

**SAVOR...**

**MOBILE**

*Catering by SMG*

*Breakfast*

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*All Breakfasts include Warm Biscuits and the Chef's Selection of Assorted Muffins and Danish or Fresh Fruit with Yogurt, Orange Juice and Freshly Brewed Community Coffee. Herbal Tea by request*

<b>FRENCH TOAST</b>	<i>Thick Sliced French Toast with Powdered Sugar, Whipped Cream and Warm Maple Syrup, Choice of Sliced Pit Ham, Bacon or Sausage Links</i>	<i>Buffet \$ 13.95++ Plated \$ 14.95++</i>
<b>THE TRADITIONAL</b>	<i>Scrambled Eggs, Choice of Bacon, Pit Ham or Sausage Links, Breakfast Potatoes or Cheddar Cheese Grits</i>	<i>Buffet \$ 13.95++ Plated \$ 14.95++</i>
<b>CLASSIC QUICHE</b>	<i>Bacon, Caramelized Onion and Jarlsberg Cheese Quiche or Our Mediterranean Roasted Vegetable Quiche with Feta Cheese. Served with Potato Gratin</i> <i>- Buffets Include Both Quiche Selections</i>	<i>Buffet \$ 17.95++ Plated \$ 15.95++</i>
<b>SMOKED SALMON SCRAMBLE</b>	<i>Smoked Salmon and Fresh Dill Tossed with Sour Cream Scrambled Eggs with Diced Roma Tomatoes and Fresh Asparagus</i>	<i>Buffet \$ 16.95++ Plated \$ 17.95++</i>
<b>THE "LA" BENEDICT</b>	<i>Fresh Biscuits Topped with Shaved Ham, Crab, Scrambled Eggs and Brown Butter Hollandaise Sauce. Served with Potato Gratin</i>	<i>Buffet \$ 16.95++ Plated \$ 15.95++</i>



**MORNING SELECTIONS**

We proudly serve freshly brewed Community Coffee

*Continental Breakfasts are based on a 30 minute service period and priced per person*

<b>BAYSIDE CONTINENTAL</b>	<i>Sliced Fresh Fruit, Assorted Pastries, Muffins, Bagels &amp; Breakfast Breads, Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea</i>	\$10.95++
<b>HEALTH WISE CONTINENTAL</b>	<i>Sliced Fresh Fruit, Low-Fat Yogurt with Berries, A Variety of Bagels and a selection of Cream Cheese Spreads to Include Smoked Salmon, Plain and Fruited. Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea</i>	\$11.75++
<b>SOUTHERN CONTINENTAL</b>	<i>Sliced Fresh Fruit, Assorted Pastries, Assorted Muffins Preserves, Warm Sausage Biscuits, Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea</i>	\$12.75++
<b>BASIC CONTINENTAL</b>	<i>Assorted Pastries, Muffins, Bagels &amp; Breakfast Breads, Assorted Fruit Juices, Freshly Brewed Coffee and Herbal Tea</i>	\$ 9.95++

**CHILLED**

WHOLE FRESH FRUIT TO INCLUDE APPLES, BANANAS, ORANGES & PEARS (50 piece minimum)	\$2.00++ ea
SEASONAL TROPICAL AND DOMESTIC FRUIT DISPLAY WITH ORANGE CRÈME FRAICHE	\$3.95++ pp
ASSORTED LOW FAT YOGURTS (12 person minimum)	\$28.00++ dz

**PASTRY**

ASSORTMENT OF MUFFINS	\$ 24.00++ dz
ASSORTMENT OF DANISH	\$ 22.00++ dz
BAGELS AND CREAM CHEESE	\$ 26.00++ dz
ASSORTMENT OF DANISH, MUFFINS, BREAKFAST BREADS AND BAGELS	\$ 27.00++ dz
SLICED BREAKFAST BREADS WITH HONEY BUTTER	\$ 27.00++ dz
BUTTER CROISSANTS WITH PRESERVES AND HONEY BUTTER	\$ 29.00++ dz

**WARM**

SHAVED PIT HAM ON FRESH BUTTERMILK BISCUITS	\$ 29.00++ dz
BREAKFAST SAUSAGE PATTY ON FRESH BUTTERMILK BISCUITS	\$ 27.00++ dz
CHEESE BLINTZES WITH FRESH STRAWBERRIES, WHIPPED CREAM AND MAPLE SYRUP	\$39.00++ dz
WARM CROISSANTS WITH EGG, Sausage and CHEDDAR CHEESE	\$39.00++ dz

**BEVERAGE**

FRESH BREWED COMMUNITY COFFEE - REGULAR OR DECAFFEINATED (2 Gal Minimum)	\$ 28.00++ gal
TAZO HERBAL TEA SELECTION WITH HONEY AND LEMON	\$ 1.50++ ea
ORANGE, APPLE, GRAPEFRUIT, OR TOMATO JUICE (2 Gal Minimum)	\$ 28.00 ++gal
HOT CHOCOLATE	\$ 2.00++ ea
LOW FAT MILK (24 person minimum)	\$ 2.50++ ea
ASSORTED BOTTLED FRUIT JUICES	\$ 3.00++ ea
BOTTLED WATER	\$ 2.25++ ea



**AFTERNOON BEVERAGE AND SNACK BREAKS**

*All Break Packages are based on a 30 minute service period and a 25 person minimum*

<b>ALL DAY BREAK PACKAGE</b>	<i>Includes our Bayside Continental, A Mid-Morning Refreshment Break including Soft Drinks, Bottled Water and Freshly Brewed Coffee, and Our Afternoon Stretch</i>	\$ 22.00++ pp
<b>AFTERNOON STRETCH</b>	<i>Assorted Soft Drinks and Bottled Water, Freshly Brewed Coffee, Hot Tea, Jumbo Cookies, Brownies and Blondies</i>	\$ 8.50++ pp
<b>AFTERNOON FIESTA</b>	<i>Tri-Colored Tortilla Chips, Hot Cheese Sauce, Salsa, Assorted Soft Drinks and Bottled Water</i>	\$ 7.00++pp
<b>HEALTH WISE</b>	<i>Sliced Fresh Fruit, Low Fat Yogurt, Granola Bars, Trail Mix, Mini Pretzels, Assorted Soft Drinks and Bottled Water</i>	\$ 8.75++ pp
<b>INTERNATIONAL FLAVOR</b>	<i>Imported and Domestic Cheeses, Sliced Ham, Salami and Turkey with Stone Ground Mustard, Assorted Bags of Ms. Vicki's Chips, Assorted Soft Drinks and Bottled Water</i>	\$ 9.50++ pp
<b>SOUTHERN HOSPITALITY</b>	<i>Fresh Warm Sausage Biscuits with Stone Ground Mustard, Southern Pecan Pie, Sweet and Unsweetened Iced Tea, Freshly Brewed Coffee and Hot Tea</i>	\$ 8.75++ pp
<b>THE BALLPARK</b>	<i>Hot Jumbo Soft Pretzels, Potato Chips, Cracker Jacks, Ice Cream Treats, Assorted Soft Drinks and Bottled Water</i>	\$ 9.00++ pp
<b>SWEET SENSATIONS</b>	<i>Miniature French Pastries, Ice Cream Treats, Assorted Candy Bars, Freshly Brewed Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water</i>	\$ 9.75++ pp

