



# Catering



# APPETIZER SELECTIONS

\$5.00 each item per person  
(\$20/person minimum for "hors D'oeuvre only menu")

## Cold Options

**Ahi Tuna** – English Cucumber Rolls with Sesame Wasabi Aioli  
**Bacon, Tomato and Pesto Mayo Canapés**  
**Creole Rubbed Pork Tenderloin Sandwiches** with Red Onion Marmalade  
**Iced Brie** with Orange Marmalade, Roasted Almonds and Dried  
Cherries  
**Lobster Tostada** with Tomatillo Salsa  
**Low Country Shrimp Cocktail** with Cocktail Sauce and Remoulade  
**Marinated Grape Tomato, Smoked Mozzarella and Fresh Basil Skewers**  
**Shitake Mushroom and Spinach Crostinis** with Saffron Aioli

## Hot Hors D'oeuvres

**Artichoke Cakes** with Spicy Remoulade  
**Baked Brie** in Toasted Phyllo Cups with Raspberry Sauce  
**Crab cakes** with Red Pepper Remoulade  
**Crab Stuffed** – Applewood Bacon Wrapped Shrimp with Citrus Aioli  
**Creole Rubbed Hanger Steak** on an Open Faced Herb Biscuit Topped  
with Pimento Cheese  
**Fried Green Tomatoes** with Aged Soft Goat Cheese and Southern  
Green Tomato Relish  
**Lobster and Scallop Spring Rolls** with Sweet Chili Glaze  
**Smoked Tennessee Trout** on Plantation Hoe Cake with Sweet Corn  
Macque Choux and Roasted Red Pepper Coulis  
**Southern Egg Roll** with Mustard Greens, Country Ham, Smoked  
Chicken, Cheddar Cheese and Yukon Potatoes with Tomato Jam

Menus and final arrangements must be complete and authorized two weeks in advance of function. A GUARANTEED NUMBER of participants is required 14 days prior to the event and is not subject to a reduction in billing.

Prices subject to change due to the volatile food/beverage market.

Price does not include tax or wait staff.

# DINNER BUFFETS

Per person when applied to a food situation is not meant to denote "all you can eat", rather the situation is one of portions established by the management that are substantial for a particular buffet.

All dinner buffets include rolls and butter. You may add salad for \$5 per person.

## **\$40.00 per person**

Choice of 2 entrées, 2 vegetables & 1 starch

## **\$55.00 per person**

Choice of 3 entrées, 3 vegetables & 2 starches

Can include Action Station with attendant as one entrée option for additional fee.

## **Entrées**

**Slow Roasted Prime Rib of Beef** with Au Jus & Creamy Horseradish

**Sliced Chateaubriand of Beef** with Hollandaise or Béarnaise

**Ancho Rubbed Hanger Steak** with Charred Tomatoes & Cilantro

**Chicken Veronique** with Creamy Champagne Sauce topped with Red and Green Grapes

**Chicken Marsala** with Roasted Mushrooms, Pearl Onions & Marsala Wine

**Grilled Chicken** with Roma Tomatoes, Fresh Mozzarella and Basil

**Roasted Pork Loin** with Granny Smith Apples & Fresh Sage

**Oven Roasted Salmon** with Lemon Dill Buerre Blanc

**Baked Grouper** with White Wine, Lemon and Capers

Menus and final arrangements must be complete and authorized two weeks in advance of function. A GUARANTEED NUMBER of participants is required 14 days prior to the event and is not subject to a reduction in billing.

Prices subject to change due to the volatile food/beverage market.

Price does not include tax or wait staff.

## PLATED DINNER OPTIONS

Entrée served with your choice of salad, starch and vegetable, rolls and butter  
Prices are subject to change without prior notice.

