

SOUTHERN WAY CATERING

EST.  1982

MENU SELECTIONS



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COLD, HOT, AND LATE NIGHT PASSED HORS D'OEUVRES

COLD PASSED HORS D'OEUVRES

Ahi Tuna Wonton

wasabi cream cheese, sriracha aioli, chopped scallions

Oysters on the Half Shell

*jalapeño pear mignonette or chive crème fraiche and caviar,
hand shucked*

Boiled Shrimp Cocktail

cocktail sauce or pickled green tomato rémoulade

Boiled Shrimp Cocktail Shooter

bloody mary cocktail sauce

Shrimp Rémoulade Cocktails

fried capers

Hot Smoked Salmon

dill crème fraiche, gaufrette potato

Beef Tenderloin Tartare

port cherry, gaufrette potato

Beef Tataki Wonton

wasabi cream cheese, sriracha aioli, chopped scallions

Roasted Beef Tenderloin Crostini

Boursin cheese, port wine poached shallots

Smoked Beef Tenderloin Bite

*whipped goat cheese, dried cherry chutney,
toasted sourdough bread round*

Bacon Chive Deviled Eggs

smoked bacon, chives

Benne Seed Wafer

goat cheese pimento cheese, bacon jam

Sweet Potato Kielbasa Biscuit

green pepper jelly

Sweet Potato Ham Biscuit

green pepper jelly or honey dijon

Sweet Potato Country Ham Biscuit

green pepper jelly or honey dijon

Brie and Gingersnap Bite

plum bacon jam

Fried Saltine

three cheese pimento cheese, green pepper jelly, bacon jam

Fried Prosciutto Crisp

whipped goat cheese, fig compôte

Brie & Pistachio Wonton

blueberry mint compôte

Open Face Cucumber Sandwich

sea salt, cracked pepper

Open Face Tomato Sandwich

sea salt, cracked pepper

Artichoke-Truffle Dip

fresh crudité

Charred Caprese Skewer

*charred cucumber, heirloom tomato, mozzarella ciliegine,
basil, blueberry zinfandel reduction*

HOT PASSED HORS D'OEUVRES

Deep Fried Oysters

*pickled green tomato rémoulade or
dill yogurt and calabrian chili oil*

Pan Seared Crab Cakes

lemon basil aioli

Lobster Lollipops

jalapeño lime aioli, scallions

Bacon Wrapped Scallop

chipotle balsamic glaze

BBQ Shrimp Taco

cotija cheese, scallions, worcestershire butter sauce

Bang Bang Shrimp

bang bang sauce, chopped scallions

Shrimp and Grits

gruyère cheese, champagne butter, green onions

Sriracha Meatballs

chopped scallions

Short Rib Phyllo Shell

feta cheese, pickled red onions

Braised Short Rib Crostini

brie, blueberry gastrique

Philly Cheese Steak Eggrolls

sriracha cheddar sauce

Quail Roulade

rosemary blueberry compôte

Grilled or Herb Crusted Lamb Chops

mint jelly or tzatziki sauce

Duck Popper

candied jalapeño, tabasco aioli

Confit Duck Wonton Taco

orange Thai chili sauce, cucumber salad

Fried Chicken Bite

pickled apricot, calabrian chili oil

Bacon Wrapped Duck Bite

strawberry compôte

Buffalo Chicken Tarts

blue cheese, candied bacon, chopped scallions

Poblano Chicken Taco

cilantro sour cream, fire roasted salsa

Open Face Blue Cheese Biscuit

buffalo chicken, purple cabbage slaw

Sautéed Chicken Bite

bourbon BBQ glaze, sesame seeds

Nashville Hot Chicken Spring Roll

buttermilk herb aioli

Chicken and Waffles

*strawberry pecan maple syrup and whipped crème or
bacon jalapeño honey, mini waffle cone*

Tomato Pie Tarts

goat cheese, fresh basil

Vegetable Spring Rolls

sweet Thai chili sauce

Rosemary Garlic Fries

charred lemon aioli

Fried Green Tomatoes

*Boursin cheese and green pepper jelly or
three cheese pimento cheese and bacon jam*

