



## Sassafras Special Event Information

### *Create a Plated or Buffet Dinner*

A buffet menu is required for any group of 36 people and over. Plated dinners can be made for any party of 35 people and under. The menu selection should be made no later than 3 weeks prior to the scheduled event.

### *Have a Drink*

You are welcome to order by the drink from our full bar or we can customize your event with preselected alcoholic beverages. If you would like preselected alcoholic beverages, choices should be made no later than 2 weeks prior to the event. You may bring your own wine if you prefer but there will be a \$15 corkage fee per bottle opened.

### *Sit down, Relax*

We have 3 areas to hold events.

1. **Main Dining Room** — Located in the center of the restaurant, this room holds a minimum of 50, and up to 65 guests.
2. **Side Dining Room** — Long, slender room that holds a minimum of 25, and up to 35 guests.
3. **Patio Area** — Covered & enclosable (if necessary), holds a minimum of 25, and up to 35 guests. This area has heaters & ceiling fans, but will not withstand severe weather.

### *Room Rental Fees*

*(Room is reserved for the entire evening and fee is paid when menu choices are made.)*

A \$375 non-refundable fee will be charged for events in the side dining room & patio area.

A \$750 non-refundable fee will be charged for events in the main dining room.

## Guarantee

The final head count is required 3 days prior to the event. If there are no changes, the guest will be charged for the original guest count or the actual number of guests, whichever is greater. Minimum guests for a party in the main dining room is 50 and 25 for both the patio and side dining room.

## Payment

Payment will take place the night of the event. We accept credit cards, cash or check. An 8% sales tax will be added to all food & a 20% gratuity will be added to the final bill. (All rental fees will need to be paid 3 weeks in advance when menu choices are made.)

## Sassafras Southern Bistro Menus

\*\*\*An 8% sales tax & 20% gratuity will be added to the price of the menu\*\*\*

### Appetizers

\*\*\*[Priced per head and served buffet style]\*\*\*

**Fried Green Tomatoes** – Cornmeal hand-breaded green tomatoes topped with our homemade pimento cheese and drizzled with honey mustard. \$3

**Spicy Pork Tenderloin**– Bites of pork tenderloin tossed in a buffalo style sauce sprinkled with gorgonzola crumbles on a bed of our delicious Adluh grits. \$4

**BBQ Pulled Pork Egg Rolls**– Slow cooked BBQ pulled pork, collard greens, goat cheese and drizzled with a spicy BBQ Sauce. \$4

**Pimento Cheese Fondue**– Served hot with our homemade potato chips. \$3

**Mixed Cheese Plate**– Cheddar, Swiss, and Pepper Jack Bites with Carr's Water Crackers \$2

# Plated Dinner Menu

\*\*\*All Plated Dinners will come with 2 first course options and 2 dessert options.\*\*\*

## Salad and Soup

(Choose Two)

### House Salad

Mixed greens with candied pecans, gorgonzola cheese, red onions & tomatoes tossed in a honey Dijon vinaigrette

### Caesar Salad

Fresh romaine with homemade garlic croutons & parmesan cheese

### She Crab Soup

Clam Chowder (New England Style)

## Desserts

(Choose Two)

### Peanut Butter Pie

Triple Chocolate Cheesecake

### Key lime Pie

## Plated Dinner Entrees

\*\*\*Pick a maximum of 3 Entrees from A NY price category, mix and match as you want!\*\*\*

### \$40 per person

#### *Charleston Shrimp & Grits*

Sautéed shrimp & spicy tasso ham over a bed of stone ground grits, smothered in a white wine herb chicken veloute.

#### *Angus Meatloaf*

Topped with country ham & onion confit, served with mashed potatoes & collard greens.

#### *Marinated Beef Tips*

Tender Beef tips topped with caramelized onions, balsamic reduction, and goat cheese. Served with creamy parmesan risotto and asparagus.

#### *Sassafras Fried Chicken*

Chicken breast stuffed with a blend of country ham, spinach, parmesan & cream cheese, served with sweet country ham & onion gravy, mashed potatoes & sautéed spinach.

#### *Salmon and Lump Blue Crab*

Fresh Atlantic salmon topped with lump blue crab & lime cilantro beurre blanc served over grits and asparagus.

#### *Vegetable Ravioli*

Spinach & cheese ravioli tossed in a tomato goat cheese cream sauce with mushrooms, tomatoes, onions, spinach, asparagus & red bell pepper.

\$45 per person

*Wasabi Crusted Yellowfin Tuna*

Served *RARE*, with soy mayo & wasabi mayo, over grits & asparagus.

*Pecan Crusted Rainbow Trout*

Topped with Granny Smith apple butter, served with mashed potatoes & bacon seared green beans.

*Beef Tips en Crouete*

Marinated tenderloin tips, gorgonzola cheese & crimini mushrooms baked in a puff pastry, topped with béarnaise, served over mashed potatoes & sautéed spinach.

\$55 per person

*Seared Sea Scallops*

Seared fresh scallops topped with lobster cream sauce, served over grits & sautéed spinach.

*Filet Mignon with Pimento*

8oz choice filet topped with homemade spicy pimento cheese, served with mashed potatoes & asparagus.

*Hand-Cut Ribeye*

14oz choice ribeye topped with a whipped gorgonzola butter, served with macaroni & cheese & bacon seared green beans.

## Buffet Menu

\$45 per person- Pick a Maximum of 2 Entrees and 3 Sides and Dessert

(Our Famous Hushpuppies included)

### Classic Entrees

#### Charleston Shrimp & Grits

(Grits will count as 1 side)

Sautéed shrimp & spicy Jasso ham smothered in a white wine herb chicken gravy .

#### Fresh Atlantic Salmon

Topped with Lime and Cilantro beurre blanc sauce.

#### Black Angus Meatloaf

Topped with country ham & onion confit.

#### Beef Tenderloin Tips (served medium)

Topped with caramelized onions and goat cheese with a balsamic glaze.

#### Sassafras Fried Chicken (8oz portion)

Chicken breast stuffed with a blend of country ham, spinach, parmesan & cream cheese, served with sweet country ham & onion gravy.

## Southern Sides

*[Buffet Options]*

*Homemade Mashed Potatoes*— Just like your mama made em'

*Mac & Cheese*— Classic southern style favorite

*Yellow Stone Ground Grits*— Adluh Grits from Columbia, SC

*Grilled Asparagus*— Fresh asparagus grilled to perfection

*Brussel Sprouts*— Broiled sprouts with bacon and onions

*Green Beans* — With seared bacon pieces

## Desserts

*\*All desserts can be plated for convenience or left as a pie for your distribution\**

*\*Pick one of the following\**

*Peanut Butter Pie*

*Triple Chocolate Cheesecake*

*Key lime Pie*