



LOUISIANA STYLE BBQ

Homemade Chipotle Cornbread with Butter

Salad:

Black-eyed Pea Succotash

Baby Kale, Roasted Corn, Black-eyed Peas, Peppers, Creole Mustard Dressing

Three Entrées:

Slow Roasted Pork Ribs

Jack Daniels BBQ Sauce

Rosstown Farms Grilled Chicken Breast

Alabama Style White BBQ Sauce

Caprese Flat Bread (Vegetarian)

Spicy Tomato Pesto, Heirloom Tomatoes, Fresh Mozzarella & Basil

Two Sides:

Parmesan Crusted Corn on the Cob

Spiced Cajun Green Beans

- 🍽️ \$45.00 per guest per guest for groups of 70 guests and over
- 🍽️ \$2.00 add-on per guest for groups of 40 – 69 guests
- 🍽️ \$3.50 add-on per guest for groups of 39 and under

- 🍽️ Price Includes: Rental of Platters & Serving Utensils.
- 🍽️ Staff hours are not included. Recommendation: One staff per every 25 guests for a minimum of 4 hours if needed.
- 🍽️ Our Chefs are open to modifying your menu to accommodate food allergies or intolerances. Please call for additional information.
- 🍽️ Environmental fee for all additional rentals: Linens, Glassware, Flatware and Plates.
- 🍽️ 18% Gratuity not included.
- 🍽️ Delivery Charge based on Venue location.
- 🍽️ Taxes are not included.