



PERRY LANE

HOTEL



CATERING MENU

# BREAKFAST DISPLAYS

*Maximum two hours of service*

*If under guest minimum, \$8 per person fee applied*

## 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

25 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

42 PER PERSON

## LIFESTYLE BREAKFAST BUFFET

*Minimum 15 guests*

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

46 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

# GOURMET TO GO — BOXED BREAKFAST

*To travel with you on your journey*

*Not to be enjoyed during on-property meeting*

## GRAB N' GO BREAKFAST

### BREAKFAST WRAPS

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

### SOUTHERN BISCUIT SANDWICHES

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

### GREEK YOGURT PARFAITS

House Made Granola, Dried Fruits

### SEASONAL FRUIT SALAD

Mint Agave Syrup, Chia Seeds

### BOTTLED JUICES & WATER

REGULAR & DECAFFEINATED COFFEES, ASSORTED TEAS

30 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 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*

*If under guest minimum, \$8 per person fee applied*

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*

## 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

## SWEET TEMPTATIONS

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

19 PER PERSON

## ON CONSUMPTION A-LA-CARTE PRICING

|                             |               |
|-----------------------------|---------------|
| Coffee                      | 85 PER GALLON |
| Tea                         | 85 PER GALLON |
| Infused Water               | 35 PER GALLON |
| Bottled Still Water         | 5 EACH        |
| Bottled Sparkling           | 6 EACH        |
| Bottled Juice               | 5 EACH        |
| Bottled Coke Products       | 5 EACH        |
| Assorted Bag Chips          | 5 EACH        |
| Pretzels or Popcorn         | 5 EACH        |
| Trail Mix                   | 6 EACH        |
| Granola Bars                | 5 EACH        |
| Whole Fruit                 | 5 EACH        |
| Byrd's Cookies              | 8 EACH        |
| Individual Yogurt           | 5 EACH        |
| Assorted Candy Bars         | 5 EACH        |
| Assorted Breakfast Pastries | 54 PER DOZEN  |

## LUNCH BUFFETS

*Maximum two hours service*

*Minimum 15 guests*

*If under guest minimum, \$8 per person fee applied*

### 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 MACARONS

#### ASSORTED TARTLETS

SWEET AND UN-SWEET ICED TEA STATION

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

CORN BREAD 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

SWEET AND UN-SWEET ICED TEA STATION

56 PER PERSON

## LUNCH BUFFETS

*Maximum two hours service*

*Minimum 15 guests*

*If under guest minimum, \$8 per person fee applied*

### 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

SWEET AND UN-SWEET ICED TEA STATION

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 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

SWEET AND UN-SWEET ICED TEA STATION

56 PER PERSON



## LUNCH BUFFETS

*Maximum two hours service*

*Minimum 15 guests*

*If under guest minimum, \$8 per person fee applied*

### THE ACTIVE LIFESTYLE BUFFET

CHEF'S SELECTION SEASONAL SOUP

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

#### NICOISE 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

SWEET AND UN-SWEET ICED TEA STATION

48 PER PERSON

12 PER PERSON FOR ADDITIONAL SIDES

## LUNCH BUFFETS

*Maximum two hours service*

*Minimum 15 guests*

*If under guest minimum, \$8 per person fee applied*

### THE CHEF-CRAFTED SALAD & SANDWICH BUFFET

*All meals include:*

PICKLES, OLIVES, PEPPERONCINI

HOUSE MADE POTATO CHIPS

SEASONAL FRUIT SALAD

BROWNIES

RICE KRISPY TREATS

SWEET AND UN-SWEET ICED TEA STATION

*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

46 PER PERSON

# LUNCH BUFFETS

*Maximum two hours service*

## 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

Sweet and Un-sweet Iced Tea Station

**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

NICOISE 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

SWEET AND UN-SWEET ICED TEA

44 PER PERSON

## GOURMET TO-GO BOXED LUNCH

*To travel with you on your journey,  
Not to be enjoyed during on-property meeting.*

### ALL BOXED LUNCHES INCLUDE

INDIVIDUAL BAGGED ZAPP'S CHIPS

SEASONAL WHOLE FRUIT

BROWNIE

BOTTLED WATER

34 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, Creme 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 Rillettes, 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

