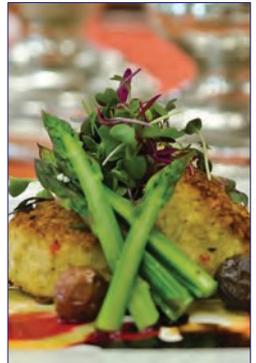
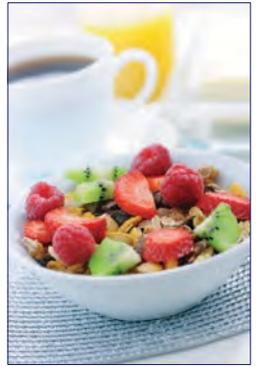


*Distinctive*  
catering & events

*Menu*



*"a passion for food,  
an obsession for detail..."*

# Fresh Starts

## country breakfast

scrambled eggs

american fried potatoes with peppers and vidalia onions

applewood smoked bacon and pork sausage

butter milk biscuits and sausage gravy

cheese grits

house-made baked honey corn bread assorted

muffins and house-made peach jam sliced

seasonal fruit and fresh berries

orange and cranberry juice

fresh brewed regular and decaffeinated coffee and assortment of hot teas

19.95 per person

## ultimate breakfast

scrambled eggs served with cheddar cheese

house-made fried potatoes with peppers and vidalia onions

applewood smoked bacon and pork sausage

butter milk biscuits and sausage gravy

cheese grits

fresh spinach, tomato, and cheddar cheese quiche

cinnamon french toast with maple syrup

yogurt bar with a selection of granola, raisins, dried cranberries, and

seasonal fruit

danish, muffins and bagels with cream cheese

orange and cranberry juice

fresh brewed regular and decaffeinated coffee and assortment of hot teas

22.95 per person

## chef's breakfast omelet station

prepared by our chefs, select the following ingredients to create the perfect

omelet: cage-free eggs, egg whites, diced ham, applewood smoked bacon,

country sausage, shrimp, swiss cheese, feta cheese, spinach, tomato, sautéed

mushrooms, broccoli and vidalia onions

9.95 per person

*action station will be staffed by our culinary team for 90 minutes, anything beyond 90 minutes, additional charge of 150 will apply.*

*egg whites available upon request for an additional 2.00 per person*

# Hot Buffets

## skyline buffet

### select one entrée

roasted garlic chicken with  
rosemary sauce  
buttermilk fried chicken breast  
roast turkey with stuffing  
roast top sirloin of beef

### select one salad

classic caesar salad with garlic croutons  
and fried capers with shredded  
parmesan cheese

hand torn iceberg lettuce and chopped  
romaine, topped with grape tomatoes,  
garlic croutons and shaved bermuda  
onions and choice of dressing

traditional greek salad tossed in a  
vinaigrette dressing, topped with sliced  
red onions and crumbled feta cheese

### select one accompaniment

basil potato puree  
sautéed garlic spinach  
sautéed vegetable medley  
oven roasted potatoes with rosemary  
wild rice pilaf  
collard greens

26.95 per person

## distinctive buffet

### select one entrée

n.y. strip with red wine reduction  
provençal salmon with tomato  
basil relish  
jerk rubbed pork loin

### select one salad

classic caesar salad with garlic croutons  
and fried capers with shredded  
parmesan cheese

hand torn iceberg lettuce and chopped  
romaine, topped with grape tomatoes,  
garlic croutons and shaved bermuda  
onions, and choice of dressing

traditional greek salad tossed in a  
vinaigrette dressing, topped with sliced  
red onions and crumbled feta cheese

### select one accompaniment

basil potato puree  
sautéed garlic spinach  
sautéed vegetable medley  
oven roasted potatoes with rosemary  
wild rice pilaf  
collard greens

29.95 per person

*all buffets are served with fresh baked rolls, and butter assorted cookies and brownies  
seasonal fruit, coffee and iced tea*

# Themed Buffets

## southwestern

### select two entrées

baked tilapia with black bean and avocado relish  
grilled santa fe pork loin  
aztec chicken with corn and black bean salsa

### select two accompaniments

chipotle roasted vegetables  
cole slaw  
oven roasted potato wedges  
red bean rice pilaf

