

APPETIZERS

DIPS

**Served with choice of one:
toasted pita points, tortilla chips,
house potato chips or crackers*

SOUTHERN JALAPENO PIMENTO CHEESE \$5

A traditional southern staple with a little extra kick

TRADITIONAL HUMMUS AND PITA \$5

Our signature housemade hummus

SPINACH ARTICHOKE DIP \$6

Creamy, cheesy spinach artichoke dip

SPICY CHICKEN DIP \$6

Roasted chicken mixed with jalapenos, cream cheese, mixed cheeses and our secret seasonings

PICK UPS

**served by the dozen*

BALSAMIC BRUSCHETTA \$13

Toasted crostini topped with chopped marinated tomatoes and garlic, finished with a balsamic reduction

CAPRESE SKEWERS WITH BALSAMIC REDUCTION \$26

Grape tomatoes, fresh mozzarella

PIMENTO CHEESE FRITTER \$26

Extra sharp cheddar, diced pimentos and enough cayenne for a small kick deep fried to a golden brown

MAC AND CHEESE FRITTER \$26

Breaded ball of mac and cheese deep friend to a crisp golden brown

BACON WRAPPED BBQ SHRIMP \$29

Jumbo gulf shrimp wrapped in bacon and brushed with our Cheerwine BBQ sauce

CRAB STUFFED MUSHROOMS \$32

Large button mushrooms stuffed with our famous crab cake recipe

SAUSAGE STUFFED MUSHROOMS \$28

Large button mushrooms stuffed with a blend of our house made sausage and cheese; served warm

MINI PULLED PORK SWEET POTATO BISCUITS \$30

Miniature sweet potato biscuits filled with our housemade pulled pork and Cheerwine BBQ sauce; finished with apple butter

CHICKEN WINGS \$28

Jumbo wings tossed in your choice of one signature sauce: Cheerwine BBQ, Boom Boom, Medium, Hot, Sweet Chili or Belmont Hot; served with celery and choice of ranch OR blue cheese

GORGONZOLA STUFFED MEATBALLS \$29

Our secret house ground meatball recipe stuffed with gorgonzola cheese and topped with our signature red sauce

JALAPENO POPPERS \$30

Fresh jalapeno halves stuffed with cream cheese and smoked sausage, then wrapped in Applewood smoked bacon and roasted

TERIYAKI BEEF SKEWERS \$31

Marinated beef skewers grilled to perfection and finished with a teriyaki glaze.

MINI CRAB CAKES \$32

Handmade miniature lump crab cakes served with remoulade sauce

VEGETABLE SPRING ROLLS \$26

Crispy vegetable spring roll served with sweet chili sauce

PHYLLO WRAPPED ASPARAGUS \$28

Tender asparagus wrapped in a light and crisp phyllo

CHICKEN TENDERS \$25

Fresh chicken tenders cooked to perfection and served with a choice of one signature sauce for dipping

SLIDERS

\$48 **served by the dozen*

CHOICE OF ONE MEAT:

*Cow-Pig
Bison
Angus Beef
Portabella
Pulled Pork BBQ
Chicken Breast*

CHOICE OF CHEESE:

*Cheddar
Swiss
Provolone
Pepper jack*

Choice of Three
CONDIMENTS:

*Ketchup
Yellow Mustard
Mayo
Chipotle Mayo
Stone ground mustard
Cheerwine BBQ sauce*

Choice of Three
TOPPINGS:

*Lettuce
Tomato
Red Onion
Coleslaw
Pickles*



**Prices and availability of certain items are subject to change due to market volatility.*

SPECIALTY PLATTERS

**small feeds 5-6, medium feeds 9-12 and large feeds 20-24*

FRESH FRUIT

Assortment of fresh seasonal fruits served with yogurt dipping sauce

Small \$30 | Medium \$60 | Large \$120

ARTISAN CHEESE

An assortment of local, gourmet and award winning cheeses with crackers

Small \$35 | Medium \$70 | Large \$140

VEGETABLE CRUDITÉ

Assorted seasonal veggies served with dill ranch

Small \$25 | Medium \$50 | Large \$100

ANTIPASTI

Freshly sliced salami, capicola, prosciutto, fresh mozzarella, pickled peppers and assorted olives

Small \$35 | Medium \$70 | Large \$140

SHRIMP COCKTAIL PLATTER

Chilled jumbo gulf shrimp served with our zesty cocktail sauce

Small \$25 | Medium \$50 | Large \$100

PACKAGES

**All Packages require a 48-hour notice* *NO SUBSTITUTIONS*
*Orders of less than 15 cannot have split proteins**

SOUTHERN SOUL PACKAGE

Served with Cheerwine BBQ Sauce

CHOICE OF ONE MEAT:

House Smoked Brisket \$21

Slow Smoked Pork Butt \$18

BBQ Chicken \$17

Fried Chicken \$17

Southern Style BBQ Ribs \$19

CHOICE OF TWO SIDES:

Coleslaw

Baked Beans

Potato Salad

Pasta Salad

Baked Mac and Cheese

Collard Greens

Corn on the Cob

CHOICE OF ONE BREAD:

Hawaiian Rolls

Cornbread

ITALIAN

*All options are served with garlic bread and a garden salad OR Caesar salad
Small feeds 9-12 / Large feeds 18-24*

LASAGNA

Choice of meat or veggie

Small \$135 | Large \$270

EGGPLANT PARMESAN

Small \$120 | Large \$240

BLACKENED CHICKEN ALFREDO FETTUCINE

Small \$140 | Large \$280

PENNE VODKA

Small \$120 | Large \$240

SPAGHETTI WITH MARINARA

Small \$110 | Large \$220

SOUTH OF THE BORDER

*Build your own Taco Station
(2 tacos per person)*

CHOICE OF ONE MEAT:

Steak \$20

Shrimp \$20

Chicken \$16

Ground Beef \$16

CHOICE OF ONE TORTILLA:

Corn

Flour

SIDES:

Cilantro Lime Rice

Black Beans

TOPPINGS:

Lettuce

Diced tomatoes

Onions

Shredded cheese

Salsa

Sour cream

CHOICE OF ONE DIP:

**served with tortilla chips*

Guacamole

Queso Dip

Brunch

SUNRISE BREAKFAST \$14

Quiche bites, choice of sausage, country ham OR bacon, with fresh seasonal fruit and muffins

HEARTY BREAKFAST \$16

Scrambled eggs, choice of bacon OR sausage, choice of loaded roasted potatoes OR cheesy grits, and housemade biscuits

SOUTHERN BREAKFAST \$18

Shrimp and Grits, choice of country ham OR sausage, biscuits with assorted jellies

**Prices and availability of certain items are subject to change due to market volatility.*

PLATED/BUFFET

First Course Options

CLASSIC GARDEN SALAD \$5

Fresh field greens topped with diced onions, diced local tomatoes, cucumber slices and shredded Monterrey jack and cheddar cheese. Served with your choice of dressing

CAESAR SALAD \$6

Fresh Romaine lettuce, Caesar dressing, parmesan cheese and croissant croutons

GORGONZOLA PEAR SALAD \$7

Fresh arugula topped with poached pears, crumbled gorgonzola, toasted spiced pecans and sherry vinaigrette

DRESSING CHOICES:

Ranch

Blue Cheese

Caesar

Balsamic Vinaigrette

PLATED/BUFFET

Main Course Options

CHICKEN MARSALA \$16

6oz chicken breasts braised with Marsala wine and mushrooms

CHICKEN PARMESAN \$16

6oz chicken breast, breaded and fried, smothered with tomato sauce, covered with Mozzarella and Parmesan cheeses, and baked

CREAMY LEMON CHICKEN \$16

6oz chicken breasts baked in a lemon parmesan cream sauce with heirloom tomatoes

SHRIMP AND GRITS \$23

Large gulf shrimp, andouille sausage, roasted peppers, onions and a delicious cream sauce over local yellow stone ground grits

CRAB CAKE WITH REMOULADE \$21

Homemade signature crab cake, pan seared to a golden brown

POACHED SALMON \$21

8oz salmon served in a rich dill lemon cream sauce

GARLIC ENCRUSTED PORK LOIN \$18

8oz slow roasted pork loin rusted with garlic and herbs

HOUSE SMOKED BRISKET (GF) \$19

Southern style slow smoked brisket

GRILLED FILET OR SLICED BEEF TENDERLOIN (GF) \$28

6oz filet grilled and served with a red wine reduction

PRIME RIB (GF)

8oz prime rib seasoned with our own String Bean seasoning served with au jus and horseradish cream sauce *Market Price

EGGPLANT PARMESAN (V) \$15

Layers of rich thick eggplant served with tomato sauce

VEGETABLE LASAGNA (V) \$15

Layered pasta with vegetables and cream sauce

SPINACH AND SUN DRIED TOMATO STUFFED PORTABELLA (V) \$15

Large portabella mushroom stuffed with spinach, sun dried tomatoes, goat cheese and pine nuts

Starches

*5-6 oz.

Saffron Risotto \$6

Roasted Garlic and Rosemary Potatoes \$5

Sweet Potato Puree \$5

Rice Pilaf \$5

Mashed Potatoes \$5

Potato au Gratin \$6

Couscous and Quinoa \$5

Vegetables

*4-5 oz.