### Chicken and Pork Entrées

#### **Hickory Smoked Pork Chops \$24**

With Cranberry Apple Chutney

#### **Grilled Cumin Scented Pork Tenderloin \$26**

With Sweet Bourbon and Maple Glaze

#### **Chicken Veronique \$22**

With Creamy Champagne Sauce Topped with Red and Green Grapes

#### **Chicken Marbella \$25**

With Olives, Artichokes, Capers, Sundried Tomatoes and Fresh Herbs

#### **Roasted Chicken Florentine \$27**

With Baby Spinach and Prosciutto Finished with Roasted Red Pepper Sauce

### Fish Entrées

#### **Pan Seared Salmon \$19**

With Fresh Dill, Shallots & Capers

#### **Grilled Swordfish \$23**

With Summer Vegetable Ragù

#### **Alaskan Halibut \$32**

With Lemon Thyme Buerre Blanc

#### **Lump Crab Stuffed Grouper \$29**

With Cajun Béchamel

### Beef Entrées

#### **Ancho Rubbed Hanger Steak \$21**

With Poblano Chile Purée

#### **Herb Roasted Beef Tenderloin \$26**

With Roasted Garlic Chive Aioli

#### **Grilled Filet of Beef \$31**

With Sauce Bordelaise

### Vegetarian Entrées

#### **Pasta Primavera \$21**

With Julienned Vegetables and Angel Hair Pasta Tossed with Lite Marinara or White Wine Béchamel

#### **Rigatoni \$23**

With Vidalia Onions, Local Tomatoes, Grilled Zucchini, Fresh Herbs, Tossed with White Wine Garlic Butter and Ricotta Salata

#### **Eggplant Parmesan \$23**

With Herbed Polenta and Tomato Basil Sauce

#### **Lemon Basil Penne Pasta \$26**

With English Peas, Caramelized Red Onions, Swiss Chard, Artichoke Hearts, Grape Tomatoes And Parmesan Cheese

Menus and final arrangements must be complete and authorized two weeks in advance of function. A GUARANTEED NUMBER of participants is required 14 days prior to the event and is not subject to a reduction in billing.

Prices subject to change due to the volatile food/beverage market.

Price does not include tax or wait staff.

# ACTION STATIONS

Items are priced per person with attendant fee of \$90.00

**Smoked Pork Loin \$6.00**

with Cranberry Apple Compote

**Honey baked ham OR smoked turkey \$6.00**

with Accompaniments

**Rosemary Roasted Prime Rib of Beef \$8.00**

with Horseradish Cream

**Herb Roasted Tenderloin of Beef \$10.00**

with Creamy Horseradish and Dijon Mustard Sauce

**Pasta Station \$10.00**

with Assorted Sauces and Ingredients Catered to Your Specifications

**Breakfast Omelette Station \$8.00**

with Peppers, Onions, Mushrooms, Broccoli, Diced Tomatoes, Mixed Cheeses, Ham, Turkey, Bacon, Sausage, Spinach, Black Olives

Menus and final arrangements must be complete and authorized two weeks in advance of function. A GUARANTEED NUMBER of participants is required 14 days prior to the event and is not subject to a reduction in billing.

Prices subject to change due to the volatile food/beverage market.

Price does not include tax or wait staff.

# SALAD SELECTIONS

## FOR PLATED DINNERS AND/OR BUFFETS

**Mixed Greens** with Sliced Pears, Bourbon Pecans, Crumbled Gorgonzola and Apple Cider Vinaigrette

**Assorted Baby Lettuces** with English Cucumbers, Spring Peas, Red Onions, Local Tomatoes and Tarragon Mustard Vinaigrette

**Baby Spinach** with Candied Pecans, Fresh Strawberries, Crumbled Goat Cheese and Warm Bacon Vinaigrette

**Caesar Salad** of Romaine Hearts, Sundried Tomatoes, Parmesan, Toasted Pine Nuts, Croutons and Caesar Vinaigrette

**Bibb Lettuce**, Sharp Cheddar, Sourdough Croutons, Applewood Bacon, Grape Tomatoes and Citrus Vinaigrette

Menus and final arrangements must be complete and authorized two weeks in advance of function. A GUARANTEED NUMBER of participants is required 14 days prior to the event and is not subject to a reduction in billing.

Prices subject to change due to the volatile food/beverage market.

Price does not include tax or wait staff.

## SELECTION of SIDES for PLATED DINNERS and/or BUFFET

### Vegetables

Balsamic Grilled Vegetables  
Brown Sugar Glazed Carrots  
Corn Pudding  
Grilled Asparagus  
Roasted Zucchini, Squash, Asparagus, Red Onions, Carrots  
and Roma Tomatoes  
Sautéed Baby Green Beans with Julienne Carrots and Thyme  
Butter  
Zucchini & Squash Casserole  
Summer Succotash with Butter Bean, Squash, Tomatoes, Fresh  
Corn and Applewood Smoked Bacon

### Starches

Creamy Dijon Bacon Potatoes  
Gorgonzola Potato Gratin  
Herb Roasted Red Potatoes  
Roasted Garlic Mashed Potatoes  
Smoked Cheddar Grits  
Summer Garden Risotto  
Truffled Macaroni and Cheese  
Wild Rice Pilaf

Menus and final arrangements must be complete and authorized two weeks in advance of function. A GUARANTEED NUMBER of participants is required 14 days prior to the event and is not subject to a reduction in billing.