### select two desserts

brownies and cookies  
chocolate lava cake with whiskey anglaise  
banana bread pudding with anglaise

31.95 per person

served with jalapeno corn bread and iced tea

## country picnic

### select two entrées

fried chicken  
barbecue chicken  
pulled pork sandwiches

### select two accompaniments

potato salad  
pasta salad  
southern cole slaw  
local tomato salad  
brown sugar baked beans  
corn on the cob  
anson mill grits

### select two desserts

strawberry shortcake  
peach cobbler  
pecan pie  
apple pie

30.95 per person

served with corn bread and iced tea

*add our signature n.y. strip steak  
to any of the buffets for 8.95*

# Hors d'oeuvres

price per each, a minimum of 100 per section

curried chicken salad in a wonton cup	2.25
asparagus tips and parmesan wrapped prosciutto	2.75
maryland lump crab cake remoulade	2.95
roasted pear and brie bruschetta	2.50
italian sausage stuffed mushrooms	2.50
barbecue meatballs	2.25
chicken drumettes	2.75
traditional pork pot stickers	2.75
hand rolled vegetarian spring rolls	2.95
coconut shrimp and orange soy barbecue	2.95
mini pulled pork sandwiches	3.25
spanakopita	2.25
pecan chicken sate with creole dipping sauce	2.75
mini cheeseburger on a brioche bun	3.25
beef empanadas	2.75
chicken empanadas	2.75

# Reception Platters

## domestic and imported cheese

an assortment of cheeses, crackers, home-made flat bread, ficelle crisps and seedless grapes

225.00

## fresh fruit and berries

season fresh melon, pineapple and berries served with yogurt honey dipping sauce

175.00

## antipasti

grilled and marinated artichokes, assorted olives, salami, italian style ham, grilled peppers in olive oil, pepperoncini, fresh mozzarella with pesto, lemon and rosemary roasted mushrooms

225.00

## rosemary crostini bruschetta

choice of two white bean and prosciutto, roasted pear and mascapone, kalmalta olive tapenade and tomato, roasted garlic and balsamic

175.00- additional toppings 50.00 each

## corn and flour tortilla chips and dip

pico de gallo, jicama slaw with mango, spicy salsa and guacamole

125.00

## build your own baked potato bar

individual idaho russets served with sour cream, green onions, chives, cheddar cheese, bacon and broccoli

200.00

add chicken or chili 2.00 per person

add bay shrimp 4.95 per person

add both 6.00 per person

*price based on quantities of 50 people*

# Plated Meals

select an entrée, salad, two sides and a dessert to create your  
three course meal

## entrée selection

pan seared chicken breast, sun dried tomato, artichoke and olive mélange  
served with roasted garlic sauce

33.95

pecan crusted chicken stuffed with spinach and boursin cheese with creole  
mustard sauce

30.95

roasted tenderloin of beef hand carved with mushrooms, thyme and  
caramelized shallot reduction

50.95

new orleans style tilapia accompanied with mustard seed beurre blanc

33.95

fire roasted atlantic salmon fillet with lemon chardonnay essence

35.96

charbroiled n.y. strip served with cabernet sauvignon reduction

49.95

mixed grill of new zealand lamb and a herb roasted cornish game hen

56.95

rosemary roasted airline chicken breast and beef medallions

52.95

# Plated Meals Cont'd

## salad options

field greens with fontina cheese,  
bacon and balsamic vinaigrette

marinated haricot vert with fire roasted  
pepper, toasted pine nuts, applewood  
smoked bacon, grilled romaine hearts and  
basil vinaigrette

baby spinach with roquefort cheese,  
candied walnuts, strawberries and  
balsamic vinaigrette

classic caesar salad with garlic  
croutons, fried capers with shredded  
parmesan cheese

classic wedge salad, grape tomatoes,  
bacon, blue cheese and chives  
add 2.00

heiban tomato mozzarella, baby basil,  
mixed greens, virgin olive oil and balsamic  
add 5.00

