



The MENU

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the HORS D'OEUVRE

Charcuterie Board

Gourmet Wisconsin cheeses with crackers, an assortment of meats, accoutrements of nuts, honey, fresh, & dried fruits presented on individual disposable cheese boards

Pad Thai Wings

Sweet & spicy, full of umami, garnish with peanuts, fried garlic, and cilantro

Chicken Satay

Bronzed chicken skewers, with mustard molasses dip, soy ginger, or tropical salsa

Brisket Bruschetta

Smokey brisket, bbq sauce, tobacco onions, on cornbread crostini

Bistro Tender Wonton

Seared, sous vide, & sliced, chimichurri, micro greens

Pear & Goat Cheese Tartlets

Sauteed pears blended with baby arugula, goat & cream cheese balance sweet, tangy, salty, & peppery perfectly in light crisp pastry shell

Blackberry & Brie

Blackberry button, micro greens, blackberry jam, sweet corn muffin canape

Deviled Eggs

Classic, smoked salmon, or bacon

Smokey Salmon Spoon

Honey glazed hot smoked salmon, apple, cucumber, scallion slaw

Shrimp & Grits Shooter

Creamy grits garnished with sauteed shrimp, sausage, & rich sauce

Bubba Q Shrimp

Grilled, cajun seasoned, bacon wrapped shrimp lightly basted with our special bbq sauce served skewered with fried cheese grits

Watermelon Salad

Watermelon cubes, feta, blackberry buttons, micro greens, pickled onion, pomegranate-balsamic pipette

Cherry Bombs


Cherry tomatoes filled with Boursin cheese, spiked with a Bloody Mary pipette, micro greens

Cowboy Caviar

Black beans, black eyed peas, corn, tomatoes, garlic poblanos, cilantro with a honey lime dressing served with tortilla chips

Fried Okra Shooters

Spicy ranch





The FOOD STATIONS

The Great Grits Bar

Creamy grits with all of your favorite toppings: bacon, butter, cheddar cheese, shrimp, scallions, & tomato gravy

Mashed Potato Bar

Homemade mashed potatoes with all of your favorite toppings: bacon, butter, cheddar cheese, sour cream, scallions, meatballs, & brown gravy

Taco Bar

Carne asada, chicken, ground beef, pork, or meatless grounded-flour tortillas, guacamole, salsa, tomatoes, lettuce, onions, jalapenos, sour cream, cheese, cilantro, lime, onions

Elote Bar

Grilled fresh corn; spiced mayo, Cotija cheese, cilantro, lime, & tan

Avocado Bar

Our chef collaborates with the guest to build a refreshing vegan approved plate: avocados, limes, cowboy caviar, tropical fruit salsa, cilantro, tortilla strips, local olive oil, fresh pepper, salts, tajin

Biscuit Bar

Buttermilk biscuits served with all the trimmings: sausage gravy, chicken, ham, butter, jellies, honey, & syrup

Chicken Saltimbocca

It means "jump mouth," my favorite Italian sautéed dish

Succulent chicken breast layered with fresh sage & prosciutto & sautéed with a white wine sauce angel hair pasta

Slider Station

Cheeseburgers, pulled pork, baby bellas, or cuban fritas; pomme frites, ketchup frita sauce, garlic aioli

Carved Pork Loin

Seasoned, seared & slow roasted with honey-coriander-cumin crust; sweet potato mash

Carved Bistro Tender

Seasoned, seared & sous vide; mushroom sauce & mashed potatoes

Carved Turkey Breast

Seasoned, seared & sous vide; giblet gravy & cranberry sauce; corn bread dressing

Bubba Q Antipasto

Grilled & smoked heirloom tomatoes; double smoked thick cut bacon; smoked buttermilk bleu cheese



BBQ to Boast About

CHOOSE TWO HORS D'OEUVRES

Cowboy Caviar

Black beans, black eyed peas, corn, tomatoes, garlic poblanos, cilantro, & honey lime dressing served with tortilla chips

Fried Okra Shooters

Southern comfort with spicy ranch

Brisket Bruschetta

Smokey brisket, bbq sauce, tobacco onions, on cornbread crostini

Bubba Q Shrimp

Grilled, cajun-seasoned, bacon-wrapped shrimps, special bbq sauce, served skewered with fried cheese grits

