Catering Menu Packages

THE HOWEY MANSION

established 1925

Catering Package Inclusions

- Menu planning & layout design with a professional Event Designer
- Professional banquet captain to oversee reception, on-site chef & servers
- Floor length poly cotton linens, napkins, china, flatware, & stemware
- Fruit infused water station available to guests prior to the ceremony
- Cake cutting service
- Gourmet coffee bar
- All food & beverage packages are based on 4-5 hour receptions
- Discounted pricing for vendors & children available upon request
- Food & beverage minimum required
- All pricing subject to 23% service charge & 7% sales tax
- All pricing based on 75 guest minimum
- Please contact your Event Designer for guest counts under 75

Cocktail Hour

Three to Four Passed Hors d'oeuvres are Included In all Plated & Buffet Dinner Packages

Seared Ahi Tuna Canapé
Fried Wonton | Wasabi Soy

Smoked Salmon Savory Cone
Crème Fraîche | Dill

Roasted Tomato Crostini
Goat Cheese | Pesto

Shrimp Puff
Gruyere | Fontina | Lemon Zest | Dill

Goat Cheese and Caramelized Onion Flatbread
Rosemary | Chili Pepper Flakes

Caprese Salad Skewers GF
Mozzarella | Grape Tomato | Basil

Watermelon Tomato Basil Skewers Vegan | GF
Balsamic Syrup

Miniature Bacon Cheeseburgers
Ketchup

Savory French Macaron GF
Almond Macaron | Goat Cheese | Soppressata

Whipped Goat Cheese Crostini
Lemon Curd | Red Quinoa | Thyme

Buffalo Chicken Meatballs
Bleu Cheese and Celery Fondue

Smoked Paprika Beef Tenderloin
Piquillo Pepper Jam | Lemon Aioli
Arugula | Naan Bread

Tuscan Shrimp GF
Garlic Aioli

Thai Chicken Meatballs
Sweet Chili Sauce

Ropa Vieja on Tamale Pancake
Barbecued Beef | Avocado Salsa
Sour Cream

Chicken Empanada
Sweet Chili Sauce

Wild Mushroom Tartlets
Fontina | Parmesan | Goat Cheese

Artichoke Fritters
Sun-Dried Tomato | Parmesan

Brie and Blackberry Bite
Rosemary Fig Jam

Pesto Chicken Flatbread

Butternut Squash Tartlets
Caramelized Onions | Herbs

Soup and Sandwich Shots
Tomato Soup | Mini Grilled Fontina Sandwiches

Coconut Shrimp
Rum | Pineapple | Lime Juice | Sweet Chili Sauce

Formal Plated Items

Salad

Select One Salad

Grilled Zucchini Salad GF
Arugula | Bibb Lettuce | Radish | Sliced Almonds
Shaved Parmesan | Lemon Vinaigrette

Strawberry Salad GF
Baby Spinach | Spring Mix | Strawberries
Sunflower Seeds | Jicama | Feta Cheese
Sugarcane Vinaigrette

Caribbean Salad GF
Baby Greens | Strawberries | Mangoes | Goat Cheese
Caramelized Pecans | Passion Fruit Vinaigrette

Chopped BLT Salad GF
Butter Lettuce | Diced Tomato | Bacon | Spiced Pumpkin Seeds
Frizzled Leeks | Red Onion | Bleu Cheese
Roasted Tomato Vinaigrette

Caprese Salad GF 2 | Guest*
Mozzarella | Tomatoes | EVOO | Basil
Garlic | Sea Salt | Fresh Cracked Pepper

Arugula & Wild Mushroom Salad 3 | Guest*
Arugula | EVOO | Gorgonzola Panna Cotta
Roasted Wild Mushrooms | Roasted Hazelnuts
Grilled Garlic Crostini

Optional Second Course | Select One

Fire Roasted Tomato Bisque GF 6 | Guest*
Candied Bacon | Micro Arugula

Lobster Bisque 8 | Guest*
Lobster | Savory Whipped Cream | Tarragon
Ciabatta Crouton

