



Introduction to Tech Catering's KENDEDA Menus

The Georgia Institute of Technology is home to Georgia's first Living Building Challenge certified building: [The Kendeda Building for Innovative Sustainable Design](#). This certification places The Kendeda Building among the greenest in the world. Rather than being less bad than conventional buildings, The Kendeda Building is regenerative. For example, over the course of a year, its photovoltaic system supplies over 200% of the building's energy needs. It gives back more than it takes from the environment and focuses on the health and happiness of occupants.

The culinary selections we make have an impact our health and the planet. Therefore, to the greatest extent possible, food served in The Kendeda Building should follow Principles of Healthy, Sustainable Menus established by the [Menus of Change Initiative](#). The menu options below comply with The Kendeda Building catering guidelines and are available for any event on campus.

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Tech Catering's KENDEDA Breakfast Menus

All packages served with paired condiments (where applicable) for pastries including butter, jellies, creamer, sweeteners, honey, and lemon slices. 10 person minimum. Some packages can be made into Grab & Go options for speed of service. See Tech Catering Office for details.

Everyone's Favorite Continental... \$9.49 per person (GF and VG bakery items available)

House-baked Mini Pastries, Assorted Tea Breads, Assorted Greek Yogurts, Assorted Whole Fruit, Bottled Juice Assortment, Caribou Regular & Decaf Coffee, Assorted Herbal & Non-Herbal Teas

On-the-Healthy Side Continental... \$9.89 per person

*Chef Selected **GF and VG** Breakfast Pastries, Sliced Seasonal Fruit Tray, Assorted Greek Yogurts, House-made Granola, Choice of Dispensed Juice (OJ, Cranberry, or Apple), Caribou Regular & Decaf Coffee, Assorted Herbal & Non-Herbal Teas*

"Modified" Whistle Stop Hot! Breakfast... \$12.49 per person

*Scrambled Cage-free Eggs, Chicken Sausage Links and Beyond Meat Veggie Sausage Patties (**VG**), Home Fries (**VG**), or Grits (**VG**), Fresh Fruit Salad, House-baked Mini Pastries (**GF & VG selection included**), Natalie's Orange Juice, Caribou Regular & Decaf Coffee, Assorted Herbal & Non-Herbal Teas*



Hot Cereal Bar... \$3.49 per person

Oatmeal Bar (VG, GF)

Steel-cut Oats, Brown Sugar, Cinnamon, Raisins, Blueberries, Maple Syrup, and Vegan Milk Selection

Congee Rice Porridge (VG)

Chopped Green Onion, Pickled Vegetables, Soy Sauce

Buzz Boxed Breakfast... \$9.29 per person (GF and VG bakery items available)

Bagel, Muffin, or Danish, Seasonal Whole Fruit or Fresh Cut Fruit Cup, Yogurt, Condiments, Bottled Juice or Bottled Water

By the Dozen Breakfast Sandwiches (served with jelly and honey)

- Chicken Biscuit... \$45.49
- Egg Whites, Spinach & Cheese English Muffin ... \$47.29, **V**
- “Beyond Meat” & Vegan Cheese Biscuit ... \$47.29, **VG**



Breakfast Enhancements and Add-on's:

- Deconstructed Yogurt Parfaits with House-made Granola ... \$4.29 per person (minimum 10), **V**
- Mini Sundried Tomato and Spinach Frittatas... \$3.49 each (one dozen minimum), **V**
- Caramelized Onions, Roasted Red Peppers, Asparagus tips, and Swiss Quiche... \$46 per pie (serves 8), **V**
- Southern-style House-made Biscuits, Honey Butter, and House-made Strawberry Compote... \$36 per dozen, **V**
- New York Style Bagels served with Cream Cheese and Jelly... \$13.99 per dozen, **V**
- Individual Cold Cereal with Vegan Milk Selection... \$1.99 each, **VG, GF selections available**
- Fresh Sliced Fruit... \$3.99 per person, (5 person minimum), **VG, GF**
- Fresh Fruit Salad... \$3.29 per person (5 person minimum), **VG, GF**
- Greek Yogurt Cups... \$1.99 each, **V, GF**

