

Coosa Country Club

Private Events

Coosa Country Club was founded in 1909 as a social organization to promote the pleasure, recreation and general culture of its members. Over the years, the Club has played an important role in the Rome community. The Club has grown to include a beautiful eighteen-hole championship golf course, 11 tennis courts with both clay and hard-court surfaces, an Olympic size swimming complex, and a fitness center. Our sports program boasts successful youth and adult golf as well as tennis programs. From private meetings and intimate sommelier-led wine dinners to wedding receptions and large gala affairs, Coosa Country Club is the perfect place for all of your special occasions!

Events may be booked up to 18 months in advance for a member's personal function and up to 12 months in advance for any sponsored event.

To allow for adequate preparation time, menu plans should be completed with our catering department a minimum of four weeks in advance. The guaranteed number of guests attending is required five full business days in advance of your event. All functions greater than 20 people are required to reserve a private room with the catering team and are subject to a 22% service charge and a 7% sales tax. Under Georgia state law, service charge is deemed a part of the sales price and is subject to sales tax. Alcoholic beverages are subject to an additional 3% liquor tax.

Please contact the catering office to discuss any questions or details for your event. We look forward to working with you!





GENERAL GUIDELINES

- Rooms will be reserved on a first come, first served basis. Based on capacity and availability, the Club reserves the right to reassign any function room appropriately. The Club also reserves the right to refuse any booking scheduled less than 48 hours in advance, based on availability of staff and kitchen provisions. A 10% surcharge will apply to these events, if scheduled.
- Members are responsible for the conduct of their guests and for damages incurred by themselves or guests. The Club is not responsible for the loss of personal property brought to the Club by members or guests. Please note all items must also be removed from Club property immediately following the function.
- For the enjoyment of all members and guests, the use of cell phones on Club property is limited. All members and guests are kindly requested to abide by the Club's cell phone policy at all times.
- Members and their guests are not permitted to bring food or beverages into the Club or onto Club property. There are two exceptions to this rule for which a fee will occur. Members and guests are permitted to bring wedding cakes/desserts to the Club and will incur a \$1.75 per person cake cutting/dessert fee. In the case of outside wine or champagne, there is a \$15.00 per bottle corkage fee. In addition, it is against Club policy to remove food or beverages from Club property.
- For hors d'oeuvres style receptions, the Club reserves the right to set a minimum number of food selections from the menu based on the time and number of guests in attendance.
- Room rentals apply to all functions that are not being paid for directly by the member or for which the member will be reimbursed. Member sponsored events require a non-refundable deposit upon booking a room.
- For private events, the maximum number of guests permitted to order off of the à la carte menu is 18 people.
- The Catering Department must be notified of the exact number of attendees for each function by noon five business days in advance of your event. In the event a final number is not received five business days prior to your event, the number of guests originally indicated to us will become the guaranteed number of guests for billing purposes. Charges will be based on the final guarantee or the actual number of guests, whichever is greater. A 20% surcharge will apply for all additions from the guaranteed number within 48 hours of the event.
- Pool parties may be held during regular pool hours as long as they do not interfere with enjoyment of the pool by the membership. All prevailing pool guest fees will be applied to non-members and the customary 22% service charge and applicable taxes will be applied.
- While your specific event may dictate the dress code for your guests, it is the responsibility of the event host or sponsoring member to ensure that all guests abide by the Club's dress code.
- Coosa Country Club is a non-smoking environment. Smoking is prohibited in the Clubhouse.



- If a group requests the use of a room that is typically reserved for member use or during a day or time when the Club is closed, the request must be approved and will carry an opening fee. In cases where the setup of the room is being modified from its customary configuration, an additional setup/breakdown fee may be applied. Please note, the Club is closed on Mondays and any request for use of the golf course or other facilities on a Monday is subject to approval.
- All functions are permitted a maximum of five hours. Should your event extend past the maximum time allowance, an additional fee may apply. In addition, the Club closes at midnight and all functions must, therefore, end at midnight.
- The Club reserves the right to review all entertainment. A request for use of music in public areas like the terrace or the pool deck is subject to approval.

