



# Catering Menu 2023

*Lanier Islands*

## Breakfast Buffets

Includes coffee, selected herbal teas and fruit juice

A minimum of 20 guests are required for breakfast buffets otherwise there will be a surcharge

### Sweet Gum Buffet

- assorted Danish, muffins, and breakfast breads
- fresh cut fruit with brown sugar yogurt dip
- scrambled eggs with salsa and shredded cheese
- hickory smoked bacon
- chicken sausage
- skillet potatoes with peppers and onions
- grits with butter and cheese
- biscuits and southern-style sausage gravy

### Lodge Breakfast Buffet

- toasting breads with sweet butter and preserves
- assorted 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
- chicken sausage
- chef's potatoes
- biscuits and southern-style sausage gravy
- grits with butter and cheese
- oatmeal served with brown sugar, raisins, and nuts

### Big Beach Buffet

- assorted Danish, muffins, and breakfast breads
- fresh cut fruit
- fresh scrambled eggs with salsa and cheese
- cinnamon roll French toast with warm maple syrup
- hickory smoked bacon
- chicken sausage
- chef's potatoes
- biscuits and southern-style sausage gravy

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## Brunches

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### Lakeshore Brunch

- 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 chicken sausage
- herb crusted flank steak with black garlic demi
- 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 butter mousse cake
- seven layer bars

### Wisteria Brunch

- 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

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## Continental Breakfasts

Includes coffee, selected herbal teas and fruit juice

### Executive Continental

- cut fresh fruit with berries
- individual yogurts
- breakfast cereals and granola with milk
- assorted Danish, muffins, and breakfast breads
- bagels with cream cheese, preserves and sweet butter
- sweeteners, creamer and soy milk



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## Breakfast Enhancements May be added to any breakfast buffet, coffee break or continental breakfast.

### **Turkey Bacon**

thick sliced and made with thigh meat

### **Country Pork Sausage Patties**

whole muscle patties seasoned with sage and thyme

### **Whole Fresh Fruit Basket**

seasonally chosen for best quality

### **Individual Fruit Yogurts**

assorted fruit and vanilla individual cup

### **Smoothie Shooters**

blueberry, strawberry and lemon yogurt smoothies in mini glasses

### **Smoked Salmon**

sliced Scottish smoked salmon with capers, onions and cream cheese.  
sliced bagels

### **Banana Bread French Toast**

dipped in vanilla bean batter, grilled with spiced rum syrup

### **Multigrain Pancakes with Pecans**

apple compote and warm maple syrup

### **Blueberry Ricotta Pancakes**

warm maple syrup

### **Monte Cristo**

ham and gruyere cheese between brioche. battered and grilled and served with raspberry preserves

### **Denver Egg Scramble**

with peppers, onions, jack cheese and ham rolled in a wheat tortilla

### **Monterey Egg Scramble Tortilla**

with jalapeños, chorizo, Chihuahua cheese and green onions rolled in a flour tortilla

### **Sausage Biscuits**

savory pork sausage patty sandwiched in a buttermilk biscuit





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## Themed Breaks Minimum 15 people

