

MENU

Small Bites

Peach Crostini

Fresh peaches, toasted bread, goat cheese, basil & balsamic vinaigrette

Charcuterie Cup

Variety of meats, cheeses, fruits, nuts, & crackers or bread

Cajun Shrimp & Grits

Cheese grits & cajun spiced shrimp topped with a flavorful cream sauce

Mini Lobster Rolls*

Bite-sized pieces of lemon herb lobster nestled in miniature buns

Empanadas

Buttery baked pastry with meat filling (Chicken/Beef/Turkey)

Shrimp Ceviche

Shrimp marinated in lime juice with red onion, tomatoes, cucumbers, cilantro, jalapeño & seasonings

Entree

Coconut Chili Poached Cod

Cod fillets cooked in a fragrant & spicy coconut milk broth

Jerk Chicken Pasta

Jerk chicken with creamy pasta featuring bell peppers

Jerked Tango Kebabs

Sweet jerk chicken with pineapple & vegetables on a skewer smothered in a caribbean BBQ sauce

Seoul Chicken Tacos

A sweet chili fusion dish that combines elements of Korean and Mexican cuisine

Lollipop Lamb Chops *

Tender & flavorful Individual bone-in lamb chops

Filet Mignon *

Lean boneless steak seasoned to preserve its delicate taste & texture

Crab Stuffed Salmon *

Salmon fillets filled with a savory crab mixture.

Curry Shrimp

Shrimp, curry powder & other spices with coconut milk, vegetables & herbs

Sides

Cesar Salad

Chopped romaine lettuce & croutons tossed in a creamy dressing

Greek Salad

Tomatoes, cucumbers, onion, feta, dressed with lemon juice & olive oil.

Baked Mac & Cheese

Macaroni pasta in a cheese sauce baked until bubbly & golden brown

Collard Greens

A southern staple steamed in a smoky savory broth

Garlic Roasted Potatoes

Potatoes tossed with oil and seasonings, cooked in a hot oven until crispy

Sweet Potato Cornbread

Moist sweet potato infused cornbread

Desert

Creme Brulee

Smooth vanilla custard base topped with a layer of caramelized sugar

Chocolate Mousse

Light, airy dessert with a rich chocolate flavor

Strawberry Cheesecake Cups

Graham cracker, a creamy cheesecake filling, and a layer of fresh strawberries

Churro Bites

Fried pastry coated in cinnamon & sugar served with caramel dipping sauce

MENU

Butter & Bliss Brunch

Tootie Fruity Waffles

Fluffy waffles topped with powdered sugar, icing & fruity pebbles

Oreo Waffles

Fluffy waffles topped with powdered sugar, icing & crushed Oreo

Matcha Waffles

Green matcha waffles with powdered sugar and matcha icing

Pancakes

Strawberry, Banana, Chocolate or blueberry

Mini Pancake Skewers

Mini pancakes topped with fruit on a skewer

Cajun Shrimp & Grits

Cheese grits and cajun spiced shrimp topped with a flavorful cream sauce

Breakfast Potatoes

Diced crispy seasoned potato bites

Sausage

Turkey/Pork/Beef/Chicken

Fried Chicken

Crispy seasoned fried chicken breasts or wings

Mini Chicken & Waffle Skewers

Flavor packed into bite sized chicken & waffle skewers

Chicken Biscuit Bites

Mini breakfast biscuits with fried chicken nuggets

Scrambled Eggs

Tender & flavorful Individual bone-in lamb chops

Yogurt Parfait

Single serve yogurt parfait's with granola, honey & strawberries

Fruit Spread

A decorative spread of fruits of your choice

Steak Bites*

Sirloin breakfast steak

Bacon

Pork/Turkey/Beef

Drinks

OG Mimosa

Champagne & orange juice

Peach Bellini

Prosecco & Peach juice

Sunrise Mimosa

Champagne, orange juice & grenadine

Watermelon Lemon Hydrater

Alcohol free refreshing juice



Upcharge for premium menu items *