

## ENTREES

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*(Choose Two)*

### Exotic Mushroom Pasta

*Orecchiette pasta with oyster mushrooms in a white truffle cream sauce*

### Dijon Crusted Teres Major

*Roasted teres major with grained dijon crust & pan au jus*

### Bacon Wrapped Pork

*Pepper bacon wrapped pork with sweet molasses bourbon glaze*

### Chicken Penne

*Penne pasta with baby spinach in a sweet corn alfredo sauce*

### Parmesan Crusted Flounder

*Parmesan crusted flounder with browned butter sauce*

### Roasted Pork Loin

*Garlic roasted pork loin with fresh herbs & orange apricot relish*

### Shrimp & Grits

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

### Cherry Barbeque Chicken

*Roasted quartered chicken with dark cherry barbeque sauce*

### North Coast Salmon

*Seared salmon in a lemon caper cream sauce*

### Trout Almondine

*Seared trout topped with toasted almond in a lemon butter sauce*

### Roasted NY Strip

*Roasted NY strip with mushroom conserva & red wine demi*

## SIDES

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*(Choose Two)*

### Roasted Potatoes

### Parmesan Cream Corn

### Garlic Mashed Potatoes

### Roasted Vegetable Medley

### Bacon Braised Green Beans

### Baked Macaroni & Cheese

### Farfalle Pasta Salad

### Creamy Pepper Jack Grits

### Honey Glazed Baby Carrots

### Roasted Asparagus

### Artisanal Wild Rice

### Charred Broccolini

### Fried Bacon Brussel Sprouts

### Sweet Corn Risotto

## DINNER BUFFET MENU

### \$50 PER PERSON

## SOUP & SALAD

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*(Choose One Salad or Soup)*

### SOUPS

#### Lobster Bisque

#### Tomato Basil

#### Broccoli & Cheddar

#### Loaded Potato

### 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*

#### Georgia Peach

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

#### Classic Caesar

*Romaine, parmesan cheese, croutons, caesar dressing*

#### 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

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*(Choose One)*

#### Peach Cobbler

#### Brownie Trifle

#### Warm Apple Crisp

#### Summer Berry Pound Cake

#### Bananas Foster Bread Pudding

#### Chocolate Chip Cookie Trifle

#### New York Style Cheesecake

#### Fresh Fruit with Yogurt Dip

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



## CHEF ATTENDED ACTION STATIONS

### CARVING STATIONS

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

### PASTA STATION

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