### More Than GORP

- 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

- 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

- 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

- assortment of freshly baked cookies
- French macarons
- biscotti

### End Zone

- 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

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## A 'la Carte Breaks

### Snacks

**Assorted Deluxe Ice Cream Bars**

**Fancy Mixed Nuts**

**Fresh Fried White Corn Tortillas**

roasted tomato salsa and guacamole

**Vegetable Crudités**

roasted pepper pesto dip

**Artisanal and Domestic Cheese**

with dried fruit and nuts and crackers

**Whole Seasonal Fruit**

**Assorted Energy Bars**

**Bags of Kettle Chips**

**Assorted Candy Bars**

**Popcorn Cart** (available at legacy lodge only)

freshly made with assorted flavor shakers, sea salt and melted butter

**Charcuterie Board with Sliced Cured Meats**

### Baked Goods

**Assorted cookies**

**Iced brownie triangles**

**Assorted french macarons**

**Seven layer bars**

**Iced apple turnovers**

**Soft Bavarian pretzels**

cheese dip and German mustard

**Cupcakes**

**Lemon bars**

**Assorted Minis**

éclairs, petit fours, key lime tarts

### Beverages

**Monster Energy Drinks**

**Red Bull Energy Drinks**

**Coffee, Decaffeinated Coffee and Tea Service**

**Hot Chocolate**

with whipped cream and marshmallows

**Iced Tea**

served with lemon, simple syrup and flavors

**Freshly Made Lemonade**

served with flavored syrups

**Fruit Infused Water**

choose from strawberry basil, citrus mint or cucumber lime

**Bottled Minute Maid Juices**

orange, apple, mixed berry

**Coca-Cola Soft Drinks or Dasani Water, 12 ounce**

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## Plated Lunches

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

## Salad Selections 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

## Entrée Selections

### Chicken Saltimbocca

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

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

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

## Dessert Selections 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

### Fusilli Pasta

with roasted red pepper, haricot vert, baby arugula, roasted garlic, cremini mushrooms, feta and extra virgin olive oil

### Legacy Club Steak

grilled marinated club steak topped with creamy legacy steak sauce. accompanied by creamy herbed polenta and our daily seasonal vegetable.

### Pesto Marinated Breast of Chicken

basil and fennel cream, wild mushrooms and parmesan risotto and garlicky broccoli spears.

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## 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

### Lakeside with choice of 2 entrées

### Pineisle with choice of 3 entrées

#### Entrées Please select two or three for your buffet

- grilled chicken breast with dijon mustard cream
- orange and fennel crusted cold water cod with lemon cream
- sliced flank steak with shallot-merlot reduction
- roasted honey-sage chicken with pan gravy
- roasted pork loin with grilled pineapple and coconut glaze
- grilled chicken with bacon and fennel hash
- roasted beef teres with onion and balsamic jus
- pan seared chicken with sundried tomatoes and artichoke demi
- grilled boneless pork chops with roasted apple compote
- grilled salmon with fennel, tomato, lemon relish and white wine jus

#### 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
- sweet potato gratin with blue cheese cream
- steamed green beans with carrot batons
- grilled Italian vegetable medley
- sautéed yellow squash with sweet onions, thyme and tomatoes
- five grain pilaf

#### Salad Please select two for your buffet

- spinach and berry salad with raspberry vinaigrette
- mixed field greens with assorted toppings and dressings
- southwest chopped salad with creamy cilantro dressing
- micro wedge platter with cabernet blue cheese dressing
- 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
- pesto pasta salad with artichokes, olives, sundried tomatoes and feta

#### Dessert Please select two for your buffet

- key lime pie
- chocolate mousse cake
- caramel apple pie
- home style double chocolate cake
- Ms. Sara's pecan pie
- peach pudding with praline crumble and caramelized peaches
- forrest berry torte

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### Volterra Italian

- 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 – braised chicken 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

- fresh fruit salad with assorted melons and berries
- garden salad bar with an assortment of seasonal toppings and dressings
- specialty salads:
  - southern potato salad with egg and mustard
  - caprese pasta salad with tomatoes, mozzarella and fresh basil
  - marinated vegetable antipasto salad
- deli platter with sliced meats to include:
  - oven roasted breast of turkey, smoked ham, slow roasted beef, salami, pastrami, capicola
- chicken salad with apples and pecans
- 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





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### Downtown Street Deli

- fresh fruit kabobs with strawberry-lime yogurt dip
- garden salad bar with an assortment of seasonal toppings and dressings
- Asian broccoli salad with sesame-ginger dressing
- 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 with boom sauce
  - sirloin steak- marinated and grilled lean steak thinly sliced and topped with pesto aioli, provolone, arugula, baguette
- New York cheesecake, strawberry shortcake stacks and jumbo cookies

### South of the Border

- 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
- buenos with mixed berry sauce



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### Southern Staples

- 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
- garlic biscuits and parkerhouse rolls
- watermelon wedges
- banana pudding and red velvet cake

### Verve

- 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
- grilled squash with red onions and pecans
- honey-maple roasted sweet potatoes
- fresh bakery rolls and flat breads with butter
- sliced seasonal fruits and berries
- lemon mousse tarts with mixed berry compote
- flourless chocolate cake

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## Boxed Lunches

Choice of 2 lunches & vegetarian lunch (max 3 selections). 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 mayo
- Italian deli – shaved salami and capicola fontina cheese, red peppers, baby spinach and basil mayo

