



Banquet Menus

Plated Breakfast Entrée Selections

Chef's Blackshear Breakfast

*Your choice of Golden Pancakes or Fluffy French Toast
Served with Warm Syrup & Butter
Choice of Crisp Smoked Bacon, Sausage Links
Fresh Scrambled Eggs
Chilled Orange Juice
Freshly Brewed Regular, Decaf Coffee & Selection of Teas*

\$ 15.95 per person

The Lakeview Breakfast

*Farm Fresh Scrambled Eggs
Choice of Crisp Smoked Bacon, Sausage Links
Country Fried Potatoes or Cheese Grits
Homemade Buttermilk Biscuit
Chilled Orange Juice
Freshly Brewed Regular, Decaf Coffee & Selection of Teas*

\$ 15.95 per person

Breakfast on the Run

*(Packaged for take-out)
Fresh Whole Fruit
Fruit Yogurt
Granola Bar
Choice of Muffin or Danish
Choice of Juice*

\$ 12.95 per person

**All Prices subject to change due to market and cost fluctuation
All Prices subject to 23% Service Charge and 8% State Sales Tax on total bill**

Breakfast Buffet Selections
(Minimum of 30 Persons Required)

The Georgia Veterans Buffett

Assorted Breakfast Muffins & Danish
Sliced Fresh Fruit
Fluffy Scrambled Eggs
Crisp Smoked Bacon & Sausage Patties
Breakfast Potatoes
Southern Style Grits
Homemade Buttermilk Biscuits
Sweet Butter & Fruit Preserves
Selection of Chilled Juices
Freshly Brewed Regular and Decaf Coffee & Selection of Teas

\$ 16.95 per Person

The Flint River Buffet

Assorted Danishes & Muffins
Sliced Fresh Fruit
Fluffy Scrambled Eggs
Warm French Toast with Vanilla Syrup & Butter
Sausage Patties & Crisp Bacon
Cheese Grits
Assorted Breakfast Cereals
Buttermilk Biscuits
Sweet Butter & Fruit Preserves
Assorted Chilled Juices
Freshly Brewed Regular & Decaf Coffee & Selection of Teas

\$ 18.95 per person

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Continental Breakfast Buffets

Classic Continental

*Fresh Fruit with Berries, Assorted Breakfast Breads & Pastries
Butter and Preserves,
Chilled Orange & Grapefruit Juices
Freshly Brewed Regular, Decaf Coffee & Selection of Teas*

\$ 12.95 per person

Executive Continental

*Sliced Fresh Fruit with Berries
Homemade Buttermilk Biscuits
Bacon & Sausage
Assorted Breakfast Muffins & Danishes
Butter & Preserves
Chilled Juices
Freshly Brewed Regular, Decaf Coffee & Selection of Teas*

\$ 14.95 per person

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THE BRUNCH BUFFET
(Minimum of 35 Persons Required)

Sliced Fresh Seasonal Fruit Display

Assorted Breakfast Muffins & Danishes

Fresh Scrambled Eggs

Crisp Bacon Strips & Sausage Patties

Breakfast Potatoes

Warm Biscuits & Sausage Gravy

Tossed Garden Salad and Assorted Dressings

Baked Potato Salad

Green Beans with Almonds & Cranberries

Baked Herb Chicken with Vidalia Onion & Tomato or Buttermilk Southern Fried Chicken
Or

Sliced Prime Rib Au jus with Horseradish Sauce
Rolls & Butter -

Freshly Brewed Regular & Decaf Coffee, Iced Tea

Choice of Key lime Pie, Pecan Pie, or Chocolate Cake

\$ 28.95 per Person

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All Day Continuous Beverage/Break Station

Beverages 8am to 5 pm

Selection of Bottled Fruit Juices
Bottled Water
Fountain Soft Drinks
Freshly Brewed Regular & Decaf Coffee
Selection of Specialty Teas
Sweet and Unsweet Iced Tea

Chef's Choice of Assorted Snacks which many include these Items For 2 hours of your choice

Sliced Fresh Seasonal Fruit
A Selection of Breakfast Pastries and Breads
Bagels with Assorted Cream Cheeses
Assorted Biscuits, Breakfast Bars,
Assorted Fruit Yogurts
Hot & Cold Cereals

Chef's Choice of Assorted Snacks which many include these Items For 2 hours of your choice

Chocolate Brownies
Assorted Jumbo Cookies
Potato Chips & Dip
Nachos & Salsa
Rice Krispies Bars
Soft Pretzels w/ cheese
Trail Mix, Bar Mix
Crackers
Mixed Nuts

\$ 22.00 Per Person all day break station
\$ 11.00 Per Person for a half day break station

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Refreshments

Freshly Brewed Regular, Decaf-Coffee
\$ 30.00 per gallon

Iced Tea- Lemonade
\$ 25.00 per gallon

Milk or Juice
\$ 4.00 per quart

Assorted Bottled Juices
\$ 2.50 each

Assorted Soft Drinks
\$ 2.50 each

Bottled Water
\$ 2.00 each

Chocolate Dipped Strawberries
\$ 35.00 per dozen

Assorted Danish & Muffins
Sweet Butter & -Fruit Preserves
\$ 24.00 per dozen

Assorted Bagels & Croissants
Cream Cheese & Fruit Preserves
\$ 24.00 per dozen

Fresh Baked Extra Jumbo Cookies
Or Brownies
\$ 24.00 per dozen

Whole Fresh Fruits
\$ 3.00 each

Sliced Fresh Fruits
\$ 3.50 per person

Assorted Mixed Nuts or Trail Mix
\$ 22.00 per pound

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Plated
Lunch Entrée Selections
Groups Less than 30 Attendees