Southern Crab Cakes 11 | Guest*
Crabmeat | Red and Green Peppers | Sweet Onion
Asian Slaw | Cilantro Cream

Seared Citrus Scallop & Sweet Corn Panna Cotta 11 | Guest*
Blackberry Gastrique | Cayenne Candied Bacon

Entrées

Includes (4) Passed Hors d'oeuvres plus Vegetarian Entrée

Select One or Two Entrées

Grilled Filet Mignon 98 | Guest
Twice Baked Potato Fritters | Roasted Wild Mushrooms
Green Pea Tendrils | Cabernet Demi

Braised Boneless Short Ribs 94 | Guest
Roasted Poblano Cheddar Polenta | Roasted Broccoli & Carrots
Fig Balsamic Demi

Herb Crusted Seasonal White Fish GF 94 | Guest
Lemon Scented Grit Cake | French Green Beans
Barbecued Bacon Tomato Sauce

Champagne Chicken 89 | Guest
Wild Mushroom and Roasted Carrot Farro | Swiss Chard
Champagne Cream Sauce

Malt Brined Pork Roast 91 | Guest
Apricot and Basil Quinoa | Baby Kale
Tart Cherry Gastrique

Surf & Turf 104 | Guest
Center Cut Filet | Jumbo Tuscan Shrimp
Yukon Gold Mashed Potatoes
Roasted Broccolini | Cabernet Demi

Land & Sea GF 109 | Guest
Coriander Crusted Lamb Chop
Citrus Seared Scallops | Smoked Paprika Butter
Lemon Parmesan Polenta Cake
Haricot Verts | Blistered Tomatoes

Vegetarian Entrée

Eggplant Involtini
Spinach | Marinara | Spaghetti Squash | Pesto Vinaigrette
Seasonal Green Vegetable

Wild Mushroom Ravioli
Spinach | Toasted Walnuts
Gorgonzola Cream Sauce | Frizzled Leeks

*Upgrade Item

Pricing Based on 75 Guest Minimum

Per person entrée price includes passed hors d'oeuvres, artisan bread, salad, and entrée. If you are planning to offer guests a choice of entrées, you may make up to two selections (Plus Vegetarian Entrée).

The per person cost for offering two selections will be the price of the higher entrée. All pricing subject to 23% service charge & 7% sales tax.

Buffet Packages

Buffet One 101 | Guest

Includes (3) Passed Hors d'oeuvres and (1) Cocktail Hour Station

Strawberry Salad GF
Baby Spinach | Spring Mix | Strawberries
Sunflower Seeds | Jicama | Feta Cheese
Sugarcane Vinaigrette
Or
Chopped BLT Salad GF
Butter Lettuce | Tomato | Bacon
Spiced Pumpkin Seeds | Red Onion | Bleu Cheese
Roasted Tomato Vinaigrette | Frizzled Leeks

Select Two Sides

Roasted Asparagus GF
Toasted Pine Nuts | Shaved Parmesan
EVOO

Seasonal Roasted Vegetables GF
Chef's Selection

Sun-Dried Tomato Risotto Cakes

Roasted Fingerling Potato Ragout GF
Wild Mushroom | Shallots | Leeks

Select Two Entrées

Miso Glazed Corvina
Miso Glaze

Shrimp and Scallop Skewers
Lemon Beurre Blanc

Chicken Forestiere
Thyme | Shallots | Garlic
Wild Mushroom Sauce

Champagne Chicken
Shallots | Thyme | Champagne Cream Sauce

Carved Angus Tenderloin of Beef GF
Horseradish Cream | Béarnaise

Carved Garlic Rubbed Flank Steak GF
Chimichurri Sauce

Plus select a Chef-Inspired Dinner Station or Dessert Indulgence

Buffet Two 92 | Guest

Includes (4) Passed Hors d'oeuvres

Caribbean Salad GF
Baby Greens | Strawberries | Mangoes
Goat Cheese | Caramelized Pecans
Passion Fruit Vinaigrette
Or
Southwest Chopped Salad
Romaine and Iceberg Lettuce
Cheddar Cheese | Chopped Tomatoes
Cucumbers | Green Onions | Jicama
Corn | Tortilla Crisps
Southwest Ranch Dressing

