



EVERGROVE
E S T A T E S

Menu

\$35 PER PERSON MINIMUM IN CATERING
+ 20% service fee + Tax

Can be used towards a cocktail hour and reception catering.
Bar sold separately

All menu prices are calculated based on total head count.
Prices are subject to change without notice

Choice of elegant buffet presentation
or
plated dinner
(upgrade)

CATERING COST INCLUDES
Glasses (Goblet, Bar Glasses), Plates, Eating Utensils and Catering Staff
Cedar Hall does not allow outside catering

Evergrove Estates Menu

Cocktail Hour Menu

\$2 per guest per passed hors d'oeuvre

MINI "LOADED" BAKED POTATOES

Baby Red Potatoes loaded with Sour Cream, Bacon, Cheese, and Chives

FRUIT TOPPED CANAPES

Baguette Bread topped with Sweetened Cream Cheese and Fresh Seasonal Fruit (Available April – August)
Baguette Bread topped with melted Brie and Baked Apples or Raspberry Preserves
(Available September – March)

BLT BRUSCHETTA

Spicy Aioli, Butter, Lettuce, and Applewood Bacon drizzled with Balsamic Glaze

SMOKED SALMON BRUSCHETTA

Herbed Goat Cheese topped with Smoked Salmon

CITRUS SHRIMP BRUSHCETTA

Zesty Orange Marmalade Topped with Cilantro Lime Shrimp
(Available April – August)

OLIVE TAPENADE BRUSCHETTA

Goat Cheese Mixture Topped with Classic Olive Tapenade

STRAWBERRY BRUSCHETTA

Goat Cheese Mixture Topped with Chopped Strawberries, Fresh Basil and Finished with Balsamic
Glaze (Available April – August)

TRADITIONAL TOMATO BRUSCHETTA

Fresh Garden Tomatoes, Garlic, and Basil Topped with Balsamic Glaze

CARAMELIZED ONION AND FIG BRUSCHETTA

Herbed Goat Cheese, Fig Preserves, and Caramelized Onions
(Available September – March)

PIMENTO CHEESE BRUSCHETTA

BACON WRAPPED PINAPPLE PICKS

CAPRESE SALAD SKEWERS

FRUIT AND CHEESE SKEWERS

WATERMELON AND MOZZERELLA PICKS

Combined with Fresh Basil and Balsamic Glaze
(Available April – August)

Evergrove Estates Menu

Cocktail Hour Menu

\$3.00 per guest per passed hors d'oeuvre

COUNTRY HAM AND BISCUITS

Topped with Red Pepper Jelly

SWEET AND SAVORY BACON WRAPPED CHICKEN PICKS

SHRIMP COCKTAIL SHOTS

BEEF TENDERLOIN CROSTINI WITH WHIPPED GOAT CHEESE AND PESTO

MINI CRAB CAKES

topped with Red Pepper Jelly

CANDIED BACON

Cocktail Hour Beverage Stations

\$2.00 per guest per station

CLASSIC FRUITY DRINK STATION

Raspberry Tea, Strawberry Lemonade, Infused Fruit Water

INFUSED WATER STATION

Choose 3: Citrus Sensation, Lavender and Lemon, Cucumber and Mint, Rosemary Watermelon, Triple Berry

Evergrove Estates Menu

Cocktail Hour Beverage Stations

\$3.00 per guest per station

PUCKER UP! LEMONADE STATION

Strawberry Lemonade and Raspberry Lemonade choose 3 of the following add-ins: sliced strawberries, cherries, raspberries, blueberries, blackberries, lemons, limes and watermelon (in season)

LA-TEA-DA STATION

Raspberry Tea, Strawberry Tea, Peach Tea
Served with Fresh Mint

Choose 3 of the following add-ins: lemons, limes, strawberries, raspberries, and peaches (in season).