FOOD SERVICE POLICIES

- Due to market fluctuations, all prices are subject to change until the menu has been finalized. Menu/pricing may be finalized 60 days prior and must be finalized 30 days prior to your event. Should prices increase, written notification will be given.
- For events with buffet style & hors d'oeuvres style service, food replenishment will be continuous for a time span of three hours, unless the quantity of food provided by the member or client does not allow the three hour duration. All food still remaining on the buffets will be cleared 45 minutes prior to the end time of the function. Additional charges will apply if any additional replenishing time is requested. *Please note, carry-out containers during and after buffet style and hors d'oeuvres style service are prohibited.*
- Our Culinary Team is happy to design a customized menu to fit any requests or desires and budget. Please allow one week for the Catering Department to provide the costs with a custom menu. Menus can be created to match any themes, family recipes or other special requests.
- Coosa Country Club recognizes that some guests may have special dietary needs. We do require a 72-hour notice and will be happy to comply with your needs.
- Georgia state sanitation laws require that all food and beverage must be consumed on Club property. Carryout food is not allowed except for partially consumed à la carte meals in member dining.

BAR POLICIES

- Parties of 29 or less may request cocktail service at no additional charge. Parties of 30 or more must use a private bar in their room, with a bartender.
- One private bartender is \$25 per hour. Parties of 100 or more guests require at least two bartenders.



DECORATING & ROOM SETUP

- If the decorating or setup of a function requires more than the amount of time permitted by the Club, additional charges will apply. Glitter and confetti are not allowed in the Clubhouse. Tape or the hanging of banners, etc. is not permitted.
- A minimum food and beverage purchase is required for each banquet room. If total sales fall short of the specified minimum, a 25% room usage fee will be applied.
- Parties involving minors without chaperones may be subject to an additional attendant charge.

CANCELLATIONS

In the event of cancellation for parties under 50 people, the room usage charge will be billed as a cancellation fee if the event is canceled within 30 days of the scheduled date. For parties over 50 people and the cancellation occurs less than 3 months in advance, 75% of the estimated total purchase will be billed as a cancellation fee. If cancellation occurs more than 3 months in advance, the original deposit is forfeited or the room usage charge is billed, whichever is greater, unless the Club is able to re-book the space with an event of equal size.

EVENT MATERIAL STORAGE & HANDLING

If your event requires the storage and handling of convention materials, please be sure to notify Catering one month in advance of your event date – include pertinent information such as delivery and setup schedule, shipping and receiving needs, and quantity of boxes expected to be received by the Catering Department.

Due to limited storage space, boxes must be delivered no earlier than 72 hours prior to your event date. All received boxes must be sent to the attention of your Sales Manager with the event name and event date referenced on each box. There is a \$5 per box handling fee for any boxes received at our facility.

SIGNAGE, DISPLAYS & DAMAGES

Pre-approved signage is permitted in registration areas and immediately outside function rooms. Any additional locations must be approved, in advance, by Coosa Country Club. We request that all signage, displays and/or exhibit setups are of professional nature and quality and that they conform to Floyd County and City of Rome Fire Code regulations.

In order to safeguard Coosa Country Club, the use of nails, staples, push-pins, and/or tape to adhere any type of signage or displays to walls, furniture, or any part of our facilities is prohibited. In the event these items are used without prior authorization and damage to Coosa property is caused as a result, all repair and/or replacement costs will be charged to the client's master bill.

Please note that Coosa Country Club is not responsible for the retention or removal of any signs, banners and/or decorations. In addition, we are not liable for the security of our client's audio/visual equipment, whether owned or rented, or any other special items being used during the event.



ROOM RENTALS

Room rentals apply to all functions that are not being paid for directly by the member or for which the member will be reimbursed. The head counts listed below are recommended guest counts for each room.

Daytime rentals are for events taking place between 6:00 a.m. and 4:00 p.m. Evening rentals are for events that are taking place from 4:00 p.m. to 12:00 a.m. Your banquet event order will include the specific time of your event and the use of the room.

