



STAYINSAVANNAH.COM

# 2010 CATERING GUIDE

**Springhill Suites**

**SAVANNAH HISTORIC DISTRICT**

150 Montgomery Street ~ Savannah, Georgia 31401

P: (912) 629-5300 ~ F: (912) 629-5301

## **Breakfast Menus**

*Minimum of 10 Guests*

*All Served with Coffee & Chilled Juices*

### ***Savannah Sunrise***

*Fresh Cut Seasonal Fruit  
Assortment of Muffins & Pastries  
Variety of Low Fat Yogurts & Granola  
Topping  
\$13.95\* Per Person*

### ***SpringHill Sweets***

*An attractive presentation of Muffins,  
Coffee Cakes & Assorted Pastries  
\$11.95\* Per Person*

### ***SpringHill Starters***

*Fresh Cut Seasonal Fruit  
Variety of Low Fat Yogurts w/ Granola  
Condiments  
Select Any 3:  
Western Omelet & Cheese Mini Bagel  
Veggie Omelet & Cheese Mini Bagel  
Ham, Egg & Cheese Mini Bagel  
Country Sausage Biscuit  
Bacon, Egg & Cheese Biscuit  
Egg & Cheese Biscuit  
Ham, Egg & Cheese English Muffin  
Bacon, Egg & Cheese English Muffin  
Double Sausage & Cheese English Muffin  
Egg & Cheese English Muffin  
\$16.95\* Per Person*

### ***Quiche on Oglethorpe***

*Fresh Cut Seasonal Fruit  
Variety of Homemade Quiche  
Muffin and Pastry Assortment  
Condiments  
Quiche Choices: (Choice of 2)  
Lorraine (Ham and Baby Swiss)  
Applewood Bacon & Cheddar  
Spinach and Sun-Dried Tomato  
Italian Sausage, Peppers & Onion  
Broccoli & Three Cheeses  
\$18.95\* Per Person*

### ***Southern Breakfast Buffet***

*Fluffy Scrambled Eggs w/ Chives  
Applewood Smoked Bacon  
Country Sausage  
Home Style Hash Brown Potatoes  
Fresh Baked Biscuits w/ Sausage Gravy  
Assortment of Muffins & Pastries  
Fresh Cut Seasonal Fruit  
Butter, Preserves & condiments  
\$21.95\* Per Person*

## **Cold Lunch Menu**

*Minimum of 8 Guests*

*All Sandwiches & Wraps (excluding the Bull Street Deli) include a choice of one side order,  
pickle spears, cookies & dessert bars, and appropriate condiments.*

*Served with Assorted Sodas & Bottled Water.  
Sandwich Selections should be no less than 4 per variety.  
We can make these "boxed lunches" for an additional \$2.00 per person.*

### ***Broughton Street Wraps***

*Turkey Club Wrap w/ Apple Wood Smoked Bacon  
Grilled Chicken Caesar Wrap  
Crunchy Fried Chicken Finger Wrap w/ Ranch Dressing  
Reuben Wrap w/ Lean Corned Beef & Bavarian Style Kraut  
Tuscan Veggie Wrap w/ Grilled Vegetables, Lettuce, Tomato, Cucumber & Goat Cheese  
\$14.95\* Per Person*

### ***SpringHill Sandwich Collection***

*Roast Beef & Cheddar Hoagie  
B.L.T. w/ Apple Wood Bacon on Rustic White Bread  
Chicken Salad on Wheat Hoagie  
Tuna Salad on Wheat Hoagie  
Ham & Swiss on Rye Bread w/ Grainy Mustard  
\$15.50\* Per Person*

### ***Marriott Sandwich Collection***

*Grilled Chicken Provolone on Focaccia w/ Sundried Tomato Pesto  
Sierra Grilled Chicken on a Kaiser w/ Bacon, Cheese & Jalapenos  
Tarragon Chicken Salad on a Croissant w/ Baby Spring Greens  
Roast Beef & Boursin Cheese on Focaccia  
Philly Steak & Cheese Hoagie w/ Peppers & Onions  
Mixed Italian Hoagie w/ Ham, Salami & Italian Cheese  
Roast Beef & Boursin Cheese on Focaccia  
Grilled Portobello Mushroom Cap w/ Provolone, Greens on Focaccia  
\$16.95\* Per Person*

