

# **BUFFET MENU SELECTIONS**

## Stationed & Passed Appetizers

## Imperial Crab Dip

Served warm with fresh cucumbers and pita rounds

## House Pimento Cheese Dip

Served with Ritz Crackers and seasonal pickles

## Smoked Tasso Ham Dip

Served with Ritz Crackers

## Spinach Artichoke Dip

Creamy warm dip with artichoke hearts, fresh spinach, parmesan cheese, and cream cheese. Served with fresh cucumbers and warm pita rounds

### Buffalo Chicken Dip

Topped with Bleu Cheese and diced celery. Served with warm pita rounds

### Artisanal Charcuterie Board

Includes three select cheeses and meats, House Jam, whole grain mustard and artisanal crackers

## Fresh or Grilled Veggie Crudite

Seasonal veggies served with Buttermilk Ranch and Balsamic Vinaigrette

## Rosemary White Bean Hummus Platter

Served with fresh cucumber slices and toasted pita rounds

### Texas Caviar

Roasted corn, black-eyed peas, red bell pepper, diced onion, and cilantro tossed in a garlic vinaigrette

### Southern Fried Green Tomatoes

Topped with pimento cheese and bacon

## Classic Shrimp Cocktail

Chilled shrimp served with house cocktail sauce and lemon

### Mini Crab Cakes

Topped with Sriracha Aioli

### Mini Sweet Potato Ham Biscuits

Housemade Sweet Potato Biscuits Topped with Tasso Ham and Seasonal Jam

## Heirloom Caprese Skewers - Seasonal Summer Availability Only

Fresh mozzarella, basil, and tomatoes topped with Nut-Free Pesto

## Jalapeno Pepper Poppers

Jalapenos stuffed with pimento cheese

## Gazpacho Shooters - Seasonal Summer Availability Only (Vegan)

Offered in three different styles: cucumber, melon or tomato

## Lamb Lollipops

Roasted garlic herb crusted with garlic aioli

Fried Oysters - Only available for onsite events

## Chicken Wings

Spice-rubbed and smoked  $\underline{\mathsf{OR}}$  pickle-brined and baked

Offered buffalo, teriyaki, house BBQ, salt & vinegar and naked by the dozen (min. of two dozen)

Served with ranch and bleu cheese

## Salad Menu

#### Classic Garden

Chopped lettuce blend, cucumbers, shaved carrots, tomatoes, and red onion Served with Buttermilk Ranch & Balsamic Vinaigrette

#### **Aviator**

Supper's Caesar Salad, chopped romaine, shaved parmesan and croutons Served with Caesar Dressing

## Loaded Spinach

Baby spinach, chopped bacon, red onions, cherry tomatoes, cucumbers, strawberries, blue cheese crumbles, candied nuts and a balsamic glaze

Served with Balsamic Vinaigrette

#### Seasonal Harvest Salad

Mixed greens, seasonal fruit, crumbled feta cheese, candied pecans Served with Lemon Vinaigrette

## Sides & Fixins'

Mac & Cheese
Garlic Mashed Potatoes
Bacon Parmesan Brussels Sprouts
Grilled Asparagus
Lemon Herb Green Beans
Roasted Broccolini
Brussels Coleslaw
Classic Deviled Egg
Baked Cowboy Beans (Available Vegetarian)

Collard Greens (Not Vegan/Vegetarian)
Smoked Street Corn (Available Vegan)
Deviled Egg Potato Salad
Pasta Salad
Homestyle Cornbread
House Yeast Rolls -with homemade honey butter
Homestyle Brown Gravy
Cheese Grits

# **Carving Stations**

## Prime Rib

Served with Horseradish Sauce, Au jus and House Yeast Rolls

## Roasted Pork Loin

Served with Brown Gravy and House Yeast Rolls

## Whole Smoked Salmon

Served with Creme Fraiche and Capers

## Nacho or Taco Bar

Available with Chicken, Pork, Steak or Shrimp-all the fixins'

## Oyster Bar (Seasonal Availability)

Row or Fried (Offered for onsite events only)

## **Entrees**

### Classic Fried Chicken

Available with breasts or thighs

\*Whole Roasted Chicken (Not available for tastings)

Available as lemon-herb roasted

### House Smoked Pulled Pork or Chicken BBQ

Served with BBQ sauce, slider rolls, and brussels coleslaw

### Sliced Beef Brisket

Served with BBQ sauce and House Pickles

### Meatloaf

Mixture of ground beef and pork; glazed with an apple butter & topped with onion gravy

Slow Braised Boneless Short Ribs

Cast Iron Seared Salmon

## Crab Cakes

Topped with Sriracha Aioli

## Mediterranean Stuffed Bell Peppers - Available Vegan

Stuffed with a mediterranean style rice (curry, cilantro & parsley), red onions, cherry tomatoes, spinach and roasted red peppers

Shitake Mushroom Risotto (Available Vegetarian and Vegan)

# Wraps & Slider Platters

## **Smoked Turkey Club**

House Smoked Turkey, Bacon, Swiss Cheese, and Pesto Mayo

## Pickled & Fried

Fried Chicken, Bacon, Pepper Jack, Comeback Sauce, and House Pickle

## **Roast Beef & Swiss**

Topped with Caramelized Onions and Horsey Sauce

## Chicken Salad

House-made, served on a slider roll

## Rosemary White Bean Hummus Wrap (Vegan)

With Spinach, Carrots, Roasted Red Peppers, Red Onion

## Tasso Ham & Cheese

Spicy Tasso Ham, Swiss Cheese, Whole Grain Mustard and House Pickles