



Catering Sit Down Dinner Menu

Dinner - \$50/person

Cocktail Hour + Sit Down Dinner

(minimum 25 people, maximum 40 people)

Stationary Hors d' Oeuvres *(pick 3)*

- Fried Pickles w/ green goddess dressing
- Mac n' Cheese
- Franks in a Blanket w/ spicy mustard
- Tomato Mozzarella Skewers Bites w/ reduced balsamic
- Chicken Bites w/ green goddess dressing
- Fried Green Tomatoes w/ zesty aioli
- Pretzels w/ pimento cheese sauce and spicy mustard
- Mussels & Sausage
- Loaded Tater Tots
- Mini Short Rib Grilled Cheese
- Classic Deviled Eggs
- Cheesesteak Eggrolls w/ spicy ketchup

Plated Dinner *(pick 3 entrees)*

On the Tables

Cornbread & Biscuits on table with maple butter

Choice of Entree

Jambalaya

Shrimp n' Grits

Chicken Pot pie

Salmon

BBQ Cobb Salad

Short Rib Entree

Boneless Fried Chicken Entree

Pan Seared Filet Mignon +10

Assorted Mini Desserts (Chef's Selection)

Coffee and Tea

associated fees:

6% tax, 5% catering event fee, 20% gratuity, room fee