Menu

**Chef Craig’s experience and knowledge of cuisine has made him our primary caterer for all our weddings and events. He began working in the restaurant industry over 40 years ago and considers it his passion. Of all the places he has worked as a chef, his favorite thus far has been Four Oaks Manor. He has worked for Four Oaks Manor since the summer of 2012, and his favorite part about working at our venue is the diverse menus that he is able to create for our couples. He enjoys the challenge of exceeding customers’ expectations. His goal for each event is to execute a meal that leaves guests feeling as if it were cooked to order in a restaurant.**

**Chef Craig’s advice for any couple booking with Four Oaks Manor is to feel open to interacting with him and the coordinators. He enjoys communicating with the couples to help make their vision come to life. He aspires to making a meal that not only leaves the couple happy, but all their guests happy as well.**

Fouroaksmanor.com | (770) 614-7328 | 4oaksmanor@gmail.com

 Vegan

Special Packages

DINNER APPETIZERS

A variety of delicious fresh fruits including melons, pineapples, grapes, berries, & other seasonal items (Selections may vary depending on the season). Also served with an assorted gourmet selection of cheese, crackers, and Chef’s bruschetta with fresh tomato & basil drizzled with olive oil served on crostini.

$9.00

HEAVY HORS D’OEUVRES

Seasonal fresh fruit, cheese & crackers, chicken & shrimp skewers, meatballs, spinach & artichoke dip, stuffed mushrooms, & bruschetta.

$33.00

BRUNCH

Baked ham, quiche, grilled chicken Caesar salad, seasonal fresh fruit, cinnamon rolls, croissants & bagels. Served with butter, cream cheese, and assorted jams.

$33.00

LIGHT BRUNCH

Quiche Lorraine (applewood bacon with swiss cheese in a butter crust), Spinach Quiche (spinach, onions, tomato, & cheese), served with seasonal fresh fruit and pasta salad.

$15.50

LADIES' LUNCHEON

Chicken salad on mini croissants, seasonal fresh fruit, and your choice of a salad.

$15.50

GARDEN PARTY LUNCHEON

Pinwheel assortment served with seasonal fresh fruit and choice of a salad.

Pinwheel Choices (Choose 2):

Club Sandwich

Spinach, Red Pepper, & Cheese

Ham & Cheese

Veggie & Hummus

$15.50

RECEPTION DINNER

Select one chicken and one pork tenderloin entree and any 3 sides.

$33.00

CHICKEN PASTA DINNER

Pasta with grilled chicken served with both red and cream sauces, your choice of salad, and rolls.

$30.00

BARBECUE RECEPTION

Shredded chicken and pork barbecue with any 2 sides.

$30.00

POT ROAST

Slow simmered beef with carrots, onions, and celery, and either a chicken or pork entree served with any 3 sides.

$34.00

COWBOY PORKCHOP

Smoked boneless loin chop with an orange and mango glaze, and either a chicken or pork entree served with any 3 sides.

$34.00

GRILLED SALMON

Salmon with your choice of maple bourbon, lemon dill, or roasted corn salsa with either a chicken or pork entree and any 3 sides.

$35.00

FLANK STEAK

Flank steak with your choice of horseradish cream or chimichurri sauce and either a chicken or a pork entree with any 3 sides.

$36.00

GRILLED SHRIMP & CHICKEN

Grilled shrimp and either a grilled chicken or pork entree with any 3 sides.

$36.50

BEEF TENDERLOIN

Beef tenderloin (Carving station required) and a chicken/pork entree with any 3 sides.

Carving station Fee $50

$45.00

Beef tenderloin (carving station required) and a salmon entree with any 3 sides.

Carving station fee $50

$52.00

BURGER BAR

Grilled burgers & hotdogs served with cheese, lettuce, tomatoes, onions, pickles, ketchup, mustard, & mayo with a choice of any 2 sides.

$27.00

\*Available for parties ONLY. Not available for weddings.

TACO BAR

Ground beef and shredded chicken with toppings. Sides of rice & beans, and chips & salsa.

\*Available for parties ONLY. Not available for weddings.

$27.00

QUESADILLA EXPLOSION

Chicken, beef, OR shrimp quesadillas grilled with peppers and onions. Served with rice & beans, and chips & salsa.

$25.00

\*Available for parties ONLY. Not available for weddings.

Hors D'oeuvres

FRESH FRUIT AND CHEESE ASSORTMENT

A mix of delicious fresh fruits including melons, pineapples, grapes, berries, & seasonal items (may vary depending on season), alongside an assorted gourmet selection of cheese & crackers.

$8.00

BRUSCHETTA

Fresh tomato & basil drizzled with olive oil served on crostini.

