

Lanier Islands

Catering Menu 2022

breakfast buffets

Include coffee, selected herbal teas and fruit juice

sweet gum buffet 27

- fresh cut fruit with brown sugar yogurt dip
- scrambled eggs with salsa and shredded cheese
- hickory smoked bacon
- breakfast sausage or chicken sausage
- skillet potatoes with peppers and onions
- traditional southern creamy cheese grits
- biscuits and southern-style sausage gravy

lodge breakfast buffet 31

- toasting breads with sweet butter, preserves, peanut butter
- freshly baked Danish, muffins, and breakfast breads
- assorted bagels, flavored cream cheeses, and sweet butter
- selection of cereals and milk
- fresh cut fruit and berries
- selection of whole seasonal fruit
- yogurt bar with toppings to include granola, honey, fresh berries, dried fruits
- fresh scrambled eggs served with shredded cheese and salsa
- hickory smoked bacon
- breakfast sausage
- turkey bacon
- chicken sausage
- southern gravy
- buttered grits
- oatmeal served with brown sugar, raisins, and nuts

big beach buffet 26

- assorted Danish, muffins, and breakfast breads
- fresh cut fruit
- fresh scrambled eggs with bowls of sautéed mushrooms, peppers, and onions
- cinnamon roll French toast with warm maple syrup
- hickory smoked bacon
- breakfast sausage or chicken sausage
- chef's potatoes
- biscuits and southern-style sausage gravy

tupelo breakfast buffet 30

- fruit salad with citrus-basil syrup
- breakfast basket with pimento cheese scones, assorted muffin and buttermilk biscuits
- blueberry and coconut granola with Greek yogurt and fresh berries
- Brie and sausage breakfast strata
- brioche French toast with maple-pecan butter
- hickory smoked bacon and sausage patties
- creamy grits casserole

A minimum of (20) people required for the Breakfast Buffet. There will be a fee of \$100 for (20) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

brunches

Include coffee, selected herbal teas and fruit juice

lakeshore brunch 42

- assortment of chilled juices
- fresh fruit salad with fresh berries
- basket of freshly baked Danish, muffins, breakfast breads, and garlic cheddar biscuits
- arugula salad topped with strawberries, almonds, and feta; balsamic vinaigrette
- cobb potato salad with avocado, bacon, tomatoes, blue cheese crumbles on shredded romaine
- fresh scrambled eggs served with salsa and shredded cheese
- banana walnut pancakes served with warm maple syrup
- hickory smoked bacon and breakfast sausage
- country ham and gouda grit cakes with tomato gravy
- grilled chicken with creamy roasted garlic sauce
- harissa-maple roasted carrots
- roasted green beans with crispy garlic chips
- herb roasted potatoes with garlic, onions, and rosemary
- strawberry shortcake stacks
- chocolate peanut mousse cake
- seven layer bars

wisteria brunch 46

- assortment of chilled juices
- basket of freshly baked Danish, muffins, breakfast breads, and garlic cheddar biscuits
- watermelon, spinach and pecan salad with pepper jelly vinaigrette
- mixed greens with roasted tomatoes, portabella mushrooms, red peppers, asparagus tips
- legacy pasta salad with roasted chicken, grapes, tarragon, toasted pecans and a Vidalia onion vinaigrette
- smoked salmon served with traditional accompaniments and sliced bagels
- tomato-cheddar strata with broccoli
- hickory smoked bacon and chicken-apple sausage
- peach and pecan stuffed mini croissant French toast served with warm maple syrup
- peppercorn crusted strip loin sliced and served with a wild mushroom and leek demi-glace
- chicken Milanese – seared chicken breast topped with arugula, plum tomatoes in a light lemon butter sauce
- broccoli casserole with cheddar and rye crumbs
- sautéed squash with onions and pecans
- scalloped sweet potatoes
- individual lemon meringue tarts
- Oreo cheesecake squares
- nutty chocolate thumbprints

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands
Catering Menu 2022

continental breakfasts

lodge continental 14

- assorted fruit juices
- cut fresh fruit with berries
- baked breakfast pastries, croissants and scones
- bagels with cream cheese, preserves and sweet butter
- freshly brewed coffee and decaffeinated coffee
- hot teas
- sweeteners, creamer and soy milk

executive continental 17

- assorted fruit juices
- cut fresh fruit with berries
- individual yogurts
- breakfast cereals and granola with milk
- baked breakfast pastries
- bagels with cream cheese, preserves and sweet butter
- freshly brewed coffee and decaffeinated coffee
- hot teas
- sweeteners, creamer and soy milk

Lanier Islands

Catering Menu 2022

breakfast enhancements

may be added to any breakfast buffet, coffee break or continental breakfast.
priced per guest unless otherwise specified

