

WALNUT HILL FARM

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THANK YOU FOR YOUR INTEREST IN WALNUT HILL FARM. WE OFFER UNIQUE PERSONALIZED SERVICE TO SHOW YOU THE MANY DIFFERENT OPTIONS AS TO HOW WE CAN MAKE YOUR EVENT MOST MEMORABLE. WALNUT HILL FARM IS A PRIVATE ESTATE THAT OFFERS BEAUTIFUL VIEWS OF MAJESTIC MOUNTAINS, FORMAL AND INFORMAL GARDENS, ORCHARDS AND A BEAUTIFULLY LANDSCAPED POND. THE HOME MAIN HALL IS BEAUTIFULLY DECORATED AND DELIGHTFULLY INVITING. THE HILL TOP BARN OFFERS A SOPHISTICATED SOUTHERN, CASUALLY ELEGANT ENVIRONMENT. OUR DESIRE IS TO EXCEED YOUR EXPECTATIONS.

WE ARE ALWAYS HAPPY TO WORK WITH SPECIAL REQUESTS. WE TAKE PRIDE AND PLEASURE IN ACCOMMODATING YOUR EVERY NEED.

THE ONLY WAY TO FULLY UNDERSTAND WHAT WE CAN OFFER IS TO CONTACT US AND MAKE AN APPOINTMENT TO VIEW OUR FACILITIES. AT THIS TIME YOU CAN DISCUSS THE OVERALL VISION OF YOUR FUNCTION WITH THE EVENT COORDINATOR. SHE WILL ANSWER ANY QUESTIONS THAT YOU MAY HAVE.

WE HOPE THAT YOU WILL FIND WALNUT HILL FARM TO OFFER UNIQUE AND BEAUTIFUL SETTINGS. WE WELCOME YOU AND YOUR GUESTS TO ENJOY THE VIEWS AND GARDENS OF THIS PRIVATE ESTATE FOR GRACIOUS ENTERTAINING OPPORTUNITIES. IT IS ALWAYS OUR PLEASURE TO SERVE YOU.

FOR INQUIRIES, PLEASE CONTACT MATT BARRETT:
(706) 259-6943 Fax (706)-259-6956 MOBILE (706) 581-1984



WALNUT HILL FARM VENUE PRICING



WALNUT HILL FARM HAS VENUES WITH VARIOUS SEATING CAPACITIES
AVAILABLE FOR PRIVATE FUNCTIONS.
VENUES ARE RESERVED BASED UPON ESTIMATES GIVEN AT THE TIME OF THE
INITIAL BOOKING. WE RESERVE THE RIGHT TO RELOCATE ANY FUNCTION TO
AN ALTERNATE VENUE WITHIN THE PROPERTY.

WALNUT HILL FARM IS AVAILABLE MONDAY THROUGH SATURDAY FROM 9:00
AM UNTIL 11:30 PM.

WALNUT HILL FARM OFFICE HOURS ARE MONDAY THROUGH FRIDAY 9:00 AM
UNTIL 5:00 PM.

ROOM CAPACITIES VARY DEPENDING UPON SET-UP AND THE TYPE OF PARTY.
THE EVENT COORDINATOR WILL HELP YOU DECIDE WHICH ROOM OR ROOMS
WILL BEST SERVE YOUR NEEDS.

FOR EVENTS, VENUE CHARGES ARE AS FOLLOWS:

ENTIRE HILL TOP BARN \$7000
POND PAVILION \$2875
HOME MAIN HALL \$3275
HOUSE MAIN HALL w/ POND PAVILION \$3475
GUEST HOUSE (SEPARATE) \$420
GUEST HOUSE (PACKAGE) \$360
MAIN HOUSE (3 BEDROOMS) \$650
HILL TOP BARN w/ POND PAVILION \$8575
HILL TOP BARN w/ POND PAVILION & HOME MAIN HALL \$9720
ADDITIONAL SHUTTLE \$500
WEDDING OR EVENT PLANNER \$3500

VENUE CHARGES INCLUDE THE PRIVATE USE OF THAT AREA OF
WALNUT HILL FARM.

THE VENUE IS AVAILABLE TO YOU FOR THE FULL DAY (9:00 AM TO 11:30 PM)
YOU ARE BOOKED. YOUR RESERVED SPACE IS GUARANTEED TO BE READY AND
AVAILABLE BEFORE THE START TIME OF YOUR EVENT.

