



Heavy Hors D'oeuvres Dinner Buffet Menu

~ Choose from one of the following packages or customize your own package

Bronze: \$10.50 pp

5 from group I
1 from group II
1 from group III

Silver: \$12.75 pp

3 from group I
3 from group II
1 from group III

Gold: \$14.00 pp

3 from group I
2 from group II
2 from group III

Platinum: \$15.00 pp

2 from group I
2 from group II
3 from group III

Tax + gratuity not included. Prices may change without notice. Passed service available with additional charge.

- Group I -

Finger Sandwiches

On fresh, soft breads. Choose from the following:

- Cucumber, dill, zesty cream*
- Chicken salad*
- Bacon, cheddar & chive*
- Southern pimento cheese*

Assorted Crostini

On crispy, toasted bread. Choose from the following:

- White bean and roasted garlic*
- Olive tapenade*
- Sundried tomato bruschetta*

Party Puff Pastry Pinwheels

Flaky puff pastry pinwheels are the perfect appetizer! Choose from the following:

- Rosemary, parmesan, cream cheese*
- Ham and Swiss cheese*
- Pepperoni and mozzarella*

Tortilla Spirals

Flour tortillas filled with cream cheese and seasonings. Choose from the following:

- Basil pesto spirals with cream cheese, roasted red peppers, and parmesan cheese*
- Queso spirals with cream cheese, taco seasoning, roasted peppers, and cheddar cheese*

Ozark Tartlets

Various wedges of the following house baked savory tarts with buttery flaky crusts. Choose from the following:

- Artichoke, parmesan*
- Swiss, ham, spinach*
- Caramelized onion, thyme*

Cheese, Fruit, Nuts

An assortment of well-matched imported cheeses, dried & fresh fruits, and nuts. Served with assorted cracker.

Chips and Salsa

Choose from one of these classics:

- Traditional restaurant-style salsa with tortilla chips*
- Creamy corn salsa made with sour cream, cheese, corn and packed with Mexican flavors perfect for corn chips*

Vegetable Display

Fresh, seasonal vegetables such as carrots, broccoli, bell peppers, grape tomatoes, cucumbers, sugar snap peas, and celery served with Ranch dressing for dipping.

Fruit Salsa

An unexpected mix of sweet fruits and spicy peppers; served with cinnamon-sugared chips.

Spanakopita

These delicious spinach and feta cheese stuffed phyllo pastry triangles are served with tzatziki dipping sauce.

Tri-Color Cheese Torte

Colorful layers of sundried tomatoes, pesto and herbed cream cheese. Served with crackers and crostini.

Ozark Caviar

No, not the typical, but fancy nonetheless. A well-balanced blend of black-eyed peas, peppers, onion and apple cider. Served with Corn Tortilla chips.

Beer Cheese

Classic pub-style beer cheese spread. Perfect with soft pretzel bites and sticks, crackers or celery sticks.

Hummus

Puree of tahini, chickpea, garlic and spices, drizzled with parsley oil and topped with roasted peppers. Serves with fresh carrots, celery, and sugar snap peas along with a mix of breads and crackers.

Parmesan, Spinach, Artichoke Dip

A creamy dip with spinach, artichoke hearts, and parmesan cheese served hot with crostini and chips for dipping.

Tuscan Sausage Dip

Creamy blends of cheeses mixed with hot Italian sausage, white beans and spinach. Served with chips, crostini or crackers.

White Queso Cheese Dip

A creamy, spicy, perfectly smooth cheese dip served with tortilla chips and soft pretzels for dipping.

- Group II -

Classic Stuffed Mushrooms

Baby bella mushrooms stuffed with the perfect filling combinations. Choose one from the following:

- Parmesan, chive, crab
- Cheesy Italian sausage
- Blue cheese, bacon, walnut
- Spinach, parmesan

Small Stuffed Potatoes

Don't let the name fool you! These new potatoes are packed full of flavor. Choose from the following:

- Cheddar, sour cream and bacon
- Rosemary, ricotta, pecan and parmesan

Chicken Fingers

Choose from one of these classics:

- Crispy parmesan crusted fingers served with ranch, smoked Carolina mustard sauce, and traditional bbq sauce
- Buffalo Feathers served with celery and bleu cheese dipping sauce
- Grilled chicken fingers served with ranch, smoked Carolina mustard sauce, and traditional bbq sauce

Meatballs

Seasoned cocktail sized meatballs. Choose from the following:

- BBQ
- Italian
- Sweet & sour

Muffalettas

A delectable version of the famous mini sandwiches layered with provolone, salami, ham and olive salad.

