



**Relishable Ceremonies Buffet**

Garden Salad

Mixed greens, fresh vegetables, ranch & balsamic vinaigrette

Choose Two:

Carved Pork Loin

Seasoned, seared & slow roasted

Choose from honey corridor crust, peach pepper glaze, Robert sauce, or mustard molasses glaze

Carved Bistro Tender

Choose from chimichurri, madeira sauce, or mushroom sauces

Smoked Salmon

House hot smoked salmon, spiced strawberry compote

Sweet Tea Short Ribs

Kickin' Grilled Chicken

Hunter sauce, chimichurri, or lemon-thyme-butter

Choose 3:

Squash Medley

Vegetable Medley

Roasted Red Potatoes

Fresh Green Beans

Garlic Mashed Potatoes

Macaroni & Cheese

Rolls & Butter

Beverage Buffet

Sweet & Unsweet tea, water, & lemonade

**\$16.99**

*Upgrades to Relish – Choose 2 Passed Hors D’ Oeuvres - \$5.00 per person*

Pear & Goat Cheese Tartlets

Sautéed Pears Blended with baby arugula,  
goat & cream cheese

Baby Bacon Biscuits

Smokey Joe’s Pimento Cheese

Deviled Eggs

Classic, smoked salmon, or bacon

Chicken Satay

Bronzed Chicken Skewers, with Mustard  
Molasses Dip, Soy Ginger, or Tropical Salsa



## **BBQ to Boast About**

### **Choose Two Passed Hors d'oeuvre**

#### **Brisket Bruschetta**

Smokey brisket, Bubba Q sauce, tobacco onions, on cornbread  
crostini

#### **Smoked Chicken Tartlets**

Smoked chicken, caramelized onions, roasted tomatoes &  
Fontina come together in light crisp pastry shell

#### **Fried Okra Shooters**

Southern comfort with spicy ranch

#### **Bubba Q Shrimp**

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

#### **Fried Green Tomatoes**

Smokey Joe's Sauce

#### **Baby Bacon Biscuits**

Smokey Joe's Pimento Cheese  
Emboldened with smoked paprika, jalapeño, bacon, & chipotle

### **Stationary Hors d'oeuvre**

#### **Cowboy Caviar**

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

### **Dinner Buffet**

Pat's Tater Salad

Cole's Slaw

#### **Suwannee Smoked Chicken**

Brined, slow smoked, & lightly glazed

#### **Bob's Best Butts**

Slowed smoked for over 12 hours  
(upgrade to Brisket for \$1)

#### **Relish's Special Sauce**

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

Bubba's Baked Beans

Mac Daddy Macaroni & Cheese

Fresh Green Beans

#### **Corn Bread & Biscuits**

Butter, Tomato Jam, & Honey

#### **Beverage Buffet**

Sweet & unsweet tea, water, & lemonade

**\$23.75**

### **Upgrades to Relish**

#### **Bubba Q Antipasto**

Grilled & smoked heirloom tomatoes  
Double smoked thick cut bacon  
Smoked buttermilk bleu cheese  
(substitute for Cowboy Caviar for \$2)

#### **Bob's Bacon Bonanza**

Bubba Q shrimp  
S'mores bacon  
Candied bacon  
Baby bacon biscuits with pimiento cheese  
Fresh grilled bacon  
(replace all passed & stationary h/d for \$6)



**Relish your Brunch**

Pasta Salad

Fruit Display

Grilled Chicken  
Tropical salsa

Omelet Station

Fresh vegetables, cheddar jack cheese, ham, sausage, & chicken made to order

Biscuit Bar

Sausage, chicken, ham, butter & jellies, honey syrup

Bacon

Carved Ham

Grits

Breakfast Potatoes

Muffins & Scones

Beverage Buffet

Sweet Tea, Unsweet Tea, Lemonade, Water

Orange Juice

Coffee

**\$16.99**

