

Hearty Luncheon

Delicious lunch options for company luncheons, daytime rehearsal lunches, or large family get togethers. Luncheons are served buffet style with one protein option, two sides, our homemade cornbread, iced tea, and water. Luncheons start at \$15++ per person.

Southern Style Proteins:

Honey and Pepper Vinegar Brined Fried Chicken
Creole Herb Crusted Baked Chicken
Mississippi Cornmeal Crusted Fried Catfish
18hr Smoked Pulled Pork
Slow Cooked House BBQ Chicken
New Orleans Red Beans and Rice with Andouille
Sausage
Chicken Pesto Penne
BBQ Shrimp and Grits (add \$3 per person)

Sides:

buttermilk mashed potatoes
tomato cucumber salad
slow braised collard greens
creamy southern style coleslaw
three cheese macaroni and cheese
bacon braised southern style peas
local lettuce salad

Additional protein \$3 per person

Light Luncheon

Delicious lunch options for company luncheons, daytime rehearsal lunches, or large family get togethers, bridal/baby showers. Luncheons are served buffet style. Light luncheons include 5 snacks, our homemade cornbread, iced tea, and water for \$15++ per person.

Southern Snacks:

Chicken Salad (w/ crackers or as finger sandwiches)

Pimento Cheese (w/ crackers or as finger sandwiches)

Tuna Salad (w/ crackers or as finger sandwiches)

English Cucumber Finger Sandwiches

Local Lettuce Salad (w/ variety of dressings)

Deviled Eggs

Marinated Boiled Shrimp (w/ cocktail sauce)

Cream Cheese and Pepper Jelly

Onion Dip and Crudité

Assorted Fruit and Cheese Board

Pasta Salad with Peppers, Olives, Feta, and Greek Vinaigrette

Additional snack \$3 per person

Dinner

Dinner is served family style or plated. Dinner includes 2 shared appetizers, preselected salad, 3 protein options with preselected sides, dessert, iced tea, and water starting at \$50++ per person.

Appetizers:

Blue Crab Wontons with Pepper Jelly
Pimento Cheese and Andouille Gratin
Marinated Boiled Shrimp (w/ cocktail sauce)
Cornmeal Crusted Crab Claws
Deviled Eggs
Fried Boudin Balls
Crispy Calamari

Salads:

Iceberg Wedge with Buttermilk Dressing
Local Lettuce Salad with Lemon Honey Vinaigrette

Proteins:

Broiled Gulf Redfish with Citrus Beurre Blanc
Broiled Atlantic Salmon with Caper & Red Pepper Beurre Blanc
Herb Roasted Airline Chicken
Chargrilled Beef Tenderloin with Ham Hock Demi Glace
Honey & Rosemary Glazed Pork Tenderloin

Dessert:

Warm Pecan Bread Pudding with Butterscotch Sauce
Dark Chocolate Brownie with Vanilla Ice Cream

Available Spaces

The Event Space at Livingston Mercantile
Exclusive access to our beautifully curated and rustic indoor private dining space.

Capacity: Standing 70 | Seated 50

Minimum \$500

Deposit \$100

The Porch at Livingston Mercantile
Enjoy exclusive access to our beautiful porch for your private outdoor event.

Capacity: Standing 80 | Seated 60

Starting at \$500

Deposit \$100

The Gathering Restaurant Dining Room
Reserve the entire restaurant for your event. Enjoy the Southern charm of The Gathering Restaurant.

Capacity: Standing 150 | Seated 90

Please contact our Private Events Coordinator for pricing and menu consultation

Brunch

Perfect for bridal or baby showers. Brunches are served buffet style, and includes 5 brunch options, iced tea, coffee, and water starting at \$15++ per person.

Southern Brunch Options:

Chicken Salad (w/ crackers or as finger sandwiches)

Pimento Cheese (w/ crackers or as finger sandwiches)

English Cucumber Finger Sandwiches

Local Lettuce Salad (w/ variety of dressings)

Deviled Eggs

Cream Cheese and Pepper Jelly

Assorted Fruit and Cheese Board

Pasta Salad with Peppers, Olives, Feta, and Greek Vinaigrette

Fluffy Scrambled Eggs

Waffles (w/ syrup or whipped cream)

Honey and Pepper Vinegar Brined Fried Chicken Cutlets (w/ tabasco honey)

Cheddar Pepper Grits

Buttermilk Biscuits with butter & homemade strawberry jam

(sausage gravy...add \$1 per person)

BBQ Shrimp and Grits (add \$3 per person)

Maple Pecan Granola with Yogurt

Griddled Sausage