

Stations

Prime Rib Carving Station (15lb Average)

Horseradish Cream, Au Jus, Bread and Butter

Hickory Nut Gap Beef Tenderloin Carving Station (4lb Average)

Blue Cheese or Chimichurri, Bread and Butter

Brat Station

Grilled Hickory Nut Gap Brats, Mini Buns, Custom Toppings

Gazpacho

Chilled Tomato Gazpacho & Cucumber Gazpacho Served with Shrimp & Lump Crab

Shrimp and Grits

Shrimp with HNG Andouille Sausage Over Charleston-Style Grits

Macaroni and 3-Cheeses

Toppings: Bacon, Green Onion, Jalapeno, Bread Crumbs, Cheddar, Shredded Parmesan, Hot Sauce
+ Add Popcorn Chicken, Chorizo, or Lobster

Grilled Cheese & Tomato Soup

3-Cheese Grilled Cheese on City Bakery Sourdough with Scratch Made Creamy Tomato Bisque

Chicken & Waffles

Fried Chicken and Fresh Waffles Served with Maple Syrup

+Add Candied Bacon Bits

French Fries

Served with Ketchup, Curried Mayo, Chipotle Lime Aioli, Malt Vinegar, & Cajun Seasoning

Platters

Roast Turkey Breast Platter (9lb Average)

Served with Rolls, Butter, Dijon Mustard, Honey Mustard, & Mayonnaise

Spiral Sliced Honey Baked Ham Platter (17lb Average)

Served Rolls, Butter, Dijon Mustard, Honey Mustard, & Mayonnaise

Smoked Salmon Platter (2.5lb Average)

Served with Cream Cheese, Chopped Egg, Red Onions, Capers, Lemons & Crostini

Smoked Sunburst Farms Trout Platter (3.75lb Average)

Served with Endive & Preserved Lemon Vinaigrette

Lobster Tails (4-6oz Each)

Grilled, Baked or Butter Poached, Served with Drawn Butter, Cocktail Sauce & Lemons

Shellfish Bar

Oysters, Clams, Mussels, Crab, & Shrimp Available

(Tax, Delivery/Service, Gratuity Not Included)

The Following Platters Are Served Room Temperature

Pasta Primavera

Penne, Carrots, Zucchini, Squash, Bell Pepper, Peas, Fresh Herbs, Lemon, Parmesan, Green Goddess Dressing

Orzo Pasta Salad

Wilted Spinach, Grape Tomatoes, Feta, Lemon Zest

Caprese Tortellini

Cheese Tortellini, Grape Tomatoes, Fresh Basil, Fresh Mozzarella, with Balsamic Vinaigrette

Italian Pasta Salad

Fusilli Pasta, Salami, Mozzarella, Grape Tomato, Artichoke Heart, Black Olives, Pepperoncini, Fresh Basil & Parsley, with a Italian Dressing

Sesame Ramen Salad (Vegan)

Carrots, Red Pepper, Napa Cabbage, Carrots, Red Pepper, Green Onion, Snap Peas, Sesame Seeds and Almond
With a Ginger Soy Dressing

Signature Chicken Salad with Grapes and Walnuts

Red Skinned Potato Salad

Red Skin Potatoes, Sour Cream, Mayo, Fresh Dill, Salt & Pepper

German Potato Salad

Sliced Bacon, Dijon Mustard and Vinegar

Southern Potato & Egg Salad

Tomato & White Bean Salad (Vegan)

Cannellini Beans, Grape Tomatoes, Green Onion, Fresh Parsley & Mint, Lemon Olive Oil Dressing

Avocado Salad (Vegan)

Fresh Avocado, Tomatoes, Red Onion, Fresh Roasted Corn, Fresh Cilantro, Citrus Olive Oil Dressing

Beet Salad (Vegan)

Roasted Red and Golden Beets, Fresh Dill, Grape Seed Oil, Citrus Dressing

Tabouli

Bulgur, Grape Tomatoes, Scallions, Cucumber, Kalamata Olives, Feta, Parsley, Mint and Lemon

Moroccan Couscous (Vegan)

Currants, Carrots, Red Bell Peppers, Red Onions, Chickpeas, Parsley, Cumin, Coriander and Lemon

(Tax, Delivery/Service, Gratuity Not Included)

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness