



Sapphire Grill
SAVANNAH

I would personally like to take this opportunity to thank you for considering the Sapphire Grill as your Group Dining destination. I can promise you that you will not find a better quality of food or service in our wonderful City. We are dedicated to making your experience an enjoyable one. You can be assured that on the night of your engagement you can sit back, relax, and let our professional staff do the rest.

Enclosed you will find our Group Dinner Menus, Appetizer Menus and Award Winning Wine Lists. In reference to the costs listed for each menu, wine is additional. You will only be charged for the amount of alcohol that your party consumes. We also include a standard 7% sales tax, as well as a 20% gratuity, that will be applied to your bill at the end of the function. We do require a \$300 deposit on parties of 15 or more that will be refunded to you the evening of your function. In the case of cancellations, the deposit may be refunded, provided it is not within 72 hours of your function date. Thursday, Friday and Saturday evening events require an additional \$300 room fee that is non-refundable, and will also be included in your final function bill. The Sapphire Grill upholds a strict 25 person minimum for all dedicated floor private functions. We do require a guarantee of attendees 72 hours prior to your function.

When you are ready for assistance simply call our number and we will help you decide which menu options best suit your needs. We can also assist you with any requirements you may have from Wedding Cakes and Flowers to Audio Visual Equipment and Customized Stationary.

Again, thank you for considering the Sapphire Grill.

Warmest Regards,

Christopher J. Nason

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Chef / Proprietor

Group Appetizer Plates

Level One:

Crisp Benne Encrusted Calamari, Coriander Pesto & Sweet Soy Glaze

Jumbo Lump Crab Cakes, Lemon Gelee and Watercress Flags

Fried Green Tomatoes and Mountain Chevre Souffle

Level Two:

Spicy Tuna Asparagus Roll with Lobster Relish

Lobster Salad & Aged Cheddar Bisquit with Roquette & Caperberries

Seared Hudson Valley Foie Gras with Caramelized Banana Jam

Classic One Menu

*Exotic Greens, Roasted Heirloom Tomato Confit, Benne Speckled Cream
Bread & Lavender Shallot Vinaigrette*

Choice Of:

*Oregon State Mushroom Stuffed 'Ashley Farms' Chicken, 'Carolina Gold'
Mountain Chevre Soufflé, Melted Heirloom Tomato & Roquette Oil*

*Cracked Pepper Seared North Atlantic Monkfish, Roasted Handpicked
Baby Root Vegetables, 'Falls Mill' Creamy Stone Ground Grits & Quenelle
of Lobster Butter*

*Roasted 'Niman Ranch' Pork Loin, Golden Potato Camembert Gratin,
Garlic Speckled Asparagus & Tawny Port Demi*

Choice of:

Decadent Chocolate Torte

or

Chef's Choice Sorbet

Classic Two Menu

*Exotic Greens, Roasted Heirloom Tomato Confit, Benne Speckled Cream
Bread & Lavender Shallot Vinaigrette*

Choice Of:

*Oregon State Mushroom Stuffed 'Ashley Farms' Chicken, 'Carolina Gold'
Mountain Chevre Soufflé, Melted Heirloom Tomato & Roquette Oil*

*Benne Encrusted Local Black Grouper, Wok Seared Seasonal Vegetable,
Pineapple Sage Perfumed Jasmine Rice, Sweet Soy and Candied Lime*

*Grilled Prime Tenderloin of Beef, Roasted Handpicked Baby Root
Vegetables, Buttered Morel Mushroom Potato & Cracked Pepper Demi*

*Roasted 'Niman Ranch' Pork Loin, Golden Potato Camembert Gratin,
Garlic Speckled Asparagus, Tawny Port Demi & Alder Smoked Sea Salt*

Choice of:

Decadent Chocolate Torte

Chef's Choice Sorbet

Classic Three Menu

*Exotic Greens, Roasted Heirloom Tomato Confit, Benne Speckled Cream
Bread & Lavender Shallot Vinaigrette*

Choice Of:

*Oregon State Mushroom Stuffed 'Ashley Farms' Chicken, 'Carolina Gold'
Mountain Chevre Soufflé, Melted Heirloom Tomato & Roquette Oil*

*Benne Encrusted Local Black Grouper, Wok Seared Seasonal Vegetable,
Pineapple Sage Perfumed Jasmine Rice, Sweet Soy & Candied Lime*

*Grilled Prime Tenderloin of Beef, Roasted Handpicked Baby Root
Vegetables, Buttered Morel Mushroom Potato & Cracked Pepper Demi*

*Cracked Mustard Seed Encrusted Colorado Lamb Lollipops, Summer
Vegetable Speckled Polenta, Minted Cucumber Salad & Truffle*

*Seared Tuna Mignon, Warm Jumbo Lump Crab Salad, Coriander Speckled
Basmati Rice & Spicy Green Tomato Relish*

Choice of:

Decadent Chocolate Torte

Chef's Choice Sorbet

Sapphire Grill Group Function Menus Price List

Group Appetizer Plates \$15.00 per person (Level 1)
 \$20.00 per person (Level 2)
 \$18.00 per person (Mixed Levels)

Group One Menu \$42.00 per person

Group Two Menu \$52.00 per person

Group Three Menu \$65.00 per person

Customized Menus Upon request

Tax, gratuity and service charges are not included. Some items may change with availability. The Sapphire Grill will keep you informed of these changes.