Select Two Sides

Green Beans GF
Caramelized Onions | Crispy Bacon

Seasonal Roasted Vegetables GF
Chef's Selection

Yukon Gold Mashed Potatoes

Roasted Sweet & Yukon Potatoes Vegan | GF

Select Two Entrées

Bourbon Molasses Wild Salmon

Chicken Chardonnay
Spinach | Mushroom | Onion | Prosciutto
Chardonnay Cream Sauce

Honey Rosemary Chicken
White Wine | Shallots | Rosemary Cream Sauce

Carved Garlic Rubbed Flank Steak GF
Chimichurri Sauce

Plus select a Chef-Inspired Dinner Station or Dessert Indulgence

Buffet Three 84 | Guest

Includes (3) Passed Hors d'oeuvres

Arthur's Classic Caesar Salad
Parmesan | Caesar Dressing | Croutons
Or
Chopped Garden Salad
Romaine | Iceberg | Cheddar Cheese
Tomatoes | Cucumbers | Green Onions
Croutons | Ranch Dressing

Select Two Sides

Roasted Broccoli & Carrots GF

Yukon Gold Mashed Potatoes GF

Penne a La Vodka
Tomato Vodka Cream Sauce
Parmesan | Italian Herbs

Entrées

French Country Chicken
Dijon Dill Sauce
Or
Balsamic Chicken
Basil | Thyme | Oregano
Mushrooms | Balsamic Sauce

Santa Maria Beef Tri Tip GF
Barbecued Bacon Tomato Sauce

All pricing subject to 23% service charge & 7% sales tax

Vegetarian Enhancement 4 | Guest

Pumpkin Cashew Curry Vegan | GF
Coconut Milk | Red Onion | Ginger | Cumin
Lime Juice | Cilantro | Basmati Rice

Alfredo Vegetable Lasagna
Pasta Layers | Spinach | Mushrooms
Ricotta | Mozzarella | Alfredo Sauce
Can be made Vegan & GF upon request

Eggplant Involtini
Spanish | Onion | Pomodoro Sauce
Can be made Vegan & GF upon request

Pricing Based on 75 Guest Minimum

Reception Enhancements

Cocktail Hour Stations

Cocktail Buffet 6 | Guest
Farmer's Market Crudité & Craft Hummus *GF*
Crackers

Crab Artichoke Dip *GF*
Tortilla Chips

Cast Iron Brie
Fruit & Shallot Compote | Balsamic Syrup
Water Crackers | Grilled Bread

Spanish Antipasto GF 5 | Guest
Serrano Ham | Spanish Chorizo
Manchego Cheese | Mushrooms
Asparagus | Spanish Bleu Cheese
Roasted Peppers | Crackers

Seasonal Avocado Bar GF 7 | Guest
Lump Crab | Bacon | Chickpeas | Feta
Parmesan | Grilled Corn | Grape Tomatoes
Balsamic Syrup | EVOO | Southwest Ranch
Lemon Vinaigrette | Tortilla Crisps

Savannah Shrimp and Grits 7 | Guest
Shrimp | Bacon | Mushrooms | Corn
Onions | Cheese Grits
Pickled Jalapeño Corn Muffins
Hot Sauce | Green Onions

Premium Cocktail Hour Stations

*Not Included in Buffet Packages

The Seafood Bar GF 14 | Guest
Snow Crab Claws | Joe's Mustard Sauce
Jumbo Cocktail Shrimp | Vodka Cocktail Sauce
Smoked White Fish Dip | Crackers

The Hokee Poke Station 9 | Guest
Create Your Own Poke Bowl
Base: Jasmine Rice or Shredded Lettuce
Protein: Ahi Tuna or Korean BBQ Tofu
Toppings: Cucumbers | Green Onions | Wakame
Jalapeño | Kimchee | Macadamia Nuts
Sesame Seeds | Wonton Strips | Pickled Ginger
Sauces: Teriyaki Pineapple | Creamy Miso
Spicy Gochujang

