

GRAND BOHEMIAN
MOUNTAIN BROOK

WHERE EXPECTED ENDS,
EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS



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PLAN TO BE INSPIRED.

EXCEPTIONAL EVENTS

What matters to you happens here. It's why we invite you to celebrate bigger. To give your ideas an unexpected twist. And to elevate your story to bold new heights. When you host your event at Grand Bohemian Mountain Brook, we'll push the limits until it's exceptional, so that you can make the moment your own.

BEGIN WITH A BLANK CANVAS

Plan your event with the following bohemian dining options or allow us to create the unexpected with a rooftop happy hour, an afternoon spa break or live artist painting experience.

PERSONALIZE YOUR EVENT

Custom menus are available beginning at \$149pp. Includes menu consultation with our Executive Chef after your contract is signed. Menu consultation prior to signing can be accommodated for a \$300 fee.

BEVERAGES

ASSORTED SOFT DRINKS • \$6/EACH

Coke®, Diet Coke®, Coke® Zero, Sprite®

SAN BENEDETTO® STILL & SPARKLING WATER 330ML. • \$6/EACH

LACROIX® SPARKLING WATER • \$6/EACH

Assorted Flavors

MILO'S® TEA 20OZ. • \$7/EACH

Sweet, Unsweet, Splenda®

ASSORTED NAKED® JUICES • \$8/EACH

BOTTLED JUICES • \$8/EACH

Apple, Cranberry, Orange, Grapefruit

RED BULL® ENERGY DRINK • \$8/EACH

Regular, Sugar-Free

ROYAL CUP • \$7/EACH

Latte or Cold Brew

INFUSED WATER • \$45/GAL

Strawberry & Basil, English Cucumber & Garden Mint, Local Citrus

FRESH BREWED REGULAR, DECAFFEINATED COFFEE & ASSORTED SPECIALTY TEAS • \$98/GAL

FRESH BREWED ICED TEA • \$80/GAL

Regular, Sweet, Signature Peach, Passion Fruit

FRESH SQUEEZED LEMONADE • \$98/GAL

FRESH SQUEEZED ORANGE JUICE • \$98/GAL

SPECIALTY COFFEE STATION • \$150/GAL

Assorted coffee syrups, rock sugar sticks, brown & white sugar cubes, assorted creamers, local honey, chocolate shavings and house-made whipped cream

HOUSE MADE HOT CHOCOLATE STATION • \$140/GAL

Vanilla syrup, peppermint sticks, miniature marshmallows, toffee bits, chocolate shavings and house-made whipped cream

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BREAKFAST BUFFETS

All Bohemian Breakfast Buffets include Fresh Orange Juice, Grapefruit Juice, Cranberry Juice, Apple Juice, Freshly Brewed Coffee and Assorted Specialty Teas. All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Created with small meetings in mind, this buffet provides a seamless start to your day. Available for all groups of 14 and below.

BUFFET OPTION 1

CONTINENTAL BREAKFAST • \$33/PP

Fresh Baked Pastries

Greek Yogurt

Fresh Berries, House-Made Granola, Local Honey & Dried Fruit

Sliced Cantaloupe,

Honeydew & Pineapple

Assorted Breakfast Breads

House-Made Fruit Preserves & Sweet Cream Butter & Dried Fruits

CONTINENTAL BREAKFAST ENHANCEMENTS

SCRAMBLED EGGS • \$5/PP

Shredded Cheddar & Spring Onions • \$5pp

CONECUH SAUSAGE & APPLEWOOD SMOKED BACON • \$10/PP

ROASTED HEIRLOOM FINGERLING POTATOES • \$5/PP

MCKEWAN & SONS STONE GROUND GRITS • \$8/PP

STEEL CUT OATS • \$8/PP

with Brown Sugar, Salted Butter & Dried Fruit

FLUFFY BELGIAN WAFFLES • \$10/PP

Candied Pecan Butter & Buttermilk Syrup

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BREAKFAST BUFFETS

All Bohemian Breakfast Buffets include Fresh Orange Juice, Grapefruit Juice, Cranberry Juice, Freshly Brewed Coffee and Assorted Specialty Teas. These buffet offerings are available for a minimum of 15 guests. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

