



BANQUET & CATERING DINNER MENUS

Please add 26% service charge & applicable sales tax. Prices subject to change without prior notice

2023

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Dinner Buffets

(Minimum of 20 people required)

Freshly brewed coffee, decaffeinated coffee iced tea and water are included.

Grand Southern \$60

Soup and Salad

Sweet corn soup, jumbo lump crabmeat

Roasted beet and goat cheese salad, lemon olive oil drizzle, fresh basil

Baby spinach and grapefruit salad, shredded hearts of palm, pickled red onions, mustard vinaigrette

Shellfish

Shrimp and grits, andouille sausage, tomato cream, wilted spinach

Beef and Chicken

Smoked beef brisket, onion and bacon jam, buttermilk biscuits, chipotle aioli

Roasted beer can chicken, IPA butter sauce, corn bread, corn and black bean succotash

Roasted wild mushroom and squash

Assorted rolls and butter

Dessert

Seasonal fruit crumble

Caramel banana tart

Red velvet cake

Peachtree Picnic \$62

Soup and Salad

Sweet corn soup, jumbo lump crabmeat

Steamed asparagus salad, roasted beet, artisan lettuce, shallot truffle herb vinaigrette

Entrée

Roasted chicken breast chasseur style, wild mushrooms, cipollini onions

Traditional braised beef short ribs

Smoked Southeast Farm® pork tenderloin, traditional BBQ sauce

Grilled mahi-mahi, smoked tomato and charred onion sauce

Roasted fingerling potatoes

Glazed root vegetables

French lentil stew, celery, carrots, onions

Steamed baby bok choy, shiitake mushrooms

Fresh baked yeast rolls

Dessert

Rainbow cake

Peanut butter pie

Lemon meringue tart

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Chastain BBQ \$55

Salads

Tomato, cucumber, red onion salad, basil and Parmesan vinaigrette
Black-eyed peas, roasted peppers, grilled corn salad, cilantro lime vinaigrette
Local lettuces, steamed asparagus, lemon tarragon remoulade

From the Grill

Roasted whole chicken, mushroom, onion, green pepper, truffle lemon aioli
Beef flank steak, zucchini, onion, eggplant, traditional bbq sauce
Jumbo shrimp, onion, fennel, tarragon peppercorn sauce
Grilled seasonal vegetables, basil pesto
Grilled corn on the cob, jalapeño butter
Roasted potato wedges, garlic and herb butter
Green beans with bacon
Assorted rolls and butter

Dessert

Pineapple upside down
Dublin cake
Raspberry almond cheesecake

Going Coastal \$90

Soup and Salad (Choice of One)

Clam chowder
Lobster bisque
Tuscan mixed greens, radicchio, frisee
Heirloom tomatoes, golden beets, orange segments, dried cherries, almonds, goat cheese
Red and gold quinoa ranch and balsamic dressing

Seafood Display

Shrimp cocktail, oysters on the half shell (available seasonally), cocktail sauce
Horseradish, mignonette, lemon, melted butter
Steamed mussels, white wine and garlic sauce, grilled bread

Land and Sea

Salmon in papillote, caviar cream
Whole roasted chicken, lemon and rosemary, natural jus
Petit filet, sautéed mushrooms, marsala sauce
Lobster macaroni and cheese
Grilled asparagus
Crispy red bliss potatoes, garlic aioli

Dessert

Chocolate raspberry dome
Strawberry cream pie

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Plated Dinner

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Freshly brewed coffee, decaffeinated coffee iced tea and water are included.

Choose from these à la carte items to customize your own three-course dinner.

Soup or Salad (Choice of One)

Chilled vichyssoise soup, potato, leek, cream

Seasonal vegetable soup, herb infused broth

Steakhouse salad: iceberg lettuce, green beans, chickpeas, tomatoes, onions, blue cheese, Dijon shallot vinaigrette

Classic Caesar salad, shaved Parmesan, focaccia croutons, Caesar dressing

Artisan lettuces, Maytag blue cheese, toasted walnuts, Campari tomatoes,

pickled red onions, tarragon Parmesan ranch dressing

Artisan lettuces, pink grapefruit, tomatoes, pickled peach vinaigrette

Assorted greens, poached pears, local feta cheese, spiced pecans, port wine vinaigrette

Entrées (Choice of One)

8 oz Grilled Filet Mignon \$60

Roasted fingerling potatoes, steamed baby bok choy, buttered carrot puree, caramelized onion and bacon jus

8 oz Grilled New York Strip Steak \$58

Roasted polenta cake, steamed asparagus, rosemary Dijon mustard sauce

7 oz Grilled Atlantic Salmon \$50

Smoked tomato chutney, braised fennel, baby zucchini, confit Campari tomato

7 oz Miso Glazed Cobia \$52

Steamed baby bok choy, ginger butter, fingerling potatoes

10 oz Cabernet Braised Short Ribs \$54

Potato purée, braised baby carrots, grilled zucchini, rosemary jus

8 oz Confit Chicken \$50

Wild mushroom ragout, roasted fingerling potatoes, roasted Campari tomato, haricot verts

Garlic and herb butter, port wine reduction

8 oz Pan Roasted Chicken \$50

Wild mushroom jus, potato gratin, steamed baby zucchini, glazed baby carrots

Dessert (Choice of One)

Chocolate marquise cake

Georgia peach cake

Red velvet cake

Tiramisu

Passion fruit tartlet

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