<u>hickory smoked bacon</u>	<u>5</u>
· specially selected and naturally hard wood smoked	
<u>turkey bacon</u>	<u>5</u>
· thick sliced and made with thigh meat i	
<u>chicken and apple sausage</u>	<u>5</u>
· lightly smoked and filled with roasted apples and spices	
<u>country pork sausage patties or links</u>	<u>5</u>
· whole muscle patties seasoned with sage and thyme	
<u>whole fresh fruit basket</u>	<u>4</u>
· seasonally chosen for best quality	
<u>assorted freshly baked breakfast pastries</u>	<u>38 per dozen</u>
<u>seasonal cut fresh fruit</u>	<u>5</u>
· melons, pineapple and berries	
<u>individual fruit yogurts</u>	<u>3</u>
· assorted fruit and vanilla individual cup	
<u>smoothie shooters-</u>	<u>6</u>
· blueberry, strawberry and lemon yogurt smoothies in mini glasses	
<u>smoked salmon</u>	<u>8</u>
sliced Scottish smoked salmon with capers, onions and cream cheese. sliced bagels	

<u>banana bread French toast</u>	<u>4</u>
· dipped in vanilla bean batter, grilled with spiced rum syrup	
<u>multigrain pancakes with pecans</u>	<u>4</u>
· apple compote and warm maple syrup	
<u>blueberry ricotta pancakes</u>	<u>4</u>
· warm maple syrup	
<u>monte cristo</u>	<u>5</u>
· ham and gruyere cheese between brioche. battered and grilled and served with raspberry preserves	
<u>denver egg scramble</u>	<u>48 per dozen</u>
· with peppers, onions, jack cheese and ham rolled in a wheat tortilla	
<u>monterey egg scramble tortilla</u>	<u>48 per dozen</u>
· with jalapeños, chorizo, Chihuahua cheese and green onions rolled in a flour tortilla	
<u>sausage biscuits</u>	<u>48 per dozen</u>
· savory pork sausage patty sandwiched in a buttermilk biscuit	
<u>turkey sausage biscuit</u>	<u>48 per dozen</u>
· turkey sausage, egg and pepper jack cheese on buttermilk biscuit	
<u>breakfast nachos</u>	<u>6</u>
· flour tortillas, eggs scrambled with onions and chorizo and topped with cheese and avocado crema	

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

themed breaks

priced per guest, minimum 15 people

more than gorp 16

- whole fresh fruit
- mini yogurt and berry parfaits topped with nuts and coconut
- pitcher of banana antioxidant brain power smoothie
- bananas, pomegranate, blueberries, greens and honey
- create your own trail mix bar with m&ms, nuts, chocolate chunks, yogurt raisins, pretzels and reese's pieces

7th inning 16

- Mini hot dogs -mustard, ketchup and relish
- Mound of nachos
fresh fried corn tortillas, cheese sauce, salsa and chili
- Ball park popcorn
- Soft pretzels
- Bite sized candy bars

savannah tea time 19

- pimento cheese finger sandwiches
- mini chicken salad
on croissant with arugula
- chicken and waffle sliders
with peachy compote
- black and white cookies and pecan tassies
- fruit kabobs
strawberry and pineapple with honey-lemon dip

cookie jar 15

- assortment of freshly baked cookies
- French macarons
- biscotti

tijuana time-out 15

- mini chicken quesadillas served with chipotle sour cream
- pork tamale bites
- fresh fried white corn tortilla chips
- guacamole, queso blanco and fire roasted salsa

end zone 19

- hot wings
jumbo fried wings with celery stick and blue cheese dip
- angus beef sliders
cheddar cheese, pickle and Sriracha ketchup
- bacon wrapped franks
on a stick with honey barbecue dip
- fresh fried potato chips
caramelized onion and herb sour cream
- assorted ice cream novelties
cones, sandwiches and bars

antioxidant spirit lifter 18

- Seattle blend espresso beans and banana chips,
smoked almonds and praline pecans
- triple treat chocolate covered cranberries
- dried apricots, figs- and pineapple
assorted energy boost bars and protein bars

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

a 'la carte break: snacks

· <u>assorted deluxe ice cream bars</u>	40 per dozen
· <u>fancy mixed nuts</u>	28 per pound
· <u>fresh fried white corn tortillas</u>	6 per guest
roasted tomato salsa and guacamole	
· <u>hummus two ways</u>	6 per guest
roasted pepper-olive; lemon and garlic; with grilled pita	
· <u>vegetable crudités</u>	4 per guest
roasted pepper resto dip	
· <u>artisanal and domestic cheese</u>	10 per guest
with dried fruit and nuts and crackers	
· <u>whole seasonal fruit</u>	4 per guest
· <u>assorted energy bars</u>	48 per dozen
· <u>bags of kettle chips</u>	24 per dozen
· <u>assorted candy bars</u>	30 per dozen
· <u>popcorn cart (available at legacy lodge only)</u>	6 per guest
freshly made with assorted flavor shakers, sea salt and melted butter	
· <u>charcuterie board with sliced cured meats</u>	15 per guest

a 'la carte break: baked goods

· <u>assorted cookies</u>	30 per dozen
· <u>iced brownies triangles</u>	30 per dozen
· <u>assorted french macarons</u>	38 per dozen
· <u>seven layer bars</u>	28 per dozen
· <u>iced apple turnovers</u>	36 per dozen
· <u>soft Bavarian pretzels</u>	38 per dozen
cheese dip and German mustard	
· <u>cupcakes</u>	38 per dozen
· <u>lemon bars</u>	30 per dozen
· <u>assorted minis- éclairs, petit fours, key lime tarts</u>	45 per dozen

