



Plated Menu

Menu Planning Notes

- + 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;
- **DEPENDING ON MENU SELECTIONS, PRICES RANGE BETWEEN \$90 - \$120 A PERSON**
- DEPOSIT MADE WITHIN 5 DAYS (OR DATE OPENS UP TO OTHERS), REMAINING BALANCE DUE 7 DAYS BEFORE EVENT OR \$75 LATE FEE

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

Coursed plates + flatware: 10" ceramic dinner plates. 7' salad plate, dessert plates	\$4.75/person	For plated 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 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

Mac & Cheese Bites

BBQ ranch, scallions

Savannah Tomato Sandwiches

Basil mayo, King's Thin

Pimento Cheese Sandwiches

Cabot white cheddar, butter bread

CK Cheeseburger Sliders

B&B pickle, smoked burger sauce, brioche, white American

Pulled Pork Slider

Mop sauce, dill pickle, brioche

Caprese Kabobs

Pesto mozzarella, marinated tomato, basil, balsamic glaze

Thai Shrimp Kabob

Poke dressing, cilantro

Buffalo Chicken Empanadas

Blue cheese dressing, Louisiana butter

Lamb Meatballs

Tzatziki, lemon & dill

Vegetable Spring Rolls

Poke dressing, nori & sesame, cilantro

Whipped Feta Crostini

Brioche toast, marinated tomato, crushed olive

Grit Fritters

Green Tabasco remoulade, chives

Cheese Puffs

Shaved ham, garlic aioli

Crispy Rice Cakes

spicy tuna tartare, scallions

Pimiento Cheese Bites

Bacon jam, pickled fresno

BLT Toast

Horseradish cream, Bloody Mary tomato, micro arugula

Cucumber Sandwiches

Dill mayo, King's Thin

Ham & Garlic Biscuit

Peach-mustard aioli, white cheddar

Beef Tenderloin Slider

Horseradish cream, brioche bun

Hot Chicken Sliders

CK ParkerHouse rolls, "secret sauce", shredded lettuce, B&B pickle

Thai Chicken Satay

Sesame marinade, sweet-chili peanut sauce, cilantro

Spanish Beef Empanada

Chipotle-lime ranch, micro cilantro

BBQ Meatballs

Mop glaze, Alabama white sauce, scallions

Red Rice Arancini

Andouille, trinity, Creole remoulade

Fried Green Tomatoes

Herbed goat cheese, peach jam

Pork Tenderloin Tostones

Fried plantain, chimichurri, cilantro

Pimiento Cheese Tostones

Fried Plantain, smoked Gouda pimiento cheese, fresh jalapeno, micro cilantro

Deviled Eggs

Traditional filling, paprika

Tuna Poke

Wonton chips, sesame-ginger vinaigrette, seaweed salad

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



First Course

Choose Salad or Heavy App

Salads

CK House

Cucumbers & tomatoes, pickled onions, croutons, ranch

Cranberry & Feta

Baby arugula, pickled onions, citrus vinaigrette

Caprese Salad

Arugula/basil salad, burrata cheese, hot house + cherry tomatoes, balsamic glaze, mozz balls, basil puree, olive oil

CK Cobb Salad

boiled egg, tomatoes, cucumbers, croutons, crumbled bacon, cheddar, ranch

CK Southern Panzanella

Cornbread croutons, lima bean salad, pickles pepper relish, arugula + tomatoes, ranch

Roasted Beet Salad

Balsamic arugula, herb goat cheese, pickled shallots, crispy chickpeas, mint + dill

Caesar

Romaine, croutons, CK Caesar, parmesan & lemon

Waldorf Salad

Raisin jam, shaved celery + radish, green apples + buttermilk poppyseed vin, walnuts

Heavy Apps

Tuna Poke

wonton crisp, seaweed salad, wasbi aioli, cucumber relish, cilantro

Pesto Arancini

Herb salad, roasted tomato/pesto aioli, shaved parmesan

Smoked Salmon Rilette

Shaved Cucumber, tzatziki sauce, smoked salmon roe, bagel chips, pickled shallots, chives

