

ENTREES

(Choose Two)

Exotic Mushroom Pasta

Orecchiette pasta with oyster mushrooms in a white truffle cream sauce

Chicken Penne

Penne pasta with baby spinach in a sweet corn alfredo sauce

Shrimp & Grits

Andouille sausage, shallots, celery, red peppers, corn grits, & scallions in a brandy cream sauce

Chicken Salad Croissants

Autumn berry chicken salad on croissant

Roasted Chicken Wings

Oven roasted chicken wings in mild buffalo sauce

Pulled Pork Sliders

Pulled pork on mini brioche topped with super slaw

Mini Aqua Terra Burgers

Certified angus beef patty topped with pimento cheese, lettuce, tomato, pickle, & roasted garlic aioli on a brioche bun

SIDES

(Choose Two)

Roasted Potatoes

Roasted Vegetable Medley

Bacon Braised Green Beans

Baked Macaroni & Cheese

Farfalle Pasta Salad

Creamy Pepper Jack Grits

Honey Glazed Baby Carrots

Fried Bacon Brussel Sprouts

LUNCH BUFFET MENU

\$40 PER PERSON

SALAD & DESSERT

(Choose One Salad or Dessert)

SALADS

French Country

Mixed field greens, gorgonzola cheese, bacon, apples, walnuts, red onions, warm apple cider vinaigrette

Bacon & Bleu

Romaine, bacon bits, bleu cheese, roasted corn, cherry tomatoes, red onions, bleu cheese dressing

Classic Caesar

Romaine, parmesan cheese, croutons, caesar dressing

Georgia Peach

Baby spinach, charred peaches, candied pecans, goat cheese, golden raisins, cucumbers, red grapes, champagne vinaigrette

Roasted Beet

Arugula, golden beets, goat cheese, roasted pistachios, dried cranberries, red onions, basil vinaigrette

Greek

Romaine, feta cheese, tomatoes, cucumbers, olives, pepperoncinis, greek dressing

Baby Spinach

Baby spinach, goat cheese, toasted almonds, strawberries, pears, red onions, dried figs, balsamic vinaigrette

DESSERTS

Peach Cobbler

Summer Berry Pound Cake

Bananas Foster Bread Pudding

Brownie Trifle

Chocolate Chip Cookie Trifle

New York Style Cheesecake

Fresh Fruit with Yogurt Dip

Warm Apple Crisp

LOOKING TO ADD MORE TO YOUR MENU?

Ask our Venue Manager about our available menu enhancements!

À LA CARTE MENU ADDITIONS

HORS D'OEUVRES

Each selection feeds up to 25 guests

Goat Cheese, Charred Peach, Pecan & Honey on Crostini.	\$65	Cocktail Shrimp.	\$60
Vine Ripe Tomato & Mozzarella Bruschetta. . .	\$55	Loaded Potato Eggrolls.	\$55
Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini.	\$65	Roasted Garlic Hummus Dip with Carrot & Celery.	\$60
Mini Pimento Cheese Crostini.	\$45	Crudit� with Ranch or Blue Cheese.	\$60
Bacon Wrapped Dates.	\$60	Pimento Cheese Dip with Pretzel Chips.	\$75
Ahi Tuna Bites.	\$85	French Onion Dip with Potato Chips.	\$40
Antipasto Skewers.	\$60	Aqua Terra Bistro's Famous Bread & Spread. . .	\$50
		Fresh Fruit Skewers.	\$65

CHARCUTERIE & CHEESE BOARDS

Small boards feed up to 25 guests, medium boards feed up to 40 guests, large boards feed up to 75 guests

	Small	Medium	Large
Charcuterie Board <i>An array of domestic & imported cured meats & cheeses, specialty sauces, jams, nuts, fruit, warm bread & lavash</i>	\$250	\$450	\$750
Cheese & Fruit Board <i>An array of fresh cheeses, specialty sauces, jams, nuts, fruit, warm bread & lavash</i>	\$180	\$320	\$480



CHEF ATTENDED ACTION STATIONS

CARVING STATIONS

Prime Rib.	\$12 /pp
<i>Garlic and herb roasted, served with horseradish cream sauce & natural a' jus</i>	
Pork Loin.	\$10 /pp
<i>Pepper crusted & bacon-wrapped, served with creole honey mustard & maple bourbon glaze</i>	
Tenderloin of Beef.	\$15 /pp
<i>Garlic & exotic mushroom duxelles, merlot demi-glace, gorgonzola butter</i>	

PASTA STATION

Pasta.	Sauce.	Cheese.	\$8 /pp
<i>Penne, Orecchiette, or Farfalle</i>	<i>Alfredo, Marinara, or Basil Pesto</i>	<i>Parmesan or Mozzarella</i>	
Toppings.			
<i>Spinach, Kalamata Olives, Peppers, Onions, Mushrooms, Squash, Zucchini, Charred Tomato, Herb Blend, & Fresh Garlic</i>			