FOUR OAKS MANOR
SINCE 1920

MENU

Chef Jeremy is a second-generation chef. Following in his mother's footsteps, Chef Jeremy decided to pursue a career in the food industry, which has now spanned over 15 years. Prior to joining Four Oaks Manor in early 2022, he worked at two James Beard-nominated kitchens and worked in fine dining in Billings, Montana. With such experience and training in culinary school, Chef Jeremy has become an essential part of Four Oaks Manor. He enjoys being adventurous and using the knowledge he has gained over the years to grow and improve Four Oaks Manor's menu and culinary experience.

Chef Lance joined Four Oaks Manor in early 2025 and has proved to be a crucial part of the team. He has been in the hospitality and culinary service industry for 25 years. Most notably, he worked as a chef at both Taverna Plaka and the Country Club of the South. In his free time, he enjoys hiking and spending time with his animals. Alongside Chef Jeremy, Chef Lance brings depth of flavor and skill to Four Oaks Manor's menu.

FOUROAKSMANOR.COM | (770) 614-7328 |
4OAKSMANOR@GMAIL.COM

ALL MENU PRICES LISTED ARE CALCULATED PER GUEST

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How our menu works

1) PICK AN HORS D'OEUVRES PACKAGE **AND/OR** AN INDIVIDUAL HORS D'OEUVRES OPTION

2) PICK A RECEPTION DINNER PACKAGE

3) PICK YOUR 1ST ENTREE

4) PICK YOUR 2ND ENTREE

5) PICK 2-3 SIDES BASED ON YOUR PACKAGE

* MOST POPULAR ITEMS

V VEGAN

****IF YOU PICK AN APPETIZER PACKAGE, PLEASE DISREGARD PRICING UNDER APPETIZER OPTIONS. THIS IS ONLY FOR EVENTS THAT CHOOSE À LA CARTE APPETIZER OPTIONS.**

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Hors D'oeuvres Packages

*Chef's Special

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

Appetizer Dip Add-On

WHEN YOU PICK AN APPETIZER PACKAGE OR ANY APPETIZER **$8 AND OVER**, YOU MAY ADD A DIP FOR $5 MORE PER PERSON. IF YOU PICK AN APP **UNDER $8**, THE DIP WILL BE ADDED FOR THE AMOUNT LISTED UNDER THE MENU ITEM.

$5.00

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Hors D'oeuvres

Fresh Fruit & Cheese Assortment

A MIX OF DELICIOUS FRUITS INCLUDING MELONS, PINEAPPLES, GRAPES, & BERRIES, (MAY VARY DEPENDING ON SEASON), ALONGSIDE AN ASSORTED GOURMET SELECTION OF CHEESE & CRACKERS.

$8.00

Bruschetta

FRESH TOMATO, BASIL & OLIVE OIL DRIZZLED WITH A BALSAMIC GLAZE SERVED ON CROSTINI.

$6.50

*Charcuterie Board

AN ASSORTMENT OF GOURMET MEATS INCLUDING PROSCIUTTO, MORTADELLA, CAPICOLLO, GENOA SALAMI & SOPRESSATA, SERVED WITH OLIVES AND SPECIALTY CHEESES INCLUDING SMOKED GOUDA, MANCHEGO, AND BRIE. (VARIES DEPENDING ON AVAILABILITY.)

$15.00

*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 & PITA CHIPS.

$9.00

*Roasted Tomato & Garlic Dip

A CHEESY, CREAMY DIP WITH ROASTED CHERRY TOMATOES, SHALLOT, AND ITALIAN SEASONINGS, DRIZZLED WITH BALSAMIC VINEGAR, SERVED WITH BAGUETTE TOAST.

$9.00

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Lime Garlic Chicken Skewers

LIME, GARLIC, AND CILANTRO SEASONED CHICKEN ON SKEWERS WITH DIPPING SAUCES.

$9.00

Spicy Shrimp Skewers

SPICY, CAROLINA PLUMP SHRIMP ON SKEWERS WITH DIPPING SAUCES.

$11.50

Vegetable Crudites

GARDEN FRESH VEGETABLE CRUDITÉS WITH A VARIETY OF DIPS.

