



SAVANNAH  
CONVENTION CENTER

# CATERING GUIDE



# CATERING GUIDE



## SAVANNAH CONVENTION CENTER CATERING GUIDE TABLE OF CONTENTS

|                                     |         |
|-------------------------------------|---------|
| <b>Beverage Selections</b>          | Page 1  |
| <b>Refreshment Breaks</b>           | Page 2  |
| <b>Continental Breakfasts</b>       | Page 3  |
| <b>Breakfast Buffets Plated</b>     | Page 4  |
| <b>Breakfasts Lunch</b>             | Page 5  |
| <b>Buffets</b>                      | Page 6  |
| <b>Hot Plated Lunches</b>           | Page 9  |
| <b>Boxed Lunches</b>                | Page 10 |
| <b>Cold Plated Lunches</b>          | Page 11 |
| <b>Dinner Buffets</b>               | Page 12 |
| <b>Plated Dinners</b>               | Page 13 |
| <b>Hors D'oeuvres</b>               | Page 15 |
| <b>Reception Stations</b>           | Page 16 |
| <b>Bar Packages</b>                 | Page 18 |
| <b>Food &amp; Beverage Policies</b> | Page 19 |

### **Gourmet Coffee Bar** \$4.00

*Based on Consumption - Per Person  
Offerings of Espresso, Cappuccino,  
Assorted Flavored Syrups, and Classic  
Biscotti Cookies*

### **Attendant Fee** \$150.00

*2 Hour Service  
(Required)*

## Non-Alcoholic Beverage Selections

*Beverages Available by the Gallon  
30 Minutes of Service  
Based on Consumption*

|   |         |
|---|---------|
| <b>Freshly Brewed Coffee</b>                    | \$85.00 |
| <i>Includes Non-Dairy Creamers &amp; Sugars</i> |         |
| <b>Freshly Brewed Decaffeinated Coffee</b>      | \$85.00 |
| <i>Includes Non-Dairy Creamers &amp; Sugars</i> |         |
| <b>Assorted Herbal Tea</b>                      | \$85.00 |
| <b>Fresh Orange Juice</b>                       | \$85.00 |
| <b>Freshly Brewed Sweet Iced Tea</b>            | \$85.00 |
| <b>Freshly Brewed Un-Sweet Iced Tea</b>         | \$85.00 |
| <b>Fruit Punch</b>                              | \$85.00 |
| <b>Fresh Lemonade</b>                           | \$85.00 |
| <b>Hot Apple Cider</b>                          | \$85.00 |
| <b>Hot Chocolate</b>                            | \$85.00 |

### **Beverages Available Per Serving** *Based on Consumption*

|   |        |
|---|--------|
| <b>Assorted Bottled Juices</b>          | \$4.00 |
| <b>Assorted Sodas, 7.5 oz.</b>          | \$4.00 |
| <b>Bottled Water, 12 oz.</b>            | \$4.00 |
| <b>Sparkling Water, 12 oz.</b>          | \$4.00 |
| <b>Flavored Sparkling Water, 12 oz.</b> | \$4.00 |

# REFRESHMENT BREAKS



Priced based on 30-minutes of service. Sufficient quantities will be provided for 30 minutes. Any replenishments will be charged at standard "a la carte" rates. Refreshment breaks are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## Refreshment Break Packages:

### Chocolate Break

\$17.00 per person  
Chocolate Chunk Cookies, Oreo Cookies, Fudge Brownies, and M&M's

### Milk and Cookies Break

\$14.00 per person  
Our Fresh Baked Cookies served with Milk  
(Choose Two: Low Fat, Chocolate, Soy, Whole)

### Forsyth Park Pick-Me-Up Break

\$12.00 per person  
Fresh Fruit Display with Greek Yogurt Sauce, Assorted Granola Bars, Roasted Peanuts, Trail Mix

### Broughton Street Bites Break

\$14.00 per person  
Brownies, Assorted Cookies, Rice Krispy Treats, Kettle Cooked Potato Chips, and Candy Bar Miniatures

### Monterey Square Munchies Break

\$16.00 per person  
Vegetable Crudite with Ranch Dip, Fresh Cut Fruit with Yogurt Sauce, and Hummus with Soft Pita

### Southern Comfort Break

\$16.00 per person  
Caramel Corn, Lemon and Key Lime Bars, Black Eye Pea & Corn Salsa with Tortilla Chips

### Ice Cream Break

\$15.00 per person  
A Classic Sundae Bar Featuring Vanilla Ice Cream and Assorted Toppings including Chocolate Fudge Sauce, Caramel Sauce, Whipped Cream, Maraschino Cherries, M&M's, Crushed Oreos, and Chopped Nuts  
*Ice Cream Attendant Fee of \$150.00 per 50 Guests for up to 2 Hours of Service*

### Healthy Savannah Break

\$14.00 per person  
Yogurt and Granola Parfaits, Trail Mix, Snack Bars, and Whole Fruit

### Build Your Own Snack Mix Station

\$18.00 per person  
Choose Six (6): Pretzel Twists, Chocolate Candies, Peanuts, Walnuts, Craisins, Miniature Marshmallows, Dried Fruit, Gummy Bears, Popcorn, Soft Granola, Chocolate Covered Raisins

### All Day Beverages

\$24.00 per person  
Up to 8 Hours - Includes Non-Dairy Creamers & Sugars  
Regular and Decaffeinated Coffee, Assorted Teas, Local Honey, Lemon and Assorted Sodas and Bottled Waters

## A La Carte Snack Items:

|   |                    |
|---|--------------------|
| <b>Assorted Candy Bars</b>  | \$44.50 per dozen  |
| <b>Assorted Individual Bags of Trail Mix</b>  | \$36.00 per dozen  |
| <b>Assorted Snack Bars</b><br><i>(Crunchy and Chewy)</i>  | \$36.00 per dozen  |
| <b>Jumbo Soft Pretzels</b><br>Served with Mustard and Warm Cheese   | \$72.00 per dozen  |
| <b>Assorted Individual Bags of Chips</b><br><i>(Sea Salt, Barbecue, Sweet Onion, and Jalapeno)</i>  | \$36.00 per dozen  |
| <b>Rice Krispy Treats</b>   | \$48.00 per dozen  |
| <b>Lemon Bars</b>   | \$52.00 per dozen  |
| <b>Assorted Fresh Baked Cookies</b>   | \$52.00 per dozen  |
| <b>Brownies</b>   | \$52.00 per dozen  |
| <b>Blondies</b>   | \$52.00 per dozen  |
| <b>Savannah Rae's Popcorn Snack Bags</b><br><i>(White Cheddar, Movie Theatre Butter, Caramel Sea Salt, Dill Pickle, Hot Wings with Ranch)</i> | \$10.00 per person |
| <b>Fresh Popped Popcorn</b><br>Popcorn Attendant Fee of \$150.00 per Popcorn Machine for up to two (2) Hours of Service                       | \$8.00 per person  |
| <b>Tortilla Chips and Salsa</b>   | \$4.00 per person  |
| <b>Kettle Cooked Potato Chips</b><br>with French Onion Dip  | \$6.00 per person  |
| <b>Soft Pita</b><br>Served with Pimento Cheese Dip  | \$8.00 per person  |
| <b>Cocktail Pretzels</b>  | \$14.00 per pound  |
| <b>Fancy Mixed Nuts</b>   | \$24.00 per pound  |
| <b>Snack Mix</b>  | \$15.00 per pound  |
| <b>Ice Cream Novelties</b><br><i>(Assortment of Leopold Varieties)</i>  | \$5.00 per each    |



