Hand Crafted Appetizers
2dz minimum of each

- Sausage Balls
- Pimento Cheese Balls rolled in Pistachios
- Brandied Cherry + Goat Cheese Crostini
- Beef Tenderloin Crostini with Apricot Jam
- BBQ Meatballs
- Stuffed Mushrooms
- Apples, Andouille Sausage + Goat Cheese
- Fried Mac + Cheese Balls
- Deviled Eggs
- Bloody Mary, Truffle or Pimento Cheese
- Mini Glazed Ham + Cheese Sliders
- White Cheddar + Cranberry Mustarda

- Puff Pastry Wrapped Baked Brie Wheel
  Topped with Pecan Pie Filling or Cranberry Orange Compote served with toasted crostinis

Entrees
Per Pound

- Smoked Ham Whole $50 Sliced $8 per pound
- Smoked Turkey Whole $50 Sliced $9 per pound
- Smoked Peppered Brisket with Mushroom Onion Gravy $19
- Beef Tenderloin with Creamy Mustard Sauce $28
- Boneless Beef Short Ribs with Red Wine Reduction $32
- Slow Roasted Top Sirloin with Bourbon Bacon Sauce $16
- Marinated London Broil with Chimichurri Sauce $15
- Dill Crusted Salmon with Tiger Dill Sauce $22
- Rosemary Orange Airline Chicken Breast $14
- Autumn Chicken + Waffles with Whisky Syrup $10 each
- Lowcountry Shrimp + Grits Casserole $40
- Chicken Pot Pie Casserole $40

Side Dishes
Served by 1/2 pan for 10-15 people

- Fall Bounty Salad Mixed Greens topped with Butternut squash, Apples, Candied Pecans, Goat Cheese $29
- Baked Mac + Cheese $35
- Pretzel Stuffing $25
- Green Bean Casserole $25
- Sweet Potato Casserole $25
- Collards $25
- Mashed Potatoes $25
- Beer Cheese Mashed Potatoes $28
- Gouda Cheese Grits $8 per pound
- Mixed Charred Vegetables $8 per pound
- Roasted Asparagus $10 per pound
- Boiled Peanuts $6 per pound
- Home-made Cranberry Sauce $12 per quart

Desserts

- Fall Bread Pudding $30
- Assorted Seasonal Cobblers $35
- Mini Gingerbread Whoopie Pies $15 dozen
- Pecan Pie Bars $18 dozen
Seasonal Displays
Serves 15-20 People

Gourmet Cheese Board
Assorted Cheeses, Sriracha Honey, Candied Pecans, Grapes + Sliced Apples $35

Charcuterie Board
Prosciutto, Capricola, Salami, Homemade Chips, Fresh Berries, Pickles, + Pimento Cheese Spread $55

Antipasti Display
Mozzarella Bocconcini, Pickled Okra, Boiled Peanuts, Olives, Marinated Mushrooms, Pickled Shrimp $55

Beef Tenderloin Display
Tiger Sauce, Crostinis, Cranberry Compote, Arugula + Tomatoes $80

Seasonal Dip Display
Choose 2 (Pimento Cheese, Roasted Pepper Hummus, Spinach Dip or Pizza Dip) comes with assorted vegetables + house flatbread $40

Holiday Plated Entrees
Beef Tenderloin with Creamy Mustard Sauce, Roasted Green Beans + Mashed Potatoes

Beef Short Ribs with a Red Wine Reduction, Gouda Grits, Roasted Vegetables

Smoked Peppered Brisket with Baked Mac + Cheese + Asparagus

Rosemary Orange Airline Chicken Breast served with Roasted Sweet Potatoes + Fall Bounty Salad

Autumn Chicken + Waffles with Whisky Syrup served with Gouda Grits

Dill Crusted Salmon with Tiger Dill Sauce

Pumpkin + Hazelnut Ravioli with a White Wine Cream Sauce

Plated Desserts
Seasonal Bread Pudding with Creme Anglaise

Bourbon Pecan Pie

Triple Chocolate Mousse Cake

Rustic Apple Pie

**Custom Menus Available by Request**
Drink Packages

Beer + Wine Bar
3 Domestic, 1 local, 1 House Red Wine + 1 House White Wine

Premium Beer + Wine Bar
All Beers on Tap + Bottle, 2 Red Wines, 2 White Wines

Full Liquor Bar
Fleshmans Vodka, Montazuma Tequila, Kentucky Gentleman Bourbon, Fleshamns Gin, Admiral Nelsons Rum
*Premium Liquor Options Available

Specialty Cocktails

Deck the Halls
Chartreuse, Grenadine, Lemon + Mint

The Scrooge
Fireball, RumChata + Milk

Be Thankful
Disaronno, Jameson, Lemon Juice, Sweet Tea