



*Southern
Cross*
KITCHEN

Dinner Party Menu



starting at \$55/person

Hors d'Oeuvres *(pick four)*

- 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, jalapeño 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



Additional 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



Salad *(pick one) ... includes buttermilk biscuits, jalapeño cornbread, seasonal jam, whipped maple butter*

- House Salad** mixed greens, cherry tomato, red onion, balsamic dressing
- Caesar Salad** romaine lettuce, jalapeno cornbread croutons, shaved parmesan cheese, caesar dressing
- Spring Mix Salad** candied pecans, dried cherries, tomato, asparagus, raspberry vinaigrette +2
- Strawberry Spinach Salad** candied pecans, feta cheese, lemon poppyseed dressing +2
- Mixed Berry Salad** arugula, strawberries, blueberries, balsamic dressing +2
- Grain Salad** arugula, farro, quinoa, avocado, corn, tomatoes, honey lime cilantro dressing +2

Entrees *(pick two)*

- Buttermilk Fried Chicken Breast** buttermilk tenderized w/ house blend of seasonings
- Honey Walnut Chicken** walnuts, marsala honey sauce, sundried tomato, goat cheese
- Tequilla Lime Chicken** w/ margarita marinated chicken breasts
- Balsamic Chicken** sautéed mushrooms, balsamic reduction
- Rosemary & Lemon Chicken** marinated grilled chicken breast
- BBQ Brisket** slow cooked & seasoned w/ homemade bbq
- BBQ Pulled Pork** slow cooked & pulled w/ homemade bbq
- Jambalaya** andouille sausage, white rice, pulled chicken, cajun mirepoix, okra, jalapeño, fresh tomato sauce
- Honey Glazed Salmon** marinated, seasoned & grilled
- Lemon Dill Salmon** marinated, seasoned & grilled
- Garlic Herb Salmon** marinated, seasoned & grilled
- Blackened Salmon** cajun rubbed & grilled
- Shrimp n' Grits** cheddar grits, tasso ham, peppers, onions, goat cheese cream
- Shrimp Scampi** garlic, white wine & lemon w/ pasta
- Cajun Chicken Penne** mushrooms, tomatoes, spinach, cajun cream sauce
- Chicken Broccoli Alfredo Penne** garlic & parmesan cream w/ shaved parmesan
- Braised Short Rib** red wine demi +10
- Filet of Beef** rosemary red wine reduction +10

Sides *(pick two)*

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



Dessert *(included)*

Assorted Mini Seasonal Sweets

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.