



# **LITTLE OCMULGEE**

## **STATE PARK & LODGE**

### **Catering Policies and Menus**

## **BANQUET & CATERING POLICIES**

### **MENU SELECTIONS & GUARANTEES:**

To ensure product availability, please determine the menu selections at least three (3) weeks prior to the event. Any program details received after that point cannot be guaranteed. The Sales / Catering Manager must be notified of the exact attendance no later than 12:00 noon, (3) business days prior to the scheduled function. Functions scheduled on Monday or Tuesday need to give the exact expected attendance to Sales / Catering Manager no later than 12:00 noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions, and charges will be made accordingly.

If a guarantee is not received at the appropriate time, the Hotel will assign a guarantee number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged. Increases are based upon approval by the Sales & Catering Department. If the Hotel needs to produce more meals than the initial amount guaranteed for a specific entrée, the Organization is responsible for paying for those additional meals upon completion of event. If fewer than the final guarantee number of guests attends the function the final guarantee number will be charged.

If minimum revenue guidelines are not met in food and beverage the remaining balance will be billed as meeting room rental.

In the event that your organization requires a split menu, plated entrées are limited to a maximum of two (2) selections, excluding dietary specific request. There will be an additional charge of \$4.00 per person for three or more (3) entrée selections. The Hotel requires that the Organization produce place cards or tickets identifying the particular entrée selected by the guest.  
Menu pricing is subject to change.

### **FOOD SERVICE:**

The Hotel is responsible for the quality and freshness of the food served to our guests. In accordance with the Towns County license restrictions and the City of Helena Health Department regulations, all food and beverage in public areas and meeting / event space of the Hotel must be supplied and prepared by the Hotel and is subject to State and local alcoholic beverage laws.

Food and beverage are not permitted to be brought in without written approval from the Hotel. There will be a penalty of up to \$500.00 per day for unauthorized food and beverage that is brought into and consumed in the meeting space. Hotel has the right to cancel the event as a last measure if this is not resolved.

No food or beverage may be removed from the event area at any time prior to, during or after the event. No to-go boxes are to be given out due to health department policies.

Hotel will make exception for events that have a cake brought in from outside services. A cake-cutting fee of \$2.50 per person will be applicable.

It is hotel policy that we are unable to store any items outside in hotel coolers and/or freezers. This includes food, beverage, cake, flowers, and any other items.

**DINING ROOM:** Group attendees on their own for dining should make dining reservations with the hotel dining room prior to arrival. Dining Room will only accept parties up to 25 people in one single reservation.

### **BEVERAGE SERVICE:**

Please note that sales and service of alcoholic beverages are regulated by the State of Georgia. If alcoholic beverages are to be served on the hotel premises, or elsewhere under the hotel's alcoholic beverage license.

All Prices subject to change due to market and cost fluctuation  
All Prices subject to 23% Service Charge and 8% State Sales Tax on total bill



The Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by hotel servers and bartenders.

The Hotel's alcoholic beverage license requires the Hotel to:

- (1) Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced.
- (2) Refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

No open containers of alcoholic beverages, not provided by the hotel, are permitted on the premise at any time as per Georgia Liquor Authority. Any open containers will be confiscated and/or the violator will be ejected from the event at the sole discretion of hotel security or law enforcement.

The Hotel reserves the right to terminate the event and a financial penalty will be assessed if any alcohol is found or brought into the Hotel.

#### **FUNCTION ROOM ASSIGNMENTS:**

Room assignments are made according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Doors will open 15 minutes prior to scheduled starting time. Request for early set up may be subject to charge, additional time for early set-up or tear-down must be arranged in advance.

Patron agrees to begin its function on time and agrees to have its guests, invitees and other persons vacate the designated function space at the closing hour indicated. The patron further agrees to reimburse the Hotel an additional labor charge of \$25 per employee per fifteen (15) minutes because of patron's failure to comply with these regulations, these charges will be applied to the Master Bill.

#### **AUDIO VISUAL EQUIPMENT:**

The Hotel has an in-house audio-visual department to assist with any audio-visual needs. Outside audio visual equipment and services are not permitted without written Hotel approval. Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Sales / Catering Manager.

#### **DECORATIONS AND ENTERTAINMENT:**

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape, or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management.

Fog machines, confetti and glitter are not permitted in any function room, if used a fee of \$500.00 cleaning fee will be charged.

Arrangements for security of equipment or decorations prior to the event can be made through your Sales / Catering Manager.

Sparklers, pyrotechnics, and fireworks are not allowed in the Hotel under any circumstance.

If you select your own décor company approval must be obtained from your Catering Sales Manager.

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If your group has live entertainment or D.J. services, the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

The hotel will not be responsible for any belongings left in public function rooms.

**BILLING:**

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), certified funds or completed direct billing or credit card authorization form.

