



Southern Cross KITCHEN

Cocktail Party Packages





Cocktail Party Menu

starting at \$45/person

Hors d'Oeuvres *(pick six)*

Homemade Fried Pickles green goddess dressing
Smoked Mac n' Cheese Bites zesty aioli
Loaded Tater Tots sour cream, pico de gallo, cheese sauce
Franks in a Blanket spicy mustard
Tomato & Mozzarella Skewers reduced balsamic
Hot Honey Fried Chicken Bites ranch dressing
Fried Green Tomatoes zesty aioli
Crostini Trio bruschetta, pimento cheese, avocado toast
Mini Smoked Brisket Grilled Cheese homemade bbq
Tequila Lime Chicken Skewers zesty aioli
BBQ Brisket Bites w/ applewood smoked bacon & jalapeno
Deviled Eggs Trio classic, roasted tomato & balsamic, jalapeno bacon
Seasonal Fruit & Cheese Board assorted crackers & jams
Flatbreads Trio classic, margarita, or four cheese mushroom pesto
Cheesesteak Eggrolls spicy ketchup
Buffalo Chicken Eggrolls w/ bleu cheese or ranch
Veggie Spring Roll sweet chili
Antipasto Skewers zesty aioli



Add On Hors d'Oeuvres *(priced per dozen)*

Mini Crab Cakes lemon aioli **+MP**
Pineapple Shrimp Skewer thai peanut sauce **+60**
Jumbo Chicken Wings choice of buffalo, bee sting, bbq, or voodoo **+36**
Shrimp Cocktail wasabi cocktail sauce **+42**
Fried Chicken Sliders choice of style **+48**

- Classic homemade pickles, mayo
- Hot Honey homemade pickles, bee sting sauce, ranch
- Louisiana homemade creamy coleslaw, zesty aioli

Chicken n' Biscuit Sliders
 fried chicken, homemade pickles, green goddess **+48**
Bacon Cheeseburger Sliders lettuce, tomato, zesty aioli **+54**
BBQ Brisket Sliders homemade creamy coleslaw **+54**
Mini Crab Cake Sliders lettuce, tomato, lemon aioli **+MP**
Mini Buttermilk Fried Chicken n' Waffles pure maple syrup **+60**
Shrimp n' Grits Shooter cheddar grits, smoked gouda cheese sauce, fried shrimp **+48**
Baby Lamb Chop Lollipops choice of chimichurri or balsamic glaze **+MP**



Add On Salad *(priced per small bowl ... feeds 20 to 24 people)*

- House Salad** romaine, cucumbers, tomatoes, carrots, red wine vinaigrette +50
- Caesar Salad** romaine lettuce, jalapeno cornbread croutons, shaved parmesan cheese, caesar dressing +50
- Spring Mix Salad** candied pecans, dried cherries, tomato, asparagus, raspberry vinaigrette +65
- Strawberry Spinach Salad** candied pecans, feta cheese, lemon poppyseed dressing +65
- Mixed Berry Salad** arugula, strawberries, blueberries, balsamic dressing +65
- Grain Salad** arugula, farro, quinoa, avocado, corn, tomatoes, honey lime cilantro dressing +65

