



SAVANNAH  
CONVENTION CENTER



# Cater *ing*

## MENU

IRON  OAK  
HOSPITALITY



At Iron & Oak Hospitality, our goal is simple: to deliver curated, second-to-none service for each and every guest and convention-goer who steps onto the Savannah Convention Center premises. Every interaction is an opportunity to elevate the experience, reflect our standards, and reinforce Savannah’s reputation as a world-class destination.

We focus on tangible, everyday gestures and actions throughout our culinary and service offerings. These are the details guests feel, teams can execute consistently, and partners can trust. Over time, this commitment supports positive economic, social, and environmental impacts while ensuring a seamless experience from first impression to final farewell.

Above all, we aim to deliver truly extraordinary experiences by crafting memories, moments, and mainstays that last well beyond the event itself. If you’re with us, you’re family, and you’re in good hands. The Georgia Way is at the center of everything we do. It is our standard for service excellence and the mindset that shapes how we lead, how we serve, and how we show up every day with intention, care, and pride.

*“I see no reason why the Savannah Convention Center cannot be recognized as the best Convention Center in the world. Period.”*

— Kelvin Moore



# CHEF SPOTLIGHT

## EXECUTIVE CHEF DUSTIN RICKER

Executive Chef Dustin Ricker leads the culinary and catering programs at the Savannah Convention Center, delivering high-volume, thoughtfully crafted dining experiences designed for conferences, galas, and special events of all sizes.

With more than 36 years of culinary leadership, Dustin brings extensive experience across healthcare, resort, and fine-dining environments, blending operational discipline with a passion for scratch cooking. Known locally for his Southern Revival cuisine, he has earned multiple accolades, including *Best New Restaurant* and *Best Overall Restaurant* honors during his tenure as Executive Chef at Ardsley Station in Savannah.

Originally from Bath, Maine, and shaped by professional experience across the country, Dustin's culinary approach draws inspiration from Lowcountry traditions and seasonal ingredients. His leadership is grounded in mentorship and consistency, ensuring every event is executed with care, precision, and a strong sense of place.



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HOSPITALITY

## SERVICE DIRECTORY

SENIOR CATERING SALES MANAGER (912) 447-4031

Patrice Simmons

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These Icons are used to highlight dietary attributes and local sourcing. Items marked “Local” feature ingredients sourced from regional partners and are not intended to indicate allergen status or dietary restrictions.

Please note that we do not operate a dedicated gluten-free or allergen-free preparation or service space. All dishes are prepared on shared equipment and may come into contact with gluten and common allergens, including nuts.

 LOCAL  GLUTEN FREE  VEGETARIAN  VEGAN





# BREAKFAST

Prices listed are per guest. Minimum of 25 guests. Service time for breakfast buffets is 90 minutes. Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and juices.

## CONTINENTAL BREAKFASTS

### WRIGHT SQUARE | 21

Freshly baked breakfast pastries, muffins\* and bagels served with butter, preserves and cream cheese

### BONAVENTURE | 26

Freshly baked breakfast pastries, muffins\* and bagels served with butter, preserves, and cream cheese. Seasonal sliced fresh fruit

## BREAKFAST ENHANCEMENTS

Prices listed are per item.  
Minimum order, one dozen per item.

### FRIED EGG SANDWICH | 8

Sausage, egg, and cheddar cheese on brioche

### FLAKY CROISSANT SANDWICH | 8

Fried egg, Swiss cheese, and smoked ham

### CANTINA BREAKFAST BURRITO | 8

Scrambled eggs, chorizo sausage and cheddar Jack cheese served with salsa

### VEGAN BREAKFAST BURRITO | 9

Just Egg, vegan chorizo, vegan cheddar, gluten free tortilla

### HARD BOILED EGG | 2

### INDIVIDUAL CEREALS AND MILK | 6

### SPINACH & CHEESE CRUSTLESS QUICHE | 8

With sautéed spinach, Swiss and Monterey Jack cheese

### FRUIT AND YOGURT PARFAIT | 7

Fresh seasonal fruit and low fat yogurt with granola

### OVERNIGHT ESPRESSO OATS | 7


With salted caramel cream

### ENGLISH MUFFIN | 8

Fried egg, Canadian bacon, cheddar cheese

### SOUTHERN CHICKEN BISCUIT | 8

With Savannah Bee Company hot honey

\* Substitute with assorted gluten free muffins | +3



# BREAKFAST

Prices listed are per guest. Minimum of 25 guests. Service time for breakfast buffets is 90 minutes. Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, and juices.

## BREAKFAST BUFFETS

### CHIPPEWA SQUARE BUFFET | 33

- Seasonal sliced fresh fruit 🌱 VG
- Assortment of breakfast pastries, muffins\* and bagels V
- Served with butter, preserves, and cream cheese
- Farm fresh scrambled eggs with herbs 🌱 V
- Stone ground cheddar cheese grits 🌱 V
- Applewood smoked bacon and link sausage 🌱

### MIDTOWN BREAKFAST BUFFET | 35

- Seasonal sliced fresh fruit 🌱 VG
- Assortment of breakfast pastries, muffins\* and bagels V
- Farm fresh scrambled eggs with herbs 🌱 V
- French toast with warm maple syrup, fresh berry compote, and whipped butter V
- Farmer's style red bliss potatoes 🌱 VG
- Applewood smoked bacon and link sausage 🌱
- Served with butter, preserves, cream cheese, ketchup, and hot sauce

### MARSH PINE MORNING TABLE | 36

- Seasonal sliced fresh fruit 🌱 VG
- Assorted Gluten Free muffins 🌱 V
- Acai bowl with yogurt, acai, honey, chia seed, hemp seed and topped with berries and granola
- Spinach and Swiss frittata with Monterey Jack cheese 🌱 V
- Chicken apple sausage 🌱
- Sweet potato and kale hash 🌱 V
- Cinnamon peach oatmeal served with golden raisins, cinnamon, and brown sugar 🌱 V
- Served with ketchup and hot sauce

### WELLNESS BREAKFAST BUFFET 🌱 VG | 40

- Sliced fruit and berries
- Vegan yogurt parfait with agave nectar, fresh seasonal berries, chia, and hempseeds
- 'Just Egg' vegan scramble
- Quinoa and seasonal vegetable hash
- Plant based breakfast sausage patty
- Blueberry muffins

#### ADD AN ADDITIONAL PROTEIN TO YOUR BUFFET:

- Chicken Apple Sausage | +4
- Country Ham | +3
- Vegan Breakfast Sausage | +3

\*🌱 Substitute with assorted gluten free muffins | +3



# BREAKFAST



Prices listed are per guest. Minimum of 25 guests.  
Service time for breakfast stations is 90 minutes.

## BREAKFAST STATIONS

### PEACHES FOSTER FRENCH TOAST | 12

Thick cut brioche French toast, served with warm peaches Foster sauce, toasted pecans, fresh chantilly cream, maple syrup, and powdered sugar

### SMOKED SALMON DISPLAY | 20

Capers, red onions, sliced tomatoes, and hard boiled eggs, served with bagels and herb cream cheese

### EGG SCRAMBLE STATION | 16

Farm fresh eggs to order with choice of peppers, onions, mushrooms, tomato, spinach, asparagus, bacon, ham, cheddar cheese, and Swiss cheese

*One Culinary Professional required per 30 attendees at an additional \$200.*

### WHITAKER STREET BUTTERMILK BISCUITS | 10

Homemade buttermilk biscuits and creamy sage sausage gravy, honey butter and assorted jams

### LIVE OAK YOGURT BAR | 15

Flavors: Vanilla, Strawberry & Blueberry

Toppings: granola, berries, hemp, sunflower seeds, hot local honey, fresh berries, dried cranberries, golden raisins, and yogurt glazed granola bars



# BREAKFAST

Prices listed are per guest. Served with freshly brewed regular and decaffeinated coffee, hot herbal teas, ice water, orange juice, and freshly baked croissants with butter and preserves.