**GENERAL LIABILITY:**

The Organization agrees to indemnify, defend, and hold harmless Hotel from and against any claim, action, cause of action, liability, loss, damage or expense, including reasonable Attorney's fees to the extent caused in whole or in part by the negligent or willful act or omission of the Organization, its agents, officers, representatives, employees or guests. The Organization agrees to take full responsibility for any and all damage to the Hotel premises by the Organization's staff or outside contractors.

Hotel is NOT responsible for any loss or damage no matter what the cause to any samples, displays, equipment or personal effects brought into Hotel by the Organization or its invitees.

**LABOR & SERVICE CHARGES, TAXES AND PACKAGE FEES:**

**SIGNAGE:**

The hotel management must approve signs provided by the group, and it is expected that they will meet accepted standards of professionalism. Signs or banners requiring nails, tacks, tape, etc. will NOT be permitted without prior approval. Authorized hotel personnel must affix such signs and banners. The standard banner-hanging fee starts at \$75.00, and increases based on the complexity of the installation.

**ROOM SETUP:**

If the room set up detailed on the Banquet Event Order is changed the day of the event, a labor and set-up charges of \$500.00 per room will be applied to the master account.

**PACKAGES:**

- The Hotel will accept packages three (3) business days prior to your scheduled event; with return shipment within three (3) business day.
- Packages received or stored beyond this time frame are subject to additional daily charges of \$5.00 per package or \$100.00 per pallet.
- Shipments must be addressed to the Hotel and include the name of the meeting planner, organization, and date of the event.

**PROPERTY OR DAMAGE LOSS:**

The Hotel will not assume any responsibility for damages to, or loss of, any merchandise or articles left in the Hotel prior to, during or following Organization's function. Damage, lost or theft is the sole responsibility of the patrons and their guests.

**SECURITY:**

The Hotel employs a staff of security personnel to assist in its daily operation. The Hotel may request that the Organization obtain and pay for bonded security personnel under certain circumstances. Should additional security be required, contracting for these services by the Hotel will be necessary at least thirty (30) days prior to arrival. Permission to provide Organization's own security must be obtained at least thirty (30) days prior to the Event and will not be unreasonably withheld or delayed. The Hotel may require that such vendor, if

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approved, provide the Hotel proof of adequate insurance coverage naming Hotel as an additional insured. All outside security must report to the Hotel's internal security personnel on a daily basis to coordinate activities.

Each security person required is at a cost of \$35.00 per hour with a four (4) hour minimum.

**EMERGENCY PREVENTION & EVACUATION PLANS:**

Little Ocmulgee State Park & Lodge prides itself on our preparation for any emergency that may occur. Our prompt response team will notify your Convention Services / Catering Manager and designated contacts should any pertinent emergency occur during your program. Your Convention Services/ Catering Manager is able to provide you with copies of the Hotel's full emergency response and evacuation plan.

**SPECIFIC RESPONSIBILITIES OF THE HOTEL:**

The hotel shall not be liable for non-performance of the contract when such non-performance is attributable to labor troubles, disputes, or strikes, accidents, government (Federal, State or Municipal) regulations of or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or now which are beyond the reasonable control of the hotel.

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## CONTINENTAL BREAKFAST

Prices are based on 90 minutes of service  
Minimum of 20 guest  
Surcharge of \$100.00 for Groups Under 20 Guest

### **Traditional**

Fresh Sliced Seasonal Fruit  
Sliced Coffee Cakes  
Butter & Preserves  
Chilled Fruit Juices  
Freshly Brewed Regular, Decaf Coffee & Selection of Teas  
**\$ 12.95 per person**

### **Classic**

Fresh Sliced Seasonal Fruit  
Assorted Muffins, Sliced Coffee Cakes & Danishes  
Buttermilk Biscuits with Butter & Preserves  
Greek Yogurt with House Granola, Assorted Dried Fruits & Nuts  
Grit Bar  
Seasoned Grits served with Chopped Bacon, Cheddar Cheese & Butter  
Chilled Fruit Juices  
Freshly Brewed Regular, Decaf Coffee & Selection of Teas  
**\$ 15.95 per person**

### **Executive**

Fresh Sliced Seasonal Fruit  
Assorted Muffins, Sliced Coffee Cakes & Danishes  
Butter & Preserves  
Greek Yogurt with House Granola, Assorted Dried Fruit & Nuts  
Assorted Biscuit Sandwiches:  
Applewood-Smoked Bacon, Egg & Cheese  
Smoked Sausage, Egg & Cheese  
Egg & Cheese  
Chilled Fruit Juices  
Freshly Brewed Regular, Decaf Coffee & Selection of Teas  
**\$ 17.95 per person**

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## BREAKFAST BUFFETS

Prices are based on 90 minutes of service  
Minimum of 25 guest  
Surcharge of \$100.00 for Groups Under 25 Guest

