

Fixed Dinner Menu (Gold)
\$55 per person
20% Gratuity & Sales Tax not included

Includes Two Family Style Small
Plates, Bread & Spread, beverages
(excluding bar & coffee)



~ SALAD ~

FRENCH COUNTRY SALAD

Mixed greens, apples, walnuts, red onions, gorgonzola cheese
and bacon with bacon apple vinaigrette

~ ENTRÉES ~

SEARED SCALLOPS

Two Seared Scallops over orecchiette pasta with baby spinach,
a wild mushrooms blend, truffle cream sauce, fried onions

COUNTRY FRIED CHICKEN

Boneless buttermilk chicken, garlic mashed red potatoes,
bacon braised green beans, country gravy

SHRIMP & GRITS

Andouille sausage, shallots, celery, red peppers,
creamy corn grits, spicy brandy cream, scallions

CHICKEN PENNE

Fresh cut corn, baby spinach,
Creamy Alfredo sauce

~ DESSERTS ~

Berry Crème Brûlé

Macerated berries in Grand Marnier sauce, Crème Brûlé,
caramelized sugar



~ FAMILY-STYLE SMALL PLATES ~

(CHOOSE 2)

LOADED POTATO EGGROLLS

Sriracha, sour cream

AHI TUNA BITES

Seared blackened tuna, cucumber slices, pickled ginger & peppadew relish, sriracha

FRIED PANKO TOMATOES

Goat cheese, marinara, basil

FRIED CALAMARI

Fried peppers & onions, sweet chili sauce

BACON WRAPPED DATES

Stuffed with goat cheese, citrus roasted beets, red wine reduction

~ ADDITIONAL OPTIONS ~

Fruit & Cheese Boards:

Small (serves 30 or less): \$125

Large (serves 30 or more): \$200

Charcuterie Boards:

Small (serves 30 or less): \$250

Large (serves 30 or more): \$450