ASSORTED BREAKFAST CEREALS

SLICED SEASONAL FRUIT DISPLAY

ASSORTED PASTRIES
Served with Sweet Butter, Fresh Fruit Preserves, Low-Fat and Plain Cream Cheese

ASSORTED BAGELS
With Cream Cheese

YOGURT & GRANOLA PARFAIT

REGULAR & DECAF COFFEE
Served with Sugar and Creamer

HOT TEA

ORANGE JUICE

Additional Administrative Fee and Applicable State Tax Applies.
**EGG SELECTIONS** *(SELECT ONE)*

- **MORNING EGG SCRAMBLE**
  With Cheddar Cheese and Chives

- **CAST IRON SKILLET FRITTATA**
  With Smoked Bacon, Sweet Bell Pepper and Manchego Cheese

- **SMOKED ANDOUILLE & AGED WHITE CHEDDAR SCRAMBLE**
  With Salsa Verde

- **MARKET VEGETABLE SCRAMBLE**
  With Broccolini, Blistered Grape Tomatoes and Smoked Gouda

**MAIN COURSE** *(SELECT ONE)*

- **WARM BUTTERMILK BISCUITS & COUNTRY SAUSAGE GRAVY**

- **BELGIAN WAFFLES**
  Served with a Selection of Seasonal Fruits, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, Shaved Chocolate, Candied Pecans and Powdered Sugar

- **BUTTERMILK PANCAKES**
  Served with Whipped Sweet Butter and Warm Maple Syrup

- **BANANAS FOSTER FRENCH TOAST**
  Served with Whipped Sweet Butter and Warm Maple Syrup

**MEAT SELECTIONS** *(SELECT ONE)*

- **APPLEWOOD SMOKED BACON**

- **COUNTRY SAUSAGE LINKS**

- **MAPLE GLAZED BONE-IN HAM**

- **SMOKED ANDOUILLE SAUSAGE**

**BEVERAGES**

- **REGULAR & DECAF COFFEE**
  Served with Sugar and Creamer

- **HOT TEA**

- **ORANGE JUICE**

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Additional Administrative Fee and Applicable State Tax Applies.
SAUTÉED BREAKFAST POTATOES

GRITS

BISCUITS

HASH BROWN POTATOES

ASSORTED BREAKFAST BREADS

ASSORTED BREAKFAST PASTRIES
Served with Sweet Butter, Fresh Fruit Preserves, Low-Fat & Plain Cream Cheese

SLICED SEASONAL FRUIT DISPLAY

OMELET STATION
**STARTER** *(SELECT ONE)*

**GUMBO**
Andouille Sausage, Chicken, Peppers, Onion, and White Rice

**SOUTHERN SALAD**
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

**WEDGE SALAD**
Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

**BABY KALE SALAD**
Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

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**ENTRÉE** *(SELECT TWO OR THREE)*

**WEDGE SALAD WITH SMOKED CHICKEN**
With Smoked Chicken, Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

**COBB SALAD**
With Chopped Romaine, Grilled Chicken, Egg, Avocado, Crumbled Bacon, Chives, Cherry Tomatoes, and Sweet Corn with Blue Cheese Dressing

**CAJUN PASTA**
Fettuccine in Cajun Cream Sauce with Smoked Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

**HOB BURGER**
Brioche Bun with Lettuce, Tomato, and Onion

**IMPOSSIBLE CHEESEBURGER**
Impossible Patty, Cheese, Shredded Lettuce, Dill Pickles, Secret Spread, and Bun. All 100% Vegan

**GRILLED CHICKEN SANDWICH**
Lightly Dusted with Blackening Spice or Simply Grilled, Served on a Brioche Bun with Remoulade Slaw, Bread and Butter Pickles

**SMOKED BRISKET SANDWICH**
On a Brioche Bun with Texas BBQ Sauce, Fresh Pickles and Slaw

**PULLED PORK SANDWICH**
On a Brioche Bun with Carolina BBQ Sauce, Fresh Pickles and Slaw

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**DESSERT** *(SELECT ONE)*

**GEORGIA SUNDAE**
Topped with Chocolate Sauce and Toasted Pecans

**BREAD PUDDING**
Topped with Toffee Sauce and Bourbon Butter

**KEY LIME PIE**
In a Graham Cracker and Coconut Crust

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Additional Administrative Fee and Applicable State Tax Applies.
**STARTER (SELECT ONE)**

**PIMENTO DIP**
With Celery, Bread and Butter Pickles and Grilled Bread

**VOODOO SHRIMP**
Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño Cheese Cornbread, Served Family Style

**SOUTHERN SALAD**
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

**BABY KALE SALAD**
Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

**WEDGE SALAD**
Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

**SMOKEHOUSE**
Choice of 2 of the following Proteins: Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs, Andouille Sausage

Served with BBQ Baked Beans, Bread and Butter Pickles, Jalapeño Cheese Cornbread and a selection of BBQ Sauces

**ENTRÉE (SELECT THREE)**

**GRILLED CHICKEN BREAST**
Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

**SHRIMP PO’ BOY**
Fried Cajun Shrimp Dressed with Seasoned Mayo, Lettuce, Fresh Pickles, and Tomatoes on Leidenheimer’s French Bread

**BBQ CHICKEN**
Semi-Boneless Breast and Boneless Thigh with Housemade Texas BBQ Sauce Served with Mashed Potatoes and Roasted Seasonal Vegetables

**BLACKENED SALMON**
Salmon Served Blackened or Grilled with Roasted Seasonal Vegetables and Mashed Potatoes

**HOB BURGER**
Brioche Bun with Lettuce, Tomato, and Onion

**WEDGE SALAD WITH SMOKED CHICKEN**
Smoked Chicken, Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

**DESSERT (SELECT ONE)**

**KEY LIME PIE**
In a Graham Cracker and Coconut Crust

**BREAD PUDDING**
Topped with Toffee Sauce and Bourbon Butter

**ASSORTED HOUSEMADE COOKIES**
Garnished with Fresh Caramel and Chocolate Sauces

Additional Administrative Fee and Applicable State Tax Applies.
STATER (SELECT ONE)

GUMBO
Andouille Sausage, Chicken, Peppers, Onion, and White Rice

SOUTHERN SALAD
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

WEDGE SALAD
Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

VOODOO SHRIMP
Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño Cheese Cornbread, Served Family Style

BABY KALE SALAD
Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

ENTRÉE (SELECT TWO)

GRILLED CHICKEN BREAST
Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

SHRIMP & GRITS
Sautéed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake

CAJUN PASTA
Fettuccine in Cajun Cream Sauce with Smoked Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

JAMBALAYA
Sautéed Chicken, Andouille Sausage, and “Trinity” (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

SMOKEHOUSE
Choice of 2 of the following Proteins:
Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs, Andouille Sausage

Served with BBQ Baked Beans, Bread and Butter Pickles, Jalapeño Cheese Cornbread and a selection of BBQ Sauces

DESSERT (SELECT ONE)

KEY LIME PIE
In a Graham Cracker and Coconut Crust

BREAD PUDDING
Topped with Toffee Sauce and Bourbon Butter

Additional Administrative Fee and Applicable State Tax Applies.
**STARTER (SELECT ONE)**

**GUMBO**
Andouille Sausage, Chicken, Peppers, Onion, and White Rice

**SOUTHERN SALAD**
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

**WEDGE SALAD**
Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

**BABY KALE SALAD**
Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

**VOODOO SHRIMP**
Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream, Served Atop Jalapeño Cheese Cornbread, Served Family Style

**ENTRÉE (SELECT TWO)**

**BLACKENED SALMON**
Salmon served Blackened or Grilled with Roasted Seasonal Vegetables and Mashed Potatoes

**SHRIMP PO’ BOY**
With Fried Cajun Shrimp Dressed with Seasoned Mayo, Lettuce, Fresh Pickles, and Tomatoes on Leidenheimer’s French Bread

**BABY BACK RIB**
Served on a Platter with BBQ Beans, Slaw, Pickles, Corn on the Cob and Jalapeño-Cheese Cornbread

**JAMBALAYA**
Sautéed Chicken, Andouille Sausage, and “Trinity” (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

**SHRIMP & GRITS**
Sautéed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake

**CAJUN PASTA**
Fettuccine in Cajun Cream Sauce with Smoked Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

**SMOKEHOUSE**
Choice of 2 of the following Proteins: Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs, Andouille Sausage

Served with BBQ Baked Beans, Bread and Butter Pickles, Jalapeño Cheese Cornbread and a selection of BBQ Sauces

**DESSERT (SELECT ONE)**

**KEY LIME PIE**
In a Graham Cracker and Coconut Crust

**BREAD PUDDING**
Topped with Toffee Sauce and Bourbon Butter

**GEORGIA SUNDAE**
Topped with Chocolate Sauce and Toasted Pecans

Additional Administrative Fee and Applicable State Tax Applies.
**FIRST COURSE (SELECT ONE)**

