Gatorade.....	\$2.50 per person
Hot Chocolate	\$2.50 per person
Orange Juice (1 pitcher serves 8 people).....	\$11.50 per pitcher
Assortment of Hot Teas (serves 16 people).....	\$17.35 per gallon
Hot or Cold Spiced Apple Cider (serves 16 people)	\$19.95 per gallon
Iced Tea (serves 16 people)	\$21.85 per gallon
Lemonade (serves 16 people).....	\$22.15 per gallon
Cranberry and Ginger Ale Punch (serves 16 people)	\$23.50 per gallon
Coffee (serves 16 people)	\$24.03 per gallon
Slush Punch (serves 16 people)	\$39.95 per gallon

Make Your Own Sundae Bar

Vanilla Ice Cream

Toppings Include: Caramel, Whipped Cream, Chopped Pecans, Cherries, Strawberry Topping and choice of Hot Fudge or Chocolate Sauce

PRE-SCOOPED, PER PERSON \$6.60

SELF-SERVE \$6.35

Please add \$.50 for Sugar Free Vanilla, Chocolate or Strawberry Ice Cream

Cakes, Cookies and more...

9" Round Cake (serves 10 people)\$15.95

1/2 Sheet Cake (serves 30 people)\$35.00

Full Sheet Cake (serves 60 people)\$70.00

Assorted Fresh Baked Cookies Per Dozen\$13.25

Oatmeal Raisin, Chocolate Chunk, Sugar Cookies and White Macadamia Chocolate Chip

Lemon Bars\$1.99 each

Buttery graham crust topped with a luscious lemon curd

Assorted Dessert Bar Trays\$2.95 each

Chocolate Raspberry Brownie with truffled cream cheese and dark chocolate drizzles.

Toasted pecan bars with dark chocolate and walnuts, butterscotch and coconut layered.

Lemon Bars with a luscious lemon curd. All bars on a buttery graham crust.

Popcorn Bar.....\$5.00 each

Freshly popped popcorn with up to 3 assorted toppings.

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Lunch Buffets

PIZZA STATION

\$17.95

Caesar Salad
An Assortment of Gourmet Pizzas.
Choose up to 4 toppings per pizza:
vegetarian, meat and cheese,
sausage, pepperoni, bacon, basil, onions, mushrooms,
spinach, fresh tomato, black olives, mozzarella cheese,
feta cheese and cheddar cheese
Lemon bars topped with raspberry drizzle
Iced Tea and Lemonade

DELI CORNER

\$18.75

Soup Du Jour
White, Whole Wheat, Rye, Sourdough Croissants and Wraps
Roast Beef, Ham and Turkey
Chicken Salad, Tuna Salad and Seafood Salad
Potato Salad
Assorted Sliced Cheeses
Lettuce, Tomato and Onions
Pickles
Chips
Assorted Cookies
Iced Tea and Coffee

ITALIAN BAR

\$18.75

Penne Pasta, Rotini, Ravioli, Cheese Tortellini (Choice of 2)
Marinara Sauce, Alfredo Sauce or Meat Sauce (Choice of 2)
Meatballs or Sausage
Garlic Bread, Caesar Salad, Italian Green Beans
Tiramisu
Iced Tea and Coffee

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Lunch Buffets

BAKED POTATO BAR

\$13.95

Tossed salad with assorted dressings
Baked potatoes with the following toppings:
cheddar cheese, bacon bits, diced ham,
green onions, jalapeno peppers, broccoli,
sauteed mushrooms, chili, butter and sour cream
Pound cake with strawberry topping
Iced Tea and Coffee

SAINT SIMONS ISLAND GRITS BAR

\$17.95

Tossed salad with assorted dressings
Creamy stone ground grits with the following toppings:
Cheddar cheese, bacon bits, diced ham, sausage,
baby shrimp, green onions, jalapeno peppers,
roasted red peppers, diced tomato and butter
Pineapple upside down cake
Iced Tea and Coffee