Chef-Inspired Dinner Stations

Short and Sassy 10 | Guest
Boneless Braised Short Ribs
Roasted Poblano Cheddar Polenta
Ancho Coffee Demi

Mahi BLT 11 | Guest
Blackened Mahi | Candied Bacon
Arugula | Red & Yellow Tomatoes
Brioche | Roasted Garlic Aioli

Creamy Mascarpone Polenta Bar GF 8 | Guest
Select Two of the following toppings:
Roasted Wild Mushrooms
Sautéed Kale | Bacon | Goat Cheese
Short Rib Bolognese

Savannah Shrimp and Grits 8 | Guest
Shrimp | Bacon | Mushrooms | Corn
Onions | Cheese Grits
Pickled Jalapeño Corn Muffins
Hot Sauce | Green Onions

Guac and Taco 9 | Guest
Blackened Fish Tacos and House-made
Guacamole | Seasonal White Fish
Flour Tortillas | Pickled Onions | Jalapeños
Cabbage | Pineapple Papaya Salsa
Sriracha Aioli | Lime Cilantro Crema

Mexican Street Corn with Chopped Brisket GF 8 | Guest
Sweet Corn Carved Off the Cob | Crema | Butter
Cotija Cheese | Chopped Smoked Brisket
Lime Squeeze | Chili Powder Sprinkle
Garnished with Crispy Pork Rind

Southern Fish Fry 8 | Guest
Cornmeal Crusted Catfish | Cheese Grits
Hushpuppies | Hot Sauce

Agnolotti Stack 8 | Guest
Three Cheese Ravioli | Gorgonzola Cream Sauce
Frizzled Leeks | Spinach | Crushed Walnuts

Dessert Indulgences

to accompany your Wedding Cake

Flaming Doughnuts 6 | Guest
Glazed Doughnut Holes | Kahlua | 151 Rum
Butter | Brown Sugar | Vanilla Ice Cream

Twisted Ice Cream Bar 5 | Guest
Vanilla Ice Cream | Bacon | Pretzels
Cocoa Puffs | Caramel Popcorn
Dark Chocolate Chips | Peanut Brittle
Salted Caramel Sauce
Cinnamon Whipped Cream

Mini Desserts 6 | Guest
Heavenly Peanut Bars | Lime Thyme Tarts
Macarons | Almond Cream Bars
Dark Chocolate Berry Cups

New Orleans Bananas Foster GF 6 | Guest
Vanilla Ice Cream | Brown Sugar
Banana Liqueur | 151 Rum

Campfire Cookie Station | Select Two 6 | Guest
Chocolate Chip Brownie
Apple Butterscotch Oatmeal
Pretzel Peanut Butter
Vanilla Ice Cream | Whipped Cream
Chocolate Sauce | Caramel Sauce

Shortbread Fondue Station 6 | Guest
Vanilla Bean and Chocolate Shortbread
Vanilla Ice Cream
Dark Chocolate Fondue
Peanut Butter Chocolate Fondue
Myers Dark Rum Dulce de Leche Fondue

Strawberry Shortcake Bar 6 | Guest
Grand Marnier Strawberries
White Chocolate Biscuits | Whipped Cream

Flaming S'mores 4 | Guest
Marshmallows | Chocolate Chips
Crushed Graham

Doughnut Bar 5 | Guest
Flavors may include:
Maple Bacon | Chocolate Cream Filled
Old Fashioned | Oreo | Sour Cream
Red Velvet

All pricing subject to 23% service charge & 7% sales tax

Brunch

69 | Guest

Brunch Cocktail Hour Station

Cast Iron Brie
Fruit & Shallot Compote | Balsamic Syrup
Water Crackers | Grilled Bread

Fruit Presentation GF | Vegan
Ripe | Sweet | Seasonal
Or
Farmer's Market Crudité GF | Vegan
Seasonal Hummus

