

~Suggestions for Fall ~

Hors D'Oeuvres

~Hot Chicken Grits~(gf)

One our all-time favorites, served with homemade tortilla chips

~Hickory Jalapenos~(gf)

Hickory-smoked jalapenos, Tabasco cream cheese, wrapped in bacon

~Shrimp-in-a-Blanket~(gf)

Colossal shrimp, B&C Sweet Heat sauce, wrapped in bacon

~Farmer's Market Focaccia/Fall~(v)

Pears, sweet onions, gorgonzola

~Game Day Wings...Smoked & Fried~(gf)

Frank's, Sweet Heat, Bourbon-sweet chili, Naked
B&C Alabama White, Buttermilk-Blue Cheese

~BBQ Kabobs~

Lime chicken (gf)	Beef sirloin (gf)	Pork loin (gf)
mixed peppers, red onion avocado crème	mixed peppers, red onion sweet heat	Granny Smith apple red onion, sweet chili

~Cranberry Chicken Salad Wraps~

Cranberry, Granny Smith apple, pecans, celery, red onion & BBQ

~Bacon-wrapped Sausage Balls~

You read it right...served with our Carolina mustard sauce

~Roasted Pumpkin Queso~(gf)

With or without our beef brisket, served with homemade tortilla chips

~Cran-Brie~

Brie filled with cranberry, caramel, toasted walnuts...baked in puff pastry

~Shrimp & Grits~

Garlicy shrimp, spicy tomato gravy, B&C grits cake

~Pigs-in-a-Blanket~

Our version with hickory-smoked sausage, puff pastry, and our white BBQ sauce

~Turkey & Dressing~

And cranberry sauce...all in one bite

~Fall~

~Salads~

~Green Apples~
Walnuts, Cranberries
Red onion, Feta
Apple cider vinaigrette

~Red Pears~
Green grapes, raisins
Gorgonzola toast
Walnut vinaigrette

~Grilled Corn~
Fried green tomato
Red pepper, Cotija
Smoked poblano ranch

~Main Courses~

~B&C Beef Brisket~
B&C rub, hickory smoked
Carolina mustard sauce
Smoked gouda smashed new potatoes
Fresh green beans, roasted garlic
(\$25.00)

~Hickory-smoked Pork Loin~
Bourbon-sweet chili glaze
Roasted apples, sweet potatoes,
Vidalia onions
Wild rice & cranberry pilaf
(\$22.50)

~TN Chicken Cordon Bleu~
Stuffed w Country ham, goat cheese
B&C white sauce
Scalloped sweet potatoes
Roasted Brussels, raisins, Vidalia's
(\$20.00)

~Seafood Boil~
Shrimp, clams, mussels
Smoked sausage
Red potatoes, corn on the cob
Red beans & rice, jalapeno cornbread
(price varies w market)

~Smokehouse Jambalaya~
B&C brisket, pork, chicken
& smoked sausage
Tomato, green chili, wild rice
Braised mustard, turnip, collards
(\$22.50)

~Harvest Pasta, Three Ways...~
Orechchiette w Brussels, alfredo
Pappardelle w Portobella, garlic
Conchilgie w butternut, walnuts
Grilled ciabatta, herb butter
(\$20.00)

~Sweets~

~Carrot Cake Truffle~
Sweet cream cheese
Caramel-Bourbon butter

~Apple-Cranberry Crisp~
Caramel ice cream
Toasted walnut crust

~Pumpkin Cheesecake~
Gingersnap crust
Blackberry sauce

Prices listed above include choice of salad, entrée & dessert,
and are intended for buffet style service for parties of twenty or more
with appetizers in addition.

(full appetizer menu available @ baconandcaviar.com, or by request)

Prices do not include wait staff or bar tending.
Prices for plated meals or family-style service may vary.