LATIN BUFFET

\$18.95

Mojo grilled skirt steak and chicken, fried yucca with
ajo dipping sauce, fried plantains, moros (black beans and rice),
tossed green salad and homemade traditional flan
Iced Tea and Coffee

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Lunch Cold Salad Plates

SPINACH SALAD

\$12.95

Fresh spinach greens topped with crispy bacon, sliced hard boiled eggs, fresh mushrooms, red onions, fresh croutons and a bacon vinaigrette dressing

COBB SALAD

\$13.75

Fresh crisp salad greens topped with bacon, eggs, black olives, tomato, blue cheese crumbles and chicken
Assortment of dressings

*Add Shrimp and make it a Coastal Cobb for \$5.00 more.

THREE COMBINATION SALAD PLATE

\$14.75

Shrimp salad, chicken salad and tuna salad
on fresh crisp greens with sliced fruit, tomatoes, pickle spears,
deviled eggs, olives, Swiss and American cheese

CHEF SALAD

\$14.75

Fresh crisp salad greens with julienne strips of ham, turkey,
Swiss and American cheese, eggs, tomatoes, cucumbers, black olives,
gourmet crackers and assorted dressings

GRILLED CHICKEN CAESAR SALAD

\$14.95

Fresh romaine lettuce with caesar dressing
Grilled chicken strips, topped with
fresh croutons and parmesan cheese

***All salad plates include iced tea, coffee and a
choice of a roll, bread stick or garlic toast.***

Add Grilled Chicken for \$2.00 per person.

Add Grilled Shrimp (4) for \$5.00 per person.

Enhance any lunch with a dessert for \$2.95 per person.

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Dinner Buffet Menus

THE EPWORTH

\$23.50

Baked and fried chicken, shrimp and grits, squash casserole, collard greens with bacon, mac and cheese, tossed salad with assorted dressings, house made cornbread and peach cobbler a la mode

THE ASBURY

\$23.25

Chicken breast stuffed with sun dried tomatoes, fresh spinach and goat cheese on top of a bed of roasted red pepper coulis
Roasted garlic potatoes and honey mint baby carrots
Garden salad with field greens, grape tomatoes, cucumbers, shredded carrots and Ranch or Italian dressing
Pecan pie with whipped cream

THE SAWMILL

\$23.25

Boneless chicken breast stuffed with an herb bread stuffing and topped with a pecan sauce
Wild rice and roasted brussels sprouts
Garden salad with field greens, grape tomatoes, cucumbers, shredded carrots, Ranch or Italian dressing
Sweet potato pie

THE TURNER

\$23.00

Chicken breast lightly sauteed with fresh mushrooms in a rich marsala sauce
Garlic, red skinned mashed potatoes, sauteed zucchini, yellow squash and red onions
Garden salad with field greens, grape tomatoes, cucumbers, shredded carrots and Ranch or Italian dressing
Pecan pie with whipped cream

THE STRICKLAND

\$23.25

Split roasted cornish game hen. Served with cornbread dressing and pan gravy, sauteed green beans with roasted red peppers
Garden salad with field greens, grape tomatoes, cucumbers, shredded carrots, Ranch or Italian dressing
Pecan pie with whipped cream

All Menu Items Served With Dinner Rolls, Iced Tea and Coffee

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Dinner Buffet Menus

THE TABBY HOUSE

\$24.25

Cornbread stuffed Pork Loin,
roasted garlic potatoes and sauteed squash
Garden salad with field greens, grape tomatoes,
cucumbers and shredded carrots
Choice of Ranch or Italian dressing
Freshly baked wheat dinner rolls
Pecan pie with whipped cream
Iced Tea and Coffee