Add-on House-made Breakfast Items by the Dozen (*GF and VG available*):

- Petite Fresh Baked Muffins -*Blueberry, Double Chocolate (V), Banana Walnut (V), White Chocolate Cranberry* ... \$18.00
- Chef Selected Petite Pastry Assortment... \$19.00
- Freshly Baked Mini Croissants... \$19.00
- Fresh Baked Breakfast Breads... \$23.00
- Southern-style Buttermilk Biscuits... \$15.00

Breakfast *Chef Attended Action Stations:

Omelet: *Eggs and Egg Whites, Cheddar, Feta or Pepper Jack Cheese, Choice of 6 toppings Chicken OR Beyond Meat Sausage Crumbles, Peppers, Onions, Mushrooms, Spinach, Guacamole, Diced Avocado, Pico de Gallo, Jalapeños...* \$10.49 per person (25 guest minimum), **V**

Fresh Fruit Smoothie: *Fresh Berries, Bananas, Greek Yogurt, Granola, Pecans, Walnuts, Hemp Protein, Dark Chocolate, Agave Nectar, Local Honey, Cow's Milk, Almond Milk...* \$7.89 per guest (25 person minimum), **V**

**Additional charges apply*



Tech Catering's KENDEDA Beverage Menus

Dispensed Cold Beverages:

- **Ice Water**...\$7.99 per 3 gallons (45 servings)
- **Infused Ice Water** (Citrus, Cucumber & Mint, Lemon Basil) ... \$9.99 per 3 gallons (45 servings)
- **Natalie's Orange Juice, Apple Juice, Cranberry Juice, Natalie's Lemonade**... \$19.99 per gallon (15 servings)
- **Freshly Brewed Iced Tea**... \$18.29 per gallon (15 servings)
- **Sweet Tea**... \$18.29 per gallon (15 servings)

Dispensed Hot Beverages by the Gallon:

- **Freshly Brewed Caribou Regular or Decaffeinated Coffee**... \$29.99 (serves approximately 15)
- **Herbal & Non-Herbal Teas**... \$16.99 (serves approximately 15)

Bottled & Canned Beverages (each):

- **Dasani Water** (16.9 oz) ... \$1.89
- **Bottled Water** (8 oz) ... \$1.39
- **Assorted Juices**... \$1.99
- **Coke, Diet Coke, Sprite, Coke Zero, Ginger Ale** (12 oz) ... \$1.69
- **Monster Energy or Red Bull**... \$3.79



Tech Catering's KENDEDA Lunch Menus

Basic Boxed lunch... \$12.50 per box

Choice of Craft Paper Wrapped Gourmet Sandwiches and One Side Salad accompanied with House-made Chips (no PC's), Whole Fruit, Decadent Brownie or House-baked Cookie, an assortment of Coca-Cola Canned Sodas and 16.9 oz Bottled Water (3 sandwich minimum per sandwich selection)

Gourmet Sandwiches Selections:

- **Grilled Vegetable and Spicy Chickpea Wrap;** Spring Mix; Lemon Vinaigrette, **VG**
- **Buffalo Cauliflower Wrap;** Spring Mix, Sunflower Seeds, and Shredded Carrots; Tahini Dressing, **VG**
- **Turkey Gouda;** Arugula; Sundried Tomato-basil Aioli
- **Miso Ginger Chicken;** Arugula, Asian Slaw (Cabbage, Red Bell Peppers, Shredded Carrots, and Apples); Miso Ginger Aioli
- **Cranberry Chicken Salad Sandwich on a Croissant**

Side Salad Selections:

- **Classic Caesar** Chopped Romaine, Parmesan Cheese, House-made Croutons; Caesar Dressing, **V**
- **Veggie Pasta Salad;** Cucumber, Tomato, Feta Cheese; Vidalia Onion Vinaigrette, **V**
- **Spring Mix Salad;** Cucumber, Tomato, Carrot; Creamy Balsamic Vinaigrette, **VG, GF**
- **Tri-color Quinoa Salad;** Spring Onions, Bell Peppers; Lemon Vinaigrette, **VG, GF**

***Entrée Salad Boxed Lunch... \$12.50 per box**

Choice of Salad; accompanied with a Bread Stick, Whole Fruit, Decadent Brownie or House-baked Cookie, an assortment of Coca-Cola Canned Sodas and 16.9 oz Bottled Water (3 salad minimum per salad selection)

- **Mixed Green Salad;** Grape Tomatoes, Cucumber, Carrots; Lemon-herb Vinaigrette, **VG**
- **Mediterranean Salad;** Romaine, Kalamata Olives, Tomatoes, Roasted Red Peppers, Marinated Artichokes, Feta Cheese; Balsamic Vinaigrette, **V**
- **Quinoa Salad;** Kale, Roasted Butternut Squash, Dried Cranberries; Lemon Vinaigrette, **VG**

Add Chicken- \$3.00, Add Georgia Trout \$5.00, Add Vegetarian Soup Du Jour- \$3.00

**Can be served deconstructed. Please contact our offices for pricing.*



Buzzing Sandwich Boards... \$14.75 per person

Choice of Three Gourmet Sandwiches & Two Side Salads; Accompanied with House-made Chips, Pickle Spears, Choice of House-baked Cookies, Decadent Brownies, or Lemon Bars and an assortment of Canned Coca-Cola Soft Drinks and dispensed iced water (either plain or fruit infused). GF Bread can be substituted for an additional \$1 per item. 10 person minimum.

Gourmet Sandwiches Selections:

- **Grilled Vegetable and Spicy Chickpea Wrap**; Spring Mix; Lemon Vinaigrette, **VG**
- **Buffalo Cauliflower Wrap**; Spring Mix, Sunflower Seeds, and Shredded Carrots; Tahini Dressing, **VG**
- **Turkey Gouda**; Arugula, Sundried Tomato-basil Aioli
- **Miso Ginger Chicken**; Arugula, Asian Slaw (Cabbage, Red Bell Peppers, Shredded Carrots, and Apples); Miso Ginger Aioli
- **Cranberry Chicken Salad Sandwich on a Croissant**

Side Salad Selections:

- **Classic Caesar**; Chopped Romaine, Parmesan Cheese, House-made Croutons; Caesar Dressing, **V**
- **Veggie Pasta Salad**; Cucumber, Tomato, Feta Cheese; Vidalia Onion Vinaigrette, **V**
- **Spring Mix Salad**; Cucumber, Tomato, Carrot; Creamy Ranch or Balsamic Vinaigrette, **V**
- **Tri-color Quinoa Salad**; Spring Onions, Bell Peppers; Lemon Vinaigrette, **VG**

Customizable Buffets

Choice of one Entrée and two Sides, Beverages... \$19.89 per person

Choice of two Entrées and two Sides, Beverages... \$23.99 per person

Choice of three Entrées and two sides and Beverages... \$27.99 per person

Includes Iced Tea and Iced Water, House-baked Rolls and Butter

Entrées:

- *Creamy Polenta with Sundried Tomato Pesto* **V**
- *Portobello Provencal with Rustic Tomato Sauce*, **VG, GF**
- *Chicken and Mushroom Florio* **GF**
- *Lemon Garlic Roasted Chicken* **GF**

Sides:

- *Rice pilaf*, **VG**
- *Herb Roasted Red Skin Potatoes*, **V**
- *Quinoa Pilaf*, **VG, GF, DF**
- *Garlic and Herb Pasta*, **V**