Premium Cocktail Hour Beverage Stations

\$3.50 per guest station

with Alcohol and served from Bartender \$6 per guest

Available September – March

HOT CHOCOLATE STATION

With Peppermint Sticks, Marshmallows, Chocolate Kisses, Whipped Cream and Chocolate Syrup
Alcohol Option: Baily's –additional \$2.50 and served by Cedar Hall Bartender

APPLE CIDER STATION

With Red Hots, Cinnamon Sticks, Whole Cloves, Apple Wedges and Peppermint Garnish
Alcohol Option: Caramel Vodka- additional \$2.50 and served by Cedar Hall Bartender

Evergrove Estates Menu

Reception Catering

Salad Selections

\$6 per guest per salad – dinner rolls included

EVERGROVE ESTATES SIGNATURE SALAD

Crispy Romaine, Baby Spinach, Sliced Strawberries, Feta Cheese and Sugar Glazed Pecans tossed with our Poppy Seed Dressing

CAESAR SALAD

Crispy Romaine, Seasoned Croutons and Parmesan Cheese tossed with our Caesar Dressing

GREEK SALAD

Crispy Romaine, Kalamata Olives, Red Onion, Cucumbers, Bell Peppers, Tomatoes and Feta Cheese tossed with fresh Greek Vinaigrette Dressing

TOSSED GARDEN SALAD

Crispy Romaine and Spring Mix Lettuce Blend tossed with Tomatoes, Cucumbers and Shredded Carrots served with these on-side add ins: Shredded Cheddar Cheese, Bacon Bits, Diced Eggs and Croutons.

This salad is served with your choice of (3) from a variety of our fresh homemade dressings: Ranch, Italian, Honey Mustard, Thousand Island, Chef's Choice Vinaigrette

THE “NO LETTUCE” SALAD

Available April- August

Campari Tomato Wedges, English Cucumber Slices, and Red Onion Rings marinated in a Red Wine Vinaigrette

CAPRESE SALAD

Available April- August

Campari Tomatoes and Fresh Mozzarella Slices beautifully arranged with Fresh Basil Leaves and drizzled with premium Extra Virgin Olive Oil and finished with a Balsamic Glaze

APPLE, PEAR AND FIG SALAD

(Available September – March)

Scarlett Butter Lettuce, Apple and Pear Slices, Chopped Figs, Julienned Red Onions and Toasted Walnuts tossed with a fresh Fig Balsamic Vinaigrette Dressing

APPLE CRANBERRY AND ORANGE SALAD

Romaine, Spinach, Apple and Orange Slices, Dried Cranberries, Pecans, Crumbled Goat Cheese, tossed with a fresh Orange Juice Vinaigrette

Evergrove Estates Menu

Entrées

\$7 per guest per entrée

LEMON CHICKEN

Garnished with fresh lemons and herbs and ladled with a white wine, lemon and herb cream sauce

OVEN ROASTED OR GRILLED MARINATED CHICKEN

With your choice of:

Fresh Peach Mango Salsa or Homemade Tomato Corn Salsa

(Available April – August)

Apple, Onion and Cider Sauce or Homemade Tomato Corn Salsa

(Available September – March)

GRILLED TERIYAKI CHICKEN

With Grilled Pineapple

GOLDEN SOUTHERN FRIED CHICKEN

POLYNESIAN CHICKEN KEBABS

With fresh Pineapple, Cherry Tomatoes and Zucchini

ROSEMARY APRICOT PORK LOIN

Topped with Apricot and Rosemary Glaze

BOURBON BRAISED PORK CHOPS

Dredged Pork Chops with Brown Sugar Bourbon Glaze

SOUTHWEST SEASONED GRILLED PORK CHOPS

PINEAPPLE RUM TURKEY KEBABS

Turkey Tenderloin with fresh Pineapple chunks, Nectarine wedges, Red Onion and Bell Peppers on bamboo skewers
all seasoned in a pineapple rum marinade

Evergrove Estates Menu

Chef Attended Carving Entrée

\$9 per guest per entrée

SLOW ROASTED PRIME BEEF

Served with your choice of (2): Au Jus, Creamy Horseradish, Blackberry Mustard, or Caramelized Onions

