

ROOM 99

CATERING MENU

HORS D'OEUVRES

Goat Cheese, Pecan and Honey on Crostini
Cucumber, Dill, Cream Cheese Roll-ups
Korean BBQ Glazed Wings
Mini Gazpacho Shooters with Cucumber and Sour Cream
Prosciutto, Cantaloupe and Balsamic Drizzle*
Mini Pimento Cheese Crostini
Vine Ripe Tomato and Mozzarella Bruschetta
Fresh Fruit Skewers
Stuffed Mushrooms
Mini Chicken Quesadillas
Antipasto Skewers
Sweet & Sour Meatballs*
Steak Tartar with Gorgonzola Crostini*
Mini Shrimp Cocktail*
Smoked Salmon and Cucumber*
Seared Tuna with Wasabi and Soy*

BOARDS & PLATTERS

Spinach and Artichoke Dip with Tortilla Chips
Charcuterie Board with Assorted Cured Meats and Condiments
Cheese Board with Assorted Domestic and Imported Cheeses
Fresh Fruit Platter with Strawberry Yogurt
Vegetable Tray with Ranch Dip
Combo of Cheeses and Cured Meats

Menu Based on Availability

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER MENU

\$50 per person

CHOOSE 1 SALAD

Classic Caesar with Parmesan and Croutons

House Salad With Mixed Greens, Cherry Tomatoes, Cucumbers, Shredded Cheese and Choice Of Two Dressings.

(Ranch, Balsamic, Raspberry Vinaigrette, Italian Dressing, Caesar)

Baby Spinach Salad with Goat Cheese, Toasted Almonds, Fresh Strawberries and Balsamic Vinaigrette

Greek Salad with Feta Cheese, Tomatoes, Cucumbers, Olives, and Pepperoncini with Italian Dressing

Romaine Lettuce with Blue Cheese, Pickled Beets, Walnuts, and Arugula with Lemon Dressing

CHOOSE 2 ENTREES

Black Angus Slow Roasted NY Strip Loin*
(add \$10/person)

Mushroom Stuffed Pork Cutlets with Marsala Sauce

Braised Beef Tips Simmered with Exotic Mushrooms and Vidalia Onions*

Garlic Infused Pork Loin with Red Wine Reduction

Chopped Steak with Mushrooms, Sautéd Onions, and Rich Au Poivre Sauce*

Sweet Pepper Glazed Pork Loin

Meatloaf*

Roasted Pork with Caramelized Onion Apple Compote

Fontina and Prosciutto Stuffed Chicken Breast

Classic Shrimp Creole With Andouille and Peppers (Served Best with Grits)*

Chicken Scallopini With Lemon, Parsley White Wine Sauce

Scottish Salmon with Beurre Blanc Sauce and Capers* *(add \$6/person)*

Oven Roasted Chicken With Herbs and Garlic

Parmesan Crusted Whitefish*

Pimento Cheese Stuffed Chicken

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DINNER MENU, CONT.

CHOOSE 4 SIDES

Oven Roasted Yukon Gold Potatoes with Garlic and Herbs
Parmesan Creamed Corn with Bacon and Crispy Onions
Cheesy Potato Au Gratin
Garlic Mashed Potatoes
Roasted Assorted Vegetable
Steamed Green Bean Almandine
Broccoli and Cauliflower Casserole
Riced Cauliflower with Herbs and Butter
Three Cheese Mac and Cheese
Creamy Pepper Jack Grits
Roasted Asparagus
Creamy Parmesan Pasta
Roasted Sweet Potato, Corn, Pepper Hash
Brown Sugar Maple Glazed Baby Carrots

CHOOSE 1 DESSERT

Sticky Bourbon, Chocolate, Pecan Bread Pudding
Southern Peach Cobbler
Pumpkin Mascarpone Bread Pudding
White Chocolate Orange Cranberry Bread Pudding
Warm Apple Crisp with Creme Anglaise
Assorted Freshly Baked Cookies
Brownie Tray
Fresh Berry And Pound Cake Trifle
Chocolate Pudding and Brownie Trifle
Banana Pudding

\$50 per person

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SPECIALTY MENUS

SOUTHERN COMFORT

Oven Roasted Chicken with Rosemary and Thyme
Meatloaf
Mashed Potatoes
Steamed Green Beans
Steamed Buttery Corn
Dinner Rolls
Butter
Gristmill Gravy
Peach Cobbler

