



## APPETIZER

### Collard green spring rolls... \$4

Tender collard greens w/ sweet chili dipping sauce

### Petite Tacos.. \$4

Grilled chicken or Marinated Steak served on a crispy corn tortilla

### mini lump crab cake... \$10

Lump crab meat served with our signature remoulade sauce

### Fried chicken and Mac... \$5

Southern fried chicken bites served on top of a 5 cheese, mac and cheese

### Chicken Lolipops ... \$5

Ginger and garlic marinated fried chicken served w/a sweet ginger soy glaze.

### Spinach & Artichoke puffs... \$2

Creamy spinach and artichoke dip served in flaky pastry cups

### Pork Belly deviled eggs... \$2

Deviled eggs topped with pork belly and a siracha glaze

### Stuffed Mushrooms... \$2

Baby Bella mushrooms stuffed with garlic breadcrumbs, cheese and herbs

### Sweet Chili -Lime Shrimp.. \$5

Jumbo shrimp with a Sweet chili glaze

### Beef Satay on a stick... \$6

Tender beef w/ a sweet curry marinade

### Pimento cheese fritters ... \$3

Flash fried fritters w/ pepper jelly

### Tomato & Feta Bruschetta ... \$3

Tomato, Basil and Feta w/ Basalamic glaze

## SALAD

### Kale Salad

Marinated Kale, feta cheese, pecans & craisins w/a honey mustard vinegarette

### Caesar salad

Crisp Romaine w/ parmesan cheese, homemade croutons and caesar dressing

### The Wedding salad

Mixed greens, pickled onions, chopped bacon, goat cheese, and honey pecan halves topped with a pesto Ranch .

## DESSERT

### Banana Pudding ... \$7

Old fashion banana pudding w/ whipped topping and cookies

### Brown sugar Peach Cobbler...\$7

Sweet juicy peaches, double crust and brown sugar crumbles w/ vanilla ice cream

### Brownie a la mode ... \$7

Warm brownie topped with vanilla ice cream, fudge and a caramel sauce

\*Pricing is per person, your choice of salad is included in the entree price



**ENTREE**

**Southern Fried Chicken... \$ 26**

Honey lemon pepper fried chicken served with collard greens and Mac and Cheese

**Lemon & herb, Baked chicken ... \$ 26**

Baked chicken breast seasoned with garlic, lemon and herbs served with wild rice and mixed vegetables

**Stuffed chicken breast... \$ 26**

Chicken breast stuffed with spinach and cheese, served with wild rice or fingerling potatoes and a vegetable

**Cajun Chicken Alfredo... \$ 23**

Tender Chicken breast, Beef sausage and Penne noodles in a creamy cajun sauce

**Braised beef short ribs...\$ 36**

Beef ribs slow cooked for 7 hours in our signature wine reduction, served with garlic mash and green beans

**Boneless Ribeye ... \$ 45**

Flavorful Boneless Ribeye w/ sauteed green beans and Mac and cheese

**Beef Brisket ... \$ 30**

Tender beef brisket sliced and served with toast, mac and cheese and collard greens

**Rosemary lamb chops... \$ 35**

served with mashed sweet potatoes and sauteed veggies

**Taco Trio. \$ 18**

Grilled chicken, Marinated Steak and Grilled or Fried Fish served on a crispy corn tortilla, with rice and black beans

**Cajun Shrimp Alfredo ... \$ 26**

Juicy jumbo shrimp and Rigatoni noodles in a creamy lemon cajun sauce

**Shrimp & Lobster scampi ... \$ 40**

Jumbo shrimp seasoned to perfection in garlic butter, lemon juice and italian seasonings w/ 1 side

**Lobster Mac and cheese. \$ 35**

Lobster tail served with a lobster Mac and cheese

**Ginger Teriyaki salmon... \$ 30**

served over garlic mash with sauteed green beans or spinach

**Red snapper Pontchartrain.. \$42**

Red snapper, creamy pontchartrain sauce & lump crab over cajub rice w/ sauteed spinach

**Seafood Boil ... \$ 38**

Crab legs, shrimp, Mussels, sausage, corn and eggs

**Assorted sliders... \$ 18**

Choose 3, Beef Philly, Jerk Chicken Philly, Pulled pork, Beef Burger, Salmon w/ 1 side

**SIDES**

Collard greens  
Sautéed green beans  
Asparagus  
Sautéed spinach  
Mixed veggies  
Wild rice

Corn on the Cobb  
Candied yams  
Mac and cheese  
Garlic Mash  
Fingerling potatoes  
Loaded Baked potato

**BEVERAGES**

Beverages.. \$3.50pp  
Water  
Sweet Tea  
Lemonade  
Ice



---

---

## POLICY AND FEES

---

---

### Service/Production fee applies to all catering orders

Fee is 10% of the total which includes operating cost, admin staff, walk-thrus, meetings, deliveru/transportation, insurance, etc..

### Staff for plated or buffet

Pricing starts at \$125 per staff member

### Rental fee

Fee includes pricing for glasses, utensils and plates and starts at \$3.50pp

### Sales tax

6% sales tax included

---

---

## POLICY

---

---

Deposits are non-refundable, they are transferrable if canceled within 14 days of the event