All Light Lunches are Served with Choice of
Cup of Soup or Fresh Fruit Cup
Chef's Choice of Dessert
Iced Tea & Freshly Brewed Regular or Decaf Coffee
Salads & Sandwiches

Chicken Caesar Wrap

*Grilled chicken, lettuce, tomato,
shredded parmesan cheese
Caesar Dressing in a floured tortilla served
Choice of Potato Salad, fries, Onion Rings, Fruit,
or Side Salad*

\$ 17.95 per person

Salmond BLT Salad

*Fresh Spinach Leaves with Red Onions,
Mandarin Oranges, Almonds & Goat Cheese
Served with 6oz Grilled Salmon
Choice of Soup or Fresh Fruit Cup*

\$ 19.95 per person

The Club Croissant

*Layers of smoked turkey, ham, bacon, lettuce,
tomato and Swiss Cheese on a fresh croissant
& Pickle Spear
Choice of Potato Salad, fries, Onion Rings, Fruit,
or Side Salad*

\$ 18.95 per person

Thai-Chili Chicken Salad

*Sweet and Spicy fried or grilled chicken tossed in Thai-chili glaze,
seasonal greens, shredded cheddar, cucumbers, tomatoes, bacon and
red onions tossed with choice of dressing
Choice of Soup or Fresh Fruit Cup*

\$ 17.95 per person

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Plated Luncheon Entrees

*All Luncheon Entrees are served with House Salad, Chef's Choice of Fresh Vegetable
Choose one of the following: Rosemary Roasted Red Potato, Garlic Whipped Potato, Parmesan Risotto, Wild Rice, Pecan
Rice, and Cinnamon Whipped Sweet Potato*

*Fresh Rolls & Sweet Butter & Chef's Choice Dessert
Freshly Brewed Coffee & Iced Tea*

CHICKEN BREAST MARSALA

*Pan Seared Breast of Chicken
Served with Mushroom Marsala Sauce*

\$ 21.95 per person

MARINATED FLANK STEAK

*Marinated & Grilled Flank Steak
Sliced & Topped with Mushroom Sauce*

\$ 23.95 per person

ROASTED PORK LOIN

*Marinated Roasted Pork Loin
Served with Honey Mustard, Sauce*

\$ 22.95 per person

MARINATED GRILLED SALMON

*Grilled Salmon Fillet
Served with Honey Bourbon Sauce*

\$ 22.95 per person

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Lunch Buffets

All Lunch Buffets are served with
Freshly Brewed Regular & Decaf Coffee & Iced Tea

TACO BAR

Cucumber & Red Onion Salad
With Lime Cilantro Vinaigrette
Seasoned Ground Beef
Marinated Grilled Chicken
Shredded Lettuce, Jalapenos, & Cheddar Cheese
Sour Cream & Pico de Gallo
Guacamole
Refried Beans
Spanish rice
Corn Tortilla Shells
Flour Tortilla
Cinnamon Twist with Honey

\$ 26.95 per person

CORNER DELI

Fresh Soup of the Day
Assortment of Deli Meats Including:
Smoked Turkey & Baked Ham,
Choice of Tuna or Chicken Salad
Swiss, American & Cheddar Cheeses
Fresh Sliced Fruit
Garden Salad Bar with Condiments & Assorted Dressings
Lettuce, Tomatoes, Onions & Dill Pickles
Mustard & Mayonnaise
Potato Salad
Pasta Salad
Assortment of Sandwich Breads & Rolls
Chef's Choice of Assorted Desserts

\$ 26.95 per person

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TAKE ME TO THE PARK

*Boneless Fried Chicken Breast
Hamburgers
Garden Salad Bar
Cole Slaw
Baked Beans
Potato Chips
Assorted Cheeses
Condiments
Assortment of Rolls & Buns
Chef's Choice of Assorted Desserts*

\$ 26.95 per person

THE DIXIE LAND BUFFET

*Garden Salad Bar
Served with Condiments & Dressings
Potato Salad
Creamy Cole Slaw
Fried Chicken & Oven Roasted Pork Chops
Squash Casserole
Collard Greens Southern Style
Rice & Gravy
Assorted Rolls & Breads
Sweet Butter
Chef's Choice of Assorted Desserts*

\$ 26.95 per person

SOUTHERN BUFFET

*Garden Salad Bar
Served with Condiments & Assorted Dressings
Buttermilk Fried Chicken
Squash Casserole
Southern Style Green Beans
Mashed Potatoes & Gravy
Assorted Rolls & Breads
Chef's Choice of Assorted Desserts*

\$ 26.95 per person

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Luncheon Dessert Selections

Chocolate Cake
Southern Pecan Pie
Key Lime Pie
Cookies & Brownies
Chef's Choice Cobblers & Bread Puddings

