



PADDOCK CLUB

Morning Snack Buffet-10:30 a.m.

Gourmet Cheese Board
Kenny's Asiago & Rose, Capriole, St. Andre, Drunken Goat with Lahvosh + Breadsticks
Southern Charcuterie Display
Aged Ham, Smoked Sausage, Sweet Tea Brined Pork Tenderloin, + Assorted Mustards
Buttermilk Biscuits + Sweet Potato Biscuits with Local Honey, Assorted Jams, + Sorghum Whipped Butter+Bread +
Butter Pickles, Cornichons, Pickled Okra, + Assorted Olives
Selection of Seasonal Fruits + Berries with Raspberry Mint Yogurt

Homemade Scones
Blueberry, Mint Julep, and Cheddar + Herb

Lunch Buffet-11:30 a.m.

Kale with Blackberries, Crumbled White Cheddar, + Cornbread Croûtons with Sorghum Vinaigrette
Orecchiette Pasta Salad with Pine Nuts, Pecorino, Asparagus, Lemon Rosemary Vinaigrette
Tri-Colored Fingerling Potato Salad with Truffle Chive Aioli
Feta Brined Roasted Chicken with Caper Gremolata
Lemon + Coriander Basmati Rice with Toasted Almonds
Roasted Brussels Sprouts with Benton's Bacon
Fresh Shrimp with Cajun Remoulade and House-made Cocktail Sauce

Carving Station:

Bourbon Brown Sugar Glazed Roast Pork Loin
Herb Roasted Turkey Creole Honey Mustard, Cranberry Orange Marmalade, and Sorghum BBQ
White and Wheat Rolls

Afternoon Break-3:00 p.m.

Smoked Brisket Sliders with Chipotle BBQ + Slaw
House-made Potato Chips with Caramelized Onion Dip
Mini Grilled Cheese with Truffle Butter
Black Eyed Pea Hummus + Traditional Hummus with Market Crudité + Toasted Pita
Key Lime Pie Dessert Shooters
Fudge Brownie with Marshmallow Cream, Local Toffee, + Salted Caramel
Bourbon Pecan Tea Pies with White Chocolate

Catering by FLAVOR