Fried Deviled Eggs

pimento chutney

Stuffed Mushrooms

goat cheese pimento cheese, candied jalapeño

Buttermilk Brisket Biscuit

pulled brisket, pimento cheese, bourbon BBQ sauce

Crispy Pork Belly

candied apple glaze

Chicken Florentine Tarts

fennel marmalade, phyllo shell, micro greens

LATE NIGHT PASSED HORS D'OEUVRES

Spicy Chicken Biscuit
hot honey sauce, housemade pickles

Angus Beef Slider
red dragon cheese, arugula, horseradish mayo, ketchup

Mini Hamburger Slider
ketchup, housemade pickle

Nashville Hot Chicken Slider
buffalo ranch, housemade pickles, Hawaiian rolls

Fried Chicken Slider
*pimento cheese, bread and
butter pickle, Hawaiian roll*

Mini Chicago Dog
mustard, pickle, red pepper relish, poppy seed bun

Southern Pulled Pork Spring Roll
pimento cheese, collards, moonshine BBQ sauce

Naan Bread Pizzas
cheese or pepperoni or margherita

Parmesan Truffle Fries
honey basil ketchup

Gourmet Tater Tots
cheddar cheese béchamel, bacon lardons, chopped green onions

Monte Cristo Panini
*ham, swiss cheese, powdered sugar, strawberry preserves,
french toast*

Churros
cinnamon and sugar, chocolate anglaise

Boozy Milkshakes
vanilla or chocolate with bourbon caramel or Kahlua

CURED MEATS AND CHEESES

Grazing · Individual Boards

CHEESES *Choose up to three*

Red Dragon

Irish White Cheddar

Smoked Gouda

Clemson Blue Cheese

Goat Cheese Logs

herb encrusted or pistachio cranberry encrusted

Brie

Port Salut

Pimento Cheese

Goat Cheese Pimento Cheese

Jalapeño Pimento Cheese

MEATS *Choose up to two*

Prosciutto

Salami

Duroc Pork Salami

Capicola

Pâté *(additional fee)*

HOUSE-MADE JAMS *Choose one (add on a second for an upcharge)*

Green Pepper Jelly

Red Pepper Jelly

Seasonal Jams

Fig Jam (Seasonal)

Blackberry Rosemary Jam (Seasonal)

Blueberry Jalapeño Jam (Seasonal)

Local Honey

Honey Comb

**All boards include olives, sweetie drops, pickled okra and other seasonal house pickled vegetables, candied nuts, strawberries, grapes, flatbread crackers and sliced baguettes.*

FRUITS AND VEGETABLES

Seasonal Fruit Array
with orange mint dip

Sweet Potato Waffle Fries
honey basil ketchup

Seasonal Fruit Skewer
on a knotted bamboo skewer

Dill Raw Fries
ketchup and malt vinegar aioli

Seasonal Vegetable Crudite
*parmesan peppercorn dip or artichoke truffle dip
or pistachio dip*

French Fries
*waffle fries or shoestring fries (plain, rosemary or parmesan
truffle) ketchup, and one additional dip of your choice:
lemon aioli, malt vinegar aioli, honey basil ketchup, roasted
red pepper ketchup or sriracha honey ketchup*

House Pickled Vegetables
green goddess dip

Fried Brussels Sprouts
balsamic glaze

Seasonal Grilled Vegetables
horseradish thyme sauce

Roasted Bacon, Brussels Sprouts
soy glaze

Seasonal Roasted Vegetables
horseradish thyme sauce

Grilled Heirloom Carrots
bourbon honey glaze

Panko Whole Fried Okra
Carolina white sauce

Fried Kale Chip
sea salt

Fried Okra Bites
Carolina white sauce

Vegetable Spring Rolls
sweet Thai chili sauce

Fried Onion Rings
roasted red pepper aioli

DIPS & SPREADS

COLD DIPS

Bacon, Tomato, and Parsley Spread
assorted crackers

Baked Brie in Puff Pastry
ginger snaps

Feisty Feta Dip
pita chips

Pineapple and Apple Pico
flash fried tortilla chips

Black Bean and Corn Salsa
flash fried tortilla chips

Fresh Salsa
flash fried tortilla chips

Pimento Cheese
flatbread crackers

Three Cheese Pimento Cheese
fried saltines, green pepper jelly

Goat Cheese Pimento Cheese
flatbread crackers

Chicken Salad Spread
crackers

Hummus
pitas

Red Pepper Hummus
pitas

Boiled Peanut Hummus
pitas

WARM DIPS

Hot Smoked Salmon Dip
dill, capers, lemon, fried saltines

Hot Spinach Artichoke Dip
tortilla chips

Cajun Crab Dip
wonton chips, sweet Thai chili sauce

Buffalo Chicken Dip
blue cheese crumbles, bacon lardons, green onions, tortilla chips

