

Private Party MENU appetizer platters

ceviche

shrimp, crab, mango, jalapeño, tomato, onion, lime juice, tortilla chips 55

warm goat cheese skillet

blend of goat cheese and parmesan, smoked roma tomato, roasted garlic oil, pita bread 40

bacon jalapeño dip

smoked bacon, roasted jalapeños, cheese mix, sour cream, tortilla chips 40

bourbon wings

bbg dry rub bone-in wings with choice of bourbon bleu cheese or buttermilk with celery 55

fried mac and cheese

panko breaded, house marinara sauce 40

spinach seafood dip

baked spinach, artichoke, cream cheese, king crab, tiger shrimp, house made tortilla chips 55

pulled pork sliders

smoked pulled pork, southern slaw, dill pickles, fried onions, bourbon bbg sauce 65

chicken tenders

hand breaded chicken, fried, with side of ranch, honey mustard, bbg sauce 55

quesadilla

mixed cheese, onions, peppers, toasted tortilla 45 with chicken 55 with steak 60

slider bar

beef patty, lettuce, tomato, onion, pickle, variety of cheeses and condiments 75

taco bar

lettuce, cheese, pico de galo, guacamole, sour cream

roasted mixed vegetables 45 grilled chicken 55 pulled pork 55 steak 60 shrimp 65

veggie platter

celery, carrots, peppers, cucumber, tomatoes, buttermilk ranch 40

shrimp cocktail

seasoned boiled shrimp, lemon, zesty cocktail sauce 80

mozzarella sticks

served with fresh marinara 45

egg rolls

pork, minced vegetables, deep fried, sweet chili sauce 55

fruit & cheese platter

mixed assortment of seasonal fruit and cheeses 45

bruschetta

tomatoes, red onion, basil, celery on crostini 40

Add-ons floral arrangements

floral arrangements bourbon class cocktail class satellite bar wine tastings



salads

house

romaine, cheese blend, tomato, cucumber, onion, egg, croutons, buttermilk ranch 40

caesar

kale, smoked bacon, shredded parmesan, sweet potato strips, creamy caesar 40

entrees

fried chicken

deep fried chicken, lima beans, red skin mash 250

salmon

grilled salmon, basmati rice, zucchini, squash, honey bourbon glaze 270

smoked ribs

1/2 rack of bbq dry rub ribs, collard greens, sweet potato fries 230

seafood pasta

shrimp, scallops, mussels, onions, peppers, house made marinara, angel hair pasta 330

shrimp & grits

sautéed shrimp, white cheddar poblano grits, bourbon smoked tomatoes and crimini mushrooms, bourbon cream sauce 270

6oz filet

grilled asparagus, red skin mash, herb compound butter 280

12oz ny strip

grilled asparagus, red skin mash, your choice of demi glace or herb compound butter 380

dessert platters 50

mini cheesecakes

an assortment of miniature cheesecakes

cookie platter

an assortment of cookie favorites



Three Course MENU



salad

wedge

iceberg lettuce, hard boiled eggs, tomatoes, smoked bacon, bourbon bleu cheese dressing

caesai

kale, smoked bacon, shredded parmesan, sweet potato strips, creamy caesar

steak

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

10oz filet 50 **12oz ny strip** 42 **14oz ribeye** 50

seafood 45

salmon

grilled salmon, basmati rice, zucchini, squash, honey bourbon glaze

seafood pasta

shrimp, scallops, mussels, onions, peppers, house made marinara, angel hair pasta

southern favorites 40

smoked ribs

1/2 rack of bbq dry rub ribs, collard greens, sweet potato fries

shrimp & grits

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

buttermilk fried chicken

half a chicken deep fried, lima beans, red skin mash

vegetarian 35

grilled veggie plate

zucchini, squash, bell peppers, tomato, onions, asparagus, wild rice, balsamic

vegetarian pasta

zucchini, squash, tomato, onion, mushrooms, linguini, house made marinara

sweets

bourbon ball bread pudding

pecan ganache bread pudding with a bourbon chocolate sauce

strawberry shortcake

a twinkie smothered in sugared strawberries

salted caramel brownie

salted caramel filled chocolate brownie, vanilla ice cream