

G R E A T S O U T H E R N
CATERING & EVENTS

- Cocktail Hour -

· **Spring Roll** ·

· **Tomato and Feta Crostini** ·

· **Bourbon-Candied-Bacon Skewer** ·

- Main Stations -

· **Shaken Not Stirred Salad Bar** ·

Fresh-made salads served in martini glasses

· **Farmers Salad** ·

Mixed greens shaken with creamy house-made ranch dressing with diced cucumbers, cherry tomatoes, purple onions, diced eggs, bacon, and croutons

· **Grits a Ya Ya Station** ·

Toppings include shrimp, bacon, red onions, green onions, shredded cheeses, and mushrooms

· **Sweet Southern BBQ Chicken Skewer** ·

· **Volcano Shrimp Skewer** ·

Ginger-fried skewered shrimp tossed in a spicy volcano sauce

· **Lime- and Chili-Marinated Strips of New York Steak** ·

Chef Fee \$75.00

Menu Price - \$28 per person

- Plus tax and gratuity -