



July Menu

H O R S D ' O E U V R E S

<i>Seasonal Fruit & Assorted Cheese Platter (v/gf)</i>	<i>Serves up to 25</i>	<i>83.00</i>
<i>Roasted Vegetable Platter w/ Hummus (v/vg/gf)</i>	<i>Serves up to 25</i>	<i>92.10</i>
<i>Stuffed Cucumber & Smoked Salmon</i>	<i>24 ct</i>	<i>34.43</i>
<i>Cucumber & Hummus Bites (v/vg/gf)</i>	<i>24 ct</i>	<i>31.73</i>
<i>Antipasto Skewers</i>	<i>24 ct</i>	<i>64.00</i>
<i>Jalapeno & Shrimp Ceviche</i>	<i>Serves up to 25</i>	<i>55.10</i>
<i>Shrimp Deviled Eggs (gf)</i>	<i>36 ct</i>	<i>42.36</i>
<i>Southern Style Deviled Eggs (v/gf)</i>	<i>36 ct</i>	<i>46.43</i>
<i>Street Corn Salad with Chips (v)</i>	<i>Serves up to 25</i>	<i>36.76</i>
<i>Italian Tomato Bruschetta (v)</i>	<i>Serves up to 25</i>	<i>47.96</i>
<i>Smoked Salmon Dip with Toasted Baguette</i>	<i>Serves up to 25</i>	<i>82.66</i>
<i>Shrimp & Mango Salsa</i>	<i>Serves up to 25</i>	<i>69.70</i>
<i>Lobster Roll w/ Cabbage Slaw</i>	<i>24 ct</i>	<i>171.00</i>
<i>Charcuterie Board</i>	<i>Serves up to 25</i>	<i>79.92</i>

(v) - vegetarian / (vg) - vegan options available / (gf) - gluten free



H O R S D ' O E U V R E S

<i>Mini Beef Wellingtons</i>	30 ct	100.40
<i>Golden Fried Empanadas (v/vg)</i>	40 ct	65.36
<i>Loaded Mini Baked Potatoes (v/gf)</i>	24 ct	39.66
<i>Mini Chicken & Waffles</i>	24 ct	72.33
<i>New Orleans Style Crab Cakes</i>	24 ct	93.27
<i>Shrimp & Grits Shooters (v/vg)</i>	24 ct	53.77
<i>Cuban Sliders</i>	24 ct	72.23
<i>Bourbon Chicken Skewers</i>	24 ct	47.99
<i>Crab Mac & Cheese Bites</i>	24 ct	68.96
<i>Baked Brie Bites (v)</i>	24 ct	40.46
<i>Deep Fried Wings (gf)</i>	50 ct	81.76
<i>Stuffed Mushrooms (v/vg)</i>	24 ct	36.52
<i>Saucy Asian Meatballs</i>	Serves up to 25	52.20
<i>Angus Beef Sliders</i>	24 ct	67.80
<i>Sweet Chili Chicken Sliders</i>	24 ct	62.70
<i>Crispy Corn Fritters w/ Aioli (v)</i>	Serves up to 25	30.00
<i>Cabbage Egg Rolls (v/vg)</i>	24 ct	35.96

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SALADS

Spring Strawberry Feta w/ Raspberry Vinaigrette	5.16
Caesar w/ Caesar Dressing	4.03
Power Kale w/ Poppy Seed Dressing	6.93
Quinoa & Cranberry w/ Raspberry Vinaigrette	4.06
*Watermelon & Cucumber Salad w/ Balsamic Vinaigrette	4.40
Garden Salad w/ Italian Dressing	3.70

