Distinctive
 Catering & Events

Menú

“a passion for food, an obsession for detail…”
country breakfast
scrambled eggs
american fried potatoes with peppers and vidalia onions
applewood smoked bacon and pork sausage
buttermilk biscuits and sausage gravy
cheese grits
house-made baked honey comb bread assorted muffins and house-made peach jam sliced
seasonal fruit and fresh berries
orange and cranberry juice
fresh brewed regular and decaffeinated coffee and assortment of hot teas
21.95 per person

ultimate breakfast
scrambled eggs served with cheddar cheese
house-made fried potatoes with peppers and vidalia onions
applewood smoked bacon and pork sausage
buttermilk biscuits and sausage gravy
cheese grits
fresh spinach, tomato, and cheddar cheese quiche
cinnamon french toast with maple syrup
yogurt bar with a selection of granola, raisins, dried cranberries, and seasonal fruit
danish, muffins and bagels with cream cheese
orange and cranberry juice
fresh brewed regular and decaffeinated coffee and assortment of hot teas
24.95 per person

chef's breakfast omelet station
prepared by our chefs, select the following ingredients to create the perfect omelet: cage-free eggs, egg whites, diced ham, applewood smoked bacon, country sausage, shrimp, swiss cheese, feta cheese, spinach, tomato, sautéed mushrooms, broccoli and vidalia onions
10.95 per person

action station will be staffed by our culinary team for 90 minutes, anything beyond 90 minutes, additional charge of 150 will apply.

egg whites available upon request for an additional 2.00 per person
**Skyline Buffet**

Select one entrée:
- Roasted garlic chicken with rosemary sauce
- Buttermilk fried chicken breast
- Roast turkey with stuffing
- Roast top sirloin of beef

Select one salad:
- Classic Caesar salad with garlic croutons and fried capers with shredded parmesan cheese
- Hand torn iceberg lettuce and chopped romaine, topped with grape tomatoes, garlic croutons and shaved Bermuda onions and choice of dressing
- Traditional Greek salad tossed in a vinaigrette dressing, topped with sliced red onions and crumbled feta cheese

Select two accompaniment:
- Basil potato puree
- Sautéed garlic spinach
- Sautéed vegetable medley
- Oven roasted potatoes with rosemary
- Wild rice pilaf
- Collard greens

$28.95 per person

---

**Distinctive Buffet**

Select two entrée:
- N.Y. strip with red wine reduction
- Provencal salmon with tomato basil relish
- Jerk rubbed pork loin

Select one salad:
- Classic Caesar salad with garlic croutons and fried capers with shredded parmesan cheese
- Hand torn iceberg lettuce and chopped romaine, topped with grape tomatoes, garlic croutons and shaved Bermuda onions and choice of dressing
- Traditional Greek salad tossed in a vinaigrette dressing, topped with sliced red onions and crumbled feta cheese

Select two accompaniment:
- Basil potato puree
- Sautéed garlic spinach
- Sautéed vegetable medley
- Oven roasted potatoes with rosemary
- Wild rice pilaf
- Collard greens

$31.95 per person

---

All buffets are served with fresh baked rolls, butter, assorted cookies and brownies, seasonal fruit, coffee and iced tea.
country picnic
select two entrées
fried chicken
barbecue chicken
pulled pork sandwiches

select two accompaniments
potato salad
pasta salad
southern cole slaw
local tomato salad
brown sugar baked beans
corn on the cob
anson mill grits

select two desserts
strawberry shortcake
peach cobbler
pecan pie
apple pie

32.95 per person
served with corn bread
and iced tea
Hors d’oeuvres

price per each, a minimum of 100 per section

curried chicken salad in a wonton cup  2.25
asparagus tips and parmesan wrapped prosciutto  2.75
maryland lump crab cake remoulade  2.95
roasted pear and brie bruschetta  2.50
italian sausage stuffed mushrooms  2.50
barbecue meatballs  2.25
chicken drumettes  2.75
traditional pork pot stickers  2.75
hand rolled vegetarian spring rolls  2.95
coconut shrimp and orange soy barbecue  2.95
mini pulled pork sandwiches  3.25
spanakopita  2.25
pecan chicken sate with creole dipping sauce  2.75
mini cheeseburger on a brioche bun  3.25
beef empanadas  2.75
chicken empanadas  2.75
Reception Platters