## PLATED BREAKFAST

### BELLES FERRY LANDING 🌿 | 30

Farm fresh scrambled eggs, applewood smoked bacon, and farmer's style red bliss potatoes, served with ketchup and hot sauce

### BANANA FRENCH TOAST | 31

Housemade banana French toast, fresh berries, maple syrup, sausage links, and farm fresh scrambled eggs

### SPINACH FRITTATA 🌿 | 31

Spinach and Swiss frittata, apple smoked bacon, sweet potato and kale hash, served with ketchup and hot sauce

### TYBEE ISLAND MORNING PLATE | 31

Three egg omelet with roasted peppers and cheddar, smoked sausage link, sweet potato hash, and warm biscuit

**ENHANCE PLATED BREAKFAST WITH SEASONAL FRESH FRUIT CUP | +4**

### SUNRISE MAPLE SHORT RIB & EGGS | 36

Maple braised short rib with farm fresh scrambled eggs and farmer's style red bliss potatoes and maple demi

### "JUST EGG" VEGAN SCRAMBLED EGG 🌿 VG | 35

With quinoa and vegetable hash, plant based breakfast sausage, roasted farmers tomatoes. Served with gluten free/vegan blueberry muffins

### "JUST EGG" & PLANT BASED CHORIZO BURRITO VG | 33

With a plant based cheddar and salsa, served with farmer's style red bliss potato and roasted tomato





ALA CARTE & BREAKS

# A LA CARTE

## NON-ALCOHOLIC BEVERAGES

### HOT

#### **FRESHLY BREWED COFFEE** (gallon) | 89

Served with sugars and cream

#### **FRESHLY BREWED DECAFFEINATED COFFEE** (gallon) | 89

Served with sugars and cream

#### **COFFEE STATION ENHANCEMENT** | +4

(per person)

- With syrups and toppings
- Hazelnut biscotti and chocolate biscotti

#### **TOMOCHICHI TEA SERVICE** (gallon) | 85

Selection of hot herbal teas, served with honey and lemon wedges



### COLD

#### **ASSORTED JUICES** (gallon) | 85

*Please select one from the following:*

Orange, cranberry, grapefruit, or apple

#### **FRESH BREWED SOUTHERN SWEET TEA** (gallon) | 85

#### **LEMONADE** (gallon) | 85

#### **LEMONADE & SWEET TEA BAR** (gallon) | 95

Lemonade & Southern sweet tea

- Flavored syrups: peach, mango, and blueberry
- Garnished with strawberries, blueberries, raspberries, mint

#### **SPA INFUSED WATER OR HYDRATION STATION** (gallon) | 85

Fresh sliced, fruit enhanced

*Please select from the following:*

- Orange, cranberry, and thyme
- Cucumber, lemon, mint
- Pineapple, ginger, cilantro
- Tangerine, blackberry, basil

#### **BOTTLED WATER** (12 oz, each) | 4

#### **SPARKLING MINERAL WATER** (12 oz, each) | 5

#### **CANNED SODAS** (7.5 oz, each) | 4

Assorted Coke products

#### **BOTTLED FRUIT JUICE** (each) | 4

Assorted flavors



# A LA CARTE

## SNACKS

### COASTAL DISCOVERY TRAIL MIX (pound) | 20

A blend of dried peaches, cranberries, toasted pecans, pumpkin seeds, and honey oat clusters

### DOCKSIDE SPICE CRUNCH (pound) | 22

Smoked almonds, roasted pecans, chili lime corn, cheddar seasoned pretzel bites, and spiced crunch pieces

### DRIED FRUIT SNACK MIX (pound) | 23

Assorted dried fruits (nut free)

### TORTILLA CHIPS (pound) | 30

With salsa and guacamole

- Enhance with jalapeño cheddar cheese sauce  for additional | +10

### HOMESTYLE KETTLE CHIPS & DIP (pound) | 24

French onion dip

### PRETZEL TWISTS (pound) | 18

### MIXED NUTS (pound) | 24

### SLICED FRUIT & BERRIES (per guest) | 6

Farm fresh, local, and seasonal

### WHOLE FRESH FRUIT (each) | 3

### CHOBANI® GREEK YOGURT (each) | 4

Assorted flavors


### CANDY BARS (each) | 4

Assorted flavors

### ARTISAN BAGGED CHIPS (each) | 5

Assorted flavors

### MIDTOWN PREMIUM ICE CREAM NOVELTIES (each) | 6

Leopold's Ice Cream Sandwiches , Blue Bunny brands, Klondike, Nestle, and Good Humor brands

### SAVANNAH RAE'S GOURMET POPCORN (dozen) | 55

Assorted bagged flavors (White Cheddar, Caramel Cheesecake, Movie Theater Butter, Key Lime, Chocolate Maple Bacon, Kettle Corn)

### PROTEIN BARS\* (each) | 5

Assorted flavors, individually wrapped

*\*May contain traces of wheat, peanuts, and tree nuts*

### SOUTHERN CRISPY PITA CHIPS (each) | 12

Pimento cheese dip and boiled peanut hummus

### NATURE VALLEY GRANOLA OR KELLOGG'S® NUTRI-GRAIN® CEREAL BARS (each) | 3

Assorted flavors

### NUGO® GLUTEN FREE BAR (per guest) | 6

### HEALTHY SNACKS OPTIONS | 8

- Assorted Hippies® chickpea snacks
- Sweet potato chips

### FRESH POPPED POPCORN (per guest) | 8 (2 hour service) \$150 Attendant fee



# A LA CARTE

## BAKERY

Prices listed are per dozen, unless otherwise noted.

### FRESHLY BAKED MUFFINS | 57

Assortment of flavors

### GLUTEN FREE MUFFINS | 60

Assortment of flavors

### NEW YORK STYLE BAGELS | 63

Assortment of flavors, served with butter, preserves, and cream cheese

### FRESH BAKED DANISH | 57

Apple, raspberry, lemon and cheese

### DRAYTON MINI BREAKFAST BREADS | 57

(minimum one dozen per flavor)

*Please select from the following:*

- Blueberry Yogurt
- Banana Bread
- French Crumb
- Lemon Poppy

### LEMON BARS (dozen) | 43

### TURTLE SALTED CARAMEL BARS (dozen) | 43

### BAVARIAN SOFT PRETZEL (dozen) | 60

Served with mustard and cheese sauce

### HOUSE BAKED COOKIES | 52

(minimum one dozen per flavor)

Chocolate chip, oatmeal raisin, sugar, white chocolate macadamia nut, and double chocolate

### HOUSE BAKED BROWNIES | 52

(minimum one dozen per flavor)

*Please select from the following:*

- Double chocolate brownies
- S'more brownies, stuffed with marshmallow, graham cracker and chocolate chunks
- Red velvet brownies, with Oreo pieces and sweet cream cheese

### RICE KRISPIES® TREATS | 48

(minimum order per one dozen)

Dipped in chocolate

### FRESH BAKED STICKY PECAN BUNS | 67

### GOURMET CUPCAKES (dozen) | 63

(minimum one dozen per flavor)

*Please select from the following:*

- Carrot cake with cream cheese icing, candied pecans
- Vanilla cupcake, maple frosting, and bacon
- Red velvet with cream cheese icing
- Chocolate cupcake with hazelnut buttercream

### VEGAN CUPCAKES (dozen) | 66

Double chocolate and lemon raspberry

### SPECIAL OCCASION CAKE (each)

Custom artwork priced upon request.

- FULL SHEET CAKE (80 slices) | 315
- HALF SHEET CAKE (40 slices) | 160
- 10" ROUND CAKE (16 slices) | 100



# BREAKS

## BREAK SERVICE

Prices listed are per guest. Minimum of 25 guests. Maximum service time of 30 minutes.

