

## *Rehearsal Dinners*

BARNSLEY GARDENS RESORT

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

## *Buffets*

All buffets are served with regular and decaffeinated coffee, hot tea and iced tea upon request. Please see catering policies for additional information on buffet minimums.

### *Buffets with a 20 Guest Minimum*

#### SOUTHWESTERN

Caesar salad: Crisp romaine hearts, Parmigiano-Reggiano and Caesar dressing  
White bean and chorizo salad with olives  
Chile con queso with tortilla chips  
Spanish rice and truck stop tacos  
Salsa, sour cream, lettuce and guacamole  
Beef chimichanga with sauce verde  
Cheese and chicken enchiladas with red sauce  
Pecan crusted Gulf red snapper  
Gold tomato salsa, barbecued brisket and drunken beans  
Texas toast  
Coconut cake and Mississippi mud pie  
\$52 per person

#### BACKYARD BARBEQUE

Southern style potato salad, creamy cole slaw, southern baked beans and potato wedges  
Barbequed baby back ribs  
Grilled chicken breasts  
Black Angus hamburgers and all beef Hebrew National® franks  
Cheddar and Swiss cheese, assorted condiments  
Kaiser rolls, hot dog buns and Texas toast  
Warm maple apple crisp  
\$44 per person  
Add Vanilla ice cream with dessert for \$3 per person  
Optional Grill and attendant – \$175

#### BEER GARDEN

Tossed mixed green salad, dressings and warm German potato salad  
Baked soft pretzels with assortment of mustards  
All beef Hebrew National® franks  
German style bratwursts and knackwurst with sauerkraut  
Black Angus hamburgers  
Marinated grilled chicken breasts  
Assorted condiments  
Kaiser Rolls and hotdog buns  
Warm apple crisp  
\$45 per person  
Add Vanilla ice cream with dessert for \$3 per person  
Optional Grill and attendant – \$175

BARNSELY GARDENS RESORT

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

## WESTERN COOKOUT

Caesar salad: Crisp romaine hearts, Parmigiano-Reggiano and Caesar dressing  
Bowls of fresh fruit and berries  
Silver queen corn cobbettes  
Western baked beans  
Baked potato bar with bacon bits, cheddar cheese, chives, sour cream and sweet butter  
Barbequed chicken pieces  
Grilled 8 oz New York strip steak  
Mahi Mahi with tropical fruits and coconut sauce  
Fresh baked biscuits, cornbread and sweet butter  
Mixed berry shortcake with cinnamon whipped cream and apple crumb pie  
\$75 per person  
Optional Grill and attendant – \$175

## CAJUN BOIL

Caesar Salad with Parmigiano - Reggiano and Caesar dressing  
Low country boil – red skinned potatoes, corn on the cob, andouille sausage, crawfish and shrimp cooked in spicy Old Bay® seasoning  
Cole slaw, marinated dill cucumbers and tomatoes  
Buttermilk biscuits, spicy corn bread muffins and sweet butter  
Georgia pecan pie, strawberry shortcake and Florida key lime pie  
\$75 per person

### *Buffets with a 25 Guest Minimum*

## 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  
Peanut butter pie, sun cut watermelon and strawberry shortcake  
\$68 per person

## JACK DANIELS® BUFFET

Summer greens and vegetable salad  
Assorted dressings  
Creamy shoe peg corn salad  
Icy pink cucumbers and onions  
Creole red and green beans  
Tennessee butternut squash  
Pan seared Tennessee whiskey chicken  
Grilled and glazed Atlantic salmon  
Jack Daniels® marinated grilled New York steak  
Platters of sweet cornbread and buttermilk biscuits  
Lynchburg candied apples, vanilla bean ice cream and Jack Daniels® caramel sauce  
Classic caramel cake  
\$75 per person

BARNESLEY GARDENS RESORT

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

BACK COUNTRY BUFFET

Baby lettuces with sweet peas, chives, dill and mint with buttermilk ranch and Italian dressings

Southern style tomato salad

Bacon and cheddar potato salad

Fried pickles

Pickled gulf shrimp

Fried green tomatoes

Butter beans with sweet onions and country ham

Wilted greens

Turnip, mustard and collards braised with ham hocks

Fried okra

Country fried steak with mashed potatoes and creamy gravy

Skillet seared flounder over succotash

Pulled pork barbecue

Platters of sweet cornbread and biscuits

Fried apple pies, peach and blueberry cobbler with vanilla ice cream

\$75 per person

BARNSELY GARDENS RESORT

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

## *Flexible Three-Course Plated Dinners*

These menus may be served in our indoor venues only, excluding Town Hall.

Our three-course plated dinners include a choice of soup or salad, entrée (single or duo) and dessert. All dinners served with fresh rolls and butter and iced tea and/or coffee upon request.

For four courses including both soup and salad, an additional \$10 per guest will be added.  
See Terms & Conditions for information about Split Menus

The menu items below may not be served in outdoor venues or Town Hall due to physical constraints.