a 'la carte break: beverages

· <u>monster energy drinks</u>	5 each
· <u>red bull energy drinks</u>	5 each
· <u>coffee, decaffeinated coffee and tea service</u>	42 per gallon
· <u>hot chocolate</u>	42 per gallon
with whipped cream and marshmallows	
· <u>iced tea</u>	38 per gallon
served with lemon, simple syrup and flavors	
· <u>freshly made lemonade</u>	38 per gallon
served with flavored syrups	
· <u>fruit infused water</u>	27 per gallon
choose from strawberry basil, citrus mint or cucumber lime	
· <u>bottled minute maid juices</u>	4 each
orange, apple, mixed berry	
· <u>coca-cola soft drinks or dasani water, 12 ounce</u>	4 each
· <u>bloody mary bar- 1 hour limit</u>	16 per guest
premium vodka and house-mad mix with traditional garnishes	

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

plated lunches

all entrees are accompanied by a salad and dessert, fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas.

salad please select one for your group

- classic Caesar –romaine, shaved parmesan and garlic croutons with Caesar dressing
- spinach and berries – baby spinach, fresh berries, toasted almonds; raspberry vinaigrette
- lodge greens salad – mixed field greens, cucumber, baby tomatoes, shaved carrots; choice of ranch or balsamic vinaigrette
- legacy wedge – wedges of iceberg lettuce, diced tomatoes, crispy bacon, blue cheese crumbles; blue cheese dressing

dessert please select one for your group

- double layer chocolate torte
- carrot cake
- berry topped cheesecake
- tart and tangy key lime pie
- bourbon pecan pie with whiskey caramel sauce
- chocolate amaretto torte
- turtle cheesecake
- caramel apple pie

entrée selections

chicken saltimbocca 40
pan seared breast of chicken with sage butter sauce and crispy prosciutto.
accompanied by roasted fingerling potatoes and our daily seasonal vegetable.

seared salmon with mustard cream 41
marinated Atlantic salmon with a grainy mustard and shallot cream sauce.
accompanied by wild rice and hazelnut cake and our daily seasonal vegetable.

grilled chicken breast with cider reduction 36
cider brined and grilled chicken breast with a cinnamon and cider reduction.
served with maple sweet potatoes and our daily seasonal vegetable.

fusilli pasta 23
basil and fennel cream, wild mushroom and parmesan risotto and garlicky broccoli spears

legacy chuck tender medallions 43
grilled chuck tender medallions topped with creamy legacy steak sauce.
accompanied by creamy herbed polenta and our daily seasonal vegetable.

pesto marinated breast of chicken 40
basil and fennel cream, wild mushrooms and parmesan risotto and garlicky broccoli spears.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

lunch buffets

all buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
a minimum of 25 guests are required for lunch buffets otherwise there will be a surcharge of \$175.00 per event

lakeside- choice of two entrees	45
pineisle- choice of three entrees	51

entrées:

grilled chicken breast with dijon mustard cream
orange and fennel crusted white fish with lemon cream
sliced flank steak with shallot-merlot reduction
roasted honey-sage chicken with pan gravy
roasted pork loin with roasted apples and pineapple glaze
grilled chicken with bacon and fennel

roasted teres major with roasted onion and balsamic jus
pan seared chicken with sundried tomatoes and artichokes
boneless pork chops with roasted apple compote
grilled salmon with fennel, tomato, lemon relish

salad: please select two for your buffet

spinach and berry salad with raspberry vinaigrette
mixed field greens with assorted toppings and dressings
fresh sliced seasonal fruits and berries

roasted potato salad with onions, oregano and dijon vinaigrette
roma tomato, cucumber and red onion salad with red wine vinaigrette

vegetables and sides: please select three for your buffet:

roasted cauliflower, onions, zucchini and peppers
broccoli with almond butter
white cheddar and chive mashed potato

steamed green beans with carrot batons
sautéed yellow squash with sweet onions, thyme and tomatoes
five grain pilaf

dessert: please select two for your buffet

key lime pie
chocolate mousse cake
apple caramel pie
home style double chocolate cake

Ms. Sara's pecan pie
pineapple- coconut cake

A minimum of (25) people required for the Lunch Buffet. There will be a fee of \$175 for (25) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

lunch buffets

all buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
a minimum of 25 guests are required for lunch buffets otherwise there will be a surcharge of \$175.00 per event

volterra italian

44

- classic tuscan salad - torn leaves of romaine, shaved fontina, tomato, olives and artichokes with red wine vinaigrette
- grilled vegetable antipasto salad – grilled seasonal vegetables, fresh italian cheese, salami, cannellini beans dressed with oil, vinegar, and italian herbs
- fresh fruit salad with assorted melons and berries tossed with vanilla and fresh mint
- cavatappi bolognese – spiral pasta tossed in traditional bolognese sauce and topped with shaved parmesan
- chicken cacciatore – chicken thighs braised in tomato, mushrooms, peppers and olives
- penne with pesto cream and garden vegetables
- sautéed green beans with blistered tomatoes
- garlic bread and focaccia
- tiramisu verrine
- chocolate dipped cannoli

