

CANAPES SELECTIONS

Cold

Option A: \$58+++ per person

Choose any 6 canapes (mix of hot, cold & sweets) for 2 hours

Deviled Eggs (v) (gf)

Fresh Dill, Chives and Smoked Trout Roe

Chilled Spiced Watermelon (v) (gf)

Citrus, Mint and Spice

Farmer Cheese & Watermelon (v)

(gf) Grilled Halloumi, Cress and Finishing Salt

Smoked Pecan Chicken Lettuce Wraps (gf)

Smoked Chicken, Roasted Corn, Smoked Pecans and Butter Lettuce

Mini Low & Slow

Corn Bread, Smoked Chicken, Avocado, Frisee and Buttermilk Ranch

Black Eyed Pea Hummus (v)

Served on Crisp Croustini, Cold Pressed Extra Virgin Olive Oil and BBQ Field Peas

Bruschetta (v)

Crisp Sour Dough Baguette topped with a fresh Tuscan Salsa and garnished with a Balsamic Glaze and Basil Chiffonade.

Purple Belgian Endive (v)

Filled with Blue Cheese Cream and Candied Walnuts.

Cornbread Bruschetta

Dusted Country Bread topped with Goat Cheese, Fresh Basil and a Roasted Corn and Black Bean Salsa

Caprese Skewers (v) (gf)

Fresh Mozzarella, Tomato & Basil Pesto

Avocado Toast (v)

Grilled Multi-Grain, Avocado, Lime, Cilantro, Frisee and Finishing Salt

Option B: \$78+++ per person

Choose any 8 canapes (mix of hot, cold & sweets) for 2 hours

Includes all selections of Option A and below

Tuna Tataki

Thinly sliced Sesame Crusted Tuna served on a crisp wonton. Topped with an Asian Salsa and Wasabi.

Southern Shrimp Cocktail

Chilled Shrimp in a Bourbon Bloody Mary Float

Spiced Watermelon & Tuna Crudo

Seasoned with yuzu, mint and chili spice

Smoked Salmon Bruschetta

, Benedictine, Dill, Pickled Shallots, Fennel and Smoked Caviar

King Crab Legs (Seasonal)

Uni Butter & Crispy Leek Confit

Oysters & Bubbles

Fresh Shucked Pacific Oysters, Apple Horseradish Mignonette and Smoked Caviar

Hot

Option A: \$58+++ per person
 Choose any 6 canapes (mix of hot, cold & sweets) for 2 hours

Mini Sundried Tomato & Arugula Quiche (v)
 Egg Custard and Shortbread Crust

Fried Green Tomato Slider (V)
 Fresh Biscuit, House Pimento Cheese, Tomato Jam, Frisee, Lemon Vinaigrette and Chives.

Southern Fried Chicken Biscuit
 Fresh Biscuit, Crispy Fried Chicken, Honey Butter and Pepper Jelly

Ham Biscuit
 Virginia Ham, Swiss, Bourbon Maple, Biscuit and Honey Butter

Mini Chicken & Waffles
 Bourbon Maple, Smoke Spice & Cheddar Waffle

Street Corn (v)
 Grilled Corn, Crema, Crumbled Feta, Spring Onions and Bacon

Crispy Chicken Wings
 Spicy, Tangy Smoke Spice

Fried Green Tomato
 Pimento Cheese, Smoked Pork Belly, Tomato Jam, Frisee & Pickled Lemon Vinaigrette

Chicken or Beef Satay
 Chili, Lemongrass & Ginger Chicken Skewers served with a Spicy Thai Peanut Sauce

Grilled Portobello Slider (V)
 Portobello Mushroom, Fresh Herbs, Balsamic, Swiss Cheese, Lettuce, Tomato, Grilled Red Onion and a Spicy Chipotle Mayonnaise

Baked Fig Crostini
 Fig, Honey, Crispy Pork Belly and Goat Cheese

Fried Chicken Bao
 Crispy Fried Five Spice Chicken, Sichuan Mayonnaise, Pickled Carrot & Chinese Coriander.

