



HONEYBROOK

DINNER BUFFET PACKAGES

HONEYBROOK CATERING

LOCATED AT

SYLVAN VALLEY LODGE & CELLARS

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H O N E Y B R O O K C A T E R I N G

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H O N E Y B R O O K C A T E R I N G

DINNER BUFFET PACKAGES

75 PERSON MINIMUM OR \$1,750.00 FOOD MINIMUM

DELUXE BUFFET PACKAGE

\$65 PER PERSON

Choice of 2 hand-passed appetizers or 1 display, Dinner rolls, One salad, Two entrées, Two side dishes, Sweet tea and Iced water, Buffet and/or Station displays, and set up/breakdown. Includes Dinner plates, Silverware, Glassware, and Linen napkins.

PREMIUM BUFFET PACKAGE

\$45 PER PERSON

Choice of 1 hand-passed appetizer, Dinner rolls, One salad, Two entrées, Two side dishes, Sweet tea and Iced water, Buffet and/or Station displays, and set up/breakdown. Includes high quality single-service dining products in lieu of rentals.

THEMED BUFFET PACKAGE

\$35 PER PERSON

Choice of Mexican, Italian or BBQ buffet package, Sweet tea and Iced water, Buffet and/or Station displays, and set up/breakdown. Includes high quality single-service dining products in lieu of rentals.

Availability of Menu Items is Subject to Change

H A N D - P A S S E D H O R S D ' O E U V R E S

A LA CARTE PRICING

*\$6.00 per person, per selection.
Each Item is Offered in Batches of 50 Pieces.*

