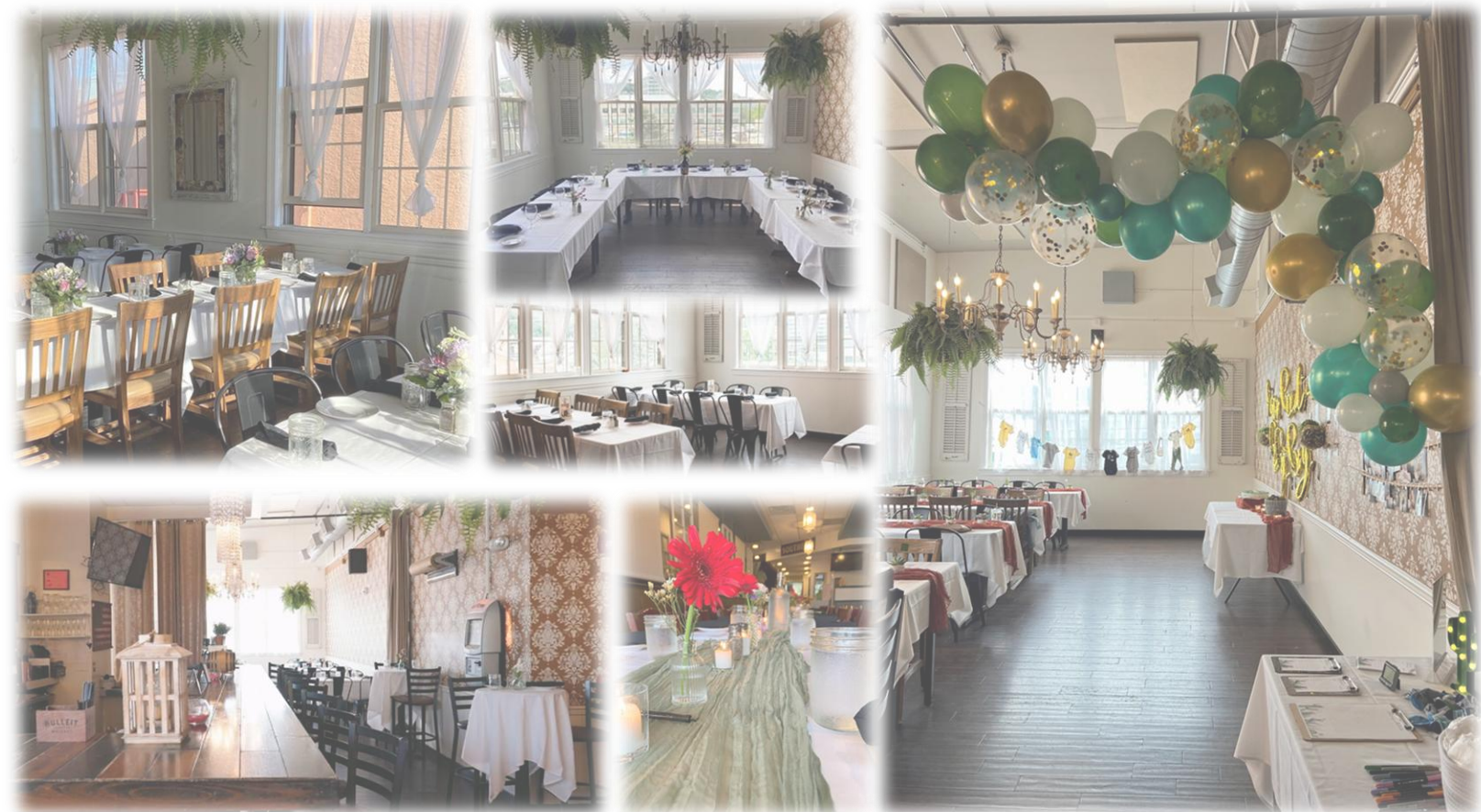




# Southern Cross KITCHEN

## Cocktail Party Menu







# 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** avocado crema  
**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  
**Pierogies** w/ sauteed onions & cajun sour cream  
**Grilled Cheese & Tomato Soup Shooter** w/ pesto drizzle



