SPECIAL EVENTS MENU
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

REGULAR & DECAF COFFEE
Served with Sugar and Creamer

HOT TEA

ORANGE JUICE
**EGG SELECTIONS** *(SELECT ONE)*

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

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

**SPINACH AND MUSHROOM SCRAMBLE**
With Pepper Jack Cheese

**MEAT SELECTIONS** *(SELECT TWO)*

**APPLEWOOD SMOKED BACON**

**COUNTRY SAUSAGE LINKS**

**MAPLE GLAZED BONE-IN HAM**

**SMOKED ANDOUILLE SAUSAGE**

**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

**BEVERAGES**

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

**HOT TEA**

**ORANGE JUICE**

Based on a (2) Hour Event, Minimum 15 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
SAUTÉED BREAKFAST POTATOES

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
Chef Attendent $175++

Based on a (2) Hour Event, Minimum 15 Guests.
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 Champagne Vinaigrette

**ENTRÉE (SELECT TWO OR THREE)**

**STEAK SALAD**
USDA Prime Steak, Mixed Field Greens, Cherry Tomatoes, Toasted Almonds, Blue Cheese Crumbles, Red Onion, Cucumber, Balsamic Vinaigrette

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

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

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

**THE YARDBIRD**
Bourbon Butter Brushed Fried Chicken Breast with Slaw, Buffalo Aioli and Dill Pickles
*Served with French Fries

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

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

**DESSERT (SELECT ONE)**

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

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

Based on a (2) Hour Event, Minimum 15 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
BUFFET

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

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

MAC & CHEESE
Baked with a Buttery Herbed Bread Crumb Topping

VOODOO SHRIMP
Sauteed Shrimp in an Abita Amber Beer Reduction Sauce Served Over Jalapeno Cheese Cornbread

PULLED PORK
With Carolina BBQ Sauce and Served with Brioche Rolls and Accompanied by Bread and Butter Pickles and Slaw

MINI RED VELVET CUPCAKES
With Cream Cheese Frosting

Based on a (2) Hour Event, Minimum 15 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
**STARTER (SELECT ONE)**

**JALAPEÑO CHEESE CORNBREAD**
Served with Bourbon Butter (2 Per Person)

**SOUTHERN SALAD**
Mixed Field Greens, Shaved Apple, Fennel, White Cheddar, and Toasted Pecans with Champagne 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 THREE)**

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

**CAJUN CHICKEN PASTA**
Bowtie Pasta, Cajun Cream Sauce, Blackened 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

**RIBS (1/2) RACK**
With BBQ Beans, Slaw, Bread and Butter Pickles and Southern Street Corn

**SHRIMP & GRITS**
Our Riff on the Classic: Sauteed Shrimp in Chipotle Cream Sauce over a Crispy Grit Cake (Add $8.00++ Per Person)

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

**NEW YORK STRIP**
Signature Blues Rub Crust, Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts, Balsamic Reduction (Add $12.00++ Per Person)

**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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Based on a (2) Hour Event, Minimum 15 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
TRAY PASSED APPETIZERS
(SELECT THREE)
CRISPY CAULIFLOWER TEMPURA
With Sambal Aioli

TOGARASHI SHRIMP
With Sweet Soy Sauce

MARINATED STEAK SKEWERS
With Chimichurri

BRUSCHETTA
On a Grilled Baguette with Mozzarella Fresca

CHICKEN TIKKA SKEWER
With Ghost Chili Pineapple Jam

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

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

CARVING STATION
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

Based on a (2) Hour Event, Minimum 40 Guests. Additional Administrative Fee and Applicable State Tax Applies.
TRAY PASSED APPETIZERS
(Select Three)
SPINACH & FETA SPANAKOPITA
Phyllo Pastry, Garden Fresh Spinach and Feta Cheese

CREOLE DEVILED EGGS
With Crispy Pancetta

PETITE CRAB CAKES
With Mustard Vinaigrette and Apple Fennel Slaw

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

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 Reduction, Creamed Corn

JALAPEÑO CHEESE CORNBREAD
Served with Bourbon Butter

ROASTED SEASONAL VEGETABLES

MASHED POTATOES

DESSERT STATIONS
(Select Three)
CHEF’S SELECTION OF ASSORTED DESSERTS
Key Lime Pie Tarts, Pecan Pie Tarts, Triple Chocolate Cheesecake Squares, Chocolate Peanut Butter Brownies and Red Velvet Mini Cupcakes with Cream Cheese Frosting

Based on a (2) Hour Event, Minimum 40 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
DINNER BUFFET STATIONS

CAESAR SALAD
Topped with Cotija Cheese & Caesar Dressing
Served with Cornbread Croutons