ADDITIONAL BUFFET OPTIONS

THE LANE PARK • \$45/PP

Freshly Baked Muffins

Greek Yogurt
Fresh Berries

House-Made Granola

Local Honey & Dried Fruit

Sliced Cantaloupe

Honeydew & Pineapple

Scrambled Eggs
Shredded Cheddar & Spring Onions

Conecuh Sausage

& Applewood Smoked Bacon

Roasted Heirloom Fingerling Potatoes

THE CRESTLINE VILLAGE • \$49/PP

McKewan & Sons Stone Ground Grits

Steel Cut Oatmeal
Brown Sugar

Salted Butter & Dried Fruit

Freshly Baked Muffins

Greek Yogurt
Fresh Berries

House-Made Granola

Local Honey & Dried Fruit

Sliced Cantaloupe

Honeydew & Pineapple

Scrambled Eggs
Shredded Cheddar & Spring Onions

Conecuh Sausage & Bacon

Roasted Heirloom Fingerling Potatoes

THE ENGLISH VILLAGE • \$54/PP

Fluffy Belgian Waffles
Candied Pecan Butter & Buttermilk Syrup

McKewan & Sons Stone Ground Grits

Steel Cut Oatmeal
Brown Sugar

Salted Butter & Dried Fruit

Freshly Baked Muffins

Greek Yogurt
Fresh Berries

House-Made Granola

Local Honey & Dried Fruit

Sliced Cantaloupe

Honeydew & Pineapple

Scrambled Eggs
Shredded Cheddar & Spring Onions

Conecuh Sausage & Bacon

Roasted Heirloom Fingerling Potatoes

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BREAKFAST ENHANCEMENTS

Enhancements may be added to the buffets when the minimum guest requirement is met. Guests are welcome to elevate their experience with a selection of upgraded items, specialty preparations, or premium chef-crafted additions.

ACTION STATION:

25 guest minimum. Attendant fees apply. Fees \$175.00 per 75 guests.

FLUFFY BELGIAN WAFFLES • \$15/PP

Candied Pecan Butter & Buttermilk Syrup

SOUTHERN FRIED CHICKEN • \$17/PP

Pimento Cheese Cornbread Waffles & Hot Honey

OMELETS MADE TO ORDER • \$15/PP

with all the fixings

HAND-CARVED BENTON'S

SMOKEHOUSE BACON • \$19/PP

Black Pepper Maple Syrup

DISPLAY:

15 guest minimum.

FRIED CHICKEN BISCUIT SANDWICHES • \$10/PP

Hot Honey Butter

GRILLED SOURDOUGH AVOCADO TOAST • \$12/PP

Smashed Avocado, Heirloom Cherry Tomatoes, Shaved Radish, Alfalfa Sprouts, and Everything Bagel Seasoning

CAST IRON DUTCH BABIES • \$10/PP

Warm Seasonal Fruit Compote, Mascarpone Chantilly & Candied Pecans

WARM BENTON'S BACON & CARMELIZED ONION QUICHES • \$12/PP

Tillamook Sharp Cheddar and Flaky Crust

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

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PLATED BREAKFAST

All Bohemian Plated Breakfasts include Coffee and Tea Service. Priced per person. 15 guest minimum.

PLATED OPTIONS

SOUTHERN CLASSIC • \$25/PP

Scrambled Eggs

Bacon

Conecuh Sausage

Cheddar Scallion Drop Biscuit

McKewan and Sons Grits

Hash Cake

LIGHT & HEALTHY • \$20/PP

Parfait of Greek Yogurt
Mixed Berries, Honey and House-Made Granola

Grilled Sourdough Avocado Toast
Heirloom Cherry Tomatoes, Shaved Radish, Alfalfa Sprouts, and Everything Bagel Seasoning

BISCUITS & GRAVY • 22/PP

Two Cheddar Scallion Drop Biscuits

Conecuh Sausage Gravy

Scrambled Eggs

Conecuh Sausage & Applewood Smoked Bacon

SWEET START • \$23/PP

Fluffy Belgian Waffles
House-Made Seasonal Fruit Compote

Warm Maple Syrup
Berries

Conecuh Sausage & Applewood Smoked Bacon

HEIRLOOM BREAKFAST • \$23/PP

Eggs Benedict
Baby Spinach, Canadian Bacon and Smoked Paprika Hollandaise.

Roasted Heirloom Fingerling Potatoes

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GRAB & GO BREAKFAST

Includes a choice of soda: select Coca-Cola products, still or sparkling water, or individual orange juice. 15 guest minimum.

BOHEMIAN 'GRAB & GO' • \$36/PP

(Select Three)

Fried Chicken Biscuit

Hot Honey Butter

Yogurt Parfaits

Mixed Berries, Honey, and House-Made Granola

Select Seasonal Whole Fruits

Freshly Baked Muffins

Sausage, Egg, and Cheese Breakfast Burritos

Overnight Oats

Acai and Mixed Berries

Kind Bars

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LUNCH BUFFETS

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on one hour duration. \$8 per person will be applied for each additional half hour. Lunch Buffets. 15 guest minimum. For less than 15 guests, see Small Meetings package.