Sausage Dip
flash fried tortilla chips

Skillet Brie
seasonal chutney, assorted crackers

Queso
flash fried tortilla chips

Corn Dip
green onions, flash fried tortilla chips

Goat Cheese Marinara Dip
sliced baguettes

Poblano Chicken Dip
flash fried tortilla chips

Caprese Dip
diced tomatoes, basil, parmesan cheese, baguettes

Chorizo Pimento Cheese Dip
tortilla chips

Fried Feta Dip
hot honey drizzle, crackers, breads

CHEF CARVING STATIONS

PROTEIN

Grilled Beef Tenderloin

Horseradish & Dijon Encrusted Beef Tenderloin

Coal Smoked Brisket

Flank Steak

Rosemary & Brown Sugar Smoked Leg of Lamb

Grilled Pork Tenderloin

Roasted Bone-In Pork Loin Rack

Whole Pig

Brown Sugar Rubbed Pit Ham

Roasted, Smoked, or Fried Turkey

Herb Encrusted & Roasted

Whole Chicken

SAUCES *Choose up to two*

Horseradish Thyme Sauce

Gorgonzola Aioli

Dijon Mustard

Tzatziki Sauce

Chimichurri

Southern Way Mustard Sauce

Smoked Tomato BBQ Sauce

Pepper Vinegar BBQ Sauce

Peach Pepper Ginger Glaze

Bourbon BBQ Sauce

White Truffle Bacon Aioli

Shiitake Butter

Carolina White Sauce

BREADS *Choose one*

*Add on a second bread for upcharge**

Brioche Buns

Hawaiian Rolls

Sweet Potato Biscuits*

Buttermilk Biscuits*

Baguettes

Pitas

SALADS

Hors d'oeuvres, Buffet, and Seated Serve Meal

TRADITIONAL SALADS

Chopped Wedge Salad

grape tomatoes, blue cheese crumbles, julienne red onions, crumbled bacon, candied pecans, sriracha blue cheese dressing (add crispy pork belly for an upcharge)

Grilled Caesar Salad · Seated Serve Meal

shaved parmesan cheese, sourdough croutons, heirloom tomatoes, edible flowers, charred lemon Caesar dressing

Bibb Lettuce Salad

roasted red peppers, goat cheese, toasted sunflower seeds, cucumber, herb and garlic vinaigrette

Chopped Salad

romaine lettuce, black beans, corn, avocado, heirloom tomatoes, cilantro-lime dressing

Pickled Blueberry Mixed Green Salad

goat cheese, toasted almonds, blueberry lemon vinaigrette

Strawberry Mixed Green Salad

salted caramel walnuts, julienne red onion, blue cheese crumbles, strawberry balsamic vinaigrette

Caesar Salad

romaine lettuce, croutons, parmesan cheese, Caesar dressing

Tossed Salad

mixed greens, tomatoes, cheddar cheese, cucumbers, shaved carrots, ranch or balsamic dressing

SEASONAL SALADS

SPRING & SUMMER

Fresh Berry Mixed Green Salad

blackberries, blueberries, feta cheese, fried walnuts, blackberry balsamic vinaigrette

Watermelon and Arugula Salad

feta cheese, red onions, fresh mint, red wine and shallot vinaigrette

Heirloom Tomato Salad

*charred cucumbers, heirloom tomatoes, burrata cheese, micro basil, roasted heirloom tomato vinaigrette
only serve as preset salad for dinner

Charred Corn Salad

charred corn, cherry tomatoes, red onions, arugula, white wine vinegar, lemon, olive oil