### Ocmulgee Breakfast Buffet

Fresh Sliced Seasonal Fruit  
Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes  
Scrambled Eggs  
Applewood-Smoked Bacon & Smoked Sausage Patties  
Herb Roasted Breakfast Potatoes  
Southern Style Grits, Seasoned with Butter & Cheddar Cheese  
Buttermilk Biscuits with Sawmill Gravy  
Butter & Fruit Preserves  
Selection of Chilled Fruit Juices  
Freshly Brewed Regular and Decaf Coffee & Selection of Teas  
**\$ 20.95 per Person**

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ADD: Vanilla French Toast OR Buttermilk Pancakes, Served with Warm Maple Syrup & Butter  
**\$ 22.95 per person**

### Southern Breakfast Buffet

Fresh Sliced Seasonal Fruit  
Assorted Breakfast Muffins, Sliced Coffee Cakes & Danishes  
Scrambled Eggs with Cheddar Cheese & Salsa  
Potato Casserole  
Chicken & Waffles with Hot Honey Drizzle  
Southern Style Grits Bar with Butter, Cheddar Cheese, Bacon Bits & Scallions  
Buttermilk Biscuits with Sausage Gravy  
Butter & Fruit Preserves  
Assorted Chilled Juices  
Freshly Brewed Regular & Decaf Coffee & Selection of Teas  
**\$ 25.95 per person**

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## PLATED BREAKFASTS

All Plated Breakfast's Include Pre-Set  
Basket of Freshly Baked Biscuits with Butter & Preserves  
Seasonal Fruit Plate  
Freshly Squeezed Orange Juice  
Freshly Brewed Regular, Decaf Coffee & Selection of Hot Teas

### **Helena Breakfast**

Scrambled Eggs with Cheddar Cheese  
Applewood-Smoked Bacon or Smoked Sausage Patties  
Sothorn Style Grits, Seasoned with Butter & Cheddar Cheese  
**\$ 12.95 per person**

### **French Toast Breakfast**

Farm Fresh Scrambled Eggs  
Applewood-Smoked Bacon or Smoked Sausage Patties  
Vanilla French Toast with Maple Syrup  
**\$ 13.95 per person**

### **Chicken & Waffles**

Malted Waffle Topped with a Buttermilk Fried Chicken Breast  
Drizzled with Hot Honey  
Southern Style Grits, Seasoned with Butter & Cheddar Cheese  
**\$ 15.95 per person**

### **Biscuits & Gravy**

Buttermilk Biscuit Topped with Sausage Gravy  
Scrambled Eggs with Cheddar Cheese  
Southern Style Grits Seasoned with Butter & Cheddar Cheese  
**\$ 12.95 per person**

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## THE OCMULGEE BRUNCH BUFFET

Prices are based on 90 minutes of service  
Minimum of 30 guest  
Surcharge of \$100.00 for Groups Under 30 Guest

Fresh Sliced Seasonal Fruit  
Assorted Breakfast Muffin, Sliced Coffee Cakes & Danishes

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Scrambled Eggs  
Applewood-Smoked Bacon & Smoked Sausage Patties  
Southern Style Grits Seasoned with Butter & Cheddar Cheese  
Buttermilk Biscuits with Sawmill Gravy  
Sweet Butter & Fruit Preserves

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Tossed Garden Salad with Assorted Toppings  
Ranch Dressing, Vidalia Dressing & Balsamic Vinaigrette  
Pasta Salad  
Potato Salad

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Buttermilk Fried Chicken  
Sliced Roasted Pork Loin with a Grain Mustard Cream Sauce  
Roasted Garlic Mashed Potatoes  
Sauteed Green Beans

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Peach Cobbler

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Assorted Fruit Juices  
Sweet & Unsweet Tea  
Freshly Brewed Regular & Decaf Coffee & Selection of Specialty Teas

**\$ 28.95 per Person**

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## **ALL DAY BREAK PACKAGE**

Continuous Beverage Service from Mid-Morning Through Afternoon  
AM and PM Break Service for 90 Minutes

### **AM Break**

Assortment of Whole Fruit  
Granola & Energy Bars  
Individual Greek Yogurts  
Bottled Water  
Bottled Fruit Juices  
Coke, Diet Coke, Sprite  
Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

### **PM Break**

Chocolate Brownies  
Freshly Baked Cookies  
Assorted Potato Chips  
Bottled Water  
Bottled Fruit Juices  
Coke, Diet Coke, Sprite  
Sweet & Unsweet Iced Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

**\$ 21.95 per Person**

### **All Day Beverages**

Bottled Water  
Bottled Fruit Juices  
Coke, Diet Coke, Sprite  
Sweet & Unsweet Tea

Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas

**\$ 10.95 per Person**

### **Half Day Break Package**

AM or PM Break

**\$ 13.95 per Person**

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## SPECIALTY BREAK PACKAGES

Prices Based on 60 Minutes of Service  
Minimum of 20 guest  
Surcharge of \$100.00 for Groups Under 20 Guest