### ***Bull Street Deli***

*Build your sandwiches from our generous deli plates; includes:  
Choice of 3 Deli Sliced Meats or Salads (4 oz. per guest)  
Assorted Fresh Breads, Rolls & Buns, Sliced Cheese Assortment, Lettuce, Tomato, Dill  
Pickles, Pepperocinis & Condiments*

### ***Platter Selections (Choice of 3):***

*Mesquite Smoked Turkey Breast  
Rare Roast Beef  
Deli Sliced Honey Ham  
Chunky Chicken Salad  
Dilled Tuna Salad  
\$16.95\* Per Person*

## **Cold Lunch Packages**

### ***A Day at the Office***

*Our Corporate Package includes:*

*Quiche on Oglethorpe Breakfast: Chef's choice of Quiche (2 varieties), Fresh Fruit, Muffins,  
and Pastries with a variety of juices*

*&*

*Lunch choices from the SpringHill Sandwich Collection or Deli Platter with 2 sides and Cookies*

*Afternoon Snack of a Whole Fresh Fruit Basket (Apples, Bananas) & Granola Bars*

*With Assorted Sodas & Bottled Water*

**\$32.95\* Per Person**

***Please Choose from the Selections Below***

### ***SpringHill Sandwich Collection***

*Roast Beef & Cheddar Hoagie*

*Turkey & Swiss Hoagie*

*B.L.T. w/ Apple Wood Bacon on Rustic White Bread*

*Tuna Salad on Wheat Hoagie*

*Ham & Swiss on Rye Bread w/ Grainy Mustard*

### ***Lunch Sides***

*Crunchy Slaw*

*Southern Style Macaroni Salad*

*Red Potato Salad w/ Dill*

*Classic Mustard Potato Salad*

*Potato Chips*

## Hot Lunch & Dinner Buffets

Minimum of 12 Guests for Lunch

Minimum of 30 Guests for Dinner

Includes: Your Choice of Entrée, Three Sides, a Salad, Rolls, Peach Cobbler, & Tea

### **Oglethorpe Lunch Buffet**

Each Additional Entrée is \$4.95\*  
more per guest.

#### **Entrée Choices**

Southern Fried Chicken  
Rotisserie Chicken  
Mojo Memphis Chicken Breast  
Roast Turkey w/ Home-Style Gravy  
Baked Ham w/ Brown Sugar Glaze  
Wood-Smoked Barbecue Pork  
Five Peppercorn Pork Loin  
Traditional Roast Beef  
Baked Tilapia w/ Lemon & Tarragon  
Grilled Chicken Alfredo w/ Penne & Broccoli  
Italian Lasagna w/ Meat Sauce  
Vegetable Lasagna  
\$24.95\* per person for Lunch  
\$28.55\* per person for Dinner

#### **Side Starch Choices**

Baked Macaroni & Cheese  
Parsley Buttered Egg Noodles  
Garlic Mashed Potatoes  
Herb Roasted Red Potato Wedges  
Baked Potato  
Cornbread Dressing w/ Pecans  
Baked Sweet Corn Casserole  
Yellow Rice & Chives  
Savannah Red Rice  
Herbed Wild Rice Pilaf

#### **Side Veggie Choices**

Southern Style Green Beans  
Seasonal Vegetable Medley  
Steamed Broccoli Florets  
Corn Cobbettes  
Green Peas w/ Sauce & Mushrooms  
Glazed Baby Carrots w/ Orange & Tarragon  
Home-Style Collard Greens  
Traditional Green Bean Casserole  
Sautéed Summer Squashes w/ Onion

### **Montgomery Lunch Buffet**

Each Additional Entrée is \$6.95\*  
more per guest

#### **Entrée Choices**

Grilled Chicken Breast w/ Mushroom Sauce  
Mojo Grilled Chicken Breast w/ BBQ Sauce  
Grilled chicken Breast Pulaski topped w/ a  
Shrimp and Asparagus Sauté & Lemon Crème  
Sliced Prime Rib w/ Sautéed Peppers & Onions  
Grilled London Broil w/ Forest Mushroom Sauce  
Salmon Filet w/ Lemon & Dill Crème  
Sautéed Jumbo Shrimp Piccata w/ Linguine  
Shrimp New Orleans w/ Cajun  
Alfredo Sauce & Fettuccine  
Grilled Chicken Penne w/ Asparagus,  
Sundried Tomato & Pine Nuts  
\$28.95\* per person for Lunch  
\$32.55\* per person for Dinner

