

The original POGO's Kitchen was located in the Okefenokee Swamp in North Florida. Walt Kelly, a syndicated cartoonist, created POGO, the Possum, in 1948 and the rest of the more than one hundred swamp characters within. They'd stop by Pogo's kitchen daily to get a 'speshul 'meal and discuss life and the wide world beyond.

We created this POGO's Kitchen so our guests could stop by and have a 'speshul' meal and talk, laugh and eat with their friends. Unlike the swamp, our POGO's is a cozy casual restaurant with banquet seating, full bar, private dining room, lush garden, covered patio and outdoor seating.

POGO's Kitchen won't be serving alligator tail (just yet...) or swamp food, but Executive Chef Alan Heckman has crafted a menu that celebrates a medley of modern flavors. Alan's storied culinary career includes being featured at the James Beard House and receiving a 4-star review from the New York Times before moving to Amelia Island.



# Private Dining

\$65 Per Person

**BABY GEM SALAD** 

Poached Pear | Candied Hazelnut | Goat Cheese Local Honey Vinaigrette

#### CHOOSE 1:

ROASTED CHICKEN BREAST Roasted Fingerling | Market Vegetable Roasted Chicken Jus

PAN SEARED SALMON Roasted Mushrom | Sugar Snap Pea Bacon Vinaigrette

CHOCOLATE TART
Raspberry | Graham Cracker | Meringue

### PRIVATE DINING

\$85 Per Person

#### CHOOSE 2:

BABY GREEN SALAD
Cucumber | Tomato | Onion | House Vinaigrette

SMOKED POTATO BISQUE Bacon | Chive | Cruton

MUSHROOM AGNOLOTTI Crispy Shiitake | Truffle | Grana Padano

#### CHOOSE 2:

ROASTED CHICKEN BREAST Roasted Fingerling | Market Vegetable | Roasted Chicken Jus

PAN SEARED SCOTTISH SALMON Whipped Yukon Gold Potato | Market Vegetable | Lemon Beurre Blanc

BRAISED SHORT RIB OF BEEF Cheddar and Onion Grits | Market Vegetable | Braising Jus

#### CHOOSE 2:

CHOCOLATE TART
Raspberry | Graham Cracker | Meringue

SEASONAL COBBLER Granola | Vanilla Ice Cream

ICE CREAM/ SORBET Vanilla Whipped Cream | Wafer





# Private Dining

\$105 Per Person

CHOOSE 1: BABY GREEN SALAD

Cucumber | Tomato | Onion | House Vinaigrette

SHE CRAB SOUP

Crab Cake | Pickled Celery | Smoked Roe

CHOOSE 1: SMOKED SHORT RIB SPRING ROLL

Pickled "Slaw" | Roasted Onion Cream

**MUSHROOM AGNOLOTTI** 

Crispy Shiitake | Truffle | Grana Padano

CHOOSE 2: ROASTED CHICKEN BREAST

Roasted Fingerling | Market Vegetable | Roasted Chicken Jus

PAN SEARED HALIBUT Wheatberry | Celery | Truffle

CHAR GRILLED FILET OF BEEF

Yukon Gold Potato Pave | Roasted Asparagus | Port-Onion Jus

SURF AND TURF

Char Grilled Filet of Beef | Herb Roasted Shrimp Roasted Fingerling Potato | Market Vegetable

CHOOSE 2: CHOCOLATE TART

Raspberry | Graham Cracker | Meringue

SEASONAL COBBLER

Granola | Vanilla Ice Cream

ICE CREAM/ SORBET

Vanilla Whipped Cream | Wafer

BANANA "PUDIDNG"

