

+ Please note, prices listed do not include 20% gratuity
Buffets – 20 Person Minimum; Children 8 and under ½ price

Breakfast Buffets

Classic Continental

Chilled Fruit Juices, Assorted Breakfast Pastries, Muffins, Danishes, Fresh Sliced Seasonal Fruit and Berries, Yogurts and Freshly Brewed Regular & Decaffeinated Coffee.....\$10.00 Per Person

Southern Hospitality

Assorted Chilled Juice, Sliced Fresh Fruits and Berries, Yogurts, Scrambled Egg, Bacon, Sausage, Cheddar Grits, & Biscuits, Freshly Brewed Regular & Decaffeinated Coffee.....\$15.00 Per Person

Breakfast Stations

Assorted Chilled Juice, Freshly Brewed Regular & Decaffeinated Coffee

Cold Station - Sliced Fresh Fruits and Berries, Yogurts and Fresh Pastries

Omelet Station – Omelets to Order (Sausage, bacon, ham, cheese, onions, tomatoes and mushrooms)

.....\$17.00 Per Person ++

.....\$100.00 Chef Fee +

Brunch Buffet

Assorted Chilled Juices, Sliced Fresh Fruits and Berries, Yogurt, Bacon, Sausage, Scrambled Eggs, Cheddar Grits, Home-Style Hash Browns, Biscuits and Gravy, French Toast with Maple Syrup, & Assorted Breakfast Pastries and Freshly Brewed Regular & Decaffeinated Coffee.....\$19.00 Per Person

Break Packages

Linn Park Break

Crackerjacks

Warm Soft Pretzels with Mustard

M&M's

Roasted Peanuts\$9.00 Per Person

Chocolate Break

Chocolate Chip Cookies

Chocolate Walnut Brownies

Chocolate Peanut Butter Cups

Chocolate Covered Strawberries.....\$11.00 Per Person

Fit and Fancy Break

Assorted Fruits

House Made Granola

Fresh Juices

Bottled Water\$7.00 Per Person

Energy Break

Non-Fat Yogurt

Whole Fruit

Power Bars

Energy Drink, PowerAde and Bottled Water\$12.00 Per Person

Lunch Buffets

Delicatessen Sandwich Buffet

Sliced Mesquite Smoked Turkey Breast, Honey Glazed Ham, Rare Roast Beef,
With Roasted Red Potato Salad, Farfalle Pasta Salad, Sliced Fruit,
Big Eye Swiss & Sharp Cheddar Cheeses, Fresh Baked Sourdough & Whole Grain Wheat Breads,
Tomatoes, Lettuce, Pickles, Assorted Condiments with Cookies & Brownies\$15.00 Per Person

Signature Series Lunch.....\$19.00 Per Person

Choice of Two:

Sun-Dried Tomato & Basil Stuffed Grilled Chicken
Mediterranean Spiced Encrusted Sliced Beef Tenderloin
Apple & Peach Stuffed Roasted Pork Loin
Pan Roasted Snapper Fillet with Roasted Garlic Oil

Choice of Two:

Sunburst Squash & Grape Tomato Risotto
Fresh Seasonal Vegetable Ragout
Loaded Potato Puree with Apple Bacon Crumbles
Baked Cheddar & Blue Corn Grits Soufflé
Summer Vegetable Gratin with Sherried Onions
Sautéed Haricot Verts with Roasted Garlic Butter

Includes:

*Tossed Gardens Green Salad with Choice of Dressings
Or Classic Caesar with Herbed Croutons & Parmesan Flakes
Farfalle Pasta Salad or Fresh Sliced Fruit
Fresh Baked Yeast Rolls with Butter
Assorted Cookies, Brownies, & Homemade Pies
Water, Iced Tea, & Coffee*

Plated Lunch Entrees

Baby Green Salad with Grilled Chicken local mixed greens, grilled chicken, blood oranges, watercress, shaved beets, roasted walnuts,
Fontina cheese, drunken blackberry vinaigrette\$16.00 Per Person

Salmon & Brie Salad mixed baby greens with vanilla poached pears, Maytag Blue cheese\$18.00 Per Person
sundried cranberries, candied walnuts and lavender dressing

Tavern Burger stuffed with caramelized onions & hickory smoked bacon, served with Hudson\$14.00 Per Person
Valley Camembert cheese & house made fries

