CONTINENTAL BREAKFAST

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 Two)*

- **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 Two)*

- **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

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

**GUMBO**
Andouille Sausage, Chicken, “Holy Trinity” (Onions, Bell Peppers, & Celery) and Cajun 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

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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**
Chopped Lettuce, Smoked Pulled Chicken, Egg, Crumbled Bacon, Chives, Tomatoes, Sweet Corn, and Toasted Breadcrumbs with Blue Cheese Dressing

**CAJUN CHICKEN PASTA**
Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

**HOB SMASH BURGER**
Double Patty, American Cheese, Brioche Bun, Shredded Lettuce, Tomato, Aioli, Red Onion, and Dill Pickle Chips

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**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

**FRIED CATFISH SANDWICH**
Cornmeal Crusted Catfish, Remoulade, Slaw, Dill Pickle Chips, Buffalo Aioli, Brioche Bun (Available Blackened)

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

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

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**DESSERT**  *(SELECT ONE)*

**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.
Entree Selections are Due 3 Business Days Prior or There is an Additional $5 Per Person.
**STARTER** *(SELECT ONE)*

**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

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

**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**
Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

**HOB SMASH BURGER**
Double Patty, American Cheese, Brioche Bun, Shredded Lettuce, Tomato, Aioli, Red Onion, and Dill Pickle Chips

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

**SMOKEHOUSE** *(+10 PER PERSON)*

**SLICED BRISKET**

**PULLED PORK**

**SMOKED CHICKEN**

**BABY BACK RIB**
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

**ASSORTED HOUSEMADE COOKIES**

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Additional Administrative Fee and Applicable State Tax Applies.
Entree Selections are Due 3 Business Days Prior or There is an Additional $5 Per Person.
### STARTER (SELECT ONE)

- **GUMBO**
  Andouille Sausage, Chicken, “Holy Trinity” (Onions, Bell Peppers, & Celery), and Cajun 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

### 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 CHICKEN PASTA**
  Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

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

### SMOKEHOUSE (+10 PER PERSON)

- **SLICED BRISKET**
- **PULLED PORK**
- **SMOKED CHICKEN**
- **BABY BACK RIB**
  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

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Additional Administrative Fee and Applicable State Tax Applies. Entree Selections are Due 3 Business Days Prior or There is an Additional $5 Per Person.
### STARTER (SELECT ONE)

- **GUMBO**
  Andouille Sausage, Chicken, “Holy Trinity” (Onions, Bell Peppers, & Celery) and Cajun 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

### ENTRÉE (SELECT TWO)

- **BLACKENED SALMON**
  Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

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

- **BABY BACK RIBS**
  With BBQ Beans, Slaw, and Jalapeño-Cheese Cornbread

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

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

- **CAJUN CHICKEN PASTA**
  Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

- **SMOKEHOUSE (+10 PER PERSON)**
  - SLICED BRISKET
  - PULLED PORK
  - SMOKED CHICKEN
  - BABY BACK RIB
    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

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Additional Administrative Fee and Applicable State Tax Applies. Entree Selections are Due 3 Business Days Prior or There is an Additional $5 Per Person.
FIRST COURSE (SELECT ONE)

JALAPEÑO CHEESE CORNBREAD
Served with Honey Butter, Served Family Style

VODOO 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, Served Family Style

GRILLED VEGGIE FLATBREAD
With Basil Pesto, Goat Cheese, Mozzarella Cheese, Roasted Artichoke Hearts, Broccolini, Roasted Red Onion and Basil Leaves, Served Family Style

SECOND COURSE (SELECT ONE)

GUMBO
Andouille Sausage, Chicken, “Holy Trinity” (Onions, Bell Peppers, & Celery) and Cajun Rice

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

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

ENTRÉE (SELECT TWO)

BLACKENED SALMON
Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

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

CAJUN CHICKEN PASTA
Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Red Onion, Basil, Parmesan

NEW YORK STRIP
Signature Blues Rub Crust, Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts, Balsamic Reduction

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

BABY BACK RIBS
With BBQ Beans, Slaw, 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, Served Family Style

DESSERT (SELECT ONE)

BREAD PUDDING
Topped with Toffee Sauce and Bourbon Butter, Served Family Style

KEY LIME PIE
In a Graham Cracker and Coconut Crust, Served Family Style

Additional Administrative Fee and Applicable State Tax Applies.
Entree Selections are Due 3 Business Days Prior or There is an Additional $5 Per Person.
**TRAY PASSED APPETIZERS**

