



Exquisite Cuisine paired with Southern Hospitality

Full-Service Catering ◦ Servers & Kitchen Staff ◦ Event & Rentals Consulting ◦ Bartenders

Carolina Menu

APPETIZERS

CHOOSE 3

Eastern NC Deviled Eggs Braised Shrimp with Lemon, Garlic, and Basil	Fried Green Tomatoes with Chipotle Pimento Cheese Down East Hush Puppies with Honey Butter	Ham Biscuits with Whole Grain Mustard Chicken Salad Tartlets
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SIDES

CHOOSE 3

Sweet & Sour Cucumber Salad with Red Onion Granny Smith Apple Salad with Baby Greens, Gorgonzola, Dried Cherries, Walnuts, and Apple Cider Vinaigrette Cole Slaw	Sautéed Green Beans Slow Cooked Collard Greens Tomato Pie (Summer) Squash and Zucchini Casserole	Baked Beans with Granny Smith Apples Succotash Cheesy Mac 'n Cheese Red Potato Salad with Fresh Dill
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ENTRÉE

Eastern NC BBQ

Served with a Vinegar and Red Pepper Sauce

Fried Chicken with Rosemary Gravy ~ add \$3/per guest

BREAD

Corn Bread