



PERRY LANE

HOTEL

CATERING MENU

BREAKFAST DISPLAYS

Maximum two hours of service

CONTINENTAL BREAKFAST BUFFET

Sliced Fruits & Seasonal Berries
Assorted Breakfast Pastries, Local Butter, Jams & Preserves
Greek Yogurt, House-Made Granola, Dried Fruits
Freshly Squeezed Orange Juice, Cranberry Juice,
Grapefruit Juice
Regular & Decaffeinated Coffees, Assorted Teas

24 PER PERSON

BREAKFAST BUFFET

Minimum 15 guests

Sliced Fruits & Seasonal Berries
Assorted Breakfast Pastries, Local Butter, Jams & Preserves
Greek Yogurt, House-Made Granola, Dried Fruits
Scrambled Local Farm Eggs with Chives
Herb Breakfast Potatoes
Choice of Applewood Bacon or Chicken Apple Sausage
Choice of Cane Water Farm Stone Ground Grits or Irish Oats,
Brown Sugar, Currants
Freshly Squeezed Orange Juice, Cranberry Juice,
Grapefruit Juice
Regular & Decaffeinated Coffees, Assorted Teas

40 PER PERSON

LIFESTYLE BREAKFAST BUFFET

Minimum 15 guests

Sliced Fruits & Seasonal Berries
Greek Yogurt, House-Made Granola, Dried Fruits
Irish Oats, Brown Sugar, Currants
Herb Breakfast Potatoes
Mini Egg White Veggie Frittatas
Antioxidant Smoothies & Cold Pressed Green Juice
Regular & Decaffeinated Coffees, Assorted Teas

39 PER PERSON

SAVANNAH BRUNCH BUFFET

Minimum 15 guests

Sliced Fruits & Seasonal Berries
Assorted Breakfast Pastries, Local Butter, Jams & Preserves
Greek Yogurt, House-Made Granola, Dried Fruits
Scrambled Local Farm Eggs with Chives
Herb Breakfast Potatoes
Baby Beet & Mixed Berry Salad, Toasted Pecans, Local Goat Cheese
Smoked Salmon, Smashed Avocado, Grilled Bread, Local Olive Oil, Sea Salt
Choice of Applewood Bacon or Chicken Apple Sausage
Choice of House-Made Biscuits & Sausage Gravy or Smoked Chicken & Sweet
Potato Hash, Poached Farm Egg, Chipotle Hollandaise
Georgia White Shrimp & Cane Water Farm Stone Ground Grits
Freshly Squeezed Orange Juice, Cranberry Juice, Grapefruit Juice
Regular & Decaffeinated Coffees, Assorted Teas

75 PER PERSON

BREAKFAST ENHANCEMENTS

Maximum two hours of service

Minimum 10 guests

IRISH OATS, BROWN SUGAR, CURRANTS

7 PER PERSON

BRIOCHE CINNAMON FRENCH TOAST,
SEASONAL BERRIES, SORGHUM SYRUP

11 PER PERSON

SMOKED CHICKEN & SWEET POTATO HASH,
POACHED FARM EGG, CHIPOTLE HOLLANDAISE

13 PER PERSON

SMOKED SALMON, EVERYTHING BAGELS, HERB SCHMEAR,
CAPERS, RED ONION

13 PER PERSON

HOUSE-MADE BISCUITS & SAUSAGE GRAVY

13 PER PERSON

ADD SCRAMBLED EGGS OR MEAT TO ANY BUFFET

10 PER PERSON

Minimum one dozen pieces

ENGLISH MUFFIN ROYALE

Bacon, Egg, Cheddar, Sriracha Mayo

72 PER DOZEN

SOUTHERN BISCUIT SANDWICH

Scrambled Eggs, Benton's Country Ham,
Duke's & Pepper Jelly

72 PER DOZEN

MINI EGG WHITE VEGGIE FRITTATAS

72 PER DOZEN

BREAKFAST WRAPS

Scrambled Farm Eggs, Potatoes, Bacon,
Cheddar, Avocado, Salsa, Crema

72 PER DOZEN

CHEF-ATTENDED ACTION STATIONS

Minimum 15 guests

100 CHEF FEE PER 50 GUESTS

MADE-TO-ORDER OMELET STATION

Farm Eggs, Egg Whites, Bacon, Ham, Chicken Apple Sausage, Red Onion,
Peppers, Mushrooms, Cheddar, Gruyère, Chèvre, Herbs

15 PER PERSON

CRÊPE STATION

Sweet: Fruit Preserves, Berries, Whipped Cream, Nutella

Savory: Smoked Salmon, Ham, Spinach, Ricotta

18 PER PERSON

SHRIMP AND GRITS STATION

Georgia White Shrimp, Cane Water Farm Grits, Cheddar Cheese,
Scallions, Hot Sauce

