

# APPETIZER

CLASSIC



## MAINS

BBQ Meatballs  
Mixed Mini Quiche  
Sausage Stuffed Mushrooms

*Select Two Flavors..*

## BRUCHETTA & CROSTINI

Tomato Basil Balsamic  
Pimento Cheese Pepper Jelly Bacon  
Ricotta Fig Jam Candy Bacon  
Mexican Corn Salsa

*Select Two Flavors..*

## DEVILED EGG

Pimento Cheese  
Bloody Mary  
Buffalo Chicken  
Jalapeno Popper  
Dill Pickle  
Sriracha  
Classic Southern  
Smoked Blue Cheese

# APPETIZER

## SPECIAL

*Includes Classic Menu, Plus Additional Selections..*

### MAINS

Buffalo Chicken Rangoons

Spinach Puffs

Pimento Cheese Martini with Pita

*Select Two Flavors..*

### SKEWERS

Cantaloupe, Prosciutto & Mozzarella

with Balsamic Drizzle and Fresh Basil

Cherry Tomato & Mozzarella

with Balsamic Drizzle and Fresh Basil

Seasoned Tortellini, Cherry Tomato & Feta

Buffalo Chicken, Blue Cheese & Celery

Fruit & Cheese

## PREMIUM

*Includes Classic and Special Menus, Plus Additional Selections..*

### MAINS

Seafood Stuffed Mushrooms

Shrimp & Grits Cup

Loaded Chicken Quesadilla

BBQ Pulled Pork Egg Rolls



# DINNER

## MEAT & SEAFOOD

### CHICKEN

Southern Bone-In Fried Chicken Herb  
Southern Fried Chicken Breast with Tomato Gravy  
Baked Lemon Herb Chicken Breast  
Baked Thyme Chicken with Honey Mirepoix Sauce  
Apricot Glazed Chicken Thighs  
Honey Garlic Baked Chick Thighs

### BEEF

Prime Rib Roasted in Dijon & Herbs  
Red Wine Braised Short Ribs  
Herb Beef Tenderloin Roasted

### PORK

Roasted Pear Glazed Pork Loin  
Sage & Rosemary Pork Tenderloin  
Apple Cider Grilled Pork Chop

### SEAFOOD

Shrimp & Grits  
Blackened Salmon  
Grilled Ginger Soy Swordfish  
Rosemary Lemon Halibut



# DINNER

## STARCH & VEGTABLES

### VEGTABLES

Garlic Green Beans  
Broccolini  
Balsamic Bacon Brussel Sprout  
Squash Casserole  
Sautéed Okra, Tomato & Onion  
Bacon Braised Collards  
Stewed Black Eyed Peas  
Honey Tarragon Carrots

### STARCH

Smoked Gouda Mac & Cheese  
Baked Cheddar Mac & Cheese  
Sour Cream Mash Potatoes  
Garlic Mash Potatoes  
Whipped Chevre Potatoes  
Brown Sugar Cinnamon Mash Sweet Potatoes  
Vanilla Butter Sweet Potato Puree  
Classic Potato Gratin  
Yukon Gold & Sweet Potato Gratin  
Rosemary Roasted Potatoes  
Bacon & Green Pea Risotto  
Sweet Corn & Tomato Risotto



# DINNER

## SALADS

OFFERED BUFFET OR INDIVIDUALLY PLATED  
WITH FRESHLY BAKED ROLLS & WHIPPED SALTED BUTTER

### APPLE GOAT CHEESE

Arugula, Crumbled Goat Cheese, Toasted Pecans, Red  
Onion & Sliced Apples tossed in Lemon Vinaigrette

### SPINACH BERRY

Spinach, Feta, Red Onion, Blueberries,  
Strawberries, Raspberries, Toasted Almond Slices  
tossed in Poppy Seed Dressing

### GREEK

Spring Mix, Sun Dried Tomatoes, Feta, Red Onion,  
Cucumber, Black Olives tossed in Homemade  
Greek Dressing

### FARMHOUSE

Spring Mix, Shredded Cheddar, Cherry Tomatoes,  
Cucumbers, Red Onions, Homemade Croutons  
tossed in Herb Buttermilk Dressing



# STATIONS

AVAILABLE MINI OR FULL

## SLIDERS

Pimento Cheese Burger  
Nashville Hot Chicken  
Pulled Pork  
Mexican Black Bean  
Fried Chicken