domestic and imported cheese
an assortment of cheeses, crackers, home-made flat bread, ficelle crisps and seedless grapes
235.00

fresh fruit and berries
season fresh melon, pineapple and berries served with yogurt honey dipping sauce
185.00

antipasti
grilled and marinated artichokes, assorted olives, salami, italian style ham, grilled peppers in olive oil, pepperoncini, fresh mozzarella with pesto, lemon and rosemary roasted mushrooms
235.00

rosemary crostini bruschetta
choice of two white bean and prosciutto, roasted pear and mascapone, kalmita olive tapenade and tomato, roasted garlic and balsamic
185.00 - additional toppings 50.00 each

corn and flour tortilla chips and dip
pico de gallo, jicama slaw with mango, spicy salsa and guacamole
135.00

build your own baked potato bar
individual idaho russets served with sour cream, green onions, chives, cheddar cheese, bacon and broccoli
200.00
add chicken or chili 2.95 per person
add bay shrimp 5.95 per person
add both 7.95 per person

price based on quantities of 50 people
Plated Meals

select an entrée, salad, two sides and a dessert to create your three course meal

**entrée selection**

pan seared chicken breast, sun dried tomato, artichoke and olive mélange served with roasted garlic sauce

35.95

pecan crusted chicken stuffed with spinach and boursin cheese with creole mustard sauce

32.95

roasted tenderloin of beef hand carved with mushrooms, thyme and caramelized shallot reduction

53.95

new orleans style tillapia accompanied with mustard seed beurre blanc

35.95

fire roasted atlantic salmon fillet with lemon chardonnay essence

35.95

charbroiled n.y. strip served with cabernet sauvignon reduction

51.95

mixed grill of new zealand lamb and a herb roasted cornish game hen

58.95

rosemary roasted airline chicken breast and beef medallions

55.95
Plated Meals Cont’d

**salad options**
- field greens with fontina cheese, bacon and balsamic vinaigrette
- marinated haricot vert with fire roasted pepper, toasted pine nuts, applewood smoked bacon, grilled romaine hearts and basil vinaigrette
- baby spinach with roquefort cheese, candied walnuts, strawberries and balsamic vinaigrette
- classic caesar salad with garlic croutons, fried capers with shredded parmesan cheese
- classic wedge salad, grape tomatoes, bacon, blue cheese and chives
  - add $3.00

**side options**
- roasted potatoes with rosemary
- mashed potato puree (garlic, herb, or butter)
- wild rice pilaf
- mediterranean couscous
- georgia farm vegetables
- steamed broccoli
- grilled asparagus
- haricot vert
- roasted mushrooms
- roasted root vegetables

**dessert options**
- warm valrhona chocolate cake with espresso whipped cream
- peach tart with caramel whipped cream and market berries
- french butter apple tart with caramel whipped cream
- mango upside-down cake with pineapple sauce
- meyer lemon soufflé tart with blackberry merlot sauce
- blackberry panna cotta with meyer lemon sauce
- kahlua cream tiramisu
- chocolate brioche bread pudding with almond krokant
Exposition Stations

chef's table
smoked brisket of beef -
gourmet mustard, horseradish and aioli
390.00

garlic studded tenderloin of beef -
red onion marmalade, tomato basil aioli
and creole mustard
570.00

classic sage rubbed turkey breast -
whole grain mustard and cranberry
mayonnaise
465.00

jerk seasoned pork loin -
smothered onions, roasted garlic and
tropical fruit salsa
390.00

sliders
low country crab cakes, southern barbecue,
country fried chicken on a house
baked dollar roll, accompaniments
services and house fried bacon chips
15.95 per person

shrimp and grits
shem creek shrimp, anson mill grits with
classic accompaniments
15.95 per person

the carvery
horseradish crusted eye round of beef
herb roasted turkey smoked virginia
bone-in ham accompanied with assorted
cocktail rolls, creole mustard, horseradish
cream or brown sauce
1 Option 18.95 per person
2 Options 22.95 per person
3 Options 28.95 per person

pasta
penne and cheese ravioli with a choice
of marinara, alfredo or pesto cream
sauces tossed with your choice of fresh
parmesan, pine nuts, broccoli, roasted
mushrooms, fresh mozzarella, grilled
chicken, Italian sausage with garlic
focaccia bread
17.95 per person

stir fry
diced chicken and asian influenced
vegetables: shiitake mushrooms, snow
peas, red peppers, green onions, water
chestnuts, shredded carrots and broccoli
spears
17.95 per person

canton style beef with bamboo shoots,
green onions, shredded carrots, soba
noodles and hoisin sauce
17.95 per person

price based on quantities of 75 people
stations are staffed by our culinary team for 90 minutes. additional charge of
150.00 per chef will apply
**Bar Packages**

**beer and wine packages**

**standard bar package**
domestic and imported beer, house wine, soda, juice and bottled water

<table>
<thead>
<tr>
<th>Duration</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>one hour</td>
<td>17.00</td>
</tr>
<tr>
<td>two hours</td>
<td>20.00</td>
</tr>
<tr>
<td>three hours</td>
<td>23.00</td>
</tr>
<tr>
<td>four hours</td>
<td>26.00</td>
</tr>
</tbody>
</table>

**house bar package**

house liquor, domestic and imported beer, house wine, soda, juice and bottled water

<table>
<thead>
<tr>
<th>Duration</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>one hour</td>
<td>19.00</td>
</tr>
<tr>
<td>two hours</td>
<td>23.00</td>
</tr>
<tr>
<td>three hours</td>
<td>27.00</td>
</tr>
<tr>
<td>four hours</td>
<td>31.00</td>
</tr>
</tbody>
</table>

**premium bar package**

premium liquor, domestic and imported beer, house wine, soda, juice, bottled water

<table>
<thead>
<tr>
<th>Duration</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>one hour</td>
<td>22.00</td>
</tr>
<tr>
<td>two hours</td>
<td>26.00</td>
</tr>
<tr>
<td>three hours</td>
<td>30.00</td>
</tr>
<tr>
<td>four hours</td>
<td>34.00</td>
</tr>
</tbody>
</table>

**distinctive bar package**

premium liquor, cordials, cognacs, domestic and imported beer, clos du bois wine, soda and bottled water

<table>
<thead>
<tr>
<th>Duration</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>one hour</td>
<td>25.00</td>
</tr>
<tr>
<td>two hours</td>
<td>29.00</td>
</tr>
<tr>
<td>three hours</td>
<td>33.00</td>
</tr>
<tr>
<td>four hours</td>
<td>37.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Consumption</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>house brands</td>
<td>6.00</td>
<td>7.00</td>
</tr>
<tr>
<td>premium brands</td>
<td>7.00</td>
<td>8.00</td>
</tr>
<tr>
<td>distinctive brands</td>
<td>9.00</td>
<td>10.00</td>
</tr>
<tr>
<td>domestic beer</td>
<td>5.00</td>
<td>5.00</td>
</tr>
<tr>
<td>imported beer</td>
<td>6.00</td>
<td>6.00</td>
</tr>
<tr>
<td>wine</td>
<td>7.00</td>
<td>7.00</td>
</tr>
<tr>
<td>soda</td>
<td>3.00</td>
<td>3.00</td>
</tr>
<tr>
<td>juice bottled</td>
<td>3.00</td>
<td>3.00</td>
</tr>
<tr>
<td>water</td>
<td>3.00</td>
<td>3.00</td>
</tr>
</tbody>
</table>

Bartenders 150.00 per 100 guests
All food and beverage will be supplied and prepared by Distinctive Catering & Events. All prices are subject to change with prior written notification.

Final menu selections must be submitted a minimum of two weeks prior to the function to ensure availability of desired menu items.

Final guarantees must be received seven business days prior to your function.

Any reduction to the guest count after that cannot be accepted. All counts must be given directly to your sales manager.

**Service Charge and Tax**
A 21% Service Charge will be applied to all food and beverage items.

A 8.9% sales tax will be applied to all food, beverage and service charges.

Please consult with the Distinctive Catering & Events team if you have any questions or concerns.

We look forward to serving your event.

The Catering Team