Jambalaya Arrancini and Sofrito
 Crispy Fried Spiced Rice, Chorizo, Shrimp and Sofrito

Jalapeno Poppers
 Fresh Jalapenos hand stuffed with Cream Cheese and Seasoned Bacon. Lightly breaded then fried until golden crisp

Mac and Cheese Croquettes (v)
 Crispy Fried Mac & Cheese and Basil Marinara

Boiled Peanut Falafel (v)
 Peanut Butter Molasses

Chicken Fried Tofu (V)
 Strawberry Buffalo Sauce

Fried Pickled Okra (Lady Fingers) (v)
 Lightly Tempura Battered and Fried Golden Crisp. Served with a Ginger Vinaigrette

Burnt Ends
 Smoked Brisket, Blue Cheese Fondue, Tots and Pickled Fresno Chilies

Option B: \$78+++ per person
 Choose any 8 canapes (mix of hot, cold & sweets) for 2 hours *-Includes all selections of Option A and below*

Seared Crab Cakes
 Black Pepper Sauce and Cold Pressed Pickles

Bacon Wrapped Bourbon Figs
 Gorgonzola Cheese, Smoked Pecans & Streaky Bacon

Smoked Beef Brisket Biscuit
 Fresh Biscuit, Arugula, Tomato Jam and Honey Butter

Classic American Slider
 Bite-Sized Burgers on Mini-Buns Served with Melted American Cheese, Grilled Onions, Pickles and House Sauce.

Brisket Hand Pie
 Flaky Pastry stuffed with Smoked Brisket, Potato, Blue Cheese Fondue & Red Chilies.

Fried Chicken and Caviar
 Crème Fraiche & Smoked Caviar

Crab Cake Slider
 With Lettuce, Tomato, House Pickles, Tarragon Aioli & fresh Mini-Buns

BBQ'd Bacon Wrapped Shrimp
 Stuffed with Basil and Grilled

Sweets

Option A: \$58+++ per person

Choose any 6 canapes (mix of hot, cold & sweets) for 2 hours

Bacon Butterscotch Cake

Fried Oreos

Maple Glazed Bacon Donuts

Apple Hand Pies

Red Velvet Cupcakes

Caramel Pecan Brownies

Profiteroles

Option B: \$78+++ per person

Choose any 8 canapes (mix of hot, cold & sweets) for 2 hours

Includes all selections of Option A and below

Tuxedo Strawberries

Mixed Berry Tarts

ACTION STATIONS

Carving Station

Satisfy your hungry guest with these event enhancers. Choose your favorite cuts and let our Chefs do the rest.

Slow Roasted Prime Rib

Served with Creamed Horseradish and Au Jus

Honey Glazed Ham

Slowly roasted and glazed with Orange and Honey

Peppercorn Crusted Tenderloin of Beef

Served with a Green Peppercorn Demi Glace

Carved Wagyu Sirloin

Served with Wild Mushroom Bordelaise and Caramelized Onions

Oven Roasted Turkey Breast

Roasted to perfection served with Turkey Gravy, Ginger Cranberry Sauce and Stuffing

Country Grit Martini Bar

Build your own Grit Sundae with an assortment of toppings for you to choose from. Whipped Butter, Spring Onion, Smoked Brisket, Pork Cracklings, Sour Cream, Shredded Cheddar Cheese, Blue Cheese Crumbles and Diced Tomatoes, Red Eye Gravy and PBR Gravy.

