

BREAKFAST MENU

Breakfast Sandwiches - (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*)

Continental (Ala Carte)

- Fresh Morning Fruit Display
- Fresh Mixed Berries Parfaits
- Fresh Baked Petit Muffins and Danish

Hot Breakfast Buffets

- Capitol Breakfast
 - 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
 - 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
 - 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)
- Cinnamon French Toast
- Buttermilk Pancakes
- Homestyle Biscuit & Sausage Gravy

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

- Cornbread Muffins
- Dinner Yeast Rolls
- Garlic Toast
- Honey Butter Biscuits
- Jalapeno Cheddar Cornbread

Theme Buffet

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

Artisan Deli Sandwiches - Served with Chips & Cookies

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

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

Reception Menu

Hors d'oeuvres

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

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
- **Imported and Domestic Cheese Display** a variety of Foreign and Domestic Cheese served with Assorted Crackers and Fruit Garnish
- **Charcuterie Antipasto Platter Display** Includes Marinated Vegetables, Roasted Peppers, Olives, and Thinly Sliced Cured Meats
- **Grilled Vegetable Display** Seasonal Grilled Vegetables Marinated and Finished with Balsamic Drizzle

Buffets

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

Sides

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

Salads (dressing served on the side)

- House Blend Garden
Baby mixed greens, chopped romaine, seedless cucumber, cherry tomatoes, purple onion
- Classic Caesar
Hand torn romaine, shaved parmesan, crisp toast points
- Mediterranean Blend
Harvest spring mix, cherry tomatoes, Greek olives, seedless cucumber, marinated peppers, banana peppers, feta cheese, roasted sunflower seeds
- Roasted Eggplant and Tomato salad
Served over mixed baby greens with balsamic drizzle
- Spinach and Strawberry Salad

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

- Apple and Arugula Salad

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

Sensational Stations

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 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
- Bagged chips
- Brownies and blondies
- Fresh baked cookies
 - Chocolate chip
 - White chocolate macadamia
 - Double chocolate chip
 - Oatmeal raisin
- At the movies
 - Popcorn
 - Mini candy bars
 - Jellybeans
 - Dry roasted mixed nuts
- Power break
 - Whole fruit
 - Granola bars
 - Mixed nuts
- Ice cream social
 - Vanilla and chocolate ice cream
 - Caramel sauce
 - Strawberries
 - Chopped nuts
 - M&Ms
 - Chocolate chips

Sprinkles

- Chips & Dips
 - 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)
- Bottled fruit juices
- Bottled water
- Canned sodas
- Fresh infused water
- Fresh brewed iced tea (sweet and unsweet)
- Lemonade
- Fruit punch