



THE SOUTHERN GOURMET

“Where Southern Meets Gourmet”

Catering Menu

Café Open Monday – Friday 11:00 – 3:00

Catering pick up times by appointment.

Café

9101 Monroe Road Suite 110

Charlotte, NC 28270

TELE: 704.849.7646

Southern Garden Events

9101 Monroe Road Suite 120

www.thesoutherngourmet.net

Email us at www.southerngourmet@windstream.net

GENERAL CATERING INFORMATION

Delivery fees are based on your location, but typically will be 25.00 for locations within a 20 - minute drive. Locations outside a 20- minute drive may incur a slightly higher fee. Some Matthews's locations, no charge. Deliveries requested during high traffic & rush hour times will require a higher fee.

Delivery minimum \$250.00. Full service catering 24% of total bill.

- Let us know if you require warming chafers for your delivery, \$12.00 each.
- If you require more than delivery, such as extra set up, table linens, tables, flowers, or just some extra help, let us know.
- Advance orders will receive special consideration; however, we will always attempt to work with last minute requests.
- Please add 8.25% NC Food & Beverage Tax, for full service catered events add 24% for, set up, service, clean up, buffet linens, & service ware. Non-food & beverage & retail tax: 7.25%. Event service minimum \$200.00.
- All catered events come complete with black luncheon or clear disposable cocktail plates & utensils. Upgrade to Disposable "china" for 2.00 per guest.
- China tableware & linens are available from our rental company at an additional fee.
- If you can't decide on one of these menus, let our creative team compose a menu for your personal taste & budget. If you're working within a budget, just share it with us & we will customize a menu to fit.
- A 2-Business Day notice is kindly requested for Orders and Cancellations.
- Additional staff starts at 24.00 per person per hour with a four-hour minimum.
- Please let us know if your group has special dietary needs, most of our recipes are adaptable.
- **Southern Garden Events** is available for business meetings, weddings, rehearsal dinners, birthday & anniversary parties & all of life's celebrations. Our Garden Themed Atrium will seat up to 100 & host up to 140 cocktail style. Click on "Our Events" for menus & pricing.
- Please call Crystal for catering & banquet space availability at 704.849.7646.
- Menu items & prices are subject to change due to market fluctuations & seasonal availability
- Sunday minimum \$850.00. Some Sunday event trays may be picked up on Saturday.
- Our menu prices reflect a 3.5% discount when paying by cash or check. The discount will be removed for paying by charge cards or debit cards that are not present at the time of sale.
- We do not include gratuity on your bill, however your generosity is always appreciated by our staff & associates.

Visit

The Southern Gourmet



9101 Monroe Road Suite 110
Charlotte, NC 28270 Phone 704.849.7646
Email: SouthernGourmet@windstream.net

BREAKFAST AND BRUNCH

Available for pick up, delivery, or full service.

SOUTHERN CONTINENTAL

Homemade Egg Salad, Ham Salad & Pimento Cheese Bagel Thin Sandwiches
Fresh Fruit Tray
Carolina Dirt Bombs & Fresh Baked Scones
8.99 Per Guest

BREAKFAST BUFFET

Scrambled Eggs
Bacon and Sausage Patties
Stone Ground Grits or Roasted Potatoes
Carolina Dirt Bombs & Fresh Baked Scones
11.99 Per guest
Add Fruit tray for 2. per guest

ALA CART SAVORIES

Three Meat Italian or Spinach & Mushroom Strata's
Smoked Turkey & Bacon or Roasted Vegetable Strata's serves 12...42. pan
Southwest Ham & Egg Scramble Serves 10 – 12...45. pan
Frittata: Sausage & Cheese, Ham & Broccoli, Roasted Vegetable & Cheese...4.50 per guest
Stuffed Croissants: Ham, Egg, or Chicken Salad...\$42. Per doz.
Warm Ham & Cheese or Sausage & Cheese Biscuits...45. doz.
Mini Sweet Potato Biscuits with Ham & Apricot Mustard...32. doz.
Seasonal Bread Pudding...38. per pan, serves – 12 – 16
Deviled Eggs or Deviled Ham Eggs...15. doz./ 17. doz.
Cape Fear Crab Cakes...\$54. Doz.
Shrimp & Grits... \$5.99 per guest