Panna Cotta | Wafer | Vanilla Cream

## Buffet Style Dinner

\$65 Per Person

SODA, TEA, & COFFEE

**BABY GREEN SALAD** Tomato | Cucumber | Red Onion | Honey Vinaigrette

HEIRLOOM TOMATO AND MOZZARELLA **Basil Vinaigrette** 

#### CHOOSE 1:

FRIED CHICKEN with Chimichurri Sauce ROASTED CHICKEN with Chicken Jus

#### CHOOSE 1:

BROILED FLOUNDER with Citrus Beurre Blanc GRILLED SALMON with Dill Cream Sauce

#### CHOOSE 1:

GRILLED PORK LOIN with Peach Marmalade BRAISED SHORT RIB with Pearl Onion Jus

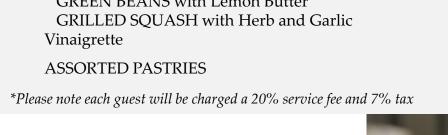
#### CHOOSE 1:

GOLDEN RAISIN AND ALMOND RICE PILAF HERB AND GARLIC ROASTED FINGERLING **POTATOES** 

YUKON GOLD WHIPPED POTATOES

#### CHOOSE 1:

**GREEN BEANS with Lemon Butter** Vinaigrette





## **Cocktail Reception**

\$45 Per Person

BUTLERED HORS D'OEUVRES Choose 6 ROASTED TOMATO TART
KALBI BEEF SKEWERS
GRILLED VEGETABLE KABOBS
BEEF AND GOAT CHEESE TART
BACON BEIGNET WITH MAPLE AIOLI
VEGETABLE EGG ROLL
MUSHROOM CROQUETTE
GRILLED CHICKEN SATAY
TUNA POKE
HONEY NUT SQUASH SHOOTER
BUFFALO CHICKEN SPRING ROLL

GRILLED SHRIMP SKEWER

CHARCUTERIE & CHEESE DISPLAY

Chef's selection of artisanal charcuterie and cheese served with house-made bread, fruits, nuts and classic accompaniments

STATIONARY PASTA Choose 1 SOY CAMPANELLE PASTA
Roasted Mushrooms | Black Garlic | Caramelized Onion Cream Sauce

RICOTTA CAVATELLI PASTA Cumin-Tomato Sauce | Grilled Chicken

RIGATONI PASTA Walnut and Spinach Pesto



### **HOUSE OPEN BAR**

\$40 Per Person for 3 hours (3 hour min) | \$10 Per Person for Each Additional Hour

**SPIRITS:** 

WHEATLEY VODKA

MARLIN & BARREL RUM

MARLIN & BARREL GIN

SAUZA BLUE TEQUILA

FOUR ROSES BOURBON

JACK DANIELS WHISKEY

**DEWARS SCOTCH** 

**RED WINE:** 

TRIBUTE CABERNET

Choose 1

INSCRIPTION PINOT NOIR

NINER RED BLEND

TERRAZAS MALBEC

WHITE WINE:

TOHU SAUVIGNON BLANC

Choose 1

ST. FRANCIS CHARDONNAY

LEONARD KREUSCH REISLING

BEER:

**BUD LIGHT** 

Choose 2

MICHELOB ULTRA

STELLA ARTOIS

SEASONAL SELECTION (subject to change)

On-Consumption Bar Pricing: \$10 per cocktail; \$10 per glass of wine; \$5 per beer

Any beverages ordered that are not listed above, will be charged at full menu price. Please note each guest will be charged a 20% service fee and 7% tax

### PREMIUM OPEN BAR

\$55 Per Person for 3 hours (3 hour min) | \$15 Per Person for Each Additional Hour

SPIRITS: | TITO'S VODKA

BACARDI RUM BEEFEATER GIN

PATRON SILVER TEQUILA MAKERS MARK BOURBON IACK DANIELS WHISKEY

**CHIVAS SCOTCH** 

RED WINE: TRIBUTE CABERNET

Choose 2 INSCRIPTION PINOT NOIR

KEN WRIGHT PINOT NOIR

NINER RED BLEND

CAMPOMORO BARBARA

DEBORTOLI SHIRAZ TERRAZAS MALBEC

WHITE WINE: TOHU SAUVIGNON BLANC

Choose 2 RUTHERFORD RANCH SAUVIGNON BLANC

MAISON SALEYA ROSE

ST. FRANCIS CHARDONNAY

BALLETTO UNOAKED CHARDONNAY

LEONARD KREUSCH REISLING

BEER: BUD LIGHT

Choose 2 MICHELOB ULTRA STELLA ARTOIS

SEASONAL SELECTION (subject to change)