Add On Entrees *(priced per half tray ... feeds 10 to 12 people)*

- Buttermilk Fried Chicken Breast** buttermilk tenderized w/ house blend of seasonings +80
- Honey Walnut Chicken** walnuts, marsala honey sauce, sundried tomato, goat cheese +100
- Tequila Lime Chicken** w/ margarita marinated chicken breasts +80
- Balsamic Chicken** sautéed mushrooms, balsamic reduction +90
- Rosemary & Lemon Chicken** marinated grilled chicken breast +80
- BBQ Brisket** slow cooked & seasoned w/ homemade bbq +160
- BBQ Pulled Pork** slow cooked & pulled w/ homemade bbq +80
- Jambalaya** andouille sausage, white rice, pulled chicken, cajun mirepoix, okra, jalapeño, fresh tomato sauce +60
- Honey Glazed Salmon** marinated, seasoned & grilled +150
- Lemon Dill Salmon** marinated, seasoned & grilled +150
- Garlic Herb Salmon** marinated, seasoned & grilled +150
- Blackened Salmon** cajun rubbed & grilled +150
- Shrimp n' Grits** cheddar grits, smoked gouda cheese sauce, fried shrimp +80
- Shrimp Scampi** garlic, white wine & lemon w/ pasta +80
- Cajun Chicken Penne** mushrooms, tomatoes, spinach, cajun cream sauce +75
- Chicken Broccoli Alfredo Penne** garlic & parmesan cream w/ shaved parmesan +75
- Braised Short Rib** slow roasted, roasted veggies, rosemary red wine demi +250
- Filet of Beef** rosemary red wine reduction +MP

Sides *(priced per half tray which feeds 10 to 12 people)*

- Grilled Asparagus** +70
- Roasted Brussel Sprouts** +65
- Seasonal Vegetables** +55
- Honey & Rosemary Glazed Carrots** + 55
- Homemade Creamy Coleslaw** +55
- Rosemary Roasted Potato Wedges** +60
- Roasted Sweet Potato Wedges** +60
- Mashed Potatoes** +55
- Mashed Sweet Potatoes** +60
- French Fries** +50
- Tater Tots** +50
- Smoked Mac n' Cheese** smoked gouda, cheddar, toasted breadcrumbs +75
- Penne Primavera** seasonal vegetables, choice of white wine sauce or red sauce +65
- Cavatappi & Pesto** +60



Dessert

Assorted Mini Seasonal Sweets feeds 25-30 people +100

Cookies & Brownies dozen each +72

Mini Pecan Pies +48

Key Lime Pie +36

Peach Cobbler +36

Food Bars *(feeds approximately twenty to thirty people)*

Fried Potato Bar +225

french fries, tater tots, cheddar cheese sauce, sour cream, applewood smoked bacon, chives, zesty aioli, ranch, pico de gallo, ketchup

BYO Cheesesteak Bar +350

half tray chopped steak, half tray shredded chicken, philly cheese sauce, cooper sharp sliced cheese, fried jalapenos, fried onions, buffalo, ranch, ketchup, four-inch-long roll

BYO Slider Bar +350

burger, buttermilk fried chicken, bbq pulled pork, bacon, cheddar cheese, pickled jalapenos, zesty aioli, coleslaw, lettuce, pickles, mayo

Taco Bar +250

seasoned ground beef, marinated shredded chicken, soft corn tortillas, shredded lettuce, cheddar cheese, pico de gallo, sour cream, jalapeno, mexican rice, hot sauce

Waffle Bar +360

golden malted waffles, vanilla ice cream, warm chocolate sauce, sprinkles, chocolate chips, warm caramel sauce, whipped cream

Boards *(feeds twenty to twenty-five people)*

Farmers Board +175

crudité, whipped ricotta, pimento cheese, assorted cheeses, seasoned pita, crackers, fresh fruit

Seasonal Cheese & Charcuterie Board +225

assorted smoked & cured meats & sausages, seasonal jams, assorted cheeses, seasoned pita, fresh fruit, candied pecans, whipped ricotta, pimento cheese, seasoned pita, apples, dried cherries, candied pecans

Vegetable Crudit  +125

homemade herb dipping sauce, homemade hummus

Beignet Board +120

three dozen beignets, assorted dipping sauces, powdered sugar

Associated Fees & Additional Information

Sales Tax ... 6%

Special Events Fee ... 5%

Gratu ty ... 20%

Room Fee ... \$250

Food & Beverage Minimum



Pricing is based on a 3 hour event where food will be served for 2 hours of the event.
A half hour is allowed before and a half hour is allowed for after for set-up and clean-up.