



## **Buffet Menu**

(Select 1 option from each category -Protein, Bread, Salad, Starch, Vegetable)

- + 20% Service Fee + 7% Ga Sales Tax (Service Fee Pays Staff Wages- Not A Gratuity)
- ~75 Guest Minimum
- Signed Contract + Deposit Made To Lock In Prices; Price Range Depends On Menu Selections And Market
- Deposit Made Within 5 Days (Or Date Opens Up To Others), Remaining Balance Due 7 Days Before Event Or **\$75 Late Fee**
- Duration Of Buffet/Stations **1.5 Hour**
- o Ceramic 10' Dinner Plate & Rollups With Flatware **\$2.50 / Pp Buffet**
- o Ceramic 7' Salad Plate W/ Forks, Spoons And Cocktail Napkins **\$2.50/Pp Stations**
- o Drink Station Sweet Tea, Unsweet Tea + Water **\$2.75 (Includes Glasses + Ice)**
- o Disposable Plates, Flatware & Disposable Dinner Napkins **\$2.25/Person**
- o Table Setting Of Real Flatware + Water Goblet & Service **\$3.25/Person**
- o Cake Cutting **\$275 (Includes Plates + Forks And Service)**
- o Extra Buffet Time **\$250/Hour**
- o Charcuterie Station –
  - Basic **\$375** (25 Guests) – Cheeses + Meats, Fruit + Crackers, Condiments
  - Deluxe **\$550** (25 Guests) – Cheeses + Meats, Fruit + Crackers, Condiments, Seared Tuna + Beef, Special Charcuterie Prep (Mousses + Pate, Etc.)
- o Desserts + Late Night Food [Or Extra Cocktail Hour Apps] **\*\*\*Lists With Prices\*\*\***

## *Sides*

- **Cracked New Potatoes** – CK Old Bay, herbs
- **Sorghum Glazed Carrots** – citrus butter, pickled shallot
- **Braised Summer Cabbage** – ham broth, pepper vinegar, bacon crumble
- **Broccolini** – garlic confit, pickled shallots, tomato raisins, citrus butter
- **Buffalo'd Cauliflower** – Texas Pete buffalo sauce, ranch powder, celery leaf
- **Confit Fingerling Potatoes** - thyme, Maldon sea salt
- **Six Cheese Backed Macaroni** - herb parmesan-breadcrumb topping, smoked paprika
- **Hoppin John Rice** - black eyed peas, crispy collard greens, soffit butter
- **Savannah Red Rice Risotto** - cajun mirepoix, andouille sausage, tasso ham, pimento cheese
- **Pommes dauphine** - truffle aioli, green tomato “ketchup”
- **Lobster Whipped Potatoes** - garlic cream, herb butter
- **Summer Ratatouille** - spicy tomato, herb butter
- **Crab Rice** - Carolina Gold, CK Old Bay
- **Asparagus** - cipollini onions, heirloom grape tomatoes, wild mushroom
- **Roasted GA Corn** - bacon lardons, cajun scallion butter
- **Charred Eggplant + Peppers** - espelette butter, grilled red onion, grape tomatoes
- **Southern Summer Succotash** - summer squashes, butter beans, tomato, corn, herb butter

## *Salads*

- **CK House Salad** – cucumbers + tomatoes, pickled onions, croutons + ranch 7
- **Cucumber + Tomato Salad** – pickled onions, olives + feta, CK balsamic dressing 7.25
- **Cranberry + Feta Salad** – baby arugula, pickled onions, citrus vin 7
- **Garden Salad** – cucumbers + tomatoes, carrots + radishes, onions + peppers, Italian herb vin 7
- **Greek Salad** – romaine + iceberg blend, olives, red onions, roma tomatoes, pepperoncini peppers, feta + croutons, Greek dressing 7.75
- **Caesar Salad** – romaine, croutons, CK Caesar dressing, parmesan + lemon 7.75  
(EXTRA DRESSING \$1.75/person)

