



Buffet & Station Menu

Menu Planning Notes

- + 20% service fee + 7% GA sales tax (service fee pays staff wages - not a gratuity), \$175 fee for drop off catering
- ~75-guest minimum
- Buffet: choose 1 protein, 1 bread, 1 salad, 1 starch, 1 vegetable (or more)
- Stations: choose 3-4 options
- Pricing locks with signed contract + deposit; final price depends on selections and market conditions
- Deposit due within 5 days to hold date; remaining balance due 7 days before event or \$75 late fee applies, deposit is NON-REFUNDABLE & NON TRANSFERABLE
- Service duration for buffet/stations: 1.5 hours

All menus can be customized to fit your event, guest count, venue and service style. Pricing may adjust with seasonal availability and market conditions.

Tableware & Add-Ons

Ceramic 10" Dinner Plate + Rolled Flatware	\$2.50/person	For buffet service
Ceramic 7" Salad Plate + Forks, Spoons & Cocktail Napkins	\$2.50/person	For station service
Drink Station	\$2.75/person	Sweet tea, unsweet tea & water; includes plastic cups and ice. Add lemonade for additional price
Disposables	\$2.25/person	Plates, flatware & dinner napkins
Table Setting	\$3.25/person	Preset place settings with real flatware, linen napkins, water goblets with water service
Cake Cutting	\$275 flat	Includes plates, forks & service
Extra Buffet Time	\$250/hour	Additional service time beyond 1.5 hours
Charcuterie Station - Basic (25 guests)	\$375	Cheese, meats, fruit, crackers, condiments
Charcuterie Station - Deluxe (25 guests)	\$550	Cheese, meats, fruit, crackers, condiments, seared tuna & beef, specialty charcuterie (mousses, pâté, etc.)



Appetizers

Passed, displayed, or reception-style bites. Choose two or more for cocktail hour or build a heavy hors d'oeuvres menu.

Fruit & Vegetable Platter Grapes & strawberries, assorted melon & vegetables; ranch & amaretto	\$7.75	Pimiento Cheese Bites Bacon jam, pickled fresno	\$4.50
Mac & Cheese Bites BBQ ranch, scallions	\$4.50	BLT Toast Horseradish cream, Bloody Mary tomato, micro arugula	\$4.50
Savannah Tomato Sandwiches Basil mayo, King's Thin	\$3.75	Cucumber Sandwiches Dill mayo, King's Thin	\$3.75
Pimento Cheese Sandwiches Cabot white cheddar, butter bread	\$3.75	Ham & Garlic Biscuit Peach-mustard aioli, white cheddar	\$4.75
CK Cheeseburger Sliders B&B pickle, smoked burger sauce, brioche, white American	\$6.50	Beef Tenderloin Slider Horseradish cream, brioche bun	\$9.75
Pulled Pork Slider Mop sauce, dill pickle, brioche	\$6.00	Hot Chicken Sliders CK ParkerHouse rolls, "secret sauce", shredded lettuce, B&B pickle	\$7.75
Caprese Kabobs Pesto mozzarella, marinated tomato, basil, balsamic glaze	\$5.25	Thai Chicken Satay Sesame marinade, sweet-chili peanut sauce, cilantro	\$6.00
Thai Shrimp Kabob Poke dressing, cilantro	\$9.00	Spanish Beef Empanada Chipotle-lime ranch, micro cilantro	\$6.00
Buffalo Chicken Empanadas Blue cheese dressing, Louisiana butter	\$4.75	BBQ Meatballs Mop glaze, Alabama white sauce, scallions	\$4.25
Lamb Meatballs Tzatziki, lemon & dill	\$9.00	Red Rice Arancini Andouille, trinity, Creole remoulade	\$4.25
Vegetable Spring Rolls Poke dressing, nori & sesame, cilantro	\$4.50	Fried Green Tomatoes Herbed goat cheese, peach jam	\$4.75
Whipped Feta Crostini Brioche toast, marinated tomato, crushed olive	\$4.50	Pork Tenderloin Tostones Fried plantain, chimichurri, cilantro	\$6.75
Grit Fritters Green Tabasco remoulade, chives	\$4.00	Pimiento Cheese Tostones Fried Plantain, smoked Gouda pimiento cheese, fresh jalapeno, micro cilantro	\$4.50
Cheese Puffs Shaved ham, garlic aioli	\$5.00	Deviled Eggs Traditional filling, paprika	\$3.75
Crispy Rice Cakes spicy tuna tartare, scallions	\$8.00	Tuna Poke Wonton chips, sesame-ginger vinaigrette, seaweed salad	\$7.25