A SHUTTLE SERVICE OR VALET PARKING CAN BE ARRANGED FOR YOUR GUESTS.
BRIDES MAY COME BEFORE AND AFTER THE EVENT TO HAVE PICTURES MADE.
THEY NEED TO MAKE RESERVATIONS AHEAD OF TIME SO THE GROUNDS WILL
BE READY.



WALNUT HILL FARM MENU

Menu prices are subject to a 20% service charge for buffet or 30% service charge for plated meals, 6% sales tax and 3% Liquor Tax.



BREAKFAST BUFFET

CONTINENTAL

ASSORTED FRESH MUFFINS, DANISH & BAGELS

FRESH FRUIT DISPLAY

WHIPPED BUTTER, CREAM CHEESE AND SELECTION OF JAMS AND JELLIES

\$12

HEALTHY BREAKFAST

ASSORTED INDIVIDUAL YOGURTS, GRANOLA, WHOLE WHEAT MUFFINS

STEEL CUT OAT MEAL, FRESH FRUIT DISPLAY

HONEY BUTTER & JAM

\$10

BREAKFAST BUFFET

SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, LOCAL FRESH SAUSAGE

SOUTHERN HOME FRIES OR GRITS

BUTTERMILK BISCUITS

\$17

ADD ON'S

BISCUITS, BAGELS, MUFFINS, DANISH, WHOLE FRUIT, CROISSANTS, OR YOGURT

\$2

GRITS, SOUTHERN HOME FRIES, WAFFLES, PANCAKES, GRANOLA OR OATMEAL

\$2.25

APPLEWOOD SMOKED BACON, FRESH SAUSAGE, COUNTRY HAM OR SAUSAGE GRAVY

\$2.50

PLATED BREAKFAST

THE STANDARD

SCRAMBLED EGGS, APPLE WOOD SMOKED BACON

GRITS OR SOUTHERN BREAKFAST POTATOES

SLICED FRUIT

\$12

THE BISTRO

COUNTRY HAM, SPINACH & WHITE CHEDDAR QUICHE

SLICED FRESH FRUIT

\$13

THE FRENCHMAN

CRÈME BRULEE STYLE FRENCH TOAST

HONEY SCENTED YOGURT WITH FRESH BERRIES

\$13

THE SOUTHERN

CRAB & FRIED GREEN TOMATO EGGS BENEDICT

SOUTHERN STYLE HOME FRIES

\$14

THE GEORGIAN

STEAK & EGGS

TWO 3OZ MEDALLIONS OF TERUS MAJOR, CHOICE OF ANY STYLE EGGS

BACON OR SAUSAGE

GRITS OR SOUTHERN STYLE HOME FRIES

\$16



BRUNCH

BURGERS WITH SUNNY SIDE-UP EGG, REMOULADE, AND GRILLED ONIONS

STEAK SANDWICH WITH HORSERADISH CREAM, ARUGULA, AND HOUSE-MADE CHIPS

COBB SALAD WITH BLUE CHEESE, EGGS, BACON, AVOCADO, TOMATOES, AND 3 CHEESES

GRILLED CHICKEN CAESAR SALAD

PEAR AND COCONUT PARFAIT

PANCAKES WITH RASPBERRY CURD AND RICOTTA CHEESE

FRUIT CREPES WITH FRESH WHIP CREAM

FRIED CHICKEN BISCUIT WITH SPICY SAUSAGE GRAVY AND CARAMELIZED ONIONS

3 EGGS ANYWAY, SAUSAGE OR BACON, AND BAGUETTE

EGG WHITE OMELET, GARLIC, MOZZARELLA, AND TOMATOES

OMELET WITH CHOICE OF TOPPINGS

JUEVOS RANCHO OVER CRISP TORTILLA

CINNAMON RAISIN FRENCH TOAST WITH TAHITIAN CREAM CHEESE

HOUSE-MADE MUFFINS

BANANA NUT BREAD

BLACKBERRY, GRAPEFRUIT, MINT, AND HONEYCOMB SALAD

MIXED BERRY SALAD WITH MINT AND AGAVE

GRANOLA, FRUIT, AND YOGURT

BLUEBERRY BROWN SUGAR OATMEAL

BREAKS

HEALTHY BREAK

WHOLE FRESH FRUIT, GRANOLA BARS & INDIVIDUAL YOGURTS
\$6

BALL PARK BREAK

JUMBO SOFT PRETZELS WITH MUSTARD, POPCORN
PEANUT M&M'S
\$5

SWEET BREAK

ASSORTED CLUB BAKED COOKIES
BROWNIES & TRUFFLE LOLLIPOPS
\$6

VEGGIE BREAK

ASSORTMENT OF FRESH RAW VEGETABLES
RANCH VEGETABLE DIP
\$5



ENTREES

INCLUDES SALAD BUFFET, ROLLS, BUTTER, CHOICE OF ONE STARCH AND ONE VEGETABLE.

