

# SOUTHERN WAY CATERING

EST.  1982

## MENU SELECTIONS



# TABLE OF CONTENTS

COLD, HOT, AND LATE NIGHT PASSED HORS D'OEUVRES	3
CURED MEATS AND CHEESES	6
FRUITS AND VEGETABLES	7
DIPS AND SPREADS	8
CHEF CARVING STATIONS	9
SALADS	10
SLIDERS	12
PANINIS	13
TACOS AND FAJITAS	14
CHEF SUGGESTED SMALL PLATES AND FOOD BARS	15
SEAFOOD BARS	17
SOUPS	18
BUFFET MEALS	19
SEATED SERVE MEALS	21
BRUNCH	23

# COLD, HOT, AND LATE NIGHT PASSED HORS D'OEUVRES



## COLD PASSED HORS D'OEUVRES

---

### Ahi Tuna Wonton

*wasabi cream cheese, sriracha aioli, chopped scallions*

### Oysters on the Half Shell

*jalapeño pear mignonette or chive crème fraîche and caviar,  
hand shucked*

### Boiled Shrimp Cocktail

*cocktail sauce or pickled green tomato rémoulade*

### Boiled Shrimp Cocktail Shooter

*bloody mary cocktail sauce*

### Shrimp Rémoulade Cocktails

*fried capers*

### Hot Smoked Salmon

*dill crème fraîche, gaufrette potato*

### Beef Tenderloin Tartare

*port cherry, gaufrette potato*

### Beef Tataki Wonton

*wasabi cream cheese, sriracha aioli, chopped scallions*

### Roasted Beef Tenderloin Crostini

*boursin cheese, port wine poached shallots*

### Smoked Beef Tenderloin Bite

*whipped goat cheese, dried cherry chutney,  
toasted sourdough bread round*

### Bacon Chive Deviled Eggs

*smoked bacon, chives*

### Benne Seed Wafer

*goat cheese pimento cheese, bacon jam*

### Sweet Potato Kielbasa Biscuit

*green pepper jelly*

### Sweet Potato Ham Biscuit

*green pepper jelly or honey dijon*

### Sweet Potato Country Ham Biscuit

*green pepper jelly or honey dijon*

### Brie and Gingersnap Bite

*plum bacon jam*

### Fried Saltine

*three cheese pimento cheese, green pepper jelly, bacon jam*

### Fried Prosciutto Crisp

*whipped goat cheese, fig compôte*

### Brie & Pistachio Wonton

*blueberry mint compôte*

### Open Face Cucumber Sandwich

*sea salt, cracked pepper*

### Open Face Tomato Sandwich

*sea salt, cracked pepper*

### Artichoke-Truffle Dip

*fresh crudité*

### Charred Caprese Skewer

*charred cucumber, heirloom tomato, mozzarella ciliegine,  
basil, blueberry zinfandel reduction*

## HOT PASSED HORS D'OEUVRES

---

Deep Fried Oysters

*pickled green tomato rémoulade or  
dill yogurt and calabrian chili oil*

Pan Seared Crab Cakes

*lemon basil aioli*

Lobster Lollipops

*jalapeño lime aioli, scallions*

Bacon Wrapped Scallop

*chipotle balsamic glaze*

BBQ Shrimp Taco

*cotija cheese, scallions, worcestershire butter sauce*

Bang Bang Shrimp

*bang bang sauce, chopped scallions*

Shrimp and Grits

*gruyère cheese, champagne butter, green onions*

Sriracha Meatballs

*chopped scallions*

Short Rib Phyllo Shell

*feta cheese, pickled red onions*

Braised Short Rib Crostini

*brie, blueberry gastrique*

Philly Cheese Steak Eggrolls

*sriracha cheddar sauce*

Quail Roulade

*rosemary blueberry compôte*

Grilled or Herb Crusted Lamb Chops

*mint jelly or tzatziki sauce*

Duck Popper

*candied jalapeño, tabasco aioli*

Confit Duck Wonton Taco

*orange Thai chili sauce, cucumber salad*

Fried Chicken Bite

*pickled apricot, calabrian chili oil*

Bacon Wrapped Duck Bite

*strawberry compôte*

Buffalo Chicken Tarts

*blue cheese, candied bacon, chopped scallions*

Poblano Chicken Taco

*cilantro sour cream, fire roasted salsa*

Open Face Blue Cheese Biscuit

*buffalo chicken, purple cabbage slaw*

Sautéed Chicken Bite

*bourbon BBQ glaze, sesame seeds*

Nashville Hot Chicken Spring Roll

*buttermilk herb aioli*

Chicken and Waffles

*strawberry pecan maple syrup and whipped crème or  
bacon jalapeño honey, mini waffle cone*

