

Cocktail Party

Passed Hors d'Oeuvres

Krab Nachos *with spicy mayo, yuzu guacamole, tobiko, and wonton chips*
Caprese Salad Skewers *with balsamic vinegar reduction*
Kimchi BBQ Meatballs
Pork Belly Sliders *with kimchi aioli, pickled mushroom + onion relish, on a sweet roll*
Shrimp Cocktail *with house-made spicy remoulade*

Stationary Appetizers

Charcuterie + Artisanal Cheese Tray
Ham Salad Dip *with lavosh crackers*
Chicken & Sausage Gumbo *with white rice*

Stationary or Passed Desserts

Pecan Tartlets
White Chocolate Bread Pudding Bites

Brunch Style

Appetizers

Biscuits & Assorted Spreads
Fruit & Yogurt

Salad

House Salad *with spring mix, pickled onions, grape tomatoes, crispy quinoa, and seasonal dressing*

Main Dishes

Steak-n-Eggs – *4oz. filet with farm fresh eggs and seasonal herbed butter*
Pork Grillades – *tender, thin sliced pork smothered in rich tomato gravy*

Sides

Hash Browns
Stone Ground Heirloom Grits

Buffet

Stationary Appetizers

Charcuterie + Artisanal Cheese Tray
Chicken & Sausage Gumbo *with white rice*

Buffet

Smoked Brisket – *10-hour hickory smoked creekstone angus*
Smoke Fried Chicken Wings *with ghost pepper honey drizzle*
Sautéed Brussels Sprouts *with lemon roasted garlic aioli and shallot butter*
Warm Creole Mustard Potato Salad
Oven Roasted Seasonal Vegetables

Dessert

“Samoa” Chocolate Cake

Plated

Passed Hors d'Oeuvres

Krab Nachos *with spicy mayo, yuzu guacamole, tobiko, and wonton chips*

Pulled Pork Sliders *with grilled fennel slaw*

Shrimp Cocktail *with house-made spicy remoulade*

Salad

House Salad *with spring mix, pickled onions, grape tomatoes, crispy quinoa, and seasonal dressing*

Soup

Seasonal

Entrees

Oven Roasted Chicken + Vegetables *with lemon butter pan sauce and aioli*

Shrimp-n-Grits *with spicy marinara sauce and pickled greens*

Dessert

Praline Cheesecake