

*daily***DISH**  
EVENTS & CATERING

**DINNER MENU**



## CONTENTS

*Click a section below to jump to that page.*

**HORS D'OEUVRES** 3

---

**STATIONS** 5

---

**DINNER** 7

---

**DRINKS & DESSERT** 9

---

*vegetarian 3*

---

**COCONUT GOAT CHEESE CAKE**

apple cranberry chutney

**BLISS POTATOES**

roasted garlic, goat cheese, & sun-dried  
tomato  
bleu cheese & walnut  
maple cheddar & pecan

**DEVILED EGG**

**PECAN SWEET POTATO CAKE**

apple cranberry chutney

**TORTILLA CHIPOTLE CHEDDAR CAKE**

black bean corn salsa

**SPINACH & ARTICHOKE STUFFED  
MUSHROOM CAP**

**VEGETABLE SPRING ROLL**

red curry soy sauce

**CAPRESE SKEWER**

tomato, basil pesto, mozzarella

**CRUDITÉ CUP**

pepper, celery, carrots, ranch

**CUCUMBER MEDALLION**

boursin, pepper jelly

**STRAWBERRY SALAD CUP**

miniature goat cheese cake, cranberries,  
strawberries, mandarins, spiced pecans,  
raspberry vinaigrette + 1

**SMOKED GOUDA MACARONI &  
CHEESE BITE**

spicy marinara

**CROSTINI 3**

---

**PESTO CHICKEN**

sun-dried tomato chutney

**ROASTED GARLIC & GOAT CHEESE**

apple cranberry chutney

**OLIVE TAPENADE**

tomato, feta, basil, roasted garlic, goat cheese

**STRAWBERRY & HONEY**

goat cheese

**WHIPPED FETA**

honey, mint

**BUTTERNUT SQUASH & PEAR**

goat cheese

**SMOKED SALMON\***

smoked corn remoulade + 1

**CHICKEN 4**

---

**COCONUT CHICKEN SATAY**

house-made honey mustard

**PARMESAN CHICKEN CAKE**

balsamic glaze

**PECAN CHICKEN SATAY**

apple cranberry chutney

**NASHVILLE HOT CHICKEN SLIDER**

bourbon-infused honey

**GRILLED PESTO CHICKEN SATAY**

**SPICY SESAME CHICKEN**

hoisin sauce

**ORANGE CHICKEN SATAY**

pineapple mango salsa

**TARRAGON CHICKEN SALAD**

cucumber medallion

**COUNTRY FRIED CHICKEN BISCUIT**

house-made honey mustard

**PORK & LAMB 4**

**ITALIAN SAUSAGE STUFFED MUSHROOM**

**PROSCIUTTO ASPARAGUS**

sun-dried tomatoes, goat cheese

**HICKORY SMOKED PULLED PORK SLIDER**

chipotle bbq sauce

**SMOKED PORK BLINI**

pimento cheese, chipotle bbq sauce

**FRIED PORK CHOP BISCUIT**

apple cranberry chutney

**LAMB LOLLIPOP**

mediterranean salsa + 2

**BEEF 4**

**HOISIN BEEF SKEWER**

sesame soy sauce

**MINIATURE MEATBALL**

puttanesca sauce

**COUNTRY FRIED STEAK BISCUIT**

white pepper gravy

**ROASTED BEEF TENDER\***

parmesan & cracked pepper biscuit,  
caramelized onion, port wine jam

**GRILLED STEAK KABOB\***

peppers, onions

**HAMBURGER OR CHEESEBURGER SLIDER**

ketchup, mustard, pickle

**MINIATURE BEEF WELLINGTON\***

tarragon aioli

**SEAFOOD 5**

**MINIATURE LOBSTER ROLL**

**SESAME MAHI MAHI SKEWER\***

pineapple mango salsa

**PHYLLO & PISTACHIO SHRIMP**

house-made honey mustard

**CILANTRO LIME SHRIMP**

pico de gallo

**MINIATURE CRAB CAKE**

smoked corn remoulade

**BACON BBQ SHRIMP**

**SHRIMP COCKTAIL SHOOTER**

**BACON WRAPPED SCALLOP**

**COCONUT SHRIMP**

pineapple mango salsa

**SMOKED SALMON\***

cucumber round, smoked corn remoulade

**SHRIMP & GRITS SHOOTER**

**SESAME SEARED AHI TUNA\***

cucumber round, wasabi cream

*\*Items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*specialty*

**PUFF PASTRY BAKED BRIE**

strawberries, grapes, apple cranberry chutney  
crostini, basil pesto, olive tapenade **6.50**