$6.50

VEGETABLE CRUDITES

Garden fresh vegetable crudités served with a variety of dips.

$4.50

VEGETABLES & HUMMUS

Garden fresh vegetables served with a side of hummus.

$4.50

CHARCUTERIE BOARD

An assortment of gourmet meats including prosciutto, mortadella, capicollo, genoa salami and sopressata, served with olives and specialty cheeses including smoked gouda, manchego, and brie. (Meats vary depending on availability.)

$15.00

LIME GARLIC CHICKEN SKEWERS

Lime, garlic, and cilantro seasoned chicken served on skewers with dipping sauces.

$9.00

SPICY SHRIMP SKEWERS

Spicy, Carolina plump shrimp served on skewers with dipping sauces.

$11.50

HOT SPINACH & ARTICHOKE DIP

Classic, creamy dip with spinach, artichoke, and parmesan cheese, paired with vegetables, pita chips, and naan bread.

$9.00

BUFFALO CHICKEN DIP

Shredded chicken breast mixed in a tangy, cheesy, creamy hot sauce served with tortilla chips.

$9.00

SWEET & SOUR MEATBALLS

Meatballs served in a tangy, sweet sauce.

$9.50

SAUSAGE & CHEESE ASSORTMENT

Summer and Italian sausage served alongside our specialty cheeses.

$9.50

BACON JAM SLIDERS

Mini patty served with pimento cheese & bacon jam on a slider bun.

$9.50

CAJUN APPETIZERS

Shrimp Cocktail - $9.50

Crab & spinach dip served with garlic bread - $11.50

Grilled shrimp bruschetta - $8.00

Entrees

CHICKEN FLORENTINE

Chicken and spinach in a rich, creamy sauce.

$19.50

SOUTHWESTERN CHICKEN

Grilled chicken breast in a chipotle cream sauce, topped with cheese, tomatoes, bacon crumbs & scallions.

$19.50

CHICKEN PROVENCAL

Country French chicken braised in wine, tomatoes, olives, and savory spices.

$19.50

GRILLED CHICKEN WITH MANGO PINEAPPLE SALSA

 Seasoned grilled chicken topped with a tangy mango and pineapple salsa.

$19.50

TEQUILA LIME CHICKEN

 Chicken breast marinated in tequila and fresh lime then grilled.

$19.50

BRUSCHETTA CHICKEN

 Grilled chicken breast topped with fresh tomatoes & basil drizzled with olive oil.

$19.50

CHICKEN MARSALA

Seasoned chicken served with mushrooms in a rich marsala wine sauce.

$19.50

LEMON HERB CHICKEN

Grilled boneless and skinless chicken thigh seasoned and topped with a lemon parsley gremolata.

$19.50

MARGHERITA CHICKEN PASTA

Grilled chicken strips served with penne or tricolored pasta tossed with fresh tomatoes, basil, garlic, and mozzarella balls.

$19.50

GRILLED CHICKEN PESTO PASTA

Penne pasta tossed in a pesto sauce and served with grilled chicken strips.

$19.50

MARRY ME CHICKEN PASTA

Grilled chicken strips served over rotini or penne pasta in a rich cream sauce made with sundried tomatoes, parmesan, basil and crushed red peppers.

$19.50

CHICKEN CARBONARA PASTA

Cured pork in a pasta dish with eggs, parmesan, and black pepper with a touch of cream.

$19.50

HERB GRILLED CHICKEN

Classic, seasoned chicken grilled to perfection.

$19.50

CHICKEN SALAD

Tender roasted white meat chicken with fresh celery, mayonnaise and spices served on a croissant.

$13.50

CRAIG’S GREEK CHICKEN

Chicken marinated in lemon and herbs, grilled until golden brown and served with tzatziki sauce on the side.

$19.50

CHICKEN PARMESAN

Chicken covered in Italian breadcrumbs and baked with marinara and mozzarella cheese.

$21.50

CHICKEN PICCATA

Seasoned, breaded chicken in a lemon butter sauce.

$19.50

CHICKEN WITH SPINACH CREAM SAUCE

Chicken breast served in a rich cream-based sauce with fresh spinach.

$19.50

PORK TENDERLOIN

 Pork tenderloin roasted and served in either a rich, homemade hunter gravy sauce with mushrooms, bacon, and onions, or with a tangy chipotle rub and sweet raspberry sauce.

$23.00

TORTELLINI WITH PESTO

Cheese tortellini served in a traditional basil-pesto sauce.

$15.00

PASTA WITH MARINARA

Capellini, penne, or farfalle pasta with homemade marinara sauce.

$14.50

PASTA WITH ALFREDO

Capellini, penne, or farfalle pasta with homemade Alfredo sauce.

