Armstrong Catering at The Armstrong Center

Wedding Guide

Everything We Do, Makes “I Do” Exceptional

13040 Abercorn St•Savannah, GA•912-344-3296
Armstrong.edu/ArmstrongCenter
Congratulations on your Engagement!

Our philosophy is to provide an exceptional event and dining environment specialized not only to meet, but also to exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offerings to meet your needs.
## Cocktails Reception

**20 Guest Minimum**

**Select 5 menu items**

### Vegetarian
- Southern Grit Cake Topped with Caramelized Vidalia Onion and Shaved Sharp Cheddar
- Broccoli Raab & Fresh Mozzarella Crostini
- Endive with Goat Cheese, Fig & Pecans
- Spicy Gazpacho Shooters

### Seafood
- Mini Crab Cakes with Red Pepper Aioli
- Smoked Salmon Pinwheel on Toasted Baguette Round
- Black & White Scallops with Wasabi Cream
- Grilled Shrimp and Andouille Sausage Skewer

### Poultry
- Mini Fried Chicken Buttermilk Biscuit with Chipotle Honey Butter
- Cashew and Honey Chicken Pinwheels
- Sesame Chicken Wonton Cups

### Beef, Pork and Lamb
- Lamb Lollipops with Mint Coulis
- Prosciutto Wrapped Asparagus
- Beef Short Rib Red Potato Cups with Horseradish Crème

### *Price*

**$28.50 per person + tax**

*This menu is presented as buffet style. Iced Water, Seasonal Punch, House linens, Servers, and High End plastic ware are included. If you would like china or items to be passed, additional charges will apply.*

## Displays

**20 Guest Minimum**

### Vegetarian
- Grilled Vegetable Display $3.99 per person
- Seasonal Fresh Fruit Display $3.99 per person
- Artisan Cheese Display $4.50 per person

### Meat and Seafood
- Shrimp Cocktail Display $3.99 per person
- Smoked Salmon Display $4.50 per person
- Antipasto Display $5.99 per person

*This menu is presented as buffet style. Buffet Set-up, break-down, Iced Water, Seasonal Punch, House linens, Servers, and High End plastic ware are included. If you would like china or items to be passed, additional charges will apply.*

## Bar Packages

### Full Bar
Includes: Sodas, Bottled Waters, Assorted Juices, Bar Garnish, Ice, Cocktail Napkins, and Licensed Bartender
- Plastic - $6.90 per person
- Glass - $10.90 per person

### Beer and Wine Bar
Includes: Cups, Ice, Cocktail Napkins, and Licensed Bartender.
- Plastic - $4.90 per person
- Glass - $6.40 per person

*In accordance with State and Local laws Armstrong Catering can not provide the alcohol for bars. We will be happy to assist in suggesting quantities and recommending vendors for clients to purchase from. Your Event Coordinator will also be able to assist in this process. Please see our policies page for further infor-*
ACTION STATIONS

Minimum of three stations required, 40 guest minimum.

**Pasta Station**

Guests will be able to build their own pasta from the following choices:

- **Choice of Pasta:**
  - Three Cheese Tortellini, Bow Tie, Cavatelli, or Linguini

- **Choice of Topping:**
  - Grilled Chicken, Garlic Sautéed Shrimp, or Roasted Red Peppers and Portobello Mushrooms

- **Choice of Sauce:**
  - Traditional Basil Pesto, Tomato Basil Marinara or Roasted Garlic Alfredo

**$11.50 per person**

**Mac and Cheese Station**

Three Cheese Baked Macaroni and Cheese

- **Choice of Toppings:**
  - BBQ Pulled Pork, Lump Crab Meat, Caramelized Onions, Truffle Oil, Sautéed Mushrooms, Chopped Cherry Tomatoes, Parmesan and Herb Breadcrumbs

**$13.99 per person**

**Raw Bar Station**


**$19.99 per person**

*Based on seasonal availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Mashed Potato Station**

