



- Catering Menu -



All entrées include choice of Field Greens or Caesar salad & two sides.

Pricing as follows: Main entrée | Add as 2nd entrée

2023 pricing - Revised 10/22

Poultry

- Tuscan chicken (gf) - 22.00 | 7.75
- Chicken alfredo, spinach, + artichokes - 22.00 | 7.75
- Southern white BBQ chicken (gf) - 21.75 | 7.50
- Grilled chicken piccata, lemon caper sauce (gf) - 22.50 | 8.25
- Honey dijon chicken (gf) - 22.00 | 7.75
- Garlic teriyaki chicken thighs, grilled pineapple - 20.25 | 6.00
- Creamy parmesan mushroom chicken - 22.00 | 7.75
- Grilled bruschetta chicken, shaved parmesan (gf) - 22.00 | 7.75

Pork

- Garlic rosemary pork tenderloin (gf) - 20.50 | 6.25
- Pork tenderloin marsala - 20.50 | 6.25
- Honey dijon pork tenderloin (gf) - 20.50 | 6.25

Beef

- Slow-roasted beef brisket (gf) - 24.50 | 10.25
- Braised beef short ribs - Mrkt
- Prime rib, garlic thyme butter (gf) - Mrkt
- Rosemary beef tenderloin (gf) - Mrkt

Seafood

- Lemon parmesan cod, garlic basil butter (gf) - Mrkt
- Deep dish shrimp + grits - Mrkt
- Cajun shrimp, penne + alfredo sauce - Mrkt
- Citrus-roasted salmon (gf) - Mrkt

Vegetarian

- White cheddar mac + cheese - 19.75 | 5.50
- Pesto, asparagus + portobello capellini - 21.00 | 6.75
- Heirloom rice, roasted seasonal vegetables - 17.75 | 3.50
- Mushroom, spinach, artichoke, + alfredo penne - 19.75 | 5.50
- Spinach + ricotta ravioli, parmesan pepper cream sauce - 21.00 | 6.75

2023 - PRICES SUBJECT TO CHANGE



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Catering
Bar Service
Food Truck

Select two sides to accompany your entrée.
Additional sides are as priced.
2023 pricing - Revised 10/22

Vegetables

- Southern green beans, bacon (gf) - 3.00
- Roasted seasonal vegetables (gf,df,vg,v) - 3.50
- Baby carrots, brown sugar glaze (gf,vg) - 3.50
- French beans, shallot butter (gf,vg)- 3.50
- Flame-roasted sweet corn, bell peppers (gf,df,vg,v) - 3.50
- Parmesan, lemon brussels sprouts (gf) - 3.50

Potatoes, Rice & Pasta

- Penne, broccoli, garlic cream sauce (vg) - 3.75
- Roasted baby baked potatoes (gf,df,vg,v) - 3.50
- Lemon, herb, cold penne pasta salad (gf,vg) - 3.75
- Roasted rosemary red-skinned potatoes (gf,df,vg,v) - 3.50
- House-made whipped potatoes (gf) - 4.00*
- Caprese pasta salad - 5.00*
- Heirloom rice, roasted seasonal vegetables (gf,df,vg,v) - 5.00*

Salads & Additions

- Field greens, choice of 2 dressings - 5.75
- Caesar - 5.75
- Spinach, red onion, strawberry, + feta - 7.25**
- Pear, goat cheese, field greens salad - 7.50**
- Candied pecans - 1.50
- Dinner rolls, whipped butter tab - 1.50

* Additional \$1 per guest if selected as one of two sides with your entrée.

** Additional \$1.50 per guest if selected as premium salad selection.

Cake cutting service included.

Prices do not include event production fee & sales tax.
gf - gluten free, df - dairy free, vg - vegetarian, v - vegan

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