

Dinner Party Menu

starting at \$55/person

Hors d'Oeuvres (pick four)

Homemade Fried Pickles w/ green goddess dressing Smoked Mac n' Cheese Bites w/ zesty aioli Loaded Tater Tots w/sour cream, pico de gallo, cheese sauce Franks in a Blanket w/ spicy mustard Tomato & Mozzarella Skewers w/reduced balsamic

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Hot Honey Fried Chicken Bites w/ ranch dressing

Fried Green Tomatoes w/ zesty aioli

Crostini Trio bruschetta, pimento cheese, avocado toast

Mini Smoked Brisket Grilled Cheese w/homemade bbq

Tequila Lime Chicken Skewers w/ zesty aioli

Deviled Eggs Trio classic, roasted tomato & balsamic, jalapeno bacon

Seasonal Fruit & Cheese Board w/ assorted crackers & jams

Flatbread Trio classic, margarita, and four cheese mushroom pesto

Cheesesteak Eggrolls w/ spicy ketchup

Buffalo Chicken Eggrolls w/ bleu cheese or ranch

Veggie Spring Roll w/ sweet chili

Additional Add on Hors d'Oeuvres (priced per dozen)

Mini Crab Cakes w/ lemon aioli +MP

Pineapple Shrimp Skewer w/ thai peanut sauce +60

Jumbo Chicken Wings choice of buffalo, bee sting, bbq, or voodoo +36

Shrimp Cocktail w/ wasabi cocktail sauce +48

Fried Chicken Sliders choice of style +48

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

Chicken n' Biscuit Sliders

w/ fried chicken, homemade pickles, green goddess +48

Bacon Cheeseburger Sliders w/ lettuce, tomato, zesty aioli +54

BBQ Brisket Sliders w/ homemade creamy coleslaw +54

Mini Crab Cake Sliders lettuce, tomato, lemon aioli +MP

Buttermilk Fried Chicken Waffle Sliders w/ pure maple syrup +60

Shrimp n' Grits Shooter w/ grits, smoked gouda cheese sauce,

fried shrimp +48

Shrimp Tempura w/ pineapple salsa +MP

Lamb Chop Lollipops w/ chimichurri +72







Salad (pick one) ... includes buttermilk biscuits, jalapeno cornbread, seasonal jam, whipped maple butter

House Salad mixed greens, cherry tomato, red onion, balsamic dressing

Caesar Salad romaine lettuce, jalapeno cornbread croutons, shaved parmesan cheese, caesar dressing +2

Spring Mix Salad candied pecans, dried cherries, tomato, asparagus, raspberry vinaigrette +3

Strawberry Spinach Salad candied pecans, feta cheese, lemon poppyseed dressing +3

Mixed Berry Salad arugula, strawberries. blueberries, balsamic dressing +2

Grain Salad arugula, farro, quinoa, avocado, corn, tomatoes, honey lime cilantro dressing +3

Entrees (pick two)

Buttermilk Fried Chicken Breast buttermilk tenderized w/ house blend of seasonings

Honey Walnut Chicken walnuts, marsala honey sauce, sundried tomato, goat cheese

Tequila Lime Chicken w/ margarita marinated chicken breasts

Balsamic Chicken sautéed mushrooms, balsamic reduction

Rosemary & Lemon Chicken marinated grilled chicken breast

BBQ Brisket slow cooked & seasoned w/ homemade bbq

BBQ Pulled Pork slow cooked & pulled w/ homemade bbq

Jambalaya andouille sausage, white rice, pulled chicken, cajun mirepoix, okra, jalapeño, fresh tomato sauce

Honey Glazed Salmon marinated, seasoned & grilled

Lemon Dill Salmon marinated, seasoned & grilled

Garlic Herb Salmon marinated, seasoned & grilled

Blackened Salmon cajun rubbed & grilled

Shrimp n' Grits cheddar grits, smoked gouda cheese sauce, fried shrimp

Shrimp Scampi garlic, white wine & lemon w/ pasta

Cajun Chicken Penne mushrooms, tomatoes, spinach, cajun cream sauce

Chicken Broccoli Alfredo Penne garlic & parmesan cream w/ shaved parmesan

Braised Short Rib red wine demi +10

Filet of Beef rosemary red wine reduction +10

Sides (pick two)

Grilled Asparagus

Roasted Brussel Sprouts

Seasonal Vegetables

Honey Glazed Carrots

Homemade Creamy Coleslaw

Rosemary Roasted Potato Wedges

Roasted Sweet Potato Wedges

Mashed Potatoes

Mashed Sweet Potatoes

French Fries

Tater Tots

Smoked Mac n' Cheese smoked gouda, cheddar, toasted breadcrumbs

Penne Primavera seasonal vegetables, choice of white wine sauce or red sauce

Cavatappi & Pesto



Dessert (included)

Assorted Mini Seasonal Sweets

Food Bars (feeds twenty to twenty-five people)

Fried Potato Bar +225

waffle fries, tater tots, cheddar cheese, sour cream, bacon, chives, zesty aioli, gravy, 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

Mac n' Cheese Bar +300

smoked mac n' cheese, applewood smoked bacon, pulled pork, broccoli, stewed tomatoes, sriracha, bbq, tabasco

Taco Bar +200

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

Waffle Bar +360

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

Boards (feeds twenty to thirtty 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 Crudité +125

homemade herb dipping sauce, homemade hummus

Beignet Board +100

three dozen beignets, assorted dipping sauces, powdered sugar

Associated Fees & Additional Information

Sales Tax ... 6%

Special Events Fee ... 5%

Gratuity ... 20%

Room Fee ... \$300

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.