



Southern Supper

buffet, plated or family style

Passed Hors d'Oeuvres

- Mini Ham Biscuits with Dijon Mustard Sauce
- Gourmet "Pigs in a Blanket" made with All Beef Franks or Pork Bratwurst Wrapped in Puff Pastry and served with a Spicy Mustard Sauce
- Smokey Shrimp with Caper Remoulade, Pickled Shrimp, or Herb & Butter Marinated Shrimp by the pound
- House Special Crab Cakes with Caper Remoulade or Mountain Chow Chow
- House Special Trout Cakes with Creamy Mountain Chow Chow
- Sugar & Spice Marinated Chicken Sates with Creamy Vidalia Dipping Sauce
- Meatloaf Cup Cakes... Old Fashion Meat Loaf made with Turkey or Beef seasoned with Spices and Veggies, topped with Mashed Potatoes and served in a paper brioche liner
- Assortment of Biscuit Crostini Canapes (passed only, choose 3 types) including: Choice of House Pimento Cheese (Old Fashion, El Diablo, Smoked Gouda, Horseradish Havarti) with Green Onions or Candied Bacon, Creamy Artichoke Spread with Green Onions, Brie & Berry with Nutella, Sliced Peaches with Feta & Mint, Goat Cheese with Frog Jam, Pulled Pork BBQ with Pickled Okra, Butternut Squash with Goat Cheese & Chives, Goat Cheese with Fig Preserves or Local FROG Jam and Basil
- Sliders, your choice of: All Beef with two toppings, Pulled Pork or Pulled Chicken with Cabbage Slaw, BBQ Tempeh with Carrot Slaw
- Herb Marinated Cheese Skewers
- Asparagus and Melon Wrapped with Prosciutto
- Black Eyed Pea Fritters with a Creamy Vidalia Dip
- Grit Fritters with Chipotle Dipping Sauce and Tomato Chutney

Dinner Options

- Mixed Greens with Roasted Corn, Okra, and Caramelized Vidalia Onion Dressing
- Sliced Tomato, Fresh Mozzarella, and Basil Salad with Balsamic Vinegar
- BLT Salad with Green Goddess Dressing
- Sweet Derby Pasta Salad with Sautéed Asparagus, Fresh Peppers, Red Onions, Feta and a Sweet Red Wine Vinaigrette
- Coleslaw Salad Made with Cabbage & Broccoli Slaw in a Creamy Vidalia Onion Sauce
- Loaded Potato Salad with Creamy Dressing, Green Onions and Shredded Cheddar
- Seasonal Fruit Salad with Melon, Berries, Grapes and Pineapple

- Buttermilk Battered Fried Chicken (bone-in white and dark meat, boneless breasts or tenders)
- Pecan Crusted Fried Chicken (breasts or tenders) with Caramelized Vidalia Onion Sauce
- Beef Short Ribs - Seared, Braised, and Topped with Seasonal or Complementary Mole Sauce or Rich Red Wine Sauce
- Pulled Pork BBQ served with Three House Sauces
- Pulled Chicken (White & Dark Meat) BBQ served with Three House Sauces
- Spicy BBQ Tempeh served with Vegan Cabbage Slaw on the side

- Garlic Mashed Potato or Southern Grit Bar with Herbed Butter, Sour Cream, Bacon, Green Onions and two types of Shredded Cheese
- Baked Herbed Cheese Grits Casserole
- Cornbread Pudding with Red Peppers
- Baked Mac & Cheese with Caramelized Onions & Gruyere Cheese Lightly Topped with Bread Crumbs
- Farmers Market Sampler with the Season's Best Vegetables... Grilled, Roasted, Blanched, Pickled, etc.
served room temperature with or without Assorted House Made Dips & Spreads
- Assortment of Soft Rolls and Cheddar Rolls with House Rosemary & Garlic Pesto
- Southern Cornbread made with Corn & Brown Butter
- Biscuits with Honey & Butter