#### **Side Salad Choices**

Tossed Salad  
Caesar Salad  
Spinach Salad w/ Oranges, Red Onion & Dried  
Cranberries  
Crunchy Sweet Slaw  
Red Potato Salad w/ Dill  
Southern Style Macaroni Salad w/ Cheese  
Mediterranean Cheese Tortellini Salad

## *Hot Buffets Continued*

### *Roast Beef & Baked Chicken Buffet*

*Cream Cheese & Cucumber Mini Phyllo Shells*  
*Swedish Meatballs*  
*Sliced Roast Beef w/ Merlot Demi Glace*  
*Rotisserie Chicken*  
*Mashed Potatoes*  
*Southern Style Green Beans*  
*Sautéed Squashes & Sweet Onions*  
*Tossed Green Salad w/ 2 Dressings*  
*Sweet Yeast Rolls & Butter*

*\$32.95 Per Person*

### *Pasta & Chicken Parmesan Buffet*

*Fresh Vegetable Basket w/ Pickles & Olives*  
*Warm Tomato Bruschetta*  
*Three Cheese lasagna w/ Meat Sauce*  
*Chicken Parmesan w/ Marinara Sauce*  
*Linguine Tossed w/ Herbed Olive Oil, Garlic & Romano Cheese*  
*Steamed Broccoli*  
*Sautéed Squashes & Sweet Onions*  
*Caesar Salad*  
*Freshly Baked Breadsticks w/ Butter*

*\$32.95 Per Person*

### *Prime Rib & Forest Chicken Breast Buffet*

*Thai Chicken Sates w/ Peanut Sauce*  
*Fresh & Grilled Seasonal Vegetable Display*  
*Carved Prime Rib w/ Au Jus & Horseradish Sauce*  
*Grilled Chicken Breast w/ Forest Mushroom Sauce*  
*Herb Roasted Redskin Potatoes*  
*Steamed Broccoli*  
*Orange Glazed Carrots w/ Tarragon*  
*Tossed Green Salad w/ 2 Dressings*  
*Sweet Yeast Rolls & Whole Wheat Rolls w/ Butter Pearls*

*\$39.95 Per Person*

## **Hot Buffets Continued**

### **Prime Rib & Salmon Filet Buffet**

*Chicken Dijon in Puff Pastry  
Seasonal Fruit & Domestic Cheeses Display  
Carved Prime Rib w/ Au Jus & Horseradish Sauce  
Baked marinated Salmon Filet w/ Lemon Tarragon Sauce  
Saffron Yellow Rice  
Seasonal Vegetable Medley  
Traditional Green Bean Casserole w/ Toasted Onions  
Spinach & Romaine Salad w/ Oranges & Shaved Red Onions  
Sweet Yeast Rolls & Whole Wheat Rolls w/ Butter Pearls*

**\$39.95 Per Person**

### **Savannah's Style Tenderloin Buffet**

*Tray Passed...Mini Crab Cakes w/ Cajun Remoulade  
And Savannah's Own Tomato Sandwiches  
Jumbo Cocktail Shrimp Display  
Display of Seasonal Fruit w/ Domestic & Imported Cheeses  
Carved Beef Tenderloin w/ Au Jus & Horseradish Sauce  
Our Signature Shrimp w/ Peppers, Onions & Andouille Sausage served w/ Our Own Parmesan Grits  
Southern Red Rice  
Seasonal Fresh Vegetable Medley  
Southern Style Green Beans  
Spinach & Romaine Salad w/ Oranges, Shaved Red Onion & Dried Cranberries  
Sweet Yeast Rolls & Whole Wheat Bread Sticks w/ Butter Pearls*

**\$46.95 Per Person**

### **Seafood Lovers Tenderloin Buffet**

*Tray Passed...Mini Crab Cakes w/ Cajun Remoulade  
Chili Lime Salmon Sates  
Jumbo Cocktail Shrimp Display  
Fresh & Grilled Seasonal Vegetables Display  
Carved Beef Tenderloin w/ Horseradish Sauce  
Coastal Seafood Sauté - Including Shrimp, Scallops, Mussels, Calamari & Crayfish in a Pinot Grigio,  
White Vermouth & Garlic Glaze & served w/ Linguine Pasta  
Herb Roasted Redskin Potatoes  
Steamed Broccoli Florets  
Orange Glazed Carrots w/ Tarragon  
Spring Greens & Romaine Salad w/ 2 Dressings  
Sweet Yeast Rolls & Whole Wheat Sticks w/ Butter Pearls*

