



Dinner Party Menu

\$55 per person

Stationary Hors d' Oeuvres *(pick 4)*

- Fried Pickles *w/ green goddess dressing*
- Smoked Mac n' Cheese Balls *w/ zesty aioli*
- Loaded Tater Tots *w/ guacamole, sour cream, pico de gallo, cheese sauce*
- Franks in a Blanket *w/ spicy mustard*
- Tomato Mozzarella Skewers
 - *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
- Flatbreads - *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
- Smoked 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 Sliders *w/ lemon aioli* +MP
- Tuna Tartar Cups *w/ seasoned pita* +MP
- Buttermilk Fried Chicken Waffle Sliders
 - *w/ pure maple syrup shooter* +48
- Mini Shrimp N' Grit Tartlets *w/ goat cheese cream*
- Mini Tacos – *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**
Crudit , 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
- **Assorted Dips +150**
Spinach & Artichoke Dip, Roasted Red Pepper Hummus, Buffalo Chicken Dip, Carrots, Celery, Seasoned Pita

Entr es *(Pick 2) (+per person)*

Served w/ House Salad, Biscuits & Cornbread

- Buttermilk Fried Chicken Breast
- Honey Walnut Chicken
- Smoked BBQ Brisket w/ b
- BBQ Baby Back Ribs (4 Racks)
- Jambalaya w/ Sausage & Chicken
- Honey Glazed Salmon
- Lemon Dill Salmon
- Shrimp Gumbo w/ andouille & veggies
- Shrimp N' Grits
- Rosemary & Lemon Grilled Chicken Breasts
- Cajun Chicken Penne
- Braised Short Rib w/ red wine demi +10
- 4 oz petite filet mignon w/ compound butter +10
- Chicken N' Waffles w/ pure maple syrup +5

Sides *(pick 2)*

- Grilled Asparagus
- Roasted Brussel Sprouts
- Seasonal Vegetables
- Honey Glazed Carrots
- Succotash
- Home Made Cole Slaw
- Rosemary Roasted Potato Wedges
- Cheesy Grits
- Mashed Potatoes
- French Fries
- Tater Tots
- Smoked Mac N' Cheese

Southern Sweets

Assorted Mini Seasonal Sweets

associated fees:

6% tax, 5% catering event fee, 20% gratuity, room fee

3 Hour Event

Food out for 2 hours