



CATERING & EVENTS

Palm Beach Elegance with a Modern Twist

Southern Comfort Buffet Selection

SALADS

(Corn Bread, Biscuits & Garlic Toast included)

Traditional Caesar Salad

With Garlic Croutons

Fresh Garden Salad

Served with Balsamic & Ranch Dressing

Loaded Baked Potato Salad

Italian Caprese Salad

With Mozzarella and Fresh Tomatoes

Mediterranean Pasta Salad

Served with Greek Olives & Feta, Tomatoes & Cucumbers

Creamy Cabbage Cold Slaw

Entrees

Chef Carved

BBQ Beef Brisket

Chef Carved

Honey Dijon Glazed Pork Loin

Southern Shrimp & Cheddar Grits

Served with Tomato Scallion Chutney

Bayou Low Country Boil

Shrimp, Andouille Sausage, Corn & Potatoes

Buttermilk Chicken & Waffles

Served with Cajun Maple Glaze Sauce

Country Style Pulled Pork

Slow Cooked BBQ Spare Ribs

(Add \$5.99 Per Guest for Baby Back Ribs)

Grilled BBQ Chicken Breast

Grandma's Chicken & Dumplings

Side Dishes

Baked Macaroni & Cheese

Garlic Parmesan

Roasted Red Skin Potatoes

Mashed Potato Bar

Assorted Toppings:

Sour Cream, Cheddar Cheese, Bacon & Scallions

Scalloped Potatoes

Sweet Potato & Pecan Soufflé'

Corn on the Cob

Served with Shallot Butter

Fresh Green Bean Casserole

Maple & Bacon Baked Beans

Fried Green Tomatoes

Served with Buttermilk Herbed Ranch

Creamed Spinach

Biscuit & Cornbread Stuffing

Louisiana Slow Cooked Collard Greens

Summer Squash Medley

Dessert Options

Gourmet Pie Bar --\$6pp

Apple Pie

Pecan Pie

Strawberry Rhubarb Pie

Served with Vanilla Ice Cream & Whip Cream

Smore Love Station -- \$3.50pp

Make your own Campfire Smores

Comes complete with

Jumbo Marshmallows, Hersey Chocolate Bars & Graham Crackers

*Presented on decorated table with "sterno" campfire
in the middle of the table*

Warm Brownie Ala Mode Ice Cream Sundae Bar -- \$6pp

Hand Dipped

Vanilla Bean Ice Cream

Assorted Toppings:

Warm Brownie, Peanuts, Sprinkles, Oreos, M&Ms,

Hot Fudge, Caramel Sauce,

Whip Cream, Bananas & Cherries