

FOOD



MENU

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... \$6

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

Chicken Lolipops ... \$6

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

Spinach & Artichoke puffs... \$3

Creamy spinach and artichoke dip served in flaky pastry cups

Pork Belly deviled eggs... \$3

Deviled eggs topped with pork belly and a siracha glaze

Stuffed Mushrooms... \$3

Baby Bella mushrooms stuffed with garlic breadcrumbs, cheese and herbs

Sweet Chili -Lime Shrimp.. \$6

Jumbo shrimp with a Sweet chili glaze

Beef Satay on a stick... \$6

Tender beef w/ a sweet curry marinade

Pimento cheese fritters ... \$3.50

Flash fried fritters w/ pepper jelly

Tomato & Feta Bruschetta ... \$3.50

Tomato, Basil and Feta w/ Basalmic glaze

SALAD

Kale Salad \$6

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

Caesar salad \$6

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

The Wedding salad \$8

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, 30 person min

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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...\$ 38

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... \$ 32

served with mashed sweet potatoes and sauteed veggies

***Vegetable Curry... \$24**

creamy, flavorful and delicious; yellow curry-coconut milk, spices, mixed veggies and potatoes served over jasmine rice

Seafood Boil ... \$ 38

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

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 ... \$ 44

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

***Mushroom Piccata Pasta... \$24**

Golden mushrooms w/ a light buttery sauce topped w/ carmalized onions and capers.

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.. \$46

Red fish, creamy pontchartrain sauce & lump crab over cajub rice w/ sauteed spinach 8-10oz.

Cajun catfish or tilapia ... \$26

Grilled fish topped with our homemade Cajun cream sauce served with 2 sides

***Eggplant parmasean ... \$26**

classic eggplant Parm, tender eggplant , marinara sauce, mozzarella and homemade breadcrumbs

SIDES

Collard greens
 Sautéed green beans
 Asparagus
 Sautéed spinach
 Mixed veggies
 Wild rice
 Seasoned yellow rice
 Candied yams
 Sweet potato souffle
 Mac and cheese
 Garlic Mashed potatoes
 Fingerling potatoes
 Loaded Baked potato
 Corn on the Cobb

BEVERAGES

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

MOBILE BAR

We are three sisters and best friends with different personalities, career choices, and interests; but who share the common passion of spreading love through our cocktails, charcuterie and conversation. We are thrilled to provide you with a uniquely curated and unforgettable cocktail experience. Whether you are newly engaged, celebrating a birthday or just having a good Monday - we cannot wait to celebrate you and life's most cherished occasions through fresh, hand-crafted and perfectly curated cocktails because every milestone deserves a toast. We hope that through our creations, you can feel the love that make our bond so unique. So here's to being apart of the family - cheers!

Pricing starts at \$975 for an experience: Cocktail Bar/Mixologist

*Includes, mobile bar, 1 Bartender, cups, acrylic bar menu, 3 specialty cocktails, freshly made purées and mixers, fruit and fresh garnishes, soft drinks and juices, ice, beverage napkins and cups .

*Alcohol not included

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MENU

HORS D'OEUVRES

Collard green spring rolls... \$4

Tender collard greens w/ sweet chili dipping sauce

mini lump crab cake... \$10

Lump crab meat served with our signature remoulade sauce

Chicken Lolipops ... \$6

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

Deviled eggs... \$3

Southern style Deviled eggs topped with Dill

Seafood pasta salad... \$4.50

Shell pasta, shrimp, lump crabmeat, chopped celery, and a zesty, creamy dressing

Sweet Chili -Lime Shrimp.. \$6

Jumbo shrimp with a Sweet chili glaze

Pimento cheese fritters ... \$3.50

Flash fried fritters w/ pepper jelly

Grilled or Breaded Chicken wings \$3

Grilled or Breaded Chicken wing things.
Flavors: Lemon Pepper, BBQ & Honey Hot

Seasonal fruit/Veggie Assortment...\$4

Fresh seasonal fruit or Veggie cups, Kabobas or Trays

Caesar salad... \$3.50

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

Petite Tacos.. \$4

Grilled chicken or Marinated Steak served on a crispy corn tortilla

Fried chicken and Mac... \$6

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

Spinach & Artichoke puffs... \$3

Creamy spinach and artichoke dip served in flaky pastry cups

Stuffed Mushrooms... \$3

Baby Bella mushrooms stuffed with garlic breadcrumbs, cheese and herbs

Beef Satay on a stick... \$6

Tender beef w/ a sweet curry marinade

Tomato & Feta Bruschetta ... \$3.50

Tomato, Basil and Feta w/ Balsamic glaze

Beef brisket sliders ... \$8

Smoked Tender beef brisket sliced on a buttered Brioche slider bun

Beef or Chicken sliders ...\$4.50

Beef philly or Chicken Philly sliders on a sweet Hawaiian bun

Salmon sliders ... \$5.50

Grilled salmon seasoned to perfection on a warm brioche slider bun

Smoked pulled pork sliders... \$4

smoked pulled pork w/ slaw on a brioche bun.

***30 qty. min per menu item**

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HORS D'OEUVRES

Mini chicken and waffles.. \$6

Buttermilk chicken served with a mini
Belgian waffle

Cajun chicken Alfredo.. \$6

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

Mini shrimp and grits... \$6

Sauteed shrimp in a cajun sauce served over
slow cooked grits

Mini Buttermilk chicken biscuits.. \$6

Buttermilk chicken breast, fried to
perfection served w/ a fresh butter biscuit

Mini charcuterie cups.. \$6

Charcuteri style fruits, cheeses, crackers and
meats In individual containers

Mini sub sandwiches... \$4.00

Assorted mini sandwiches on french bread
and croissants.

Smoked Salmon.. \$6.50

Smoked Salmon, chipotle cream cheese,
capers and onions on a crostini

Continued...

*30 qty. min per menu item

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MENU

POLICY AND FEES

Service/Production fee applies to all catering orders

Fee is 18% of the total which includes operating cost, admin staff, walk-thrus, meetings, delivery/transportation, insurance, etc...

Staff for passed hors d'oeuvres , Plated meals and buffet (optional)

Pricing starts at \$135 per staff member

Rental 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