



COCKTAIL HOUR COLLECTION

2027 MENU COLLECTION

**Dip Displays and Cocktail Hour Collections are priced based on guest count and selections
Please inquire for pricing**

CLASSIC DIP DISPLAY

PRICING BASED ON GUEST COUNT

Choice of

Warm Spinach Artichoke Dip

Buffalo Chicken Dip

Jalapéno Popper Dip

Includes:

Tortilla chips or Crackers

COCKTAIL HOUR ESSENTIALS

Choice of 2 Classic Appetizers

Stationed Service

Includes Basic Station Setup, Service, Equipment
& Small display Risers

SIGNATURE COCKTAIL HOUR

Choice of 3 Classic Appetizers

Stationed Service

Includes Basic Station Setup, Service, Equipment
& Small display Risers

PREMIUM DIP DISPLAY

PRICING BASED ON GUEST COUNT

Choice of

Warm Crab Dip

Louisiana Seafood Dip

Includes:

Tortilla Chips or Crackers

GRAND COCKTAIL HOUR

Choice of 4 Classic Appetizers

Stationed Service

Includes Basic Station Setup, Service, Equipment
& Small display Risers

ESTATE COCKTAIL HOUR

Choice of 4 Classic Appetizers

1 Premium Appetizer

Stationed Service

Includes Basic Station Setup, Service, Equipment
& Small display Risers

COCKTAIL HOUR ENHANCEMENTS

Passed Appetizer Service \$4 pp

Upgrade selected appetizers from stationed self-service to professionally passed service. Our team circulates your event offering appetizers directly to guests throughout cocktail hour



À La Carte Appetizers available in quantities of 50, unless otherwise noted. Please inquire for pricing

CLASSIC APPETIZERS

SOUTHERN FAVORITES

Cocktail Meatballs (BBQ & Swedish) (100)
Cheese Blend & Salsa Pinwheels (50)
Bacon, Cheddar, Ranch Pinwheels (50)
Sweet Ham with Honey Mustard (50)
Classic Pimento Cheese (50)
Cucumber Bousin (50)

CHICKEN & PORK

Mini Italian Skewers (50)
Chicken Wontons with Asian Dipping Sauce (100)
Boneless Chicken "Wings" (50)
(Buffalo, Apricot Bourbon, Sweet Honey BBQ)
Garlic, Cheese, & Bacon Stuffed Mushrooms (50)

VEGETARIAN

Caprese Skewers (50)
Spanakopita with Tzatziki (50)
Herb & Bread Crumb Stuffed Mushrooms (50)
Boursin Stuffed Mushrooms (50)
Classic Bruschetta on Crostini (50)
Veggie and Cheese Pinwheels (50)

PREMIUM APPETIZERS

SEAFOOD

Mini Crab Cakes (50)
Bang Bang Shrimp (50)
Smoked Salmon with Herbed Cheese Crostini (50)
Ahi Tuna Wontons Cups with a pickled Asian Veggie Slaw, Drizzled Hoisin (50)
Coconut Shrimp with Tropical Coulis Shooters (50)
Classic Shrimp Cocktail (50)

BEEF

Cheesesteak Eggrolls with Chipotle Aioli (50)
Gorgonzola on Beef Tenderloin Crostini (50)
Caramelized Onion on Beef Tenderloin Crostini (50)

PREMIUM FAVORITES

Chicken 'n Waffles (Maple Bourbon Horseradish) (50)
Bacon Wrapped Grilled peach Wedges w/ Balsamic Glaze (50)
Cranberry, Brie, & Prosciutto Crostini (50)
Fig & Goat Cheese Phyllo Cups with Honey (50)
Parmesan Encrusted Chicken Bites with Rosemary Dijon (50)

If there is an item not listed and you would like to include, Please ask. We are happy to customize menus and create selections tailored to your event.