**PIMENTO DIP**  
Served with Celery, Bread and Butter Pickles, and Grilled Bread

**JALAPEÑO CHEESE CORNBREAD**  
Served with Honey Butter

**VOODOO SHRIMP**  
Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream Served Atop Jalapeño Cheese Cornbread, Served Family Style

**FRESH VEGETABLE CRUDITÉS**  
Including Green Onion Dip and Roasted Red Pepper Hummus

**FOOTHILLS FLATBREAD**  
Roasted Mushrooms, Sweet Corn, Caramelized Onion, Cilantro Pesto, and Feta

**SECOND COURSE (SELECT ONE)**

**GUMBO**  
Andouille Sausage, Chicken, Peppers, Onion, and White Rice

**SOUTHERN SALAD**  
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

**WEDGE SALAD**  
Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

**BABY KALE SALAD**  
Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

**ENTRÉE (SELECT TWO)**

**BLACKENED SALMON**  
Salmon Served Blackened or Grilled with Roasted Seasonal Vegetables and Mashed Potatoes

**GRILLED CHICKEN BREAST**  
Rosemary Marinated and Served with Roasted Seasonal Vegetables and Mashed Potatoes

**CAJUN PASTA**  
Fettuccine in Cajun Cream Sauce with Smoked Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

**GRILLED NEW YORK STRIP STEAK**  
Prepared Medium and Served with Roasted Seasonal Vegetables and Mashed Potatoes

**SHRIMP PO’ BOY**  
Fried Cajun Shrimp dressed with Seasoned Mayo, Lettuce, Fresh Pickles, and Tomatoes on Leidenheimer’s French Bread

**BABY BACK RIBS**  
Served on a Platter with BBQ Beans, Slaw, Pickles, Corn on the Cob and Jalapeño-Cheese Cornbread

**SHRIMP & GRITS***  
Pan-Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce, Layered Over a Crispy Fried Grit Cake and Served with Sweet Teardrop Tomatoes  
*This is Best Served as an Action Station

**SMOKEHOUSE**  
Choice of 2 of the following Proteins: Sliced Brisket, Pulled Pork, Smoked Chicken, Baby Back Ribs, Andouille Sausage

Served with BBQ Baked Beans, Bread and Butter Pickles, Jalapeño Cheese Cornbread and a selection of BBQ Sauces

**DESSERT (SELECT ONE)**

**GEORGIA SUNDAE**  
Topped with Chocolate Sauce and Toasted Pecans

**BREAD PUDDING**  
Topped with Toffee Sauce and Bourbon Butter

**KEY LIME PIE**  
In a Graham Cracker and Coconut Crust

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Additional Administrative Fee and Applicable State Tax Applies.
TRAY PASSED APPETIZERS  

(SELECT THREE)  

CRISPY CAULIFLOWER TEMPURA  
With Sambal Aioli  

PULLED PORK SLIDERS  
With BBQ Sauce  

CRISPY RICE TOGARASHI SHRIMP  
With Sweet Soy Sauce  

MARINATED STEAK SKEWERS  
With Chimichurri  

BRUSCHETTA  
On a Grilled Baguette with Mozzarella Fresca  

FOOTHILLS FLATBREAD  
Roasted Mushrooms, Sweet Corn, Caramelized Onion, Cilantro Pesto, and Feta  

ANGUS BEEF SLIDERS  
With Cheddar Cheese, Remoulade, Lettuce and Pickles  

CHICKEN TIKKA SKEWER  
With Ghost Chili Pineapple Jam  

BUFFET STATIONS  

FRESH VEGETABLE CRUDITÉS  
Including Green Onion Dip and Roasted Red Pepper Hummus  

BAKED MACARONI & CHEESE  
With a Buttery Herbed Bread Crumb Topping  

JAMBALAYA  
Sautéed Chicken, Andouille Sausage, and “Trinity” (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice  

CARVING STATION  

HOUSE SMOKED TURKEY BREAST*  

SMOKED BRISKET OR BABY BACK RIB CLUSTERS  
(Each is 4oz) Served with Cole Slaw, Baked Beans, Texas BBQ Sauce and Brioche Rolls  

DESSERT STATION  

BREAD PUDDING  
Topped with Toffee Sauce and Bourbon Butter  

Additional Administrative Fee and Applicable State Tax Applies.
TRAY PASSED APPETIZERS
(SELECT THREE)

