

an Exceptional Feast



Hosted buffet, staffing and bussing included.

Includes tea, water, bread, sauces, and condiments.

Includes all glassware, flatware, plates, etc.

gf=gluten free, veg=vegetarian, v=vegan

Choose one

Garden Salad

Simple fresh garden salad served with ranch and Italian. (veg, can be gf with no croutons)

Cucumber/ Feta/Tomato Salad

English cucumbers chopped, cherry tomatoes, and feta crumbles dressed in a champagne vinaigrette. (gf, veg)

Chopped Romain Salad

Romaine topped with green apples, red onions, and feta crumbles dressed in a champagne vinaigrette. (gf, veg, can be v with no feta)

Caesar Salad

Simple fresh caesar salad with creamy caesar dressing.

Summer Salad

Spring Mix topped with blueberries, strawberries, and feta dressed in a raspberry vinaigrette (gf, veg can be v with no feta)

Choose one

Grilled Chicken Tenders

Simple and delicious grilled tenders in a light Italian cream sauce. (gf)

Bruschetta Chicken

Grilled chicken topped with Italian cheeses and bruschetta. (gf)

Balsamic Glazed Pork Tenderloin

Small pork tenderloins marinated, grilled, then sliced into medallions and drizzled with a balsamic reduction. (gf)

Texas Style Brisket

Slow smoked for 16 hours over oak and hickory. (gf)

Steak Medallions

Bistro steak cooked medium rare, cut into medallions and served with you choice of peppercorn cream sauce (gf), mushroom sauce (gf), au jus demi glaze (gf), chimichurri sauce (gf) cilantro lime crema (gf), bearnaise sauce

Jumbo Shrimp

lightly blacked and finished in a light Cajun remoulade sauce. (gf)

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 an assortment of sauces. (gf)

Choose one

Beef Tenderloin

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

Prime Rib

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

Lobster Tail

Cold water lobster tail simply seasoned with herbs, spices and butter and baked to perfection. (gf)

Choose three

Southern Style Green Beans

Slow cooked to perfection. (gf, veg, v)

Pimento Mac

Creamy and delicious - our most popular side dish. (veg)

Long Grain Brown and Wild Rice

Hearty blend of wild and long grain brown rice (gf, veg, v)

Sweet Potatoes

Peeled, seasoned with garlic and rosemary, then baked until tender. (gf, veg, v)

Homestyle Mashed Potatoes

Traditional creamy homestyle mashed potatoes. (gf, veg)

Feta Potatoes

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

Loaded Smashed Potatoes

Our traditional mashed potatoes with bacon, cheese, ranch, and chives folded in. (gf)

Grilled Vegetables

Green zucchini, red bell peppers, portabella mushrooms simply seasoned and grilled on a flat top. (gf, veg, v)

Baked Potato Bar

Oven baked potatoes with all the toppings - butter, sour cream, bacon, chives, and cheese. (gf, veg, v)

Roasted Brussels

Fresh brussels seasoned and roasted until golden brown. Finished with a balsamic reduction. (gf, veg, v)

Choose one hors d'oeuvres

Chips and Salsa (gf, veg, v)

Charcuterie Skewer

Carpese Skewer (gf, veg)

**Creamy Corn and Jalapeno Dip
Crostoni** (veg)

Spinach Artichoke Dip Crostoni (warm
or cold) (veg)

Pimento Cheese Crostoni

Bacon Ranch Pasta Salad Bowls

Choose two hors d'oeuvres

Pulled Pork Crostoni

Pulled Pork Slider

Buffalo Chicken Dip Crostoni

Jumbo Shrimp Cocktail (gf)

Bruschetta Crostoni (veg, v)

**Hot Sausage and Cream Cheese
Crostoni**

Chicken Salad Crostoni

Biscuit Bar

Cucumber Feta Tomato Salad Bowls (gf, veg)

Brisket Crostoni

Chopped Brisket Slider

Mini Chicken & Waffles

Filet and Potato Skewers

Filet mignon medallions and roasted red potatoes
on a skewer with a horseradish cream sauce. (gf)

Brie Bites

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

Mini Shrimp & Grits Bowl

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

Charcuterie Selections

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. (some items are gf,
veg, v)