BUFFET OPTIONS

THE RUSTIC MARKET • \$65/PP

Leek & Potato Soup

Arugula Salad
Champagne Vinaigrette

Tomato & Fresh Mozzarella Salad
Aged Balsamic

Pan-Seared Salmon
Charred Lemon and Dill

Herb Roasted Chicken
Red Onion Marmalade

Roasted Corn & Goat Cheese Pie
Pecan Crust

Roasted Vegetable Medley

Salted Caramel Cheesecake

Seasonal Fruit Galette

THE SANDWICH SHOPPE • \$56/PP

Antipasti Salad
Castelvetrano Olives, Roasted Red Peppers, Genoa Salami, Fresh Mozzarella, Pepperoncini,

Mustardy Potato Salad

Caprese Sandwich
Heirloom Tomato, Fresh Mozzarella, Basil and Balsamic

Cranberry & Pecan
Chicken Salad Croissant

Roasted Turkey
Bacon, Avocado & Smoked Provolone with Garlic Aioli on Ciabatta

Kettle Potato Chips

Warm Cookies & Dessert Bars

Fresh Mint Fruit Salad

THE HEALTHY HARVEST • \$69/PP

Tuscan Kale and Chickpea Soup

Classic Garden Salad with
Buttermilk Dressing

Roasted Vegetable and
Ancient Grains Salad
Roasted Tomato Vinaigrette

Pan-Seared Salmon
Miso Lemon Butter

Grilled Tenderloin Tips with
Mash

Strawberry Shortcake

Fresh Fruit Cocktail

THE HERITAGE TABLE • \$67/PP

Classic Garden Salad
Buttermilk Dressing

Tomato & Cucumber Salad
Honey Vinaigrette

Braised Short Ribs
Roasted Tomato Jus

Lemon Herb Baked Chicken
Lemon Caper Butter Sauce

Rosemary Fingerling Potatoes

French Green Beans
Toasted Almonds & Feta

Crème Brûlée Cheesecake

Seasonal Fruit Cobbler
Vanilla Ice Cream

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THREE-COURSE PLATED LUNCH

All Bohemian Plated Lunches include Coffee and Tea Service. Priced per person. Includes choice of one salad and one dessert, seeded yeast rolls and sweet cream butter. 15 guest minimum. For less than 15 guests, see Small Meetings package.

ENTREES:

8OZ FILET • \$75/PP

Creamy Whipped Potatoes, Butter Poached Asparagus & Local Mushroom Bordelaise

TENDER BRAISED SHORT RIBS • \$62/PP

McKewan & Sons Grits, Roasted Fennel and Heirloom Carrots & Smoky Tomato Chutney

AIRLINE CHICKEN BREAST • \$53/PP

Roasted Heirloom Fingerling Potatoes, Smothered Green Beans & Rosemary Pan Gravy

DOUBLE CUT DUROC PORK CHOP • \$55/PP

Potato Gratin, Garlic Butter Broccolini & Apple Bourbon Glaze

BLACKENED GULF GROUPER • \$68/PP

Creamy Carolina Gold Rice Grits, Sweet Corn Succotash & Warm Tomato Vinaigrette

CHILI RUBBED CAULIFLOWER STEAK • \$42/PP

Roasted Vegetable Couscous & Cornbread Romesco

PLATED SALADS:

LITTLE GEM WEDGE

Benton's Bacon Lardon, Hard Boiled Egg, Heirloom Tomatoes, Radish, Gorgonzola, Green Goddess Dressing

BIBB LETTUCE

Shaved Fennel, Tender Herbs, Marcona Almonds, Fresh Farmers Cheese, Lemon & Tarragon Vinaigrette

BOHEMIAN CAESAR

Gem Lettuce, Creamy Anchovy & Parmesan Dressing, Everything Bagel Croutons, Boquerones, Hard Cooked Egg

PLATED DESSERTS:

PECAN PIE

NEW YORK STYLE CHEESECAKE

with Seasonal Fruit Compote

CHOCOLATE CAKE

VANILLA BEAN SEMIFREDDO

YOGURT AND HONEY PANNA COTTA

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TWO-COURSE PLATED LUNCH

All Bohemian Plated Lunches include Coffee and Tea Service. Priced per person. Includes choice of one salad and one dessert, seeded yeast rolls and sweet cream butter. 15 guest minimum. For less than 15 guests, see Small Meetings package.