Cajun Chicken Sandwich sweet n’ vicious slaw, fire roasted bell peppers with Pepper Jack cheese\$14.00 Per Person

Fresh From the Farm Vegetable Platter grilled, roasted and sautéed vegetables with accompany sauces\$14.00 Per Person

Roasted Chicken & Andouille Sausage Penne grape tomatoes, fresh herbs, Parmesan cheese, natural pan sauce, topped with fired onions
.....\$17.00 Per Person

Sliced Herb Roasted Beef Tenderloin With Horseradish Mashed Potatoes, Sautéed Baby Green Beans & Roma Tomatoes, Fresh Greens,
with Sherry Pan Reduction.....\$18.50 Per Person

Sliced Roasted Choice Striploin

With Shiitake Mushrooms & Roasted Potatoes, Warm Green Bean Salad with Madeira Veal Glace\$18.50Per Person

Rosemary Scented Whole Grain Mustard Roasted Center Cut Pork Chop

With Cheddar & Bacon Potato Puree, Vegetable Ragout, And Bourbon Molasses Gravy\$14.50 Per Person

Grilled Gulf Coast Red Snapper Belle Chèvre goat cheese grits, purple okra succotash, and roasted tomato vinaigrette..... \$18.50 Per Person

Sun-Dried Tomato & Herb Stuffed Chicken Breast

With Parmesan Polenta Cake, Grilled Asparagus, Tomatillo Relish, with Roasted Tomato Vinaigrette\$16.00 Per Person

Plated Lunch Dessert Options:

- Cinnamon Apple Pie with Whipped Cream
- French Silk Cheesecake with Strawberry Topping
- Bourbon Pecan Pie with Whipped Cream
- Key Lime Pie with Whipped Cream
- Seasonal Crème Brulee
- Flourless Chocolate Torte with Raspberry Sauce

All Lunch Entrees Include:

- Soup Du Jour or Garden Greens Salad with Choice of Dressings*
- Fresh Made Yeast Rolls*
- Your Choice of Dessert*
- Iced Tea & Water*

Boxed Lunches

Favorites

*Each boxed lunch includes potato chips, pasta salad or whole fruit and a fresh baked cookie.
Utensils and condiments included.*

Traditional

Turkey or Ham Sandwich includes lettuce, tomato, and a choice of Cheddar, Swiss, or American cheese. Choice of Bread: Sourdough, Honey Wheat or Rye.....\$10 Each

Roast Beef and Cheddar

Rare Roasted Beef, Sharp Cheddar, Horseradish Cream on an Onion Roll.....\$10 Each

Healthy Diet

Fruit Salad in a Melon Bowl on a Bed of Lettuce served with Strawberry Yogurt.....\$10 Each

Roll Ups

*Each roll up includes potato chips, pasta salad or whole fruit and a fresh baked cookie.
Utensils and condiments included.*

Ham and Swiss

Ham with Swiss cheese, lettuce and tomato\$10 Each

Smoked Turkey

Turkey with cream cheese and spinach.\$10 Each

Roast Beef and Cheddar

Rare Roasted Beef, Sharp Cheddar and Horseradish Cream\$10 Each

Vegetarian Tzaziki Roll Up

Kalamata Olive Spread, with tomatoes, cucumbers, shredded lettuce and garlic yogurt\$10 Each

Dinner Buffets

Signature Series Dinner Two Meats: \$29.50 Per Person
..... Three Meats: \$35.00 Per Person

Choose Two or Three:

- Sun-Dried Tomato, Basil, & Romano Stuffed Grilled Chicken
- Mediterranean Spiced Encrusted Sliced Beef Tenderloin
- Pan Roasted Snapper Fillet with Roasted Garlic Oil
- Pearl Onion & Sesame Roasted Chicken with Ponzu Glaze
- Pecan & Fennel Dusted Center Cut Pork Chops with Port Reduction
- Brown Sugar Smoked Half Chickens with Natural Pan Jus
- Marinated Blackened Beef Flank Steak with Shallot Compote

Choose Two Salads:

- Classic Caesar Salad with Tangy Dressing & Herb Crostini
- Mixed Greens Garden Salad with Choice of Dressings
- Baby Mixed Greens with Pine Nuts & Balsamic Vinaigrette
- Mixed Garden Greens "Greek" Salad with Kalamata Vinaigrette
- Fire Roasted Red Potato Salad
- Marinated Olive Salad with Artichokes & Feta
- Farfalle Pasta Salad with Parmesan

