

Our Signature Feast

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



Choose one

Herb Roasted Chicken Quarter

Leg and thigh, slow smoked over applewood.
Served with sauces.

Smoked Pork Tenderloin

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

Balsamic Glazed Pork Tenderloin

small pork tenderloins marinated, grilled, then sliced into medallions and drizzled with a balsamic reduction.

Grilled Chicken Tenders

in a light Italian cream sauce

Grilled Chicken Thighs

chili lime marinade

Bruschetta Chicken

Grilled chicken topped with Italian cheeses and bruschetta

Eye of Round

slow smoked to medium rare served with au jus

Choose one

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.

Jumbo Shrimp

lightly blacked and finished in a light Cajun remoulade sauce

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

Choose three

Southern Style Green Beans

Slow cooked to perfection.

Pimento Mac

Creamy and delicious - our most popular side dish.

Long Grain Brown and Wild Rice

Hearty blend of wild and long grain brown rices

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.

Feta Potatoes

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

Cucumber/ Feta/Tomato Salad

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

Caprese Salad

Tomatoes, mozzarella, and basil with a balsamic reduction.

Caesar Salad

Simple fresh caesar salad with creamy caesar dressing.

Chopped Romaine

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

Add an additional side for \$5/pp

Garden Salad

Simple fresh garden salad served with ranch and Italian.

Choose one hors d'oeuvres

**Spinach Artichoke Dip Crostini
(warm or cold)**

**Creamy Corn and Jalapeno Dip
Crostini**

Pimento Cheese Crostini

Boiled Peanuts

Trail Mix Bar

Chips and Salsa

Carpese Skewer

Charcuterie Skewer

Bacon Ranch Pasta Salad Bowls

Choose one hors d'oeuvres

Pulled Pork Crostini

**Pimento Cheese w/ Bacon and
Green Onion Crostini**

Chicken Salad Crostini

Pulled Pork Slider

Bruschetta Crostini

Biscuit Bar

Buffalo Chicken Dip Crostini

**Hot Sausage and Cream Cheese
Crostini**

**Cucumber Feta Tomato Salad
Bowls**

Caprese Salad Bowls

Choose one hors d'oeuvres

Brisket Crostini

Filet and Potato Skewers

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

Chopped Brisket Slider

Brie Bites

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

Mini Chicken & Waffles

Mini Shrimp & Grits Bowl

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

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.