

Chef's Creations (1)

First

Smorgasbord

Hot Smoked Salmon Spread, Salmon Tartare, Caper, Red Onion, Caraway Seed Bread, Radish, Jade Zucchini, Carrot, Celery, Humus

Second

Sliders

Texas Brisket Chili, Smoked Cheddar, Sour Cream, Scallion Jalapeño

Pulled Pork, Shredded Cabbage, Savvy Sauce

Grilled Cheese, Shredded Pastrami, Mixed Cheese, Sauerkraut, Creole Mustard, Savvy Sauce

Third

St. Louis Ribs, Hickory Smoked, Glazed in BBQ Sauce, served with Southern Slaw

BBQ French Spring Chicken, BBQ Sauce, Shaved Fennel, Apple, Mixed Greens

Dino Rib, Scallion Kimchi, Shredded Cabbage, Sesame Seed

Sides

Jalapeño Mac N Cheese

Grilled Corn

Fourth

Homemade Pecan Pie or Apple Crumble Pie

Includes tea & coffee

Chef's Creations (2)

First

Oysters, Fresh Shucked Seasonal Oysters, Lemon, Horseradish
Hot Smoked / Cold Smoked Seafood, Hot Smoked Salmon Spread, Cold Smoked Salmon, Ceviche, Bacon
Wrapped Beef Sausage, Caraway Seed Bread

Second

Sliders

Texas Brisket Chili, Smoked Cheddar, Sour Cream, Scallion Jalapeño
Pulled Pork, Shredded Cabbage, Savvy Sauce
Grilled Cheese, Shredded Pastrami, Mixed Cheese, Sauerkraut, Creole Mustard, Savvy Sauce

Third

BBQ Turkey Thigh, Hickory Wood, BBQ Sauce, Sausage Stuffing, Cranberry Sauce, Gravy
Lamb Ribs, BBQ Lentils, Lemon, Aioli, Parsley
Hot Smoked Salmon Fillet & Salmon Head, Mashed Potato, Maple Glaze, Fennel, Capers
Low Country Boil, Crawfish, Mussels, Clams, Corn, Pork Sausage, Leek, Cilantro, Clarified Butter, Caraway
Seed Bread
Dino Rib, Scallion Kimchi Shredded Cabbage, Sesame Seed

Sides

Jalapeño Mac N Cheese
Farmers Market Salad
Collard Green

Fourth

Homemade Pecan Pie or Apple Crumble Pie

Includes tea & coffee



Chef's Creations (3)

First

Cold Lobster, Poached Canadian Lobster, Horseradish Black Pepper Sour Cream

Oysters, Freshly Shucked Seasonal Oysters, Lemon, Horseradish

Smörgåsbord, Hot Smoked Salmon Spread, Cold Smoked Salmon, Seasonal Smoked Seafood, Caraway Seed,
& Pickles

Cheese/ Meat, 3 Artisan Cheeses, Bacon Wrapped Beef Sausage, Grilled Peach, Honey, Grapes, Crusty Bread

Crudit , Radish, Jade Zucchini, CRFT-Spuds, Cucumber, Hummus

Second

Sliders, Texas Brisket Chili, Smoked Cheddar, Sour Cream, Scallion, Jalape o

Pulled Pork, Shredded Cabbage, Savvy Sauce

Grilled Cheese, Shredded Pastrami, Mixed Cheese, Sauerkraut, Creole Mustard, Savvy Sauce

Third

Hot Smoked Salmon Fillet & Salmon Head, Mashed Potato, Maple Glaze, Fennel, Capers

Low Country Boil, Crawfish, Mussels, Clams, Corn, Pork Sausage, Leek, Cilantro, Clarified Butter, Caraway
Seed Bread

Smoked Canadian Ribeye, AAA (Smoked in Oak and Hickory Wood, CRFT Peppercorn Rub, Smoked Kosher
Salt, Roasted Potato, and Truffle Mustard)

Sides

Farmers Market Salad

Collard Green

Fourth

Homemade Pecan Pie or Apple Crumble Pie

Includes a tea or coffee

