



# Masters Week

**2024 MENUS**

VERA

## 2023 Masters Week Menu

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## **HORS D'OEUVRES - Trayed**

One tray is ideal for 10 guests

### **Farmers Market Crudités - \$70 / TRAY**

*Carrots, yellow squash, cucumbers, red peppers, broccoli, cauliflower, and celery sticks with homemade Beau Monde dip and hummus*

### **Curated Charcuterie Board - \$165 / TRAY**

*Selection of three cheeses, three cured meats, jam, mustard, nuts, crackers, and fresh fruit garnish*

### **Large Cocktail Shrimp - \$100 / TRAY**

*Six large shrimp per person served with Bloody Mary cocktail sauce*

### **Warm Vidalia Onion Dip & Corn Chips - \$45 / TRAY**

*Creamy southern dip with sweet onions, cream cheese, parmesan cheese warmed to perfection*

### **Buffalo Chicken Dip & Pita Chips - \$50 / TRAY**

*Freshly shredded chicken with cheddar cheese and buffalo sauce, served warm*

### **Pimento Cheese & Pita Chips OR Pimento Cheese Tea Sandwiches - \$30 / TRAY**

*An Augusta classic! Freshly shredded sharp cheddar cheese made into a spread with mayonnaise, cayenne pepper, creole seasoning, and chopped roasted red peppers*

### **Creamy Pepper Jelly Cheese Ball - \$40 / BALL**

*Southern staple garnished fresh parsley and served Wheat Thins®*

*\*The hors d'oeuvres on this page can all be made gluten free*

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## **HORS D'OEUVRES - Individual**

### **Gouda Crescents with Hot Honey (TWO) - \$5**

*Light and airy puff pastry stuffed with a gouda cheese filling and served with a spicy honey*

### **Cajun Crab Cakes on Lowcountry Wafers (TWO) - \$10**

*Bite-sized deviled crab cakes on buttery crackers topped with homemade remoulade sauce*

### **Sweet Little BLTs (THREE) - \$6**

*Toasted bread rounds with the now-famous bacon and tomato spread and topped with candied bacon*

### **Pecan Havarti Quesadillas (THREE) - \$5**

*Flour tortillas with havarti cheese and chopped pecans served with fresh fig preserves on the side*

### **Tomato Pie Crostini (THREE) - \$6**

*A creamy mixture of Parmesan, cheddar cheese, green onions, and basil on a toasted bread round and topped with a sliced cherry tomato*

### **Stuffed Mushrooms - Two Choices (THREE) - \$6**

*Individual sized button mushrooms:*

*Stuffed with a mixture of pecans, parsley, garlic, and thyme*

**OR**

*Stuffed with a creamy sausage, bacon, and cornbread mixture topped with Parmesan cheese*

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## BREAKFAST

### Augusta Morning Breakfast

*Requires Chef Onsite—Staff Charge will be Reflected on Preliminary Invoice*

\$30 PER GUEST

- » English Muffins, Wheat Toast, Blueberry Muffins, and Croissants with Butter, Jams and Honey
- » Assorted Cut Fruit
- » Individual Yogurt Cups
- » Homemade Grits (*cheese grits can be made upon request*)
- » Eggs cooked to order, Bacon, & Pork Sausage
- » Orange Juice, Milk, Coffee (regular and decaf), & Hot Tea

**Additional Selections** (Please choose one of the following to add-on for Augusta Morning Breakfast only)

\$8 PER GUEST

- » Four-Cheese Quiche with Assorted Toppings  
*Swiss cheese, cheddar cheese, mozzarella cheese, and ricotta*
- » Cinnamon Rolls
- » Shrimp & Grits

### Omelet Bar

*Requires Chef Onsite - Additional Charge of \$10 PER GUEST*

Includes ham, bacon, bell peppers, shredded cheddar cheese, diced tomatoes, salsa, and green onions

*\*Additional toppings upon request will have an added fee*

### Classic Continental Breakfast

*Unstaffed (Dropped off at House the Night Before)*

\$20 PER GUEST

- » English Muffins, Wheat Toast, and Blueberry Muffins with Butter, Jams, and Honey
- » Assorted Dry Cereal
- » Assorted Whole Fruit
- » Orange Juice, Milk, Coffee (regular and decaf), & Hot Tea

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## SNACKS

### **VeryVera Snack Basket** (SERVES 4 to 5 ) - \$50

Assorted Chips including Lowcountry Kettle® Potato Chips, Cookies, Piedmont Pennies® Cheese Snacks, Granola Bars, and Whole Fruit  
*add partial replenishment during the week for \$25*