THE HAMILTON PLANTATION

\$25.25

Pork tenderloin with a roasted red pepper sauce
Sweet potato casserole and sauteed green beans
Garden salad with field greens, grape tomatoes,
cucumbers and shredded carrots
Choice of Ranch or Italian dressing
Freshly baked wheat dinner rolls
Pecan pie with whipped cream
Iced Tea and Coffee

THE LANIER

\$25.95

Pork loin stuffed with Georgia smoked sausage and
wild rice served with rosemary demi glaze
Fresh roasted brussels sprouts and butternut squash
Fresh spinach salad topped with sliced mushrooms,
applewood smoked bacon, sliced eggs and bacon vinaigrette
Freshly baked wheat dinner rolls
Crustless cranberry pie with vanilla bean ice cream
Iced Tea and Coffee

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Dinner Buffet Menus

Steak Frederica

\$22.95

Grilled NY Strip topped with crispy onion ring,
Baked Potato with butter and sour cream, and creamed spinach
Tossed green salad; Choice of Ranch or Italian Dressing
Freshly baked wheat dinner rolls
Cheesecake with cherry topping
Iced Tea and Coffee

THE BISHOP MOORE

\$28.25

Roasted prime rib of beef with horseradish cream sauce,
garlic mashed red potatoes, whole green beans,
Spinach salad with bacon vinaigrette dressing,
Freshly baked wheat dinner rolls
Apple pie a la mode
Iced Tea and Coffee

THE WESLEY

\$30.50

Roasted sliced medallions of beef tenderloin with bearnaise sauce,
Roasted rosemary petite caramelized potatoes, whole green beans
Field greens salad with caramelized pecans, dried cranberries,
blue cheese crumbles with a balsamic vinaigrette dressing
Freshly baked wheat dinner rolls
Pecan pie with whipped cream
Iced Tea and Coffee

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Banquet Dinner Menus

THE SMITH

\$17.75

Roasted turkey with cornbread dressing and giblet gravy
Mashed potatoes, whole green beans and cranberry sauce
Garden salad with field greens, cherry tomatoes, cucumbers,
shredded carrots and Ranch or Italian dressing
Freshly baked dinner rolls
Pumpkin pie with whipped cream
Iced Tea and Coffee

THE ISLAND

\$18.95

Baked ham with molasses glaze
Roasted sweet potatoes and green bean casserole
Garden salad with field greens, grape tomatoes,
cucumbers, shredded carrots and Ranch or Italian dressing
Freshly baked dinner rolls
Peach cobbler with whipped cream
Iced Tea and Coffee

THE GASCOIGNE

\$31.95

Roasted lamb chops crusted with Georgia pecans
Served with a wild mushroom demi glaze, fresh baby carrots, herbed couscous,
Fresh spring mix salad with fresh blueberries,
strawberries and candied pecans, with a peach vinaigrette
Freshly baked dinner rolls
Old fashioned bread pudding with a butter rum sauce
Iced Tea and Coffee

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Dinner Buffet Menus

FREDERICA RIVER LOW COUNTRY SEAFOOD BOIL

\$27.75

Shrimp, smoked sausage, potatoes, onions and corn on the cob
Slow cooked in a seafood broth
Grilled chicken breast available on request
Served with cole slaw and house made corn muffins
Key lime pie
Iced Tea and Coffee

THE MARSHSIDE

\$28.25

Pecan crusted salmon fillet with hollandaise sauce
Field greens salad with caramelized pecans, dried cranberries
and blue cheese crumbles with a balsamic vinaigrette dressing
Freshly baked dinner rolls
Cheesecake with strawberry topping
Iced Tea and Coffee

BY THE SEA

\$27.95

Parmesan crusted mahi with lemon beurre blanc sauce
Served with scallion mashed potatoes and steamed asparagus
Field greens salad with caramelized pecans, dried cranberries
and blue cheese crumbles with an orange balsamic vinaigrette dressing
Freshly baked dinner rolls
Cheesecake with strawberry topping
Iced Tea and Coffee

THE HARBOR **market price**

Red snapper or grouper topped with beurre blanc sauce
Served with smashed potatoes and a side of fresh broccoli
Field greens salad with caramelized pecans, strawberries and
feta cheese with a balsamic vinaigrette dressing
Freshly baked dinner rolls
Cheesecake with strawberry topping
Iced Tea and Coffee

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Riverbank Cookouts

Enjoy a lovely cookout under the oaks overlooking the beautiful Frederica River.