$15.50

SLIDERS

Shredded Barbecue chicken & pork, cheeseburger, and shrimp sliders served with lettuce, tomato, coleslaw, & condiments.

$26.50

Vegan & Vegetarian Entree Options

VEGETARIAN KORMA DISH

A sauce-like, mild curry with yogurt and coriander, and served over chickpeas and rice.

EGGPLANT PARMESAN

Breaded and fried eggplant slices layered with marinara and mozzarella cheese, topped with parmesan, and then baked.



VEGAN INDIAN DISH

Chickpea tika masala: masala sauce with chickpeas over basmati rice. Key spices include turmeric, cilantro, plus tomato with coconut milk.

PASTA GNOCCHI DISH

Small potato and wheat dumplings in marinara or pasta sauce.

Sides

ROASTED GARLIC MASHED POTATOES

Creamy mashed potatoes with garlic.

$4.00

POTATOES AU GRATIN

Thinly sliced potatoes layered and baked in a rich cheese sauce.

$4.00

LOADED POTATO BAKE

A baked, creamed potato mixture with crumbled bacon, sour cream, and cheddar baked and topped with green onions.

$4.00

MASHED SWEET POTATOES

Creamy mashed sweet potatoes.

$4.00

CHORIZO BUTTER SWEET POTATOES

Sweet potatoes smoked and covered with chorizo butter.

$4.00

SEASONAL VEGETABLE MEDLEY

Seasonal fresh vegetables including zucchini, squash, carrots, mushrooms, & peppers seasoned and smoked to perfection. (Vegetables vary based on season).

$5.00

ROASTED FALL VEGETABLES

Fall fresh vegetables including sweet potatoes, parsnips, carrots, and tricolored baby potatoes seasoned with herbs and roasted.

$4.50

CRISP GREEN BEANS WITH RED PEPPERS

Fresh, whole green beans sautéed with crisp red bell pepper.

$4.50

PANCETTA BRUSSELS SPROUTS

Roasted brussels sprouts tossed with pancetta and beer vinaigrette.

$6.00

PARMESAN-ENCRUSTED ASPARAGUS

Fresh, sautéed asparagus topped with parmesan cheese.

$7.00

GREEN BEAN CASSEROLE

Green beans served in a creamy mushroom sauce with crisp onion topping.

$5.00

ELOTE MEXICAN CREAM-STYLE CORN

Roasted corn slathered with crema, seasonings, and topped with cheese.

$5.00

CORN SOUFFLE

Four Oak's twist on a Southern classic. Roasted corn mixed with cream and seasoned with a hint of paprika.

$5.00

ROASTED CHILI CAULIFLOWER

Cauliflower oven roasted in a sweet chili sauce.

$5.00

HONEY GLAZED CARROTS

Baby carrots served with a sweet, honey glaze.

$3.50

TOSSED SIMPLE SALAD

Romaine lettuce tossed with cucumber and tomato, served with two dressings of choice.

$5.50

CAESAR SALAD

Romaine lettuce tossed in classic Caesar dressing and topped with seasoned croutons and shaved parmesan cheese.

$6.00

FOUR OAKS SALAD

Spring mix with baby spinach & arugula tossed in a sweet but tangy balsamic vinaigrette dressing. Topped with sweet apples, feta, walnuts, and candied pecans.

$6.00

STRAWBERRY FIELDS SALAD

Spring mix with baby spinach & arugula tossed in a balsamic vinaigrette dressing. Topped with fresh strawberries, almonds, and feta cheese.

$6.00

CREAMY POTATO SALAD

Roasted potatoes chopped and served in a rich, mustard-based sauce.

$3.50

COLESLAW

Chopped cabbage and carrots tossed in a light, sweet dressing.

$3.50

PASTA SALAD

Chilled pasta with broccoli, tomatoes, olives, and cucumbers, all tossed in a tangy dressing.

$5.50

PASTA SALAD WITH TORTELLINI

Cheese tortellini with vegetables, all tossed in a tangy dressing.

$7.50

YELLOW RICE & PEAS

Saffron rice served with sweet baby peas.

$5.00

YELLOW RICE

Saffron rice with red peppers.

$5.00

CONGRI

Four Oaks’ take on Cuban-style black beans and rice.

$5.00

SOUTHERN SPICY COLLARD GREENS

Slowly simmered collard greens in smoked ham served with hot sauce on the side.

$5.00

HOMEMADE MAC AND CHEESE

Rich mac and cheese can be served plain, seasoned with bacon and jalapeno, or in a mixture of four cheeses.

$4.00

ROASTED POTATOES

Seasoned potatoes roasted to perfection.

$4.00

Dolce

MINI ASSORTED DESSERT BAR

Miniature brownie chocolate mousse parfaits, strawberry short cakes, and banana pudding.

$5.00