26 PER PERSON

BREAKS

Maximum thirty minutes service

MINIMUM 15 GUESTS

REVITALIZING ENERGY BREAK

Seasonal Whole Fruit, Assorted Individual Yogurts,
Energy & Granola Bars, Energy Drinks

18 PER PERSON

SAVANNAH SNACK ATTACK

House-Made Pimento Cheese with Saltines, Potato Chips with Vidalia Onion Dip,
Spiced Boiled Peanuts, Moon Pies, Coca Cola

18 PER PERSON

HEALTHIER HABITS

Hummus with Pita, Vegetable Crudités with Blue Cheese & Green Goddess Dips,
Fruit Skewers with Yogurt Dip, Strawberry Lemonade

19 PER PERSON

GOIN' TO THE LOBBY

Freshly Popped Popcorn, Red & Black Licorice,
Assorted Candy Bars, Craft Sodas

18 PER PERSON

SWEET TEMPTATIONS

Freshly Baked Cookies & Brownies, Chocolate Dipped Strawberries & Dried Fruits,
Rice Crispy Treats, Assortment of Local Dairy Milks

19 PER PERSON

LUNCH BUFFETS

Maximum two hours service

MINIMUM 15 GUESTS

THE BRASSERIE BUFFET

FRISÉE SALAD

Roast Beets, Sweet Grass Chèvre,
Hazelnuts, Sherry Vinaigrette

BUTTER LETTUCE SALAD

Fennel, Orange, Red Onion,
Champagne Tarragon Vinaigrette

BAGUETTE, HERB BUTTER

BOEUF BOURGUIGNON, ANCIL'S MUSHROOMS,
PEARL ONIONS, RED WINE JUS

ROAST SALMON, FINGERLING POTATOES,
BRAISED LEEKS, BEURRE BLANC

VEGETARIAN CASSOULET, WHITE BEANS,
TOMATO GARLIC JUS, TOASTED BREAD CRUMBS

ROAST SEASONAL VEGETABLES

ASSORTED MACAROONS

ASSORTED TARTLETS

REGULAR & DECAFFEINATED COFFEES,
ASSORTED TEAS & ICED TEA

56 PER PERSON

THE SOUTHERN BUFFET

WEDGE SALAD

Applewood Bacon, Statesboro Blue Cheese,
Buttermilk Vinaigrette

CLASSIC POTATO SALAD

Duke's Mayo, House-Made Pickle Relish

CORNBREAD MUFFINS, SWEET BUTTER & LOCAL HONEY

SMOKED PORK SHOULDER, BRAISED
COLLARD GREENS, TRIO OF BARBEQUE SAUCES

GEORGIA WHITE SHRIMP & CANE WATER
FARM STONE GROUND GRITS

MACARONI & CHEESE

CORN ON THE COB

INDIVIDUAL BANANA PUDDINGS

MINI BOURBON PECAN PIES

REGULAR & DECAFFEINATED COFFEES,
ASSORTED TEAS & ICED TEA

56 PER PERSON

LUNCH BUFFETS

Maximum two hours service

MINIMUM 15 GUESTS

THE MEDITERRANEAN BUFFET

CUCUMBER SALAD

Feta Cheese, Kalamata Olives, Shaved Red Onion, Greek Vinaigrette

ISRAELI COUS COUS SALAD

Roast Red Peppers, Sundried Tomatoes, Pesto

WARM PITA, LOCAL OLIVE OIL & HERB DIP

ROAST LOIN OF PORK, BRAISED CHARD, FIG JUS

HERB RUBBED SALMON, CHARRED EGGPLANT,
ARTICHOKES, LEMON, LOCAL OLIVE OIL

ROAST POTATOES, HERBS,
SEA SALT & CRACKED PEPPER

ROAST SEASONAL VEGETABLES

MINI LEMON TARTS

BERRY CHEESECAKE

REGULAR & DECAFFEINATED COFFEES,
ASSORTED TEAS & ICED TEA

56 PER PERSON

THE TUSCAN BUFFET

PERRY LANE CAESAR SALAD

Caramelized Onion, Parmigiano-Reggiano, Croutons

ARUGULA SALAD

Smoked Mozzarella, Red Peppers, Pine Nuts, Lemon Vinaigrette

FOCACCIA, LOCAL OLIVE OIL, BALSAMIC VINEGAR

LEMON & HERB STUFFED ROAST CHICKEN,
TUSCAN WHITE BEANS, SUNDRIED TOMATO JUS

ROAST SEA BASS, FENNEL SALAD,
SALSA VERDE

MUSHROOM RISOTTO, PARSLEY,
PARMIGIANO-REGGIANO

ROAST SEASONAL VEGETABLES

OLIVE OIL CAKE, STEWED FRUIT

TIRAMISU

REGULAR & DECAFFEINATED COFFEES,
ASSORTED TEAS & ICED TEA

56 PER PERSON

LUNCH BUFFETS

Maximum two hours service

MINIMUM 15 GUESTS

THE ACTIVE LIFESTYLE BUFFET

SEASONAL SOUP

Chef's Selection

AVOCADO TOASTS, MARINATED TINY TOMATOES,
LOCAL OLIVE OIL, SEA SALT

Choose two of the following:

ARUGULA SALAD

Grilled Steak, Smoked Mozzarella, Red Peppers,
Pine Nuts, Lemon Vinaigrette

COBB SALAD

Smoked Chicken, Romaine, Bacon, Tomatoes,
Avocado, Statesboro Blue Cheese

NIÇOISE SALAD

Olive Oil Poached Tuna, Eggs, Haricots Verts,
Fingerling Potatoes, Olives

PERRY LANE CAESAR SALAD

Caramelized Onion, Parmigiano-Reggiano, Croutons
Choice of Smoked Chicken, Grilled Steak Or Poached Shrimp

ASIAN SALAD

Baby Greens, Shaved Cabbage, Almonds, Sweet Peppers, Scallions, Sesame
Choice of Smoked Chicken, Grilled Steak Or Poached Shrimp

MARINATED BERRIES, AGAVE, MINT

VANILLA PANNA COTTA

REGULAR & DECAFFEINATED COFFEES,
ASSORTED TEAS & ICED TEA

48 PER PERSON

LUNCH BUFFETS

Maximum two hours service

MINIMUM 15 GUESTS

THE CHEF-CRAFTED SALAD & SANDWICH BUFFET

All meals include

Pickles, Olives, Pepperoncini

House-Made Potato Chips

Seasonal Fruit Salad

Brownies

Rice Krispy Treats

Regular & Decaffeinated Coffees,
Assorted Teas & Iced Tea

46 PER PERSON

Choose three of the following:

SEASONAL SOUP

Chef's Selection

PERRY LANE CAESAR SALAD

Caramelized Onion, Parmigiano-Reggiano, Croutons

ROAST FINGERLING POTATO SALAD

Dijonnaise, Celery Salt

FARRO & BABY KALE SALAD

Shaved Roots, Almonds, Red Wine Vinaigrette

ORECCHIETTE PASTA SALAD

Sundried Tomato Pesto, Feta Cheese, Arugula, Pine Nuts

BETTER FRESH FARMS MIXED GREEN SALAD

Tiny Tomatoes, Cucumber, Picked Herbs,
Lemon Vinaigrette

CUCUMBER SALAD

Feta Cheese, Kalamata Olives, Shaved Red Onion,
Greek Vinaigrette

COLE SLAW

Apple, Celery Root, Cabbage, Cider Dressing, Herbs

WEDGE SALAD

Applewood Bacon, Statesboro Blue Cheese,
Buttermilk Vinaigrette

ROAST BEET SALAD

Sweet Grass Goat Cheese, Chicory, Hazelnuts,
Sherry Vinaigrette

CHINESE CHOPPED SALAD

Napa Cabbage, Almonds, Peppers, Crispy Wonton,
Sesame Ginger Dressing

Choose three of the following:

LOCAL MUSHROOM PANINI

Grilled Vegetables, Goat Cheese,
Roasted Peppers, Focaccia

BLACK FOREST HAM

Gruyère Cheese, Seasonal Fruit Mostarda,
Aioli, Whole Wheat

OLIVE OIL POACHED TUNA WRAP

Caper Lemon Spread, Roast Red Pepper, Butter Lettuce

HERB ROAST BEEF

Cheddar Cheese, Horseradish Mayo, Marinated
Red Onion, Greens, Sourdough

ROAST CHICKEN

Balsamic Roast Red Onion, Pesto, Jack Cheese, Ciabatta

GRILLED VEGETABLE CAPONATA WRAP

Mixed Squash, Sweet Peppers, Olive Tapenade,
Manchego Cheese

SMOKED TURKEY BREAST

Cranberry Spread, Jack Cheese, Butter Lettuce,
Sourdough

CAPRESE

Marinated Tomato, Pesto Aioli, Fresh Mozzarella,
Arugula, Ciabatta

PASTRAMI ON RYE

Swiss Cheese, Russian Dressing, Cole Slaw

SMOKED CHICKEN SALAD

Statesboro Blue Cheese, Grapes, Toasted Pecans,
Whole Grain

LUNCH BUFFETS

Maximum two hours service

MINIMUM 15 GUESTS

THE DELI BUFFET

All meals include

Egg Salad, Black Forest Ham, Roast Beef,
Smoked Turkey Breast, Pastrami, Cheddar, Swiss, Jack