# CONTINENTAL BREAKFAST



All buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas. Breakfast buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## Continental Breakfast

\$21.00 per person

Assorted Bottled Juices / Local Breakfast Pastries, Danish, Muffins, Fresh Baked Biscuits, Butter & Preserves

## Premium Continental Breakfast

\$26.00 per person

Assorted Bottled Juices / Local Breakfast Pastries, Danish, Muffins, Bagels, Butter, Preserves, and Cream Cheese / Sliced Fruit and Berries

## Enhance Your Continental Breakfast

|   |                    |
|---|--------------------|
| <b>English Muffin Breakfast Sandwich</b><br>Sausage & Cheese  | \$8.00 per person  |
| <b>Yogurt Bar</b><br>Greek Yogurt with Savannah Honey, Granola, Dried Fruit, Nuts and Berries               | \$4.00 per person  |
| <b>Fried Chicken Biscuit</b>  | \$8.00 per person  |
| <b>Biscuit Breakfast Sandwich</b><br>Bacon, Egg, & Cheese<br>Sausage, Egg, & Cheese<br>Onion, Egg, & Cheese | \$8.00 per person  |
| <b>French Toast Monte</b><br>Cinnamon French Toast with Turkey, Ham and Swiss Cheese                        | \$10.00 per person |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Please add 24.5% service charge and applicable sales tax to all selections.*

PAGE 3

# BREAKFAST BUFFETS



All buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas. Breakfast buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## Sunrise Breakfast Buffet

\$33.00 per person  
Assorted Bottled Juices / Farm Fresh Scrambled Eggs / Creamy Grits / Pork Sausage Patties / Sliced Fruit and Berries / Muffins, Breads, and Pastries with butter and preserves

## Georgia on My Mind Buffet

\$33.00 per person  
Assorted Bottled Juices / Sweet Grass Dairy Scrambled Eggs / Applewood Smoked Bacon / Hash Browns with Vidalia Onions / Fresh Sliced Fruit and Berries / Muffins, Breads, and Pastries with butter and preserves

## Frittata Breakfast Buffet

\$34.00 per person  
Assorted Bottled Juices / Country Ham Frittata with Onions, Bell Peppers and Cheddar Cheese / Seasonal Vegetable Frittata / Roasted Breakfast Potatoes with Caramelized Onions / Applewood Smoked Bacon / Fresh Sliced Fruit and Berries / Muffins, Breads, and Pastries with butter and preserves

## Build Your Own Breakfast Buffet

\$26.00 per person  
Served with Assorted Bottled Juices / Sliced Fruit and Berries / Assorted Muffins and Danish, butter and preserves

**Choice of 1:** Scrambled Eggs  
Spinach Florentine Scrambled Eggs  
Fresh Vegetable Frittata

**Choice of 1:** French Toast w/Warm Maple Syrup  
Belgian Waffles w/Warm Maple Syrup  
Biscuits and Milk Pan Sausage Gravy

**Choice of 1:** Creamy Stone Ground Grits  
Hash Browns with Vidalia Onions  
Roasted Breakfast Potatoes

**Choice of 2:** Applewood Smoked Bacon  
Pork Sausage Links  
Sliced Country Ham  
Turkey Sausage Patties  
Country Fried Chicken Breast  
Sliced Smoked Pork Loin  
Bourbon Braised Cinnamon Apples

## Enhance Your Breakfast Buffet

**Southern Eggs Benedict** \$10.00 per person

Stone Ground Grit Cake with Shaved Country Ham, Sliced Vine Ripened Tomato, a Poached Farm Fresh Egg topped with Hollandaise and dusted with Old Bay

**Savannah Bee Honey Glazed Smoked Salmon Platter** \$10.00 per person

Crème Fraiche, Capers, Red Onion, Hard Boiled Egg, Baguette Crisps

**Grits Breakfast Bar** \$10.00 per person

Creamy Stone Ground Grits with Choose Four:  
Shredded Cheddar Cheese, Pimento Cheese, Poached Shrimp, Diced Tomatoes, Sliced Scallions, Crumbled Sausage, Diced Applewood Smoked Bacon, Sautéed Bell Peppers

**Eggs to Order** \$14.00 per person

Eggs or Egg Whites prepared with your choice of Asparagus, Peppers, Onions, Mushrooms, Tomatoes, Spinach, Bacon, Ham, Cheddar and Swiss Cheese  
*Chef Attendant Fee of \$150.00 per 50 Guests for up to two hours of Service*

**French Toast** \$10.00 per person

Cinnamon Glazed French Toast served with Toppings of Fresh Berries, Sweet Cream Butter, Vanilla Whipped Cream, and Warm Maple Syrup

**Steel-Cut Oatmeal** \$10.00 per person

with Toppings of Fresh Blueberries, Raspberries, Sliced Cinnamon Apples, Toasted Pecans, Raisins, Brown Sugar, Honey, and Skim Milk

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Please add 24.5% service charge and applicable sales tax to all selections.

