

APPETIZER PLATTER (\$45)

*feeds 15 people
minimum \$300*

OLD BAY SHRIMP BRUSCHETTA

*local poached shrimp, basil pesto,
garlic marinated Campari tomatoes, fig balsamic reduction*

LUMPIA

*Filipino style egg rolls, vegetables,
Brasstown Farms ground beef, sriracha sweet Thai chili sauce*

PIMENTO CHEESE POPPERS

*house-made pimento cheese, garden fresh jalapeños bacon
wrapped,
avocado ranch dipping sauce*

ROASTED STEAK CROSTINIS

*garlic roasted beef tenderloin (cooked mid rare),
house-made Boursin cheese, caramelized onions,
red wine reduction (+\$5)*

SOUTHERN STYLE DEVILED EGGS

classic deviled eggs with bourbon bacon jam

DEVIL'S ON HORSEBACK

*bacon wrapped medjool dates,
stuffed with house-made pimento cheese, red wine reduction*

AHI TUNA TOSTADAS

*citrus wasabi marinated tuna,
roasted corn & avocado relish, sriracha crema*

CHORIZO & BEEF EMPANADAS

cilantro lime crema

SHRIMP & GRITS SHOOTERS

tomato bacon gravy, smoked Gouda grits

CUBAN SLIDERS

*mojo roasted pork tenderloin, smoked ham,
mustard, Swiss cheese, pickles*

BUFFET

	ENTREES	SIDES	SALAD/SOUP	
LUNCH	2	2	1	\$35
DINNER	2	3	1	\$50

30% Service Fee

(includes house-made garlic & herb yeast rolls)

ENTRÉE

CRAB STUFFED SALMON

sustainable salmon, lemon caper cream

BLACKENED RED FISH

andouille sausage cajun cream sauce

TAJIN GRILLED MAHI MAHI

house-made pico de gallo

CHICKEN ADOBO

*soy & vinegar braised chicken quarters,
with onion & cracked black pepper*

STUFFED CHICKEN FLORENTINE

*spinach & artichokes stuffed chicken breast,
roasted garlic & parmesan cream*

TEQUILA LIME GRILLED FLANK STEAK

chimichurri sauce

SWEET TEA & BOURBON BRINED PORK TENDERLOIN

house-made ancho chili BBQ

EIGHT HOUR BRAISED BEEF BRISKET (+\$6)

local mushroom gravy

PAN ROASTED GROUPER (+\$6)

tomato basil provençal

RED WINE BRAISED SHORT RIB (+\$8)

certified angus beef short rib, red wine braising jus

SIDES

STARCHES

ROASTED GARLIC MASH POTATOES
TUSCAN ROASTED POTATOES
PARMESAN POTATO GRATIN
SWEET POTATO SOUFFLÉ
SAVANNAH RED RICE
MAC & CHEESE
RICE PILAF

VEGGIES

CREAMED COLLARDS WITH BACON CRUMBLES
SLOW COOKED COLLARDS WITH ANDOUILLE
OLD BAY SEASONED CORN ON THE COB
HONEY ROASTED TRI-COLOR CARROTS
BACON ROASTED BRUSSELS SPROUTS
GARLIC BUTTER GREEN BEANS
FIRE ROASTED VEGETABLES
(zucchini, squash, peppers & onions)

SALADS

CAESAR

*house-made Caesar dressing,
fresh parmesan cheese, herb roasted croutons*

TOMATO CUCUMBER

*garlic and herb marinated tomatoes, feta,
English cucumbers, red wine vinaigrette, Bibb lettuce*

STRAWBERRY FETA

*baby spinach, strawberries, feta,
pecans, tomatoes, balsamic vinaigrette*

ARTISAN

*mix baby greens, cherry tomatoes,
shaved cucumbers and carrots, ranch dressing*

SPINACH

*shredded carrots, roasted red peppers,
almonds, feta, Dijon mustard vinaigrette*

SOUPS

TOMATO BASIL BISQUE

SMOKED HAM AND CORN CHOWDER
HEARTY CHICKEN AND VEGETABLE

DESSERTS

(choose two) \$4 per person

WHITE CHOCOLATE BANANA BREAD PUDDING

with bourbon caramel

GRILLED SOUR CREAM POUND CAKE

with strawberries, and cream

DEATH BY CHOCOLATE BROWNIES

CHOCOLATE MOUSSE SHOOTERS

BOURBON PECAN TARTS

OREO KEY LIME TARTS

CHEF STATIONS
(priced per person)

