

CATERING



Our primary catering partners are Michelin-star trained Chef Johannes Klapdohr and Chef Santiago Guzzetti. They bring exemplary skill and attention to crafting the perfect cuisine for your special day.



JUST A TASTE



HORS D'OEUVRES

Brie Cheese and Raspberry
baked in Feuille de Brick

Mini Beef Wellington
*with Mushroom Duxelle in a
French-Style Puff Pastry*

Buttermilk Fried Lobster Tail Lollipops
with Jack Daniels Honey Glaze

SALADS

Baby Spinach and Rainbow Chard Salad
*with Dried Georgia Peaches, Watermelon & Lime
Radishes, Sweet Potato Chips and White
Pomegranate-Tupelo Honey Vinaigrette*

Kale and Arugula Variation
White Balsamic Vinegar, Olive Oil & Micro Basils

MAINS

Pistachio Crusted Atlantic Grouper
on Melted Baby Leek Ragout in Champagne Sauce

Oven-roasted Beef Tenderloin
with Horseradish Cream and Cabernet Shallot Jus

SIDES

Ladyhawke Macaroni and Cheese
flavored with White Truffle Oil

Seasonal Vegetable Sauté
*of Baby Beets, Rutabaga, Carrots,
Brussels Sprouts, Kohlrabi and Celeriac*

Heirloom Mash Potatoes
with Caramelized Onions and Gruyere

Brown Butter Sautéed Brussels Sprouts
with House-Cured Prosciutto and Marjoram

This is just a taste of what our award-winning culinary team can prepare. Our Seasonal (for receptions) and Themed (for rehearsal dinners) menus include vegetarian, dairy-free and gluten-free options. Our Catering Manager is happy to discuss any dietary accommodations that you or your guests may require.

STATIONS

Starting at \$95/person

PLATED

Starting at \$125/person