**SEASONAL FRUIT & CHEESE**

seasonal fruit, imported and domestic cheeses,  
artisanal crackers, oven baked crostini **10**

**FRUIT, CHEESE, & CHARCUTERIE**

seasonal fruit, imported and domestic cheeses,  
assorted dry aged meats, artisanal crackers,  
oven baked crostini **15**

**GRILLED VEGETABLE ANTIPASTO**

grilled asparagus, grilled squash, roasted bell  
peppers, lemon olive oil, basil pesto, olive  
tapenade, roasted garlic, traditional hummus,  
assorted artisanal crackers, pita chips **6.50**

**WHIPPED POTATO BAR**

idaho potatoes, caramelized onions, whipped  
butter, cheddar cheese, bacon, chives, sour  
cream, sweet potatoes, brown sugar, maple  
syrup, pecans, marshmallows **8**

**SMOKED GOUDA MACARONI & CHEESE**

bacon, ham, chives, jalapeños **8**

**SMOKED SALMON DISPLAY\***

red onion, heirloom tomatoes, chopped eggs,  
capers, smoked corn remoulade, crostini **12**

**PASTA BAR 16**



*choose two:*

**PESTO PAPPARDELLE**

roasted chicken, creamy pesto sauce

**TOMATO BASIL PENNE**

roasted mushrooms, spinach, roasted peppers  
tomato basil cream sauce

**MEATBALL MARINARA PENNE**

meatballs, italian sausage, marinara sauce

**GRILLED CHEESE 9**



*choose two:*

**CAPRESE**

tomato, basil, mozzarella, balsamic

**BLT**

bacon, lettuce, tomato, sharp cheddar

**VEGETARIAN**

grilled onion, portobello mushroom, gruyère

**RASPBERRY JALAPEÑO**

raspberry jam, jalapeño cream cheese, white  
cheddar

**CHIPS & DIPS 10**



pita chips, oven baked crostini, artisanal  
crackers, housemade chips

*choose three:*

**HOT QUESO & SALSA**

**HOT SHRIMP & SPINACH**

**CARAMELIZED ONION**

**MAPLE CHEDDAR & PECAN**

**OLIVE TAPENADE**

**TOMATO FETA BASIL BRUSCHETTA**

**ROASTED GARLIC HUMMUS**

**BLEU CHEESE & WALNUT**

*\*Items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**SLIDERS 12**

.....

*choose three:*

**ROASTED BEEF TENDER\***

parmesan & cracked pepper biscuit, caramelized onion, port wine jam

**CHEESEBURGER**

mustard, ketchup, pickle

**HAMBURGER**

mustard, ketchup, pickle

**HICKORY SMOKED BBQ BEEF BRISKET\***

alabama white sauce

**COUNTRY FRIED CHICKEN**

white pepper gravy

**NASHVILLE HOT CHICKEN**

bourbon-infused honey

**SLICED PORK TENDERLOIN**

apple cranberry chutney

**HICKORY SMOKED PULLED PORK**

chipotle bbq sauce

**CRAB CAKE**

smoked corn remoulade, parker house roll + 2

*chef-attended  
carving stations*

---

*served with rolls*

**PINEAPPLE & BROWN SUGAR GLAZED HAM**

whole grain mustard, pineapple mango salsa, house-made honey mustard 10

**MAPLE FENNEL ROASTED PORK LOIN**

apple cranberry chutney, house-made honey mustard 10

**GARLIC & SAGE ROASTED TURKEY**

house-made honey mustard, apple cranberry chutney, sage brown gravy 12

**GARLIC & ROSEMARY ROASTED PRIME RIB\***

roasted garlic au jus, tarragon aioli, horseradish sauce 28

**HERB ENCRUSTED TENDERLOIN OF BEEF\***

roasted shallot port wine sauce, whipped horseradish sauce, tarragon aioli 32

*\*Items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**TACO BAR 22**

.....

