

Plated Dinner *Gourmand Selection*

86.00 per guest – Four Courses 93.00 per guest – Five Courses

Appetizers

Gulf Shrimp Cocktail, Tomato Horseradish Sauce
Savannah Crab Cake, Creamed Sweet Corn, Crawfish Remoulade
House Smoked Salmon and Crème Fraiche on a Warm Potato Cake with Organic Watercress
Duck Confit Ravioli
Abi Tuna Tartare, Key Lime Vinaigrette, Crispy Sesame Lavosh

Soups

Peking Duck Consommé with Wontons
Sweet Corn and Crab Chowder, Homemade Oyster Crackers
Roasted Tomato Soup with Basil and a Grilled Cheese “Sandwich”
Golden Chicken Consommé with Wild Mushroom En Croute

Salads

Judge John Bibb Lettuce with Crumbled Goat Cheese, Crisp Onions and Balsamic Vinaigrette
Sliced Tomato and Fresh Mozzarella with Italian Greens, Pesto Vinaigrette
Baby Spinach Salad with a Candied Red Onion Dressing, Heirloom Apple Carpaccio

Entrees

Breast of Duck Magret Glazed with Sourwood Honey and Green Peppercorns, Colcannon Potatoes
Grilled Atlantic Salmon with Asparagus, Roasted Potatoes and Sauce Béarnaise
Pan Roasted Gulf Snapper with a Mediterranean Artichoke Relish, Orzo “Risotto”
Whole Roasted Tenderloin of Beef, Stacked Potatoes and Red Wine Sauce
Skillet Roasted Grouper with Sweet Crab Brandade, Bouillabaisse Sauce
Grilled Amish Chicken Breast, Crispy Wild Rice Cake, Louisiana Crawfish Sauce
Duo Entrée of Tenderloin of Beef and Salmon, Roasted Potatoes, Asparagus and Sauce Béarnaise

Desserts

Chocolate Obsession with Raspberry Chantilly Cream
White Chocolate and Hazelnut Mousse Cake, Orange Supremes, Burnt Orange Sauce
Apple and Cashew Galette, Caramel Ice Cream and Chocolate Sauce
Chocolate Caramel Tart, Chocolate Biscotti and Cherry Parfait
Roasted Georgia Peach Melba - Vanilla Ice Cream, Melba Sauce and Toasted Almonds
Terrine of Fresh Fruit, Citrus Consommé and Honey Tuile

Chocolate Peanut Butter Cake, Grape Coulis

* *BROWN BUTTER ALMOND CAKE WITH LEMON CREAM FILLING*

Dinner Service Includes: Assortment of Freshly Baked Warm Rolls with Sweet Butter and Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas

We are pleased to offer your guests' a choice of two entrees for an additional \$10.00 per guest.

All food and beverage prices are subject to designated service charge and applicable sales tax.

An additional service charge will apply to groups of twenty-five or less.