



Appetizers

Gigante Bean Hummus with lavash, crudité, toppings

Quiche Lorraine Bites in phyllo cups

Smoked Salmon Deviled Eggs with caviar

Meatballs (Choice of beef/ elk/ lamb) braised in tomato sauce and arugula pesto

Caprese Skewers (with or without charcuterie) with balsamic reduction

Benedictine with bacon on toast points

Short Rib Crostini (or sliders) with tomato and horseradish crème fraiche

Garlic Shrimp on tomato bruschetta

Ceviche (Options)

Spinach, Artichoke and Crab Dip with toast points

Salads/ Soups

Seasonal Bisque

Gazpacho

Creamy Tomato-Basil Soup topped with pimento cheese finger sandwiches

Bibb-Bacon Salad with warm bacon vinaigrette, tomatoes, roasted red peppers, bleu cheese

Mediterranean Kale Salad with balsamic vinaigrette, feta and pickled red onions

Groganica with cucumbers, heirloom cherry tomatoes, shaved carrots, feta, champagne-Dijon vinaigrette

Spinach with bacon sun dried tomatoes, bleu cheese, pangrattato, whole grain mustard vinaigrette

Classic Caesar



Arugula, roasted butternut squash, marinated fingerling potatoes, candied pepitas, crispy prosciutto, maple-sherry vinaigrette

Entrees

Salmon with tomato braised chickpeas with wilted greens, lemon aioli and olive tapenade

Sautéed Red Snapper with Carolina Gold Rice, rock shrimp salsa, pesto aioli, smoked paprika oil

Grouper with curried French lentils, cucumber labneh, basil emulsion, charred sweet peppers

Filet with parsnip puree, roasted cauliflower, maître d'hotel butter, sauce Espagnole

Coffee Encrusted Ribeye with smashed roasted potatoes, sautéed spinach and country mustard cream sauce

Skirt Steak with mashed goat cheese and herb fingerling potatoes, marinated broccolini, Worcestershire-shallot honey BBQ

Airline Chicken Breast with chipotle stewed hominy, roasted bell and poblano peppers, orange sofrito

Pork Tenderloin with fontina-jalapeno grits, charred asparagus, brandy cream sauce

Duck Confit with bacon-tomato-fennel braised white beans, truffle aioli, red-eye gravy

Braised Bison Short Ribs with root vegetable mash, crispy Brussel sprouts, red wine-garlic jus, red veined sorrel

Grilled Rack of Lamb with gruyere-Weisenberger grits, charred broccolini, marsala reduction

Thai Vegetable Curry with locally grown vegetables over Jasmine rice

Ricotta Gnocchi with Frondosa Farms mushrooms, English peas, sweet peppers, arugula, truffle mushroom cream sauce

Desserts

Crème Caramel

Sarah's Kentucky Pie with chocolate Bourbon drizzle, pecan crumble

Cheesecake Bites

Lemon Meringue Cakes—lemon curd, honey, berry compote

Flourless Chocolate Torte with Crème Anglaise

We are dedicated to providing you the most personal one-on-one service ensuring that your special day is one to remember and cherish

We will customize your menu based on the seasonal availability of our freshest ingredients

-Isaac Fox