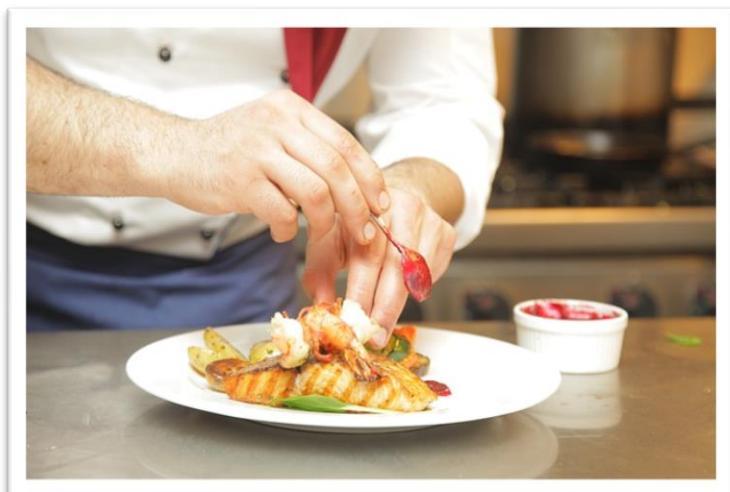




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# Catering Menu Options

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# Carriage Menu

## *Greens*

*Mixed Field Greens served with Balsamic Vinaigrette and shaved  
Parmigiano Cheese*

## *Pasta Course*

*4 cheese tortellini served with a mushroom truffle cream sauce*

## *Entrée*

*Black Angus filet topped with jumbo lump crab and bernaise, French  
beans*

## *Dessert*

*Crème Brulee Cheese Cake or substitute one \$3 or less hors d'oeuvre for  
cocktail hour*

*\$49.99 Per Person*





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## Cocktail Classy Menu

Collard greens and black-eyed pea fried dumplings	\$3.50 pp
Sherry and Black Truffle braised Meatballs	\$5.25 pp
Peppered Beef Tenderloin with horseradish sauce	\$9.75 pp
Pimento and bacon sliders	\$2.50 pp
New Zealand lamb lollipops, mint cilantro vinaigrette	\$12.00
pp Pastrami cured salmon, potato crisps, lemon crème fraiche	\$4.25 pp
Spicy chicken kabobs with Ginger Lime glaze	\$3.75 pp
Poached Jumbo Shrimp Cocktail	\$12.00
pp Twice baked potato bites	\$3.50 pp
Imported and Domestic Cheeses with seasonal fruits and berries	\$5.00 pp
Cherry tomato, basil and Buffalo Mozzarella skewers	\$3.00 pp
Low Country Boil Shrimp Bowl	\$10.00
pp Chili rubbed Tiger shrimp, orange-lime glaze	\$8.00 pp
Bacon potato and scallion croquettes	\$3.00 pp
Chipotle Grit bites with roasted garlic Asiago creme	\$3.00 pp
Jalapeno Bacon Mac n Cheese bites	\$3.00 pp
Tuna Tartar topped cucumber wheels	\$4.50 pp
Thick cut bacon with Brooklyn French dressing drizzle	\$4.00 pp
Chocolate Mousse with macerated seasonal berries	\$3.00 pp
Assorted Petite Fours & Gourmet Cookies	\$3.25 pp

75 person minimum



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# Courtyard Menu

## *Greens*

*Mixed Field Greens served with Balsamic Vinaigrette and shaved Parmigiano Cheese*

## *Entrée*

*Roasted chicken with bacon mashed potatoes and black-eyed peas*

## *Dessert*

*Crème Brulee Cheese Cake or substitute a \$3 or less hors d'oeuvre for cocktail hour*

*\$27.99 Per Person*





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# Elegance Buffet Menu

## *Salad*

*Mixed Field Greens served with a Balsamic vinaigrette and shaved  
Parmigiano*

## *Starter*

*Hummus with grilled pita points*

## *Carving Station*

*Herb-rubbed Beef Tenderloin*

## *Entrée*

*Baked Grouper topped with a Mediterranean ratatouille*

## *Vegetables*

*Asparagus salad, Greek vinaigrette*

## *Dessert*

*Raspberry Cheese cake squares or substitute for an additional starter of  
\$3 or less hors d'oeuvre for cocktail hour*

*\$35 Per Person*



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## Oak Menu

### *Greens*

*Mixed Field Greens served with Balsamic Vinaigrette and shaved Parmigiano Cheese*

### *Entrée*

*Black Angus Filet topped with Jumbo Lump Crab and Bernaise, Potato Confit*

### *Dessert*

*Crème Brulee Cheese Cake or substitute a \$3 or less hors d'oeuvre for cocktail hour*

*\$39.99 Per Person*





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# Plum Menu

## *Greens*

*Mixed greens with cherry tomatoes and shaved red onions  
and a lemon vinaigrette*

## *Entrée*

*Roasted free range chicken breast topped with garlic cream  
sauce served with green beans and roasted potatoes*

## *Dessert*

*Chocolate Ganache Cake with Seasonal Berries and Whipped  
Cream or substitute a \$3 or less hors d'oeuvre for cocktail hour*

*\$25.99 Per Person*





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# Regal Buffet Menu

## *Salad*

*Mixed Field Greens served with Roma tomatoes, shaved Parmigiano and Balsamic vinaigrette*

*Carving Station (Choose 1) Prime garlic and herb roast beef Roasted Pork Loin with choice of cajun, pecan encrusted or molasses glaze style*

## *Entrée Selections (Choose 1)*

*Pan Seared Chicken Breast*

*Choice of cooked: Marsala, Piccata or Blackened style  
or*

*Pan Seared Salmon served with a white wine Beurre-blanc*

## *Pasta Selection*

*Cheese Tortellini*

*Choice of sauce: Four-cheese sauce, Homemade marinara, alfredo, or spicy tomato cream*

## *Vegetables*

*Rosemary Roasted Yukon Golds*

*Choice of: Marinated Grilled Mediterranean vegetables, sautéed French beans or steamed broccoli*

## *Dessert*

*Ganache Chocolate Cake or substitute one \$3 or less hors d'oeuvre for cocktail hour*

*\$45 per person*







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# Southern Charm Buffet Menu

## *Greens(choose 1):*

*Mixed greens, tomatoes, cucumber, shaved Parmigiano cheese (choice of dressing)  
or  
Classic Cesare salad, crutons, and shaved parmigiano cheese*

## *Starter(choose 2):*

*Pimento-Bacon sliders - Housemade Cajun boiled peanuts  
Deviled Eggs with bacon and cheddar - Fried meatballs with creamy Italian sauce*

## *Sides (choose 2):*

*Butter beans - Mac n Cheese squares - Herbed Roasted Potatoes  
Potato Salad - Pasta Salad*

## *Main(choose2):*

*Pulled Pork - Fried Chicken Strips - BBQ Chicken Wings  
Fried Catfish Filets - Black Angus Beef Meatloaf  
(Main course is served with texas toast, bbq sauce, honey mustard, and hot sauce)*

## *Dessert:*

*Cheesecake Bites - Assorted petit fors or substitute for one additional starter of  
\$3 per person or less hors d'oeuvre for cocktail hour*

*\$25 Per Person*

