



A LA CARTE: HOR D'OUVRES & BITES

Dips will be Priced Per Quart(32oz). Will serve appx. 24 for light/12 for heavy. 3-4 crackers/chips/crostinis per person
Everything else will be priced per piece

Chilled Dips

Bruschetta Dip
crositini, grape tomatoes, basil, olive oil

Firecracker Dip
potato chips, cheddar, bacon, firecracker
seasoning

Roasted Onion Dip
crackers, Mascarpone, Roasted Onions,
Chives

Mexican Street Corn Dip
tortilla chips, lime crema, roasted corn, chili

Chilled Bites

Whipped Feta
crostini, berries, honey

Wild Mushroom
crostini, roasted garlic, truffle oil

Beef & Goat Cheese
crostini, beef tenderloin, goat cheese,
pickled onion

Cucumber Cup
garlic & herb cream cheese, tomato jam, dill

Crab Stuffed Tomato
campari tomato, crab salad, chives

Tomato Sandwich
white bread, chive aioli, tomato

Warm Dips

Old Bay Crab Dip
crackers, lump crab, cream cheese, green
onion

Buffalo Chicken Dip
celery and cool ranch doritos, blue cheese

Spinach and Artichoke Dip
crostinis, cream cheese, baby spinach,
artichoke, provolone

Fondue Dip
veggies, cubed bread, swiss, white cheddar,
nutmeg

Warm Bites

Sausage Balls
hot breakfast sausage, cheddar, biscuit mix

Mini Crab Cake
lump crab, breadcrumbs, remoulade

Mini Meatball Slider
bbq meatballs, swiss, cornichon

Smoked Sausage Skewer
andouille, pepper jack, whole grain mustard

Pesto Chicken Skewer
chicken thighs, pesto, lemon

Twice Baked Baby Potato
sour cream, bacon, cheddar, chive



A LA CARTE: HORS D'OUVRES & BITES

Chilled Bites

Deviled-Pickled Egg
signature beet pickled egg, paprika, chives

Watermelon-Feta Skewer
mint, honey, aleppo pepper

Caprese Skewer
ciliegine mozzarella, cherry tomato, basil

Antipasto Skewer
sopresatta salame, olives, tomato

Melon & Proscuitto Skewer
cantaloupe, honey, maldon sea salt

Fruit Skewer
watermelon, blackberry, blueberry

Pimento Puff Pastry
vol-au-vent, pimento cheese, bacon

French Cheese Puffs
gougères, swiss cheese, black pepper

Mini Avo Toast
9-grain bread, avo mash, bacon*, tomato

Spinach Tartlet
phyllo, spinach-artichoke dip, parmesan

Warm Bites

Mini Chicken Biscuit
cheddar-bacon biscuit, fried chicken, tomato jam

Veggie Quesadilla
cheddar, fajita veggies, batch hot sauce

Hawaiian Pulled Pork Slider
king's hawaiian roll, pulled pork, bbq sauce, pickle

Turkey & Cheese Sliders
king's hawaiian roll, oven roasted turkey, cheddar, everything seasoning

Mini Beef Wellington Bite
puff pastry, filet mignon, duxelles, parmesan

Bacon Wrapped Shrimp
bacon, shrimp, cajun seasoning

Bacon Wrapped Date
bacon, medjool date, maple glaze

Stuffed Mushroom
cremini mushroom, italian sausage, provolone

Korean Beef Lettuce Wrap
romaine, bulgogi beef, kimchi, pickled onion





A LA CARTE: BUFFET



Proteins

Beef

Roasted Beef Tenderloin
angus beef tenderloin, horseradish cream,
demi-glaze

Mississippi Pot Roast
angus beef chuck, carrots, pepperoncini,
brown gravy

Red Wine Braised Beef
angus beef short rib, red wine jus,
gremolata

Sirloin Steak Tips
angus sirloin beef tips, roasted mushrooms,
balsamic glaze, chimichurri,

Chicken

Lemon Herb Chicken Thighs
boneless chicken thighs, white wine,
chicken demi-glaze, fresh herbs

Smoked Chicken
pulled chicken, fortentberry farms butt rub,
alabama white sauce

Chicken Florentine
chicken breast, white wine, cream, spinach,
tomato, basil

Grilled Chicken Pesto
chicken breast, pesto, blistered tomatoes

Vegetarian

Moroccan Chickpea Stew
chicken peas, preserved lemon, tomato,
sweet pepper, sultanas, ras-el-hanout

Pasta Primavera
farfalle, sweet peas, tomato, asparagus,
white wine, herbs

Roasted Eggplant Parmesan
marinara, provolone, basil, parmesan

Pork

Pulled Pork
smoked pork shoulder, fortentberry farms butt
rub, tomato jam, alabama white sauce

Italian Braised Pork Shank
bone-in pork shank, garlic, lemon, cream, sage

Herb Roasted Pork Loin
seared pork loin, rosemary, thyme, whole grain
mustard jus

Stuffed Pork Tenderloin
pork tenderloin, pork sausage, roasted apple,
bacon jam

Seafood

Roasted Salmon Filet
atlantic salmon, white wine, cream, lemon, dill

White Wine Shrimp
gulf shrimp, white wine, butter, garlic, herbs

Butter Poached Lobster
split maine lobster tail, clarified butter, vanilla
cream sauce

Blackened Mahi-Mahi
mahi-mahi filet, cajun seasoning, creole
tomato butter

Breads

House Focaccia **INCLUDED**
garlic oil

Cornbread
molasses butter

Baguette
garlic oil

Sweet Rolls
molasses butter



***Must be purchased by the piece. Whole beef tenderloins will be 6 lbs., feeding between 12 people for an 8oz portion or 24 people for a 4oz portion.