### **Masters-Themed Decorated Cookies** - \$6 EACH

Six Different Golf Themes

### **Tray of VeryVera Dessert Bars** - \$35

Two Dozen Bite-Sized Bars including Kahlúa Brownies, White Chocolate Raspberry Bars, and Hello Dollies

### **REFRIGERATED SNACKS BY THE HALF-POUND:**

Pimento Cheese - \$7.50

Signature Chicken Salad - \$8.50

Egg Salad - \$7.50

Assorted Wheat Crackers - \$3 / SLEEVE

White or Wheat Bread -\$5 / LOAF

Augusta Caviar (16 ounces) and Corn Chips - \$9.00

*\*Gluten Free*

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**VERA'S 40th Anniversary Celebration Meal - Surf and Turf**  
**Petite Filet and Shrimp and Crawfish Casserole**

**PLATED | \$125 PER PERSON**

**BUFFET OR FAMILY STYLE | \$140 PER PERSON**

SALAD

**VeryVera Salad**

*Mixed greens with bleu cheese crumbles, mandarin orange wedges, dried cranberries, candied pecans, and balsamic vinaigrette*

ENTRÉE

**4 oz. Grilled Petite Filet**

**Shrimp and Crawfish Casserole**

*Seafood lover's favorite with fettuccine and a spicy cream sauce*

» Specialty of the House Green Beans

*roasted with soy sauce, brown sugar, and sesame seeds*

» Roasted Hand-Peeled Baby Carrots - *Chef's Choice*

*\*Please let us know of any special requests or allergies*

» Yeast Rolls with butter and fresh jam

DESSERT

**Arnold Palmer Pound Cake**

*Trip's Lemon Pound Cake with a tea glaze and served with fresh mint whipped cream*

ADDITIONAL PROTEIN OPTIONS (PER PERSON)

Airline Chicken Breast—6oz. \$15

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## FILET OF BEEF

### PLATED | \$110 PER PERSON

#### SALAD

##### **Crisp Wedge Salad**

*with crumbled bleu cheese, applewood bacon lardons, sweet grape tomatoes, and chunky bleu cheese dressing mixed with thousand island dressing*

#### ENTRÉE

##### **8oz. Grilled Angus Filet of Beef**

» Roasted Green Beans - *Chef's Choice*

*\*Please let us know of any special requests or allergies*

» Caramelized squash and onions

» Pimento cheese risotto

*Creamy risotto blended with Vera's homemade pimento cheese - a true Southern delicacy*

» Yeast Rolls with butter and fresh jam

#### DESSERT

##### **Mile-High Peanut Butter Pie**

*Smooth peanut butter filling in a chocolate crust, topped with marshmallow meringue and chocolate sauce*

#### ADDITIONAL PROTEIN OPTIONS (PER PERSON)

Halibut—4oz. MARKET PRICE

Salmon—4oz. \$20

Seared Scallops—3/person \$25

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## FRIED CHICKEN

**PLATED | \$75 PER PERSON**

**BUFFET OR FAMILY STYLE | \$85 PER PERSON**

### SALAD

#### **Heirloom Cherry Tomato Salad**

*Spring mix greens with cornbread croutons, candied bacon lardons, and balsamic vinaigrette*

### ENTRÉE

#### **Southern Fried Chicken, Mixed Pieces**

(Grilled Airline Chicken Breast can be substituted)

» Four-Cheese Macaroni & Cheese

*Better than your grandmother's mac and cheese with monterey jack, havarti, sharp cheddar, and velveeta cheese for that extra touch of creaminess and topped with crunchy panko breadcrumbs*

» Chilled Broccoli & Bacon Salad

*Fresh broccoli, crispy bacon, red onion, and dried cranberries in a slightly sweet sauce*

» Creamed Spinach

*Cooked spinach with nutmeg, garlic, and a Parmesan cream sauce*

» Cornbread Squares with butter and fresh jam

### DESSERT

#### **Succulent Georgia Peach Cobbler**

*Fresh peach slices baked into a gooey cobbler and served with vanilla bean ice cream*

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## COWBOY PORK CHOP

**PLATED | \$85 PER PERSON**

**BUFFET OR FAMILY STYLE | \$90 PER PERSON**

SALAD

**Mandarin Tossed Salad**

*Chopped iceberg lettuce with candied almonds, sliced mandarin oranges, celery, sliced scallions, and a red wine vinaigrette*

ENTRÉE

**Cowboy Pork Chop - *Bone-in Pork Chop***

» Roasted Baby Potatoes - *Chef's Choice*

*\*Please let us know of any special requests or allergies*

» Oven Roasted Brussels Sprouts - *Chef's Choice*

*\*Please let us know of any special requests or allergies*

» Honey Glazed Carrots with Balsamic Vinaigrette

*Sweet and tangy roasted hand-peeled baby carrots*

» Yeast Rolls with butter and fresh jam

DESSERT

**VeryVera Carrot Cake**

*The cake that beat Bobby Flay in a Throwdown!*

ADDITIONAL PROTEIN OPTIONS (PER PERSON)