PAGE 4

# PLATED BREAKFASTS



All plated breakfasts are served with Fresh Fruit, Freshly Baked Savannah Cream Biscuits and Muffins with Sweet Butter, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, and Water Service. Plated breakfasts are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## **Traditional Breakfast**

\$30.00 per person  
Farm Fresh Scrambled Eggs, Served with Applewood Smoked Bacon, and Breakfast Potatoes with Vidalia Onions

## **Mushroom and Spinach Quiche**

\$31.00 per person  
Wild Mushrooms, Spinach, Gruyere Cheese and Fresh Eggs, Served with Creamy Stone Ground Grits, and Pork Sausage Patties

## **Quiche Lorraine**

\$31.00 per person  
Bacon, Cheese, Caramelized Onions and Fresh Eggs, Served with Creamy Stone Ground Grits, and Pork Sausage Patties

## **Steak and Eggs**

\$36.00 per person  
Seared Filet Cut Sirloin with Redeye Pan Sauce, Served with Farm Fresh Scrambled Eggs with Cheddar Cheese, Roasted Breakfast Potatoes, and an Herb Roasted Tomato

## **Savannah Benedict**

\$33.00 per person  
Savannah Cream Biscuit Split then topped with a Fried Green Tomato, Shaved Ham, Scrambled Eggs and Milk Pan Sausage Gravy, Served with our Vidalia Onion Hash Browns Bourbon Braised Cinnamon Apples

## **A La Carte Breakfast Items:**

|  |                   |
|--|-------------------|
| <b>Fresh Seasonal Fruit and Berries</b>      | \$5.50 per person |
| <b>Fresh Whole Seasonal Fruit</b>            | \$3.00 per person |
| <b>Assorted Individual Cereals with Milk</b> | \$6.00 per person |
| <b>Assorted Individual Yogurt</b>            | \$48.00 per dozen |
| <b>Assorted Muffins</b>                      | \$57.00 per dozen |
| <b>Bagels</b>                                | \$63.00 per dozen |
| <b>Assorted Fruit Danish</b>                 | \$57.00 per dozen |
| <b>Assorted Breakfast Breads</b>             | \$57.00 per dozen |
| <b>Assorted Donuts</b>                       | \$48.00 per dozen |
| <b>Cinnamon and Pecan Sticky Buns</b>        | \$69.00 per dozen |
| <b>Scones</b>                                | \$57.00 per dozen |

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*Please add 24.5% service charge and applicable sales tax to all selections.*

# LUNCH BUFFETS



All buffets are served with Iced Tea and Water Stations. Lunch buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## Deli Buffet

\$40.00 per person

### Starters

(Choose 3)

- Baby Greens Salad with Grape Tomatoes, Shredded Carrots, Sliced Cucumber with Ranch Dressing and Herb Vinaigrette
- Tomato and Cucumber Salad with Bell Peppers and Red Onion in a White Wine Vinaigrette
- Orzo Pasta Salad with Seasonal Vegetables and a Balsamic Vinaigrette
- Fresh Fruit Salad with a Lime Yogurt Dressing
- Creamy Tomato Basil Soup
- Sea Salt Kettle Chips

### Meat and Cheese Board

- Sliced Meats to include Turkey Breast, Roast Beef and Tavern Ham
- Sliced Vermont Cheddar, Swiss and Provolone

### Served with:

- Soft Brioche Rolls OR Flaky Croissants and Assorted Sandwich Wraps
- Crisp Lettuce, Vine Ripened Sliced Tomatoes, Shaved Onion, Sliced Dill Pickles, Mayonnaise and Mustard
- Fresh Baked Jumbo Cookies or Dark Chocolate Brownies

## Enhance Your Deli Buffet

|   |                   |
|---|-------------------|
| <b>Tuna Salad and Chicken Salad</b>                                   | \$6.00 per person |
| <b>Beef and Bean Chili</b><br>with Cheddar Cheese and Diced Onions    | \$6.00 per person |
| <b>Traditional Hummus and Roasted Pepper Hummus</b><br>with Soft Pita | \$6.00 per person |

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# LUNCH BUFFETS (continued)



All buffets are served with Iced Tea and Water Stations. Lunch buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## Soup and Salad Buffet

\$38.00 per person

*Choice of Three Salads, a Soup, and a Feature Item*

### SALAD (Choose 3)

- House Salad with Grape Tomatoes, Shredded Carrot, Sliced Cucumber with Buttermilk Ranch Dressing and Herb Vinaigrette
- Caesar Salad with Crisp Romaine, Shaved Parmesan, Focaccia Croutons and Creamy Caesar Dressing
- Baby Spinach Salad with Grape Tomatoes, Crumbled Blue Cheese, Kalamata Olives, Caramelized Walnuts with Balsamic Vinaigrette
- Garden Vegetable Pasta Salad, Gemelli Pasta with Fresh Seasonal Vegetables in a white wine vinaigrette
- Caesar Bowtie Pasta Salad
- Loaded Baked Potato Salad finished with Shaved Scallions, Bacon and Cheddar Cheese
- Southern Style Coleslaw

### SOUP (Choose One) - Served with Crackers

- Creamy Tomato Bisque
- Hearty Chicken Noodle
- Beef with Barley
- New England Clam Chowder
- Minestrone
- Italian Wedding
- Beef Chili
- Turkey Chili
- Tomato Basil
- Corn Chowder

### FEATURE ITEM (Choose One)

- Macaroni and Cheese Bar — Bacon Bits, Scallions, Chopped Broccoli, Shredded Cheddar
- Baked Potato Bar — Sour Cream, Whipped Butter, Bacon Bits, Scallions
- Cheese Grits Bar — Shredded Cheddar, Pimento Cheese, Diced Tomatoes, Bacon Bits
- Irish Nachos — Warm Queso Dip, Bacon Bits, Scallions, Pico De Gallo

## Italian Buffet

\$46.00 per person

- Roma Salad — Crisp Romaine Lettuce, Pickled Red Onion, Grape Tomatoes, Sliced Ripe Olives, Focaccia Croutons, Shredded Mozzarella Cheese with a Red Wine Vinaigrette
- Mozzarella Salad — Ciliegine Mozzarella with Grape Tomatoes tossed with Fresh Basil and a Balsamic Vinaigrette
- Caesar Bowtie Pasta Salad
- Baked Ziti—Seasonal Vegetables tossed with Ziti Pasta in a Creamy Alfredo Sauce, Topped with Seasoned Bread Crumbs
- Chicken Piccata - Crispy Chicken Breast with Lemon Caper Butter Sauce, finished with Oven Roasted Tomatoes
- Green Beans with Italian Herb Infused Olive Oil
- Thyme Roasted Red Potatoes
- Garlic Bread Sticks
- Whipped Ricotta Cannoli with Chocolate Ganache

## Chef's Selections Buffet

\$41.00 per person

- House Salad with Grape Tomatoes, Shredded Carrot, Sliced Cucumber and Buttermilk Ranch Dressing
- Shredded Coleslaw in Creamy Apple Cider Vinaigrette
- Savannah Tomato Salad
- Beef Filet Tips in Bordelaise with Sautéed Bell Peppers and Onions
- Rotisserie Chicken
- Herb Roasted Pork Loin with Braised Red Cabbage in a rustic pan sauce
- Black Eyed Pea Succotash
- Mashed Potatoes
- Parker House Rolls and Sweet Cream Butter
- Peach Cobbler with Whipped Cream