***Seasonal item: available April-September**

ENHANCED DISPLAYS

Salad Bar ^(v/vg/gf)	15.60
tomatoes, carrots, red onion, bacon, cucumber, romaine lettuce, spring mix, shredded cheese, ranch dressing, Italian dressing, raspberry vinaigrette	
Grazing Station	11.95
Dried fruits, cured meats, pickled vegetables, and an assortment of cheeses, and baked breads paired w/ specialty spreads	
Garden of Eden ^(v/vg/gf)	7.97
fresh seasonal fruits and vegetables beautifully displayed	
Pasta Station ^(v)	15.93
penne, linguine, tomato sauce, alfredo sauce, bacon, mushroom, spinach, parmesan cheese, tomatoes, garlic	
Mac & Cheese Bar ^(v)	12.36
homemade mac & cheese, ground beef, mozzarella cheese, bacon, sour cream, pepper jack, pepperoni	
Mashed Potato Bar ^(v)	8.40
sweet potatoes, red skin potatoes, brown sugar, butter, pecans, cinnamon, sour cream, chives, bacon, shredded cheddar	
Risotto Bar ^(v/vg)	14.83
risotto, bacon, mushroom, spinach, parmesan, tomatoes, garlic, kales, bell peppers, peas, corn	

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All Displays & Stations are Priced per Guest



SPECIALTY STATIONS

- Omlette Station** (v/vg/gf) 14.83
 spinach, shredded cheese, tomatoes, onions, ham, turkey
- Taco Bar** (v/vg/gf) 9.63
 beef, chicken, soft & hard tortillas, lettuce, pico de gallo, sour cream, shredded cheese, jalapeno, tortilla chips
- Oyster Bar** (gf) Mrkt Price
 freshly shucked oysters with mignonette, tabsco, lemon-sriracha and chimichurri
- Beef Carving Station** (gf) 13.24
 Roasted Beef Shoulder served with Red Wine Au Jus
- Pork Carving Station** (gf) 11.73
 Roasted Pork Shoulder in various flavors
- Turkey Carving Station** (gf) 12.36
 Roasted or deep fried Turkey available in various flavors
- Donut Wall Display** 125.00 + 30.00 pd
 Personalized donut display with assorted gourmet donuts. Donuts priced per dozen
- Chocolate Fountain** 287.38 + 1.87 pp
 beautifully displayed chocolate fountain with 6 dipping items from pound cake, marshmallows, brownies, cookies, strawberries, pretzel rods, rice krispie treats, donut holes, apple slices (Min. 25 Guests)

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L I G H T L U N C H

Curry Chicken Salad Sandwich <i>Chilled curry chicken salad on a buttery croissant served with pasta salad, chips, and cookie</i>	17.08
Cuban Sandwich <i>Classic Cuban sandwich on soft Cuban bread served with pasta salad, chips, and cookie</i>	15.91
Buffalo Chicken Wrap <i>Buttermilk fried chicken tossed in buffalo sauce in a flour tortilla served with pasta salad, chips, and cookie</i>	15.89
Tuna Wrap <i>Homemade tuna in a flour tortilla with pasta salad, chips, and cookie</i>	16.14
Honey Roasted Turkey Sandwich <i>Honey turkey and Swiss cheese on brioche bun with garlic aioli spread with pasta salad, chips, and cookie</i>	16.70
Roast Beef Sandwich <i>Thinly sliced roast beef with cheddar cheese on a brioche bun with pasta salad, chips, and cookie</i>	17.81
Hickory Smoked Ham Sandwich <i>Hickory smoked ham with swiss cheese on a brioche bun with pasta salad, chips, and cookie</i>	16.70





CHICKEN

<i>Butter & Herb Roasted Chicken (gf)</i>	25.80
<i>Chicken leg quarter tossed in a herb infused butter and roasted to perfection</i>	
<i>Braised Chicken with Bourbon & Brown Sugar</i>	26.90
<i>Boneless chicken thighs braised in a flavorful brown sugar and bourbon sauce</i>	
<i>Chicken Marsala with Mushroom & Fresh Garlic</i>	29.50
<i>Seared chicken breast smothered in a classic marsala sauce</i>	
<i>Island Curry Chicken</i>	30.40
<i>Spicy authentic curry chicken stewed in a thick sauce</i>	
<i>Chicken Piccata w/ Lemon & Butter</i>	29.50
<i>Seared chicken breast topped with lemon, butter and white wine sauce with capers</i>	
<i>Buttermilk fried Chicken with Creamy Habanero Sauce</i>	35.00
<i>Buttermilk crispy fried chicken breast topped with a creamy habanero sauce</i>	
<i>Blackened Chicken with Mango Chutney (gf)</i>	32.33
<i>Blackened grilled chicken breast topped with fresh mango chutney</i>	