ENTREES:

LITTLE GEM WEDGE • \$25/PP

Benton's Bacon Lardon, Hard Boiled Egg, Heirloom Tomatoes, Radish, Gorgonzola, Green Goddess Dressing

BIBB LETTUCE • \$28/PP

Shaved Fennel, Tender Herbs, Marcona Almonds, Fresh Farmers Cheese, Lemon & Tarragon Vinaigrette

BOHEMIAN CAESAR • \$30/PP

Gem Lettuce, Creamy Anchovy & Parmesan Dressing, Everything Bagel Croutons, Boquerones, Hard Cooked Egg

PROTEIN ADD ON:

GRILLED HANGER STEAK • \$18/PP

BLACKENED SHRIMP • \$15/PP

PAN ROASTED GROUPER FILET • \$30/PP

GRILLED CHICKEN BREAST • \$10/PP

PLATED DESSERTS:

PECAN PIE

NEW YORK STYLE CHEESECAKE

with Seasonal Fruit Compote

CHOCOLATE CAKE

VANILLA BEAN SEMIFREDDO

YOGURT AND HONEY PANNA COTTA

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LUNCH GRAB & GO

All Bohemian Grab & Go Lunches include a choice of Sandwich, Dessert, Whole Fruit and drink of choice. **\$48 per person**. 15 guests minimum.

SANDWICHES (Select Two)

ROASTED TURKEY

Bacon, Avocado & Smoked Provolone with Garlic Aioli on Ciabatta

CRANBERRY & PECAN

CHICKEN SALAD

Croissant

ITALIAN

Fresh Mozzarella, Chopped Giardiniera, Ham, Salami, Prosciutto, & Coppa on a Hoagie Roll

ROASTED MEDITERRANEAN

VEGETABLES

Hummus and Tzatziki in a Spinach Wrap

CAPRESE

Heirloom Tomato & Fresh Mozzarella, Cracked Black Pepper and Balsamic Reduction on Ciabatta, Horseradish Sauce

SIDES (Select One)

LEMONY BUTTERMILK COLE SLAW

MUSTARDY POTATO SALAD

CUT FRUIT

CUCUMBER AND TOMATO SALAD

Pickled Red Onions and Feta

ANCIENT GRAINS SALAD

Roasted Vegetables, Fresh Herbs, and Champagne Vinaigrette

DESSERTS (Select One)

FRESH BAKED COOKIES

Chocolate Chunk, Oatmeal Raisin, or Peanut Butter)

HAND-DIPPED BROWNIE POPS (GF)

ASSORTED MACARONS

BEVERAGES (Select One)

COCA-COLA PRODUCTS

SPARKLING WATER

STILL WATER

ADD ONS

MS. VICKIE'S

POTATO CHIPS • \$5/PP

WHOLE FRUIT • \$3/PP

KIND BAR • \$6/PP

WHOLE PICKLE \$3/PP

CANDY BAR • \$6/PP

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BOHEMIAN BREAKS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. 15 guest minimum.

MORNING

Choice of up to three items \$20pp | Choice of up to five items \$30pp

INDIVIDUAL BAGS OF SMART POP POPCORN

FRESH FRUIT SKEWERS

ASSORTED NAKED JUICES

MINI CROISSANT SANDWICHES

Black Forest Ham and Gruyère

KIND BARS

LITTLE ACAI BOWLS

Chia, Almond Butter, Local Honey, and Fresh Fruit

WARM COFFEE CAKE

GOURMET TRAIL MIX

SELECT SEASONAL WHOLE FRUITS

HOUSE-CURED BEEF JERKY

AFTERNOON

THE ARTISAN MELT • \$23/PP

Warm and crispy grilled cheese sandwiches on rustic sourdough bread served with steaming mugs of creamy tomato bisque

THE PARLOR MIX • \$25PP

Season your own bucket of fresh popped Amish popcorn with white cheddar & malt vinegar powder or white truffle oil and grated Parmesan. Then fill up on a curated selection of gourmet candy

SWEET TOOTH SOCIAL • \$25/PP

Assorted flavored donuts and customize the toppings on decadent carrot cake, double chocolate, and butterscotch cupcakes

MAGIC CITY SNACK BREAK • \$32/PP

Boiled and Roasted Alabama Peanut Co. Peanuts, Golden Flake Potato Chips, Southern Cheese Straws, Wickle's Pickles, Preister's Candied Pecans, Buffalo Rock Ginger Ale, Milo's Sweet Tea and Lemonade

REFUEL & REFRESH • \$27/PP

Seasonal Heirloom Vegetable Crudités with Lemon Avocado Dressing, House-Cured Beef Jerky, Sliced Fresh Fruit, Gourmet Roasted Nuts & Dried Fruits, Assorted Naked Juices, Coconut Water

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DINNER RECEPTION PACKAGES

25 guest minimum. Events with less than 25 guests will have an additional \$200 surcharge. Packages are not required and items may also be ordered a la cart.