**MAINS**

chicken, steak, seasonal vegetables, flour tortillas, corn shells

**TOPPINGS**

cheddar cheese, tomatoes, lettuce, guacamole, sour cream, jalapeños, pico de gallo, salsa

**SIDES**

spanish rice, refried beans, tortilla chips

*single entrée*

per person includes bread, choice of salad, one entrée, and two sides

**CHICKEN 22**

*add as an additional entrée for 6*

**CHICKEN PICCATA**

white wine lemon caper sauce

**GRILLED HERB CHICKEN**

tomato basil cream sauce

**PROSCIUTTO CHICKEN**

fontina cheese

**COCONUT CHICKEN**

house-made honey mustard

**PECAN CHICKEN**

apple cranberry chutney

**BBQ CHICKEN**

chipotle bbq sauce

**COUNTRY FRIED CHICKEN**

house-made honey mustard

**CHICKEN PARMESAN**

**PORK 24**

*add as an additional entrée for 6*

**PORK LOIN**

maple fennel

**FRIED PORK CHOP**

apple cranberry chutney

**GLAZED HAM**

pineapple & brown sugar glaze

**HICKORY SMOKED PULLED PORK**

chipotle bbq sauce

**BEEF 26**

*add as an additional entrée for 8*

**MEATLOAF**

**STEAK MEDALLIONS\***

jack daniel's peppercorn sauce

**ROSEMARY BRAISED BEEF\***

**COUNTRY FRIED STEAK**

white pepper gravy

**BEEF BRISKET\***

jack daniel's bbq sauce

**SLICED BEEF TENDERLOIN\* + 13**

roasted shallot port wine sauce

**SEAFOOD 28**

*add as an additional entrée for 8*

**HERB SALMON\***

smoked corn remoulade

**THYME DIJON SALMON\***

smoked corn remoulade

**STUFFED SHRIMP**

crab meat

**BLACKENED MAHI\***

lemon dill sauce

*\*Items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## salads

---

*choose one:*

### GARDEN

cucumbers, tomatoes, ranch or balsamic vinaigrette

*add pimento cheese cake 2*

### STRAWBERRY

strawberries, mandarins, spiced pecans, cranberries, raspberry vinaigrette

*add goat cheese cake 2*

### SOUTHWEST

black bean corn salsa, guacamole, southwest dressing

*add chipotle cheddar cake 2*

### TUSCAN

roasted mushrooms, sun-dried tomatoes, roasted walnuts, balsamic vinaigrette

*add mozzarella cake 2*

### WEDGE

iceberg, bacon, chopped eggs, tomatoes, onions, bleu cheese dressing

### CAESAR

romaine, parmesan, croutons, caesar

### GREEK

mixed greens, marinated tomatoes, cucumbers, roasted peppers, kalamata olives, red wine vinaigrette

*add feta cake 2*

### SPINACH WALNUT

spinach, apples, walnuts, bleu cheese, dried cranberries, raspberry vinaigrette

*add bleu cheese cake 2*



## sides

*choose two:*



## VEGETABLES

BALSAMIC ROASTED SEASONAL VEGETABLES

FIRE ROASTED GREEN BEANS

ROASTED BROCCOLI

CHARRED BRUSSELS SPROUTS

GRILLED ASPARAGUS

ROASTED ROOT VEGETABLES

HONEY GLAZED CARROTS

BLISTERED CORN



## STARCHES

SMOKED GOUDA MACARONI & CHEESE

CARAMELIZED ONION WHIPPED POTATOES

GARLIC BUTTER WHIPPED POTATOES

HERB ROASTED POTATOES

WHIPPED SWEET POTATOES

AU GRATIN POTATOES

SMOKED GOUDA GRITS





**DRINKS 15**

---

*per gallon*

**SWEET TEA**

**UNSWEET TEA**

**LEMONADE**

**SWEET MANGO TEA + 5**

**UNSWEET MANGO TEA + 5**

**DRINK STATIONS**

---

*per person*

**COFFEE STATION**

regular, decaf, cream, sugar 5

**HOT CHOCOLATE BAR**

marshmallows, whipped cream, peppermint, chocolate chips 7

**BEVERAGE STATION**

sweet tea, unsweet tea, water 5

*substitute for lemonade*

**ORANGE JUICE 5**

**CRANBERRY JUICE 5**

---



*dessert 4*

---

*per person*

**KEY LIME PIE**

graham cracker crust

**TOFFEE BROWNIES**

**COOKIES**

**CHEESECAKE PARFAITS**

salted caramel, wild berry, chocolate

**BANANA PUDDING**

**CUPCAKES**

strawberry, chocolate, coconut  
pineapple, vanilla honey bean

**POT DE CRÈME**

turtle bourbon, white chocolate  
lavender, lemon thyme + 2