



Cocktail Party Menu

\$40 per person

Stationary Hors d' Oeuvres (pick 6)

- Fried Pickles *w/ green goddess dressing*
- Smoked Mac n' Cheese
- Loaded Tater Tots
- Franks in a Blanket *w/ spicy mustard*
- Tomato Mozzarella Skewers *w/ reduced balsamic*
- Buttermilk Fried Chicken Bites *w/ green goddess*
- Fried Green Tomatoes *w/ zesty aioli*
- Chicken Quesadilla *w/ pico de gallo & sour cream*
- Pimento Bacon Fritters *w/ zesty aioli*
- Smoked Brisket Grilled Cheese
- Herb Grilled Chicken Skewers *w/ cajun remoulade*
- Classic Deviled Eggs
- Prosciutto Wrapped Asparagus *w/ lemon dijon aioli*
- Flatbreads – choice of ...
Classic, Margarita, Four Cheese Mushroom Pesto
- Cheesesteak Eggrolls *w/ spicy ketchup*

need a lil' something more?

Add On Hors d' Oeuvres (priced per dozen)

- Mini Crab Cakes *w/ lemon aioli* +MP
- Buttermilk Fried Shrimp
w/ wasabi cocktail sauce +MP
- Bacon Wrapped Scallops *w/ horseradish crema* +MP
- Jumbo Chicken Wings +24
(choice of ...Buffalo, Bee Sting, BBQ, Voodoo)
- Smoked Brisket & Bleu Cheese Crostinis +30
- Shrimp Cocktail *w/ wasabi cocktail sauce* +MP
- Caribbean Jerk Kabobs *w/ mango bbq* +36
- Chicken n' Biscuit Sliders *w/ green goddess* +48
- Wagyu Burger Sliders *w/ zesty aioli* +54
- BBQ Brisket Sliders *w/ homemade coleslaw* +54
- Mini Crab Cake Slider *w/ lemon aioli* +MP
- Tuna Tartare *w/ chili oil & avocado* +MP

Boards (feeds 10-12 people)

- **Farmers Table +150**
 - Crudité, Whipped Ricotta, Pimento Cheese, Assorted Cheeses, Seasoned Pita, Crackers, Fresh Fruit
- **Cajun Charcuterie Board +250**
 - Assorted Smoked & Cured Meats & Sausages, Seasonal Jams, Assorted Cheeses, Seasoned Pita, Fresh Fruit, Candied Pecans
- **Southern Cheese Board +100**
 - Whipped Ricotta, Pimento Cheese, Seasoned Pita, Apples, Dried Cherries, Candied Pecans
- **Taco Board +45**
 - 4 Blackened Shrimp Tacos *w/ zesty aioli, pico de gallo, lettuce, pickled onions, corn tortilla*
 - 4 Steak & Chorizo Tacos *w/ lettuce, zesty aioli, cotija cheese, Pico de Gallo, corn tortilla*
 - 4 Blackened Chicken Tacos *w/ lettuce, zesty aioli, Pico de Gallo, cheddar cheese, corn tortilla*

Additional Add on Entrées *(feeds 10-12 people)*

- Buttermilk Fried Chicken Bone In +60
- Buttermilk Fried Chicken Breasts +60
- Smoked BBQ Brisket +125
- BBQ Baby Back Ribs *(four racks)* +180
- Jambalaya w/ *sausage & chicken* +60
- Honey Glazed Salmon +150
- Shrimp n' Grits +80
- Rosemary & Lemon Grilled Chicken Breasts +60
- Creole Chicken Penne +60

Additional Add on Sides *(feeds 10-12 people)*

- Grilled Asparagus +70
- Seasonal Vegetables +50
- Honey Glazed Carrots +50
- Succotash +50
- Homemade Cole Slaw +50
- Rosemary Roasted Potato Wedges +50
- Cheesy Grits +50
- Homemade Biscuits w/ *seasonal jam* +36
- Homemade Jalapeno Cornbread w/ *maple butter* +36
- Mashed Potatoes +50

Southern Sweets *(feeds 10 - 12 people)*

- Waffle Board +40
 - w/ 4 scoops vanilla ice cream, chocolate sauce, caramel sauce, sprinkles, four waffle's cut in quarters
- Cookies & Brownies +30
- Pecan Pie +50
- Key Lime Pie +50
- Peach Cobbler +50

Associated Fees

6% tax, 5% special events fee, 20% gratuity, room fee

Event Timing

Three Hour Event

Food Service for Two Hours

half hour before for set-up allowed and a half hour after for clean-up