Vegetables (Vegan):

- *Herb Oiled Roasted Asparagus*



- Charred Broccolini
- Squash Medley
- Crispy Brussel Sprouts

Tech Catering's KANEDA Themed Lunch or Dinner Buffets

Backyard Barbeque ... \$21.99 per person

Includes dispensed Iced Tea and Iced Water, Hamburger and Hotdog Buns, Condiments

Sides: select 3

- Pasta Salad: Cucumber, Tomato, Feta Cheese, Vidalia onion vinaigrette, **V**
- Mixed Green salad, **VG**
- Old Bay Baked Potato Wedges, **VG**
- Quinoa and Grilled Corn Salad, **VG**
- Baked Beans, **VG**
- Corn on the Cob, **VG**

Entrees: select 2

- Grilled Chicken Hot Dogs
- Beyond Meat Vegan Burger, **VG**
- Barbeque Chicken Quarters

Dessert: select 1

- Double Chocolate Cake, **V**
- Double Fudge Brownies, **GF**
- Blueberry Crumb Bar, **V, GF**

Southern Buffet... \$25.00 per person

Includes dispensed Iced Tea and Iced Water, Cornbread Muffins and Honey Butter

Salads: select 2

- Southern Potato Salad, **V**
- Mixed Green Salad, **VG**
- Southern Coleslaw, **V**

Sides: select 3

- Herbed Roasted Potato Medley, **VG**



- *Macaroni and Cheese, V*
- *Braised Greens, VG*
- *Green Beans, VG*
- *Corn and Lima Bean Succotash, VG*

Entrées: select 2

- *Classic Green Tomatoes, Pimento Marmalade, Red Onion Jam, V*
- *Quinoa Cakes with Tomato Remoulade, VG*
- *Southern Fried or Roasted Bone in Chicken*
- *Blackened Carolina Trout GF*

Dessert: select 1

- *Southern Praline Bread Pudding, V*
- *Seasonal Cobblers (Peach, Apple, Blueberry, etc.), V*

Italian Buffet... \$25.00 per person

Includes dispensed Iced Tea and Iced Water, House-Baked Focaccia Bread

Salads: select 1

- *Classic Caesar, V*
- *Caprese Salad, V*
- *Market Green Salad, local greens, hearts of palm, shaved radish, dried cherries; thyme vinaigrette, VG*

Sides: select 2

- *Herb Polenta, V*
- *Herb Buttered Pasta, V*
- *Roasted Broccolini, VG, GF*
- *Stewed Eggplant and Tomatoes, VG, GF*
- *Yellow Squash and Zucchini, VG, GF*

Entrees: select 2

- *Chicken Piccata*
- *Pesto Crusted Tilapia, GF*
- *Eggplant Parmesan, V*

Dessert: select 1

- *Traditional Tiramisu, V*
- *Lemon Ricotta Cannoli, V*



Indian Buffet ...\$25.00 per person

Includes Dispensed Iced Tea and Iced Water, Warm Naan Bread

Entrees: Select 2

- *Chicken Tika Masala* **GF**
- *Coconut Curried Chickpeas*, **VG, GF**
- *Butter Cauliflower*, **V**

Sides: select 3

- *Vegetable Biryani*, **VG,GF**
- *Spicy Potato and Cabbage*, **VG, GF**
- *Basmati Rice*, **VG, GF**
- *Roasted Eggplant and Tomatoes*, **VG, GF**
- *Curried Mixed Vegetables*, **VG, GF**

Dessert: select 1

- *Gulab Jamun*, **V**
- *Rice Kheer*, **V**

Asian Buffet... \$23.00 per person

Includes dispensed Iced Tea and Iced Water, Rolls and Butter

Salads: select 2

- *Napa Cabbage and Sesame Slaw*, **VG, GF**
- *Korean Cucumber Salad*, **VG, GF**
- *Rice Noodle Salad*, **VG**

