



CATERING MENU

Choice of: (1) Entree (2) Sides (1) Salad

Banana Pudding or Cornbread

Pimento Cheese Dip or Cherry Tomato Salsa

(\$45 PER PERSON) (10 PERSON MINIMUM)

ENTREES

Cajun Cream Salmon

4oz blackened salmon filets with cajun cream sauce

\$90 a la carte

(feeds 10)

Honey Smoked Chicken

Boneless smoked honey chicken

\$70 a la carte

(feeds 10)

SIDES

Gouda Mac

Smoky Gouda and cheese

\$70 a la carte

(feeds 10)

Cauliflower Rice

Cilantro-lime couliflower rice

\$60 a la carte

(feeds 10)

Beef Collards

Tender beef collard greens

\$60 a la carte

(feeds 10)

SALAD

Chopped Bounty

Chopped romaine, cucumbers, cherry tomatoes, cabbage, corn, scallions, avocado and cornbread croutons

\$125 a la carte

(feeds 10)

Kale and Berry Salad

Massaged kale, pecans, goat cheese, strawberries, blueberries, apples

\$115 a la carte

(feeds 10)

SMALL BITES

Pimento Cheese Dip

Choice of crostini or crudite'

\$90 a la carte

(feeds 10)

Cherry Tomato Salsa

Choice of crostini or house-made chips

\$75 a la carte

(feeds 10)

SWEETS

Baked Banana Pudding

Served Chilled

\$130/pan a la carte

(feeds 20)

Rosemary Honey Cornbread

\$40/pan a la carte

(feeds 20)

