



COCKTAIL RECEPTION | BUFFET MENU

START. SNACK. SHARE

Select 2

EDAMAME HUMMUS (V)

Sourdough Toast, Carrots, Celery

CRAB, SPINACH AND ARTICHOKE DIP

Sourdough Toast
(Additional \$3.00++ per person)

BBQ-SPICED PORK RINDS (GF)

Peach-Habanero Vinegar, Blue Cheese Dressing

SOFT PRETZELS (V)

House-made beer cheese, stone ground mustard

FRIED GREEN TOMATOES (V)

Sriracha Remoulade, Goat Cheese

JUMBO CHICKEN WINGS (GF)

Please select: Mild, Hot, Lemon Pepper, or Barbecue;
Ranch and Blue Cheese dressing

SALADS

Select 1

BABY GEM CAESAR SALAD

Lemon Parmesan Dressing, Parmesan Breadcrumbs

SEASONAL CHOPPED SALAD (GF, V)

Inquire for our current selection

ENTREES

Select 3

SOUTHERN BUTTERMILK CHICKEN TENDERS

With Barbecue Sauce and Honey Mustard

LOW COUNTRY SHRIMP & GRITS (GF)

Spicy Andouille Sausage, Sauteed Shrimp,
Roasted Tomato, Chipotle, Cheese Grits
(Additional \$2.00++ per person)

MAC AND CHEESE (V)

3 Cheese Sauce, Buttered Breadcrumbs

MOTHER NATURE BOWL (GF, V)

Red and Gold Quinoa, Charred Broccoli, Butternut Squash,
Marinated Tomatoes, Spicy Piri Piri Sauce,
Pickled Onions, Avocado

PULLED CHICKEN TINGA OR FRIED FISH TACOS

Flour Tortillas, Pico De Gallo, Avocado, Lettuce

12-HOUR PORTER-BRAISED SHORT RIB (GF)

Porter-Braised Short Rib, Red Bliss Mashed Potatoes,
Horseradish Cream
(Additional \$3.00++ per person)

TAVERN SALMON (GF)

Edamame and Butternut Squash Succotash, Broccoli
(Additional \$3.00++ per person)

CHEESEBURGER SLIDERS

Made with Local Stone Mountain Cattle Angus Beef

PRICE: \$36.00++ PERSON

All food and beverage charges are subject to state sales tax, 19% service charge, and a 4% administrative fee. Pricing is based on a minimum of 20 guests and is based on up to 3 hours of service. The amount billed will be based on the guaranteed guest count. For health and safety, to-go food is not permitted. Additional items may be added for an increased cost.

Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.