

# *Sample Menu*

## *Southern Accents*

*stroll into the charming south whilst  
sipping a signature pink lemonade cocktail  
or mint julep\*.....*

### *Butlered Hors D'oeuvres*

*(choices)*

*peach, sweet onion, & whiskey chutney  
on grilled southern biscuits*

*cajun grilled shrimp & cheddar grits  
served in martini glasses*

*deep fried hush puppies with a  
creamy honey orange dipping sauce*

*bbq beef brisket topped with  
aged, sharp cheddar in a phyllo cup*

*\*roasted corn fritters topped with  
a crawfish salad*

*\*optional enhancements*

## *Soup & Salad Course*

*(choices)*

*grilled peach salad*

*gorgonzola cheese crumbled  
over grilled peaches*

*fried green tomatoes & shrimp  
dressed with a remoulade sauce*

*roasted corn chowder*

*\*traditional louisiana gumbo*

*\*optional enhancements*

## *Dinner Entrée Selection*

*(choices)*

*porkgrillades*

*with a pepper jelly-peach coulis*

*and summer corn grits*

*pan-fried cornmeal crusted catfish*

*served with a buttermilk & lemon dressing*

*and southern style collard greens*

*crawfishetouffe*

*served over steamed rice*

*grilled seasoned, flank steak*

*with a cajun béarnaise sauce*

*\*quail in a red wine sauce with  
kentucky bourbon sweet potatoes*

*\*optional enhancements*

# *Dessert*

*(choices)*

*sweet shortcakes with a rhubarb compote  
and whipped cream*

*traditional carrot cake  
moistened with buttermilk glaze and  
topped with cream cheese frosting*

*banana pudding parfait*

*peach cobbler*

*\*trio of the south*

*miniature chocolate bourbon pecan tartlets  
georgia peach milkshake in a shot glass garnished  
with sun dried peaches  
mississippi mud pie garnished with  
white chocolate shavings*

*\*optional enhancements*