Lettuce Leaves, Shaved Red Onion, Sliced Tomato,
Pickles, Olives, Pepperoncini

Assorted Deli Breads & Rolls,
Mustards & Mayonnaise

House-Made Potato Chips

Seasonal Fruit Salad

Mini Cupcakes

Regular & Decaffeinated Coffees,
Assorted Teas & Iced Tea

37 PER PERSON

Choose one of the following:

SEASONAL SOUP

Chef's Selection

PERRY LANE CAESAR SALAD

Caramelized Onion, Parmigiano-Reggiano, Croutons

ROAST FINGERLING POTATO SALAD

Dijonnaise, Celery Salt

FARRO & BABY KALE SALAD

Shaved Roots, Almonds, Red Wine Vinaigrette

ORECCHIETTE PASTA SALAD

Sundried Tomato Pesto, Feta Cheese, Arugula, Pine Nuts

BETTER FRESH FARMS MIXED GREEN SALAD

Tiny Tomatoes, Cucumber, Picked Herbs, Lemon Vinaigrette

CUCUMBER SALAD

Feta Cheese, Kalamata Olives, Shaved Red Onion, Greek Vinaigrette

COLE SLAW

Apple, Celery Root, Cabbage, Cider Dressing, Herbs

WEDGE SALAD

Applewood Bacon, Statesboro Blue Cheese,
Buttermilk Vinaigrette

ROAST BEET SALAD

Sweet Grass Goat Cheese, Chicory,
Hazelnuts, Sherry Vinaigrette

CHINESE CHOPPED SALAD

Napa Cabbage, Almonds, Peppers, Crispy Wonton,
Sesame Ginger Dressing

LUNCH

THREE-COURSE PLATED LUNCH

SEASONAL SOUP

Chef's Selection

Choose one of the following:

ARUGULA SALAD

Grilled Steak, Smoked Mozzarella, Red Peppers, Pine Nuts,
Lemon Vinaigrette

COBB SALAD

Smoked Chicken, Romaine, Bacon, Tomatoes, Avocado,
Statesboro Blue Cheese

NIÇOISE SALAD

Olive Oil Poached Tuna, Eggs, Haricots Verts,
Fingerling Potatoes, Olives

PERRY LANE CAESAR SALAD

Caramelized Onion, Parmigiano-Reggiano, Croutons
Choice of Smoked Chicken, Grilled Steak Or Poached Shrimp

ASIAN SALAD

Baby Greens, Shaved Cabbage, Almonds, Sweet Peppers, Scallions, Sesame
Choice of Smoked Chicken, Grilled Steak Or Poached Shrimp

Choose one of the following:

LEMON PANNA COTTA

FLOURLESS CHOCOLATE CAKE

REGULAR & DECAFFEINATED COFFEES,
ASSORTED TEAS & ICED TEA

42 PER PERSON

GOURMET TO-GO BOXED LUNCH

ALL BOXED LUNCHES INCLUDE

Individual Bagged Potato Chips

Seasonal Whole Fruit

Brownie

29 PER PERSON

Choose one of the following:

ROASTED FINGERLING POTATO SALAD

Dijonnaise, Celery Salt

FARRO & BABY KALE SALAD

Shaved Roots, Almonds, Red Wine Vinaigrette

ORECCHIETTE PASTA SALAD

Sundried Tomato Pesto, Feta Cheese, Arugula, Pine Nuts

CUCUMBER SALAD

Feta Cheese, Kalamata Olives, Shaved Red Onion, Greek Vinaigrette

COLE SLAW

Apple, Celery Root, Cabbage, Cider Dressing, Herbs

ROAST BEET SALAD

Sweet Grass Goat Cheese, Chicory, Hazelnuts, Sherry Vinaigrette

*For up to six, choose one; for seven-twelve, choose two;
for thirteen or more, choose three of the following:*