Truffle Potato Pave	\$9.00	Beef Tenderloin Crostini	\$7.00
Beef tartare, chives		Horseradish cream, brioche toast	
Pork Belly Bites	\$5.50	Salmon Rilette	\$6.75
mustard seed + shallot relish, Bourbon glaze		Cucumber rounds, tzatziki, pickled mustard seeds, chives	
Smoked Trout Dip	\$6.25	Shrimp & Grits Lollipop	\$6.50
Brioche toast, crème fraîche, pickled-mustard relish, capers		Red-eye aioli, pickled spicy shallots, chives	
Crawfish Mac & Cheese Bite	\$6.00	Crab Hushpuppies	\$7.25
Cajun ranch, dill & chives		Citrus-herb aioli, micro herbs	
Shrimp Toast	\$8.00	Fig & Prosciutto	\$6.75
Crab salad, benne seed, scallions		Peapurée, blue cheese, fig-shallot jam	
Fried Pickle Spears	\$4.75	Chorizo-Stuffed Mushrooms	\$6.50
Spicy dill ranch, extra dill		Sauce rouille, goat cheese & herbs	
Cornmeal Fried Oyster	\$9.50	CK Jumbo Pickled Shrimp	\$9.25
Cajun bearnaise sauce, chives		Bloody Mary cocktail, lemon	
Raw Oysters	\$9.50	Beef Tartare	\$8.25
Lemon mignonette, chives		Louis dressing, fingerling chips	
Snapper Ceviche	\$9.25	Spicy Tuna Roll	\$8.25
Plantain tostones, lime vinaigrette, cilantro		Sriracha aioli, pickled ginger, furikake	
Mini Lobster Rolls	\$11.00	Lump Crab Salad	\$9.75
Citrus aioli, celery, chives, split-top		Lemon-caper dressing, Belgian endive, green onion	
Bacon-Wrapped Scallops	\$10.25	Grilled Octopus Salad	\$9.75
Buffalo sauce, lemon-parmesan ranch		Cucumbers & tomatoes, sliced onion & jalapeño	
Cajun Lobster Cakes	\$10.50	Salmon "Corndog"	\$7.75
Creole remoulade, scallions		Apricot whole-grain-mustard aioli	
Fried Sushi Roll	\$6.75	Smoked Mussel Canapé	\$6.75
Wasabi aioli, soy-ginger dipping sauce, cilantro		Brioche toast, chive Boursin, pickled shallot & Fresno	
Muffuletta Sandwich	POA	Cubano Panini	\$5.75
Sesame focaccia, Italian meats, olive salad, provolone		Smoked pork shoulder, ham, mustard, shaved onion, pickles	
Mini Chicago Dog	\$5.00	NE Clam Chowder	POA
Sport peppers, green relish, musatrd, giardinera, tomato, pickle spear		Bacon, celery & onion, clam cream, oyster crackers	



Buffet

choose 1 salad, 1 bread, 1 protein, 1 starch, and 1 vegetable (or more)

