



Sassafras Special Event Information

Create a Buffet Menu

A buffet menu is required for any group of 25 people and over. 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.

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

(Paid when menu choices are made)

A \$500 non-refundable fee will be charged for events in the main dining room.

A \$250 non-refundable fee will be charged for events in the side dining room & patio area.

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.

Corkage Fee

Sassafras would like you to purchase alcoholic beverages from the restaurant, but if you would like to bring your own wine, a \$15 corkage fee will be charged per bottle.

Linen Fee

If you would like to have a white table cloth event there will be a \$2 per head charge. (Other options and colors available also.)

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.)

Timing

All private parties will be held from 5 o'clock to 7:30 pm. (All guests must be clear from the room rented by 7:30 pm.) If you would like the room rental for the entire night please speak to our events specialist about pricing for an all-night event.

Sassafras Southern Bistro Buffet Menu

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

Appetizers

[Priced per head]

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

Classic Entrees

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

(Our Famous Hushpuppies included)

Charleston Shrimp & Grits

(Grits will count as 1 side)

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

Fresh Atlantic Salmon

Topped with Lime and Cilantro beurre blanc

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

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