

BRUNCH...

LUNCH.

SUPPER!

Lunch. Supper! Catering:

Buffet Menu

Stationed & Passed Appetizers

Imperial Crab Dip

Served warm with fresh cucumbers and pita rounds

Smoked Salmon Dip

Served with fresh cucumbers and pita rounds

House Pimento Cheese Dip

Served with Ritz Crackers and seasonal pickles

Classic OR Artisanal Charcuterie Board

Fresh or Grilled Veggie Crudite

Seasonal veggies served with Buttermilk Ranch and Balsamic Vinaigrette
Hummus Platter Add On Available

Hummus Platter

Served with fresh cucumbers and toasted pita rounds

Southern Fried Green Tomatoes

Topped with pimento cheese and bacon

Crab OR Veggie Stuffed Mushrooms

Silver dollar mushrooms stuffed with house crab mix or cream cheese veggie mix

Classic Shrimp Cocktail

Chilled jumbo shrimp served with house cocktail sauce and lemon

Mini Crab Cakes

Topped with Sriracha Aioli

Mini Country Ham Biscuits

Sweet Potato biscuits topped with Edwards Country Ham and Supper! Butter

Heirloom Caprese Skewers

Fresh mozzarella, basil, and tomatoes topped with Balsamic Drizzle

Caprese Bruschetta

Fresh mozzarella, basil, and tomatoes topped with Balsamic Drizzle and shaved parmesan

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Salad Menu

Classic Garden Salad

Chopped lettuce blend, cucumbers, shaved carrots, tomatoes, and red onion
Served with Buttermilk Ranch & Balsamic Vinaigrette

The Aviator

Lunch & Supper's Caesar Salad, chopped romaine, shaved parmesan and fresh croutons
Served with Caesar dressing

Greco Roman

Chopped romaine and spinach tossed in Caesar dressing, feta, black olives, red onion, pepperoncini,
cucumbers and tomatoes

Loaded Spinach

Baby spinach, chopped bacon, red onions, cherry tomatoes, cucumbers, strawberries, blue cheese
crumbles, and candied nuts
Served with Balsamic Vinaigrette

Seasonal Harvest Salad

Mixed greens, seasonal fruit, crumbled goat cheese, candied pecans, served with Balsamic or Lemon
Vinaigrette

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Carving Stations

Prime Rib

Served with Horsey sauce, au jus and Sister Schubert rolls

Honey Baked Ham

Served with Dijonnaise and Sister Schubert rolls

Entrees

Classic Fried Chicken

Lemon Herb Roasted Chicken

House Smoked Pulled Pork or Chicken BBQ

Served with BBQ sauce, slider rolls, and brussels coleslaw

Chopped Beef Brisket

Served with BBQ sauce, slider rolls and brussels coleslaw

Bacon Wrapped Meatloaf

Slow Braised Boneless Short Ribs

Cast Iron Seared Salmon

Crab Cakes

Topped with Sriracha Aioli

Mediterranean Stuffed Portobello Mushrooms

Topped with Feta Cheese and Balsamic Glaze

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Sides & Fixins

Mac & Cheese

Available with bacon on the side

Garlic Mashed Potatoes

Roasted Sweet Potatoes

Bacon Parmesan Brussels Sprouts

Grilled Asparagus

Lemon Herb Green Beans

Roasted Seasonal Veggies

Cowboy Baked Beans

Cheddar Cheese Grits

Brussels Coleslaw

Mediterranean Pasta Salad

Homestyle Potato Salad

Pickled or Classic Deviled Eggs

Homestyle Cornbread

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Wraps & Slider Platters

House Smoked Turkey, Bacon & Cheddar

Topped with Dukes Mayo

Pickled & Fried

Fried chicken with cheddar cheese, house made pickles and Comeback sauce

Roast Beef & Swiss

Topped with caramelized onions & Horsey sauce

Pulled Pork

Topped with BBQ sauce and brussels coleslaw

Chicken Salad

Topped with bacon, lettuce and tomato

Chicken or Portobello Florentine Wrap

Grilled chicken or roasted portobello mushrooms, roasted red peppers, spinach, provolone, and balsamic glaze

Marinated Veggie & Quinoa Wrap

Roasted red peppers, portobello mushrooms, spinach, red onion