

# Buffet & Family Style

## TACO BAR

CRISPY TORTILLA CHIPS, SALSA, WARM QUESO DIP, GUACAMOLE

MEXICAN CHOPPED SALAD WITH ROMAINE, BLACK BEANS, CORN, CUCUMBER, COTIJA CHEESE, TOMATO, CILANTRO LIME VINAIGRETTE

CHOICE OF 2 :

PULLED ADOBO CHICKEN, CHILI BRAISED BEEF SHORT RIB, GROUND BEEF,  
LOCALLY CAUGHT WHITE SHRIMP, SOUTHERN BROTHERS LION'S MANE MUSHROOMS,  
MARINATED CATCH OF THE DAY, GARLIC RUBBED PORK SHOULDER

YELLOW RICE, REFRIED BLACK BEANS, CUT OFF THE COB STREET CORN, CILANTRO, LIME,  
JALAPEÑO, ONION, RADISH, CORN & FLOUR TORTILLAS

MANGO CARLOTA (MEXICAN ICEBOX PIE)

## ITALIAN

ANTIPASTO PLATTER

CAPRESE SALAD WITH BURRATA, TOMATO, ARUGULA, PESTO, BALSAMIC REDUCTION

BRONZE DIE CUT PASTA, NONNA'S MEATBALLS WITH SUNDAY GRAVY, CHICKEN PICCATA

BROCCOLINI WITH GARLIC CHILI FLAKE,  
PROSCIUTTO WRAPPED ASPARAGUS, FRESHLY SHREDDED PARMIGIANO REGGIANO

CLASSIC TIRAMISU

## MEDITERRANEAN

HUMMUS, SPICY FETA DIP, PITA CHIPS, LEMON AND FETA MARINATED CHICKEN SKEWERS

GREEK SALAD WITH BABY GREENS, TOMATOES, CUCUMBERS, OLIVES,  
FETA, RED ONION, GARLIC-HERB VINAIGRETTE

ROASTED LAMB, SEARED ATLANTIC SALMON A LA GRECQUE,  
EGGPLANT ROLLATINI WITH POMODORO SAUCE

ROSEMARY AND GARLIC ROASTED VEGETABLES

LEMON OLIVE OIL CAKE WITH WHIPPED CREAM AND RASPBERRIES

*The Chef's  
Table*

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## SOUTHERN BACKYARD PICKIN'

PIMENTO CHEESE WITH RITZ CRACKERS, CRUDITÉ WITH PICKLE DIP

TANGY CABBAGE VINEGAR SLAW

CHOICE OF 2 :

BABY BACK RIBS, PULLED PORK, SWEET N' SPICY RUBBED CHICKEN,  
CHUCK ROAST BURNT ENDS, CITRUS-CHILI BRINED WINGS, SMOKED SAUSAGE

CREAMY BAKED MAC & CHEESE, BRAISED COLLARD GREENS WITH HAM HOCK,  
MUSTARD AND SWEET BBQ SAUCES

PEACH COBBLER & VANILLA BEAN ICE CREAM

## LOW COUNTRY BOIL

MINI CRAB CAKES, MINI TOMATO AND PARMESAN PIE

CREAMY BLUE CHEESE AND SRIRACHA SLAW

POACHED LOCALLY CAUGHT WHITE SHRIMP, CORN, ANDOUILLE SAUSAGE, RED POTATOES,  
CITRUS SWEET ONIONS, COCKTAIL AND REMOULADE SAUCE

CHOCOLATE AND KEY LIME MOUSSE SHOOTERS

\*ASK US ABOUT PROTEIN AND VEGETABLE ADD-ONS

## ASIAN

EDAMAME, VEGETABLE SPRING ROLLS, AHI POKE WONTONS

SHAVED CABBAGE SALAD WITH CUCUMBERS, CARROTS, PEPPERS,  
SOYBEAN, RADISH, SESAME-CITRUS VINAIGRETTE

CHOICE OF 2:

SHRIMP PAD THAI, MONGOLIAN BEEF AND RICE,  
CHICKEN OR PORK DAN DAN NOODLES,  
MISO GLAZED SALMON WITH STIR FRY VEGETABLES

MATCHA TIRAMISU

\*ASK US ABOUT OUR VEGETARIAN OPTIONS AND ADD-ON'S

*The Chef's  
Table*