



Break

All-Day Break (8 Hours): \$20.00 per person
Half Day Break (Up to 4 Hours): \$10.99 per person

Morning Break – Served in Break Room

Up to 4 Hours

Regular & Decaf Coffee, Hot herbal specialty teas, Assorted Coca-Cola products & fruit juices
Freshly baked breakfast pastries, fresh seasonal fruit, assorted cereals and milk
Assorted snacks & breakfast bars

Hot Item Selections

Breakfast Burritos with Sausage, Egg, and Cheese
French Toast Sticks, Scrambled Eggs, and Bacon
Assorted Breakfast Biscuits and Gravy
Assorted Mini Quiches and Breakfast Potatoes
Mini Pancakes, Scrambled Eggs, and Sausage

All selections have a vegetarian option

Afternoon Break – Served in Break Room

Up to 4 Hours

Regular & Decaf Coffee, Hot herbal specialty teas, Assorted Coca-Cola products & fruit juices
Assorted candies & snacks, assorted cookies or brownies, fresh seasonal fruit & popcorn

In Meeting Room Beverage Service

AM - Assorted Juices, coffee, tea & water (up to 4 hours)

\$6.95 per person

PM – Add Assorted Coca-Cola Products & Iced Tea to AM Selection (up to 4 hours)

\$6.95 per person

AM & PM In Room Beverages

\$10.95 per person

Coffee & Hot Tea Service

Up to 8 Hours

\$6.95 per person

All Food & Beverage is subject to 23% Service Charge & 7% Sales Tax
Catered Buffets require a minimum of 30 people
Gluten Free Available Upon Request
Plated Meals Available Upon Request



AMICALOLA FALLS

STATE PARK & LODGE

Boxed Meal

Your choice of wrap

Spinach, Tomato Basil, or Wheat Wrap
Turkey and Swiss, Ham and Cheddar, Roast Beef and
Provolone
Lettuce and Tomato
Chips, Whole Fruit, Condiments & Cookie
Bottled Water

\$16.99 per person

Deli Buffet

Soup of the Day
Display of sliced Turkey, Ham, Roast Beef, Assorted
Cheeses and Breads,
Lettuce, Tomatoes, Sweet Onions, Pickles,
Mayonnaise and Mustard
Chips, Fruit Salad, and Vegetable Pasta Salad
Cookies
Iced Tea and Coffee

\$22.95 per person

Backyard Picnic Buffet

Angus Beef Patties and Vegetarian Patties
All Beef Hotdogs
Vegetarian Baked Beans
Coleslaw
Homemade Chips
Banana Pudding

\$26.95

Soup and Salad Buffet

Garden Salad, Chicken Salad, Fruit Salad, Creamy
Macaroni Salad, Greek Salad
Mini Croissant, baguette, artesian rolls
Two soups (creamy / hearty)
Assorted Cheesecakes
Ice Tea, Lemonade, Coffee

\$28.95 per person

Spanish Buffet

Chips and Queso with Salsa and Guacamole
Spanish Rice
Black Beans
Beef Taco Bar – Shredded cheese, lettuce, tomato, sour
cream, hard and soft taco shells
Chicken and Shrimp Fajitas
Tres Leches

\$32.95 per person

BBQ Buffet

Pulled Pork and Pulled Chicken
Buns and Hawaiian Rolls
Variety of BBQ Sauces
Potato Salad and Coleslaw
Roasted Vegetables
Macaroni & Cheese
Chocolate Layer Cake & Southern Pecan Pie

\$34.95 per person

Italian Buffet

Cesar Salad
Choice of:
Pepperoni, cheese, vegetable, and supreme pizzas
Meat or Vegetable Lasagna
Bread Sticks
Grilled Zucchini and Squash
Tiramisu

\$36.95 per person

Country Style Buffet

Mixed Green Salad with Condiments, Ranch and
Italian Dressing
Grilled Pork Chops and Fried Chicken
Southern Sautéed Green Beans
Sweet Potato Casserole
Cornbread
Fudge Brownie Bars

\$38.95 per person

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Dinner Buffet - 2 entrees, 3 accompaniments, Caesar or Garden Salad, Rolls, Coffee, Water, Iced Tea and 2 dessert items. \$43.95 per person

Grand Dinner Buffet – 3 entrees, 3 accompaniments, Caesar or Garden Salad, Rolls, Coffee, Water, Iced Tea and 2 dessert items. \$49.95 per person

Plated Dinner – Pick 1 Hors D’ Oeuvre, 1 entree, 2 accompaniments, Caesar or Garden Salad, Rolls, Coffee, Water, Iced Tea, and dessert item. \$52.95 per person (there can be up to three different entrée choices with the same accompaniment for the dinner)