ONE ENTRÉE \$39.50 Two ENTRÉE \$42.50

BEEF

*PRIME RIB WITH HORSERADISH CREAM AND PAN JUS

FLAT IRON STEAK WITH CHIMICHURRI

STRIP STEAK WITH SEARED ONION PONZU

*FILET MIGNON WITH RED WINE DEMI-GLACE

BEEF BURGUNDY

STRIP STEAK WITH HERB BUTTER

SHEPPARD'S PIE

SLICED ROAST BEEF

BRAISED SHORT RIB

PORK

SEARED PORK LOIN WITH TOMATOES, ONIONS, GARLIC, AND FETA

PORK CHOPS WITH PEACH RIESLING COMPOTE

OVEN ROASTED PORK WITH BACON BROWN SUGAR GLAZE

PORK TENDERLOIN WITH APRICOT-MUSTARD SAUCE

PORK WITH APPLES AND CARAMELIZED ONIONS

HERB ROASTED PORK

ROASTED PORK WITH APPLE BOURBON CHUTNEY

GLAZED PORK LOIN WITH CILANTRO AND GARLIC

ROAST PORK LOIN WITH SHIITAKE AND LEEK COMPOTE

ROASTED PORK LOIN WITH ROSEMARY, GARLIC, AND SAGE

CHICKEN

CHICKEN MARSALA

PARMESAN AND HERB CRUSTED CHICKEN

PAN-ROASTED LEMON CHICKEN

GOAT CHEESE, BASIL, AND SUN-DRIED TOMATO STUFFED CHICKEN

OVEN- ROASTED CHICKEN WITH TARRAGON SAUCE

ROASTED CHICKEN WITH SHITAKE MUSHROOM JUS

SEARED CHICKEN WITH GARLIC, CAPERS, AND THYME

ROASTED CHICKEN WITH FENNEL, TOMATOES, AND HERBS

GRILLED CUMIN CHICKEN WITH GREEN TOMATILLOS

GRILLED CHICKEN WITH ARTICHOKES, OLIVES, AND OREGANO

CHICKEN THIGHS WITH OLIVE TAPENADE AND TOMATO SAUCE

POMEGRANATE AND HONEY ROASTED CHICKEN

SOUTHERN STYLE FRIED CHICKEN

VEGETARIAN

COUS COUS WITH WINTER SQUASH, PUMPKIN SEEDS, AND
PECORINO CHEESE

QUINOA WITH CHARRED SCALLIONS AND TOFU

SPAGHETTI WITH BASIL, TOMATOES, AND GARLIC

MACARONI AND CHEESE WITH ENGLISH PEAS AND BREAD CRUMBS

WHOLE WHEAT SPAGHETTI WITH FENNEL, BASIL,
AND STRAWBERRIES

SOBA NOODLES WITH PARSNIP, CHILI WATER, AND MINT

COUS COUS WITH PINE NUTS, COCONUT, AND FENNEL

MUSHROOM AND TRUFFLE RISOTTO



SEAFOOD

SPAGHETTI WITH BABY CLAMS, CHILI, AND BASIL

STEAMED MUSSELS WITH WHITE WINE, LEMON, AND CAPERS

STEAMED MUSSEL WITH COCONUT, CHILI, AND CILANTRO

SHRIMP SCAMPI WITH WINTER SQUASH

CAJUN COD WITH CHERRIES, BASIL, AND ZUCCHINI

FLOUNDER WITH HEIRLOOM TOMATO RAGU

STEAMED CLAMS IN A MUSTARD BACON BROTH

CRAB CAKES WITH CAJUN LOBSTER SAUCE

BROWN SUGAR SMOKED SALMON

OVEN ROASTED STRIPED SEA BASS WITH PECORINO LEMON BROTH

*BUTTER POACHED LOBSTER TAIL

SEARED SALMON LEMON BUERRÉ BLANC

SIDES

GARLIC MASHED POTATOES

MUSTARD MASHED POTATOES

BAKED POTATOES

OVEN-ROASTED FINGERLING POTATOES

AU-GRATIN POTATOES