			<i>Room Rental</i>
Alhambra Ballroom (Full) <i>150 Seated (w/ Dance Floor)</i> <i>250 Theater, 300 Cocktail</i>	Sunday-Friday	Day	\$550
	Sunday-Thursday	Evening	\$750
	Saturday	Day	\$1,000
	Friday/Saturday	Evening	\$2,000
Alhambra Ballroom <i>(West Ballroom Only)</i> <i>30 Seated, 60 Theater,</i> <i>75 Cocktail</i>	Sunday-Friday	Day	\$150
	Sunday-Thursday	Evening	\$250
	Friday/Saturday	Evening	\$750
Cherokee Living Room <i>25 Seated , 40 Cocktail</i>	Sunday-Friday	Day	\$150
	Sunday-Thursday	Evening	\$200
	Friday/Saturday	Evening	\$250
1909 Dining Room <i>(Seating as is)</i> <i>90 Seated, 130 Cocktail</i>	Sunday-Friday	Day	\$250
	Saturday	Day	\$350
	Sunday-Thursday	Evening	\$450
	Friday/Saturday	Evening	\$1,500
Desoto Room & Lower Veranda <i>30 Seated, 40 Theater,</i> <i>50 Cocktail</i>	Sunday-Friday	Day	\$250
	Sunday-Thursday	Evening	\$350
	Saturday	Day	\$350
	Friday/Saturday	Evening	\$500
Magnolia Room & Upper Veranda <i>30 Seated, 40 Theater,</i> <i>60 Cocktail</i>	Sunday-Friday	Day	\$150
	Sunday-Thursday	Evening	\$250
	Saturday	Day	\$350
	Friday/Saturday	Evening	\$500
Etowah Room <i>50 Seated, 80 Theater,</i> <i>100 Cocktail</i>	Sunday-Friday	Day	\$250
	Sunday-Thursday	Evening	\$300
	Saturday	Day	\$350
	Friday/Saturday	Evening	\$500
SPLASH Poolside Pavilion <i>50 Seated, 80 Theater,</i> <i>100 Cocktail</i>	Sunday-Friday	Day	\$250
	Sunday-Thursday	Evening	\$300
	Saturday	Day	\$350
	Friday/Saturday	Evening	\$500

FOOD MINIMUMS

All events are required to abide by the food minimums established below. If total sales fall short of the specified minimum, a 25% room usage fee will be applied.

	6 a.m. - 10 a.m.	10 a.m. - 2 p.m.	4 p.m. - 12 a.m.
Food Minimums	\$10.00 per person	\$15.00 per person	\$30.00 per person



MISCELLANEOUS FEES

Votive Candles	\$0.50 each
Piano Usage Fee	\$150.00
Coat Check Attendant	\$25.00 per hour
Cashier Charge for Cash Bar	\$25.00 per hour
Bartender	\$25.00 per hour
Dance Floor	\$150.00
Stage	\$50.00 per piece
Cake Cutting/Outside Food Fee	\$1.75 per person
Room Turnover Charge*	\$300.00
Lifeguard	\$50/hour
<i>* 2 hour minimum required</i>	
<i>* Number of required lifeguards depends on party size</i>	
Flip Chart & Markers	\$40.00
LCD Projector	\$50.00 per day
Large Screen	\$25.00 per day
Smartboard	\$100.00 per day
Podium	Complimentary
Wireless Microphone	\$30.00 per unit
Portable PA System	\$50.00
Menu Cards & Place Cards	\$0.50 each
Outside Wine/Champagne	\$15.00 per 750 mL bottle corkage fee

**This fee applies if the host does not wish to use the room as it exists in standard set up.
Standard set up in the dining room is a combination of tables that seat 4 to 10 people.*



BANQUET BAR SERVICES

HOSTED HOURLY RECEPTION

This plan offers an all inclusive bar including liquor, house wines, beer and mixes for a predetermined price per person per hour plus tax and service charge. Bartenders are provided as well.

HOUSE BRANDS

1st Hour \$11.00++ per person

2nd Hour \$9.50++ per person

3rd Hour \$7.00++ per person

Additional Hours \$6.00++ per person

The bar set up includes house wines, imported and domestic beers and mixers.

