

CATERING MENU

Appetizer Platters

each platter serves around 10 guests

WARM GOAT CHEESE SKILLET

blend of goat cheese and parmesan, bourbon smoked tomatoes, crimini mushrooms, flat bread 40

ROCK SHRIMP

fried rock shrimp, sweet chili sauce, bourbon mustard aioli 75

HOT BROWNS

turkey on toast points with bacon, swiss, tomato, and mornay sauce 50

SHRIMP COCKTAIL

seasoned boiled shrimp, lemon, zesty cocktail sauce 80

BBQ TENDERLOIN

bbq grilled beef tenderloin on crostini 85

BRUSCHETTA

tomatoes, red onion, basil, and celery on crostini 40

CRAB CAKES

pan seared crab cake, baby greens, lemon, chive and red pepper aioli 65

BOURBON WINGS

bbq dry rub or buffalo bone-in wings, choice of bleu cheese or buttermilk, celery 55

CALAMARI

lightly battered squid, sautéed onions and peppers, sweet chili sauce 70

CATERING MENU

Buffet Options serves 10 guests

FRIED CHICKEN

half a chicken deep fried, white gravy, creamed brussels sprouts, red skin mash 230

SALMON

grilled salmon, salsa verde, jasmine rice, corn, onions, peppers, grilled asparagus 230

SHORT RIBS

braised short ribs, red skin mash, creamed brussels sprouts, mushroom port demi 250

COD

pan seared cod, vegetable cornbread stuffing, sautéed spinach,
bourbon leek sauce, tobacco onions 250

SHRIMP & GRITS

sautéed shrimp, white cheddar poblano grits, bourbon smoked tomatoes,
crimini mushrooms, bourbon cream sauce 250

6oz FILET

grilled asparagus, red skin mash, choice of demi glace or herb compound butter 280

NY STRIP

grilled asparagus, red skin mash, choice of demi glace or herb compound butter 320

Dessert Platters

TURTLE CHEESE CAKE

vanilla cheese cakes, caramel, chocolate, candied pecans 50

BOURBON BALLS

bourbon filling covered with rich chocolate ganache
and topped with a sugar toasted pecan 50

MOUSSE BOMBS

sponge cake, chocolate mousse, maraschino cherries,
chocolate tuille cookie, caramel

THREE COURSE MENU

CHOICE OF ONE SALAD, ONE ENTREE, AND ONE SWEET

Salad

WEDGE

iceberg lettuce, hard boiled eggs, green onions, vine ripe tomatoes, smoked bacon, bleu cheese dressing

CAESAR

romaine hearts, smoked bacon, vine ripe tomatoes, shredded parmesan, house made herbed croutons, creamy caesar

HOUSE

spring mix, hard boiled eggs, shredded carrots, cucumber, red onion, tomatoes, herbed croutons, bourbon buttermilk vinaigrette

Entree

STEAK

*all natural grass fed beef - all steaks are antibiotic, hormone and steroid free
all steaks come with grilled asparagus, roasted potatoes, compound butter and demi glace

6oz FILET 35 12oz NY STRIP 40 14oz RIBEYE 45

SEAFOOD

COD

7oz pan seared cod, vegetable cornbread stuffing, sautéed spinach, bourbon leek sauce, tobacco onions 45

SALMON

grilled salmon, salsa verde, jasmine rice, corn, onions, peppers, grilled asparagus 45

LOBSTER PASTA

pan seared 8oz lobster tail, mussels, onions, peppers, bourbon cream sauce, angel hair pasta 45

SOUTHERN FAVORITES

SMOKED RIBS

1/2 rack, bourbon bbq sauce, onion rings, southern cole slaw 40

SHRIMP & GRITS

sautéed shrimp, white cheddar poblano grits, bourbon smoked tomatoes, crimini mushrooms, bourbon cream sauce 40

BUTTERMILK FRIED CHICKEN

half a chicken deep fried, white gravy, creamed brussels sprouts, red skin mash 40

VEGETARIAN

GRILLED VEGGIE PLATE

zucchini, squash, bell peppers, tomato, onions, asparagus, basmati rice, cilantro mint sauce 35

VEGETARIAN PASTA

zucchini, squash, tomato, onion, mushrooms, spinach, linguine, house made marinara sauce 35

Sweets

TURTLE CHEESE CAKE

vanilla cheese cake, caramel, chocolate, candied pecans

BOURBON BALLS

bourbon filling covered with rich chocolate ganache and topped with a sugar toasted pecan

MOUSSE BOMB

sponge cake, chocolate mousse, maraschino cherries, chocolate tuille cookie, caramel