Sides: Select 2

- *Vegetable Fried Rice*, **VG**
- *Roasted Asian fingerling Potato Salad*, **V, GF**
- *Garlic Ginger Quinoa and Edamame*, **VG**
- *Vegetable Spring rolls*, **VG**
- *Vegetable Lo Mein Noodles*, **V**

Entrées: select 3

- *Thai Basil Chicken*
- *Miso Butter Trout*
- *Crispy Cauliflower, Thai Barbeque*, **V**
- *Sweet Chili Tofu*, **VG**



Tech Catering's KENDEDA a la Carte Desserts*

**All Vegetarian; GF, VG and Nut-free options available upon request*

Assorted House-made Cookies: Chocolate Chip, Sugar, Funfetti, Chocolate-Chocolate Chip, Oatmeal Raisin, Salted Caramel...\$18.00 per dozen, **V**

Jumbo Cookies: ... \$24.00per dozen

Brownies/ Blondies...\$15.00 per dozen

Dessert Bars: Lemon, Peach, Blueberry Crumble, or Coconut & Chocolate Chip "Magic" Bars...\$18.00 per dozen

Assorted Regular Cupcakes...\$24.00 per dozen

Mini Cupcake Assortment...\$18.00 per dozen

Whole Sliced Cakes: Red Velvet, Chocolate, Carrot, Vanilla, German Chocolate, Coconut, and Banana Crunch Cake...\$42.00 each

Double Layer Sheet Cakes: Chocolate, Vanilla, Banana, Red Velvet and Funfetti
Quarter...\$25.00; *Half...*\$48.00; *Full...*\$95.00

Scrumptious Pies: Rustic Apple Cinnamon, Georgia Peach, Apple Crumble, Praline Pecan, Banana Cream, Cherry Cheesecake, and Sweet Potato (seasonal)...\$36.00 each

Southern Cobblers: Peach, Apple, Blueberry

Half Pan (serves 12) ...\$24.00

Full Pan (serves 25) ...\$48.00

Gourmet Tea Cookie Assortment: \$24.00 per dozen

Alfajores, Italian Wedding, Thumbprint, Madeleines, White & Gold Drops, Fudge Bites, Cinnamon Sugar Drops, French Macaroons

Pie Tartlets...\$ 21.00 per dozen

Sweet Potato, Southern Pecan, Key Lime, Rustic Apple, Peach (Fall seasonal)

Cherry Pie, Apple Crumble, Double Chocolate, Nutella Cream (Spring Seasonal)

Ice Cream Novelty Assortment...\$2.75 each



Tech Catering' KENDEDA Snack Break Packages:

Afternoon PM Break...\$7.25 per person

Fresh Popped Popcorn
Whole Fruit
Coca-Cola Canned Soft Drinks
Dispensed ice water (either plain or fruit infused)

Energizer Break...\$8.50 per person

Kind Bars, **VG**
Trail Mix, **VG**
Bananas
Monster Energy Drink
Dispensed ice water (either plain or fruit infused)

Make your Own Trail Mix Bar...\$8.50 per person, V, VG

Crunchy House-made Granola, Dried Fruits, Banana Chips, Chocolate Chips, Mini M & M's, Toasted Coconut, Pumpkin Seeds, Wasabi Edamame, Chopped Walnuts, Roasted Peanuts
Caribou Coffee
Herbal and Non-Herbal Teas
Assorted Coca-Cola Soft Drinks
Dispensed ice water (either plain or fruit infused)

Tea Sandwich Sliders & Mini Cookies Break...\$11.00 per person

Assorted Slider Sandwiches on Hawaiian Rolls (Hummus & Arugula, Roasted Red Peppers & Spinach, Turkey Cranberry, Chicken Salad)
Assorted Petite Cookies
Natalie's Lemonade
Cucumber & Mint Infused Ice Water