Glazed Pork Belly, Wonton Chip, Asian Slaw

78 PER DOZEN

Pulled Pork Sliders, Mustard 'Que, Vinegar Slaw

78 PER DOZEN

Buttermilk Fried Chicken Sliders,  
Spicy Hot Honey Sauce, Pickles

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*

*If under guest minimum, \$8 per person fee applied*

### ARTISAN CHEESEBOARD

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

21 PER PERSON

### MARINATED OLIVES & MARCONA ALMONDS

12 PER PERSON

### COLD SMOKED SALMON

Grilled Garden Vegetables, Green Goddess, Grilled Bread

20 PER PERSON

### POACHED WHITE SHRIMP

Gin Cocktail Sauce, Lemon, Mini Tabasco Bottles

34 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

*Minimum 25 guests*

*If under guest minimum, \$10 per person fee applied*

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

95 PER PERSON

### FOUR-COURSE BUFFET DINNER

*Minimum 25 guests*

*If under guest minimum, \$10 per person fee applied*

Two Salads, Two Starters, Two Entrées,

Pastry Chef's Selection of Dessert Bites

105 PER PERSON

### ALL MEALS INCLUDE

Warm Rolls & Butter, Regular and Decaffeinated Coffees, Assorted Teas

12 PER PERSON FOR ADDITIONAL SIDES



## 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

HAND 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, 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 FAROE ISLAND 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 RANCH PORK LOIN

Roast Marble Potatoes, 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, Ancil's Mushrooms, Braising Jus

#### 7-OZ. PRIME FILET OF BEEF

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 KEY LIME LOG

Raspberry Lace Cookies, Soft White Chocolate,  
Raspberry Coulis

#### DARK CHOCOLATE FLOURLESS CAKE

Milk Chocolate Cremeux, White Chocolate Milk Crumbles,  
Raspberry

#### ELEVATED BANANA PUDDING

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

#### MASCARPONE MOUSSE DOME

Gold Citrus Glaze, Sugar Pearls

## LOW COUNTRY BOIL

*Minimum 20 guests*

*If under guest minimum, \$8 per person fee applied*

99 PER PERSON

PEEL AND EAT SPICE BOILED WHITE SHRIMP, ANDOUILLE  
SAUSAGE, CORN, BABY POTATOES

Lemon, Gin Cocktail Sauce, Remoulade Sauce, Tiny Tabasco Bottles

ROAST BARBECUE OYSTERS

Jack Daniels Smoked Jalapeño Butter

MAC N' CHEESE GRATIN

Tillamook Cheddar, Breadcrumbs

WEDGE SALAD

Bay Blue, Applewood Bacon, Pickled Red Onion,  
House-Made Buttermilk Ranch

SWEET & SOUR SOUTHERN VINEGAR SLAW

HOUSE- MADE PICKLED VEGETABLES

BUTTERMILK BISCUITS & CORN BREAD

Georgia Honey Butter

MINI BOURBON PECAN PIES & MINI BANANA PUDDINGS

SWEET & UNSWEET TEA, STRAWBERRY LEMONADE

## SPECIALTY CHEF STATIONS

*All stations require a minimum of 20 guests unless otherwise noted*

*If under guest minimum, \$8 per person fee applied*

100 CHEF FEE REQUIRED

### WHOLE ROASTED SUCKLING PIG

*Minimum 35 guests*

FOUR SEASONAL BARBEQUE SAUCES  
HOUSE MADE PICKLES, VINEGAR SLAW,  
POTATO ROLLS

50 PER PERSON

### POKE BAR

TUNA, SALMON, SCALLOPS, SOY SAUCE,  
STICKY RICE, WAKAME

26 PER PERSON

### OYSTER & GULF SHRIMP BAR

CHAMPAGNE MIGNONETTE, GIN COCKTAIL,  
LEMON, MINI TABASCO BOTTLES

50 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 FAROE ISLAND SALMON

Dill Crème Fraiche, Marinated Cucumbers

255

#### 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

31 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

28 PER PERSON

## SPECIALTY DESERT 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, Macarons, 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)

### LIQUID 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)

### A-LA-CARTE

|                                |              |
|--------------------------------|--------------|
| CUPCAKES                       | 48 PER DOZEN |
| COOKIES & BROWNIES             | 48 PER DOZEN |
| RICE KRISPY TREATS             | 48 PER DOZEN |
| CHOCOLATE COVERED STRAWBERRIES | 60 PER DOZEN |

IF UNDER GUEST MINIMUM, \$8 PER PERSON FEE APPLIED

## BAR PACKAGES

150 BARTENDER FEE PER 50 GUESTS;

10 PER PERSON FOR NON-ALCOHOLIC BEVERAGES (WITH BAR PACKAGE)

### PREMIUM

30 PER PERSON FIRST HOUR; 12 PER PERSON PER HOUR REMAINING  
OR CONSUMPTION PRICING FROM 8-13 PER DRINK

Grey Goose Vodka, Bombay Sapphire Gin, Cazadores Tequila,  
Bacardi Superior Rum, Sailor Jerry Rum,  
Jameson Irish Whiskey, Crown Royal Whiskey, Jack Daniels Whiskey,  
Maker's Mark Bourbon, Glenlivet Scotch, Remy VSOP Brandy

Stella Artois, Ballast Point, Sculpin IPA, Corona, Bud Light

Josh Cellars Chardonnay, Pinot Gris, Sauvignon Blanc, Rosé, Prosecco,  
Cabernet, Pinot Noir, Merlot

### DELUXE

26 PER PERSON FIRST HOUR; 10 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, Crown Royal Whiskey, Jack Daniels Whiskey,  
Templeton Rye Whiskey, Jim Beam Whiskey, Glenmorangie Scotch,  
Hennessy VS Brandy

Heineken, Boston Lager, Corona, Bud Light

Josh Cellars Chardonnay, Pinot Gris, Sauvignon Blanc, Rosé, Prosecco,  
Cabernet, Pinot Noir, Merlot

### BEER & WINE ONLY

17 PER PERSON FIRST HOUR; 6 PER PERSON PER HOUR REMAINING  
OR CONSUMPTION PRICING FROM 8-10 PER DRINK

Corona, Bud Light, Miller Lite

Proverb Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé,  
Pinot Noir, Cabernet Sauvignon, Duc de Valmer Brut

### BASIC

22 PER PERSON FIRST HOUR; 8 PER PERSON PER HOUR REMAINING  
OR CONSUMPTION PRICING FROM 8 - 13 PER DRINK

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

Bud Light, Miller Lite, Corona

Proverb Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé,  
Pinot Noir, Cabernet Sauvignon, Duc de Valmer Brut

### SIGNATURE COCKTAILS

CONSUMPTION PRICING FROM 14 - 15 PER DRINK

#### PERRY LANE DAIQUIRI

Our Classic Daiquiri Made with Papa's Pilar Rum

#### DEATH ON CREDIT

Our House Specialty Margarita with Elderflower Liqueur

#### GOLDFINCH MULE

Our top selling mule made with Absolut Elyx

#### SOUTHERN GENTLEMAN

Our Sweet Update on an Old Fashioned with Rittenhouse Rye

# BANQUET 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 prevail 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 days prior to the event.

## A LA CARTE ENTRÉE

Alternatively, your guests may have the option of selecting an entrée on-site. Please follow these guidelines:

- Selection of a minimum Four-Course menu, with common non-entrée courses pre-selected.
- Maximum of two (2) entrée selections and one (1) vegetarian option, with the highest price of the entrées prevailing as the per-person price for all guests; a common starch and vegetable will prevail for all entrées.
- An additional \$25 per person coordination fee for multiple entrée choice menus is applicable.

## BUFFETS

If buffets are expected to be out longer than 2 hours, there is a \$10.00 per person, per hour charge to accommodate.

## 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 seven (7) 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 Midnight (12AM).

## PARKING

Perry Lane Hotel offers Valet Parking for your guests convenience. We extend a special event parking rate of \$15.00 per car for the duration of your guests time on property.

## 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 is 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 office to determine if what you are bringing is allowed.

## OUTSIDE VENDORS

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

*\*Additional fees may apply. Cake cutting \$3 per person.*

## 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

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256 E Perry St, Savannah, GA 31401

912 .415. 9000

[www.PerryLaneHotel.com](http://www.PerryLaneHotel.com)

All prices subject to 24% service charge and 7% sales tax; 3% liquor tax may apply