

# CATERING

## HOT SERVES 10-15 GUESTS

**BACON WRAPPED SHRIMP**  
gulf shrimp / house bacon  
served with smoked horseradish mayo \$70

**WINGS**  
choice of: brown butter buffalo / XO / chili citrus / smoked  
served with house bleu cheese and ranch \$60

**FRIED GREEN TOMATOES**  
cornmeal breaded / served with crawfish mayo \$40

**PULLED PORK TACOS**  
corn tortillas / roasted corn salsa / chimichurri / cole slaw \$55

**FRIED CATFISH BITES**  
kentucky blue catfish / louis mill cornmeal / house tartar \$55

**MUSHROOM FLATBREAD**  
grilled flatbread / ricotta / roasted crimini and portobello mushrooms / grilled onions \$45

**SMOKED CHICKEN RAVIOLI**  
smoked chicken thigh / pecorino / pesto / balsamic \$70



## SLIDERS 20 PER ORDER

**FRIED CHICKEN**  
chicken / pop's pickles / red onion / sorghum mustard \$60

**CRAB CAKE**  
lump crab cake / lettuce / tomato / house tartar sauce \$80

**BEEF**  
beer cheese / pickles \$60

**HOT BROWN**  
turkey / tomato / house bacon / mornay \$70

**PORK BELLY**  
braised pork belly / house pickles / hoisin mayo \$70

**CHICKEN SALAD**  
white meat / mayo / red grapes / candied pecans / pop's pickles / celery \$60

## COLD SERVES 10-15 GUESTS

**PICNIC PLATE**  
country ham / house pickles / pimento cheese / blue dog baguette \$45

**LOBSTER ROLLS**  
atlantic lobster / celery / lemon / split top buns \$100

**BEER CHEESE**  
kenny's cheddar / beer / soft pretzel \$50

**RAW PLATE**  
carrot / red pepper / cherry tomato / english cucumber / house ranch \$40

**PICKLED SHRIMP COCKTAIL**  
gulf shrimp / citrus / bloody mary cocktail sauce \$75

**LOCAL CHEESE PLATE**  
caprioli farms and kenny's cheese / spiced sorghum / candied pecans / baguette \$50

**TUNA TARTAR**  
soy / sesame / scallion / red pepper / flatbread crisps \$80

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.