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*Please add 24.5% service charge and applicable sales tax to all selections.*

PAGE 7



# LUNCH BUFFETS (continued)



All buffets are served with Iced Tea and Water Stations. Lunch buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## The Southern Buffet

\$42.00 per person

- Baby Spinach Salad tossed with Arugula, Grape Tomatoes, Sliced Cucumber, Caramelized Pecans, Sliced Red Onion with Sweet Herb Vinaigrette
- Traditional Potato Salad
- Wild Georgia Shrimp Pasta Salad
- Southern Fried Chicken
- Salmon with a Smoked Tomato BBQ Sauce
- Roasted Pork Loin
- Sweet Potato Soufflé
- Fried Okra
- Parker House Rolls and Sweet Cream Butter
- Southern Banana Pudding with Fresh Bananas & Vanilla Wafers

## The Southwestern Buffet

\$45 per person

- Fiesta Salad with Romaine Lettuce, Black Bean Salsa, Red Bell Peppers, & Tortilla Strips with Avocado Ranch Dressing
- Shrimp Fajitas
- Chicken Fajitas
- Pork Carnitas
- Grilled Onions and Bell Peppers
- Warm Flour Tortillas
- Tortilla Chips with Salsa & Queso Dip
- Toppings of Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Sliced Jalapenos, Papas con Chile, and Braised Pinto Beans
- Tres Leches

## The BBQ Buffet

\$44.00 per person

- House Salad with Grape Tomatoes, Shredded Carrot, Sliced Cucumber and Buttermilk Ranch Dressing
- Dixie Coleslaw
- Macaroni Salad
- **Choose 2:**
  - Grilled Hamburgers with Caramelized Onions
  - Smoked Pulled Pork with Honey BBQ Sauce
  - Grilled Chicken Breast
  - Chopped Smoked Brisket with Brown Sugar Molasses BBQ Sauce
  - Sliced Smoked Pork Loin with Honey BBQ Sauce
  - Grilled Bratwurst with Sauerkraut
  - Sliced Smoked Sausage with Brown Sugar Molasses BBQ Sauce
- Baked Beans
- Soft Brioche Rolls
- Crisp Lettuce, Vine Ripened Sliced Tomatoes, Shaved Onion, Sliced Dill Pickles
- Fresh Baked Jumbo Cookies

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*Please add 24.5% service charge and applicable sales tax to all selections.*

# HOT PLATED LUNCHES



All Plated Lunches are served with a House Salad with Ranch Dressing and Balsamic Vinaigrette, Fresh Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea, Water Service, and Choice of a Lunch Dessert. Plated Lunches are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## **Peach Pepper Glazed Chicken Breast**

\$38.00 per person  
Breast of Chicken with a Peach Pepper Glaze, Roasted Red Potatoes, and Poached Green Beans

## **Chicken Breast Piccata**

\$38.00 per person  
Lemon Marinated Chicken Breast with a Lemon Caper Garlic Sauce served with Fontina and Parmesan Risotto and Asparagus

## **Center Cut Sirloin**

\$40.00 per person  
Grilled Sirloin topped with a Balsamic infused Demi-Glace, Roasted Garlic Mashed Red Skinned Potatoes, Seasonal Vegetable

## **Petite Filet of Beef**

\$48.00 per person  
Pan Seared and finished with a Green Peppercorn Bordelaise, Potatoes Dauphinoise, Roasted Green Beans

## **Coca-Cola Classic Braised Beef Short Ribs**

\$45.00 per person  
Braised Boneless Beef Short Ribs with a Veal Demi-Glace, Cauliflower Gratin, and Seasonal Vegetables

## **Sweet Tea Brined Pork Loin**

\$38.00 per person  
Sweet Potato Soufflé, Succotash, Oven Roasted Tomatoes, Brown Sugar Bourbon Veloute

## **Savannah Shrimp and Grits**

\$40.00 per person  
Cheddar Cheese Stone Ground Grits, Sautéed White Shrimp with a Caramelized Bell Pepper and Sweet Onion Cream Sauce, and Braised Collard Greens

## **Savannah Bee Company Honey Glazed Salmon**

\$38.00 per person  
Seared Salmon Fillet with a Whole Grain Mustard and Honey Glaze, Red Wine Infused Orzo Pilaf, and Baby Squash

## **Tuscan Ratatouille Tartlet (Vegetarian)**

\$38.00 per person  
Herb Infused Crust filled with Fire Roasted Zucchini, Yellow Squash, Red Onions, Bell Peppers, Mushrooms and a blend of Mozzarella and Ricotta, served with a Roasted Tomato Pomodoro Sauce

## **Roasted Vegetable Lasagna (Vegetarian)**

\$38.00 per person  
Lasagna rolled with Artichokes, Portabella Mushrooms, Red Peppers, Kalamata Olives and Ricotta Cheese, with Pesto Cream Sauce

## **Quinoa and Brown Rice Pilaf (Vegan)**

\$38.00 per person  
Coastal Georgia Brown Rice Pilaf with Fresh Seasonal Vegetables in an Olive Oil and Fresh Herb Sauce

## **Lunch Desserts:**

### **Chef's Seasonal Mousse**

### **Flourless Chocolate Torte with Raspberry Sauce**

### **New York Style Cheesecake with Fresh Berries**

### **Pecan Pie with Brown Sugar Caramel Sauce**

### **Red Velvet Cake with Chocolate Ganache**

### **Carrot Cake with Caramel Sauce**

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# BOXED LUNCHES



Boxed lunches are priced per person based on the minimums outlined below. Events with fewer than the required minimums will incur a \$150 surcharge. Beverages are not included.

## Hutchinson Island Boxed Lunch

\$24.00 per person

*Minimum of six (6) per type*

Served with an Individual Bag of Chips, Brown Sugar Blondie, PC Mustard, Mayonnaise, Salt and Pepper, Kind Bar, and Snickers Bar.

