

**Fixed Dinner Menu (Gold)**  
**\$65 per person**  
20% Gratuity & Sales Tax not included

Includes Two Family Style Small  
Plates, Bread & Spread, beverages  
(excluding bar & coffee)



~ SALAD ~

**FRENCH COUNTRY SALAD**

Mixed greens, apples, walnuts, red onions, gorgonzola cheese  
and bacon with bacon apple vinaigrette

~ ENTRÉES ~

**SEARED SCALLOPS**

Two Seared Scallops over orecchiette pasta with baby spinach,  
a wild mushrooms blend, truffle cream sauce, fried onions

**COUNTRY FRIED CHICKEN**

Boneless buttermilk chicken, garlic mashed red potatoes,  
bacon braised green beans, country gravy

**SHRIMP & GRITS**

Andouille sausage, shallots, celery, red peppers,  
creamy corn grits, spicy brandy cream, scallions

**CHICKEN PENNE**

Fresh cut corn, baby spinach,  
Creamy Alfredo sauce

~ DESSERTS ~

**Berry Crème Brûlé**

Macerated berries in Grand Marnier sauce, Crème Brûlé,  
caramelized sugar



~ FAMILY-STYLE SMALL PLATES ~

(CHOOSE 2)

**LOADED POTATO EGGROLLS**

Sriracha, sour cream

**AHI TUNA BITES**

Seared blackened tuna, cucumber slices, pickled ginger & peppadew relish, sriracha

**FRIED PANKO TOMATOES**

Goat cheese, marinara, basil

**FRIED CALAMARI**

Fried peppers & onions, sweet chili sauce

**BACON WRAPPED DATES**

Stuffed with goat cheese, citrus roasted beets, red wine reduction

~ ADDITIONAL OPTIONS ~

**Fruit & Cheese Boards:**

Small (serves 30 or less): \$125

Large (serves 30 or more): \$200

**Charcuterie Boards:**

Small (serves 30 or less): \$250

Large (serves 30 or more): \$450