CALL BRANDS

1st Hour \$12.50++ per person

2nd Hour \$10.50++ per person

3rd Hour \$8.50++ per person

Additional Hours \$6.50++ per person

The bar set up includes house wines, imported and domestic beers and mixers.

PREMIUM BRANDS

1st Hour \$13.50++ per person

2nd Hour \$11.50++ per person

3rd Hour \$9.50++ per person

Additional Hours \$7.50++ per person

The bar set up includes house wines, imported and domestic beers and mixers.

Minimum of 100 guests, two hour minimum required for our Hosted Bar Service.

CONSUMPTION BAR

This plan offers an all inclusive bar including liquor, house wines, beer and mixes with charges based on quantities used plus tax and service charge. A fee of \$25 per hour will be applied for each bartender.

HOUSE BRANDS

By the Bottle - \$105.00

Gordons Gin, Gordons Vodka, El Toro Tequila
Kentucky Tavern Bourbon, McCormick Rum

CALL BRANDS

By the Bottle - \$130.00

Dewars Scotch, Jack Daniel's Whiskey,
Absolut Vodka, Beefeater Gin,
Captain Morgan Rum, Espolón Tequila

PREMIUM BRANDS

By the Bottle - \$150.00

Tito's Vodka, Tanqueray Gin,
Sailor Jerry Rum, Johnnie Walker Red Label Scotch,
Maker's Mark Bourbon, Crown Royal Whiskey,
Patron Tequila

DOMESTIC BEER

\$5.00 each

IMPORTED/ CRAFT/ SPECIALTY BEER

\$5.50 each

HARD SELTZER

\$5.75 each

ADDITIONAL BEVERAGE CHOICES

Sparkling \$40.00 per bottle

Sparkling Cider (non-alc.) \$11.00 per bottle

Fruit Punch OR Lemonade \$42.00 per gallon

Coffee \$32.00 per gallon

Iced Tea \$32.00 per gallon

Soda \$2.50 per can

Water \$2.50 per bottle

Hot Chocolate \$42 per gallon

Other beverage brands available upon request, for an additional charge.



BREAKFAST BUFFET SELECTIONS

*Include Freshly Brewed Regular & Decaffeinated Coffee and Orange Juice.
There is a minimum guarantee of 15 guests for all buffets. Priced per person.*

CONTINENTAL BREAKFAST BUFFET

Bagels • Cream Cheese • Fresh Seasonal Fruit Display
Choice of Assorted Pastries or Assorted Muffins

\$11.95++ per guest

SOUTHERN COACH STYLE BUFFET

Biscuits & Gravy • Scrambled Eggs
Stone Ground Cheese Grits • Fresh Seasonal Fruit Display
Choice of Bacon or Sausage

\$19.95++ per guest

EXECUTIVE SOUTHERN-STYLE BUFFET

Biscuits & Sausage Gravy • Scrambled Eggs • Grits
Choice of Bacon or Sausage • Choice of French
Toast or Blueberry Pancakes with Maple Syrup

\$20.95++ per guest

CHEF-ATTENDED OMELET STATION

Omelets made to order before you with your choice of fresh ingredients.

\$14.95++ per guest, \$80 Attendant Fee

Enhance any breakfast buffet with a Waffle Display

\$5.95++ per guest



PLATED BREAKFAST SELECTIONS

Include Freshly Brewed Regular & Decaffeinated Coffee and Orange Juice.

ALL AMERICAN BREAKFAST

Three Scrambled Eggs • Bacon

Stone Ground Grits • Biscuit • Fruit Cup

House-Baked Breakfast Pastries

Whipped Butter • Jam and Jelly

\$17.00++ per guest

EGGS BENEDICT

House Cured Canadian Bacon • English Muffins

Poached Eggs • Hollandaise Sauce • Fruit Cup • House-Baked Breakfast Pastries

Whipped Butter • Jam and Jelly

\$16.95++ per guest

BREAKFAST QUICHE

Miniature Flaky Croissant

Choice of Spinach Quiche, Ham & Cheese Quiche or Sausage Quiche

\$14.95++ per guest

LIGHTER SIDE

Freshly Sliced Fruit • House-Baked Muffins

\$10.99++ per guest

Enhance any plated breakfast with a Waffle Display

\$5.95++ per guest



BOXED LUNCHES

Includes Canned Soda or Bottled Water

EXECUTIVE BOXED LUNCH

Bag of Chips • Apple • Cookie

Choice of the following:

Club Sandwich

Turkey, Bacon & Avocado Wrap

Caesar Wrap

\$18.00++ per guest

BOXED LUNCH

Bag of Chips • Apple • Cookie • Deli Sandwich

\$15.00++ per guest

EXECUTIVE SALAD BOX

Apple • Cookie

Choice of any of our regular lunch menu salads.

\$16.95++ per guest



LUNCH BUFFET PACKAGES

All lunch buffet packages include rolls and butter, iced tea, ice water, and coffee.
There is a minimum guarantee of 15 guests for all buffets. Priced per person.

1 ENTRÉE, 2 VEGETABLE/STARCH

\$19.95++ per guest

\$4.50++ per guest for additional vegetable/starch

2 ENTRÉES, 2 VEGETABLE/STARCH

\$25.95++ per guest

\$4.50++ per guest for additional vegetable/starch

VEGETABLE SELECTIONS

- Honey Thyme Glazed Carrots
- Steamed Broccoli
- Herb Roasted Root Vegetables
- Sautéed Baby Carrots
- Fried Okra
- Green Beans with Pecans & Caramelized Onions
- Asparagus with Grape Tomato & Corn Relish
- Corn Pudding
- Southern Collard Greens
- Sweet Green Peas with Pearl Onions
- Broccoli & Cheddar Cheese

STARCH SELECTIONS

- Mashed Potatoes
- Loaded Mashed Potatoes
- Scalloped Potatoes
- Parsley New Potatoes
- Wild Rice Blend
- Pasta Salad
- Macaroni & Cheese
- Jasmine Rice
- Alfredo Pasta
- Baked Potatoes
- Mashed Sweet Potatoes

ENTRÉE SELECTIONS

- | | |
|---|--|
| Southern Fried Chicken | Chicken Parmesan |
| Sage Roasted Pork Tenderloin | Beef Tips with Gravy |
| Herb Grilled Chicken Breast with Dijon Sauce | Hamburger Steak with Mushroom Gravy |
| Pulled Pork Barbecue | Sliced Turkey with Gravy |
| Herb-Encrusted Baked Chicken with Pesto Sauce | Shrimp Stir-Fry |
| Southern Fried Pork Chops | Sliced Ham with Pineapple |
| Bistro Filets with Au Jus | Chicken Stir-Fry |
| Bronzed Salmon | Teriyaki Chicken Breast |
| Country Fried Steak with Gravy | Meatloaf |
| Asparagus & Cheese-Stuffed Chicken Breast with Garlic Cream | Grilled Pork Chops with Mushroom Gravy |
| | Beef Lasagna |



PLATED LUNCHEON SELECTIONS

Include Iced Tea & Ice Water.

CHICKEN SALAD

Lettuce Greens • Freshly Sliced Fruit • Croissant

\$15.95++ per guest

HALF SANDWICH & SOUP

Choose from an array of soups & sandwiches.

\$15.95++ per guest

CHICKEN CORDON BLEU

Rice Pilaf • Whole Grain Mustard Sauce

\$18.95++ per guest

BOURSIN & SPINACH-STUFFED CHICKEN BREAST

Wild Rice • Basil Beurre Blanc

\$18.95++ per guest

PETIT SIRLOIN

Demi-Glace 6 oz. Sirloin

Choice of one vegetable and one starch.

\$20.95++ per guest

BRONZE SEARED SALMON

Fingerling Potatoes • Seasonal Vegetables • Whole Grain Mustard Sauce

\$19.95++ per guest

SHRIMP & GRITS

\$19.95++ per guest

Enhance any plated luncheon with a salad:

Farmhouse Salad | \$4.95++ per guest

Caesar Salad | \$4.95++ per guest

Baby Green Salad with Cranberries & Pecans | \$6.95



DINNER BUFFET PACKAGES

All dinner buffet packages include a salad selection, rolls and butter, ice water, and coffee.