Mini Reuben

A smaller version of the classic corned beef, sauerkraut, swiss on rye.

Ozark Mountain Smoked Sausage Bites

A taste of the Ozarks. Kielbasa or smoked sausage sautéed with beer and onions, served with a proprietary sauce.

Petite Baked Brie en Croute

Brie round spread with blackberry sauce or apricot preserves, and toasted pecans, baked golden in puff pastry. Served with sliced apples, baguette and crackers.

Molly's Salmon Cheese Spread

Cream cheese, salmon and herbs are the base for this delicious spread. Served with toast points.

Baked Bread Bowl

Creamy cream cheese, cheddar cheese, green onions, and spices mixture inside sourdough bowl served with crackers and crispy baguette.

Sherried Crab and Corn dip

This hot dip is cheesy and studded with delicious corn and crab. The perfect match. Served with toasted crostini and corn chips.

Traditional Shrimp Cocktail

Big, plump, perfectly cooked shrimp with a lemony, horseradish spiked cocktail sauce.

Citrus Marinated Shrimp

A twist on the shrimp cocktail. Flavorful boiled shrimp soaked in herbs and spices. Served with cocktail sauce.

- Group III -

Smokehouse Meat and Cheese Board

Signature smoked meats and cheese. Served with assorted crackers and breads.

New Orleans Style Shrimp

Creole seasoned shrimp served steaming hot with fresh sliced baguette bread.

Bacon Wrapped Barbeque Shrimp

Shrimp seasoned with barbeque sauce and wrapped in bacon.

Sugar Cured Smoked Salmon

A party favorite! Sugar and spice rubbed and then smoked here on premise. Served with dill sauce and garnished with fresh dill, lemons, limes, and capers.

Italian Slider

Genoa salami and pepperoni, layered with provolone cheese and banana peppers on sweet Hawaiian rolls.

Marinated Pork Tenderloin Medallions

Pork tenderloin medallions slowly smoked with native hardwood. Served with horseradish dill sauce and butter glazed rolls.

Pesto Marinated Steak Skewers

Grilled, tender beef selections marinated in pesto vinaigrette. Served with a creamy blue cheese dipping sauce.

BBQ ribs

Tender, pork ribs in tangy, BBQ sauce.

Starter Appetizers for Passing

*~ Build from the following or customized your own from our heavy hors d'oeuvres options
Tax + gratuity not included. Prices may change without notice.*

Cheese Tartlets \$2.50 pp

Mini phyllo cups filled with creamy brie or camembert. All of these create the perfect culinary storm with creamy, crunchy, sweet, and salty. Choose from the following combinations:

- Apricot preserves, Blackberry jelly, or Pepper jelly*
- Strawberry jam with thin jalapeño slices*
- Blue cheese crumbles with honey drizzle*
- Toasty pecans, and sea salt drizzled with honey*
- Cranberry sauce and salted walnuts (a holiday favorite!)*

Artisan Crostini \$2.50 pp

Thin, small slices of bread, toasted until crisp and then piled with your favorite toppings. Choose from one of these classics:

- Sundried Tomato Bruschetta: unbeatable flavor combination of juicy tomatoes, fresh basil and balsamic glaze*
- Smoked Salmon: smoked salmon with lemon dill cream spread, and topped with fresh dill weed sprig*
- Beef & Blue: thinly sliced beef, with horseradish cream sauce, sprinkled with blue cheese crumbles*

Crudité Shooters \$2.50 pp

Bell peppers, cucumbers, carrots, celery, and sugar snap peas with choice of hummus, ranch or tzatziki dip.

Chipotle Shrimp Tostada Bites \$2.50 pp

Tortilla chip bites layered with guacamole and chipotle glazed shrimp sprinkled with red onion and cilantro.

