



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

Southern Buffet

Hors d'oeuvres



BBQ Salmon Crostini

A Garlic Crostini topped with Boursin Cheese, BBQ Salmon and fresh julienned Cucumber. Drizzled with Honey

Deviled Eggs

Mayonnaise and Mustard based Deviled Eggs topped with Crumbled Bacon

Farm Fresh Crudité

Refreshingly Crisp & Colorful Array of Seasonal Vegetables served with Your Choice of Creamy Garden Dill Ranch Dip, Garlic Aioli, or Roasted Red Pepper Coulis

Mac n' Cheese Bites

Creamy Macaroni and Cheese lightly breaded and baked till crisp and drizzled with a Cheddar Cheese sauce

Fried Dill Pickles

Sliced Kosher Dill Pickles lightly Fried and served with a Lemon Aioli or Ranch Dressing

Corn Fritters

A Southern Classic Battered and Fried to Perfection

Crab Artichoke Blend

Crab meat blended with Artichoke Hearts, Cream Cheese and Parmesan Cheese. Served warm with Whole Grain and Butter Crackers.

Fried Green Tomatoes

Lightly breaded and fried to a perfection then drizzled with a Lemon Garlic Aioli



Sweet Potato Cakes

Shredded Sweet Potatoes patties lightly fried then baked

Pulled Pork Sliders

BBQ Pulled Pork served on a bite-sized bun

Pimento Cheese & Country Ham Crostini

Cheddar, Pepper Jack and Roasted Red Pepper Pimento Cheese Topped with Crisp Country Ham



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Bacon Wrapped Sweet Potato

Skewered on Bamboo

Beef & Blue Skewers

Tender chunks of Beef wrapped in Bacon and served on a bed of Bleu Cheese Dressing

Fried Okra

Okra is battered in seasoned cornmeal, and then fried until golden

Meatloaf & Mashed Bite

Our famous Meatloaf topped with Garlic Mashed Potatoes and made 'bite-sized'

Shrimp + Grits Cup

Asiago Grits, Andouille Sausage, and Shrimp Creole served in a Phyllo Cup

Miniature Maryland Crabcakes

Crabmeat lightly mixed with Celery, Onions, and Peppers seasoned to perfection. Pan-fried and served with a Caper Remoulade

Shrimp & Crab Crostini

Shrimp and Crab salad with Dill, Celery & Aioli

Chicken + Waffle Bite

Southern Fried Chicken and Belgium Waffle drizzled with Maple Syrup

Fresh Salad

Garden Salad

Blend of Greens, Onions, Olives, Tomatoes, Cucumbers, Carrots, & homemade Croutons | Garden Ranch & Italian Dressings

Julius Caesar Salad

Romaine Greens, homemade Croutons, & shredded Parmesan | homemade Caesar Dressing

Harvest Salad

Mixed Spring Greens, Dried Cranberry, Bleu Cheese, & toasted Walnuts | Sweet Vidalia Onion Dressing

Grove Salad

Chopped Kale, Romaine, and Mixed Greens tossed with halved Cherry Tomatoes, Applewood Bacon, Scallion, sliced Grapes and toasted Walnuts | Bleu Cheese & Balsamic Vinaigrette dressings

Roasted Corn Farm Salad

Chopped Romaine, Roasted Corn Kernels, Bell Peppers, Carrot | Italian & Sweet Vidalia Dressing

Southern Cultivation

Mixed Greens, Granny Smith Apples, Spiced Almonds, Crumbled Blue Cheese | Champagne Vinaigrette



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Side Dishes

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|-------------------|--------------------------|----------------------|
| Dill Potato Salad | Sweet Potato Casserole | Southern Green Beans |
| Coleslaw | Smashed Potatoes & Gravy | Soufflé of Corn |
| Cheesy Mac | Cheesy Grits | Southern Succotash |
| Red Beans & Rice | Potatoes Au Gratin | Cobbetts of Corn |
| Collard Greens | Southern Baked Beans | Okra & Tomatoes |

{Served with Sweet Yeast Rolls & Cornbread with Honey Butter}

Main Entrées

Cypress Chicken

Marinated Grilled Chicken topped with caramelized orange BBQ sauce and garnished with Applewood bacon, scallions, and cheddar

Jack Daniels Chicken

Grilled Chicken Breast topped with torched Peaches & Whiskey Reduction

Buttermilk Fried Chicken

Seasoned Buttermilk & Chef's Flour

Pecan Encrusted Chicken

Bourbon, Brown Sugar, & Praline Sauce

Baked Chicken

Oven-Roasted seasoned Chicken Pieces

Cajun Gumbo

Chicken, Andouille Sausage, classic Roux

Deep Fried Turkey

Breast served with a Yuengling pan gravy



Barbecue Rib-lets

Boneless & Braised in homemade Barbecue Sauce



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Smoked Pulled Pork

Big City's Barbeque Sauce served on side

Southern Brisket

Brown Sugar Dry Rub & Barbeque Glaze

Sliced Sirloin

Vidalia Glaze & Gorgonzola

Cajun Salmon

Southern Comfort Glaze

Fish Tacos

Fried white fish served with a southern guacamole and tomato chutney accompanied by flour tortilla shells



Seafood Mac & Cheese

Traditional dish with our Three Cheese Blend, topped with a selection of Fresh Seafood. Available with Lobster upgrade {market price}



Wings of Glory