

Dining at The Ford Plantation

Dining at The Ford Plantation can be adventurous. Five-star gourmet meals prepared by our Executive Chef will impress even the most discerning palate. We also offer casual dining and special events, such as pig roasts, oyster roasts, and barbecues.

Our dining venues are varied, as well. Choose a formal dinner in our elegant Clubhouse dining room, complete with crisp white linens, fresh flowers, and impeccable service, or host an Oyster Roast at the Oyster House, where guests shuck steamed oysters over tables set with casual red and white checked tablecloths.

The Ford Plantation's Food and Beverage Director and Executive Chef will work with you to plan the perfect menu and venue for your event. We pride ourselves on creating fresh, unique, and delicious meals for each and every event. Because each event is unique, the pricing will vary. Below are some sample menus to get you started. The pricing listed below includes labor charges for all banquet staff required for your event. All prices are subject to change and do not reflect applicable state of Georgia taxes (7%) and standard service charges (20%).

APPETIZERS

VEGETARIAN AND CHEESE

- Bartlett Pear and Roquefort Blue Cheese on a Walnut Raisin Baguette (\$3 each)
- Vegetable Spring Rolls with Sweet Chili Sauce (\$2 each)
- Savannah Tomato Rounds (\$2 each)
- Bruschetta with Olive and Tomato Tapenade (\$2 each)
- Roasted Figs with Goat Cheese (\$3.50 each)

MEAT

- Beef Tenderloin over Toasted Points with a Horseradish Cream Sauce (\$3 each)
- Petite Lamb Chops with Mint Demi Glace (\$4 each)
- Beef Kabobs with Bourbon BBQ Sauce (\$3 each)
- Beef Tartar with Shoestring Potatoes (\$3 each)



SEAFOOD

- White Fish Ceviche (\$3 each)
- Tuna Sashimi with Porgu and Sambal (\$3.50 each)
- Lobster Tempura with Pear Gastric (\$3 each)
- Shrimp and Grits in a Spoon (\$2.50 each)
- Ford Mini Crab Cakes with Remoulade (\$3 each)



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BREAKFAST BUFFET

THE FORD CLASSIC (\$10 PP)

Fresh Orange Juice, Red Grapefruit and Cranberries, Danish, Bagels, English Muffins, White Bread, Wheat Bread, Fresh Fruit, Butter, Cream Cheese, Fruit Preserves, Coffee and Tea

SOUTHERN STYLE (\$13.50 PP)

Ford Grits, Bacon, Biscuit, Country Gravy, Scrambled Eggs, Sausage, Fresh Fruit

BREAKFAST PLATED

FRITTATA (\$12 PP)

Spinach and Cheese Frittata with Fresh Fruit and Biscuit

FORD PANCAKES (\$10 PP)

Country Style Pancakes (Blueberry or Buttermilk), with Warm Maple Syrup

SALMON (\$16 PP)

Smoked Salmon served with Cream Cheese, Capers, Finely Diced Red Onion, Chopped Eggs, and Toasted Bagel

CORN BEEF HASH AND EGGS (\$16 PP)

Two Poached Eggs served over Corned Beef Hash and Topped with Hollandaise Sauce. Served with Toast.

LUNCH BUFFET

ALL AMERICAN (\$27 PP)

Hot Dogs, Burgers, Grilled Chicken Breasts, Red Onions, Tomatoes, Lettuce, Pickles, Cheese, Buns and Rolls

TRADITIONAL AFFAIR (\$28 PP)

Ham, Turkey, Turkey Club, and Roast Beef Sandwiches Served on Ciabatta, Whole Wheat, or Hoagie Rolls, Chicken Wraps, Sliced Cheeses, Assorted Mustards, Tomato, Onion, Lettuce, Cole Slaw, Fruit Salad, Potato Chips, Ice Cream Bars

SALAD DAYS (\$28 PP)

Local Shrimp Salad, Chicken Salad, Marinated Tomato Salad, House Salad with Balsamic Vinaigrette, Caesar Salad with Homemade Croutons and Dressing, Green Salad with Red Wine Vinaigrette

LOW COUNTRY BOIL (\$47 PP)

Shrimp, Red Potatoes, Corn and Sausage, Cole Slaw, Baby Spinach with Red Wine Vinaigrette, Corn Muffins, Honey Butter, Peach Cobbler, Vanilla Ice Cream



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LUNCH PLATED

SOUTHERN FRIED CHICKEN (\$43 PP)

- Chilled Fruit Gazpacho
- Classic Caesar—Romaine Lettuce, Parmesan Cheese, Caesar Dressing and Homemade Croutons
- Southern Fried Chicken with Mashed Potatoes, Sautéed Vegetables, and Country Gravy

SEAFARERS' DELIGHT (\$49 PP)

- Corn Chowder
- Marinated Garden Vegetables—Finely Chopped Fresh Tomatoes, Cucumbers, Red Onions, Bell Peppers, and Avocado with Sherry Vinaigrette
- North Atlantic Salmon over Coconut Rice, Wilted Spinach, and Banana Curry Cream Sauce

CLASSIC SEAFOOD (\$50 PP)

- Tomato Bisque
- The Ford Salad—Baby Iceberg Wedge, Dried Cranberries, Applewood Smoked Bacon, Tomatoes and Onions with a Blue Cheese Dressing
- Crispy Scored Flounder with Garden Vegetables and a Mango Chutney

NEW YORK STRIP (\$56 PP)

- Butternut Squash and Orange Soup
- Cous Cous Salad with Red Onions, Tomatoes, Toasted Pumpkin Seeds, Cucumber and a Citrus Vinaigrette
- New York Strip with Twice Baked Potatoes and Sautéed Vegetables

DINNER BUFFET

ITALIAN DELIGHT (\$70 PP)

Fruit Slaw, Classic Caesar Salad, Focaccia, Pasta, Alfredo Sauce, Marinara Sauce, Grouper Piccata, Beef Lasagna, Chicken Parmesan and Tiramisu

OYSTER ROAST (\$73 PP)

Roasted Oysters Served with Cocktail Sauce, Lemons, and Tabasco Sauce, Along with a Buffet of Pulled Pork, Fried Chicken, Smoked Sausage, Mac and Cheese, Baked Beans, Collard Greens, Cornbread Muffins, Honey Butter and Pecan Pie

GEORGIA SPECIAL (\$75 PP)

Marinated Tomatoes, Baby Spinach Salad, Georgia Shrimp, Saffron Rice, Fried Flounder with Peach Chutney, Beef Empanadas, Jamaican Jerk Chicken, Assorted Breads, Key Lime Pie, Apple Pie and Homemade Ice Cream

AMERICAN SAMPLER (\$77 PP)

Organic Baby Greens Salad, Cucumber and Vidalia Onion Salad, Wild Mushroom Risotto, Prosciutto and Fontina Cheese Stuffed Chicken Breast, Slow Roasted Rib Eye, Grilled Vegetables and New York Style Cheese Cake



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DINNER PLATED

CLASSIC FORD (\$78 PP)

- Four Passed Hors d'Oeuvres
- Roasted Butternut Squash Puree
- Baby Spinach Salad with Parmesan Cheese, Strawberries, Spiced Pecans, and Citrus Vinaigrette
- Chicken Val D'Aosta Served with Roasted Fingerling Potatoes and Asparagus

LOW COUNTRY SPECIAL (\$87 PP)

- Four Passed Hors d'Oeuvres
- Organic Baby Green with Teardrop Tomatoes, Cucumbers, Watermelon, Glazed Pecans, and Citrus Vinaigrette
- Crusted Catfish Filets with a Grilled Corn Chutney
- Grilled Pork Loin with Peach Glazed Roasted Vegetables

FREE RANGE CHICKEN (\$99 PP)

- Four Passed Hors d'Oeuvres
- Baby Greens Salad with Grape Tomatoes, Cucumber and Apples Tossed in a Citrus Vinaigrette
- Free Range Chicken Breast Stuffed with Fontina Cheese, Prosciutto, Roasted Peppers, and Baby Spinach Served Over Saffron Rice and Sautéed Broccolini

LOBSTER AND FILET (\$124 PP)

- Four Passed Hors d'Oeuvres
- Organic Tomato Salad with Lemon Preserves, Scallions, Fresh Mint, and a Hot Mustard and Chili Oil Vinaigrette
- Wild Mushroom Strudel with Pomegranate Sauce
- Butter Poached Maine Lobster with Artichoke Ravioli in a White Corn Sauce and Petite Filet of Beef with Potato Salad and Beet Puree

SEA BASS AND BEEF (\$127 PP)

- Four Passed Hors d'Oeuvres
- Organic Baby Greens with Strawberries, Heirloom Tomatoes, Pecans, Parmesan Cheese or Tofu, and Raspberry Vinaigrette
- Diver Scallops with a Parsnip and White Truffle Mousseline
- Duo of Rice Paper Wrapped Sea Bass with Roasted Pepper Sauce and Petite Filet of Beef with Fingerling Potatoes and Asparagus and Red Wine Reduction

