



**BREAKFAST +
LUNCH**

BREAKFAST

Priced per person

CONTINENTAL

assorted pastries, biscuits and breads, fresh fruit

\$6

HEALTH NUT

oatmeal, fresh fruit, assorted Greek yogurt, granola

\$9

DIXIE SUNRISE

fluffy pancakes, thick cut bacon, scrambled eggs, fresh fruit

\$11

DOWN HOME

butter milk biscuits, sausage gravy, cheese grits, bacon, fresh fruit

\$12

MORNING SUNSHINE

breaded boneless chicken, waffles, maple syrup; bacon, scrambled eggs, assorted Greek yogurts

\$13

BOX LUNCHES

Priced per person (see descriptions on pages 2 and 4)

SOUTHERN SALAD WITH CHICKEN

served with crackers and a cookie

\$12

SEC SALAD WITH CHICKEN

served with crackers and a cookie

\$13

SPICY CHICKEN CAESAR SANDWICH

served with chips and a cookie

\$13

THE CLUB SANDWICH

served with chips and a cookie

\$12

GRILLED CHICKEN SANDWICH

served with chips and a cookie

\$12

SW VEGGIE WRAP

served with chips and a cookie

\$11

SANDWICHES + SIDES

SANDWICH TRAYS

12 sandwiches per tray

SW VEGGIE WRAP

rice, black beans, lettuce, chipotle-roasted corn and peppers, shredded cheddar and avocado mayo in a spinach wrap

\$66

THE CLUB

deli ham, turkey, bacon, cheese, tomatoes, lettuce, mayo.
Between three slices of white or wheat bread, served quartered

\$68

GRILLED CHICKEN

grilled chicken breast, lettuce, tomato, avocado and Swiss cheese on a Kaiser roll

\$74

SPICY CHICKEN CAESAR

Breaded chicken breast, Monterey Jack cheese, bacon, tomato, lettuce, Caesar dressing on a Kaiser roll

\$74

ALA CARTE SIDES

20 servings

SMOKED GOUDA MAC PASTA

\$40

SEASONAL GRILLED VEGETABLES

\$33

RANCH CRINKLE CHIPS

\$10

CAPRESE MIX

\$45

CUCUMBER TOMATO SALAD

\$33

CHIPOTLE WHITE CORN + POBLANO PEPPERS

\$30

YELLOW RICE

\$18

GARLIC MASHED POTATOES

\$25

SWEET POTATO CASSEROLE

\$38

KALE PASTA SALAD

\$35

APPETIZERS

HORS D'OEUVRES

RANCH CRINKLE CHIPS fried in house (~20 servings)	\$10
DEVILED EGGS 24 halves	\$12
SWEET CORN NUGGETS just like you remember them (100)	\$25
BBQ MEATBALLS bite size, in tangy bbq sauce (50)	\$30
PULLED PORK SLIDERS tossed in bbq or served on the side (12)	\$30
CHICKEN BITES our most popular app (50) add our crowd-pleasing house sauce (\$5)	\$35
CREAMY DIPS spinach artichoke or buffalo chicken, with ranch crinkle chips (~20 servings)	\$40
DIXIE TOAST crostini toast bites topped with pimento cheese + Conecuh sausage	\$45
MINI GRILLED CHEESE SANDWICHES (25) with bacon, \$75	\$50
CHEESEBURGER SLIDERS ketchup, mustard and mayo on the side (24)	\$50
CHICKEN WINGS *buffalo or bbq, with ranch or bleu cheese	\$55
MINI CRAB CAKES drizzled with tangy sauce (24)	\$65
CHEESY DUCK QUESADILLAS rich and creamy and delicious (24 pcs)	\$70
CHILI LIME SHRIMP CUPS bite-size wonton cups filled with a light and tangy chili lime sauce	\$70

DISPLAYS + SALADS

DISPLAYS

VEGGIE TRAY

carrots, celery, cauliflower, broccoli + ranch for ~20

\$44

SHRIMP COCKTAIL

served chilled (30 pcs)

\$45

FRUIT TRAY

grapes, honeydew, canteloupe, & other seasonal fruits for ~20

\$65

CHEESE TRAY

cubed cheddar, colby and pepper jack for ~20+

\$100

CHARCUTERIE BOARD

specialty cheeses, nuts, and meats for ~20

\$140

SALADS

12-15 servings

CAPRESE MIX

fresh mozzarella, basil and grape tomatoes, tossed in tangy balsamic

\$45

SOUTHERN

mixed greens, boiled egg, cheddar, feta, grape tomatoes, cucumbers, onion;
with grilled chicken...\$34

\$25

CAESAR

romaine, parmesan, herbs, croutons, tossed in Caesar dressing;
with grilled chicken...\$41

\$32

BBQ

iceberg lettuce, tomato, black beans, corn, red onion, cheddar cheese, bbq sauce;
with grilled chicken...\$42

\$33

SEC

spinach, boiled egg, feta, strawberries, fried onions, pecans;
with grilled chicken...\$50

\$41

BABY BLUE

spinach, pecans, bleu cheese crumbles, mandarin oranges, strawberries;
with grilled chicken...\$50

\$41

Balsamic & ranch dressings.

