



CUSTOM CATERING MENU

Food Made for Gathering

Buffets • Receptions • Handhelds • Interactive Stations



HOW QUOTING WORKS

Every menu is custom quoted per person based on confirmed headcount and final menu selections.

Use this menu as a starting point. We are happy to combine selections, build a themed buffet, or create a service plan around the style and pace of your event.

Curated Buffet Collections

Complete combinations that can be served as written or customized for your event.

House Favorites FEATURED ENTREES • Chicken Tenders - fried, grilled, or blackened • Tips & Tails - filet bites ACCOMPANIMENTS • Caesar Salad • Mashed Potatoes • Green Beans • Yeast Rolls DESSERT • Bread Pudding	Italian Table FEATURED ENTREES • Italian Chicken • Meatballs • Angel Hair Pasta ACCOMPANIMENTS • Caesar Salad • Broccoli • Yeast Rolls DESSERT • Peach Cobbler
Steak & Blackened Chicken FEATURED ENTREES • Flank Steak • Blackened Chicken Breasts ACCOMPANIMENTS • Sauteed Green Beans • Baked Potato Bar • Mixed Green Salad • Yeast Rolls DESSERT • New York Cheesecake	Southern Chicken & Scampi FEATURED ENTREES • Baked Chicken • Shrimp Scampi • Angel Hair Pasta ACCOMPANIMENTS • Steamed Broccoli with Cheese • Caesar Salad • Yeast Rolls DESSERT • Strawberry Shortcake

All collections are custom quoted per person based on confirmed headcount.

CHOOSE A COLLECTION Start with a complete menu that already flows.	MAKE IT YOURS Swap entrees, sides, breads, or dessert.	CONFIRM HEADCOUNT The final quote is built around your guest count.
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BUILD YOUR BUFFET

Chicken, Beef & Pork

Choose one or two featured entrees, then complete the menu with sides, breads, and dessert.



Chicken

- Chicken Tenders - fried, grilled, or blackened
- Chicken Breasts - fried, grilled, or blackened
- Fried Chicken - traditional or Nashville style
- Italian Chicken
- Herb Roasted Chicken
- Baked Chicken
- Pan Seared Chicken with Citrus Sauce
- BBQ Chicken Breast
- Blackened Chicken Breast with White BBQ Sauce
- Chicken Alfredo

Beef & Pork

- Tips & Tails - filet bites
- Flank Steak
- Beef Tenderloin
- NY Strip - medium to medium well
- Prime Rib
- Roast Beef
- Meatballs
- Pork Loin
- Grilled Pork Chops

PREPARATION OPTIONS

Chicken tenders and chicken breasts may be prepared fried, grilled, or blackened. Fried chicken may be prepared traditional or Nashville style.

FRIED

Crisp, familiar, and crowd-friendly.

GRILLED

A lighter preparation with classic flavor.

BLACKENED

Bold seasoning with a savory finish.

BUILD YOUR BUFFET

Seafood, Pasta & Smokehouse

Comforting classics, seafood entrees, pasta selections, and slow-smoked favorites.



Seafood & Pasta

- Shrimp Scampi
- Catfish - fried, grilled, or blackened
- Grilled Salmon with Butter Sauce
- Pan Seared Tilapia with Lime Sauce
- Angel Hair Pasta
- Pasta with Meatballs
- Pasta Primavera
- Chicken Alfredo
- Marinara with Pasta

BBQ & Smokehouse

- Smoked Pork
- Smoked Chicken
- Smoked Brisket
- Baby Back Ribs
- Spare Ribs
- Smoked Turkey
- Smoked Ham

MENU PAIRING

These selections may be paired with any side, salad, bread, or dessert in this menu.

SEAFOOD

Pair with rice, vegetables, and a bright salad.

PASTA

Build a familiar, generous comfort-food buffet.

SMOKEHOUSE

Combine meats for a full Southern spread.

Sides & Breads

Create balance with familiar favorites, seasonal vegetables, salads, and fresh-baked breads.



Potatoes, Pasta & Rice

- Baked Potato Bar
- Garlic Mashed Potatoes
- Mashed Potatoes
- Loaded Mashed Potatoes
- Roasted Red Potatoes
- Brown Rice Pilaf
- Herbed Risotto
- Angel Hair Pasta
- Macaroni & Cheese

Vegetables

- Green Beans
- Sautéed Green Beans
- Broccoli
- Steamed Broccoli with Cheese
- Sautéed Asparagus
- Honey Glazed Carrots
- Grilled Squash & Zucchini
- Grilled Seasonal Vegetables
- Collard Greens
- Succotash

Salads & Cold Sides

- Caesar Salad
- Mixed Green Salad
- Seasonal Salad
- Coleslaw

Breads

- Yeast Rolls
- Garlic Bread
- Cornbread
- Hushpuppies
- House Bran Muffins

COMFORT

Potatoes, pasta, rice, and breads create a generous foundation.

COLOR

Vegetables and salads add freshness and contrast.

BALANCE

Choose a mix of familiar favorites and seasonal sides.

FINISH SWEETLY

Desserts

Classic Southern sweets, fresh fruit, cookies, bars, pies, and individual treats.

