

# The Vista Room

## HORS D'OEUVRES

### PASSED OR PLATED

*\$3 per guest*

#### SEAFOOD

- Sliced sesame seared tuna with napa cabbage slaw
- Crab Stuffed Mushrooms
- Bacon wrapped shrimp with BBQ Sauce
- Tuna Tartar
- Smoked salmon served on Yukon chips and goat cheese crème fresh
- Mini Crab Cake
- Oyster Shooters

#### VEGETABLES

- Southern Style Deviled Eggs
- Fried Green Tomatoes with Chipotle Cream Sauce
- Collard rolls ups - pimento cheese, tomato jam and bacon

#### BEEF / POULTRY / GAME

- Seared beef tenderloin with pickled green tomato relish on blue cheese pita chips
- Applewood smoked bacon wrapped quail legs with balsamic glaze
- House made burgers topped with pimento cheese (\$1 extra: lettuce, tomatoes, mayo and mustard)
- Chicken salad on toast points
- Chicken & collard green egg rolls served with peach chutney
- BBQ sliders

#### DIPS AND SPREADS

*\$3 each per guest / \$6 per guest for all three*

- Pimento Cheese served with pita chips
- Collard green dip served with pita chips
- Crab dip served with toast points

### BRUNCH

- Fresh Fruit ~ *\$4 per guest*
- Alfresco Salmon Salad ~ *\$6 per guest*
- Assorted frittatas ~ *\$4 per guest*
- Chicken Salad on toast points ~ *\$3 per guest*
- French Toast ~ *\$3 per guest*
- Crab Cake Benedict ~ *\$5 per guest*
- Biscuits and Gravy ~ *\$4 per guest*
- Assorted Quiche ~ *\$4 per guest*

### SIDES

- Garlic Mashed Potatoes
- Sauteed Green Beans
- Grits
- Asparagus
- Succotash
- Collards
- Sauteed Spinach
- Tortilla Slaw
- Yukon Gold Potatoes
- Roasted Mixed Vegetables

# The Vista Room

## HORS D'OEUVRES

### DISPLAYS

**GRILLED VEGETABLE ~ \$4 per guest**

Grilled zucchini, yellow squash, asparagus, tomatoes and onions drizzled with balsamic glaze

**CHEESE DISPLAY ~ \$6 per guest**

Imported and domestic cheeses with assorted crackers

**SHRIMP COCKTAIL ~ \$6 per guest**

Chilled shrimp served with cocktail sauce

**MEDITERRANEAN DISPLAY ~ \$6 per guest**

Hummus, olives, and marinated artichokes with grilled pita bread

**FRUIT DISPLAY ~ \$4 per guest**

Fresh pineapple, grapes, cantaloupe, and strawberries

**SMOKED SALMON DISPLAY ~ \$6 per guest**

served with capers, diced egg, red onion, cream cheese and parsley

### FRESH SALADS

**BLT SALAD ~ \$3 per guest**

Bacon, lettuce and tomatoes tossed in a roasted garlic ranch dressing

**BLACK EYE PEA SALAD ~ \$2 per guest**

Black eye peas tossed in cilantro lime vinaigrette with carrots, red bell pepper and onion

**CAESER SALAD ~ \$3 per guest**

Romaine lettuce parmesan cheese, seasoned croutons and Caesar dressing

**CANDIED PECAN SALAD ~ \$4 per guest**

Spring mix, candied pecans, dried cranberries, bleu cheese crumbles and herb vinaigrette

### pasta

**MACARONI & CHEESE ~ \$4 per guest**

Choose one: Traditional sharp white cheddar or Mozzarella with basil or Asiago and Romano with tomatoes

**BLUE MARLIN CHICKEN PASTA ~ \$5 per guest**

Penne pasta with blackened chicken tossed in an asiago cream sauce topped with green onion and diced tomatoes

**SHRIMP SCAMPI ~ \$5 per guest**

Linguine tossed with sautéed shrimp and a white wine butter sauce

**PESTO RAVIOLI ~ \$4 per guest**

Ravioli with sautéed spinach and vine ripe tomatoes in a pesto mushroom sauce

# The Vista Room

## HORS D'OEUVRES

### SEAFOOD ENTREES

**SHRIMP & GRITS ~ \$6 per guest**

Sautéed gulf shrimp in a rich Tasso ham gravy with Andouille sausage served with creamy adluh grits

**CHARLESTON CRAB CAKES ~ \$8 per guest**

Charleston crab cakes served with savannah red rice, roasted corn salsa and sweet onion remoulade

