



CATERING MENU

Thanks so much for your interest in Wynfield!

We can do more than what is listed here on our menu—if there is something in particular you are interested in that is not shown on our menu, don't hesitate to let us know.

There will be a 20% service charge and 8% sales tax added to all food and beverage items.

Please give us a call with any questions you may have!



WYNFIELD PLANTATION
229.889.0193

HORS D'OEUVRES/STARTERS

- Parmesan cups with goat cheese mousse, garnished with a grape wedge
- Brie en Croute with peach marmalade and toasted pecans
- Cheese platter with assorted crackers
- Fried mac and cheese bites
 - Add bacon, andouille sausage, shrimp, or crawfish
- Fresh vegetable display served with dressing
- Bruschetta – fresh tomato, basil, and shallot. served on a toasted garlic bread
- Smoked olives served with a paprika vinaigrette
- Fried Brussel sprout leaves topped with crispy bacon and a balsamic glaze
- Corn fritters with red pepper coulis
 - Add crawfish, shrimp, or andouille sausage.
- Prosciutto wrapped avocado slices with a balsamic glaze
- Prosciutto wrapped melon with a honey drizzle
- Fresh fruit tray
- Deviled eggs
- Fried quail quarters with a tabasco-honey drizzle
- Chicken wings – traditional, bar-b-que, coffee crusted, honey-truffle drizzle
 - Breaded, naked, baked, fried
- Coconut shrimp or chicken served with a sweet chili sauce
- Seared tuna served with avocado mousse and pineapple relish
- Shrimp and grit cakes
- Shrimp cocktail served with fresh lemon, horseradish and cocktail sauce
- Smoked salmon served with capers, onions, cured egg yolks
- Crab cakes topped with aioli
- Pulled pork sliders
- Maple glazed pork belly topped with peach-orange chutney
- Meatballs -Swedish style or topped with a tomato sauce and parmesan crisp
- Horseradish and blue cheese crusted beef tips with a balsamic drizzle.
- Tea biscuits and ham with tomato gravy
- Marinated lamb “lollipops” (single lamb chop)
 - rosemary and lemon sauce, green goddess mint dressing, or lime and orange aioli
- Charcuterie platter

CHIP AND DIPS

*All served with appropriate chips/crackers

- Beer and cheese (served warm)
- Spinach and artichoke (served warm)
- Crab and corn (served warm)
- Guacamole
- Salsa
- Smoked fish

SALADS

- **House salad**—Mixed greens, tomato, cucumber, onion, croutons with your choice of dressing.
- **Traditional Caesar**—Romaine lettuce, croutons, parmesan cheese with Caesar dressing.
- **Suped-Up-Caesar** –Grilled radicchio, toasted baguette, tomato-olive-caper relish, and prosciutto crisp with Caesar dressing.
- **Wedge** – Bibb lettuce wedge topped with blue cheese crumbles, bacon, red onion, pumpkin seeds with blue cheese dressing.
- **Spinach** – Spinach, goat cheese, caramelized onions, spiced pecans, strawberries and your choice of dressing.

Dressings:

Balsamic	Apple bourbon vinaigrette
Ranch	Sherry shallot vinaigrette
Blue Cheese	Maple vinaigrette
Lemon-thyme vinaigrette	Warm bacon dressing
Roasted peach vinaigrette	Vidalia onion vinaigrette

Salad Add-Ons:

- Grilled Chicken
- Chicken Salad
- Tuna salad
- Crab salad

ENTRÉES

Our standard entrées include one protein and two sides – mix and match as you please!