### Sweet Dreams

Assorted Baked Cookies  
Brownies & Lemon Bars  
Bottled Water  
Coke, Diet Coke, Sprite, Sweet & Unsweet Tea  
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas  
**\$ 12.95 per Person**

### South of the Border

Tortilla Chips, Salsa & Warm Queso Dip  
Beef Empanadas  
Churros with Caramel & Chocolate Dipping Sauces  
Bottled Water, Bottled Fruit Juices Coke, Diet Coke, Sprite  
Sweet & Unsweet Tea, Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas  
**\$ 15.95 per Person**

### Game Day

Warm Jumbo Pretzels  
Mustard & Warm Cheese Sauce  
Mozzarella Sticks Served with Marinera Sauce  
Buffalo Wings Served with Ranch & Blues Cheese Dips  
Funnel Fries in Powder Sugar  
Chocolate & Strawberry Dipping Sauces  
Bottled Water, Coke, Diet Coke, Sprite, Sweet & Unsweet Tea  
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas  
**\$ 18.95 per Person**

### Sunday Bar

Vanilla & Chocolate Ice Cream  
Chocolate, Caramel & Strawberry Sauces  
Crushed M&M's, Sprinkles, Heath Bar Crumble & Crushed Oreos  
Whipped Cream & Cherries  
Bottled Water, Coke, Diet Coke, Sprite, Sweet & Unsweet Tea  
Freshly Brewed Regular & Decaf Coffee, Selection of Specialty Teas  
**\$ 14.95 per Person**

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## INDIVIDUAL BREAK ITEMS...

### Beverages

Brewed Regular, Decaf-Coffee  
**\$ 40.00 per Gallon**

Iced Tea  
**\$ 28.00 per gallon**

Fruit Punch or Lemonade  
**\$ 30.00 per gallon**

Assorted Bottled Juices  
**\$ 3.50 each**

Assorted Soft Drinks  
**\$ 3.00 each**

Bottled Water  
**\$ 3.00 each**

Sparkling Water  
**\$ 4.00 each**

Energy Drink  
**\$ 5.00 each**

### AM Refreshments

Assorted Danish & Muffins  
**\$ 24.00 per dozen**

Assorted Bagel with Cream Cheese  
**\$ 24.00 per dozen**

Buttermilk Biscuits with Butter & Preserves  
**\$ 22.00 per dozen**

Buttermilk Biscuits with Country Gravy  
**\$ 22.00 per dozen**

Biscuit, Egg & Cheese Sandwich  
**\$ 3.50 each**

Biscuit, Egg, Bacon, & Cheese Sandwich  
**\$ 3.50 each**

Biscuit, Egg, Sausage & Cheese Sandwich  
**\$ 3.50 each**

Assorted Fruit Yogurts  
**\$ 3.50 each**

### PM Snacks

Assorted Potato Chips  
**\$ 3.00 each**

Freshly Baked Cookies  
**\$ 24.00 per dozen**

Brownies  
**\$ 24.00 per dozen**

Lemon Bars  
**\$ 24.00 per dozen**

Assorted Candy Bar  
**\$ 3.00 each**

Assorted Granola Bars  
**\$ 3.00 each**

Chip & Salsa Tray  
**\$ 30.00 Serves 20 ppl**

Buffalo Wings  
**\$ 24 per dozen**

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## **LUNCH: SALAD, WRAPS & SANDWICHES**

All Luncheons are Served with  
Chef's Choice of Dessert  
Iced Tea & Freshly Brewed Regular or Decaf Coffee

### **Chicken Caesar Salad**

Crisp Romaine Lettuce Topped with  
Grilled Marinated Chicken Breast  
Roasted garlic Croutons & Parmesan Cheese  
Served with Caesar Dressing  
Warm Rolls & Butter  
**\$ 18.95 per person**

### **Chef Salad**

Crisp Lettuce Topped with Turkey  
Shredded Cheddar, Tomatoes, Cucumbers  
& Hard-Boiled Eggs  
Served with Rand & Vidalia Onion Dressings  
Warm Rolls & Butter  
**\$ 18.95 per person**

### **Crispy Chicken Wrap**

Crispy Chicken Tenders Tossed in Choice of Sauce  
Crisp Romaine Lettuce, Shredded Cheddar, Tomatoes  
Served with Ranch Dipping Sauce  
Pasta Salad, Kettle Chips & Pickle  
**\$ 20.95 per person**

### **Turkey Croissant Club**

Sliced Roasted Turkey Breast on a Croissant  
Leaf Lettuce, Tomatoes, Swiss Cheese,  
Applewood-Smoked bacon & Pesto-Mayonnaise  
Pasta Salad, Kettle Chips & Pickle  
**\$21.95 per person**

### **Chicken Salad**

Seasoned Diced Chicken Breast Tossed with a  
Herb Mayonnaise, Dried Cranberries & Pecans  
Served on a Croissant with Lettuce & Tomatoes  
Pasta Salad, Kettle Chips & Pickle  
**\$ 21.95 per person**

