



*2014 Steeplechase  
at Callaway Gardens  
November 1, 2014*

**Contact Information:**

**Email: [specialevents@rivermilleventcentre.com](mailto:specialevents@rivermilleventcentre.com)**

**Phone: 706.327.9300**

**All Orders Must Be Received By October 24, 2014**

**No Delivery or Set Up Fees!**

## **BUFFET HORS D'OEUVRES**

### **Displays**

#### **Antipasti of Meats & Cheeses**

Prosciutto, Capicola, Pepperoni, Salami Meats Fresh Mozzarella, Provolone and Fontina Cheeses  
Flat Breads, Bread Sticks and Brown Mustard

\$9.00 per person

#### **Marinated Grilled Vegetable Display**

Balsamic Marinated Zucchini, Yellow Squash, Pickled Red Onion, Marinated Mushrooms,  
Oven Tomatoes & Artichoke Hearts

\$6.00 per person

#### **Fresh Fruit Display**

Pineapple, Melon and Strawberries  
with Toasted Coconut, Chocolate and Berry Yogurts

\$7.75 per person

#### **Imported & Domestic Cheese Display**

with Apples & Pears, Flat Bread Crackers and Baguette Toasts

\$9.00 per person

#### **Salmon Display**

Decorated and Smoked with Capers, Red Onions, Tomatoes, Lemons, Toast Points,  
Parsley, Muffaletta, Chopped Eggs and Dill Sour Cream

\$11.00 per person

#### **Panini Station**

Cheeses: Provolone, Fontina, Fresh Mozzarella, Brie and Gouda  
Meats: Prosciutto, Salami, Soperesetta, Pepperoni and Capicola  
Presented With Marinated Artichokes, Roasted Peppers, Breadsticks, Flatbreads,  
Mustard and Extra Virgin Olive Oil

\$14.75 per person

#### **Bruschetta Display**

Tomato-Mozzarella, Muffaletta, White Bean and Sausage Served with Crostini and Flat Breads  
\$7.00 per person

Add-Ons: Eggplant Tapenade, Asparagus, Bruschetta, Southwest Chicken Bruschetta  
\$2.00 per person (Each)

#### **Sushi Display**

(Priced by the Roll, Eight Pieces per Roll) Served with Soy, Ponzu, Pickled Ginger, and Wasabi  
Tuna Roll, Spicy Tuna Roll, California Rolls, Yellow Tail Roll, Smoked Salmon Roll, Shrimp Tempura  
Roll, Crab Roll, Spicy Fish Roll, Tempura Fish Roll  
Sashimi by the Piece- Market Price

## HORS D'OEUVRES SELECTIONS

### Priced Per Dozen

#### Vegetarian

Anti-Pasta Spoons.....	\$26.00
Potato Curry Simosas with Sweet Chili Sauce .....	\$50.00
Fried Green Beans with Spiced Cream.....	\$28.00 per pound
Goat Cheese Stuffed Portabella Mushrooms .....	\$28.00
Muffaletta and Mozzarella Crostini .....	\$24.00
Spanikopita.....	\$32.00
Fried Risotto Croquettes.....	\$38.00
Boursin Stuffed Crimini Mushrooms.....	\$32.00
Sweet Potato Bilini with Chive Cream.....	\$29.00
Tomato Mozzarella Skewer with Balsamic Reduction.....	\$29.00

#### Beef

Thai Beef Satay with Peanut Sauce on Sugar Cane.....	\$38.00
Peppered Beef with Basil Spread and Oven Tomatoes on Crostini.....	\$44.00
Beef Flatbread with Boursin Cheese and Red Pepper Relish.....	\$44.00
Mini Beef Wellingtons with Mustard Demi.....	\$60.00

#### Pork

Bacon Wrapped Dates with Balsamic Syrup.....	\$29.00
Prosciutto and Phyllo wrapped Asparagus .....	\$30.00
BBQ Pork Puffs with Honey Mustard.....	\$34.00
Mini Pigs in a Blanket with Sweet Mustard.....	\$38.00
Red Potato Canapes with Bacon Chive Cream.....	\$29.00
Pork Belly Bacon and Eggs with Potato Crisp.....	\$40.00
Chocolate Covered Bacon with Sea Salt.....	\$29.00
Prosciutto, Fig Jam, and Bleu Cheese on Crostinis (Fig and Pig) .....	\$32.00
Prosciutto and Melon Canapes.....	\$25.00
Mini Pork Belly BLTs.....	\$40.00

#### Poultry

Chicken Teriyaki and Pineapple Satay.....	\$29.00
Grilled Chicken Quesadilla with Avocado Relish.....	\$29.00
Ruffle Chicken Satay with Orange Marmalade.....	\$38.00
Pecan Crusted Chicken Satay with Honey Mustard.....	\$40.00
Duck Spring Rolls with Orange Hoisin.....	\$60.00