PACKAGE 1 • \$69/PP

Passed Hors D'oeuvres 1

Passed Hors D'oeuvres2

Passed Hors D'oeuvres 3

Display Station 1

Display Station 2

PACKAGE 2 • \$79/PP

Passed Hors D'oeuvres 1

Passed Hors D'oeuvres2

Passed Hors D'oeuvres 3

Passed Hors D'oeuvres 4

Display Station 1

Display Station 2

PACKAGE 3 • \$89/PP

Passed Hors D'oeuvres 1

Passed Hors D'oeuvres2

Passed Hors D'oeuvres 3

Passed Hors D'oeuvres 4

Display Station 1

Display Station 2

Display Station 3

PACKAGE 4 • \$109/PP

Passed Hors D'oeuvres 1

Passed Hors D'oeuvres2

Passed Hors D'oeuvres 3

Passed Hors D'oeuvres 4

Passed Hors D'oeuvres 5

Display Station 1

Display Station 2

Display Station 3

Action Station 1

Action Station 2

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PASSED HORS D'OEUVRES

Choose up to six Butler Passed Hors D'oeuvres. Two dozen minimum per selection for a la carte pricing.

HOT

CRISPY FRIED GULF OYSTER • \$84/DOZ

Charred Green Tomato Salsa Verde

LITTLE ALSATIAN TARTS • \$84/DOZ

Caramelized Onions, Benton's Bacon, and Gruyère

GOAT CHEESE AND HONEY PHYLLO TRIANGLES \$68/DOZ

GRILLED LAMB LOIN CHOPS • 108/DOZ

Caper and Lemon Salsa Verde

PIMENTO CHEESE & BACON CROSTINI • \$72/DOZ

BACON-WRAPPED DATES • \$72/DOZ

Stuffed with Walnut Crème Cheese

LOUISIANA POPCORN RICE FRITTER • \$84/DOZ

Gulf Shrimp, Saffron, and Crab Fat Aioli

SHRIMP AND GRITS CROQUETTES • \$84/DOZ

CRISPY FRIED CAULIFLOWER BITES • \$84/DOZ

Hot Honey

MINI TOMATO PIES • \$68/DOZ

COLD

YELLOWFIN TUNA CRUDO • \$84/DOZ

Citronette, Chili, and Marcona Almond

JUMBO LUMP CRABMEAT RAVIGOTE • \$108/DOZ

Scarlet Endive

DEVILED EGGS • \$68/DOZ

Candied Bacon and Smoked Trout Roe

MINI PIMENTO CHEESE & SMOKED COUNTRY HAM BISCUIT • \$72/DOZ

GOUGÈRES • \$96/DOZ

Smoked Salmon, Crème Fraîche, and Caviar

PICKLED SHRIMP • \$84/DOZ

Sauce Gribiche

CRAB SALAD TARTLETS • \$96/DOZ

Goat Cheese and Chives

YELLOWFIN TUNA TARTARE • \$84/DOZ

Avocado, and Furikake on a Crispy Shrimp Chip

ROASTED LOCAL MUSHROOM TARTLETS • \$68/DOZ

Mascarpone and Sage

MELON AND PROSCIUTTO SKEWER • \$68/DOZ

Mozzarella, Basil, and Balsamic

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DISPLAY STATIONS

For reception packages. A la Carte minimum of 25 person. Surcharge of \$200 for groups under 25.

HOT:

CRISPY DUCK FAT CONFIT WINGS • \$31/PP

tossed in House Korean Barbecue with Furikake and Fresh Herbs

LOW COUNTRY BOIL • \$38/PP

Clams, Gulf Shrimp, Conecuh Sausage, Sweet Corn & Fingerling Potatoes

SLIDERS • \$29/PP

Wickle's Pickles and Boho Burger Sauce, Fried Chicken Sliders with Hot Honey, Braised Pork Belly Sliders with Cane Syrup and Pickled Pepper Slaw

