## WHISKEY \& BOURBON FRIENDLY FARE

## APPETIZERS

BBQ Pulled Pork Sliders
Fried Chicken Sliders with House Aioli
Cranberry \& Almond Sweet Potato
Crostini (v, gf)
Creamy Stuffed Mushrooms with
Sriracha Aioli (v)
Buffalo Chicken Crostini
Moroccan Chicken with Cucumber
Relish (gf)
Bacon Wrapped Shrimp with Hoisin Glaze

Bourbon BBQ Meatballs
(Choice of Beef or Chicken)
Pecan Chicken Bites with Dijon Cream
Antipasti Skewers (gf)
Bacon-Wrapped Dates (gf)
Cranberry Brie Bites (v)
Pork Belly Sliders with Pomegranate Molasses

Garlic Parmesan Cauliflower
Bites (v, gf)

## APPETIZER DISPLAYS \& STATIONS

Charcuterie Display
Chef's Selection of Sliced Cured Meats and
Crostini (Gluten-Free Crackers can be added)

Cheese and Fruit Display (v) Assorted Domestic Cheeses and Fresh Seasonal Fruit with Assorted Crackers, (Gluten-Free Crackers can be added)

Southern Biscuit Bar Display
Buttermilk Biscuits served with Local Honey, Apple Butter, Tomato Jam, Bacon Jam and Fruit Preserves

## Mac and Cheese Bar

Choice of 2 Pastas: Traditional Three Cheese, White Cheese, Pimento Cheese, and Smoked Gouda. Toppings including Bacon, Scallions, Jalapenos, Cracked Black Pepper, and Parmesan. Upgraded Protein Toppings include Chicken, Shrimp, Crab Meat, Ground Beef, Shredded Pork

## Smoked Salmon Display (gf)

Thinly Sliced Smoked Salmon with Red Onions, Capers and Cucumbers

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## SALADS

Apple Crisp Salad (v)<br>Crisp Apples, Spiced Pecans, and Bleu<br>Cheese with Raspberry Vinaigrette<br>Arugula Salad (v, gf)<br>Arugula, Dried Cherries, Nectarines, Candied Walnuts, Goat Cheese with White<br>Wine Vinaigrette

## SIDES

Baked Beans with Molasses and Bacon
Brown Butter Scallion Mashed
Potatoes (v, gf)
Cajun Dirty Rice
Cajun Smokehouse Mac\& Cheese
Charred Cauliflower (v, vg, gf)
Cheddar and Goat Cheese Grits (v)
Confetti Rice Pilaf (v, vg, gf)
Gorgonzola Scalloped Potatoes (v)

Magnolia Salad (v, gf)
Orange Segments, Toasted Almonds, Dried
Cranberries, and Goat Cheese with Citrus
Vinaigrette
Winter Roast Salad (v, gf)
Roasted Butternut Squash, Dried Cranberries, Feta Cheese and Toasted Walnuts with Champagne Vinaigrette

Red Skinned Potato Salad (v)
Roasted Brussels Sprouts (v, vg, gf)
Roasted Vegetables (v, vg, gf)
Rosemary Roasted Red
Potatoes (v, vg, gf)
Smoked Gouda Mac and Cheese (v)
Spiced Sweet Potato Wedges (v, vg, gf)
Whiskey Glazed Carrots (v, vg)

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## ENTRÉES

CHICKEN
Herb Roasted Bone-in Chicken (gf)
Peach BBQ Chicken Thighs (gf)
Boneless Fried Chicken
Pecan Crusted Chicken with Dijon Cream Sauce
Southern Stuffed Chicken filled with Pecans and Goat Cheese, wrapped in Bacon

## PORK

Barbecue Pulled Pork
Rosemary Pork Loin with Pan Jus (gf)
Chile Rubbed Pork Tenderloin topped with Peach BBQ Sauce

## BEEF

Braised Roast Beef
Smoked Beef Brisket
Marinated Sliced Beef Sirloin with Red Wine Mushroom Sauce
FISH
Blackened Catfish with Crawfish Butter
Parmesan Crusted Cod with Red Wine Butter Sauce
Broiled Salmon with Dijon Whiskey Glaze
VEGETABLE
Creole Style Red Beans \& Rice Stuffed Bell Pepper (v, vg, gf)
Mushroom Three-Cheese Strudel with Caramelized Onions, Goat Cheese, Cream
Cheese and Mozzarella (v)

## WHISKEY \& BOURBON FRIENDLY FARE

DESSERTS

Cobbler (v)

Apple, Blueberry, Peach, Berry, Cherry

## Pies

Pecan, Fudge, Apple

## Cookies (v)

Chocolate Chip, Butter Pecan, White
Chocolate Macadamia

Gooey Butter Bars (v)
Chocolate, Red Velvet
Trifles (v)
Comes in two sizes 2oz or 5oz cups
Banana Pudding, Strawberry Shortcake, Chocolate, Berry

Tartelettes/Mini Pies

Pecan, Apple, Fudge

## Banana Pudding (v)

## Chocolate Dipped Fruit (v)

Oranges, Strawberries, Kiwis
Gluten-Free Brownies (v, gf)
Gluten-Free Banana Pudding (v, gf)
Fruit Cups (v, gf, vg)
Vegan Brownies (vg, v)
Rice Krispies Treat Bites (v, gf)

