



Cocktail Party Menu

\$45 per person

Stationary Hors d' Oeuvres (*pick 6*)

- Fried Pickles w/ *green goddess dressing*
- Smoked Mac N' Cheese Balls w/ *zesty aioli*
- Loaded Tater Tots
- Franks in a Blanket w/ *spicy mustard*
- Tomato Mozzarella Skewers Bites w/ *reduced balsamic & pesto*
- Buttermilk Fried Chicken Bites w/ *green goddess dressing*
- Fried Green Tomatoes w/ *zesty aioli*
- Mini Quesadilla w/ *pico de gallo & sour cream*
- Crostini Trio – *bruschetta, pimento cheese, avocado toast*
- Mini Smoked Brisket Grilled Cheese w/ *bourbon bbq*
- Jerk Chicken Skewers w/ *Chimichurri*
- Deviled Eggs Trio – *classic, roasted tomato & balsamic, jalapeno bacon*
- Seasonal Fruit & Three Cheese Board
- Flatbread's – *choice of – Classic, Margarita, Four Cheese Mushroom Pesto*
- Cheesesteak Eggrolls w/ *spicy ketchup*

Additional Add on Hors d' Oeuvres (*price per dozen*)

- Petite Crab Cakes w/ *Lemon Aioli +MP*
- Buttermilk Fried Shrimp w/ *wasabi cocktail & Tarter +MP*
- Bacon wrapped scallops +MP
- Jumbo Chicken Wings (*Buffalo, Bee Sting, BBQ, Voodoo*) +24
- Smoked Brisket & Bleu Cheese crostini's +30
- Shrimp Cocktail w/ *wasabi cocktail sauce* +48
- Fried Mac N' Cheese Balls w/ *zesty aioli* +36
- Hot Honey Fried Chicken Sliders w/ *ranch & pickles* +48
- Chicken N' Biscuit Sliders w/ *green goddess* +48
- Wagyu Burger Sliders w/ *zesty aioli* +48
- BBQ Brisket Sliders w/ *BBQ* +48
- Crab Cake Slider w/ *lemon aioli +MP*
- Tuna Tartar cups w/ *seasoned pita +MP*
- Buttermilk Fried Chicken Waffle Sliders w/ *pure maple syrup shooter*
- Mini Shrimp N' Grit Tartlets w/ *goat cheese cream*
- Mini Taco's – *Choice of – Blackened shrimp, chicken chipotle, carnitas* +36
- Buffalo Tomato Soup w/ *grilled cheese sidecar* +48
- Shrimp Tempura w/ *pineapple salsa +MP*

Boards *Feeds 20-25*

- **Farmers Table +150**
 - Crudité, Whipped Ricotta, Pimento Cheese, Assorted Cheeses, Seasoned Pita, Crackers, Fresh Fruit
- **Cajun Charcuterie Board +250**
 - Assorted Smoked & Cured Meats & Sausages, Seasonal Jams, Assorted Cheeses, Seasoned Pita, Fresh Fruit, Candied Pecans
- **Southern Cheese Board +100**
 - Whipped Ricotta, Pimento Cheese, Seasoned Pita, Apples, Dried Cherries, Candied Pecans

Additional Add on Entrée's *Feeds 10-12 people*

- Buttermilk Fried Chicken Bone In +60
- Buttermilk Fried Chicken Breast +60
- Smoked BBQ Brisket +125
- BBQ Baby Back Ribs (4 Racks) +180
- Jambalaya w/ Sausage & Chicken +60
- Honey Glazed Salmon +150
- Shrimp N' Grits +80
- Rosemary & Lemon Grilled Chicken Breasts +60
- Creole Chicken Penne +60

Additional Add on Side's *Feeds 10-12 people*

- Grilled Asparagus +70
- Seasonal Vegetables +50
- Honey Glazed Carrots +50
- Succotash +50
- Home Made Cole Slaw +50
- Rosemary Roasted Potato Wedges +50
- Cheesy Grits +50
- Homemade Biscuits +36
- Homemade Jalapeno Cornbread w/ +36
- Mashed Potatoes +50

Southern Sweet's *Feeds 4 People*

- Waffle Board +40
 - w/ 4 scoops vanilla ice cream, chocolate sauce, caramel sauce, sprinkles, 4 waffle's cut in quarters
- Cookies & Brownies +30
- Mini Pecan Pie's +50
- Key Lime Pie +50
- Peach Cobbler +50

associated fees:

*6% tax, 5% catering event fee, 20% gratuity, room fee
3 Hour Event - Food out for 2 hours*