**BLACKENED SALMON TOPPED WITH CHARLESTON SAUCE ~ \$6 per guest**

Served with collards and topped with Charleston sauce

**SHRIMP CREOLE ~ \$6 per guest**

Spicy creole sauce tossed with sautéed shrimp, served over rice

### CARVING STATIONS

**ROASTED PORK LOIN ~ \$11 per guest**

Served with mashed sweet potatoes and bourbon apple sauce

**ROASTED TOP ROUND ~ \$12 per guest**

Served with roasted potatoes, creamy horseradish and creole mustard

**ROASTED BEEF TENDERLOIN ~ \$18 per guest**

Served with roasted potatoes, creamy horseradish and creole mustard

**ROASTED PRIME RIB ~ \$15 per guest**

Served with creamy horseradish, roasted new potatoes with au jus

**VISTA CHICKEN ~ \$14 per guest**

Fire roasted chicken breast topped with sautéed spinach and sun dried tomatoes, finished with goat cheese and roasted garlic butter sauce served with mashed potatoes.

**DOWN HOME BBQ ~ \$9 per guest**

Savory pulled pork with house made BBQ sauce served with fresh baked rolls and bleu cheese cole slaw

**UPSCALE BBQ ~ \$17 per guest**

BBQ chicken, baby back ribs, brisket and adluh buttermilk biscuits

### DESSERTS

**KEY LIME PIE SQUARES AND DOUBLE CHOCOLATE BROWNIES ~ \$4 per guest**

**ASSORTED DESSERT BARS ~ \$3 per guest**

**SEASONAL FRUIT CRUMB CAKE OR SEASONAL FRUIT COBBLER ~ \$3 per guest**

**BEVERAGES ~ \$1.95 per guest**

Tea, coffee or soda

# The Vista Room

## LUNCH MENU

### ENTREES

*Please choose three*

#### TIER 1 ~ \$18

##### **SOUP, SALAD OR DESSERT**

Chicken Pasta  
Grilled Tilapia  
Shrimp & Grits  
Parmesan Encrusted Catch  
Fried Shrimp  
Pecan Grilled Chicken Salad

#### TIER 2 ~ \$21

##### **SOUP, SALAD OR DESSERT**

Shrimp Creole  
Salmon Charleston  
Grilled Catfish  
Shrimp & Grits  
Grilled Shrimp Caesar  
Fried Oysters

#### TIER 3 ~ \$23

##### **SOUP, SALAD & DESSERT**

Chicken Pasta  
Grilled Tilapia  
Shrimp & Grits  
Parmesan Encrusted Catch  
Fried Shrimp  
Chicken Cobb Salad

#### TIER 4 ~ \$26

##### **SOUP, SALAD & DESSERT**

Crab Cake  
Salmon Charleston  
Shrimp & Grits  
Al Fresco Salmon Salad  
Fried Oysters  
Shrimp Creole

### SALADS

*Please choose one*

Signature BLT  
Caesar  
Candied Pecan

### SIDES

*Please choose two*

Grits  
Mashed Potatoes  
Savannah Red Rice  
Fries  
Collards  
Green Beans  
Succotash  
Tortilla Slaw

### DESSERT

*Please choose one*

Crème Brulee Cheesecake  
Blackout Cake  
Key Lime Pie

# The Vista Room

## DINNER MENU

### ENTREES

*Please choose three*

#### TIER 1 ~ \$38

##### SALAD / ENTRÉE / DESSERT

Vista Chicken  
Tilapia Charleston  
Shrimp & Grits  
Firecracker Flounder  
Fried Shrimp  
Grilled Salmon

#### TIER 2 ~ \$42

##### SALAD / ENTRÉE / DESSERT

Sirloin  
Grilled Salmon  
Tilapia Charleston  
Shrimp & Grits  
Vista Chicken  
Fried Shrimp

#### TIER 3 ~ \$48

##### SALAD / ENTRÉE / DESSERT

Ribeye with Grilled Shrimp  
Crab Cakes  
Shrimp & Grits  
Salmon Pontchartrain  
Fried Oysters  
Vista Chicken

#### TIER 4 ~ \$55

##### SOUP / SALAD / ENTRÉE / DESSERT

Filet  
Sesame Encrusted Tuna  
Shrimp & Grits  
Fresh Catch Orleans  
Fried Oysters  
Vista Chicken

### SALADS

*Please choose one*

Signature BLT  
Wedge  
Southern Candied Pecan  
Caesar

### SIDES

*Please choose two*

Garlic Mashed Potatoes  
Sautéed Green Beans  
Grits  
Asparagus  
Succotash  
Collards  
Sautéed Spinach  
Tortilla Slaw  
Yukon Gold Potatoes  
Roasted Mixed Vegetables

### DESSERT

*Please choose two*

Crème Brulee Cheesecake  
Blackout Cake  
Key Lime Pie  
Seasonal Crumb Cake