Party Pinwheels \$2.00 pp

Flaky puff pastry pinwheels are the perfect appetizer! Choose from the following:

- Rosemary, parmesan, cream cheese*
- Ham and Swiss cheese*
- Pepperoni and mozzarella*

Caprese Skewers with Balsamic Drizzle \$2.00 pp

Mozzarella cheese balls skewered with fragrant basil leaves and cherry tomatoes drizzled with tangy-sweet balsamic reduction.

Bacon Wrapped Dates stuffed with Cheese \$2.50 pp

Soft and sweet Medjool dates stuffed with creamy, tangy goat cheese wrapped in salty, smoky bacon and baked to crispy-soft perfection!

Meatballs, Sausage balls or Spinach balls \$2.00 pp

A classic comfort food appetizer that is perfect for any party!

Southern Shrimp \$2.00 pp

Party pleasing recipe with shrimp, cream cheese, Cajun seasoning, and tons of flavor perfect on top of a crackers.

Upgrade with a Station or Bar

~ Build from the following or customized your own

Upgrades are available as substitutions; additional cost may apply. Tax + gratuity not included. Prices may change without notice.

Charcuterie Grazing Station \$5.00 pp

Includes an assortment of 3-5 cured meats & cheeses, seasonal fruits, spreads, & various accompaniments.

Accompaniments consist of dried fruits, local honey, nuts, olives/petite pickles/marinates artichokes, jams, hummus or tzatziki dip, assorted breads and crackers.

Slider Station \$5.00 pp

- BBQ Barbecue brisket, pork, chicken with creamy slaw, pickles, and bbq sauce
- Roast Beef Swiss cheese, caramelized onions, horseradish, and banana peppers
- Buffalo Chicken buffalo chicken, blue cheese dressing, blue cheese crumbles
- Burger Bar hamburger sliders with cheese, lettuce, tomatoes, and pickles
- Vegetarian Portobello mushroom and caramelized onion, Black bean, or Jack fruit

Traditional toppings along with Horseradish dill sauce, Whole grain mustard, Spicy remoulade, and custom Aioli sauces. Breads include Brioche, Ciabatta, sweet Hawaiian, or Yeast rolls.

Flatbread Station \$3.50 pp

Tandoori naan or GF cauliflower crust; vegan cheese available

- Spinach Alfredo
- Mediterranean
- Thai Chicken
- Great White Garlic, evoo, sun-dried tomatoes, asiago, feta, ricotta, mozzarella, caramelized onions, tomatoes, basil
- Holy Aioli Chicken, asiago, mozzarella, caramelized onion, sundried tomato aioli, balsamic reduction
- Artichoke, tomato and spinach
- Caramelized Mushroom
- Veggie lovers

Pasta Station \$3.50 pp

Linguini, cavatappi, and penne pasta with Alfredo, Marinara, and Pesto sauces with a mixture of add-ins.

Macaroni and Cheese Bar \$3.50 pp

Tender cavatappi pasta and creamy, cheesy goodness! Your favorite toppings include: shredded cheese, parmesan cheese, bacon, chopped ham, black & green olives, sour cream, peas, fried onions, green onions, and jalapenos.

Mashed Potato Bar \$3.50 pp

Creamy mashed potatoes; toppings including shredded cheese, bacon, onions, sour cream, chives, and fried onions.

Carving Station \$5.00 pp starting, add on chef carving for \$100

- Ham
- Pork Loin
- Roast Beef
- Prime Rib
- Beef Tenderloin

Late Night Favorites

Nacho Bar \$2.50 pp

Tortilla chips with salsa, guacamole, corn salsa, refried beans, and cheese dip.

Pretzel Station \$2.50 pp

Large soft pretzels and pretzel bites. Sauces like mustards, beer cheese dip, Nutella, and caramel.

Popcorn Station \$2.50 pp

Butter, caramel, cheesy cheddars, & kettle corn. Sweet sprinkle mix-ins, salty seasoning shakers, & lots of butter!

Pickle Bar \$2.00 pp

Variety of pickles on a sliding scale of hotness.

Flatbread Station \$3.00 pp

Spinach Alfredo, Four cheese, and Pepperoni & Sausage. Tandoori naan or GF cauliflower crust; vegan cheese available.

Brunch

Tax + gratuity not included. Prices may change without notice.

Blackberry Cheese Danish \$2.50 pp

Lemon thyme cream cheese, topped with fresh blackberries on buttery puff pastry crust and drizzled with sugar glaze.

