**BREAKFAST MENU**

**Breakfast Sandwiches - $10.99 (*Served with Fresh Fruit or Breakfast Potatoes*)**

* Black Bean, Spinach, Sweet Potato Burrito
* Southwest Burrito with Egg, Cheese, Peppers, Onions, and Fresh Salsa
* Plant Base Chicken or Sausage Wrap
* Applewood Bacon, Egg, and Cheese Wrap
* Pork Sausage, Egg, and Cheese Biscuit
* Southern Fried Chicken Honey Butter Biscuit
* Florentine (Eggs, Spinach and Cheese) Wrap ***(substitute any bread item for croissant) Additional - $1.25***

**Continental (Ala Carte)**

* Fresh Morning Fruit Display - $4.99
* Fresh Mixed Berries Parfaits - $6.99
* Fresh Baked Petit Muffins and Danish - $5.99

**Hot Breakfast Buffets**

* Capitol Breakfast – $21.99 per person
* Soft Scrambled Eggs
* Breakfast meats (Applewood Smoked Bacon, Pork Sausage, Country Ham)
* Fried potatoes with peppers and onions
* Buttermilk biscuit with sausage gravy
* Cheese grits
* Seasonal fruits and berries
* Orange and cranberry juices
* Fresh brewed regular, decaffeinated coffees and hot teas
* Breakfast on the Hill – $26.99 per person
* Soft Scrambled Eggs
* Breakfast meats (Applewood Bacon, Pork Sausage, Country Ham)
* Fried potatoes with peppers and onions
* Buttermilk biscuit with sausage gravy
* Cheese grits
* Cinnamon French toast with maple syrup
* Yogurt with granola and seasonal fruit
* Danish, muffins, and bagels with cream cheese
* Orange and cranberry juices
* Fresh brewed regular, decaffeinated coffees and hot teas
* Breakfast Omelet Station – $28.99 per person
* Cage free eggs
* Egg whites
* Diced ham
* Applewood Smoked Bacon
* Pork sausage
* Shrimp
* Swiss cheese
* Feta cheese
* Spinach
* Tomato
* Sauteed mushrooms
* Broccoli
* Onions

**Hot Breakfast (Ala Carte)**

* Hot Cereal (Grits or Oatmeal) - $2.99
* Cinnamon French Toast - $3.99
* Buttermilk Pancakes - $3.99
* Homestyle Biscuit & Sausage Gravy - $3.99

**Hot Buffet Lunch - $28.95 (*All buffets are served with one entrée, House Salad, Vegetable, Starch, Fresh Rolls & chef choice of dessert and ice tea***

* Pan Seared Rosemary Chicken
* Crab Stuffed Blackened Tilapia
* Honey Garlic Chicken Breast
* Chicken Piccata
* Pesto Chicken Bruschetta
* Teriyaki Chicken
* Mojo Pork loin with Pineapple Salsa
* Honey Hoisin Pork loin
* Marinade Flank Steak with Chimichurri Sauce
* Balsamic Marinated Chicken (Bone-In)
* Ultimate Herb Garden Chicken (Bone-In)
* Florentine Chicken Breast
* Traditional Meat or Vegetable Lasagna
* Parmesan Crusted Cod with Lemon Butter
* Southern Fried Chicken (Bone-In or Boneless)
* Rotisserie Chicken (Lemon Pepper, BBQ or Traditional Spice)

**Vegetarian Options**

* Curried Vegetables over Basmati Rice
* Eggplant Parmesan with Roasted Tomatoes and Whole Wheat Penne Pasta
* Tri-Colored Quinoa with Corn, Tomatoes and Chili Rubbed Tofu
* Wild Mushroom Ragu with Wheat Pasta
* Vegetable LoMein

**Roots, Greens, and Grains**

* Roasted Root Vegetables, Mixed Baby Greens with your choice of Whole Grains (Quinoa, Farro, Kamut, Barley, Bulgur, and Wheat Berry)

**Entrée Sides**

* Garden Rice Pilaf
* Buttered Steam Rice
* Garden Vegetable Medley
* Scalloped Potatoes
* Creamy Mashed Potatoes
* Oven Roasted Potatoes
* Baked Potatoes
* Squash Medley
* Broccoli & Carrot Combo
* Roasted Asparagus
* Fried Rice
* Red Beans & Rice
* Mustard Potato Salad
* Corn O’Brien
* Four Cheese Baked Macaroni
* Seasoned Collard Greens
* Sweet Potato Soufflé
* Seasoned Green Beans
* Stone Ground Cheese Grits
* Greek Pasta Salad
* Mixed Green Pasta Salad
* Vegetable Quinoa
* Barely and Brown Rice Pilaf
* Cauliflower Rice

**Bakery Breads - $.75 each**

* Cornbread Muffins
* Dinner Yeast Rolls
* Garlic Toast
* Honey Butter Biscuits- $.90 each
* Jalapeno Cheddar Cornbread - $1.25 each

