



## Cocktail Style Menu Buffet & Passed (or Combination)

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\$25 pp. Sunday -Thursday, \$35 pp. Friday and Saturdays, Minimum 50 guests

Choose 5 from following House Specialties

**Tomato Bisque GF**

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**Chipotle Cornmeal Crusted Fried Green Tomatoes Crostini**

with Tomato Horseradish Relish, Crumbled Goat Cheese, Balsamic Reduction

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**Soft Pretzels with Warm Cheese & Beer dip**

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**Shrimp and Grits** cake with Havarti Cheese and Andouille butter

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**Southern Spring Rolls** with Slow Roasted Pork, Cider Braised Collard Greens,

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**Beer Battered Chicken Tenders** topped with Our BeerBQ Sauce

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**Grilled Seasonal Vegetables GF**

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**Braised Short Rib Mini Taco Station** with Pico de Gallo, Avocado,  
Lettuce, Cilantro

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**Crispy Cod** and Home Made Tartar Sauce

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**Southern Belle Pimento Cheese Crostini** with  
Homemade Green Apple and Watermelon Radish Pickles,

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**Mother Nature Salad GF**

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

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**The Base Salad**

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

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**Truffle Mac and Cheese**

3 Cheese Sauce, Truffled Bread & Butter Crust

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**Jumbo Chicken Wings GF**

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**Chicken & Waffle Sliders**

Nashville Hot Chicken, Powdered Sugar, Maple Syrup