### WORLD SERIES BALLPARK | 14

- Gourmet soft pretzels sticks with mustard and cheese sauce
- Mini hot dogs
- Individual bags of dry roasted peanuts and popcorn

Served with freshly brewed ice tea, and lemonade

### SAVANNAH ON MY MIND | 16

- House smoked pulled peach barbecue pork sliders served with peach jam
- Pimento cheese spread with mini cornmeal muffins
- Assorted crackers

Served with freshly brewed iced tea, and lemonade

### THE SAVANNAH HARBOR HIGH TEA | 18

- Tea sandwiches: dill smoked salmon, cucumber mint, pimento cheese
- Assorted petite pastries: macarons, lemon tarts, mini eclairs

Served with premium loose leaf hot teas with honeycomb frame & lemon twists, and fresh pressed peach lemonade

### THE HISTORIC DISTRICT CHEF'S GRAZING BREAK | 20

- Artisan cheese & charcuterie display with crackers, Savannah honey, fig preserves
- Seasonal fresh fruit board with Georgia peaches
- Spiced pecan clusters & sorghum roasted almonds

Served with infused waters (*choose two*): blood orange, blackberry mint, cucumber basil

### LOWCOUNTRY LEMONADE STAND | 12

- Lemon chess bars
- Shortbread cookies
- Madeleines

Served with peach and blueberry lemonade

### SOUTH OF THE BORDER | 14

- Cheese quesadillas
- Spicy guacamole and sour cream
- Jalapeño queso and salsa
- Corn tortilla chips

Served with Yucatan punch



# BREAKS



## BREAK SERVICE *continued*

Prices listed are per guest. Minimum of 25 guests. Maximum service time of 30 minutes.

### TELFAIR ART HOUSE BREAK **v** | 18

- Cheese tasting board with Southern Cheddar, fresh goat cheese, and pepper jelly
- Fresh fruit & artisan crackers
- Lavender lemon iced tea

Served with sparkling water bar with fruit syrups

### SWEETGRASS TRAIL MIX BAR **v** | 13

Build-your-own trail mix with toasted pecans, benne seeds, granola, dried peaches, chocolate nibs, and yogurt covered raisins

Served with cold pressed juices, flavored sparkling water, and energy shots

Juices: beet and apple, pineapple ginger, green delight, carrot and turmeric

### THE PORCH SWING SNACK BAR **v** | 17

Mini fried chicken sliders, cheddar cheese straws, boiled peanut cups, and kettle chips with pimento cheese dip

Served with sweet tea, and lemonade

### MEDITERRANEAN BREAK **v** | 16

Crispy pita, naan bread, olives, hummus, vegetable crudité, cucumber tzatziki and pistachio bar

Served with freshly brewed ice tea, and lemonade

### SAVANNAH SEAFOOD BREAK | 25

Poached shrimp with Bloody Mary cocktail sauce, hushpuppies, crab dip, chips and crackers, and grilled veggie tray

Served with freshly brewed ice tea, and lemonade

### ICE CREAM & SODA FLOAT STOP\* **v** | 17

- Assorted ice cream flavors with cola, root beer, and cream soda floats
- Served with bourbon caramel, crushed pralines, and whipped Chantilly cream
- Includes mini whoopie pies and chocolate dipped cookies

Served with freshly brewed ice tea, and lemonade

*\*One Attendant required per 50 guests at an additional \$150.*



# LUNCH

## BOXED LUNCHES

Prices listed are per guest. Served with a gourmet chocolate chip cookie, potato chips and whole fruit. Limit of (4) types per day. Beverages not included.

## SANDWICHES

### TURKEY & CHEDDAR SANDWICH | 26

Roasted turkey breast with cheddar cheese, leaf lettuce, and tomato on wheatberry bread

### HAM & SMOKED SWISS SANDWICH | 26

Honey baked ham layered with Swiss, leaf lettuce and tomato on a hoagie roll

### ROAST BEEF & PROVOLONE SANDWICH | 26

Herbed roast beef topped with leaf lettuce and tomato on multigrain bread

### CROISSANT CHICKEN SALAD | 26

Southern chicken salad with leaf lettuce and housemade pickle relish on a butter croissant

### ITALIAN STYLE MUFFALETTA | 28

Sliced Provolone with capicola, mortadella, salami, leaf lettuce and tomato with olive tapenade on a focaccia bun

### ROASTED PORTOBELLO SUPREME SANDWICH | 28

Marinated and grilled portobello mushrooms, roasted red peppers, arugula, Kalamata olive tapenade and basil on a gluten free roll

### TUNA SALAD | 26

Classic lemon dill tuna salad with celery, cracked pepper, and crisp lettuce on multigrain bread

## WRAPS

### TURKEY 'WALDORF' WRAP | 26

Chopped turkey with celery, cranberries, grapes, and walnuts with herb mayo and leaf lettuce on a spinach wrap

### SMOKED BBQ CHICKEN & PIMENTO WRAP | 26

House smoked chicken, pimento cheese, pickles and southern slaw on a garlic herb wrap

### SOUTHWEST ROAST BEEF CHIPOTLE MAYO WRAP | 28

Peppered roast beef, Pepper Jack, leaf lettuce, and tomato in a jalapeño wrap

### MEDITERRANEAN TOFU WRAP | 28

Herb marinated tofu, baby tomato, cucumber, chickpeas, and pickled onions on a gluten free wrap



# LUNCH



## BOXED LUNCHES *continued*

Prices listed are per guest. Served with a gourmet chocolate chip cookie, potato chips and whole fruit. Limit of (4) types per day. Beverages not included.

### SALADS

#### OLD FORT SMOKEHOUSE BBQ

##### GRAIN BOWL 🌱 VG | 20

Mixed greens, wild rice, black beans, smoked corn and onions with an apple cider vinaigrette

- Add BBQ Smoked Chicken | +9

##### SLICED GRILLED CHICKEN CAESAR SALAD | 24

Shredded Parmesan, croutons, baby heirloom tomatoes and creamy Caesar dressing

🌱 Gluten free without packaged croutons

##### QUINOA MIXED GREENS GRAIN BOWL 🌱 VG | 20

Roasted butternut squash and Brussels sprouts, dried cranberries, pickled onions, pumpkin seeds, honey poppy seed vinaigrette

##### RICE NOODLE SALAD 🌱 VG | 20

With sesame crusted tofu, kale, carrot radish slaw, tomato, cucumber, sesame seeds, soy ginger vinaigrette

• ADD STEAK TO ANY SALAD | +12

• ADD CHICKEN TO ANY SALAD | +9



# LUNCH

## CHILLED PLATED LUNCHES

Prices listed per guest. Served with hearth baked rolls and butter, a dessert selection, freshly brewed regular and decaffeinated coffee, herbal teas, iced tea and water.

### SALAD ENTRÉES

(Select one):

#### COBB SALAD WITH GRILLED CHICKEN 🌿 | 29

Romaine, watercress, tomato, egg, bacon, avocado ranch

#### SOUTHERN SMOKEHOUSE GRAIN SALAD 🌿 | 24

Mixed greens, wild rice, black beans, smoked corn, spicy pecans, apple cider vinaigrette

- Add smoked chicken | +9

#### LOCAL FARMER'S MARKET SALAD 🌿 🍃 | 24

Heirloom tomatoes, cucumber, radishes, carrots, pickled onions, roasted garlic vinaigrette

- Add chicken | +9

*Pairs well with La Marca Prosecco*

#### THAI BEEF NOODLE SALAD | 32

Skirt steak, rice noodles, kale, carrot & radish slaw, herbs, soy ginger dressing

- Substitute shrimp | +9



# LUNCH



## PLATED LUNCHES

Prices listed per guest. Served with hearth baked rolls and butter, a salad, entree, dessert, freshly brewed regular and decaffeinated coffee, herbal tea, iced tea and water.