**BEVERAGE ADDITIONS**

COCA COLA SOFT DRINKS	\$ 2.25++ ea	SWEET OR UNSWEETENED ICED TEA (2 gal Minimum)	\$ 28.00++ gal
BOTTLED WATER	\$ 2.25++ ea	COMMUNITY COFFEE – Regular or Decaffeinated (2 Gal Minimum)	\$ 28.00++ gal
ASSORTED BOTTLED FRUIT JUICES	\$ 3.00++ ea	TAZO HOT HERBAL TEA SELECTION with Honey and Lemon	\$1.50++ ea
HOT CHOCOLATE	\$ 2.00++ ea	LEMONADE (2 Gal Minimum)	\$ 28.00++ gal
LOW FAT MILK - (minimum of 24)	\$ 2.50++ ea	FRUIT PUNCH (2 Gal Minimum)	\$ 28.00++ gal
WATER PITCHER	\$ 3.00++ ea	SPARKLING PEACH PUNCH -Non Alcoholic (2 Gal Minimum)	\$ 30.00++ gal
		CITRUS PUNCH (2 Gal Minimum)	\$ 28.00++ gal
		WATER COOLER STATION - 5 gallon water bottle and cups	\$ 38.00++ ea
		DOMESTIC BEER – <i>HOST</i>	\$ 4.00++ ea
		IMPORTED AND MICRO BREWED BEER – <i>HOST</i>	\$ 4.50 ++ea



**SPECIALTY SNACK SELECTIONS**

<b>SNACKS BY THE POUND</b>	HONEY ROASTED PEANUTS .....	\$ 14.00++
	DELUXE MIXED NUTS.....	\$ 19.00++
	CHEF'S HOUSE MIX.....	\$ 17.00++
	PARTY SNACK MIX.....	\$ 15.00++
	GOLDFISH CRACKERS.....	\$ 12.00++
	MINIATURE PRETZELS.....	\$ 10.00++
	POTATO CHIPS – with French Onion or Blue Cheese Dip.....	\$ 15.00++
	GOURMET TRAIL MIX – Dried Fruit, Nuts, Yogurt Pretzels and Malted Milk Balls.....	\$ 21.00 ++
<b>SNACKS BY THE DOZEN</b>	ASSORTED FRESHLY BAKED COOKIES.....	\$ 26.00++
	FUDGE BROWNIES AND BLONDIES.....	\$ 28.00++
	ASSORTED DESSERT BARS - LEMON, RASPBERRY & OATMEAL CARAMEL.....	\$ 30.00++
	MINIATURE FRENCH PASTRIES.....	\$ 32.00++
	ASSORTED CANDY BARS.....	\$ 24.00++
	GRANOLA BARS.....	\$ 16.00++
	HOT JUMBO PRETZELS – SALTED, PLAIN OR CINNAMON SUGAR.....	\$ 27.00++
	ASSORTED WHOLE FRESH FRUIT.....	\$ 24.00++
	ASSORTED ICE CREAM TREATS.....	\$ 33.00++
	SHAVED Pit HAM ON HOT BUTTERMILK BISCUITS.....	\$ 29.00++
	ASSORTED Ms. Vicki's BAGGED CHIPS.....	\$ 24.00++
	ASSORTED LOW FAT YOGURT.....	\$ 28.00++



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# Light Lunches

## CHILLED & PLATED SALAD SELECTIONS

*All Luncheon Salad Selections Include Your Choice of Dessert, Assorted Rolls & Butter,*

*Iced Tea, Freshly Brewed Community Coffee. Hot Tea Service by Request*

<b>MEDITERRANEAN SALAD</b>	<i>Bed of Mixed Baby Greens, Romaine and Baby Spinach. Topped with Mediterranean Chicken, Hearts of Palm, Roma Tomato, Artichoke Hearts, Black Olives and Feta Cheese with a Creamy Lemon Yogurt Dressing</i>	\$ 17.25++
<b>GRILLED CHICKEN CAESAR SALAD</b>	<i>Crispy Romaine Spears, Garlic Crostinis, Roma Tomatoes, Parmesan Cheese and Grilled Chicken Breast accompanied by a Mediterranean Orzo Pasta Salad and served with our House-made Robust Caesar &amp; Balsamic Vinaigrette Dressings</i>	\$ 16.50++
<b>HEIRLOOM TOMATO SALAD</b>	<i>Bed of Organic Spring Mix topped with 3 slices of Heirloom Tomato Roasted Chicken, Avocado slices, Buffalo Mozzarella, garnished with Slivered Red Onion dressed with Warm Bacon Vinaigrette</i>	\$ 17.95++
<b>ASIAN GINGER SALAD</b>	<i>Bed of Mixed Greens with Marinated Flank Steak, Goat Cheese, Mandarin Oranges and Julienne red Bell Pepper topped with Asian Ginger Vinaigrette</i>	\$ 16.95++
<b>ASIAN SESAME CHICKEN SALAD</b>	<i>Mixed Organic Baby Greens with Shredded Carrots, Bok Choy, Mandarin Oranges, Sliced Almonds, and Lo Mein Noodles topped with Seared Sesame Chicken Breast. Dressed with a Sesame Ginger Dressing</i>	\$ 16.50++
<b>WINTER PECAN ENCRUSTED CHICKEN SALAD</b>	<i>Bed of assorted Mixed Greens garnished with Candied Pecans, Dried Cranberries, Sliced Mango and Bleu Cheese Crumbles. Topped with Sliced Pecan Encrusted Chicken Breast and your choice of Raspberry or Mango Vinaigrette</i>	\$ 17.25++



PLATED LUNCHEON SANDWICH SELECTIONS

All Luncheon Sandwich Selections Include Your Choice of Dessert, Chef's Choice of Side Salad, Potato Chips, Fresh Fruit Garnish, Iced Tea, Freshly Brewed Community Coffee. Hot Tea Service by Request