Asparagus \$5

Roasted Broccoli \$5

Sautéed Zucchini and Squash \$5

Roasted Baby Carrots \$5

Haricot Verts \$5

Roasted Brussel Sprouts \$5

Collard Greens \$5

Vegetable Medley \$5

GOURMET DESSERTS

ASSORTED COOKIES

\$2

Just the right mix of chewy and crisp!

ASSORTED DESSERT BARS

\$2.5

Various assortment of flavors

ASSORTED BROWNIES

\$2.5

Various assortment of flavors

BANANA PUDDING

\$3.5

(8 minimum)

Layers of sweet vanilla flavored custard, crunchy vanilla wafers and sliced fresh bananas

*Other homemade desserts available upon request.

*Prices and availability of certain items are subject to change due to market volatility.

SANDWICH BOXES

CLASSIC BOX

\$11

Choice of: one classic meat, one classic bread, one cheese and one dessert; topped with lettuce, tomato and served house chips

SUPREME BOX

\$15

Choice of: two classic/supreme meats, one classic/supreme bread, one cheese and one dessert; topped with lettuce, tomato and served with house chips

SIGNATURE BOX

\$16

Choice of: one Signature Sandwich, one signature side and one dessert

SALAD BOXES

GRILLED CHICKEN CAESAR

\$15

Crisp Romaine lettuce tossed in our creamy buttermilk Caesar dressing, topped with diced local tomatoes, shredded parmesan cheese, chopped grilled chicken and croissant croutons

CATAWBA COBB

\$14

Field greens, Applewood smoked bacon, egg slices, tomatoes, roasted beets, avocado slices, crumbled blue cheese and croissant croutons with your choice of dressing

JIVE TURKEY

\$14

Our version of a classic chef salad! A huge bed of mixed greens topped with sliced roasted turkey, cranberry goat cheese, cucumber slices, diced local tomatoes, red onions, candied walnuts and our signature honey mustard vinaigrette

GARDEN SALAD

\$11

Fresh field greens topped with diced onions, diced local tomatoes, cucumber slices and shredded Monterrey jack and cheddar cheese. Served with your choice of dressing

*Includes 1 dessert

SIGNATURE SANDWICHES

MILE HIGH

\$14

Our famous Mile High Club is piled high with sliced turkey and roast beef, pepper bacon, Swiss, provolone, lettuce and tomato sandwiched between layers of lightly toasted wheat bread

TURKEY CROISSANT

\$12

Fresh sliced oven roasted turkey, avocado slices, asiago cheese, house-pickled red onions, lettuce and tomato on a flaky croissant

ITALIAN MONK

\$13

Deli style pepperoni, salami and capicola, provolone cheese, Italian dressing, stone ground mustard, lettuce tomato and red onion on a lightly toasted herb focaccia

CALI TURKEY WRAP

\$13

Thinly sliced turkey, pepper bacon, Swiss cheese, avocado slices, field greens, diced tomatoes and chipotle mayo wrapped up in a flour tortilla

VEGGIE WRAP

\$11

Spinach, avocado slices, sliced mushrooms, diced tomatoes, diced red onions and asiago cheese wrapped up in a flour tortilla; choice of chipotle ranch or balsamic vinaigrette

SIGNATURE SIDES

Pasta Salad • Potato Salad
Coleslaw • Fresh Fruit • House Chips

BOX OPTIONS

Meats:

Ham
Turkey
Roast beef
Pepper bacon
Italian meats
Chicken salad

Classic Breads:

Sourdough
Wheat
Rye
Flour tortilla

Supreme Breads:

Croissant
Herb focaccia
Hoagie roll
brioche
Jalapeno cheddar tortilla

Cheeses:

Cheddar
Swiss
Provolone
Pepper jack

Dessert:

Brownie
Chocolate chip cookie
Dessert bars

*Prices and availability of certain items are subject to change due to market volatility.

SALAD TRAYS

Small feeds 8-10 / Large feeds 20-24

ENTRÉE GARDEN SALAD

*Small – \$50
Large – \$110*

ENTRÉE CAESAR SALAD

*Small – \$60
Large – \$120*

DRESSING CHOICES:

*Ranch
Blue Cheese
Caesar
Balsamic Vinaigrette*

DESSERT TRAYS

\$3 per person

Brownies, cookies or an assortment of both

A LA CARTE SIDES

Pasta Salad \$4

Potato Salad \$4

Fresh Fruit \$4

Coleslaw \$4

Garden Salad \$ 6

Caesar Salad \$ 6

House Chips \$4

**Prices and availability of certain items are subject to change due to market volatility.*