## SALAD SELECTIONS

*(Select one):*

### **BIBB SALAD**

Fire roasted corn, tomato, radish, Cotija, cilantro champagne vinaigrette

### **BABY SPINACH SALAD**

Strawberries, blueberries, goat cheese, almond brittle, white balsamic vinaigrette

### **SPRING MIX SALAD**

Heirloom tomato, carrot, radish, pickled cucumber, cider vinaigrette

### **FIELD GREENS**

Romaine, pimento cheese, tomatoes, cucumber, lima beans, pickled onions, cornbread croutons, paprika ranch

### **CAPRESE SALAD**

Heirloom tomatoes, cucumber, mozzarella, sweet drop peppers, white balsamic pesto



# LUNCH

## PLATED LUNCHES *continued*

### MAIN COURSES

*(Select one):*

#### HERB RUBBED CHICKEN BREAST | 38

Fingerling potatoes, garlic broccolini, and lemon cream

#### LIME & CILANTRO CHICKEN BREAST | 38

Tomato rice, mojo squash and zucchini, tomatillo crema

#### DIJON & HERB CHICKEN BREAST | 38

Red bliss mash, haricot verts, Béarnaise cream

#### PAPRIKA & GARLIC CHICKEN BREAST | 39

Paprika potatoes, mushroom sauté, roasted baby carrots, salsa verde

#### HOT HONEY PORK LOIN | 39

Poblano rice, sautéed tomato and kale, cilantro chimichurri

#### RED WINE BRAISED SHORT RIB | 45

Fingerling sweet potato, creamed collards, onion peach jam, balsamic demi

#### HOUSE MEATLOAF WITH SHALLOT DEMI | 39

Smoked mashed potatoes, roasted turnips and carrots, crispy leeks

*Pairs well with Joel Gott 'Palisades' Red Blend*

#### LEMON HERB SALMON 🌱 | 43

Wild rice, black eyed pea and corn salsa, blistered tomatoes, dill cream

### VEGAN & VEGETARIAN

*(Select one):*

#### TUSCAN VEGAN MEATBALLS 🌱 VG | 39

Tomato risotto, roasted tomatoes, squash and zucchini, herb pesto

#### CAJUN VEGETABLE JAMBALAYA 🌱 VG | 39

Creole vegetables, blackened tofu, wild rice pilaf

#### CRISPY TOFU PAD THAI VG | 38

Rice noodles, stir fried vegetables, sweet and sour glaze



# LUNCH

## PLATED LUNCHES *continued*

### DESSERTS

*(Select one):*

#### PEACH COBBLER CHEESECAKE

Creamy vanilla cheesecake topped with Georgia peach compote

#### PECAN PRALINE TART

Buttery tart filled with toasted pecans and rich caramelized praline

#### LEMON BLUEBERRY POUND CAKE

Moist lemon cake finished with a bright citrus blueberry glaze

#### CHOCOLATE POT DE CRÈME

Silky dark chocolate custard topped with fresh whipped cream

#### BANANA PUDDING PARFAIT

Layers of banana cream, vanilla wafers, and sweet whipped topping

#### STRAWBERRY SHORTCAKE TRIFLE

Fluffy shortcake layered with ripe strawberries and vanilla cream

#### SALTED CARAMEL BREAD PUDDING

Warm artisan bread baked in caramel custard with sea salt finish

#### KEY LIME PIE BAR

Graham crusted key lime custard topped with fresh whipped cream

#### RED VELVET LAYER CAKE

Southern style red velvet with classic cream cheese frosting

#### CHOCOLATE ESPRESSO TORTE

Dense and decadent chocolate cake accented with espresso and ganache

#### SWEET POTATO PIE TARTLET

Smooth sweet potato filling in a flaky crust with cinnamon cream

#### RASPBERRY WHITE CHOCOLATE MOUSSE

Light raspberry mousse layered with white chocolate and crisp crumble




# LUNCH



## BUFFETS

Prices listed are per guest. Minimum of 25 guests. All lunch buffets include freshly brewed regular and decaffeinated coffee, herbal teas, iced tea, and iced water. Service time for lunch buffets is 90 minutes.





### RIVER STREET DELICATESSEN | 40

- Fresh garden salad with herbed ranch and balsamic vinaigrette
- Turkey and Cheddar on wheatberry
- Ham and Swiss on marble rye
- Southern chicken salad croissant
- Smoked tofu vegetable wrap 
- Southern pasta salad
- BBQ seasoned kettle chips
- Chocolate cheesecake squares
- Blueberry lemon crumb bar







### GULLAH GEECHEE COMFORT TABLE | 44

- Fresh garden salad with herbed ranch and balsamic vinaigrette
- Lowcountry succotash salad with lima beans, peppers and citrus herb vinaigrette  
- Herb chicken and dumplings
- Smoked brisket with red onion demi
- Creamed collard greens
- Baked five cheese mac and cheese with buttered cracker crust
- Hearth baked rolls and butter
- Bananas Foster bread pudding with bourbon sauce
- Cream cheese pound cake with peach jam





### LITTLE ITALY COASTAL FEAST | 45

- Panzanella with heirloom tomatoes, squash, cucumbers and red wine vinaigrette 
- Romaine and radicchio salad with roasted tomato and Pecorino dressing
- Braised short rib Marsala with wild mushrooms
- Chicken Scapariello with sausage and cipollini onions
- Baked tortellini with roasted garlic béchamel 
- Roasted asparagus and beets with truffle vinaigrette  
- Garlic bread sticks
- Lemon cheesecake
- Chocolate budino with mascarpone cream

### CHIPPEWA STREET CANTINA | 43

- Spring Greens Salad: baby spring greens with sliced radish, cucumber, cherry tomatoes, toasted pumpkin seeds, pickled red onion, and avocado ranch 
- Street corn salad with Cotija and chipotle lime dressing 
- Chicken fajitas with roasted peppers and onions
- Warm flour tortillas
- Citrus carnitas
- Cilantro confetti rice  
- Chili spiced broccoli, cauliflower and squash  
- Caramel flan
- Spiced chocolate cake with chipotle pudding
- Toppings: pico de gallo, salsa verde, sliced jalapenos, pickled red onions, crumbled queso fresco

### FORSYTH PARK SMOKEHOUSE BBQ | 45

- Garden salad with tomatoes, cucumbers, pickled onions and ranch dressing
- Chatham coleslaw 
- Brunswick stew with smoked chicken, tomatoes, corn and lima beans
- Hickory smoked pulled pork with vinegar mop and molasses BBQ
- Bourbon beef burnt ends
- Skillet baked mac and cheese
- Southern green beans with caramelized onion 
- House rolls and cornbread with Savannah Bee honey butter
- Pecan pie squares 
- Peach cobbler bread pudding 





# DINNER

## PREMIUM BUFFET

Prices listed are per guest. Minimum of 25 guests. Select two salads, two main courses, two sides, and two desserts. Includes: rolls and butter, freshly brewed regular and decaffeinated coffee, hot herbal teas, iced tea and ice water stations.

### PREMIUM DINNER BUFFET | 75

#### SALADS

(Select two):

##### CLASSIC GARDEN SALAD

Mixed greens with cucumber, tomato, and carrots 🌱 V

##### KALE CAESAR SALAD

Baby kale and romaine, sourdough croutons, heirloom cherry tomatoes, aged Parmesan, lemon zest, and Caesar dressing VG

##### SEASONAL FARM FRUIT SALAD 🌱 VG

##### SPINACH AND GOAT CHEESE SALAD

Baby spinach with fresh strawberries, herbed goat cheese, candied pecans, and champagne honey vinaigrette VG

##### BUTTERMILK BLUE WEDGE

Iceberg wedges, pickled red onion, spiced pecans, and sliced radish, bacon lardons and buttermilk blue cheese dressing

##### ROASTED BUTTERNUT AND BRUSSELS SPROUTS

Served with wild rice and pomegranate vinaigrette 🌱 VG



# DINNER



## PREMIUM BUFFET *continued*

### MAIN COURSES

*(Select two):*

#### RIGATONI WITH BRAISED SHORT RIB

Served with Mascarpone cream

#### CHEESE TORTELLINI WITH PESTO CHICKEN

Served with roasted broccoli

#### HOUSE SMOKED BEEF BRISKET

Served with peach BBQ demi

#### BRAISED BEEF SHORT RIB

Served with red wine bordelaise

#### BALSAMIC AND HERB CHICKEN

Served with lemon cream

#### HERB CHICKEN PICCATA

Served with Béarnaise cream

#### ROSEMARY CHICKEN BREAST

Served with truffle demi and mushroom fricassee

#### SOUTHERN TURKEY COTTAGE PIE

Served with sweet potato crust

#### CHIPOTLE AND HONEY PORK LOIN

Served with peach BBQ

#### ROASTED ATLANTIC SALMON

Served with tomato olive relish 🌱

#### MAHI WITH CILANTRO LIME GLAZE

Served with charred peach chutney 🌱

#### SMOKY BBQ TOFU

Served with braised greens and pickled okra 🌱 V

#### VEGETABLE LASAGNA MEDALLION

Served with eatless Bolognese V

#### CRISP TOFU WITH SESAME NOODLES

Served with sweet and sour sauce VG

# DINNER

## PREMIUM BUFFET *continued*

### SIDES

(Select two):

- Roasted seasonal vegetables 🌿 VG
- Five cheese mac and cheese with buttered cracker crust V
- Rosemary roasted fingerling potatoes 🌿 V
- Creamy mashed potatoes with garlic and chives 🌿 V
- Braised greens and BBQ spiced turnips 🌿 VG
- Ratatouille with eggplant, squash and tomato 🌿 VG
- Southern roasted roots with bacon
- Savannah cast iron rice with corn and caramelized onions 🌿 VG
- Sweet potato casserole with herb granola crust V
- Butternut squash with dried cherry gremolata 🌿 V
- Spinach and wild mushroom bread pudding V
- Orzo Florentine with Parmesan cream V
- Potato gratin with smoked cheddar V
- Creamed collards



# DINNER

## PREMIUM BUFFET *continued*

### ARTISAN DESSERT SELECTION **V**

*(Select two):*

#### NEW YORK CHEESECAKE WITH BERRY SAUCE

Classic, velvety New York-style cheesecake baked on a buttery graham cracker crust, finished with a vibrant house-made mixed berry compote for the perfect balance of rich and refreshing flavors

#### CARROT CAKE WITH HONEY CREAM CHEESE FROSTING

Moist, spiced carrot cake layered with toasted pecans and warm cinnamon notes, generously finished with silky honey-kissed cream cheese frosting for a comforting Southern-inspired classic

#### CHOCOLATE FLOURLESS CAKE **GF**

Decadently dense flourless chocolate cake crafted with premium dark chocolate, delivering an intensely rich, fudgy texture and deep cocoa lavor in every bite. *Naturally gluten-free*

#### LEMON MERINGUE TART

Crisp buttery tart shell filled with silky, bright lemon curd and topped with billowy toasted meringue, offering a refreshing balance of sweet and tangy citrus flavors

#### SEASONAL FRUIT CRUMBLE

Warm baked seasonal fruit topped with a golden brown oat and brown sugar crumble, served bubbling and aromatic, celebrating peak-season flavors with comforting homemade charm **VG** *Vegan option available*

#### BANANAS FOSTER BREAD PUDDING

Rich brioche bread pudding infused with warm spices and topped with caramelized bananas in a buttery brown sugar rum sauce, inspired by the classic Bananas Foster

#### CHOCOLATE MOUSSE TORTE

Luxuriously smooth layers of chocolate sponge and airy chocolate mousse finished with a glossy ganache glaze for a refined, melt-in-your-mouth chocolate experience

#### SWEET CORN PANNA COTTA **L**

A delicate sweet corn panna cotta, paired with Savannah Bee Wildflower Honey and a toasted hazelnut crumble, offers a smooth, subtly sweet Southern finale

#### PEACH COBBLER CHEESECAKE BAR

Creamy cheesecake layered over a buttery crust, topped with spiced peach cobbler filling and finished with a crumb topping for a delightful blend of Southern cobbler and classic cheesecake



# DINNER


## PLATED DINNER

Prices listed per guest. Served with: hearth baked rolls and butter, one salad, one main course, one dessert, iced tea and ice water, coffee service and hot tea.


### SALADS

*(Select one):*

#### **BABY ROMAINE BRUSCHETTA**

Whipped ricotta, marinated tomatoes, herb croutons and balsamic reduction 


#### **FIELD GREENS WITH RASPBERRIES & GOAT CHEESE**

Cocoa walnuts, pickled shallots and raspberry white balsamic vinaigrette 


#### **BABY ROMAINE WITH RADICCHIO**

Shaved Parmesan, shaved fennel, toasted pecans and citrus vinaigrette 

#### **ROASTED BEET SALAD**

Goat cheese, wild rice, baby greens, orange segments and maple mustard dressing 

#### **WATERCRESS AND ARUGULA**

Roasted root vegetables, curry granola, sunflower seeds and apple cider vinaigrette 

#### **HYDROPONIC BIBB WITH GRILLED PEACHES**

Cucumbers, candied pecans and lemon thyme dressing 



# DINNER

## PLATED DINNER *continued*

### MAIN COURSES *(Select one):*

#### HERB CHICKEN BREAST WITH LEMON CREAM 🌿 | 58

Butternut purée, roasted mushrooms, fingerlings, asparagus

#### ROSEMARY PEPPERCORN BEEF FILET 🌿 | 80

Truffle potato pavé, farmer's vegetables, brandy peppercorn sauce

*Pairs well with Napa Cellars Cabernet Sauvignon*

#### HERB CRUSTED GROUPEL 🌿 | 70

Celery root purée, corn heirloom tomato relish, roasted broccolini

#### TOMATO BASIL CRUSTED SALMON | 60

Tuscan farro, baby kale, cannellini beans, red pepper sauce

#### HONEY ROSEMARY PORK LOIN | 53

Sweet potato mash, warm Brussels sprout slaw, roasted baby carrots, apple brandy demi

*Pairs well with Hartford Court Chardonnay*

#### CIDER RUBBED CHICKEN BREAST | 58

Smoked mashed potatoes, braised cabbage, farmer beans

#### TERIYAKI SALMON | 60

Kimchi fried rice, bok choy, shiitake, soy ginger demi

#### PIRI PIRI AIRLINE CHICKEN 🌿 | 56

Fingerling sweet potato, creamed collards, tri color cauliflower

#### BOURBON BRAISED SHORT RIB | 68

Boursin mashed potatoes, sautéed mushrooms, roasted carrots

### DUAL ENTRÉES

#### SEARED BEEF FILET & CRAB CAKE | 90

Sour cream mashed potatoes, vegetables, peppery bordelaise

#### HERB ROASTED CHICKEN & BUTTER POACHED SHRIMP | 68

Roasted red pepper couscous, blistered tomatoes, citrus beurre blanc

### VEGETARIAN & VEGAN ENTRÉES

#### ROASTED VEGETABLE TERRINE 🌿 VG | 44

Seasonal vegetables, tofu, tomato ragout

#### VEGETABLE JAMBALAYA 🌿 VG | 43

Creole vegetables, blackened tofu, wild rice pilaf

#### CRISPY TOFU PAD THAI VG | 44

Rice noodles, stir fried vegetables, sweet and sour sauce

*Pairs well with Whitehaven Sauvignon Blanc*

#### RED CURRY LENTILS 🌿 VG | 43

Lentils, cauliflower, chickpeas, coconut basmati rice



# DINNER



## PLATED DINNER *continued*

### ARTISAN DESSERT SELECTION **V**

*(Select one):*

#### **NEW YORK CHEESECAKE WITH BERRY SAUCE**

Classic, velvety New York-style cheesecake baked on a buttery graham cracker crust, finished with a vibrant house-made mixed berry compote for the perfect balance of rich and refreshing flavors

#### **CARROT CAKE WITH HONEY CREAM CHEESE FROSTING**

Moist, spiced carrot cake layered with toasted pecans and warm cinnamon notes, generously finished with silky honey-kissed cream cheese frosting for a comforting Southern-inspired classic

#### **CHOCOLATE FLOURLESS CAKE **GF****

Decadently dense flourless chocolate cake crafted with premium dark chocolate, delivering an intensely rich, fudgy texture and deep cocoa lavor in every bite. *Naturally gluten-free*

#### **LEMON MERINGUE TART**

Crisp buttery tart shell filled with silky, bright lemon curd and topped with billowy toasted meringue, offering a refreshing balance of sweet and tangy citrus flavors

#### **SEASONAL FRUIT CRUMBLE**

Warm baked seasonal fruit topped with a golden brown oat and brown sugar crumble, served bubbling and aromatic, celebrating peak-season flavors with comforting homemade charm **VG** *Vegan option available*

#### **BANANAS FOSTER BREAD PUDDING**

Rich brioche bread pudding infused with warm spices and topped with caramelized bananas in a buttery brown sugar rum sauce, inspired by the classic Bananas Foster

#### **CHOCOLATE MOUSSE TORTE**

Luxuriously smooth layers of chocolate sponge and airy chocolate mousse finished with a glossy ganache glaze for a refined, melt-in-your-mouth chocolate experience

#### **STRAWBERRY MOUSSE TORTE**

Light sponge cake layered with delicate strawberry mousse and finished with fresh berry accents, offering a refreshing, lightly sweet finish

#### **PEACH COBBLER CHEESECAKE BAR**

Creamy cheesecake layered over a buttery crust, topped with spiced peach cobbler filling and finished with a crumb topping for a delightful blend of Southern cobbler and classic cheesecake



RECEPTION

# RECEPTION

## HORS D'OEUVRES

Prices listed per piece. Minimum 50 pieces.

