



*Southern
Cross*
KITCHEN

Cocktail Party Menu



starting at \$45/person

Hors d'Oeuvres *(pick six)*

- Homemade Fried Pickles** green goddess dressing
- Smoked Mac n' Cheese Balls** zesty aioli
- Loaded Tater Tots** sour cream, pico de gallo, cheese sauce
- Franks in a Blanket** spicy mustard
- Tomato & Mozzarella Skewers** reduced balsamic
- Hot Honey Fried Chicken Bites** ranch dressing
- Fried Green Tomatoes** zesty aioli
- Crostini Trio** bruschetta, pimento cheese, seasonal
- Mini Smoked Brisket Grilled Cheese** homemade bbq
- Tequila Lime Chicken Skewers** zesty aioli
- Deviled Eggs Trio** classic, roasted tomato & balsamic, jalapeno bacon
- Seasonal Fruit & Cheese Board** assorted crackers & jams
- Flatbreads** choice of classic, margarita, or four cheese mushroom pesto
- Cheesesteak Eggrolls** spicy ketchup
- Veggie Spring Roll** sweet chili



Add On Hors d'Oeuvres *(priced per dozen)*

- Mini Crab Cakes** lemon aioli +MP
- Pineapple Shrimp Skewer** thai peanut sauce +60
- Jumbo Chicken Wings** choice of buffalo, bee sting, bbq, or voodoo +36
- Shrimp Cocktail** wasabi cocktail sauce +42
- Fried Chicken Sliders** choice of style +48
 - Classic homemade pickles, mayo
 - Hot Honey homemade pickles, bee sting sauce, ranch
 - Louisiana homemade creamy coleslaw, zesty aioli
- Chicken n' Biscuit Sliders**
 - fried chicken, homemade pickles, green goddess +48
- Bacon Cheeseburger Sliders** lettuce, tomato, zesty aioli +54
- BBQ Brisket Sliders** homemade creamy coleslaw +54
- Mini Crab Cake Sliders** lettuce, tomato, lemon aioli +MP
- Mini Buttermilk Fried Chicken n' Waffles** pure maple syrup +54
- Shrimp n' Grits Shooter** tasso ham, goat cheese cream +48
- Baby Lamb Chop Lollipops** choice of chimichurri or balsamic glaze +MP



Add On Salad *(priced per small bowl ... feeds 20 to 24 people)*

- House Salad** mixed greens, cherry tomato, red onion, balsamic dressing +50
- Caesar Salad** romaine lettuce, jalapeno cornbread croutons, shaved parmesan cheese, caesar dressing +50
- Spring Mix Salad** candied pecans, dried cherries, tomato, asparagus, raspberry vinaigrette +65
- Strawberry Spinach Salad** candied pecans, feta cheese, lemon poppyseed dressing +65
- Mixed Berry Salad** arugula, strawberries, blueberries, balsamic dressing +65
- Grain Salad** arugula, farro, quinoa, avocado, corn, tomatoes, honey lime cilantro dressing +65

Add On Entrees *(priced per half tray ... feeds 10 to 12 people)*

- Buttermilk Fried Chicken Breast** buttermilk tenderized w/ house blend of seasonings +80
- Honey Walnut Chicken** walnuts, marsala honey sauce, sundried tomato, goat cheese +100
- Tequilla Lime Chicken** w/ margarita marinated chicken breasts +80
- Balsamic Chicken** sautéed mushrooms, balsamic reduction +90
- Rosemary & Lemon Chicken** marinated grilled chicken breast +80
- BBQ Brisket** slow cooked & seasoned w/ homemade bbq +160
- BBQ Pulled Pork** slow cooked & pulled w/ homemade bbq +80
- Jambalaya** andouille sausage, white rice, pulled chicken, cajun mirepoix, okra, jalapeño, fresh tomato sauce +60
- Honey Glazed Salmon** marinated, seasoned & grilled +150
- Lemon Dill Salmon** marinated, seasoned & grilled +150
- Garlic Herb Salmon** marinated, seasoned & grilled +150
- Blackened Salmon** cajun rubbed & grilled +150
- Shrimp n' Grits** cheddar grits, tasso ham, peppers, onions, goat cheese cream +80
- Shrimp Scampi** garlic, white wine & lemon w/ pasta +80
- Cajun Chicken Penne** mushrooms, tomatoes, spinach, cajun cream sauce +75
- Chicken Broccoli Alfredo Penne** garlic & parmesan cream w/ shaved parmesan +75
- Braised Short Rib** red wine demi +250
- Filet of Beef** rosemary red wine reduction +MP

Sides *(priced per half tray which feeds 10 to 12 people)*

- Grilled Asparagus** +70
- Roasted Brussel Sprouts** +65
- Seasonal Vegetables** +55
- Honey & Rosemary Glazed Carrots** + 55
- Homemade Creamy Coleslaw** +55
- Rosemary Roasted Potato Wedges** +60
- Roasted Sweet Potato Wedges** +60
- Mashed Potatoes** +55
- Mashed Sweet Potatoes** +60
- French Fries** +50
- Tater Tots** +50
- Smoked Mac n' Cheese** smoked gouda, cheddar, toasted breadcrumbs +75
- Penne Primavera** seasonal vegetables, choice of white wine sauce or red sauce +65
- Cavatappi & Pesto** +60



Dessert *(priced per small tray ... feeds 8)*

Assorted Mini Seasonal Sweets +60

Cookies & Brownies +36

Mini Pecan Pies +48

Key Lime Pie +36

Peach Cobbler +36

Food Bars *(feeds approximately forty people)*

Fried Potato Bar +225

waffle fries, tater tots, cheddar cheese sauce, sour cream, applewood smoked bacon, chives, zesty aioli, turkey gravy, ranch, pico de gallo, ketchup

Mashed Potato Bar +160

mashed potatoes, shredded cheddar cheese, sour cream, applewood smoked bacon, chive, turkey gravy

Mac n' Cheese Bar +300

smoked mac n' cheese, applewood smoked bacon, pulled pork, broccoli, stewed tomatoes, sriracha, bbq, tabasco

Taco Bar +200

seasoned ground beef, marinated shredded chicken, soft corn tortillas, shredded lettuce, cheddar cheese, pico de gallo, sour cream, jalapeno

Waffle Bar +360

golden malted waffles, vanilla ice cream, warm chocolate sauce, sprinkles, chocolate chips, warm caramel sauce, whipped cream

Boards *(feeds twenty to twenty-five people)*

Farmers Board +175

crudité, whipped ricotta, pimento cheese, assorted cheeses, seasoned pita, crackers, fresh fruit

Seasonal Cheese & Charcuterie Board +225

assorted smoked & cured meats & sausages, seasonal jams, assorted cheeses, seasoned pita, fresh fruit, candied pecans, whipped ricotta, pimento cheese, seasoned pita, apples, dried cherries, candied pecans

Vegetable Crudité +125

homemade herb dipping sauce, homemade hummus

Beignet Board +100

three dozen beignets, assorted dipping sauces, powdered sugar

Associated Fees & Additional Information

Sales Tax ... 6%

Special Events Fee ... 5%

Gratuuity ... 20%

Room Fee ... \$250

Food & Beverage Minimum

Pricing is based on a 3 hour event where food will be served for 2 hours of the event.

A half hour is allowed before and a half hour is allowed for after for set-up and clean-up.