executive deli

32

- fresh fruit salad with assorted melons and berries
- garden salad bar with an assortment of seasonal toppings and dressings
- specialty salads:
 - loaded baked potato salad
- southern macaroni and cheese salad
- marinated vegetable antipasto salad
- deli platter with sliced meats to include:
 - oven roasted breast of turkey, smoked ham, slow roasted beef, salami, pastrami
- albacore tuna salad
- tray of sliced cheeses to include:
 - cheddar, provolone, Swiss, and pepper jack
- sliced tomatoes, lettuce, shaved onions, and pickle spears
- tray of assorted bread and buns
- deli mustard, yellow mustard, mayonnaise and horseradish sauce
- array of gourmet bars and freshly baked cookies

A minimum of (25) people required for the Lunch Buffet. There will be a fee of \$175 for (25) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

Lunch buffets

all buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
a minimum of 25 guests are required for lunch buffets otherwise there will be a surcharge of \$175.00 per event

downtown street deli 38

- fresh fruit kabobs with strawberry-lime yogurt dip
- garden salad bar with an assortment of seasonal toppings and dressings
- broccoli slaw with toasted almonds and dried cherries
- macaroni salad
- trays of pre-made sandwiches – please select three for your buffet:
 - traditional Reuben – slow roasted corned beef with swiss cheese, sauerkraut and thousand island dressing on toasted marble rye
 - pressed Cuban – sliced pork, ham, swiss cheese, sliced pickles and yellow mustard on a soft Cuban roll, pressed until melted and golden brown
 - buffalo chicken wrap – crispy chicken in wing sauce on a garlic herb wrap with a blue cheese aioli, shredded iceberg lettuce, tomato jam, and blue cheese crumbles
 - BLAT- smoked bacon, roma crunch lettuce, sliced avocado and ripe tomato on multi grain bread
 - sirloin steak- marinated and grilled lean steak thinly sliced and topped with pesto aioli, provolone, arugula, baguette
 -
- new york cheesecake, strawberry shortcake stacks and iced jumbo cookies

south of the border 38

- watermelon and mint salad
fresh and juicy watermelon tossed in a mint syrup and topped with crumbled queso fresco
- chopped salad
torn romaine with black beans, roasted corn, crispy tortilla strips and chipotle ranch dressing
- shredded chicken and asado beef tacos
toppings to include: diced tomatoes, diced onions, shredded lettuce, shredded cheese, sour cream, and roasted tomato salsa
- refried black beans topped with cilantro, cotija and green onion
- nacho corn chips with spiced queso
- yellow rice
- crispy churros with cinnamon-chocolate dipping sauce

A minimum of (25) people required for the Lunch Buffet. There will be a fee of \$175 for (25) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

Lunch buffets

all buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
a minimum of 25 guests are required for lunch buffets otherwise there will be a surcharge of \$175.00 per event

dogwood

40

- creamy English pea salad with scallions, carrot and ham
- fresh tomato, farmer's cheese and pickled onion salad
- chopped iceberg salad with black eyed peas, red pepper, olives, celery and herbs
- nana's grilled meatloaf with sweet and spicy barbecue and caramelized onions
- herb roasted chicken, chili-corn relish
- snap pea, roasted cherry tomatoes, sweet corn
- leek and bacon bread pudding
- brown sugar and bourbon glazed carrots
- peach muffins, bakery rolls and butter
- lemon ice box pie and hummingbird cake

southern staples

42

- tossed garden salad – mixed greens topped with cucumbers, tomatoes, shaved carrots and served with a choice of two dressings
- loaded baked potato salad – russet potatoes, Hickory smoked bacon bits, shredded cheese, and scallions dressed in a sour cream and ranch dressing
- chopped slaw – shaved and chopped cabbage, carrots and celery seeds dressed in a tangy vinegar-mayonnaise sauce
- grilled barbecue chicken – marinated chicken breasts grilled and basted with a north carolina style bbq sauce
- pulled pork – slow roasted pork shredded and served with sweet and sassy sauce and buns on the side
- home style mac n' cheese
- stewed green beans with diced tomatoes
- jalapeno cheddar cornbread and garlic biscuits
- watermelon wedges
- banana pudding and red velvet cake

A minimum of (25) people required for the Lunch Buffet. There will be a fee of \$175 for (25) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

lunch buffets

all buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
a minimum of 25 guests are required for lunch buffets otherwise there will be a surcharge of \$175.00 per event

verve

42

- baby arugula and mixed green salad with grilled portabellas, roasted bell peppers, artichoke hearts;
- balsamic vinaigrette
- Greek orzo pasta salad with diced tomatoes, wilted spinach and feta
- honey-lime roasted salmon filet
- mediterranean grilled chicken with olive and lemon relish
- grilled broccolini with tuscan herb butter
- herb crusted tomatoes
- sweet potato and white bean puree
- fresh bakery rolls and flat breads with butter
- sliced seasonal fruits and berries
- fruit flan tart
- flourless chocolate cake

