



Retreat & Reunion Menu

Fine Southern Casual

Breakfast & Dinner \$30 per person per night • Lunch \$13 per person per day
Choose one entree per meal, served buffet style, or let our talented chef decide.
(She always knows what's fresh & in-season!)

Breakfast

Our hearty mountain breakfasts can include:

Scrambled Eggs or Vegetable Frittata
Sausage (vegetarian sausage by request) or Bacon
Stone Ground or Cheese Grits
Home Fries or Loaded Tater Tot Casserole
Buttermilk Pancakes with Syrup
Biscuit Bar w/ Local Jams, Apple Butter & Peppered Gravy
Fresh Fruit & Yogurt
Locally Roasted Coffee, Hot Tea, Assorted Juices & Iced Tea

Lunch

Build-Your-Own Fresh Salad Bar (includes salad fixings, prepared salads & soup)
Build-Your-Own Gourmet Sandwich Bar (includes sandwich fixings, prepared salads & soup)
Box Lunches (sandwich, fruit, chips & cookie)

Dinner

Entrees served with two sides or one side & a salad, plus dessert
BBQ Ribs or Pulled Pork BBQ
Mama Coe's Famous Taco Bar
Chili-Lime Chicken Breast w/ Tropical Salsa
Greek Herb-Roasted Chicken w/ Spinach & Feta Cream
Grilled Hamburger & Hot Dog Cook Out
Low Country Boil w/ jumbo shrimp & smoked sausage (+market price)
Shrimp & Grits w/ andouille sausage (+market price)

Vegetarian & Vegan Dinner Entrees

Blue Smoke BBQ's Smoked Jackfruit
Roasted Vegetable Enchiladas
Wild Mushroom Ragout over Polenta
Eggplant Parmesan
Vegetable Tofu Stir Fry
Vegetable Lasagna

Sides

Pesto Pasta Salad • Sautéed Mixed Vegetables • Chili Roasted Potato Wedges
Stone Ground Grits • Wild Rice Pilaf • Rosemary Roasted Potatoes
Decadent Mac & Cheese • Corn on the Cob (seasonal & local)
Fresh Green Beans w/ Butter • Cowboy Cavier w/ Black-Eyed Peas
Seasonal Fruit Salad • Creamy Coleslaw • Dill Pickle Potato Salad

Salads

Greek Salad • Earthshine House Salad • Caesars Head Salad
Seasonal Fruit & Vegetable Salad
Dressings: Honey Lime Vinaigrette • Sweet Orange Balsamic • Caesar
Herb & Feta Vinaigrette • Ranch • Italian • Blue Cheese

Desserts

Carrot Cake w/ Cream Cheese Icing • Chocolate Truffle Cake (GF)
Strawberry Shortcake Trifle • Peach or Local Apple Cobbler • Banana Pudding Parfait

A Few Notes

We are happy to accommodate food allergies or dietary restrictions/preferences. However, while we strive to avoid cross contamination, all food is prepared in the same kitchen, including shellfish, dairy, nuts, eggs and wheat. Please notify us of any allergy or dietary restrictions and we can discuss your options.

Taxes and gratuities are not included in pricing.

Based on ingredient availability, seasonal menu items and market pricing, we reserve the right to make changes in pricing and menu items. Prices are not confirmed until six months