**\$46.95 Per Person**

## A La Carte

### *Drinks*

*Individual Assorted Bottled Juices \$2.75\**  
*Bottle Spring Water \$2.75\**  
*Assorted Canned Sodas \$2.25\**  
*Lemonade (per gallon) \$30.00\**  
*Sweetened Iced Tea (per gallon) \$30.00\**  
*Unsweetened Iced Tea (per gallon) \$30.00\**  
*Full Coffee Service (per gallon) \$30.00\**

### *Snacks*

*Spicy Snack Blend \$2.25\* per person*  
*Fruit & Nut Trail Mix \$2.25\* per person*  
*Hot Pretzels w/ Mustard \$2.25\* each*  
*Traditional Chips w/ Salsa \$2.25\* per person*  
*Tortilla Chips w/ Salsa \$2.75\* per person*  
*Fresh Sliced Fruit w/ Coconut Yogurt \$4.75\* per person*  
*Whole Fresh Fruit Basket \$3.50\* per person*  
*Low-Fat Yogurt w/ Granola \$2.25\* each*  
*Fresh Baked Cookies & Dessert Bars \$3.00\* per person*  
*Chilled Crabby Dip w/ Crackers \$4.25\* per person*

## Lighter Fare Packages

*Minimum of 30 guests.*

### **Azalea Package**

*Premium Sliced Deli Meats Display which includes:*

*Smoked Turkey Breast, Roast Beef, & Chicken Salad, Assorted Artisan Breads, Rolls, & Buns, Sliced Cheese Assortment, Lettuce, Tomato, Dill Pickles, Pepperocinis, & appropriate condiments*

*&*

*Southern Sweet Slaw*

*Garden Vegetable Display w/ Creamy Ranch Dip*

*Fresh Seasonal Fruit Display w/ Domestic Cheeses & Gourmet Crackers*

*Freshly Baked Cookies & Brownies*

*Assorted Sodas & Bottled Water*

**\$22.50 Per Person**

### **Dogwood Package**

*Assorted Premium Deli Sandwiches & Wraps which includes:*

*On Assorted Artisan Breads, Focaccia Rolls, Specialty Wraps, & Croissants. With a Variety of Cheeses, Lettuces, Spring Greens, Cucumber, Tomato, Dill Pickles, Pepperoncinis, & appropriate condiments*

*&*

*Redskin Potato Salad w/ Sour Cream & Chives*

*Garden Vegetable Display w/ Creamy Ranch Dip*

*Fresh Seasonal Fruit Display w/ Domestic Cheeses & Gourmet Crackers*

*Appetizer Rollups w/ Smoked Salmon, Cream Cheese & Cucumber*

*Freshly Baked Cookies & Gourmet Dessert Bars*

*Assorted Sodas & Bottled Water*

**\$26.95 Per Person**

## Salad, Soups, & Sides

### **Salads**

*Minimum of 8 guests. Minimum of 4 salads per selection  
All orders include crackers, choice of dressing, fruit garnish & a cookie  
All salads are presented as a box lunch, prices are per person.  
Served with Assorted Sodas & Bottled Waters.*

*Chef Salad with Turkey, Ham, & Swiss & Cheddar Cheeses on a bed of mixed greens \$13.50\**  
*Grilled Chicken Caesar Salad w/ Crisp Romaine, Caesar dressing, croutons  
& shredded Romano Cheese \$14.95\**  
*Crunchy Fried Chicken Finger Salad served on a bed of mixed greens \$14.50\**  
*Chicken Salad served on a bed of mixed greens \$11.95\**  
*Shrimp Salad served on a bed of mixed greens \$14.95\**

### **Soups**

*Soup cups, spoons, napkins & crackers included, price per gallon*

*Sixteen 8 oz servings or  
Twenty 6 oz servings*

*Tomato Basil \$54.99\**  
*Potato Chowder w/ Bacon  
& Cheese 56.00\**  
*Fire Roasted Vegetable \$56.00\**  
*Home-Style Chicken Noodle \$56.00\**  
*Spicy Chicken Tortilla \$58.00\**  
*Chicken & Corn Chowder \$58.00\**  
*Seafood Gumbo w/ Rice \$62.00\**

