

Premier Package Menu

BUTLER PASSED HORS D'OEUVRES

Choose any four (4) of the hors d'oeuvres selections below

This package includes 4 pieces per person and is based on 1 hour service time

Spanikopitas
Dill cheese puffs
Swedish meatballs
Chicken quesadilla wraps
Prosciutto ham and melon
Pita wedges with green olive tapenade
Barquette filled with pecan chicken salad
Salami stuffed with Boursin and black olive spread
Red and gold tomato bruschetta with balsamic glaze
Wood smoked salmon on toast points with dill cream
Cherry tomatoes filled with shrimp and Boursin mousse
Pecan smoked trout, horseradish cream on sourdough crouton
Belgium endive filled with Boursin, pistachios and red grapes

RECEPTION DISPLAY

Selection of imported and domestic cheeses, fresh fruit, sliced toasted baguettes and Carr's® crackers
Crisp seasonal fresh vegetables served with ranch sauce

DINNER BUFFETS

Choose one of the Dinner Buffets below.

Barnsley Buffet

Cream of mushroom and Boursin soup
Mesclun greens, garden vegetables and salad dressings
Seafood salad & Niçoise salad
Roasted seasonal vegetables
Seared breast of chicken with Georgian sauce
Pesto crusted Atlantic salmon with saffron rice
Beef stroganoff with buttered noodles
Warm French rolls and sweet butter
\$225 per person plus tax

-or-

Southern Style

Tossed green salad with assorted dressings
Tomato salad with mint dressing
Three bean salad
Squash casserole, green beans with onions and bacon smashed red potatoes
Grilled chicken breast with dirty rice and black-eyed pea relish
Cornmeal crusted catfish
Grilled skirt steak topped with melon and red onion relish
Buttermilk biscuits, cornbread and sweet butter
\$225 per person plus tax

-or-

Gourmand Buffet

Mixed greens salad station: pear tomatoes, cucumbers, mushrooms, radishes, olives, Cheddar cheese, croutons and dressings
Orzo pasta salad
Roasted Yukon Gold potatoes
Broccoli florets almandine
Squash and carrot sauté
Chicken saltimbocca with sage butter sauce
Atlantic salmon in pineapple barbecue sauce
Roast loin of pork with cider peppercorn sauce
Fresh baked French rolls with sweet butter
\$252 per person plus tax

BARNESLEY GARDENS RESORT

*Inspired by one man's eternal love
A perfect setting to celebrate yours*

-or-

Garden Select

Mesclun greens, garden vegetables and assorted dressings
Seafood salad
Chopped Asian marinated vegetables with sherry vinaigrette
Roasted seasonal vegetables
Broccoli florets sesame

Choose three of the entrée items below for your entrees:

Spicy grilled flat iron steak with mushroom sauce over roasted potatoes
Sautéed breast of chicken and button mushrooms with sage and rice pilaf
Chicken breast sauté over zucchini, field peas and new potatoes
Grilled Swordfish Puttanesca
Rainbow trout Francaise with lemon butter sauce over jasmine rice and pecans
Mustard BBQ spiral sliced ham with sweet and sour sauce
Warm French rolls and sweet butter
\$252 per person plus tax

-or-

Low Country Buffet

Wild greens with red tomatoes and candied Georgia pecans with blue cheese, honey mustard and raspberry vinaigrette dressings
Charleston slaw and honeysuckle carrot raisin salad
Spicy gulf "peel your own" shrimp with red chili cocktail sauce
Southern squash casserole, bourbon sweet potatoes, green beans with peppers and fried green tomatoes
Savannah crab cakes
Chicken sauté over white & wild rice
Pork loin chops over cheddar grits with Maker's Mark® sauce
Buttermilk biscuits, spicy corn muffins and sweet butter
\$252 per person plus tax

-or-

Springbank Estate

Mesclun greens with peas, dill, mint and spicy Georgia pecans served with honey balsamic vinaigrette, blue cheese, and ranch dressings
Beet, avocado and pink grapefruit salad with sherry vinaigrette
Caprese salad
Green beans with roasted fennel and shallots
Curried cauliflower with scallions and raisins
Barbequed Gulf shrimp kabobs with herb beurre blanc over vegetable cous cous
Breast of Chicken sauté with button mushrooms and sage over wild and white rice
Roast Black Angus beef tenderloin sliced with wild mushroom sauce and roasted marble potatoes
Warm French rolls and sweet butter
\$267 per person plus tax

BEVERAGES

This package includes four hours of service with our Barnsley Select Bar Package, which includes:

Wines

Columbia Crest Chardonnay
Montevino Pinot Grigio
Matua Sauvignon Blanc
Beringer White Zinfandel
Columbia Crest Cabernet
14 Hands Merlot

Liquors

Finlandia Vodka, Bacardi Rum, Blue Coat Gin, Johnny Drum Bourbon, Seagrams VO Whiskey, Dewar's Scotch and El Jimador Gold Tequila

A Selection of Domestic and Imported Beers

Soft Drinks, Bottled Water and Mixers

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