Tomato Pie Tarts

*goat cheese, fresh basil*

Vegetable Spring Rolls

*sweet Thai chili sauce*

Rosemary Garlic Fries

*charred lemon aioli*

Fried Green Tomatoes

*boursin cheese and green pepper jelly or  
three cheese pimento cheese and bacon jam*

Fried Deviled Eggs

*pimento chutney*

Stuffed Mushrooms

*goat cheese pimento cheese, candied jalapeño*

Buttermilk Brisket Biscuit

*pulled brisket, pimento cheese, bourbon BBQ sauce*

Crispy Pork Belly

*candied apple glaze*

Chicken Florentine Tarts

*fennel marmalade, phyllo shell, micro greens*

## LATE NIGHT PASSED HORS D'OEUVRES

---

Spicy Chicken Biscuit  
*hot honey sauce, housemade pickles*

Angus Beef Slider  
*red dragon cheese, arugula, horseradish mayo, ketchup*

Mini Hamburger Slider  
*ketchup, housemade pickle*

Nashville Hot Chicken Slider  
*buffalo ranch, housemade pickles, Hawaiian rolls*

Fried Chicken Slider  
*pimento cheese, bread and  
butter pickle, Hawaiian roll*

Mini Chicago Dog  
*mustard, pickle, red pepper relish, poppy seed bun*

Southern Pulled Pork Spring Roll  
*pimento cheese, collards, moonshine BBQ sauce*

Naan Bread Pizzas  
*cheese or pepperoni or margherita*

Parmesan Truffle Fries  
*honey basil ketchup*

Gourmet Tater Tots  
*cheddar cheese béchamel, bacon lardons, chopped green onions*

Monte Cristo Panini  
*ham, swiss cheese, powdered sugar, strawberry preserves,  
french toast*

Churros  
*cinnamon and sugar, chocolate anglaise*

Boozy Milkshakes  
*vanilla or chocolate with bourbon caramel or Kahlua*

# CURED MEATS AND CHEESES

Grazing · Individual Boards

## CHEESES *Choose up to three*

---

Red Dragon

Irish White Cheddar

Smoked Gouda

Clemson Blue Cheese

Goat Cheese Logs

*herb encrusted or pistachio cranberry encrusted*

*\*add pistachio and cranberry optional*

Brie

Port Salut

Pimento Cheese

Goat Cheese Pimento Cheese

Jalapeño Pimento Cheese

## MEATS *Choose up to two*

---

Prosciutto

Duroc Pork Salami

Capicola

## HOUSE-MADE JAMS *Choose one (add on a second for upcharge)*

Green Pepper Jelly

Red Pepper Jelly

Seasonal Jams

Fig Jam (Seasonal)

Blackberry Rosemary Jam (Seasonal)

Blueberry Jalapeño Jam (Seasonal)

Local Honey

Honey Comb

*(\$1 upcharge)*

*\*All boards include olives, sweetie drops, pickled okra and other seasonal house pickled vegetables, candied nuts, strawberries, grapes, flatbread crackers and sliced baguettes.*

# FRUITS AND VEGETABLES

Seasonal Fruit Array  
*with orange mint dip*

Seasonal Fruit Skewer  
*on a knotted bamboo skewer*

Seasonal Vegetable Crudite  
*parmesan peppercorn dip or artichoke truffle dip*

House Pickled Vegetables  
*green goddess dip*

Seasonal Grilled Vegetables  
*horseradish thyme sauce*

Seasonal Roasted Vegetables  
*horseradish thyme sauce*

Panko Whole Fried Okra  
*Carolina white sauce*

Fried Okra Bites  
*Carolina white sauce*

Vegetable Spring Rolls  
*sweet Thai chili sauce*

Fried Onion Rings  
*roasted red pepper aioli*

Sweet Potato Waffle Fries  
*honey basil ketchup*

Dill Raw Fries  
*ketchup and malt vinegar aioli*

French Fries  
*waffle fries or shoestring fries (plain, rosemary or parmesan truffle) ketchup, and one additional dip of your choice: lemon aioli, malt vinegar aioli, honey basil ketchup, roasted red pepper ketchup or sriracha honey ketchup*

