



**Group Dining Lunch Menu I**  
**\$20 per guest**

**ENTREES**

(Choice of 3)

**Chicken and Green Apple Salad Sandwich**

Candied Pecans, Celery, Multi Grain Bread with Heirloom Greens

**Chopped Fried Green Tomato Salad**

Mixed Greens, Hoop Cheddar Curds, Grape Tomatoes, Cucumbers,  
Carrots, OVI Vinaigrette

**Caesar Salad**

Shaved Parmesan, Croutons

(Choice of Flat Iron Steak or Grilled Chicken or Grilled Shrimp)

**OVI Vegetable Plate**

Macaroni and Cheese, Sweet Corn Grits, Sautéed Spinach  
and Green Beans

**Baby Spinach with Warm Mustard Vinaigrette**

Green Apple, Bacon and Candied Pecans

(Choice off Flat Iron Steak or Grilled Chicken or Grilled Shrimp)

**Buttermilk Fried Chicken Breast with Macaroni and Cheese**

Braised Greens and Southern Gravy

**Grilled Chicken Sandwich**

Cheddar Cheese, Lettuce, Tomato, Honey Mustard,  
Ciabatta Bun, Garlic Fires

**Grilled Fish Tacos**

Cider Mustard Slaw, Chili Lime Sauce, Tomatoes,  
Scallions, Cheddar Cheese

**DESSERT PLATTERS**

**A Selection of the Chef's Favorites**

~Menus Change Seasonally~

## **Group Dining Lunch Menu II**

**\$25.00 per guest**

### **STARTERS**

#### **Tomato Bisque**

**Organic Heirloom Greens and Grape Tomatoes**

OVI Vinaigrette

### **ENTREES**

(Choice of 3)

**Buttermilk Fried Chicken Breast with Macaroni and Cheese**

Braised Greens and Creole Honey Mustard

#### **OVI Vegetable Plate**

Macaroni and Cheese, Sweet Corn Grits, Sautéed Spinach  
and Green Beans

#### **Peach BBQ Jumbo Shrimp**

Pablano-Cheddar Grits, Peppers, Onions

#### **Chicken and Green Apple Salad Sandwich**

Candied Pecans, Celery, Multi Grain Bread with Heirloom Greens

#### **Caesar Salad**

Shaved Parmesan, Croutons

(Choice of Flat Iron Steak or Grilled Chicken or Grilled Shrimp)

#### **Baby Spinach with Warm Mustard Vinaigrette**

Green Apple, Bacon and Candied Pecans

(Choice of Flat Iron Steak or Grilled Chicken or Grilled Shrimp)

#### **Chopped Fried Green Tomato Salad**

Mixed Greens, Hoop Cheddar Curds, Grape Tomatoes, Cucumbers,  
Carrots, OVI Vinaigrette

#### **Fried or Grilled Shrimp Salad**

Iceberg Wedge, Bacon, Hard Boiled Egg, Tomatoes, Scallions,  
Croutons, Remoulade Dressing

#### **Grilled Chicken Sandwich**

Cheddar Cheese, Lettuce, Tomato, Honey Mustard,  
Ciabatta Bun, Garlic Fires

#### **Grilled Fish Tacos**

Cider Mustard Slaw, Chili Lime Sauce, Tomatoes,  
Scallions, Cheddar Cheese

### **DESSERT PLATTERS**

**A Selection of the Chef's Favorites**

~Menus Change Seasonally~

# **Group Dining Lunch Menu III**

## **\$30.00 per guest**

### **PLATTERS**

(Choose One)

#### **Spinach and Crab Dip**

Five Seed Flatbread

#### **Fried Green Tomato Stack**

hoop cheddar curds, caramelized bacon, pepper jelly

#### **Crispy Calamari**

chile-lime sauce

### **SOUP OR SALAD**

#### **Tomato Bisque**

#### **Organic Heirloom Greens and**

#### **Grape Tomatoes**

OVI Vinaigrette

### **ENTREES**

(Choice of Three)

#### **Chicken and Green Apple Salad Sandwich**

Candied Pecans, Celery, Multi Grain Bread with Heirloom Greens

#### **Caesar Salad**

Shaved Parmesan, Croutons

(Choice of Flat Iron Steak or Grilled Chicken or Grilled Shrimp)

#### **Buttermilk Fried Chicken Breast with Macaroni and Cheese**

Braised Greens and Southern Gravy

#### **Baby Spinach with Warm Mustard Vinaigrette**

Green Apple, Bacon and Candied Pecans

(Choice of Flat Iron Steak or Grilled Chicken or Grilled Shrimp)

#### **Crabcake Sandwich BLT**

Cajun Remoulade on Ciabatta Bun, Fries

#### **Marinated Flat Iron Steak**

Rosemary Garlic Fries and Mixed Greens with Balsamic Vinaigrette

#### **Peach BBQ Jumbo Shrimp**

Pablano-Cheddar Grits, Peppers, Onions

#### **OVI Vegetable Plate**

Macaroni and Cheese, Sweet Corn Grits, Sautéed Spinach, Green Beans

#### **Grilled Fish Tacos**

Cider Mustard Slaw, Chili Lime Sauce, Tomatoes, Scallions, Cheddar Cheese

#### **Flat Iron Steak Salad**

Chopped Lettuce, Mixed Greens, Tomato, Cucumbers, Green Onions,

Blue Cheese Crumbles, Balsamic Vinaigrette

#### **Shrimp Po-Boy**

Crispy Shrimp, Toasted Baguette, Cajun Remoulade, Mixed Greens, Garlic Fries

### **DESSERT PLATTERS**

A Selection of the Chef's Favorites

~Menus Change Seasonally~