Cobblers, Puddings & Cakes

- Berry Cobbler
- Peach Cobbler
- Pecan Cobbler
- Apple Crisp
- New York Cheesecake
- Bread Pudding with Caramel Sauce
- Baked Apples
- Banana Pudding
- Cobbler - apple, berry, blackberry, chocolate, peach, and pecan
- Cookie & Brownie Platter
- Dessert Bars

Cookies, Pies & Fresh Selections

- Gourmet Cupcakes
- Strawberry Shortcake Cupcake
- Brownies
- Chocolate Chip Cookies
- Strawberry Shortcake with Whipped Topping
- Mini Key Lime Pie
- Apple & Grape Skewer
- Pies - cheese, key lime, peanut butter, pecan, pumpkin, and apple
- Strawberry Shortcake
- Fresh Fruit Platter

DESSERT SERVICE

Choose one or two desserts for a buffet menu, or build a dessert display from several smaller selections.



A Sweet Finish

Choose one signature dessert, several handheld sweets, or a full dessert display built around the guest count.

RECEPTION MENU

Bites & Displays

Warm hors d'oeuvres, chilled selections, and generous display pieces for mingling and cocktail service.

Hot Hors d'Oeuvres

- Cocktail Sausages
- Macaroni & Cheese Balls
- Pigs in a Blanket
- Spinach Stuffed Mushrooms
- Crab Stuffed Mushrooms
- Sausage Balls
- Grilled Vegetable Skewers
- Southwestern Eggrolls
- Smoked Chicken Tenders with White BBQ Sauce
- Buffalo Chicken Bites
- Meatballs - BBQ or Italian
- Bourbon Chicken
- Bacon Wrapped Shrimp Skewers
- Fried Green Tomatoes
- Pan Seared Mini Crab Cakes



Cold Bites & Displays

- Spicy Deviled Eggs
- Caprese Salad Picks
- Chicken Salad on Baby Gem
- Shrimp Cocktail
- Vegetable Platter
- Charcuterie Board
- Domestic Cheese Board with Assorted Crackers

DISPLAY SIZING

A charcuterie board may serve approximately 20-25 guests. A domestic cheese board with assorted crackers may serve approximately 40-50 guests.

PASSED

Attendants circulate selected bites throughout the room.

DISPLAYED

Guests browse a composed table or grazing display.

COMBINED

Use both formats for movement and variety.

RECEPTION MENU

Dips & Handhelds

Build a passed, displayed, or combined reception menu around the pace of your event.

With Crackers

- Cheese Ball
- Pimento Cheese Platter
- Spicy Pimento Cheese Platter
- Chicken Salad Platter

With Tortilla Chips

- Spinach Artichoke Dip
- Fire Roasted Salsa
- White Queso Dip
- Black Bean & Corn Salsa
- Buffalo Chicken Dip

With Pita Chips

- Rosemary Hummus

Handheld Selections

- Mini Quiche
- Pigs in a Blanket
- Chicken Salad Croissant
- Ham & Cheese Croissant
- Turkey & Cheddar Croissant
- Salmon & Lemon Kebab
- Ham & Cheese Roll
- Turkey & Cheddar Roll
- Caesar Pinwheel

More Handhelds

- Spicy Pimento Cheese
- Steak & Vegetable Kebab
- Southwest Egg Roll
- Bourbon Chicken Skewers
- Smoked Chicken with White BBQ Sauce
- All-American Beef Sliders
- Pork Tenderloin Crostini
- Pork Tenderloin with Tart Apple
- Beef Tenderloin with Horseradish Sauce

PRESENTATION

Handhelds can be passed, displayed, or combined to create a natural flow from arrival through the main meal.

ARRIVAL

Offer light bites as guests enter.

COCKTAIL HOUR

Create variety without slowing conversation.

LATE NIGHT

Add a familiar handheld after dancing begins.

INTERACTIVE SERVICE

Stations & Bars

Create an experience around comfort-food bars, pasta, tacos, carving service, or a full smokehouse spread.

Chili Bar Cheddar cheese, onions, peppers, sour cream, and crackers.	Baked Potato Bar Bacon, cheddar cheese, sour cream, and butter.
Smashed Potato Bar Bacon, cheddar cheese, sour cream, and butter.	Loaded Mashed Potato Bar Mashed potatoes, bacon, cheddar cheese, sour cream, and butter.
Taco Bar Ground beef, chicken, lettuce, cheese, sour cream, and salsa.	Shrimp & Grits Bar Cheddar cheese, salsa, peppers, and onions.
Fajita Bar Flank steak, chicken, peppers, onions, lettuce, cheese, sour cream, and salsa.	Pasta Bar Chicken, meatballs, pasta, pasta primavera, marinara sauce, and Alfredo sauce.
BBQ & Smokehouse Station Smoked pork, smoked chicken, smoked brisket, baby back ribs, spare ribs, smoked turkey, and smoked ham.	Low Country Boil A classic seafood boil prepared for the confirmed guest count.
Carving Station Includes meat choice, rolls, buns, sauce, and attending chef service. Meat selections: prime rib, marinated strip loin, roasted turkey, beef tenderloin, hickory smoked ham, and Southern smoked pork.	

CUSTOM QUOTE

Every selection is custom quoted per person based on confirmed headcount and final menu choices.

FRIED ITEMS

All fried items are fried in beef tallow.

FOOD SAFETY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Designed Around the Guest Count

Every station, buffet, display, and handheld selection is quoted per person after the menu and confirmed headcount are finalized.