Fried Brussels Sprouts  
*balsamic glaze*

Roasted Bacon, Brussels Sprouts  
*soy glaze*

Grilled Heirloom Carrots  
*bourbon honey glaze*

Fried Kale Chip  
*sea salt*

# DIPS & SPREADS

## COLD DIPS

---

Bacon, Tomato, and Parsley Spread  
*assorted crackers*

Baked Brie in Puff Pastry  
*ginger snaps*

Feisty Feta Dip  
*pita chips*

Pineapple and Apple Pico  
*flash fried tortilla chips*

Black Bean and Corn Salsa  
*flash fried tortilla chips*

Fresh Salsa  
*flash fried tortilla chips*

Pimento Cheese  
*flatbread crackers*

Three Cheese Pimento Cheese  
*fried saltines, green pepper jelly*

Goat Cheese Pimento Cheese  
*flatbread crackers*

Chicken Salad Spread  
*crackers*

Hummus  
*pitas*

Red Pepper Hummus  
*pitas*

Boiled Peanut Hummus  
*pitas*

## WARM DIPS

---

Hot Smoked Salmon Dip  
*dill, capers, lemon, fried saltines*

Hot Spinach Artichoke Dip  
*tortilla chips*

Cajun Crab Dip  
*wonton chips, sweet Thai chili sauce*

Buffalo Chicken Dip  
*blue cheese crumbles, bacon lardons, green onions, tortilla chips*

Sausage Dip  
*flash fried tortilla chips*

Skillet Brie  
*seasonal chutney, assorted crackers*

Queso  
*flash fried tortilla chips*

Corn Dip  
*green onions, flash fried tortilla chips*

Goat Cheese Marinara Dip  
*sliced baguettes*

Poblano Chicken Dip  
*flash fried tortilla chips*

Caprese Dip  
*diced tomatoes, basil, parmesan cheese, baguettes*

Chorizo Pimento Cheese Dip  
*tortilla chips*

# CHEF CARVING STATIONS

## PROTEIN

---

Grilled Beef Tenderloin

Horseradish & Dijon Encrusted Beef Tenderloin

Coal Smoked Brisket

Flank Steak

Rosemary & Brown Sugar Smoked Leg of Lamb

Grilled Pork Tenderloin

Roasted Bone-In Pork Loin Rack

Whole Pig

Brown Sugar Rubbed Pit Ham

Roasted, Smoked, or Fried Turkey

Herb Encrusted & Roasted  
Whole Chicken

## SAUCES *Choose up to two*

---

Horseradish Thyme Sauce

Gorgonzola Aioli

Dijon Mustard

Tzatziki Sauce

Chimichurri

Southern Way Mustard Sauce

Smoked Tomato BBQ Sauce

Pepper Vinegar BBQ Sauce

Peach Pepper Ginger Glaze

Bourbon BBQ Sauce

White Truffle Bacon Aioli

Shiitake Butter

Carolina White Sauce

## BREADS *Choose one*

---

*Add on a second bread for upcharge\**

Brioche Buns

Hawaiian Rolls

Sweet Potato Biscuits\*

Buttermilk Biscuits\*

Baguettes

# SALADS

Hors d'oeuvres , Buffet and Seated Serve Meal

## TRADITIONAL SALADS

---

### Chopped Wedge Salad

*grape tomatoes, blue cheese crumbles, julienne red onions, crumbled bacon, candied pecans, sriracha blue cheese dressing (add crispy pork belly for upcharge)*

### Grilled Caesar Salad · Seated Serve Meal

*shaved parmesan cheese, sourdough croutons, heirloom tomatoes, edible flowers, charred lemon Caesar dressing*

### Bibb Lettuce Salad

*roasted red peppers, goat cheese, toasted sunflower seeds, cucumber, herb and garlic vinaigrette*

### Chopped Salad

*romaine lettuce, black beans, corn, avocado, heirloom tomatoes, cilantro-lime dressing*

### Pickled Blueberry Mixed Green Salad

*goat cheese, toasted almonds, blueberry lemon vinaigrette*

### Strawberry Mixed Green Salad

*salted caramel walnuts, julienne red onion, blue cheese crumbles, strawberry balsamic vinaigrette*

### Caesar Salad

*romaine lettuce, croutons, parmesan cheese, Caesar dressing*

### Tossed Salad

*mixed greens, tomatoes, cheddar cheese, cucumbers, shaved carrots, ranch or balsamic dressing*

## SEASONAL SALADS

---

### SPRING & SUMMER

#### Fresh Berry Mixed Green Salad

*blackberries, blueberries, feta cheese, fried walnuts, blackberry balsamic vinaigrette*

#### Watermelon and Arugula Salad

*feta cheese, red onions, fresh mint, red wine and shallot vinaigrette*

#### Heirloom Tomato Salad

*charred cucumbers, heirloom tomatoes, burrata cheese, micro basil, roasted heirloom tomato vinaigrette  
\*only serve as preset salad for dinner*

