

Catering Menu 2022

All items are based on availability; some items may be MP due to specialty items or availability issues.

- **Appetizer Menu (1.5 - 2 per person)**

- **Chicken**
 - Chicken Wings - \$5 or MP
 - Smoked Buffalo Chicken Dip - \$4
- **Seafood**
 - Fried Coconut Shrimp - \$4.50
 - Shrimp cocktail - \$5
 - Crab Cakes - \$6 or MP
- **Beef**
 - Sweet and Sour Meatballs - \$4
 - Filet Crostini with Blue Cheese - \$5
 - Bacon Wrapped Filet Bites - \$5
- **Pork**
 - Pork Crostini with Apple Chutney and Pickled Onions - \$5
 - BBQ Pulled Pork Biscuit - \$5
 - Pimento Bacon Jam Crostinis - \$5
- **Vegetarian**
 - Hummus Tapenade on Pita Bread (Mini Naan Bread) - \$3.50
 - Fried Green Tomatoes (Different Version/ Passed Only) - \$4
 - Roasted Veggies w/ Glaze (Skewers) - \$4.50
 - Caprese Bites - \$3.50
 - Stuffed Mushrooms - \$4
 - Fried Pickles (Passed Only) - \$3.50
 - Bruschetta - \$4
- **Other**
 - Charcuterie (MP)
 - Hummus & Veggies - \$3

- **Buffet - Lunch \$30 pp**
 - **Appetizers (Choose 1)**
 - Smoked Buffalo Chicken Dip
 - Chicken Wings (add on +\$ or MP)
 - Stuffed Mushrooms
 - **Salads (Choose 1)**
 - House Salad
 - Caesar Salad
 - Strawberry Fields Salad (Cranberry if Strawberries aren't available)
- **Entree - (Choose 1 or ½ and ½ , more than one full option add \$4 per person for Lunch)**
 - **Chicken**
 - BBQ Chicken (1/2 Chicken)
 - Pesto Chicken (1/2 Chicken)
 - Beer Cheese Chicken
 - **Seafood**
 - Salmon
 - Shrimp and Grits
 - Shrimp Primavera Pasta
 - **Beef**
 - Meatloaf
 - Pot Roast
 - Beef Tips with Mushroom Gravy
 - **Pork**
 - Pulled Pork
 - Pork Loin
 - **Vegetarian**
 - Grilled Marinated Portobello Mushrooms
 - Grilled Vegetable Pesto Pasta (Option to add Shrimp or Chicken)
 - Vegan Grilled Portobello Mushrooms with Balsamic Glaze (+ \$5)
 - **Sides - (Choose 2, Additional options \$2 per person for Lunch)**
 - Potato Salad
 - Sauteed Veggies
 - BBQ Baked Beans
 - Roasted Potatoes
 - Sweet Potato Fries
 - Mac & Cheese
 - Brussel Sprouts
 - **Dessert (Choose 1, or ½ and ½)**
 - Caramel Apple Bread Pudding
 - Assorted Cookie Platter
 - Bourbon Brownie
 - Chef's Seasonal Dessert

- **Buffet Dinner \$45 pp**

- **Appetizers (Choose 1)**
 - Smoked Buffalo Chicken Dip
 - Chicken Wings (add on +\$ or MP)
 - Bruschetta
 - Stuffed Mushrooms
- **Salads (Choose 1)**
 - House Salad
 - Caesar Salad
 - Strawberry Fields Salad (Cranberry if Strawberries aren't available)
- **Entree - (Choose 1 or ½ and ½ , more than one full option add \$6 per person for Dinner)**
- **Chicken**
 - BBQ Chicken (1/2 Chicken)
 - Pesto Chicken (1/2 Chicken)
 - Beer Cheese Chicken
 - Chicken Piccata
- **Seafood**
 - Salmon
 - Shrimp and Grits
 - Shrimp Primavera Pasta
- **Beef**
 - Smoked BBQ Brisket (+ \$5)
 - Prime Rib (+ \$5)
 - Meatloaf
 - Beef Tips with Mushroom Gravy
- **Pork**
 - Pulled Pork
 - Pork Loin
- **Vegetarian**
 - Grilled Marinated Portobello Mushrooms
 - Grilled Vegetable Pesto Pasta (Option to add Shrimp or Chicken)
 - Vegan Grilled Portobello Mushrooms with Balsamic Glaze (+ \$5)
- **Sides - (Choose 2, Additional options \$3 per person for Dinner)**
 - Cheesy Grits
 - Potato Salad
 - Sauteed Veggies
 - BBQ Baked Beans
 - Broccoli Cheese Casserole
 - Roasted Potatoes
 - Garlic Mashed Potatoes
 - Sweet Potato Fries
 - Mac & Cheese
 - Brussel Sprouts
 - Truffle Green Beans

- **Dessert (Choose 1, or ½ and ½)**
 - Caramel Apple Bread Pudding
 - Assorted Cookie Platter
 - Bourbon Brownie
 - Chef's Seasonal Dessert

