

Cocktail Receptions

Displays (priced per person)

- \$5 **Fresh cut fruit** with sabayon cream and raspberry coulis.
- \$5 **Vegetable crudité**s served on ice, with ranch dip.
- \$5 **Domestic and imported cheeses** with specialty crackers.
- \$14 Chilled shrimp cocktail** with lemons and traditional cocktail sauce.
- \$10 **Loaded mashed potatoes.** Add your own bacon, cheese, green onions, whipped butter, chili or demiglace.
- \$10 **Macaroni and cheese.** Add your own andouille sausage, ham, bacon bits, chili, salsa or green onions.
- \$10 **Build your own tacos.** With hard and soft taco shells, seasoned ground beef and traditional accompaniments.
- \$10 **Hot dog station.** Nathan's Mini Dogs with Chili, Toppings and assorted mustards

Attended Small Plate Stations (priced per person)

- \$16 Shrimp and Grits.** Creamy stone ground grits with baby shrimp, bacon, tasso ham, peppers, onions, shredded cheddar and flavored butters.
- \$16 **Braised beef short ribs** with gremolata over cheddar mashed potatoes.
- \$16 Sliders.** Mini burgers and crabcakes on slider rolls with condiments, toppings and veggie chips
- \$18 Southern fried** chicken tenders, catfish strips and mini green tomatoes with cheese grits, tartar sauce and specialty hot sauces.
- \$20 Fresh from the smoker** slow-cooked Boston butt, chicken halves and smoked sausage, with Tyrone's barbeque sauce.
- \$16 Asian noodle bowl.** Ramen, Soba and Lo Mein noodles, stir fried veggies and hot broth.
- \$16 Crispy crab cakes** with blackeye pea salad and remoulade sauce.

Attended Carving Stations (priced per person)

All carving stations are accompanied by split hot yeast rolls and condiments

- \$20 Roasted Beef Tenderloin**
- \$10 Herb rubbed pork loin**
- \$14 Slow roasted beef top round**
- \$10 Butter basted turkey breast**

GOLF & COUNTRY CLUB

Sliders (priced three pieces per person)

- \$10 **Hot ham and Swiss** with caramelized onions and Creole mustard sauce
- \$10 **Bacon cheeseburger** with pickle chips and A-1 mayo.
- \$10 **Roast beef and bleu cheese** with soy glazed red peppers

Hot Dips (priced per person)

- \$12 **Creamy crab** and wonton crisps
- \$6 **Rotel queso** and tri-color tortilla chips
- \$6 **French onion** and house potato chips
- \$8 **Spinach-artichoke** and baguette croutons

Hot items (priced at three pieces per person)

- \$8 **Asian chicken dumplings** in a bamboo steamer, with sweet chile garlic sauce.
- \$10 **Cornmeal breaded catfish strips** with southern tartar sauce.
- \$8 **Country ham, garlic and white cheddar wontons** with Tabasco orange marmalade
- \$8 **Fried green mini tomatoes** with remoulade sauce.
- \$10 **Southern fried chicken tenders** with ranch and honey mustard.
- \$12 **Jalapeno Shrimp**, bacon wrapped and barbeque glazed

Cold items (priced at three pieces per person)

- \$6 **Finger sandwiches.** Chicken salad and pimento cheese.
- \$8 **Antipasto skewers** with fresh mozzarella, prosciutto, roasted peppers and basil vinaigrette
- \$10 **Roast beef roll-ups** with chipotle goat cheese
- \$12 **Lobster salad spoons** with shaved marinated cucumbers
- \$10 **Smoked salmon BLT bites** in a phyllo crisp

Dessert stations (priced per person)

- \$12 **Milkshakes** with assorted liqueurs, add-ins and toppings.
- \$10 **Cheesecakes**, scooped, rolled and topped in a martini glass.
- \$10 **Bananas foster**, brandy flambéed bananas and vanilla bean ice cream.

Mini desserts (priced per person)

- \$6 Assorted **dessert bars.**
- \$6 Assorted **mini cheesecakes.**
- \$8 Assorted **chocolate covered cake pops.**
- \$6 **Chocolate covered strawberries.**

After party trays (priced per person)

- \$6 **Milk and cookies.** Fresh baked cookies with milk shots.
- \$6 **Soft pretzel** with spicy mustard.
- \$6 **Sliders** with potato chips and a kosher dill pickle.
- \$6 **French bread pizza** and pepperoncini.
- \$6 **Pulled pork barbeque** with jalapeno jelly on a soft roll with pickled okra.