Lunches on the Go

THE DELI

Turkey & Ham Club
Choice of Croissant, White or Wheat Bread
Potato Chips
Cole slaw
Whole Fruit
Jumbo cookie
Soft Drink or Bottled Water

\$ 17.95 per person

THE PICNIC

Chicken Salad or Tuna Salad Sandwiches
Choice of Croissant, White or Wheat Bread
Potato Chips
Cole slaw
Whole Fruit
Jumbo cookie
Soft Drink or Bottled Water

\$ 17.95 per person

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Ala Carte Lunch Buffets

*Buffets are served with Garden Salad Bar with choice of two dressings
Assorted Rolls, Chef's Choice Desserts, Freshly Brewed Regular & Decaf Coffee and Iced Tea*

Meat Choices

LIST A

*Baked Chicken
BBQ Chicken
Fried Chicken
Chicken Marsala
Honey Bourbon Chicken
Pork loin with Mushroom Sauce
Pork loin with Cherry Demi-Glace
Fried or baked Pork Chops
Fried Catfish
Blackened Snapper*

LIST B

*Flank Steak w/ Pepper & Onions
Sliced Steak w/ Gorgonzola Cream
Flank Steak w/ Peppercorn Cream
Sliced Beef w/ Merlot Demi-Glace
Beef Tips w/ Onions
Beef & Broccoli
Sliced Turkey w/ Pan Gravy
Lemon Butter Salmon*

Vegetable Choices

*Green Beans, Broccoli Casserole, Squash Casserole, Vegetable Medley, Honey Glazed Carrots,
Southern Collard Greens Cider Braised, Cabbage, and Corn on the Cob
Green Peas with Onions
Corn with Roasted Red Peppers*

Starch Choices

*Mashed Potatoes with Gravy, Rice with Gravy
Wild Rice Pilaf, Saffron Rice
Rosemary Potatoes, Sweet potatoes Casserole, Scalloped potatoes
Cinnamon Butter Yams
White Cheddar Mac & Cheese
Cornbread Stuffing, Corn Casserole*

\$ 24.95

*1 Vegetable
1 Starch
1 A Meat
1 B Meat*

\$ 28.95

*2 Vegetables
2 Starches
1 A Meat
1 B Meat*

\$ 32.95

*2 Vegetables
2 Starches
2 A Meats
1 B Meat*

\$ 36.95

*3 Vegetables
3 Starches
2 A Meats
1 B Meat*

\$ 40.95

*3 Vegetables
3 Starches
2 A Meats
2 B Meats*

**Substitute any B List Meat for any A List Meat for no additional charge.*

**Substitute any A List Meat for any B List Meat for an additional \$2.00.*

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Plated Dinner Entrees

(Group less than 30 Persons)

*All Dinner Entrees are served with House Salad, Chef's Choice of Fresh Vegetable
Choose one of the following: Rosemary Roasted Red Potato, Garlic Whipped Potato, Parmesan Risotto, Wild Rice, Pecan
Rice, and Cinnamon Whipped Sweet Potato
Fresh Rolls & Sweet Butter,
Chef's Choice Dessert
Freshly Brewed Regular & Decaf Coffee & Iced Tea*

HERBED ROASTED CHICKEN

*Marinated Roasted Breast of Chicken
Served with Cognac Peppercorn Sauce*

\$ 26.95 per person

CHICKEN BREAST MARSALA

*Lightly floured and fried Boneless Breast of Chicken
Served with Mushroom Marsala Sauce*

\$ 27.95 per person

PECAN BREAST OF CHICKEN

*Boneless Breast of Chicken
Coated with Seasoned Ground Pecans
Pan-Fried & Served with Honey Sauce*

\$ 28.95 per person

GRILLED SALMON

*Seasoned & Grilled Salmon Filet
With Orange Glaze*

\$ 29.95 per person

CHICKEN CORDON BLEU

*Boneless Breast of Chicken
Stuffed with Ham & Swiss Cheese
Breaded & Pan-Fried,
Served with Mushroom Cream Sauce*

\$ 30.95 per person

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Plated Dinner Entrées

*All Dinner Entrees are served with House Salad, Chef's Selection of Fresh Vegetable
Choose one of the following: Rosemary Roasted Red Potato, Garlic Whipped Potato, Parmesan Risotto, Wild Rice, Pecan
Rice, and Cinnamon Whipped Sweet Potato*

*Fresh Rolls & Sweet Butter
Chef's Choice Dessert
Freshly Brewed Regular & Decaf Coffee & Iced Tea*

(Minimum of 30 Persons Required)

NEW YORK STRIP LOIN

*Sliced Roasted Beef Strip Loin
Marinated in Herbs & Olive Oil*

\$ 36.95 per person

PRIME RIB OF BEEF AU JUS

*Slow Roasted Prime Rib of Beef
Served with Horseradish Sauce
& Butter*

\$ 36.95 per person

CHARBROILED FILET MIGNON

*Charbroiled 8 Oz Filet of Beef
Served with Red wine Demi Sauce*

\$ 41.95 per person

PORK MEDALLIONS WITH BOURBON SAUCE

Sautéed Pork Medallions Served with Bourbon Sauce

\$ 28.95 per person

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Plated Dinner Entrée Combinations