BEEF

<i>Red Wine Braised Chuck Roast</i>	44.76
<i>Slow braised chuck roast with homestyle stewed vegetables and fingerling potatoes</i>	
<i>Butter & Herb Roasted Beef (gf)</i>	39.80
<i>Succulent slow roasted med-well temped beef flavored with butter, garlic, and fresh herbs</i>	
<i>Grilled Flank Steak with Chimichurri (gf)</i>	30.00
<i>Tender grilled flank steak with classic house-made chimichurri</i>	
<i>Angus Beef Meatloaf</i>	36.93
<i>An elegant spin on classic comfort meatloaf with home-made onion brown gravy</i>	
<i>Caribbean Braised Oxtail w/ Butter Beans</i>	42.06
<i>Slow braised oxtails with Caribbean spices w/ southern comfort butter beans</i>	
<i>Short Rib Pappardelle</i>	35.86
<i>Braised beef short ribs tossed with a house-made pappardelle pasta</i>	
<i>Sous Vide Beef Tenderloin with Mushroom (gf)</i>	58.73
<i>Sous vide beef tenderloin topped with an au jus, red wine, and mushroom sauce</i>	

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All entrées are priced per person and includes jasmine rice or mashed potatoes, one side, dinner roll and beverage unless otherwise requested



SEAFOOD

NOLA Shrimp Etouffee <i>Authentic NOLA style shrimp etouffee served with creamy parmesan cheese & corn grits</i>	33.20
Blackened Mahi Mahi with Caribbean Salsa (gf) <i>Pan seared blackened Mahi Mahi topped with a Caribbean style mango & black bean salsa</i>	43.00
Seared Grouper with Corn Salsa & Lemon-Dill (gf) <i>Fresh grouper seared and topped with a tangy lemon, dill, and creamed corn sauce</i>	44.96
Parmesan Salmon with White Wine & Dijon (gf) <i>Pan seared salmon topped with a delicate touch of dijon, lemon, and white wine sauce</i>	42.00
Pineapple & Brown Sugar Glazed Salmon (gf) <i>Ancho chili roasted seasoned salmon topped with a pineapple and brown sugar glaze</i>	44.00
Pan Seared Scallops with Maple Bacon Cream (gf) <i>Extra large pan seared scallops topped with a maple bacon and cream sauce</i>	41.72
Seafood Risotto <i>Jumbo shrimp, scallops, and mussels in a creamy parmesan risotto</i>	44.30

PORK

Mojo Braised Pork Shoulder (gf) <i>Slow roasted pork shoulder loaded with fresh citrus flavors</i>	27.00
Grilled Pork Chop with Pineapple & Brown Sugar (gf) <i>Large bone-in pork chops topped with a brown sugar and pineapple glaze</i>	25.00
Brown Sugar Pulled Pork with Warm Apples (gf) <i>Pork shoulder slow roasted with warm apples, fresh thyme and bourbon whiskey</i>	24.00

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VEGAN / VEGETARIAN

NOLA Quinoa Jambalaya (v/vg/gf)	14.59
<i>Flavorful NOLA style vegetable jambalaya mad with quinoa</i>	
Vegetable Lasagna (v)	17.24
<i>3 layer vegetable lasagna with ricotta, mozzarella, and parmesan cheese topped with marinara</i>	
Eggplant Parmesan (v)	16.09
<i>Golden fried eggplant with layers of parmesan & mozzarella topped with rich marinara</i>	
Mediterranean Stuffed Pepper (v/vg/gf)	18.25
<i>Large rainbow stuffed peppers with rice, chickpeas, impossible meat, and tomato sauce</i>	
Stuffed Portobello Florentine (v/gf)	15.22
<i>Large portobello stuffed spinach florentine topped with parmesan cheese</i>	
Sweet Potato Curry & Chickpea Stew (v/vg/gf)	16.89
<i>Stewed curry sweet potato with roasted chickpeas and the perfect blend of herbs & spices</i>	