VEGETABLE SPRING ROLLS
With Teriyaki Sauce

SPINACH & FETA SPANAKOPITA
Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

CREOLE DEVILED EGGS
With Crispy Pancetta

SHRIMP COCKTAIL
Served with Cocktail Sauce

CRISPY RICE TOGARASHI SHRIMP
With Sweet Soy Sauce

GRILLED ANDOUILLE SAUSAGE KABOB
With Roasted Peppers and Onion

DINNER BUFFET STATIONS

SOUTHERN SALAD
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

CAJUN PASTA
Penne in Cajun Cream Sauce with Blackened Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

BAKED MACARONI & CHEESE
With a Buttery Herbed Bread Crumb Topping

BBQ CHICKEN
Semi-Boneless Breast and Boneless Thigh with Texas BBQ Sauce

JAMBALAYA
Sautéed Chicken, Andouille Sausage, and “Trinity” (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

SALMON
Served Blackened or Grilled

JALAPEÑO CHEESE CORNBREAD
Served with Honey Butter

ROASTED SEASONAL VEGETABLES

DESSERT STATIONS

BREAD PUDDING
Topped with Toffee Sauce and Bourbon Butter

ASSORTED HOUSEMADE COOKIES
Garnished with Fresh Caramel and Chocolate Sauces

OOEY GOOEY BUTTERCAKE SQUARES

Additional Administrative Fee and Applicable State Tax Applies.
TRAY PASSED APPETIZERS
(SELECT THREE)

CRISPY CAULIFLOWER TEMPURA With Sambal Aioli
BRUSCHETTA On a Grilled Baguette with Mozzarella Fresca
CRISPY RICE TOGARASHI SHRIMP With Sweet Soy Sauce
PETITE CRAB CAKES With Mustard Vinaigrette Apple Fennel Slaw
MARINATED STEAK SKWERS With Chimichurri
GRILLED ANDOUILLE SAUSAGE KABOB With Roasted Peppers and Onion
SPINACH & FETA SPANAKOPITA Phyllo Pastry, Garden Fresh Spinach and Feta Cheese
CHICKEN TIKKA SKEWER With Ghost Chili Pineapple Jam

DESSERT STATIONS

BREAD PUDDING Topped with Toffee Sauce and Bourbon Butter
ASSORTED FRESH FRUIT TARTS Filled with Pastry Cream and Seasonal Fresh Berries
ASSORTED HOUSEMADE COOKIES Garnished with Fresh Caramel and Chocolate Sauces
OOEY GOOEY BUTTERCAKE SQUARES
DOUBLE CHOCOLATE FUDGE BROWNIES

DINNER BUFFET STATIONS

BABY KALE SALAD Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette
BAKED MACARONI & CHEESE With a Buttery Herbed Bread Crumb Topping
CAJUN PASTA Penne in Cajun Cream Sauce with Blackened Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice
BBQ CHICKEN Semi-Boneless Breast and Boneless Thigh With Texas BBQ Sauce
SALMON Served Blackened or Grilled
JALAPEÑO CHEESE CORNBREAD Served with Honey Butter
ROASTED SEASONAL VEGETABLES
CARVING STATION (SELECT ONE)

SMOKED BRISKET OR BABY BACK RIB CLUSTERS (Each is 4oz) Served with Cole Slaw, Baked Beans, Texas BBQ Sauce and Brioche Rolls
OVEN ROASTED_prime RIB (Each is 4oz) With Au Jus Sauce (Medium Rare)
HOUSE SMOKED TURKEY BREAST (Each is 4oz)

Additional Administrative Fee and Applicable State Tax Applies.
SALADS

SOUTHERN SALAD
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

BABY KALE SALAD
Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

WEDGE SALAD WITH SMOKED CHICKEN
Grilled Chicken, Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

COBB SALAD
Chopped Romaine, Grilled Chicken, Egg, Avocado, Crumbled Bacon, Chives, Cherry Tomatoes, and Sweet Corn with Blue Cheese Dressing

SECOND COURSE

GUMBO
Andouille Sausage, Chicken, Peppers, Onion, and White Rice

SOUTHERN SALAD
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Apple Cider Vinaigrette

WEDGE SALAD
Romaine Wedge, Crumbled Bacon, Chives, Cherry Tomatoes, and Toasted Breadcrumbs with Blue Cheese Dressing

