



COCKTAIL STYLE MENU AT THE RESTAURANT

Buffet & Passed (or Combination) \$27 pp. Sunday -Thursday, \$37 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 BOWL

Red & Gold Quinoa, Charred Broccolini, Butternut Squash, Marinated Tomatoes,
Piri Piri Sauce, Pickled Onions, Avocado

BABY GEM CAESAR SALAD

Sweet Onion, Parmesan Bread Crumbs,
Lemon Parmesan Dressing

SOFT PRETZELS WITH WARM CHEESE & BEER DIP

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

Spicy Andouille Sausage, Roasted Tomato, Chipotle, Scallions

EDAMAME HUMMUS

Sourdough Toast

SOUTHERN SPRING ROLLS

Smoked Pork, Collard Greens, Whole Grain Mustard

CHICKEN & WAFFLES SLIDERS

Buttermilk Fried Chicken, Whipped Apple Cider Butter, Chipotle Maple Syrup, Fries

SOUTHERN BUTTERMILK CHICKEN TENDERS

Comes with BBQ Sauce & Honey Mustard Sauce

GRILLED SEASONAL VEGETABLES (GF)

TACO STATIONS: CHICKEN OR PORK

With Pico De Gallo, Avocado, Lettuce, Cilantro

MAC AND CHEESE

3 Cheese Sauce, Bread & Butter Crust

JUMBO CHICKEN WINGS (GF)