SAUTÉED GULF SHRIMP, CONECUH SAUSAGE AND MCKEWAN & SONS GRITS • \$35/PP

Creole Butter Sauce

BUTTERMILK FRIED CHICKEN • \$33/PP

Pickles and Chili Vinegar

SOUTHERN VEGETABLES • \$29/PP

McEwin & Sons Pimento Cheese Grits, Roasted Mississippi Yams, Sorghum Syrup, Slow-Roasted BBQ Cauliflower, Hot Honey, Charred Heirloom Carrots, Toasted Pecans & Local Honey Vinaigrette

COLD:

CURATED SELECTION OF CHARCUTERIE AND CHEESES • \$32/PP

Whole Grain Mustard, Marinated Olives, Little Pickles, Artisan Crackers, Sourdough Baguette, Local Honey, and House-Made Seasonal Fruit Preserves

RAW BAR DISPLAY • \$35/PP

Including Freshly Shucked Murder Point Oysters, Poached Gulf Shrimp & Traditional Accompaniments

GARDEN CRUDITÉ • \$29/PP

Raw and Roasted Seasonal Heirloom Vegetables accompanied by Truffled White Bean Spread, Zippy Green Goddess Dressing, and Fresh Tzatziki

DESSERTS

PETIT SWEETS • \$29/PP

Assorted Macarons, Dessert Shooters, Mini Cheesecake Bites, Petit Fours, Little Cupcakes & Pecan Tartlets

CAKE AND PIE OH MY • \$32/PP

Your Favorite Cake, Assorted Cake Pops & Cupcakes, Warm Fried Fruit Pies, Coconut Cream, Chocolate Cream & Pecan Pie

CHOCOLATE BONANZA • \$35/PP

Chocolate-Covered Strawberries, Warm Chocolate Lava Cakes, Chocolate Chunk Cookies with Sea Salt, Assorted Chocolate Candies and Bon Bons, Little Chocolate Mousse Cups, White Chocolate Brioche Bread Pudding with Bourbon Cream Sauce

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ACTION STATIONS

For reception packages. A la Carte minimum of 25 person. Surcharge of \$200 for groups under 25.

CARVING STATION

\$175 chef attendant fee required per 75 guests.

JAMBALAYA STUFFED WHOLE PIG • \$36/PP

House Pickles and Chili Vinegar

BONE-IN PORK RACK • \$30/PP

Warm Apple and Sage Jus

WHOLE GARLIC MARINATED LAMB LEG • \$33/PP

Lemon Herb Yogurt

BONE-IN PRIME RIB LOIN • \$41/PP

Local Mushroom Bordelaise and Horseradish

GIANT PORTERHOUSE STEAKS • \$45/PP

Lemon & Caper Chimichurri

WHOLE ROASTED STEAMSHIP ROUND • \$35/PP

Available with two weeks advance notice (min. 100ppl)

SALT-CRUSTED WHOLE GROUPER • \$35/PP

Stuffed with Citrus, Herbs, and Fennel, served with Blistered Heirloom Tomato Vinaigrette

CARVING STATION ENHANCEMENTS:

MCEWIN & SONS PIMENTO CHEESE GRITS \$10/PP

ROASTED MISSISSIPPI YAMS • \$10/PP

Sorghum Syrup

CRISPY FRIED POTATOES • \$10/PP

Garlic Herb Butter

SLOW-ROASTED BBQ CAULIFLOWER • \$10/PP

Hot Honey

CHARRED HEIRLOOM CARROTS • \$10/PP

Toasted Pecans & Local Honey Vinaigrette

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ACTION STATIONS

For reception packages. A la Carte minimum of 25 person. Surcharge of \$200 for groups under 25.

LIVE-COOKING STATIONS — SAVORY

\$175 chef attendant fee required per 75 guests

CHAR-GRILLED OYSTERS • \$25/PP

Creole Butter and Fresh Herbs (Outdoor Events Only)

RAW BAR • \$38/PP

Including Freshly Shucked Murder Point Oysters, Gulf Shrimp and Grouper Ceviche, Poached Gulf Shrimp, Yellowfin Tuna Tartare & Traditional Accompaniments)

SAUTÉED GULF SHRIMP, CONECUH SAUSAGE, & MCKEWAN & SONS GRITS • \$28/PP

Creole Butter Sauce

RUM FLAMBÉED SPINY LOBSTER • \$35/PP

Black Truffle Butter and Potato Gnocchi

BUILD YOUR OWN PASTA • \$30/PP

Choose Your Pasta:

Garganelli, Rigatoni, Tagliatelle

Choose Your Sauce:

Arrabbiata with Gulf Shrimp and Pecorino Romano

Lemon Herb Butter with Clams and Parmigiano Reggiano

Beef and Pork Bolognese with Roasted Garlic and Herb Ricotta

WARM MELTED RACLETTE CHEESE • \$35/PP

Roasted Fingerling Potatoes, Crispy Buttermilk Chicken Thighs, Pickled Okra & Bacon Fat Corn Muffins

LIVE-COOKING STATIONS — SWEET

\$175 chef attendant fee required per 75 guests

BANANAS FOSTER OVER

BUTTERMILK SEMIFREDDO \$24/PP

PINK LEMONADE • \$18/PP

Chili Mango & Blueberry Vanilla Cotton Candy with Edible Glitter, Pop Rocks, and Rainbow Sprinkles

FRESH SHAVED SNOW CONES • \$21/PP

Assorted Natural Flavors

VANILLA BEAN, LAVENDER HONEY

& SALTED CARAMEL CRÈME BRÛLÉS • \$26/PP

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DINNER BUFFETS

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$200 surcharge.

BUFFET OPTIONS

THE CREOLE COMFORT • \$95/PP

Chicken and Andouille Gumbo

Red Beans & Rice

Jambalaya

Cochon De Lait

Blackened Redfish

Fried Okra

Creole Tomato Salad

Maque Choux

White Chocolate Bread Pudding
Bourbon Cream Sauce

Pecan Pie

Seeded Yeast Rolls with Whipped Butter

BISTRO CLASSICS • \$99/PP

Frisée Salad
Bacon Fat Vinaigrette

Bibb Lettuce Salad
Lemon Tarragon Vinaigrette

Tender Green Lentils

Potatoes Dauphinois

Ratatouille

Bavette Steak Au Poivre

Chicken Fricassée

Mussels
White Wine Butter Sauce

Crème Brûlée Cheesecake

Berry Galette

Seeded Yeast Rolls with Whipped Butter

SOUTHERN MAGNOLIA • \$105/PP

Southern Chopped Salad with Green Goddess

Heirloom Tomato and Watermelon Salad
Honey Vinaigrette

Roasted Mississippi Yams
Sorghum Syrup

Smothered Green Beans

Butterbean Succotash

Corn Muffins with Cane Butter

Buttermilk Fried Chicken with House Pickles

Beef Tips with Peppers and Onions

Sweet Tea Brined Duroc Pork Loin
Ginger Apple Butter Glaze

Chocolate Peanut Butter Pie

Warm Seasonal Fruit Crisp

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

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DINNER BUFFETS

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$200 surcharge.

BUFFET OPTIONS

MAGIC CITY SMOKE HOUSE • \$115/PP

Brunswick Stew
 Pickled Pepper Cole Slaw
 Mustardy Potato Salad
 Bacon Braised Collard Greens
 Pork Spareribs
 Slow-Roasted Pulled Pork Shoulder
 Smoked Chicken
 Smoked Turkey Breast
 Banana Pudding
 Chocolate Cream Pie
 Corn Muffins with Cane Butter

DOWN BY THE WATERSIDE • \$155/PP

She Crab Soup
 Roasted Garden Vegetable Panzanella
 Carolina Red Rice
 Smothered Field Peas
 Drop Biscuits with Honey Butter
 Low Country Boil with Clams & Gulf Shrimp
 Grilled Sheep's Head with Cornbread
 Romesco
 Spice Rubbed Prime NY Strip with Lemon
 Caper Chimichurri
 Hummingbird Cake
 Key Lime Pie

IRON CITY CHOP HOUSE • \$205/PP

Murder Point Oysters with Seasonal
 Mignonette
 Poached Gulf Shrimp with Bloody Mary
 Cocktail Sauce
 Steak Cut Onion Rings with Horseradish
 Cream Sauce
 Spinach Gratin with Parmesan and Fontina
 Twice-Baked Potatoes with Black Truffle
 Lobster Mac & Cheese
 Steak House Chopped Salad with Buttermilk
 Dressing
 Gruyère Popovers with Whipped Butter
 Carved Porterhouse and Tomahawk Ribeye
 Steaks with Lemon Caper Chimichurri and
 Cornbread Romesco (attendant required \$175
 per 75ppl)
 Death By Chocolate Cake
 White Chocolate Bread Pudding with Bourbon
 Cream Sauce

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PLATED DINNER

Includes choice of two entrees, one salad, one dessert. Served with seeded yeast rolls and sweet cream butter. 25 guest minimum. Events with less than 25 guests will have an additional \$200 surcharge.