### **Sides**

*Priced Per Person*

*Potato Chips \$2.50\**  
*Crunchy Slaw \$2.95\**  
*Southern Macaroni Salad \$2.95\**  
*Red Potato Salad w/ Dill \$2.95\**  
*Classic Potato Salad w/ Mustard \$2.95\**  
*Mixed Fresh Fruit Salad \$3.25\**

## Desserts

*Priced per person*

*Peach Cobbler \$3.00\**  
*Mixed Berries Cobbler \$3.00\**  
*Banana Pudding \$3.00\**  
*Cookies, Blondies, Brownies \$4.00\**  
*Fresh Fruit Medley \$4.00\**  
*Strawberry Shortcake \$4.50\**  
*Pumpkin Pie \$5.00\**  
*Dutch Apple Pie \$4.50\**  
*Pecan Pie \$5.00\**  
*New York Style Cheesecake \$6.00\**  
*Mile High Triple Chocolate Cake \$7.00\**  
*Tiramisu \$7.00\**

## Displays & Dips

*With All Displays & Dips, a 30 Guest Minimum Applies*

### **Fruit, Vegetable, & Cheese Displays**

*Fresh Fruit Display w/ Coconut Lime Dipping Sauce \$6.95\* per person*  
*Garden Vegetable Display w/ Creamy Ranch Dip \$5.95\* per person*  
*Garden & Grilled Vegetables w/ Creamy Ranch Dip \$6.95\* per person*  
*Domestic Cheeses Display w/ Prestige Cracker Selection \$5.95\* per person*  
*Imported & Domestic Cheeses Display w/ Prestige Cracker Selection \$7.50\* per person*  
*Italian Antipasto Display w/ Assorted Premium Italian Meats & Cheeses, Grilled & Marinated Vegetables, Roasted Peppers, Varietal Olives & Pepperocini \$8.50\* per person*

### **Seafood Displays**

*Your Choice of:*

*Smoked Salmon Display...w/ both our classic Smoked and Pastrami Smoked Salmon sides. Served w/ the Traditional Sides: Cream Cheese, Cucumber, Tomato, Red Onion, Capers, & Water Crackers \$14.50\* per person*

*Seafood Mousses Display...we include Shrimp, Salmon & Crab Mousses in an Elegant Presentation that includes our Prestige Cracker Collection \$11.50\* per person*

*Ultimate Smoked Seafood Display...Start w/ out with our beautiful Salmon Display & add all the best in Smoked Seafood...Shrimp, Scallops, Trout, Haddock & Mussels...w/ all the accompaniments. A smoked Seafood lovers dream come true! \$12.50\* per person*

*Add our Seafood Mousses to either Seafood Display.*

*We include Shrimp, Salmon & Crab Mousses to complete your Ultimate Seafood Presentation \$5.75\* per person*

### **Warm & Savory Dips**

*Your Choice of:*

*Warm Spinach & Artichoke Dip w/ Crispy Pita Chips \$6.25\* per person*  
*Low Country Crab Dip w/ Crusty French Bread \$7.50\* per person*

## Hors D'oeuvres & Appetizers

*Minimum of 50 pieces per selection. Prices are per piece.*

### **Cold Hors D'oeuvres**

*May be ordered 3 ways...as Canapés, Rollups or filled Phyllo Shells*

- Bacon Lettuce & Tomato \$3.45\**
- Tomato Bruschetta w/ Basil 3.45\**
- Pimento Cheese \$3.45\**
- Ham Salad w/ Pepper Jelly \$3.65\**
- Chicken Salad w/ Tarragon \$3.65\**
- Seafood Salad w/ Dill \$2.85\**
- Antipasto w/ Salami & Cheese \$3.95\**
- Boursin Cheese w/ Cucumbers & Dill \$5.25\**
- Shrimp Mousse w/ Baby Shrimp & Dill \$5.75\**
- Caribbean Grilled Shrimp w/ Mango \$5.65\**
- Smoked Salmon w/ Cream Cheese & Capers \$5.65\**
- Beef Tenderloin w/ Horseradish Crème \$5.85\**

### **Hot Hors D'oeuvres**

*May be ordered 3 ways...as Bruschetta Topping, in Puff Pastry Shells or in Baked Phyllo Shells*

