We are here to help you honor those you love with easy, manageable packages that include everything you need.

Room Rental Includes:
- Linenless Tables
- Padded Banquet Chairs
- Sand & Succulent Centerpieces
- Votive Candles (for indoor events)
- Food and Beverage Serviceware
- Glass, China, and Silverware
- 2 Wood Easels

CALL 251.923.2914
**CONTINENTAL BREAKFAST**

$22++ per person
- Sliced Seasonal Fresh Fruit & Berries
- Individual Whole Fruit
- Natural Yogurts
- House-made Granola
- Fruit Smoothie Shooters
- Add an Omelet Station for $18++ per person
- Add Breakfast Sandwiches for $60++ per dozen

**BUFFET BREAKFAST**

$30++ per person
- Scrambled Eggs with Cheddar & Chives
- Warm Buttermilk Biscuits with Honey Whipped Cream
- Country Style Gravy
- Southern Style Grits
- Smoked Bacon & Conecuh Sausage
- Sliced Seasonal Fresh Fruit & Berries
- Fruit Favored Yogurt
- House-made Granola

**PLATED BREAKFAST**

$28++ per person
- Fresh Fruit & Berries Salad with Banana Bread
- Scrambled Eggs
- Grilled Country Ham
- Country Potatoes

We pride ourselves in serving all breakfast options with house-made, hand-pressed juice, sourced locally from seasonally available fruits and produce as well as hand-pressed orange juice. Each breakfast option also includes an assortment of our pastry chef’s freshly baked breakfast breads and pastries, farm fresh preserves, freshly brewed Hill & Brooks coffee and a selection of Harney & Sons fine teas. 1 hour of food service.
SOUP & SANDWICH
LUNCH STATION

$39++ per person
Chicken Salad on a Croissant with Sun Dried Tomatoes & Basil
Roasted Turkey on a Wheat Tortilla with Tomato Jam, Dijonnaise, and Lettuce
Roast Beef on Ciabatta with Horseradish, Cheddar Cheese, and Roma Tomato
Vegetable Minestrone
Tomato Bisque
Mixed Green Salad with Ranch Dressing or Red Wine Vinaigrette
House-made Chips
Chef’s Dessert Bar

BUFFET
LUNCH

$47++ per person
Jambalaya Pasta with Blackened Cream Sauce
Snapper Filets with Crab Imperial Sauce
Grilled Chicken Breast with Artichoke
Poached Shrimp with Cocktail Sauce
Lemon Herb Basmati Rice
Roasted Corn O’Brien
Garden Picked Vegetable Platter with Spinach Dip & Hummus
Radicchio & Romaine with Roasted Peppers and Herb Vinaigrette
Compressed Watermelon
Key Lime Tart

PLATED
LUNCH

$33++ per person
Classic Caesar Salad with Traditional Caesar Dressing
Herb Roasted Chicken Breast with Sautéed Mushrooms and Chicken Jus
Yukon Gold Potato Puree and Roasted Asparagus
Southern Red Velvet Cake with Cream Cheese Mousse

WE PRIDE OURSELVES IN SERVING ALL BUFFET OPTIONS WITH FRESHLY BREWED HILL & BROOKS COFFEE ROASTED IN MOBILE, AL AND A SELECTION OF HARNEY & SONS FINE TEAS. BUFFET PRICES ARE BASED ON A MINIMUM OF 25 GUESTS. ALL BUFFETS ARE DESIGNED FOR 1-HOUR OF SERVICE. ADDITIONAL TIME MAY BE ADDED IN INCREMENTS OF 30 MINUTES FOR $4++ PER PERSON.
HEAVY HORS D'OEUVRES

PASSED

$50++ per person
Smoked Chicken & Brandied Apricot Salad on a Crostini
Crawfish Salad on English Cucumbers
Tomato & Mozzarella Bruschetta with Olive Salad
Petite Filet Mignon Wellington
Blue Lump Crab Cakes with Chipotle Aioli
Coconut Shrimp with Sweet Chili Sauce
Gruyere-Stuffed White Mushrooms
Deviled Eggs with Pickled Onions

BUFFET

DINNER

$75++ per person
New York Strip with Wild Mushroom Sauce
Roasted Grouper with Creole Sauce
Crawfish Cream Pasta
Oysters on the Half Shell
Chilled Shrimp with Cocktail Sauce
Red Beans & Rice
Spinach Salad with Citrus Dressing
Tomato & Cucumber Salad
Southern Potato Salad
Roasted Peach & Pecan Bread Pudding

PLATED

DINNER

$66++ per person
Spinach Salad with Shiitake, Edamame, Honey Goat Cheese & Soy Dressing
Double Cut Pork Chop with Coarse Grain Mustard Sauce
Garlic Whipped Potato with Farm Glazed Carrots
Apple Cornmeal Cake

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