There is a minimum guarantee of 15 guests for all buffets. Priced per person.

1 ENTRÉE, 2 VEGETABLE /STARCH

\$28.95++ per guest

\$3.50++ per guest for additional vegetable/starch

2 ENTRÉES, 2 VEGETABLE /STARCH

\$36.95++ per guest

\$3.50++ per guest for additional vegetable/starch

SALAD SELECTIONS

Caesar Salad
Spinach Salad
Farmhouse Salad
Icerberg Wedge

Bibb Salad
Tomato, Basil & Mozzarella
Pasta Salad
Fresh Fruit Salad

Cole Slaw
Potato Salad
Cheese Tray & Crackers
Waldorf Salad

Full Salad Bar | \$6.00++ per guest

VEGETABLE SELECTIONS

Honey Thyme Glazed Carrots
Steamed Broccoli
Herb Roasted Root Vegetables
Sautéed Baby Carrots
Fried Okra
Green Beans with Pecans & Caramelized Onions
Vegetable Medley

Corn Pudding
Asparagus with Grape Tomato & Corn Relish
Southern Collard Greens
Sweet Green Peas with Pearl Onions
Yellow Squash Casserole
Sautéed Asparagus

STARCH SELECTIONS

Mashed Potatoes
Loaded Mashed Potatoes
Scalloped Potatoes
Herb Roasted Red Bliss Potatoes
Parsley New Potatoes
Wild Rice Blend
Black-Eyed Peas with Bacon
Macaroni & Cheese

Jasmine Rice
Alfredo Pasta
Baked Potatoes
Mashed Sweet Potatoes
Country Style Baked Beans
Pasta Salad
Whipped Red Bliss Potatoes
Rice Pilaf



DINNER BUFFET PACKAGES CONTINUED

All dinner buffet packages include a salad selection, rolls and butter, ice water, and coffee.

There is a minimum guarantee of 15 guests for all buffets. Priced per person.

1 ENTRÉE, 2 VEGETABLE /STARCH

\$28.95++ per guest

\$3.50++ per guest for additional vegetable/starch

2 ENTRÉES, 2 VEGETABLE /STARCH

\$36.95++ per guest

\$3.50++ per guest for additional vegetable/starch

ENTRÉE SELECTIONS

Southern Fried Chicken

Sage Roasted Pork Tenderloin

Herb Grilled Chicken Breast with Dijon Sauce

Pulled Pork Barbecue

Herb-Encrusted Baked Chicken
with Pesto Sauce

Southern Fried Pork Chops

Bistro Filets with Au Jus

Bronzed Salmon

Country Fried Steak with Gravy

Asparagus & Cheese-Stuffed Chicken Breast with Garlic Cream

Chicken Parmesan

Beef Tips with Gravy

Shrimp Stir-Fry

Chicken Stir-Fry

Teriyaki Chicken Breast



PLATED DINNER SELECTIONS

*All plated dinner selections include a choice of farmhouse or caesar salad,
rolls and butter, ice water, and coffee.*

CHICKEN PICCATA

Choice of two sides.

\$34.95++ per guest

FILET MIGNON

8 oz. Filet

Choice of two sides.

\$46.95++ per guest

SURF & TURF #1

6 oz. Filet • 4 oz. Lobster Tail

Choice of two sides.

\$55.95++ per guest

SURF & TURF #2

6 oz. Filet • 2 Jumbo Shrimp

Choice of two sides.

\$49.95++ per guest

PAN-SEARED SEA BASS

Choice of two sides.

\$41.95++ per guest



OTHER BUFFET OPTIONS

All dinner buffet packages include a salad selection, rolls and butter, ice water, and coffee.

There is a minimum guarantee of 15 guests for all buffets. Priced per person.