CHOOSE ANY SANDWICH SELECTION \$16.95++

- MEDITERRANEAN CHICKEN WRAP** *Sliced Grilled Chicken Breast with Feta Cheese, Hummus, Sliced Tomatoes and Crisp Lettuce served in a Spinach Wrap*
- SMOKED TURKEY & BACON WRAP WITH HERB CHEESE** *Smoked Turkey, Crisp Bacon ,Herb Cream Cheese, Crisp Lettuce and Sliced Tomato served in a Herb Wrap*
- ITALIAN GRINDER** *Thin Slices of Cappacolla ,Pepperoni and Italian Salami with Provolone, Black Olives, Sliced Tomato, Crisp Romaine served on a Ciabatta Roll*
- CHICKEN SALAD CROISSANT** *House Made Grilled Chicken Salad with Crisp Lettuce and Sliced Tomatoes served on a Croissant*
- VEGETABLE WRAP** *Sun Dried Tomato Cream Cheese with Sliced Tomatoes, Avocadoes, Crisp Lettuce and Sprouts served on a Herb Wrap*

<b>EXPRESS BOXED LUNCHESES</b>	<i>Any Sandwich can be served as an Express Boxed Lunch; your choice of any sandwich or wrap accompanied with Pasta Salad, Potato Chips, Cookie, and a Soft Drink or Bottled Water</i>	<b>\$ 16.25++</b>
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**THE MODIFIED BUFFET** *Think Out of the Box: If Time is an issue, allow us to Create a Solution. We can offer a Quick & Casual Alternative to a served plated meal. Your choice of Sandwich presented Buffet Style with all the sides. Service includes our Disposable Service Ware and Grab & Go Beverage Service* **\$ 16.25++**

IF A WRAP IS JUST NOT YOUR STYLE  
HERE ARE SOME ADDITIONAL BREAD CHOICES FOR CONSIDERATION

*Multigrain Kaiser - Mediterranean Flat Bread - Sub Roll - Thick Sliced Marble Rye, Thick Sliced Whole Wheat - Croissant*



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*Hearty Lunches*

**HOT PLATED LUNCHEON SELECTIONS**

*All Hot Plated Luncheon Selections Include Chef's Choice of Appropriate Vegetables, Assorted Rolls & Butter, Your Choice of Dessert and Green Salad, Iced Tea, Freshly Brewed Community Coffee. Hot Tea Service by Request*

<b>BAKED HERB TILAPIA</b>	<i>Baked Tilapia fillet with our own blend of Lemon, Sea Salt, Pepper, Butter and White Wine and served with Rice Pilaf and Fresh Seasonal Vegetables</i>	
<b>GRILLED CHICKEN PRIMAVERA</b>	<i>Grilled Sliced Chicken Breast tossed in Penne Pasta with Bell Peppers and Seasonal Vegetables in a Creamy White Wine Parmesan Beurre Blanc. Served with a thick slice of Garlic Bread.</i>	\$18.95++
<b>CLASSIC POT ROAST</b>	<i>Tender Beef Braised in a Rich Red Wine Bordelaise Sauce Served with Horseradish Mashed Potatoes and Roasted Vegetables</i>	\$17.95++
<b>ROASTED TURKEY AND DRESSING</b>	<i>Oven roasted Turkey piled high and served with Sage dressing and green beans alamandine</i>	\$17.95++
<b>BURGUNDY TRI TIP</b>	<i>Marinated Tri Tip Sirloin, Pan Seared and Slow Roasted to perfection. Served with a Portabella Bordelaise with Yukon Gold Garlic Mashed Potatoes and Seasonal Vegetables</i>	\$16.95++
<b>CRANBERRY ROASTED PORK LOIN</b>	<i>Slow Roasted, Cranberry Encrusted Loin of Pork topped with Cranberry Demi Glaze, Rice Pilaf and Sautéed Fresh vegetable Medley</i>	\$19.50++
<b>DAUPHIN ISLAND CRAB CAKES</b>	<i>Twin Crab Cakes topped with your choice Chef's Own Remoulade or White Wine Lemon Dill Beurer Blanc teamed with Oven Roasted Cajun Potato wedges</i>	\$17.95++
<b>BAKED PIT HAM</b>	<i>Honey Glazed Pit Ham sliced thin and piled high, topped with a pineapple sauce. Served with Mashed Sweet Potatoes.</i>	\$19.95++
		\$16.95++



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# *Luncheon Sides*

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## LUNCHEON SALAD CHOICES

*Choice of Two Dressings*

### HOUSE SALAD

*Mixed Greens with Grape Tomatoes, Cucumbers and Croutons*

### THE STEAKHOUSE SALAD

*Crisp Iceberg Lettuce, Red Onion Rings, Blue Cheese Crumbles, Sliced Tomato and Croutons*

## SIGNATURE HOUSE SALADS

*Additional charges for signature salad selections are listed below:*

### THE DELTA SALAD

*Bibb Lettuce with Candied Pecans, Dried Cranberries and Blue Cheese*

\$2.50++

### FRESH MOZZARELLA & TOMATO SALAD

*Fresh Bocconcini Mozzarella Cheese with Sliced Roma Tomatoes, Field Greens, Fresh Basil Chiffonade, Pine Nuts and Reduced Balsamic Vinegar*

\$2.50++

### THE MEDITERRANEAN

*Crisp Romaine Lettuce & Baby Field Greens with Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Croutons and Dried Fruit*

\$2.50++

## LUNCHEON DESSERT CHOICES

CHOCOLATE LAYER CAKE

YELLOW CAKE W/ CHOCOLATE FROSTING

STRAWBERRY SHORTCAKE

APPLE PIE

NEW YORK STYLE CHEESE CAKE WITH RASPBERRY COULIS

CARROT SPICE CAKE

BASKET OF COOKIES, BROWNIES & BLONDIES

*Please add an additional \$2.00++ pp on luncheons if choosing a dessert from our dinner dessert choices*



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# Luncheon Buffets

## LUNCHEON BUFFET SELECTIONS

All Luncheon Buffet Selections include Iced Tea, Freshly Brewed Community Coffee. Hot Tea Service by Request

