

menu



HORS D'OEUVRES

Per piece, 50 piece minimum

BENEATH THE WAVES

Bacon Wrapped Scallop with Chipotle Sauce (hot)
Creole Crab Cake, Spicy Remoulade (hot)
Coconut Shrimp Wonton, Avocado Crème Fraiche, Pickled Red Onion
Smoked Salmon, Potato Crisp, Caviar, Chive Cream
Mini Lobster Roll, Tarragon Mayo

YARD BIRD

Chicken and Waffle Bite, Chili Maple Drizzle
House Chicken Tender, Jalapeno Honey Mustard
Cheese and Jalapeno Arepa with Smoked Chicken, Cilantro, and Corn Aioli
Peanut Chicken Satay, Thai Chili and Cilantro
Chicken and Apple Meatball, Brie, Fennel Honey Glaze

PASTURE

BBQ Pork Slider, Cheddar Chive Biscuit
Braised Short Rib Arancini, Roasted Pepper Sauce
Lamb Meatball, Salsa Verde
Bourbon Glazed Lamb Lollipop, Toasted Sesame
Garlic Beef Kabob, Grilled Onion, Harissa Yogurt Sauce
Bao Bun, Pork Belly, Pickled Vegetables

FROM THE GARDEN

Artichoke Parmesan Crisp (hot)
Pimento Mac and Cheese Bites (hot)
Mini Grilled Vegetable Skewer (warm)
Roasted Mushroom Puff, Caramelized Shallots Blue Cheese, Baby Arugula (cold)
Miso Honey Glazed Heirloom Carrots with Toasted Peanut (hot)
Golden Beet with Smoked Goat Cheese, Toasted Almonds (cold)
Petit Grilled Cheese, Brioche, Charred Tomato Jam (hot)
"Tarter Tot" with Gochujang Mayo

FROM THE BAKE SHOP

Banana Whoopi Pie
Cheesecake Bites, Caramel Crunch and Tropical Citrus
Mini Fruit Eclair, Seasonal
Chocolate Peanut Butter Cup

DISPLAYS

Per portion

LOCAL & REGIONAL CHEESE DISPLAY House Chutney, Assorted Artisan Breads and Crackers

CARVED FRUIT DISPLAY WITH CITRUS FRUIT DIP Assortment of Chef-Selected Seasonal and Tropical Fruits

FRENCH PATISSERIE Assorted Petit Fours, Macaroons, Éclairs and Crème Puffs

RAW, PICKLED & CURED Farm to Table Vegetable Display featuring Seasonal Vegetables, Hummus and Green Goddess Dip

SOUTHERN INSPIRED TAPAS STATION Gourmet Regional Cheeses and Charcuterie, Pimento Cheese, Sundried Tomato Tapenade, Candied Pecans, Assorted Artisan Breads and Crackers

BREADS AND SPREADS Artichoke & Spinach Dip with Garlic Parmesan Toast, Corn and Crab Queso Fundido, with Crispy Tortilla

All menus are prepared at a required minimum of 30 people and include 1.5 hours of service.

Please see the Food & Beverage Policies page for further details on service times, guarantees, and attendant requirements.

Please see our Farm Fresh page for details on the local farmers and craftsmen who provide many of the items sourced in this menu.

menu



STATIONS

CARVING STATIONS

Attendant Required

SLOW ROASTED PRIME RIB Classic Horseradish Cream, Parker House Rolls
(Feeds 50)

BLACK PEPPER BRISKET Molasses BBQ Sauce, Chive Cheddar Biscuit
(Feeds 40)

BRINED FRESH HAM Pineapple Chili Chutney, Soft Hawaiian Bun
(Feeds 40)

HONEY ROASTED TURKEY Cranberry Relish, Turkey Jus, Silver Dollar Rolls
(Feeds 40)

MEMPHIS PORK SHOULDER Slow Roasted, Molasses BBQ, Pickle, Jalapeno
Cornbread
(Feeds 40)

CARVING STATION ADD-ONS

Per person. All sides are prepared at a required minimum of 40 people

Loaded Mashed Potatoes, Cheese and Chives
Creamed Spinach, Smoked Bacon
Smoked Cheddar Mac and Cheese
Haricot Vert, Caramelized Shallots
Baked Parmesan Grits
Seasonal Vegetables with Basil Pesto

SPECIALTY STATIONS

Per person

ATL CHICKEN AND WAFFLE STATION Tender Pieces of Hand Fried Buttermilk
Chicken, Waffle, Vermont Maple Syrup

EMPIRE CITY SOUTH SLIDER BAR Handcrafted Beef Slider on Brioche, Local
Gouda and Spiked Pickle; Handcrafted Fried Chicken Slider, Sweet Pickle,
Comeback Sauce; Condiments to include House-Made Harissa Ketchup, Crispy
Onion Strings, and Ale Mustard

A-TOWN SHORT RIB RAMEN (*vegetarian available*) Braised Short Rib Ramen, Egg,
Ramen Noodle, Local Shitake, Bok Choy, Miso Pickled Carrot, Smokey Beef Broth

MAC AND CHEESE MELT DOWN Creamy Smoked Cheddar Macaroni – Crispy Pork
Belly, Scallions, Poached Lobster, Cornbread Crumble, Smoked Blue Cheese, C.P.
Hot Sauce

BIG PEACH TACO STAND Slow Roasted Pork Shoulder with Charred Peach Salsa,
Crispy Catfish Taco with Collard Green Slaw, Ancho Chili Aioli

SOUTHERN PIE BAR Chocolate Pecan Pie, Key Lime Pie, Apple Pie, Fried Hand Pie,
Gourmet Ice Cream and Gelato (local/seasonal flavors)