

1 ENTREE 2 SIDES | 2 ENTREES 3 SIDES \$20 | 3 ENTREES 4 SIDES \$25
ALL INCLUDE SETUP, BREAD, PLATES, CUTLERY, SERVING UTENSILS, SWEET TEA, ICE AND CUPS

Poultry

Smothered Chicken **GF**

grilled chicken with onions, peppers, bacon and cheddar sauce

Chicken Marsala

chicken breast sautéed with mushrooms, garlic and a wine sauce

Teriyaki Chicken **GF**

marinated boneless chicken in a teriyaki pineapple sauce

Smoked Rotisserie Chicken **GF**

bone in chicken, rubbed and slow smoked

Cajun Chicken Pasta

chicken, andouille sausage, cajun sauce, peppers & onions

Chicken Broccoli Alfredo

grilled chicken & broccoli over alfredo pasta

Chicken and Dumplings

southern dumplings with chicken, simmered in a savory broth

Turkey Breast

Briased the roasted turkey breast with turkey gravy

Grilled Chicken

marinated and grilled chicken breast topped with a creamy parmesan sauce served over herbed rice

Hot Brown Turkey

roasted turkey over herbed stuffing topped with bacon, sliced tomatoes and a cheesy gravy mornay sauce +\$2

Pork

BBQ Smoked Ribs **GF**

pork ribs slow smoked then grilled with a peach BBQ sauce

Pork Medallions **GF**

slow roasted pork loin topped with a garlic sweet tea gravy

Applewood Smoked Pork **GF**

slow smoked pulled pork with our homemade tangy bbq sauce

Sides

BUTTERED MASHED POTATOES
SOUTHERN GREEN BEANS
STREET CORN
SEASONED RICE
ENGLISH PEAS
5 CHEESE MAC
GARLIC BREAD
CHEESY GRITS
ITALIAN PASTA SALAD
MUSTARD POTATO SALAD
BROCCOLI CHEESE CASSEROLE
HUSHPUPPIES

STEAMED BROCCOLI
GRILLED VEGGIES
MASHED SWEET POTATOES
HOUSE SALAD
CAESAR SALAD
BAKED POTATO CASSEROLE
CILANTRO SLAW
BACON BAKED BEANS
HARICOTS VERTS
HONEY GLAZED CARROTS
BUTTERED CORN COB
ROASTED POTATOES

Beverages

Sweet or Unsweet Tea \$3

Gallons of choice of tea with cups, ice, lemons and sweeteners

Flavored Tea Bar \$5

Gallons of strawberry, peach and raspberry Tea with cups, and ice

Coke Products \$3

Variety of coke, diet coke, sprite, dr pepper or mt dew

Bottled Water \$2

Cold Coffee Bar \$7

Gallons of cold brewed espresso, latte and mocha accompanied with cups, ice, whipped cream, chocolate ganache, praline sauce, and chocolate chips

Gourmet Water Bar \$5

includes Cucumber Water, Sparkling Water and Perrier with cups, ice, lemons and limes

Beef

Burgundy Beef Tips **GF**

diced sirloin tips slow cooked in beef au jus over herbed rice

Home Style Pot Roast **KETO**

slow cooked with roasted potatoes, onions and carrots

Italian Lasagna

Layers of ground beef, italian sausage, lasagna noodles and cheese

Beer Braised Brisket **GF**

Angus brisket slow braised for 12 hours and served with bbq sauce

Stuffed Peppers **GF**

sweet bell peppers brimming with angus beef, rice, spinach and a tomato cream sauce, topped with crispy onions

Sliced Sirloin **GF**

Slow roasted sirloin, cooked medium and sliced thin with gravy

Braised Short Rib +\$5

Braised beef short ribs in a red wine demi-glace made with red wine, beef stock, and seasonings.

Beef Tenderloin +\$8

The most tender beef steak cooked medium and served with a horseradish cream sauce

Aged Ribeye +\$5

Ribeye steak, aged and topped with garlic butter. Cooked medium or can be requested for rare or well done

Seafood

Grilled Salmon (or blackened) **GF**

Wild caught salmon, grilled and topped with dill sauce

Shrimp n Grits **GF**

grilled gulf shrimp over creamy gouda parmesan grits

Fried Catfish (or grilled) **KETO**

Cornmeal breaded catfish over fries with our malt vinegar tarter

Alaskan Crab Legs

served steamed in old bay with melted butter and lemon +\$7

Vegetarian

VG Eggplant Moussaka

roasted eggplant, olives, tomato sauce, curry over quinoa

VG Baked Ziti

fresh pasta with homemade marinara, veggies and cheeses

VG Wild Mushroom Stroganoff

Wild mushroom blend sautéed in our signature white wine herb sauce with shallots, garlic, carrots over wild rice

Desserts

Assorted Cookies \$2

Ghirardelli Brownies \$3

Banana Pudding Parfait \$2

GF Chocolate Mousse Parfait \$3

Dessert Shooters \$4

Assorted Cupcakes \$3

Makers Mark Bread Pudding \$4

GF Chocolate Dipped Strawberries \$3

GF Fruit Salad w/ Creme Anglaise \$3

Triple Chocolate Cake \$3

Cheesecake Bites \$3

GF Madagascar Vanilla Creme Brulee \$4

Chocolate Dipped Oreos \$3