

Southern Dinner Buffet,

Hors d'oeuvres

Creole Deviled Egg

Farm Fresh Crudité

Mac & Cheese Bite

Fried Dill Pickle

Corn Fritter

Artichoke Crab Blend

Fried Green Tomato

Sweet Potato Cakes

Country Ham on Biscuit

Pulled Pork Slider

Bacon & Sweet Potato

Bleu & Beef Skewer

Fried Okra

Meatloaf & Mashed Bite

Shrimp & Grits Cup

Miniature Crab Cake

Pimento Cheese Sandwich

Chicken & Waffle Bite

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



Side Dishes

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

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}