APPLEWOOD BACON WRAPPED PORK LOIN

Served with an Apple Bacon Glaze

HONEY ORANGE GLAZED HAM

Orange Blossom Honey and Fresh Orange Juice Reduction

OVEN ROASTED TURKEY BREAST

Served with a Cranberry Orange Relish

Premium Entrees

\$15 per guest per entrée

LEMON AND HERB SALMON

Cooked with lemon and herb marinade and topped with butter

SHRIMP COCKTAIL DISPLAY

Seasoned Boiled Shrimp, chilled and served in ice bowls with fresh lemons and a tangy Cocktail Sauce

BEEF TENDERLOIN KEBABS

Tenderloin tips with Portabella Mushrooms, Red Onions, Cherry Tomatoes, and multi-colored Bell Peppers

BEEF TENDERLOIN IN TARRAGON BUTTER

Tender Prime Beef tenderloin slices in a butter sauce seasoned with fresh pressed garlic and fresh tarragon leaves

Evergrove Estates Menu

Vegetables

\$4 per guest per vegetable

GREEN BEAN ALMONDINE

SWEET AND SAVORY GREEN BEANS

ROASTED ASPARAGUS WITH LEMON BUTTER

ROASTED BROCCOLI WITH LEMON BUTTER

BROCCOLI AND CHEESE CASSEROLE

ROASTED BRUSSELS SPROUTS

With Bacon and Brown Sugar

ROASTED MIXED VEGETABLES

Broccoli, Yellow Carrots, Green Beans, Red Bell Pepper
with Lemon Pepper and Olive Oil finished with Balsamic Vinegar

ROASTED ROOT VEGETABLES

Butternut Squash, Sweet Potatoes, Radishes, Carrots
(Available September – March)

SUMMER SKILLET CORN

With diced red onion and tri-colored bell pepper
(Available April – August)

CORN SOUFFLE

5 CHEESE CREAM SPINACH

SQUASH CASSEROLE

SUMMER VEGETABLE BLEND

Red Bell Pepper, Zucchini, Summer Squash, Purple Onion
(Available April- August)

Evergrove Estates Menu

Potatoes, Pasta and Rice

\$4 per guest per side

GARLIC MASHED POTATOES

AU GRATIN POTATOES

POTATO CASSEROLE

With Boursin Cheese and Applewood Bacon

ROSEMARY ROASTED POTATOES

CREAMY POTATO SALAD

(Available April – August)

JEWELLED RICE PILAF

WHITE WINE RICE

PARMESAN BASIL ORZO PASTA

HOMEMADE MAC AND CHEESE

Evergrove Estates Menu

Stationary Hors d'oeuvres for Reception

\$3 per guest per Hors d'oeuvre

BLT CHERRY STUFFED TOMATOES

Cherry Tomatoes stuffed with Boursin Cheese and Bacon and served on a bed of shredded Romaine

BACON WRAPPED PINEAPPLE

BACON, LETTUCE, TOMATO

on a Buttermilk Biscuit with a Spicy Aioli

FRUIT TOPPED CANAPES

Sweet Cream Cheese topped with Fresh Seasonal Fruit

(Available April – August)

Brie topped with Baked Apples or Raspberry Preserves

(Available September – March)

MINI “LOADED” BAKED POTATOES

Baby Red Potatoes topped with Sour cream, Cheese, Bacon, Chives

MINI CAESAR SALAD IN BREAD BOWLS

BLT BRUSCHETTA

Spicy Aioli, Butter Lettuce, Applewood Bacon drizzled with Balsamic Glaze

SMOKED SALMON BRUSCHETTA

Herbed Goat Cheese topped with Smoked Salmon

CITRUS SHRIMP BRUSCHETTA

Zesty Orange Marmalade Topped with Cilantro Lime Shrimp

(Available April – August)

OLIVE TAPENADE BRUSCHETTA

Goat Cheese Mixture Topped with Classic Olive Tapenade

STRAWBERRY BRUSCHETTA

Goat Cheese Mixture Topped with Chopped Strawberries, Fresh Basil and finished with Balsamic

Glaze (Available April – August)

