



Dinner Buffet Menu

\$50 per person

Stationary Hors d' Oeuvres (pick 4)

- Fried Pickles w/ green goddess dressing
 - Smoked Mac n' Cheese
 - Franks in a Blanket w/ spicy mustard
- Caprese Skewer Bites w/ balsamic reduction
- Buttermilk Fried Chicken Bites w/ green goddess dressing
 - Fried Green Tomatoes w/ zesty aioli
 - Pretzel Bites w/ Dijon mustard
- Pimento Cheese Bites w/ zesty aioli
 - Assorted Cheese & Fruit board
 - Loaded Tater Tots
 - Classic Deviled Eggs
- Prosciutto wrapped asparagus w/ balsamic glaze
 - Smoked Brisket & Bleu Cheese Crostini
 - Southern Cheesesteak Eggrolls w/ spicy ketchup

Additions (+ per person)

- Slider Station - Chicken n' Biscuit, Smoked Brisket, Gypsy Burger +10
 - Mini Crab Cakes w/ lemon aioli +8
 - Bacon Wrapped Scallops +8
 - Crab & Artichoke Dip w/ seasoned pita chips +5
 - Shrimp Cocktail w/ wasabi cocktail +8
 - Buttermilk Fried Shrimp w/ wasabi cocktail +8

Dinner

Cornbread & Biscuits on table with maple butter & pepper jam

Served with choice of Caesar or House Salad

Entrees (Pick 2)

- Jambalaya
- Seafood Jambalaya (+5)
 - Shrimp n' Grits
- Seasonal Grilled Salmon (+5)
- Grilled Pecan Crusted Pork Loin
 - Braised Short Rib
- Buttermilk Fried Chicken
 - Creole Chicken Penne
 - Smoked Brisket
 - Baby Back Ribs
- Pistachio Encrusted Chilean Sea Bass (+10)
 - 8oz Filet Mignon (+15)

Sides (Pick 2)

- Brussels Sprouts
- Seasonal Vegetables
 - Creamed Spinach
- Pork Infused Collard Greens
 - Smoked Mac n' Cheese
- Garlic Mashed Potatoes
- Carolina Rice & Beans
 - Cheesy Grits
- Grilled Asparagus
 - Succotash

Desserts

Assorted Southern Sweets *ask for details*