

Menu

Appetizers



- Cheese Steak Egg Rolls with a house sauce
- Meatball Poppers
- Mini Chicken & Waffles with a honey lemon syrup
- Southern Deviled Eggs
- Mac & Cheese Bites
- Cilantro Lime Shrimp Tacos
- Tuna Tartare *
- Crab Cake with a lemon beurre blanc *
- Caprese skewers
- Gourmet Quesadilla with a cilantro lime sauce

Soups & Salads



- Caprese Salad with a balsamic drizzle
- Caesar Salad
- House Salad with a mustard vinaigrette
- Roasted Red Pepper Soup
- Lobster Bisque *
- Seafood Chowder *

Menu

Entree's



- Chicken & Waffles with a honey lemon syrup
- Philly Cheese Steak
- Crispy Fried Chicken
- Preserve Lemon Chicken
- Smothered Roasted Chicken
- Smothered Pork Chops
- Shrimp & Grits
- Stuffed Peppers
- Seared Scallops *
- Reverse Seared Steak *
- Pan Seared Salmon
- Fried Catfish

Sides



- Jalapeno Mac & Cheese
- Candied Yams
- Roasted Garlic Mashed Potatoes
- Crispy Rosemary Potatoes
- Asparagus
- Collard Greens
- Brussel Sprouts with bacon
- Mixed Vegetables
- Risotto
- Dirty Rice

Menu

Desserts



- Banana Pudding
- Pineapple Upside Down Cake
- Tres Leches Cake
- Brownie Pudding
- New York Cheesecake *
- Chocolate Cake
- Vanilla Cake
- Sweet Potato Poppers

Contact Chef John for Pricing

Notes

All events are subject to a service charge up to 20%

All budgets are welcome as the menu options are customizable

Off menu items are welcome and will be priced accordingly

Prices are subject to change