BABY KALE SALAD
Tender and Mild Baby Kale, Slivered Carrots, Shaved Pecorino, Plumped Raisins, Pistachios, and Toasted Seeds with Sherry Vinaigrette

Additional Administrative Fee and Applicable State Tax Applies.
TRAY PASSED APPETIZERS

CRISPY CAULIFLOWER TEMPURA
With Sambal Aioli

VEGETABLE SPRING ROLLS
With Teriyaki Sauce

PULLED PORK SLIDERS
With Coleslaw, Pickles, Carolina BBQ Sauce

BRUSCHETTA
On a Grilled Baguette with Mozzarella Fresca

SPINACH & FETA SPANAKOPITA
Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

GRILLED ANDOUILLE SAUSAGE KABOB
With Roasted Peppers and Onion

CREOLE DEVILED EGGS
With Crispy Pancetta

FOOTHILLS FLATBREAD
Roasted Mushrooms, Sweet Corn, Caramelized Onion, Cilantro Pesto, and Feta

ANGUS BEEF SLIDERS
With Cheddar Cheese, Remoulade, Lettuce, and Pickles

JUICY LUCY SLIDERS
With Provolone Cheese and Fried Jalapeños

DEVILS ON HORSEBACK
With Medjool Dates, Asiago Cheese and Crispy Bacon

CRISPY RICE TOGARASHI SHRIMP
With Sweet Soy Sauce

MARINATED STEAK SKEWERS
With Chimichurri

PETITE CRAB CAKES
With Mustard Vinaigrette Apple Fennel Slaw

BACON WRAPPED SCALLOPS
In a Carrot Butter Sauce

HOUSE POACHED SHRIMP COCKTAIL
With a Wasabi Cocktail Sauce

CHICKEN TIKKA SKEWERS
With Ghost Chile Pineapple Jam

VEGETABLE SKEWERS
With Portobello Mushroom, Sweet Bell Pepper, Sweet Onion, Sambal Vinaigrette and Sweet Soy Sauce

PIMENTO CHEESE DIP
Served with Celery, Bread and Butter Pickles, and Grilled Bread

Additional Administrative Fee and Applicable State Tax Applies.
CARVING STATIONS

**HOUSE SMOKED TURKEY BREAST**
Served with Cranberry and Turkey Gravy (Each Serving is 4oz.)

**MAPLE GLAZED BONE-IN HAM**
Served with Honey Mustard (Each Serving is 4.5oz.)

**HERB CRUSTED PORK LOIN**
Served with a Ginger Pineapple Glaze (Each Serving is 4oz.)

**OVEN ROASTED PRIME RIB**
Served with Au Jus and Horseradish Cream (Each Serving is 4oz.)

**CHILLED SEAFOOD BAR**
Includes Three Shrimp, Two Snow-Crab Claws and One Oyster on the Half Shell
Served with Lemon Wedges, Cocktail Sauce and Remoulade

**SMOKED BRISKET OR BABY BACK RIB CLUSTERS**
(Each is 4oz) Served with Cole Slaw, Baked Beans, Texas BBQ Sauce and Brioche Rolls

Additional Administrative Fee and Applicable State Tax Applies.
**ENTRÉES**

**BABY BACK RIBS**
Semi-Boneless Breast and Boneless Thigh With Texas BBQ Sauce

**GRILLED NEW YORK STRIP STEAK**
Pan-Seared Jumbo Shrimp Simmered in Chipotle Garlic Cream Sauce, Layered Over a Crispy Fried Grit Cake and Served with Sweet Teardrop Tomatoes
*This is Best Served as an Action Station*

**SHRIMP & GRITS**
Pulled Pork with Carolina BBQ Sauce served with Brioche Buns

**VOODOO SHRIMP**
Prawns Sautéed in an Amber Beer Reduction with Fresh Herbs and Cream. Served with Jalapeño Cheese Cornbread Rounds and Teardrop Tomatoes

**ENTRÉES**

**SALMON**
Served Blackened or Grilled

**CAJUN PASTA**
Penne in Cajun Cream Sauce with Blackened Chicken, Roasted Red Peppers, Garlic, Basil, Parmesan, and Dusted with Blackening Spice

**JAMBALAYA**
Sautéed Chicken, Andouille Sausage, and “Trinity” (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

**GRILLED CHICKEN BREAST**
Rosemary Marinated

Additional Administrative Fee and Applicable State Tax Applies.
**SPECIALTY DISPLAYS**

