



# RECEPTION MENU

**PRICE PER PERSON: \$ 25**

Select 3 platters and 3 passed or displayed hors d'oeuvres  
to be served during your three-hour reception

Includes soda, tea & coffee

*Please add applicable sales tax and gratuities*

## PLATTERS ~

**SELECT 3:**

### **CHEESE BOARD**

With seasonal accompaniments

### **GRILLED VEGETABLE BOARD**

Served with housemade ranch dressing

### **VINTAGE ANTIPASTA**

Deviled eggs, seasonal cheeses, pickled vegetables,  
olives & crackers

### **BLACK BEAN DIP**

With tortilla chips & tomato salsa

### **FRUIT PLATTER**

Seasonal assortment of fruit

### **SEASONAL SALAD**

Delicious creation by Chef Stephanie

### **SMOKED SALMON BOARD ( ADD \$1 PP )**

With herbed cream cheese, capers,  
red onions, and fried saltines

### **SEARED BEEF PLATTER ( ADD \$1 PP )**

Roasted medium rare and served with  
horseradish cream, pickled onions and slider rolls

# HAND PASSED OR DISPLAYED HORS D'OUVRES ~

## SELECT 3:

### DEVILED EGGS (V & GF)

With pickled peppers

### SOUTHERN TOSTADA (V)

Fried corn tortillas with roasted veggies, feta & white BBQ sauce

### CHEESE & CRACKERS

Smoked cream cheese, fried saltine, seasonal compote & crispy kale

### STUFFED BABY PEPPERS (V & GF)

Char grilled and stuffed with herb cream cheese and spinach

### TOMATO & MOZZARELLA CAPRESE (V)

Tomato, housemade mozzarella, basil and balsamic on crostini *\*Seasonal\**

### CHEESEBURGER SLIDERS

### CHICKEN SALAD

Roasted pulled chicken with smoked BBQ mayo. Choice of Slider Rolls or Fried Saltines

### CRISPY CHICKEN SLIDERS

With buffalo sauce, icebox pickles and roasted garlic mayo

### GRILLED FRUIT SKEWERS (V & GF)

With vanilla yogurt dipping sauce

### HUSHPUPIES

With mustard & BBQ Sauce

### MINI MAC & CHEESE BALLS

### BABY CHICKEN & WAFFLES

### SOUTHERN MEATBALLS

With grape jelly

### BABY PIGGLY SLIDERS (ADD \$1 PP)

Bacon and pulled pork with vinegar slaw and house sauce

### SHRIMP SALAD (ADD \$1 PP)

Choice of Slider Rolls or Fried Saltines

### SHRIMP COCKTAIL (ADD \$1 PP)

Roasted pulled chicken with smoked BBQ mayo. Choice of Slider Rolls or Fried Saltines

### MINI CRAB CAKES (MKT PRICE)

### SHRIMP & GRIT CAKES (ADD \$1 PP)

Sautéed Tiger shrimp over a goat cheese grit cake and Andouille sausage