



## COCKTAIL RECEPTION | BUFFET MENU

### START. SNACK. SHARE

Select 2

#### **EDAMAME HUMMUS (V)**

Sourdough Toast, Carrots, Celery

#### **SOFT PRETZELS (V)**

House-made Cheese, Honey Mustard Horseradish

#### **FRIED GREEN TOMATOES (V)**

Sriracha Remoulade, Goat Cheese

#### **BLUE CHEESE DIP**

Blue Cheese, Sour Cream, Sharp cheddar, Chives, Tavern Chips

#### **BUFFALO CHCKEN DIP**

Sharp Cheddar, Crumbled, Bacon, Ranch, Cream Cheese, Buffalo Sauce, dry Chives, Veggie Crudit , Tavern Chips  
*(Additional \$1.00 per person)*

#### **CLASSIC CHICKEN WINGS (GF)**

Please select 1 or 2 sauces: Mild, Hot, Lemon Pepper, Honey Ginger Sriracha, Garlic Parmesan, or Barbecue; Ranch and Blue Cheese dressing, Celery, Carrots  
*(Additional \$2.00 per person, quantities limited)*

### SALADS

Select 1

#### **BABY GEM CAESAR SALAD**

Lemon Parmesan Dressing, Parmesan Breadcrumbs or Seasoned Croutons (depending on location)

#### **SEASONAL CHOPPED SALAD (GF, V)**

Chef's Seasonal Choice

### ENTREES

Select 3

#### **SOUTHERN BUTTERMILK CHICKEN TENDERS**

With Barbecue Sauce and Honey Mustard

#### **LOW COUNTRY SHRIMP & GRITS (GF)**

Spicy Andouille Sausage, Saut ed Shrimp, Roasted Tomato, Chipotle, Cheese Grits  
*(Additional \$2.50 per person)*

#### **MAC AND CHEESE (V)**

3 Cheese Sauce, Buttered Breadcrumbs

#### **MOTHER NATURE BOWL (GF, V)**

Spring mix, Quinoa, Cranberries, Cucumbers, Pickled, Onions, Avocado, Feta Cheese, Basil Aioli

#### **PULLED CHICKEN TINGA OR FRIED FISH TACOS**

Flour Tortillas, Pico De Gallo, Avocado, Lettuce

#### **12-HOUR PORTER-BRAISED BONELESS SHORT RIBS (GF)**

Porter-Braised Short Rib, Red Bliss Mashed Potatoes, Horseradish Cream  
*(Additional \$3.50, per person)*

#### **TAVERN SALMON (GF)**

Broccoli, Mush Potatoes *(Additional \$3.50, per person)*

#### **CHEESEBURGER SLIDERS**

Made with Local Stone Mountain Cattle Angus Beef

**PRICE: \$43.95, PERSON**

*All food and beverage charges are subject to state sales tax, service charge, and an 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 or the number of guests in attendance, whichever is greater.. 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 food borne illness, especially if you have certain medical conditions.*