

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

~25PP

~50PP

APPETIZERS:	SMALL	LARGE
HOMEMADE PIMENTO CHEESE: SERVED WITH CRACKERS, ASSORTED PICKLES, AND BACON JAM.	\$60	\$95
FRESH FRUIT 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, HOMEMADE BUFFALO WING SAUCE, AND CHEDDAR CHEESE SERVED WITH PITA AND CELERY	\$65	\$120
SMOKED WINGS: SERVED WITH RANCH & BLUE CHEESE	\$75	\$130
FRIED PICKLES: SERVED WITH ROASTED GARLIC RANCH	\$50	\$95
FRIED CAULIFLOWER: SERVED WITH CHIPOTLE RANCH	\$50	\$95
FRIED GREEN TOMATOES: TOPPED WITH PIMENTO CHEESE	\$50	\$95
SHRIMP COCKTAIL: LARGE SHRIMP WITH LEMON AND COCKTAIL SAUCE	\$75	\$130

SALADS:	SMALL	LARGE
BLT SALAD: ROMAINE, BACON, TOMATOES, CHEDDAR CHEESE, RANCH	\$50	\$90
CAESAR SALAD: ROMAINE, HOMEMADE DRESSING, CROUTONS, PARMESAN CHEESE	\$45	\$80
MIXED GREENS SALAD: SPRING MIX, TOMATOES, RED ONIONS, CUCUMBERS, AND	\$45	\$80

ENTREES:	SMALL	LARGE
EASTERN NC STYLE PULLED PORK WITH CAROLINA VINEGAR SAUCE	\$125	\$225
OVEN ROASTED SMOKED CHICKEN	\$135	\$255
"PETE-LOAF" OUR HOMEMADE MEATLOAF THAT IS 50/50 BEEF & BACON, TOPPED WITH OUR HOMEMADE "KETCHUP"	\$140	\$260
JALAPENO BRINED FRIED CHICKEN BITES	\$135	\$255
24 HOUR BRINED AND SMOKED PORK CHOP WITH BOURBON MAPLE GLAZE	\$140	\$260
SHRIMP & GRITS: ANDOUILLE SAUSAGE, CHILIES, TOMATOES, WHITE CHEDDAR CHEESE OVER CHEESY GRITS	\$150	\$275
CALABASH CATFISH NUGGETS: SERVED WITH TAR-TAR SAUCE AND DUSTED WITH OUR CREOLE SEASONING	\$125	\$225
SIGNATURE BAKED MAC & CHEESE: WITH BLACKENED CHICKEN, BACON AND TOPPED WITH A 3 CHEESE BLEND	\$120	\$220
SMASH BURGER SLIDERS: WITH AMERICAN CHEESE, IAST BURGER SAUCE, LETTUCE, TOMATO AND ONION	\$135	\$255
PAN SEARED SALMON: TOPPED WITH A LEMON BUTTER SAUCE	\$175	\$325

<b>SIDES &amp; DESSERTS:</b>	<b>SMALL</b>	<b>LARGE</b>
ROSEMARY & GARLIC ROASTED FINGERLING POTATOES	\$55	\$100
CREAMY STOVE TOP <b>OR</b> 3 CHEESE BAKED MAC & CHEESE	\$65	\$120
COLLARD GREENS (CONTAINS PORK)	\$55	\$100
CRISPY BRUSSEL SPROUTS W/BACON DRESSING (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
CHEESY WHITE CHEDDAR 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 OPTIONS:

**OPEN BAR:** GUESTS CHOOSE WHAT THEY WOULD LIKE TO DRINK FROM THE BAR OR N/A BEVERAGES AND ARE CHARGED PER ITEM ORDERED ON THE HOST TAB

**LIMITED OPEN BAR:** HOST SETS A LIMIT ON PRICE PER DRINK (EX: \$15 PER DRINK) GUESTS WOULD HAVE THE OPTION TO CHOOSE A DRINK AT THAT PRICE POINT, BELOW, OR PAY ON THEIR OWN TABS.

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

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

**BEER & WINE ONLY:** GUESTS WOULD ONLY BE ABLE TO HAVE BEER AND WINE ON THE HOST TAB, ANY OTHER ALCOHOLIC BEVERAGES WILL REVERT TO GUESTS PERSONAL TAB. HOST CAN SELECT TO ONLY OFFER SELECTED BEER AND WINE. WINE WILL THEN BE CHARGED TO THE HOST TAB WITH THE BY THE BOTTLE PRICING (PER BOTTLE OPENED)