$4.50

Vegetables & Hummus

GARDEN FRESH VEGETABLES WITH A SIDE OF HUMMUS.

$4.50

Sweet & Sour Meatballs

MEATBALLS SERVED IN A TANGY, SWEET SAUCE.

$9.50

Sausage & Cheese Assortment

SUMMER AND ITALIAN SAUSAGE ALONGSIDE OUR SPECIALTY CHEESES.

$9.50

Bacon Jam Sliders

MINI PATTY WITH PIMENTO CHEESE & BACON JAM ON A SLIDER BUN.

$9.50

Cajun Appetizers

SHRIMP COCKTAIL - **$9.50**
CRAB & SPINACH DIP SERVED WITH CROSTINIS - **$11.50**
GRILLED SHRIMP BRUSCHETTA - **$8.00**

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Reception Dinner Packages

*Beef Tenderloin

BEEF TENDERLOIN WITH HORSERADISH CREAM SAUCE AND A CHICKEN, CHICKEN PASTA OR PORK ENTREE WITH ANY 3 SIDES.

$47.00

BEEF TENDERLOIN WITH HORSERADISH CREAM SAUCE AND A SALMON ENTREE WITH ANY 3 SIDES.

$54.00

**CARVING STATION FEE OF $50 (REQUIRED FOR BEEF TENDERLOIN)

*Flank Steak

FLANK STEAK AND EITHER A CHICKEN, CHICKEN PASTA OR PORK ENTREE WITH ANY 3 SIDES.

$37.00

FLANK STEAK AND SALMON ENTREE WITH ANY 3 SIDES

$39.00

**COMES WITH YOUR CHOICE OF HORSERADISH CREAM OR CHIMICHURRI SAUCE

ALL DINNER PACKAGES INCLUDE BREAD ROLLS

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Grilled Shrimp

GRILLED SHRIMP AND EITHER A CHICKEN, CHICKEN PASTA OR PORK ENTREE WITH ANY 3 SIDES.

$38.00

Grilled Salmon

SALMON WITH EITHER A CHICKEN, CHICKEN PASTA OR PORK ENTREE AND ANY 3 SIDES.

$36.00

*Pork Tenderloin & Chicken

SELECT ONE PORK TENDERLOIN ENTREE AND ONE CHICKEN OR CHICKEN PASTA 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.

$31.00

Barbecue Reception

SHREDDED CHICKEN AND PORK BARBECUE WITH ANY 2 SIDES. SERVED WITH BUNS.

$31.00

ALL DINNER PACKAGES INCLUDE BREAD ROLLS

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Pork Tenderloin Entrees

*Raspberry Chipotle Pork Tenderloin

PORK TENDERLOIN ROASTED AND SERVED WITH A TANGY CHIPOTLE RUB AND SWEET RASPBERRY SAUCE.

Pork Tenderloin With Hunter's Gravy

PORK TENDERLOIN SERVED IN HOMEMADE HUNTER'S GRAVY SAUCE WITH MUSHROOMS, BACON, AND ONIONS.

Seafood Entrees

*Grilled Salmon

SALMON WITH YOUR CHOICE OF MAPLE BOURBON, LEMON DILL, ROASTED CORN SALSA OR HONEY SOY GLAZE.

Grilled Shrimp

4-5 GRILLED SHRIMP SERVED WITH YOUR CHOICE OF A THAI SWEET CHILI OR AN OLD BAY, BUTTER & WHITE WINE SAUCE.

Shrimp Ducky

GRILLED SHRIMP & TENDER DUCK WITH A CAJUN FLAIR SERVED OVER RICE OR PASTA.

Shrimp Bruschetta Pasta

SHRIMP OVER PASTA WITH TOMATOES, BASIL, & OLIVE OIL.

Shrimp & Grits

FOUR OAKS' TAKE ON THIS CLASSIC SOUTHERN DISH.

*WORKS GREAT AS A BRUNCH MENU ENTREE!

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Chicken Entrees

*Chicken Florentine

CHICKEN BREAST IN A RICH, CREAMY SPINACH SAUCE.

Southwestern Chicken

GRILLED CHICKEN BREAST IN A CHIPOTLE CREAM SAUCE, TOPPED WITH CHEESE, DICED TOMATOES, BACON CRUMBS & SCALLIONS.