Cold Peach + Champagne Soup

thyme peaches, honey goat cheese, micro basil

Fried Grit Fritters

Red Eye aioli, scallions

Agnolotti Pasta

Beurre monte, lemon + herbs

CK Cobb Salad

boiled egg, tomatoes, cucumbers, croutons, crumbled bacon, cheddar, ranch

Crispy Pork Belly

Boiled peanut hummus, pickled oca, watermelon puree, charred tomato thyme glaze

Shrimp + Grits

Smoked Gouda grit cake, red eye gravy, crispy andouille, pepper relish, sharp white cheddar, scallions

Snapper Crudo

Shaved Radishes, pickled fresno + shallots, avocado aioli, cilantro

CK Gazpacho Soup

Pickled shrimp, diced cucumber salad, shaved onion + radish

Mini Crab Cake

Citrus Aioli, old bay oil

Caesar

Romaine, croutons, CK Caesar, parmesan & lemon

Waldorf Salad

Raisin jam, shaved celery + radish, green apples + buttermilk poppyseed vin, walnuts



Second Course

Choose your entree or duet

Entree

Sous Vide Beef Tenderloin

Horseradish whipped potatoes, charred broccolini, thyme glaze

Herb Roasted Chicken

Roasted fingerling potatoes, haricot verts, chicken rosemary jus, micro herbs

Sous Vide Chicken Roulade

Creamy herb orzo, charred beans, smoked tomato vin

Fried Chicken

Cheddar whipped potatoes, southern green beans, beef gravy

Caprese Salmon

Sauce vierge, balsamic glaze, basil

Chicken and Dumpling Roulade

Pot roast veg, potato gnocchi, veloute

Butter Seared Salmon

Pesto risotto, citrus asparagus, sun dried tomato gastric, basil

Smoked Pork Loin

Loaded mashed potatoes, roasted brussels sprouts, apple cider glaze

Braised Short Ribs

Scalloped potatoes, roasted broccolini, root beer glaze

Chicken Picatta

Citrus Risotto, charred broccolini, lemon butter sauce, parsley + caper

Benne Crusted Black Sea Bass

Citrus farro, wilted chard, jalapeno, hushpuppy, herb salad

Seared Sea Scallop

Cauliflower puree, bacon currant jam, grilled swiss chard

Duets

Herb Crusted Chicken + Salmon

Parmesan risotto, roasted asparagus, citrus butter, thyme glaze

Grilled NY Strip + Scallops

Basil whipped potatoes, charred broccolini, citrus garlic butter, beef reduction

Grilled Salmon + Shrimp

pearled garlic cous-cous, CK succotash, lemon herb butter sauce

Sous Vide Beef Tenderloin + Black grouper

Potato croquette, roasted root vegetables, glaze, lemon beurre blanc

Prime Rib + Crab Cake

Twice baked potato, grilled swiss chard, lemon dill aioli, au jus



Third Course

Dessert

Olive Oil Pound Cake

Preserved lemon, macerated strawberries, vanilla butter cookie crumble, raspberry sorbet, mint

Chocolate Ganache

Raspberry puree, vanilla whip, espresso gelato, cocoa wafer

Strawberry Shortcake

Macerated strawberries, strawberry cream cheese, strawberry powder, orange zest biscuit, strawberry thyme syrup

Smores Cake

Toasted marshmallow ice cream, graham cracker shortbread, chocolate mousse

Goat Cheese “Cheesecake”

Fig compote, raspberry puree, candied pecan granola, white chocolate gelato, butter cookie crumble, orange honey

Peach Cobbler

brown butter sponge cake, praline crumble, ginger gelato, bourbon GA peaches, peach puree, thyme honey

Almond Sponge Cake

Lime Curd, Vanilla Whip, almond brittle, almond butter ice cream

Coconut Panna Cotta

Lime pineapple, crushed cashews, raspberry puree, basil

Pina Colado Panna Cotta

Toasted coconut, lime pineapple, crushed cashews, raspberry, mango sorbet

Creme Brule

Macerated berries, vanilla whip, almond praline crunch

Chocolate French Silk Pie

shaved chocolate, chantilly whip, raspberry puree, mint

Carrot Cake

Spiced coconut ice cream, almond tuille, ginger snap crumble

Flan

Coconut flan, mixed berry salad, coconut whip, shaved coconut

Birthday Cake Semi-Freddo

graham cracker crumbs, blueberry puree, fun-fetti vanilla cream, “birthday cake” gelato

Blueberry Cheesecake

Blueberry fritter, vanilla whipped goat cheese, brown sugar syrup

Fried Apple Empanada

Bourbon caramel, vanilla gelato, ginger snap crumble