**City Style** on a butter croissant (gluten free available upon request)

- 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

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## Dinner Buffets

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### Lanier Buffet

- 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
- pan seared mahi mahi on braised kale with a lemon dill sauce
- rosemary-garlic roasted fingerling potatoes
- two selected market vegetable
  - sugar snap pea medley
  - roasted broccoli spears
- assorted baked dinner rolls with butter
- dessert selection from the bake shop

### South Islands Buffet

- 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 grilled pineapple chutney
- long grain rice pilaf with edamame
- honey ginger glazed carrots
- butter pan fried green beans
- Hawaiian rolls with butter
- dessert selection from the bake shop

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### Georgia Jamboree

- 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
- barbecue peel and eat shrimp in a rich buttery broth
- barbecue braised beef brisket with tobacco onions
- black pepper and vinegar roasted chicken quarters
- corn and bacon casserole
- fried ranch potato wedges
- rolls with butter
- chocolate chip pecan pie, peach cobbler and coca cola cake

### Buon Gusto

- 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
- linguini 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
- lemon cheesecake with brandied cherries
- italian trifle with sabayon, almond cake and fresh berries



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### Austin Hills Texas Barbecue

- 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, parkerhouse rolls
- red velvet cupcakes
- warm cinnamon and raisin bread pudding

### Charleston Dinner Buffet

- 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 crusted 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

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### Shoreline

- 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



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## Plated Dinners

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

## Salad Selections 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, heirloom 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 Selections 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

blackberry-lemon compote

## Plated Dinner Entrée Selections

### Entrée Pastures

#### Filet of Angus Beef

on fried green tomato crouton with pimento cheese and black pepper demi, mashed gold potato and asparagus medley

#### Grilled Angus Strip Steak

blue cheese and cabernet butter and porcini mushroom glaze mushroom gratin and creamed spinach