#### Charred Corn Salad

*charred corn, cherry tomatoes, red onions, arugula, white wine vinegar, lemon, olive oil*

### FALL & WINTER

#### Maple Roasted Carrot Mixed Greens

*goat cheese, marcona almonds, maple vinaigrette*

#### Cranberry Mixed Green Salad

*walnuts, fontina cheese, bacon lardons, balsamic vinaigrette*

#### Arugula and Spinach Salad

*dried cherries, goat cheese, pistachios, cherry vinaigrette*

#### Farro Salad

*maple roasted acorn squash, poached pears, mixed greens, pomegranate seeds, farro, torn burrata, basil oil, roasting jus*

# SLIDERS

## Pulled Pork Slider

*pulled pork, housemade pickles, Carolina white sauce, Hawaiian roll OR pulled pork, mustard BBQ sauce, Hawaiian roll*

*\*add slaw optional*

## Pork Belly Slider

*crispy pork belly, arugula, tomato jam, bacon aioli, Hawaiian roll*

## Pulled Brisket Slider

*pulled brisket, smoked gouda cheese, bourbon BBQ sauce, Hawaiian roll*

## Wagyu Beef Slider

*Wagyu beef patty, red dragon cheese, Thousand Island aioli, bread and butter pickles, brioche bun*

## Nashville Hot Chicken Slider

*fried chicken, Nashville dry rub, ranch, house made pickles, Hawaiian roll*

## Pulled Chicken Slider

*pulled chicken, house made pickles, Carolina white sauce, Hawaiian roll*

## Buffalo Chicken Slider

*pulled buffalo chicken, celery blue cheese spread, green onions, Hawaiian roll*

## Grilled Chicken Slider

*grilled chicken, avocado aioli, chipotle slaw, brioche bun*

## Hot Pulled Turkey BBQ Slider

*pulled turkey BBQ, mustard BBQ sauce, brioche bun*

## Cold Marinated Turkey BBQ Slider

*pulled turkey, sweet and tangy vinaigrette, brioche bun*

## Mango Fried Chicken Slider

*fried chicken, pickled mango, honey hot sauce, Hawaiian roll*

## Fried Green Tomato Slider

*fried green tomatoes, goat cheese pimento cheese, Hawaiian roll*  
*\*add bacon optional*

## BBQ Portobello Mushroom Slider

*BBQ Portobello mushrooms, pimento cheese spread, house made pickle, brioche bun*

# PANINIS

**Buffalo Chicken Panini**  
*pulled chicken, buffalo cream sauce,  
Asiago cheese bread*

**Grilled Chicken Panini**  
*pulled chicken, spinach and artichoke spread,  
Asiago cheese bread*

**Turkey and Brie Panini**  
*sliced turkey, brie, apple butter,  
Asiago cheese bread*

**Pulled Short Rib Panini**  
*pulled short ribs, white cheddar cheese,  
horseradish thyme sauce, arugula,  
Asiago cheese bread*

**Texas Toast Patty Melt**  
*all beef hamburger patty, yellow American cheese,  
caramelized onions, Thousand Island dressing,  
Texas toast*

**French Dip Panini**  
*sliced roast beef, provolone cheese,  
horseradish thyme sauce, french baguette,  
rosemary au jus*

**Pulled Pork Panini**  
*mustard based pulled pork, pimento cheese spread,  
Asiago cheese bread  
\*add jalapeños optional*

**Grilled Cheese Panini**  
*white and yellow American cheese, bacon,  
roma tomatoes, fresh basil, Asiago cheese bread*

**Monte Cristo Panini**  
*sliced ham, Swiss cheese, strawberry jam,  
French toast, powdered sugar*

**Prosciutto Panini**  
*sliced prosciutto, brie, fig jam, Asiago cheese bread*

**Three Cheese Panini**  
*three cheese pimento cheese spread, roma tomatoes,  
Asiago cheese bread*

**Caprese Panini**  
*mozzarella cheese, pesto, roma tomatoes, ciabatta bread,  
cracked sea salt and pepper*

**Elvis Panini**  
*peanut butter, bananas, chocolate chips, sourdough bread  
\*add bacon optional*

**S'mores Panini**  
*Nutella, marshmallow cream, brioche buns*

**Pesto Chicken Panini**  
*grilled chicken, tomato, pesto, Asiago cheese bread*

# TACOS AND FAJITAS

## Pulled Pork Taco

*pulled pork, pickled watermelon rind, crema, fresh cilantro, flour tortilla*

## Poblano Chicken Taco

*pulled chicken, sliced avocados, sour cream, salsa, fresh cilantro, flour tortillas*

