

CATERING MENU

B R E A D

Half Pan (20 ct.) | Full Pan 40 ct.

Buttermilk Biscuits 22/40
Served with Fruit preserves

Dinner Rolls 14/20
Served with whipped butter

Italian Bread Sticks 18/32
Brushed with garlic and herb butter

Old Bay® Cheddar Biscuits 25/42
Served with whipped butter

Southern-Style Cornbread 18/32
Served with softened honey butter

S A L A D S

Half Pan (Serves 12) | Full pan (Serves 24)

Chopped House Salad 12/20
Green lettuce, bleu cheese crumbles, cherry tomatoes, homemade ranch dressing

Classic Caesar Salad 20/36
Caesar dressing, romaine lettuce, fresh croutons, parmesan cheese

Kale-Apple Salad 15/28
Lemon-ginger dressing, sliced apples, dried cranberries, sunflower kernels

Spinach & Strawberry Salad 15/28
Balsamic vinaigrette, sliced strawberries, sliced almonds, feta cheese

CATERING MENU

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

Half Pan (Serves 8) | Full Pan (Serves 16)

Baked Sweet Potato Fritters

Hot honey, sriracha aioli

18/32

Grilled Chicken Skewers

Served with a lemon & herb aioli

22/35

Baked Meatballs (all beef +\$4)

*Maple bourbon glaze, chopped
parsley*

35/60

Nashville Hot Chicken Sliders

*Brioche buns, homemade pickles,
mayo*

30/54

Boneless Chicken Wings

*Your choice of: Mild, Honey BBQ,
Lemon Pepper, Garlic Parmesan,
Asian Zing*

32/58

Stuffed Mushrooms

*Baby portobello, cream cheese,
Italian bread crumbs*

20/34

Chicken & Waffle Skewers

*Maple syrup, hot honey, powdered
sugar*

24/46

Sweet Chili Shrimp

*Crispy fried, sweet chili sauce,
sliced scallions*

24/46

Cheeseburger Sliders

*Brioche buns, smoked cheddar,
bacon jam*

30/54

Vegetable Spring Rolls

*Served with sweet chili dipping
sauce*

22/35

CATERING MENU

M A I N S

Half Pan (Serves 10) | Full Pan (Serves 20)

Alabama Smoked Chicken

*Smoked 4 hours, served with
Alabama White BBQ sauce*

28/50

Garlic & Herb Roasted Chicken

*Browned butter, baked herbs and
spices*

24/35

Baked Salmon

*Your choice of Bourbon glazed or
garlic and herb*

35/60

Grilled Beef Tenderloin

Served with root beer glaze

70/120

BBQ Pulled Pork

*Served with Honey BBQ and
Alabama White Sauce*

32/58

Herb Crusted Strip Steak

*Black pepper, parmesan and herb
mixture*

45/80

Blackened Chicken Pesto Pasta

*House cajun blend, rigatoni,
parmesan cheese*

30/54

Roasted Lamb Chops

*House seasoning blend, garlic
butter*

55/100

Homestyle Chicken Alfredo

*Penne pasta, Homemade Alfredo
sauce, Grilled Chicken, fresh
parsley*

28/50

Spaghetti and Italian Meatballs

*Spicy Italian sausage, homemade
tomato sauce, grated parmesan*

30/55

CATERING MENU

SIDES

Half Pan (Serves 8) | Full Pan (Serves 16)

Garlic Mashed Potatoes

*Yukon gold potatoes, grated
garlic, parsley* **16/30**

Honey Roasted Carrots

*Wildflower honey, apple cider
vinegar* **10/18**

Mac & Cheese

*Gruyere, Mild Cheddar, Monterey
Jack* **25/40**

Rice Pilaf

*Jasmine rice, sautéed onion,
house seasoning blend* **8/15**

Roasted Red Potatoes

*Olive oil, smoked paprika, fresh
rosemary* **12/20**

Roasted Seasonal Vegetables

*Seasoned with kosher salt and
black pepper* **12/-**

Sautéed Green Beans

*Sliced garlic, red pepper flakes,
grated parmesan* **10/18**

Spanish Rice

*Cilantro, Cotija cheese, chili
powder* **8/15**

Zucchini and Yellow Squash

*Spicy Italian sausage, homemade
tomato sauce, grated parmesan* **10/18**

CATERING MENU

DESSERTS

Half Pan (Serves 8) | Full Pan (Serves 16)

Baked Apple Turnovers

Served with homemade vanilla icing

28/45

Brownie Bites

Chocolate chips, powdered sugar, caramel sauce

25/40

Lemon Squares

Graham cracker crust, sweet merengue, shortbread topping

28/45

Glazed Croissant Donuts

Dipped in vanilla bean glaze

30/50

Sweet Potato Pie Bites

Served with sweetened whipped cream, butterscotch shavings

28/45

Pound Cake

A Southern classic

28/45