TRADITIONAL TOMATO BRUSCHETTA

Fresh Garden Tomatoes, Garlic, and Basil topped with Balsamic Glaze

PIMENTO CHEESE BRUSCHETTA

FRUIT AND CHEESE SKEWERS

Seasonal Fruit, Variety of Cheese Cubes, Fresh Basil and Mint topped with Balsamic Glaze

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BISCUIT BAR

Southern Style Biscuits:

Choose Two Proteins: Sausage, Bacon, Fried Chicken, Country Ham

Toppings: Honey, Blackberry Jelly, Grape Jelly, Strawberry Jelly, Peach Jelly, Jalapeno Pepper Jelly, Whole Grain Mustard, Butter, Apple Cinnamon Butter, Southern Pecan Butter

Guest Interactive Stations

\$6.50 per guest per station

MASHTINI BAR

Homemade Garlic Mashed Potatoes served in Martini Glasses with toppings including: Shredded Cheddar Cheese, Sour Cream, Bacon Bits, and Chopped Green Onions

MASHED SWEET POTATO BAR

(Available September – March)

Mashed Sweet Potatoes served in Martini Glass with toppings including: Whipped Honey Butter, Marshmallows, Cinnamon, Brown Sugar and Glazed Pecans

GOURMET MAC AND CHEESE BAR

Cavatappi Pasta cooked al dente and served in Martini Glasses

Choose two Sauces: Gouda and Jalapeno, Champagne Cheese, Traditional, or Tomato Vodka Cheese Sauce

Choose four on-side toppings: Diced Ham, Bacon Pieces, Sausage Crumbles, Caramelized Onions, Pico de Gallo, Parmesan Cheese, or Green Onions

FRUIT AND CHEESE STATION

Assorted Cheese, Crackers, Strawberries, Grapes and other Seasonal Fruit

CROSTINI BAR

Seasoned and Toasted French Bread Slices with a variety of Toppings.

Choose four toppings: Apricot Jam, Brie and Crushed Pecans, Balsamic Onion and Strawberry Jam, Blue Cheese with Fig Preserves, Cream Cheese with Honey, Brown Sugar and Chopped Walnuts, Herbed Cream and Goat Cheese and Smoked Salmon, Olive Tapenade, Ricotta and Roasted Tomato, Spinach and Artichoke, or Whipped Mascarpone with Fruit Jam

CHIP AND DIP STATION

Your Choice of two hot dips and two cold dips served assorted chips

Hot Dips: Sausage Spinach and Bean Dip, Spinach Artichoke Dip,

Spinach Dip, Buffalo Chicken Dip, Traditional Queso, Crab Queso, Hot Onion Dip

Cold Dips: Spinach Dip in Hawaiian Bread, Corn Dip, Pico de Gallo, Fresh Guacamole, Roasted Red Pepper Hummus, Peach Mango Salsa, Fruit Salsa (Cinnamon/Sugar Chips), Muffuletta Dip, Creamy BLT Dip, Black Bean Dip

WAFFLE BAR

Homemade Waffles

Choose three Fruit Toppings: Blueberries, Bananas, Strawberries, Peaches, Baked Apples

Additional Toppings: Chocolate Chips, Peanut Butter Chips, Sprinkles, Whip Cream, Butter Syrup: Maple, Raspberry, Blackberry

Evergrove Estates Menu

"Destination" Stations

\$12 per guest per station

* No Substitutions can be made*

MEMPHIS STATION

Choose 2:

BBQ Nachos, 'Rendezvous' Sausage and Cheese Skewers, Chicken and Biscuits, Catfish and Hushpuppy Picks, BBQ Sliders, BBQ Chicken Pizza

Choose 2:

Mac and Cheese, Deviled Eggs, Baked Beans, Potato Salad, Pasta Salad

OLD SOUTH STATION

Choose 2:

Chicken and Waffles, Petite Roast Pot Pies, Fried Green Tomato Sliders, Buffalo Chicken Shots

Choose 2:

Mini Corn Bread Muffins, Assorted Veggie Shots: Fried Okra, Black Eyed Peas and Turnip Greens, Chicken and Dumplings, Corn Soufflé, Mac and Cheese, Buffalo Chicken Dip

