



Southern Buffet Menu

Hors D'oeuvres

BBQ Salmon Crostini | Topped with Boursin Cheese, BBQ Salmon and fresh julienned Cucumber. Drizzled in Honey.

Southern Fried Chicken Bites | Topped with Franks Red Hot Aioli

Deviled Eggs | Mayonnaise and Dijon Mustard based and topped with Crumbled Bacon GF

Fried Green Tomatoes | Lightly breaded and fried to a perfection then drizzled with a Lemon Garlic Aioli

Pulled Pork Sliders | BBQ Pulled Pork served on a bite-sized bun

Pimento Cheese & Ham Crostini | Cheddar, Pepper Jack and Roasted Red Pepper Pimento. Topped with Country Ham

Shrimp & Grits Asiago Grits | Andouille Sausage, and Shrimp Creole

Meatloaf & Mashed Bite | Topped with Garlic Mashed Potatoes and made bite-sized

Miniature Maryland Crabcakes | Pan-fried and served with a Caper Remoulade

Chicken & Waffle Bite | Drizzled with Maple Syrup

Fried Mac n Cheese Bite | Topped with Ancho Chili Ailoli

Salads

Garden Salad | Blend of Greens, Onions, Tomatoes, Cucumbers, Carrots, & homemade Croutons. Served with Garden Ranch & Italian Dressings

Caesar Salad | Chopped Romaine, Garlic Croutons, & Parmesan Shavings. Served with homemade Caesar Dressing

Harvest Salad | Mixed Spring Greens, Dried Cranberry, Bleu Cheese, & toasted Walnuts. Served with Sweet Vidalia Onion Dressing GF

Grove Salad | Chopped Kale, Romaine, and Mixed Greens tossed with halved Grape Tomatoes, Applewood Bacon, Scallion, sliced Grapes, toasted Walnuts and Bleu Cheese Crumbles. Served with Balsamic Vinaigrette GF

Roasted Corn Farm Salad | Chopped Romaine, Roasted Corn Kernels, Bell Peppers and Carrots Served with Italian & Sweet Vidalia Dressings GF

Southern Cultivation | Mixed Greens, Granny Smith Apples, Sliced Almonds, and Crumbled Blue Cheese Served with a Champagne Vinaigrette GF

Side Dishes

Sweet Potato Casserole

Mashed Potatoes & Gravy

Cheesy Grits

Potatoes Au Gratin

Dill Potato Salad

Cheesy Mac

Collard Greens

Southern Baked Beans

Southern Green Beans

Corn Soufflé

Southern Succotash

Entrees

Barbecue Rib-lets | Boneless & Braised in homemade Barbecue Sauce

Smoked Pulled Pork | Barbeque Sauce served on side

Southern Bistro Filet | Brown Sugar Dry Rub & Barbeque Glaze

Sliced Sirloin | Vidalia Glaze & Gorgonzola GF

Cajun Salmon | Southern Comfort Glaze GF

Seafood Mac & Cheese | Traditional dish with our Three Cheese Blend, topped with a selection of Fresh Seafood.

Cypress Chicken | Topped with caramelized orange BBQ sauce and garnished with Applewood bacon, scallions, and cheddar

Pecan Encrusted Chicken | Bourbon, Brown Sugar, & Bourbon Sauce

Jack Daniels Chicken | Topped with Peaches & Whiskey Reduction GF

Cajun Gumbo | Chicken, Andouille Sausage, classic Roux

Deep Fried Turkey | Served with a Yuengling pan gravy GF