



Southern Hospitality Catering Menu

Hors D' Oeuvres

(25 person Minimum)

Seasonal Fresh Fruit Display with Pineapple Trees
Jumbo Shrimp Cocktail Mountain with Tangy Cocktail Sauce
Authentic Fresh Salsa and Guacamole Station
Gourmet Chip and Dip Display
Mini Roast Beef Sandwich with Creamy Horseradish
Fresh Cherry Mint Brushetta w Goat Cheese
Baby Chicken Salad Sandwiches w Chilean Grapes
Italian Anti Pasta Display
Fresh Vegetable Crudités with Herb dips
Mini Pork Roast Sandwich with Dijon Apple Butter
Fresh Garden Bar with all the trimmings

Hot Hors D' Oeuvres

*indicates selections that can be passed by our servers

Sautéed Maryland Crab Cakes with Old Bay Lemon Aioli*

Bacon Wrapped Cajun Shrimp*

Bacon Wrapped Beef Tenderloin w Demi Glace*

Cheese Quesadillas with Sour Cream, Salsa, and Cilantro

Swedish Meatballs

Cajun Grilled Prime Rib Cubes*

Grilled Prawns with Homemade Cocktail Sauce

Mini Grilled Filet Mignon Topped w Herb Butter

Grilled Kielbasa with Spicy Mustard Dipping Sauce

Prosciutto Wrapped Shrimp with Basil Chiffonade

Authentic Shrimp and Sausage Gumbo

Diver Scallops with Hickory Smoked Bacon*

Cheddar Biscuits w Country Ham and Apple Salsa

Display Tables and Carving Stations

Seasonal Fruit, Imported and Domestic Cheese Display with Chef Carvings:

We start with only the freshest berries, Grapes, melons, kiwis etc. Then we add a variety of imported and domestic cheeses

Such as Havarti Dill, Jarlesburg, Gouda, Brie, Virginia and Smoked Cheddar, Big Eye Swiss, Pepper Jack, and Monterrey Jack and beautifully presented.

Gourmet Chip and Dip Display:

Graze on an incredible display of Spinach and Artichoke Dip, Cajun Crawfish Dip, Creamy Jalapeño Dip, and Homemade Salsa with cascading tortilla chips, seasoned toast rounds and pita chips.

Fresh Vegetable Crudités with Herb Dips:

Enjoy mounds of fresh cauliflower, celery, carrots, peppers, broccoli, zucchini, and yellow squash and radishes cascading from glass bowls. Served with delicious herb dips.

Italian Anti-Pasta Display:

Prosciutto, Italian Meats and Cheeses, Olives, Marinated Mushrooms, Roasted Peppers and Vegetables Drizzled with Olive Oil and Balsamic Vinegar, Roasted Garlic, Herbed Focaccia, Ciabatta Toast, Prosciutto, Artichokes, Italian pepper Garnish and Shaved Parmesan.

Chef Carving Stations

Rosemary Garlic Roast Beef: Served with Silver Dollar Rolls and Assorted Sauces

Mouth Watering Roasted Turkey Breast: Served with Mini Croissants and Cranberry Mayonnaise

Southern Honey Bourbon Ham: Served with Mini Yeast Rolls and Honey Mustard Sauce

Herb Roasted Pork Loin: Served with Rolls and Dijon Apple Butter

Succulent Beef Tenderloin: Served with Silver Dollar Rolls, and Horseradish Sauce

Prime Rib: Served with Silver Dollar Rolls, Au Jus and Horseradish Sauce

Texas Smokehouse Beef Brisket: with a Smoky Mesquite BBQ Sauce

Entrée Selections

All entrees below are served with rolls and butter, vegetable and starch. Add Iced Tea for \$1.45 per person or Tropical Fruit Tea, Soft Drinks, Bottled Waters or any combination of the above for \$1.95 per person. Add Coffee for just \$.50 per person.

Wonderful Vegetarian Options are Always Available for your Guests.

China, Silver, Glass & Linen – \$31.95 per person
Nice Plastic Products - \$24.95 per person

**Second Entrée and
Extra Starch - \$19.00**

Pepper Encrusted Filet Mignon Topped with Sautéed Shitake Mushrooms
Bacon Wrapped Filet Mignon with Herb Butter
Maryland Crab Stuffed Prawns
Jumbo Maryland Crab Cakes with Old Bay Lemon Aioli

China, Silver, Glass & Linen – \$28.95 per person
Nice Plastic Products - \$21.95 per person

**Second Entrée and
Extra Starch - \$16.00**

Grilled Tenderloin with Merlot Shallot Reduction
Tuscan Roasted Pork Loin Stuffed with Pancetta and Fresh Sage
Crab Stuffed Portobello Mushroom with Lemon Butter Sauce
Hickory Smoked Baby Back Ribs
Seafood Fettuccini
Grilled Salmon with Lemon Dill Sauce
Bacon Wrapped Grilled Prawns with Cajun Butter
Prime Rib Au Jus with Horseradish Sauce

China, Silver, Glass & Linen – \$23.95 per person
Nice Plastic Products - \$16.95 per person

**Second Entrée and
Extra Starch - \$11.00**

Hickory Smoked Beef Brisket
Sliced Roast Beef
Cajun Shrimp Etouffee
Miniature Stuffed Hen with Cranberry Cornbread Dressing
Grilled Mahi Mahi with Mango Salsa
Hickory Grilled USDA Prime Ribeye
Beef Stroganoff with Parsley Buttered Noodles
Chicken, Sausage, and Shrimp Jambalaya
Muy Especial Mexican Bar-Tacos and Burritos with all the fixings
Chicken Cordon Bleu with Béarnaise Sauce
Grilled Sirloin with Jack Daniel's Sauce

China, Silver, Glass & Linen – \$20.95 per person
Nice Plastic Products - \$13.95 per person

**Second Entrée and
Extra Starch - \$8.00**

Southern Pot Roast with Roasted Vegetables
Mediterranean Chicken with Artichoke Hearts, Kalamata Olives, and Feta
Roast Beef with Garlic-herb Gravy
Traditional Roasted Turkey and Cornbread Dressing w Gravy
Meat Lover's Baked Ziti
Beef and Chicken Kabobs
Half Hickory Smoked Chicken
Roasted Chicken Enchiladas
Chicken Fajita Station
Classic Southern Meatloaf with Spicy Red Sauce
Pulled Pork BBQ with Smokey Sauce
Beef Tips with Mushroom Gravy
BBQ Chicken (Bone-in)
Baked Honey Ham w Tennessee Whiskey Drizzle

Decadent Desserts

Bananas Foster Action Station - Let our staff flambé' Bananas Foster in Front of your guests. The Wonderful aroma will drift through the air as the bananas are caramelized in brown sugar, crème de Banana liquor, and Rum. The warm Bananas foster is served over Vanilla Ice Cream in a martini glass. It is too Fabulous!!! - \$9.95

Fondue Mountain – Featuring Delicious Melted White and Dark Chocolate, A Beautiful Display of Strawberries, Pineapples, Apples, Bananas, Pound Cake, Angel Food Cake, Marshmallows, Graham Crackers, Mini Cheesecakes and Much More... - \$6.95

Assorted Cheesecakes- A delicious array of Cheesecakes from The Cheesecake Factory and the Dream Factory topped with whipped Cream!! - \$5.95

Jack Daniels Pecan Pie- We create a traditional Pecan Pie and top with our awesome Tennessee Whiskey Chocolate Drizzle! - \$4.95

We also create some delicious fruit Cobblers and Crisps along with traditional Pies. We have fresh baked cookies and brownies as well. All starting at \$.99 per person!