*All Dinner Entrees are served with House Salad, Chef's Selection of Fresh Vegetable
Choose one of the following: Rosemary Roasted Red Potato, Garlic Whipped Potato, Parmesan Risotto, Wild Rice, Pecan
Rice, and Cinnamon Whipped Sweet Potato
Fresh Rolls & Sweet Butter
Chef's Choice Dessert
Freshly Brewed Regular & Decaf Coffee & Iced Tea*

BREAST OF CHICKEN & SHRIMP

*Grilled Breast of Chicken
Served with Tomato & Corn Salsa
Jumbo Shrimp Sautéed in Olive Oil,
Garlic & White Wine,*

\$ 33.95 per person

NEW YORK STRIP & GRILLED SALMON

*Charbroiled New York Strip Steak
Served with a Green Peppercorn Sauce
Salmon Fillet
Served with Raspberry Demi Sauce*

\$ 40.95 per person

FILET OF BEEF & BREAST OF CHICKEN

*Charbroiled 4 Oz Filet of Beef & Breast of Chicken
Served with a Brandy Peppercorn Sauce*

\$ 38.95 per person

FILET of BEEF & GROUPER

*Charbroiled 4 Oz Filet Mignon
Served With a Merlot Mushroom Sauce, Grouper Fillet
Served with Crab Hollandaise Sauce*

\$ 40.95 per person

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Additional Dinner Menu Selections

ADD SOUP TO YOUR DINNER MENU

\$5.50 per person

You may Substitute the Soup in Place of the Salad at No Additional Charge

Chef's Choice

DESSERT SELECTIONS

Chef's Choice

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Dinner Buffets

(Minimum of 30 Persons Required)

All Buffets are served with Freshly Brewed Regular & Decaf Coffee & Iced Tea

PICNIC IN THE PARK

Grilled or Fried Chicken Breasts

Hamburgers

Cole Slaw, Baked Beans & Potato Salad

Assorted Cheeses & Condiments

Assortment of Rolls & Breads

Chef's Choice of Assorted Desserts

\$ 30.95 per Person

ITALIAN BUFFET

Caesar Salad Bar

Chef's Choice Pasta Salad

Balsamic Glazed Pork Loin

Chicken Pomodoro

Baked Ziti with Meat Sauce

Italian Potatoes with Parmesan

Green Beans with Garlic

Roasted Carrot with Caramelized Onions

Assorted Rolls & Sweet Butter

Tiramisu Bread Pudding

Cannoli

Freshly Brewed Coffees & Iced Tea

\$ 35.95 per Person

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SOUTHERN CHARM

Tossed Garden Salad
Served with Condiments & Assorted Dressings
Buttermilk Fried Chicken
Slow Roasted Pork Loin
Served with Honey Bourbon Demi
Choose one of the following:
Squash Casserole, Broccoli Casserole
Or Sweet Potato Casserole
Choose one of the following:
Southern Style Green Beans, Collard Greens
Or Braised Cabbage
Choose one of the following:
Mashed Potatoes or Rice Served with Gravy
Assorted Rolls & Bread
Chef's Choice of Assorted Desserts

\$ 31.95 per Person

THE LODGE BUFFET

Garden Salad Bar
Served with Condiments & Assorted Dressings
Marinated Beef Tips with Mushroom Sauce
Pan Sautéed Chicken Marsala or Chicken Piccata
Fresh Vegetables
Choose one of the following:
Squash Casserole, Broccoli Casserole
Or Sweet Potato Casserole
Choose one of the following:
Garlic Mashed Potatoes or Rice
Assorted Breads & Rolls with Butter
Chef's Choice of Assorted Desserts

\$ 31.95 per person

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BARBECUE ON THE LAKE

Garden Salad Bar
Served with Condiments & Assorted Dressings
Creamy Cole Slaw
Potato Salad
Barbecued Chicken
Georgia Pulled Pork
Baked Beans
Corn on the Cobb
White Cheddar Mac & Cheese
Assorted Breads & Rolls with Butter
Chef's Choice of Assorted Desserts

\$ 31.95 per Person

MEXICAN BUFFET

Cucumber & Red Onion Salad with Lime Vinaigrette
Grilled Chicken
Sliced Beef cooked with Onions & Bell Peppers
Beef & Bean Burritos
Tamales
Spanish rice & Refried Beans
Cheddar Cheese & Sour Cream
Pico de Gallo, Guacamole
Chiffonade of Lettuce, Jalapenos,
Steamed Flour Tortillas
Cinnamon Twist with Honey & Key Lime Pie

\$ 32.95 per Person

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DEEP SOUTH FISH BUFFET

Garden Salad Bar

Served with Condiments & Assorted Dressings

Cole Slaw & Potato Salad

Baked Flounder Fillets

Fried Catfish Fillets

Seared Marinated Breast of Chicken

Choose one of the following

Garlic Mashed Potatoes, Rice or Pecan Whipped Sweet Potatoes

Southern Style Collard Greens

Roasted Corn on the Cob Assorted Rolls & Breads

Butter

Chef's Choice of Assorted Desserts

\$ 33.95 per Person

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Ala Carte Dinner Buffets

*Buffets are served with Garden Salad Bar with choice of two dressings
Assorted Rolls, Chef's Choice Desserts, Freshly Brewed Regular & Decaf Coffee and Iced Tea*