## *Breads* (ALL \$3.25)

- **Buttermilk Biscuits** – honey butter
- **Cornbread Muffins** – salted butter
- **Parkerhouse Rolls** – rosemary butter
- **Focaccia Bread** – parmesan herb butter
- **Brioche Rolls** – caesar butter
- **Ciabatta Bread** – cinnamon/brown sugar butter

## *Proteins*

- **CK Fried Chicken** – 8 way chicken, hot sauces 8.25
- **Grilled NY Strip** – mushroom + charred onion sauce 13
- **Pesto Salmon** – pesto lemon crust, tomato/caper relish, feta + b glaze 11.5
- **Jerk Pork Tenderloin** – jerk sauce, roasted garlic aioli, micro herbs 8
- **Citrus Chicken Breasts** – smoked tomato vin, thyme jus, herbs 8.5
- **Memphis Dry Rub Chicken** – mop sauce, AL white sauce, house pickles 8.25
- **Blackened Mahi** – pineapple salsa, lime crema, rainbow greens 10.75
- **Apple Smoked Pork Loin** – peach chutney, burnt vidalia onions, chives 8.5
- **Shrimp Creole** – spicy tomato, andouille + pork belly, trinity, jumbo shrimp 9
- **Cajun Grilled Thighs** – red eye gravy, trinity, brussel leaves, scallions 8.25
- **CK Chicken Fingers** – house honey mustard, dill peppercorn ranch 7.5

## *Starches*

- **Herb Parmesan Risotto** – garlic butter, parmesan cheese, chives + parsley 7
- **Spanish Rice** – sofrito, chickpeas, corn, cilantro, chicken broth, paprika butter 6.5
- **Roasted Fingerling Potatoes** – garlic butter, rosemary + thyme 6.75
- **Cheddar Whipped Potatoes** – ritz cracker + cheddar topping 6
- **Scalloped Potatoes** – sliced potatoes, garlic cream, parmesan/chive topping 7.25
- **Cilantro Lime Rice** – black beans, corn, pico, cilantro-garlic butter 6.25

- Citrus Garlic Pearled Cous Cous – herbs, chicken broth, citrus butter 7.5
- Saffron Orzo – green peas, carrots, pearl onions, parmesan cheese 7.75
- Savannah Red Rice – andouille, trinity, spicy tomato, scallion butter 7.5
- Cider Glazed Root Vegetables – sweet potatoes, carrots, turnips, parsnips, butternut 7
- Yukon Gold Potato Croquettes – chives, sour cream, panko crust 7.25
- Smoked Gouda Mac + Cheese – garlic cream, buttered bread crumb topping, chives 7.5

## *Vegetables*

- Peas + Carrots – pearl onions, garlic, citrus butter 5
- Roasted Vegetables – green beans, carrots, zuke + squash, onions + garlic, butter 5.25
- Garlic Green Beans – citrus butter, sweet onions, pickled pepper relish 5
- Honey Glazed Baby Carrots – tarragon + butter, pickled shallots 5
- Citrus Roasted Asparagus – garlic + lemon, toasted almonds, lemon aioli 5.75
- CK Succotash – lima beans + corn, zuke + squash, tomatoes + herbs, garlic butter 5.75
- Vegetable Ratatouille – sliced vegetable medley, hearty tomato sauce 5.5
- Braised Collard Greens – ham hock, sweet onions, green pepper vinegar 4.5
- Maple Bacon Brussels Sprouts – pickled red onion, bacon butter 4.75
- Roasted Mushrooms + Asparagus – spring onions, roasted garlic, thyme butter 6