NEW ORLEANS STATION

Choose 2:

Mini Muffulettas, Ham and Debris Sliders, Low-Country Boil Skewers, Shrimp and Grits, Petite Beef Po'boys, or Jambalaya

Choose 2:

Red Beans and Rice, Cajun Corn Maque Choux, Crab Queso Dip

SOUTH OF THE BORDER STATION

Choose 2:

Chicken OR Beef Quesadillas, Mini Chicken OR Beef Tacos with Pico de Gallo, Ground Beef Nachos

Choose 2:

Chips and Queso, Guacamole and Chips, Refried Beans with Toppings, Mexican Rice, Skillet Street Corn

ITALIAN STATION

Choose 2:

Parmesan Chicken Bites, Toasted Ravioli with Marinara Spoons, Antipasto Picks

Choose 2:

Penne Pasta with Marinara and Garlic Bread Sticks, Caprese Skewers, Mini Caesar Salad Cups, Margherita Pizza Squares, Spinach and Artichoke Dip

BRUNCH STATION

Choose 2:

Country Ham and Biscuits, Candied Bacon, Sausage Egg and Cheese Breakfast Casserole, Biscuits and Sausage Gravy

Choose 2:

Cheese Grits, Yogurt Parfait Bar, Mini Pancake Stacks, Fruit and Cheese Kabobs, Fruit Salsa with Cinnamon Chips

Evergrove Estates Menu

Reception Drink Station

Complimentary Water, Tea, Lemonade and Coffee Bar

Additional

Reception Drink Stations

\$ 4.00 per guest per station

PUCKER UP! LEMONADE STATION

Served with Strawberry and Raspberry syrups and choose 3 of the following add-ins: sliced strawberries, cherries, raspberries, blueberries, blackberries, lemons, limes and watermelon (in season)

LA-TEA-DA STATION

Choose 3:

Southern Sweet Tea, Raspberry Tea, Strawberry Tea, Peach Tea

Served with fresh mint

choose 3 add-ins: lemons, limes, strawberries, raspberries, and peaches (in season).

Premium Reception Drink Stations

\$5.00 per guest

Available September – March

HOT CHOCOLATE STATION

With Peppermint Sticks, Marshmallows, Chocolate Kisses, Whipped Cream
and Chocolate Syrup

APPLE CIDER STATION

With Red Hots, Cinnamon Sticks, Whole Cloves, Apple Wedges and Peppermint Garnish

Evergrove Estates Menu

Dessert/ Groom's "Cake" Stations

\$5 per guest per station

ICE CREAM SUNDAE AND BROWNIE BITE STATION

This station is served with on-side Caramel and Chocolate Syrups and the following add-on garnish toppings: sliced strawberries, cherries, toasted coconut, pecans, candied sprinkles, crushed M&M's

S'MORES STATION

Graham Cracker Variety, Marshmallow Variety, Hershey's Chocolate Bar

Dessert/ Groom's "Cake" Stations

\$6 per guest per station

COBBLER A LA MODE STATION

Pick three: Apple, Blackberry, Cherry, Chocolate, Peach, or Pecan
Served with on-side Vanilla Ice Cream

PIE A LA MODE STATION

Pick three: Apple, Candy Bar, Cherry, Lemon Ice Box, Key Lime, Peach, or Pecan
Fruit Pies are served with on-side Vanilla Ice Cream

CHEESE CAKE STATION

New York Style Cheese Cakes- sliced and on display
Served with on-side Caramel, Chocolate and Strawberry Syrups,
and a variety of Mini Flavored Cheese Cakes

Evergrove Estates Menu

Dinner Quantity Recommendations:

- All menu items are charged based on Final Head Count

**DINNER BUFFET: 1-2 SALADS, 2 ENTREES, 2 VEGETABLES, 1
POTATO OR PASTA**

**HORS D' OEUVRE RECEPTION: 8 STATIONARY HORS D'
OEUVRES**

STATIONS: 3 STATIONS