



CATERING MENU

EXECUTIVE EATS

FLAME- GRILLED

Diablo Shrimp, Chargrilled Oysters, Smoky
Lobster Tail, Lamb chop and Ribeye w/
Chimmichurri

OVEN & SKILLET

Sweet-Tea Brined Fried Chicken, Cajun Grilled
Salmon, Shrimp and Sausage Creamy Cajun
Pasta, Ribeye Sliders & Frites

HERB & ROOT

Veggie Lasagna, Stuffed Bell-pepper w/
roasted veggies, Kale berry salad w/
raspberry vinaigrette

APPETIZERS

Chicken Lollipops, Lobster Bites, Smoked
Collard Fondue, Southern Charcuterie Board,
Delived Eggs

SIDES

Rosemary Mash Potatoes, Collard Greens
rolls, Smoked Gouda Mac & Cheese, Glazed
Carrots, Broccolini, Grilled Corn, Candied
Sweet Potatoes

DESSERTS

Brulle Banana Pudding
Charred Pound Cake w/ Rum sauce