A minimum of (25) people required for the Lunch Buffet. There will be a fee of \$175 for (25) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

boxed lunches

24

served with kettle cooked potato chips, dessert and whole fruit

hoagie style: on a potato roll (gluten free roll available upon request)

- turkey and provolone – roasted turkey, lettuce, tomato, provolone cheese and a honey mustard sauce
- smoked ham sub – ham, lettuce, tomato, pickle chips and dill Havarti
- Cajun chicken sandwich – cajun spiced grilled chicken with avocado, lettuce, tomato and chipotle may
- Italian deli - shaved salami and capicola fontina cheese, red peppers, baby spinach and basil mayo

city style; on a butter croissants

- California club- turkey, avocado, sprouts, bacon, swiss cheese, and tomato jam
- pit roasted beef- sliced angus ribeye of beef with lettuce, tomato, provolone and a horseradish cream

wrap style: on a flour tortilla (gluten free available upon request)

- garden- mélange of grilled vegetables with lettuce, tomato, and an herbed yogurt in a spinach tortilla
- chicken salad- diced white meat , apples, dried cranberries, walnuts, tarragon

salads:

- grilled chicken Caesar salad – chopped romaine, sliced grilled chicken, parmesan cheese, garlic croutons and classic Caesar dressing
- cobb salad- turkey, crispy bacon, avocado, diced tomatoes, hardboiled egg and blue cheese-crumbles on romaine with balsamic vinaigrette

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

dinner buffets

all buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
a minimum of 25 guests are required for dinner buffets otherwise there will be a surcharge of \$250.00 per event

lanier buffet

69

- imported and domestic cheese display with crackers and fruit
- broccoli and toasted almond salad with grape and balsamic vinaigrette
- garden greens with select toppings and dressings
- grilled chicken with pan sauce and Provençal olive and fig relish
- sliced sirloin steaks with red wine and blue cheese sauce
- potato crusted cold water cod on braised kale with a lemon dill sauce
- rosemary-garlic roasted fingerling potatoes
- two selected market vegetable
- assorted baked dinner rolls with butter
- dessert selection from the bake shop

south islands buffet

68

- fresh seasonal fruits and berries with dipping sauce
- spinach salad with avocado, grapefruit and tarragon-honey dressing
- barbecue pasta salad – orecchiette, bell pepper, broccoli and crispy fried corn tortillas
- grilled vegetable salad - seasonal vegetables, mixed beans and sausages
- roasted and sliced beef chuck tender with black garlic demi-glace
- sesame seared salmon with Korean bulgogi sauce
- grilled chicken breast with citrus salsa
- five grain and rice blend
- honey ginger glazed carrots
- butter pan fried green beans
- assorted baked dinner rolls with butter
- dessert selection from the bake shop

A minimum of (25) people required for the Dinner Buffet. There will be a fee of \$250 for (25) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

dinner buffets

all buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
a minimum of 25 guests are required for dinner buffets otherwise there will be a surcharge of \$250.00 per event

georgia jamboree

69

- garden bowl with carrot, celery, tomato, cucumber, toasted almonds, radish and herbs. selected dressings
- trinity cole slaw with peppers and scallions
- creamy potato salad with grainy mustard remoulade
- blackened catfish with red pepper and lemon aioli
- barbecue braised beef brisket with tobacco onions
- black pepper and vinegar roasted chicken quarters
- corn and bacon casserole
- fried ranch potato wedges
- jalapeño- cheddar cornbread and rolls with butter
- chocolate chip pecan pie, banana pudding and coca cola cake

buon gusto

69

- antipasti: roasted vegetable, assorted salume and meats and Italian cheese display
- panzanella salad- toasted ciabatta, romaine, tomato, fennel, onions and basil-chianti vinaigrette
- spinach, arugula, grapefruit and olive salad with citrus olive vinaigrette
- buccatini with lemony carbonara- smoked bacon and pancetta, green peas and cream
- pan seared chicken with marsala mushrooms and fried leeks
- sundried tomato risotto
- steamed broccolini with fig-balsamic reduction
- roasted italian vegetables
- ricotta cheesecake with brandied cherries
- italian trifle with sabayon, almond cake and fresh berries

A minimum of (25) people required for the Dinner Buffet. There will be a fee of \$250 for (25) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

dinner buffets

all buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
a minimum of 25 guests are required for dinner buffets otherwise there will be a surcharge of \$250.00 per event

austin hills texas barbecue 68

- lone star cole slaw
- tex-mex three bean salad with chili, lime, cilantro and tomato
- dry- rubbed smoked tri tip- molasses and tomato barbecue sauce
- chili roasted chicken legs and breasts
- ranch style pan roasted potatoes with thyme and garlic
- cheese rice with mild green chiles, sour cream, cotija cheese
- cheddar biscuits, pecan muffins and corn muffins
- red velvet cupcakes
- warm cinnamon and raisin bread pudding

charleston dinner buffet 72

- fresh cut fruit with berries
- deep south Caprese – pickled green tomatoes, fresh mozzarella, roasted beet vinaigrette
- arugula, pear and bleu cheese salad with sherry-apple vinaigrette
- farmer’s market pasta salad with an array of fresh vegetables tossed in a parmesan vinaigrette
- tea brined pork tenderloin with Vidalia onion gravy
- crab-stuffed flounder with Cajun remoulade
- skillet seared strip steak and wilted kale –with blue cheese crumbles and roasted onion jus
- green beans with caramelized red onions and rendered pork belly
- smoked mushrooms with sherry and leeks
- oven roasted fingerling potatoes with garlic and rosemary
- fresh rolls and garlic cheddar biscuits
- traditional southern caramel layer cake
- fudge truffle-pecan tart
- buttermilk pie