### **Grilled Vegetable Wrap**

Grilled Zucchini, Mushrooms & Peppers  
Baby Greens, Tomatoes, Roasted Red Peppers  
Pesto Mayo, Served in a Spinach Tortilla  
Pasta Salad, Kettle Chips & Pickle  
**\$ 18.95 per person**

**Add a Cup of Soup to any Plated Luncheon at \$3.00 per person**

**Any Luncheon Salad, Sandwich or Wrap May Be Made into a Box Lunch  
at an Additional \$5 per person**

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## PLATED LUNCHEON ENTREES

All Luncheon Entrees are Served with  
House Salad with Ranch & Vidalia Onion Dressing  
Choice of Two Sides  
Warm Rolls & Butter  
Chef's Choice Dessert  
Iced Tea, Freshly Brewed Coffee or Decaf Coffee

<b>Southern Fried Chicken Breast</b> Buttermilk Fried Chicken Breast Topped with Sawmill Gravy	<b>\$23.95 per person</b>
<b>BBQ Chicken Breast</b> Grilled Marinated Chicken Breast Glazed with a Sweet & Tangy BBQ Sauce	<b>\$23.95 per person</b>
<b>Grilled Chicken Breast</b> Herb Marinated Chicken Breast, Grilled & Topped with a Mushroom Sauce	<b>\$23.95 per person</b>
<b>Fried Pork Chops</b> Two, 4oz Pork Chops Fried & Topped with Country Gravy	<b>\$24.95 per person</b>
<b>Pan Roasted Turkey Breast</b> Served with Cornbread Dressing, Turkey Gravy & Cranberry Sauce	<b>\$24.95 per person</b>
<b>Roasted Pork Tenderloin</b> Sliced Pork Tenderloin Served with a Creamy Grain Mustard Sauce	<b>\$25.95 per person</b>
<b>Blackened or Fried Catfish</b> Served with Remoulade Sauce	<b>\$26.95 per person</b>
<b>Blackened or Fried Shrimp</b> Served with Cocktail and Remoulade Sauces	<b>\$27.95 per person</b>

### Choice of Two Sides

<b>Collard Greens</b>	<b>Turnip Greens</b>	<b>Green Beans</b>
<b>Broccoli</b>	<b>Macaroni &amp; Cheese</b>	<b>Mashed Potatoes</b>
<b>Roasted Red Potatoes</b>	<b>Sweet Potato Casserole</b>	<b>Cheddar Grits</b>
<b>Squash Casserole</b>	<b>Grilled Corn on the Cobb</b>	<b>Rice Pilaf</b>

**Add an Additional Side for \$3.00**

**Add a Cup of Soup to any Plated meal for \$3.00 per person**

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## SPECIALTY BUFFETS

Prices are Based on 90 Minutes of Service  
Minimum of 25 Guest  
Surcharge of \$100.00 for Groups Under 25 Guest

All Lunch & Dinner Buffets are served with  
Freshly Brewed Regular & Decaf Coffee & Iced Tea

### Taco & Fajita Bar

Garden Salad Bar with Condiments & Assorted Dressings  
Seasoned Ground Beef  
Marinated Grilled Chicken Breast with Peppers & Onions  
Add Beef or Shrimp Fajitas for \$4 per person  
Zucchini, Squash, Onions & Peppers  
Shredded Lettuce, Jalapenos, & Cheddar Cheese  
Sour Cream & Pico de Gallo  
Refried Beans  
Spanish rice  
Corn Tortilla Shells  
Flour Tortilla  
Cinnamon Twist with Honey  
Churros with Caramel & Chocolate Dipping Sauce  
**\$ 27.95 per person / \$30.95 per person**

### Corner Deli

Garden Salad Bar with Condiments & Assorted Dressings  
Lettuce, Tomatoes, Onions & Dill Pickles  
Mustard & Mayonnaise  
Potato Salad  
Pasta Salad  
Fresh Soup of the Day  
Smoked Turkey, Baked Ham & Roast Beef  
Tuna & Chicken Salad  
Swiss, American & Cheddar Cheeses  
Assortment of Sandwich Breads & Rolls  
Brownies & Lemon Bars  
**\$ 28.95 per person / \$29.95 per person**

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## **SPECIALTY BUFFETS continued**

Prices are based on 90 Minutes of Service  
Minimum of 25 Guest  
Surcharge of \$100.00 for Groups Under 25 Guest

All Lunch & Dinner Buffets are served with  
Freshly Brewed Regular & Decaf Coffee & Iced Tea

### **Take Me Out to The Ball Park**

Garden Salad Bar with Condiments & Assorted Dressings  
Macaroni Salad & Coleslaw  
Char-Grilled Hamburgers  
BBQ Chicken Breast  
All Beef Jumbo Hot Dogs  
Add BBQ Ribs for \$4 per person  
Baked Beans  
Corn on the Cobb  
Lettuce, Tomatoes, Onions, Relish & Dill Pickles  
Ketchup, Mustard & Mayonnaise  
Assortment of Rolls & Buns  
Assortment of Baked Cookies & Brownies  
**\$ 27.95 per person / \$30.95 per person**

