



Display Stations

(no changes, no substitutions)

Rustic Charcuterie Board- Olives, Local Strawberries, Blueberries, Red Grapes, Fig Jam, Dried Apricots, Assorted Hard Cheeses, Sopresseta, Capicola, Hand Cut Sausage, Whole Grain Mustard, Cornichons (Tiny Pickles), Balsamic Cippolini Onions, Roasted Almonds, Crusty Bread and Crackers. **Drunken Grapes**-Red Grapes marinated in Makers Mark with Goat Cheese and rolled in Toasted Pecans, **Savory Scones**- Lemon Zest, Extra Virgin Olive Oil, and Fresh Thyme Scones with Tomato Jam

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**'Ole South Bruschetta Bar**- Brown Sugar Local Bacon & Hand Cut Local Sausage, Cucumber & Onion Salad, Pickled Beets, Sweet Pickles, Black Eyed Pea Hummus with Crostini. Benedictine Cucumber Tea Sandwiches, Marinated Tomato Mozzarella Salad with Fresh Basil. Carolina Style Pickled Shrimp with Parsley & Lemon. Fresh Shredded Pimento Cheese, Assorted Cheeses, Marinated Olives. Roasted Tomato and Herb Phyllo Cups with Savory Cheese (v). Garnished with Mixed Berries and Flowers.

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Winter Bruschetta Bar- Brown Sugar Local Bacon, Shaved Rosemary Ham, & Hand Cut Sausage, Charred Acorn Squash with Herb Dressing, Cumin Roasted Walnuts & Grilled Halloumi Cheese, Pickled Beets, Everything Seasoned Hummus with Crostini. Roasted Winter Vegetable Platter. Fresh Lemon Seasoned Mozzarella Balls with Local Basil. Spicy Pimento Cheese Pate a Choux Puff, Assorted Cheeses, Marinated Olives, Apple Chutney Crostini with Lemon Mascarpone & Fresh Herb. Garnished with Mixed Berries and Flowers.

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**Fire Seared Antipasto Display** - Prosciutto, Salami, Capicola, Shaved Rosemary Ham, Provolone, Assorted Hard Cheeses. Marinated & Seasoned Fresh Mozzarella, Artichokes, Sundried Tomatoes, Grilled Mushrooms, Variety Olives, Caramelized Onion Confit, Grilled Eggplant, Zucchini, Summer Squash, Roasted Red Peppers, Roasted Garlic, Crusty Rolls and Flatbreads. Accompanied by Spicy Mustard, Kalamata Olive Tapenade, Fresh Pesto and Hummus.

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Pork Free- Fire Seared Antipasto Display - Beef Salami, Logan's Sausage, Beef Bresaola, Provolone, Asiago, Gorgonzola, Red Wine Cheddar, and Fresh Mozzarella



Cheese. Comes with Heart of Palm and Roasted Red Pepper Tapenade, Marinated Fresh Mozzarella, Artichokes, Sundried Tomatoes, Grilled Mushrooms, Variety Olives, Caramelized Onion Confit, Grilled Eggplant, Zucchini, Squash, Roasted Peppers, Roasted Garlic, Crusty Rolls and Flatbreads. Accompanied by Spicy Mustard, Kalamata Olive Tapenade, Fresh Walnut Pesto and White Bean Hummus. *** **NO PORK** ***

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**Cold Seafood Display** (served on Ice) Garnished with Fresh Lemons, Limes and Greenery. Jumbo Peeled Cocktail Shrimp, Fresh Shucked Oysters, Rock Crab Claws, Cut Snow Crab Legs, Lobster Claws, Fresh made Tuna Poke, Maine Lobster Salad, Citrus Shrimp Ceviche, Oysters with Chive Oil & Roasted Local Tomato Butter.

Served with: Cocktail Sauce, Tabasco Sauce, Rémoulade Sauce, Mignonette Sauce, Clarified Butter & Roasted Local Tomato Butter, Fresh Horseradish, Saltines

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Southern Biscuit and Bacon Bar- Sweet Potato Biscuits and Classic Buttermilk Biscuits, Served with Candied Brown Sugar Bacon, Chocolate Covered Bacon and Bourbon Bacon. Displayed with Local Jam and Pepper Jelly for finishing.

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**Yummy Mezze Station with Assorted Greek Style Dips**- Our Yummy Hot Cheese Dip with Artichoke and Sundried Tomatoes, Classic Ajar (Red Pepper) and Eggplant Spread, Fresh Pesto Hummus served with Warmed Select Cheeses, Yummy Olives, Dried Fruit, Grapes and Nuts.

**Add on Items**- Chicken Souvlaki Skewers with House made Tzatziki Sauce Thick Cut Angus Beef Tenderloin Platter with Herb Sauce & Mustard Sauce (chilled)

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Mashed Potato Station

including Sweet Potatoes, Yukon Gold and Red Bliss Potatoes

*****OR*****

Mashed vs. Mac Station

including Sweet Potatoes, Red Bliss Potatoes and Killer Mac & Cheese

Each Served with the Appropriate Toppings from below:

Served with: Marshmallows, Cinnamon Pecans, Crumbled Crispy Bacon, Broccoli Florets, Sliced Green Onions, Sour Cream, Shredded Yellow Cheddar & Parmesan Cheese, Diced Smoked Virginia Ham, Diced Roma Tomatoes & Brown Sugar.

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**Street Tacos** with Marinated Flank Steak, Chipotle Shredded Chicken, Spicy Crema, Cilantro, Classic Pico de Gallo, Lime Wedges, Green Onions, Assorted Hot Sauces, Jicama Slaw, Jalapeno, Queso Fresco, Corn & Black Bean Salsa and Jalapeno Pesto. Served with Flour and Corn Tortillas.

**Add on Items-** Chipotle Portabella Mushroom Taco Filling (vegan)  
Mexican Street Corn Salad with Lime, Crema, Queso Blanco & Fresh Herbs (v)

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Fresh made Guacamole Station- made in small batches. Served with Tomato Salsa, Charred Salsa & Grilled Pineapple Salsa. Served with Tortilla Chips.

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## **Carving Stations**

**with your Choice of Protein & Selected Accompaniments**

Smoked Beef Brisket served with Texas BBQ Sauce

Prime Rib Carving Station with Red Wine Jus, Garlic Aioli, Fresh Horseradish  
Coffee Rubbed Beef Tenderloin\* Roasted to Perfection and served with a  
Horseradish Cream Sauce

Garlic Rubbed Beef Tenderloin\* served with Roasted Wild Mushrooms and  
Cabernet Butter

Tomahawk Ribeye Carving Station with Red Wine Redux, Garlic Aioli, Fresh  
Horseradish and Fresh Rolls

Grilled Flank Steak with Red Wine Reduction, Chimichurri Sauce and Horseradish  
Cream.

Herb Roasted Hickory Smoked Pork Steamship Round served with Apple Chutney  
Dry Rubbed and Slow Roasted Spareribs finished with just a Little Secret Sauce  
Apple Glazed Pork Tenderloin\* served on Sweet Onion and Apple Sauté  
Oven Roasted Turkey Breast Served with Yummy Gravy

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Sauté Station- Fresh Mussels and Shrimp Scampi Action Station

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**Flaming Mac & Cheese Station-** Flamed Truffle Oil Mac & Cheese Served out of a  
Big Wheel of Parmesan Cheese