ALA CART SWEETS

Assorted Petite Sweets Tray: Muffins, Scones & Breakfast Cookie...35. - 3 doz.
Seasonal Fresh Fruit Display with Yogurt Dip...39. Serves 20
Jamaican Spice Coffee Cake...35. - 30 pc.
Cranberry Banana Bread...24. loaf
Carolina Dirt Bombs...18. Doz.
Carrot Cake or Lemon Zucchini Muffins – 2 doz...24. / mini...12.
Corn Cheddar & Bacon Muffins – 2 doz...24. / mini...12.
Assorted Scones or Breakfast Cookies...12. doz

BEVERAGES

Chilled O.J. Carafe...10.50
96 oz. carafe (12 - 8 oz. servings) of Coffee...16.99
Gallon of Iced Tea...7.99 or Cinnamon Iced tea...8.99
Lemonade...9.99
Coffee comes with cups, creamers & sweeteners.
Please let us know if you need ice.

Chafer Set up with wire rack, water pan, fuel & serving utensils...12. ea.

Minimum \$250. order for delivery/ Delivery & set up fee \$25. & up.
Rush hour deliveries may incur a higher delivery rate.

SOUTHERN LUNCH & DINNER MENUS

Lunch Includes Two Side Dishes, Rolls & Cheddar Corn Muffins
Dinner includes Two Side Dishes, Garden Salad, Rolls & Cheddar Corn Muffins

ENTREES

Vidalia Chicken
Fire Grilled BBQ Chicken
Black Forrest Ham & Cranberry Couli
Country Mustard Chicken
Grilled Chicken Tips & Vegetables
Orange Bourbon Chicken
10.99 per guest/ lunch

Fire Grilled Ribs, Carolina Sauce, add 2.
Smokehouse Pulled Pork BBQ
Beef Brisket with Carolina Sauce, add 2.
Salisbury Steaks with Mushroom Gravy
Jambalaya with Chicken & Sausage
Homemade Turkey Meatloaf
11.99 per guest/lunch

SIDES

Included in price
Country Green Beans
Sugar & Spice Apples
Old Fashioned Succotash
Buttered Baby Lima Beans
Mashed Sweet Potatoes
Pilaf Rice with Vegetables
Buttermilk Mashed Potatoes
Buttered Super Sweet Corn
Sautéed Fresh Carrots
Buttered Mixed Vegetables
Garden Salad with Dressing
Green Beans & Potatoes
Roasted Baby Potatoes with Olive Oil

Add 1. per guest
Squash Casserole
Skillet Corn
Broccoli Casserole
Sweet Potato Soufflé
Sugar & Spice Carrots
Fresh Collard Greens with Smoked Turkey
Baked Macaroni & Cheese
Hot Potato Salad
Perogi Casserole
Baby Limas in Herb Cream Sauce
Brussels Sprouts with Bacon & Cream
Grilled Vegetables & Baby Potatoes
Beer Baked Mac & Cheese

Additional Entrée: 3.99 & Up Additional Side: 2.99
Dinner: add 3.99 - includes 2 sides & a dinner salad
Split Entrees under 30 guests: add 1. per guest
Add "Gourmet" Side or Salad: 1. per guest

CASSEROLES

Baked Spaghetti
Chicken Potpie
Ham & Cheese Casserole
Shepherd's Pie – add 1. Per guest
Casseroles are served with Organic Garden Salad, Dressing & Rolls
Each Casserole serves 12 please order accordingly.
Single pans of casseroles available upon request.
10.99 per guest

BEVERAGES

Homemade Iced Tea...7.99 gal. or Cinnamon Iced Tea...8.99 gal.
Homemade Lemonade...9.99 gal. or Fresh Fruit Lemonade...12.99 gal.
20 oz. Bottled Coke Products & Bottled Water...1.89 each
96 oz. Carafe of Gourmet Coffee...16.99 – 12 – 8 oz. servings

Minimum Guarantee for delivery or Full-Service Catering 24 guests.