Salads

CK House	\$7.00	Cucumber & Tomato	\$7.25
Cucumbers & tomatoes, pickled onions, croutons, ranch		Pickled onions, olives & feta, CK balsamic	
Cranberry & Feta	\$7.00	Garden	\$7.00
Baby arugula, pickled onions, citrus vinaigrette		Cucumbers & tomatoes, carrots & radishes, onions & peppers, Italian herb vinaigrette	
Greek	\$7.75	Caesar	\$7.75
Romaine/iceberg, olives, red onion, tomatoes, pepperoncini, feta, croutons, Greek dressing		Romaine, croutons, CK Caesar, parmesan & lemon	

Bread

Buttermilk Biscuits	\$3.25	Cornbread Muffins	\$3.25
Honey butter		Salted butter	
Parker House Rolls	\$3.25	Focaccia	\$3.25
Rosemary butter		Parmesan-herb butter	
Brioche Rolls	\$3.25	Ciabatta	\$3.25
Caesar butter		Cinnamon-brown sugar butter	

Proteins

CK Fried Chicken	\$8.25	Grilled NY Strip	\$13.00
8-way chicken, hot sauces		Mushroom & charred-onion sauce	
Pesto Salmon	\$11.50	Jerk Pork Tenderloin	\$8.00
Lemon-pesto crust, tomato-caper relish, feta, balsamic glaze		Jerk sauce, roasted-garlic aioli, micro herbs	
Citrus Chicken Breasts	\$8.50	Memphis Dry-Rub Chicken	\$8.25
Smoked-tomato vinaigrette, thyme jus, herbs		Mop sauce, Alabama white sauce, house pickles	
Blackened Mahi	\$10.75	Apple-Smoked Pork Loin	\$8.50
Pineapple salsa, lime crema, rainbow greens		Peach chutney, burnt Vidalia onions, chives	
Shrimp Creole	\$9.00	Cajun Grilled Thighs	\$8.25
Spicy tomato, andouille & pork belly, trinity, jumbo shrimp		Red-eye gravy, trinity, Brussels leaves, scallions	
CK Chicken Fingers	\$7.50		
Honey mustard, dill-peppercorn ranch			

Starches

Herb-Parmesan Risotto	\$7.00	Spanish Rice	\$6.50
Garlic butter, parmesan, chives & parsley		Sofrito, chick peas, corn, cilantro, chicken broth, paprika butter	
Roasted Fingerlings	\$6.75	Cheddar Whipped Potatoes	\$6.00
Garlic butter, rosemary & thyme		Ritz-cheddar topping	
Scalloped Potatoes	\$7.25	Cilantro-Lime Rice	\$6.25
Garlic cream, parmesan-chive topping		Black beans, corn, pico, cilantro-garlic butter	
Citrus-Garlic Pearl Couscous	\$7.50	Saffron Orzo	\$7.75
Herbs, chicken broth, citrus butter		Green peas, carrots, pearl onions, parmesan	
Savannah Red Rice	\$7.50	Cider-Glazed Root Vegetables	\$7.00
Andouille, trinity, spicy tomato, scallion butter		Sweet potatoes, carrots, turnips, parsnips, butternut	
Yukon Gold Potato Croquettes	\$7.25	Smoked Gouda Mac & Cheese	\$7.50
Chives, sour cream, panko crust		Garlic cream, buttered crumb, chives	

Vegetables

Peas & Carrots	\$5.00	Roasted Vegetables	
Pearl onions, garlic, citrus butter		Green beans, carrots, zucchini & squash, onions, garlic, butter	
Garlic Green Beans	\$5.00	Honey-Glazed Baby Carrots	\$5.00
Citrus butter, sweet onions, pickled pepper relish		Tarragon butter, pickled shallots	
Citrus-Roasted Asparagus	\$5.75	CK Succotash	\$5.75
Garlic & lemon, toasted almonds, lemon aioli		Lima beans & corn, zucchini & squash, tomatoes & herbs, garlic butter	
Vegetable Ratatouille	\$5.50	Braised Collard Greens	\$4.50
Sliced vegetable medley, hearty tomato sauce		Ham hock, sweet onions, green-pepper vinegar	
Maple-Bacon Brussels Sprouts	\$4.75	Roasted Mushrooms & Asparagus	\$6.00
Pickled red onion, bacon butter		Spring onions, roasted garlic, thyme butter	