### STARTER COURSE OPTIONS- choose one

She crab soup

Butternut squash soup with spicy Georgia pecans

Shrimp bisque

Mushroom and Boursin soup

Five onion cream soup

Classic Caesar salad with Parmigiano-Reggiano, croutons and Caesar dressing

Garden tomato salad with grilled red onions, fresh basil, Asiago cheese, roasted shallots and honey balsamic dressing

Mesclun greens with candied pecans, dried cranberries, tomatoes, goat cheese and raspberry vinaigrette

Mixed field greens with blueberries, almonds, blue cheese crumbles and honey balsamic vinaigrette

### ENTRÉE OPTIONS- choose one

#### *Single Entrees*

Medallions of veal Oscar capped with king crab and asparagus, sauce béarnaise, carrots and squash pearls  
\$60 per person

Rosemary herb crusted breast of chicken over barley pilaf, asparagus sauté, squash and lemon beurre blanc  
\$46 per person

Pecan crusted pork medallions with whipped sweet potatoes, roasted beets, carrots tourné and Jack Daniels® scented demi glace  
\$56 per person

Pan roasted wild striped bass with smoked shrimp butter over crisp saffron risotto cake, asparagus and carrots  
\$61 per person

Herb crusted Alaskan halibut, citrus beurre blanc, sticky rice cake, shiitake and asparagus  
\$54 per person

Coffee crusted New York steak with sauce Madeira, garlic potato cake, caramelized shallots, creamed spinach and overnight tomatoes  
\$64 per person

BARNSELY GARDENS RESORT

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

*Duo Entrees*

Medallion of pork tenderloin in sauce merlot and chicken breast in lemon caper sauce,  
barley risotto, haricots verts sauté and squash pearls  
\$57 per person

Petite filet mignon with sauce Madeira and fried Maine lobster tail with drawn butter, Chinese honey mustard,  
asparagus sauté and basil whipped potatoes  
\$75 per person

Mixed grill – breast of chicken, petite filet mignon and prawn, Madeira sauce, grain mustard sauce and herb  
buerre blanc over vegetable risotto, brown butter broccoli and glazed carrots  
\$62 per person

DESSERT COURSE OPTIONS- choose one

Chocolate terrine

Crème caramel

Georgia pecan pie

Tiramisu

Key lime pie

Chocolate trilogy

Chocolate marquise

New York-style cheesecake

Almond tuille basket with fresh berries, whipped cream and white chocolate sauce

\$3.00 additional per person/50 person maximum

BARNSELY GARDENS RESORT

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

## *Enhancements to Dinner Selections*

### SPECIALTY SALADS

Vine ripened tomatoes and buffalo mozzarella with black pepper basil oil, aged balsamic vinegar and baby lettuces  
\$7 per person

Baby iceberg salad with vine ripe tomatoes, blue cheese dressing and chives  
\$7 per person

Poached pear, baby greens, pine nuts, goat cheese crumbles, micro greens and tarragon vinaigrette  
\$8.50 per person

Hearts of romaine, spinach, frisée, beets, carrot spirals, candied pecans and citrus vinaigrette  
\$7 per person

### APPETIZERS

Gazpacho martini with gulf shrimp and lump crab capped with crème fraîche and micro greens  
\$14 per person

Chesapeake Bay crab cake with grain mustard, crème fraîche and corn okra relish  
\$12 per person

Tender veal sliced thin with wilted arugula, aged balsamic vinegar and peach chutney (served cold)  
\$12 per person

Charred pepper crusted Ahi tuna with ocean sesame salad, wasabi and pickled ginger  
\$14 per person

Spiced Carolina quail over goat cheese cake and spinach sauté with honey sesame glaze  
\$14 per person

BARNSELY GARDENS RESORT

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

## *Paired Wine Dinners*

Our Wine Specialist prides himself on his ever-changing, innovative wine offerings and each of the courses in the menus below will be personally paired with one of his exciting selections. Dessert is paired with Starbucks Coffee.

### ST. AUGUSTINE

Citrus marinated king salmon over confit of naval oranges with caviar and pea shoot coulis

Bibb lettuce, red and white Belgian endive salad with toasted Georgia pecans and Maytag blue cheese with champagne vinaigrette

Parma wrapped, crab stuffed pork tenderloin with asparagus and pearl onion sauté served with pommery sauce

Crème caramel with whipped cream and wild berries

\$105.00 per person

### NEW ORLEANS

Pistachio prawn stuffed with blue crabmeat on wilted watercress with tomato vinaigrette and mustard dill sauce

Mesclun greens with warm goat cheese, hazelnuts and mustard vinaigrette

Prime Black Angus filet capped with Foie gras truffle sauce

Chocolate brioche bread pudding with vanilla and chocolate sauces

\$120.00 per person

### CHARLESTON

Cream of corn soup with blue crab cake and chives

Stilton and pear salad with red grapes, Georgia spiced pecans and apple walnut vinaigrette

Roast Carolina quail stuffed with cornbread, apples and Georgia pecans over butternut squash and dried fig risotto with haricots verts and glazed carrots

Chocolate espresso terrine with two sauces

\$125.00 per Person

### SAVANNAH

Seared diver scallop over grits pancake with sweet corn salad and hickory smoked red pepper sauce

A burst of camembert on baby greens with sherry vinaigrette

Chicken and crab Napoleon with meaux mustard sauce over spinach sauté and squash julienne

Raspberry crème brûlée

\$125.00 per person

BARNESLEY GARDENS RESORT

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