Halibut—4oz. MARKET PRICE

Salmon—4oz. \$20

Seared Scallops—3/person \$25

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## RIBEYE STEAK

### PLATED | \$110

#### SALAD

##### **Augusta Green Jacket Salad**

*Freshly cut romaine lettuce with scallions, fresh chopped parsley, sliced grape tomatoes, crushed pita chips, and red wine vinaigrette*

#### ENTRÉE

##### **14 oz. Grilled Bone-In Angus Ribeye**

» Crispy Onion Straws

*Lightly breaded and fried onion slices*

» Potatoes Au Gratin

*Layers of thinly sliced potatoes and a mixture of gruyere, parmesan, and swiss cheeses baked in a cream sauce*

» Mélange of Charred Broccoli, Squash, and Peppers

» Yeast Rolls with butter and fresh jam

#### DESSERT

##### **VeryVera Lemon Pound Cake Trifle**

*Cubed lemon pound cake with layers of fresh strawberries and blueberries, homemade vanilla custard, and topped with freshly whipped cream*

#### ADDITIONAL PROTEIN OPTIONS (PER PERSON)

Halibut—4oz. MARKET PRICE

Salmon—4oz. \$20

Seared Scallops—3/person \$25

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## SOUTHERN BARBECUE

**PLATED (CHOOSE 1 PROTEIN ) | \$85 PER PERSON**

**BUFFET OR FAMILY STYLE | \$95 PER PERSON**

### SALAD

#### **Garden Salad**

*Freshly-cut romaine lettuce, cherry tomatoes, sliced cucumbers, shredded carrots, and homemade Ranch dressing*

### ENTRÉE

#### **Slow-Cooked Smoked Pulled Pork**

#### **Flame-Grilled Airline Chicken Breasts**

» served with or without Barbecue Sauce

» Baked Beans

*Baked beans with a chopped bacon and crisp brown sugar topping*

» Chilled Southern Coleslaw

*Shredded cabbage and carrots in a slightly sweet and creamy sauce*

» VeryVera Warm Potato Salad

*Diced potatoes mixed with sweet Vidalia onions, hard-cooked eggs, pickle relish, and celery seed served warm*

» Cornbread Squares with butter and fresh jam

### DESSERT

#### **Pecan Bread Pudding**

*Buttery croissants mixed with a sweet vanilla and cinnamon pudding mixture, chopped pecans, and topped with a Makers Mark® Bourbon Sauce*

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## SALMON

### PLATED | \$75

#### SALAD

##### **VeryVera Salad**

*Spring mix greens with bleu cheese crumbled, mandarin orange wedges, dried cranberries, candied pecans, and balsamic vinaigrette*

#### ENTRÉE

##### **8oz. Grilled Salmon with Lemon Garlic Sauce**

» Rice Jardin

*with sautéed onions, sliced zucchini, fresh yellow corn, and and diced tomatoes*

» Honey Glazed Carrots with Balsamic Vinaigrette

*Sweet and tangy roasted hand-peeled baby carrots*

» Freshly-Steamed Broccoli

*with a lemon-butter sauce served on the side or on top if requested*

» Yeast Rolls with butter and fresh jam

#### DESSERT

##### **Lemon Cheesecake Bar**

*An oat crumble crust with a smooth and tart lemon filling served with a fresh raspberry drizzle*

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## BEEF TENDERLOIN

### PLATED | \$130

#### SALAD

##### **Caesar Salad**

*Crisp romaine lettuce with shaved parmesan, sourdough croutons, and Caesar dressing*

#### ENTRÉE

##### **Peppercorn-Crusted Beef Tenderloin**

» Four 2-ounce Sliced Medallions

» Caramelized Shallot Mashed Potatoes

*Smooth and creamy mashed potatoes seasoned perfectly with*

» Roasted Asparagus Spears and Grape Tomatoes - *Chef's Choice*

*\*Please let us know of any special requests or allergies*

» Yeast Rolls with butter and fresh jam

#### DESSERT

##### **Blondies**

*Sweet butterscotch bars served with a scoop of Madagascar vanilla ice cream, sprinkled with chopped pecans, and all topped with a pecan praline sauce*

#### ADDITIONAL PROTEIN OPTIONS (PER PERSON)

Halibut—4oz. MARKET PRICE

Salmon—4oz. \$20

Seared Scallops—3/person \$25

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