Brioche Roll or Wrap (Choice of: Chipotle, Spinach, Basil Tomato, or Flour Tortilla) with Vine-Ripened Tomato and Crisp Lettuce

- Turkey and Swiss Cheese
- Roast Beef and Cheddar
- Ham and Cheddar
- Roasted Vegetable with Provolone

## Gourmet Boxed Lunch

\$26.00 per person

*Minimum of twelve (12) per type*

Served with an Individual Bag of Chips, Brown Sugar Blondie, Kind Bar, PC Mustard, Mayonnaise, Salt and Pepper

- Barbecue Chicken Sandwich  
Sliced Barbecue Breast of Chicken with Sliced Smoked Gouda, Vine-Ripened Tomato, Pickled Red Onions, and Tender Baby Greens on Brioche
- Napa Turkey Sandwich  
Smoked Turkey Breast with Applewood Smoked Bacon, Shaved Cucumber, and Baby Spinach on Baguette
- Southwestern Steak Wrap  
Sliced Grilled Steak with Shredded Lettuce, Fresh Pico de Gallo, Colby Jack Cheese, Fajita Roasted Peppers, Corn and Black Bean Relish in a Garlic-Herb Wrap
- Chicken Salad  
In-House Made Chicken Salad with Vine-Ripened Sliced Tomato and Crisp Lettuce on a Brioche Bun or Flaky Croissant

## Gourmet Salad Boxed Lunch

\$24.00 per person

*Minimum of twelve (12) per type*

Served with Crackers and a Brown Sugar Blondie

### CAESAR SALAD

Crisp Romaine, Sweet Grape Tomatoes, Shaved Parmesan, and Focaccia Croutons, Served with Creamy Caesar Dressing and a Choice of:

- Herb Grilled Chicken
- Pan Seared Shrimp
- Grilled Salmon

### COBB SALAD

Tender Baby Greens, Sweet Grape Tomatoes, Bleu Cheese Crumbles, Hard Boiled Egg, Shaved Scallions, and Cheddar Cheese, Served with Buttermilk Ranch Dressing and Choice of:

- Oven Roast Chicken Breast
- Poached Shrimp
- Grilled Salmon

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*Please add 24.5% service charge and applicable sales tax to all selections.*

PAGE 10

# COLD PLATED LUNCHES



All Cold Plated Lunches are served with Fresh Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea, Water Service, and Choice of a Lunch Dessert. Plated Lunches are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## **Southern Chicken Salad**

\$28.00 per person

Southern Fried Chicken over Artisan Greens, Crisp Applewood Smoked Bacon, Sweet Grape Tomatoes, Shredded Carrots, Shaved Cucumbers, Shredded Cheddar Cheese, and a Southern Cheese Straw, Served with Whole Grain Honey Mustard Vinaigrette

## **Caesar**

\$28.00 per person

Crisp Romaine, Tuscan Herb Roasted Chicken, Focaccia Croutons, Shaved Parmesan Cheese, and Sweet Grape Tomatoes, Served with Creamy Caesar Dressing

## **Tex Mex**

\$26.00 per person

Iceberg Lettuce with Artisan Greens topped with Corn and Black Bean Relish, Fresh Pico de Gallo, Colby Jack Cheese, Fajita Grilled Chicken Breast, and Crispy Tortilla Strips, Served with Chili Lime Vinaigrette or Chipotle Ranch

## **Smoked Mozzarella Caprese**

\$29.00 per person

House Smoked Mozzarella over Tender Baby Greens, Sliced Roma Tomatoes, Pesto Chicken Breast, Marinated Olives, and Capers, Served with a White Balsamic Vinaigrette

## **Lunch Desserts:**

### **Chef's Seasonal Mousse**

### **Flourless Chocolate Torte with Raspberry Sauce**

### **New York Style Cheesecake with Fresh Berries**

### **Pecan Pie with Brown Sugar Caramel Sauce**

### **Red Velvet Cake with Chocolate Ganache**

### **Carrot Cake with Caramel Sauce**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Please add 24.5% service charge and applicable sales tax to all selections.*

PAGE 11



# CUSTOM DINNER BUFFET



All buffets are served with Fresh Baked Parker House Rolls with Sweet Butter, Iced Tea, and Water Stations. Dinner Buffets are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge. Cost is \$75.00 per person.

## **MIXED GREEN SALAD (Choice of One)**

- House Salad
- Strawberry Salad
- BLT Salad
- Sweet Grass Dairy Salad

## **SALAD (Choice of Two)**

- Garden Vegetable Pasta Salad
- Red Skin Potato Salad
- Dixie Coleslaw
- Tomato & Cucumber Salad
- Caesar Bowtie Pasta Salad
- Wild Georgia Shrimp Pasta Salad
- Black Eyed Pea Salad
- Fresh Fruit Salad

## **STARCH (Choice of One)**

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Saffron Rice
- Brown Rice Pilaf
- Southern Macaroni and Cheese
- Cheddar Cheese Grits
- Hoppin' John

## **VEGETABLE (Choice of One)**

- Garlic Roasted Green Beans
- Glazed Baby Carrots
- Stewed Tomatoes with Okra
- Broccoli Florets with Carrots
- Braised Collard Greens
- Glazed Brussels Sprouts
- Roasted Root Vegetables
- Corn on the Cob

## **ENTREE (Choice of Two)**

- Garden Vegetable Pasta (*Vegetarian*)
- Tuscan Grilled Chicken Breast with a White Balsamic Herb Sauce
- Roast Pork Loin with Pan Jus
- Chicken Florentine with a Roasted Tomato Cream Sauce
- Beef Filet Tips with Sweet Onions and Bell Peppers in a Red Wine Demi-Glace
- Chopped Smoked Brisket
- Pulled Pork with Sweet Barbecue Sauce
- Barbecue Grilled Chicken Breast
- Grilled Boneless Pork Chop with Fire Roasted Peaches
- Pan Seared Chicken with Lemon Basil Butter
- Southern Fried Chicken
- Oven Roasted Turkey Breast with Sage Veloute
- Quinoa and Brown Rice Pilaf with Fresh Vegetables (*Vegan*)
- Seasonal Vegetable Ratatouille with White Beans, and a Vegan Pesto Drizzle (*Vegan*)

## **DESSERT (Choice of One)**

- Red Velvet Cake
- Chatham Lemon Cake
- Hummingbird Cake
- Chocolate Chewies
- Peach Cobbler with Whipped Cream
- New York Style Cheesecake
- Dark Chocolate Brownies
- Toffee and Brown Sugar Blondies

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*Please add 24.5% service charge and applicable sales tax to all selections.*

PAGE 12

# PLATED DINNERS



All Plated Dinners are served with Choice of Salad, Fresh Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea, Water Service, and Choice of Dessert. Plated Dinners are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 a surcharge.