Guests will be able customize their mashed potatoes from the following choices:

- **Choice of Potato:**
  - Red Bliss Mashed Potatoes or Mashed Sweet Potatoes

- **Choice of Toppings:**
  - Crispy Crumbled Bacon, Diced Smoked Ham, Country Black Pepper Gravy, Rich Brown Gravy, Caramelized Onions, Chopped Scallions, Candied Pecans, Mini Marshmallows, Crumbled Gorgonzola, Sharp Cheddar, Whipped Butter, or Sour Cream

**$11.00 per person**

**Southern Shrimp and Grits Station**

Sautéed Shrimp & Andouille Sausage over Smoked Gouda Grits

- **Choice of Toppings:**
  - Crispy Crumbled Bacon, Chopped Scallions, Sharp Cheddar, Assorted Hot Sauce

**$12.99 per person**

**Carving Stations**

Each Carving Counts as 1 Station

- Herb Roasted Turkey Breast with Cranberry Orange Compote & Creamy Dijon Mustard **$7.99 per person**
- Roasted Beef Tenderloin with Horseradish Aioli **$12.99 per person**
- Spice Roasted Pork Loin with Avocado Cream Sauce **$7.99 per person**

*These menus are presented as buffet style with attendants. Rolls with butter, House Salad Station, Iced Water, Seasonal Punch, House linens, Servers, and High End plastic ware are included. If you would like china additional charges will apply*
BUFFETS

*These menus are presented as buffet style with attendants. Rolls with butter, Iced Water, Seasonal Punch, House linens, Servers, and High End plastic ware are included. If you would like china additional charges will apply*

**25 Guest Minimum.**

**Hors d’Oeuvres**
**Choose Two:**
- Grilled Vegetable Display
- Artisan Cheese Display
- Shrimp Cocktail Display
- Southern Grit Cake Topped with Caramelized Vidalia Onion and Shaved Sharp Cheddar
- Beef Short Rib Red Potato Cups with Horseradish Crème

**Salads**
**Choose One:**
- Classic Garden Salad with Cucumber Ribbons, Cherry Tomatoes, Radish Roses, and two dressing choices
- Baby Spinach, Strawberries, Toasted Walnuts, Gorgonzola Crumbles and Balsamic Vinaigrette
- Seasonal Mixed Greens, Diced Hard-boiled Eggs, Crumbled Bacon, Shaved Red Onion, House Made Croutons and Poppy Seed Dressing
- Classic Caesar Salad with Parmesan Garlic Croutons

**Vegetables**
**Choose One:**
- Hericot Vert with Caramelized Onions and Bacon
- Local Seasonal Vegetables with Butter and Garlic
- Southern Style Braised Collard Greens
- Broccoli Florets in Lemon Butter
- Glazed Rainbow Carrots
- Roasted Cauliflower

**Starches**
**Choose One:**
- Herb Roasted New Potatoes
- Three Cheese Au Gratin Potatoes
- Medley of Roasted Root Vegetables
- Wild Rice Pilaf with Toasted Pine Nuts
- Farfalle with Basil, Parmesan and Olive Oil
- Yukon Gold Mashed Potatoes with Roasted Garlic

**Entrees:**
**Choose One (additional entrees $6.00 each)**
- Buttermilk Fried Chicken $36.99
- Rosemary Baked Chicken with Herb Gravy $36.99
- Lemon Chicken in a Butter Tarragon Sauce $37.99
- Charleston Crab Cakes with Lemon Caper Aioli $38.59
- Pan Seared Tilapia with Roasted Tomato Relish $38.00
- Apple Cider Glazed Pork Loin $39.00
- Sirloin Tips in Sherry Mushroom Sauce $37.99
- Herb Crusted Roast Beef in Au Jus $39.00

**Dessert**
Cake Cutting is included in the price. Another dessert can be provided for additional charges.
PLATED MEALS

"These menus are presented as served meals. All options include rolls with butter, iced water, iced tea, house linens, servers, and China. 25 Guest Minimum."