**CRISPY CAULIFLOWER TEMPURA**
With Sambal Aioli

**DEVILS ON HORSEBACK**
Bacon Wrapped Dates with Asiago Cheese

**CRISPY RICE TOGARASHI SHRIMP**
With Sweet Soy Sauce

**MARINATED STEAK SKEWERS**
With Chimichurri

**BRUSCHETTA**
On a Grilled Baguette with Mozzarella Fresca

**GRILLED VEGGIE FLATBREAD**
With Basil Pesto, Goat Cheese, Mozzarella Cheese, Roasted Artichoke Hearts, Broccolini, Roasted Red Onion and Basil Leaves

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

**CHICKEN TIKKA SKEWER**
With Ghost Chili Pineapple Jam

**DESSERT STATION**

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

**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 “Holy Trinity” (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

**VEGETARIAN COUSCOUS SALAD**
Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil and Cucumbers

**SLOW SMOKED PULLED PORK**
Pulled Pork with Carolina BBQ Sauce served with Brioche Buns

**CARVING STATION**

**HOUSE SMOKED TURKEY BREAST**
*Chef Attended Item, $150 Service Fee Applies

**SMOKED BRISKET OR BABY BACK RIB CLUSTERS**
(Each is 4oz)
TRAY PASSED APPETIZERS
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

VEGETARIAN COUSCOUS SALAD
Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil and Cucumbers

CAJUN CHICKEN PASTA
Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Basil, Parmesan

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 “Holy Trinity” (Onions, Bell Peppers, & Celery) Cooked in Spicy Red Rice

BLACKENED SALMON
Blackened or Simply Grilled, Andouille Sausage, Creamed Corn

JALAPEÑO CHEESE CORNBREAD
Served with Honey Butter

ROASTED SEASONAL VEGETABLES

DESSERT STATIONS
BREAD PUDDING
Topped with Toffee Sauce and Bourbon Butter

ASSORTED HOUSEMADE COOKIES

Additional Administrative Fee and Applicable State Tax Applies.
<table>
<thead>
<tr>
<th>TRAY PASSED APPETIZERS</th>
<th>CAJUN CHICKEN PASTA</th>
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<tbody>
<tr>
<td>CRISPY CAULIFLOWER TEMPURA</td>
<td>Bowtie Pasta, Cajun Cream Sauce, Smoked</td>
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<tr>
<td>With Sambal Aioli</td>
<td>Chicken and Andouille Sausage, Bell Peppers, Basil,</td>
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<td>Parmesan</td>
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<td>BRUSCHETTA</td>
<td>JALAPEÑO CHEESE CORNBREAD</td>
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<td>On a Grilled Baguette with Mozzarella Fresca</td>
<td>Served with Honey Butter</td>
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<td>CRISPY RICE TOGARASHI SHRIMP</td>
<td>ROASTED SEASONAL VEGETABLES</td>
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<tr>
<td>With Sweet Soy Sauce</td>
<td>CARVING STATION</td>
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<tr>
<td>PETITE CRAB CAKES</td>
<td>SMOKED BRISKET OR BABY BACK RIB CLUSTERS</td>
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<tr>
<td>With Mustard Vinaigrette Apple Fennel Slaw</td>
<td>(Each is 4oz)</td>
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<tr>
<td>MARINATED STEAK SKEWERS</td>
<td>OVEN ROASTED PRIME RIB*</td>
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<tr>
<td>With Chimichurri</td>
<td>With Au Jus Sauce (Medium Rare)</td>
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<tr>
<td>GRILLED ANDOUILLE SAUSAGE KABOB</td>
<td>*Chef Attended Item, $150 Service Fee Applies</td>
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<tr>
<td>With Roasted Peppers and Onion</td>
<td>HOUSE SMOKED TURKEY BREAST*</td>
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<td>SPINACH &amp; GOAT CHEESE SPANAKOPITA</td>
<td>*Chef Attended Item, $150 ServiceFee Applies</td>
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<tr>
<td>Phyllo Pastry, Garden Fresh Spinach and</td>
<td>DESSERT STATIONS</td>
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<td>Goat Cheese</td>
<td>BREAD PUDDING</td>
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<td>CHICKEN TIKKA SKEWER</td>
<td>Topped with Toffee Sauce and Bourbon Butter</td>
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<td>With Ghost Chili Pineapple Jam</td>
<td>ASSORTED FRESH FRUIT TARTS</td>
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<tr>
<td>DINNER BUFFET STATIONS</td>
<td>Filled with Pastry Cream and Seasonal Fresh Berries</td>
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<tr>
<td>VEGETARIAN COUSCOUS SALAD</td>
<td>ASSORTED HOUSEMADE COOKIES</td>
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<tr>
<td>Topped with Sun Dried Tomatoes, Green Onions,</td>
<td>OOZEY GOOEY BUTTERCAKE SQUARES</td>
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<td>Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil and Cucumbers</td>
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<tr>
<td>BAKED MACARONI &amp; CHEESE</td>
<td>DOUBLE CHOCOLATE FUDGE BROWNIES</td>
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<td>With a Buttery Herbed Bread Crumb Topping</td>
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<td>BBQ CHICKEN</td>
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<td>Semi-Boneless Breast and Boneless Thigh</td>
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<td>With Texas BBQ Sauce</td>
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<td>BLACKENED SALMON</td>
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<td>Blackened or Simply Grilled, Andouille Reduction, Creamed Corn</td>
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Additional Administrative Fee and Applicable State Tax Applies.
*Chef Attended Item, $150 Service Fee Applies
SALADS/SOUPS

