



SEATED & SERVED
SAMPLE MENU 1

"LOCAL & SUSTAINABLE"

*This menu is based on sustainable products –
either local, organic, pesticide free and/or of the lowest carbon footprint possible.
All of our food is 100% trans fat-free and we use only the freshest ingredients.
Items are subject to availability and will be confirmed one week prior to event*

PASSED SPECIALTY DRINK
Tiger Mountain wine or Sweetwater Brewery beer

PASSED HORS D'OEUVRES
Georgia rock shrimp on corn brioche pudding with avocado cream
Southern fried chicken fingers with Creole mustard
pimento cheese and black-eyed pea hummus with corn crackers
arugula and local cheese filled filo triangles

PLATED DINNER
includes fresh baked breads, artisan rolls, butter and paired spreads

Appetizer
Three featured Sweet Grass Dairy cheeses with dried fruits, salted pecans and Weeks Honey

Salad
Ashland Farms seasonal green salad with Georgia pecans, Vidalia onions and peppercorn dressing

Entrée
Riverview Farms marinated and grilled pork chop with bourbon-peach glaze,
Logan Turnpike cheese grits, sautéed heirloom tomato and BJ's okra stew

Dessert
chocolate tart with salted peanuts and caramel banana sauce



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SAMPLE MENU 2

Amuse
tasting of chef-selected cheeses

First Course
Field green salad with toasted walnuts, scallions, mandarin oranges and sweet shallot vinaigrette

Main course
Butter poached Maine lobster tail and pepper seared venison with
roasted sweet potatoes, sautéed wild mushrooms and a blackberry venison reduction.

Dessert
Molten chocolate cake with vanilla anglaise



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SAMPLE MENU 3

Amuse

Poached asparagus with shaved Pecorino and herb oil

First Course

Red Beet Napoleon with Georgia goat cheese and micro greens salad

Main Course

Lobster tail, scallop and Kobe strip steak with caramelized onion mash and spaghetti squash, lemon-tarragon beurre blanc and peppered veal reduction

Dessert

Tropical Allure with passion fruit cream, spicy mango, gingered pineapples and lady fingers