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

**Pineapple Shrimp Skewer** w/ thai peanut sauce +60  
**Jumbo Chicken Wings** choice of buffalo, hot honey, or bbq +36  
**Shrimp Cocktail** w/ wasabi cocktail sauce +48  
**Hot Honey Shrimp Skewers** w/ buttermilk ranch +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/ bourbon bbq, coleslaw +54  
**Mini Crab Cake Sliders** lettuce, tomato, lemon aioli +MP  
**Mini Crab Cakes** w/ lemon aioli +MP  
**Buttermilk Fried Chicken Waffle Sliders** w/ pure maple syrup shooter +60  
**Shrimp n' Grits Shooter** w/ grits, smoked gouda cheese sauce, fried shrimp +60  
**Fried Shrimp** w/ wasabi cocktail +48  
**Filet Mignon** rosemary & herb rubbed, horseradish cream +72  
**Lamb Chop Lollipops** crusted w/ herbs, balsamic glaze & pesto +60



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

- House Salad** mixed greens, cherry tomato, red onion, balsamic dressing +60
- Caesar Salad** romaine lettuce, jalapeno cornbread croutons, shaved parmesan cheese, caesar dressing +60
- Spring Mix Salad** candied pecans, dried cherries, tomato, asparagus, raspberry vinaigrette +65
- Strawberry Spinach Salad** candied pecans, feta cheese, lemon poppyseed dressing +65
- Grain Salad** arugula, farro, quinoa, avocado, corn, tomatoes, honey lime cilantro dressing +80

## Add On Entrees *(priced per half tray ... feeds 10 to 15 people)*

- Buttermilk Fried Chicken Breast** buttermilk tenderized w/ house blend of seasonings +90
- Honey Walnut Chicken** walnuts, marsala honey sauce, sundried tomato, goat cheese +110
- Tequila Lime Chicken** w/ marinated chicken breasts, pico de gallo +90
- Balsamic Chicken** sautéed mushrooms, balsamic reduction +95
- Rosemary & Lemon Chicken** marinated grilled chicken breast +90
- BBQ Brisket** slow cooked & seasoned w/ homemade bbq +200
- BBQ Pulled Pork** slow cooked & pulled w/ homemade bbq +175
- Jambalaya** andouille sausage, white rice, pulled chicken, cajun mirepoix, okra, jalapeño, fresh tomato sauce +70
- 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, blackened shrimp +90
- Shrimp Scampi** garlic, white wine & lemon w/ linguine +90
- Cajun Chicken Penne** mushrooms, tomatoes, spinach, cajun cream sauce +85
- Tortellini** w/ pancetta, peas, blush sauce +100
- Penne alla Vodka** blush sauce, shaved parmesan +80
- Braised Short Rib** burgundy au jus +225
- Cajun Steak Tips & Asparagus Risotto** cajun cream +300
- Filet of Beef** rosemary red wine reduction or mushroom gravy +400

## Sides *(priced per half tray which feeds 10 to 15 people)*

- Grilled Asparagus** +70
- Roasted Brussel Sprouts** +65
  - w/ balsamic drizzle & applewood bacon +80
  - w/ shaved parm & lemon +70
- Seasonal Vegetables** +65
- Honey Glazed Carrots & Haricot Verts** +65
- Cilantro & Lime Rice** +60
- Homemade Creamy Coleslaw** +60
- Rosemary Roasted Potato Wedges** +65
- Roasted Sweet Potato Wedges** +70
- Whipped Mashed Potatoes** +65
  - w/ beef gravy +70
- Mashed Sweet Potatoes** +75
- Tater Tots** +60
- Parmesan & Asparagus Risotto** +70
- Smoked Mac n' Cheese** smoked gouda, cheddar, toasted breadcrumbs +75



## Dessert *(priced per small tray ... feeds 20-25)*

### Assorted Mini Seasonal Sweets +100

#### Beignet Board +120

three dozen beignets, assorted dipping sauces, powdered sugar

#### Waffle Bar +360

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

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

### Fried Potato Bar +250

waffle fries, tater tots, cheddar cheese sauce, 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, sriracha, bbq, tabasco

### Taco Bar +250

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

### BYO Slider Bar +350

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

## 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 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%

Gratuuity ... 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.