BOXED LUNCHES

Served on Rustic Whole Grain & Includes a homemade side dish, Gourmet Chocolate & Starlight Mint

GOURMET SANDWICHES

Black Angus Beef & Cheddar with Tiger Sauce – add 1.00
Smoked Turkey & Pepper Jack with Red Onion Mayonnaise
Black Forest Ham & Swiss with Basil Dijon Sauce
Roasted Pork Tenderloin & Havarti with Apricot Mustard
Fresh Mozzarella & Tomato on Sandwich Thin, Basil Mayonnaise – Vegetarian
8.99

MARKET SALAD SANDWICHES

Served on Rustic Whole Grain or Butter Croissant

Homemade Pimento Cheese
Homemade Ham Salad
Southern Egg Salad
Chicken Salad du Jour
Gluten Free bread Available upon request!
8.99

Side Options:

House Made Salt & Pepper Corn Chips & Dip
Seasonal Fruit Salad
Country Potato Salad
Pasta Salad of The Week
Cranberry Almond Coleslaw or Southwest Cole Slaw
Garden Salad

BOXED ENTRÉE SALAD

Entrée Salads are served over organic gourmet greens with seasonal vegetables
Tuscan Salad, Honey Balsamic...6.99
Gourmet Fruit & Nut Salad, Vidalia Vinaigrette...6.99
Market Salad Trio: Any 3 Market Salads over greens, Dilled Buttermilk...8.99
Thai Peanut Salad, Ginger Peanut Dressing...6.99
Southwest Salad, Salsa Ranch...6.99
Bacon & Egg Cobb Salad, Dilled Buttermilk...10.99
Classic Chopped Salad, Dilled Buttermilk or Red Wine Vinaigrette...9.99
Add to any vegetarian salad: Grilled Chicken...10.99 Grilled Shrimp or Salmon...13.99

SANDWICH TRAYS

One each Deli & Market Salad per guest: Mix & Match
Petite Market Salad Stuffed Croissants & Gourmet Deli Petite Sandwiches
Sandwich Tray only...7.99 One Side Salad...9.99 Two Side Salads...11.99

BEVERAGES

Homemade Iced Tea...7.99 gal. or Cinnamon Iced Tea...8.99 gal.
Homemade Lemonade...9.99 gal. or Fresh Fruit Lemonade...12.99 gal.
20 oz. Bottled Coke Products & Bottled Water...1.89 each
96 oz. Carafe of Gourmet Coffee...16.99 – 12 - 8oz. servings

DESSERT

Dessert Bars: Chefs Choice Assorted Tray - Mini...15. doz. | Dessert size...24. doz.
Cupcakes: Mini...19. doz. Medium...34. doz Large...42. doz.
Please visit our Dessert Menu for more dessert options & celebration cakes.

AFTERNOON BREAKS

Available upon request & customized for your group

GOURMET FARE

Served with Choice of any Two Homemade Side Dishes or Side Salads
Rolls, Corn Muffins and Butter

Full-Service Catering - Minimum order 24. For smaller groups please visit
Our Family Meals & Dinner Parties Menu. 250. minimum for delivery.

CHICKEN DISHES

- Mediterranean Artichoke & Olive Chicken...13.99
- French Onion Chicken...13.99
- Spinach & Mozzarella Stuffed Breasts, Balsamic Glaze, Parmesan & Rosemary...13.99
- Mango Cilantro Chicken...13.99
- Classic Chicken Marsala, Mushrooms & Rosemary...13.99
- Orange Piccata Chicken, White Wine Orange Sauce & Capers...13.99
- Balsamic Chicken: tomatoes, onions, red wine, & balsamic drizzle...12.99
- Chardonnay Chicken: simmered French style with Bacon & Country Vegetables...12.99
- Classic Lemon Chicken Piccata with Capers & White Wine...13.99
- Asiago Chicken with Red Bell Pepper Sauce...13.99
- Sicilian Chicken simmered with Tomatoes, Capers & White Wine...13.99
- Beer Braised Chicken with Bacon & Country Vegetables...12.99
- Grilled Raspberry Chicken...13.99
- Thai Peanut Chicken...13.99
- Bourbon Teriyaki Chicken...13.99

