

APPETIZER

CLASSIC

MAINS

BBQ Meatballs
Mixed Mini Quiche

Select Two Flavors..

BRUCHETTA & CROSTINI

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

Select Two Flavors..

DEVEILED EGG

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



APPETIZER



SPECIAL

MAINS

Buffalo Chicken Wonton Cups
Chicken Salad Phyllo Cups
Spinach Spanakopita
Pistachio and Honey Whipped Feta Phyllo Cups

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
Fruit & Cheese

PREMIUM

Miniature Philly Cheese Steaks
Blue Cheese Bacon Wrapped Meat Balls
Miniature Crab Cakes
Spring Rolls
Quail Wellington
Miniature Brisket Sliders
with Chery BBQ Sauce

STATIONS



SPECIAL PRICING FOR FULL STATION

SOUTHERN JARS

Pulled Pork Slaw and Baked Beans
Fried Chicken, Mac & Cheese and Collards
Salmon, Collards and Black Eyed Peas
Shrimp & Grits

NOLA

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

STATIONS

CARVING

PEAR GLAZED PORK LOIN

**SAGE & ROSEMARY PORK
TENDERLOIN**

PRIME RIB

BEEF TENDERLOIN

BROWN SUGAR HAM

Holidays Only



CHARCUTERIE

ALL AVAILABLE OPTIONS PRICED SEPERATLEY



CUPS

Minimum Order of 15

INDIVIDUAL BOXES

SMALL BOARD

Serves Up To 4
2 Cheeses, 2 Cured Meats

MEDIUM BOARD

Serves Up To 8
3 Cheeses, 2 Cured Meats

LARGE BOARD

Serves Up To 10
4 Cheeses, 3 Cured Meats

CUSTOM LETTER BOXES

XL BOARDS

Serves Up To 15
5 Cheeses, 3 Cured Meats

GRAZING TABLE

Priced Per Person

STATIONS

BARS

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 Baked 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

BARS

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*

OYSTER BAR

Shucked To Order for Guests

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



STATIONS

BARS

PRETZEL BAR

Knots, Twist or Bites

Pretzel Flavors:

Salted, Cinnamon Sugar, Parmesan Garlic, Ranch, Sour Cream & Onion, Buffalo or Jalapeno Cheese

Dip Flavors:

Caramel, Beer Cheese, Sweet Cream Cheese, Marinara, Sweet Glaze, Honey Mustard, Dijon Mustard, Nacho Cheese or Ranch

SNACK BAR

Trail Mix, Kettle Chips, Pretzels, Mixed Nuts, Honey Roasted Peanuts, Popcorn & Seasoned Crackers

SMORES BAR

Marshmallows, Chocolates & Crackers
Sternos & Skewers Included

POPCORN BAR

Buttered, Caramel, Cheddar Jalapeno, Ranch, Chocolate Peanut Butter, Salt & Vinegar, Cheddar, Parmesan Garlic



DINNER

ALL MEALS COME WITH CHOICE OF THREE SIDES
OFFERED BUFFET STYLE
WITH FRESHLY BAKED ROLLS & WHIPPED SALTED BUTTER

MEAT & SEAFOOD

CHICKEN

Southern Bone-In Fried Chicken
Baked Lemon Herb Chicken Breast
Baked Thyme Chicken with Honey Mirepoix Sauce
Apricot Glazed Chicken
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



DINNER

ALL MEALS COME WITH CHOICE OF THREE SIDES
OFFERED BUFFET STYLE
WITH FRESHLY BAKED ROLLES & WHIPPED SALTED BUTTER

STARCH & VEGTABLES

VEGTABLES

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
Bacon & Green Pea Risotto
Sweet Corn & Tomato Risotto