Stations

Mac & Cheese Station Diced ham, scallions, crumbled bacon, green peas - add shrimp or lobster +\$10/person	\$13.25	CK BBQ Station Pulled pork, coleslaw, potato salad, sweet rolls, house pickles & sauces	\$12.50
Smoked Pork Loin Carving Bourbon-peach & onion chutney, hotchow-chow mustard, brioche slider buns	\$14.00	Pasta Station Tortellini+ alfredo; penne + marinara; parmesan, pepper flakes & oregano - add chicken or shrimp +\$6/person	\$13.25
Bourbon Chicken Station Sesame fried rice, grilled thigh meat with bourbon glaze, wok vegetables, yum-yum sauce & sriracha	\$15.00	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	\$14.00	NY Strip Carving Station Caesar salad, ParkerHouse rolls, horseradish sauce	\$19.00
Grilled Cheese Station Bacon, tomatoes, basil, caramelized onions, assorted cheeses & breads	\$12.50	Fried Green Tomato Station Herb goat cheese, pimiento cheese, peach jam, bacon jam, pickled pepper relish, smoked red-pepper aioli	\$14.00
Fried Chicken Station Mashed potatoes & gravy, green beans, hot sauces	\$16.00	Deluxe Salad Station Ranch & house Italian; cheeses; almonds & cranberries; croutons; garden + spring mix; cucumbers; tomatoes & onions	\$12.00
Whipped Potato Bar Green onions, shredded cheddar, beef gravy, sour cream, butter, crumbled bacon	\$12.00	Beef Tenderloin Carving Station Caesar salad, horseradish cream, CK ParkerHouse rolls	\$26.50
Carved Prime Rib Station Au jus, horseradish cream, Parker House rolls, Caesar butter, chopped salad	\$25.00	Fish Taco Station Chimichurri, vinegar slaw, lime crema, flour tortillas, mango salsa, pickled onions	\$17.00
Braised Short Rib Station Mushroom risotto, grilled asparagus, demi-glace	\$22.00	Low Country Boil Station Corn & potatoes, shrimp & sausage, cocktail sauce & lemons, Carolina slaw, CK Savannah Red Rice	\$29.00
Chicken & Waffles Chicken tenders, Belgian waffles, strawberry butter, real maple syrup, hot-sauce butter, powdered sugar	\$14.75	Sushi Station Spicy tuna roll, California roll, seaweed salad, salmon poke, wonton crisps	\$20.00
Shrimp & Grits Station Pepper relish, smoked-gouda grits, red-eye gravy, andouille, scallions, sharp cheddar	\$18.50	Action Pizza Station Deluxe toppings, house pizza sauce, garlic butter, parmesan, red pepper flakes, oregano	\$15.00
Seafood Display Shrimp & raw oysters, tuna poke, cocktail sauce, lemons, mignonette (+\$9 upcharge)	\$34.00	Philly Cheesesteak Station Caramelized onions, peppers & mushrooms, house "cheez whiz," baguettes	\$15.50
New Orleans Station Muffuletta sandwich, andouille jambalaya, shrimp étouffée	\$19.00		



Desserts

Key Lime Cupcakes Cream cheese icing, graham crumble	\$5.00	Mini Banana Pudding Cinnamon pastry cream, whipped cream, mini wafers	\$5.00
Mini Banana Pudding Trifle Wafers & whip, pound cake	\$5.00	Mini Blueberry Cheesecakes Lemon-butter cookie, vanilla whip	\$5.00
Mini Boston Cream Pie Trifles Sponge cake, milk chocolate	\$5.00	Mini Key Lime Cheesecakes Vanilla whip, Oreo crumb	\$5.00
Mini Pecan Pie Chantilly cream	\$5.00		
