

*Guests Help Themselves To Fresh Squeezed Raspberry Lemonade And Iced Sweet Tea*



**HORS D'OEUVRES**

- Shrimp Cocktail
- BBQ Chicken Endive Wraps
- BBQ Pork Flatbread
- Crisp Pork Belly With Sweet & Sour Onions
- BBQ Sliders
- Vegetable Crudités Display With Hand-Cut Potato Chips  
And Blue Cheese Dipping Sauce
- Smoked Cheeses with Gourmet Flatbread

**BUFFET**

*Choose Six Sides and Four Meats/Seafoods*

*sides*

- Seasonal Greens** With Tomatoes, Pickled Onions, Cucumbers And Cornbread Croutons  
Buttermilk Blue Cheese Dressing And Basil Balsamic Dressing
- Seasonal Fruit Salad**  
With Poppy Seed Dressing
- Chipotle Baked Beans**
- Truffled Mac And Cheese**
- Roasted Potato Salad**
- Cheddar Grits**
- Corn Pudding**
- Baked Sweet Potato Fries**
- Seasonal Grilled Vegetables**  
With Sea Salt And Balsamic

*meats & seafood*

- Hot Wood Smoked Sides Of Salmon**  
With Dill Cream
- Sliced Grilled Skirt Steak**  
With Peppercorn Demi Glace
- BBQ Chicken Breast**  
With Roasted Corn And Pepper Salsa
- Sliced Braised Beef Brisket**  
With Pan Gravy
- Pork Loin**  
With Wild Mushroom Stuffing And Chipotle Tomato Sauce
- Rubbed Beef Or Pork Spare Ribs**  
With Honey Mustard Barbecue Sauce
- Grilled Swordfish** With A Fresh Mango Salsa

**DESSERT BUFFET**

- Peach Cobbler With Almond Whipped Cream
- Blueberry Shortcake
- S'more Cupcakes