### **The Dixie Land**

Garden Salad Bar with Served with Condiments & Assorted Dressings  
Potato Salad & Macaroni Salad  
Buttermilk Fried Chicken or Lemon-Herb Baked Chicken  
Fried Pork Chops with Country Gravy  
Blackened or Fried Catfish, Remoulade Sauce  
Add Fried Shrimp with Cocktail sauce for \$4 per person  
Green Beans  
Collard Greens  
Rice & Gravy  
Yeast Rolls & Biscuits  
Butter & Preserves  
Pecan Pie & Warm Peach Cobbler  
**\$ 29.95 per person / \$31.95 per person**

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## ALA CARTE BUFFETS

Prices are based on 90 Minutes of Service  
 Minimum of 25 guest  
 Surcharge of \$100.00 for Groups Under 25 Guest  
 All Lunch & Dinner Buffets are Served with  
 Garden Salad Bar Served with Ranch & Vidalia Onion Dressings  
 Warm Rolls & Butter  
 Chef's Choice Desserts  
 Iced Tea, Freshly Brewed Regular & Decaf Coffee and Selection of Specialty Teas

### Entrees

Fried, Lemon-Herb or BBQ Bone-In Chicken  
 Fried Chicken Breast with Sawmill Gravy  
 Grilled Chicken Breast with Mushroom Sauce  
 Roasted Turkey Breast, Giblet Gravy with Cranberry Sauce  
 Roasted Pork Tenderloin with Creamy Grain Mustard Sauce  
 Fried Pork Chop with Country Gravy  
 Baked Pork Chop Topped with Apple Compote  
 BBQ Ribs with Peach BBQ Sauce  
 Braised Beef Tips with Mushroom & Onions  
 Meatloaf with Tomato Glaze & Gravy  
 Sliced Roasted Sirloin, Beef Jus  
 Blackened or Fried Catfish, Remoulade Sauce  
 Blackened or Fried Shrimp, Cocktail & Remoulade Sauce +\$4.00 pp

### Vegetable Selections

#### Choice of one

Broccoli Casserole or Broccoli & Cheese Sauce  
 Collard Greens or Turnip Greens  
 Corn on the Cob or Corn O'Brien  
 Honey Glazed Carrots  
 Green Peas with Onion  
 Sautéed Cabbage  
 Green Beans

### Starch Selections

#### Choice of one

Mashed Potatoes with Gravy  
 Sweet Potato Casserole  
 Roasted Red Potatoes  
 Cornbread Dressing  
 Rice with Gravy  
 Mac & Cheese

	1 Entrée	2 Entree	3 Entree
<b>Lunch</b>	<b>\$25.95</b>	<b>\$27.95</b>	<b>\$29.95</b>
<b>Dinner</b>	<b>\$28.95</b>	<b>\$30.95</b>	<b>\$31.95</b>

**Additional Vegetable or Starch add \$3 per person**  
**Add Soup to the Buffet for \$3 per person**

All Prices subject to change due to market and cost fluctuation  
 All Prices subject to 23% Service Charge and 8% State Sales Tax on total bill

## PLATED DINNER ENTREES

All Dinner Entrees are Served with  
House Salad with Ranch & Vidalia Onion Dressing  
Choice of Two Sides, Warm Rolls & Butter  
Chef's Choice Dessert  
Iced Tea, Freshly Brewed Coffee or Decaf Coffee

<b>Southern Fried Chicken Breast</b> Buttermilk Fried Chicken Breast Topped with Sawmill Gravy	<b>\$27.95 per person</b>
<b>Chicken Piccata</b> Sautéed Chicken Breast Topped with a Lemon-Caper Cream Sauce	<b>\$28.95 per person</b>
<b>Chicken Marsala</b> Pan Fried Chicken Breast Topped with a Marsala Wine Mushroom Sauce	<b>\$28.95 per person</b>
<b>Stuffed Turkey Breast</b> Cornbread & Sausage Stuffed Turkey Breast, Topped with Cranberry Relish	<b>\$29.95 per person</b>
<b>Roasted Pork Tenderloin</b> Sliced Pork Tenderloin Served with a Creamy Grain Mustard Sauce	<b>\$29.95 per person</b>
<b>Sliced Sirloin of Beef</b> Sliced Sirloin Served with a Mushroom Demi-Glace	<b>\$30.95 per person</b>
<b>Prime Rib of Beef</b> Au Jus & Creamy Horseradish Sauce	<b>\$35.95 per person</b>
<b>Blackened Salmon</b> Served with a Pineapple Salsa	<b>\$30.95 per person</b>
<b>Shrimp Scampi</b> Jumbo Shrimp Sautéed with Lemon, Capers, Tomatoes in a White Wine Butter Sauce	<b>\$31.95 per person</b>
<b>Mushroom Ravioli</b> Tossed with Roasted Cherry Tomatoes, Sautéed Mushrooms & Pesto Cream	<b>\$25.95 per person</b>

