

Event Day Selections

Cold Appetizers

CLASSIC SHRIMP COCKTAIL

Chilled large tiger shrimp, fresh lemon, cocktail sauce and citrus sriracha aioli 101.99

GEORGIA CHEESE BOARD

Select, locally sourced and international cheeses, in-season fruits, Savannah bee honey, preserves, flatbreads and Crackers 95.99

*Gluten Free on request

Hot Appetizers

HOMESTYLE SOUTHERN CHICKEN TENDERS

Lightly breaded tenders, honey mustard and chipotle ranch dip; seasoned fries 99.99

WING BAR

Crispy wings, Buffalo, spicy orange and garlic parmesan sauces, fresh cut vegetables, ranch 99.99

FRESH BAKED PRETZEL BITES

Tangy beer cheese dip 50.99

All Selections serve 6 Guests

Hot Entrees

THE ULTIMATE PIZZA PIE

Baked to order. Choose cheese, pepperoni, sausage, vegetable, or supreme 45.99

GEORGIA BURGER BAR

Locally Sourced, custom blend beef burgers, pecan wood bacon, smoked Wisconsin cheddar cheese spread, sautéed onions, lettuce, tomato, cheeses, fresh buns 95.99

THE ULTIMATE HOT DOG BAR

The classic American grilled all-beef hot dogs, onion, shredded cheese, slaw, fresh buns 86.99

Sweets for the Suite

COOKIE PLATTER

Fresh baked chocolate chip cookies dipped in dark chocolate, white macadamia nut cookies dipped in white chocolate 61.99

SUGARLOAF SUNDAE BAR

Vanilla bean ice cream delivered in-suite, assorted syrups 71.99

Suites & Salty Snacks

KETTLE CHIPS AND DIP

House-fried kettle chips, french onion dip 49.99

ROASTED MIXED NUTS 45.99

THE GAS SOUTH POPCORN BASKET 39.99

CHIPS AND SALSA

House-fried tortilla chips, guacamole, salsa roja, / salsa verde 49.99

Add hot queso dip 66.99