Entrée Options

Beef & Pork

- Grilled Sirloin, Red Wine Reduction
- Roast Beef Brisket, House Made BBQ Sauce
- Seared Flank Steak, Chimichurri Sauce
- Grilled Pork Tenderloin, Dark Cherry Demi
- Roasted Pork Loin, Bourbon Glaze

Poultry

- Grilled Chicken Breast, Sundried Tomato Sauce
- Roasted Chicken Caprese, Tomato and Mozzarella
- Crispy Stuffed Chicken Breast, Spinach and Mushrooms, Dijon Sauce
- Oven Roasted Turkey Breast, Pan Roasted Gravy

Fish

- Pan Roasted Cod, Lemon Caper Sauce
- Bourbon Glazed Salmon
- Pearly Meal Catfish
- Shrimp Scampi

Vegetarian

- Balsamic Baked Portabella Mushroom, Grilled Pesto Vegetables
- Penne Pasta, Seasonal Vegetables, Garlic Butter
- Spinach Ravioli, Peas, Roasted Pepper Sauce

Accompaniment Options

- Grilled Zucchini & Yellow Squash, Onions
- Steamed Asparagus, Garlic Butter
- Steamed Broccoli, Cheddar Cream Sauce
- Steamed Green Beans, Butter, Parsley
- Red Skin Mashed Potatoes
- Loaded Mashed Potatoes
- Roasted Baby Red Potatoes, with Garlic Butter
- Au Gratin Potatoes
- Mac & Cheese
- Loaded Mac & Cheese
- Wild Rice
- Red Beans & Rice
- Honey Glazed Carrots
- Hush Puppies

Dessert Options

- Assorted Fruit Cobblers, Cakes, Pies, Cookies, or Brownies

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Plated Meals Available Upon Request

Platters

Serves 30 People

Fruit Tray

Selection of Seasonal Fruit with Cream Cheese Dip
\$60.00

Cheese and Fruit

Selection of Assorted Cheese, Seasonal Fruit, Berries
and Crackers
\$60.00

Vegetable Crudit 

Selection of Raw and Fresh Vegetables with Ranch
Dipping Sauce
\$50.00

Chips and Salsa

Crispy Tortilla Chips with House-Made Salsa
\$35.00
Add Queso: \$15.00
Add Guacamole: \$20.00

Spinach Artichoke Dip

Served with Pita and Tortilla Chips
\$60.00

Charcuterie Board

Selection of cheese, seasonal fruits, and choice
meats.
\$85.00

Hors D' Oeuvres

Chilled

Based on 25 Pieces

- Cucumber Hummus Bites \$35.00
- Tomato Bruschetta, Basil, Balsamic Glaze \$40.00
- Jumbo Shrimp Cocktail, Lemons, Spicy Horseradish Sauce \$60.00
- Turkey and Cranberry Spread Pinwheel Wraps \$45.00

Hot

Based on 25 Pieces

- Spanakopita with Cucumber Riata \$45.00
- Mozzarella Sticks with Marinara Sauce \$45.00
- Vegetable Spring Rolls, Sweet Chili Sauce \$50.00
- Sausage Stuffed Mushrooms \$45.00
- Chicken Quesadilla Fingerlings \$50.00
- Coconut Crusted Shrimp, Mango Salsa \$65.00
- Mini Crab Cakes, Lime Remoulade \$85.00
- Mild or Hot Buffalo Wings, Ranch and Celery \$55.00
- Chicken Tenders with assorted Dipping Sauce \$55.00

Audio-Visual Equipment

and other add-ons

Daily Items

Flip Chart with Marker	\$15.00	Per day
Dance Floor	\$500.00	Per day
Reset Room	\$100.00	Each reset
AV Cart	\$15.00	Per day
Screen	\$10.00	Per day
Podium w/ wireless microphone	\$50.00	Per day
Podium w/o microphone	\$20.00	Per day
Powerstrips at tables	\$5.00	Each per day
LCD Projector	\$100.00	Per day
Fire Pit (Private Use)	\$250.00	Closes @ 11:00pm
Skirted Table with 2 Chairs in Lobby	\$20.00	One-time fee per event
Additional Table (not skirted)	\$15.00	Each per event
Gift bag hand outs	\$2.00	Per room

AV Package:

AV Cart	\$275.00	Per Event
Screen		
Podium		
Powerstrips to each table		
LCD Projector		
1 Flip Chart		
Conference Wifi		