**must be purchased with a buffet or an appetizer package*

BEEF TENDERLOIN CARVING (\$15)

*slow roasted certified Angus beef tenderloin,
dinner rolls, red wine demi, caramelized onions*

NY STRIP CARVING (\$11)

garlic peppercorn crusted, dinner rolls, red wine Demi

PRIME RIB CARVING (\$13)

garlic and herb crusted prime rib, dinner rolls, horseradish cream

CITRUS ROASTED TURKEY BREAST CARVING (\$9)

dinner rolls, house-made cranberry chutney, Dijon mustard

SOUTHERN BBQ (\$10)

*mesquite rubbed and slow cooked pork shoulder,
dinner rolls, Carolina mustard que and ancho chili BBQ, coleslaw*

BROWN SUGAR ROASTED PORK LOIN (\$8)

dinner rolls, Dijon mustard, sriracha aioli

PASTA STATION (\$9)

*choice of pasta: LINGUINE or PENNE
Alfredo and Bolognese sauce,
grilled chicken, garlic shrimp, broccoli florets,
mix bell peppers, onions, parmesan cheese*

SOUTHERN SLIDER STATION

(choose two \$12) or (choose three \$15)

CERTIFIED ANGUS BEEF

with pimento cheese, bourbon bacon jam on a Hawaiian roll

or

BBQ CHICKEN

*pulled all-natural chicken tossed in ancho chili BBQ
on a Hawaiian roll*

or

LUMP CRAB CAKE

house-made remoulade on a Hawaiian roll

ENHANCEMENTS
(priced per person)

**must be purchased with a buffet or an appetizer package*

FAJITA BAR (\$9)

*tequila lime roasted chicken,
sautéed peppers/onions, mix cheeses, pico de Gallo,
salsa verde, pineapple salsa, flour tortillas*

SMOKED CHEDDAR MAC & CHEESE BAR (\$9)

with choice of:

*southern BBQ pulled pork, blackened chicken
served in individual cups*

BAKED POTATO BAR (\$8)

IDAHO RUSSET POTATOES

*with sour cream, chives, bacon crumble,
cheddar cheese, butter, blackened chicken*

Or

SWEET POTATOES

*with brown sugar, cinnamon butter,
marshmallows, candied pecans*

CANNOLI BAR (\$10)

*petite cannoli shells filled with sweet ricotta filling and choice of:
chocolate chips, M&Ms, candied pecans, Oreo pieces, toasted
coconut*

SAVANNAH HOT CHICKEN DIP (\$10)

*sriracha cream cheese fondue,
local All-Natural chicken, spinach & artichoke hearts.
served with pickled vegetables, ^{SEP}crusty French bread*

LOW COUNTRY GRAZING BOARD (\$11)

*smoked ham, chilled old bay shrimp, Bloody Mary cocktail sauce,
house-made pimento cheese, bread & butter pickles,
petite biscuits, Better Fresh Farms local honey*

BOX LUNCHES

(choose two) \$16 per person

MINIMUM 8 PEOPLE

*all box lunches come with kettle chips,
pasta salad, house-made chocolate chip cookie*

ITALIAN CHICKEN

*garlic & herb grilled chicken, pesto aioli, lettuce, tomato,
fresh mozzarella, balsamic glaze, ciabatta bun*

TURKEY BLAT

*slow roasted turkey, smoked bacon, lettuce,
tomato, avocado, garlic aioli, ciabatta bun*

KING OF CLUBS

*deli shaved roast beef & Black Forest ham, caramelized onions,
smoked bacon, lettuce, tomato, garlic aioli, hoagie bun*

VEGGIE HERO

*baby spinach, roasted red peppers, portabella,
fresh mozzarella, pesto mayo, hoagie roll*

BEVERAGES

(choose two) \$3.25 per person

SWEET TEA

UNSWEET TEA

LEMONADE

COKE PRODUCTS

FRUIT PUNCH

BOTTLED WATER