



Entrées, Sides + Salads

Entrée Selections \$37 (includes choice of 1 salad, 2 sides, choice of tea or lemonade, & water)

- *Grilled Filet Mignon with Rosemary Demi (+\$5) (gf)*
- *Bourbon Glazed Meatloaf*
- *Grilled Shrimp and Vegetable Skewers (gf)*
- *Herb Roasted Chicken with Béchamel Sauce on side (gf)*
- *Penne Alfresco with a light creamy sauce and grilled chicken with Cherry Tomatoes and Zucchini*
- *Grilled Barbeque Chicken Breast (gf)*
- *Southern Style Shrimp and Grits*
- *Spaghetti Squash with Mixed Vegetables (v)*
- *Roasted Bell Peppers stuffed with Wild Rice (v)*
- *Vegetarian Lasagna (v)*

Lighter Fare (ala carte)

- *Chicken Fajitas and the Fixins' (tortillas, lettuce, sour cream, tomatoes) (gf) \$16*
- *Chicken Salad on Buttery Croissants \$15*
- *Smashed Potato Bar with the Fixins' (gf) \$10*
- *Pulled Pork Nachos over Corn Chips with Queso and Jalapenos (gf) \$10*
- *Pulled Pork Sliders with Signature Slaw and BBQ Sauce (2 per person) \$10*
- *Ham N' Swiss Cheese Sliders with Signature Sauce (2 per person) \$10*
- *Homemade Potato Soup topped with Cheddar and Bacon (gf) \$8*

Vegetables and Starches

- *Wild Rice Blend (gf)*
- *Rustic Mashed Potatoes (gf)*
- *Garlic Roasted Green Beans (gf)*
- *Fresh Lemon Broccolini (gf)*
- *Honey Roasted Carrots (gf)*
- *Roasted Seasonal Vegetables (gf)*
- *Buttery Spiced Apples (gf)*
- *Southern Potato Salad (gf)*
- *Skillet Mixed Potatoes with Onions (gf)*
- *Baked White Cheddar Mac N Cheese*
- *Herb Roasted Yukon Gold Potatoes (gf)*
- *Southern Style Cheese n Grits*

Salads

- *House Salad with Cheddar, Tomatoes, White Balsamic (gf)*
- *Traditional Caesar Salad*
- *Spring Mix with Strawberries, Red Onion, Feta, White Balsamic (gf)*
- *Mexican Corn Salad (gf)*

(gf) indicates gluten free

(v) indicates vegetarian entrée selection

*** menu items subject to change based on availability*





Hors d'oeuvres

Trays - 25 pieces per tray

- *Beef Tenderloin Crostini* \$75
- *Beef Empanadas with Cilantro Cream* \$70
- *Bacon Wrapped Dates (gf)* \$60
- *Goat Cheese Mousse Crostini's* \$50
- *Curry Chicken Salad with crackers (gf)* \$45
- *Stuffed Baby Portabella Mushrooms* \$45
- *Tennessee Tomato Bruschetta* \$45
- *BBQ Meatballs* \$40
- *Deviled Eggs with Fresh Dill (gf)* \$35

Stands and Platters - serves 25

- *Charcuterie Board (gf)* \$150
- *Seasonal Fruit Stand (gf)* \$100
- *Seasonal Veggie Tray with Ranch Dip (gf)* \$100
- *Cheese and Cracker Display* \$75

Desserts

Village Favorites (individual / whole)

- *Crème Brûlée with Fresh Macerated Berries (gf)* \$5
- *Dark Chocolate Panna Cotta with Fresh Berries (gf)* \$4
- *Chocolate Mousse with Raspberry Topping (gf)* \$4/\$40
- *Cupcakes with buttercream icing (chocolate, strawberry, vanilla)* \$4
- *Southern Style Banana Pudding w/White Choc Shavings (individual or whole)* \$4/\$40
- *S'mores Platter (individual or platter for 25)* \$3 / \$60

Cakes (Wedding, Birthday or Special Occasion)

- *Tiered Cake with Simple White Buttercream Icing*
- *Tiered Cake with Naked Buttercream Icing*
- *Cake Flavor: vanilla, chocolate, strawberry*
 - 3 tier round serves 40 \$150
 - 2 tier round serves 25 \$100
 - 1 tier round serves 15 \$50
- *Sheet cake add on serves 30* \$100

- *Add: Floral décor* \$50
- *Add: Fruit décor* \$40



Pies (individual / whole)

- *Apple Crumble Pie* \$4/\$28
- *Key Lime Pie* \$5/\$28
- *Pecan Pies* \$5/\$30
- *Derby Pies* \$5/\$30

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