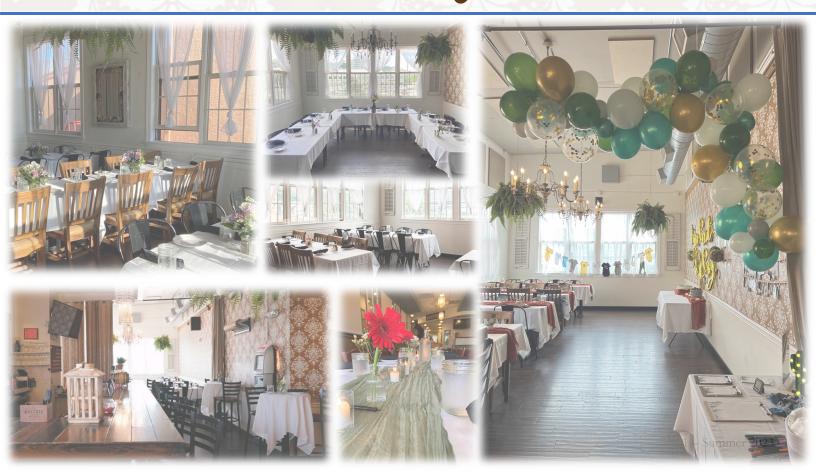


Southern Cross KITCHEN

Cocktail Party Menn





Cockfail Party Menu

starting at \$45/person

Hors d'Oeuvres (pick six)

Homemade Fried Pickles green goddess dressing

Smoked Mac n' Cheese Balls zesty aioli

Loaded Tater Tots sour cream, pico de gallo, cheese sauce

Franks in a Blanket spicy mustard

Tomato & Mozzarella Skewers reduced balsamic

Hot Honey Fried Chicken Bites ranch dressing

Fried Green Tomatoes zesty aioli

Crostini Trio bruschetta, pimento cheese, seasonal

Mini Smoked Brisket Grilled Cheese homemade bbq

Tequila Lime Chicken Skewers zesty aioli

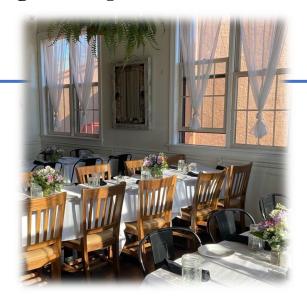
Deviled Eggs Trio classic, roasted tomato & balsamic, jalapeno bacon

Seasonal Fruit & Cheese Board assorted crackers & jams

Flatbreads choice of classic, margarita, or four cheese mushroom pesto

Cheesesteak Eggrolls spicy ketchup

Veggie Spring Roll sweet chili





Add On Hors d'Oeuvres (priced per dozen)

Mini Crab Cakes lemon aioli +MP

Pineapple Shrimp Skewer thai peanut sauce +60

Jumbo Chicken Wings choice of buffalo, bee sting, bbq, or voodoo +36

Shrimp Cocktail wasabi cocktail sauce +42

Fried Chicken Sliders choice of style +48

- Classic homemade pickles, mayo
- Hot Honey homemade pickles, bee sting sauce, ranch
- Louisiana homemade creamy coleslaw, zesty aioli

Chicken n' Biscuit Sliders

fried chicken, homemade pickles, green goddess +48

Bacon Cheeseburger Sliders lettuce, tomato, zesty aioli +54

BBQ Brisket Sliders homemade creamy coleslaw +54

Mini Crab Cake Sliders lettuce, tomato, lemon aioli +MP

Mini Buttermilk Fried Chicken n' Waffles pure maple syrup +54

Shrimp n' Grits Shooter tasso ham, goat cheese cream +48

Baby Lamb Chop Lollipops choice of chimichurri or balsamic glaze +MP



Add On Salad (priced per small bowl ... feeds 20 to 24 people)

House Salad mixed greens, cherry tomato, red onion, balsamic dressing +50

Caesar Salad romaine lettuce, jalapeno cornbread croutons, shaved parmesan cheese, caesar dressing +50

Spring Mix Salad candied pecans, dried cherries, tomato, asparagus, raspberry vinaigrette +65

Strawberry Spinach Salad candied pecans, feta cheese, lemon poppyseed dressing +65

Mixed Berry Salad arugula, strawberries. blueberries, balsamic dressing +65

Grain Salad arugula, farro, quinoa, avocado, corn, tomatoes, honey lime cilantro dressing +65