A minimum of (25) people required for the Dinner Buffet. There will be a fee of \$250 for (25) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

dinner buffets

all buffets include fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas
a minimum of 25 guests are required for dinner buffets otherwise there will be a surcharge of \$250.00 per event

shoreline

73

- arugula and Bibb with Cremini mushrooms, roasted red onions, grape tomatoes, and shaved fennel
- corn, tomato and avocado salad
- chopped asparagus salad
- seasonal white fish stuffed with red pepper, spinach, Kalamata olives, and feta.
- pan seared chicken breast with lemon and white wine caper sauce
- coffee braised beef short ribs on bacon-basil polenta
- roasted zucchini with lemon, garlic and manchego cheese
- steamed broccoli and carrots
- whole wheat penne pasta with san marzano tomatoes, portabella mushrooms, and wilted spinach
- fresh bakery rolls and butter
- sliced seasonal fruits and berries
- peach clafoutis
- olive oil chocolate brownie
- chocolate crème caramel

A minimum of (25) people required for the Dinner Buffet. There will be a fee of \$250 for (25) people or less.

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

Plated dinners

all entrees are accompanied by a salad and dessert, fresh bakery rolls and butter, freshly brewed regular and decaffeinated coffee, hot and iced teas.

salad: please select one for your group

spinach- bacon vinaigrette. crispy smoked bacon, manchego and shredded apples

baby iceberg wedge- walnut-merlot vinaigrette . citrus pickled onion, dried cherries, walnuts, crumbled feta

organic greens- Vidalia onion dressing or balsamic vinaigrette. English cucumber, baby tear drop tomato, ribbon shaved carrot, spiced pecans

heirloom tomato- basil and parmesan vinaigrette. Caprese with arugula, pearlino mozzarella.

traditional Caesar salad. shaved parmesan, sliced roma tomato and herbed focaccia crouton

dessert: please select one for your group

raspberry swirl cheesecake

chocolate indulgence cake

bourbon pecan pie

strawberry shortcake stack

whiskey praline bread pudding with white chocolate caramel sauce

vanilla bean panna cotta with ginger-lemon marmalade

entrées- pastures

filet of angus beef 74

on fried green tomato crouton with pimento cheese and black pepper

demi

mashed gold potato and asparagus medley

braised lamb shank 65

rioja and raisins

wild rice and white chocolate risotto; root vegetables

grilled angus strip steak 70

blue cheese and cabernet butter and porcini mushroom glaze

mushroom gratin and creamed spinach

sliced roast rib of angus beef 65

potato-chive puree wrapped in crepe, market vegetable mélange, natural

jus

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

entrées- farmyard

prosciutto and fig stuffed pork loin 52

apricot and brandy nectar with fried leeks
five grain blend and market vegetable

chicken paillard 49

lemon, garlic and rosemary grilled chicken breast topped with gruyere
cheese and served with smoked tomato sauce. creamy herb risotto and
market vegetables.

entrées oceans and lakes

pan seared salmon 58

roasted organic salmon, roasted beets, Himalayan red rice, chive oil and

grilled tuna 65

basil beurre blanc; shiitake mushroom and leek ragout.
baby bok choy and wasabi-nori seasoned potato puree

honey bourbon pork tenderloin 48

orange-bourbon mashed sweet potato soufflé, pan fried green bean

grilled all natural breast of chicken 49

grain mustard- roasted citrus vinaigrette
sweet potato mash and Vidalia green bean medley

etouffee shrimp and grits 56

white shrimp, Tasso in a rich creole style sauce with creamy garlic-cheese
grits.

grilled baja grouper 60

tequila, roasted garlic and lime cream sauce. Roasted pepper, corn and
black bean salsa
pressure roasted potatoes and sautéed greens

pan seared mahi mahi 60

with tomato shallot relish, wilted baby spinach and crushed potatoes

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

entrées fields and forests

gnocchi 38
potato pasta dumplings with vodka cream sauce, gorgonzola dolce
fried basil, chick peas and walnuts

mushroom tortellini 38
porcini mushroom stuffed pasta with caramelized onions, vegetable
ribbons and roasted yellow pepper coulis. shaved parmesan reggianito.

grilled vegetable in pastry 40
marinated zucchini, onion, fennel, tomato and mushrooms with mashed
red beans in puff pastry
romesco sauce

butternut squash ravioli 39
sage cream sauce and toasted walnuts, asparagus tips and oven dried
tomatoes

roasted portabella mushroom torte 41
fresh mozzarella and haricot verts, sundried tomato pesto

vegetable tart in puff pastry 42
carrots, mushrooms, parsnip, rutabaga, goat cheese, fennel cream, crispy
bulgur