MAIN COURSE

Suwannee Smoked Chicken

Brined, slow smoked, & lightly glazed

Bob's Best Pork Butt

Slowed smoked for over 12 hours

CHOOSE THREE SIDES

Green Beans

Cole's Slaw

Bubba's Baked Beans

Pat's Tater Salad

Mac Daddy Macaroni & Cheese

THE UPGRADES

St. Louis-Style Pork Ribs

Brisket

The Special Sauce

An amazing blend with just the right balance of Sweet, Tang, & a touch of Heat

Corn Bread or Biscuits

Butter, & Honey

Beverage Buffet

Sweet & unsweet tea, & water

Signature
for the Eclectic Palate

CHOOSE TWO HORS D'OEUVRES

Blackberry & Brie

Blackberry button, micro greens,
blackberry jam, sweet corn muffin
canape

Pear & Goat Cheese Tartlets

Sauteed pears blended with baby
arugula, goat & cream cheese balance
sweet, tangy, salty, & peppery perfectly
in light crisp pastry shell

Chicken Satay

Bronzed chicken skewers, with mustard
molasses dip, soy ginger, or tropical salsa

Deviled Eggs

Classic, smoked salmon, or bacon

Garden Salad

Mixed greens, fresh vegetables, ranch & balsamic vinaigrette

CHOOSE TWO MAIN COURSES

Kickin' Grilled Chicken

lemon-thyme-butter

Carved Bistro Tender

Seasoned, seared & sous vide chimichurri

Carved Pork Loin

Seasoned, seared & slow roasted Robert sauce

CHOOSE TWO SIDES

Vegetable Medley

Squash Medley

Macaroni & Cheese

Roasted Red Potatoes

Garlic Mashed Potatoes

Fresh Green Beans

THE UPGRADES

Braised Beef Short Ribs

Smoked Salmon

Rolls & Butter

Beverage Buffet

Sweet & unsweet tea, water, & lemonade



The VEGAN

Cauliflower Steak

Carrot caramel quinoa pilaf

Stuffed Portobello Florentine

Mushrooms, garlic, quinoa, spinach

Hawaiian BBQ Bowl


Basmati rice, quinoa, tofu, Asian pineapple bbq sauce zucchini, red peppers, scallions, pineapple, avocado, cilantro

Forbidden Rice Bowl

Black rice, tofu, mango cucumbers, red cabbage avocados, cilantro

Super Duper Salad

Kale, quinoa, toasted almond, blueberries, dried cranberries, shaved carrots, roasted sweet potato brunoise, scallions, sweet Asian vinaigrette.





The DESSERTS

Apple Pie Tini

Caramelized apples, streusel, dulce de leche mousse

Killer Chocolate Cake

A wedge of rich chocolate cake

Smoers Tarts

Graham cracker crust, chocolate ganache, torched marshmallow, raspberry sauce

Bourbon Chocolate Pecan Pie

Bourbon whip

Lemon Tart

Pastry crust, lemon curd, meringue, almond brittle, caramel sauce

Pineapple Upside Down

Redeux

Roasted vanilla bean cake, pineapple cremeux, candid pineapple, cherry compote

Great Balls of Fire!!!

Our drunken donuts flambeed with cap'n morgan rum

Lemon Berry

Cheesecake Tini

Lemon curd, blueberry compote, homemade cheesecake, graham cracker shard

Banana Pudding Bites

Homestyle warm banana pudding coffee caramel, banana mousse, banana chip, banana leaf spoon

Banana Foster Cheesecake

Bites

Graham cracker crust, banana cheesecake, chocolate glaze, caramel banana chip

Daiquiri Dip

Fresh strawberries, lime curd

Choco-Nut Spoons

Peanut butter panna cotta, chocolate mousse, hazelnut sauce

Drunken Donuts

Donut holes: homemade chocolate, vanilla, & caramel glazes chocolate, espresso, lemon, white chocolate liqueur injections sprinkles, bacon, sea salt, fruity pebbles, mint crystals