Chicken Provencal

COUNTRY FRENCH CHICKEN BRAISED IN WINE AND SAVORY SPICES, TOPPED WITH TOMATOES AND OLIVES.

Grilled Chicken With Mango Pineapple Salsa

SEASONED GRILLED CHICKEN TOPPED WITH A TANGY MANGO AND PINEAPPLE SALSA.

Tequila Lime Chicken

CHICKEN BREAST MARINATED IN TEQUILA AND FRESH LIME THEN GRILLED.

*Bruschetta Chicken

GRILLED CHICKEN BREAST TOPPED WITH FRESH TOMATOES & BASIL DRIZZLED WITH OLIVE OIL.

Chicken Marsala

SEASONED CHICKEN SERVED WITH MUSHROOMS IN A RICH MARSALA WINE SAUCE.

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*Gremolata Chicken

GRILLED BONELESS AND SKINLESS CHICKEN THIGH OR CHICKEN BREAST SEASONED AND TOPPED WITH A LEMON PARSLEY GREMOLATA.

*Herb Grilled Chicken

CLASSIC, SEASONED CHICKEN GRILLED TO PERFECTION.

Chicken Piccata

SEASONED, BREADED CHICKEN IN A LEMON BUTTER SAUCE WITH CAPERS.

*Greek Chicken

CHICKEN MARINATED IN LEMON AND HERBS, GRILLED, AND SERVED WITH TZATZIKI SAUCE ON THE SIDE.

Mojo Chicken Thigh

GRILLED CHICKEN THIGH MARINATED IN A CITRUS AND GARLIC MIXTURE WITH CUBAN-INSPIRED SPICES.

Chicken Parmesan

CHICKEN COVERED IN ITALIAN BREADCRUMBS AND BAKED WITH MARINARA AND MOZZARELLA CHEESE.

Chicken Salad

TENDER ROASTED CHICKEN WITH FRESH CELERY, MAYONNAISE AND SPICES SERVED ON A CROISSANT.

= CAN BE SERVED WITH PASTA!

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Pasta Entrees

*Margherita Chicken Pasta

GRILLED CHICKEN STRIPS SERVED WITH PENNE OR TRICOLORED PASTA TOSSED WITH FRESH TOMATOES, BASIL, GARLIC, AND MOZZARELLA BALLS.

*Chicken Pesto Pasta

GRILLED CHICKEN STRIPS SERVED WITH PENNE PASTA TOSSED IN A PESTO SAUCE.

*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.

Chicken Carbonara Pasta

GRILLED CHICKEN WITH BITS OF CURED PORK IN A PASTA DISH WITH EGGS, PARMESAN, AND BLACK PEPPER WITH A TOUCH OF CREAM.

Blackened Chicken Alfredo Pasta

BLACKENED GRILLED CHICKEN STRIPS SERVED OVER PASTA TOSSED IN AN ALFREDO SAUCE.

V Pasta With Marinara

CAPELLINI, PENNE, OR FARFALLE PASTA WITH HOMEMADE MARINARA SAUCE.

Pasta With Alfredo

CAPELLINI, PENNE, OR FARFALLE PASTA WITH HOMEMADE ALFREDO SAUCE.

**PASTA IS A GREAT CHOICE IF YOUR EVENT HAS KIDS!

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Vegan & Vegetarian Entrees

Vegetarian Korma Dish

A SAUCE-LIKE, MILD CURRY WITH YOGURT AND CORIANDER, SERVED OVER CHICKPEAS AND RICE.

Eggplant Parmesan

BREADED AND FRIED EGGPLANT SLICES LAYERED WITH MARINARA AND MOZZARELLA CHEESE, TOPPED WITH PARMESAN, AND THEN BAKED.

V Vegan Indian Dish

CHICKPEA TIKA MASALA: MASALA SAUCE WITH CHICKPEAS OVER BASMATI RICE. KEY SPICES INCLUDE TURMERIC AND CILANTRO, PLUS TOMATO WITH COCONUT MILK.

Pasta Gnocchi Dish

SMALL POTATO AND WHEAT DUMPLINGS SERVED WITH SPINACH IN A ROASTED BUTTERNUT SQUASH SAUCE.

