

SOUTHERN COMFORT

CHOOSE 2 OF THE FOLLOWING:

CRISPY BUTTERMILK FRIED CHICKEN
TENDER SMOKED BEEF BRISKET
WITH GOLDEN & MEMPHIS SWEET BBQ SAUCES
SWEET MEMPHIS PULLED PORK
HOUSE SMOKED ST. LOUIS RIBS
SAZON-CHOLULA GRILLED CHICKEN THIGHS

SELECT 4 OF THE FOLLOWING:

SOUTHERN STYLE COLLARD GREENS BRAISED WITH HAM
COWBOY BAKED BEANS WITH APPLEWOOD SMOKED BACON
SOUR CREAM WHIPPED POTATOES
CREAMY BAKED MACARONI & CHEESE WITH COOPER SHARP & CHEDDAR
BUTTERY CORN ON THE COB (WHEN IN SEASON)
FRESH MADE CRISP COLESLAW
CREAMY RED BLISS POTATO SALAD
CHOPPED SALAD WITH CUCUMBER, TOMATOES, RED ONION, SHREDDED CHEDDAR,

PEPPERS, CROUTONS & HOUSE BUTTERMILK RANCH
SWEET CORNBREAD WITH HONEY-CINNAMON WHIPPED BUTTER ALWAYS INCLUDED
FROM \$24-\$28 PER GUEST

COASTAL COUNTRY BOIL

SHRIMP, SCALLOPS, CALAMARI, LOBSTER, CHICKEN & ANDOUILLE SAUSAGE
WITH RED BLISS POTATOES, CORN, GARLIC, FRESH PARSLEY
TOSSED WITH AN OLD BAY COMPOUND BUTTER

HOPPED SALAD WITH CUCUMBER, TOMATOES, RED ONION, SHREDDED CHEDDAR
PEPPERS, CROUTONS & HOUSE GREEN GODDESS DRESSING
SOFT ROLLS WITH WHIPPED BUTTERS
GRILLED SEASONAL VEGETABLE PLATTES WITH FRESH PARSLEY & LEMON
CHOCOLATE CHUNK COOKIES & MYER LEMON MOUSSE SHOOTERS
FROM \$34-\$38 PER GUEST

FOOD COST ONLY

MINIMUM OF 40 GUESTS
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



PICNICS & BBQ

CONEY ISLAND

ALL BEEF NATHANS FRANKS - GRILLED HAMBURGERS
LETTUCE, TOMATO, CHEESE, PICKLE CHIPS, MAYO, KETCHUP & MUSTARD
CREAMY RED BLISS POTATO SALAD - FRESH COLESLAW
PICKLE SPEARS

ARCADIAN GREEN GARDEN SALAD WITH FRESH SEASONAL VEGETABLES
AND ASSORTED DRESSINGS
ASSORTED FRESH BAKED COOKIES
ASSORTED NOVELTY ICE CREAMS

FROM \$16-\$18 PER GUEST

THE MEXICAN GRILL

CHOOSE 2 OF THE FOLLOWING:

SLOW ROASTED TRADITIONAL PORK CARNITAS

SEASONED ALL BEEF TACO

HOUSE SMOKED CHICKEN FAJITAS WITH PEPPERS & ONIONS

PULLED BEEF BRISKET CARNITAS

CHIPOTLE SAUTEED SHRIMP FAJITAS

ACCOMPANIED BY:

CRISP CORN & SOFT FLOUR SHELLS
CRISP CHICKEN FLAUTAS WITH SALSA & SOUR CREAM
COLORFUL NACHO'S GRANDE - WITH ALL THE FIXIN'S
TOPPINGS OF SOUR CREAM, SHREDDED CHEDDAR, SALSA, CHIPOTLE CREAM,
SHREDDED LETTUCE, SLICED OLIVES, SLICED JALAPENOS & SLICED SCALLIONS
SAVORY STEWED BLACK BEANS WITH SAFFRON RICE
HOPPED SALAD WITH ROASTED CORN, BLACK BEANS, FRESH TOMATO, RED ONION,
MONTEREY JACK & CILANTRO-LIME RANCH DRESSING

FROM \$24-\$28 PER GUEST

ALL PICNICS INCLUDE ECO-FRIENDLY PAPER PRODUCTS.

CHINA, LINENS, FLATWARE, STEMWARE, STAFFING AND RENTALS ARE ADDITIONAL.

MINIMUM OF 40 GUESTS

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

DUE TO VARYING FACILITY FEES, GUESTS COUNTS, AND MARKET COSTS, OUR

MENUS ARE PRICED ON A SLIDING SCALE, AS NO TWO EVENTS OR VENUES

ARE THE SAME, SO PLEASE ACCEPT OUR APOLOGIES, BUT WE NEED TO KNOW

MORE BEFORE WE CAN PROPERLY PRICE YOUR EVENT!