Meat Choices

LIST A

*Baked Chicken
BBQ Chicken
Fried Chicken
Chicken Marsala
Honey Bourbon Chicken
Pork loin with Mushroom Sauce
Pork loin with Cherry Demi-Glace
Fried or baked Pork Chops
Fried Catfish
Blackened Snapper*

LIST B

*Flank Steak w/ Pepper & Onions
Sliced Steak w/ Gorgonzola Cream
Flank Steak w/ Peppercorn Cream
Sliced Beef w/ Merlot Demi-Glace
Beef Tips w/ Onions
Beef & Broccoli
Sliced Turkey w/ Pan Gravy
Lemon Butter Salmon*

Vegetable Choices

*Green Beans, Broccoli Casserole, Squash Casserole, Vegetable Medley, Honey Glazed Carrots,
Southern Collard Greens Cider Braised, Cabbage, and Corn on the Cob
Green Peas with Onions
Corn with Roasted Red Peppers*

Starch Choices

*Mashed Potatoes with Gravy, Rice with Gravy
Wild Rice Pilaf, Saffron Rice
Rosemary Potatoes, Sweet potatoes Casserole, Scalloped potatoes
Cinnamon Butter Yams
White Cheddar Mac & Cheese
Cornbread Stuffing, Corn Casserole*

\$ 29.95

*1 Vegetable
1 Starch
1 A Meat
1 B Meat*

\$ 32.95

*2 Vegetables
2 Starches
1 A Meat
1 B Meat*

\$ 37.95

*2 Vegetables
2 Starches
2 A Meats
1 B Meat*

\$ 41.95

*3 Vegetables
3 Starches
2 A Meats
1 B Meat*

\$ 45.95

*3 Vegetables
3 Starches
2 A Meats
2 B Meats*

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RECEPTIONS
(Minimum of 30 Persons Required)

FLINT RIVER

Sausage Stuffed Mushrooms
Buffalo Style Chicken Wings
Assorted Deluxe Canapés
Chicken Spring Rolls
Satay of Beef with Peanut Sauce
Garden Crudités Served with Dips
& Pita Chips
Fresh Fruit with Curry Honey Yogurt
Assorted Cheese Display
Served with French Bread & Crackers
Iced Tea

\$ 26.95 per Person

Optional:

Chocolate Dipped Strawberries
\$ 32.00 per Dozen

Dessert Display

Mirrored Display to include
Fresh Cut Fruit
Assortment of Miniature Cream Puffs, Mini Pastries & Chocolate Éclairs
Chocolate Covered Strawberries
Fresh Brewed Regular & Decaf Coffee Station

\$ 12.95 per person

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DESSERT RECEPTIONS

SUNDAE BAR

Vanilla Ice Cream

Chocolate Syrup

Caramel Syrup

M & M Crumbles

Sprinkles

Whipped Cream

Fudge Brownies

Cheesecake

Chocolate Mousse

\$ 14.95 per Person

With Coffee \$ 15.95 per Person

PRICES ARE BASED ON A ONE (1) HOUR RECEPTION

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Hors d'oeuvres Reception Packages

Water Lily

*Assorted Domestic & Imported Cheese Display garnished with Fresh Fruit
Served with French Bread & Crackers*

Crisp Garden Vegetable Display served with Dip

Your choice of

*Four of our Hot Hors d'oeuvre selections
Three of our Cold Hors d'oeuvre selections
One dip and an accompaniment
Iced Sweet & Unsweet Tea, Water, & Coffee*

\$ 34.95 Per Person

Magnolia

*Assorted Domestic & Imported Cheese Display garnished with Fresh Fruit
Served with French Bread & Crackers*

Crisp Garden Vegetable Display served with Dip

Your choice of

*Three of our Hot Hors d'oeuvre selections
Three of our Cold Hors d'oeuvre selections
One dip and an accompaniment
One of our Specialty Stations
Iced Sweet & Unsweet Tea, Water, & Coffee*

\$42.95 Per Person

Prices are based on one-hour Reception Replenishment

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Water Lily & Magnolia

Hors d'oeuvre Selections

Hot Horsd'oeuvres

Chicken Skewers with Pineapple,

Beef & Vegetables Kebob

Oriental Crab Rangoon

Buffalo Style Chicken Wings

Swedish Meatballs

Assorted Mini Quiche

-Chicken Spring Rolls

Tequila-Lime Chicken Satay

Feta Cheese & Sun-Dried Tomatoes in Filo

Fried Chicken Tenders, With Honey-Mustard

Satay of Beef with Peanut Sauce

Sausage Stuffed Mushrooms

Spinach & Feta Cheese Stuffed Mushrooms

Cold Horsd'oeuvres

Assorted Finger Sandwiches

*Tomato & Fresh Mozzarella Satays with
Balsamic Reduction*

Potato & Caramelized Onion Strudel

Asparagus & Smoked Salmon Wrap

*Dilled Bleu Cheese & Shrimp
on European Cucumber Rounds*

Mini Bruschetta

Dips

Artichoke-Spinach Dip

Homemade Guacamole

French Onion Dip

Spicy Salsa

Southwest con Queso

Sinful Pimento Cheese

Accompaniments

Potato Chips

Tortilla Chips

Salted Pretzels

Pita Chips

Specialty Stations (Add-Ons only with Buffet)

All Stations Require Attendant Fee \$ 75.00

Pasta Station

Selection of Penne, Linguine & Cheese Tortellini with Choice of Marinara, Alfredo and Clam Sauce Freshly Tossed.

