

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

- Cocktail Hour -

· **Meat and Cheese Display** ·

Assorted meats, world cheeses, bread, and crackers

· **A Spoon Full** ·

· **Seared Scallop** ·

Parsnip puree and fennel pesto

· **Seared NY Strip** ·

Cucumber relish and sesame

- Main Stations -

· **Kabob Station** ·

Choose 2 – Skewers of beef medallions, chicken, shrimp, or pork

Cooked on an indoor brick grill

*Choose 2 sauces – Sriracha lime vinaigrette, cilantro sweet Thai chili sauce, horseradish cream sauce,
or ginger garlic sauce*

· **Deep-Dish Sides Station** ·

Choose 3

*Ma's fresh collard greens – black-eyed peas – smoked gouda cheese grits – roasted new potatoes – coleslaw –
loaded potato salad – baked beans – roasted green beans – grilled veggies – asparagus – whipped potatoes*

- Desserts -

· **Cheesecake Bites** ·

· **Mini Mousse-Tinis** ·

Chef Fee \$75.00

Menu Price - \$35.00 per person

- Plus tax and gratuity -