



COCKTAIL STYLE MENU AT THE RESTAURANT

Buffet & Passed (or Combination) \$25 pp. Sunday -Thursday, \$35 pp. Friday and Saturdays

Choose 4 From Following Menu Items For 25-39 Guests

Choose 6 From Following Menu Items For 40 And More Guests

BBQ-SPICED PORK RINDS (GF)

Peach-Habanero Vinegar, Blue Cheese Dressing

CREAMY TOMATO BISQUE (MGF; V)

Parmesan Cheese, Basil, Buttered Saltines

MOTHER NATURE SALAD (GF)

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

HARVEST SALAD (GF)

Arugula, Roasted Beets, Sweet Potato, Green Apple, Grapes, Toasted Pecans, Goat Cheese, Orange Vinaigrette

SOFT PRETZELS WITH WARM CHEESE & BEER DIP

*LOW COUNTRY SHRIMP & GRITS (GF) +\$2 PP.

Spicy Andouille Sausage, Roasted Tomato, Chipotle, Scallions

SOUTHERN SPRING ROLLS

Smoked Pork, Collard Greens, Hot Honey Mustard

SOUTHERN BUTTERMILK CHICKEN TENDERS

Comes with HOBNOB BBQ Sauce & Honey Mustard Sauce

GRILLED SEASONAL VEGETABLES (GF)

TACO STATIONS: CHICKEN OR PORK

With Pico De Gallo, Avocado, Lettuce, Cilantro

SOUTHERN BELLE PIMENTO CHEESE CROSTINI

MAC AND CHEESE

3 Cheese Sauce, Bread & Butter Crust

JUMBO CHICKEN WINGS (GF)

NASHVILLE HOT CHICKEN SLIDERS

Creamy Cole Slaw, Bread & Butter Pickles

BLACK-EYED PEA HUMMUS (MGF; V)

Raw Veggies, Toasted Pita, Crispy Black-Eyed Peas