Choose Two Vegetables:

- Sautéed Haricot Verts with Roasted Garlic Butter
- Wilted Spinach & Onion Ragout with Crimini Mushrooms
- Mixed Grilled Vegetables with Balsamic Glaze & Herb Compote
- Roasted Zucchini & Squash with Roma Tomatoes
- Field Peas with Smoked Bacon
- Buttery Brussel Sprouts with Grilled Prosciutto
- Wok Fried Asian Vegetables
- Braised Swiss Chard with Lemon & Baby Onions

Choose Two Starches:

- Sunburst Squash & Grape Tomato Risotto
- Loaded Potato Puree with Bacon Crumbles and Chives
- Baked Cheddar & Blue Corn Grits Soufflé
- Summer Vegetable Gratin with Sherried Onions
- Drunken Cranberry & Herbed Rice Pilaf
- Smoked Ham & Pearl Onion Quinoa
- Creamy Whipped Potatoes with Butter & Chives
- Savanna Style Red Rice

Choose One Dessert:

- Assorted Fruit Cobblers
- Chilton County Peach Pie with Whipped Cream
- Bourbon Pecan Pie with Whipped Cream
- Chocolate Cream Pie with Rich Chocolate Ganache
- Coconut Cream Pie with Whipped Cream
- Key Lime Pie with Whipped Cream
- Flourless Chocolate Torte with Strawberry Sauce
- French Silk Cheesecake with Strawberry Topping

Signature Series Dinner Buffet Include:

*Fresh Baked Yeast Rolls with Butter
Water, Iced Tea, & Coffee*

Plated Dinner Entrees

Roasted Chicken & Andouille Sausage Penne Grape Tomatoes, Fresh Herbs, Parmesan Cheese,
Natural Pan Sauce, Topped with Fired Onions.....\$30.00 Per Person

Pan seared Diver Scallops with Fried Apalachicola Oysters, Summer Basil risotto, sautéed
baby greens with lemon chili butter sauce.....\$37.00 Per Person

Grilled Gulf Coast Red Snapper Belle Chèvre goat cheese grits, purple okra succotash, and
roasted tomato vinaigrette.....\$36.00 Per Person

Roasted Tanglewood Farms Chicken Braised breast and thigh with summer squash gratin,
Steamed poll beans, with chipotle glaze\$31.00 Per Person

Honey-Brined Double Cut Pork Chop pan roasted served with buttery potato puree, shiitake
mushrooms and Applewood bacon ragout with Kentucky Bourbon pan reduction.....\$35.00 Per Person

12 oz. New York Strip Steak

With Fried Potatoes & Onions, Wilted Spinach & Shiitake Mushroom Ragout, Flashed Onion Fritters
With Cabernet Leek Reduction\$36.00 Per Person

Hickory Grilled Petite Beef Filet & Butter Poached Shrimp

With Horseradish Potatoes, Baby Carrots & Miniature Onion Medley, Wilted Greens
With Sesame Bordelaise\$37.00 Per Person

Desserts

Chocolate Cream Pie with Rich Chocolate Ganache	Bourbon Pecan Pie with Chantilly Cream
Key Lime Pie with Whipping Topping and Lime Anglaise	Chocolate Wave Torte with Walnut Brownie Crust
Chocolate Chip Mouse with Candied Coffee Tuile	Coconut Rum Parfait with Italian Lace Cookie
French Silk Cheesecake with Strawberry Preserves	Banana Pudding Martini with Whipped Cream

All Plated Dinner Entrées Include:

Soup Du Jour Or.
Classic Caesar Salad with Tangy Dressing & Herb Crostini
Mixed Greens Garden Salad with Choice of Dressings
Baby Mixed Greens with Pine Nuts & Balsamic Vinaigrette
Mixed Garden Greens "Greek" Salad with Kalamata Vinaigrette
Fresh Made Yeast Rolls
Your Choice of Dessert
Iced Tea, Water, & Coffee

Please Note:

Prices Listed Do Not Include 20% Gratuity, All Buffets Require a 20 Person Minimum
Not All Items Are Available For Preset Functions, Prices & Availability Are Subject to Change