



Dinner Buffet

\$33.95 Per Person

(Select one Bread, soup or salad, 2 entrées, 2 starches/vegetables, one dessert and water or tea)

Breads

(Choose One)

Yeast Rolls
Cornbread Muffins
Biscuits

Soup or Salad

(Choose One)

Gumbo
House Salad
Caesar

The salad can be plated and served as a separate course for an additional \$1 pp. Otherwise, the salad will be presented on the buffet in a single large salad bowl.

Sides

(Choose Two)

Garlic Parmesan Mashed Potatoes
Mac and Cheese
Grits
Dirty Rice
Garlic Rosemary Red Potatoes
Veggies
Green Beans w/Bacon

To add an additional side (to the existing 2) there will be an additional \$3.50 per person

Entrées

(Choose Two, each are 4oz portions)

Apple Bourbon Pork Chop with Chutney
Lemon Thyme Chicken
Bourbon Glazed Ham
Pork Loin with Creole Mustard Cream Sauce
Creamy Garlic Fettuccini Alfredo (no protein)

To add an additional entrée (4oz) there will be an additional \$6 per person

Premium Entrées

These Entrees may be substituted for one or both of your choices at an up charged fee. 4oz Portions

*Mahi-Mahi (additional \$6 pp)
*Salmon (additional \$4pp)
*Bistro Filet (additional \$5pp)

*To add a 3rd entrée (in this case premium) there will be is additional \$10 Per person.

Desserts

(Choose 1)
Banana Pudding
Peach Cobbler
Brownies

Premium Desserts

These desserts may be substituted for one of your choices at an up charged fee.

Mixed Berry Tart (additional \$3 per person)

Water and Tea (sweet or unsweet) included

Coffee and additional \$2 pp....Sodas 2.50 pp

***These prices are subject to change and are good for 60 days from date published.
***Menus can only be finalized as early as 30 days prior to your event date.

November 2017



Starters

Any of these appetizers are a great start to your event!
(Minimum of 30 ordered per app. No mix or match. Must be ordered with an event buffet)

Spinach and Artichoke Dip Bites (2 per person) \$5

Creamy Spinach and tender artichokes, served in our house made mini, bite sized puff pastry cups.

Fried Green Tomatoes (2 per person) \$4

Buttermilk battered and deep fried green tomatoes finished with house made FMT spicy caper remoulade

Shrimp and Grit Bites (2 per person) \$6

Our famous Shrimp and grits, served in our house made mini puff pastry cups. Each one topped in a grill shrimp. Sure to be a crowd pleaser!

Boudin Balls (2 per person) \$4.5

Slightly maple pork sausage, rice and panko breadcrumbs rolled and deep fried. Served with our own chow chow mustard (has some kick!) and local honey

Zucchini Fritters (2 per person) \$3.5

Freshly grated zucchini, cheddar cheese and bread crumbs brought together then deep fried. Served with our roasted tomato aioli



Meet and Greet Platters

(Portion sizes are those similar to a small appetizer. All platters are add-ons to the Brunch, Lunch and Dinner Buffet only)

Vegetable Crudité Platter

\$85.... Feeds Approx. 30 ppl

Crispy Vegetable platter of Broccoli Florets, Baby Carrots, Baby Heirloom, Trinity of Bells, Cucumbers and Cauliflower. Paired with house made Buttermilk Ranch

Seasonal Fruit and Cheese Platter

\$150Feeds Approx. 30 ppl

Assorted and fresh fruit beautifully displayed. Served with our sweetened cream cheese for dipping.

Slider Bar

\$10 per person (portion is 2 sliders per person)

FMT Chicken Salad, Turkey and Swiss

Pimento Cheese Sliders