

an Exceptional Feast



Hosted buffet, staffing and bussing included.
Includes tea, water, bread, sauces, and condiments.
Includes all glassware, flatware, plates, etc.

Choose one

Caprese Salad

Tomatoes, mozzarella, and basil with a balsamic reduction.

Cucumber/ Feta/Tomato Salad

English cucumbers chopped, cherry tomatoes, and feta crumbles dressed in a champagne vinaigrette.

Chopped Romaine

Topped with green apples, red onions, and feta crumbles dressed in a white balsamic honey vinaigrette.

Garden Salad

Simple fresh garden salad served with ranch and Italian.

Caesar Salad

Simple fresh caesar salad with creamy caesar dressing.

Choose one

Grilled Chicken Tenders

in a light Italian cream sauce

Bruschetta Chicken

Grilled chicken topped with Italian cheeses and bruschetta

Balsamic Pork Tenderloin

Small pork tenderloins marinated, grilled, then sliced into medallions and drizzled with

Texas Style Brisket

Slow smoked for 16 hours over oak and hickory.

Grilled Sirloin

Center cut, prime grade top sirloin cut 2 inches thick. Grilled then sliced for service. Served with a horseradish cream sauce.

Smoked Pork Tenderloin

Pork tenderloins dry rubbed, smoked over apple and sliced into medallions. Tossed in a sweet and tangy bbq sauce glaze

Shrimp and Grits

Stone ground yellow grits loaded with cheese topped with shrimp, sausage, and red bell peppers in a light Cajun cream sauce

Fish

Your choice of salmon, mahi, catfish, or whitefish simply seasoned and cooked on a griddle. Served with a selection of sauces

Jumbo Shrimp

lightly blacked and finished in a light Cajun remoulade sauce

Choose one

Beef Tenderloin

Whole beef tenderloin smoked to perfection then sliced for service. Served with a horseradish cream sauce.

Prime Rib

Whole, prime grade prime rib smoked to perfection then sliced for service. Served with a horseradish cream sauce and Au Jus.

Choose three

Southern Style Green Beans

Slow cooked to perfection.

Pimento Mac

Creamy and delicious - our most popular side dish.

Feta Potatoes

Small whole potatoes, simply seasoned and roasted, then topped with feta crumbles and chopped green onions.

Sweet Potatoes

Peeled, seasoned with garlic and rosemary, then baked until tender.

Baked Potato Bar

Oven baked potatoes with all the toppings - butter, sour cream, bacon, chives, and cheese.

Grilled Vegetables

Zucchini, red bell peppers, portobella mushrooms simply seasoned and grilled on a flat top.

Bacon Braised Brussels

We brown bacon, drizzle the brussels and then roast until golden brown. Finished with a balsamic reduction.

Long Grain Brown and Wild Rice

A hearty blend of wild and long grain brown rice

Choose one hors d'oeuvres

Spinach Artichoke Dip Crostini
(warm or cold)

Boiled Peanuts

Carpese Skewer

Creamy Corn and Jalapeno Dip Crostini

Trail Mix Bar

Charcuterie Skewer

Pimento Cheese Crostini

Chips and Salsa

Bacon Ranch Pasta Salad Bowls

Choose two hors d'oeuvres

Pulled Pork Crostini

Pulled Pork Slider

Buffalo Chicken Dip Crostini

Pimento Cheese w/ Bacon and Green Onion Crostini

Bruschetta Crostini

Hot Sausage and Cream Cheese Crostini

Chicken Salad Crostini

Biscuit Bar

Cucumber Feta Tomato Salad Bowls

Brisket Crostini

Chopped Brisket Slider

Mini Chicken & Waffles

Filet and Potato Skewers

Brie Bites

Mini Shrimp & Grits Bowl

Filet mignon medallions and roasted red potatoes on a skewer with a horseradish cream sauce

Phyllo cups filled with warm Brie topped with a pepper jelly and caramelized onion topping.

Cheese grits with shrimp, red bell pepper, and smoked sausage in a light Cajun cream sauce

Caprese Salad Bowls

Basic Charcuterie

Pepperoni, salami, Colby jack, pepper jack, cubed mix and cherry tomatoes in a balsamic reduction, red grapes, English cucumber with ranch, black and green olives, baby sweet peppers stuffed with a cream cheese / pimento cheese mixture, and assorted crackers and breads.