- **Plated - Lunch \$38 pp**
 - **Appetizers (Choose 1)**
 - Shrimp Cocktail
 - Stuffed Mushrooms
 - Bruschetta
 - **Salads (Choose 1)**
 - House Salad
 - Caesar Salad
 - Strawberry Fields Salad (Cranberry if Strawberries aren't available)
- **Entree - (Choose 1 or ½ and ½ , more than one full option add \$4 per person for Lunch)**
 - **Chicken**
 - BBQ Chicken (1/2 Chicken)
 - Pesto Chicken (1/2 Chicken)
 - Beer Cheese Chicken
 - **Seafood**
 - Salmon
 - Shrimp and Grits
 - Shrimp Primavera Pasta
 - **Beef**
 - Meatloaf
 - Pot Roast
 - Beef Tips with Mushroom Gravy
 - **Pork**
 - Pulled Pork
 - Pork Loin
 - **Vegetarian**
 - Grilled Marinated Portobello Mushrooms
 - Grilled Vegetable Pesto Pasta (Option to add Shrimp or Chicken)
 - Vegan Grilled Portobello Mushrooms with Balsamic Glaze (+ \$5)
 - **Sides - (Choose 2, Additional options \$2 per person for Lunch)**
 - Potato Salad
 - Sautéed Veggies
 - BBQ Baked Beans
 - Roasted Potatoes
 - Sweet Potato Fries
 - Mac & Cheese
 - Brussel Sprouts
 - **Dessert (Choose 1, or ½ and ½)**

- Caramel Apple Bread Pudding
- Assorted Cookie Platter
- Bourbon Brownie
- Chef's Seasonal Dessert

- **Plated - Dinner \$58 pp**

- **Appetizers (Choose 1)**

- Shrimp Cocktail
- Stuffed Mushrooms
- Bruschetta

- **Salads (Choose 1)**

- House Salad
- Caesar Salad
- Strawberry Fields Salad (Cranberry if Strawberries aren't available)

- **Entree - (Choose 1 or ½ and ½ , more than one full option add \$6 per person for Dinner)**

- **Chicken**

- BBQ Chicken (1/2 Chicken)
- Pesto Chicken (1/2 Chicken)
- Beer Cheese Chicken
- Chicken Piccata

- **Seafood**

- Salmon
- Shrimp and Grits
- Shrimp Primavera Pasta

- **Beef**

- Smoked BBQ Brisket (+ \$5)
- Prime Rib (+ \$5)
- Meatloaf
- Beef Tips with Mushroom Gravy

- **Pork**

- Pulled Pork
- Pork Loin

- **Vegetarian**

- Grilled Marinated Portobello Mushrooms
- Grilled Vegetable Pesto Pasta (Option to add Shrimp or Chicken)
- Vegan Spaghetti with Spinach Artichoke White Bean with Penne Pasta (+ \$5)

- **Sides**

- Mushroom Risotto
- Cheesy Grits
- Potato Salad
- Sautéed Veggies
- BBQ Baked Beans
- Broccoli Cheese Casserole
- Roasted Potatoes
- Garlic Mashed Potatoes

- Sweet Potato Fries
- Mac & Cheese
- Brussel Sprouts
- Truffle Green Beans

- **Breakfast**

- **\$12 per person menu:**
- **Pick 3:**
 - Assorted Pastries
 - Blueberry Muffins
 - Biscuits & Sausage Gravy
 - Bacon Strips
 - Hashbrown Casserole
 - Scrambled Eggs
- **\$15 per person menu:**
- **Pick 3:**
 - Fresh Fruit Display
 - Blueberry Muffins
 - Biscuits and Sausage Gravy
 - Bacon Strips
 - Hashbrown Casserole
 - Cheesy Veggie Egg Scramble
 - Breakfast Frittata
 - Cheesy Grits
- **\$18 per person menu:**
- **Pick 4:**
 - Fresh Fruit Display
 - Assorted Pastries
 - Blueberry Muffins
 - Biscuits and Sausage Gravy
 - Bacon Strips
 - Sausage Patties
 - Turkey Sausage Links
 - Hashbrown Casserole
 - Cheesy Veggie Egg Scramble
 - Breakfast Frittata
 - French Toast Sticks with Maple Syrup

- **Bar Packages**

- **Well Open Bar: \$24 Per Person**
- **\$8 per hour/3 hour minimum**
 - Vodka
 - Gin
 - Rum
 - Tequila
 - Whiskey
 - Listening Room Lager
 - Cabernet
 - Merlot
 - Chardonnay
 - All domestic bottles
- **Call Open Bar: \$30 per person**
- **\$10 an hour/3 hour minimum**
 - Tito's vodka
 - Corsair Gin
 - Bacardi Rum
 - Exotico Tequila
 - Jack Daniels
 - Monkey Shoulder Scotch
 - Listening Room Lager
 - 2 Local Drafts
 - All Domestic Bottles
 - Cabernet
 - Merlot
 - Pinot Noir
 - Chardonnay
 - Pinot Grigio
- **Premium Open Bar: \$45 Per Person**
- **\$15 per hour/3 Hour Minimum**
 - Grey Goose
 - Bombay Sapphire
 - Captain Morgan
 - Makers Mark
 - Jack Daniels
 - Glenlivet 12 year
 - Avion Silver
 - All Local Drafts (rotating)
 - All wines by the glass (from our seasonal wine list)
 - All domestic & imported bottles

- **Wine & Beer**
 - **1st Tier: \$21 Per Person**
 - **\$7 per hour/3 hour minimum**
 - Listening Room Lager (draft)
 - Cabernet
 - Merlot
 - Chardonnay
 - All domestic bottles
 - **2nd Tier: \$27 Per Person**
 - **\$9 per hour/3 hour minimum**
 - Listening Room Lager (draft)
 - 2 Local Craft Beers (draft)
 - Cabernet
 - Merlot
 - Chardonnay
 - Pinot Noir
 - Pinot Grigio
 - All domestic bottles
 - **3rd Tier: \$36 Per person**
 - **\$12 per hour/3 hour minimum**
 - All local drafts (from our seasonal rotating draft list) All wines by the glass
 - All domestic bottles & imports
 - Craft beer & ciders in cans