



Epworth  
*by the Sea*

Find It. Love It. Epworth.



## Catering and Special Function Menu





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Please inquire with Group Reservations  
about Boxed Lunch Options.





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# 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**





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# *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



# *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.**

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applicable sales tax. Minimum food order of \$350.*

*All prices and product availability are subject to change.*

## *A La Carte Continental*

	<u>Pricing Per Dozen</u>
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*

	<u>Pricing Per Person</u>
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) .....	\$24.00 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
<i>Oatmeal Raisin, Chocolate Chunk, Sugar Cookies and White Macadamia Chocolate Chip</i>	
Lemon Bars .....	\$1.99 each
<i>Buttery graham crust topped with a luscious lemon curd</i>	
Assorted Dessert Bar Trays .....	\$2.95 each
<i>Chocolate Raspberry Brownie with truffled cream cheese and dark chocolate drizzles.</i>	
<i>Toasted pecan bars with dark chocolate and walnuts, butterscotch and coconut layered.</i>	
<i>Lemon Bars with a luscious lemon curd. All bars on a buttery graham crust.</i>	
Popcorn Bar .....	\$5.00 each
<i>Freshly popped popcorn with up to 3 assorted toppings.</i>	

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applicable sales tax. Minimum food order of \$350.**

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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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