## Pulled Brisket Taco

*pulled brisket, cilantro sour cream, chimichurri sauce, pickled jalapeños, flour tortilla*

## Pulled Short Rib Taco

*pulled short rib, aguachile sauce, feta cheese, fresh cilantro, flour tortilla*

## Ground Beef Taco

*ground beef, sour cream, shredded cheddar cheese, shredded lettuce, jalapeños, flour tortilla*

## Bang Bang Shrimp Taco

*fried shrimp, bang bang sauce, shredded lettuce, green onions, flour tortilla*

## Fried Catfish Taco

*fried catfish bites, elote corn salad (warm), jalapeño sour cream, cotija, flour tortilla*

## Tempura Avocado Taco

*tempura avocado, chipotle sour cream, shredded cabbage, flour tortilla*

## Chicken Fajitas

*fajita chicken, sautéed mushrooms, peppers, and onions, sour cream, guacamole, shredded lettuce, flour tortillas*

## Beef Fajitas

*fajita beef, sauteed mushrooms, peppers, and onions, sour cream, guacamole, shredded lettuce, flour tortillas*

## Vegetable Fajitas

*sautéed mushrooms, peppers, and onions, sour cream, guacamole, shredded lettuce, flour tortillas*

# CHEF SUGGESTED SMALL PLATES AND FOOD BARS

## SMALL PLATES

---

### Short Ribs

*braised short ribs, brown butter and thyme mashed potatoes, crispy brussels, balsamic glaze, micro greens*

### Crispy Pork Belly

*crispy pork belly, aged cheddar grits, cheerwine gasrique, micro greens*

### Chicken Osso Bucco

*chicken osso bucco, creamy Carolina gold rice, fried collards, apple cider jus*

### Fried Chicken Thigh

*Boursin mashed potatoes, heirloom carrots, hot honey sauce*

### Crab Cakes

*crab cakes, black-eyed pea, leek and corn succotash, whole grain mustard beurre blanc, micro greens*

### Seared Scallops

*scallops, corn bechamel, bacon jam, micro greens*

### Fried Green Tomatoes

*three cheese pimento cheese, bacon jam, micro greens OR blue cheese, arugula and a balsamic glaze, OR poblano chicken sauce and corn salsa*

### Parmesan Chive Grits Cake

*sautéed shrimp, bacon, corn, leeks, whole grain mustard burre blanc*

### Greek Chicken Bites

*grilled chicken bites, sundried tomato orzo, tzatziki sauce*

### Seared Duck

*seared duck breast, mushroom risotto, shaved parmesan, red wine pan jus*

### Hand Rolled Sushi

*choose up to 3 types, served with ginger, soy sauce, wasabi, edamame and an Asian slaw*

### Champagne Butter Grits

*creamy grits, your choice of sauteed shrimp, seared scallops or exotic mushrooms, with champagne butter, chopped chives*

### Sauteed Shrimp and Kielbasa

*creamy grits, shredded cheddar cheese, smoked bacon bits, chopped green onions, diced tomatoes  
\*add jalapeños optional*

### Fried Catfish Bites

*red pepper coulis, blue cheese cole slaw OR poblano grits, bacon-tomato gravy*

### Chicken and Waffles

*fried chicken tenders (or bites), pearl sugar waffles, candied pecans, pickled blueberries, whipped creme, powdered sugar, warm maple syrup and warm blueberry syrup*

## FOOD BARS

---

### Grits Bar

*shredded cheddar cheese, smoked bacon bits, chopped green onions, diced tomatoes*

*\*add jalapeños and hot sauce optional*

### Mashed Potato Bar

*shredded cheddar cheese, smoked bacon bits, chopped green onions, sour cream*

### Creamy Macaroni and Cheese Bar

*shredded cheddar cheese, smoked bacon bits, chopped green onions, diced tomatoes*

*\*add jalapeños and hot sauce optional*

### Pork Shank Macaroni and Cheese Bar

*pulled pork shank, smoked gouda cheese, shredded white cheddar cheese, candied jalapeños, sriracha aioli, green onions*

# CHEF SUGGESTED SMALL PLATES AND FOOD BARS

## FOOD BARS

---

### Bruschetta Bar

*classic tomato bruschetta, eggplant and raisin bruschetta (caponata), lemon mascarpone and goat cheese spread, marinated olives, roasted red peppers, honey comb, prosciutto, fresh herbs crostinis and fresh baked baguettes*

