



Sassafras Special Event Information

Create a Menu

A limited menu is required for any group over 25 people.
The menu selection should be made no later than 2 weeks prior to the scheduled event.

Menu pricing & selection may be altered pending a signed contract.

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 the event requires preselected alcoholic beverages, choices should be made
no later than 1 week 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 45, and up to 60 guests
2. **Side Dining Room** – Long, slender room that holds a minimum of 25, and up to 35 guests
3. **Patio Area** – Covered & enclosable, holds a minimum of 25, and up to 35 guests.
This area has heat & ceiling fans, but will not withstand severe weather.

The table set up will be decided by the host of the event.

Room Rental Fees

A \$100 fee will be added for events in the main dining room.

A \$50 fee will be added to the side dining room & patio area.

There is no deposit required to hold the rooms.

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 fee will be charged per bottle.

Payment

Payment will take place, in full, 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.



Sassafras Southern Bistro Event Menus

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

All menus include choice of salad or soup & dessert

Pick one salad:

House Salad

Mixed greens with candied pecans, craisins, gorgonzola cheese, red onions & tomatoes tossed in raspberry vinaigrette

or

Caesar Salad

Fresh romaine with homemade garlic croutons & parmesan cheese

&

She Crab Soup

Desserts

(both will be served)

Key Lime Pie

Raspberry sauce & whipped cream

Chocolate Brownie

Chocolate sauce & whipped cream



Sassafras Southern Bistro Event Menus

****Pick a maximum of 3 Entrees from any price category****

\$35 per person

Charleston Shrimp & Grits

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

Atlantic Salmon

Topped with tomato basil vinaigrette, served over grits & sautéed asparagus

Angus Meatloaf

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

Barrel Cut Sirloin

Topped with mushroom beurre rouge, served with sweet potato fries & bacon seared green beans

Fried Chicken Breast

Served with sweet country ham & onion gravy, mashed potatoes & sautéed spinach

Herb Roasted Pork Loin

Topped with Granny Smith apple chutney, served with macaroni & cheese & collard greens



\$45 per person

Pecan Crusted Rainbow Trout

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

Crawfish Tasso Tortelloni

Crawfish tails tossed in pepperjack cream sauce with spicy tasso ham, spinach, red onion & red bell pepper

Flat Iron Steak

Topped with béarnaise, served with mashed potatoes & collard greens

Beef Tips en Crouste

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

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

Double Cut Pork Loin

Bone-in, herb roasted pork loin topped with Granny Smith apple chutney, served with macaroni & cheese & collard greens

\$55 per person

Sea Scallops

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

Wasabi Crusted Yellowfin Tuna

Served rare, with soy mayo & wasabi mayo, over grits & asparagus

Filet Mignon with Pimento

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

Chimichurri Ribeye

14oz choice ribeye with chimichurri crust, served with macaroni & cheese & bacon seared green beans