



HIWASSEE RIVER RETREAT

In-Cabin Catering provided by B&B Marina

SPRING/SUMMER DAILY MEAL PLAN

MAY-AUGUST



Breakfast, Dinner & Dessert for Two
\$185/Day

<i>Breakfast for Two</i>	<i>Dinner for Two</i>
Sunrise Bagel Box Assorted Bagels, smoked salmon, whipped cream cheese, cucumber, tomato, capers Farmer's Breakfast Scrambled farm eggs, breakfast potatoes, thick-cut bacon, buttermilk biscuits, sausage gravy Sweet & Savory Brioche french toast bake with seasonal berries, thick cut bacon River Retreat Parfait Box Greek yogurt, house granola, honey, berries, mini muffins Southern Sunrise Quiche- Vegetable, Meat, or Supreme Healthy Start Avocado toast with radish & sprouts, hard boiled eggs, fresh fruit salad	Short Rib Braised short rib with house made peach chutney, sweet potato gratin, grilled asparagus Herb-Roasted Chicken Lemon thyme roasted chicken, wild rice pilaf, spring vegetables Salmon Picnic Plate Citrus-glazed salmon, quinoa salad, charred broccolini Pasta Primavera Fresh pappardelle with roasted zucchini, cherry tomatoes, basil pesto BBQ Riverside Platter Smoked pulled pork, coleslaw, cornbread, baked beans Mediterranean Escape Chicken or beef/lamb Gyros, couscous tabbouleh, tzatziki, pita bread
<i>Dessert for Two</i>	<i>A la Carte</i>
Seasonal Bread Pudding with Bourbon cream sauce Seasonal Fruit Cobbler Peach or Berry Cobbler with whipped cream Cheesecake cheesecake with graham crumble and fruit topping Chocolate Lava Cake Warm chocolate cake with molten center and vanilla ice cream Tiramisu cups Espresso-soaked ladyfingers, mascarpone cream, cocoa dusting Strawberry Shortcake Layers of shortcake, whipped cream and berries	Charcuterie Boards \$30 <u>Southern Charm</u>: pimento cheese, country ham, pickled okra, cheddar crisps, grapes, spiced pecans <u>Prosciutto & Manchego</u>: marinated olives, roasted peppers, fig jam, grilled vegetables <u>Brie & Herbed Chevre</u>: crostini, hummus, seasonal fruits and nuts DIY Flatbread Kits \$25 <u>Margherita</u>: fresh mozzarella, tomato, basil <u>BBQ Chicken</u>: smoked chicken, BBQ sauce, cheddar, red onion <u>Mediterranean</u>: pesto, tomatoes, artichokes, olives, feta, onions, mozzarella - each kit makes 1 flatbread Soups by the Quart \$20 - Heirloom tomato basil, Summer corn chowder, lemon chicken orzo, brisket chili, creamy broccoli cheddar Snack Baskets \$30 - Fresh fruit & trail mix - Cheese & cracker pack - Chips & house dip - Popcorn & spiced nuts Chocolate Covered Strawberries \$30 Beverages - Assorted coke products \$3 /can - Whole milk & Chocolate milk \$6/half gallon - Bottled Still & Sparkling water \$3/bottle

\$150 minimum catering order

Orders will be in your cabin at arrival with reheating instructions
Orders must be placed 30 days prior to arrival



HIWASSEE RIVER RETREAT

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FALL/WINTER DAILY MEAL PLAN

SEPTEMBER-APRIL



Breakfast, Dinner & Dessert for Two
\$185/Day

<i>Breakfast for Two</i>	<i>Dinner for Two</i>
Cinnamon Roll Skillet Giant warm cinnamon roll with cream cheese glaze Country Ham & Cheddar Biscuits Served with apple butter Smoke Salmon Bagel Box Cream cheese, red onion, capers, fresh dill Farmhouse Breakfast Scrambled eggs, breakfast sausage & bacon, skillet potatoes, biscuit & gravy Apple Cinnamon French Toast Bake Served with maple syrup and pecans Ham & Gruyere Quiche Flaky crust, caramelized onions and baby greens	Tuscan Hearth Beef Roast Slow-braised Italian-style beef, creamy mashed potatoes, green beans, artisan roll Herb-Roasted Chicken with mushroom risotto & broccolini Pork Tenderloin with apple demi, sweet potato mash and brussel sprouts Butternut Squash Lasagna layers of ricotta, sage, parmesan and roasted squash Maple-Glazed Salmon wild rice pilaf and brussel sprouts River Harvest Shrimp butterflied shrimp stuffed with delicate crab, pappardella pasta, finished lemon-spinach cream sauce, garden fresh greens
<i>Dessert for Two</i>	<i>A la Carte</i>
Maple Pecan Bread Pudding drizzled with bourbon caramel Peanut Butter Brownie chocolate brownie swirled with creamy peanut butter Classic Cheesecake with seasonal touch Warm Chocolate Lava Cake with vanilla bean ice cream Caramel Apple Crisp topped with oat crumble & ice cream Banana Trifle southern tradition	Harvest Charcuterie Board \$50 • artisan cheeses, cured meats, fig jam, roasted nuts, pickled vegetables, seasonal fruits Fireside Nibbles \$30 • brie with cranberry chutney, rosemary crackers, candied pecans Southern Warm Dip Board \$30 • spinach artichoke dip, pimento cheese, smoked trout spread with crackers and baguette Soups by the Quart \$20 • Roasted butternut squash, french onion, creamy tomato basil, loaded potato, chili DIY Flatbread Kits \$25 • <u>Steak</u> : mozzarella, fontina & bleu cheese, sliced ribeye, arugula, honey and balsamic reduction, crispy shallots • <u>Cranberry Chicken</u> : grilled chicken, brie, mozzarella, red onion, fresh thyme, spinach, cranberry orange drizzle • each kit makes 1 flatbread Snack Baskets \$30 • Trail Mix with cranberries & dark chocolate • Cheese & cracker basket • Chocolate Covered Strawberries Kettlecorn Trio \$50 • maple, caramel, salted Beverages • Assorted coke products \$3/can • Whole milk & Chocolate milk & Cider \$6/half gallon • Bottled Still & Sparkling water \$3/can

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