BAKED PASTAS

- Roasted Vegetable or Classic Meat Lasagna
 - Cheeseburger Mac & Cheese
 - Sweet Italian Sausage Ziti
 - Turkey & Spinach Stuffed Shells with Marinara
 - Three Cheese Stuffed Shells with Marinara
 - Mexican Lasagna
 - 12.99
- Served with Garden or Caesar Salad, dressing, rolls & Butter

MEATS & SEAFOODS

- Bourbon Pecan or Dijon Pork Tenderloin...13.99
- Beef Burgundy with Pearl Onions, Carrots, Mushrooms & Red Wine...14.99
- Italian Sausage Grill, Marinara, Bell Peppers & Onions...12.99
- Bourbon Teriyaki Pork Tenderloin...13.99
- Roast Angus Beef with Pan Sauce...14.99
- Center Cut Grilled Salmon or Shrimp Provencal...14.99
- Charleston Shrimp & Stone Ground Grits...14.99
- Lemon Salmon Piccata...12.99
- Kielbasa & Sauerkraut...12.99
- Turkey or Beef Stuffed Cabbage Rolls...13.99
- Cape Fear Crab Cakes with Dill Caper Sauce...14.99
- Sauerbraten...14.99
- Pork Tenderloin Marsala...13.99
- Tenderloin Pepper Steak with Bell Peppers, Onions, Tomatoes & Wine...14.99
- Grilled Beef Tenderloin with Port Wine Sauce...14.99
- Prime Beef Filet Mignon...19.99
- Ground Turkey or Beef Stuffed Bell Peppers...13.99
- Cuban Pork Tenderloin with Black Beans & Chimichurri...13.99

Add entree...3.- 4. Add side...2.99 Split entrees or Split Sides...1.per guest
Dinner add...4. - 5., includes two side dishes & dinner salad.

GOURMET SIDE DISHES & SIDE SALADS

Super Sweet Corn with Basil Butter
Sautéed String Beans & Tomatoes
Marsala Carrots
Grilled Summer Vegetables (seasonal)
Sautéed Fresh Carrots & Sugar Snap Peas
Ricotta Shallot Mashed Potatoes
Tangerine Rice Pilaf
String Beans with Dijon Butter
Herb Roasted Sweet & White Potatoes
Tuscan Macaroni & Cheese
Roasted Baby Potatoes with Herbs & Olive Oil
Baby Lima Beans with Herb Cream Sauce
Super Sweet Corn & Tomatoes
Smashed Potatoes with Garlic Cream Sauce
Sautéed Summer Squash & Tomatoes
Bourbon Mashed Sweet Potatoes
Citrus Mashed Sweet Potatoes
Steak House Twice Baked Potatoes
Beer Baked Mac & Cheese

~ Classic Spinach Salad ~ Classic Caesar Salad ~ Tuscan Tossed Salad
~ Southwest Salad ~ Gourmet Fruit & Nut Salad ~ Organic Garden Salad
~ Seasonal Fruit Salad ~ Cranberry Almond Cole Slaw

Gourmet Salad Dressing Selection:
Honey Balsamic, Dilled Buttermilk,
Vidalia Vinaigrette, Red Wine Vinaigrette,
Salsa Ranch & Caesar Vinaigrette

DESSERTS

Dessert Bars: Chefs Choice Assorted Tray - Mini...15. doz. | Dessert size...24. doz.
Cupcakes: Mini...19. doz. Medium...34. doz Large...42. doz.
Please visit our Dessert Menu for more dessert options & celebration cakes.

BEVERAGES

Homemade Iced Tea...7.99 gal. or Cinnamon Iced Tea...8.99 gal.
Peach Tea...9.99 gal.
Homemade Lemonade...9.99 gal. or Fresh Fruit Lemonade...12.99 gal.
20 oz. Bottled Coke Products & Bottled Water...1.89 each
96 oz. Carafe of Gourmet Coffee...16.99

Fresh Fruit Lemonades
: Strawberry, Watermelon, Peach

Iced Coffee & Mochas
Iced Coffee with cream & sugar...17.99 gal.
Iced Coffee with Torani Flavor...19.99 gal.
Iced Mocha...19.99 gal.
Iced beverages include cups & ice, if needed.

