



The Southern Buffet Menu

TRAY PASSED HORS D'OEUVRES (SELECT 2 ITEMS)

CONCH FRITTERS

SERVED WITH A CHILI MANGO SAUCE

CHICKEN & BISCUITS

MINI CHEDDAR BISCUITS WITH A PIQUANTE SMOKED CORN CHICKEN SALAD

FRIED GREEN TOMATOES

SERVED WITH CRAB REMOULADE

SWEET CORN CUPCAKES

SERVED WITH JALAPEÑO CREAM CHEESE

SERRANO & MANCHEGO ROASTED ASPARAGUS

SERVED WITH CIOPPOLINI PEACH JAM

PULLED PORK & JACK GRILLED CHEESE

SERVED WITH TOMATILLO JAM

WARM NEW ORLEANS BREAD PUDDING

SERVED WITH BOURBON SAUCE

SOUTHERN STYLE LOBSTER ROLLS

CHEDDAR BISCUITS, SMOKED CORN, PEPPADEWS & FRESH MAINE LOBSTER

CRAB CAKES

SERVED WITH CAJUN REMOULADE

DINNER BUFFET

SERVED SALAD (SELECT 1) CORN BREAD & ROLLS WITH BUTTER

FIELD OF GREENS SWEET-N-SPICY CASHEWS, SUNDRIED CRANBERRIES, BLEU CHEESE & HONEY
VINAIGRETTE

SEATTLE'S BEST HOUSE SALAD

GRILLED ZUCCHINI, CURRANTS, TOASTED ALMONDS, SWEET-N-SPICY CASHEWS & PERNOD BUTTERMILK
DRESSING

GREEN GODDESS SALAD

SERVED WITH SWEET PEAS, BLEU CHEESE, CORN NUTS & GREEN GODDESS DRESSING

CLASSIC CAESAR SALAD

CRISP ROMAINE, PARMESAN & GARLIC CROUTONS

BUFFET ENTRÉES (SELECT 3)

BRISKET OF BEEF

SERVED WITH HERB AIOLI

PULLED PORK

SERVED WITH BBQ SAUCE

BUTTER MILK FRIED CHICKEN

GOURMET MAC-N-CHEESE WITH FOUR CHEESE & THAT SECRET TOPPING

BBQ SHRIMP

SMOKED BACON, JACK CHEESE, HOUSE BBQ

SHRIMP & GRITS

CREAMY CHEESE GRITS WITH SHRIMP

ACCOMPANIMENTS (SELECT 2)

PICKLED VEGETABLE PLATTER / GRILLED VEGETABLE PLATTERS / ROASTED CORN SUCCOTASH

COLLARD GREENS / MASHED SWEET POTATOES

REDSKIN MASHED POTATOES WITH BACON, CHEDDAR & SCALLIONS