## **Peach Pepper Glazed Chicken Breast**

\$61.00 per person  
Pan Seared Frenched Chicken Breast with our Peach Pepper Glaze, Parmesan Garlic Creamed Red Skinned Potatoes, Glazed Baby Carrot with Haricots Verts

## **Charred Tomato Chicken Breast**

\$62.00 per person  
Pan Seared Frenched Chicken Breast finished with a Fire Roasted Tomato Cream Sauce, Wilted Spinach, Rosemary Dusted Fingerling Potatoes, Seasonal Vegetables

## **Pan Seared Atlantic Salmon Filet**

\$58.00 per person  
Coastal Georgia Brown Rice Cake, Caramelized Shallots, Red Wine Braised Broccoli

## **Honey Ginger Glazed Sea Bass**

\$68.00 per person  
Stone Ground Grit Cake, Butter Braised Fennel and Sautéed Greens

## **Savannah Crab Cake**

Market Price  
Jumbo Lump Crab Cake with a Blackened Seasoned Veloute, Purple Rice Cake, Grilled Red Pepper and Sweet Glazed Carrots

## **Brown Sugar Glazed Bone in Pork Chop**

\$51.00 per person  
Sweet Potato Soufflé, Apple Cider Braised Collard Greens

## **Filet Cut Beef Sirloin Steak**

\$63.00 per person  
Port infused Demi-Glace, Potatoes Dauphinoise, Poached Asparagus Bundle

## **Filet Mignon**

\$80.00 per person  
Butter finished Cabernet infused Bordelaise, Cauliflower Gratin Soufflé, Seasonal Vegetables

## **Savannah Short Ribs**

\$68.00 per person  
Braised in Irish Whiskey, Glazed Brussels Sprouts with Caramelized Sweet Onions, Buttermilk Whipped Potatoes

## **Vegetable Lasagna Roulade (Vegetarian)**

\$48.00 per person  
Rolled with Artichokes, Portobello Mushrooms, Red Peppers, Kalamata Olives and Ricotta Cheese, with Pesto Cream Sauce

## **Squash Ravioli (Vegetarian)**

\$48.00 per person  
Pan Seared Tomatoes, Sautéed Greens, Wild Mushroom Cream Sauce

## **Seasonal Vegetable Medley (Vegan)**

\$48.00 per person  
Sesame Crusted Tofu, Roasted Eggplant, Braised Baby Bok Choy and Steamed Brown Rice

## **Eggplant Parmesan (Vegetarian)**

\$48.00 per person  
Pomodoro Sauce, Roasted White Beans with Baby Spinach

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Please add 24.5% service charge and applicable sales tax to all selections.

PAGE 13

# PLATED DINNERS (continued)



All Plated Dinners are served with Choice of Salad, Fresh Baked Rolls with Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea, Water Service, and Choice of Dessert. Plated Dinners are priced per person with a minimum of 25 guests. Events with fewer than 25 guests will incur a \$150 surcharge.

## SELECT ONE OF THE FOLLOWING SALADS:

### House Salad

Baby Greens with Sweet Grape Tomatoes, Sliced Cucumber, and Shredded Carrots, Served with a Buttermilk Ranch Dressing

### Caesar Salad

Crisp Romaine, Shaved Parmesan, Garlic Focaccia Croutons, and Sweet Grape Tomatoes, Served with Creamy Caesar dressing

### Strawberry Salad

Artisan Greens, Strawberries, Blackberries, Crumbled Goat Cheese, Glazed Pecans with Orange Blossom Honey Vinaigrette

### Beet Salad

Baby Greens, Arugula and Romaine with Roasted Red and Gold Beets, Candied Walnuts, Capra Gia Goat Cheese and Garlic Toasted Croutons, Served with a Fresh Herb Vinaigrette

### Sweet Grass Dairy Salad

Artisan Lettuce, Honey Roasted Peanuts, Sweet Grape Tomatoes, Sliced Cucumber, and Shredded Sweet Grass Dairy Tomme, Served with a Sweet Basil Vinaigrette

## SELECT ONE OF THE FOLLOWING DESSERTS:

### Key Lime Cheesecake

with Key Lime Sauce

### Seasonal Cheesecake

with Fresh Fruit, Berries and Seasonal Sauce

### Chocolate Fudge Layer Cake

with Candied Pecans, Caramel Sauce, Whipped Cream

### Tiramisu

Espresso-Soaked Ladyfingers Surrounded by Lightly Sweetened Whipped Cream and a Rich Marscapone

### Pecan Pie

Old Fashioned Bourbon Pecan Pie with Whipped Cream

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*Please add 24.5% service charge and applicable sales tax to all selections.*

# HORS D'OEUVRES



*\$5.00 per piece unless otherwise noted. Minimum order of 100 of each item required.*

## Cold Hors d'Oeuvres:

- Balsamic Chicken on Crostini with Pesto
- Brie Cheese Mousse Tartlet with Raspberry (Veg)
- Cornbread Muffins with Pimento Cheese (Veg)
- Cucumber Bite (Veg)
- Drizzled Beef Tenderloin Canapé
- Jumbo Shrimp with Cocktail Sauce (GF) / Market Price
- Mediterranean Antipasto Kabob (GF)(Veg)
- Pimento Cheese on Crisp Pork Rind with Pepper Sauce Aioli
- Savannah Tomato Sandwich (Veg)
- Smoked Salmon Bagel Crostini with Caper Cream Cheese
- Southern Deviled Eggs (GF)

## Hot Hors d'Oeuvres:

- Bacon Wrapped Blue Cheese Meatball
- Bacon Wrapped Shrimp with Peach Barbecue Sauce / Market Price
- Barbecue Shrimp and Grits Cake / Market Price
- Black Angus Miniature Cheeseburger
- Candied Apple Pork Belly
- Chicken and Waffle Bite with Maple Drizzle
- Crispy Asparagus and Asiago Roll
- Edamame Pot Stickers (V)
- Fig & Goat Cheese Flatbread (Veg)
- Green & Red Pepper Beef Kabob (GF)

## Hot Hors d'Oeuvres Continued...

- Italian Meatball
- Lemongrass Chicken Pot Sticker
- Lightly Dusted Fried Shrimp & Cocktail Sauce / Market Price
- Lobster Empanada
- Mac & Cheese Bite (Veg)
- Miniature Bavarian Style Hot Dogs with Pretzel Bun
- Miniature Beef Wellington
- Miniature Philly Cheesesteak
- Miniature Savannah Crab Cake with Cajun Remoulade / Market Price
- Monterey Jack Quesadilla Trumpet (Veg)
- Parfried Chickpea Falafel (V)
- Pulled Pork Slider with Caramelized Onions and Golden Barbecue Sauce
- Shrimp & Lobster Spring Roll
- Spanakopita (Veg)
- Spinach & Swiss Crust-less Quiche (GF)(Veg)
- Vegetable Spring Roll (Veg)
- Wild Mushroom and Truffle Arancini with Pomodoro Sauce (Veg)

(GF) - Gluten Free / (V) - Vegan / (Veg) - Vegetarian

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PAGE 15



# RECEPTION STATIONS



Priced per person, unless otherwise noted, with a minimum of 25 guests, and based on a two-hour service period. Events with fewer than 25 guests, or for longer than two (2) hours of service, will incur a \$150 surcharge.

