



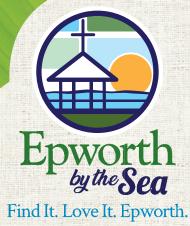


Catering and Special Function Menu





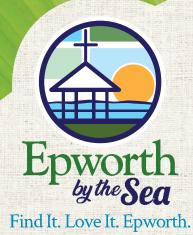
Table of Contents



Room Charges and Seating Information	page 3
Banquet Information	page 4
Breakfast Buffets	page 5
A La Carte Continental and Snack Items	page 6
Beverages, Make Your Own Sundae Bar and Cakes, Cookies and More	page 7
Lunch Buffets	page 8-9
Lunch Cold Salad Plates	page 10
Dinner Buffets	page 11-15
Riverbank Cookouts	page 16
Cold Hors d'Oeuvres	page 17
Hot Hors d'Oeuvres	page 18
Carving Station	page 19

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)

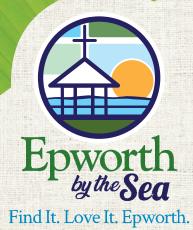
ELLIE ROOM \$500

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 6% 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. Preferred payment by check. Any credit card payments over \$1,000 will be subject to a 3% transaction fee.

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



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.

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 To	opping\$20.75
Sausage Biscuits	\$24.95
Fresh Baked Assorted Mini Muffins	\$24.95

<u>A La Carte Snack Items</u>

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 Chips and Salsa	\$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
(Sharp Cheddar, Pepper Jack and Swiss Cheeses	
served with assorted gourmet crackers)	
Mixed Nuts (Per Pound)	\$17.25
Apple and Orange Slices (quartered) (per 25 servings)	\$21.00
Candied Pecans (Per Pound)	\$25.00

<u>Beverages</u>

Iced Water	\$0.30 per person
Iced Water Bottled Water	\$1.25 per person
Assorted Canned Sodas	
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)	\$24.00 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 lucious lemon curd

Assorted Dessert Bar Trays\$2.95 each Chocolate Rasberry 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 lucious lemon curd. All bars on a buttery graham crust.

Popcorn Bar\$5.00 each Freshly popped popcorn with up to 3 assorted toppings.



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

1TALIAN 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

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

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.

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 I tems Served With Dinner Rolls, I ced Tea and Coffee

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

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



<u>THE SMITH</u> \$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

<u>Dinner Buffet Menus</u>

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

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: I ced 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.

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

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

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.