### COLD

#### PEPPER SEARED BEEF WITH PARMESAN CRISP | 8

Caesar aioli, baby romaine

#### PICKLED SHRIMP SHOOTER 🌿 | 7

Citrus, white wine vinegar, sweet onion, lemon oil

#### TOMATO CAPRESE SKEWER 🌿 v | 6

Heirloom tomatoes, mozzarella, basil, balsamic

#### TUNA TARTARE IN CUCUMBER CUP 🌿 | 7

Yuzu aioli, ginger soy glaze

#### WHIPPED RICOTTA BRUSCHETTA v | 6

Tomato confit and balsamic glaze

#### GINGER SAKE COMPRESSED PINEAPPLE 🌿 v | 6

Basil crystal dust

#### RED PEPPER & GARLIC HUMMUS CUP 🌿 v | 6

Cucumber cup, radish salad

#### SAVANNAH SHRIMP SALAD TART | 8

Old Bay aioli, crisp phyllo

#### SMOKED SALMON WITH "EVERYTHING" CRISP | 6

Hot honey drizzle, whipped Boursin

#### FALAFEL BITE WITH TZATZIKI v | 7

Chickpea, cucumber, tomato, feta salad

#### BEET & GOAT CHEESE PARFAIT 🌿 v | 7

Spiced pecan crumble

#### SOUTHERN EGG SALAD BRUSCHETTA v | 6

Pickled radish, black pepper

Add one of our Savannah Craft Cocktails to your reception! [See page 42.](#)



# RECEPTION

## HORS D'OEUVRES *continued*

Prices listed per piece. Minimum 50 pieces.

### HOT

#### CUBAN CIGAR SPRING ROLL | 7

Ham, Swiss, pickle, Dijon aioli

#### SESAME TEMPURA CHICKEN | 6

Cilantro ginger aioli

#### FRIED CHICKEN & WAFFLE CROQUETTE | 6

Maple bourbon syrup

#### MINI BEEF WELLINGTON | 7

Puff pastry, red pepper aioli

#### BBQ PORK & CORNBREAD CANNONBALL | 7

Sweet and spicy mustard

#### MINI CHICKEN WELLINGTON | 7

Red pepper aioli

#### BRAISED BEEF ON CRISPY GRIT CAKE | 8

Roasted tomato, pesto aioli

#### SHORT RIB & POTATO CROQUETTE | 8

Horseradish cream

#### BACON WRAPPED SHRIMP 🌿 | 8

Roasted jalapeño remoulade

#### CRISPY REUBEN SPRING ROLL | 8

Thousand Island dip

#### PIMENTO GRILLED CHEESE 🌿 | 6

Tomato jam, buttery sourdough

#### TEMPURA SHRIMP | 7

Yuzu ginger dipping sauce

#### CHICKEN & LEMONGRASS POTSTICKERS | 6

Savory soy ginger sauce

#### HONEY HOT BBQ PORK BAO BUN | 7

Sriracha glaze

#### VEGETABLE QUESADILLA TRIANGLE 🌿 | 8

Chili lime crema

#### JALAPEÑO & JACK CHEESE AREPA 🌿 🌿 | 7

Peach jam, roasted corn

*Pairs well with Alamos Malbec*

#### SWEET POTATO TART 🌿 | 7

Herbed cranberry relish



# RECEPTION

## SMALL PLATE ACTION STATION

Prices listed per guest. Minimum 50 guests. All small plate stations require attendant.  
Culinary attended action stations are \$200 per culinary professional required.

### AMBIENT

#### LOBSTER ROLL | 20

New England lobster salad on brioche,  
Old Bay chips

#### PORK BELLY BANH MI SLIDER | 14

Pickled daikon carrot, cucumber, herbs,  
yum yum sauce

*Pairs well with Seaglass Pinot Grigio*

#### CHILI LIME SHRIMP WITH STREET CORN SALAD | 15

Cotija cheese, cilantro lime vinaigrette

#### SMOKED SALMON NIÇOISE | 13

Haricot verts, fingerlings, tomatoes, olives,  
Dijon balsamic

#### ROASTED CARROTS & ARTICHOKES | 10

Whipped sweet potato hummus, charred  
pepper vinaigrette

### HOT SMALL PLATES

#### COCONUT SHRIMP | 18

Herbed jasmine rice, coconut curry sauce,  
cilantro oil

#### SHRIMP & GRITS | 15

Butter poached shrimp, cheddar grits,  
pan au jus

#### BRAISED BEEF SHORT RIB | 19

Sour cream chive mash, balsamic demi

#### CRISPY SOUTHERN CHICKEN | 15

Buttermilk mashed potatoes, baby carrots,  
Vidalia gravy

#### SMOKED BRISKET | 17

Cheddar cheese grits, crispy onions,  
horseradish demi

#### FALAFEL & HUMMUS | 14

Warm hummus, kale salad, roasted red  
pepper sauce



# RECEPTION

## RECEPTION STATIONS

Prices listed per guest. Minimum 50 guests.

### DISPLAY & PLATTERS


#### ANTIPASTO DISPLAY | 20

Grilled vegetables, olives, artichokes, marinated tomatoes, Italian meats and cheeses, olive tapenade, crostini

#### GARDEN VEGETABLES | 12

Herb grilled vegetables with spinach artichoke dip, pita

#### DIP STATION | 14

Pimento cheese, Green Goddess hummus , smoked corn dip, smoked fish dip, artisan crackers

#### IMPORTED & LOCAL CHEESES | 17

Artisan crackers and sliced baguette

#### SEASONAL FRUIT DISPLAY | 10


Fresh local fruit and berries

#### VEGETABLE CRUDITÉS | 10


Green Goddess and Gorgonzola ranch

#### SLIDER STOP | 20

Select three:

- **Pulled Short Rib Slider** - with Provolone and pickled peppers
- **All American Beef Slider** - with cheddar cheese and caramelized onions
- **Fried Chicken Slider** - with Pepper Jack cheese and pickle
- **Impossible Slider** - with cheddar cheese and pickled peppers 

#### FLATBREAD PIZZAS | 20

- Peach BBQ chicken with roasted tomato and cheddar
- Prosciutto and roasted peach with mozzarella
- Wild mushroom with spinach, goat cheese and truffle Parmesan 

*Try a bottle of Chandon Brut with any of our flatbreads*



# RECEPTION

## RECEPTION STATIONS *continued*

Prices listed per guest unless otherwise noted. Minimum 50 guests.  
Culinary attended action stations are \$200 per culinary professional.

