

Southern Traditional Appetizer Menu

Fruit and Cheese Display

Assorted Domestic and Imported Cheeses, Grapes, Strawberry Trees, Chocolate Fondue, Crackers Salami, Capicola, Grilled Sausages, House Marinated Olives
Praline Crusted Baked Brie, Apples, Imported Crackers
Tuscan Spinach and Artichoke Dip, Toasted Parmesan Croutons

Seafood Station

Low Country Steamed Shrimp with House-Made Cocktail Sauce Pan Seared Carolina Crab Cakes with Herb Tartar

Grits Bar

Low Country Shrimp and Grits Roasted Jalapeno Cheese Grits Country Ham Grits

"Tara"

BBQ Meatballs with Sweet and Sour Asian BBQ Sauce, Fresh Scallion

Jumbo Stuffed Mushroom with Sweet Italian Sausage, Risotto, Sautéed Spinach and Parmesan

Crispy Southern Fried Chicken Strips with House-Made Honey Mustard

Carving Station:

Slow Roasted Prime Rib of Beef
Mini Pulled Pork Sliders with Sweet Pickles and Roux's Southern Comfort BBQ Sauce
with house-made condiments and rolls

Price is 34.00 per guest, plus tax. <u>Price includes service and culinary staff</u>.

20% deposit to hold date. Balance due at time of reception.

Rental, if needed, is extra.

Price based on 100 people.