

Art
AND SOUL

PRIVATE DINING
MENU



Breakfast

PLATED BREAKFAST

Served with regular coffee, decaf coffee, tea, and orange juice

ONE ENTRÉE 30

ONE ENTRÉE WITH ONE SIDE 35

CHOICE OF 2 ENTRÉES 35

CHOICE OF 2 ENTRÉES AND ONE SIDE 40

ENTREES

Farmer's Breakfast
two scrambled eggs, skillet potatoes, bacon, wheat toast

Steel-Cut Oats
fresh berries

Continental Breakfast
steel-cut oats, toasted pecans, almonds, coconut, dried fruit, choice of yogurt or milk, whole wheat toast

Lemon Pancakes
maple syrup, whipped butter

Cured Salmon
everything bagel, pickled onions, tomato jam, cream cheese

CONTINENTAL BREAKFAST BUFFET

Served with orange juice, regular and decaffeinated coffee and tea
**all buffets have a (20) guest minimum, if the minimum guests count is not met a \$100 set-up charge will apply*

SUNRISE 32
assorted breakfast muffins and pastries, house made biscuits, greek yogurt parfaits, seasonal sliced fruit and berries

DELUXE 36
assorted breakfast muffins and pastries, house made biscuits, greek yogurt parfaits, seasonal sliced fruit and berries, cured salmon, bagels, and cream cheese

HOT BREAKFAST BUFFET

Served with orange juice, regular and decaffeinated coffee and tea
**all buffets have a (20) guest minimum, if the minimum guests count is not met a \$100 set-up charge will apply*

CAPITOL 45
assorted muffins and pastries, house made biscuits, fresh seasonal sliced fruit, scrambled eggs, choice of breakfast meat, skillet potatoes, grits

NATIONAL 50
assorted muffins and pastries, house made biscuits, fresh seasonal sliced fruit, scrambled eggs, choice of two (2) breakfast meats, skillet potatoes, grits

SIDES FOR THE TABLE

**served family style"*

**each additional side 5 per person*

Skillet Potatoes

Fresh Fruit

Turkey Bacon

Housemade Biscuits

Bacon

Chicken Sausage

Pork Sausage

Creamed Geechie Boy Grits



Lunch

PLATED LUNCH OPTIONS

includes soft drinks or iced tea

FIRST, CHOICE OF TWO ENTREES,
AND DESSERT 48

FIRST, CHOICE OF THREE ENTREES,
AND DESSERT 52



FIRST

Earth n Eats Baby Lettuce
*candied pecans, pickled pears,
spiced cider vinaigrette*

Romaine & Baby Kale Salad
reggiano, croutons, caesar dressing

Baby Beet & Poached Apple Salad
*hazelnuts, smoked blue cheese, mache,
mustard vinaigrette*

Today's Soup
seasonally inspired

Chorizo & Cheese Risotto Croquettes
roasted pumpkin, cilantro pesto, cotija

TABLE SELECTIONS

Snack Board 24/ per board
*deviled eggs, pimento cheese, pickles,
pork rinds, fried green tomatoes,
chickpea fritters, smoked salmon dip,
crostini, house crackers*
**Serves Approximately 3-4 Guests*

Charcuterie 40/per board
*selection of meats, pickles, mustard,
crostini, house crackers*

Artisan Cheese Board 22/per board
*selection of five cheeses and seasonal
accompaniments*

Bacon & Cheddar Cornbread Muffins
20/dozen
maple butter, pepper jelly

ENTREES

Scottish Salmon
*celeriac puree, roasted baby potatoes,
red wine reduction*

Butternut Squash Curry Masala
chickpeas, brined burrata, cilantro
**Vegetarian Dish*

Grilled 8oz Sirloin Steak
*braised mushrooms & potatoes, spinach,
red wine shallot butter*

12 Hour Smoked Pork Sandwich
pickled slaw, b&b pickles, challah bun

Fried Amish Chicken Thighs
cheddar mashed potatoes, whisky barbecue jus

Shrimp & Grits
*stewed peppers & onions, aleppo pepper,
preserved lemon*

Smoked Chicken Salad
*shaved vegetables, creamy herb dressing,
croutons, bacon*

Market Vegetable Quiche
baby greens, lemon dressing

DESSERTS

House Made Cookies
Seasonal (available to eat-in or to-go)

