



Banquet Package



Birdie Package

\$30++ per person
(Choose two proteins)

~includes Caesar salad, one starch, one vegetable, and rolls~

Fried or Baked (gf) Chicken
Baked or southern fried

Chicken Alfredo
served over pasta with a creamy alfredo sauce

Chicken Cordon Bleu
served with a creamy with beurre Blanc sauce

Braised Beef Tips (gf)
tender tips of beef served with a brown gravy

Sliced London Broil (gf)
tender flank steak grilled and served with a mushroom demi

Low Country Shrimp & Grits (gf)
with red & green peppers and bacon in buttery grits

++Prices are subject to tax and 20% gratuity. Do not include additional fees

Eagle Package

\$35++ per person
(Choose two proteins)

~includes Caesar salad, one starch, one vegetable, and rolls~

Chicken Marsala

sautéed chicken breast with a sweet Marsala wine and mushroom sauce

Chicken Piccata

classic dish featuring sautéed chicken breast with a lemon-caper sauce

Pork Tenderloin (gf)

served with mushroom sauce

Grilled Grouper

Grilled grouper with a key lime wine sauce

Pecan Encrusted Grouper

Pecan encrusted grouper with lemon butter sauce

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Albatross Package

\$40++ per person
(Choose two proteins)

~includes Caesar salad, one starch, one vegetable, and yeast rolls~

Cheese and Prosciutto Stuffed Chicken

Chicken breast stuffed with prosciutto and goat cheese with white wine sauce

Beef Tenderloin Medallions

served with chimichurri sauce

Macadamia Encrusted Grouper

Macadamia Panko encrusted grouper with Beurre Blanc Sauce

Crab Cakes

local jumbo lump crab; served with remoulade sauce

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Vegetable Side Dishes

Vegetable Medley

chef's selection of fresh seasonal vegetables lightly seasoned and sautéed or grilled

Green Beans Amandine

tender green beans lightly sautéed with shallots and toasted almonds

Parmesan Grilled Asparagus

Roasted Brussel Sprouts

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Starch Side Dishes

Mashed Potatoes

Regular or Garlic

Scalloped Potatoes

Roasted Red or Yukon Gold Potatoes

Macaroni & Cheese

Rice

Pilaf and yellow

Kids Meal

Chicken Fingers & Mac n Cheese

\$12 per person

add fresh fruit cup +\$3 per person

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Menu Enhancements

Salads

Greek Salad

traditional Mediterranean salad with crisp mixed greens, tomatoes, cucumbers, red onions, olives, peppers and feta with our homemade Greek dressing

+\$4 per person

Spinach Salad

fresh spinach with red onion, egg, bacon, sliced mushrooms served with a warm bacon vinaigrette

+\$5 per person

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Culinary Action Stations

chef or server attendant required
\$75 Chef Attendant Fee

Mashed Potato Bar

*served in martini glasses with a variety of toppings for your guests,
including gourmet cheeses, bacon, chives, broccoli, and sour cream*
\$10 per person

*add beef tips for an extra special treat + \$6 per person
add grilled chicken for an extra special treat + \$5 per person*

Gourmet Grits Bar

*creamy grits served with toppings: blackened shrimp, andouille sausage, maple smoked bacon, gouda,
pepper jack, and cheddar*
\$15 per person

Carving Station

*choose from a variety of cuts of meat for our chef to carve in front of guests'
example options: Prime Rib of Beef, Beef Tenderloins, Strip Loin,
Pork Loin, Turkey, or Ham*
\$MKT

Italian Pasta Bar

*Angel hair and Penne Pasta, Alfredo and Marinara Sauce, Grilled Chicken and Shrimp, toppings, and
cheeses for your guests to choose. Tossed together by one of our chefs and served with fresh garlic bread*
***Gluten Free Pasta Available per request*
\$19 per person

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Food Displays

Gourmet Cheese and Fruit Display

*beautifully displayed imported and domestic cheeses with fresh fruits, artisan crackers
and sliced baguette*
\$10 per person

Veggie Display

*crisp freshly cut and chilled vegetables including celery, carrots, broccoli, cucumbers, cauliflower
served with ranch or blue cheese dip*
\$8 per person

