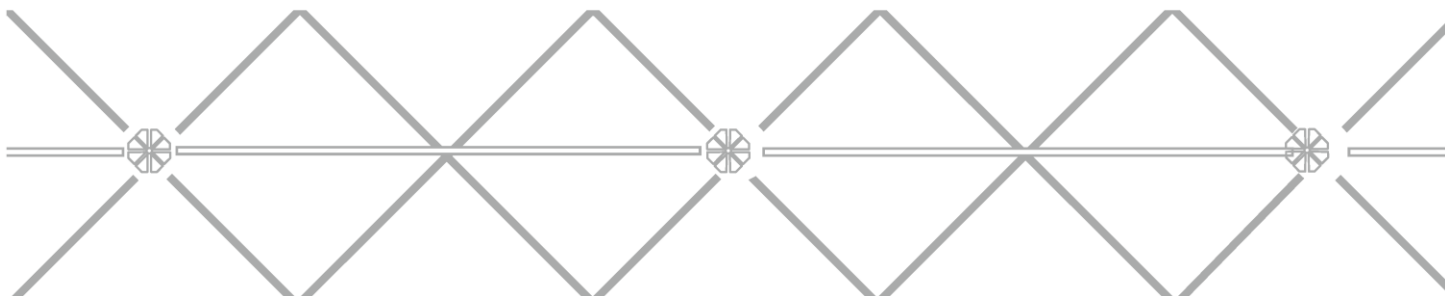




Holiday 2017

A Tailored Experience



Please add 22% gratuity and 6% sales tax. Menus subject to change due to market availability. For parties of 20 or less a la carte service available, for parties of 20 or greater, final guarantee is due 3 business days prior to event.

Lunch Menu
\$32 Per Person

Soup or Salad
(Choose One for the Group)

Winter Squash Bisque with Bourbon
Glazed Pecans and Spiced Crème
Fraiche

Waterfields Bling Mix Greens, Corn
Nuts, Breakfast Radish, Pickled Onions
and Black Pepper Buttermilk Aioli

Entrees
(Choose the Duet from the Choices
Below)

Duet Entrée:
Buttermilk Fried Chicken
Sweet Potatoes, Collard Greens,
Vinegar Slaw and Pablano Honey

Seared Atlantic Salmon
Warm Marble Potato Salad, Haricot
Verts, Citrus Emulsion

Roasted Hanger Steak (\$5 supplement)
Cauliflower Puree, Fresh Asparagus,
Roasted Tomato and Red Wine Sauce

Dessert
(Choose Two for the Group)

Sorghum Cheesecake with Pecan
Praline

House Made Sliced Yule Log

Assortment of House Christmas
Cookies

Beverages
Soft Drinks
Coffee
Water
Signature Drink (Choose One for the
Group)
House Made Cranberry Soda OR
Hot Chocolate

(Full Bar Packages Available Upon
Request)

Buffet Dinner Menu
\$40 Per Person

(Served with Water and Coffee, Bread
and Butter)

Starter

Fresh Fruit and Cheese Display

Salad

Romaine Salad with Balsamic,
Croutons and Parmesan Cheese

Entrees

Crispy Chicken with Roasted
Mushrooms, Pearl Onions and Marsala
Sauce

Mustard Crusted Salmon with Basmati
Rice Pilaf

Sides

Fingerling Salad with Pesto and Goat
Cheese

Seasonal Mixed Vegetables

White Cheddar Potato Casserole

Dessert

Sorghum Cheesecake with Pecan
Praline

Assortment of House Christmas
Cookies

Beverages

Soft Drinks
Coffee
Water

Signature Drink (Choose One for
the Group)

House Made Cranberry Soda OR
Hot Chocolate

(Full Bar Packages Available Upon
Request)

Plated Dinner Menu
\$50 Per Person

Passed Appetizers
(Choose Two for the Group)

Sweet Corn Fritters
Shrimp and Grits Balls
Caprese Skewers
Vegetable Spring Rolls
Pimento Cheese Gougeres

Salad

(Choose One Option for Entire Group)

Waterfield's Bling Mix Greens, Corn
Nuts, Breakfast Radish, Pickled Onions
and Black Pepper Buttermilk Aioli

Baby Arugula Salad, Mulled Pears,
Marcona Almonds, Kenny's Farm
House Blue, Balsamic Vinaigrette

Entrees

(Choose the Duet from the Choices
Below)

Free Range Airline Chicken
Anson Mills Rice Grits, Cremini
Mushrooms, Glazed Pearl Onions and
Scallion Chicken Jus

Seared Atlantic Salmon
Warm Marble Potato Salad, Haricot
Verts, Citrus Emulsion

Pork Tenderloin
Fingerling Coins, Bacon Lardoons,
White Beans and Tomato Gravy

Roasted Hanger Steak
(\$5 upcharge for this entrée selection
per person)
Cauliflower Puree, Fresh Asparagus,
Roasted Tomato and Red Wine Sauce

Dessert
(Choose Two for the Group)

Sorghum Cheesecake with Pecan
Praline
House Made Sliced Yule Log
Assortment of House Christmas
Cookies

Beverages

Soft Drinks
Coffee
Water
Signature Drink (Choose One for the
Group)
House Made Cranberry Soda OR
Hot Chocolate

(Full Bar Packages Available Upon
Request)

Mix it Up

Featured Mixology Class

Additional \$20 Per Person

Add a fun twist to your next event.

One of our expert Coppin's Bartenders will lead a mixology demonstration with one of our Signature Cocktails.

Guests will learn tips and tricks in recreating these favorite cocktails and is a fun and interactive activity for you and your group!