ENTREES *(Select Two)*

8OZ FILET • \$97/PP

Creamy Whipped Potatoes, Butter Poached Asparagus & Local Mushroom Bordelaise

TENDER BRAISED SHORT RIBS • \$89/PP

McKewan & Sons Grits, Roasted Fennel and Heirloom Carrots & Smoky Tomato Chutney

AIRLINE CHICKEN BREAST • \$68/PPR

Roasted Heirloom Fingerling Potatoes, Smothered Green Beans & Rosemary Pan Gravy

CONFIT DUCK LEG • \$72/PP

Sorghum Glazed Mississippi Yams, Roasted Brussels Sprouts & Spiced Orange Jus

DOUBLE CUT DUROC

PORK CHOP • \$75/PP

Potato Gratin, Garlic Butter Broccoli & Apple Bourbon Glaze

BLACKENED GULF GROUPER • \$81/PP

Creamy Carolina Gold Rice Grits, Sweet Corn Succotash & Warm Tomato Vinaigrette

PAN ROASTED RED SNAPPER • \$78/PP

Hoppin' John, Blistered Baby Green Beans & Lemon Caper Chimichurri

CHILI RUBBED

CAULIFLOWER STEAK • \$65/PP

Roasted Vegetable Couscous & Cornbread Romesco

WHOLE ROASTED EGGPLANT • \$65/PP

Warm Blistered Heirloom Tomato & Farro Salad, Lemon Herb Tahini

DUO ADD ONS:

BROILED SPINY

LOBSTER TAIL • \$28/PP

HOUSE-MADE JUMBO

LUMP CRAB CAKE • \$23/PP

ROASTED GULF

GROUPER • \$27/PP

PAN SEARED

RED SNAPPER • \$24/PP

PETIT BEEF FILET • \$25/PP

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PLATED DINNER *(Continued)*

Includes choice of two entrees, one salad, one dessert. Served with seeded yeast rolls and sweet cream butter. 25 guest minimum. Events with less than 25 guests will have an additional \$200 surcharge.

SALADS: *(Select One)*

BIBB LETTUCE

Shaved Fennel, Tender Herbs, Marcona Almonds, Fresh Farmers Cheese, Lemon & Tarragon Vinaigrette

LITTLE GEM WEDGE

Benton's Bacon Lardon, Hard Boiled Egg, Heirloom Tomatoes, Radish, Gorgonzola, Green Goddess Dressing

PANZANELLA

Italian Kale, Radicchio, Toasted Sourdough, Golden Beets, Red Onion, Shaved Carrot, Noble Goat Cheese, Eastaboga Honey Vinaigrette

CHICORIES

Scarlet Endive, Petit Frisée, Arugula, Shaved Parmesan, Crushed Pistachios, Cara Cara Orange, Champagne Vinaigrette

BOHEMIAN CAESAR

Gem Lettuce, Creamy Anchovy & Parmesan Dressing, Everything Bagel Croutons, Boquerones, Hard Cooked Egg

DESSERTS: *(Select One)*

WHITE CHOCOLATE BREAD PUDDING

Bourbon Cream Sauce

HUMMINGBIRD CAKE

PECAN PIE

NEW YORK STYLE CHEESECAKE

Seasonal Fruit Compote

VANILLA BEAN SEMIFREDDO

YOGURT AND HONEY PANNA COTTA

CHOCOLATE CAKE

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SPECIALTY BARS & BEVERAGE ENHANCEMENTS

BUBBLY BAR • \$28/PP

Up to 3 Hours (Select Two)

Prosecco, Triple Sec, Orange Twist

Sparkling Wine, Raspberry,
Chambord

Prosecco, Rose Water Simple
Syrup, Strawberry

CORDIAL BAR

*2 Hours. Recommended as an After-Dinner
Bar to complement your dessert selections.*

Standard Cordial Bar • \$36/PP

*Disaronno Amaretto, Frangelico, Kahlua
Sambuca, Bailey's*

Deluxe Cordial Bar • \$42/PP

*Amaretto Disaronno, Courvoisier,
Frangelico, Kahlua, Sambuca, Bailey's, Port
Wine*

BLOODY MARY BAR

Premium • \$14/PP

Luxury • \$16/PP

MIMOSA & PEACH BELLINI BAR

Premium • \$12/ P

Luxury • \$14/PP

BOURBON BAR • \$16/PP

Cocktails

*Kentucky Mule
Old Fashioned
Manhattan*

Bourbons

*Jack Daniels
Makers Mark
Bulleit*

*Additional charges for upgraded
bourbons*

SCHEDULE OF FEES

BARTENDER

A fee of \$175/bartender will be applied (4 hours). Each additional hour is \$50/bartender. Minimum of one bartender per 75 guests.

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