

The Cottage

ON MAIN

Option I

\$38 per person

Starters

Classic Caesar
House Made Croutons, Parmesan Cheese, Caesar Dressing

~

French Onion Soup

~

Mixed Greens
Cucumber, Tomato, Croutons, Balsamic Emulsion

Entrees

Sautéed Atlantic Salmon, Roasted Corn and Pepper Salsa

~

Roasted Chicken Breast, Madeira Jus

~

Grilled Pork Tenderloin, Dijon Demi-Glace

Substitute 7oz. Beef Tenderloin, Au Poivre Sauce
\$48 per person

All Entrees Served with House Mashed Potato, Seasonal Vegetable
Warm Rolls and Butter

Iced Tea and Coffee

Dessert

Selection of Three Desserts Offered
\$6 Each

Plus 20% Gratuity and Sales Tax

Option II

\$55 per person

Shared Starter

Spinach and Artichoke Dip
And
Cheddar and Smoked Bacon Pimento Cheese
Crispy Pita

Starters

Classic Caesar
House Made Croutons, Parmesan Cheese, Caesar Dressing

~

French Onion Soup

~

Mixed Greens
Cucumber, Tomato, Crouton,
Balsamic Emulsion

Entrees

Potato-Horseradish Crusted Salmon,
Herb Buerre Blanc

~

Double Chop Lamb Rack, Lemon-Rosemary Reduction

~

7 oz. Filet Mignon, Au Poivre Sauce

~

Chicken Breast Stuffed with Spinach and Peppers,
Tomato-Onion Fondue

Choice of Side

Mac & Cheese, House Mash, Kale & Quinoa Pilaf

Dessert

Selection of Three Seasonal Desserts Offered
\$6 Each

Plus 20% Gratuity & Sales Tax

"Meats & Three" Southern Family Style Dinner

\$45 per person

Salad

Green Salad with Toasted Pecans, Seasonal Fruit, Sliced Cucumbers
Poppyseed Dressing

Breads

Buttermilk Biscuits & Yeast Rolls
Whipped Butter & Maple-Bacon Syrup

Meats

(Select Two)

Served with House Pickled Vidalia Onions

Buttermilk Fried Chicken

Sliced Pork Loin, Onion-Gravy

Homemade Meatloaf

Cornmeal Dusted Catfish, Tartar Sauce

Country Fried Steak (+\$2.00 per person)

BBQ Country Ribs (+\$2.50 per person)

Sides

(Select Three)

Collard Greens

Classic Mac & Cheese

Black Eyed Peas

Lima Beans

Fried Okra

Cucumber-Tomato Salad

Broccoli Salad, Sweet Onion Dressing

Mashed Potatoes & Gravy

Green Beans with Smoked Pork

Sweet Potato Souffle, Pecan Crust

Squash Casserole

Molasses- Rosemary Roasted Potatoes

Creamed Corn

Fried Green Tomatoes

Pimento Mac & Cheese

(+\$1.50 per person)

Cole Slaw

Additional Sides Available for \$3 Per Person

Dessert

(Select One)

Banana Pudding in Mason Jars

Strawberry Shortcake

Pecan Pie. Bourbon-Chocolate Sauce

Lemon Ice Box Pie

Plus 20% Gratuity & Sales Tax

Beverage Menu

Coffee and Iced Tea Included In Dinner Pricing

Assorted Sodas \$2.50 Each

Alcohol Packages

All Packages include Soft Drinks and are based on a 3 hour event

House Beer and Wine \$18

Bud Light, Mic Ultra, Yuengling
Cabernet Sauvignon , Chardonnay
White Zinfandel, Pinot Grigio

Add House Spirits to House Beer & Wine \$5

Seagrams Vodka and Gin Jim Beam, Ron Rico Rum
House of Stuart Scotch

Premium Beer & Wine \$23

Bud Light, Mic Ultra, Yuengling
Sam Adams, SweetWater 420
Jekyll H.D.D IPA
William Hill Cabernet Sauvignon
William Hill Chardonnay
Ponzi Pinot Grigio
White Zinfandel

