

Menu & Food







Grits & Gumbo Shrimp Tarts OR Mr. B's Barbecued Shrimp on a Stick



per Person

Mini Corn Cakes with Smoked Salmon and Dill Crème Fraîche



per Person



Your Main Course Ideas

I'd like to discuss sides and desserts once we narrow in on appetizers and entrees.



Baked Shrimp w/Zucchini, Tomato, Feta, Orzo, & Fresh Mint



per Person



Braised Chicken Thighs with Squash and Greens on Creamy Grits



per Person



Cool Beef Tenderloin with Tomatoes & Cucumbers finished with a Sherry Balsamic Reduction, Sauce Verte & Lemon Yogurt & Pesto Pasta



per Person



Wine Braised Oxtails (deboned) with Shallot, Carrot & Celeriac on Garlic Mash





Celeriac and Mushroom Lasagna with Prosciutto and Marsala Cream Sauce



per Person





Citrus & Chile Braised Short Ribs (de-boned) with Cilantro, Lime & Cayenne Slaw and Buns for Sandwiches



per Person