RECEPTION PLATTERS

Main Menu

Displayed or Passed (Priced by the dozen)

Deviled Eggs \$33.00

Fresh Dill, Chives and Smoked Trout Roe

Baked Fig Crostini \$42.00

Fig, Honey, Crispy Pork Belly and Goat Cheese

Smoked Pecan Chicken \$48.00

Lettuce Wraps

Smoked Chicken, Roasted Corn, Smoked Pecans and Butter Lettuce

Seared Crab Cakes \$160.00

Black Pepper Sauce and Cold Pressed Pickles

Mini Low & Slow \$51.00

Corn Bread, Smoked Chicken, Avocado, Frisee and Buttermilk Ranch

Brisket Hand Pie \$85.00

Flaky Pastry stuffed with Smoked Brisket, Potato, Blue Cheese Fondue & Red Chilies

Bacon Wrapped Bourbon Figs \$42.00

Gorgonzola Cheese, Smoked Pecans & Streaky Bacon

Tuna Tataki \$72.00

Thinly sliced Sesame Crusted Tuna served on a crisp wonton. Topped with an Asian Salsa and Wasabi

Southern Shrimp Cocktail \$72.00

Chilled Shrimp in a Bourbon Bloody Mary Float

Chicken or Beef Satay \$54.00

Chili, Lemongrass & Ginger Marinated Chicken Skewers served with a Spicy Thai Peanut Sauce

Spiced Watermelon & Tuna \$64.00

Crudo

Seasoned with yuzu, mint and chili spice

Street Corn \$33.00

Grilled Corn, Crema, Crumbled Feta, Spring Onions and Bacon

Mini Sundried Tomato & Arugula Quiche \$36.00

Egg Custard and Shortbread Crust

Mini Chicken & Waffles \$48.00

Fresh Dill, Chives and Smoked Trout Roe

Jambalaya Arrancini & Sofrito \$60.00

Crispy Fried Spiced Rice, Chorizo, Shrimp and Sofrito

Fried Chicken Bao \$54.00

Crispy Fried Five Spice Chicken, Sichuan Mayonnaise, Pickled Carrot & Chinese Coriander

Smoked Salmon Bruschetta \$85.00

Multigrain, Benedictine, Dill, Pickled Shallots, Fennel and Smoked Caviar

Mac and Cheese Croquettes \$36.00

Crispy Fried Mac & Cheese and Basil Marinara

Fried Chicken and Caviar \$48.00

Crème Fraiche & Smoked Caviar

King Crab Legs (Seasonal) \$160.00

Uni Butter & Crispy Leek Confit

BBQ'd Bacon Wrapped Shrimp \$72.00

Stuffed with Basil and Grilled

Fried Green Tomato \$64.00

Pimento Cheese, Smoked Pork Belly, Tomato Jam, Frisee & Pickled Lemon Vinaigrette

Burnt Ends \$64.00

Smoked Brisket, Blue Cheese Fondue, Tots and Pickled Fresno Chilies

Oysters & Bubbles \$110.00

Smoked Brisket, Blue Cheese Fondue, Tots and Pickled Fresno Chilies

Vegetarian Menu

Chilled Spiced Watermelon \$36.00
Citrus, Mint and Spice

Farmer Cheese & Watermelon \$36.00
Grilled Halloumi, Cress and Finishing Salt

Boiled Peanut Falafel \$42.00
Peanut Butter Molasses

Chicken Fried Tofu \$32.00
Strawberry Buffalo Sauce

Bruschetta \$32.00
Crisp Sour Dough Baguette topped with a fresh Tuscan Salsa and garnished with a Balsamic Glaze and Basil Chiffonade

Purple Belgian Endive \$36.00
Filled with Blue Cheese Cream and Candied Walnuts

Jalapeno Poppers \$36.00
Fresh Jalapenos hand stuffed with Cream Cheese and Seasoned Bacon. Lightly breaded then fried until golden crisp. Served with a Chile Plum Sauce

Cornbread Bruschetta \$32.00
Dusted Country Bread topped with Goat Cheese, Fresh Basil and a Roasted Corn and Black Bean Salsa

Avocado Toast \$42.00
Grilled Multi-Grain, Avocado, Lime, Cilantro, Frisee and Finishing Salt

Black Eyed Pea Hummus \$32.00
Served on Crisp Croustini, Cold Pressed Extra Virgin Olive Oil and BBQ Field Peas