FALL & WINTER

Maple Roasted Carrot Mixed Greens

goat cheese, marcona almonds, maple vinaigrette

Cranberry Mixed Green Salad

walnuts, fontina cheese, bacon lardons, balsamic vinaigrette

Arugula and Spinach Salad

dried cherries, goat cheese, pistachios, cherry vinaigrette

Farro Salad

maple roasted acorn squash, poached pears, mixed greens, pomegranate seeds, farro, torn burrata, basil oil, roasting jus

SLIDERS

Pulled Pork Slider

pulled pork, house made pickles, Carolina white sauce, Hawaiian roll OR pulled pork, mustard BBQ sauce, Hawaiian roll

**add slaw or pimento cheese optional*

Pork Belly Slider

crispy pork belly, arugula, tomato jam, bacon aioli, Hawaiian roll

Pulled Brisket Slider

pulled brisket, smoked gouda cheese, bourbon BBQ sauce, Hawaiian roll

Wagyu Beef Slider

Wagyu beef patty, red dragon cheese, Thousand Island aioli, bread and butter pickles, brioche bun

Nashville Hot Chicken Slider

fried chicken, Nashville dry rub, ranch, house made pickles, Hawaiian roll

Pulled Chicken Slider

pulled chicken, house made pickles, Carolina white sauce, Hawaiian roll

Buffalo Chicken Slider

pulled buffalo chicken, celery blue cheese spread, green onions, Hawaiian roll

Grilled Chicken Slider

grilled chicken, avocado aioli, chipotle slaw, brioche bun

Hot Pulled Turkey BBQ Slider

pulled turkey, mustard BBQ sauce, brioche bun

Cold Marinated Turkey BBQ Slider

pulled turkey, sweet and tangy vinaigrette, brioche bun

Mango Fried Chicken Slider

fried chicken, pickled mango, honey hot sauce, Hawaiian roll

Fried Green Tomato Slider

fried green tomatoes, goat cheese pimento cheese, Hawaiian roll
**add bacon optional*

BBQ Portobello Mushroom Slider

BBQ Portobello mushrooms, pimento cheese spread, house made pickle, brioche bun

PANINIS

Buffalo Chicken Panini
*pulled chicken, buffalo cream sauce,
Asiago cheese bread*

Grilled Chicken Panini
*pulled chicken, spinach and artichoke spread,
Asiago cheese bread*

Turkey and Brie Panini
*sliced turkey, brie, apple butter,
Asiago cheese bread*

Pulled Short Rib Panini
*pulled short ribs, white cheddar cheese,
horseradish thyme sauce, arugula,
Asiago cheese bread*

Texas Toast Patty Melt
*all beef hamburger patty, yellow American cheese,
caramelized onions, Thousand Island dressing,
Texas toast*

French Dip Panini
*sliced roast beef, provolone cheese,
horseradish thyme sauce, french baguette,
rosemary au jus*

Pulled Pork Panini
*mustard based pulled pork, pimento cheese spread,
Asiago cheese bread
add jalapeños optional

Grilled Cheese Panini
*white and yellow American cheese, bacon,
roma tomatoes, fresh basil, Asiago cheese bread*

Monte Cristo Panini
*sliced ham, Swiss cheese, strawberry jam,
French toast, powdered sugar*

Prosciutto Panini
sliced prosciutto, brie, fig jam, Asiago cheese bread

Three Cheese Panini
*three cheese pimento cheese spread, roma tomatoes,
Asiago cheese bread*

Caprese Panini
*mozzarella cheese, pesto, roma tomatoes, ciabatta bread,
cracked sea salt and pepper*

Elvis Panini
*peanut butter, bananas, chocolate chips, sourdough bread
add bacon optional

S'mores Panini
Nutella, marshmallow cream, brioche buns

Pesto Chicken Panini
grilled chicken, tomato, pesto, Asiago cheese bread

TACOS AND FAJITAS

Pulled Pork Taco

pulled pork, pickled watermelon rind, crema, fresh cilantro, flour tortilla

Poblano Chicken Taco

pulled chicken, sliced avocados, sour cream, salsa, fresh cilantro, flour tortillas

Pulled Brisket Taco

pulled brisket, cilantro sour cream, chimichurri sauce, pickled jalapeños, flour tortilla

