

~Suggestions for Spring~

Hors D'Oeuvres

~Cornbread BLT~

B&C cornbread, ripe tomato, pesto, bacon, feta, red onion

~Strawberry Creamsicle~(v)

Ripe strawberry, sweetened cream cheese, orange zest

~Peaches-n-Brie~(v)

Brie baked in puff pastry, peach preserves, toasted almonds, butter crackers

~Country Ham Sammie~

Country ham, peach relish, red onion, apple cornbread

~Spring Chicken~

Lemon-artichoke chicken salad, green grapes, almonds in a mini wrap

~Shrimp Cocktail...version 3.0~

Platter or passed...Marinated jumbo shrimp & 3 sauces
Bloody Mary, B&C Alabama white, Guacamole

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

Artichokes, asparagus, spring onions, lemon, feta

~Derby Day Hot Browns~

B&C cornbread, smoked turkey, tomato, bacon, remoulade

~Steeplechase~

Herbed cream cheese, roasted pineapple relish
bacon, pecans, butter crackers

~For Your Wedding Day~

~Fun L'il Quiches~

Tomato, basil &
parmesan (v)

Spinach, tomato &
feta (v)

Sweet onion &
gorgonzola (v)

Sausage &
mushroom

Bacon &
jalapeno

Smoked salmon &
dill

~And Cool Things on Toast...~

Egg salad & cucumber (v)

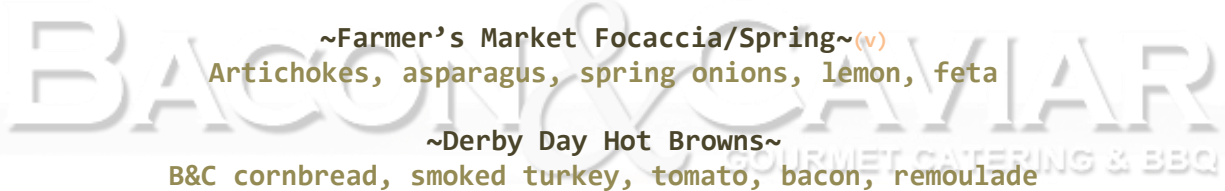
Tuna & honeycrisp apple

Spicy crab & avocado

Whipped feta & shrimp

Pimento cheese & bacon

Artichoke & Dijon (v)



~Spring~

~Salads~

~Roasted Baby Beets~

Oranges, Red onion,
Candied Bacon
Dijon vinaigrette

~Green Goddess~

Roasted asparagus &
Brussels, mixed greens
Herb garden vinaigrette

~Spring Berries~

Strawberries,
blueberries, oranges
Citrus vinaigrette

~Main Courses~

~Carving Board~

Ribeye, brisket, pork loin
Virginia ham, Turkey breast
Smashed new potatoes
Roasted Asparagus
(price varies w market)

~Creole Pork Loin Grillades~

Spicy tomato gravy
Garlic cheese grits
Farmer's Market collards
Arkansas dirty rice
(\$24.00)

~Lemon-Artichoke Chicken~

Seared boneless breast
Lemon-artichoke cream sauce
Roasted spring vegetables
Herb garden orzo
(\$22.00)

~Shrimp & Grits~

Jumbo shrimp, Garlic cheese grits
Spicy tomato gravy &
Country ham cracklins
Farmer's Market collards
(\$25.00)

~Citrus Salmon~

Wild caught, pan-seared
Lemon-caper butter sauce
Spring pea succotash
Wild rice, pecans, red grapes
(\$27.00)

~Farmer's Market Pappardelle~

Roasted spring vegetables
Buttered Pappardelle
Marinated asparagus &
Champagne vinaigrette
(\$20.00)

~Sweets~

~Strawberry Shortcake~

Orange Cream
Sugar biscuits

~Derby Pie~

Chocolate Chess
Bourbon Cream

~Lemon-Blueberry~

Cheesecake
Sugar Cookie Crust

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.