### Hibachi Bar

*choice of one protein - chicken, shrimp, beef or tofu and choice of fried rice with onions, carrots, green onions, peas and water chesnuts, Yum Yum suace, soy sauce and sesame seeds  
\*add lo mein for upcharge*

### Soft Pretzel Bar

*baked soft pretzels, jalapeño-beer cheese, whole grain horseradish sauce, cinnamon and sugar cream cheese dip*

### Bacon Bar choice of three

*black pepper and rosemary bacon, caramelized-bourbon bacon, brown sugar bacon, chocolate bacon*

### Pasta Bar

*grated parmesan cheese, red pepper chili flakes, garlic bread, vegetables, chicken and vegetables or shrimp and vegetables  
choice of one sauce - herb roasted tomato sauce with squash, zucchini, mushrooms and onions or roasted garlic pesto with fresh basil and heirloom tomatoes or black pepper cream sauce with roasted red peppers and spinach \*optional*

## FLATBREAD PIZZA BARS *Grated Parmesan Cheese, Red Pepper Chili Flakes*

---

### Pepperoni

*pepperoni, mozzarella cheese*

### Three Cheese

*mozzarella, parmesan cheese and ricotta cheese*

### Margherita

*heirloom tomatoes, fresh basil, mozzarella cheese*

### BBQ Pulled Pork

*pulled pork, bacon, red onions, cheddar cheese, BBQ sauce drizzle, green onions and cilantro*

### Fig and Prosciutto

*fig jam, prosciutto, arugula, mozzarella cheese and parmesan cheese*

### Duck Confit

*confit duck, blueberries, bacon, and mozzarella cheese*

### Buffalo Chicken

*shredded chicken, candied jalapeños, white cheddar cheese, sriracha ranch drizzle*

### White Pizza

*buerre blanc, pepperoni, bacon, caramelized onions*

# SEAFOOD BARS

Boiled Shrimp 5-6 pieces  
*cocktail sauce and sliced lemons or  
pickled green tomato remoulade and sliced lemons*

Oysters on the Half Shell 3-4 pieces  
*cocktail sauce, hot sauce, sliced lemons and chimichurri  
or jalapeño pear mignonette*

Poached Scallops 2 pieces, self serve only  
*tossed in fresh herbs and oil*

Blue Crab Claws 3 pieces  
*cocktail sauce, drawn butter, sliced lemons*

Shrimp Remoulade 5-6 pieces  
*New Orleans style remoulade, fried capers*

Picked Shrimp 5-6 pieces  
*comeback Sauce*

Hot Smoked Sides of Salmon 4 oz, self-serve only  
*chopped red onions, capers, dill crème fraiche, rye toast point*

Cold Smoked Sides of Salmon 4 oz, self-serve only  
*chopped red onions, capers, dill crème fraiche, rye toast point*

Shrimp Ceviche 4 oz, manned only  
*avocado, heirloom tomatoes, serrano chile peppers, cucumbers,  
red onions, cilantro, tortilla chips*

Elote Shrimp Cocktail  
*shrimp, charred corn, cotija cheese, cilantro, tortilla chips, shredded lettuce*

Shrimp Vera Cruz Cocktails  
*served with avocado chunks, lime wedge, shredded lettuce*

# SOUPS

Passed, Hors d'oeuvres, Buffet, and Seated Serve Meal

## HOT SOUPS

---

### Broccoli Mascarpone Soup

*mascarpone cheese, micro greens*

***Replaces salad on SSM***

***Upscale side on buffet***

### She Crab Soup

*lump crab meat, crab butter, aged sherry*

### Butternut Squash Soup

*candied pumpkin seeds, crème fraîche*

OR

*parmesan crisp, spiced crème fraîche*

***Replaces salad on SSM***

***Upscale side on buffet***

### Tomato Basil Soup

*rye bread croutons, crème fraîche*

***Replaces salad on SSM***

***Upscale side on buffet***

### Roasted Corn Chowder

*chicharrone flakes or spicy corn relish*

***Replaces salad on SSM***

***Upscale side on buffet***

### Mushroom Cappuccino Bisque

*wild mushrooms, espresso, dark chocolate crème fraîche*

***Replaces salad on SSM***

***Upscale side on buffet***

### Roasted Red Pepper Bisque

*goat cheese, Gruyère cheese croutons, chive crème fraîche*

***Replaces salad on SSM***

***Upscale side on buffet***

## COLD SOUPS

---

### Vichyssoise Soup · Seated Serve Meal

*fried chicken skins, caviar, crème fraîche, chives*

***SSM only***

### Strawberry and Watermelon Gazpacho · Passed

*feta cheese, micro greens*

***Passed only***

### Champagne Melon Soup · Seated Serve Meal or Passed

*cantaloupe, crispy prosciutto, micro greens*

***Passed or SSM only***

***Replaces salad on SSM***

# BUFFET MEALS

*Southern Way buffet meal menus include 6oz of each protein per person, approximately 6oz of starch per person and 6oz of each vegetable per person.*

## ENTRÉES

---

Pulled Pork BBQ with one BBQ Sauce

Chicken Breasts with Sauce

Airline Chicken Breast with Sauce

Fried Chicken with Texas Pete

Fried Chicken Tenders

Chicken and Sausage Bog

Deep Fried Catfish with Cocktail and Tartar

Pork Loin with Sauce

Whole Pig for Picking with 2 BBQ Sauces

Pot Roast with Beef Bordelaise

Short Rib with Demi-Glace

Salmon with Sauce

Grilled Beef Tenderloin Filet (6oz only)

Beef Brisket (sliced)

Sautéed Shrimp and Kielbasa with Grits

Tasso Shrimp Gravy with Grits

Beaufort Stew

*Kielbasa, shell-on shrimp, corn on the cob, new potatoes*

All Beef Hotdogs

*includes buns and 2 condiments*

All Beef Hamburgers

*includes buns, 2 condiments, cheese, lettuce, tomato, onion*

## ADD-ONS

---

Crab Cake (4oz)

Chicken Breast

Airline Chicken

Pulled Pork

Shrimp and Grits

Beef Tenderloin (6oz)

Pot Roast

Brisket (sliced)

Short Ribs

Catfish Nuggets

Pork Loin

Fried Chicken Tenders

Salmon

Stuffed Portobello Mushroom

Pasta Primavera

# BUFFET MEALS

- Each menu includes 3 traditional sides. To add on a premium side there is an upcharge.
- To add on a 4th side, upcharge PP applies.

## TRADITIONAL SIDES

---

Cole Slaw	Brown Rice	Caesar Salad	Broccoli
Baked Beans	Yellow Rice	Green Beans	Plain Mashed Potatoes
Pasta Salad	Wild Rice Pilaf	Corn	
Potato Salad	Jasmine Rice	Succotash	
Fruit Salad	Tossed Salad	Collards	

## PREMIUM SIDES

---

Broccoli Salad	Vegetable Medley	Brussel Sprouts	Bourbon Brown Sugar Glazed Heirloom Carrots
Hash and Rice	Fancy Mashed Potatoes	Fingerling Potatoes	Sweet Potato Mash
Asparagus	Grits	Risotto <i>upcharge applies</i>	Fancy Salads
Corn Casserole	Macaroni and Cheese		

## DESSERTS TO ADD

---

Cobblers with Whipped Topping	Assorted SW Pies
Assorted cakes	Crème Brûlée
SW Cheesecake	Panna Cotta
Banana Pudding	Mousses

*Add-on Tea Sweets by the Dozen (1.5-2 pieces PP) Prices Vary*

# SEATED SERVED MEALS

*Southern Way Seated Serve Meal Menus include 6-8oz of protein or 4oz each for a dual protein, 4oz starch, 4oz vegetables, rolls, and butter, preset water, staff to set up, maintain, and break down food areas.*

## ENTRÉES

---

6oz Chicken Breast with Encrusting or Sauce

Airline Chicken Breast with Sauce

Roasted Pork Loin with Mushroom Demi-Glace

Bone-in Pork Tomahawk

Grilled Beef Tenderloin Filet with  
Infused Butter or Sauce

Grilled Lamb Chops with Mint Jelly or Sauce

Pork Tenderloin Medallions (2/3oz. Medallions)

Salmon with Sauce

Cauliflower Steaks

Stuffed Portobello Mushroom

Eggplant Steak

Pasta Primavera

Shrimp, Kielbasa, and Grits  
*if grits cake, upcharge \$4*

Sliced Brisket

Short Ribs

Short Rib Wellington with Mushroom Demi

Grilled Beef Tenderloin Filet  
with Chicken Breast

Grilled Beef Tenderloin Filet with Seafood  
*excludes sea bass, halibut, and lobster tails*

Sea Bass MP

Mahi MP

Halibut MP

Sous Vide Beef Tenderloin (cap of 200)

# SEATED SERVED MEALS

## INCLUDED STARCHES

---

Fancy Mashed Potatoes  
*brown butter, garlic, rosemary,  
white cheddar*

Rice  
*jasmine, brown, yellow, wild rice pilaf*

Sweet Potato Mash or Purée

Grits Of Any Type

Au Gratin Potatoes

Orzo

## PREMIUM STARCHES

---

Risotto (Any Type)