### CULINARY ATTENDED ACTION STATIONS

#### SHRIMP & GRITS ACTION STATION | 20

Creamy stone ground cheddar grits topped with garlic butter sautéed shrimp with fresh herbs and smoked Tasso ham, sautéed peppers and onions, tomato & scallion relish, and Creole butter sauce or finished with a savory wild mushroom ragout and Lowcountry brown gravy. Served with assorted hot sauces

#### YUKON GOLD & SWEET POTATO BAR | 15

Buttered Yukon mash and Southern sweet potatoes with sour cream, cheddar, scallions, bacon, candied pecans, mini marshmallows, brown sugar butter

- Add pulled pork | +6
- Add crab | +12

#### LIVE OAK SOUTHERN POUTINE | 19

Roasted fingerlings, pimento cheese fondue, chicken gravy, bacon, chives, pickled jalapeño, cheese curds

- Add pulled pork | +6

#### CREAMY MAC & CHEESE BAR | 17

Four cheese mac, wild mushroom “mousse,” applewood bacon, scallions and sage brown butter crumble

- Add pulled pork | +6
- Add shrimp | +9

#### BOURBON PEACH GLAZED TURKEY CARVING | 18

Sage brown butter aioli, cranberry orange relish, fresh rolls  
(Approx. 30 guests)

*Pairs well with Kali Hart Pinot Noir*

#### HOT HONEY PEACH HAM CARVING | 22

Grain mustard, pesto mayo, fresh rolls  
(Approx. 75 guests)

#### PEPPER CRUSTED BEEF TENDERLOIN CARVING | MARKET

Horseradish cream, rosemary Dijon, brioche rolls  
(Approx. 25 guests)

#### TOP SIRLOIN CARVING | 20

Horseradish cream, Dijon mustard, fresh rolls  
(Approx. 100 guests)

#### MOROCCAN SPICED TORCH-SEARED PICANHA | MARKET

Harissa demi, tzatziki, naan  
(200 guest minimum)

# RECEPTION

## RECEPTION STATIONS *continued*

Prices listed per guest. Minimum 50 guests.

### DESSERT STATIONS

#### NEW ORLEANS BEIGNET STATION | 16

Fresh beignets fried to order and dusted with powdered sugar, served with warm chocolate ganache, bourbon caramel, berry coulis, and cinnamon sugar

#### CHOCOLATE INDULGENCE FONDUE STATION | 14

Dark and milk chocolate fondue with an assortment of fruits, artisanal marshmallows, shortbread, brioche, and candied pretzels

#### PRALINE BREAD PUDDING STATION | 14

Warm bread pudding served with toasted pecans, brown sugar glaze, and vanilla bean cream

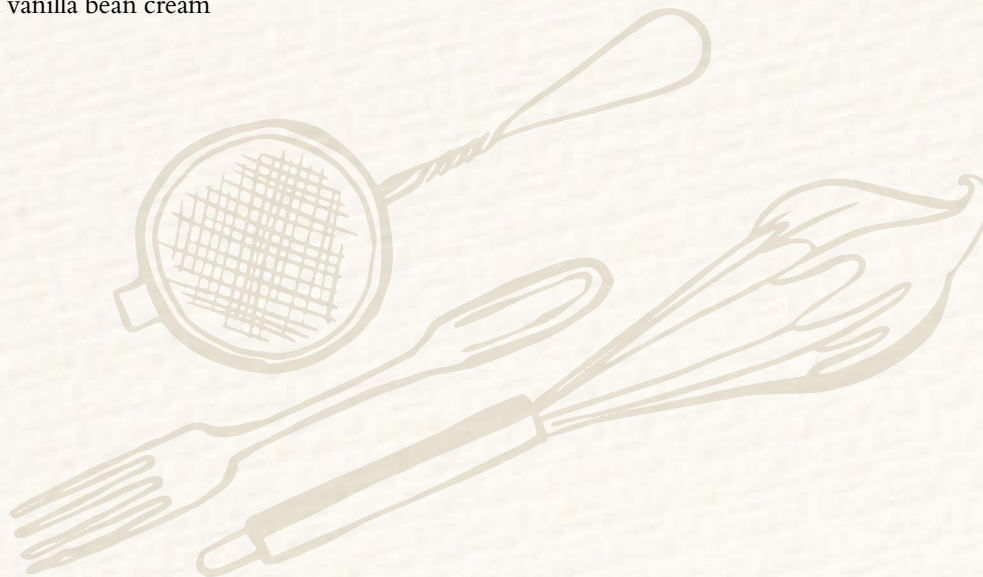
#### SAVANNAH SHORTCAKE BAR | 12

Buttermilk shortcakes with a selection of macerated berries, peach compote, whipped cream, and vanilla anglaise

*Try Chandon Brut Rosé with our shortcake*

#### FERRY LANDING CONFECTIONS | 20

- Banana pudding praline shooter
- Salted pecan fudge 🌿
- Mini turtle cupcakes
- Apple crumble bars





# BEVERAGES

# BEVERAGES



## WINE BY THE BOTTLE

### CHAMPAGNE & SPARKLING

**LA MARCA PROSECCO | 44**

Prosecco D.O.C. Italy

**CHANDON BRUT | 62**

California, U.S.

**CHANDON BRUT ROSÉ | 70**

California, U.S.

**MOËT & CHANDON  
IMPERIAL BRUT | 138**

Champagne, France

**VEUVE CLICQUOT  
BRUT | 165**

Champagne, France

### ROSÉ

**CHARLES & CHARLES  
'BOLT' | 36**

Columbia Valley, WA

**LA CREMA | 50**

Monterey, CA

**WHISPERING ANGEL | 76**

Provence, France

### RIESLING

**SEAGLASS | 42**

Central Coast, CA

### CHARDONNAY

**CHATEAU STE MICHELLE  
MIMI | 48**

Columbia Valley, WA

**NAPA CELLARS | 56**

Napa County, CA

**HARTFORD COURT | 82**

Russian River Valley, CA

**ROMBAUER | 115**

Carneros, CA

### PINOT GRIGIO

**SEAGLASS | 42**

Central Coast, CA

**MASO CANALI | 50**

Trentino D.O.C., Italy

### SAUVIGNON BLANC

**JOEL GOTT | 42**

California, U.S.

**WHITEHAVEN | 52**

Marlborough, New Zealand

### CABERNET SAUVIGNON

**PRATI BY LOUIS M.  
MARTINI | 52**

Sonoma County, CA

**KENDALL-JACKSON  
'VINTNER'S RESERVE' | 66**

California, U.S.

**NAPA CELLARS | 82**

Napa County, CA

### PINOT NOIR

**KALI HART BY TALBOTT | 58**

Monterey, CA

**SIDURI | 68**

Santa Lucia Highlands, CA

### MERLOT & OTHER REDS

**CHATEAU SOUVERAIN | 40**

California, US

**MURPHY-GOODE | 48**

California, US

**ALAMOS MALBEC | 42**

Mendoza, Argentina

**JOEL GOTT 'PALISADES'  
RED BLEND | 46**

California, U.S.

# BEVERAGES

## HOSTED BAR SERVICE

One (1) bartender per 100 guests is recommended for hosted bar service. Bartender fees are \$200 per bartender for a four hour service period. Additional service hours are \$50 per bartender, per hour, for each additional hour. Please add 24.5% service charge and applicable sales tax to all hosted beverage services. (Charges are based per drink).

### PREMIUM

#### SPIRITS | 14

Tito's Handmade vodka  
1800 Blanco tequila  
Bacardi Ocho rum  
Tanqueray gin  
Savannah 88 bourbon  
Maker's Mark bourbon  
Crown Royal whisky  
Jameson Irish whiskey  
The Glenlivet 12 scotch  
Hennessy V.S.O.P cognac  
Assorted premium cordials & liqueurs

#### WINE | 12

Kendall-Jackson chardonnay  
Kim Crawford sauvignon blanc  
Franciscan Estate cabernet sauvignon  
La Crema pinot noir  
Ruffino prosecco

### BEER

#### Domestic | 7

Bud Light  
Yuengling Lager  
Michelob ULTRA

#### Import | 8

Modelo  
Modelo Especial  
Stella Artois  
Corona

#### Craft | 8

Wicked Weed Pernicious IPA  
VooDoo Ranger Juicy Haze  
White Claw Seltzer

#### Seasonal | 9

Seasonal local beers

### DELUXE

#### SPIRITS | 12

Smirnoff vodka  
el Jimador Silver tequila  
Bacardi Superior rum  
Beefeater gin  
Jack Daniel's whiskey  
Jim Beam bourbon  
DeKuyper cordials

#### WINE | 10

Sycamore Lane chardonnay  
Ruffino Lumina pinot grigio  
Sycamore Lane cabernet sauvignon  
Proverb pinot noir  
Wycliff Brut sparkling wine

## CREDIT CARD BAR SERVICE

One (1) bartender for every 125 guests is recommended for cash bar service. Bartender fees are \$200 per bartender for a four hour service period. Additional service hours are \$50 per bartender, per hour, for each additional hour.