## Chilled Reception Displays:

### **Market Crudité**

\$10.00 per person  
Served with Herbed Ranch Dip

### **Artisan Cheese Display**

\$20.00 per person  
With Seasonal Berries and Gourmet Cracker Assortment

### **Sliced Seasonal Fruit and Berries**

\$15.00 per person  
Served with Yogurt Sauce

### **Mozzarella and Vine Ripened Tomato Display**

\$15.00 per person  
Fresh Mozzarella with Sweet Ripe Tomatoes, Basil, Balsamic Glaze, and Crisp Prosciutto

### **Antipasti**

\$20.00 per person  
Marinated Tomatoes, Mozzarella, Mortadella, Genoa Salami, Capicola Ham, Roasted Vegetables, Olives, Artisan Breadsticks, and Crackers

### **Chilled Shellfish Display**

Market Price  
Jumbo Shrimp, Marinated Cocktail Crab Claws, Oysters on the Half Shell, Horseradish, Cocktail Sauce, Lemons, and Hot Sauce

### **Charcuterie Display**

\$24.00 per person  
Local and Imported Charcuterie Meats, including Salami, Dried Sausages, and Cured Meats, Served with Artisan Mustards and Chutneys, Fresh Herbs, Pickled Vegetables, and Marinated Olives

## Carved to Order:

*Carver Fee of \$150.00 per Station for Two (2) Hours of Service*

### **Rotisserie Turkey Breast**

\$22.00 per person  
Served with Miniature Silver Dollar Rolls, Honey Mustard, and Sage Veloute

### **Brown Sugar Glazed Ham**

\$20.00 per person  
Served with Miniature Silver Dollar Rolls, and Caramelized Vidalia Onion Sauce

### **Smoked Pork Loin**

\$15.00 per person  
Served with Miniature Silver Dollar Rolls, and Sweet Tea Barbecue Sauce

### **Pepper Crusted Beef Tenderloin**

\$40.00 per person  
Served with Miniature Silver Dollar Rolls, Horseradish Cream, and Green Peppercorn Mustard

### **Beef Steamship**

\$25.00 per person  
Served with Miniature Silver Dollar Rolls, Horseradish Cream, and Grain Mustard

### **Leg of Lamb**

\$20.00 per person  
Served with Miniature Silver Dollar Rolls, and Cranberry Demi-Glace

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PAGE 16

# RECEPTION STATIONS (continued)



Priced per person, unless otherwise noted, with a minimum of 25 guests, and based on a two-hour service period. Events with fewer than 25 guests, or for longer than two (2) hours of service, will incur a \$150 surcharge.

## Action Stations:

### Shrimp & Grits Bar

\$25.00 per person  
Creamy Stone Ground Grits, Poached Shrimp, and Traditional Cream Sauce, Served with an assortment of toppings including: Sautéed Mushrooms, Shaved Scallions, Diced Tomatoes, and Applewood Smoked Bacon

### Nacho Station

\$22.00 per person  
In-House Fried Potato Chips, Served with Toppings of: Seasoned Ground Beef, Marinated Grilled Chicken, Green Chili Queso, Jalapenos, Pico de Gallo, Corn and Black Bean Salsa, and Sour Cream

### Gourmet Mac and Cheese Bar

\$24.00 per person  
White Cheddar Macaroni and Cheese, and Smoked Gouda Macaroni and Cheese, Served with Toppings of: Shredded Cheeses, Broccoli Florets, Chopped Bacon, Sautéed Mushrooms, and Choice of (Please Select one): Fried Chicken Breast, Grilled Steak, or Crab

### Loaded Mashed Potato Bar

\$18.00 per person  
Whipped Russet Mashed Potatoes and Mashed Redskin Potatoes, Served with toppings of: Fried Chicken Breast, Applewood Smoked Bacon, Shredded Cheddar Cheese, Sour Cream, Sweet Cream Butter, and Shaved Scallions

### Wing Bar

\$22.00 per person  
Celery and Carrot Sticks, Thick Cut Fries, Ranch and Blue Cheese Dressing, Traditional Buffalo-Style Wings, Honey Barbecue Wings, and Sweet Chili Boneless Wings

### Chicken & Waffle Station

\$18.00 per person  
Buttermilk Fried Chicken and Belgian Waffles, Served with Maple Syrup and Hot Sauce

## Salad Station:

*Chef Attendant of \$150.00 per Station for Two (2) Hours of Service*

Fresh Salads are Prepared-to-Order for your guests and are made with the finest local and seasonally available products.

### The Caesar

\$15.00 per person  
Crisp Romaine, Tuscan Herb Grilled Chicken, Shaved Parmesan Cheese, Focaccia Croutons, and Creamy Caesar Dressing

### Field Greens

\$15.00 per person  
Spring Greens, Caramelized Walnuts, Strawberries, Blueberries, Shaved Cucumber, Crumbled Goat Cheese, Pan Seared Citrus Herb Chicken Breast, and an Aged Balsamic Vinaigrette

### Chopped BLT

\$18.00 per person  
Crisp Iceberg Lettuce, Artisan Romaine, Grape Tomatoes, Applewood Smoked Bacon, Rotisserie Chicken Breast, Blue Cheese Crumbles, and Buttermilk Ranch Dressing

## Dessert Station:

### Ice Cream Brownie Sundae Bar

\$20.00 per person  
Vanilla and Chocolate Ice Cream, Warm Fudge Brownies, and Brown Sugar Blondies, Finished with Choice of: Hot Fudge, or Caramel Sauce, M&M's, Whipped Cream, Sprinkles, Chopped Nuts, and Crumbed Oreos  
*Attendant Fee of \$150.00 per Station for 2 Hours of Service*

### Southern Sweets Bar

\$16.00 per person  
Key Lime Bites, Pecan Tassies, Chocolate Chewies, Savannah Rae's Caramel Popcorn, and Byrd Cookies

### Viennese Display

\$18.00 per person  
Chef's Selection of Miniature Desserts

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*Please add 24.5% service charge and applicable sales tax to all selections.*

PAGE 17

# BAR PACKAGES



## Hosted Bar Service

One (1) bartender per 75 guests is recommended for hosted bar service. Bartender fees are \$150.00 per bartender for a two-hour service period. Additional service hours are \$35.00 per bartender, per hour, for each additional hour. All mixers are included with the bar set-up. Client will be invoiced for the actual usage following the event, with payment due upon receipt of invoice.

