



BREAKFAST

Breakfast Buffet Menu

\$23.75

Fresh Fruit Display

Freshly baked pastries

Scrambled Eggs

Bananas Foster French Toast, sliced egg bread dipped in cinnamon and vanilla custard and grilled. stuffed with mascarpone cheese, topped with fresh sliced bananas, and powdered sugar.

Homemade Biscuits & Gravy, country style biscuits smothered with sausage gravy

Bacon, Sausage, and Homemade Breakfast Potatoes

Juice Station & Freshly brewed coffee

Includes self-service water station

Minimum 25 guests required

ENTRÉE ENHANCEMENT

- **Eggs Benedict (+\$2.50)**, grilled English muffin topped with poached eggs, Canadian bacon, and citrus hollandaise

Plated Breakfast available if group is under 25



BRUNCH & BUBBLY

PLATED BRUNCH ENTRÉES \$39.25

BRUNCH ENTRÉES

host to select four options to serve guests

- **Fried Green Tomato Benedict** - Toasted English Muffin, Fried Green Tomato, Poached Eggs, Hollandaise Sauce & House made Yukon Gold Potatoes
- **Bananas Foster French Toast** - Sliced Egg Bread Dipped in Custard & Grilled, Stuffed with Mascarpone Cheese, Topped with Fresh Sliced Bananas & Powdered Sugar. Rich Homemade Caramel Banana Rum Syrup Served on the Side. Choice of Breakfast Meat.
- **Turkey Club** - Oven Roasted Turkey Breast, Swiss & Cheddar Cheese, Whole Grain Mustard Aioli, Tomato Jam with Applewood Smoked Bacon, Lettuce, Tomato on Grilled Multi Grain Bread
- **Short Rib Hash** - Grilled House made Short Rib Hash, Topped with Two Poached Eggs in a Spinach Nest & Sriracha Hollandaise
- **Country Style Biscuits & Gravy** - Country Style Biscuits Smothered with Sausage Gravy, Served with Two Eggs Any Style & Breakfast Potatoes
- **Kentucky Hot Brown** - Open faced Toasted Sourdough, Fresh Carved Turkey Breast, Canadian Bacon, Vine Ripe Tomato, Bacon, Three Cheese Sauce. Served with Fries
- **Pimento Cheeseburger** - Hand Patted Burger, Southern Pimento Cheese, Toasted Brioche Bun. Served with Fries

BRUNCH ENTRÉE ENHANCEMENT

- **Filet Mignon Benedict (+\$3.75)** - Toasted English Muffin, Grilled Four Ounce Filet Mignon, Sautéed Spinach, Poached Eggs, Tomato Hollandaise & House made Yukon Gold Potatoes

BRUNCH BEVERAGES

Unlimited Mimosas

Unlimited Bellini's

Guest to select one option from Entrées and Brunch Beverages at the event
Non-alcoholic sparkling wine is available, upon request



LUNCH

FIRST COURSE

- **Caesar Salad**– Crisp Romaine Hearts, House made Croutons, Caesar Dressing, Shaved Parmesan
- **Mixed Greens** – Baby Field Greens, Heirloom Tomatoes, Red Onion, English Cucumber, Sherry vinaigrette

SECOND COURSE, *Host to select three options to serve guests*

- **Steak Frites** – Marinated Bistro Steak Sliced & Served with Truffle Fries, Demi & Garlic Aioli
- **Seared Salmon** – Pan Seared, Paired with a Small Salad, & Chef's Vegetable
- **Mussels** – Diced Tomato, Butter, White Wine, Garlic, Shallots. Served with Crostini
- **Pasta Pomodoro** – Tomato, Basil, Shallots, Garlic, Olive Oil & White Wine
- **"Twisted" Bistro Burger** – Applewood Smoked Bacon, Caramelized Onions, Brie Cheese, Whole Grain Mustard Aioli, Served with Accompaniment
- **Fromage Burger** – Your Choice of Swiss, Cheddar, Provolone, Havarti, or Bleu Cheese, Served with Accompaniment
- **Turkey Club** – Oven Roasted Turkey Breast, Swiss & Cheddar Cheese, Whole Grain Mustard Aioli, Tomato Jam with Applewood Smoked Bacon, Lettuce, Tomato on Grilled Multi Grain Bread, Served with Accompaniment
- **Rachel Sandwich**– Oven Roasted Turkey, Thousand Island Dressing, Homemade Cole Slaw, Swiss Cheese Grilled Rye Bread, Served with Accompaniment
- **Reuben Sandwich**– Corned Beef, Thousand Island Dressing, Sauerkraut, Swiss Cheese, Grilled Rye Bread, Served with Accompaniment
- **Ultimate Grilled Cheese** – Grilled Multigrain, Cheddar, Swiss, Havarti, Caramelized Onions, Applewood Smoked Bacon, Served with Accompaniment
- **Crispy Chicken Sandwich** – Crispy Fried Chicken, House made BBQ Sauce, Cheddar Cheese, Tobacco Fried Onions, Served with Accompaniment
- **Fried Green Tomato BLT Sandwich** – Applewood Smoked Bacon, Crispy Fried Green Tomato, Melted Brie Cheese, Lettuce, Lemon Aioli, Served with Accompaniment