Blueberry Lemon Pastry \$2.50 pp

Fresh lemon and goat cheese topped with plump blueberries and sweet lemon curd on buttery puff pastry crust.

Sausage Cheese Pastry \$2.50 pp

Delicious blend of sausage, gravy and cheese baked on top of flaky puff pastry.

Avocado Toast \$2.50 pp

DAB sourdough bread toasted with EVOO topped with avocado mash, arugula, tomato, and balsamic glaze.

Puff Pastry Asparagus Bundles \$2.50 pp

Tender stalks of roasted asparagus in flaky, cheesy puff pastry bundles are an elegant touch.

Hickory Smoked Bacon \$2.00 pp

Oven baked with brown sugar and spices to make crispy candied bacon.

Bacon & Cheese Turnover \$2.50 pp

Stuffed with crispy bacon and cheese, brushed with strawberry jam and wrapped in flaky puff pastry.

Apple Bacon Breakfast Flatbread \$3.50 pp

Bacon pieces, diced ham, apples, sour cream & hot pepper bacon jam topped with cheddar cheese.

Honey Butter Chicken Biscuit \$4.00 pp

A southern classic! Fried chicken in a buttermilk biscuit topped with honey butter spread.

Shrimp & Grits \$5.00 pp

Smoked gouda grits, bbq coated shrimp, topped with crumbled crispy bacon and green onions to garnish.

Pimento Cheese Grits \$2.00 pp

Classic southern dish is made with stone ground grits and homemade pimento cheese.

Roasted Potatoes \$2.00 pp

Red and sweet potatoes dusted with seasoning and olive oil, roasted until golden brown and crispy.

Loaded Hash Brown Casserole \$2.50 pp

This southern potato side is cheesy, bacon-filled goodness!

Southern Belle Biscuit Bar \$3.50 pp

Light and fluffy southern style buttermilk biscuits with sides of local honey, jams, and gravy.

Pancake & Waffle Bar \$4.50 pp

Pancake and waffle station offering a variety of favorite toppings.

Brunch Tacos \$4.00 pp

Scrambled eggs, bacon, cheddar cheese, sour cream, and salsa.

Breakfast Burrito \$4.00 pp

Scrambled eggs, fiesta veggies, and cheddar cheese served with sour cream and salsa.

Southern Brunch \$8.00 pp

The trifecta of every brunch includes biscuits and gravy, hickory smoked bacon, and cheese grits.

Sweets & Desserts

Tax + gratuity not included. Prices may change without notice.

Carved Fruit Platter \$2.00 pp

A bountiful tray of fresh, seasonal fruits such as fresh berries, pineapple, grapes, and carved melons.

Fruit Kebabs \$2.50 pp

Skewered fresh fruits, brushed with vanilla liquor and served with a brown sugar, caramel sauce.

Fruit Cobbler \$2.00 pp

Available with seasonal fruit topped with vanilla ice cream. Add a side of vanilla ice cream for additional \$1.00.

Fruit Pie \$2.00 pp

Our classic pies filled with fresh fruits between two tender golden flaky pie crust layers. Pie flavors include: Apple, Cherry, or Pumpkin. Add a side of vanilla ice cream for additional \$1.00.

Cheesecake \$1.50 pp

Traditional cheesecake with graham cracker crust.

Layer Cake \$2.00 pp

Our scratch cake recipes are unequalled in moisture, flavor is piled two or three layers high, and cake is completely covered in scratch icing. Cake flavors: Banana Cream, Carrot, Chocolate, Lemon, or Red Velvet.

Mini Chocolate Bundt Cake \$2.00 pp

Moist, fudgy, decadent chocolate bundt cake served with a side of vanilla ice cream.

Dark Chocolate Brownie Bar \$2.00 pp

Walnuts and chunks of chocolate on a butter crumb crust. Served with vanilla ice cream on side.

Chocolate Mousse \$3.00 pp

This classic chocolate mousse is light yet intensely chocolate. Served in coupe glass and topped with whipped cream and chocolate shavings.

Italian Tiramisu Cups \$3.00 pp

This Italian dessert includes coffee and liqueur soaked savoiardi cookies that are layered with a luscious Italian Mascarpone cream.

