



Heavy Hors D'oeuvres

Passed Hors D'oeuvres

Goat Cheese and Beet Phylo Cup
with chives and honey

Southern Deviled Eggs
mayonnaise, Dijon, paprika and chives topped with pimento

Tomato, Basil, Olive, Asiago Bruschetta

Heavy Hors D'oeuvres

Carving Station

Grilled Marinated Flank Steak
(Chef carved and presented)
with chipotle honey

Roasted Rosemary Potatoes
Dinner Rolls and Crème Bread

Seafood Station

Shrimp and Grits
(presented in cast iron pots)
smoked Gouda stone ground grits
with tomato cream sauce and Tasso gravy
toppings include bacon crumbles, green onion, asiago and cheddar cheese
Buttermilk and Sweet Potato Biscuits, Hush Puppies
with honey butter and hot sauces

Crab Cakes

(Chef grilling crab cakes)

with tarragon tartar sauce and Cajun remoulade
Asparagus, Avocado, Corn and Feta Salad
with lemon basil vinaigrette

Slider Station

(Attendants preparing and plating sliders)

Pulled Pork Slider

attendant pulling roasted pork butts
with blue cheese Cole slaw on parker house roll
accompanied with fiery vinegar, mustard and traditional BBQ sauces

Turkey Slider

roasted turkey with White American cheese
and cranberry horseradish on brioche bun

Black Bean Veggie Burger

with pepper jack cheese, may/hot sauce mixture,
lettuce and tomato on potato roll

served with

Shoestring and Sweet Potato Fries

toppings of chipotle ranch, honey mustard, ketchup, cinnamon and sugar

Southern Mac n Cheese

macaroni with, milk, dry mustard, sharp cheddar, cayenne
toppings of bacon bits, diced tomatoes, scallions

Pricing

Food

Passed Hors D'oeuvres.....	\$	6.95
Heavy Hors D'oeuvres.....	\$	27.00

11% Sales Tax