Plantation Grits

Creamy Carolina Gold Rice

Fancy Salads  
*grilled, with multiple fruit options, with  
frisée, with grilled peaches*

## INCLUDED VEGETABLES

---

Haricot Verts

Succotash

Asparagus

Collards

Brussel Sprouts

Vegetable Medley

Grilled Broccolini

Charred Broccolini

## DESSERTS TO ADD

---

Cobblers with Whipped Topping

Assorted Cakes

SW Cheesecake

Banana Pudding

Assorted SW Pies

Crème Brûlée

Panna Cotta

Mousses

# BRUNCH

## Yogurt Parfait

*vanilla or strawberry yogurt, granola, fresh berries*

## Blood Orange and Pistachio Yogurt Parfait

*vanilla yogurt, pistachio granola, bruleed orange garnish, fresh mint (seasonal: spring/summer)*

## Banana Maple Walnut Yogurt Parfait

*vanilla yogurt, candied walnuts, bananas, cinnamon, whipped cream, brûléed banana garnish (seasonal: winter/fall)*

## Assorted Fresh Baked Muffins

*blueberry, banana nut, apple pecan or chocolate chunk*

## Assorted Fresh Baked Scones

*blueberry, apple cinnamon, or cranberry white chocolate*

## Bagels

*plain, everything, or cinnamon raisin, served with cream cheese*

## Danishes

*cherry, apple cinnamon, or cheese*

## Cinnamon Rolls

*2" cinnamon rolls with sugar glaze*

## Poptarts (3dz minimum, 1 flavor)

*raspberry jam, brown sugar cinnamon, strawberry rhubarb (seasonal: summer), blackberry jam or blueberry jam*

## Mini Quiches

*bacon, onion, and swiss*

*Spinach, feta, and sundried tomato*

*Crab and roasted red pepper*

## Deviled Eggs (1 flavor)

*traditional deviled eggs with pimento chutney and paprika, bloody mary deviled eggs with dill salt and a house made pickle coin, or bacon and leek deviled egg*

## Smoked Salmon Platter

*plain bagels, scallion cream cheese, sliced cucumber, avocados, capers, red onions*

## Bananas Foster French Toast Casserole

*sourdough bread, eggs, cream cheese, cinnamon, bananas foster maple syrup*

## Hashbrown Casserole

*shredded potatoes, cheddar, mushroom bechamel*

## French Toast Casserole

*Texas toast, cream cheese, blueberries, vanilla, eggs*

## Breakfast Meats

*bacon, sausage links, sausage patties, turkey sausage*

## Frittata

*confit duck, wild mushrooms, asparagus, eggs, goat cheese*

## Tomato Pie

*heirloom tomatoes, fresh basil, cream cheese, goat cheese*

## Tea Sandwiches

*chicken salad, pimento cheese, cucumber or cream cheese and pineapple*

## Biscuits

*buttermilk, sweet potato, sour cream or cheddar, served with house made jams and whipped butter*

## Monte Cristo Panini

*shaved ham, swiss cheese, strawberry jam, powdered sugar*

## Chicken & Waffles

*maple syrup, blueberry syrup, whipped cream, fresh seasonal berries*

## Fresh Seasonal Fruit

*orange mint dip*

# BRUNCH

## Grits Bar

*sharp cheddar cheese, chopped green onions, diced cherry tomatoes, bacon lardons*

## Scrambled Eggs

*farm fresh eggs, cream*

## Biscuit & Gravy

*butter milk biscuits, housemade sausage gravy*

## Manned Omelet Station

*toppings: cheddar, bacon, ham, onions, tomatoes, spinach*

## Crab Cake Benedict

*pan seared crab cake, poached egg, hollandaise, English muffin*

## Fried Green Tomatoes

*served over mixed greens or grits, charred corn, goat cheese, bacon lardons, roasted red pepper sauce*

## Shrimp & Grits - Pan Roasted White Shrimp

*with kielbasa*

*with corn, tomatoes, whole grain beurre blanc*

*with Andouille, peppers, and onions, cajun cream sauce*

## Breakfast Flatbreads/Pizzas

*mozzarella, prosciutto, caramelized onion, eggs*

*Andouille, tomatoes, mozzarella, garlic oil, marinara*

*shrimp, corn, mushroom bechamel, calabrian chili oil*

## Biscuit Bar

*butter milk biscuits, sweet potato biscuits, sausage gravy or fried chicken gravy, housemade jams and whipped butter*

## Crepes

*banana and Nutella*

*mixed berries and mascarpone*