SUNDRIED TOMATO ARANCINI

Lemon Aioli

BBQ PULLED PORK

Cornbread, Coleslaw

WHIPPED GOAT CHEESE

Pesto, Crispy Philo Cup, Julienne Radish

QUAIL AND WAFFLES

Deep Fried Quail, Waffles and Garlic Honey

PIGS IN A BLANKET

French Pastry, Sriracha Creme Fraiche

PETITE QUICHE

Chef Selected Assorted Fillings



ROMA TOMATO BRUSCHETTA

Basil, Mozzarella, Balsamic on Crostini

TUNA TARTARE

Philo Cup, Jalapeño, Ginger, Soy and Ginger Lime Aioli

BOURBON GLAZED PORK BELLY

Pink Peppercorn Powder, Garlic Honey

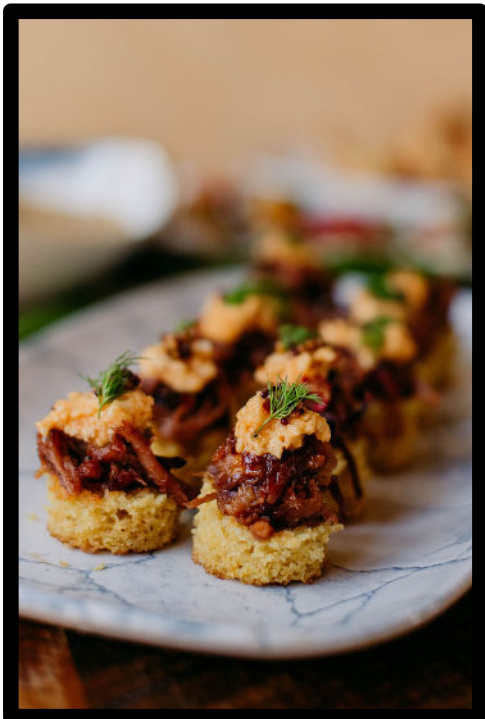
BRIE & RASPBERRY PRESERVES

Puff Pastry

CLASSIC COCKTAIL MEATBALLS OR MEATBALLS WITH MARINARA

CHICKEN, CORN AND JALAPENO BITES

Philo Cup, Ranch





DISPLAYS



ITALIAN PLATTER

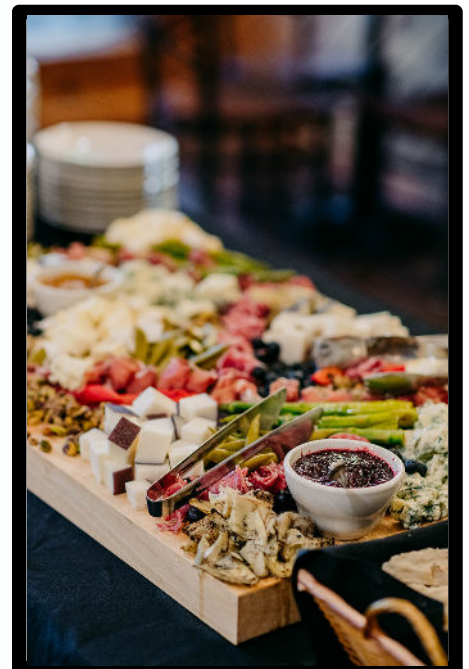
*Italian Platter with Marinated Vegetables,
Olives, Cheeses and Rolled Meats with
House-made Chips.*

PLATTER FOR 25 PPL	\$150.00
PLATTER FOR 50 PPL	\$350.00
PLATTER FOR 75 PPL	\$550.00
PLATTER FOR 100 PPL	\$750.00

GRAZING TABLE

*To Include Chef's Seasonal Selection of Hand-Crafted
Cheeses, Cured Meats, Pickled Vegetables, Olives, Jams +
Jellies and Crackers.*

DISPLAY FOR 25 PPL	\$200.00
DISPLAY FOR 50 PPL	\$400.00
DISPLAY FOR 75 PPL	\$600.00
DISPLAY FOR 100 PPL	\$800.00





S A L A D S

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan, House-Made Croutons, Black Pepper

MIXED GREEN SALAD

cherry tomatoes, english cucumbers, red onions, shredded cheddar,
choice between Honey Balsamic or Buttermilk Ranch

SPINACH SALAD

Strawberries, Pistachios, Brie, Sherry Maple Vinaigrette

BABY ARUGULA SALAD

Bacon Crumbles, Pickled Red Onions, Blue Cheese, Bacon Vinaigrette

FARMHOUSE SALAD

Romaine, dried cranberries, candied pecans, feta and Baked Apple Vinaigrette

BLUEBERRY HARVEST SALAD

Romaine, fresh blueberries, goat cheese, pistachios and Honey Balsamic Vinaigrette

ITALIAN MARINATED SALAD

Mozzarella pearls, cherry tomatoes, fresh basil, romaine and house made Italian Dressing





DELUXE BUFFET

ENTREES CHOICE OF TWO PROTEINS

SEARED CHICKEN

Cherry Bourbon Glaze

ROASTED CHICKEN LEGS

Garlic Honey

HERB CRUSTED PORK LOIN

Dijon Tarragon Bechamel

SMOKED BRISKET

Peach BBQ Sauce

PECAN CRUSTED TROUT

Rosemary Beurre Blanc

SCOTTISH SALMON

Lemon Caper Beurre Blanc

ENHANCED ENTREES

RED WINE BRAISED SHORT RIB +7PP

Red Wine Demi

BEEF TENDERLOIN +8PP

Jus

MARKET FISH +MARKET PRICE PP

Lemon Beurre Blanc

BONE-IN PORK CHOP +6PP

Garlic Mushroom Sauce





P R E M I U M B U F F E T

E N T R E E S

C H O I C E O F T W O P R O T E I N S

BLUEBERRY BBQ CHICKEN THIGHS

CRANBERRY AND APPLE TOPPED PORK LOIN

BACON AND PEPPER JACK CHICKEN

TUSCAN CHICKEN PARMESAN WITH
MOZZARELLA AND ROMANO

BBQ CRACKED PEPPER PORK RIBS

DILL CRUSTED SALMON WITH LEMON
BEURRE BLANC

SUN DRIED TOMATO AND SPINACH
CHICKEN



DELUXE & PREMIUM BUFFET PACKAGE

SIDES

CHOICE OF ONE STARCH

Additional Starches May be Added for \$5.00 Per Person.