<b>SAVOR THE SOUTH</b>	Mixed Green Salad with Assorted Condiments and Dressings, Creamy Cole Slaw, Country Potato Salad, BBQ Boneless Chicken Breast, Pulled Pork BBQ, Mac-N-Cheese, Southern Style Green Beans, Assorted Rolls and Fresh Peach Cobbler	\$ 21.50++
<b>LITTLE ITALY</b>	Classic Caesar Salad, Lasagna Bolognese, Chicken Marsala, Sautéed Italian Style Vegetables, Garlic Bread and Fresh Rosemary Focaccia Bread, Lemon Bars and Tiramisu	\$ 22.95++
<b>THE SANDWICH SHOP</b>	A "build your own" Sandwich Bar with Thinly Sliced Smoked Turkey Breast, Roast Beef, Ham and Chicken Salad, Cheddar, Swiss and Provolone Cheeses, Sliced Tomato & Red Onion, Lettuce & Pickle Spears, Assorted Breads & Spreads, Pasta Salad, Potato Chips and Freshly Baked Cookies	\$ 18.25++
<b>SOUTH OF THE BORDER</b>	Mixed Green Salad with Smoked Tomato/Chipotle Vinaigrette and Ranch Dressings, Black Bean Soup, Tri-Color Tortilla Chips and Salsa, Chicken Fajitas, Picadillo Seasoned Beef, Soft Flour Tortillas, Crisp Taco Shells, Spanish Rice, Fiesta Corn, Cheddar Cheese, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes and Churros with Chocolate sauce	\$22.95++
<b>EAST MEETS WEST</b>	Asian Vegetable Slaw, Spinach Salad with Pickled Ginger Vinaigrette, Sesame Encrusted Chicken Breast with Thai Peanut Sauce, Char Su Style Pork Loin with Sweet Garlic/Hoisin Sauce, Jasmine Rice, Vegetable Egg Rolls, Asian Stir Fried Vegetables, Fortune Cookies and Chinese Coconut Rice Pudding	\$23.95++
<b>BUFFET DU JOUR</b>	The Chef's Choice of Two Chilled Salads, Two Hot Entrée Items, Appropriate Starch, Vegetable, Assorted Rolls and Butter, Dessert	\$ 19.95++
<b>THE MEAT AND THREE or FOUR or . . .</b>	A Traditional South Alabama Dining Style –Choose <b>one</b> item from each category for -	\$ 17.95++

**Lunch Buffets  
are based upon  
1 1/2 hours of  
service  
and  
may be  
extended for an  
additional  
charge.  
For groups less  
than fifty  
guests  
a \$75.00++  
service charge  
will apply.**

### Vegetables

Additional Vegetable – \$1.25++ pp

- Glazed Carrots
- Squash Casserole
- Spring Green Peas
- Cut Corn with Nutmeg Butter
- Green Beans with Caramelized Onions and Bacon
- Succotash
- Collards

### Meat

Additional Meat – \$2.95++ pp

- Fried Chicken
- Pulled Pork BBQ and Buns
- Meat Loaf with Brown Gravy
- Chopped Sirloin with Gravy
- Country Fried Steak with Sawmill Gravy
- Grilled Chicken with BBQ Sauce
- Fried Cod

### Dessert

Additional Dessert - \$1.50++ pp

- Banana Pudding
- Peach Cobbler
- Apple Cobbler
- Yellow Cake w/ Chocolate Frosting

### Sides

Additional Side – \$1.50++ pp

- Mashed Potatoes and Brown Gravy
- Mac-N-Cheese
- Rice Pilaf
- Cheddar Cheese Grits
- Baked Beans
- Roasted Sweet Potatoes
- Roasted Red and Yukon Gold Potatoes
- French Fries

### Salad

Additional Salad – \$1.75++ pp

- Mixed Greens with Ranch Dressing
- Dilled Tomato/Cucumber Salad
- Cole Slaw
- Bacon/Cheddar Macaroni Salad
- Honey/Horseradish Potato Salad
- Minted Melon Salad
- Pickled Three Bean Salad

### Bread

Additional Bread - \$.75++ pp

- Assorted Rolls
- Biscuits
- Corn Bread



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Served Dinners

All Dinner Selections Include Chef's Choice of Appropriate Vegetables, Assorted Rolls & Butter,  
Your Choice of Salad and Dessert, Iced Tea, Freshly Brewed Community Coffee. Hot Tea Service by Request

## OF THE LAND

<b>SEARED FILET MIGNON</b>	Hand cut 7 oz Tenderloin of Beef Filet, Pan Seared and topped with Savory Portobellini Mushroom Sauce. Served with Horseradish Mashed Potatoes	\$34.95++
<b>MID TOWN OSCAR</b>	Twin Medallions of Beef pan seared and topped with Jumbo Lump Crab, Fresh Asparagus and a tangy Lemon/Lime Hollandaise. Served with oven roasted Yukon Gold Potatoes	\$47.95++
<b>BOURSIN STUFFED FILET</b>	Hand cut 6 oz Tenderloin of Beef Filet filled with Boursin Cheese, pan seared and Paired with Two Grilled Jumbo Shrimp served in a rich Lobster sauce. Accompanied by Yukon Gold mashed Potatoes and fresh Asparagus	\$42.95++
<b>NEW ZEALAND RACK OF LAMB</b>	Rack of New Zealand Lamb Flash Seared in Mediterranean Sea Salt, Dijon Mustard Encrusted and Slow Roasted Served in a Red Wine Wild Mushroom Demi Glace. Served with Wild Rice Risotto	\$40.95++
<b>CHICKEN MARSALA</b>	Panko encrusted Chicken Breast sautéed with Brown Butter Demi Glace, Mushrooms and Marsala Wine. Served with "B" Red Mashed Potatoes, Baby Carrots w/ Green Tops and Broccoli Florets.	\$23.95++
<b>LEMON THYME CHICKEN</b>	Herb Grilled 8 oz Airline Chicken Breast in a pool of White Wine Lemon/Thyme Chicken Demi Glace. Served with Roasted Creamer Potatoes and Asparagus Seared in olive oil.	\$26.95++

## OF THE SEA

<b>TRIO OF DAUPHIN ISLAND CRAB CAKES</b>	Three Crab Cakes each with it's Own Sauce –Remoulade , Dijonaise and Lemon/Dill Beurre Blanc. Served with Wild Rice Risotto	\$29.95++
<b>PERDIDO BAY STUFFED GROUPEL</b>	Filet of Gulf Grouper with Chef's own Baby Shrimp and Crab Meat Stuffing, Topped with a Lemon/Dill Beurre Blanc. Served with Roasted "B" Red Potatoes	\$28.95++
<b>JUMBO GULF SHRIMP SCAMPI</b>	Jumbo Shrimp sautéed in White Wine, Butter and Fresh Garlic, finished with Heavy Cream. Served with Herb Wild Rice	\$28.95++
<b>ASIAN GINGER SALMON</b>	Fillet of Wild Caught Alaskan Salmon pan seared in an Asian Sea Salt spice mixture Topped with a Sesame/Ginger glaze. Served with shrimp fried rice and stir fried vegetables	\$26.95++

## OF THE SKY

<b>STUFFED QUAIL LOU ANNE</b>	Farm raised Semi Boneless Quail, lightly blackened and Stuffed with Wild Rice And Mushrooms, topped with Chef's own Award winning Creole Cream sauce. Served with a medley of Fresh Seasonal Vegetables.	\$31.95++
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## OF THE GARDEN