Pulled Short Rib Taco

pulled short rib, aguachile sauce, feta cheese, fresh cilantro, flour tortilla

Ground Beef Taco

ground beef, sour cream, shredded cheddar cheese, shredded lettuce, jalapeños, flour tortilla

Bang Bang Shrimp Taco

fried shrimp, bang bang sauce, shredded lettuce, green onions, flour tortilla

Fried Catfish Taco

fried catfish bites, elote corn salad (warm), jalapeño sour cream, cotija, flour tortilla

Tempura Avocado Taco

tempura avocado, chipotle sour cream, shredded cabbage, flour tortilla

Chicken Fajitas

fajita chicken, sautéed mushrooms, peppers and onions, sour cream, guacamole, shredded lettuce, flour tortillas

Beef Fajitas

fajita beef, sautéed mushrooms, peppers and onions, sour cream, guacamole, shredded lettuce, flour tortillas

Vegetable Fajitas

sautéed mushrooms, peppers, and onions, sour cream, guacamole, shredded lettuce, flour tortillas

CHEF SUGGESTED SMALL PLATES AND FOOD BARS

SMALL PLATES

Short Ribs

braised short ribs, brown butter and thyme mashed potatoes, crispy brussels, balsamic glaze, micro greens

Crispy Pork Belly

crispy pork belly, aged cheddar grits, cheerwine gastrique, micro greens

Chicken Osso Bucco

chicken osso bucco, creamy Carolina gold rice, fried collards, apple cider jus

Fried Chicken Thigh

Boursin mashed potatoes, heirloom carrots, hot honey sauce

Crab Cakes

crab cakes, black-eyed pea, leek and corn succotash, whole grain mustard beurre blanc, micro greens

Seared Scallops

scallops, corn bechamel, bacon jam, micro greens

Fried Green Tomatoes

three cheese pimento cheese, bacon jam, micro greens OR blue cheese, arugula and a balsamic glaze, OR poblano chicken sauce and corn salsa

Parmesan Chive Grits Cake

sautéed shrimp, bacon, corn, leeks, whole grain mustard beurre blanc

Greek Chicken Bites

grilled chicken bites, sundried tomato orzo, tzatziki sauce

Seared Duck

seared duck breast, mushroom risotto, shaved parmesan, red wine pan jus

Hand Rolled Sushi

choose up to 3 types (California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Vegetable Roll, Crab Roll or Salmon Roll), served with ginger, soy sauce, wasabi, edamame and an Asian slaw

Champagne Butter Grits

creamy grits, your choice of sautéed shrimp, seared scallops or exotic mushrooms, with champagne butter, chopped chives

Sautéed Shrimp and Kielbasa

*creamy grits, shredded cheddar cheese, smoked bacon bits, chopped green onions, diced tomatoes
add jalapeños optional

Fried Catfish Bites

red pepper coulis, blue cheese cole slaw OR poblano grits, bacon-tomato gravy

Chicken and Waffles

fried chicken tenders (or bites), pearl sugar waffles, candied pecans, pickled blueberries, whipped creme, powdered sugar, warm maple syrup and warm blueberry syrup

FOOD BARS

Grits Bar

shredded cheddar cheese, smoked bacon bits, chopped green onions, diced tomatoes

**add jalapeños and hot sauce optional*

Mashed Potato Bar

shredded cheddar cheese, smoked bacon bits, chopped green onions, sour cream

Creamy Macaroni and Cheese Bar

shredded cheddar cheese, smoked bacon bits, chopped green onions, diced tomatoes

**add jalapeños and hot sauce optional*

Pork Shank Macaroni and Cheese Bar

pulled pork shank, smoked gouda cheese, shredded white cheddar cheese, candied jalapeños, sriracha aioli, green onions

CHEF SUGGESTED SMALL PLATES AND FOOD BARS

FOOD BARS

Bruschetta Bar

classic tomato bruschetta, eggplant and raisin bruschetta (caponata), lemon mascarpone and goat cheese spread, marinated olives, roasted red peppers, honey comb, prosciutto, fresh herb crostinis and fresh baked baguettes