** IF YOU HAVE A HANDFULL OF GUESTS WITH DIETARY RESTRICTIONS, WE ASK THAT YOU DO NOT MAKE YOUR ENTIRE MEAL CATER TO THEM. WE WANT YOU TO HAVE THE FOOD YOU WANT ON YOUR WEDDING DAY! YOUR COORDINATOR WILL DISCUSS WITH YOU HOW FOUR OAKS HANDLES DIETARY RESTRICTIONS AT YOUR PLANNING MEETINGS!

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Sides

Mashed Potatoes

CREAMY MASHED POTATOES.

*Garlic Mashed Potatoes

CREAMY MASHED POTATOES WITH GARLIC.

*Potatoes Au Gratin

THINLY SLICED POTATOES LAYERED AND BAKED IN A RICH CHEESE SAUCE.

*Loaded Potato Bake

A CREAMY DISH OF MASHED POTATOES BAKED WITH CRUMBLED BACON, SOUR CREAM AND CHEDDAR CHESSE, TOPPED WITH GREEN ONIONS.

Roasted Potatoes

SEASONED POTATOES ROASTED TO PERFECTION.

Monterey Roasted Potatoes

ROASTED POTATOES WITH A BLEND OF MEXICAN INSPIRED SPICES, FINISHED WITH FRESH CILANTRO AND QUESO FRESCO.

Mashed Sweet Potatoes

CREAMY MASHED SWEET POTATOES WITH SPICES.

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Chorizo Butter Sweet Potatoes

SWEET POTATOES ROASTED IN A SMOKED CHORIZO BUTTER.

*Homemade Mac & Cheese

RICH TRADITIONAL MAC AND CHEESE.

*Jalapeño Bacon Mac & Cheese

RICH MAC AND CHEESE WITH BACON & TOPPED WITH JALAPENO CRISPS.

Yellow Rice

SAFFRON RICE WITH RED PEPPERS.

Yellow Rice & Peas

SAFFRON RICE SERVED WITH SWEET BABY PEAS.

Red Beans & Rice

RED BEANS AND SPICY ANDOUILLE SAUSAGE COOKED INTO A ROBUST LOUISIANA INSPIRED CAJUN DISH.

Congri

FOUR OAKS' TAKE ON CUBAN-STYLE BLACK BEANS AND RICE.

Corn Souffle

FOUR OAK'S TWIST ON A SOUTHERN CLASSIC. ROASTED CORN MIXED WITH CREAM AND SEASONED WITH A HINT OF PAPRIKA.

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Elote Mexican Cream-Style Corn

ROASTED CORN SLATHERED WITH CREMA, SEASONINGS, AND TOPPED WITH CHEESE.

V *Roasted Fall Vegetables

FALL FRESH VEGETABLES INCLUDING SWEET POTATOES, PARSNIPS, CARROTS, AND TRICOLORED BABY POTATOES SEASONED WITH HERBS AND ROASTED.
ONLY AVAILABLE IN THE FALL.

V *Seasonal Vegetable Medley

SEASONAL FRESH VEGETABLES INCLUDING ZUCCHINI, SQUASH, CARROTS, MUSHROOMS, & PEPPERS SEASONED AND SMOKED TO PERFECTION.
VEGETABLES VARY BASED ON SEASON.

*Pancetta Brussels Sprouts

ROASTED BRUSSELS SPROUTS TOSSED WITH PANCETTA AND BEER VINAIGRETTE.

*Parmesan-Encrusted Asparagus

FRESH, OVEN-ROASTED ASPARAGUS TOPPED WITH GLUTEN-FREE BREADCRUMBS AND PARMESAN CHEESE.

V *Roasted Chili Cauliflower

CAULIFLOWER OVEN ROASTED IN A SWEET CHILI SAUCE.

Honey Glazed Carrots

BABY CARROTS SERVED WITH A SWEET, HONEY GLAZE.

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V *Green Beans With Red Peppers

FRESH, WHOLE GREEN BEANS SAUTÉED WITH CRISP RED BELL PEPPERS.