STEAMED JASMINE RICE

BRIE- CAULIFLOWER AU-GRATIN

STEAMED BROCCOLI

SAUTÉ SPINACH

GARLIC GREEN BEANS

BUTTER POACHED ASPARAGUS

SAUTÉ BROCCOLI RABE

SPICY GREENS

BRAISED KALE

CUMIN BLACK BEANS WITH SEARED RED ONIONS

OVEN-ROASTED SQUASH, PEPPERS, AND ZUCCHINI

GARLIC SAUTÉED MUSHROOMS

WHITE CHEDDAR CHEESE GRITS

SQUASH CASSEROLE

THREE CHEESE MACARONI AND CHEESE



SOUTHERN STYLE

INCLUDES SALAD BUFFET, ROLLS, BUTTER CHOICE OF ONE STARCH, AND ONE VEGETABLE

ONE ENTRÉE \$28.00 TWO ENTREES \$31.00

SOUTHERN STYLE ENTRÉE CHOICES

HAMBURGER STEAK WITH SAUTÉED MUSHROOMS AND ONIONS

CUBED STEAK AND GRAVY

GRILLED LEMON OR CAJUN TILAPIA

HAND BREADED CHICKEN LIVERS

MARINATED GRILLED CHICKEN

SOUTHERN STYLE BONELESS FRIED CHICKEN

SLOW COOKED POT ROAST SERVED WITH AU JUS

SMOKED CHICKEN

HICKORY SMOKED BARBECUE PORK

MEATLOAF

FRIED OR GRILLED PORK CHOPS

FRIED CATFISH

JUMBO FRIED SHRIMP

CHICKEN AND DUMPLINGS

TURKEY AND DRESSING SERVED WITH TURKEY GRAVY

SOUTHERN STYLE SIDE CHOICES

SOUTHERN STYLE GREEN BEANS

CREAM CORN

BROCCOLI CASSEROLE

SQUASH CASSEROLE

HASHBROWN CASSEROLE

CARROT SOUFFLE

FRIED CABBAGE

CORN CASSEROLE

SWEET POTATO SOUFFLE

FRIED OKRA

PINTO BEANS

BLACK-EYED PEAS

CROWDER PEAS

STEAMED BROCCOLI

FIELD PEAS AND SNAPS

CUCUMBER, TOMATO AND ONION SALAD

SEASONAL FRUIT SALAD

MASHED POTATOES

BAKED SWEET POTATOES

COLE SLAW

POTATO SALAD

DEVEILED EGGS



SANDWICHES

CHOICE OF WHITE, WHEAT, RYE, SOURDOUGH, CROISSANT, PITA,
ROLLS, BAGUETTE, OR WRAPS

CHICKEN SALAD WITH CRANBERRIES AND WALNUTS

CHICKEN SALAD WITH APPLES AND ALMONDS

CHICKEN SALAD WITH POMEGRANATE AND PECANS

CHICKEN SALAD WITH CELERY AND ONIONS

TUNA SALAD

PIMENTO CHEESE

EGG SALAD

BLT SANDWICH

HAM SANDWICH

PROSCIUTTO WITH OLIVE TAPENADE AND GRILLED RED ONIONS

TURKEY WITH LETTUCE, TOMATO, HONEY MUSTARD AND GOUDA

ROAST BEEF WITH GRILLED ONIONS, MUSHROOMS AND SWISS
CHEESE

GRILLED RUEBEN WITH CORNED BEEF, SAUERKRAUT, SWISS CHEESE
AND CHOICE OF DRESSING (1000 ISLAND OR SPICY MUSTARD)

GRILLED CHEESE WITH CHEDDAR CHEESE

GRILLED CHEESE WITH GRUYERE CHEESE AND TRUFFLE

GRILLED CHEESE WITH SWISS CHEESE AND HAM

GRILLED CHICKEN SANDWICH WITH MANCHEGO CHEESE, ROASTED
RED PEPPERS & LEMON MAYO

BUFFALO CHICKEN SANDWICH WITH CHOICE OF CHEESE
(MOZZARELLA OR SWISS), HOT SAUCE AND CHOICE OF DRESSING
(RANCH OR BLUE CHEESE)