Hibachi Bar

choice of one protein - chicken, shrimp, beef or tofu and choice of fried rice or lo mein with onions, carrots, green onions, peas and water chesnuts, Yum Yum suace, soy sauce and sesame seeds
*add lo mein for upcharge

Soft Pretzel Bar

baked soft pretzels, jalapeño-beer cheese, whole grain horseradish sauce, cinnamon and sugar cream cheese dip

Bacon Bar choice of three

black pepper and rosemary bacon, caramelized-bourbon bacon, brown sugar bacon, chocolate bacon

Pasta Bar

*grated parmesan cheese, red pepper chili flakes, garlic bread, vegetables, chicken and vegetables or shrimp and vegetables choice of one sauce - herb roasted tomato sauce with squash, zucchini, mushrooms, and onions or roasted garlic pesto with fresh basil and heirloom tomatoes or black pepper cream sauce with roasted red peppers and spinach *optional*

FLATBREAD PIZZA BARS *Grated Parmesan Cheese, Red Pepper Chili Flakes*

Pepperoni

pepperoni, mozzarella cheese

Three Cheese

mozzarella, parmesan cheese and ricotta cheese

Margherita

heirloom tomatoes, fresh basil, mozzarella cheese

BBQ Pulled Pork

pulled pork, bacon, red onions, cheddar cheese, BBQ sauce drizzle, green onions and cilantro

Fig and Prosciutto

fig jam, prosciutto, arugula, mozzarella cheese and parmesan cheese

Duck Confit

confit duck, blueberries, bacon, and mozzarella cheese

Buffalo Chicken

shredded chicken, candied jalapeños, white cheddar cheese, sriracha ranch drizzle

White Pizza

beurre blanc, pepperoni, bacon, caramelized onions

SEAFOOD BARS

Boiled Shrimp 5-6 pieces
*cocktail sauce and sliced lemons or
pickled green tomato remoulade and sliced lemons*

Oysters on the Half Shell 3-4 pieces
*cocktail sauce, hot sauce, sliced lemons and chimichurri
or jalapeño pear mignonette*

Poached Scallops 2 pieces, self serve only
tossed in fresh herbs and oil

Blue Crab Claws 3 pieces
cocktail sauce, drawn butter, sliced lemons

Shrimp Remoulade 5-6 pieces
New Orleans style remoulade, fried capers

Pickled Shrimp 5-6 pieces
comeback sauce

Hot Smoked Side of Salmon 4 oz, self-serve only
chopped red onions, capers, dill crème fraiche, rye toast point

Cold Smoked Side of Salmon 4 oz, self-serve only
chopped red onions, capers, dill crème fraiche, rye toast point

Shrimp Ceviche 4 oz, manned only
*avocado, heirloom tomatoes, serrano chile peppers, cucumbers,
red onions, cilantro, tortilla chips*

Elote Shrimp Cocktail
shrimp, charred corn, cotija cheese, cilantro, tortilla strips, shredded lettuce

Shrimp Vera Cruz Cocktails
served with avocado chunks, lime wedge, shredded lettuce

SOUPS

Passed, Hors d'oeuvres, Buffet, and Seated Serve Meal

HOT SOUPS

Broccoli Mascarpone Soup
mascarpone cheese, micro greens

She Crab Soup
lump crab meat, crab butter, aged sherry

Butternut Squash Soup
candied pumpkin seeds, crème fraîche
OR
parmesan crisp, spiced crème fraîche

Tomato Basil Soup
rye bread croutons, crème fraîche

Roasted Corn Chowder
chicharrone flakes or spicy corn relish

Mushroom Cappuccino Bisque
wild mushrooms, espresso, dark chocolate crème fraîche

Roasted Red Pepper Bisque
goat cheese, Gruyère cheese croutons, chive crème fraîche

COLD SOUPS

Vichyssoise Soup · Seated Serve Meal
fried chicken skins, caviar, crème fraîche, chives

Strawberry and Watermelon Gazpacho · Passed
feta cheese, micro greens

Champagne Melon Soup · Seated Serve Meal or Passed
cantaloupe, crispy prosciutto, micro greens

BUFFET MEALS

Southern Way buffet meal menus include 6oz of each protein per person, approximately 6oz of starch per person and 6oz of each vegetable per person.