LITTLE ITALY

Cheese Ravioli
Spaghetti
Marinara
Alfredo Sauce
Caesar Salad
Garlic Bread
Grilled Chicken
Meatballs*
Tiramisu

\$40 per person

SOUTHERN BBQ

Pulled Pork
BBQ Chicken
Baked Beans
Cole Slaw
Choice of Potato Salad or Chips
Sandwich Rolls
Carolina and Hickory BBQ Sauce
Sliced Onions
Pickles
Banana Pudding

TEX-MEX

Grilled Chicken
Grilled Steak*
Spanish Rice
Refried Beans
Flour Tortillas
Shredded Cheese
Diced Tomatoes
Diced Onions
Sliced Jalapenos
Sour Cream
Salsa
Tortilla Chips
Choice of Cookies or Brownies

LOW COUNTRY BOIL

Andouille Sausage
Shrimp*
Corn on the Cob
New Potatoes
Coleslaw

\$50 per person

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LUNCH MENU

CHOOSE 1 SALAD

Classic Caesar with Parmesan and Croutons

House Salad With Mixed Greens, Cherry Tomatoes, Cucumbers, Shredded Cheese and Choice Of Two Dressings. (*Ranch, Balsamic, Raspberry Vinaigrette, Italian Dressing, Caesar*)

Baby Spinach Salad with Goat Cheese, Toasted Almonds, Fresh Strawberries and Balsamic Vinaigrette

Greek Salad with Feta Cheese, Tomatoes, Cucumbers, Olives, and Peppercini with Italian Dressing

Romaine Lettuce with Blue Cheese, Pickled Beets, Walnuts, and Arugula with Lemon Dressing

CHOOSE 2 ENTREES

Beef Bolognese Served Over Bowtie Pasta*

Creamy Sweet Corn Spinach, Grilled Chicken Pasta

Chopped Steak with Mushrooms, Sautéed Onions, and Rich Au Poivre Sauce

Chicken Scallopini with Lemon, Parsley White Wine Sauce

Pimento Cheese Stuffed Chicken

Oven Roasted Chicken with Herbs and Garlic

Garlic Infused Pork Loin with Red Wine Reduction*

Sweet Pepper Glazed Pork Loin

Roasted Pork with Caramelized Onion Apple Compote

CHOOSE 2 SIDES

Oven Roasted Yukon Gold Potatoes with Garlic and Herbs

Parmesan Creamed Corn with Bacon and Crispy Onions

Garlic Mashed Potatoes

Steamed Green Bean Almandine Riced Cauliflower with Herbs and Butter

Creamy Parmesan Pasta

Brown Sugar Maple Glazed Baby Carrots

CHOOSE 1 DESSERT

Sticky Bourbon, Chocolate, Pecan Bread Pudding

Southern Peach Cobbler

Pumpkin Mascarpone Bread Pudding

White Chocolate Orange Cranberry Bread Pudding

Warm Apple Crisp With Creme Anglaise

Assorted Freshly Baked Cookies

Brownie Tray

Fresh Berry and Pound Cake Trifle

Chocolate Pudding and Brownie Trifle

Banana Pudding

\$40 per person

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BABY SHOWER MENU

CHOOSE 4 ITEMS

SALADS

Fruit Salad
Pasta Salad with Fresh Vegetables and Feta
Thai Chicken Salad with Bibb Lettuce
Caesar Salad
Beet Salad with Arugula, Goat Cheese,
Almonds & Balsamic Dressing

HORS D'OEUVRES & SANDWICHES

Chicken Salad Croissants
Hummus with Vegetables and Pita Chips
Vine Ripe Tomato Bruschetta
Deviled Eggs
Layered Mexican Dip with Tortillas
Cucumber Dill Cream Cheese Finger
Sandwiches
Pimento Cheese Finger Sandwiches
Turkey, Swiss, Lettuce, Tomato Wraps
Grilled Chicken, Corn, Spinach Creamy Penne
Ham Biscuits with Peach Spread
Mac and Cheese Bar
Mashed Potato Bar

SOUPS

Creamy Tomato Basil Soup,
Parmesan & Crouton
Exotic Mushroom Soup, Goat
Cheese & Chives
Hearty Beer Cheese Potato, Scallion
and Cheddar
New England Clam Chowder with
Fresh Herbs
Silky Smooth Butternut Squash Soup,
Caramelized Onions, Balsamic

DESSERTS

Assorted Cupcakes
Brownies
Chocolate Chip Cookies
Mini Banana Pudding
Mini Strawberry Shortcake Trifles
Peach Cobbler
Apple Crisp

\$30 per person

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