#### Seafood

Fried Bay Scallop Spoons with Remoulade.....	\$40.00
Artichoke Bottom with Lobster Salad.....	\$42.00
Spicy Tuna Roll or California Roll with Wasabi and Soy Sauce .....	\$35.00
Lump Crab stuffed Mushroom with Jalapeno Remoulade.....	\$40.00
Smoked Shrimp Canapes .....	\$32.00
Sweet Potato Bilini with Cream Fraiche and Smoked Salmon.....	\$40.00
Tempura Oyster Rockefeller.....	\$47.00
Coriander Tuna, Crisp Tortilla, with Avocado.....	\$40.00
Shrimp Gazpacho Shooter with Cilantro.....	\$40.00
Mini Fish Tacos with Tomatillo Relish.....	\$46.00
Smoke Salmon Canape with Dill Cream.....	\$38.00
Mini Lobster Burgers with Tomatoes and Spiced Cream.....	\$50.00
Petite Crab Cakes with Remoulade and Ancho Cream.....	\$50.00

HOT CRAB DIP (4qts.)

Oven-ready in disposable pan. Includes 2lbs imported crackers and pita chips.  
(Accommodates up to 50 guests)  
\$95.00

HOT SPINACH AND ARTICHOKE DIP (4qts.)

Includes 2lbs imported crackers and pita chips.  
Oven-ready in disposable pan. (Accommodates up to 50 guests)  
\$95.00

Chicken Penne Pasta

Zucchini and Yellow Squash, Spinach, Sundried Tomatoes,  
Pesto Cream Sauce

Half Pan (Feeds 10)..... \$25.00  
Full Pan (Feeds 20)..... \$45.00

FRESH FRUIT DISPLAY

Featuring: Honeydew, Cantaloupe, Pineapple, Strawberries and Grapes  
Includes A Delicious Fruit Dip & Presented With Our Wild Berry Plunge Dipping Sauce

Small (Feeds 10 – 15)..... \$35.00  
Medium (Feeds 30 – 45)..... \$100.00  
Large (Feeds 50+)..... \$165.00

FRESH VEGETABLE PLATTER

Featuring: Carrots, Celery, Cherry Tomatoes, Black And Green Olives, Broccoli Florets, Cauliflower  
Florettes, Cucumber Slices. Offered with Cream Herb Dipping Sauce.

Small (Feeds 10 – 15)..... \$35.00  
Medium (Feeds 30 – 45)..... \$90.00  
Large (Feeds 50+)..... \$150.00

SPIRAL SANDWICHES

These bite-sized sandwiches are made on delicious spinach wraps rolled and cut into spirals for easy eating. Enjoy a combination of chicken Florentine with sliced breast of chicken, fresh spinach leaves and garlic feta spread; vegetarian delight with mushrooms, roasted red pepper, pecorino cheese, green leaf lettuce and cream cheese accented with garlic and Dijon mustard; and roast turkey with walnuts, field green mix and peach chutney. Other delicious choices available upon request- ask your catering consultant for details.

Small (4 dozen)..... \$55.00  
Medium (12 dozen)..... \$145.00  
Large (20 dozen)..... \$225.00

COCKTAIL SHRIMP

A perennial favorite: our succulent blush jumbo shrimp (21 count) served with Cocktail Sauce, lemon wedges and crackers.

Small (2 lbs)..... \$88.00  
Medium (6 lbs) ..... \$200.00  
Large (10 lbs)..... \$300.00

BRUSCHETTA TOPPINGS

Muffelatta- Olive, Garlic & Pepperoncini fine ground with EV oil .....	\$34.00 per quart
White Bean & Sausage with Fennel and Fresh Sage .....	\$30.00 per quart
Tomato & Mozzarella tossed with aged Balsamic Vinegar, EV oil & Fresh Basil .....	\$23.00 per quart
Crostini Toast.....	\$17.00 (100 pieces)

SOUPS

Clam Chowder .....	\$23.00 per quart
Butternut Squash Soup (Seasonal) .....	\$17.00 per quart
Seafood Gumbo .....	\$23.00 per quart
Tomato & Blue Cheese .....	\$17.00 per quart
Beef Chili with Corn Bread Biscuits .....	\$24.00 per quart

DESSERTS

Pecan Pralines (per dozen).....	\$8.00
Chocolate Covered Strawberries (per dozen) .....	\$20.00
Lemon Bars (per dozen).....	\$8.00
Chocolate Dipped Biscotti (per dozen).....	\$10.00
Brownies (per dozen).....	\$10.00
Raspberry Bars (per dozen) .....	\$8.00

*One Quart Serves 15 People*

*All Food & Beverage Orders Will Be Charged 8% Sales Tax Plus 20% Gratuity.*