

### 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
- Hot Honey Fried Chicken Bites w/ ranch dressing
- Fried Green Tomatoes w/ zesty aioli
- Grilled Cheese & Tomato Soup Shooter w/ pesto drizzle
- Crostini Trio bruschetta, pimento cheese, avocado toast
- Mini Smoked Brisket Grilled Cheese w/ homemade bbq
- Tequila Lime Chicken Skewers w/ avocado crema
- 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
- Pierogies w/ sauteed onions & cajun sour cream
- Fried Goat Cheese Balls w/ fig jam



### Additional 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 +48
- Fried Shrimp w/ wasabi cocktail +48
- Filet Mignon rosemary & herb rubbed, horseradish cream +72
- Lamb Chop Lollipops crusted w/ herbs, balsamic glaze & pesto +60



## **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

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

*\*ask about our seasonal option\**

## **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/ marinated chicken breasts, pico de gallo

**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/ linguine

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

**Tortellini** w/ pancetta, peas, blush sauce

**Penne alla Vodka** blush sauce, shaved parmesan

**Braised Short Rib** burgundy au jus +10

**Cajun Steak Tips & Asparagus Risotto** cajun cream +15

**Filet of Beef** rosemary red wine reduction or mushroom gravy +15



## **Sides** *(pick two)*

**Grilled Asparagus**

**Roasted Brussel Sprouts**

w/ balsamic drizzle & applewood bacon +3

w/ shaved parm & lemon

**Seasonal Vegetables**

**Honey Glazed Carrots & Haricot Verts**

**Cilantro & Lime Rice**

**Homemade Creamy Coleslaw**

**Rosemary Roasted Potato Wedges**

**Roasted Sweet Potato Wedges**

**Whipped Mashed Potatoes**

w/ beef gravy +2

**Mashed Sweet Potatoes**

**Tater Tots**

**Parmesan & Asparagus Risotto**

**Smoked Mac n' Cheese** smoked gouda, cheddar, toasted breadcrumbs +3



## Desserts

### Assorted Mini Seasonal Sweets (included)

#### 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 twenty to twenty-five 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 thirty people)*

### Farmers Board +175

Crudit , Whipped Ricotta, Pimento Cheese, Assorted Hard and Soft Cheeses, Seasoned Pita, Crackers, Fresh Fruit

### Charcuterie Board +250

assorted smoked & cured meats. seasonal jams, assorted Hard and Soft cheeses, fresh fruit, candied pecans, pimento cheese, seasoned pita, assorted crackers

### Vegetable Crudit  +125

homemade herb dipping sauce, homemade hummus

## 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.