HERB ROAST BEEF

Cheddar Cheese, Horseradish Mayo, Marinated Red Onion, Greens, Sourdough

ROAST CHICKEN

Balsamic Roast Red Onion, Pesto, Jack Cheese, Ciabatta

GRILLED VEGETABLE CAPONATA WRAP

Mixed Squash, Sweet Peppers, Olive Tapenade, Manchego Cheese

SMOKED TURKEY BREAST

Cranberry Spread, Jack Cheese, Butter Lettuce, Sourdough

CAPRESE

Marinated Tomato, Pesto Aioli, Fresh Mozzarella, Arugula, Ciabatta

PASTRAMI ON RYE

Swiss Cheese, Russian Dressing, Cole Slaw

SMOKED CHICKEN SALAD

Statesboro Blue Cheese, Grapes, Toasted Pecans, Whole Grain

LOCAL MUSHROOM PANINI

Grilled Vegetables, Goat Cheese, Roasted Peppers, Focaccia

BLACK FOREST HAM

Gruyère Cheese, Seasonal Fruit Mostarda, Aioli, Whole Wheat

OLIVE OIL POACHED TUNA WRAP

Caper Lemon Spread, Roast Red Pepper, Butter Lettuce

HORS D'OEUVRES

OCEAN

Oysters On The Half Shell, Champagne Mignonette

78 PER DOZEN

Hamachi Crudo, Apple, Crispy Potato, Chives,
Lemon Crème Fraiche

84 PER DOZEN

American Sturgeon Caviar,
Corn Johnny Cake, Crème Fraiche, Chives

84 PER DOZEN

Smoked Salmon Mousse, Salmon Caviar,
Dill, Cucumber Cup

78 PER DOZEN

Yellowfin Tuna Kinilaw Poke,
Coconut Lime Vinaigrette, Red Onion,
Chile, Cilantro

84 PER DOZEN

Southern Crab Cake, Zatarain's Spice Aioli,
Celery Seeds

78 PER DOZEN

Smoked Fish Rilletes, Baguette,
Capers, Tiny Herb Salad

78 PER DOZEN

Georgia White Shrimp Skewers, Coconut, Curry

78 PER DOZEN

Grilled Spanish Octopus, Saffron Potato,
Espelette Aioli

78 PER DOZEN

PASTURE

Deviled Eggs, Bacon, Pickled Mustard Seeds

66 PER DOZEN

Seared Beef Tenderloin, Vidalia Jam,
Blue Cheese, Crostini

84 PER DOZEN

Smoked Chicken Salad, Curry, Grapes, Almonds, Bibb
Lettuce

72 PER DOZEN

Duck Confit, Grilled Bread, Mostarda

78 PER DOZEN

Pork Belly Bao, Asian Slaw, Peanuts

78 PER DOZEN

Pulled Pork Sliders, Mustard 'Que,
Vinegar Slaw

78 PER DOZEN

Buttermilk Fried Chicken Sliders,
Spicy Hot Honey Sauce, Pickles, Cress

78 PER DOZEN

Chicken Liver Mousse, Brioche Toast,
Port & Pear Compote

72 PER DOZEN

Compressed Melon,
Crispy Prosciutto Crumble, Mint

66 PER DOZEN

GARDEN

Seasonal Mushroom Tart, Fromage Blanc,
Smoked Onion

66 PER DOZEN

Caprese Skewers, Pearl Mozzarella,
Cherry Tomatoes, Pesto

66 PER DOZEN

Caponata Phyllo Shells,
Sweet And Sour Vegetables,
Currants, Pine Nuts

66 PER DOZEN

Arancini Of Ancil's Mushrooms,
Truffle Aioli

72 PER DOZEN

Ratatouille Tartlet, Charred Eggplant,
Sweet Peppers

66 PER DOZEN

Seasonal Soup Shooters

66 PER DOZEN

Celery Root Croquette, Celery & Dill Aioli

66 PER DOZEN

Classic Gougère, Gruyère Cheese,
Pate A Choux

66 PER DOZEN

Artichoke & Leek Confit,
Parmigiano-Reggiano, Crostini

66 PER DOZEN

RECEPTION DISPLAYS

MINIMUM 20 GUESTS

ARTISAN CHEESE BOARD

House Seasoned Pecans, Local Honey, Seasonal Fruit Chutney,
Grilled Bread, House-Made Crackers

21 PER PERSON

MARINATED OLIVES & MARCONA ALMONDS

12 PER PERSON

SMOKED SKUNA BAY SALMON

Grilled Garden Vegetables, Green Goddess, Grilled Bread

20 PER PERSON

OYSTER BAR

Selection of Oysters on the Half Shell, Champagne Mignonette,
Lemon, Cocktail Sauce

34 PER PERSON

FRUIT DE MER

Selection of Oysters on the Half Shell, Georgia White Shrimp,
Marinated Mussels, Tuna Poke, Champagne Mignonette,
Cocktail Sauce, Tartar Sauce

42 PER PERSON

CRUDITÉ OF RAW & GRILLED GARDEN VEGETABLES

House-Made Hummus, Blue Cheese, Green Goddess Dips

11 PER PERSON

CHARCUTERIE BOARD

Selection of Cured and Dried Meats, House-Made Pickles,
Mustards, Grilled Bread

22 PER PERSON

MEDITERRANEAN BOARD

Grilled Garden Vegetables, Marinated Olives,
House-Made Hummus, Red Pepper Tapenade, Marinated Artichokes,
Feta, Marcona Almonds, Grilled Bread