\$ 10.95 per Person

Potato Martini Bar

*Mashed Potatoes Served with a selection of topping to include an assortment
of Shredded Cheddar, Cheese, Smoked Bacon, Fresh Green Onions, Broccoli, Salsa, and Caramelized Onions*

\$ 10.95 per Person

Fajita Station

Marinated Beef & Chicken Grilled with Onions & Peppers Accompanied by Cheddar Cheese, Flour Tortillas,
Sour Cream, Guacamole & Pico de Gallo

\$ 11.95 per Person

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Buffet Enhancements
Add-On Premium Hors d'oeuvres Selections
Selections are priced per 100 pieces.

<i>Jumbo Shrimp Cocktail</i>	<i>\$ 350.00</i>
<i>Coconut Fried Shrimp with Orange Horseradish Sauce</i>	<i>\$ 375.00</i>
<i>Jumbo Shrimp Wrapped with Bacon</i>	<i>\$ 375.00</i>
<i>Oysters Rockefeller</i>	<i>\$ 350.00</i>
<i>Oysters on the Half Shell</i>	<i>\$ 325.00</i>
<i>Mini Crab Cakes</i>	<i>\$ 350.00</i>
<i>Salmon & Chives Puff Pastry</i>	<i>\$ 350.00</i>
<i>Jumbo Scallops Wrapped in Bacon</i>	<i>\$ 400.00</i>
<i>Mushroom Caps Stuffed with Crabmeat</i>	<i>\$ 350.00</i>
<i>Assorted Deluxe Canapés</i>	<i>\$ 250.00</i>
<i>Lump Crabmeat & Cream Cheese Dip</i>	<i>\$ 150.00/quart</i>
<i>Served with Toast Points</i>	

Buffet Enhancements - Station Upgrade

Shrimp & Grits Station

Sautéed Zesty Seasoned Shrimp accompanied with Southern Style Cheddar Cheese Grits
And Sautéed Seasoned Onions & Peppers
\$ 14.95 per Person

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COCKTAIL RECEPTIONS

Displayed Hors d'oeuvres

Hot Hors d'oeuvres

ALL ITEMS ARE PRICED BY 100 PIECES

<i>Mini Grilled Cheese</i>	\$ 175.00
<i>Chicken Skewers with Pineapple, Teriyaki Sauce</i>	\$ 250.00
<i>Beef & Vegetables Kebob</i>	\$ 250.00
<i>Chicken Wings Buffalo Style</i>	\$ 250.00
<i>Chicken Tenders Fried, With Honey-Mustard</i>	\$ 250.00
<i>Swedish Meatballs</i>	\$ 250.00
<i>Quiche Assortment Mini Style</i>	\$ 250.00
<i>Beef Satay with Peanut Sauce</i>	\$ 250.00
<i>Chicken Satay with Tequila-Lime</i>	\$ 250.00
<i>Chicken Spring Rolls</i>	\$ 250.00
<i>Sausage Stuffed Mushrooms</i>	\$ 250.00
<i>Mini Black Bean & Chicken Quesadilla</i>	\$ 250.00
<i>Jumbo Shrimp Wrapped with Bacon</i>	\$ 350.00
<i>Coconut Fried Shrimp</i>	\$ 375.00
<i>Crab Cakes Mini Style</i>	\$ 350.00
<i>Crabmeat Stuffed Mushrooms</i>	\$ 350.00

DIPS

<i>Artichoke-Spinach Dip</i>	\$ 45.00/quart
<i>Homemade Guacamole</i>	\$ 35.00/quart
<i>Sinful Pimento Cheese Dip</i>	\$ 45.00/quart
<i>French Onion Dip</i>	\$ 30.00/quart
<i>Spicy Salsa</i>	\$ 30.00/quart
<i>Southwest con Queso</i>	\$ 35.00/quart
<i>Lump Crabmeat & Cream Cheese Dip</i>	\$ Market Price
<i>Served with Toasted Points</i>	
<i>Mixed Cocktail Nuts or Trail Mix</i>	\$ 25.00 per pound
<i>Potato Chips</i>	\$ 15.00 per pound
<i>Tortilla Chips</i>	\$ 15.00 per pound
<i>Salted Pretzels</i>	\$ 15.00 per pound
<i>Pita Chips</i>	\$ 15.00 per pound
<i>Dips Serve Approximately 25 People</i>	