## dessert options

warm valrhona chocolate cake with espresso whipped cream

peach tart with caramel whipped cream and market berries

french butter apple tart with caramel whipped cream

mango upside-down cake with pineapple sauce

meyer lemon soufflé tart with blackberry merlot sauce

blackberry panna cotta with meyer lemon sauce

kahlua cream tiramisu

chocolate brioche bread pudding with almond krokant

## side options

roasted potatoes with rosemary  
mashed potato puree (garlic, herb,  
or butter)

wild rice pilaf

mediterranean couscous

georgia farm vegetables

steamed broccoli

grilled asparagus

haricot vert

roasted mushrooms

roasted root vegetables

# Exposition Stations

## chef's table

smoked brisket of beef -  
gourmet mustard, horseradish and aioli  
375.00

garlic studded tenderloin of beef -  
red onion marmalade, tomato basil aioli  
and creole mustard  
550.00

classic sage rubbed turkey breast -  
whole grain mustard and cranberry  
mayonnaise  
450.00

jerk seasoned pork loin -  
smothered onions, roasted garlic and  
tropical fruit salsa  
375.00

## sliders

low country crab cakes, southern barbe-  
cue, country fried chicken on a house  
baked dollar roll, accompaniments  
services and house fried bacon chips  
13.95 per person

## shrimp and grits

shem creek shrimp, anson mill grits with  
classic accompaniments  
13.95 per person

## the carvery

horseradish crusted eye round of beef  
herb roasted turkey smoked virginia  
bone-in ham accompanied with assorted  
cocktail rolls, creole mustard, horseradish  
cream or brown sauce

1 Option 16.95 per person

2 Options 20.00 per person

3 Options 26.95 per person

## pasta

penne and cheese ravioli with a choice  
of marinara, alfredo or pesto cream  
sauces tossed with your choice of fresh  
parmesan, pine nuts, broccoli, roasted  
mushrooms, fresh mozzarella, grilled  
chicken, Italian sausage with garlic  
focaccia bread

13.95 per person

## stir fry

diced chicken and asian influenced  
vegetables: shiitake mushrooms, snow  
peas, red peppers, green onions, water  
chestnuts, shredded carrots and broccoli  
spears

11.95 per person

canton style beef with bamboo shoots,  
green onions, shredded carrots, soba  
noodles and hoisin sauce

13.95 per person

*price based on quantities of 75 people*

*stations are staffed by our culinary team for 90 minutes. additional charge of  
150.00 per chef will apply*

# Bar Packages

## beer and wine packages

### standard bar package

domestic and imported beer, house wine, soda, juice and bottled water	
one hour	15.00 per person
two hours	18.00 per person
three hours	21.00 per person
four hours	24.00 per person

### house bar package

house liquor, domestic and imported beer, house wine, soda, juice and bottled water	
one hour	18.00 per person
two hours	21.00 per person
three hours	25.00 per person
four hours	28.00 per person

### premium bar package

premium liquor, domestic and imported beer, house wine, soda, juice, bottled water	
one hour	20.00 per person
two hours	24.00 per person
three hours	28.00 per person
four hours	32.00 per person

### distinctive bar package

premium liquor, cordials, cognacs, domestic and imported beer, clos du bois wine, soda and bottled water	
one hour	23.00 per person
two hours	26.00 per person
three hours	30.00 per person
four hours	34.00 per person

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	Consumption	Cash Bar	
house brands	6.00	6.50	
premium brands	7.00	7.50	
super premium	8.00	8.50	
domestic beer	5.00	5.50	
imported beer	6.00	6.50	
wine	7.00	7.50	
soda	3.00	3.00	
juice	3.00	3.00	
bottled water	3.00	3.00	
			bartenders 150.00 per 100 guests

# Food and Beverage Policies

All food and beverage will be supplied and prepared by Distinctive Catering & Events. All prices are subject to change with prior written notification.

Final menu selections must be submitted a minimum of two weeks prior to the function to ensure availability of desired menu items.

Final guarantees must be received seven business days prior to your function.

Any reduction to the guest count after that cannot be accepted. All counts must be given directly to your sales manager.

## **Service Charge and Tax**

A 21% Service Charge will be applied to all food and beverage items.

A 8% sales tax will be applied to all food, beverage and service charges.

Please consult with the Distinctive Catering & Events team if you have any questions or concerns.

We look forward to serving your event.

*The Catering Team*