Prices subject to change due to the volatile food/beverage market.

Price does not include tax or wait staff.

# PLATED DESSERT OPTIONS

Priced per person with no more than 2 different mix & match options

\$6.00

Assorted Fruit Cobbler

Dutch Apple Pie with Vanilla Bean Ice Cream

Georgia Pecan Pie with Whipped Cream

Double Fudge Brownie ala Mode

Key West Lime Pie

\$8.00

New York Cheese Cake with Fresh Berries

Chocolate Indulgence Cake

Coconut Crème Bombe

Trio of Sorbets

Menus and final arrangements must be complete and authorized two weeks in advance of function. A GUARANTEED NUMBER of participants is required 14 days prior to the event and is not subject to a reduction in billing.

Prices subject to change due to the volatile food/beverage market.

Price does not include tax or wait staff.

# BEVERAGES

All Beverages Subject to a 20% Service Charge

Cheekwood must be the supplier of all Alcoholic Beverages and Bartenders

Cheekwood requires a \$24/adult deposit for all alcoholic functions. If the total consumption is less than the deposit, you will receive the difference back. If the total consumption is more than the deposit, you will be billed for the remainder.

**Our Famous Cheekwood Fruit Tea Punch & Sodas - \$3/Per Person**

**Coffee/Hot Tea-\$3/Person**

## **Hosted Bar Or Cash Bar**

Cocktails - \$7/Drink

Beer - \$4/Bottle

Premium Beer - \$5/Bottle

Mimosa/Champagne - \$7/Glass

House Wine-\$6/Glass

**Hosted And Cash Bar Service Is \$100 Per Bartender (One Per 75 People For 4 Hours. Cash Bar May Require Cashier At Same Rate.)**

## **BEVERAGE SELECTION:**

### **Beer**

Budweiser, Bud Light, Miller Light

### **Premium Beers**

Amstel Light, Heineken, Sierra Nevada Pale Ale, Yazoo Dos Perros

### **Liquor**

Cutty Sark Scotch, Tanqueray Gin, Finlandia Vodka, Absolut Vodka, Jack

Daniels Black Label, Crown Royal, Makers Mark, Bacardi Rum

### ***On Request At Additional Charge:***

Amaretto Di Saronno, Kahlúa, Grand Marnier, Sambuca, Bailey's Irish Cream & Frangelico

### **House Wines**

Mirassou Chardonnay, Pinot Grigio, Merlot, Cabernet, White Zinfandel, Pinot Noir & Riesling

Sycamore Lane Chardonnay, Pinot Grigio, Merlot and Cabernet

Beringer White Zinfandel

Coastal Vines

### **Whites**

Fontana Candida Pinot Grigio

Caposaldo Pinto Grigio -

McWilliams Hanwood Riesling

Firestone Sauvignon Blanc

Kendall Jackson Chardonnay

St. Francis Chardonnay

### **Reds**

Red Diamond Merlot

Montpellier Pinot Noir

Tapana Grenacha

Louis Martini Cabernet Sauvignon

Columbia Crest Cabernet / Merlot

Red Rock Merlot

St. Francis Cabernet Sauvignon

### **Sparkling Wines**

Kenwood Yalupa Brut

Korbel , Korbel Brut

Sugura Viudas Res

L. Roederer Estate Sparkling Brut

Menus and final arrangements must be complete and authorized two weeks in advance of function. A GUARANTEED NUMBER of participants is required 14 days prior to the event and is not subject to a reduction in billing.

Prices subject to change due to the volatile food/beverage market.

Price does not include tax or wait staff.

Menus and final arrangements must be complete and authorized two weeks in advance of function. A GUARANTEED NUMBER of participants is required 14 days prior to the event and is not subject to a reduction in billing.

Prices subject to change due to the volatile food/beverage market.

Price does not include tax or wait staff.