



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.

# 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

*\*Please note each guest will be charged a 20% service fee and 7% tax*



An outdoor dining area at night, featuring several tables with white tablecloths and chairs. The area is illuminated by warm string lights hanging from trees and a large tree trunk on the left. The background shows a dark blue sky and more trees.

# 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 Mushroom | Sugar Snap Pea  
Bacon Vinaigrette

## CHOCOLATE TART

Raspberry | Graham Cracker | Meringue

*\*Please note each guest will be charged a 20% service fee and 7% tax*

# 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

*\*Please note each guest will be charged a 20% service fee and 7% tax*





# 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

*\*Please note each guest will be charged a 20% service fee and 7% tax*

# 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

GRILLED SQUASH with Herb and Garlic

Vinaigrette

ASSORTED PASTRIES

*\*Please note each guest will be charged a 20% service fee and 7% tax*





# Buffet Style Lunch

\$30 Per Person

SODA, TEA, & COFFEE

SALAD STATION:

Grilled Salmon | Grilled Chicken | Grilled Vegetables  
Chicken Salad | Baby Greens | Romaine | Carrots  
Onions Tomatoes | Cucumber | Cheese | Croutons

DRESSINGS:

Honey Vinaigrette | Balsamic Vinaigrette | Ranch

ASSORTED SANDWICHES AND WRAPS

PASTA SALAD

POTATO SALAD

COLESLAW

ROASTED BROCCOLI WITH SWEET- CHILI GLAZE

HOUSE- MADE CHIPS

ASSORTED PASTRIES

*\*Please note each guest will be charged a 20% service fee and 7% tax*

# Lunch Menu

\$25 Per Person; Includes Soda, Tea, Coffee

## ENTREE OPTIONS:

BABY GEM SALAD WITH GRILLED SALMON OR CHICKEN  
Poached Pear | Goat Cheese | Candied Hazelnuts  
Honey Vinaigrette

PAN SEARED FLOUNDER  
Fingerling Potato | Market Vegetable | Lemon Beurre Blanc

ROASTED CHICKEN  
Fingerling Potato | Market Vegetable | Chicken Jus

WILD MUSHROOM RAGOUT  
Soy Campanelle Pasta | Black Garlic | Charred Onion Cream

## DESSERT OPTIONS:

CHOCOLATE TART  
Raspberry | Graham Cracker | Meringue

SEASONAL BERRIES  
Lemon-Poppy Seed Shortbread | Vanilla Ice Cream

*\*Please note each guest will be charged a 20% service fee and 7% tax*





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