Dips & Chips Breaks

Fiesta Break...\$8.50 per person

7 Layer Dip, **V**
Salsa Verde, **VG, GF**
Fire-roasted Salsa, **VG, GF**
Guacamole, **VG, GF**
House-fried Tortilla Chips, **VG**
Sopapillas, **V**
Lime-aide and Ice Water

Healthy Dip Break...\$7.95 per person

Hummus Trio (Garlic, Roasted Red Pepper, Pesto), **VG, GF**
Toasted Pita, **VG**
Marinated & Grilled Vegetables, **VG, GF**
Sliced Fruit with Ginger Yogurt Dip, **V**
Green Iced Tea
Ice Water

Potato Chip & Pretzel Bites Break...\$8.25 per person

House-fried Potatoes with Aioli Trio, **V, GF**
Bavarian Pretzel Bites with Mustard Trio, **V**
Coca-Cola Canned Soft Drinks
Dispensed ice water (either plain or fruit infused)

Fall for First Semester Break (Available September – December) ...\$7.25 per person

Jumbo Cinnamon- Sugar Cookies
Pumpkin Tartlets
Hot (or cold) Apple Cider
Hot Chocolate with Mini Marshmallows, Cinnamon Sticks, Chocolate Shavings, Whipped Cream

Swing into Spring Break (Available January - May) ...\$8.25 per person

Jumbo Chocolate Chip Cookies
Cherry Pie Tartlets
Sparkling Citrus Punch
Iced Coffee Bar with Assorted Syrups



Tech Catering's KENDEDA Reception Menus:

Stationary Displays:

Bruschetta Trio with House-made Crostini \$4.10 per person
Tomato Basil, Local Mushroom Pate, Roasted Peppers with White Bean and Arugula V

Mezze Platter with House-made Crostini, Warm Pita \$8.95 per person
Babaganoush, House-made Hummus, Marinated Artichoke Hearts, Cremini Mushrooms, Boursin Cheese, Roasted Red Peppers, Spiced Olives V

Grilled Seasonal and Local Vegetable Platter V,GF \$4.10 per person

Local and Imported Cheese Board \$6.30 per person
Variety of Cheeses, Fresh and Dried fruit, Fig jam, honey, Dijon Mustard, and Gourmet Crackers

- **House-made Dips and Spreads (select two)** \$6.60 per person
Caramelized Onion Dip with House-made Potato Chips, V
- *Pimento Cheese Spread with Pretzel Rods, V*
- *Tomato- Basil Relish (V,GF) with House-made Crostini*
- *Spinach and Artichoke Dip (V, GF) with House-made Tortilla Chips,*
- *Buffalo Chicken and Blue Cheese Dip (V, GF) with House-made Tortilla Chips*

Hors d'oeuvres (per dozen)

Sweet Potato and Avocado Cups ...\$24.00, VG, GF

Three Cheese Arancini; Truffle Aioli...\$27.00, V

Greek Vegetable Tartlet...\$21.00, V

Roasted Vegetable Stuffed Mushroom Caps; Tomato Ragu...\$21.00, VG, GF

Spanakopita...\$21.00, V

Mac & Cheese Bites; White Cheddar Fondue...\$18.00, V

Chicken Mole Tart; Queso Fresca...\$24.00, GF

Puff Pastry Sundried Tomato Chicken Bites... \$24.00,

Chicken Skewers (BBQ, Teriyaki, Sesame Ginger) ...\$27.00, GF

Duck Confit Tartine; Orange Marmalade, Boursin Cheese...\$36.00

Miniature Crab Cakes; Scotch Bonnet Aioli...\$36.00



Chef Attended Action Stations (Chef included; 25 person minimum)