**IMPORTED & DOMESTIC CHEESE BOARD**
Served with Crackers, Crostini, Pita Bread and Fruit Garnish

**SEASONAL FRESH FRUIT**
Elaborate Display of Seasonal Local and Tropical Fresh Fruits and Berries Served with Strawberry Yogurt Dip

**FRESH VEGETABLE CRUDITÉS**
Including Green Onion Dip and Roasted Red Pepper Hummus

**MEDITERRANEAN DISPLAY**
Hummus, Tomato, Cucumber, Feta Cheese, Kalamata Olives and Pita Bread

**ANTIPASTO DISPLAY**
An Assortment of Italian Meats and Cheeses, Pepperoncinis, Kalamata Olives, Stuffed Green Olives and Roasted Peppers, Served with French Bread Crostini

**ALMOND CRUSTED BAKED BRIE**
Served with Raspberry Sauce & French Bread

**MINI SLIDER DISPLAY**
Pulled Pork, Island Turkey and Spicy Meatball

**MINI PREMIUM SLIDER DISPLAY**
Certified Angus Beef, Juicy Lucy and Crab Cakes

**ACTION STATIONS**

**STREET TACO STATION** *(based on two per person)*
With Choice of Citrus Marinated Chicken or Beef Served with Shredded Cabbage, Fresh Pico de Gallo, Chopped Cilantro and Lime Crema on Small Corn Tortillas

**GRILLED CHEESE**
With Choice of Chicken, Bacon, Ham, Assorted Cheeses and Assorted Market Vegetables

**MACARONI & CHEESE STATION**
With Choice of Cheese Sauce, Chicken, Bacon, Ham, Assorted Cheeses and Assorted Market Vegetables

**LOADED TATER TOT STATION**
With Cheese Sauce, BBQ Pulled Pork and Assorted Market Vegetables

**PASTA STATION**
Penne Pasta, Served with Chicken and Choice of Marinara Sauce, Spicy Cajun Cream Sauce, or Cheddar Cheese Sauce, Lobster and Shrimp Available at an Additional Charge

**FRENCH FRY STATION**
Regular and Sweet Potato Fries Served with Cheddar Cheese Sauce, Gravy, Cotija Cheese, Diced Roma Tomato, Chopped Scallions, Crispy Bacon, Cinnamon Sugar and Assorted Dipping Sauces

**SOFT PRETZEL STATION**
Served with Homemade Beer Cheese, Marinara, Peanut Butter, and Honey Mustard Sauces

**SHRIMP PO’ BOY**
Fried Cajun Shrimp with Seasoned Mayo, Lettuce, Fresh Pickles, Tomatoes, and Leidenheimer’s French Bread

Additional Administrative Fee and Applicable State Tax Applies.
SIDES
JALAPEÑO CHEESE CORNBREAD
ROASTED SEASONAL VEGETABLES
MASHED POTATOES
BUTTERMILK BISCUITS
BAKED MACARONI AND CHEESE
HERB ROASTED POTATOES
HOUSEMADE COLESLAW
VEGETABLE RICE
BBQ BEANS
BRAISED GREENS

DESSERTS
BREAD PUDDING
MINI KEY LIME TARTS
ASSORTED FRESH FRUIT TARTS
ASSORTED HOUSEMADE COOKIES
ASSORTED MINI CHEESECAKE SQUARES
SLICED SEASONAL FRUIT DISPLAY
OOEY GOOEY BUTTERCAKE SQUARES
DOUBLE CHOCOLATE FUDGE BROWNIES
CHEF’S SELECTION OF ASSORTED DESSERTS
BANANAS FOSTER ICE CREAM STATION

Additional Administrative Fee and Applicable State Tax Applies.
SUPER PREMIUM PACKAGE

2 HOURS
3 HOURS
ADDITIONAL

BEER, WINE & SODA PACKAGE

2 HOURS
3 HOURS
ADDITIONAL

PREMIUM PACKAGE

2 HOURS
3 HOURS
ADDITIONAL

SOFT BEVERAGE PACKAGE

2 HOURS
3 HOURS
ADDITIONAL

CALL BRAND PACKAGE

2 HOURS
3 HOURS
ADDITIONAL

ADDITIONAL OPTIONS
RED BULL ENERGY DRINK
COFFEE/HOT TEA
BOTTLED WATER

DRINK TICKETS
SUPER PREMIUM BRANDS
PREMIUM BRANDS
CALL BRANDS
BEER & WINE

Priced Per Person.
Brands Subject to Change.
Additional Administrative Fee and Applicable State Tax Applies.