ACCOMPANIMENT FOR SANDWICHES, *Host to select one option to serve guests* *Required for sandwiches only*

French Fries, Cole Slaw, or Potato Salad

\$25.75 per person



Premium 3-Course Lunch

FIRST COURSE

Host to select one option to serve guests

- **Caramelized Brussels Sprouts** – Bacon & Brie
- **Truffle Fries** – Truffle Oil, Parsley, Cracked Pepper, Parmesan, Garlic Aioli

FIRST COURSE ENHANCEMENTS

- **Calamari (+\$2.50)** – Spicy Sweet Chili Sauce, Peanuts, Red Onion, Banana Pepper Rings, Scallions & Lemon Aioli
- **Caprese (+\$5.75)** – Fresh Mozzarella, Tomato, Basil, Sea Salt, Extra Virgin Olive Oil

SECOND COURSE

- **Caesar Salad** – Crisp Romaine Hearts, House made Croutons, Caesar Dressing, Shaved Parmesan
- **Mixed Greens** – Baby Field Greens, Heirloom Tomatoes, Red Onion, English Cucumber, Sherry vinaigrette

THIRD COURSE

Host to select three options to serve guests

- **Steak Frites** – Marinated Bistro Steak Sliced & Served with Truffle Fries, Demi & Garlic Aioli (No Other Accompaniment)
- **Seared Salmon** – Pan Seared, Paired with a Small Salad, & Chef's Vegetable (No Other Accompaniment)
- **Mussels** – Diced Tomato, Butter, White Wine, Garlic, Shallots. Served with Crostini (No Other Accompaniment)
- **Pasta Pomodoro** – Tomato, Basil, Shallots, Garlic, Olive Oil & White Wine (No Other Accompaniment)
- **"Twisted" Bistro Burger** – Applewood Smoked Bacon, Caramelized Onions, Brie Cheese, Whole Grain Mustard Aioli, Served with Accompaniment
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- **Fromage Burger** – Your Choice of Swiss, Cheddar, Provolone, Havarti, or Bleu Cheese, Served with Accompaniment
- **Turkey Club** – Oven Roasted Turkey Breast, Swiss & Cheddar Cheese, Whole Grain Mustard Aioli, Tomato Jam with Applewood Smoked Bacon, Lettuce, Tomato on Grilled Multi Grain Bread, Served with Accompaniment
- **Rachel Sandwich**– Oven Roasted Turkey or Corned Beef, Thousand Island Dressing, Homemade Cole Slaw, Swiss Cheese Grilled Rye Bread, Served with Accompaniment
- **Reuben Sandwich**– Oven Roasted Turkey or Corned Beef, Thousand Island Dressing, Sauerkraut, Swiss Cheese, Grilled Rye Bread, Served with Accompaniment
- **Ultimate Grilled Cheese** – Grilled Multigrain, Cheddar, Swiss, Havarti, Caramelized Onions, Applewood Smoked Bacon, Served with Accompaniment
- **Crispy Chicken Sandwich** – Crispy Fried Chicken, House made BBQ Sauce, Cheddar Cheese, Tobacco Fried Onions, Served with Accompaniment
- **Fried Green Tomato BLT Sandwich** – Applewood Smoked Bacon, Crispy Fried Green Tomato, Melted Brie Cheese, Lettuce, Lemon Aioli, Served with Accompaniment