**On-Consumption Bar Pricing:** \$11 per Cocktail | \$12 per Glass of Wine | \$5 per Beer

Any beverages ordered that are not listed above, will be charged at full menu price. Please note each guest will be charged a 20% service fee and 7% tax





### **ULTIMATE OPEN BAR**

\$75 Per Person for 3 hours (3 hour min) | \$20 Per Person for Each Additional Hour

**SPIRITS:** 

BELVEDERE VODKA

MT. GAY RUM

BOMBAY SAPPHIRE GIN DON JULIO TEQUILA

WOODFORD RESERVE BOURBON

**CROWN ROYAL WHISKEY** 

JOHNNIE WALKER BLACK SCOTCH

**RED WINE:** 

Choose 2

TRIBUTE CABERNET

INSCRIPTION PINOT NOIR KEN WRIGHT PINOT NOIR

NINER RED BLEND

CAMPOMORO BARBARA

DEBORTOLI SHIRAZ

TERRAZAS MALBEC

WHITE WINE:

Choose 2

TOHU SAUVIGNON BLANC

RUTHERFORD RANCH SAUVIGNON BLANC

MAISON SALEYA ROSE

ST. FRANCIS CHARDONNAY

**BALLETTO UNOAKED CHARDONNAY** 

LEONARD KREUSCH REISLING

**BEER:** 

Choose 2

**BUD LIGHT** 

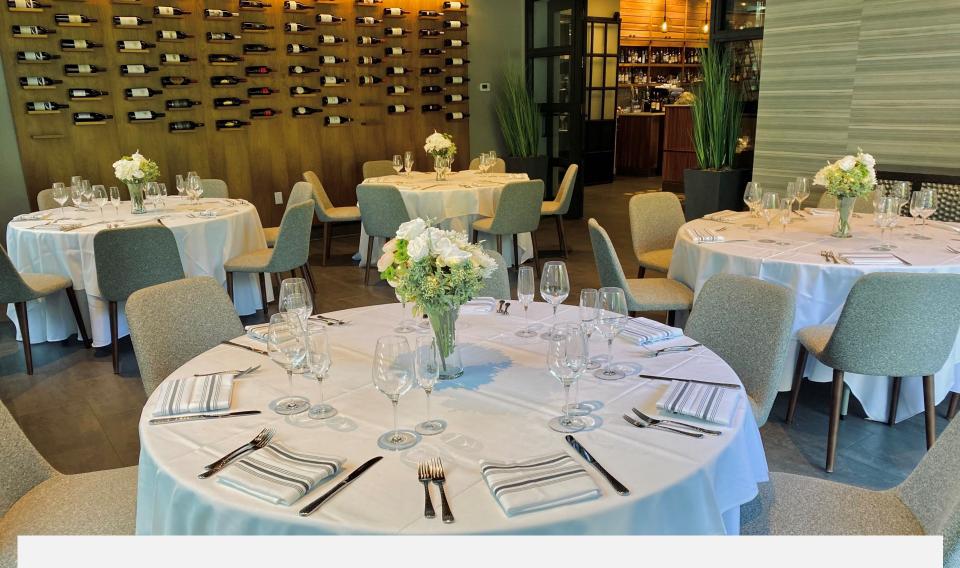
MICHELOB ULTRA

STELLA ARTOIS

SEASONAL SELECTION (subject to change)

**On-Consumption Bar Pricing:** \$12 per Cocktail | \$12 per Glass of Wine | \$5 per Beer

Any beverages ordered that are not listed above, will be charged at full menu price. Please note each guest will be charged a 20% service fee and 7% tax



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