# BEVERAGES

SAVANNAH CRAFT COCKTAILS

CRAFT COCKTAILS | 16 -OR- CRAFT MOCKTAILS | 10



## Sweet Tea Old Fashioned

**Maker's Mark Bourbon, black tea reduction, sorghum syrup, orange bitters**

Steeped in the slow rhythm of the South – dark tea, deep bourbon, and molasses warmth stirred into a sip that lingers long after dusk.



## Forsyth Fizz

**Ketel One Vodka, lavender chamomile syrup, lemon, sparkling water**

Soft and radiant – a bloom of citrus and lavender dancing in fine bubbles. As elegant and unexpected as Savannah in springtime.

## Savannah Sway

**Bulleit Bourbon, roasted peach, thyme honey, lemon**

Slow, golden, and sultry – bourbon's warmth melts into a caramelized peach and a whisper of thyme. Every sip feels like sunset on a Savannah porch.



## Lowcountry Sunset

**Don Julio Reposado Tequila, blood orange, lime, smoked sea salt**

Smoky, citrusy, and hypnotic – like the moment the sun hits the horizon. Tequila's warmth deepens into blood orange and salt kissed amber glow.



## Chatham Honey Smash

**Grey Goose Vodka, wildflower honey, Meyer lemon, basil, ginger**

A bright, playful kiss of citrus and honey, tangled with basil and a spark of ginger heat. Light on its feet, but impossible to forget.



## Southern Garden Spritz

**Bombay Sapphire Gin, basil cucumber cordial, elderflower, sparkling water**

Cool, crisp, and intoxicatingly fresh – the perfume of basil and elderflower drifts through bubbles that sparkle like afternoon light in a secret garden.



## POLICIES AND PROCEDURES

Iron & Oak Hospitality (Caterer) would like to welcome you to the beautiful Savannah Convention Center. You will find that we take great pride in providing excellent service to both you and your guests. In our continuing effort to ensure a unique experience, our Executive Chef and catering experts are available to meet and fulfill your every need. Iron & Oak Hospitality is the exclusive provider for the Savannah Convention Center, and 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 and beverage items may not be taken off the premises.

Our menus have been created to showcase Georgia's coastal cuisine, accented by unique flavors from around the world. We look forward to working with you and enhancing your next event.

### EVENT ORGANIZATION

The staff of the catering department are available to assist you in the planning of a successful event. We will be pleased to arrange decorated cakes, floral arrangements, center pieces, and specialty linen to enhance your event. Iron and Oak Hospitality, we offer cuisine and service second to none.

### CONTRACTS

To execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to catering prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Caterer. In addition, full payment for all services must be received well in advance of your first event.

### PAYMENT POLICY/ACCEPTABLE FORMS OF PAYMENT

Our Catering policy requires full payment in advance of all events. The client shall pay Caterer a reservation deposit of 100% of the good faith estimate of the cost of the event plus 10% to cover potential on site additions. Any deposit shall be credited toward the total payment for the event. The deposit will not bear interest. A signed food and beverage contract and deposit are due 30 days prior to your event, or upon receipt of the preliminary banquet contract. The remaining balance is due fourteen (14) business days prior to the event. A credit card is required to be on file to facilitate any on-site orders or incidental charges incurred during your event. Payments can be made by certified checks, wire transfers, ACH, or money orders.

### ORDERING

Customers shall communicate proposed menus and attendance numbers with a minimum of forty-five (45) days prior to the first Event date. Customer acknowledges that Caterer cannot guarantee orders received inside this period as some products or services may not be available because of the shortened lead time. Customers should contact Caterer's Catering Sales Manager for specific details or pricing.

### GUARANTEES/ ATTENDANCE

Customer represents that it has provided Caterer with a good faith estimate of the number of people that will attend the events so that Caterer can effectively and efficiently plan according to the estimated attendance. Not less than ten (10) business days prior to the event, customer shall notify the final number of guests the customer guarantees will attend the

event (the "Guaranteed Attendance"). Thereafter, customer agrees that increases in the guaranteed attendance of greater than 10% may be subject to an additional ten percent (10%) surcharge, in the Caterer's sole discretion.

In no event shall the guaranteed attendance exceed the maximum capacity of the areas within the facility in which the event will be held. If customer fails to notify Caterer of the guaranteed attendance within the time required, (a) we shall prepare for and provide services to guests attending the event on the basis of the estimated attendance specified in the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Should additional guests attend the event in excess of the total of the guaranteed attendance, we will make every attempt to accommodate such additional guests subject to product and staff availability. Customer will pay for such additional guest and/or a la carte items at the same price per guest or per item plus the service charge and local taxes.

### SERVICE CHARGE AND TAX

All food and beverage items are subject to a 24.5% service charge and applicable sales tax, currently at 7%. Parties of 25 and under will incur an additional service charge of \$150.00 per four-hour period. If the Customer is an entity claiming exemption from taxation in the state where the facility is located, please provide caterer satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

# FINE PRINT

## POLICIES AND PROCEDURES *continued*

### CHINA SERVICE

In all carpeted meeting rooms, ballrooms, and foyers china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested. All food and beverage events located in the exhibit halls, except for plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred in exhibit halls for buffets or other non-plated meals the following fee will apply: Breakfast, lunch, receptions, dinners, refreshments, or coffee breaks will be \$5 plus service charge and tax per guest, per meal period, or break based upon selected menu.

### HOLIDAY SERVICE

There will be an automatic labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day After Thanksgiving, Christmas Eve and Christmas Day. Catering will notify the customer of estimated labor fees based on the information supplied by the customer.

### DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more; an additional labor charge may apply. Should your event require extended pre/post service or stand by time, often associated with large and/or high-end functions, an additional labor charge will apply.

### ALCOHOLIC BEVERAGE GUIDELINES

Catering and Customer shall comply with all applicable local and state liquor laws. We are the sole holder of liquor licenses for the Savannah Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated or impaired. Customer shall comply, and cause its guests to comply, with all applicable alcohol-related laws and acknowledges that all alcohol must be consumed in the areas designated by Customer. Caterer acknowledges and agrees that all alcoholic beverages consumed at the Facility shall be purchased from Caterer and all such service requires Caterer's bartending staff. Alcoholic beverages are not permitted to be removed from the facility.

### ECO-FRIENDLY SERVICES

A complete line of "green" products and services are available. Your assigned Catering Sales Manager will be glad to discuss "green" options available for your events.

### SUPPLEMENTAL STAFFING FEES

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When you request additional staffing, over and above what is normally provided, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

**Banquet Staff: \$50.00 per hour**

**Chef/Carver: \$50.00 per hour**

**Bartender: \$50.00 per hour**

### TABLE STANDARDS

The Catering banquet standard is for service at tables of ten (10) guests with one (1) server per 30 guests. An additional labor fee will be applied for any set that requires tables seating less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$50.00 per hour with a four (4) hour minimum. Special events may require changing the ratio of guests per server or may require adding dedicated bussing personnel.

### TABLECLOTHS

All tables for meal functions are dressed in white linen and napkins. Your sales professional will be able to assist with any custom linen, floral, and decor details at an additional cost. Events that require tablecloths for non-food functions may be clothed for \$15 per tablecloth.

### RETAIL AND CONCESSION SERVICE

Appropriate operation of concession outlets will occur during all show hours starting one half-hour before doors open to the event. We reserve the right to determine which outlets are open for business and hours of operation pending the flow of business. Should additional food stands be requested, a minimum sales guarantee and related charge may apply.

### FOOD DISCLAIMER

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

IRON  OAK  
HOSPITALITY

*Thank*  
**YOU**

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