



Southern Influence Dinner Buffet Menus

Entrée includes 1 hors d'oeuvre, 1 salad, 2 side items, 1 dessert

Butlered hors d'oeuvres

Please choose from

Soups served in individual demitasse cups

Cream of wild mushroom soup
Chilled cucumber vichyssoise served in demitasse cups
Chilled tomato cucumber soup
Butternut squash soup
Corn chowder with spicy tomato relish
Puree of fresh asparagus soup

Mini Duck confit pot pie
Corn profiteroles with BBQ pulled pork and carrot bourbon slaw
Curried chicken crepe bite
Roasted curry spiced chicken, rolled in a delicate crepe with fresh chives and accented with spicy peanut sauce
Crab and corn cake
Fresh crab blended with roast corn, gently pan-fried and topped with mango salsa
Traditional Maryland crab cake with our home made green goddess
Tuna cakes with Joe's stone crab mustard sauce
Crawfish aioli
A thin cucumber round filled with crawfish aioli and minced chive
Mini southern ham and biscuits
Farmer's Market crostini
Fresh mozzarella, roast tomato and pesto set atop a garlic toast round
Grilled 3-cheese pimento sandwich wedges
Mini hamburgers with gruyere, pickle and Dijon
Stuffed cherry tomatoes with scallions and hickory smoked bacon
Stuffed cherry tomatoes with smoked catfish mousse
Spoon bread topped with fresh tomato salsa and crème fraiche
Gulf Coast shrimp cocktail served in individual shot glasses
Deviled eggs with hickory smoked salmon
Smoked trout with capers and crème fraiche
Oyster shooters with cocktail sauce, hot sauce and lemon
Open faced tomato or cucumber sandwiches with home made mayonnaise on sour dough bread

Entrees

Please choose from below

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Meats

Ginger pineapple glazed Virginia ham

Sherry and soy marinated grilled chicken breasts

Grilled beef tenderloin studded with garlic and herbs

Jack Daniels marinated grilled pork tenderloin

Served with apple pear chutney

Barbequed pulled leg of lamb with mint molasses tomato sauce and rosemary corn bread

Barbecued pork ribs with Asian style barbecue sauce

Individual lamb chops with rosemary, tomato and black olive crust

**Grilled boneless marinated quail breasts over dried cherry almond cornbread stuffing
with drizzles of demiglace**

Seared duck breasts with ginger, orange glaze and sautéed apples and Vidalia onions

Roast venison tenderloin with tart greens and blueberry sauce

Southern pan-fried chicken

Pecan crusted boneless rack of lamb with barbeque sauce and shoestring sweet potatoes

Chicken maque choux

Smothered chicken in tomatoes, onions, corn, garlic, peppers, stock, cream and wine

Seafood

Please choose from

Seafood, Chicken and Sausage Gumbo

Served with rice, French bread and assorted hot sauces

Black-eyed pea jambalaya with chicken, crawfish, and sausage

Hickory smoked salmon with homemade green goddess

Grilled salmon with heirloom tomato, red onion and basil relish and corn crème fraiche

Seared grouper with basil cream and roast corn salsa

Shrimp and grits with mushrooms, scallions and country ham

Fried catfish with Gulf Coast tartar sauce

Individual crab cake soufflés

Southern Influence Buffet Menus

continued

Crawfish Lafayette en crepe

Crepes filled with a creamy béchamel and crawfish with a hint of brandy

Watermelon BBQ roasted mako shark over roast jalapeno hashed brown potatoes

Pan seared halibut over warm field pea salad with country ham

Ask for a la carte prices on all meats

Salads

Please choose from

Heirloom tomatoes with fresh herbs and fresh mozzarella

Shrimp cucumber and artichoke

Asparagus salad with crawfish aioli

Apple and pecan salad with bleu cheese buttermilk dressing

Fresh corn and field pea salad with artichokes and sweet peppers

Old-fashioned potato salad

Tomato salad with corn bread, bacon and buttermilk vinaigrette

Mixed greens, strawberries, blueberries and toasted walnuts with a raspberry balsamic vinaigrette

Marinated tomato, mushroom and asparagus salad

Black bean and rice

Cold marinated pasta salad with seasonal vegetables

Roasted corn and artichoke salad

3-bean salad with fresh limas, crowder and snap peas in an herb vinaigrette

Hearts of palm, black olive, red onion, and tomato salad

Fresh fruit of the season

Spicy cole slaw

Vegetables

Please choose from

Gratin of asparagus, spring onions and mushrooms

Tomato and Vidalia onion tarts

Southern vegetable pie

Grits and southern greens soufflé

Greens beans, caramelized onions and toasted walnuts

Green beans with honey pecan sauce

Corn pudding

Tennessee fried corn

3-cheese macaroni and cheese with Vidalia onions

Aunt Pat's Squash casserole

Southern-style green beans with Smiley Farms smoked ham

Fried green tomatoes

Sunrise mashed potatoes

A little sweet potato mixed in for a golden color

Southern Influence Buffet Menus

continued

Roast creamer red potatoes with parsley butter
Marinated fresh tomatoes with fresh herbs and crumbled bleu cheese
Eggplant gratin with goat cheese and fresh tomato sauce
Savory cornbread pudding
Farmer's Market tomato gratin with herb bread crust

Breads

Please choose from

Zucchini fritters
Tennessee Spoon bread
Hoe cakes with fresh herbs and parmesan
Sweet potato corn muffins
Savory corn bread pudding
Pecan cheese biscuits
Yeast rolls
Hushpuppies
Homemade French bread

Desserts

Please choose from

Traditional bread pudding with vanilla sauce or whiskey sauce
Chocolate praline bread pudding with cinnamon cream
White chocolate sourdough bread pudding with toasted almonds and banana anglaise
Strawberry or peaches and cream shortcake (*availability*)
Individual pineapple upside-down cakes with Grand Marnier sauce and seasonal berries
Southern pecan pie
Chocolate fudge pie
Banana rum and chocolate puddings with chocolate crunch and toasted pecans

Southern Comfort Chocolate Flan Cake with chocolate sauce
Maple-Pecan Tart

Chess pie
Peach, blackberry, and blueberry cobblers
Apple pie

Whenever possible all vegetables are hand picked and all items are home made.

For an additional cost we will ensure all items to be organic.

Kosher-style versions are available although we do not have a kosher kitchen.

Volume discounts available.

Seated dinner menu entrees can be developed from this menu.

Prices are subject to change due to market changes