14 PER PERSON

DINNER

See following pages for meal choices

THREE-COURSE PLATED DINNER

Soup/Salad, Entrée, Dessert

79 PER PERSON

THREE-COURSE PLATED DINNER

Starter, Entrée, Dessert

89 PER PERSON

FOUR-COURSE PLATED DINNER

Soup/Salad, Starter, Entrée, Dessert

99 PER PERSON

THREE-COURSE BUFFET DINNER

Two Salads, Three Entrées, Pastry Chef's Selection of Dessert Bites

95 PER PERSON

FOUR-COURSE BUFFET DINNER

Two Salads, Two Starters, Three Entrées, Pastry Chef's Selection of Dessert Bites

105 PER PERSON

ALL MEALS INCLUDE

Chef's Seasonal Starch and Vegetable, Warm Rolls & Butter, Regular and Decaffeinated Coffees, Assorted Teas

DINNER CHOICES

SOUPS

POTATO LEEK

Italian White Truffle Oil

CAULIFLOWER

Vadouvan Spice

LOCAL MUSHROOM BISQUE

Porcini Crème

RANCHO GORDO HEIRLOOM BEAN

Pistou

TOMATO BISQUE

Basil Oil

SUMMER CORN

Corn Relish *(Summer)*

ASPARAGUS

Meyer Lemon *(Spring)*

SPRING PEA

Mint *(Spring)*

BUTTERNUT SQUASH

Spiced Crème Fraiche *(Fall/Winter)*

SALADS

WEDGE SALAD

Applewood Bacon, Statesboro Blue Cheese,
Buttermilk Vinaigrette

ROAST BEETS

Sweet Grass Goat Cheese, Chicory,
Hazelnuts, Sherry Vinaigrette

HOT HOUSE CUCUMBER

Feta Cheese, Crispy Chick Peas, Pickled Onion,
Lemon Vinaigrette

BETTER FRESH FARMS LETTUCES

Ruby Grapefruit, Avocado, Shaved Radish, Parmesan,
Truffle Vinaigrette

PERRY LANE CAESAR SALAD

Caramelized Onion, Parmigiano-Reggiano, Croutons

HEIRLOOM TOMATO & BURRATA

Torn Croutons, Basil, Local Olive Oil *(Summer)*

STONE FRUIT

Grant's Butter Lettuce, Toasted Pine Nuts,
Sherry Vinaigrette *(Spring/Summer)*

GRILLED ASPARAGUS

Burrata, Frisée, Lemon Gremolata Vinaigrette *(Spring)*

ROAST KABOCHA SQUASH

Asian Pear, Candied Pecans, Grant's Greens,
Brown Butter Vinaigrette *(Fall/Winter)*

BRUSSELS SPROUTS

Mizuna, Pomegranate, Pecorino-Romano,
Black Walnuts, Maple Vinaigrette *(Fall/Winter)*

STARTERS

HOUSE-MADE CAVATELLI

Local Mushrooms, Blistered Tomato

LOCAL SHRIMP

White Beans, Pistou

SEASONAL FRESH FISH CRUDO

Local Olive Oil, Flying Fish Roe

ROAST QUAIL

Mushroom Bread Pudding,
Molasses Vinaigrette

ROOT BEER GLAZED PORK BELLY

Sweet Potato, Kimchi Sauce

LOCAL MUSHROOM TART

Caramelized Onion, Pecorino, Greens

LOBSTER RISOTTO

Saffron, Pimento **(\$5 supplement)**

DIVER SCALLOP

Cauliflower Puree, Truffle Relish **(\$5 supplement)**

DINNER CHOICES

ENTRÉES

ROAST CAULIFLOWER

Vadouvan Cous Cous, Baby Carrots, Almonds, Pomegranate Molasses

FOREST MUSHROOM RAVIOLI

Truffle Cream, Baby Spinach, Confit Shallot

GARGANELLI

Preserved Tomato, Roast Garlic, Shaved Squash,
Bread Crumbs, Parmigiano-Reggiano

CRAB CRUSTED SKUNA BAY SALMON

Crushed Potatoes, Crème Fraiche, Dill

SEASONAL SEA BASS

Red Quinoa, Peperonata, Roast Shallot Jus (\$9 supplement)

LOCAL GROUPER

Carolina Gold Shrimp Pirlau, Squash, Pistou (\$5 supplement)

HERB ROAST CHICKEN BREAST

Anson Mills Farro Piccolo, Ancil's Mushrooms, Balsamic Onion Jus

COQ AU VIN

Root Vegetables, Red Wine Jus, Fines Herbes

HUNTER CATTLE PORK LOIN

Spaetzle, Braised Greens, Seasonal Fruit Mostarda

HERB CRUSTED LAMB SIRLOIN

Fingerling Potato & Artichoke Ragout, Sundried Tomato Lamb Jus

RED WINE BRAISED HUNTER CATTLE BEEF SHORT RIB

Potato Purée, King Trumpet Mushrooms, Braising Jus

7-OZ. PRIME FILET OF BEEF

Blue Cheese Potato Gratin, Roast Shallots, Sauce Bordelaise (\$9 supplement)