### Choice of Two Sides

<b>Collard Greens</b>	<b>Turnip Greens</b>	<b>Green Beans</b>
<b>Broccoli</b>	<b>Macaroni &amp; Cheese</b>	<b>Mashed Potatoes</b>
<b>Roasted Red Potatoes</b>	<b>Sweet Potato Casserole</b>	<b>Cheddar Grits</b>
<b>Squash Casserole</b>	<b>Grilled Corn on the Cobb</b>	<b>Rice Pilaf</b>

**Add an Additional Side for \$3.00**

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## **RECEPTION SELECTIONS**

Prices are based on 90 Minutes of Service

Minimum of 25 Guest

Surcharge of \$100.00 for Groups Under 25 Guest

### **Grazin Table**

Sliced Seasonal Fruit Display with Honey Yogurt Dip

Vegetable Crudit  with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

**\$26.95 per person**

### **You Dip, We Dip**

Sliced Seasonal Fruit Display & Honey Yogurt Dip

Vegetable Crudit  with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

Pimento Cheese Dip, Guacamole & Hummus

Warm Spinach Dip

Buffalo Chicken Dip

Served with assorted Gourmet Crackers, Tortilla Chips & Grilled Flatbread

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

**\$28.95 per person**

### **Taste of the South**

Sliced Seasonal Fruit Display & Honey Yogurt Dip

Vegetable Crudit  with Ranch & Blue Cheese Dips

Assorted Cheese Display with Gourmet Crackers & Dijon Mustard

Chicken Wings Tossed in Choice of Buffalo or BBQ Sauce Served with Ranch &

Blue Cheese & Celery Sticks

Meatballs, Choice of Swedish, BBQ or Marinera Sauce

Assorted Flatbreads

Iced Tea, Freshly Brewed Coffee or Decaf Coffee

**\$29.95 per person**

**Add Assorted Soft Drinks & Bottled Water for \$3.00 per person**

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## **SPECIALTY STATIONS**

Prices are based on 90 Minutes of Service  
Minimum of 25 Guest  
Surcharge of \$100.00 for Groups Under 25 Guest

### **Pasta Station**

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces  
Warm Garlic Bread  
Parmesan Cheese & Red Crushed Chili  
**\$ 12.95 per Person**

### **Deluxe Pasta Station**

#### **Chef Attendant Required - \$100 per Station**

Penne Pasta & Cheese Tortellini Served with Marinara, Alfredo and Pesto Sauces  
Grilled Chicken, Meatballs, Broccoli, Sundried Tomatoes, Baby Spinach, Fresh Tomatoes, Olives, Roasted  
Red Peppers  
Warm Garlic Bread  
Parmesan Cheese & Red Crushed Chili  
**\$ 16.95 per Person**

### **Mashed Potato Bar**

Mashed Yukon Gold Potatoes & Sweet Potatoes  
Cheddar Cheese, Bacon, Green Onions, Steamed Broccoli Florets, Sour Cream & Butter  
Brown Sugar, Toasted Pecans, Mini Marshmallows, Cinnamon Butter  
**\$ 13.95 per Person**

### **Fajita Station**

Marinated Beef & Chicken Grilled with Onions & Peppers  
Cheddar Cheese, Sour Cream, Guacamole & Pico de Gallo  
Black Beans & Spanish Rice  
Flour Tortillas  
**\$ 17.95 per Person**

### **Shrimp & Grits**

Shrimp Sauteed with Onions, Peppers, Andouille Sausage, Tomatoes & Scallion in a  
Rich Cajun Cream Sauce  
Served with Southern Style Cheddar Cheese Grits  
Buttermilk Biscuits  
**\$ 19.95 per Person**

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## **SPECIALTY STATIONS continued**

Prices are based on 90 Minutes of Service  
Minimum of 25 Guest  
Surcharge of \$100.00 for Groups Under 25 Guest

### **Dessert Display**

Assortment of Mini Cheesecakes, Brownies & Lemon Bars  
Chocolate Covered Strawberries  
Fresh Brewed Regular & Decaf Coffee Station  
**\$ 14.95 per person**

### **Sundae Bar**

Vanilla & Chocolate Ice Cream  
Chocolate, Caramel & Strawberry Syrup  
M & M Crumbles, Sprinkles, Heath Bar & Crushed Oreos  
Whipped Cream & Cherries  
Fresh Brewed Regular & Decaf Coffee Station  
**\$ 16.95 per Person**

### **Fondue Bar**

Warm Milk Chocolate  
Marshmallows, Chocolate Bars, Graham Crackers  
Brownie, Strawberries, Pound Cake  
Fresh Brewed Regular & Decaf Coffee Station  
**\$ 16.95 per Person**