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COLD HORS D'OEUVRES

ALL ITEMS PRICED PER 100 PIECES

<i>Phyllo Cups Filled with Southwestern Chicken</i>	\$ 250.00
<i>Deviled Eggs</i>	\$ 250.00
<i>Tomato & Fresh Mozzarella Satays w/ Balsamic Reduction</i>	\$ 275.00
<i>Asparagus & Smoked Salmon Wrap</i>	\$ 275.00
<i>Crab Salad</i>	\$ 250.00
<i>Assorted Pinwheels</i>	\$ 250.00
<i>Assorted Deluxe Canapés</i>	\$ 250.00
<i>Jumbo Shrimp Cocktail</i>	\$ 350.00

SPECIALTY PRESENTATION

Garden Crisp Vegetable Crudités Served with Dip

SMALL	MEDIUM	LARGE
<i>Serves 20 Guests</i>	<i>Serves 50 Guests</i>	<i>Serves 100 Guests</i>
\$ 100.00	\$150.00	\$200.00

Assorted Cheese Display Garnished with Fresh Fruit Served with Crackers & French Bread

SMALL	MEDIUM	LARGE
<i>Serves 20 Guests</i>	<i>Serves 50 Guests</i>	<i>Serves 100 Guests</i>
\$ 150.00	\$ 275.00	\$ 350.00

Seasonal Fresh Cut Fruit Display Served with Yogurt Dip

Small	Medium	Large
<i>Serves 20 People</i>	<i>Serves 50 People</i>	<i>Serves 100 People</i>
\$ 75.00	\$ 150.00	\$ 250.00

Whole Brie Baked En Croute Raspberry Jam & Toasted Points
Serves 50 People
\$ 150.00

Smoked Salmon Display
Serves 50 People
A Side of Smoked Salmon Presented with Bagel Chips & Traditional Garnishes
\$ 250.00

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CHEF ATTENDED CARVING STATIONS

Add a Carving Station with a Chef to Any of Our Packages

<i>Tenderloin of Beef</i>	<i>\$ Market Price</i>
<i>Flank Steak</i>	<i>\$ Market Price</i>
<i>Roasted New York Strip, With Peppercorn Sauce</i>	<i>\$ Market Price</i>
<i>Roasted Round Steamship of Beef</i>	<i>\$ Market Price</i>
<i>Roasted Inside Round Sirloin of Beef</i>	<i>\$ Market Price</i>
<i>Roasted Pit Ham with a Selection of Mustards</i>	<i>\$ Market Price</i>
<i>Oven Roasted Turkey Breast with Cranberry Relish</i>	<i>\$ Market Price</i>
<i>Slow Roasted Roast Prime Rib of Beef</i>	<i>\$ Market Price</i>
<i>Whole Pig</i>	<i>\$ Market Price</i>

All Carving Stations Include Appropriate Condiments & Rolls
*Carver Attendant Fee **\$ 75.00***

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Lake Blackshear Resort *Wine & Champagne List* *White Wines*

Chardonnay

House Chardonnay	\$ 30.00
LaCrema Monterey, California	\$ 42.00
Kendall Jackson Vintner's Reserve, California	\$ 38.00
Robert Mondavi, California	\$ 34.00
Catena Vista Flores, Argentina	\$ 35.00

Sauvignon Blanc

House Sauvignon Blanc	\$ 30.00
Ponga, New Zealand	\$ 34.00
Whitehaven, New Zealand	\$ 40.00

Pinot Grigio

House Pino Grigio	\$ 30.00
Ecco Domani, Italy	\$ 32.00
KRIS, Italy	\$ 30.00
Beringer White Zinfandel, California	\$ 30.00
Chateau St. Michelle J. Riesling, Washington	\$ 32.00
Clean Slate Riesling, Germany	\$ 32.00

Moscato

House Moscato	\$ 30.00
14 Hands, Washington	\$ 30.00
Centorri, Italy	\$ 32.00

Red Wine

Merlot

House Merlot	\$ 30.00
Columbia Valley, Washington	\$ 32.00
Grayson Cellars, California	\$ 30.00

Pinot Noir

House Pinot Noir	\$ 30.00
Mark West, California	\$ 35.00
MacMurray Ranch, Pinot, California	\$ 46.00
Cherry Pie, California	\$ 39.00
Block Nine, California	\$ 37.00

Cabernet Sauvignon & Red Blends

House Cabernet	\$ 30.00
McManis Family Vineyards, California	\$ 30.00
Joel Gott 815, California	\$ 35.00
Apothic Red Wine Blend, California	\$ 33.00

Champagne & Sparkling

House Champagne	\$ 30.00
Martini & Rossi Asti Spumante	\$ 41.00
Centorri Sparkling Moscato	\$ 32.00
Non Alcohol Sparkling Beverage	\$ 18.00

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Beverage Menu

Super Premium Brands Open Bar

Set up fee \$65.00

(25 person minimum)

Featuring: Tito's Vodka, Grey Goose Vodka, Tanqueray Gin, Patron Tequila Maker's Mark Bourbon, Crown Royal, and Myer's Rum, House Wines, Domestic & Imported Beer, Sodas and Mixers.

