

## *It's A Southern Thing Private Dining Dinner Buffet Menu*

<b>APPETIZERS:</b>	<b>SMALL</b>	<b>LARGE</b>
HOMEMADE PIMENTO CHEESE: SERVED WITH CRACKERS, ASSORTED PICKLES, AND BACON JAM.	\$60	\$95
FRESH FRUIT SALAD AND ASSORTED CHEESE PLATTER	\$70	\$125
BBQ SLIDERS (PULLED CHICKEN <b>OR</b> PULLED PORK)	\$75	\$140
ROASTED CORN AND CHARRED JALAPENO HUSHPUPPIES	\$50	\$95
BUFFALO CHICKEN DIP: PULLED CHICKEN, BUFFALO SAUCE, CREAM CHEESE, SPICES AND CHEDDAR CHEESE. SERVED WITH GRILLED PITA AND CELERY	\$65	\$120
SMOKED WINGS: SERVED WITH RANCH, BLEU CHEESE DRESSING & CELERY	\$75	\$130
FRIED PICKLES: SERVED WITH ROASTED GARLIC RANCH	\$50	\$95
FRIED CAULIFLOWER: SERVED WITH CHIPOTLE RANCH	\$50	\$95
FRIED GREEN TOMATOES: SERVED WITH PIMENTO CHEESE & BACON JAM	\$50	\$95
SHRIMP COCKTAIL: LARGE SHRIMP SERVED WITH LEMON WEDGES AND COCKTAIL SAUCE	\$75	\$130
<b>SALADS:</b>	<b>SMALL</b>	<b>LARGE</b>
BLT SALAD: ROMAINE, BACON, TOMATOES, CHEDDAR CHEESE, RANCH	\$50	\$90
CAESAR SALAD: ROMAINE, HOMEMADE DRESSING, CROUTONS, PARMESAN CHEESE	\$45	\$80
SPINACH SALAD: BABY SPINACH, GORGONZOLA CHEESE, SLICED RED ONIONS,	\$50	\$90
<b>ENTREES:</b>	<b>SMALL</b>	<b>LARGE</b>
EASTERN NC STYLE PULLED PORK: WITH CAROLINA VINEGAR BBQ SAUCE	\$125	\$225
OVEN ROASTED SMOKED CHICKEN	\$135	\$255
“PETE-LOAF”: OUR HOMEMADE MEATLOAF THAT IS 50% BEEF & 50% BACON, TOPPED WITH OUR HOMEMADE “KETCHUP”	\$140	\$260
JALAPENO BRINED FRIED CHICKEN BITES	\$135	\$255
24 HOUR BRINED & SMOKED PORK CHOPS: WITH BOURBON MAPLE GLAZE	\$140	\$260
SHRIMP & GRITS: ANDOUILLE SAUSAGE, CHILIES, TOMATOES & WHITE CHEDDAR CHEESE OVER STONE GROUND GRITS	\$150	\$275
CALABASH CATFISH NUGGETS: SERVED WITH TAR-TAR SAUCE AND DUSTED WITH OUR CREOLE SEASONING	\$125	\$225
SIGNATURE BAKED MAC & CHEESE: A CREAMY 3 CHEESE BLEND, TOPPED WITH BLACKENED GRILLED CHICKEN BREAST	\$120	\$220
SMASH BURGER SLIDERS: AMERICAN CHEESE, IAST BURGER SAUCE, LETTUCE, TOMATO & ONION	\$135	\$255
PAN SEARED SALMON: TOPPED WITH A WHITE WINE LEMON BUTTER SAUCE	\$175	\$325

<b>SIDES &amp; DESSERTS:</b>	<b>SMALL</b>	<b>LARGE</b>
ROASTED HERB POTATOES	\$55	\$100
3 CHEESE BAKED MAC & CHEESE	\$65	\$120
COLLARD GREENS (CONTAINS PORK)	\$55	\$100
CRISPY BRUSSEL SPROUTS W/ HONEYCUP VINAIGRETTE (CAN BE DONE PORK FREE)	\$65	\$120
ROASTED BROCCOLI	\$50	\$90
GARLICKY GREEN BEANS	\$65	\$120
MASHED SWEET POTATOES	\$45	\$80
ROASTED GARLIC MASHED POTATOES (ADD GRAVY \$10SMALL, \$15LARGE)	\$45	\$80
HERB SCENTED WILD RICE	\$50	\$90
STONE GROUND GRITS	\$55	\$100
WARM ORZO PASTA SALAD WITH ZUCCHINI, ASPARAGUS, SUNDRIED TOMATOES TOSSED WITH A WARM WHITE WINE LEMON BUTTER	\$60	\$110
<b>DESSERTS:</b>		
BANANA PUDDING	\$50	\$95
KEY LIME PIE	\$55	\$100
SEASONAL DESSERT (PLEASE ASK CATERING MANAGER FOR OUR OFFERING)	MARKET	PRICE
OUTSIDE DESSERT FEE: \$2 PER PERSON (CUTTING & PLATING OF CAKE INCLUDED)		

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#### **NA BEVERAGES:**

COKE, DIET COKE, SWEET OR UNSWEET TEA, SPRITE, ORANGE SODA, LEMONADE, WITH UNLIMITED REFILLS	\$3.00 EACH
COFFEE (REGULAR OR DECAF) WITH UNLIMITED REFILLS	\$4 EACH

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#### **BAR PACKAGES**

**SIT BACK AND RELAX, NO NEED TO GO TO OUR BAR, YOUR SERVICE STAFF WILL BRING IT TO YOU!**

**OPEN BAR:** GUESTS MAY CHOOSE ANYTHING THEY LIKE FROM OUR SPIRIT/WINE/BEER SELECTION TO GO ON THE HOST'S TAB

**LIMITED OPEN BAR:** GUESTS MAY CHOOSE FROM THE HOST'S PREDETERMINED LIST OF BEER/WINE/SPIRITS AND/OR HAVE A PER DRINK PRICE CAP (OUR MOST POPULAR OPTION IS A MAXIMUM OF \$15/PER DRINK)

**CAPPED BAR:** EITHER OPEN OR LIMITED, HOST SETS A PRICE CAP FOR TOTAL BAR DRINKS NOT TO EXCEED THE HOST'S SET TOTAL. IF THE TOTAL IS MET, THE GUESTS ORDERS REVERT TO A CASH BAR

**CASH BAR:** ALL GUESTS ARE RESPONSIBLE FOR THEIR OWN ALCOHOLIC BEVERAGES, THE HOST WOULD ONLY COVER PREDETERMINED N/A BEVERAGES

**BEER & WINE ONLY:** GUESTS MAY CHOOSE FROM OUR BOTTLE/DRAFT/CAN BEER SELECTION AND WINES BY THE GLASS. (ASK ABOUT OUR IN ROOM BEER AND WINE BAR OPTIONS!)

**DRINK TICKETS:** GUESTS ARE GIVEN A PREDETERMINED NUMBER OF DRINK TICKETS IN EXCHANGE FOR AN ADULT BEVERAGE OF THEIR CHOOSING