Salad Sections
Choose One:

- Baby Spinach, Strawberries, Toasted Walnuts, Gorgonzola Crumbles and Balsamic Vinaigrette.
- Classic Garden Salad with Cucumber Ribbons, Cherry Tomatoes, Radish Roses, and Green Goddess Dressing.
- Tender Bibb Lettuce, Golden Cherry Tomatoes, Goat Cheese, House Made Croutons and Warm Bacon Vinaigrette.

Entrees:
Choose One

- Pan Fried Chicken Saltimbocca Topped with White Wine Sage Sauce and Crispy Prosciutto. Served with Creamy Polenta and Asparagus Tips. $40.99
- Herb Roasted Airline Chicken with Garlic White Wine Sauce. Served With Wild Rice Hazelnut Stuffing, and Sugar Snap Peas. $42.99
- Herb Citrus Crusted Salmon with Burre Blanc. Served with Crispy Risotto Cakes and Local Seasonal Vegetables. $44.99
- Applewood Smoked Bacon Wrapped Pork Medallions with a Gorgonzola Cream Sauce. Served with Whipped Yukon Gold Potatoes and Hericot Vert. $50.59
- Petite Filet topped with Bordelaise Sauce. Served with Roasted Fingerling Potatoes and Glazed Baby Carrots. $58.00
- Barrel Cut Striploin and Seared Diver Sea Scallops with a Orange Peppercorn Sauce. Served with Crispy Potato Cake and Sautéed Broccolini. $63.99

Dessert

Cake Cutting is included in the price. Another dessert can be provided for additional charges.
POLICIES

Food Policy
State law prohibits any food to be brought into the Armstrong Center; with the exception of your wedding and groom’s cake. The Armstrong Center policy prohibits the removal of food and beverage from premise to ensure the safety and well-being of guests.

Pricing
All prices are subject to state sales tax (7%). Prices are subject to change. Armstrong Catering will guarantee prices and menus 60 days prior to your function.

Payment Information
A deposit of 30 percent of the estimated menu cost are required to secure your function date. Cash, personal check and credit cards are accepted for deposits.

All deposits will be credited toward the final bill. Your final attendance count is due (14) business days prior to your event. Your invoice will be updated reflecting the final amount owed, balance due ten business days prior to your event. Any additional charges that are incurred on the day of your wedding will be posted to the credit card on file or due upon request of goods/services.

Cancellation
0-90 days prior to event the deposit is forfeited and further charges may be owed based on Management discretion.

Menu Selection
The complete menu selection, including both food and beverage items, must be confirmed no later than 30 days prior to your function. Requests for changes made to the menu after this time cannot be guaranteed. Plated entrée choice policy is as follows: Maximum of two (2) entrée choices are permitted. Salad selections are the same for all guests. Final counts for each entrée selection must be received no later than (14) business days prior to your event.

Menu Tasting
A tasting is available during a scheduled appointment for contracted parties. The tasting fee is $50 per person with a maximum of 4 guests. The menu tasting price will be deducted from your final bill.

Alcoholic Beverages
All Federal, State, and Local Laws with regard to beverage purchases and consumption will be strictly adhered to. City of Savannah Permit is required for all events serving alcohol. Your Armstrong Center Event Coordinator will guide you through this process. In accordance with state and local law, it is the Armstrong Centers policy to (a) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under the age of 21 or proper identification cannot be produced and (b) refuse alcoholic beverage service to any person who, in the management or University Police’s judgment, appears intoxicated.

Rentals and Florals
Included in your menu price is either plasticware or china and house lap length linens. Specialty linens and overlays, Chivari chairs or chair covers with ties are available at an additional charge. If you would something different, additional charges will apply. We will be happy to help achieve whatever vision you have for your special day.

You may provide your own decorations for the reception. If you would like for Armstrong Catering to provide centerpieces, we would be happy to do so. Pricing will be based on selection.
Please Contact Us Today to Begin Planning your Special Day!

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