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SIDES

STARCH

Jasmine Rice (v/gf)
 Garlic Parmesan Mashed Potatoes (v)
 Creamy Parmesan Risotto (v)
 Homemade Mac & Cheese (v)
 Butter Roasted Potatoes (v)
 Sweet Potato Mashed (v/gf)
 Vegetable Curry Rice (v/vg/gf)
 Crispy Fried Grit Cakes

VEGETABLES

Maple Glazed Roasted Carrots (v)
 Honey Roasted Brussel Sprouts (v)
 Grilled Asparagus (v/vg/gf)
 Roasted Medley of Vegetables (v/vg/gf)
 Roasted Green Beans (v/vg/gf)
 Collard Greens
 Fried Cabbage (v/vg/gf)
 Roasted Broccolini (v/vg/gf)
 Black Beans (v/vg/gf)

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DESSERTS

Lemon Pound Cake <i>light and airy lemon pound cake drizzled with lemon icing</i>	38.99
Vanilla & Berry Pound Cake <i>homemade vanilla pound cake topped with warm berries</i>	44.99
Pineapple Upside Down Cake <i>classic moist pineapple upside down cake</i>	44.99
Carrot Cake <i>three layers of flavorful carrot cake with cream cheese icing</i>	49.99
Red Velvet Cake <i>moist, rich red velvet cake with tangy cream cheese frosting</i>	49.99
Strawberry Cake <i>moist homemade cake with chunky strawberry icing</i>	49.99
Banana Foster Bread Pudding <i>brioche custard topped with a warm bourbon, brown sugar, and banana foster sauce</i>	64.99
Cheesecake <i>creamy classic cheesecake with fresh berries</i>	59.99
Peach Cobbler <i>deep dish warm peach cobbler with a crispy cinnamon sugar top</i>	55.33
Banana Pudding <i>thick classic deep dish banana pudding</i>	64.99
Dessert Bar <i>an assortment of miniature versions of three desserts of choices</i>	5.99 pp



BREAKFAST

*Breakfast packages are listed in detailed below.
Additional entrées are 5.82, additional meats are 3.89, and additional sides are 2.99*

PLEASANT BUT SIMPLE

*one entrée, one meat, one side
priced per person | 12.99*

SIMPLE BUT SATISFYING

*two entrées, two meats, two sides
priced per person | 15.99*

SIMPLY HEARTY & A LITTLE HEAVY

*three entrées, three meats, three sides
priced per person | 17.99*



ENTREES

*baked french toast (v)
southwestern breakfast casserole (v)
biscuits & sausage gravy
homemade waffles & berries (v)
shrimp etouffee
avocado toast
fruit & maple oatmeal (v)
mini frittata with smoked salmon
mini lox bagel*

MEATS (Served 2 per guest)

*buttermilk fried chicken
turkey bacon (gf)
hickory smoked bacon (gf)
sausage link (gf)
turkey sausage (gf)
vegetarian sausage (v)*

SIDES

*baked eggs with tomato (v/vg/gf)
home fries (v/vg/gf)
southern cheese grits (v)
scrambled eggs (v)
fresh fruit (v/vg/gf)
yogurt parfaits (v)
baked vegan egg vegetable quiche (v/vg/gf)*

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BEVERAGES

Sweet Tea - Gallon	9.99
Unsweet Tea - Gallon	7.99
Pineapple Sweet Tea - Gallon	10.99
Lemonade - Gallon	12.99
Arnold Palmer - Gallon	12.99
Strawberry Lemonade - Gallon	13.99
Bottled Water (10 oz)	1.50
Sparkling Water (11 oz)	2.77
Coffee (6oz)	2.99
Hot Tea (6oz)	2.99
Bottled Juice (6oz)	1.83

CATERING DETAILS

All invoices are subject to a 23% service charge applicable to food and beverage charges only. Prices does not include sales tax and will be added to final invoice. We require a deposit to secure our services for catering and ask for at least 7 business day notice for deliveries and pick-ups, and at least a 2 week notice for banquets. Deliveries will incur additional charges based on distance. Pre-payment of all invoices is confirmation of service.