## SKEWERS

Chicken, Beef, Pork OR Shrimp  
Caprese  
Melon Prosciutto  
Fruit  
Buffalo Chicken

## SOUTHERN JARS

Pulled Pork  
Fried Chicken  
Corn Bread  
Collards  
Black Eyed Peas  
Mac & Cheese  
Shrimp & Grits

## NOLA

Mini Po'boys  
Red Beans & Rice  
Gumbo  
Muffuletta Sliders  
Jambalaya



# STATIONS

CARVING

PEAR GLAZED PORK LOIN

SAGE & ROSEMARY PORK  
TENDERLOIN

PRIME RIB

BEEF TENDERLOIN

BROWN SUGAR HAM

Holidays Only



# STATIONS

COCKTAIL HOUR

## DIP BOARD

Choice of 1 Cold & 1 Hot  
Additional Dips Can be Added for an Additional Charge

### **Cold Dips:**

Pimento Cheese, Roasted Red Pepper Hummus,  
Herb Buttermilk, Sour Cream & Onion, White Bean  
and Whipped Feta & Honey

### **Hot Dips:**

Buffalo Chicken, Spinach & Artichoke, Nashville Hot  
Chicken, Caramelized Bacon & Onion

*Includes Seasonal Fruits & Vegetables, Crackers and Homemade Chips*

## DEVILED EGG BAR

Traditional Southern  
Buffalo Chicken  
Bloody Mary  
Dill Pickle  
Sriracha  
Jalapeno Popper





# STATIONS

COCKTAIL HOUR

## RAW BAR

Jona Crab Claws  
Oysters on the Half Shell  
Shrimp Cocktail  
Pickled Shrimp  
Salmon Poke  
Tuna Tartar

*Served with Champagne Mignonette, Cocktail Sauce, Tabasco,  
Horseradish, Lemon and Saltines*

## CHARCUTERIE BOARD

Assorted Cheeses  
Cured Meats  
Pickles  
Olives  
Grain Mustard  
Jams  
Fruits  
Crackers & Bread  
Mixed Nuts

*Ask for a Build Your Own List or Let the Chef Curate for You*



# TACO BAR

## APPETIZERS

Mexican Corn Bruschetta  
Miniature Cilantro Beef Empanadas  
Miniature Buffalo Chicken Empanadas  
Loaded Chicken Quesadillas

## MAINS

Taco Bar  
(Chicken & Ground Beef)  
Toppings Bar  
(Pico, Lettuce, Cheese, Sour Cream, Tomatoes,  
Red Onion and Jalapeños)

## SIDES

Mexican Rice  
Cilantro Lime Rice  
Black Beans  
Pinto Beans  
Refried Beans  
Mexican Street Corn - Off the Cob

## SALADS

Roasted Corn Salad with Cilantro Lime Dressing  
Tex-Mex Salad with Spicy Ranch



# TACO BAR

## CHIPS & SALSA

*Available Flavors:*

Mango

Tomatillo

Mild

Spicy

*+ Guacamole Available for an Additional Charge*

## REFRESHMENTS

Strawberry Aqua Fresca

Mango Aqua Fresca

Pineapple Aqua Fresca

Lemonade

Sweet Tea

Unsweet Tea



# BBQ

*Available with 2 Meats & 3 Sides or 3 Meats & 3 Sides..*

## **APPETIZERS**

Baked Mac & Cheese Bites  
Pulled Pork Egg Rolls  
Pimento Cheese Crostini  
Prosciutto Wrapped Peaches  
Loaded Potato Skins

## **MAIN**

Brisket  
Chicken  
Pulled Pork  
Sliced Pork  
Pork Ribs

## **SIDES**

Mac & Cheese (Smoked Gouda or Cheddar)  
Cole Slaw  
Potato Salad  
Pasta Salad  
Three Cheese Tortellini Pasta Salad  
Baked Beans  
Corn on the Cob  
Collards  
Succotash



# BBQ

*Additional Add-Ons..*

## **SALAD**

Farm House Garden  
with Herb Buttermilk

Mixed Green Southern  
with Honey Mustard

## **DESSERT**

Banana Pudding  
Peach Cobbler  
Blueberry Cobbler  
Apple Pie  
Pecan Pie

