



COCKTAIL STYLE MENU AT THE RESTAURANT

Buffet & Passed (or Combination)

\$25 pp. Sunday -Thursday, \$35 pp. Friday and Saturdays

Minimum 50 guests

Choose 5 from following House Specialties

TOMATO BISQUE **GF**

CHIPOTLE CORNMEAL CRUSTED FRIED GREEN TOMATOES CROSTINI

With Tomato Horseradish Relish, Crumbled Goat
Cheese, Balsamic Reduction

SOFT PRETZELS WITH WARM CHEESE & BEER DIP

SHRIMP AND GRITS CAKE

With Havarti Cheese And Andouille Butter

SOUTHERN SPRING ROLLS

With Slow Roasted Pork, Cider Braised
Collard Greens

BEER BATTERED CHICKEN TENDERS

Topped With Our BeerBQ Sauce

GRILLED SEASONAL VEGETABLES **GF**

BRAISED SHORT RIB MINI TACO STATION

With Pico De Gallo, Avocado, Lettuce, Cilantro

CRISPY COD

Hand Battered Cod And Home Made Tartar Sauce

SOUTHERN BELLE PIMENTO CHEESE CROSTINI

With Homemade Green Apple And Watermelon
Radish Pickles

MOTHER NATURE SALAD **GF**

Quinoa, Cucumber, Edamame, Avocado, Garbanzo,
Tomatoes, Pickled Onions, Cranberries, Candied
Pecan, Hobnob Basil Vinaigrette

THE BASE SALAD

Baby Arugula, Spinach, Apples, Tomatoes, Belgian
Endive, Dried Cranberries, Pecan Crusted Goat
Cheese, Homemade Maple Bacon Beer Vinegrette

TRUFFLE MAC AND CHEESE

3 Cheese Sauce, Truffled Bread & Butter Crust

JUMBO CHICKEN WINGS **GF**

CHICKEN & WAFFLE SLIDERS

Nashville Hot Chicken, Powdered Sugar,
Maple Syrup