½ hour \$ 15.00 per person 1 hour \$ 17.50 per person
\$ 10.50 each additional hour

Premium Brands Open Bar

Set up fee \$65.00

(25 person minimum)

Featuring: Absolute Vodka, Beefeaters Gin, Dewar's Scotch, Jack Daniel's Bourbon, Canadian Club, and Bacardi Rum, Captain Morgan Rum, Altos Tequila, House Wines, Domestic & Imported Beer, Sodas and Mixers.

½ hour \$ 13.00 per person 1 hour \$ 15.50 per person
\$ 8.00 each additional hour

House Brands Open Bar

Set up fee \$65.00

(25 person minimum)

Featuring Current House Selections: Vodka; Gin; Scotch; Whiskey; Bourbon; and Rum; House Wines; Domestic & Imported beer, Sodas and Mixers.

½ hour \$ 9.00 per person 1 hour \$ 13.50 per person
\$ 6.50 each additional hour

Consumption Bars are available with Standard, Premium or Super Premium Liquors

Consumption bars require a set-up fee of \$125.00. You will be charged per drink pricing. If the alcoholic beverage revenues meet or exceed \$300.00 the set-up fee will be waived.

<u>Host Bar</u>	<u>Per Drink</u>	<u>Cash Bar</u>	<u>Per Drink</u>
House Brands	\$ 7.00	House Brands	\$ 7.50
Premium Brands	\$ 7.50	Premium Brands	\$ 8.00
Super Premium Brands	\$ 8.75	Super Premium Brands	\$ 9.00
Imported Beer	\$ 4.25	Imported Beer	\$ 4.75
Domestic Beer	\$ 3.50	Domestic Beer	\$ 3.75
House Wine	\$ 6.50	House Wine	\$ 7.00
Soft Drinks	\$ 2.50	Soft Drinks	\$ 2.75
Bottled Water	\$ 2.00	Bottled Water	\$ 2.25
Fruit Juices	\$ 2.50	Fruit Juices	\$ 2.75

Menu Prices are Subject to Service Charges and Sales Taxes

Menu Prices Include Sales Taxes

Bloody Mary by the Gallon	\$ 85.00
Screwdriver by the Gallon	\$ 85.00
Mimosas by the Gallon	\$ 60.00
Fruit Punch by the Gallon	\$ 30.00
Champagne Punch by the Gallon	\$ 45.00

All bars are subject to a bartenders' fee of \$ 75.00

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PLANNER'S GUIDE

GROUP NAME: _____

Final requests for Conference Room Setups and AV Requests must be received three (3) weeks prior to arrival to be honored. Every attempt will be made to accommodate requests or changes made after this date. Late requests and/or changes may incur additional charges.

DATE AND TIME OF SET UP/AV REQUEST: _____

NUMBER OF ATTENDEES: _____

Type of room arrangement: Classroom, Theater, U Shape, Conference, Rounds, Other

AV Request: _____

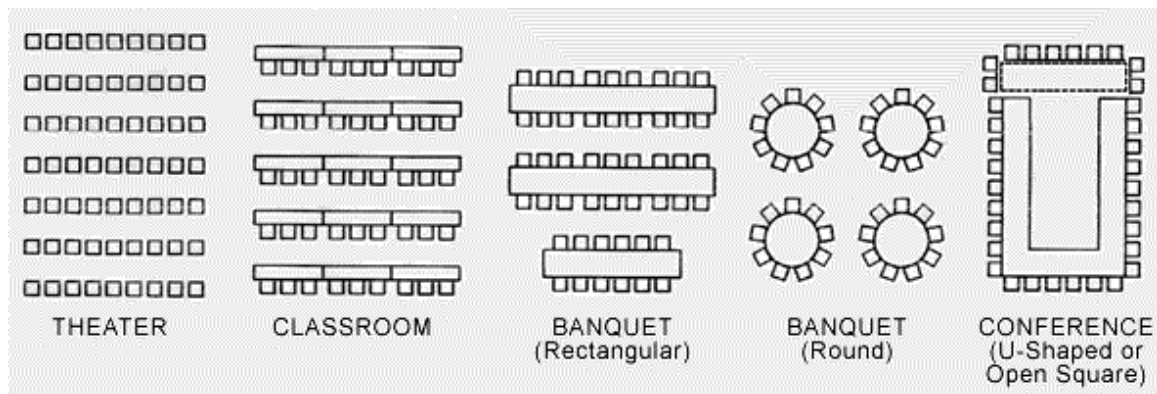
REGISTRATION TABLE/CHAIRS: #TABLES _____ #CHAIRS _____

EXHIBIT TABLES: #TABLES _____ #CHAIRS _____ (by prior arrangement)

Fill out a form for each day of the conference.

Changing the configuration of a room set up incurs additional set up fees.

EXAMPLES:



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GROUP NAME: _____

DATE AND TIME TO BE SERVED:

QUANTITY

ITEM

Guaranteed Guest Count number due (7) BUSINESS days prior to event

DATE AND TIME TO BE SERVED:

QUANTITY

ITEM

Guaranteed Guest Count number due (7) BUSINESS days prior to event

DATE AND TIME TO BE SERVED:

QUANTITY

ITEM

Guaranteed Guest Count number due (7) BUSINESS days prior to event

LAKE BLACKSHEAR RESORT AND GOLF CLUB
Phone: (229) 276-1004 FAX (229) 273-0158

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