

2018 NBBG Party Menu Options

24.95 Menu: Choose 2 entrees, 2 sides, and salad.

Soft drinks, coffee or tea and dinner rolls are included in the price. Tax and gratuity extra.
Extra entree add 5 dollars per person, extra side 3 dollars per person.

Entrees A:

1. Jerk chicken
2. Ropa Vieja (Cuban pot roast)
3. Jerked pork
4. Peppered sirloin steak
5. Braised lamb stew
6. Baby back pork ribs
7. Wild caught salmon
8. Georges' meat loaf
9. BBQ beef or pork brisket
10. Braised seafood stew
11. NBBG low country boil
12. Vegetable lasagna
13. Eggplant parmesan

30.95 Menu: Choose 2 entrees, 3 sides, and salad.

Soft drinks, coffee, or tea and dinner rolls are included in the price. Tax and gratuity extra.
Extra entree add 8 dollars per person, extra side 3 dollars per person.

Entrees B:

1. Half roasted duck
2. Marinated and grilled hangar steak
3. Cranberry, spinach stuffed pork loin
4. Red wine braised lamb shanks
5. Port wine braised beef short ribs
6. Roasted Cornish game hens
7. Curried mussels and bay scallops
8. Wild Georgia shrimp and grits
9. Broiled whole Scottish salmon
10. All natural honey spiral or Black Forest baked Ham
11. Steamed, grilled, or fried jumbo Georgia shrimp
12. Vegetable lasagna
13. Eggplant parmesan

37.95 menu: Choose 2 entrees, 3 sides, and salad.

Soft drinks, coffee, or tea and dinner rolls are included in the price. Tax and gratuity extra.
Extra entree add 10 dollars per person, extra side 3 dollars per person.

Entrees C:

1. Prime rib carving station
2. Rack of lamb
3. Roasted beef tenderloin
4. Roasted veal rack
5. Coconut infused jumbo prawns
6. Rabbit stew
7. Chilled or steamed seafood platter: oysters, lobster tail, shrimp, steamer clams all seasonal
8. Seasonal premium whole or fillet of fish
9. Semi boneless leg of lamb
10. Vegetable lasagna
11. Eggplant parmesan

Sides:

- Mac n cheese
- Lobster mac n cheese
- Roasted herb potatoes
- Any kind mashed potatoes
- Vegetable couscous
- Caribbean red beans and rice
- Baked sweet potatoes
- Duck fat roasted fingerling potatoes
- Honey-Truffle whipped sweet potatoes
- Potatoes gratinee
- Rice pilaf
- Saffron basmati rice
- Coconut infused jasmine rice
- Savannah red rice
- Garlic broccolini
- Grilled asparagus
- Broccoli-cheddar gratin
- Mixed seasonal vegetables
- Steamed green beans
- Herb roasted cauliflower
- Creamy spinach
- Georges' collard greens
- Grilled portabellas
- Steamed corn
- Honey glazed baby carrots

Salads:

1. Asparagus red onion salad
2. NBBG mixed green salad
3. Traditional Caesar salad
4. Caribbean salad (pineapples, tomatoes, red leaf, black beans)
5. Citrus salad (seasonal) (mangoes, strawberries, candied cashews, cucumbers, red leaf)
6. Chefs salad
7. Pasta salad
8. Spinach and feta cheese
9. Waldorf salad

Dressing Choices: Red wine vinaigrette, Blue cheese, Soy-ginger, Garlic dressing, Ranch, Honey mustard, Poppy seed, Balsamic, & Sun dried tomato vinaigrette