CASSEROLES, NACHOS + SPUDS

SALAD BAR

Priced per serving; minimum 10 servings per order

mixed greens or romaine lettuce, shredded cheddar, bleu cheese crumbles, shredded carrots, boiled egg, onion, black olives; ranch and balsamic dressings **\$9**

SPUD BAR

Priced per serving; minimum 10 servings per order

STANDARD SPUD **\$8**

butter, sour cream, bacon, shredded cheese and chives

FIESTA SPUD **\$9**

seasoned fajita steak or chicken, onions, peppers, bacon, queso, mild salsa

BBQ SPUD **\$9**

shredded bbq chicken or pork, butter, slaw, shredded cheddar, ranch

CHEESBURGER SPUD **\$9**

ground beef, cheddar cheese sauce, lettuce, onions, tomatoes

NACHO BAR

Priced per serving; minimum 10 servings per order

tortilla chips, queso, seasoned ground beef, shredded chicken, black olives, salsa **\$10**

CASSEROLES

12-15 servings

HASHBROWN **\$45**

just like mom used to make

EGGPLANT PARMIGIANA PASTA BAKE **\$48**

a savory blend of eggplant, mozzarella + marinara

POPPYSEED CHICKEN **\$50**

a homemade Southern classic

CREAMY CHICKEN ALFREDO **\$65**

fettuccini noodles, swimming in creamy alfredo + topped with seasoned grilled chicken

DINNER BUFFET

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Priced per person; includes 1 meat, 2 sides + dinner rolls

GRILLED CHICKEN BREAST

served with creamy lemon pepper sauce or white bbq sauce

\$14

HAMBURGER STEAK

with brown gravy and sauteed onions on the side

\$14

SOUTHERN FRIED CHICKEN

crispy + juicy

\$15

COUNTRY STYLE HAM

sweet, savory, sliced

\$15

HERB ROASTED TURKEY

boneless, juicy sliced turkey breast

\$17

SHRIMP & GRITS

with bacon, too

\$20

MARINATED STEAK

sliced ribeye

\$23

BUFFET SIDES

GRILLED SEASONAL VEGGIES

CHIPOTLE WHITE CORN & PEPPER MEDLEY

GREEN BEANS

BOURBON GLAZED CARROTS

SAUTEED MUSHROOMS

KALE PASTA SALAD

HOUSE SALAD

RANCH CRINKLE CHIPS

GOUDA MAC AND CHEESE

RICE PILAF

GARLIC MASHED POTATOES

POTATOES AU GRATIN

ROASTED RED POTATOES

ROASTED SWEET POTATOES

BREADS, DESSERTS + DRINKS

BREADS + DESSERTS

DINNER ROLLS (12)	\$8
COOKIE TRIO (12)	\$20
<i>chocolate chip, oatmeal raisin, sugar</i>	
BROWNIE BITES (12)	\$25
PEACH COBBLER (12-15 svgs)	\$25
BANANA PUDDING (12-15 svgs)	\$26
APPLE CRISP (12-15 svgs)	\$30
BANANA PUDDING SHOOTERS (12)	\$32
STRAWBERRY SHORTCAKE SHOOTERS (12)	\$36

SELF-SERVE DRINKS

REG OR DECAF COFFEE (1 GAL)	\$12
ORANGE JUICE (1 GAL)	\$9
BOTTLED WATER (16)	\$6.5
SWEET OR UNSWEET ICED TEA (1 GAL)	\$6

FOUNTAIN DRINKS

PEPSI PRODUCTS (PER DRINK)	\$1.95
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All host tabs and bar packages will be charged 20% gratuity. Credit card required.

THE BAR

Consumption/Cash Bar: Add setup fee of \$150

DOMESTIC BEER	\$5.5
HOUSE WINE	\$7.5
<i>Chardonnay, Pinot Grigio, Rose, White Blend; Cabernet Sauvignon, Pinot Noir, Red Blend</i>	
BUD LIGHT HARD SELTZER	\$4
WHITE CLAW HARD SELTZER	\$5
HOUSE LIQUOR (SINGLE)	\$6
PREMIUM LIQUOR (SINGLE)	\$8
FIREBALL (SINGLE)	\$4
JAAGERMEISTER (SINGLE)	\$5
RUMPLEMINZE (SINGLE)	\$6

STANDARD BAR PACKAGE

Charged per legal-age attendee. Beer, hard seltzer, house wine, fountain soda and juice

1 HOUR	\$16
2 HOURS	\$24
3 HOURS	\$35
4 HOURS	\$42

HOUSE BAR PACKAGE

Charged per legal-age attendee. Beer, hard seltzer, house wine, house liquor, fountain soda, Red Bull and juice

1 HOUR	\$18
2 HOURS	\$26
3 HOURS	\$38
4 HOURS	\$50

PREMIUM BAR PACKAGE

Charged per legal-age attendee. Beer, house wine, house and premium liquor, fountain soda, Red Bull and juice

1 HOUR	\$24
2 HOURS	\$32
3 HOURS	\$48
4 HOURS	\$56