

# ROOM 99

## CATERING MENU

### **HORS D'OEUVRES**

Goat Cheese, Pecan and Honey on Crostini  
Cucumber, Dill, Cream Cheese Roll-ups  
Korean BBQ Glazed Wings  
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\*

### **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  
Butter Board

#### **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.

# LUNCH & DINNER MENU

## LUNCH

2 Entrees • 2 Sides • 1 Dessert

**\$40 per person**

## DINNER

1 Salad • 2 Entrees • 3 Sides • 1 Dessert

**\$50 per person**

### SALADS

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

### ENTREES

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

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

Meatloaf\*

Fontina and Prosciutto Stuffed Chicken Breast

Chicken Scallopini With Lemon,  
Parsley White Wine Sauce

Oven Roasted Chicken With Herbs  
and Garlic

Pimento Cheese Stuffed Chicken

Mushroom Stuffed Pork Cutlets with  
Marsala Sauce

Garlic Infused Pork Loin with Red Wine  
Reduction

Sweet Pepper Glazed Pork Loin

Roasted Pork with Caramelized Onion  
Apple Compote

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

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

Parmesan Crusted Whitefish\*

#### Menu Based on Availability

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## **LUNCH & DINNER MENU, CONT.**

### **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

### **DESSERTS**

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

#### **LUNCH**

**2 Entrees • 2 Sides • 1 Dessert**

***\$40 per person***

#### **DINNER**

**1 Salad • 2 Entrees • 3 Sides • 1 Dessert**

***\$50 per person***

#### **Menu Based on Availability**

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# 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)*

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

Meatloaf\*

Fontina and Prosciutto Stuffed Chicken Breast

Chicken Scallopini With Lemon, Parsley White Wine Sauce

Oven Roasted Chicken With Herbs and Garlic

Pimento Cheese Stuffed Chicken

Mushroom Stuffed Pork Cutlets with Marsala Sauce

Garlic Infused Pork Loin with Red Wine Reduction

Sweet Pepper Glazed Pork Loin

Roasted Pork with Caramelized Onion Apple Compote

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

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

Parmesan Crusted Whitefish\*

### Menu Based on Availability

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## **DINNER MENU, CONT.**

### **CHOOSE 3 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***

#### **Menu Based on Availability**

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# LUNCH MENU

## CHOOSE 2 ENTREES

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

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

Meatloaf\*

Fontina and Prosciutto Stuffed Chicken Breast

Chicken Scallopini With Lemon,  
Parsley White Wine Sauce

Oven Roasted Chicken With Herbs  
and Garlic

Pimento Cheese Stuffed Chicken

Mushroom Stuffed Pork Cutlets with  
Marsala Sauce

Garlic Infused Pork Loin with Red Wine  
Reduction

Sweet Pepper Glazed Pork Loin

Roasted Pork with Caramelized Onion  
Apple Compote

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

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

Parmesan Crusted Whitefish\*

## CHOOSE 2 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

**\$40 per person**

### Menu Based on Availability

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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  
Pasta  
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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# **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  
Egg & Sausage Breakfast Casserole  
Hash Brown Casserole

### **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**

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

***\$30 per person***

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