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

BAKED MACARONI & CHEESE
With a Buttery Herbed Bread Crumb Topping

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

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

KIZAMI NORI SALMON
With Roasted Seasonal Vegetables and White Rice

OVEN ROASTED PRIME RIB*
With Au Jus and Horseradish Cream (Medium Rare)
*Chef Attended Item, $175++

HOUSE SMOKED TURKEY BREAST*
With Cranberry Sauce and Turkey Gravy
*Chef Attended Item, $175++

JALAPEÑO CHEESE CORNBREAD
Served with Bourbon Butter

ROASTED SEASONAL VEGETABLES

DESSERT STATIONS

(SELECT THREE)

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

CHOCOLATE PEANUT BUTTER BROWNIES

Based on a (2) Hour Event, Minimum 40 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
SOUPS & SALADS

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

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

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

GREEK SALAD
Crisp Romaine, Feta Cheese, Roma Tomatoes, Kalamata Olives, Red Onions, Seedless English Cucumbers & Lemon Vinaigrette

BABY SPINACH SALAD
Candied Walnuts, Goat Cheese & Champagne Vinaigrette

Based on a (2) Hour Event, Minimum 40 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
TRAY PASSED APPETIZERS

CRISPY CAULIFLOWER TEMPURA
With Sambal Aioli

VEGETABLE SPRING ROLLS
With Teriyaki 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

MARGHERITA FLATBREAD
Roasted Garlic, Mozzarella, Balsamic Tomato, Basil, and Feta

TOGARASHI SHRIMP
With Sweet Soy Sauce

MARINATED STEAK SKEWERS
With Chimichurri

PETITE CRAB CAKES
With Mustard Vinaigrette Apple Fennel Slaw

BACON WRAPPED SEA SCALLOPS

HOUSE POACHED SHRIMP COCKTAIL
With a Wasabi Cocktail Sauce

CHICKEN TIKKA SKEWERS
With Ghost Chile Pineapple Jam
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
Served with Cole Slaw, Baked Beans, Texas BBQ Sauce and Brioche Rolls (Each Serving is 4oz)

Based on a (2) Hour Event, Minimum 40 Guests.
Additional Administrative Fee and Applicable State Tax Applies.
*Chef Attended Item, $175++
**ENTRÉES**

**KIZAMI NORI SALMON**  
With Roasted Seasonal Vegetable & White Rice

**CAJUN CHICKEN PASTA**  
Bowtie Pasta, Cajun Cream Sauce, Blackened 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

**ENTRÉES**

**BABY BACK RIBS**  
BBQ Beans, Slaw, Jalapeño Cheese Cornbread

**CHEF’S SELECTED FISH OF THE DAY**  
**SHRIMP & GRITS***  
Our Riff on the Classic: Sauteed Shrimp Simmered in Chipotle Cream Sauce, Over a Crispy Grit Cake  
*Chef Attended Item, $175++

**BBQ CHICKEN**  
Semi-Boneless Breast and Boneless Thigh  
With Texas BBQ Sauce

**SLOW SMOKED PULLED PORK**  
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

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Based on a (2) Hour Event, Minimum 40 Guests.  
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

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

ACTION STATIONS

STREET TACO STATION*
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

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

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

SALAD STATION
Chopped Romaine and Assorted Field Greens Accompanied by Applewood Smoked Bacon, Toasted Pecans, Candied Walnuts, Shaved White Cheddar, Crumbled Feta, Bleu and Goat Cheese, Sliced English Cucumber, Slivered Carrots, Cherry Tomatoes, Sweet Corn, Crispy Onions, Shaved Apple, and Sun Dried Cranberries with Champagne Vinaigrette or Ranch Dressing

BBQ BRISKET NACHO STATION*
Slow Smoked BBQ Brisket, House Cut Tortilla Chips, Aged Cheddar, Avocado, Roasted Corn Salsa, Red Onion, and Cotija Cheese

Based on a (2) Hour Event, Minimum 40 Guests. Additional Administrative Fee and Applicable State Tax Applies. *Chef Attended Item, $175++
**SIDES**
- Jalapeño Cheese Cornbread
- Roasted Seasonal Vegetables
- Garlic Roasted Mashed Potatoes
- Buttermilk Biscuits
- Baked Macaroni and Cheese
- Crispy Brussels Sprouts
- Housemade Coleslaw
- Vegetable Rice Pilaf
- BBQ Beans

**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*

*Chef Attended Item, $175++

Based on a (2) Hour Event, Minimum 40 guests.
Additional Administrative Fee and Applicable State Tax Applies.
**SUPER PREMIUM PACKAGE**

2 HOURS
3 HOURS ADDITIONAL

**PREMIUM PACKAGE**

2 HOURS
3 HOURS ADDITIONAL

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

2 HOURS
3 HOURS ADDITIONAL

**BEER, WINE & SODA 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

Additional Administrative Fee and Applicable State Tax Applies.