<b>GRILLED PORTABELLO STACK</b>	Grilled Portobello Mushrooms, Eggplant, Squash and Roasted Peppers layered with Goat Cheese, Pine Nuts and Tomato Concasse.	\$26.00++
<b>EGGPLANT PARMESAN</b>	Lightly Breaded Eggplant Sautéed and topped with Plum Tomato Sauce, Mozzarella Cheese and Black Olive Tapenade	\$26.00++



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# *Dinner Duos*

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*All Dinner Duo Selections Include Chef's Choice of Fresh Baby Vegetables, Assorted Rolls & Butter, Your Choice of Dessert and Salad, Iced Tea, Freshly Brewed Community Coffee. Hot Tea Service by Request*

<b>BROILED FILET MIGNON &amp; SMOKED SALMON</b>	<i>Herb Oil Basted Fillet Mignon with Port Demi Glace and Roasted Shiitake Mushrooms paired with Seared Salmon with Roasted Red Pepper Cream Sauce and Black Olive Tapenade, Served with Horseradish Mashed Potatoes and an Assortment of Fresh Baby Vegetables</i>	\$36.95++
<b>MEDITERANEAN STYLE CHICKEN BREAST &amp; SAUTEED PRAWNS</b>	<i>Our Rosemary /Olive Oil Marinated Chicken Breast topped with Feta Cheese. Served with a Sundried Tomato Beurre Blanc and Paired with Mediterranean Style Sautéed Prawns with a Tarragon laced Artichoke Champagne Cream Sauce Served with a Lemon/Thyme Risotto and an Assortment of Fresh Baby Vegetables</i>	\$34.95++
<b>THREE PEPPERCORN FILET MIGNON &amp; LUMP CRAB CAKE</b>	<i>Choice Filet Mignon Seasoned with Pink, Green and Black Peppercorns Served with Cognac Demi Glace and Red Onion Marmalade, Paired with a Lump Crab Cake with Remoulade Sauce and Served with a Four Cheese Yukon Gold Potato Puff and an Assortment of Fresh Baby Vegetables</i>	\$38.95.++
<b>CHICKEN BREAST FORESTIÈRE &amp; BLACKENED SEA SCALLOPS</b>	<i>Roasted Free Range Chicken Breast with a Wild Mushroom Ragout Topped with Lemon/Thyme Compound Butter &amp; Lightly Blackened Sea Scallops with a Key Lime Lobster Beurre Blanc Served with Creamy Golden Polenta and an Assortment of Fresh Baby Vegetables</i>	\$34.95++
<b>HALF RACK OF NEW ZEALAND LAMB &amp; SPINACH PESTO PRAWNS</b>	<i>Half rack of New Zealand Lamb Flash Seared in Mediterranean Sea Salt Dijon Mustard Encrusted and Slow Roasted Served in a red Wine Mushroom Demi Glace paired with Sautéed Jumbo Prawns with Baby Spinach Pesto served with Wild Rice Risotto and an Assortment of Fresh Baby Vegetables</i>	\$ 38.95++

***SAVOR...Mobile has attempted to create dynamic menus reflecting the preferences of most individuals but we would be happy to create a custom menu specifically for your event.***



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*Dinner Sides*

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**SALAD SELECTIONS FOR SERVED DINNERS**

**HOUSE SALAD**

*Mixed Greens with Grape Tomatoes, Cucumbers and Croutons*

**THE STEAKHOUSE SALAD**

*Crisp Iceberg Lettuce Wedge, Red Onion Rings, Blue Cheese Crumbles, Sliced Tomatoes and Croutons*

**ASIAN SPINACH SALAD**

*Baby Spinach, Napa Cabbage, Red Bell Peppers, Cashews and Won Ton Strips*

**CLASSIC CAESAR SALAD**

*Romaine Lettuce, Parmesan Cheese, Roma Tomato Wedges and Croutons*

***SIGNATURE HOUSE SALADS***

*Additional charges for signature salad selections*

*Are listed below:*

**THE DELTA SALAD**

*Bibb Lettuce with Candied Pecans, Dried Cranberries and Blue Cheese*

*\$2.50++*

**FRESH MOZZARELLA & TOMATO SALAD**

*Fresh Bocconcini Mozzarella Cheese with Sliced Roma Tomatoes, Field Greens, Fresh Basil Chiffonade, Pine Nuts and Reduced Balsamic Vinegar*

*\$2.50++*

**THE MEDITERRANEAN**

*Crisp Romaine Lettuce & Baby Field Greens with Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Croutons and Dried Fruit*

*\$2.50++*



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*Catering by SMG*

# *Dessert Selections*

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## **CHOICES TO ACCOMPANY YOUR DINNER**

TRIPLE CHOCOLATE LAYER CAKE

STRAWBERRY SHORTCAKE

NEW YORK STYLE CHEESE CAKE

CARROT SPICE CAKE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

BOURBON PECAN PIE

TIRAMISU WITH MOCHA MOUSSE

KEY LIME PIE

CHOCOLATE TRUFFLE TORTE

## **SIGNATURE HOUSE DESSERTS**

*Please add an additional \$3.00++ for Dinner or \$2.00++ for Luncheon Signature Dessert Selections*

CABERNET POACHED PEAR WITH LEMON POUND CAKE, MASCARPONE CREAM AND CRÈME ANGLAISE

MOCHA CHOCOLATE MOUSSE LATTE

TRIO OF MINIATURE PASTRIES WITH SAMBUCCA INFUSED DRIED FRUIT

SEASONAL FRESH BERRIES OVER PETITE SCONES WITH LEMON CURD & RASPBERRY COULIS

**VIENNESE DESSERT STATION**

*An Array of Cakes, Pies, French Pastries, Petit Fours, Fresh Fruit and Cheeses*

*\$6.95++*

**SOUTHERN DESSERT STATION**

*Warm Bread Pudding with Bourbon Caramel Sauce, Banana Pudding, Pound Cake  
& Peach Cobbler with Vanilla Ice Cream*

*\$6.95++*



All Dinner Buffet Selections include Iced Tea, Freshly Brewed Community Coffee. Hot Tea Service by Request

