

# I DO BBQ



## **Passed Appetizers**

Sliders and Shakes

*Mini Cheeseburger Sliders with a Dollop of Ketchup and Mustard and served with a Mini Chocolate Milkshake*

Shrimp & Grits

*Spicy Southern Cajun Shrimp on Cheesy Creamy Grits*

Chicken and Waffles

*Crispy Fried Chicken on a Fluffy Sweet Waffle with a Drizzle of Maple Syrup topped with a Thin Sliced Pickle*

Meatloaf Cupcake

*Mini Meatloaf with a Whipped Potato Frosting, a Drizzle of Brown Gravy and Chive Sprinkles*

## **Stationary Appetizers**

Southwest Station

*Variety of Imported and Domestic Cheese with Crackers, Fried Green Tomatoes, Corn and Black Bean Salad, Grilled Fruit, Assorted Pickled Vegetables, Red Pepper Hummus with Pita Bread, Pica de Gallo and Guacamole with Corn Tortilla Chips, Chicken and Cheese Taquitos, and House Stuffed Cucumbers*

## **Buffet Dinner**

Coleslaw

*Creamy, Crunchy Coleslaw Salad*

Corn Bread

*Fresh Baked Warm Cornbread with Sweet Butter*

Potato Salad  
*Creamy Homestyle Potato Salad*

Pulled Pork  
*Slow Smoked Pulled Pork in our House Made Carolina Style BBQ Sauce*

Grilled Chicken  
*All Natural Brined and Grilled Chicken*

Baby Back Ribs  
*Slow Smoked Dry Rubbed Baby Back Ribs*

Mac & Cheese  
*Three Cheese Baked Macaroni and Cheese*

Street Corn  
*Local Sweet Corn on the Cob Grilled with Fresh Queso and Lime*

**Beverages**

Sweet Tea

Lemonade

Bottled Water

Coffee, Decaf & Tea Service

# Ciao, Italy

## **Stationary Hors D'oeuvres**

Mediterranean Table

*Assorted Imported and Domestic Cheese, Smoked Meats, Marinated Mushrooms and Artichoke Hearts, Olive Medley, Assorted Crackers, Tuscan White Bean Dip with Grilled Pita Bread, Olive Tapenade and Bruschetta with Crunchy Crostini, Assorted Cured Imported Meats*

Prosciutto and Mozzarella Station

*Hand Carved Aged Imported Parma di Prosciutto and Hand Pulled Fresh Mozzarella Cheese*

## **Passed Hors D'oeuvres**

Squash Blossoms

*Tender Squash Flowers filled with Local Herb Goat Cheese and Lightly Fried in a Tempura Batter*

Arancini

*Golden Fried Risotto Balls*

Clams Casino

*Fresh Cherrystones Topped with Savory Bacon and Herbs*

## **Family Style Dinner**

Fresh Crusty Italian Bread

*Served with Herb Olive Oil with Whole Roasted Garlic*

Simple Salad

*Green Lettuce with Kalamata Olives, Crunchy Cucumbers and Fresh Tomato Dressed in Olive Oil and Vinegar*

Fettuccini Carbonara

*Fresh Fettuccini Pasta in a Creamy Carbonara Sauce with Parmesan Cheese*

Chicken Marsala

*Tender All Natural Chicken Breast in a Marsala Wine and Mushroom Sauce*

Potato Croquettes

*Whipped Potato Fried to a Golden Brown Croquette*

Sauteed Spinach and Garlic

*Tender Spinach and Garlic Sauteed in Olive Oil*

Stuffed Red Peppers

*Sweet Red Peppers with a Savory Sausage and Rice Stuffing*

**Dolce**

Gelato Station

Italian Cookies

**Beverages**

Sparkling Water

San Pellegrino Soft Drinks

Coffee, Decaf, Espresso, Tea