BASIC COOKOUT

\$14.95

Hamburgers
Hot Dogs
Baked Beans
Coleslaw
Chips
Lettuce, Tomatoes, Onions
Cheese
Cookies

ALL AMERICAN COOKOUT

\$17.25

Hamburgers
BBQ Chicken
Potato Salad
Coleslaw
Corn on the Cob
Lettuce, Tomatoes, Onions
Cheese
Watermelon (Seasonal)

SOUTHERN BARBECUE COOKOUT

\$19.50

BBQ Pork Ribs
Grilled Chicken Breast
Western Baked Beans
Coleslaw
Marinated Cucumber and Red Onions
Potato Salad
Corn on the Cob
Rolls and Butter
Cookies or Brownie

All picnic and cookout menus include choice of beverage: Iced Tea or Lemonade

Vinyl Tablecoths and paper products are provided for the food, beverage and dining tables for our low country boils, pizza party, picnic and cookout menus.

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Hors d'Oeuvre Menus

Cold Hors d'Oeuvres

Smoked sliced salmon with dill cream cheese
\$189.75 PER 100 PIECES

Shrimp Cocktail
\$212.75 PER 100 PIECES

Mini Croissant Sandwiches:
Chicken Salad
Tuna Salad
Egg Salad
Shrimp Salad
Ham with Cheese
Roast Beef with Cheese
Turkey with Cheese
\$166.75 PER 100 PIECES

Spinach and Artichoke Dip
with Tortilla Chips
\$248.50 SERVES 100 PEOPLE

Domestic Assorted Cheese Tray:
Sharp Cheddar, Pepper Jack and Swiss
Served with assorted gourmet crackers
PER PERSON \$4.55

Fresh Vegetable Platter and Ranch Dressing
PER PERSON \$2.75

Fresh Fruit Platter
PER PERSON \$4.25

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Hot Hors d'Oeuvres

Meatballs (BBQ or Sweet N Sour)
\$125.25 PER 160 PIECES

Stuffed Mushrooms with Crab Meat
\$264.50 PER 100 PIECES

Fried Shrimp with Cocktail Sauce
\$256.50 PER 200 PIECES

Asparagus wrapped in Bacon
\$240.50 PER 100 PIECES

Lump Crabcakes served with a Dijon Mustard Remoulade
\$304.75 PER 100 PIECES

Chicken Tenders
\$181.75 PER 90 PIECES

Cocktail Franks in Puff Pastry
\$230.00 PER 100 PIECES

Vegetable Egg Rolls:
Filled with Asian vegetable blend
seasoned with a hint of ginger with honey mustard sauce
\$172.50 PER 100 PIECES

Chicken Wings
\$207.00 PER 120 PIECES

Mini Quiche Lorraine
\$230.00 PER 100 PIECES

Fried Mozzarella Sticks with Marinara Sauce
\$233.50 PER 160 PIECES

Hot Crab Dip served with assorted crackers
\$126.50 SERVES 25 PEOPLE

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Carving Station

New York Sirloin
\$327.75 serves 100 people

Honey Basted Ham
\$278.50 serves 50 people

Sliced Top Round of Beef
\$298.50 serves 75 people

Smoked or Roasted Turkey
\$284.25 serves 50 people

Sliced Beef Tenderloin
with Horseradish Sauce
\$232.50 serves 25 people

The selections above are carved in the room and served with an assortment of mini hard rolls, horseradish sauce, mustard and mayonnaise.

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