

# 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, Corn Aioli  
Peanut Chicken Satay, Thai Chili, 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)  
"Tater 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, Macarons, 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.*

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## 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

**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) *\*Attended*