Add Spirits to Premium Beer & Wine \$7

Tito's Vodka, Crown Royal, Bombay Gin, Jack Daniels,
Chivas Scotch, Bacardi White Ru

Consumption and Cash Bar Pricing

\$100 Bartender Fee Applies

House Beer	\$5
House Wine	\$6
Villa Pozzi Pinot Grigio	\$8
Premium Beer	\$6
Premium Wine	\$8
House Spirits	\$7
Premium Spirits	\$9

Please Add 20% Gratuity and Sales Tax

Passed Hors d' oeuvres

(Minimum Order of 25 Pieces of Each Item)

Chilled

Avocado Toast, Marinated Tomato \$3

Herb Goat Cheese Profiterole \$2.5 per piece

Tomato and Roasted Garlic Bruschetta with Basil Essence \$2 per piece

Hardwood Smoked Salmon on Baguette Croûton, Pommery Mustard \$2.50 per piece

Pecan Chicken Salad in Phyllo Tart \$2 per piece

Hot

Marinated Chicken "Souvlaki" Kabob, Tzatziki Sauce \$2.5

Tomato Bisque Shooter, Mini Grilled Cheese \$2.5

Cornmeal Crusted Crab Cakes, Remoulade Sauce \$3.5 per piece

Baby Shrimp and Grilled Pepper Quesadilla, Lime Sour Cream \$2.25 per piece

Filet Mignon and Blue Cheese Turnover \$2.5 per piece

Teriyaki Glazed Beef Satay \$3 per piece

Herb Roasted Baby Lamb Chop, Dijon Mustard Aioli \$5.00 per piece

Miniature Twice Baked Potato \$2.5 per piece

Bacon Wrapped Gulf Shrimp, Spicy Pineapple Chutney \$3.50

Displayed Selections

Imported and Domestic Cheeses

French Brie, Swiss, Goat Cheese,
Aged Cheddar, Asain Sweet Chili Brie,
Pepper Jack, Danish Blue, Havarti
Fruit Preserves, Dried Fruits and Nuts,
Toasted Baguette and Crackers
\$9.00 per person

Jumbo Gulf Shrimp on Ice
Horseradish, Lemon Wedges and
Cocktail Sauce

\$3,50 per piece

(Minimum of 2 Pieces Per Guest Required)

Please Add 20% Gratuity and Sales Tax

Cottage on Main Policies:

The following rates apply:

	<u>Venue Fee</u>	<u>Food & Beverage Minimum</u>
Monday -Thursday Evening	\$250	\$1200
Friday	\$500	\$1500
Saturday Evening	\$750	\$2000

- Private Dining guests have exclusive use of The Cottage on Main.
- Reservations will not be considered confirmed until a completed and signed agreement has been returned and the **credit card information** is received.
- Venue fee will be charged as a **non-refundable deposit** upon receipt of contract.
- A food and beverage deposit (1/2 of the required minimum) will be paid as a 2nd deposit 3 months prior to the event. Once this deposit is received it is **non-refundable**.
- A guaranteed number of guests attending must be provided **7 business days** in advance. Guest count may not be decreased after the final guarantee is given. Additional charges may apply for last minute increases.
- Special menus must be completed at least 7 days in advance.
- We will begin food service within 15 minutes of scheduled event start time unless prior arrangements have been made. All late arrivals will have their orders taken upon their arrival.
- All parties will be presented with one bill that will include all food, beverages, 6% sales tax, and 20% gratuity unless otherwise pre-arranged above.
- Reservation is for 2.5 hours from the time of the reservation unless pre-arranged by a manager. . A charge of \$100 for every half hour thereafter will be added to the final bill.
- You are welcome to bring in décor for your event, within reason. No confetti or glitter of any kind will be allowed.
- The Cottage on Main will provide a simple floral centerpiece that vary weekly.
- You are welcome to bring in cake or dessert for a service fee of \$1.50 per person.

Please contact George Zachas, General Manager to receive a contract.

A date is not confirmed until a completed and signed contract and deposit is received.

Email: cottage@paynecorleyhouse.com
Phone: 770-476-2202
Office Hours: Wednesday -Saturday 9:30am -3pm
Please make allowance for lunch service from 11am -2:30pm