- Tomato Basil Pizza w/ Roasted Garlic & Mozzarella \$3.65\**
- Spanikopita...Spinach w/ Feta Cheese \$3.65\**
- Three Cheese Omelet/Quiche \$4.45\**
- Spinach & Cheddar Omelet/Quiche \$4.45\**
- Bacon & Gruyere Omelet/Quiche \$4.75\**
- Smoked Gouda w/ Toasted Almonds & Mango Chutney \$4.95\**
- Baked Goat Cheese w/ Artichoke Hearts & Rosemary \$4.95\**
- Grilled Portobello Mushrooms w/ Caramelized Onions \$4.95\**
- Spicy Sausage Pizza w/ Basil & Provolone \$5.25\**
- Smoked Chicken w/ Apricots & Caramelized Onions \$5.50\**
- Philly Steak w/ Onions, Peppers & Provolone \$5.50\**
- Caribbean Grilled Shrimp w/ Seared Pineapple & Lime Glaze \$5.75\**
- Beef Tenderloin w/ Forest Mushrooms \$5.75\**

## Hors D'oeuvres & Appetizers Continued

### Cold Appetizers

- Deviled Eggs Traditional Style \$2.25\**
- Athenian Grapes...wrapped in Goat Cheese & Pecans \$2.50\**
- Savannah's Own Tomato Sandwiches \$2.50\**
- Assorted Finger Sandwiches: Ham Salad, Chicken Salad, Cheam Cheese & Cucumber \$2.75\**
- Assorted Finger Sandwiches: Shrimp Salad, Smoked Chicken, Boursin Cheese & Cucumber \$3.25\**
- Fresh Fruit Skewers w/ Coconut Lime Dip \$3.55\**
- Antipasto Skewers w/ Salami, Cheese, Roasted Peppers & Ripe Olives \$3.95\**
- Chilled Jumbo Shrimp w/ Cocktail Sauce \$3.55\**
- Chilled Caribbean Jumbo Shrimp w/ Lime Dipping Sauce \$3.55\**

### Hot Appetizers

- Jalapeno Poppers w/ Cream Cheese & Spicy Sweet Dip \$3.50\**
- Vegetable Spring Rolls w/ Hunan Dipping Sauce \$3.50\**
- Spanikopita...Spinach w/ Feta Cheese in a Crisp Phyllo Triangle \$3.80\**
- Boursin Stuffed Fried Mushroom Caps \$3.80\**
- Asparagus Spears in Phyllo Pastry w/ Asiago Cheese \$3.75\**
- Swedish Meatballs in Savory Brown Gravy \$2.25\**
- Mini Franks in Puff Pastry \$3.25\**
- Beef Teriyaki Skewers w/ Spicy Orange Teriyaki Glaze \$4.95\**
- "Wing Zing" Hot Wings w/ Creamy Bleu Cheese Dip \$2.85\**
- Crispy Fried Chicken Tenders w/ Honey Mustard \$2.65\**
- Chicken Quesadilla Cornicopia w/ Cilantro & Cumin \$2.75\**
- Thai Chicken Sates w/ Spicy Peanut Sauce \$4.50\**
- Shrimp Spring Rolls w/ Spicy Hunan Dipping Sauce \$3.50\**
- Grilled Margarita Shrimp Skewers w/ Lime Glaze \$3.75\**
- Crab Rangoon...Crispy Wonton packets w/ Crab & Cream Cheese \$4.55\**
- Mini Crab Cakes w/ Cajun Remoulade \$4.55\**
- Sea Scallops Wrapped in Bacon \$4.75\**

## **Social Hour Solutions**

*These Packages are Hors D'oeuvres Portions only.  
They are designed for shorter social functions, no more than 2 hours in length.*

### **Chatham Social**

*Cajun Turkey Breast or Honey Baked Ham w/ Mini Rolls & Assorted Sauces  
Swedish Meatballs  
Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip  
Fresh Seasonal Fruit Display  
Warm Spinach Artichoke Dip w/ Crispy Pita Chips  
Jumbo Cocktail Shrimp*

*\$21.50\* per person*

### **Lafayette Social**

*Grilled London Broil Steak w/ Mini Rolls & Horseradish Sauce  
Swedish Meatballs  
Boursin & Cucumber Stuffed Mini Filo Shells  
Chicken Fritters w/ Honey Mustard Sauce  
Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip  
Fresh Seasonal Fruit Display  
Warm Spinach Artichoke Dip w/ Crispy Fried Pitas  
Jumbo Cocktail Shrimp*

*\$26.75\* per person*

### **Madison Social**

*Carved Beef Tenderloin w/ Mini rolls and horseradish Sauce  
Thai Chicken Sates w/ Peanut Sauce  
Warm Cheesy Fondue w/ Fresh & Grilled Vegetables & Freshly Baked French Bread  
Fresh Seasonal Fruit Display  
Domestic & Imported Cheeses  
Savannah's Own Tomato Sandwiches  
Asparagus in Crispy Phyllo w/ Asiago Cheese  
Jumbo Cocktail Shrimp  
Captain, 2 servers, & Carver*

*\$32.95\* per person*

## **Reception Packages**

*Included in all Reception Packages: All Décor for Buffet, Cake Cutting & Service  
Tea or Lemonade & Bottled Water  
Ask us About our Minimums*

### **Chatham Package**

*Cajun Turkey Breast or Honey Baked Ham w/ Mini Rolls & Assorted Sauces  
Swedish Meatballs  
Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip  
Fresh Seasonal Fruit Display  
Warm Spinach Artichoke Dip w/ Crispy Pita Chips  
Jumbo Cocktail Shrimp*

*\$32.95\* per person*

### **Lafayette Package**

*Grilled London Broil Steak w/ Mini Rolls & Horseradish Sauce  
Swedish Meatballs  
Boursin & Cucumber Stuffed Mini Filo Shells  
Chicken Fritters w/ Honey Mustard Sauce  
Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip  
Fresh Seasonal Fruit Display  
Warm Spinach Artichoke Dip w/ Crispy Fried Pitas  
Jumbo Cocktail Shrimp*

*\$39.95\* per person*

### **Madison Package**

*Carved Beef Tenderloin w/ Mini Rolls & Horseradish Sauce  
Thai Chicken Sates w/ Peanut Sauce  
Warm Cheesy fondue w/ Fresh & Grilled Vegetables & Freshly Baked French Bread  
Fresh Seasonal Fruit Display  
Domestic & Imported Cheese  
Savannah's Own Tomato Sandwiches  
Asparagus in Crispy Phyllo w/ Asiago Cheese  
Jumbo Cocktail Shrimp  
Captain, 2 Servers & Carver*

*\$46.95\* per person*

## Reception Packages Continued

### Forsyth Package

*Carved Beef Tenderloin w/ Mini Rolls & Horseradish Sauce*  
*Jumbo Shrimp Cocktail*  
*Fresh Seasonal Fruit Display*  
*Fresh & Grilled Vegetables w/ Silky Buttermilk Herb Dip*  
*Domestic & Imported Cheese Display*  
*Warm Spinach Artichoke Dip w/ Crispy Pita Chips*  
*Chili lime Salmon Sates and Thai Chicken Sates w/ Sweet Chili Garlic Sauce*  
*Asparagus in Crispy Phyllo w/ Asiago Cheese*  
*Pasta Station (includes Chef) with two pastas, fresh vegetables, Alfredo & Napoli Sauces*  
*Antipasto Kabobs w/ Fresh Mozzarella*  
*Savannah's Own Tomato Sandwiches*  
*Assorted Mini Desserts & Petit Fours*  
*Full Coffee Service*  
*Captain, 2 Servers & Attendant*

**\$62.95\* per person**

### Pulaski Package

*Assorted Canapés...Passed by Servers*  
*Carved Beef Tenderloin & Cajun Turkey Breast w/ Mini Rolls & Assorted Sauces*  
*Jumbo Shrimp Cocktail*  
*Warm Creamy Crab Dip w/ Sherry*  
*Fresh Seasonal Fruit Display*  
*Fresh & Grilled Vegetables served w/ Silky Buttermilk Herb Dip*  
*European & Domestic Cheese Display w/ Artisan Breads & Savory Spreads*  
*Mini Crab Cakes w/ Remoulade*  
*Chili Lime Salmon Sates & Thai Chicken Sates w/ Sweet Garlic Chile Sauce*  
*Asparagus Wrapped in Asiago Puff Pastry*  
*Sirloin Steak Wellingtons in Puff Pastry*  
*Gourmet Risotto Station or Pasta Station w/ Our Own Savory Sauces & Sides*  
*Assorted French Pastries, Mini Desserts & petit Fours*  
*Fresh Strawberries, Pineapple & Pound Cake w/ Chocolate Fondue*  
*Full Coffee Service*  
*Captain, 2 Servers, Carver, Station Attendant*  
*China & Cloth Napkins*  
*Contract Required*

**\$74.25\* per person**

## Stations

*Hors D'oeuvres Portions Only  
Dinner Portions are Available Upon Request  
Minimum of 50 Guests. Prices are Per Person.*

### **Carving Station**

*Prices are per person. Served with Mini Rolls & Condiments. Includes Carver.*

*Your Choice of:*

*Five Peppercorn Pork Loin \$5.40\**

*Cajun Turkey Breast \$5.95\**

*Honey Baked Ham \$6.40\**

*Roast Beef Top Round \$7.50\**

*Grilled London Broil \$8.50\**

*Beef Tenderloin \$10.95\**

### **Build Your Own Caesar Salad**

*Includes: Crisp Romaine tossed with our own tangy Caesar Dressing & Ranch Dressing, Croutons, Shredded Roman Cheese, Baby Tomatoes, Sliced Cucumbers, Grilled Chicken, & Bacon Bits  
Warm rolls & Butter Included*

*\$9.95\* per person*

*Add: Shrimp \$2.75 per person*

### **Pasta Station**

*Includes: Chef's Choice of 2 Pastas...Spicy Napoli & Creamy Alfredo Sauces & a variety of Fresh Vegetables. Cooked Fresh for your Guests. Includes Chef.*

*\$9.95\* per person*

*Add: Chicken \$2.40 per person*

*or Shrimp \$2.75 per person*

### **South of the Border Fajitas Bar**

*Our Fajita Bar includes:*

*Marinated Beef & Chicken tossed w/ Peppers, Onions, & a Mexican Spice Blend  
Shredded Lettuce, Diced Tomato, Jalapenos, Black Olives, Shredded Cheddar Cheese, Sour Cream,  
Salsa, & Guacamole  
Served w/ Warm Flour Tortillas*

*\$10.95\* per person*

## Stations Continued

### **Sautéed Crab Cakes**

*Includes: Fresh Crab Cakes cooked to order by our Chef & served w/ Creamy Remoulade.  
Includes Chef*

*\$15.95\* per person*

### **Ultimate Seafood Lover's Display**

*Jumbo Gulf Shrimp  
Sushi & Summer Rolls  
Crab Legs  
Scallop Ceviche  
Smoked Seafood Collection  
Raw Oyster Bar (in season)*

*\$49.95\* per person*

### **Garlic Mashed Potatoes in Martini Glasses**

*Our Own Garlic Mashed Potatoes served in a Martini Glass w/ all the Toppings:  
Ham, Bacon, Shredded Cheddar Cheese, Shredded Pepper Jack Cheese, Sautéed Peppers & Onions,  
Sour Cream & Chives. Includes Attendant*

*\$8.95\* per person*

### **Savannah Style Shrimp & Parmesan Grits**

*Sautéed Shrimp w/ Peppers, Onions & Andouille Sausage in a Savory Sauce...served w/ our own  
Parmesan Yellow Grits. Includes Attendant*

*\$12.95\* per person*

### **Risotto Station**

*Creamy Cheesy Risotto...served w/ our own Savory Sauces & Sides including Grilled Chicken w/ Peppers  
& Italian Sausage Crumbles*

*\$12.95\* per person*

#### **Add:**

*Grilled Italian Beef Strips \$2.80 per person*

*Shredded Proscuitto \$3.50 per person*

*Scampi Shrimp w/ Garlic \$3.50 per person*

*Mini Meatballs \$1.40 per person*

## **Thirty Minute Meeting Breaks**

*Minimum of 10 Guests*

### ***Pretzel Break***

*Oversized Pretzels with Mustard Dipping Sauce  
Assorted Sodas & Bottled Waters  
\$9.95\* Per Person*

### ***Sweet & Salty***

*Fresh Baked Brownies and Assorted Cookies  
Popcorn and Pretzels  
Assorted Sodas & Bottled Waters  
\$10.55\* Per Person*

### ***Healthy Take***

*Seasonal Fruit, Assorted Yogurts, Granola Bars, and Mixed Nuts  
Assorted Sodas & Bottled Waters  
\$10.95\* Per Person*

### ***Savannah Sweet Tooth***

*Savannah Pralines, Salt Water Taffy, and Cookies  
Assorted Sodas and Bottled Waters  
\$14.55\* Per Person*

*\*Prices do not include a 7% sales tax and a 20% service charge.*

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