Green Bean Casserole

GREEN BEANS SERVED IN A CREAMY MUSHROOM SAUCE WITH CRISP ONION TOPPING.

Green Bean Almondine

GREEN BEANS SERVED WITH TOASTED SLIVERED ALMONDS.

Southern Spicy Collard Greens

SLOWLY SIMMERED COLLARD GREENS IN SMOKED HAM SERVED WITH HOT SAUCE ON THE SIDE.

Creamy Potato Salad

ROASTED POTATOES CHOPPED AND SERVED IN A RICH, MUSTARD-BASED SAUCE.

Pasta Salad

CHILLED PASTA WITH BROCCOLI, TOMATOES, OLIVES, AND CUCUMBERS, ALL TOSSED IN A TANGY DRESSING.

Pasta Salad With Tortellini

CHEESE TORTELLINI WITH VEGETABLES, ALL TOSSED IN A TANGY DRESSING.

Coleslaw

CHOPPED CABBAGE AND CARROTS TOSSED IN A LIGHT, SWEET DRESSING.

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V Tossed Simple Salad

SPRING MIX TOSSED WITH CUCUMBER AND TOMATO, SERVED WITH RANCH AND BALSAMIC VINAIGRETTE DRESSINGS.

Caesar Salad

ROMAINE LETTUCE TOSSED IN CLASSIC CAESAR DRESSING AND TOPPED WITH SEASONED CROUTONS AND SHAVED PARMESAN CHEESE.

*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.

Strawberry Fields Salad

SPRING MIX WITH BABY SPINACH & ARUGULA TOSSED IN A BALSAMIC VINAIGRETTE DRESSING. TOPPED WITH FRESH STRAWBERRIES, ALMONDS & FETA CHEESE.

Dolce

Mini Assorted Dessert Bar

MINIATURE BROWNIE CHOCOLATE MOUSSE PARFAIT, STRAWBERRY SHORTCAKE PARFAIT AND BANANA PUDDING. ASSORTMENT DEPENDS ON PARTY SIZE & INGREDIENT AVAILABILITY.

$5.00

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Party Packages

NOT AVAILABLE FOR WEDDINGS

Burger Bar

GRILLED BURGERS & HOTDOGS SERVED WITH CHEESE, LETTUCE, TOMATOES, ONIONS, PICKLES, KETCHUP, MUSTARD, & MAYO WITH A CHOICE OF ANY 2 SIDES.

$27.00

Taco Bar

GROUND BEEF AND SHREDDED CHICKEN WITH TOPPINGS. SIDES OF RICE & BEANS PLUS CHIPS & SALSA.

$27.00

Quesadilla Explosion

CHICKEN, BEEF, OR SHRIMP QUESADILLAS GRILLED WITH PEPPERS AND ONIONS. SERVED WITH RICE & BEANS, AND CHIPS & SALSA.

$27.00

IF YOU WOULD LIKE TO USE A RECEPTION DINNER PACKAGE AS YOUR MENU, YOU ARE FREE TO DO SO. THESE ARE JUST SPECIAL PACKAGES THAT ARE ONLY AVAILABLE FOR SMALL EVENTS.

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Brunch/Lunch Packages

LUNCH EVENTS ONLY

Brunch

CHOOSE FROM A SELECTION OF BAKED HAM, QUICHE, GRILLED CHICKEN CAESAR SALAD, OR SHRIMP & GRITS, PLUS ANY 3 SIDES (FROM OUR SIDES MENU OR BRUNCH-SPECIFIC SIDES SUCH AS BISCUITS AND GRAVY OR POTATOES O'BRIEN).

$36.00

*THE FOLLOWING OPTIONS ARE ONLY AVAILABLE FOR PARTIES, NOT WEDDINGS.

Light Brunch

QUICHE LORRAINE (APPLEWOOD BACON WITH SWISS CHEESE), SPINACH QUICHE (SPINACH, ONIONS, TOMATO, & CHEESE), SERVED WITH SEASONAL FRESH FRUIT AND PASTA SALAD.

$19.50

Ladies Luncheon

CHICKEN SALAD ON MINI CROISSANTS, SEASONAL FRESH FRUIT, AND YOUR CHOICE OF A SALAD.

$17.50

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

$17.50