2027 MENU COLLECTION

CURATED DINNER SELECTIONS

Starting at \$25 per person

Designed for weddings, corporate events, and special occasions

Includes:

One Salad, Up to Two Entrée Selections, Two Side Selections

Sweet Tea & Unsweet Tea

Our team is happy to guide you through the selection process and recommend menu options that align with your vision, guest experience, and overall event investment.

ENTRÉE SELECTIONS

CHICKEN

PORK

Creamy Tuscan Chicken Breast (\$2)

Seasoned Slow Smoked Pulled Pork

Chicken Marsala with Mushrooms (\$2)

Applewood Bacon Bourbon Glazed
Pork Medallions (\$3)

Parmesan Crusted Chicken Breast (\$4)

Herb-Roasted Pork Loin with
Rosemary Garlic Jus

Chicken Parmesan (\$4)

Rosemary Dijon Chicken

White Wine Sage Chicken

Slow-Smoked Hand-Pulled Chicken

Southern Fried Chicken

BEEF

SEAFOOD

Argentinean Beef Roast (\$4)

Creamy Tuscan Salmon (\$8)

Beef Medallions with Horseradish Cream (\$6)

Maryland Crab Cakes (\$8)

Seasoned Slow-Smoked Brisket (\$6)

Keywest Shrimp (\$7)

Braised Beef Tips in a Red Wine Demi-Glace (\$6)

Beef Tenderloin (Market Pricing)

Includes chef-attended carving station

****Inquire about additional steak selections.**

Pricing varies based on cut and market.

Steaks must be grilled on-site.



VEGETARIAN/VEGAN ENTREES

Eggplant Parmesan

Greek Pastitsio (Vegan)

Wild Rice & Black Bean Stuffed Peppers

Mushroom Asparagus Risotto

Stuffed Shells with Red Sauce

Vegetable Lasagna

SIDES

PREMIUM SIDES

Baked Macaroni & Cheese (\$3)

Garlic & Herbed Mashed Potatoes (\$2)

Seasonal Vegetable with Chardonnay Herbed Butter (\$2)

Scalloped Potatoes (\$3)

Maple Glazed Brussels Sprouts (\$3)

Broccoli Salad with Bacon (\$3)

INCLUDED SIDES

Cole Slaw

Baked Beans

Country Style Green Beans

Garlic & Herbed Green Beans

Oven Roasted Herbed Red Potatoes

Classic Mashed Potatoes

Stuffing

Baked Apples

Buttered Corn

Macaroni Salad

Country Ranch Potato Salad

Dietary Accommodations Available. Vegetarian, vegan, gluten-sensitive, and other dietary accommodations can be prepared upon request



SALADS

PREMIUM SALADS

STRAWBERRY-MANDARIN SPINACH SALAD

(+\$5pp)

Fresh Spinach
Fresh Strawberries
Mandarin Oranges
Feta
Red Onion
Candied Walnuts
Served with
White Honey Balsamic
or
Sweet & Sour Vinaigrette

APPLE SPINACH SALAD

(+\$5 pp)

Fresh Spinach
Sliced Apples
Dried Cranberries
Feta
Red Onion
Candied Walnuts
Served with
White Honey Balsamic
or
Sweet & Sour Vinaigrette

PEAR, PECAN & GORGONZOLA SALAD

(+\$5 pp)

Spring Mix
Sliced Pears
Candied Pecans
Gorgonzola Crumbles
White Honey Balsamic

INCLUDED SALADS

CAESAR SALAD

Chopped Romaine
House-Made Croutons
Shredded Parmesan
Caesar Dressing

FRESH GARDEN SALAD

Spring Mix
Shaved Carrots
Cucumber
Tomatoes
Served with
House-Made Croutons
House Ranch
Sweet & Sour Vinaigrette

PLATED SALAD SERVICE

\$4 pp

Upgrade your selected salad to individually plated service

Dietary Accommodations Available

Vegetarian, vegan, gluten-sensitive, and other dietary accommodations can be prepared upon request