**Theme Buffet - $21.99**

* Fajita Bar
* Italian Pasta Station
* Loaded Baked Potato Bar
* Hog Mountain BBQ

**Artisan Deli Sandwiches - $13.99 (*Served with Chips & Cookies*)**

* Deli Thin Roasted Turkey, Black Forest Ham, Roast Beef and Pastrami on our Fresh Baked Artisan Breads

**Executive Premium Deli - $15.99 (*Served with Baker’s Chips & Cookies*)**

* Beef Pastrami with Slaw
* Italian Four Meat Deli
* Eggplant, Tomato and Mozzarella
* Black Forest Ham and Brie
* Ham, Turkey Club on Wrap
* Cranberry Chicken Salad Wrap
* Cordon Bleu Chicken Sandwich
* Herb Tuna Salad on Croissant
* Curried Chicken salad wrap

**Plated Entrees**

* Grilled angus beef filet mignon, red mashed potatoes, and creamy Dijon mustard sauce - $42.99
* Braised short rib, stone ground cheddar grits, rainbow Swiss chard, cabernet sauvignon sauce - $35.99
* Porterhouse ribeye steak, gorgonzola crumbles, fingerling potatoes, grilled asparagus, natural thyme au jus - $38.99
* Mint garlic lamb chops, mustard thyme sauce, creamy mashed potatoes, rainbow cauliflower - $42.99
* Boneless southern fried chicken, baked four cheese macaroni, sauteed green beans - $21.99
* Spinach, artichoke, and feta stuffed chicken breast, wild rice pilaf - $21.99
* Pan seared honey soy gastrique chicken, jasmine rice, broccoli rabe - $21.99
* Chicken scallopine, angel hair pasta, haricot verts, white wine lemon caper sauce - $18.99
* Grilled seabass, black bean and corn relish, cilantro lime rice - $45.99
* Lemon pepper butter salmon, parmesan risotto, broccolini - $32.99
* Tuscan salmon, quinoa, wilted spinach - $28.99
* Grilled salmon, green rice, squash medley - $28.99
* Mushroom ravioli, grilled vegetables, sundried tomato cream sauce - $18.99
* Cavatappi pasta, roasted tomato, button mushroom, asparagus tips, baby peas, basil cream - $17.99

**Reception Menu**

**Hors d’oeuvres**

* Curried Chicken Salad in a Wonton Cup - $2.99 per person
* Bacon Wrapped Asparagus - $3.99 per person
* Sundried Tomatoes, Mushroom and Goat Cheese Bruschetta - $3.25 per person
* Mini Beef Wellington - $3.99 per person
* Vegetable Samosa - $2.99 per person
* Bayou Crab Cakes with Chipotle Aioli - $6.99 per person
* Handmade Spring Rolls - $2.99 per person
* Grilled Vegetable Spinach and Brie Phyllo Cups - $2.99 per person
* Brie and Strawberry Canapé - $2.99 per person
* Fried Cheese Ravioli with Marinara - $2.99 per person
* Shrimp Cocktail - $4.99 per person
* Fried Bang Bang Shrimp - $4.99 per person
* Olive Tapenade with Toast Rounds - $2.99 per person
* Loaded Hummus Dip with Pita Chips - $2.99 per person
* Seafood Salad Remoulade in a Lettuce Cup - $4.99 per person
* Sausage Stuffed Mushroom with Chimichurri Sauce - $2.99 per person
* Roasted Chicken Salad in a Cucumber Boat - $2.99 per person
* Spinach & Cheese Mushroom Caps - $2.99 per person
* Crab Bite Pinwheels - $4.99 per person
* Asiago wrapped asparagus - $2.99 per person
* Pecan chicken and waffle bites - $3.99 per person

**Display Platters (Minimum of 25 people)**

* **Fresh Cut Crudité** an array of fresh cut Raw Vegetables paltered and served with Garden Ranch or Blue Cheese Dipping Sauce ($4.99 per person)
* **Imported and Domestic Cheese Display** a variety of Foreign and Domestic Cheese served with Assorted Crackers and Fruit Garnish ($7.99 per person)
* **Charcuterie Antipasto Platter Display** Includes Marinated Vegetables, Roasted Peppers, Olives, and Thinly Sliced Cured Meats ($8.99 per person)
* **Grilled Vegetable Display** Seasonal Grilled Vegetables Marinated and Finished with Balsamic Drizzle ($5.99 per person)