ENTRÉES

Pulled Pork BBQ with one BBQ Sauce

Chicken Breasts with Sauce

Airline Chicken Breast with Sauce

Fried Chicken with Texas Pete

Fried Chicken Tenders

Chicken and Sausage Bog

Deep Fried Catfish with Cocktail and Tartar

Pork Loin with Sauce

Whole Pig for Picking with 2 BBQ Sauces

Pot Roast with Beef Bordelaise

Short Rib with Demi-Glace

Salmon with Sauce

Grilled Beef Tenderloin Filet (6oz only)

Beef Brisket (sliced)

Sautéed Shrimp and Kielbasa with Grits

Tasso Shrimp Gravy with Grits

Beaufort Stew

Kielbasa, shell-on shrimp, corn on the cob, new potatoes

All Beef Hotdogs

includes buns and 2 condiments

All Beef Hamburgers

includes buns, 2 condiments, cheese, lettuce, tomato, onion

ADD-ONS

Crab Cake (4oz)

Chicken Breast

Airline Chicken

Pulled Pork

Shrimp and Grits

Beef Tenderloin (6oz)

Pot Roast

Brisket (sliced)

Short Ribs

Catfish Nuggets

Pork Loin

Fried Chicken Tenders

Salmon

Stuffed Portobello Mushroom

Pasta Primavera

BUFFET MEALS

- *Each menu includes 3 traditional sides. To add on a premium side there is an upcharge.*
- *To add on a 4th side, upcharge PP applies.*

TRADITIONAL SIDES

Cole Slaw	Brown Rice	Caesar Salad	Broccoli
Baked Beans	Yellow Rice	Green Beans	Plain Mashed Potatoes
Pasta Salad	Wild Rice Pilaf	Corn	
Potato Salad	Jasmine Rice	Succotash	
Fruit Salad	Tossed Salad	Collards	

PREMIUM SIDES

Broccoli Salad	Vegetable Medley	Brussel Sprouts	Bourbon Brown Sugar Glazed Heirloom Carrots
Hash and Rice	Fancy Mashed Potatoes	Fingerling Potatoes	Sweet Potato Mash
Asparagus	Grits	Risotto <i>upcharge applies</i>	Fancy Salads
Corn Casserole	Macaroni and Cheese		

SEATED SERVED MEALS

Southern Way Seated Serve Meal Menus include 6-8oz of protein or 4oz each for a dual protein, 4oz starch, 4oz vegetables, rolls, and butter, preset water, staff to set up, maintain, and break down food areas.

ENTRÉES

6oz Chicken Breast with Encrusting or Sauce

Airline Chicken Breast with Sauce

Roasted Pork Loin with Mushroom Demi-Glace

Bone-in Pork Tomahawk

Grilled Beef Tenderloin Filet with
Infused Butter or Sauce

Grilled Lamb Chops with Mint Jelly or Sauce

Pork Tenderloin Medallions

Salmon with Sauce

Cauliflower Steaks

Stuffed Portobello Mushroom

Eggplant Steak

Pasta Primavera

Shrimp, Kielbasa, and Grits

Sliced Brisket

Short Ribs

Short Rib Wellington with Mushroom Demi

Grilled Beef Tenderloin Filet
with Chicken Breast

Grilled Beef Tenderloin Filet with Seafood

Sea Bass MP

Mahi MP

Halibut MP

Lobster Tail MP

Sous Vide Beef Tenderloin (cap of 200)

SEATED SERVED MEALS

INCLUDED STARCHES

Fancy Mashed Potatoes
*brown butter, garlic, rosemary,
white cheddar*

Rice
jasmine, brown, yellow, wild rice pilaf

Sweet Potato Mash or Purée

Grits

Au Gratin Potatoes

Orzo

PREMIUM STARCHES

Risotto

Seasonal Salads

Plantation Grits

Creamy Carolina Gold Rice

INCLUDED VEGETABLES

Haricot Verts

Collards

Grilled Broccolini

Succotash

Brussel Sprouts

Charred Broccolini

Asparagus

Vegetable Medley

BRUNCH

Yogurt Parfait

vanilla or strawberry yogurt, granola, fresh berries

Blood Orange and Pistachio Yogurt Parfait

*vanilla yogurt, pistachio granola, brûléed orange garnish, fresh mint
(seasonal: spring/summer)*