Full service & drop off catering includes disposable plates, & utensils.
Upgrade paper products to disposable china...2. per guest
Warming chafers (includes wire stand, water pan, fuel & serving utensils ...12. each

THEME LUNCHEON & DINNER MENUS

SOUTH OF THE BORDER

Mesquite Grilled Chicken...13.99 or Mexican Lasagna...13.99
Grilled Cumin Zucchini & Buttered Hominy
Southwest Salad & Salsa Ranch Dressing
Cheddar Corn Muffins
Ancho Chili Brownies & Citrus Macaroons
Dinner...16.99 (includes both entrees)

LUAU

Caribbean Chicken or Kalua Pua Pork...13.99
Hawaiian Cole Slaw
Grilled Seasonal Vegetables
Hawaiian Sweet Rolls
Pina Colada Cupcakes
Dinner...16.99 (includes both entrees)

TUSCAN HOLIDAY

Asiago Chicken or Pork Tenderloin Marsala...13.99
Roasted Rosemary Potatoes
Classic Caesar Salad
Seeded Rolls
Italian Cream Cake
Dinner...16.99 (includes both entrees)

SIMPLY SOUTHERN

Vidalia Chicken or Baked Ham...12.99
Buttermilk Mashed Potatoes
Country Green Beans
Yeast Rolls & Corn Muffins
Banana Pudding
Dinner...15.99 (includes both entrees)

CAJUN & CREOLE

Low Country Jambalaya...13.99
Pilaf Rice
Super Sweet Buttered Corn
Mini Bourbon Bread Puddings
Cheddar Corn Muffins
Dinner...16.99 (add side salad)

PICNIC IN THE PARK

Picnic Sandwiches:
Assortment of Petite Stuffed Croissants & Deli Sandwiches
Old Fashioned Macaroni Salad
Cranberry Almond Cole Slaw
Ambrosia Macaroons & Sweet Potato Brownies
Lunch...12.99/ Dinner...15.99 (includes seasonal fruit tray)

BEVERAGES

Homemade Iced Tea...7.99 gal. or Cinnamon Iced Tea... 8.99 gal.
Homemade Lemonade...9.99 gal. or Fresh Fruit Lemonade...12.99 gal.
20 oz. Bottled Coke Products & Bottled Water...1.89 each
96 oz. (12 – 8oz. servings) Carafe of Gourmet Coffee...16.99

Full service theme menus come with themed buffet decorations.

IT'S A PARTY!

Minimum of 25 Guests for full-service Catering.
Please visit our Catering Trays Menu for smaller groups or for pick up & delivery only.
Minimum service fee \$150.00 | Service Assistant \$100.00

FANCY COCKTAIL SANDWICHES

Beef Tenderloin with Tiger Sauce...42. doz.
Cubanos...33. doz.
Smoked Turkey Ruben...32. doz.
Mini Sweet Potato Biscuit with Ham with Apricot Mustard...32. doz.
Mini Sweet Potato Biscuit with Turkey with Marmalade Mayo...32. doz.
Mini Meatloaf on Parker House roll with Tomato Jam...32.00 doz.
Rosemary Mini Muffins with Smoked Ham & Apricot Mustard...32. doz.
Orange Mini Muffins with Smoked Turkey & Cranberry Dijon...32. doz.

DIPS, SPREADS & SALSA'S

Warm Spinach & Artichoke Dip...4.
Southwest Dip with House Made Tostadas...3.
Warm Sausage & Cheese Dunk... 4.
Mango & Black Bean Salsa...3.
Dirty Martini Dip...4.
Homemade Lemon Hummus...3.
Warm Sherried Tidewater Crab Dip... 6.
French Bread Wrapped Brie...5.
Deviled Ham Chili Cheese Balls...3.
Baked Goat Cheese with Caramelized Onions & Fig...4.
Craft Beer Cheese Fondue...4.
Buffalo Chicken Dip...4.

