



The Traditional Holiday Buffet

Your buffet menu includes two proteins, two side dishes, southern cornbread dressing, house made gravy, cranberry sauce, plus eating & serving utensils, compostable plates, and napkins. (ORDERS PLACED IN 5-PERSON INCREMENTS)

Entrees

LOWCOUNTRY SMOKED TURKEY

Our all natural, boneless turkey breast is lightly smoked over pecan wood for the ultimate flavor. Served sliced and draped with gravy.

HOLIDAY HAM

Our ham is hickory smoked, sliced, and served ambient.

Sides

Please Select Two:

CLASSIC GREEN BEAN CASSEROLE (V)

Topped with crispy onions.

SOUTHERN SQUASH CASSEROLE (V)

Yellow squash, sweet onions, Parmesan cheese and herbed breadcrumbs.

SWEET POTATO CASSEROLE (V)

Brown sugar, cinnamon, mini marshmallows, and topped with pecans.

ROASTED GARLIC MASHED POTATO (V) (GF)

FOUR CHEESE MAC AND CHEESE (V)

Brûléed Cheese Crust

ROASTED ROOT VEGETABLES (FALL/WINTER) (GF) (PB)

Sorghum glaze

GLAZED CARROTS (GF)(V)

Roasted Carrots tossed in a honey glaze.

GREEN BEANS (GF)(PB)

Sautéed green beans with Garlic and Onion.

MIXED GREEN SALAD (V)

Grape tomato, Shaved Carrot, Red onion, Crouton, Bacon, Ranch Dressing.

Included

SOUTHERN CORNBREAD DRESSING (V)

House made southern cornbread dressing.

HOUSE MADE GRAVY

CRANBERRY SAUCE

Available for delivery or carryout

\$23.00 Per Guest*

*Call us for full-service pricing!

(GF) = Gluten Free (V) = Vegetarian (PB) = Plant Based



Holiday a la Carte

A la carte items do not include plates, eating, or serving utensils.
Items requiring reheating will come with full reheating instructions and will be packaged in oven-ready containers.

Holiday Grazing

CEDAR SMOKED SALMON (GF) \$160

Whole Side of Salmon Smoked on cedar plank, Maple Dijon Glazed
(Serves 15 to 20)

LOWCOUNTRY SHRIMP PLATTER \$75

House Made Cocktail Sauce
(Sold in 2.5 lb increments)

WHISKEY GLAZED TENDERLOIN PLATTER \$250

Dijon Horseradish Cream, Yeast Rolls
(3-4 lb average serves 12-16)

WARM ARTICHOKE PARMESAN SOUFFLE'

Baked to perfection, served with pita crisps.
(Full pan serves 20-30 guests) **\$125**
(Half pan serves 15-20 guests) **\$65**

Holiday Entrees

LOWCOUNTRY SMOKED TURKEY \$18/lb

Our All Natural, Boneless Turkey Breast Is Lightly Smoked Over Pecan Wood For The Ultimate Flavor. Served Sliced.

HOLIDAY HAM \$18/lb

Our Ham Is Hickory Smoked, Sliced, And Served Ambient.

ROASTED WHOLE TURKEY \$110*

24 Hour Brine and Herb Crusted. Serves 12-14 on average.

***LIMITED QUANTITY! ***

Holiday Sides

Third pan serves 4-6 guests	\$25
Half pan serves 12-15 guests	\$40
Full pan serves 25-30 guests	\$70

CLASSIC GREEN BEAN CASSEROLE (V)

Topped with crispy onions.

SWEET POTATO CASSEROLE (V)

Brown sugar, cinnamon, mini marshmallows, and topped with pecans.

SOUTHERN SQUASH CASSEROLE (V)

Yellow squash, sweet onions, Parmesan cheese and herbed breadcrumbs.

FOUR CHEESE MAC AND CHEESE (V)

Brûléed Cheese Crust

ROASTED GARLIC MASHED POTATO (V) (GF)

SOUTHERN CORNBREAD DRESSING (V)

House made southern cornbread dressing.



Holiday Sides by the Pound

GLAZED CARROTS (GF)(V) \$10/lb

Roasted Carrots tossed in a honey glaze.

GREEN BEANS (GF) (PB) \$10/lb

Sautéed green beans with Garlic and Onion

Breads

KING'S HAWAIIAN DINNER ROLLS- per dz \$10

SOFT YEAST ROLLS- per dz \$9.50

Holiday Sauces

HOUSE MADE GRAVY (1 Qt, 6-8 servings) \$10

CRANBERRY SAUCE (1 Pt, 6-8 servings) \$8

Holiday Desserts

AUNT NELL'S CHOCOLATE WALNUT BROWNIES \$24/dz

CHOCOLATE CHUNK COOKIES \$20/dz

RED VELVET COOKIES \$20/dz

SUGAR COOKIES \$20/dz

ASSORTED DESSERT BARS \$28/dz

CHOCOLATE BREAD PUDDING Half pan, \$35 & Full pan, \$60