Salad Toss- Grilled chicken, Tofu, Mixed Greens, Chopped Romaine, Heirloom Cherry Tomatoes, Shredded Carrots, Sliced English Cucumbers, Red Onion, Corn, Black Beans, Mushrooms, Chopped Boiled Egg, Feta Cheese, Colby Jack Cheese, Parmesan, House-made Croutons, Tortillas, Toasted Almonds, Dried Cranberries; Ranch, Italian, Caesar and House Dressing Selections- **\$19.00 per guest**

Pasta- Chicken, Bow Tie Pasta, Penne Pasta, Cheese-stuffed Tortellini, Marinara, Alfredo, Vodka, Pesto, Porcini Mushrooms, Baby Spinach, Shaved Parmesan, Chopped Parsley, Crostini... **\$22.00 per guest**

Stir Fry- Tofu, Chicken, White Rice, Brown Rice (**VG, GF**), Rice Noodles (**VG, GF**), Peas, Baby Corn, Carrots, Egg, Tri-color Peppers, Watercress, Onion, Cilantro... **\$20.00 per guest**



Tech Catering's KENDEDA Plated Menus

Seated-served Cold Plate Entrée Salads:

*All entrees served with Artisan Roll with Butter and choice of *Plated Dessert; Iced Tea, Ice Water; China Service-ware Included.*

Bibb Salad... \$17.50 per person V

Bibb Lettuce, Black Sesame Crusted Goat Cheese Truffles, Toasted Marcona Almonds; White balsamic Vinaigrette

Roasted Beet Salad ... \$15.25 per person V

Goat Cheese; Honey Pepper Vinaigrette

Apple Salad... \$18.50 per person

Honey Glazed Grilled Chicken Breast, Spring Mix, Apples, Dried Cranberries, Spiced Agave Vinaigrette

Poached Pear and Blue Cheese Salad... \$18.50 per person

Herb Roasted Chicken Breast, Mixed Greens, Toasted Pecans, White Balsamic Vinaigrette

Seated-served Hot Entrées:

*All entrees served with choice of salad (Caesar, Garden, or Marinated Tomato & Cucumber), Dressing, Artisan Roll with Butter, and choice of *Plated Dessert; Iced Tea, Ice Water, and China Service-ware Included.*

Vegan

- *"Bacon" Wrapped Vegan Scallops, Pea Puree, Coconut Brown 'Butter'...\$24.49 per person*
- *Trumpet Mushroom 'Steak', Garlic Herb Risotto, Braised Fennel, Red Wine Vegan Demi...\$24.49 per person*
- *Quinoa Stuffed Red Pepper, Charred Broccolini, Blistered Heirloom Cherry Tomatoes...\$24.49 per person **GF***

Poultry

- *Pan seared Airline Chicken Breast, Macaroni and Cheese Souffle, Braised Greens... \$25.79 per person*
- *Boursin Stuffed Crispy Chicken, Roasted Fingerling Potatoes, Grilled Asparagus, Chicken jus...\$23.59 per person*

Seafood

- *Blackened Trout, Creamy Polenta, Wilted Baby Spinach...\$28.49 per person **GF***
- *Seared Snapper Filet, Yellow Grits, Broccolini, Lemon Herb Beurre Blanc...\$29.99 per person **GF***
- *Grilled Tilapia, Coconut Rice, Crispy Brussel Sprouts, Pineapple Habanero Salsa...\$31.49 per person **GF***



***Plated Desserts Options: (choose 1)**

- **Vanilla Bean Cheesecake;** *Lavender Blackberry Compote and Honeycomb Candy* **V**
- **Rustic Apple Tarte;** *Seasonal Apples, Cinnamon and Fresh Crème* **V**
- **Chocolate Mousse Torte;** *Graham Butter and Hazelnut Praline* **GF**
- **Brown Sugar Shortcake;** *Georgia Peaches and Whipped Mascarpone Chantilly Cream* **V**
- **Traditional Strawberry Shortcake;** *Strawberries, Pound Cake and Fresh Crème* **V**
- **Vanilla Panna Cotta;** *Summer Fruits and Graham Crumb* **V**