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

A'la carte receptions: priced per 50. minimum order 25 pieces each item

Cold hors d'oeuvres

· artichoke hummus atop English cucumber with smoked paprika and sea salt	110
· smoked salmon lollipops	130
· ciligene mozzarella and peppadew pepper with marinated artichoke skewer	110
· peach and basil bruschetta on herbed crostini with brie	110
· herbed goat cheese on edible spoon with crispy prosciutto	120
· ahi tuna tartare with wasabi, tomato and capers on a spoon	150
· filet mignon crostini ;tarragon and mustard cheese and pickled onion	160
· grilled shrimp ceviche; English cucumber, tomato and aji amarillo vinaigrette	160
· seared striploin wrapped asparagus with legacy steak sauce	120
· serrano ham on manchego toast with hazelnut and strawberry jam	120
· roasted golden beets and boursin with micro greens	100
· jumbo poached shrimp with traditional cocktail sauce and remoulade	160
· baked pimento cheese in crispy shell	110
·	

Hot hors d'oeuvres

· rosemary potato pancake with cheese, smoked mushrooms and tomato jam	110
· mini grilled gruyere and mushroom sandwich	110
· mini grilled cheddar and tomato jam sandwich	110
· vegetarian samosa with potato, pea, carrot and yellow curry	100
· crab and white cheddar mini quiches	150
· roasted butternut squash and mushroom bacon mini quiche	110
· mini crab cake with curry aioli	175
· lamb lollichops glazed with apricot, soy and mint	220
· seared pork belly satay with southern bbq sauce	160
· mojo beef skewers, orange-habanero mojo	110

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

Hot hors d'oeuvres, continued

· edamame potsticker with soy dipping sauce	130
· blue cheese stuffed meatball wrapped in bacon	130
· maple glazed bacon wrapped dates stuffed with almonds	110
· tempura shrimp with soy-lime dip	175
· pork and Italian sausage meatballs with garden marinara	120
· garlic and gorgonzola flatbread with grilled mushrooms and pesto	110
· heirloom tomato flatbread with basil and burrata	110
· gruyere flatbread, fingerlings, caramelized onions, mozzarella	110
· bbq brisket sliders on Hawaiian bread with bread and butter pickle	130
· buffalo chicken spring rolls- blue cheese dip	120
· vegetable spring rolls – spicy peanut-lime dip	100
· mini pepperoni and cheese calzone	120
· bacon wrapped scallops with sweet heat glaze	160
· Greek lamb burger slider with mint and cucumber salsa	130
· spinach and feta spanakopita	100
· chicken and cheese quesadilla trumpet with roasted salsa	110
· peking duck spring roll with hoisin and sesame dip	150
· chicken hibachi skewer with julienne vegetables and yum-yum sauce	120

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

Displays – priced per guest. minimum 25 people

charcuterie cured artisanal meats 15

- soprasetta, mortadella, assorted salume, iberico ham, and locally made sausages
grainy mustard, tomato jam, fig and apple compote and mini baguette slices

artisanal farmhouse cheese board 13

- artisanal American made cheeses from regionally located farms and dairies to include cow, sheep and goat varieties accompanied by roasted nuts and dried fruits, organic honeycomb, flat bread crackers and wafers.

fire roasted and grilled vegetable boards 8

- summer squashes, asparagus, peppers, mushrooms, sweet onions and cured olives served with white bean and roasted garlic hummus and grilled tomato-olive oil dip. assorted crostini

seasonal vegetable crudités 6

- display of the season's freshest garden vegetables presented artistically with two dips: roasted pepper with olive and red wine-blue cheese

middle eastern mezze 10

- tabbouleh salad, baba ghanoush, dolmas, traditional chick pea hummus and muhamarra served with brined and cured olives, grilled z'hatar spiced pita and red endive leaves

baked brie in brik 8

- large double cream brie layered with pecans and berry compote baked in flaky pastry and served with sliced baguettes.

smoked salmon duo 15

- cold smoked Atlantic salmon and Alderwood hot smoked salmon served with dill crème fraiche, blackberry mustard dip, capers, pickled red onions, dark rye bread and lemon

steamed and wok fried dim sum 13

- pot stickers, dumplings, steamed buns and spring rolls served in bamboo steamers and wok with traditional dipping sauce

sliced and diced fruit display with amaretto sour cream dip 10

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

action stations based on maximum two-hour service for minimum of 30 guests. requires a uniformed chef's fee of \$175 per 75 guests

slider station- select two for your event 19

- angus beef burger with fried onions , bacon and smoked cheddar cheese
- southern fried chicken tender with honey mustard and slaw on waffle
- salmon with curried onions and arugula on pita
- pulled pork with sweet and sassy bbq, bread and butter pickle on Hawaiian roll
- smoked beef brisket, Asian slaw and hoisin on garlic bun
- portabella- sundried tomato pesto, caramelized shallots, baby kale and whole wheat yeast roll