#### Rosemary Lamb Rack

wild rice and white chocolate risotto; root vegetables

#### Sliced Roast Rib of Angus Beef

potato-chive puree, market vegetable mélange, natural jus

### Entrée Farmyard

#### Prosciutto and Fig Stuffed Pork Loin

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

#### Gruyere and Rosemary Chicken

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

#### Honey Bourbon Pork Tenderloin

bourbon roasted sweet potatoes, pan fried green beans

#### Grilled All Natural Breast of Chicken

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

## Plated Dinner Entrée Selections Continued

### Entrée Oceans and Lakes

#### **Pan Seared Salmon**

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

#### **Grilled Tuna**

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

#### **Etouffee Shrimp and Grits**

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

#### **Grilled Baja Grouper**

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

#### **Pan Seared Mahi Mahi**

with tomato shallot relish, wilted baby spinach and crushed potatoes

### Entrée Fields and Forests

#### **Gnocchi**

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

#### **Mushroom Tortellini**

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

#### **Grilled Vegetable in Pastry**

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

#### **Butternut Squash Ravioli**

sage cream sauce and toasted walnuts, asparagus tips and oven dried tomatoes

#### **Roasted Portabella Mushroom Torte**

fresh mozzarella and haricot verts, sundried tomato pesto

#### **Vegetable Tart in Puff Pastry**

carrots, mushrooms, parsnip, rutabaga, goat cheese, fennel cream, crispy bulgur



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## A 'la Carte Receptions

Priced per 50

### Cold hors d'oeuvres

#### **Artichoke Hummus**

atop English cucumber with smoked paprika and sea salt

#### **Smoked Salmon Cone**

with dill cream cheese

#### **Ciligene Mozzarella and Peppadew Pepper**

with marinated artichoke skewer

#### **Peach and Basil Bruschetta**

on herbed crostini with brie

#### **Herbed Goat Cheese**

on edible spoon with crispy prosciutto

#### **Ahi Tuna Tartare**

with wasabi, tomato and capers on a spoon

#### **Filet Mignon Crostini**

tarragon and mustard cheese and pickled onion

#### **Grilled Shrimp Ceviche**

English cucumber, tomato and aji amarillo vinaigrette

#### **Seared Striploin Wrapped Asparagus**

with legacy steak sauce

#### **Serrano Ham on Manchego Toast**

with hazelnut and strawberry jam

#### **Roasted Golden Beets**

and boursin with micro greens

#### **Jumbo Poached Shrimp**

with traditional cocktail sauce and remoulade

#### **Baked Pimento Cheese**

in crispy shell

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## A 'la Carte Receptions

Priced per 50

### Hot hors d'oeuvres

#### **Rosemary Potato Pancake**

with cheese, smoked mushrooms and tomato jam

#### **Mini Grilled Gruyere and Mushroom Sandwich**

#### **Mini Grilled Cheddar and Tomato Jam Sandwich**

#### **Vegetarian Samosa**

with potato, pea, carrot and yellow curry

#### **Crab and White Cheddar Mini Quiches**

#### **Roasted Butternut Squash and Mushroom Bacon Mini Quiche**

#### **Mini Crab Cake**

with curry aioli

#### **Lamb Lolichops**

glazed with apricot, soy and mint

#### **Seared Pork Belly Satay**

with southern bbq sauce

#### **Mojo Beef Skewers**

orange-habanero mojo

#### **Edamame Potsticker**

with soy dipping sauce

#### **Blue Cheese Stuffed Meatball**

wrapped in bacon

#### **Maple Glazed Bacon Wrapped Dates**

stuffed with almonds

#### **Tempura Shrimp**

with soy-lime dip

#### **Pork and Italian Sausage Meatballs**

with garden marinara

#### **Garlic and Gorgonzola Flatbread**

with grilled mushrooms and pesto

#### **Heirloom Tomato Flatbread**

with basil and burrata

#### **Gruyere Flatbread**

fingerlings, caramelized onions, mozzarella

#### **BBQ Brisket Sliders**

on Hawaiian bread with bread and butter pickle

#### **Buffalo Chicken Spring Rolls**

blue cheese dip

#### **Vegetable Spring Rolls**

spicy peanut-lime dip

#### **Mini Pepperoni and Cheese Calzone**

#### **Bacon Wrapped Scallops**

with sweet heat glaze

#### **Greek Lamb Burger Slider**

with mint and cucumber salsa

#### **Spinach and Feta Spanakopita**

#### **Chicken and Cheese Quesadilla Trumpet**

with roasted salsa

#### **Peking Duck Spring Roll**

with hoisin and sesame dip

#### **Honey Sriracha Chicken Meatball**

with yum yum sauce

# Catering Menu 2023

*Lanier Islands*

## Displays

Priced per guest. Minimum of 25 guests.

### Charcuterie Cured Artisanal Meats

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

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

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

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

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

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

### Steamed and Wok Fried Dim Sum

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



# Catering Menu 2023

*Lanier Islands*

## Action Stations

Based on maximum two-hour service for minimum of 30 guests. Requires a uniformed chef's fee.

### Slider Station select two for your event

- 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

- 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

### Taste of Asia Station select two for your event

- vegetable lo 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

### Sizzling Shrimp Station select two for your event

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

### Street Tacos select two for your event

- 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

- 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

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



# Catering Menu 2023

*Lanier Islands*

## Carving Stations

Requires a uniformed chef's fee

**Herb Roasted Breast of Turkey** serves 30 people  
pan gravy and Mediterranean apricot glaze and brioche rolls

**Locally Raised Prime Rib of Beef** serves 30 people  
natural jus, tarragon horseradish cream and garlic rolls

**Bacon and Apple Wrapped Pork Loin** serves 40 people  
calvados brandy cream and apple horseradish slaw; brioche rolls

**Porcini Crusted Tenderloin of Beef** serves 20 people  
red wine demi and mustard-brandied sauce and horseradish cream; garlic rolls

**Pomegranate-Molasses Glazed Ham** serves 40 people  
maple and mustard sauce; Hawaiian rolls

**Rosemary-Pepper Crusted Rack of Domestic Lamb** serves 20 people  
minted jus and roasted shallot aioli; garlic rolls

# Catering Menu 2023

*Lanier Islands*

## Family Reunions

### Welcome Reception Meet and Greet

- 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

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

bottled water, soda

### Banquet Buffet

mixed greens with assorted toppings and dressings

entrees (choice of two)

- buttermilk fried chicken
- grilled flank steak with legacy steak sauce
- rotisserie 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
- cookies and brownies

iced tea, sodas and juices