ITALIAN BUFFET

Caesar Salad • Garlic Bread • Seasonal Vegetable Medley

Choice of Two Pastas - Cheese Tortellini, Penne, Farfalle, Linguine, Spaghetti, Ziti

Choice of Two Sauces - Traditional Marinara, Creamy Alfredo,

Tomato a la Vodka, Pesto, Parmesan Carbonara, Herbed Lemon Butter

Choice of Two Toppings: Grilled Chicken, Meatballs, Italian Sausage, Mixed Vegetables,

Seared Shrimp (*Additional \$4.00++ per guest*)

\$24.95++ per guest, \$95 Attendant Fee

CARVED PRIME RIB

Herb-Crusted Prime Rib • Horseradish • Horseradish Sour Cream • Au Jus

\$35.95++ per guest, \$95 Attendant Fee

BARBECUE DINNER BUFFET

Pulled Pork Barbecue • Buns

Choice of Two Sides

Choice of Salad

\$18.95++ per guest

SHALLOT & DIJON CARVED ROAST STRIP LOIN OF BEEF

\$26.99++ per guest, \$95 Attendant Fee



DESSERT SELECTIONS

\$7.95++ per selection, per guest

Bourbon Bread Pudding

Chocolate Key Lime Pie

Key Lime Pie

Fruit Cobbler

Layered Chocolate Cake

Carrot Cake

German Chocolate Cake

Mini Individual Dessert Assortment

Southern Pecan Pie

Fudge Brownies a la mode

Tiramisu

Vanilla Wafer Banana Pudding



HORS D'OEUVRES
Priced per person.

Sesame Seared Tuna Wonton w/ Wasabi Dream
Sauce, Soy, Seaweed Salad, and Pickled Ginger

\$7 per guest

Chicken Satay

\$6 per guest

Anti-Pasta Display

\$5 per guest

Biscuit Bar

\$ 4 per guest

Crab Stuffed Mushrooms

\$6 per guest

Buffalo Wings

\$6 per guest

Barbecue Meatballs

\$5 per guest

Petite Sandwiches - Chicken Salad,
Pimento Cheese, Egg Salad, Ham Salad

\$2.50 per guest

Shrimp Cocktail

\$5 per guest

Tuna Tartare in Cucumber Cup

\$6 per guest

Mint Glazed Lamb Lollipops

\$8 per guest

Fried Chicken Tenders

\$9 per guest

Tomato Mozzarella Bruschetta

\$3 per guest

Cheese Straws

\$3 per guest

Caprese Skewers with
Balsamic Glaze

\$2 per guest

Curried Chicken Salad Cups

\$2.50 per guest

Petite Country Ham Angel Biscuits

\$4 per guest

Corn & Crab Fritters

\$6 per guest

Teriyaki Chicken Skewers

\$6 per guest

Crab Cakes with Creole Mustard

\$6 per guest

Vegetable Spring Rolls with
Sweet Chile Lime Sauce

\$2.50 per guest

Asian Chicken Bites with Thai Chile Sauce

\$2.50 per guest

Spinach & Feta-Stuffed Phyllo

\$2 per guest

Cucumber Cream Cheese Canape

\$2 per guest

Smoked Salmon Canape

\$3 per guest

Bacon-Wrapped Scallops

\$7 per guest

Pimento Cheese on Crostini w/
Granny Smith apple & Benton's

Country Ham

\$3 per guest



PARTY PLATTERS

Priced per person.

VEGETABLE PLATTER

Assortment of freshly cut carrots, celery sticks, cherry tomatoes, broccoli florets, and peppers.

Served with homemade blue cheese & ranch dipping sauces

Also available as a Grilled Vegetable Platter

\$6 per guest

FRUIT PLATTER

Creatively displayed assortment of fresh seasonal fruits including, but not limited to, pineapple, strawberry, grapes, and cantaloupe.

\$5 per guest

CHEESE & CRACKER PLATTER

An array of gourmet cheeses, such as goat cheese, smoked gouda, blue cheese, provolone, and brie, accompanied by crackers.

\$9 per guest

SHRIMP COCKTAIL OR FRIED SHRIMP PLATTER

Perfectly cooked and seasoned chilled or fried shrimp, accompanied by sliced lemons and our special house-made cocktail sauce.

\$9 per guest