Group Wine Selections

Sparkling & Champagne

Francois Montand Brut, France NV	33-
Veuve Cliquot Brut Yellow Label, Reims NV 375ml	39-
Argyle Brut, Willamette '99	46-
Domaine Carneros Brut, Carneros NV	57-
J Sparkling, Russian River '98	62-
Veuve Cliquot Brut Yellow Label, Reims NV	68-
Louis Roederer Brut Premiere, Reims NV	72-
Nicolas Feuillatte Rose, France NV	85-
Moet & Chandon Nectar Imperial Rose, Reims NV	115-
Taittinger Comtes de Champagne Rose, Reims '95	300-

Sapphire Whites

Piesporter Michelberg Kabinett Riesling, Germany '03	32-
Foris Gewurztraminer, Rogue Valley '02	32-
Placido Pinot Grigio, Venetie '03	32-
R. Stuart & Co. Big Fire Pinot Gris, Oregon '03	34-
Trimbach Pinot Blanc, Alsace '01	34-
Vionta Albarino, Spain '03	36-
Wolf Blass Gold Medal Riesling, Australia '03	40-
Pine Ridge Chenin-Viognier, CA '03	45-
Santa Margherita Pinot Grigio, Italy '03	49-
Miner Simpson Ranch Viognier, Napa '03	52-
Chateau Simard, St. Emilion '90	69-

Sauvignon Blanc

Honig, Napa '02	34-
Brancott Reserve, Marlborough '04	38-
Thornbury, Marlborough '04	40-
Ferrari-Carano Fume Blanc, Sonoma '03	42-
Frog's Leap, Rutherford-Napa '03	48-
Pascal Jolivet, Sancerre '03	50-
Duckhorn, Napa '03	54-
Cakebread, Napa '03	57-

Chardonnay

Chateau St. Jean, Sonoma '02	32-
Olivier Leflaive, Bourgogne '03	34-
Domaine Renaud, Pouilly-Fuisse '03	36-
Cartlidge & Brown, CA '03	36-
Saintsbury, Carneros '02	39-
Franciscan, Napa '02	40-
Sonoma-Cutrer Russian River Ranches, Sonoma '02	42-
Steele Cuvee, CA '02	48-
Ferrari-Carano, Alexander Valley '02	54-
Sonoma-Cutrer Les Pierres, Sonoma '01	65-
Mer Soleil, Central Coast '02	79-
Cakebread, Napa '03	82-
Shafer Red Shoulder Ranch, Carneros '02	87-
Paul Hobbs Richard Dinner Vineyard, Sonoma '02	99-

Sapphire Red

Milton Park Shiraz, Barossa Valley '02	32-
KWV Pinotage, South Africa '02	34-
Scala Dei Grenache, Priorat '01	36-
Thorn-Clarke Shotfire Shiraz, Barossa Valley '03	44-
Masi Valpolicella, Italy '02	45-
El Coto Reserva de Imaz, Rioja '99	46-
Cennetoio "E" Sangiovese, Tuscany '00	49-
Casa Lapostolle Syrah, Chile '02	50-
Rowland Red Triangle Syrah, Napa '00	59-
Lolonis Orpheus Petit Syrah, Mendocino '01	62-
Estancia Meritage, Alexander Valley '01	69-
Chateau Mt. Redon, Chateaneuf du Pape '00	80-
Chateau Duhart Milon, Bordeaux '98	88-

Pinot Noir & Zinfandel

Rodney Strong Russian River Pinot Noir, Sonoma '02	34-
Rodney Strong Knotty Vines Zinfandel, Sonoma '01	36-
R. Stuart & Co. Big Fire Pinot Noir, Oregon '02	36-
Edmeades Zinfandel, Mendocino '01	37-
Drouhin Laforet Pinot Noir, Burgundy '01	42-
Ridge Sonoma Station Zinfandel, Sonoma '01	45-
Morgan 12 Clones Pinot Noir, Santa Lucia '02	45-
Elk Cove Pinot Noir, Willamette '02	49-
Cosentino Cigar Zin, Lodi '02	50-
Steele Catfish Vineyard Zinfandel, Clear Lake '01	53-
Saintsbury Pinot Noir, Carneros '01	54-
Adelsheim Pinot Noir, Oregon '02	55-
J Russian River Pinot Noir, Sonoma '02	65-
Patty Greene Estate Old Vines Pinot Noir, Oregon '03	75-
Belle Glos, Santa Maria '02	78-
Saintsbury Reserve Pinot Noir, Carneros '00	95-

Merlot

Sterling Vintners Collection, Central Coast '01	32-
Frei Brothers, Dry Creek '01	36-
Francis Coppola Diamond Series, CA '02	42-
Dynamite, North Coast '01	46-
Matanzas Creek, Sonoma '01	48-
Canoe Ridge, Columbia Valley '01	50-
Casa Lapostolle Cuvee Alexander, Chile '01	50-
Franciscan, Napa '01	54-
Luna, Napa '02	65-
Rombauer, Napa '01	67-
Frog's Leap, Napa '02	74-
Miner Stagecoach Vineyard, Napa '00	80-

Cabernet Sauvignon

La Terre, CA NV	30-
Estancia, Paso Robles '02	38-
Dynamite, North Coast '01	45-
Alexander Valley Vineyards, Alexander Valley '01	48-
Wolf Blass Presidents Selection, Australia '01	50-
Franciscan, Napa '02	58-
Markham, Napa '00	62-
Arbios, Alexander Valley '99	68-
Moon Mountain Reserve, Sonoma '00	72-
Merryvale Starmont, Napa '00	75-
Rombauer, Napa '01	82-
Pine Ridge, Rutherford-Napa '01	85-
Jordan, Sonoma '00	90-
Cakebread, Napa '01	110-
Caymus Special Selection, Napa '01	225-