

COCKTAIL BUFFET MENU

Minimum 50 Guests

Pricing for the following buffet is based on your choice of Beef and includes 3 selections from the hors d'oeuvres category and one from each main buffet category

Hors D'oeuvres

Served to guests during cocktail hour and includes small glass plates and cocktail napkins

Pecan-Cheddar Ring with Strawberry Preserves	Baked Artichoke-Parmesan Dip
Old Fashioned Pimento Cheese with Jalapenos	Baked Vidalia Onion Soufflé
Sundried Tomato-Pesto-Pinenut Torte	Santa Fe Layered Dip with Tortilla Chips
Baked Brie wrapped in Puff Pastry	Creamy Spinach Dip with Sesame Crackers
Cubed Cheese Display with Grapes Garnish	Smoked Gouda & Olive Spread
Seasonal Crudités Vegetables with Herbed Dip	Buffalo Chicken Dip w/ Crackers and Carrots
Sweet Potato Chips with Blue Cheese Dip	

Upgrades

Classic Shrimp Cocktail with Cocktail Sauce- \$5.00

Maryland Style Crab Cakes with Remulade Sauce- \$5.00

Smoked Salmon with Pumpnickel, Capers, chopped Onions and Sour Cream or Cream Cheese- \$4.00

Choice of One:

Roasted Beef Tenderloin - \$26.50 per person

Grilled London Broil - \$24.00 per person

Carved Steamship Round (min 125) or Roasted Top Round- \$22.50 per person

House Smoked Brisket- \$22.50 per person

Shaved Roast Beef - \$20.50 per person

Poultry:

Golden Fried Chicken tenders with Sauce Duan
Chicken Wings (Teriyaki, Hot or Mild)
Tuscan Grilled Chicken w/ Artichoke Hearts
Marinated & grilled Chicken Breast
Homemade Chicken Salad w/Grapes& Pecans
With Butterfly Crackers

Pork:

Bourbon-Pecan Spiral Ham with Biscuits
Pulled Pork with Sweet Potato Biscuits
Caribbean Roasted Pork Loin with Biscuit,
Rolls and Mustard Sauce
Muffeletta Sliders

Pasta, Potatoes and Rice

Parmesan Roasted New Potatoes
Chipotle-Cheddar Mashed Potatoes
Garlic Mashed Potatoes
Chilled New Potatoes with Sour Cream & Dill
Antipasto Rotini Pasta Salad
Pesto Bowtie Pasta Salad with Spring Peas
Caprese Orzo Pasta w/Grilled Veggies
Baked Potato Salad
Rice Pilaf
Salted New Potatoes w/Sour Cream Dip

Salads & Vegetables:

Bacon Baked Green Beans
Colorful Grilled Vegetables w/Caesar Aioli
Hallie Jane's Squash Casserole
Asparagus w/Roasted Pepper Vinaigrette
Summer Broccoli Salad w/Raisins & Bacon
Tomato-Basil-Mozzarella Salad
Marinated Garden Veggies- Tomatoes,
Carrots, Cucumbers & Cauliflower

Seafood:

Baked Crab Dip
Seafood Pasta Salad with Fresh Dill
Baby Dill Shrimp Salad on Bed of Greens
Baked Cajun Crawfish Dip w/ Baquette

Fruit

Fresh Melon and Berries Display
Strawberries with Crème Fraiche
Seasonal Fresh Fruit Salad with
Honey/Mint Dressing

Complimentary 'Add-On' Stations

Golden Fried Hushpuppies-\$3.50	Fried Pickles w/Ranch-\$2.50	Fried Green Tomatoes-\$4.00
Made to Order Pasta- \$5.50	Mashed Potato Martini-\$4.50	Shrimp and Grits- \$5.50
Desserts- see stations menu for full listing		