Dips & Spreads served with House Made Chips,
Artisan Breads & Cracker Assortment and Crudités

CROSTINI

Homemade Lemon Hummus & Charred Peppers
Pesto Mascarpone with Tuscan Shrimp
Herbed Goat Cheese & Tomato Jam
Boursin Cheese, Macerated Strawberries, Basil & Balsamic
Brie, Pepper Jelly & Pecans
Feta Cheese, Greek Oregano & Olive Oil Drizzle
Traditional Tomato Pomodoro
Blue Cheese & Fig Jam
Blue Cheese with Balsamic Roasted Grapes
Nutella & Bacon
Dark Chocolate Ganache & Fleur de Sel
Apple, Bacon & Peanut Butter with Honey
Choose 2 - \$1.99 Choose 3 -\$2.99 Choose 4 - \$3.99

SKEWERS

Grilled Moroccan Chicken with Peanut Sauce...2.50 ea.
Fresh Mozzarella & Grape Tomato with Balsamic Drizzle...1.99 ea.
Antipasto Kebabs with Greek Olive Oil Drizzle...2.50 ea.
Seasonal Fruit & Cheese Skewer...1.99 ea.
Grilled Chipotle Shrimp & Pineapple, Southwest Sauce...2.99 ea.
Watermelon, Manchego & Rosemary Ham Brochettes...2.25 ea.
Maple Roasted Brussels Sprout & Prosciutto...2.50 ea.
Taco Skewers with Southwest Sauce...2.25 ea.
Pizza Skewers...2.50 ea.
Chef Salad Skewer with Blue Cheese...2.25 ea.
BBQ Chicken Skewer with Smoky BBQ Ranch Dip...2.50 ea.

GOURMET CANAPES & PLATTERS

Canapés are priced per person unless listed otherwise.

- Heirloom Tomato Caprice Platter with Fresh Basil & Balsamic ...3.99
 - Tiny Twice Baked Potatoes...19. doz.
 - Cape Fear Cocktail Crab Cakes...54. doz.
 - Honey Goat Cheese & Pistachio Tartlets...18. doz.
 - Chicken & Waffles...26. doz.
 - Drunken Shrimp Cocktail...30. doz.
 - Hunter Meatballs in Cabernet Sauce...3.59
 - Picante Meatballs | PB&J Meatballs | Bourbon Teriyaki...3.59
 - Shrimp & Grits Martini Bar...7.99
 - Stuffed Mushroom Caps: Turkey & Spinach/ Sausage & Mozzarella...25. doz.
 - Crab Stuffed Mushroom Caps...49. doz.
 - Smoked Salmon & Cucumber Tea Sandwiches...21. doz.
 - Dilled Shrimp Salad in Crispy Cups...24. doz.
 - Smorgasbord of Demi-Sandwiches:
 - Ham Salad, Pimento Cheese, Roasted Chicken Salad, Vegetable Boursin...17. doz.
 - Thai Peanut Chicken in Won Ton Cups...21. doz.
 - BBQ Shrimp with Remoulade Dipping Sauce...30. doz.
 - Assorted Cheese Truffles...18. Doz.
 - Crudités with Dilled Buttermilk...2.99
 - Grilled Vegetable Platter with Basil & Balsamic Drizzle...3.59
 - Import & Domestic Cheese Board...4.99
 - Sweet Chili Spiced Chicken Wrapped in Bacon...21. doz.
 - Hand Made Deviled Eggs or Deviled Ham Eggs...15. / 17. doz.
 - Watermelon Antipasto with Prosciutto, Feta & Mint...3.99 (seasonal)
 - Bacon Wrapped Beef Tenderloin... 30. Doz
 - New Orleans Shrimp & Corn Salad...4.99
 - Vineyard Chicken Salad Tartlets...16. doz.
 - Grilled Ahi Tuna on Paris Toast with Wasabi Crème...24. doz.
 - Spring Vegetable Cheesecakes Topped with Tomato Jam...3.99
 - Creole Chicken Cakes with Remoulade... 27. Per doz.
 - Roasted Shrimp Pasta with Orange & Dill...4.59
 - Wine Bar Nut Mix...13.99 lb.
 - Apple, Pear, Gorgonzola Platter with Pine Nuts & Honey...3.99 (seasonal)

SHORTBREADS & COCKTAIL COOKIES

- Pastry Pinwheels: Ham & Asiago or Blue Cheese & Bacon...19. doz.
 - Blue Cheese & Walnut Shortbread...8.99 doz.
 - Cheddar Cheese Shortbreads...7.99 doz.
 - Cocktail Cookies...7.99 doz.
- (Rosemary Parmesan, Chocolate Cayenne, Espresso, Apricot Tarragon)