pasta station- select two for your event 19

- arrabiatta- rotini with grilled chicken, broccolini, shaved garlic and spicy tomato sauce
- carbonara- short linguine with English peas, pancetta, smoked bacon, cream sauce and parmesan
- rigatoni all siciliana- fresh tomato, eggplant, marinara and garlic with smoked mozzarella
- delfina- penne with asiago cream, fennel, mushrooms and italian sausage
- orecchiette alla vodka e gamba- pink vodka cream sauce, marinated and grilled shrimp, spinach and tomato fillets
- rigatoni Bolognese
- beef, pork and veal ragu with red wine and tomatoes
 accompaniments: roasted garlic, basil pesto, red chili flakes and garlic breadsticks

sizzling shrimp station- select two for your event 21

- garlic shrimp scampi. roma tomato, sweet onion and garden herbs on angel hair;
- southwestern shrimp with chorizo and peppers on Chihuahua cheese grits
- creole barbecue. butter and spices with lemon and French bread

taste of asia station- select two stir fry preparations for your event 21

- vegetable io mein with bok choy, carrots, pepper, mushrooms, long beans
- Thai beef with basil with onions, chilies and oyster sauce on jasmine rice
- sweet and sour tangerine chicken with marinated breast meat with tangerine rind and broccoli and peppers on jasmine rice
- japanese udon noodles and shrimp with enoki and shiitake mushrooms, scallions and bok choy
 accompaniments: soy sauce, garlic-chili sauce, hoisin sauce, sriracha and wonton crisps

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

street tacos- select two for your event 19

- achiote seasoned chicken and roasted pineapple
 - chipotle marinated steak and onions
 - red chili pork and cilantro
 - grilled lime and mahi-mahi
- accompaniments: salsa verde, roasted tomato salsa, pico di gallo, cholula sauce, cotija cheese, shredded cabbage, sliced fresh jalapeños and guacamole

mac station- select two for your event 18

- **chili mac**- beef tenderloin tidbits sautéed with chilies and spices tossed with Monterey jack and cheddar sauce and topped with Cotija cheese, drunken beans and green onions
- **smoky mac**
smoked gouda, asiago, smoked cheddar and smoked chicken breast tossed with grilled peppers and onions
- **mushroom mac**
sautéed forest mushrooms, grilled chicken, asiago cheese, fresh thyme, fried onions and truffle oil
- **shrimp n mac**
shrimp Etouffee tops white cheddar mac and cheese with micro greens

big mash bar 14

whipped gold potatoes and sweet yams accompanied by mushroom gravy, caramelized onion, honey butter, whipped butter, grilled chipotle chicken, sour cream, smoked bacon, cheddar cheese, asiago cheese, sour cream, maytag blue cheese, cinnamon sugar, scallions, black bean chili, steamed broccoli and toasted pecans

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands
Catering Menu 2022

carving stations

require a uniformed chef's fee of \$175 per 100 guests

<u>herb roasted breast of turkey – serves 30 people</u>	<u>225</u>
pan gravy and Mediterranean apricot glaze and brioche rolls	
<u>locally raised prime rib of beef - serves 30 people</u>	<u>395</u>
natural jus, tarragon horseradish cream and garlic rolls	
<u>bacon and apple wrapped pork loin- serves 40 people</u>	<u>275</u>
calvados brandy cream and apple horseradish slaw; brioche rolls	
<u>porcini crusted tenderloin of beef- serves 20 people</u>	<u>395</u>
red wine demi and mustard-brandy sauce and horseradish cream; garlic rolls	
<u>pomegranate- molasses glazed ham- serves 40 people</u>	<u>250</u>
maple and mustard sauce; Hawaiian rolls	
<u>rosemary-pepper crusted rack of domestic lamb serves 20 people</u>	<u>395</u>
minted jus and roasted shallot aioli ; garlic rolls	

All food and beverage pricing is subject to 24% service charge and 7% sales tax.

Lanier Islands

Catering Menu 2022

family reunions

welcome reception meet and greet 39

imported and domestic cheese tray with dried fruit and crackers
fresh sliced fruit tray with berries and brown sugar-yogurt dip
snack bin with an assortment of dry snacks and sweets

choice of four:

mini pepperoni and cheese calzone
buffalo chicken spring rolls with blue cheese dip
ginger and lemon glazed chicken skewers
pork and Italian sausage meatballs with garden marinara
spinach and feta spanakopita
maple glazed bacon wrapped dates stuffed with almonds
bbq brisket sliders on brioche with bread and butter pickle
fried chicken tenders with honey mustard sauce
mini cheese quesadilla with salsa

iced tea, sodas and juices

boxed lunch 21

hoagie or ciabatta filled with your choice of: grilled chicken, slow roasted beef, grilled vegetables, turkey or glazed ham served with whole fruit, chips, cookie

banquet buffet 48

mixed greens with assorted toppings and dressings

entrees (choice of two)
buttermilk fried chicken
grilled flank steak with legacy steak sauce
roastisserie chicken with pan gravy
seared tilapia with citrus relish
roasted loin of pork with honey mustard barbecue sauce

sides (choice of two)
three cheese mac and cheese
home-style mashed potatoes
five grain blend rice pilaf
collard greens with smoked turkey
garlic green beans

dessert (choose one)
fruit cobbler, pecan pie, chocolate layer cake or cookies and brownies

All food and beverage pricing is subject to 24% service charge and 7% sales tax.