ACCOMPANIMENT FOR SANDWICHES

*Host to select one option to serve guests
Required for sandwiches only*

French Fries, Cole Slaw, or Potato Salad

\$34 per person



Pre-Wedding Lunch

Includes soda, iced tea or one glass of house wine

ENTRÉES

Host to select four options to serve guests

- **"Twisted" Bistro Burger** – Applewood Smoked Bacon, Caramelized Onions, Brie Cheese, Whole Grain Mustard Aioli, Served with French Fries, Cole Slaw, or Potato Salad
- **Fromage Burger** – Your Choice of Swiss, Cheddar, Provolone, Havarti, or Bleu Cheese, Served with French Fries, Cole Slaw, or Potato Salad
- **Turkey Club** – Oven Roasted Turkey Breast, Swiss & Cheddar Cheese, Whole Grain Mustard Aioli, Tomato Jam with Applewood Smoked Bacon, Lettuce, Tomato on Grilled Multi Grain Bread, Served with French Fries, Cole Slaw, or Potato Salad
- **Rachel Sandwich**– Oven Roasted Turkey or Corned Beef, Thousand Island Dressing, Homemade Cole Slaw, Swiss Cheese Grilled Rye Bread, Served with French Fries, Cole Slaw, or Potato Salad
- **Reuben Sandwich**– Oven Roasted Turkey or Corned Beef, Thousand Island Dressing, Sauerkraut, Swiss Cheese, Grilled Rye Bread, Served with French Fries, Cole Slaw, or Potato Salad
- **Ultimate Grilled Cheese** – Grilled Multigrain, Cheddar, Swiss, Havarti, Caramelized Onions, Applewood Smoked Bacon, Served with French Fries, Cole Slaw, or Potato Salad
- **Crispy Chicken Sandwich** – Crispy Fried Chicken, House made BBQ Sauce, Cheddar Cheese, Tobacco Fried Onions, Served with French Fries, Cole Slaw, or Potato Salad
- **Fried Green Tomato BLT Sandwich** – Applewood Smoked Bacon, Crispy Fried Green Tomato, Melted Brie Cheese, Lettuce, Lemon Aioli, Served with French Fries, Cole Slaw, or Potato Salad

ACCOMPANIMENTS, *Host to select one option to serve guests*

French Fries, Cole Slaw, or Potato Salad

\$23.75



DINNER

Classic 3-Course Dinner with customized menu

FIRST COURSE

Mixed Greens, Baby Field Greens, Heirloom Tomatoes, Red Onion, English Cucumber, Sherry Vinaigrette

SECOND COURSE

Host to select three options to serve guests

Pan Seared Snapper, Red Pepper Risotto Cake, Daily Vegetable, Fire Roasted Tomato Coulis

Short Ribs, Pan Braised Short Rib, Truffle Polenta, Chef's Vegetable, Red Wine Demi

Sweet Tea Brined Boneless Pork Chop, Yukon Gold Mashed, Natural Jus, Chef's Vegetable
Vegetarian - Chef's Selection

THIRD COURSE

1. Bread Pudding, White & Dark Chocolate Bread Pudding with Whiskey Caramel Sauce
2. Key Lime Pie, homemade with a Graham Cracker Crust

Guest to select one option from second and third courses at the event

\$49.75



Premium 3-Course Dinner with customized menu

FIRST COURSE

Caesar Salad

Crisp Romaine Hearts, House made Croutons, Caesar Dressing, Shaved Parmesan

Mixed Greens

Baby Field Greens, Heirloom Tomatoes, Red Onion, English Cucumber, Sherry Vinaigrette

SECOND COURSE

Host to select three options to serve guests

- **Pan Seared Snapper** – Red Pepper Risotto Cake, Daily Vegetable, Fire Roasted Tomato Coulis
- **Crispy Skin Pan Roasted Salmon** – Jasmine Rice, Citrus Beurre Blanc, Sautéed Spinach
- **Filet Mignon** – Grilled Eight Ounce Filet, Yukon Gold Mashed, Tomato Jam, Demi Glaze, Chef's Vegetable
- **Blackened Sea Scallops** – Pan Seared, Jasmine Rice, Sautéed Spinach, Citrus Beurre Blanc
- **Mushroom Stuffed Chicken** – Skin on Airline Breast with Mushroom Stuffing, Creamy Polenta, Natural Jus, Chef's Vegetable
- **Pasta Pomodoro** – Tomato, Basil, Shallots, Garlic, Olive Oil & White Wine

THIRD COURSE

- **Petit Fours** – Assorted Tiny Cakes

\$61.75



DRINKS

Non-Alcoholic Beverage Package

Selections including soda, iced tea, coffee, and hot tea

Must be purchased for every guest if selected for the event

\$4

Pre-Paid Bar Tab

Host is selecting a pre-paid dollar amount that will be applied to the beverage consumption accrued on-site during the event. When this bar tab limit is met, host should be notified by an on-site staff member and can, at that point, elect to increase the tab or require that guests become responsible for any additional drink purchases individually.

Pre-Paid Bar Tabs are **NON-REFUNDABLE**. If the dollar amount allocated is not met by on-site consumption, no money will be returned to the host.

Our Event Assistant will reach out to finalize the price.



FACILITY RENTAL

Rental Fee (Less than 40 guests before 5pm)

Fee Required for all Spaces

To Secure the Space Selected, Set-up and Break-down of the Event and Linens.

For parties 40 guests or less and parties concluded before 5:00pm \$175

Rental Fee (More than 40 guests before 5pm)

Fee Required for all Spaces

To Secure the Space Selected, Set-up and Break-down of the Event and Linens.

For parties 40 guests or more and parties concluded before 5:00pm \$275

Rental Fee (After 5pm)

Fee Required for all Spaces.

To Secure the Space Selected, Set-up and Break-down of the Event and Linens.

For parties of all sizes starting after 5:00pm \$ 500

EQUIPMENT

Custom Linens Rental

Price decided in consultation

Custom Table Rental

Price decided in consultation

Microphone Complimentary

Available in Barrel Room