Quail

- Honey-tabasco fried quail
- Pan braised quail in a sherry cream sauce
- Pan braised quail in a mustard and herb marinade
- Bacon wrapped and grilled quail

Chicken

- Fried chicken
- Parmesan crusted chicken breast
- Chicken parmesan (topped with marinara sauce and melted mozzarella cheese)
- Grilled chicken breast with an optional choice of sauce (sundried tomato cream, balsamic glaze, sherry cream, beurre blanc)

Beef Tenderloin

- Beef tenderloin with horseradish
- Coffee crusted beef tenderloin
- Herb marinated beef tenderloin with red wine or balsamic demi-glace

Steaks

- Coffee crusted Ribeye with herbed butter
- Bistro filet (Teres Major)
- Seasoned filet or ribeye with a red wine or balsamic demi-glace

Beef

- Maple mustard Short Ribs
- Hamburger steak with gravy

Pork

- Porcini mushroom crusted pork tenderloin
- Pork tenderloin with a béarnaise sauce
- Herb marinated pork loin
- Fried or grilled pork chop
- Bar-B-Que pulled pork

Seafood

- Seared tuna with an avocado cream sauce
- Blackened catfish (or snapper) topped with a citrus salsa
- Shrimp étouffée
- Grilled fish with lemon caper butter
- Low country boil with shrimp, sausage, potatoes, and corn

SIDE DISHES

- Broccoli
- Asparagus
- Green beans (southern style or sautéed)
- Bok Choy
- Broccolini
- Collard greens
- Brussel sprouts
- Spinach (creamed or sautéed)
- Sautéed portabella mushrooms
- Creamed corn (corn brûlée available for smaller parties)
- Pasta (penne, papardelle, orzo)
- Roasted baby carrots
- Zucchini
- Field peas
- Mashed potatoes
- Rosemary roasted potatoes
- Risotto
- Cheese grits
- Polenta
- Wild rice
- Rice pilaf
- Squash casserole
- Scalloped potatoes
- Macaroni and cheese

CARVING STATIONS

(IN ADDITION TO AN ENTRÉE SELECTION)

Pork Loin

Prime Rib

Baked Ham (with or without glaze)

Beef Tenderloin Roast

ADD - ON STATIONS

(IN ADDITION TO AN ENTRÉE SELECTION)

Mashed Potato Bar – Mashed potatoes, butter, bacon, green onions, shredded cheese and sour cream

Shrimp & Grits Bar – Grits, shrimp, sausage, shredded cheese, bacon, green onion

The following are various categories of meals hand-picked by the staff and Chef at Wynfield Plantation to give our guests some inspiration!

“Down South”

- Fried chicken, macaroni and cheese and collard greens served with cornbread
- Hamburger steak and mashed potatoes with gravy, southern style green beans and yeast rolls or cornbread
- Bar-B-Que pulled pork served with coleslaw, baked beans and yeast rolls
- Fried pork chop and rice with gravy, served with squash casserole and cornbread

“Simply Signature”

- Boneless chicken breast with beurre blanc, rosemary roasted potatoes, sautéed green beans, served with yeast rolls and your choice of a house or traditional Caesar salad
- Bistro filet (Teres Major) with a red wine demi-glace, served with garlic mashed potatoes, asparagus, yeast rolls and your choice of a house or traditional Caesar salad
- Grilled pork chops with rice pilaf, sautéed summer squashes, yeast rolls and your choice of a house or traditional Caesar salad

“Wynfield’s Hunt Club”

- Fourteen-ounce thick cut ribeye topped with herbed butter and served with fingerling potatoes, asparagus, yeast rolls and your choice of salad
- Pork tenderloin, creamy mushroom risotto, roasted carrots, yeast rolls and your choice of salad
- Two-quail dinner—one quail fried with a honey-tabasco drizzle, the other braised in a herbed sherry sauce, served with wild rice, sautéed green beans, yeast rolls and your choice of salad
- Horseradish and blue cheese crusted filet mignon with broccolini, garlic mashed potatoes, yeast rolls and your choice of salad
- Shrimp and grits—shrimp sautéed with onions, sausage and white wine served over gouda grits with yeast rolls and your choice of salad

DESSERTS

- Cheesecake (classic, strawberry, blueberry, chocolate)
- Pecan pie (bourbon, chocolate)
- Miniature lemon bundt cakes
- Cobbler (peach, blueberry, apple) à la mode
- Crème brûlée (for small parties)
- Flourless chocolate cake (gluten free)
- Olive oil chocolate cake (dairy free)
- Bread pudding
- Tiramisu
- Banana pudding
- Brownie à la mode