

Hors D'oeuvres

Butler passed complimentary

Butler Passing included at no additional charge

Hot Hors D'oeuvres

Price per 25 Pieces

- Wild Mushroom Polenta Cakes \$40.00
- Italian Sausage Stuffed Mushrooms \$45.00
- Southwest Spring Rolls with Spicy Honey Mustard \$45.00
- Coconut Chicken Tenders with Spicy Honey Mustard \$45.00
- Pan Seared Crab Cakes with Whole Grain Mustard Sauce \$50.00
- Buffalo Chicken Wings, Celery Sticks, & Bleu Cheese Dressing \$40.00
- Swedish Meatballs with Oven Roasted Tomato Sauce \$50.00
- Caramelized Sea Scallop Skewer Wrapped In Bacon \$80.00
- Curried Chicken Satay with Peanut Butter Sauce \$45.00
- Greek Spanakopita - Spinach & Feta wrapped in Phyllo \$50.00
- Chicken Quesadilla with Salsa \$45.00
- Crab and Shrimp Quesadillas with a Mango Chutney \$50
- Mussel Fritters with Spicy Basil Marinara \$50
- Mac & Cheese Fried Bites \$45
- Tomato Bisque Shooters with Crispy Grilled Cheese \$45
- Brie Cheese with a Raspberry Sauce in Puff Pastry \$48
- Petit Filet Mignonette with Stilton & Savannah Honey \$50.00
- Barbecued Pork Ribs with Georgia Peach preserve in Phyllo Basket \$50.00

Cold Hors D'oeuvres

Price per 25 Pieces

- Endive Stuffed with Chicken Salad \$50.00
- Crab & Mango Salad Stuffed Cherry Tomato with Chives \$50.00
- California & Japanese Sushi Rolls with Fresh Ginger & Soy Sauce \$45.00
- Greek Salad with Pickled Onions, Cucumber & Feta on Garlic Crostini \$35.00
- Marinated Fresh Vegetables in Rice Paper with Asian Sweet Chili Sauce \$40.00
- Balsamic Marinated Roma Tomatoes with Shaved Parmesan on Italian Garlic Bruschetta \$35.00
- Smoked Salmon on European Cucumber with Fresh Caviar & Crème Fraiche \$45.00
- Egg & Cheese Salad on French Baguette Crostini with Spring Scallions \$30.00
- Seared Duck Breast in Spinach Wrap with Goat Cheese & Figs \$65.00
- Spoon of Tuna Tartar with Spicy Mango Chutney \$65.00
- Beef Tartar with Herb Chimichuri & Spanish Manchego Cheese \$48.00
- Tuna Tartar on a Spoon with a Wonton Chip \$48.00
- Chicken Salad with Apricots on a Mini Biscuit \$40.00
- Black Eye pea Salad in a Phyllo Basket \$35.00

Reception Displays

Prices per 25 guests

- Seasonal Fruit Display \$50
- Cantaloupe, Honeydew Melon, Pineapple, Grapes & Strawberries
- Assorted Domestic & Imported Cheese Tray \$80
- With French Bread Crostini, & Assorted Crackers
- Crudités Platters \$40
- Served with Bleu Cheese Dressing & Herb Ranch Dip
- House Smoked Salmon Display \$70
- Served with Capers, Cream Cheese, & Bagel Chips
- Assorted Canapés \$80

Baby Shrimp with Dill, Roasted Tomato & Mozzarella, Bleu Filet Mignonette

Traditional Shrimp Cocktail \$110

Served with Lemon & Jack Daniel's Cocktail Sauce

Herb & Balsamic Marinated & Grilled Vegetable Display \$50

Asparagus, Squash, Zucchini, Eggplant, Roasted Red Bell Peppers

Turning Japanese

Variety of Japanese Rolls, California Rolls & Nigiri Style Sushi Prepared by Foundry Executive Chef Martin Smetana

Prepared with Top Premium Product, such as Yellow Fin Ahi Tuna, In House Smoked Eel & Fresh Tobiko

Served with Pickled Ginger, Hot Siracha Sauce, Wasabi Paste & Traditional Tamari Sauce,

Hot Edamame Seasoned with Pacific Sea Salt, Served with Wooden Chop Sticks

Small (serves 15) \$98 Medium (serves 30) \$175 Large (serves 50) \$250

Pasta Station

\$5 Per Person for Self Serve (Choose Two)

\$50 Optional Attendant Fee

Penne Pasta with Gorgonzola Alfredo Sauce

Orzo Pasta with Tomato Vodka Cream Sauce

Baked Ziti with Pomodoro Sauce & Mozzarella

Linguini Pasta with Saffron Infused Butter Sauce

Choose Up To Three Toppings:

Black Olives, Roma Tomatoes, Asparagus, Bell Peppers, Artichokes, Spinach,
Squash, Zucchini, Pine Nuts, Sun Dried Tomatoes, Mushrooms, Scallions, Roasted Garlic

Add Grilled Chicken additional \$2.00 per person

Add Shrimp additional \$3.00 per person

Mashed Potato or Grit Station

\$5.00 per person

\$50 Optional Attendant Fee

Mashed Russet Potatoes or Stone Ground Grits Garnished with Butter, Chives, Bacon, Grated Cheddar Cheese,
Sautéed Mushrooms, Chili, Sour Cream, Onions & Buttered Broccoli

