



RECEPTION MENU



DISPLAYS

Items are priced per person

FRESH CUT FRUIT

\$6 With Sabayon Cream and Raspberry Coulis

VEGETABLE CRUDITÉS

\$5 Served on Ice with Ranch Dip

MIXED CHEESES

\$6 Domestic and Imported Cheeses with Specialty Crackers

CHILLED SHRIMP COCKTAIL

\$14 With Lemons and Traditional Cocktail Sauce
Add Seared and Sliced Yellowfin Tuna with Sesame Seaweed Salad \$10
Add Smoked Mussel and Orecchiette Salad \$6
Add Baked Oysters on the Half Shell \$10
(Choose One: Rockefeller or Casino Style)

LOADED MASHED POTATOES STATION

\$12 Add your own Bacon, Cheese, Green Onions, Whipped Butter and (Choose One) Chili or Demi-glace

MACARONI AND CHEESE STATION

\$12 Add Your Own Andouille Sausage, Ham, Bacon Bits, Chili, Salsa, and Green Onions

BUILD YOUR OWN TACOS

\$12 With Hard and Soft Taco Shells, Seasoned Ground Beef and Traditional Accompaniments

HOT DOG STATION

\$12 Nathan's Mini Dogs with Chili, Toppings and Assorted Mustards

SLIDERS

Priced at 3 pieces per person

HOT HAM AND SWISS

\$12 With Caramelized Onions and Creole Mustard Sauce

BACON CHEESEBURGER

\$12 With Pickle Chips and A-1 Mayo

ROAST BEEF AND BLEU CHEESE

\$12 With Soy-Glazed Red Peppers

HOT DIPS

Items are priced per person

CREAMY CRAB

\$12 With Wonton Crisps

ROTEL QUESO

\$6 With Tri-Color Tortilla Chips

FRENCH ONION

\$6 With House-Made Potato Chips

SPINACH-ARTICHOKE

\$8 With Baguette Croutons

HOT ITEMS

Priced at 3 pieces per person

SHORT RIB WONTON

\$12 Braised & Shredded Beef Short Rib Mixed with Sliced Carrots, Red Onion & Cabbage, Sealed in Wonton Wrapper & Fried

CORNMEAL BREADED CATFISH STRIPS

\$10 With Southern Tartar Sauce

DENVER RIBS

\$12 Tender Bone-In Lamb Ribs Tossed in our House Dr. Pepper Glaze

FRIED GREEN MINI TOMATOES

\$8 With Remoulade Sauce

SOUTHERN-FRIED CHICKEN TENDERS

\$12 With Ranch and Honey Mustard Sauces

JALAPEÑO SHRIMP

\$14 Bacon-Wrapped and Barbeque-Glazed

FRIED CHICKEN & WAFFLE SKEWERS

\$12 With Warm Maple Syrup



COLD ITEMS

Priced at 3 pieces per person

FINGER SANDWICHES

\$8 Chicken Salad and Pimento Cheese

ANTIPASTO SKEWERS

\$10 With Fresh Mozzarella, Prosciutto, Roasted Peppers, and Basil Vinaigrette

ROAST BEEF TORTILLA ROLL-UPS

\$10 With Chipotle Goat Cheese

SMOKED SALMON BLT BITES

\$10 In a Phyllo Crisp

ATTENDED SMALL PLATE STATIONS

Elevate your guests' experience with an interactive Chef-attended small plate action station.

Items are priced per person.

SHRIMP AND GRITS

\$18 Creamy Stone-Ground Grits with Baby Shrimp, Bacon, Tasso Ham, Peppers, Onions, Shredded Cheddar and Flavored Butters

SLIDERS

\$18 Mini Burgers and Crab Cakes on Slider Rolls with Condiments, Toppings and Veggie Chips

SOUTHERN FRIED

\$20 Fried Chicken Tenders, Catfish Strips and Mini Green Tomatoes with Cheese Grits, Tartar Sauce and Specialty Hot Sauces

FROM THE SMOKER

\$20 Halved Chickens, Conecuh Sausage and Boston Butts with Marinated Green Bean Salad, Roasted Redskin Potato Salad, Tyrone's BBQ Sauce and Smoked Apple Butter

CRISPY CRAB CAKES

\$18 With Black-Eyed Pea Salad and Remoulade Sauce

GRILLED CHEESE

\$16 - *Alabama* with Pimento Cheese and Bacon
- *Italian* with Ham, Soppressata, Provolone and Boursin Spread
- *American* with Fried Bologna

FLATBREAD

\$16 - Smoked Chicken, Fresh Peppers and Onions with BBQ Sauce and Ranch Cheese Spread
- Tacos with Guacamole, Seasoned Ground Beef, Shredded Mixed Cheeses and Fresh Pico de Gallo
- Prosciutto with Marinated Artichokes and Olives with Boursin Cheese Spread and a Balsamic Reduction

SUB STATION

\$16 - Willow Point's Burger Dog, Ketchup, Mustard, Roasted Onions, and Dill Pickle Chips
- Fried Catfish with Plantation Slaw and our House Tartar Sauce
- Fried Chicken Slider with Sliced Wickles Pickles, Cheddar Cheese, and Dijonnaise

ATTENDED CARVING STATIONS

All Carving Stations are accompanied by split hot yeast rolls and condiments.

Items are priced per person.

ROASTED BEEF TENDERLOIN

\$24

HERB-RUBBED PORK LOIN

\$12

SLOW-ROASTED BEEF TOP ROUND

\$14

BUTTER-BASTED TURKEY BREAST

\$12

MINI DESSERTS

Items are priced per person

ASSORTED DESSERT BARS

\$8

ASSORTED MINI CHEESECAKES

\$8

CHOCOLATE-COVERED STRAWBERRIES

\$6

ASSORTED MINI FRUIT TARTS

\$12

ASSORTED PETIT FOURS

\$12 Milk Chocolate Mousse, Espresso Mousse, and White Chocolate Mousse



ATTENDED DESSERT STATIONS

Elevate your guests' experience with an interactive Chef-attended dessert station.

Items are priced per person.

MILKSHAKES

\$12 With Assorted Liqueurs, Add-Ins and Toppings

CHEESECAKES

\$10 Scooped, Rolled and Topped in a Martini Glass

CRÊPES

\$12 Crêpes with Pastry Cream, Strawberries, and Cheesecake with Chocolate Sauce

AFTER PARTY TRAYS

Items are priced per person.

BACON CHEESEBURGER SLIDERS

\$6 With Potato Chips and a Kosher Dill Pickle

FRENCH BREAD PIZZA

\$6 With Pepperoncini

HAM & CHEESE BISCUIT SLIDERS

\$6 With Pickled Okra and Olives

MINI CUPCAKES

\$6 Your Choice of White, Chocolate, or Red Velvet (Two per Tray)