GARLIC WHIPPED POTATOES

ROASTED FINGERLING POTATOES

SMOKED GOUDA MAC N CHEESE

HERB POLENTA

LEMON AND HERB RICE PILAF

RICE PILAF

POTATOES AU GRATIN

SWEET POTATO CASSEROLE
WITH PECAN CRUMBLE

TRADITIONAL MAC N' CHEESE

BAKED RIGATONI PASTA

Tomato and Parmesan | Bechamel and Prosciutto



DELUXE & PREMIUM BUFFET PACKAGE

SIDES

CHOICE OF ONE VEGETABLE

Additional Vegetables May be Added for \$5.00 Per Person.

HONEY ROASTED CARROTS

CHEF'S MIXED VEGETABLES (SEASONAL)

FRIED BRUSSEL SPROUTS WITH HONEY SRIRACHA

ROASTED BROCCOLINI

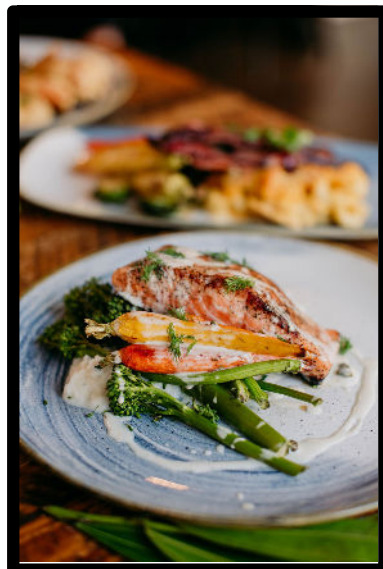
BEER BRAISED COLLARD GREENS AND PANCETTA

LEMON PARMESAN ASPARAGUS

GREEN BEAN ALMANDINE WITH FRIED SHALLOTS

PARMESAN HARICOT VERT

CLASSIC SUCCOTASH WITH CORN, LIMA BEANS,
TOMATOES AND BACON





T H E M E D B U F F E T S

MEXICAN BUFFET PACKAGE

CHOICE OF TWO PROTEINS AND TWO SIDES, CRUNCY AND/OR SOFT TORTILLAS, A VARIETY OF TOPPINGS TO INCLUDE: CILANTRO, QUESO FRESCO, ONIONS, GUACAMOLE, AND LIMES, ALONG WITH A VARIETY OF SALSAS TO INCLUDE PICO, CORN, VERDE.

PROTEINS: CHICKEN, CARNTAS, SEAFOOD OPTIONS
BARBACOA +5PP, STEAK +5PP

SIDES: BEANS, RICE, MEXICAN STREET CORN

ITALIAN BUFFET PACKAGE

CHOICE OF TWO PASTA DISHES AND TWO SIDES

PASTA DISHES: PUTTANESCA PASTA WITH ITALIAN SAUSAGE, CHICKEN ALFREDO, TRADITIONAL LASAGNA, SHRIMP SCAMPI PASTA, SPEGHETTI AND MEATBALLS, FOUR CHESSE GARDEN VEGETABLE LASAGNA

SIDES: BROCCOLINI, ASPARAGUS, GRILLED PARMESAN ZUCCHINI,
SAUTEED GARLIC MUSHROOMS

BBQ BUFFET PACKAGE

CHOICE OF TWO PROTEINS, TWO SIDE ITEMS, WARM BRIOCHE BUNS, COLE SLAW, SWEET GA BBQ SAUCE, AND NORTH CAROLINA VINEGAR SAUCE

PROTEINS: SMOKED BRISKET, PULLED PORK, SMOKED CHICKEN LEGS,
PULLED SMOKED CHICKEN

SIDES: BAKED BEANS, MAC N' CHEESE, SMOKED CORN,
POTATO SALAD, PASTA SALAD



RENTALS

We can provide necessary rentals including dinner plates, silverware, glassware, chargers, and a linen napkin for a fee of \$10 per person