**Buffets**

* Cavatappi Pasta, Sautéed Spinach, Mushroom, Sundried Tomato with Pesto Cream - $16.99 per person
* Herb Lemon Pepper Chicken Breast with White Wine Sauce - $21.99 per person
* Tuscan chicken breast, caramelized sweet onions, mushroom, cherry tomato, shaved parmesan - $21.99 per person
* Maple glazed grilled chicken breast - $21.99 per person
* Rosemary Garlic Chicken breast - $21.99
* Coffee Braised Short Ribs - $28.99 per person
* King of Beef Tenderloin with Red Wine Reduction - $32.99 per person
* Florentine Stuffed Salmon - $21.99 per person
* Sweet and savory honey hoisin salmon - $28.99 per person
* Golden fried butterfly shrimp bang bang sauce - $28.99 per person
* Pan Seared Sea Bass with Lemon Chimichurri - $39.99 per person
* Lemon Rosemary Pan Seared Trout, parsley brown butter - $32.99 per person
* Cowboy Beef Ribeye Steak - $28.99 per person
* Honey Hoisin Pork Tenderloin - $18.99 per person
* Classic Shrimp Scampi - $28.99 per person
* Blackened Halibut - $39.99 per person
* Butternut Squash Ravioli with Mushroom Ragu - $16.99 per person
* Eggplant parmesan house made marinara, farfalle pasta - $16.99 per person

**Sides**

* Balsamic marinated mushrooms - $2.99 per person
* Sauteed broccolini - $3.99 per person
* Baby roasted carrots with cinnamon butter - $2.99 per person
* Fire roasted Brussel sprouts - $2.99 per person
* Green bean almondine - $2.99 per person
* Grilled zucchini - $2.99 per person
* Pasta carbonara with bacon and shaved parmesan - $3.99 per person
* Seasoned yellow rice with baby peas - $2.99 per person
* Grilled asparagus with roasted peppers - $3.99 per person
* Herb roasted fingerling potatoes - $3.99 per person
* Garlic mashed potatoes - $2.99 per person
* Wild rice pilaf - $2.99 per person
* Potato trio au gratin - $3.99 per person
* Wilted fresh baby spinach - $3.99 per person

**Salads** (dressing served on the side)

* House Blend Garden - $5.99 per person

Baby mixed greens, chopped romaine, seedless cucumber, cherry tomatoes, purple onion

* Classic Caesar – $6.99 per person

Hand torn romaine, shaved parmesan, crisp toast points

* Mediterranean Blend - $6.99 per person

Harvest spring mix, cherry tomatoes, Greek olives, seedless cucumber, marinated peppers, banana peppers, feta cheese, roasted sunflower seeds

* Roasted Eggplant and Tomato salad - $7.99 per person

Served over mixed baby greens with balsamic drizzle

* Spinach and Strawberry Salad - $7.99 per person

Spinach, baby greens, fresh strawberries, goat cheese, toasted pecan

* Apple and Arugula Salad - $7.99

Arugula, sliced apples, red onion, dried cranberries, shaved parmesan, pine nuts and lemon vinaigrette

**Sensational Stations - $18.99 per person**

**Slider Station (Choose 3)**

* Beef short rib with kale slaw
* Angus ground beef, caramelized onion, and cheddar
* Smoked pulled pork, creamy slaw
* Pulled BBQ chicken
* Black bean with pico de gallo
* Plant based burger with avocado cream

**Carvery (Choose 2) \***

* Fire roasted beef tenderloin with horseradish cream
* Herb crusted prime rib roast with natural au jus
* Honey and garlic roasted pork tenderloin
* Cajun roasted turkey breast with creole mustard

\*Served with petite roll

\*Chef attendant $175 for 90 minutes

**Deep South Shrimp & Grits**

* Gulf shrimp, andouille sausage, smoked gouda cheese grits

**Mac & Cheese Bar**

* Shrimp
* Grilled chicken
* Crumbled Italian sausage
* Ham
* Baby peas
* Broccoli
* Onions and peppers

**Street Taco Bar**

* Chicken Tinga
* Chimichurri shredded beef
* Carnitas with pineapple mango slaw

**Hog Mountain BBQ Station**

* Pulled chicken
* Pulled smoked pork butt
* Slow smoked sliced beef brisket
* Four cheese baked macaroni
* Southern style collard greens

**Snacks & Breaks**

* Assorted candy bars $2.00 each
* Bagged chips $1.75
* Brownies and blondies $2.00 per person
* Fresh baked cookies $2.00 per person

Chocolate chip

White chocolate macadamia

Double chocolate chip

Oatmeal raisin

* At the movies $8.00 per person

Popcorn

Mini candy bars

Jellybeans

Dry roasted mixed nuts

* Power break $9.00 per person

Whole fruit

Granola bars

Mixed nuts

* Ice cream social $9.00 per person

Vanilla and chocolate ice cream

Caramel sauce

Strawberries

Chopped nuts

M&Ms

Chocolate chips

Sprinkles

* Chips & Dips $10.00 per person
* Tortilla chips with your choice of 3 dips

Guacamole, fresh salsa, black bean dip, and nacho cheese

* Roasted red pepper humus with pita
* Sun dried tomato and mushroom bruschetta

**Beverages**

* Coffee service (regular and decaf) $ 3.50 per person
* Bottled fruit juices $ 3.00 each
* Bottled water $2.00 each
* Canned sodas $2.00 each
* Fresh infused water $2.00 per person
* Fresh brewed iced tea (sweet and unsweet) $16.50 gallon
* Lemonade $16.50 gallon
* Fruit punch $16.50 gallon