



Buffet Style Catering Menu

All meals are served buffet style and seconds are encouraged. Any food left over will be wrapped up, labeled, and left for you. Chafing dishes, serving utensils, premier china like white plastic plates and rolled plastic cutlery with linen like napkin will be provided.

Option 1 - 1 meat with 2 side choices and dinner rolls \$17.75 per person

Option 2 - 2 meats with 2 side choices and dinner rolls \$22.50 per person

Meat Choices

Slaw and BBQ sauces are included with smoked pork and smoked chicken

*Smoked Pulled Pork *Smoked Chopped Chicken *Roasted Chicken Le Crème

Additional meat choices are available and if selected in either option is priced as follows:

Apple Cider Glazed Pork Loin Chop additional \$3.65 per person, Cornbread StuffeChicken Breast \$3.25 per person, Maple Bourbon Salmon \$4.00 per person, Beef Brisket additional \$5.25 per person and Smoked Prime Rib additional \$12.00

Side Choices:

Roasted Veggie Medley, Glazed Carrots, Maple Bourbon Baked Beans (contains pork), Macaroni Salad, Potato Salad, Roasted Red Potatoes, Rice Pilaf, Collard Greens (contains pork), Mac and Cheese, Roasted Asparagus, Southern Green Beans, Sweet Corn, Baked Potatoes, Baked Sweet Potatoes, 3" Corn on the Cob, Cinnamon Apples, Candied Yams, Mashed Potatoes, Fried Cabbage

Premium Sides + \$0.50 per person:

Boursin Garlic Mashed Potatoes, Corn Souffle, Broccoli & Alfredo Pasta, Roasted Brussel Sprouts with Balsamic Glaze, Sweet Cornbread

If you would like to add a third side the price is an additional \$2.00 per person. Salad is also available with mixed greens and 2 salad dressings for an additional \$2.25 per person.

Beverage Option: Ice Included

Sweet Tea \$1.25 per person, Unsweet Tea \$1.25 per person, Lemonade \$1.25 per person, Bottled water .75 per person, Coffee with sugar, sweet & low and cream \$1.00 per person and Warm Caramel Apple Cider \$1.75 per person

Heavy Hors D'oeuvres Menu

Warm Spinach & Artichoke Dip	\$3.75pp
-Served with Naan	
Warm Pimento Cheese Dip	\$2.75pp
-Served with Naan	
Fried Green Tomatoes	\$3.75pp
-Topped with Roasted Garlic Aioli	
- Add pimento cheese & bacon jam +\$1.50	
Tomato Soup Shooters	\$3.60pp
-Served in Mini Mason Jars with Mini Grilled Pimento Cheese Sandwiches	
Mini Chicken & Waffles	\$4.95pp
-Served with Maple Bourbon Syrup Pipettes	
Mini Meatloaf	\$6.00pp
-Served in Mini Mason Jar topped with traditional ketchup base sauce	
Shrimp & Grits Martini	\$7.25pp
-Shrimp and Tasso Ham Gravy with Parmesan Cheese Over Stone Ground Grits.	
Served in a Martini Glass	
Brisket Crostini	\$3.75pp
-Smoked Brisket Served on Crostini with Horseradish Crème & Sweet BBQ Sauce	
Coconut Shrimp	\$2.75pp
-Butterflied then Fried with a Sweet & Spicy Island Sauce	
BBQ Topped Sweet Potato Cake	\$3.25pp
-Fried Sweet Potato Cake Topped with Smoked Pulled Pork & Sweet Red BBQ Sauce	
Pimento Cheese Crostini	\$1.80pp
-Made From Scratch!	
-Add Bacon Jam + \$0.25	
Mini Pork Tacos	\$2.75pp
-Mini Flour Tortillas Filled with Smoked Pulled Pork, Slaw & Sweet Red BBQ Sauce.	
Finished Off with a Mini Wooden Clothespin	
Deviled Eggs	
-Traditional - \$1.30pp Bacon - \$1.55pp Nashville Hot Chicken - \$1.65pp	
Crab - \$2.00pp	

Shrimp Cocktail	\$1.95pp
-Served with Cocktail Sauce	
Sweet Teriyaki Meatballs	\$1.80pp
-All Beef Meatballs	
Roasted Tomato Crostini	\$2.30pp
-Topped with Goat Cheese, Roasted Tomatoes & Balsamic Glaze	
Pulled Pork Sliders	\$3.85pp
-Slider Buns Topped with Smoked Pulled Pork, Sweet BBQ Sauce and Cornslaw	
Stuffed Mushrooms	\$1.75pp
-Mushroom Buttons with a Cheesy Garlic Filling	
Fiesta Lime Shrimp Bites	\$2.35pp
-Phyllo Cups Filled with Lime Crema, Cilantro & Topped with Fiesta Shrimp	
Caprese Salad Skewers	\$1.80pp
-Tomatoes, Mozzarella, Basil & Balsamic Glaze	
Roasted Red Grape Crostini	\$1.95pp
-Topped with Goat Cheese, Roasted Red Grapes & Balsamic Drizzle	
Mini Crab Cakes	\$4.40pp
-Served with Cajon Aioli	
Fried Chicken Biscuits	\$3.50pp
-Fried Chicken Bites with Honey Drizzle on a Warm Sister Schubert Roll	
Pimento Cheese & Prosciutto Biscuits	\$3.00pp
-Served on Top of a Fresh Drop Biscuit	
Caramelized Onion Phyllo Bites	\$1.95pp
-Crispy Phyllo cups filled with Cream Cheese & Topped with Caramelized Onions	

Displays:

Charcuterie Board	\$10.00pp
-Domestic & Imported Cheeses with Assorted Meats, Honey, Nuts, Preserves, Grapes & Crostini	
Vegetable Board	\$3.45pp
-Assorted Vegetables Served with Blue Cheese or Ranch Dressing	
Fresh Fruit Display	\$4.75pp
-Assorted Seasonal Fruits Served with Cream Cheese Fruit Dip	

Salads:

Strawberry & Pecan Salad	\$3.00pp
-Mixed Greens, Sliced Strawberries, Candied Pecans & Balsamic Vinaigrette	
Caesar Salad	\$2.35pp
-Romaine Lettuce, Parmesan Cheese, Croutons & Traditional Caesar Dressing	
Garden Salad	\$2.30pp
-Mixed Greens, Sliced Cucumbers, Grape Tomatoes, Shredded Carrots & Your Choice of (2) Dressings	
Cashew Chicken Salad	\$3.30pp
-Mixed Greens, Grilled Chicken, Cashews, Mandarin Oranges, Chow Mein Noodles & a Creamy Asian Dressing	

Desserts:

Petite Vanilla Cheesecakes	\$4.00pp
3" Key Lime Pies	\$3.45pp
Banana Pudding Parfaits	\$2.65pp
Mini Salted Caramel Brownie Bites	\$1.85pp
3" Chocolate Chip Bourbon Pecan Pies	\$3.65pp
Mini Crème Brûlée	\$3.65pp