

Our Signature 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

Herb Roasted Chicken Quarter

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

Grilled Chicken Tenders

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

Balsamic Glazed Pork Tenderloin

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

Bruschetta Chicken

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

Smoked Pork Tenderloin

Small pork tenderloins dry rubbed, smoked over apple and sliced into medallions. Tossed in a sweet and tangy bbq sauce glaze. (gf)

Honey Garlic Pork Tenderloin Medallions

small pork tenderloins marinated in garlic and honey, grilled, then sliced into medallions and drizzled with a herb infused extra virgin olive oil. (gf)

Choose one

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 your 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 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)

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)

Summer Salad

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

Garden Salad

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

Caesar Salad

Simple fresh caesar salad with creamy caesar dressing.

Add an additional side for \$6/pp

Choose one hors d'oeuvres

Chips and Salsa (gf, veg, v)

Charcuterie Skewer

Carpese Skewer (gf, veg)

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

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

Pimento Cheese Crostini

Bacon Ranch Pasta Salad Bowls

Choose one hors d'oeuvres

Pulled Pork Crostini

Pulled Pork Slider

Buffalo Chicken Dip Crostini

Jumbo Shrimp Cocktail (gf)

Bruschetta Crostini (veg, v)

**Hot Sausage and Cream Cheese
Crostini**

Chicken Salad Crostini

Biscuit Bar

Cucumber Feta Tomato Salad Bowls (gf, veg)

Choose one hors d'oeuvres

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. (gf)

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

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)