

NINETY FIVE  
**CORDOVA**  
CULTURE • FLAVOR • FUSION

*Private Party Dinner Menus*

*The Cordova @ \$48++ per person*

**Appetizer**

Blue Cheese Chips

**Salad** (select one item)

Strawberry and Arugula  
Mixed Greens

**Entree** (select three items)

Roasted Duckling  
Organic Poulet Rouge Chicken  
Pan Seared Salmon  
Savannah Style Shrimp and Grits

**Dessert** (select one item)

White Chocolate Raspberry Cheese  
Cake  
Triple Chocolate Cake  
Kessler Key Lime Pie

*The Augustine @ \$56++ per person*

**Appetizer**

Bohemian Hunter's Plate

**Salad** (select one item)

Strawberry and Arugula  
The Wedge  
Mixed Greens  
Caesar

**Entree** (select three items)

Roasted Duckling  
Organic Poulet Rouge Chicken  
Pan Seared Salmon  
Coriander Crusted Sea Scallops  
Savannah Style Shrimp and Grits  
Tender Cut Bistro Steak

**Dessert** (select one item)

White Chocolate Raspberry Cheese  
Cake  
Triple Chocolate Cake  
Kessler Key Lime Pie

*The Matanzas @ \$73++ per person*

**Appetizer** (select two items)

Jumbo Lump Crab Cakes  
Duck Confit Eggroll  
Kessler Calamari  
Japanese Black Pepper Shrimp  
Bronzed Sea Scallops  
Fried Green Tomatoes

**Salad** (select one item)

Strawberry and Arugula  
The Wedge  
Mixed Greens  
Caesar

**Entree** (select three items)

Roasted Duckling  
Organic Poulet Rouge Chicken  
Pan Seared Salmon  
Chilean Sea Bass  
Coriander Crusted Sea Scallops  
Savannah Style Shrimp and Grits  
Center Cut NY Strip  
Barrel Cut Filet Mignon

**Dessert** (select one item)

White Chocolate Raspberry Cheese  
Cake  
Triple Chocolate Cake  
Kessler Key Lime Pie

*All menus include fresh hot bread service, coffee, iced tea or soft drink.*

*Beer, wine and full bar items available at an additional cost*

*All menu pricing is subject to 22% service charge and 6% sales tax*



*For additional options there is a charge of \$4++ per person/per item that will be added to the per person price.*

*Each guest will be presented with a complimentary menu card featuring the selections you have chosen.  
The staff will take everyone's order at the time of service.*

*Guaranteed head count is due 72 business hours prior to the event date.*

*Menu items and pricing may change without notice.*

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### **Menu Item Descriptions**

#### ***Appetizers***

*Jumbo Lump Crab Cake  
organic arugula with basil oil, remoulade, grilled lemon*

*Duck Confit Eggroll  
boursin cheese, sweet onion, peppadew chutney*

*Kessler Calamari  
tomatoes, olives, asiago, coriander, fresh cilantro, moroccan aioli*

*Japanese Black Pepper Shrimp  
cucumber, carrot, red onion slaw, lemon dressing*

*Blue Cheese Chips  
house made with smoked blue cheese sauce, tomatoes, cilantro*

*Bronzed Sea Scallops  
cajun seasoning, avocado relish, potato crisp*

*Fried Green Tomatoes  
creamy smoked jalapeno sauce, goat cheese, basil oil, tomatoes*

*Bohemian Hunters Plate  
prosciutto de parma, salametti, cured meats, soft and hard cheese, mustard, peppadew chutney, rustic bread,  
grapes, cornichon*

### *Salads*

*Strawberry and Arugula*  
goat cheese and almonds with charred shallot vinaigrette

*The Wedge*  
iceberg lettuce wedge, caramelized bacon, marinated cherry tomatoes, candied walnuts, blue cheese,  
jalapeno ranch dressing

*Mixed Greens*  
assorted seasonal greens, carrots, beets, toasted almonds, feta cheese served with balsamic vinaigrette

*Caesar*  
leaf romaine lettuce, batard croutons, house caesar dressing, shaved romano cheese

### *Specialties*

*Roasted Duckling*  
mango chutney glaze, herb lo mein noodles, asparagus

*Organic Poulet Rouge Chicken*  
orange blossom honey free range chicken, oven roasted and served with natural jus, spring potatoes,  
green beans, marinated tomatoes

*Pan Seared Salmon*  
swiss chard, saffron lobster broth, grilled lemon

*Chilean Sea Bass*  
cilantro oil, truffle oil, balsamic reduction, mashed potatoes, asparagus

*Coriander Crusted Sea Scallops*  
whipped black beans, roasted corn salsa, citrus chili aioli, cilantro oil



### *Specialties*

*Savannah Style Shrimp and Grits  
boursin cheese grits, cajun cream and smoked ham, green beans*

*Tender Cut Bistro Steak,  
mashed potatoes, green beans*

*Filet Mignon  
mashed potatoes, asparagus*

*Center Cut NY Strip  
mashed potatoes, green beans*

### *Desserts*

*White Chocolate Raspberry Cheese Cake  
with berry coulis*

*Triple Chocolate Cake  
moist chocolate cake dipped in chocolate ganache, topped with chocolate brownie chunks*

*Kessler Key Lime Pie  
with key lime and raspberry sauce*