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## CARVING STATIONS

Add a Carving Station with a Chef to Any of Our Packages  
Carver Attendant Fee \$100.00

Roasted Pork Loin, Dijon Mustard, Petite Rolls Servers 35pl	<b>\$ 225.00</b>
Roasted Pit Ham, Dijon Mustard, Brioche Rolls Serves 40pl	<b>\$ 250.00</b>
Smoked Beef Brisket, BBQ Sauce, Biscuits Serves 25pl	<b>\$ 300.00</b>
Roasted Top Round, Horseradish Sauce, Dijon, Petite Rolls Serves 50pl	<b>\$ 325.00</b>
Oven Roasted Turkey Breast with Gravy, Cranberry Relish, Mini Croissants Serves 30pl	<b>\$ 275.00</b>
Slow Roasted Roast Prime Rib of Beef, Horseradish Sauce, Petite Rolls Serves 35pl	<b>\$375.00</b>
Tenderloin of Beef, Horseradish Sauce, Petite Rolls Serves 20pl	<b>\$ 425.00</b>

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## ***HORS D'OEUVRES***

### ***Displayed HORS D'OEUVRES***

**Display Trays Serve 25 people**

Bruschetta with Grilled Bread	\$ 50.00
Assorted Finger Sandwiches	\$ 50.00
Vegetable Crudit�, Ranch & Blue Cheese Dips	\$ 50.00
Grilled Vegetable Display, Pesto Dip	\$ 75.00
Sliced Fruit & Seasonal Berries, Yogurt Dip	\$ 75.00
Assorted Cheeses with Gourmet Crackers	\$ 100.00
Charcuterie Board with Grilled Bread	\$ 125.00

### **ALL ITEMS ARE PRICED BY 100 PIECES**

Spanakopita	\$ 225.00
Chicken Skewers, Teriyaki Sauce	\$ 275.00
Beef & Vegetables Kebob	\$ 275.00
Chicken Wings - Buffalo, BBQ or Plain	\$ 300.00
Chicken Tenders, Honey Mustard Dip	\$ 350.00
Meatballs - Swedish, BBQ or Marinera	\$ 225.00
Assorted Mini Quiche	\$ 250.00
Spring Rolls	\$ 250.00
Jumbo Shrimp Wrapped with Bacon	\$ 325.00
Coconut Fried Shrimp	\$ 300.00
Crab Cakes Mini Style	\$ 350.00
Scallops Wrapped in Bacon	\$ 300.00

### **Dips**

**Dips Serve 25 people**

Artichoke-Spinach Dip, Grilled Flatbread & Tortilla Chips	\$ 30.00
Homemade Guacamole, Tortilla Chips	\$ 35.00
Sinful Pimento Cheese Dip, Grilled Flatbread	\$ 30.00
French Onion Dip, Potato Chips	\$ 20.00
Salsa & Tortilla Chips	\$ 20.00
Southwest con Queso, Tortilla Chips	\$ 35.00

### **Light Snacks**

Mixed Cocktail Nuts or Trail Mix	\$ 20.00 per pound
Potato Chips	\$ 15.00 per pound
Tortilla Chips	\$ 15.00 per pound
Salted Pretzels	\$ 15.00 per pound

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## BEVERAGE SELECTIONS

### Open Bar Packages Include

House, Premium or Super Premium Brand Liquors  
House Wine Selections  
Domestic & Import Beers  
Mineral Water & Assorted Sodas  
Priced Per Person

One Hour Bar House \$25 / Premium \$28 / Super Premium \$32  
Two Hour Bar House \$34 / Premium \$37 / Super Premium \$41  
Three Hour Bar House \$45 / Premium \$49 / Super Premium \$53

### Beer & Wine Only

One Hour Bar \$20    Two Hour Bar \$24    Three Hour Bar \$28

#### Host Bar

House Brands	\$7.00
Premium Brands	\$8.00
Super Premium	\$10.00
Cordials	\$10.00
House Wine	\$8.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soda & Water	\$3.00

#### Cash Bar

House Brands	\$8.00
Premium Brands	\$9.00
Super Premium	\$11.00
Cordials	\$11.00
House Wine	\$9.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Soda & Water	\$4.00

**HOST BAR'S** are Subject to 23% Service Charge & 7% Sales Tax

**CASH BAR'S** Include Service Charge & Sales Tax

### Brand Selections

**Super Premium** – Grey Goose, Patron Silver, Bombay Sapphire, Bullet Bourbon, Zaya Rum, Johnnie Walker Black, Crown Royal

**Premium** – Tito's, Tanqueray, Jack Daniels, Sothern Comfort, Dewars, Lismore, Jose Cuervo Gold & Captain Morgan

**House** – Select Vodka, Gin, Whiskey, Bourbon, Tequila & Scotch

**A Bartender Fee of \$100 per Bar Shall Apply**

**\$200 Minimum for all Banquet Bars**

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