CHEESE TORTES

- Beautifully Decorated Savory Cheesecakes served with Butter Crackers
 - Spicy Southwest - Feta & Artichoke – Tomato Basil
 - Ham & Asparagus -BLT - Pimento Cheese
 - Crab & Wild Mushroom - Add \$1. per guest
 - 2.99 Per Guest

*Visit our Dessert Menu for Dessert options,
Celebration Cakes & Cupcakes

THEMED PARTY MENUS

LUAU

Cape Fear Crab Cakes with Dill Caper Sauce
Tropical Fruit Skewers
BBQ Shrimp with Remoulade Dipping Sauce
Kalua Pua Pork Sliders
Bourbon Teriyaki Meatballs
Hawaiian Cole Slaw
Pina Colada Mini Cupcakes
26.

CINCO DE MAYO

Street Tacos:
Choose Two: Chicken Barbacoa, Carnita, Grilled Vegetables
Beef Barbacoa or Shrimp Fajitas (add \$2.00 per guest)
Flour & Corn Tortillas, Cotija Cheese, Guacamole, Pico De Gallo
Spanish Rice and Black Beans
Mango Salsa with House Made Tostadas
Add Queso: \$2.00 per guest
Ancho Chili Brownies & Citrus Macaroons
23.

TUSCAN

Tuscan Chicken Salad Croissants
Tomato Basil Cheese Torte with Butter Crackers
Turkey & Spinach Stuffed Mushrooms
Heirloom Caprice Salad
Roasted Shrimp Pasta with Orange and Dill
Antipasto Kebabs
Cappuccino Brownies & Petite Cannoli
22.

SIMPLY SOUTHERN

Sweet Potato Biscuits with Ham & Apricot Mustard
Pimento Cheese Finger Sandwiches
BBQ Chicken Skewers with Ranch Dip
Homemade Deviled Eggs
Grilled Seasonal Vegetables
Old Fashioned Macaroni Salad
Hummingbird Cupcakes & Sweet Potato Brownies
25.

SURF & TURF

Grilled Beef Tenderloin Party Sandwiches
Crab Stuffed Mushrooms
Warm Spinach & Artichoke Dip
Filo Wrapped Asparagus with Lemon Aioli
Tiny Twice Baked Potatoes
Grand Marnier Sandwich Cookies & Bourbon Pecan Tartlets
27.

STATIONS

CARVING STATION

~ Roast Pork Tenderloin...5.99 per guest
~ Herb Roasted Turkey...4.99 ~ Spiral Honey Ham...4.99
~ Grilled Beef Tenderloin...10.99 ~ Prime Beef Filet Mignon...15.99
Grilled Seasonal Vegetables
Carving station comes complete with rolls & condiments
5 oz. per guest, includes rolls & condiments

PASTA & SALAD STATION

Pastas: Penne, Cavatapi, Tortellini Pastas
Sauces: Bolognese, Marinara, Pesto & EVOO
Choose Two Pastas & Two Sauces
Classic Caesar Salad
10.99 per guest

FONDUE STATION

Sausage & Cheese
Spinach & Artichoke
Craft Beer Cheese
Sherried Crab & Shrimp... add \$2.00 per guest
Served with Crudités, Baguette, Apple Slices
& House made Salt & Pepper Corn Chips
Choose Two
6.99 per guest

SLIDER STATION

Italian Meatball, Beef Brisket or Pork BBQ
Salmon Cake or Crab Cake...add 2.00
Cranberry Almond Cole Slaw
Choose Two
7.99

GRILLED CHEESE STATION

Freshly made Grilled Cheese Panini & Tomato Soup Shooters
5.99

MARTINI BARS

Shrimp & Grits Martinis...7.99
Mashed Potato Martinis...5.99
Grilled Shrimp Cocktail Martinis...14.99
Chopped Salad Martini...4.99
Jambalaya...7.99

DESSERT FONDUE

Chocolate Amaretto & Caramel Fondues
Pound Cake, Apple Slices, Pretzels, Marshmallows,
Bananas & Grapes
6.99