PLATED DESSERTS

LEMON MASCARPONE CHEESECAKE

Lemon Thyme Tuile, White Chocolate Anglaise,
Blueberry Compote

PEANUT BUTTER DOME

Strawberry Gelée, Salted Peanut Brittle

BASIL LIME LOG

Raspberry Lace Cookie, Soft White Chocolate,
Raspberry Sorbet

DARK CHOCOLATE FLOURLESS CAKE

Milk Chocolate Cremeaux, White Chocolate Milk Crumbles,
Raspberry

BANANA PUDDING

Toasted Honey Meringue, Vanilla Wafer Crumbs,
Chocolate Sauce, Spiced Pecans

MASCARPONE MOUSSE DOME

Gold Citrus Glaze, Sugar Pearls

PEACH MELBA

White Peach Cream, Raspberry Macaroon Crumbs,
Lemon Curd (Summer)

SPECIALTY CHEF STATIONS

100 CHEF FEE REQUIRED

WHOLE ROASTED SUCKLING PIG

Minimum 35 guests

FOUR SEASONAL BARBEQUE SAUCES

HOUSE-MADE PICKLES, VINEGAR SLAW,
POTATO ROLLS

45 PER PERSON

CARVING STATION

The following carved items may also supplement any breakfast, lunch or dinner buffet; Each item serves 20 guests unless otherwise noted.

ROSEMARY BRINED ROAST TURKEY BREAST

Petite Sourdough Rolls, Caramelized Onion Relish,
Dijonnaise

285

ROAST SKUNA BAY SALMON

Dill Crème Fraiche, Marinated Cucumbers

255

SEARED POKE BAR

Tuna, Salmon, Scallops, Soy, Lime, Sesame,
Sticky Rice, Wakame

425

BOURBON BRINED ROAST HUNTER CATTLE PORK
LOIN

Stone Ground Grits, Roast Garlic Bourbon Jus

285

PRIME NEW YORK STRIP

Mashed Yukon Gold Potatoes,
Bordelaise, Horseradish Jus

465

PRIME TENDERLOIN OF BEEF

Roast Garlic Potato Purée,
Horseradish Cream, Red Wine Truffle Jus

485 (SERVES 15 GUESTS)

RISOTTO STATION

Choose two of the following:

LOBSTER

Braised Fennel, Parmesan, Lemon Oil

SHORT RIB

Ancil's Mushrooms, Fines Herbes, Grana Padano

SEASONAL VEGETABLES

Arugula, Boursin

29 PER PERSON

PASTA STATION

Choose two of the following:

GEORGIA WHITE SHRIMP

Gemelli, Basil Pesto, Tomatoes, Parmesan

PORK SUGO

Rigatoni, Chile Flake, Pecorino

SEASONAL VEGETABLES

Penne, Herbs, White Wine, Toasted Bread Crumbs

24 PER PERSON

SPECIALTY DESSERT STATIONS

CHEF'S SWEET TREATS BUFFET

Minimum 20 guests

Chef's Selection of Five Mini Dessert Bites

19 PER PERSON

CHOCOLATE FANTASIA

Minimum 25 guests

Chef's Selection of Chocolate Tarts, Éclairs, Fudge Brownies,
Macaroons, Truffles, Dipped Fruits

24 PER PERSON

CRÊPES

Minimum 25 guests

Vanilla & Buckwheat Crêpes with Seasonal Fruit Compotes, Bananas Foster,
Chantilly Cream, Chocolate Shavings, Local Preserves, Cinnamon

19 PER PERSON (100 CHEF FEE PER 75 GUESTS)

LICQUID NITROGEN ICE CREAM SUNDAE BAR

Minimum 25 guests

Liquid Nitrogen Ice Creams Made to Order with Hot Fudge, Hot Caramel,
Nuts, Assorted Candy Toppings, Whipped Cream, Maraschino Cherries

24 PER GUEST (100 CHEF FEE PER 75 GUESTS)

BAR PACKAGES

150 BARTENDER FEE PER 50 GUESTS;
10 PER PERSON FOR NON-ALCOHOLIC BEVERAGES (WITH BAR PACKAGE)

PREMIUM/REGIONAL

33 PER PERSON FIRST HOUR; 12 PER PERSON PER HOUR REMAINING
OR CONSUMPTION PRICING FROM \$11-\$18 PER DRINK

Grey Goose Vodka, St. Augustine Vodka, Bombay Sapphire Gin, Hat Trick Gin,
Cazadores Tequila, Sailor Jerry Rum, Papa Pilar Rum, Jack Daniels Whiskey,
Virgil Kaine Bourbon, High West Rye Whiskey, Crown Royal Whiskey,
Glenlivet Scotch, Remy VSOP Brandy, Copper & Kings Brandy

