



James Arthur Vineyard Three Course Meal

The cost of the meal is determined by chosen entree.

Prices corresponding to each entree include the dish, vegetable of your choosing, choice of potato, bread basket, specified dessert and iced tea or iced water.

Wine is charged by consumption.

Menu 1

\$18.99 per person

- Garden salad with dressing
- Orange glazed carrots
- Garlic mashed potatoes
- Smothered chicken breast (smothered with mushrooms and cheese) or Stuffed Chicken breast (stuffed with provolone cheese, spinach and grated carrots)
- Pineapple pecan cake

Menu 2

\$18.99 per person

- Spring mix salad with dressing
- Green beans almondine
- Savannah red rice or wild rice
- Roasted herb pork with mango salsa or Cinnamon crusted pork chops with brandied cherries
- Turtle cheesecake

Menu 3

\$18.99 per person

- Green salad with dressing
- Mixed vegetable with lemon butter
- Cheesy mashed potatoes
- Roast beef in au jus and mushrooms
- Chocolate Kaluha cake

Menu 4

\$21.99 per person

- Spring mix salad with dressing
- Mixed vegetable with lemon butter
- Twice baked potato
- Beef tenderloin with mushroom sauce or Beef Filet stuffed with provolone cheese and spinach
- Dark chocolate granache cake

All three course meals are served buffet-style. Salads are set at each guest's seat upon arrival of your party.

To have the complete meal served, add \$2.00 to the per person charge.



Three Course Meal, continued

Iced tea and water is included.

Soda is available for and additional \$1.50 per bottle.

Wine by the glass is available for \$5.00 a glass or by the bottle. Wine can be charged by consumption, ask for more details.

Any of the menu items can be mixed and matched to create your own menu or if you would like to provide a recipe, James Arthur Vineyards will work to accommodate your request.