<b>THE GRAND BUFFET</b>	<i>Mixed Field Green Salad with Assorted Condiments and Dressings, Marinated, Grilled and Fresh Vegetable Crudités, Sliced Tenderloin of Beef with Port Demi Glace and Roasted Forest Mushrooms, Seared Breast of Chicken with Black Olive Tapenade and Red Pepper Cream Sauce, Penne Pasta Pomodoro, Roasted Rosemary Potatoes, Fresh Seasonal Vegetable Medley, Assorted Dinner Rolls and Butter, Viennese Dessert Display with Chocolate Dipping Sauce</i>	\$37.95++
<b>SURF &amp; TURF</b>	<i>Mixed Field Green Salad with Assorted Condiments and Dressings, Pasta Salad, Seared Salmon with Italian Bay Shrimp Salsa and a Lemon/Thyme Beurre Blanc, Sliced Dijon Crusted Tri Tip Sirloin with Wild Mushroom Ragout, Horseradish Mashed Potatoes, Wild Rice and Lentil Pilaf, Fresh Seasonal Vegetable Medley, Assorted Dinner Rolls and Butter, Chef's Selection of Assorted Desserts</i>	\$34.95++
<b>THE RUSTIC ITALIAN</b>	<i>Classic Caesar Salad, Penne Pesto Pasta Salad, Lasagna Bolognese, Grilled Chicken Marsala, Sautéed Italian Squash &amp; Green Beans, Garlic Bread and Fresh Rosemary Focaccia Bread, Chef's Selection of Assorted Desserts</i>	\$28.95++
<b>SOUTHERN COMFORT</b>	<i>Homemade Split Pea Soup, Chopped Iceberg Salad with 1000 Island Dressing, Croutons, Tomatoes and Bacon Pieces, Tender Braised Pot Roast in Bordelaise Sauce, Mashed Potatoes, Green Beans, Fresh Rolls and Butter, Banana and Rice Puddings</i>	\$25.95++
<b>DOWN SOUTH DELIGHT</b>	<i>Country Potato Salad, Mixed Green Salad, Cheddar/Bacon Macaroni Salad, Slow Roasted Pork Loin, Country Fried Chicken, Corn Meal Fried Catfish, Southern Style Green Beans, Buttered Corn, Mashed Potatoes with Gravy, Assorted Rolls and Corn Bread with Butter, a Selection of Assorted Desserts</i>	\$33.95++
<b>THE INTERNATIONAL</b>	<i>Baby Field Greens with Spiced Pecans and Dried Fruit with Champagne Vinaigrette, Asian Cucumber Salad, Papaya/Jicama Salad with Cilantro &amp; Lime, Thai Style Chicken with Lemongrass Coconut Curry Sauce, Chipotle/Soy Flank Steak with Green Chili Demi Glace, Sweet Corn and Roasted Pepper Couscous, Penne Pasta Arabiatta, Fresh Seasonal Vegetable Medley, Rustic Rolls and Butter, Viennese Dessert Display</i>	\$35.95++
<b>BUFFET DU JOUR</b>	<i>The Chef's Choice of Two Chilled Salads, Two Hot Entrée Items, Appropriate Starch, Vegetables and Dessert</i>	\$26.95++

*Dinner Buffets are based upon 1 1/2 hours of service and may be extended for an additional charge. For groups less than fifty guests a service charge of \$75.00++ will apply.*

## OUR CHEF ATTENDED SPECIALTY ACTION STATIONS

Enjoy a dynamic interactive culinary experience with freshly cooked and presented appetizers, salads, carved items or entrees. Your guests will enjoy contemporary flavors and unlimited possibilities created right before their eyes

<b>SEARED RARE TUNA NAPOLEON SALAD</b>	<i>Sushi Grade Tuna seared in Asian Spices, layered with Fresh Arugula and Crisp Wontons dressed with a Wasabi - Sweet Soy Vinaigrette (One Attendant per 50 pp)</i>	<i>\$9.00++ pp</i>
<b>SMOKED CHICKEN QUESADILLAS</b>	<i>House Smoked Chicken, Goat Cheese, Jack Cheese, Sun Dried Tomatoes and Fresh Basil served with Fresh Pico de Gallo Add Garlic Seared Shrimp (One Attendant per 75 pp)</i>	<i>\$6.00++ pp \$1.00++ pp</i>
<b>CRAB &amp; GOAT CHEESE RISOTTO</b>	<i>A creamy mixture of Italian Short Grain Rice, Crab, Prosciutto Ham with Goat Cheese, Parmesan Cheese and Lemon Compound Butter (One Attendant per 50 pp)</i>	<i>\$7.00++ pp</i>
<b>BANANAS FOSTER FLAMBE</b>	<i>A traditional favorite - Sautéed Bananas in a Brown Sugar, Cream and Rum Sauce , flamed and served over Vanilla Ice Cream (One Attendant per 75 pp)</i>	<i>\$5.00++ pp</i>
<b>FLOWING CHOCOLATE FOUNTAIN</b>	<i>A Cascading Chocolate Fountain with Fresh Strawberries, Pineapple, Cubed Pound Cake, Miniature Cream Puffs and Pirouette Cookies (One Attendant per 75 pp)</i>	<i>\$10.50++ pp</i>
<b>MASHED POTATO MARTINI BAR</b>	<i>Creamy Yukon Gold Mashed Potatoes tossed with Scallions, Cheddar Cheese and Bacon served in a Martini Glass with a Parmesan Tuile (One Attendant per 75 pp)</i>	<i>\$5.00++ pp</i>
<b>BEEF Tournedos BISTECCA</b>	<i>Thinly Sliced Medallions of Herb Marinated Filet Mignon, quickly sautéed and topped with a Chunky Artichoke/Tomato Demi Glace, accompanied by a Golden Polenta Cake and Fried Carrot Straws (One Attendant per 50 pp)</i>	<i>\$9.00++ pp</i>
<b>CLASSIC CAESAR SALAD</b>	<i>Crisp Romaine Hearts tossed to order with our Robust Olive Oil &amp; Garlic Dressing, Parmesan Cheese, Croutons and Fresh Squeezed Lemon With Rosemary Chicken Strips With House Smoked Salmon (One Attendant per 75 pp)</i>	<i>\$5.00++ pp \$1.00++ pp \$2.00++ pp</i>
<b>PASTA STATION</b>	<i>Two Varieties of Freshly Prepared Pasta Smoked Chicken Cavatappi with Mushrooms and Marsala Cream Sauce Penne Pomodoro -Fresh Basil, Tomatoes, Garlic, Olive Oil &amp; Parmesan Cheese (One Attendant per 75 pp)</i>	<i>\$6.00++ pp</i>

**Minimum of 50 People Required for Action Stations.  
Carver/Attendant Fee of \$75.00 per 2 hours not included**



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# *Carving Stations*

## OUR CHEF ATTENDED SPECIALTY CARVING STATIONS

*All Carved Selections are served with Silver Dollar Rolls and Appropriate Condiments*