## *Desserts* \$5

**Key Lime Cupcakes**- cream cheese icing, graham crumble

**Mini Banana Pudding**-cinnamon pastry cream, whipped cream, mini wafers

**Mini Banana Pudding Trifle**- wafers + whip, pound cake

**Mini Blueberry Cheesecakes**- lemon butter cookie, vanilla whip

**Mini Boston Cream Pie Trifles**- sponge cake, milk chocolate

**Mini Key Lime Cheesecake**- vanilla whip, oreo crumb

**Mini Pecan Pie**- Chantilly cream

## *Stations Menu*

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## *Stations*

(Select 3-4 Options)

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- **Mac + Cheese Station** – diced ham, scallions, crumbled bacon, green peas (add shrimp or lobster \$10/person) **13.25**
  - **CK BBQ Station** – pulled pork BBQ, cole slaw, potato salad, sweet rolls, house pickles + sauces **12.5**
  - **Smoked Pork Loin Carving Station** – bourbon peach + onion chutney, hot chow-chow mustard, brioche slider buns **14**
  - **Pasta Station** – tortellini + alfredo, penne + marinara, parmesan, pepper flakes + oregano (add chicken or shrimp \$6 - upcharge) **13.25**
  - **Bourbon Chicken Station** – sesame fried rice, grilled thigh meat w/ bourbon glaze, wok vegetables, yum-yum sauce + sriracha **15**
  - **Chicken Enchiladas Station** – flour tortillas, roasted corn salsa, pico de gallo, cilantro-lime rice, lime crema **15.25**
  - **Burger Slider Station** – white American, LTO, pickles, french fries + condiments **14**
  - **NY Strip Carving Station** – caesar salad, parkerhouse rolls, horseradish sauce **19**
  - **Grilled Cheese Station** – bacon, tomatoes, basil, caramelized onions, assortment of cheeses + breads **12.5**
  - **Fried Green Tomato Station** – herb goat cheese, pimiento cheese, peach jam, bacon jam, pickled pepper relish, smoked red pepper aioli **14**
  - **Fried Chicken Station** – mashed potatoes + gravy, greens beans, hot sauces **16**
  - **Deluxe Salad Station** – ranch + house Italian vin, various cheeses, almonds + cranberries, croutons, garden salad + spring mix, cucumbers, tomatoes + onions **12**
  - **Whipped Potato Bar** – green onions, shredded cheddar, beef gravy, sour cream, butter, crumbled bacon **12**
  - **Beef Tenderloin Carving Station** – caesar salad, horseradish cream, CK parkerhouse rolls **26.5**
  - **Carved Prime Rib Station** – au jus, horseradish cream, parkerhouse rolls, caesar butter, chopped salad **25**
  - **Fish Taco Station** – chimmi sauce, vinegar slaw, lime crema, flour tortillas, mango salsa, pickled onions **17**
  - **Braised Short Rib Station** – mushroom risotto, grilled asparagus, demi glaze **22**
  - **Low Country Boil Station** – corn + potatoes, shrimp + sausage, cocktail sauce + lemons, carolina slaw, CK SAV red rice **29**
  - **Chicken + Waffles** – chicken tenders, fresh Belgian waffles, strawberry butter, real maple syrup, hot sauce butter, powdered sugar **14.75**
  - **Sushi Station** – spicy tuna roll, Cali roll, seaweed salad, salmon poke, wonton crisps **20**

- **Shrimp + Grits Station** – pepper relish, smoked gouda grits, red eye gravy, andouille sausage, scallions, sharp cheddar 18.5
- **Action Pizza Station** – deluxe pizza toppings, house pizza sauce, garlic butter, parm, red pepper flakes, oregano 15
- **Seafood Display** – shrimp + raw oysters, tuna poke, cocktail sauce, lemons, mignonette sauce +\$9 upcharge 34
- **Philly Cheesesteak Station** – caramelized onions, peppers + mushrooms, house cheez whiz, house baguettes 15.5
- **New Orleans Station** – muffuletta sandwich, andouille jambalaya, shrimp etouffee 19

## *Desserts* \$5

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