Brownies and Cookies **Family Style*

Seasonal Fresh Fruit

Pecan Sticky Bun Bread Pudding
maple-bourbon crème anglaise

Orange Blossom Crème Brulee
caramelized sugar crust

Salted Caramel Cheesecake
graham cracker crust, chocolate ganache

Citrus Goat Cheese Panna Cotta
chocolate cake, house nutella

Apple & Cranberry Crumble
sour cream ice cream

FAMILY STYLE SIDES FOR THE TABLE

**each additional side 5 per person*

Geechie Boy White Grits
Buttermilk Mashed Potatoes
Roasted Brussel Sprouts & Maple Bacon
Spicy Collard Greens
6 Cheese Mac & Cheese
Duck Fat Confit Potatoes with Onions & Bacon
Sautéed Mushrooms
Roasted Cauliflower with Mole Poblano

Dinner

PLATED DINNER OPTIONS

FIRST, CHOICE OF TWO ENTRÉES,
DESSERT 75

FIRST, CHOICE OF TWO ENTREES, SIDE,
DESSERT 80

FIRST, CHOICE OF THREE ENTREES, SIDE,
AND DESSERT 85

FIRST, CHOICE OF THREE ENTREES,
TWO SIDES, AND DESSERT 90



FIRST

Earth n Eats Baby Lettuce
*candied pecans, pickled pears,
spiced cider vinaigrette*

Romaine & Baby Kale Salad
reggiano, croutons, caesar dressing

Baby Beet & Poached Apple Salad
*hazelnuts, smoked blue cheese, mache,
mustard vinaigrette*

Today's Soup
seasonally inspired

Chorizo & Cheese Risotto Croquettes
roasted pumpkin, cilantro pesto, cotija

Smoked Boar & Veal Kielbasa
braised cabbage, 64 degree egg, beer mustard
**Groups of 20 or less*

FAMILY STYLE SIDES FOR THE TABLE

*each additional side 5 per person

Geechie Boy White Grits
Buttermilk Mashed Potatoes
Roasted Brussel Sprouts & Maple Bacon
Spicy Collard Greens
6 Cheese Mac & Cheese
Duck Fat Confit Potatoes with Onions & Bacon
Sautéed Mushrooms
Roasted Cauliflower with Mole Poblano

ENTREES

Scottish Salmon
*celeriac puree, roasted baby potatoes, red wine
reduction*

Butternut Squash Curry Masala
chickpeas, brined burrata, cilantro
**Vegetarian Dish*

12oz Ribeye
*braised mushrooms & potatoes, spinach,
red wine shallot butter*
**\$10.00 Supplemental Fee if Chosen*

Royal Sea Bass
*saffron-cauliflower puree, pickled raisins,
preserved lemon, buttered shrimp*

Maple Brined Pork Schnitzel
*wheat spaetzle, apples, caramelized onions,
trumpet mushrooms, marsala-bacon reduction*
**Groups of 20 or less*

Fried Amish Chicken Thighs
*cheddar mashed potatoes, whisky barbeque
jus*

Shrimp & Grits
*stewed peppers & onions, aleppo pepper,
preserved lemon*

DESSERT

Seasonal Fresh Fruit (*served family style*)

Pecan Sticky Bun Bread Pudding
maple-bourbon crème anglaise

Orange Blossom Crème Brulee
caramelized sugar crust

Salted Caramel Cheesecake
graham cracker crust, chocolate ganache

Citrus Goat Cheese Panna Cotta
chocolate cake, house nutella

Apple & Cranberry Crumble
sour cream ice cream

TABLE SELECTIONS

Snack Board 24/ per board
*deviled eggs, pimento cheese, pickles, pork
rinds, fried green tomatoes, chickpea fritters,
smoked salmon dip, crostini, house crackers*
**Serves Approximately 3-4 Guests*

Charcuterie 40/per board
*selection of meats, pickles, mustard, crostini,
house crackers*

Artisan Cheese Board 22/per board
*selection of five cheeses and seasonal
accompaniments*

Bacon & Cheddar Cornbread Muffins
20/dozen
maple butter, pepper jelly

Cocktail Reception

PASSED HORS D'OEUVRES

**all hors d'oeuvres are priced per piece; minimum of 20 pieces per item*

pimento cheese cracker 5

fried green tomato with tomato jam 6

chickpea and blackeyed pea fritters 6

caramelized onion and aged cheddar quiche 6

mac and cheese croquettes 5

mini smoked tofu tacos 6

deviled eggs 5

crab deviled eggs 7

poached shrimp with horseradish cocktail 7

shrimp and grits 6

crab cake with spicy aioli 7

cured salmon on butter cracker with fennel and pickled onion 7

mini fried chicken biscuit 6

pulled pork biscuit with bread and butter pickle 6

marinated beef skewer with house made steak sauce 7

wagyu beef tartare 7

DISPLAYS

CRUDITE & DIP 10/ PERSON

sliced raw vegetables, green goddess dressing

SEASONAL FRUIT PLATTER 10/ PERSON

fresh sliced seasonal fruit & berries

MEAT AND CHEESE BOARD 20/PERSON

chefs selection of meats and cheeses pickles, mustard, seasonal garnishes, bread, crackers

SNACK BOARD 24/BOARD

bacon deviled eggs, pimento cheese, pickles, pork rinds, fried green tomatoes, boudin balls, smoked salmon dip, crostini, house crackers
** Serves approximately 3-4 guests; larger boards available*

DESSERT STATION 20/PERSON

assorted house baked cookies, brownies, today's dessert, seasonal fruit, coffee/tea service

FOOD STATIONS

**stations are designed for (2) hours; all stations require minimum of (20) guests.*

SOUTHERN FAVORITES STATION 35/PERSON

free range fried chicken, smothered greens, mac n cheese, buttermilk mashed potatoes, cornbread

SEAFOOD STATION 40/PERSON

oysters, poached shrimp, mussels, with garnishes

OYSTERS ON THE HALF SHELL

100 PER (50) PIECES



Beverage Service: Bar Options



HOUSE BRAND HOST BAR

Brands:

Smirnoff Vodka
New Amsterdam Gin
Evan Williams Black Bourbon
Ballantine Scotch
Bacardi Silver Rum
El Jimador Blanco Tequila

House Brand Wine:

Chardonnay
Merlot
Sparkling Wine

Beer:

Hardywood Pils
Miller Light
Amstel Light
Heineken

By Consumption Pricing:

Liquor: \$10 per drink
Wine: \$9 per glass
Imported Beer: \$8 per drink
Domestic Beers: \$7 per drink
Soft Drinks and Fruit Juices: \$5 per drink
Sparkling Water: \$6 per drink

Package Pricing (per person):

\$18 for the first hour
\$14 for each additional hour

Additional Considerations

Bartender (up to 3 hours) \$150
***BRANDS AND OFFERINGS SUBJECT TO CHANGE*

CRAFT BRAND HOST BAR

Brands:

Titos Vodka
Bar Hill Gin
Johnny Drum Bourbon
Pig Nose Scotch
Sailor Jerry Spiced Rum
Suerte Jalisco Tequila

Craft Brand Wine:

Red
White
Sparkling Wine

Beer:

Burley Oak Bilsner
Lot #3 IPA
Amstel Light
Heineken
Corona

By Consumption Pricing:

Liquor: \$11 per drink
Wine: \$12 per glass
Imported Beer: \$8 per drink
Domestic Beers: \$7 per drink
Soft Drinks and Fruit Juices: \$5 per drink
Sparkling Water: \$6 per drink

Package Pricing (per person):

\$20 for the first hour
\$16 for each additional hour

PREMIUM BRAND HOST BAR

Brands:

Stolichnaya Vodka
Hendricks Gin
Makers Mark Bourbon
Johnny Walker Black Scotch
Barbancourt Rum
Don Julio Blanco Tequila

Premium Brand Wine:

Red
White
Champagne

Beer:

RAR Wheat Beer
Stillwater IPA
Amstel Light
Heineken
Corona

By Consumption Pricing:

Liquor: \$13 per drink
Wine: \$15 per glass
Imported Beer: \$8 per drink
Domestic Beers: \$7 per drink
Soft Drinks and Fruit Juices: \$5 per drink
Sparkling Water: \$6 per drink

Package Pricing (per person):

\$24 for the first hour
\$20 for each additional hour