

Southern Gents Attended Stations

Hors d'oeuvres

Choice of two:

Corn Fritters with Powdered Sugar ▪ Fried Okra ▪ Gator Tail Bites with Spicy Ranch
Hush Puppies ▪ Conch Fritters with Key Lime Mustard Sauce
Jalapeño Poppers with Raspberry Preserves ▪ Cajun Chicken Bites with Ranch Dressing

Salad Bar

Fresh seasonal mixed greens salad served with cucumber, cherry tomatoes, red onions,
chopped egg, crispy bacon, shredded cheese, dried cranberries, and croutons

Served with ranch and raspberry vinaigrette dressings &
freshly baked biscuits and honey butter

Mini Crab Cake Station

Mini Maryland style crab cakes served with remoulade, cocktail, and tartar sauces

Shrimp & Grits Station

Shrimp sautéed in lemon, butter, & seasonings for your guests served with warm grits
and spicy butter, crispy bacon, cheese, chives, & lemon for garnish

Low Country Boil

Shrimp, sausage, & mussels cooked in special seasonings with potatoes, sausage, & corn

(Vegetarian Meals and Children's Meals available upon Request)