Brunch Buffet

Wild Greens with Raspberry
Plump Raspberries | Crumbled Gorgonzola
Sugared Pecans | Balsamic Vinaigrette
Or
Harvest Salad
Mesclun | Poached Pears | Bleu Cheese
Sugared Walnuts | Sugarcane Vinaigrette

Morning Breads
Muffins | Danish | Scones

Peach and Mascarpone Brioche French Toast
French Bread | Mascarpone Cheese | Peaches
Cinnamon Maple Syrup

Roasted Vegetable Quiche
Seasonal Roasted Vegetables | Cheddar Cheese

Garden Vegetable Hash
Potatoes | Red Peppers | Onions | Zucchini
Button Mushrooms
Or
Cheddar Cheese Grits

Chicken Mornay Crepes
Swiss Cheese | Spinach | Mushroom | Onion
Mornay Sauce | Chives
Or
Wood Smoked Salmon Side
Green Goddess | French Bread | Crackers

Brunch Inspired Stations

Enhance your menu with a Brunch Inspired Station

Savannah Shrimp and Grits 7 | Guest
Shrimp | Bacon | Mushrooms | Corn | Onions | Cheese Grits
Pickled Jalapeno Corn Muffins | Hot Sauce | Green Onions

Chicken and Waffles 6 | Guest
Southern Fried Chicken | Buttermilk Waffle | Maple Syrup
Creamy Gravy | Hot Sauce

Southern Biscuit Bar 7 | Guest
Maple Glazed Ham
Buttermilk Biscuits | Sweet Potato Biscuits
Sausage Gravy | Seasonal Jam | Whipped Butter | Honey

Omelet Station 6 | Guest
Bacon | Sausage | Mushrooms | Scallions | Bell Peppers
Tomatoes | Olives | Cheddar and Swiss Cheeses

Avocado Bar 7 | Guest
Lump Crab | Bacon | Chickpeas | Feta | Parmesan
Grilled Corn | Grape Tomatoes | Balsamic Syrup | EVOO
Southwest Ranch | Lemon Vinaigrette | Tortilla Crisps

Steakhouse Martini 7 | Guest
Angus Beef Tenderloin | Yukon Gold Mashed Potatoes
Mushroom Demi-Glace | Bacon | Scallions | Cheddar

American Steakhouse 10 | Guest
Roasted NY Strip | Yukon Gold Mashed Potatoes
Mushroom Demi-Glace | Creamed Spinach
Sautéed Button Mushrooms

Brunch Bar Package
17 | Guest for Four Hours
Mimosas
Bloody Marys
Chardonnay
Cabernet Sauvignon
Stella Artois
Corona

Beverage Packages

Wine & Beer Package

19 | Guest for Four Hours
23 | Guest for Five Hours

House Cabernet
House Chardonnay
House Pinot Grigio
Stella Artois
Corona Extra
Sierra Nevada Pale Ale

Premium Bar

26 | Guest for Four Hours
31 | Guest for Five Hours

Ketel One Vodka
Maker's Mark
Johnnie Walker Black
Bombay Sapphire
Crown Royal
Mount Gay Rum
House Cabernet
House Chardonnay
Stella Artois
Corona Extra

Craft Beer

Add 3 | Guest

Cigar City Jai Lai
Cigar City Maduro Brown

Champagne Toast

House Brut Champagne
Add 4 | Guest

Tableside Wine Service

House Cabernet House Chardonnay
Add 7 | Guest

Signature Cocktails

The Orange Blossom
Kettle One Vodka | Grand Marnier | Lime Juice
Orange Juice | Orange Blossom Essence
5 | Guest

Traditional Red Sangria
Lemons | Limes | Apples | Pears
4 | Guest

Elderflower Mule
St Germain Elderflower | Gin | Lime | Ginger Beer
5 | Guest

Whiskey Apple Smash
Jack Daniels | Apple Cider | Ginger Beer
Squeeze of Lime | Cherry
5 | Guest

Beverage Package Includes

Liquor License and Insurance | Professional Bar Staff | Soft Drinks, Sparkling & Spring Water , Mixers, Glassware, Ice, etc.
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