



Buffet Style Catering Menu

All meals are served buffet style and seconds are encouraged. Any leftover food will be covered, labeled, and left for you. Chafing dishes, serving utensils, premier china-like white plastic plates, and heavy-duty rolled plastic cutlery with a linen-like napkin will be provided.

Option 1 - 1 meat with 2 side choices and dinner rolls \$18.25 per person

Option 2 - 2 meats with 2 side choices and dinner rolls \$23.00 per person

Meat Choices

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

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

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

Apple Cider Glazed Pork Loin Chop additional \$4.10 per person, Cornbread Stuffed Chicken Breast \$3.55 per person, Maple Bourbon Salmon \$4.50 per person, Beef Brisket additional \$5.55 per person and Smoked Prime Rib additional \$12.50

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 + \$0.60 per person:

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

If you would like to add a third side the price is an additional \$2.25 per person. Salad is also available with mixed greens and 2 salad dressings for an additional \$2.50 per person.

Beverage Option: Ice Included

Sweet Tea \$1.50 per person, Unsweet Tea \$1.50 per person, Lemonade \$1.50 per person, Bottled water 1.10 per person, Coffee with sugar, sweet & low and cream \$1.10 per person and Warm Caramel Apple Cider \$1.85 per person

Heavy Hors D'oeuvres Menu

Warm Spinach & Artichoke Dip -Served with Naan	\$3.80pp
Warm Pimento Cheese Dip -Served with Naan	\$2.80pp
Fried Green Tomatoes -Topped with Roasted Garlic Aioli - Add pimento cheese & bacon jam +\$1.50	\$3.80pp
Tomato Soup Shooters -Served in Mini Mason Jars with Mini Grilled Pimento Cheese Sandwiches	\$3.90pp
Mini Chicken & Waffles -Served with Maple Bourbon Syrup Pipettes	\$4.95pp
Mini Meatloaf -Served in Mini Mason Jar topped with traditional ketchup base sauce	\$6.25pp
Shrimp & Grits Martini -Shrimp and Tasso Ham Gravy with Parmesan Cheese Over Stone Ground Grits. Served in a Martini Glass	\$7.50pp
Brisket Crostini -Smoked Brisket Served on Crostini with Horseradish Crème & Sweet BBQ Sauce	\$3.75pp
Coconut Shrimp -Butterflied then Fried with a Sweet & Spicy Island Sauce	\$3.10pp
BBQ Topped Sweet Potato Cake -Fried Sweet Potato Cake Topped with Smoked Pulled Pork & Sweet Red BBQ Sauce	\$3.80pp
Pimento Cheese Crostini -Made From Scratch! -Add Bacon Jam + \$0.25	\$2.25pp
Mini Pork Tacos -Mini Flour Tortillas Filled with Smoked Pulled Pork, Slaw & Sweet Red BBQ Sauce. Finished Off with a Mini Wooden Clothespin	\$3.25pp
Deviled Eggs -Traditional - \$1.60pp Bacon Jam- \$1.65pp Hot Chicken - \$1.70pp Crab - \$2.25pp	
Shrimp Cocktail -Served with Cocktail Sauce	\$2.20pp

Sweet Teriyaki Meatballs -All Beef Meatballs	\$2.10pp
Roasted Tomato Crostini -Topped with Goat Cheese, Roasted Tomatoes & Balsamic Glaze	\$2.60pp
Pulled Pork Sliders -Slider Buns Topped with Smoked Pulled Pork, Sweet BBQ Sauce and Cornslaw	\$4.12pp
Stuffed Mushrooms -Mushroom Buttons with a Cheesy Garlic Filling	\$2.65pp
Fiesta Lime Shrimp Bites -Phyllo Cups Filled with Lime Crema and cilantro and topped with Fiesta Shrimp	\$2.55p
Caprese Salad Skewers -Tomatoes, Mozzarella, Basil & Balsamic Glaze	\$2.15pp
Roasted Red Grape Crostini -Topped with Goat Cheese, Roasted Red Grapes & Balsamic Drizzle	\$2.15pp
Mini Crab Cakes -Served with Cajon Aioli	\$4.65pp
Fried Chicken Biscuits -Fried Chicken Bites with Honey Drizzle on a warm mini Sister Schubert Roll	\$3.75pp
Pimento Cheese & Prosciutto Biscuits	\$3.35pp
Caramelized Onion Phyllo Bites -Crispy Phyllo Cups Filled with Goat Cheese & Topped with Caramelized Onions	\$2.20pp

Displays:

Charcuterie Board	\$10.50pp
-Domestic & Imported Cheeses with Assorted Meats, Honey, Nuts, Preserves, Grapes & Crostini	
Vegetable Board	\$3.75pp
-Assorted Vegetables Served with Blue Cheese or Ranch Dressing	
Fresh Fruit Display	\$4.99pp
-Assorted Seasonal Fruits Served with Cream Cheese Fruit Dip	

Salads:

Strawberry & Pecan Salad	\$3.30pp
-Mixed Greens, Sliced Strawberries, Candied Pecans & Balsamic Vinaigrette	
Caesar Salad	\$2.60pp
-Romaine Lettuce, Parmesan Cheese, Croutons & Traditional Caesar Dressing	
Garden Salad	\$2.55pp
-Mixed Greens, Sliced Cucumbers, Grape Tomatoes, Shredded Carrots & Your Choice of (2) Dressings	
Cashew Chicken Salad	\$3.55pp
-Mixed Greens, Grilled Chicken, Cashews, Mandarin Oranges, Crispy Chow Mein Noodles & a Creamy Asian Dressing	

Desserts:

Personal Vanilla Cheesecakes	\$5.00pp
3" Key Lime Pies	\$3.80pp
Banana Pudding Parfaits	\$2.95pp
Mini Salted Caramel Brownie Bites	\$1.99pp
3" Chocolate Chip Bourbon Pecan Pies	\$4.00pp
Personal Crème Brûlée	\$4.50pp