BURGERS WITH CHOICE OF TOPPINGS

STEAK SANDWICH WITH HORSERADISH CREAM, ARUGULA, CRISPY
ONIONS AND AU JUS

PULLED PORK SANDWICH WITH COLE SLAW

CRISPY EGGPLANT WITH FONTINA CHEESE AND ROASTED TOMATO
PESTO

MONTE CRISTO

CLUB SANDWICH WITH CHOICE OF MEAT (TURKEY, HAM, SLICED
CHICKEN OR ROASTED BEEF)

CUBAN SANDWICH

HUMMUS, CUCUMBER, SPROUT, AVOCADO, AND ROASTED PEPPERS

SALADS

WARM PEAR SALAD WITH ARUGULA, BRIE CHEESE, AND WALNUTS

WATERMELON SALAD WITH MINT AND FETA

MIXED GREENS WITH TOMATOES, CUCUMBERS, AND
RANCH VINAIGRETTE

ROMAINE LETTUCE WITH TOMATOES, CHEDDAR, CUCUMBERS AND
CHOICE OF DRESSING

CAESAR SALAD, CROUTONS, AND PARMESAN CHEESE

MIXED GREENS WITH CRANBERRIES, GOAT CHEESE, AND PECANS

WEDGE SALADS WITH BACON, TOMATOES, AND BLUE CHEESE
DRESSING

TOMATOES WITH MOZZARELLA, BASIL, AND BALSAMIC



SOUPS

LOADED POTATO SOUP

CORN OR CLAM CHOWDER

ASPARAGUS BISQUE

LOBSTER BISQUE

CHICKEN NOODLE SOUP

CHICKEN AND WHITE BEAN CHILI

TOMATO BASIL OR DILL SOUP

ROASTED TOMATO SOUP

TOMATO AND GOAT CHEESE SOUP

FRENCH ONION SOUP WITH GRUYERE CHEESE

WILD RICE SOUP

BLACK BEAN SOUP

BUTTERNUT SQUASH SOUP

PUMPKIN SOUP

CHICKEN TORTILLA SOUP

PEA SOUP

CREAM OF WILD MUSHROOMS SOUP

VEGETABLE SOUP

CREAM OF CAULIFLOWER SOUP

POTATO LEEK SOUP

BROCCOLI AND CHEDDAR SOUP

DESSERTS

FRUIT CRISP WITH GELATO \$6.50

BANANA CREAM PUDDING \$6.50

BANANA AND CHOCOLATE CHIP BREAD PUDDING WITH CREAM AN-
GALISE \$6.50

CHOCOLATE SOUFFLÉ \$6.50

KEY LIME PIE WITH FRESH WHIP CREAM \$6.50

CHARRED PINEAPPLE UPSIDE-DOWN CAKE \$6.50

GINGERSNAP AND APPLE CAKE \$6.50

RED VELVET CAKE WITH CREAM CHEESE ICING \$6.50

MIXED BERRIES, MINT, HONEYCOMB, AND WHIP CREAM \$6.50

LEMON TART \$6.50

CRÈME BRULEE \$6.50

APPLE-CINNAMON CHEESECAKE \$6.50

CHOCOLATE COVERED STRAWBERRIES \$6.50

MACARON \$6.50

ASSORTED COOKIES \$6.50



HORS D OEUVRES

COLD

- ENDIVE WITH GORGONZOLA CREAM AND CANDIED WALNUTS \$3
- RICOTTA & FAVA BEAN CRUSTINI WITH BLACK PEPPER & EXTRA VIRGIN OLIVE OIL \$3
- HOUSE CURED SALMON WITH A CITRUS DILL MARSCAPONE CREAM \$3.50
- BRUSCHETTA W/ CROSTINI BREAD \$3.00
- BABY ROASTED BEETS, GORGONZOLA & SMOKED SEA SALT \$3.00
- CRISPY ZUCCHINI W/ SUN-DRIED TOMATOES & GOAT CHEESE \$3.00