For the required advanced deposit we estimate hosted bar consumption based on two (2) drinks per guest, per hour, for the first two hours and one (1) drink per guest for each additional hour at an average cost of \$8.60 per drink. Please add 24% Service Charge and applicable Sales Tax to all Hosted beverage services. (Charges are based per drink).

### LIQUORS

Bacardi Superior Rum  
Bombay Sapphire Gin  
Crown Royal  
Glen Livet Scotch  
Jack Daniels  
Jose Cuervo Tequila  
Ketel One Vodka  
Maker's Mark

### BEERS

#### Domestic

Bud Light  
Yuengling

#### Import

Corona Extra  
Stella Artois

### WINES

Chardonnay  
Pinot Grigio  
Cabernet  
Sauvignon  
Pinot Noir

## Cash Bar Service

One (1) bartender and one (1) cashier for every 125 guests is recommended for cash bar service. Bar-tender and cashier fees are \$150.00 per bartender or cashier for a 2-hour service period. Additional service hours are \$35.00 per bartender or cashier, per hour, for each additional hour.

### HOSTED BAR PRICING:

|                    |         |
|--------------------|---------|
| Cocktails          | \$12.00 |
| Domestic Beer      | \$ 6.00 |
| Imported Beer      | \$ 7.00 |
| Wine by the Glass  | \$10.00 |
| Wine by the Bottle | \$36.00 |
| Sparkling Water    | \$ 4.00 |
| Bottled Water      | \$ 4.00 |
| Soft Drinks        | \$ 4.00 |
| Juice              | \$ 4.00 |

# FOOD & BEVERAGE POLICIES



Savannah Convention Center Catering is the exclusive food and beverage provider for the Savannah Convention Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises.

## **Beverage Service**

We offer a complete selection of beverages to complement your function. Savannah Convention Center holds the alcohol license and is responsible for the administration of these regulations. Alcohol-ic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## **Menus**

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our Catering Team welcomes the opportunity to customize menus and services to create unique or thematic events.

## **Pricing**

A 24% Service Charge will be applied to all food and beverage sales (including alcohol). Current sales tax will be added to all food, beverages, rental, floral, and Service Charge. Service Charge is retained to defray administrative costs; it is not intended to be a tip, or gratuity, and will not be distributed to employees. Pricing listed is subject to change without notice.

## **Labor**

Catering personnel are scheduled as follows: breakfast, lunch and dinner shifts - 4 hours. Shifts include set-up, service and breakdown. Any events requiring additional time for service may incur additional charges. In addition, service labor charges may be added to any functions that do not meet minimum revenue considerations. All meal functions of fewer than 25 people will incur a \$150 surcharge.

## **Banquet Event Order**

A signed copy of the Banquet Event Order (BEO) must be returned not less than two (2) weeks prior to your event. Any changes or on-site additions to these contracted arrangements may be accommodated, based upon availability, upon receipt of a catering check listing the additional items request-ed. This request must be signed by an authorized representative of the client and received prior to delivery of any additional items.

## **Total Coordination**

The staff of the catering department is available to assist you in the planning of a successful event. We would be pleased to arrange decorated cakes, centerpieces, floral arrangements, specialty linens, thematic decorations, or any other special requirements to enhance your event. At the Savannah Convention Center, we offer cuisine and service second to none.

## **Catering Deposit**

100% of estimated charges are due, along with the signed BEO, by the date specified in the Catering BEOs to guarantee services. Any increases in final guarantee (above 5%) are due and payable prior to start of services. Any on-site adjustments, additions, or replenishment of the contracted catering services will be reflected in a final invoice. The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions. Any balance charged to a credit card over \$1,500.00 will incur a two and a half percent (2.5%) Service Fee.

## **Facility Services**

Plated banquet prices include white linens, glassware, china and flatware for the Chatham Ballroom, Meeting Rooms, and Georgia International Gallery for up to 1,350 guests. Requests for China Service in the Exhibit Halls or any applicable area deemed as "public space" may incur charges of \$5.00 per person. Requests for China Service for more than 1,350 guests will incur rental charges of \$6.00 per person. Any events requiring food and/or beverage service outdoors may incur additional labor/handling charges. A standard table set would be a round of 8 or 10 persons. Table sets outside of these parameters may incur additional charges.

## **Guarantees**

The guaranteed number of attendance is required 10 business days prior to the date and time of the function (a business day is defined as Monday-Friday by 12 noon). Holidays and Weekends are not included as business days. If the guarantee is not received as stated, the number specified on the BEO will be the guarantee. The guarantee is not subject to reduction after the 10-day deadline. Increases in attendance given after the final guarantee deadline may be subject to a twenty five percent (25%) price increase over the originally agreed upon price.

*(continued on next page...)*



# FOOD & BEVERAGE POLICIES



Customer agrees that if the actual number of guests that attend a Function is more than five percent (5%) over the Guarantee, Customer may be subject to an additional twenty five (25%) of the BEO price for each person over the Guarantee. Customer agrees that there will be no reduction in the BEO price if less than the Guarantee attends the Function. The catering department will not be responsible or liable for serving these additional guests but may do so based on availability of product and staffing. The Catering Department will prepare food product for seated functions for five percent (5%) over the final guarantee to a maximum of 30 persons, which overage shall be at Customer's cost and expense if Customer pre-sets or utilizes any of this five percent (5%) overage.

## **Specialty Meals and Specialty Dietary Restriction Requests**

Special Dietary Restriction Requests may be accommodated, for plated functions, to a maximum quantity of the overage meals available for the event (5% above guarantee, up to 30 persons). Requests outside of the available overage quantities, may incur additional charges of \$10.00 per person, above the originally agreed upon menu price, for each specialty meal request above this quantity.

Special Dietary Restriction Requests may be accommodated, for buffet functions, for an additional charge of \$10.00 per person, above the originally agreed upon menu price.

Special Dietary Restriction Requests for Religious purposes, may be accommodated, based upon availability, for an additional fee.

**Food and Beverage Minimum Requirement** Any Event which is granted Rental Discounts based on a Food and Beverage Minimum, will be required to achieve this contracted Food and Beverage Minimum, before service charge and sales tax, or be required to pay the difference between the Food and Beverage Minimum and the actual Food and Beverage Revenue, before service charge and sales tax, as additional rental. Please reference the License Agreement for the Event, under Article B.2, "Special Provisions" for final details.

We at the Savannah Convention Center are proud to offer responsible seafood choices with guidance from our partners, Seafood for the Future. By choosing fish that are in healthy supply, we can give dwindling fish populations a chance to recover and keep responsible fishermen working.

Learn more at <http://seafoodforthefuture.org>.