Sam Adams Boston Lager, Southbound Hoplin IPA, Tybee Island Blonde Ale,
Service Rally Point Pilsner

Angelini Pinot Grigio, Joseph Mellot Sauvignon Blanc, Foxlove Chardonnay,
Maison L'Envoye Pale Rosé, Stephen Vincent Pinot Noir, Foxlove Cabernet
Sauvignon

DELUXE

29 PER PERSON FIRST HOUR; 12 PER PERSON PER HOUR REMAINING
OR CONSUMPTION PRICING FROM \$10-\$13 PER DRINK

Tito's Vodka, Beefeater Gin, Olmeca Altos Tequila, Bacardi Superior Rum,
Jameson Irish Whiskey, Maker's Mark Bourbon, Templeton Rye Whiskey,
Crown Royal Whiskey, Glenmorangie Scotch, Hennessy VS Brandy

Heineken, Stella Artois, Corona, Amstel Light

La Fiera Pinot Grigio, Ponga Sauvignon Blanc, Simple Life Chardonnay, Doña
Paula Rosé, Simple Life Pinot Noir, Los Cardos Cabernet Sauvignon

BASIC

24 PER PERSON FIRST HOUR; 10 PER PERSON PER HOUR REMAINING
OR CONSUMPTION PRICING FROM \$8-\$13 PER DRINK

New Amsterdam Vodka, New Amsterdam Gin, Cuervo Silver Tequila, Cruzan
Rum, Jameson Irish Whiskey, Jim Beam Whiskey, Canadian Club Whiskey,
Dewars White Label Scotch, Korbel Brandy

Michelob Ultra, Bud Light, Miller Lite, Budweiser

Proverb Pinot Grigio, Sauvignon Blanc, Chardonnay,
Rosé, Pinot Noir, Cabernet Sauvignon

BEER & WINE ONLY

17 PER PERSON FIRST HOUR; 8 PER PERSON PER HOUR REMAINING
OR CONSUMPTION PRICING FROM \$8-\$10 PER DRINK

Michelob Ultra, Bud Light, Miller Lite, Budweiser

Proverb Pinot Grigio, Sauvignon Blanc, Chardonnay,
Rosé, Pinot Noir, Cabernet Sauvignon

HOTEL POLICIES

CATERING

Please note our Chef will make seasonal substitutions without notice to ensure the freshest in season experience. As the majority of our food is prepared à la minute to provide the highest quality product, adherence to scheduled meal times is imperative. Uncommunicated delays in function start times may necessitate the reparation of food and will result in additional fees. Delays in start times of more than an hour will result in additional labor charges.

PLATED SELECTIONS

Our private event offerings are designed as pre-selected, set menus; please follow the guidelines:

Maximum of two (2) entrée selections and one (1) vegetarian option.

Highest per person price of the three entrées will be charged; a common starch and vegetable will be available for all meals.

Client is responsible for producing and providing the hotel individual place cards with entrée choice noted. A spreadsheet of the breakdown is required and both items are required three business day prior to the event.

FINAL GUEST COUNTS

All details and final menu selections are required two weeks prior to the event. Guaranteed counts are due to the catering department no later than 10am ET three (3) business days prior to the function.

EVENT TIMES

All events will commence after five hours unless otherwise contracted. Noise ordinances set by the City of Savannah will be followed; events with amplified music must end by 11pm ET.

PARKING

Perry Lane Hotel offers limited valet parking for you and your guests during your celebration, at a special rate of \$15 per car for private events. Regular parking rates apply for overnight guests.

DÉCOR

Perry Lane Hotel is not responsible for the setup of décor of any kind. No decorations are allowed to be taped, tacked or nailed to any wall or fixture. Confetti, glitter and rice are not allowed. Any real candles must sit in a dish or container to collect wax. All decorations will need to be broken down at the conclusion of the event. Please contact the sales team to determine if what you are bringing is allowed.

OUTSIDE VENDORS

Perry Lane Hotel allows certain outside vendors. A rider will be required to be signed by the vendor confirming a license and proper insurance.

DEPOSITS & PAYMENT SCHEDULES

Your event is considered definite upon receipt of the signed catering contract and deposit. The initial deposit is 25% of the food and beverage minimum. The estimated event balance and head count is due fourteen (14) days prior to your event date. Payments may be made via credit card or certified check.



PERRY LANE
HOTEL

256 E Perry St, Savannah, GA 31401

912.415.9000

www.PerryLaneHotel.com