



# Rehearsal Dinner - Buffet

## Salad

Local Greens with Cherry Tomatoes, Carrots, Cucumbers and Buttermilk Ranch Dressing

Buttery Cornbread

## Entrée {Select Two}

**Low Country Frog More Stew** - Shrimp, Corn, Potatoes and Sausage

**Bourbon Glazed Pork Chops**

**Chef's Lauren's Fried Chicken** - Frank's Hot Sauce, Crispy Skin

**BBQ Beef Brisket**

**Honey Glazed Mahi-Mahi**

## Accompaniments {Select Two}

Sour Cream & Chive Mashed Potatoes

Macaroni & Cheese

Southern Collard Greens

Fingerling Potatoes with Pesto

Buttered Carrots

Green Beans

## Desserts {Select Two}

Banana Pudding

Red Velvet Cake

Pecan Squares

Leopold's Ice Cream - Vanilla and Chocolate

Coffee, Iced Tea and Water

**\$82 per person**

*Prices do not include the 25% service charge and 7% sales tax, subject to change*

*Buffets require a minimum of 40 guest count, if less than 40, a service charge of \$150 will be applied*



## Rehearsal Dinner - Plated

### Salad {Select One}

**Mixed Greens Salad** - Cherry Tomatoes, Carrots, Cucumbers, Lemon Basil Vinaigrette

**Spinach Salad** - Spinach, Spiced Pecans, Red Onions, Goat Cheese, Apples, Citrus Vinaigrette

*Served with Dinner Rolls and Butter*

### Entrée {Select Two}

**Stuffed Chicken** - Burrata Cheese & Herbs, Twice Baked Potatoes, Butternut Squash Puree

**Slow Cooked Salmon** - Sautéed Mustard Greens, Black Forbidden Rice

**Grilled Pork Tenderloin** - Grainy Mustard with a Pear & Peach Compote, Sweet Potato Au Gratin with Goat Cheese, Grilled Shallots

**Braised Short Ribs** - Demi-Glace, Sweet Mashed Potatoes and Caramelized Brussels and Carrots

**Bistro Filet** - Au Gratin Potatoes, Brussel Sprouts with Bacon and Sundried Cranberries

### Dessert {Select One}

Chocolate Lava Bundt Cake

Key Lime Pie

Grilled Lemon Pound Cake topped with Grand Marnier Strawberries & Fresh Whipped Cream

Coffee, Iced Tea and Water

**\$88 per person**

*Prices do not include the 25% service charge and 7% sales tax, subject to change*



## Rehearsal Dinner - Stations

### The Gardens

Mixed Greens - Cherry Tomatoes, Carrots,

Cucumbers, Lemon Basil Vinaigrette

Traditional Caesar Salad

Grilled Vegetables

Freshly Baked Bread and Butter

**\$20 per person**

### Shrimp and Grits

Wild Georgia Shrimp and Andouille Sausage,

Peppers and Onions

Choice of Smoked Tomato Bacon Gravy OR

Ham Hock Sage Gravy

White Cheddar Stone - Ground Grits

**\$24 per person**

### Taco Bar

Mixed Tacos with Beef and Shrimp

Toppings - Guacamole, Salsa, Sour Cream,

Aged Cheddar

**\$32 per person**

### Pasta Action Station

Herb Marinated Grilled Chicken or Shrimp

Assorted Grilled Vegetables

Pasta - Gemelli or Orecchiette

Sauces - Alfredo or Tomato Basil Marinara

**\$24 per person**

\$150 Chef Attendant Fee

### Fingerling Potato Bar

Bacon Lardon, Crumbled Chorizo, Braised

Beef, Roasted Onions, Wild Mushrooms,

Steamed Broccoli, Herb Gravy, Mornay

Sauce, Whipped Garlic Butter, Sour Cream

Crumbled Blue Cheese, Scallions

**\$24 per person**

### B-L-Taco

Pork Belly, Tortillas, Shredded

Lettuce, Diced Tomatoes, Avocado Puree,

Peppercorn Mango

**\$40 per person**

*Stations - One Hour Service, Minimum of 40 people, if less than 40, a service charge of \$150 will be applied*

*Prices do not include the 25% service charge and 7% sales tax, subject to change*



## Rehearsal Dinner - Open Bar

### Beer & Wine Open Bar

**Premium Beer** - Stella Artois, Corona

**Domestic Beer** - Bud Light, Michelob Ultra

**Wines** - Chardonnay, Pino Grigio, Cabernet Sauvignon

One Hour—\$18 per person

Each Additional Hour - \$8 per person

### Premium Open Bar

**Liquors** - Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, El Jimador Tequila,

Jack Daniels Whiskey, Four Roses Bourbon, Dewar's Scotch

**Craft Beers** - Southbound, Service

**Premium Beers** - Stella Artois, Corona

**Domestic Beers** - Bud Light, Michelob Ultra, Yuengling

**Wines** - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

One Hour - \$24 per person

Each Additional Hour - \$12 per person

### Luxury Open Bar

**Liquors** - Grey Goose Vodka, Bombay Gin, Mount Gay Rum, Olmeca Altos Tequila,

Crown Royal Whiskey, Maker's Mark Bourbon, Johnny Walker Red Scotch

**Craft Beers** - Southbound, Service

**Premium Beers** - Stella Artois, Corona

**Domestic Beers** - Bud Light, Michelob Ultra, Yuengling

**Wines** - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

One Hour - \$28 per person

Each Additional Hour - \$14 per person

*Prices do not include the 25% service charge and 7% sales tax, subject to change*