Sides

Salads

Classic Caesar
romaine, parmesan, focaccia crouton,
caesar

House Salad
mixed greens, cucumber, tomato,
balsamic/ranch

Kale-Apple-Pecan
baby kale, green apple, pecan, feta,
honey-dijon

Panzazella (Italian Bread Salad)
focaccia crouton, romaine, cucumber,
tomato, basil, balsamic, red onion

Arugula
baby arugula, lemon zest, parmesan,
garlic oil, red onion, maldon sea salt

Starches

Garlic Mashed Potatoes
yukon gold potatoes, roasted garlic, sour
cream, butter

Roasted Sweet Potato
sweet potato, garlic oil, parsley

Sweet Potato Mash
brown butter, molasses, nutmeg

Heirloom Grits
local grits, milk, butter +1 toppings (cheddar,
bacon, etc.)

Mac & Cheese
cavatappi pasta, white cheddar, swiss, panko

Herbed Basmati
basmati rice, stock, parsley, butter

Mushrooms Risotto
arborio rice, wild mushrooms, parmesan

Loaded Baked Potato
butter, cheddar, bacon, sour cream, chives

Confit Potatoes
baby fingerling potatoes, garlic oil, rosemary

Herb Roasted Potatoes
red potato, rosemary, thyme, black pepper

Scalloped Potatoes
russet potato, cream, swiss, thyme

Veggies

Roasted Broccolini
broccolini, garlic oil, lemon zest

Bacon Wrapped Asparagus
roasted asparagus, thick sliced bacon, black

Parmesan Asparagus
roasted asparagus, lemon, parmesan, garlic oil

Chili Garlic Spinach
baby spinach, red pepper flakes, garlic, olive oil

Garlic Haricot Vert
french green beans, butter, garlic

Country Style Green Beans
blue lake beans, chicken stock, butter, black
pepper

Roasted Mushrooms
wild mushrooms, butter, garlic, parsley

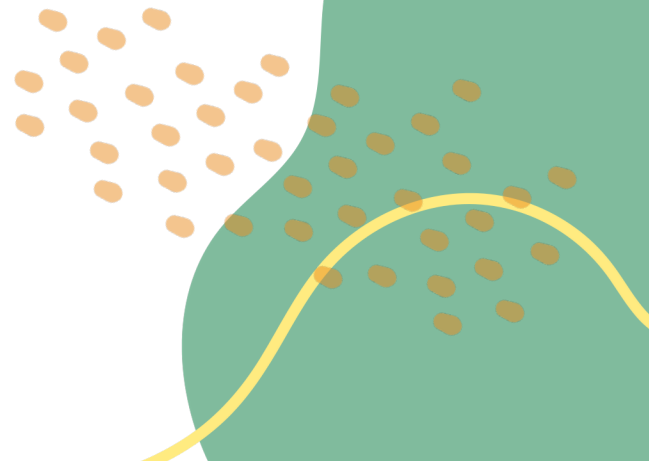
Green Bean Almondine
french green beans, butter, garlic, almonds

Roasted Brussel Sprouts
brussels, bacon, garlic oil, onion

Tahini Roasted Carrots
heirloom carrots, tahini, honey, sesame seeds

Ratatouille
summer squash, eggplant, tomato, onion,
piperade

Smoked Collard Greens
smoked turkey broth, red chili, brown sugar,
apple cider vinegar



DISPLAYS & DESSERT BITES

Grazing Tables and Displays

Grazing Table

Choice of 3 hors d'ouvres
Selection of 2 cured meats
Selection of 3 cheese
Crackers, fruits, nuts

Curated Cheese Board

Chef Curated Cheeses
Crackers, Fruit, Nuts
Olives and Pickles

Curated Charcuterie Board

Artisanal Cured Meats
Chef Curated Cheeses
Crackers, Fruits, Nuts
Olives and Pickles

Fresh Fruit Display

Assorted Seasonal or Tropical Fruit
Carved Fruits
Melon and Berry Skewers
Chocolate Ganache and Yoghurt



Artisan Bread Display

Fresh Baked Breads
Compound Butters
Olive Oil and Vinegar

Vegetable and Dip Display

Fresh and Pickled Vegetables
Crackers, Crostinis, Chips
Hummus, Firecracker Dip, Pimento

