



Dinner Event Menus 2010

Group Dining Dinner Menu I
\$35.00 Per-Person

Soup or Salad

(Choice of Two)

Tomato Bisque

Mixed Greens and Grape Tomatoes

OVI Vinagrette

Classic Caesar Salad

Shaved Parmesan Cheese, Croutons

Entrees

(Choice of Three)

Herb Marinated Chicken Breast

Asparagus, Mashed Potatoes, White Gravy

Brown Sugar Ancho Crusted Pork Tenderloin

Herb Roasted Potatoes, Braised Shallots, Cranberry Demi Glace

Peach BBQ Jumbo Shrimp

Pablano-Cheddar Cheese Grits, Sautéed Peppers, Onions

Lemon Ricotta Ravioli

Asparagus, Grape Tomatoes, Scallions, Parmesan, Lemon Butter Sauce

OVI Vegetable Plate

Fried Green Tomatoes, Organic Grits, Sautéed Spinach

Dessert Platters

A Selection on the Chef's Favorites

Iced Tea, Soda and Coffee Included

~**Menus Change Seasonally**~

Group Dining Dinner Menu II
\$45.00 Per-Person

Appetizer Platters

Mini Crab Cakes, Fried Green Tomatoes, Crispy Calamari

Soup or Salad

(Choice of Two)

Tomato Bisque

Mixed Greens and Grape Tomatoes

OVI Vinaigrette

Classic Caesar Salad

Shaved Parmesan Cheese, Croutons

Entrees

(Choice of Three)

Herb Marinated Chicken Breast

Asparagus, Mashed Potatoes, White Gravy

Brown Sugar Ancho Custed Pork Tenderloin

Herb Roasted Potatoes, Braised Shallots, Cranberry Demi Glace

Peach BBQ Shrimp

Pablano-Cheddar Cheese Grits, Sauteed Peppers, Onions

Pan Blackened Catfish

Andouille Grit Cake, Sautéed Spinach, Smoked Tomato Coulis

Marinated Flat Iron Steak

Mashed Potatoes, Green Beans, Red Wine Demi

Lemon Ricotta Ravioli

Asparagus, Grape Tomatoes, Scallions, Parmesan, Lemon Butter Sauce

OVI Vegetable Plate

Fried Green Tomatoes, Organic Grits, Sautéed Spinach

Dessert Platters

A Selection on the Chef's Favorites

Iced Tea, Soda and Coffee Included

~Menus Change Seasonally~

Group Dining Dinner Menu III
\$55.00 Per-Person

Appetizer Platters

Mini Crab Cakes, Fried Green Tomatoes, Crispy Calamari

Soup or Salad

(Choice of Two)

Tomato Bisque

Mixed Greens and Grape Tomatoes

OVI Vinaigrette

Classic Caesar Salad

Shaved Parmesan Cheese, Croutons

Entrees

(Choice of Four)

Herb Marinated Chicken Breast

Asparagus, Mashed Potatoes, White Gravy

Corn Meal Crusted Salmon

Bacon Black-Eyed Pea Succotash, Mixed Vegetables

Peach BBQ Jumbo Shrimp

Pablano-Cheddar Cheese Grits, Sauteed Peppers, Onions

Georgia Pecan Crusted Rainbow Trout

Rice Pilaf, Asparagus

Blackened Chicken Pasta

Andouille, Onions, Peppers, Cajun Cream Sauce

OVI Vegetable Plate

Fried Green Tomatoes, Organic Grits, Sautéed Spinach

Brown Sugar Ancho Crusted Grilled Beef Tenderloin

Herb Roasted Potatoes, braised Shallots, Cranberry Demi Glace

Surf and Turf

8oz Grilled Flat Iron Steak, Shrimp, Green Beans, Mashed Potatoes,

Red Wine Demi

Marinated Flat Iron Steak

Mashed Potatoes, Green Beans, Red Wine Demi

Dessert Platters

A Selection on the Chef's Favorites

Iced Tea, Soda and Coffee Included

~Menus Change Seasonally~