Banana Maple Walnut Yogurt Parfait

*vanilla yogurt, candied walnuts, bananas,
cinnamon, whipped cream, brûléed banana garnish
(seasonal: winter/fall)*

Assorted Fresh Baked Muffins

blueberry, banana nut, apple pecan or chocolate chunk

Assorted Fresh Baked Scones

blueberry, apple cinnamon, or cranberry white chocolate

Bagels

plain, everything, or cinnamon raisin, served with cream cheese

Danishes

cherry, apple cinnamon, or cheese

Cinnamon Rolls

2" cinnamon rolls with sugar glaze

Poptarts (3dz minimum, 1 flavor)

*raspberry jam, brown sugar cinnamon, strawberry rhubarb
(seasonal: summer), blackberry jam or blueberry jam*

Mini Quiches

*bacon, onion, and swiss OR
spinach, feta, and sundried tomato OR
crab and roasted red pepper*

Deviled Eggs

*traditional deviled eggs with pimento chutney and paprika, bloody
mary deviled eggs with dill salt and a house made pickle coin, or
bacon and leek deviled egg*

Smoked Salmon Platter

*plain bagels, scallion cream cheese, sliced cucumber, avocados,
capers, red onions*

Bananas Foster French Toast Casserole

*sourdough bread, eggs, cream cheese, cinnamon, bananas foster
maple syrup*

Hashbrown Casserole

shredded potatoes, cheddar cheese, mushroom bechamel

French Toast Casserole

Texas toast, cream cheese, blueberries, vanilla, eggs

Breakfast Meats

bacon, sausage links, sausage patties, turkey sausage

Frittata

confit duck, wild mushrooms, asparagus, eggs, goat cheese

Tomato Pie

heirloom tomatoes, fresh basil, cream cheese, goat cheese

Tea Sandwiches

*chicken salad, pimento cheese, cucumber or cream cheese
and pineapple on raisin bread*

Biscuits

*buttermilk, sweet potato, sour cream or cheddar, served with house
made jams and whipped butter*

Monte Cristo Panini

shaved ham, swiss cheese, strawberry jam, powdered sugar

Chicken & Waffles

*maple syrup, blueberry syrup, whipped cream,
fresh seasonal berries*

Fresh Seasonal Fruit

orange mint dip

BRUNCH

Grits Bar

sharp cheddar cheese, chopped green onions, diced cherry tomatoes, bacon lardons

Scrambled Eggs

farm fresh eggs, cream

Biscuit & Gravy

butter milk biscuits, housemade sausage gravy

Manned Omelet Station

toppings: cheddar, bacon, ham, onions, tomatoes, spinach

Crab Cake Benedict

pan seared crab cake, poached egg, hollandaise, English muffin

Fried Green Tomatoes

served over mixed greens or grits, charred corn, goat cheese, bacon lardons, roasted red pepper sauce

Shrimp & Grits - Pan Roasted White Shrimp

with Kielbasa, corn, tomatoes, whole grain beurre blanc or Andouille, peppers, and onions, cajun cream sauce

Breakfast Flatbread Pizzas

mozzarella, prosciutto, caramelized onion, eggs, or Andouille, tomatoes, mozzarella, garlic oil, marinara, or shrimp, corn, mushroom bechamel, calabrian chili oil

Biscuit Bar

butter milk biscuits, sweet potato biscuits, sausage gravy or fried chicken gravy, housemade jams and whipped butter

Crepes

banana and Nutella OR mixed berries and mascarpone

DESSERTS

Cobblers with Whipped Topping
apple, peach, mixed berry, or chocolate

Assorted cakes
strawberry, lemon, chocolate, carrot, or pear

Cheesecake
plain, red velvet, or caramel

Banana Pudding

Assorted Pies
pecan, pumpkin, sweet potato, or apple

Crème Brûlée
vanilla, chocolate sea salt, or s'mores

Panna Cotta
vanilla, strawberry, or chocolate

Mousses
chocolate, raspberry vanilla, or peanut butter