

# *Flavors of the South*

Includes glass dinner plate, dinner & dessert fork, dinner knife, water goblet, linen napkin, bread basket with butter ramekin tucked inside, sweet tea, salt and pepper  
Price for main entrée includes choice of second entree, four sides & one dessert

## **Main Entrées**

*\* = Carved to order*

- \* Rosemary & Pepper Beef Tenderloin w/choice of 2 sauces: Horseradish Crème, Chipotle Mayonnaise and Mushroom Demi Glace- -\$30.00  
Prime Rib au jus- \$28.00
- \* Smoked Brisket with Horseradish Crème or Bar-B-Que Sauce- \$26.00
  - \* Steamship Round (min 125)- \$26.00
  - \* Grilled London Broil with Horseradish Crème- \$24.00
- Slow Roasted Top Round in pan juices or Carved to order with Horseradish Crème- \$22.00
  - \* Stuffed Pork Loin with Cornbread-Cranberry stuffing - \$25.50
  - Roasted Pork Loin with spiced Cinnamon Apples - \$24.50
  - Molasses glazed or fired Pork Chops - \$22.00
  - Bourbon and Pecan Spiral Ham- \$20.50
  - Outstanding Traditional Meatloaf with Gravy - \$20.50
  - Coca-Cola-Glazed Baby Back Ribs - \$22.00

## **Second Entrée (choose 1)**

- Buttermilk Fried Chicken—boneless-skinless breasts OR assorted cuts w/ bone & skin
  - Orange glazed Cornish Game Hens
  - Smoked Barbecued Chicken
  - Herb Baked Chicken (with skin and bone)
  - Pecan crusted Chicken with Bourbon-mustard sauce
  - Chicken Saltimbocca with country ham
  - Bacon wrapped Quail with Tasso gravy
- Cornmeal dusted Catfish or Tilapia with country Remoulade
- Grilled Mountain Trout with toasted Pecan Butter
- Bourbon and Pecan Spiral Ham
- Caribbean Roasted Pork Loin with Grainy Mustard (served sliced & fanned out at room temp)

## **Seafood Options**

*While we have many seafood dishes to choose from, some of our most popular one are:*

- Maple glazed grilled Salmon Filets \$5.00
- Lump Crab Cakes \$8.00
- Maryland Style Crab Cakes \$6.00
- Grilled Mountain Trout with toasted Pecan Butter \$6.00
- Cornmeal dusted Catfish or Tilapia with country Remoulade \$6.00
- Shrimp and Grits \$6.00

## **Side Items (choose 4)**

Chipotle-Cheddar Mashed Potatoes  
Garlic OR Classic Mashed Potatoes  
Hushpuppies  
Herb Roasted New Potatoes  
Stoneground Butter OR Cheese Grits  
Green Beans Amandine  
Bacon-Baked Green Beans  
Marinated Cucumbers & Tomatoes  
Butter Beans with Bacon  
Fried Okra

Rice Pilaf OR Buttered Rice  
Red Beans & Rice  
Bourbon Sweet Potatoes  
Creamed Corn  
Fabulous Squash Casserole  
Corn-on-the-Cob (seasonal)  
Asparagus w/Shallot Vinaigrette  
Corn Pudding Souffle  
Vegetable Medley w/Butter  
Spicy Okra and Tomatoes

Homemade Mac-N-Cheese  
Scalloped Potatoes  
Sweet Potato Souffle  
3- Cheese Grits  
Creamed Spinach  
Orange Glazed Carrots  
Indies Tuscan Salad  
Summer Sliced Tomatoes  
Mixed Green Salad  
Smoky Collard Greens

**Dessert (choose 1)**

*Served to the tables and includes small glass plates and fork where necessary*

Plate of Lemon Squares, Pecan Bars, and Coconut Macaroons with fresh fruit garnish

Plate of Gourmet Cookies with fresh fruit garnish

Plate of Fudge Brownies with fresh fruit garnish

Outstanding Banana Pudding

Red Velvet Cake with Cream Cheese frosting

Peach OR Apple Cobbler (add \$1.00 for individual)

Traditional or Praline Cheesecake

Key Lime Pie

Chess Pie

Buttermilk Pie

Icebox Chocolate Layer Cake

Plate of Homemade Cupcakes

Strawberry Shortcake