Chocolate Covered Strawberries \$2.00 pp

Fresh strawberries hand-dipped in chocolate.

Homemade Cookies \$1.50 pp

Assortment of chocolate chip, sugar, oatmeal raisin, and snickerdoodle cookies.

Cheesecake Station \$3.00 pp

Traditional cheesecake with graham cracker crust. Station toppings include: caramel & hot fudge sauces, strawberry & blueberry compotes, chocolate ganache, whipped cream, chopped nuts, fresh fruit slices, and crushed candy bars & cookies.

Ice Cream Social \$3.00 pp

Vanilla ice cream with chocolate, caramel, and hot fudge sauces, fruit sauces, whipped cream, chopped nuts, crushed candy bars/cookies, and cherries.

Chocolate Fountain Display \$3.50 pp

Seasonal fruit, pretzels, wafers, cream puffs, marshmallows and maraschino cherries.

Traditional Dinner Buffet Menu

Little Italy

\$12.50 per person

- Lasagna:** *A classic version of layers of pasta, rich meat sauce, vegetables, & blended cheeses*
- Pasta:** *Choice of pasta type with marinara, basil pesto sauce, or creamy alfredo*
- Caesar Salad:** *Crisp romaine, parmesan cheese, seasoned croutons served with house dressing*
- Garlic Bread:** *Rich flavors of butter and garlic on crusty French bread*

Classic Evening

\$13.50 per person

- Rosemary Chicken:** *Marinated chicken breasts seasoned with rosemary, baked, and grilled*
- Pork Loin:** *Medallions of tender pork that has been slowly smoked with native hardwood*
- Beef Brisket:** *Thinly sliced beef brisket served with our spicy barbeque sauce*
- Vegetable Medley:** *A colorful medley of vegetables seasoned with garlic butter sauce*
- Salad:** *Mixed greens, tomatoes, and other seasonal garden vegetables with house vinaigrette dressing*
- Dinner Roll:** *Glazed with butter*

Taco Dinner

\$12 per person

- Taco Meat:** *Seasoned classic ground beef and marinated shredded chicken with corn and flour tortillas*
- Mexican Rice:** *Authentic Mexican rice dish*
- Refried Beans:** *These flavorful, smooth and creamy frijoles refritos are a Mexican staple*
- Queso & Salsa:** *Creamy, spicy, perfectly smooth queso cheese dip and traditional restaurant-style salsa served with tortilla chips*
- Toppings:** *Choice of shredded lettuce, pico de gallo, black beans, guacamole, sour cream, black olives, onions, cilantro, jalapenos, and limes*

Craft Pizza Dinner

\$12 per person

- Craft Pizza:** *Choose two handmade craft pizzas from our traditional pizza offerings and one from our fan favorites*
- Pesto Pasta Salad:** *Tender penne pasta tossed with housemade pesto and seasonal garden vegetables*
- Salad:** *Choose between the Mixed greens house salad or Classic Caesar*
- Garlic Cheese Bread & Dipping sauces:** *Housemade marinara, alfredo or ranch dipping sauces*

Mediterranean Dinner

\$15 per person

- Grilled Kebabs:*** *Pieces of marinated beef, salmon, or chicken grilled to perfection. Kebabs served on a bed of garlic parmesan orzo with cilantro mint, tahini, or tzatziki sauce*
- Garlic Parmesan Orzo:*** *Orzo pasta with butter, garlic and parmesan cheese*
- Roasted Vegetables:*** *Potatoes, green beans, red bell peppers, and red onion seasoned with greek flavors*
- Salad:*** *Traditional Greek salad with tomatoes, cucumbers, olives, and feta*
- Bread:*** *Pita and naan breads served with hummus spread*

Ham & Turkey Dinner

\$15 per person

- Turkey:*** *Delicious turkey infused with the natural flavor of smoked Hickory logs*
- Ham:*** *Moist ham that has been hand-rubbed with our special sugar cure and slowly smoked*
- Potatoes Eunice:*** *A creamy, casserole of shredded potatoes and cheese topped with crunchy potato chips*
- Vegetable Medley:*** *A colorful medley of vegetables seasoned with garlic butter sauce*
- Salad:*** *Mixed greens, tomatoes, and other seasonal garden vegetables with house vinaigrette dressing*
- Dinner Roll:*** *Glazed with butter*