Dessert Bites



Salted Chocolate Chip Cookie

good company cafe chocolate chip
cookie, maldon sea salt

Ganache Tart

pastry shell, soft chocolate ganache,
raspberry

Mini Chocolate Chip Cannolis

mini cannoli shell, chocolate chip cream,
chocolate

Lemon Tart

phyllo shell, lemon curd, berries

Chocolate Mousse Cups

oreo cookie, chocolate mouse, chantilly
cream, chocolate chips

Chocolate Dipped Strawberry

large strawberry, semi-sweet chocolate,
sprinkles

Mini Banana Pudding Cups

vanilla wafer, banana, vanilla pudding,
chantilly cream

Fruit Skewers

watermelon, blackberry, blueberry

Salted Caramel Brownie

brownie, caramel buttercream, caramel
sauce, maldon sea salt

Cheesecake Bite

pastry shell, cheesecake curd, berries, earl
grey buttercream

Buffet Packages

Upgrade to plated for \$10(50 person max)

Most Popular

Red wine braised beef
Lemon-herb chicken thighs
Garlic mashed potatoes
Roasted broccolini
Mixed green salad
House focaccia

Chef's Choice

Beef Tenderloin
Creamy dill salmon
Garlic mashed potatoes
Bacon wrapped asparagus
Apple kale pecan salad
House focaccia

Southern Staple

Mississippi pot roast
Pulled pork
Mac & cheese
Country style green beans
Sweet rolls

Holiday

Beef tenderloin
Spiral ham
Scalloped potatoes
Maple Roasted sweet pots, brussels, bacon
Kale apple pecan salad
Sweet rolls

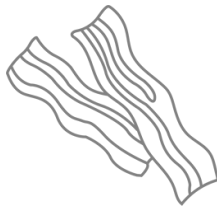
Pescetarian

Creamy dill salmon
Pasta primavera
Ratatouille
Panzanella
House focaccia



Morning After Brunch

House pastries
Sausage balls
Thick cut Bacon
Scrambled eggs
Mixed fruit
Chocolate covered strawberries
Hot sauce



All Inclusive Packages

Most Popular

Cocktail Hour
Chef Curated Cheese Display
Whipped Feta and Berry Crostini
Antipasto Skewers
Buffet
Red wine braised beef
Lemon-herb chicken thighs
Garlic mashed potatoes
Roasted broccolini
Mixed green salad
House focaccia
Dessert
Salted Caramel Brownies
Fruit Skewers
Chocolate Dipped Strawberries



Casual

Cocktail Hour
Firecrackers
Sausage Balls
Spinach Tartlets
Pimento Puff Pastry
Buffet
Mississippi Pot Roast
Pulled Pork
Mac & Cheese
Country Style Green Beans
Sweet Rolls
Dessert
Salted Caramel Brownies
Fruit Skewers



All Inclusive Packages Continued...

Chef's Wedding

Cocktail Hour

- Chef Curated Cheese Display
- Choose 3 chilled apps
- Choose 2 warm apps

Buffett

- Roasted Beef Tenderloin
- Broiled Lobster Tail
- Scalloped Potatoes
- Parmesan Asparagus
- House Salad
- Focaccia

Chef Curated Dessert Table

- Lemon Tarts
- Chocolate Dipped Strawberries
- Cheesecake cups
- Brownie Bites
- Fruit Display
- Coffee and Tea

Morning After Brunch Bar

Sausage Balls

Fresh Fruit

- Blueberry
- Strawberry
- Melon
- Grapes



Cheddar Bacon Biscuits and Bacon Gravy

Heirloom Grits Station

- White Wine Shrimp
- Chopped Bacon
- Cheddar
- Tomato

House Pastries

- Banana Nutella Muffin
- Blueberry Drop Biscuit
- Earl Grey Scone

Thick Cut Bacon

Scrambled Eggs

Chocolate Dipped Strawberries

Fresh OJ, Coffee, Tea

Hot Sauce



Perfect Bridal Luncheon

Brunch Board

- Marinated Cheddar
- Pimento Cheese
- Sausage Balls
- Candied Bacon
- Fresh Fruit
- Pickled Eggs
- House Jams

Pre-Plated Chicken Salad Salad

- Cranberry Orange Chicken Salad
- Mandarin Oranges
- Walnuts
- Dried Cranberries
- Ginger Citrus Vinaigrette



Desserts

- Salted Caramel Brownie Bites
- Chocolate Dipped Strawberries
- Lemon Tarts

Iced Tea and Lemonade

Southern Wedding

Cocktail Hour (Passed)

- Mini Chicken Biscuits
- Deviled Pickled Eggs
- Pimento Puff Pastry
- Cucumber Cups

Buffet

- White Wine Garlic Shrimp
- Red Wine Braised Beef
- Heirloom Grits
- Chili Garlic Spinach
- Roasted Mushrooms
- Cornbread & Rolls

Dessert

- Salted Chocolate Chip Cookie
- Cheesecake Bites
- Banana Pudding Cups

Iced Tea and Lemonade

