



Southern Spoon

SAMPLE APPETIZER CATERING MENU

LIGHT APPETIZERS

GRAZING CHARCUTERIE BOARD (SELF-SERVE)

One Cured Meat, Two Gourmet Cheese, Pickles, Dried and Fresh Fruit, Vegetables, Olives, Nuts, Spreads, Dips, Crackers, Breads, etc...

SWEET POTATO CREAM CHEESE WONTONS

Sesame-Molasses Caramel Sauce

SOUTHERN COLLARD GREEN EGGROLLS

Pepper Vinegar Syrup

NASHVILLE HOT CAULIFLOWER

Signature "NashDill" Pickle Cream Cheese Sauce

CHICKEN & WAFFLE BITES

Fried Chicken Breast, Sweet Potato Belgian Waffle, Catamount Vermont Maple

MODERATE APPETIZERS (INCLUDING ABOVE)

GRAZING CHARCUTERIE BOARD (SELF-SERVE)

Two Cured Meats and Three Gourmet Cheeses

FRIED BOLOGNA SLIDER

Homemade Wagyu Beef, Pork and Benton's Bacon Bologna, Leaf Lettuce, Tomato, Homemade Pimento Cheese

BRIE L. T. SLIDER

Fried Green Tomato, Brie, Arugula, Basil-Garlic Mayo

BANANA PUDDING "BEIGNETS"

Fried Vanilla Wafer Battered Bananas, French Vanillas Pudding, Cookie Crumbles, Powdered Sugar

HEAVY APPETIZERS (INCLUDING ABOVE)

GRAZING CHARCUTERIE BOARD (SELF-SERVE)

Three to Four Cured Meats and Four to Six Gourmet Cheeses

ADAM'S RIB

Country-Style Boneless Pork "Rib", Wrapped in Bacon, Glazed with Spicy BBQ Sauce

SOUTHERN WAGYU SLIDER

7oz Wagyu Beef† Basted in Nashville Hot Sauce*, Leaf Lettuce, Tomato, Signature "NashDill" Pickle Cream Cheese Sauce

CAMPFIRE MOUSSE

Graham Cracker Crumbs, Hot Cocoa Mousse, Chocolate Sauce, Smoked Marshmallow Whipped Cream