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

COBB SALAD
Chopped Lettuce, Smoked Pulled Chicken, Egg, Crumbled Bacon, Chives, Tomatoes, Sweet Corn, and Toasted Breadcrumbs with Blue Cheese Dressing

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

VEGETARIAN COUSCOUS SALAD
Topped with Sun Dried Tomatoes, Green Onions, Celery, Capers, Fresh Pico, Lemon Juice, Olive Oil and Cucumbers

GUMBO
Andouille Sausage, Chicken, “Holy Trinity” (Onions, Bell Peppers, & Celery) and Cajun Rice

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 & GOAT CHEESE SPANAKOPITA
Phyllo Pastry, Garden Fresh Spinach and Goat Cheese

GRILLED ANDOUILLE SAUSAGE KABOB
With Roasted Peppers and Onion

CREOLE DEVILED EGGS
With Crispy Pancetta

GRILLED VEGGIE FLATBREAD
With Basil Pesto, Goat Cheese, Mozzarella Cheese, Roasted Artichoke Hearts, Broccolini, Roasted Red Onion and Basil Leaves

SMOKE SHACK FLATBREAD
Pulled Pork, Brisket, Southern Red Sauce, Andouille Sausage, Bacon, Cheddar, Gouda, and Mozzarella

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

JUICY LUCY SLIDERS
Beef-and-Bacon Grind Stuffed with Provolone Cheese and Topped with Crispy Jalapeños, Roasted Tomatoes, and Chipotle Aioli

BBQ BRAISED SHORT RIBS
With Pickled Apple & Brioche Crostini

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 Chili 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

DEVILS ON HORSEBACK
Bacon Wrapped Dates Stuffed With Asiago Cheese

BREADED CHICKEN TENDERS
With Smoked BBQ Sauce

MINI CHICAGO STYLE PIZZA
Select from: Cheese, Pepperoni, or Sausage

MINI CHICAGO STYLE HOTDOGS

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 Texas BBQ Sauce

Additional Administrative Fee and Applicable State Tax Applies.
ENTRÉES

BLACKENED SALMON
Blackened or Simply Grilled, Andouille Reduction, Creamed Corn

CAJUN CHICKEN PASTA
Bowtie Pasta, Cajun Cream Sauce, Smoked Chicken and Andouille Sausage, Bell Peppers, Basil, Parmesan

JAMBALAYA
Sautéed Chicken, Andouille Sausage, and “Holy 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

FRESH & EXOTIC 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

ACTION STATIONS

STREET TACO STATION
With Choice of Marinated Chicken, Beef, or Impossible-Grind 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 Assorted Cheese Sauces, 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

Additional Administrative Fee and Applicable State Tax Applies.
SIDES
JALAPEÑO CHEESE CORNBREAD
ROASTED SEASONAL VEGETABLES
MASHED POTATOES
BUTTERMILK BISCUITS
BAKED MACARONI AND CHEESE
CRISPY BRUSSELS SPROUTS
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
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.
**PREMIUM PACKAGE**

**CALL BRAND PACKAGE**
Tito’s, New Amsterdam, Sauza Silver, Cruzan Aged Rum, Cruzan White Rum, Malibu, Dewar’s White Label, Jameson, and Jack Daniel’s. Includes All Domestic and Imported Beers, House Red, White and Rose Wines, Bottled Water and Soft Drinks. Shots and Specialty Drinks Not Included.

**SOFT BEVERAGE PACKAGE**

2 HOURS
3 HOURS
ADDITIONAL

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

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

**BEER, WINE & SODA PACKAGE**

2 HOURS
3 HOURS
ADDITIONAL

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