HOT

- CHICKEN OR BEEF SATAY \$3.50
- MINI CRAB CAKES \$3.50
- HOUSE MADE MEATBALLS (TURKEY/BEEF/LAMB/PORK/WILD GAME) \$3.50
- LETTUCE WRAPS W/ TERIYAKI CHICKEN \$3.50
- WARM BRIE CROSTINI W/ WALNUT & SUN-DRIED CHERRY CHUTNEY \$3.00
- PANCETTA WRAPPED DATES STUFFED W/ MANCHEGO CHEESE & MINT \$3.50
- PROSCIUTTO WRAPPED ASPARAGUS \$3.50
- GLAZED FIGS W/ ALMONDS & THYME \$3.00
- BEEF TENDERLOIN ON HERB CROSTINI W/ CHIVE AIOLI \$3.50
- HERB BUTTER MUSHROOMS W/ SMOKED MOZZARELLA \$3.00
- STUFFED PIQUILLO PEPPERS \$3.00
- PUMPKIN BUTTER CROSTINI W/ WALNUT GOAT CHEESE
- CHIPOTLE BACON-WRAPPED SHRIMP \$3.50
- STUFFED MUSHROOMS \$3.00
- GRILLED PORTOBELLO W/ GOAT CHEESE, BASIL, BALSAMIC ON CRISPY POTATO \$3.00
- SHRIMP BISQUE SHOOTERS \$3.50
- SEARED SCALLOP, WITH SEASONAL ACCOMPANIMENTS \$4
- BBQ PORK ON A JALAPENO CORN MUFFIN \$3.50



DISPLAYS

IMPORTED & DOMESTIC CHEESE

SERVED WITH FRESH GRAPES, DRIED FRUITS & NUTS

\$6

FRESH FRUIT DISPLAY

SEASONAL FRUIT DISPLAYED WITH FRUIT GARNISHES

\$5

POACHED OR SMOKED SALMON DISPLAY

SERVED WITH TRADITIONAL ACCOMPANIMENTS

\$7

MARINATED GRILLED VEGETABLE

SEASONAL MARINATED GRILLED VEGETABLES

\$5

ANTIPASTI DISPLAY

A SELECTION OF CURED SLICED MEATS, GRILLED VEGETABLES,
ASSORTED TAPENADES, PEPPERS & OLIVES

SERVED WITH CRUSTINI

\$7

CAPRESE TOWERS

LAYERS OF FRESH TOMATO, BASIL PESTO & HOUSE MADE
MOZZARELLA

BALSAMIC REDUCTION DRIZZLE

\$4

SEAFOOD OR SHRIMP COCKTAIL

SERVED WITH LEMON WEDGES & COCKTAIL SAUCE

\$4

VEGETABLE CRUDITÉS

SELECTION OF SEASONAL RAW VEGETABLES WITH A RANCH STYLE
DIPPING SAUCE

\$3.50

SEARED AHI TUNA

SLICED AND SERVED WITH A PONZU SAUCE & CUCUMBER SALAD

\$6

BAKED BRIE EN CROUTE

CHOICE OF EITHER HAM & CARAMELIZED ONION OR RASPBERRY &
TOASTED ALMOND SERVED WITH CRUSTINI

\$5

ACTION STATIONS

CARVING STATION

CHOOSE FROM THE FOLLOWING:

PRIM RIB \$9

BEEF TENDERLOIN \$10

LEG OF LAMB \$13

PORK LOIN \$7

FRESH HAM \$7

SMOKED TURKEY \$6

WHOLE SIDE OF SMOKED SALMON \$7

SERVED WITH TRADITIONAL SAUCES AND HOUSE MADE ROLLS

MASHED POTATO MARTINI BAR

SERVED WITH DICED BACON, CHIVES, SMOKED GOUDA, AGED
CHEDDAR & SOUR CREAM

\$6.50

SHRIMP & GRITS BAR

SERVED WITH SHRIMP IN A CREOLE SAUCE, AGED CHEDDAR CHEESE
GRITS & CHIVES

\$7

RISOTTO

CHOOSE A STYLE OF RISOTTO TO FIT YOUR THEME, ACCOMPANIED
WITH TRADITIONAL GARNISHES

\$6

CRAB CAKE

PAN SEARED CRAB CAKES TO ORDER, SERVED WITH REMOULADE
SAUCE

\$7

PASTA

CHOOSE FROM: PENNE, BOWTIE OR ROTINI

SAUCES: MARINARA, PESTO CREAM, BOLOGNESE, WHITE WINE
GARLIC

\$6.50

HOT DIP

CHOOSE FROM: SPINACH ARTICHOKE, ONION & GRUYERE OR
CREOLE CRAB SERVED WITH TOASTED CRUSTINI OR FRIED PITA
CHIPS

\$5.50