DINNER

ALL MEALS COME WITH CHOICE OF THREE SIDES
OFFERED BUFFET STYLE
WITH FRESHLY BAKED ROLLS & WHIPPED SALTED BUTTER

SALAD

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

POPPY SEED

Mixed Greens, Candied Pecans, Strawberries, Mandarin Oranges. Parmesan Cheese, Dried Cranberries in Poppy Seed Dressing

FARMHOUSE

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



TACO BAR

APPETIZERS

Mexican Corn Bruschetta
Miniature Cilantro Beef Empanadas
Shredded Chicken Taquitos
Loaded Chicken Quesadillas

MAINS

Fire Roasted Pulled Chicken & Carne Asada Beef

Toppings:

Pico, Lettuce, Cheese, Sour Cream, Tomatoes, Red
Onion and Jalapeños

SIDES

Mexican Rice
Cilantro Lime Rice
Black Beans
Pinto Beans
Refried Beans
Esquites

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 and Queso

**Available for an Additional Charge*

REFRESHMENTS

Strawberry Aqua Fresca

Mango Aqua Fresca

Pineapple Aqua Fresca

Lemonade

Sweet Tea

Unsweet Tea



BBQ

Available with 1 Meat & 3 Sides or 2 Meats & 3 Sides

APPETIZERS

Cowboy Caviar Bites
Pimento Cheese Crostini
Loaded Potato Skins
Corn Dog Bites

MAIN

Brisket
Chicken (Boneless or Leg Quarters)
Pulled Pork
Pulled Chicken
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

SALAD

Farm House Garden
with Herb Buttermilk

Mixed Green Southern
with Honey Mustard

DESSERT

Banana Pudding
Peach Cobbler
Blueberry Cobbler
Apple Pie
Pecan Pie



LUNCH

ALL MEALS COME WITH CHOICE OF TWO SIDES

MAINS

Mixed Piece Southern Fried Chicken

Glazed Pork Loin

Meatloaf

Slow Cooked Beef Pot Roast

Herb Oven Roasted Chicken

SIDES

White Cheddar Mac & Cheese

Sour Cream Mashed Potatoes

Classic Potato Gratin

Green Beans

Baked Beans

Pasta Salad

Three Cheese Tortellini

Potato Salad

Collards

Cole Slaw



LUNCH

SANDWICH TRAYS

Boxes Lunch Available

Roast Beef with Provolone

Smoked Turkey with Cheddar

Black Forest Ham with Swiss

Chicken Salad Croissants

BAKED POTATO BAR

Fresh Baked Potatoes Topped with
Butter, Sour Cream, Cheddar-Jack,
Green Onions, Chili, Bacon, Red Onion
or Broccoli & Cheese Sauce



BRUNCH

SOUTHERN CLASSICS

Serves Groups of 10 or 20

Shrimp & Grits

Chicken & Waffles

Biscuits & Gravy

Croissant French Toast Casserole

SCRAMBLER SKILLET

Serves Groups of 10 or 20

The Country Scrambler

Scrambled Eggs, Sautéed Onions, Bacon , Sausage,
Country Potatoes, Topped with Cheddar Cheese

The Nola Scrambler

Scrambled Eggs, Tabasco, Gulf Shrimp, Andouille Sausage,
Onions & Peppers, Topped with Pepper Jack Cheese

The Denver Scrambler

Scrambled Eggs, Sautéed Onions & Peppers, Grilled Ham,
Topped with Cheddar Cheese



BRUNCH

BISCUITS

Priced Per Person

Bacon, Egg & Cheese
Sausage, Egg & Cheese

QUICHE

Priced Per Pie

Bacon, Swiss & Onion
Spinach, Sundried Tomato & Feta
Sausage, Cheddar & Spinach

MEATS

Thick Cut Bacon
Country Ham
Savory Pork Sausage

SIDES

Serves 10

Fresh Fruit
Cheese Grits
Potato Hash
Fresh Baked Biscuits
Bagels & Cream Cheese
Mini Quiche Platter
French Toast, Cinnamon Raisin or Blueberry
Muffins