Antipasto Display

*beautiful display of rolled meats such as salami, mortadella, and pepperoni as well as Italian cheeses
with stuffed olives, and artichoke hearts with sliced fresh breads*
\$13 per person

Meat and Cheese Board

*a hearty selection of cured meats and artisan cheeses with dried fruits, pickled
vegetables, and artisan crackers*
\$15 per person

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Desserts

Cakes by Tess

10" Round Cake (14-16 slices)

\$40 per cake

Carrot Cake

Chocolate Cake

Cheesecake

Homemade Pies (serves 20-25)

\$30 per pie

Apple Pie

Peach Cobbler Pie

Bread Pudding Pie

Key Lime Pie

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Appetizers

Pesto and Roasted Tomato Bruschetta (1 per serving)
\$3 each

Shrimp Cocktail w/ Fresh Tomato Cocktail Sauce
\$MKT

Bacon Wrapped Scallops
\$MKT

Spring Roll (1 per serving)
\$3

Rosemary Chicken Skewer (1 per serving)
\$3 each

Shrimp Cakes w/ Spicy Remoulade Cream Sauce (2 per serving)
\$MKT

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BBQ Dinners

OPTION 1- \$19.95++ per person

Smoked Pulled Pork,
Potato Salad,
Cole Slaw,
and Garlic Bread

OPTION 2- \$26.95++ per person

Smoked Chicken,
Pulled Pork,
Baked Beans,
Potato Salad,
Cole Slaw,
and Garlic Bread.

OPTION 3- \$29.95++ per person

Spareribs,
Pulled Pork,
Smoked Chicken,
Collard Greens,
Smoked Corn on the Cob,
Baked Beans,
Potato Salad,
Cole Slaw,
Pasta Salad,
Garlic Bread,
and Dessert.

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Beer & Liquor Package

Beer and Wine Package

4 Can Domestic Beers

Draft Beer

1 Red House Wine

1 White House Wine

\$25++ Per Person (4hr Bar)

Beer, Wine, and Well Liquor Package

4 Can Domestic

Draft Beer

1 Red House Wine

1 White House Wine

Well Liquor (Titos Vodka, Brokers Gin, Capt. Morgan Rum, Milagro Tequila, Crown Royal, Dewars)

\$30++ Per Person (4hr Bar)

Beer, Wine, and Well Liquor Package

4 Can Domestic or Import Beers

Draft Beer

2 Red Wine

2 White Wine

Well Liquor (Titos Vodka, Brokers Gin, Capt. Morgan Rum, Milagro Tequila, Crown Royal, Dewars)

\$35++ Per Person (4hr Bar)

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CASH BAR

Cash Bar available. Prices will be per drink at regular price.

***Sodas, Tea, and Water Included with all Food Packages.

VENUE RENTAL INFORMATION:

Venue Access

4:00 PM – 10:00PM. No event is permitted to go past 10:00pm

Venue Furniture

Inside:

- (1) 59" Round Table
- (13) 36" Square Tables
- (10) 30"x24" High Top Tables
- (36) Padded Chairs
- (25) Padded High Top Chairs

Patio:

- (3) 36" Metal Square Tables
- (3) 71" Round Rustic Wooden Tables
- (2) 59" Round Rustic Wooden Tables
- (1) 49" Round Rustic Wooden Table
- 40 Wooden Bar Stools

Venue does not include Linen or Decorations. ***Linen can be provided for \$150 Linen Rental Fee.***

Venue Rates

Site Fee: \$500* plus tax (Includes Cleaning Fee)

F&B Minimum: \$1500 plus tax and 20 % gratuity

*Site Fee will be waived if F&B meets minimum.

Venue Policy

- The event must end by 10pm.
- Votives or dripless candles are permitted, but must be enclosed in glass vases
- No tacks or staples of any kind may be affixed to the walls, furniture, or floor
- Potpourri, rice, loose petals, sparkles, stickers, confetti, confetti balloons, and birdseed are prohibited
- Nothing must be destroyed, defaced, or damaged in/around the premises
- Pets are not allowed inside the venue unless they are a service animal
- Conduct all events in a manner so as not to unreasonably disturb the neighbors or to be a breach of peace

