NANA'S PORCH
SOUTHERN CUISINE WITH AN UPTOWN TWIST

Heavy Hors D'oeuvres Menu

Warm Spinach & Artichoke Dip **$3.75pp**
-Served with Naan

Warm Pimento Cheese Dip **$2.75pp**
-Served with Naan

Fried Green Tomatoes **$3.75pp**
-Topped with Roasted Garlic Aioli
- Add pimento cheese & bacon jam +$1.50

Tomato Soup Shooters **$3.60pp**
-Served in Mini Mason Jars with Mini Grilled Pimento Cheese Sandwiches

Mini Chicken & Waffles **$4.95pp**
-Served with Maple Bourbon Syrup Pipettes

Mini Meatloaf **$6.00pp**
-Served in Mini Mason Jar topped with traditional ketchup base sauce

Shrimp & Grits Martini **$7.25pp**
-Shrimp and Tasso Ham Gravy with Parmesan Cheese Over Stone Ground Grits. Served in a Martini Glass

Brisket Crostini **$3.75pp**
-Smoked Brisket Served on Crostini with Horseradish Créme & Sweet BBQ Sauce

Coconut Shrimp **$2.75pp**
-Butterflied then Fried with a Sweet & Spicy Island Sauce

BBQ Topped Sweet Potato Cake **$3.25pp**
-Fried Sweet Potato Cake Topped with Smoked Pulled Pork & Sweet Red BBQ Sauce

Pimento Cheese Crostini **$1.80pp**
-Made From Scratch!
-Add Bacon Jam + $0.25

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Mini Pork Tacos **$2.75pp**
-Mini Flour Tortillas Filled with Smoked Pulled Pork, Slaw & Sweet Red BBQ Sauce. Finished Off with a Mini Wooden Clothespin

Deviled Eggs
Traditional - $1.30 Bacon - $1.55 Nashville Hot Chicken - $1.65 Crab - $2.00

Shrimp Cocktail **$1.95pp**
-Served with Cocktail Sauce

Sweet Teriyaki Meatballs **$1.80pp**
-All Beef Meatballs

Roasted Tomato Crostini **$2.30pp**
-Topped with Goat Cheese, Roasted Tomatoes & Balsamic Glaze

Pulled Pork Sliders **$3.85pp**
-Slider Buns Topped with Smoked Pulled Pork, Sweet BBQ Sauce and Cornslaw

Stuffed Mushrooms **$1.75pp**
-Mushroom Buttons with a Cheesy Garlic Filling

Fiesta Lime Shrimp Bites **$2.35pp**
-Phyllo Cups Filled with Lime Crema, Cilantro & Topped with Fiesta Shrimp

Caprese Salad Skewers **$1.80pp**
-Tomatoes, Mozzarella, Basil & Balsamic Glaze

Roasted Red Grape Crostini **$1.95pp**
-Topped with Goat Cheese, Roasted Red Grapes & Balsamic Drizzle

Mini Crab Cakes **$4.40pp**
-Served with Cajon Aioli

Fried Chicken Biscuits **$3.50pp**
-Fried Chicken Bites with Honey Drizzle on a Warm Sister Schubert Roll

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Pimento Cheese & Prosciutto Biscuits **$3.00pp**
-Served on Top of a Fresh Drop Biscuit

Caramelized Onion Phyllo Bites **$1.95pp**
-Crispy Phyllo cups filled with Cream Cheese & Topped with Caramelized Onions

Displays:

Charcuterie Board **$10.00pp**
-Domestic & Imported Cheeses with Assorted Meats, Honey, Nuts, Preserves, Grapes & Crostini

Vegetable Board **$3.45pp**
-Assorted Vegetables Served with Blue Cheese or Ranch Dressing

Fresh Fruit Display **$4.75pp**
-Assorted Seasonal Fruits Served with Cream Cheese Fruit Dip

Salads:

Strawberry & Pecan Salad **$3.00pp**
-Mixed Greens, Sliced Strawberries, Candied Pecans & Balsamic Vinaigrette

Caesar Salad **$2.35pp**
-Romaine Lettuce, Parmesan Cheese, Croutons & Traditional Caesar Dressing

Garden Salad **$2.30pp**
-Mixed Greens, Sliced Cucumbers, Grape Tomatoes, Shredded Carrots & Your Choice of (2) Dressings

Cashew Chicken Salad **$3.30pp**
-Mixed Greens, Grilled Chicken, Cashews, Mandarin Oranges, Chow Mein Noodles & a Creamy Asian Dressing

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Desserts:

Petite Vanilla Cheesecakes	**$4.00pp**
3" Key Lime Pies	**$3.45pp**
Banana Pudding Parfaits	**$2.65pp**
Mini Salted Caramel Brownie Bites	**$1.85pp**
3" Chocolate Chip Bourbon Pecan Pies	**$3.65pp**
Mini Crème Brûlée	**$3.65pp**

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Buffet Style Catering Menu

All meals are served buffet style and seconds are encouraged. Any food left over will be wrapped up, labeled, and left for you. Chafing dishes, serving utensils, premier clear plastic plates, plastic cutlery and dinner napkins will be provided along with buffet attendants to serve your guests.

Option 1 - 1 meat with 2 side choices and dinner rolls $15.25 per person.
Option 2 - 2 meats with 2 side choices and dinner rolls $17.25 per person.

Meat choices: *Slaw and BBQ sauces are included with smoked pork and smoked chicken*

*Smoked Pulled Pork *Smoked Chopped Chicken *Roasted Chicken Le Crème

Additional meat choices are available and if selected in either option is priced as follows:

Grilled Marinated Pork Loin Steak additional $3.65 per person, Cornbread Stuffed Chicken Breast $3.25 per person, Maple Bourbon Salmon $4.00 per person, Beef Brisket additional $5.00 per person and Smoked Prime Rib additional $12.00.

Side Choices:

Roasted Veggie Medley, Glazed Carrots, Maple Bourbon Baked Beans (contains pork), Macaroni Salad, Potato Salad, Roasted Red Potatoes, Rice Pilaf, Collard Greens (contains pork), Mac and Cheese, Roasted Asparagus, Southern Green Beans, Sweet Corn, Roasted Brussel Sprouts with Balsamic Glaze, Baked Potatoes, Baked Sweet Potatoes, 3" Corn on the Cob, Cinnamon Apples, Candied Yams, Mashed Potatoes, Boursin Garlic Mashed Potatoes. If you would like to add a third side the price is an additional $2.00 per person. Salad is also available with mixed greens and 2 salad dressings for an additional $2.25 per person.

Beverage Option: Ice Included

Sweet Tea $1.25 per person, Unsweet Tea $1.25 per person, Lemonade $1.25 per person, Bottled water .75 per person, Coffee with sugar, sweet & low and cream $1.00 per person and Warm Caramel Apple Cider $1.75 per person.

Appetizer Options (per person pricing):

- Please See Our Southern with a Twist Heavy Hors' D'oeuvres Menu

**** Specialty Desserts are available on Heavy Hors' D'oeuvres Menu**

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