<b>ROAST STEAMSHIP ROUND OF BEEF</b>	<i>Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli (Serves approximately 150 - 175pp)</i>	\$575.00++
<b>ROAST TOP ROUND OF BEEF</b>	<i>Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli (Serves approximately 100pp)</i>	\$375.00++
<b>ROASTED NEW YORK STRIP LOIN</b>	<i>Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli (Serves approximately 60pp)</i>	\$425.00++
<b>ROASTED TENDERLOIN OF BEEF</b>	<i>Served with Horseradish Sauce, Stone Ground Mustard, and Rosemary Aioli (Serves approximately 30pp)</i>	\$295.00++
<b>CHIPOTLE SEARED FLANK STEAK</b>	<i>Served with a Smoked Tomato Ancho Chili Salsa and Cilantro Aioli (Serves approximately 30pp)</i>	\$185.00++
<b>CHAR - SU CHINESE STYLE PORK LOIN</b>	<i>Served with Asian Spicy Mustard and Cilantro Mayonnaise (Serves approximately 40pp)</i>	\$195.00++
<b>HONEY GLAZED PORK STEAMSHIP</b>	<i>Served with Stone Ground Apricot Mustard Sauce and Cucumber Chowchow (Serves approximately 60pp)</i>	\$295.00++
<b>PECAN SMOKED TURKEY BREAST</b>	<i>Served with Cranberry/Orange Relish and Honey Dijon Sauce (Serves approximately 50pp)</i>	\$225.00++
<b>MAPLE GLAZED CAROLINA PIT HAM</b>	<i>Served with Honey Dijon Sauce and Stone Ground Mustard (Serves approximately 50pp)</i>	\$250.00++
<b>GRILLED BUTTERFLIED LEG OF LAMB</b>	<i>Basted with Balsamic Herb Oil and Served with Rosemary/Almond Aioli, Stone Ground Mustard and Mint Jus (Serves approximately 25pp)</i>	\$195.00++

*Minimum of 50 People Required for Action Stations.  
Carver/Attendant Fee of \$80.00++ per 2 hours not included.*



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*Receptions*

**CHILLED HORS D'OEUVRES**

*All prices are quoted for 100 pieces and may be sold in increments of 50 pieces  
Ask your Catering Sales Associate for pricing*

<b>ICED JUMBO SHRIMP</b>	<i>Lemon Wedges, and Cocktail Sauce</i>	\$ 325.00++
<b>MARINATED CRAB CLAWS</b>	<i>Lemon Wedges, and Cocktail Sauce</i>	\$ 225.00++
<b>CUCUMBER CUPS</b>	<i>With Crab Salad</i>	\$ 275.00++
	<i>With Sushi Grade Ahi Tuna and Wasabi Crème Fraiche</i>	\$ 275.00++
<b>HOUSE ROLLED MAKI SUSHI</b>	<i>Vegetable with Cucumber, Avocado &amp; Cream Cheese</i>	\$ 300.00++
	<i>Spicy Tuna with Furikake</i>	\$ 320.00++
	<i>California Roll with Crab, Avocado and Cucumber</i>	\$ 325.00++
<b>TEA SANDWICHES</b>	<i>Ham with Cream Cheese</i>	\$ 250.00++
	<i>Smoked Chicken and Pecan Salad</i>	\$ 225.00++
	<i>Crab and Peppered Bacon with Rosemary Aioli</i>	\$ 250.00++
	<i>Curried Egg Salad with Arugula</i>	\$ 200.00++
	<i>Shrimp Salad with Fresh Dill</i>	\$ 250.00++
	<i>Smoked Salmon with Chive Cream Cheese</i>	\$ 250.00++

**SPECIALTY CANAPÉS**

<b>PEPPERED SHRIMP ON CUCUMBER ROUNDS</b>	<i>Herb Cream Cheese and Italian Salsa</i>	\$ 275.00++
<b>SHAVED BEEF TENDERLOIN CROSTINI</b>	<i>Caper Aioli, Roasted Pepper Salsa</i>	\$ 275.00++
<b>BRUSCHETTA WITH GOAT CHEESE</b>	<i>Dried Fruit Compote</i>	\$ 250.00++
<b>SMOKED SALMON ON BAGEL CHIPS</b>	<i>Dill Cream Cheese and Black Olive Tapenade</i>	\$ 250.00++
<b>BELGIAN ENDIVE SPEARS</b>	<i>English Stilton Cheese and Candied Pecans</i>	\$ 250.00++
<b>ARTICHOKE PETALS WITH SHRIMP SALAD</b>	<i>Red Pepper Hummus and Feta Cheese</i>	\$ 250.00++

*For additional hors d'oeuvre selections please inquire with your catering sales representative*

*Receptions are based upon 2 hours of service and may be extended for an additional charge.  
For groups less than fifty guests a service charge of \$75.00++ will apply.*



## HOT HORS D'OEUVRES

*All prices quoted are for 100 pieces*

<b>ASPARAGUS W/ASIAGO CHEESE</b>	<i>Asparagus w/Asiago Cheese in Phyllo</i>	\$300.00++
<b>CLASSIC CRAB CAKES</b>	<i>House-Made and Lightly Breaded, accompanied by Remoulade Sauce</i>	\$350.00++
<b>CREOLE STYLE MEATBALLS</b>	<i>Caramelized Onions and Peppers with Sweet Tomato Jam</i>	\$140.00++
<b>FRIED CHICKEN TENDERS</b>	<i>BBQ and Honey Mustard Sauces</i>	\$175.00++
<b>PARMESAN ARTICHOKE HEARTS</b>	<i>Artichoke hearts, Parmesan Cheese in Puff Pastry</i>	\$325.00++
<b>GRILLED SAUSAGE SAMPLER</b>	<i>Polish, Italian, Andouille and Bratwurst with Stone Ground Mustard</i>	\$200.00++
<b>EGG ROLLS</b>	<i>Spicy Asian Mustard and Sweet &amp; Sour Sauce</i>	\$150.00++
<b>MINI OYSTER ARTICHOKE PIE</b>	<i>Mini pies with oysters, artichoke hearts and cheese</i>	\$275.00++
<b>MINI CRAWFISH PIE</b>	<i>A New Orleans favorite</i>	\$250.00++
<b>MINI STROMBOLI</b>	<i>Italian Sausage, Cheese and Tomato Sauce in Pizza dough</i>	\$275.00++
<b>COCONUT LOBSTER</b>	<i>Succulent Lobster Bites battered in Coconut and Served on a Skewer</i>	\$375.00++
<b>CHICKEN DRUMETTES</b>	<i>Plain, BBQ or Buffalo Style</i>	\$150.00++
<b>BEEF EMPANADAS</b>	<i>Flaky Turnovers filled with Seasoned Beef, served with Pico De Gallo</i>	\$250.00++
<b>SPANAKOPITA</b>	<i>Greek Phyllo Pastry filled with Spinach and Feta Cheese</i>	\$200.00++
<b>SPINACH &amp; ARTICHOKE DIP</b>	<i>Fresh Sliced Baguette</i>	\$200.00++
<b>CRAB DIP</b>	<i>Fresh Sliced Baguette</i>	\$300.00++
<b>WARM PIMENTO CHEESE DIP</b>	<i>A Southern Favorite – served with fresh baguette</i>	\$175.00++
<b>MINI BEEF WELLINGTON</b>	<i>Red Wine Braised Beef and Mushrooms in Puff Pastry</i>	\$275.00++
<b>MINI CHICKEN WELLINGTON</b>	<i>Sautéed Chicken with Garlic, Onion and Mushrooms in Puff Pastry</i>	\$225.00++