Caprese Skewers \$42.00
Fresh Mozzarella, Tomato & Basil Pesto

Fried Pickled Okra (Lady Fingers) \$32.00
Lightly Tempura Battered and Fried Golden Crisp. Served with a Ginger Vinaigrette

Tomato Bisque Shooter & Grilled Cheese \$42.00

Slider Menu

Southern Fried Chicken Biscuit \$60.00
Fresh Biscuit, Crispy Fried Chicken, Honey Butter and Pepper Jelly

Smoked Beef Brisket Biscuit \$110.00
Fresh Biscuit, Arugula, Tomato Jam and Honey Butter

Ham Biscuit \$110.00
Virginia Ham, Swiss, Bourbon Maple, Biscuit and Honey Butter

Fried Green Tomato Slider (V) \$48.00
Fresh Biscuit, House Made Pimento Cheese, Tomato Jam, Frisee, Pickled Lemon Vinaigrette and Chives

Classic American Slider \$98.00
Bite-Sized Burgers on Mini-Buns Served with Melted American Cheese, Grilled Onions, Pickles and House Sauce.

Grilled Portobello Slider (V) \$60.00
Portobello Mushroom Grilled with Fresh Herbs and Balsamic Vinaigrette. Served on Mini-Buns with Swiss Cheese, Lettuce, Tomato, Grilled Red Onion and a Spicy Chipotle Mayonnaise.

Crab Cake Slider \$160.00
With Lettuce, Tomato, House Pickles, Tarragon Aioli & fresh Mini-Buns

Sweet Endings

Fried Oreos \$32.00

Bacon Butterscotch Cake \$42.00

Maple Glazed Bacon Donuts \$36.00

Apple Hand Pies \$32.00

Red Velvet Cupcakes \$42.00

Caramel Pecan Brownies \$36.00

Profiteroles \$32.00

Tuxedo Strawberries \$42.00

BEVERAGE EXPERIENCES

We infuse our own Bourbons & Ice Cubes. Allow your guests to sip on unique cocktails while enjoying our Southern Favorites.



BAR PACKAGE PROPOSAL

Wine

Package Proposal

\$45 /person
2 hour

White: Ringenbach Riesling, Alsace

Red: Famille Perrin Cotes du Rhone

**\$15 more to add Draft Beer to Package -
Choice of Crossroad Lager and Full Steam Ahead*

Call

Package Proposal

\$70 /person
2 hour

Crossroad Lager and Full Steam Ahead On Draft

White: Ringenbach & Fils Riesling, Alsace

Red: Famille Perrin Cotes du Rhone

Rose: Les Animals Elephant- Rhone Valley

Liquors: Sky, Beefeater, Platinum 3, Star, Jim
Beam, Cimarron, JW Black

Premium

Package Proposal

\$90 /person
2 hour

Crossroad Lager and Full Steam Ahead On Draft

White: Auntsfield Sauvignon Blanc New Zealand

Red: Benziger Cabernet Sauvignon, USA

Rose: Les Animals Elephant- Rhone Valley

Bubbly: Prosecco

1 Specialty Cocktail

Liquors: Bacardi Superior, Tito vodka, Tanqueray,
Don Julio Blanco, Wild Turkey 81, Monkey Shoulder
whisky

Super Premium

Package Proposal

\$120 /person
2 hour

Crossroad Lager and Full Steam Ahead On Draft

White: Ringenbach & Fils Riesling, Alsace &
Auntsfield Sauvignon Blanc New Zealand

Red: Famille Perrin Cotes du Rhone & Benziger
Cabernet Sauvignon, USA

Rose: Les Animals Elephant- Rhone Valley

3 Specialty Cocktails

Cava & Prosecco

Liquors: Citadelle Gin, Boyd & Blair Potato Vodka,
Plantation 3 Star rum, Patron Silver, Bulleit 10 yr,
Four Roses, Laphroaig 10yrs

