



# **Summer BBQ Supper**

## **HORS D'OEUVRES**

### **Assorted Biscuit Canapes**

Including Beef Tenderloin with Blue Cheese Spread and a Sweet Balsamic Reduction, El Diablo Pimento Cheese with Green Onions Or Bacon , Sugared Peach Slices with Crumbled Feta and Mint, and Local Goat Cheese with Fig Preserve with Basil

**Local Farm Raised Trout Cakes with House Tomato Jam**

**Black-Eyed Pea Fritters with Vidalia Cream Sauce**

### **Old South Snack Bar**

Biscuit Crostini, Locally Made Crackers and House Potato Chips  
Fresh Marinated Marinated Tomatoes, Cucumbers & Onions,  
Brown Sugar Bacon, Roasted Garlic Okra, Pinto Bean Hummus with chow-chow, Benedictine Dip  
and Assorted True South Pimento Cheeses

## **BUFFET SUPPER**

Smoky & Spicy Black Eye Pea Salad over Romaine  
Massaged Kale Salad with Seasonl Fruit or Roasted Vegetables & Complementary Cheese

Pulled Pork and/or Chicken Bar-B-Que with Assorted Sauces served with Homemade Corn Bread & Biscuits  
Sliced Smoky Beef Brisket with Sauces and Locally Baked Sliced Bread  
Spicy Local Tempeh "Wings" with Bleu Cheese Dip

**Creamy Garlic Cheddar Grits**  
with Cheeses, Crumbled Bacon, Fresh Chopped Herbs or Pesto  
**Farmer's Market Sampler** with all the Season has to Offer  
with Spinach Dip and Buttermilic Ranch

### **Sweet Stuff**

Warm Peach Cobbler with Local Ice Cream  
Mini Banana Puddin'  
Mini Pecan Pies  
Lemon Squares