Presented in a Martini Glass

Add \$3 per person for Fresh Shrimp

Carving Stations

\$50 Attendant Fee for Each Selection

Pepper Seared Tenderloin of Beef with Red Wine demi-glace, Hot Rolls

\$ 150 serves approx. 25 people

Prime Rib of Beef with Creamed Horseradish, Hot Rolls

\$250 serves approx. 40 people

Honey Glazed Virginia Ham with Whole Grain Dijon Mustard Sauce, Hot Rolls

\$ 180 serves approx. 50 people

Two Smoked & Oven Roasted Turkey Breasts with Cranberry Relish

\$160 serves approx. 40 people

Steamship Wheel
Beef Top Round Slowly Baked with Thyme, Rosemary & Root Vegetables
\$160 serves approx. 80 people

Bacon Wrapped Pork Tenderloin, Warm Apple Chutney
\$50. per Two serves approx. 15 people

Hors D'oeuvres Reception

\$19 per person
(3 Hors d'oeuvres of each selection per person)

Tomato Basil & Feta on Rustic Crouton
Tuna Tartar in Euro Cucumber
Savory Chicken Salad on Endive
Domestic Cheese and Berry Bites
Smoked Turkey Canapé with Mint and Fruit Chutney
Coconut Chicken with Pina Colada Dip
White Bean Quesadillas with Salsa Picante
Chef's Selection of Sweet Petit Fours and Small Dessert Bites

Cocktail Reception - Silver

\$21 per person
50 people minimal
(\$19 per person without dessert)

Butler-Passed Hors d'oeuvres
Smoked Salmon on Toasted Brioche
Tomato Basil & Fresh Feta on a Garlic Bruschetta
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Displays & Platters

Pimento, Humus, and Black Bean Dip Served in a Martini Glass with Toasted Pita points
Local Farmer's Green bean Fries Crusted in Red Mule Grits with Duo of Dips
Domestic Cheese Display with Assorted Crackers
Garden Vegetable Crudites with Trio of Dips
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Dessert & Coffee Station

Georgia Peach & Berry Mini Tartlets with a Vanilla Pudding
Local Pecan Bars with Chocolate Ganache
Dark & White Chocolate Covered Strawberries
Freshly Brewed Coffee with Cream and Sugar

Cocktail Reception - Gold

\$25 per person (Carving attendant included)
(\$22 per person without dessert)

50 people minimum guarantee

Butler-Passed Hors D'Oeuvres

In-house Smoked Turkey Breast, Peach & Walnut Cream Cheese Pinwheels
Molasses BBQ Pulled Pork in Phylo with Jalapeno Slaw
Tomato Basil & Fresh Feta on a Garlic Bruschetta
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Displays & Platters

Pimento, Humus, and Black Bean Dip Served in a Martini Glass with Toasted Pita points
Domestic Cheese Display with Assorted Crackers
Garden Vegetable Crudites with Trio of Dips

Coconut Chicken Tenders with Spicy Honey Mustard

Chef Carving Station

Two Smoked & Oven Roasted Turkey Breasts, Cranberry Relish
Home-Made Yeast Rolls with Butter

Dessert & Coffee Station

Georgia Peach & Berry Mini Tartlets with a Vanilla Pudding
Local Pecan Bars with Chocolate Ganache
Dark & White Chocolate Covered Strawberries
Freshly Brewed Coffee with Cream and Sugar

Cocktail Reception - Platinum

\$28 per person (Carving attendant included)

50 people minimum guarantee

(\$25 per person without dessert)

Butler-Passed Hors D'Oeuvres

Curried Chicken Skewers with Peanut Butter Sauce
Mini Beef Wellington in Puff Pastry
Greek "Spanakopita" with Spinach and Feta Cheese

Field Greens Served in a Martini Glass

Freshly Picked Premium Spring Greens with Trio of Vinaigrettes
Chef's Selection of Salad Condiments

Pasta Station

Five-Cheese Tortellini with Tarragon Alfredo Sauce
Calamata olives, Roma Tomatoes, Bleu Cheese Crumbles, Scallions

Chef Carving Station

Apple-wood Bacon Wrapped Pork Tenderloin with Warm Apple Chutney
Home-Made Yeast Rolls and Butter

Displays and Platters

Balsamic Marinated Seasonal Vegetables
House Smoked Salmon with Hoyt House Potato Salad and Traditional Condiments
Imported and Domestic Cheese Display with Candied Walnuts, Crostini

Chef Carved Fresh Fruit and Berry Station

Summer Melons, Pineapple, Bananas, Strawberry, Toasted Coconut and Honey Yogurt

Dessert & Coffee Station

Dark & White Chocolate Fondue with Chef's Selection of Toppings
Georgia Peach & Berry Mini Tartlets with a Vanilla Pudding
Viennese Petit Fours, Lemon Bars and Mini Cakes
Freshly Brewed Coffee with Cream and Sugar

Sugar High - Dessert Reception

\$18 per person

Seasonal Fruit & Berry Display with Toasted Coconut

Dessert Bar

Chocolate Pudding Shooters with a Raspberry Coulis

Local Pecan Bars with a Caramel Sauce
Dark & White Chocolate Covered Strawberries
Viennese Petit Fours, Lemon Bars and Mini Cakes
Key Lime Mini-Pies with Toasted Almonds and Raspberry Coulis
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Bananas Foster Station
Served in Chafers with Vanilla Ice Cream, Chocolate Syrup and Whipped Cream
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Chocolate Fondue Station
Hot Chocolate Dip Presented with a Variety of Condiments for Dipping
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Coffee Station
Freshly Brewed Coffee with Cream and Sugar