## **Drinks**

Fresh Brewed Sweet Iced Tea | Lemonade |

## & All the Essentials

| Premium Disposable Plates, Disposable Flatware & Napkins | | Buffet Tables with Linens (in color of your choice) | Cake Cutting & Cake Plates |

Passed Hors d' Oeuvres (choose two)

Florida Caprese Skewers | Watermelon cubes | grape tomato | mozzarella | basil | balsamic reduction

**Pecan Smoked Chicken Cups** | Roasted sweet pepper | lemon aioli

Grilled Cheese | Bacon-onion jam | Asiago | Applewood smoked bacon

**BBQ Shrimp Bites** | Applewood smoked bacon | signature BBQ sauce drizzle

Smoked Sausage Bites | wrapped in Applewood smoked bacon

Fruit Ceviche | Local Florida citrus | cilantro

Fried Green Tomatoes | Chipotle Ranch dip

**Spanakopita** | Spinach | feta cheese | flaky filo dough

**Conch Fritters** | Lightly fried | Island sauce

Fried Pickles | Chipotle Ranch dip

**Chicken & Waffle Skewers** | Homemade Belgian waffle | lightly fried chicken | spiced honey drizzle **Fried Mussels** | with fra diablo

**Salads** (choose one)

Classic Caesar Salad | Romaine | parmesan cheese | toasted croutons | Caesar Florida Sunset Salad | baby spring | strawberry | mandarin orange | toasted almond | poppy seed dressing

**Mixed Greens Salad** | cherry tomato | shaved red onion | carrots | choice of dressing

**Bread** (choose one)

Yeast Rolls & honey butter

Honey OR Jalapeno Cheddar Cornbread



## **Entrées**

**BBQ Grilled Chicken** | cooked over a bed of charcoal & pecan wood fire | marinated in our signature sauce **Shredded BBQ Pork** | fresh lean pork | cooked over a bed of charcoal & pecan fire | homemade BBQ sauce **Roasted Garlic Chicken** | pearl onions | cognac | manchego cheese

**Beef Brisket**\* | cooked over a bed of charcoal & pecan fire | signature sauce marinated | homemade BBQ sauce **Pork Ribs**\* | Premium cut | cooked over a bed of charcoal & pecan fire | signature sauce marinated | homemade BBQ sauce

Sides (choose two)
Garlic Cheddar Mashed Potatoes
Savory Baked Beans
Oven Roasted Vegetables
Homestyle Mac & Cheese
Southern Potato Salad
Candied Baby Carrots
Collard Greens
Cucumber Salad

## **Pricing**

All prices are per person Staff, travel & tax charges will be added as applicable

	1 entrée	2 entrees	3 entrees
50-74 guests	\$30	\$34	\$36
75-99 guests	\$28	\$32	\$34
100+ guests	\$26	\$30	\$32



<sup>\*</sup>Premium meat option for additional \$2 per person