Smokehouse Special Dinner

\$15 per person

- Beef Brisket:*** *Thinly sliced beef brisket served with our spicy barbeque sauce*
- Smoked Pork:*** *Smoked pork shoulder barbequed and carefully pulled for the perfect texture*
- Apple Wood Smoked Chicken:*** *Delicious sugar cured chickens bursting with natural smoked flavor*
- Potatoes Eunice:*** *A creamy, casserole of shredded potatoes and cheese topped with crunchy potato chips*
- Vegetable Medley:*** *A colorful medley of vegetables seasoned with garlic butter sauce*
- Salad:*** *Mixed greens, tomatoes, and other seasonal garden vegetables with house vinaigrette dressing*
- Dinner Roll:*** *Glazed with butter*

Build Your Own Dinner Buffet

Entrees Choices:

**add on carving station option*

<i>Smoked BBQ Brisket</i>	<i>Grilled Kebabs</i>
<i>Smoked Pork</i>	<i>Apple Wood Smoked Chicken</i>
<i>Herb Crusted Pork Tenderloin Medallions</i>	<i>Rosemary Chicken Breast</i>
<i>Pork Loin with Au Jus</i>	<i>Herb Roasted Airline Chicken</i>
<i>Smoked BBQ Pork Ribs</i>	<i>Fire-grilled sliced chicken breast</i>
<i>Prime Rib</i>	<i>Chicken Cacciatore</i>
<i>Beef Tenderloin Medallions with Au Jus</i>	<i>Chicken Parmesan</i>
<i>Sirloin Steak</i>	<i>Chicken Marsala</i>
<i>Skirt steak with Chimichurri sauce</i>	<i>Beef or Vegetable Lasagna</i>
<i>Roast Beef</i>	<i>Tagliatelle with Portobellos</i>
<i>Tri-tip Roast</i>	<i>Fettuccine Alfredo</i>
<i>Boneless Turkey Breast</i>	<i>Cheese tortellini with tomato cream sauce</i>
<i>Traditional Turkey</i>	<i>Pasta Primavera</i>
<i>Hickory Smoked Spiral Ham</i>	<i>Marinara or Pesto Sauce with Pasta</i>
<i>Smoked Salmon</i>	

Side Choices:

<i>Asparagus Tips</i>	<i>Broccoli Florets with Cheese Sauce</i>
<i>Garlic Butter Green Beans</i>	<i>Wild Rice</i>
<i>Green Bean Almondine</i>	<i>Parmesan Risotto</i>
<i>Southern style Green Beans</i>	<i>Macaroni and Cheese</i>
<i>Roasted Root Vegetables</i>	<i>Honey Glazed Carrots</i>
<i>Medley of Vegetables in garlic butter sauce</i>	<i>Southern style Green Beans & Potatoes</i>
<i>Oven Roasted Brussel Sprouts</i>	<i>Potato Salad</i>
<i>Roasted Garlic Rosemary Potatoes</i>	<i>Coleslaw</i>
<i>Mashed Potatoes & Gravy</i>	<i>Baked Beans</i>
<i>Potatoes Eunice</i>	<i>Corn on the Cobb</i>
<i>Parmesan Whipped Potatoes</i>	<i>Mexican Street Corn</i>
<i>Baked Potato</i>	<i>Pasta Salad</i>
<i>Twice Baked Potatoes</i>	

Salad & Bread Choices:

<i>Garden Salad</i>	<i>Caprese Salad</i>	<i>French Baguette</i>
<i>Caesar Salad</i>	<i>Seasonal Salad</i>	<i>DAB Sourdough</i>
<i>Greek Salad</i>	<i>Dinner Roll</i>	<i>Texas Toast</i>
<i>Spinach Salad</i>	<i>Garlic Bread</i>	<i>Cornbread</i>

Additional Sauce Choices:

<i>Marsala wine cream sauce</i>	<i>Dijon cream sauce</i>
<i>White wine lemon butter sauce</i>	<i>Red wine demi-glace</i>
<i>Citrus Beuree Blanc</i>	<i>Chimichurri sauce</i>
<i>Dill lemon Veloute sauce</i>	<i>Garlic parmesan cream sauce</i>

*** Dietary modifications such as Gluten Free and Vegan available upon request.*

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