Add On Entrees (priced per half tray ... feeds 10 to 12 people)

Buttermilk Fried Chicken Breast buttermilk tenderized w/ house blend of seasonings +80

Honey Walnut Chicken walnuts, marsala honey sauce, sundried tomato, goat cheese +100

Tequilla Lime Chicken w/ margarita marinated chicken breasts +80

Balsamic Chicken sautéed mushrooms, balsamic reduction +90

Rosemary & Lemon Chicken marinated grilled chicken breast +80

BBQ Brisket slow cooked & seasoned w/ homemade bbq +160

BBQ Pulled Pork slow cooked & pulled w/ homemade bbq +80

Jambalaya andouille sausage, white rice, pulled chicken, cajun mirepoix, okra, jalapeño, fresh tomato sauce +60

Honey Glazed Salmon marinated, seasoned & grilled +150

Lemon Dill Salmon marinated, seasoned & grilled +150

Garlic Herb Salmon marinated, seasoned & grilled +150

Blackened Salmon cajun rubbed & grilled +150

Shrimp n' Grits cheddar grits, tasso ham, peppers, onions, goat cheese cream +80

Shrimp Scampi garlic, white wine & lemon w/ pasta +80

Cajun Chicken Penne mushrooms, tomatoes, spinach, cajun cream sauce +75

Chicken Broccoli Alfredo Penne garlic & parmesan cream w/ shaved parmesan +75

Braised Short Rib red wine demi +250

Filet of Beef rosemary red wine reduction +MP

Sides (priced per half tray which feeds 10 to 12 people)

Grilled Asparagus +70

Roasted Brussel Sprouts +65

Seasonal Vegetables +55

Honey & Rosemary Glazed Carrots + 55

Homemade Creamy Coleslaw +55

Rosemary Roasted Potato Wedges +60

Roasted Sweet Potato Wedges +60

Mashed Potatoes +55

Mashed Sweet Potatoes +60

French Fries +50

Tater Tots +50

Smoked Mac n' Cheese smoked gouda, cheddar, toasted breadcrumbs +75

Penne Primavera seasonal vegetables, choice of white wine sauce or red sauce +65

Cavatappi & Pesto +60



Dessert (priced per small tray ... feeds 8)

Assorted Mini Seasonal Sweets +60 Cookies & Brownies +36 Mini Pecan Pies +48 Key Lime Pie +36 Peach Cobbler +36

Food Bars (feeds approximately forty people)

Fried Potato Bar +225

waffle fries, tater tots, cheddar cheese sauce, sour cream, applewood smoked bacon, chives, zesty aioli, turkey gravy, ranch, pico de gallo, ketchup

Mashed Potato Bar +160

mashed potatoes, shredded cheddar cheese, sour cream, applewood smoked bacon, chive, turkey gravy

Mac n' Cheese Bar +300

smoked mac n' cheese, applewood smoked bacon, pulled pork, broccoli, stewed tomatoes, sriracha, bbq, tabasco

Taco Bar +200

seasoned ground beef, marinated shredded chicken, soft corn tortillas, shredded lettuce, cheddar cheese, pico de gallo, sour cream, jalapeno

Waffle Bar +360

golden malted waffles, vanilla ice cream, warm chocolate sauce, sprinkles, chocolate chips, warm caramel sauce, whipped cream

Boards (feeds twenty to twenty-five people)

Farmers Board +175

crudité, whipped ricotta, pimento cheese, assorted cheeses, seasoned pita, crackers, fresh fruit

Seasonal Cheese & Charcuterie Board +225

assorted smoked & cured meats & sausages, seasonal jams, assorted cheeses, seasoned pita, fresh fruit, candied pecans, whipped ricotta, pimento cheese, seasoned pita, apples, dried cherries, candied pecans

Vegetable Crudité +125

homemade herb dipping sauce, homemade hummus

Beignet Board +100

three dozen beignets, assorted dipping sauces, powdered sugar

Associated Fees & Additional Information

Sales Tax ... 6%

Special Events Fee ... 5%

Gratuity ... 20%

Room Fee ... \$250

Food & Beverage Minimum



Pricing is based on a 3 hour event where food will be served for 2 hours of the event. A half hour is allowed before and a half hour is allowed for after for set-up and clean-up.