*For additional hors d'oeuvre selections please inquire with your catering sales representative*

## RECEPTION DISPLAYS

<b>WHOLE POACHED SALMON</b>	<i>Red Pepper Remoulade, Herbed Cream Cheese, Bagel Chips, Crostini and Assorted Crackers (Serves approximately 60pp)</i>	\$450.00++
<b>BAKED BRIE EN CROUTE</b>	<i>Cranberry-Apricot Compote, Candied Pecans, Fresh Strawberries and Grapes, Fresh Sliced Baguette and Assorted Crackers (Serves approximately 60pp)</i>	\$ 175.00++
<b>SEASONAL FRESH FRUIT DISPLAY</b>	<i>Fresh Strawberries, Melons, Pineapple and Grapes, served with Yogurt and Chocolate Sauces (Serves approximately 100pp)</i>	\$395.00++
<b>FRESH VEGETABLE CRUDITÉS</b>	<i>Baby Carrots, Broccoli, Cauliflower, Yellow and Zucchini Squashes, Red Bell Pepper, Grape Tomatoes and Marinated Mushrooms served with Roasted Red Pepper Dressing and Ranch Dressing (Serves approximately 100pp)</i>	\$350.00++
<b>INTERNATIONAL AND DOMESTIC CHEESE DISPLAY</b>	<i>A selection of Imported and Domestic Cheeses to include Swiss, Aged Cheddar, Smoked Gouda, Dill Havarti, Pepper Jack, Seasonal Fruit, Assorted Crackers and Crostinis (Serves approximately 100pp)</i>	\$425.00++
<b>TRI COLOR HUMMUS &amp; GRILLED VEGETABLES</b>	<i>A Mediterranean variety of Grilled and Marinated Vegetables with Red Pepper, Cilantro and Golden Hummus served with Greek Olives and Warm Pita Bread (Serves approximately 100pp)</i>	\$425.00++
<b>SIDE OF SMOKED SALMON</b>	<i>Smoked Salmon served with traditional condiments of Capers, Cream Cheese, Diced Red Onion and Bagel Chips (Serves approximately 30pp)</i>	\$150.00++
<b>ANTIPASTO PLATTER</b>	<i>Italian Cured Salami, Capicola Ham, Pepperoni, Provolone Cheese, Roasted Peppers, Pepperoncinis, Olives, Artichoke Hearts &amp; Rustic Rolls with Dijon Mustard &amp; Aioli (Serves approximately 100pp)</i>	\$495.00++
<b>FOUR CHEESE SWISS FONDUE</b>	<i>Gruyere, Swiss, Emmentaler and Brie Cheeses, melted slowly with Roasted Garlic and White Wine served with Rustic Bread Cubes, Fresh Apple Wedges and Fresh Vegetables (Serves approximately 100pp)</i>	\$425.00++
<b>MARINATED, GRILLED AND ROASTED VEGETABLES</b>	<i>A Variety of Seasonal Vegetables Served with Pesto Vinaigrette and Sun-Dried Tomato Aioli (Serves approximately 100pp)</i>	\$425.00++

## WINE & COCKTAIL SELECTIONS

	<u>HOST SERVICE</u>	<u>CASH SERVICE</u>
HOUSE COCKTAILS	\$5.00++	\$6.00
PREMIUM BRAND COCKTAILS	\$6.75++	\$8.00
CORDIALS & COGNACS	\$6.75++	\$8.00
TWO LIQUOR HOUSE DRINKS	\$6.00++	\$7.00
TWO LIQUOR PREMIUM DRINKS	\$7.25++	\$9.00
DOMESTIC BEER	\$4.00++	\$5.00
IMPORTED BEER	\$4.50++	\$5.00
SOFT DRINK	\$2.50++	\$3.00
BOTTLED WATER	\$2.00++	\$3.00
CHAMPAGNE PUNCH	\$55.00++ gal	***
SPARKLING PEACH PUNCH - NON ALCOHOLIC	\$30.00++ gal	***
FRUIT PUNCH - NON ALCOHOLIC	\$28.00++ gal	***
DOMESTIC KEG BEER	\$350.00++ ea	***

### PREMIUM BRANDS

Captain Morgan Spiced Rum ~ Dewar's Scotch ~ Cuervo Gold  
Tequila ~ Crown Royal ~ Absolut Vodka ~ Tanqueray Gin ~ Jack  
Daniel's Bourbon

#### HOSTED PREMIUM BAR SERVICE

\$12.00++ PER PERSON FOR THE FIRST HOUR +  
\$5.00++ FOR EACH ADDITIONAL HOUR

### HOUSE BRANDS

Smirnoff Vodka ~ Seagrams Gin ~ Castillo Rum ~ Evan Williams  
Bourbon ~ Scoresby Scotch ~ Canadian Mist ~ Montezuma Gold  
Tequila

#### HOSTED HOUSE BAR SERVICE

\$10.00++ PER PERSON FOR THE FIRST HOUR +  
\$4.00++ FOR EACH ADDITIONAL HOUR

## WINE TIERS

	<u>HOST SERVICE</u>	<u>CASH SERVICE</u>
<u>HOUSE</u>	BOTTLE \$18.95++	GLASS \$5.00
<u>HIGHLY RECOMMENDED</u>	BOTTLE \$24.95++	GLASS \$6.00
<u>SUPERIOR</u>	BOTTLE \$29.95++	GLASS \$7.00
<u>PREMIUM</u>	BOTTLE \$35.95++	GLASS \$8.00
<u>SPARKLING WINE OR CHAMPAGNE</u>	BOTTLE \$24.95++	GLASS \$4.00

#### HOSTED BAR SERVICE POLICIES

One bartender per 100 guests is recommended. A set up fee of \$60.00++ per bar and service charge of \$80.00++ per bartender for the first four hours will apply to all bars set ups. Prices do not include a 22% service charge, state sales tax of 10% and liquor tax of 7%.

#### CASH BAR SERVICE POLICIES

One bartender per 100 - 150 guests is recommended. A set up fee of \$60.00++ per bar and service charge of \$80.00++ per bartender will apply to all bar set ups. Prices are inclusive of a state sales tax of 10% and liquor tax of 7%.

#### ALCOHOL SERVICE POLICIES

All alcoholic beverages **must** be served by employees of Savor...Mobile, Catering by SMG. It is our policy to request valid picture identification from any guests appearing to be under 30 years of age.