D I E T A R Y R E S T R I C T I O N S

*Up to 4 Dietary Restriction Plates are Allowed (GF, DF, Vegan, Vegetarian)
After 4 Meals, An Extra Chafing Dish Must Be Ordered (Accommodates 15 Guests - \$225.00 per Dish)*

MUSHROOM PASTA

Garlic, Spinach, Onions, Vegan Soy and Lime Sauce

MARINATED TOFU

Tri-color Quinoa, Broccolini and Roasted Tomatoes

BRAISED PARSNIP "STEAK"

Broccolini, Roasted Potatoes and Chimichurri

Please note that your total bill will include additional charges such as sales tax, a 22% service fee, a delivery charge, and selected staffing fees.

B E V E R A G E S

Guests who are 21 years of age and older will be placed on one of our alcoholic beverage packages listed below. No exceptions.

Guests who are under the age of 21 will be placed on our \$10 per person non-alcoholic beverage package.

You have the option to enhance your beverage package by adding an additional half-hour beverage service for \$4 per person.

P R E M I U M P A C K A G E

\$35 Per Person

CLASSIC KAYA/TWISTED WINE SELECTIONS

4 Wine Selections Paired by House

BEER SELECTION

Seasonal Craft and Domestic Options

SOFT DRINK SELECTION

Coca-Cola, Sprite, Diet Coke

CHAMPAGNE SERVICE

(Select One) Welcome Drink, Toast at Dinner, Toast with Cake, Exit Toast



D E L U X E P A C K A G E

\$45 Per Person

RESERVE TWISTED/KAYA WINE SELECTIONS

4 Wine Selections Paired by House

BEER SELECTION

Seasonal Craft and Domestic Options

SOFT DRINK SELECTION

Coca-Cola, Sprite, Diet Coke

CHAMPAGNE SERVICE

(Select One) Welcome Drink, Toast at Dinner, Toast with Cake, Exit Toast

E N H A N C E M E N T S

FLAVORED WATER | \$2.25

*Watermelon & Jalapeño / Lemon & Mint
/ Lemon & Blueberry / Lime & Cucumber*

COFFEE PACKAGE | \$3.25

Regular / Decaf / Creamer / Assorted Sugar

SWEET/UNSWEET TEA | \$2

HOMEMADE LEMONADE | \$2



DELUXE BUFFET PACKAGE MENU SELECTIONS



\$65 PER PERSON

BREAD SERVICE

CHOICE OF 2 HORS D'OEUVRES OR 1 DISPLAY

- 1.
- 2.

ADDITIONAL ITEMS:

SALAD:

- 1.

ADDITIONAL ITEMS:

PROTEINS:

- 1.
- 2.

SIDE OPTIONS:

- 1.
- 2.

ADDITIONAL ITEMS:

PREMIUM BUFFET PACKAGE MENU SELECTIONS



\$45 PER PERSON

BREAD SERVICE

HORS D'OEUVRE

1.

ADDITIONAL ITEMS:

SALAD:

1.

ADDITIONAL ITEMS:

PROTEINS:

1.

2.

SIDE OPTIONS:

1.

2.

ADDITIONAL ITEMS:

THEMED BUFFET PACKAGE

MENU SELECTIONS



\$35 PER PERSON

MEXICAN BUFFET PACKAGE

PROTEINS:

- 1.
- 2.

SIDE OPTIONS:

- 1.
- 2.

ADDITIONAL ITEMS:

ITALIAN BUFFET PACKAGE

PASTA DISHES:

- 1.
- 2.

SIDE OPTIONS:

- 1.
- 2.

ADDITIONAL ITEMS:

BBQ BUFFET PACKAGE

PROTEINS:

- 1.
- 2.

SIDE OPTIONS:

- 1.
- 2.

ADDITIONAL ITEMS: