

The Vista Room

HORS D'OEUVRES

PASSED OR PLATED

\$3 per guest

SEAFOOD

- Sliced sesame seared tuna with napa cabbage slaw
- Crab Stuffed Mushrooms
- Bacon wrapped shrimp with BBQ Sauce
- Tuna Tartar
- Smoked salmon served on Yukon chips and goat cheese crème fresh
- Mini Crab Cake
- Oyster Shooters

VEGETABLES

- Southern Style Deviled Eggs
- Fried Green Tomatoes with Chipotle Cream Sauce
- Collard rolls ups - pimento cheese, tomato jam and bacon

BEEF / POULTRY / GAME

- Seared beef tenderloin with pickled green tomato relish on blue cheese pita chips
- Applewood smoked bacon wrapped quail legs with balsamic glaze
- House made burgers topped with pimento cheese (\$1 extra: lettuce, tomatoes, mayo and mustard)
- Chicken salad on toast points
- Chicken & collard green egg rolls served with peach chutney
- BBQ sliders

DIPS AND SPREADS

\$3 each per guest / \$6 per guest for all three

- Pimento Cheese served with pita chips
- Collard green dip served with pita chips
- Crab dip served with toast points

BRUNCH

- Fresh Fruit ~ *\$4 per guest*
- Alfresco Salmon Salad ~ *\$6 per guest*
- Assorted frittatas ~ *\$4 per guest*
- Chicken Salad on toast points ~ *\$3 per guest*
- French Toast ~ *\$3 per guest*
- Crab Cake Benedict ~ *\$5 per guest*
- Biscuits and Gravy ~ *\$4 per guest*
- Assorted Quiche ~ *\$4 per guest*

SIDES

- Garlic Mashed Potatoes
- Sauteed Green Beans
- Grits
- Asparagus
- Succotash
- Collards
- Sauteed Spinach
- Tortilla Slaw
- Yukon Gold Potatoes
- Roasted Mixed Vegetables

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DISPLAYS

GRILLED VEGETABLE ~ \$4 per guest

Grilled zucchini, yellow squash, asparagus, tomatoes and onions drizzled with balsamic glaze

CHEESE DISPLAY ~ \$6 per guest

Imported and domestic cheeses with assorted crackers

SHRIMP COCKTAIL ~ \$6 per guest

Chilled shrimp served with cocktail sauce

MEDITERRANEAN DISPLAY ~ \$6 per guest

Hummus, olives, and marinated artichokes with grilled pita bread

FRUIT DISPLAY ~ \$4 per guest

Fresh pineapple, grapes, cantaloupe, and strawberries

SMOKED SALMON DISPLAY ~ \$6 per guest

served with capers, diced egg, red onion, cream cheese and parsley

FRESH SALADS

BLT SALAD ~ \$3 per guest

Bacon, lettuce and tomatoes tossed in a roasted garlic ranch dressing

BLACK EYE PEA SALAD ~ \$2 per guest

Black eye peas tossed in cilantro lime vinaigrette with carrots, red bell pepper and onion

CAESAR SALAD ~ \$3 per guest

Romaine lettuce parmesan cheese, seasoned croutons and Caesar dressing

CANDIED PECAN SALAD ~ \$4 per guest

Spring mix, candied pecans, dried cranberries, bleu cheese crumbles and herb vinaigrette

pasta

MACARONI & CHEESE ~ \$4 per guest

Choose one: Traditional sharp white cheddar or Mozzarella with basil or Asiago and Romano with tomatoes

BLUE MARLIN CHICKEN PASTA ~ \$5 per guest

Penne pasta with blackened chicken tossed in an asiago cream sauce topped with green onion and diced tomatoes

SHRIMP SCAMPI ~ \$5 per guest

Linguine tossed with sautéed shrimp and a white wine butter sauce

PESTO RAVIOLI ~ \$4 per guest

Ravioli with sautéed spinach and vine ripe tomatoes in a pesto mushroom sauce

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SEAFOOD ENTREES

SHRIMP & GRITS ~ \$6 per guest

Sautéed gulf shrimp in a rich Tasso ham gravy with Andouille sausage served with creamy adluh grits

CHARLESTON CRAB CAKES ~ \$8 per guest

Charleston crab cakes served with savannah red rice, roasted corn salsa and sweet onion remoulade

BLACKENED SALMON TOPPED WITH CHARLESTON SAUCE ~ \$6 per guest

Served with collards and topped with Charleston sauce

SHRIMP CREOLE ~ \$6 per guest

Spicy creole sauce tossed with sautéed shrimp, served over rice

CARVING STATIONS

ROASTED PORK LOIN ~ \$11 per guest

Served with mashed sweet potatoes and bourbon apple sauce

ROASTED TOP ROUND ~ \$12 per guest

Served with roasted potatoes, creamy horseradish and creole mustard

ROASTED BEEF TENDERLOIN ~ \$18 per guest

Served with roasted potatoes, creamy horseradish and creole mustard

ROASTED PRIME RIB ~ \$15 per guest

Served with creamy horseradish, roasted new potatoes with au jus

VISTA CHICKEN ~ \$14 per guest

Fire roasted chicken breast topped with sautéed spinach and sun dried tomatoes, finished with goat cheese and roasted garlic butter sauce served with mashed potatoes.

DOWN HOME BBQ ~ \$9 per guest

Savory pulled pork with house made BBQ sauce served with fresh baked rolls and bleu cheese cole slaw

UPSCALE BBQ ~ \$17 per guest

BBQ chicken, baby back ribs, brisket and adluh buttermilk biscuits

DESSERTS

KEY LIME PIE SQUARES AND DOUBLE CHOCOLATE BROWNIES ~ \$4 per guest

ASSORTED DESSERT BARS ~ \$3 per guest

SEASONAL FRUIT CRUMB CAKE OR SEASONAL FRUIT COBBLER ~ \$3 per guest

BEVERAGES ~ \$1.95 per guest

Tea, coffee or soda