

~Suggestions for Winter~

Hors D'Oeuvres

~Bacon-wrapped Sausage Balls~

You read it right...

with B&C Alabama white or Carolina mustard sauce

~Cajun-stuffed Mushrooms~(gf)

Spicy boudin sausage, smoked gouda

~Spuds-in-a-Blanket~

Roasted potato wedges wrapped in bacon

Warm queso blanco fondue

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

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

~Hot Dip & Homemade Chips~(gf)

Collard greens,
Artichokes, Bacon
Parmesan

Bacon, Blue cheese
Griddled onions
Garlic grits

Shrimp, Artichokes
Red pepper, celery
Tony's & Frank's

All with fried corn tortilla chips

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

Roasted brussels, carrots, cauliflower
Griddled onions, gorgonzola

~Little Twice Baked~(v, gf)

New potatoes, horseradish crème, chives, parmesan

~St. Paddy's Reuben~

Corned beef, grilled kraut, Swiss, B&C mustard sauce, rye toast

~Jackson Square Muffaletta~

Salami, turkey, ham, provolone
Creole olive spread, sesame roll

~Cornbread Po'boy~

Cornbread, panko shrimp, dill pickle, tomato, B&C white sauce, red onion

~Sloppy Li'l Joes~

Beef brisket, homemade Sloppy sauce, little brioche buns

~Winter~

~Salads~

~Old School Waldorf~
Pears, apples, walnuts
Red onion, Gorgonzola
Dijon vinaigrette

~Ruby Red Grapefruit~
Avocado, Gorgonzola
Baby arugula
Citrus vinaigrette

~Baked Parmesan~
Grilled romaine
Roasted ciabatta
B&C House Caesar

~Main Courses~

~Brisket Bourguignon~
Our Smokehouse version
of a French classic
Smashed new potatoes
Creamed collards
(\$25.00)

~Hickory-smoked Pork Loin~
Bacon wrapped, stuffed w
apples, cranberries, wild rice
Scalloped sweet potatoes
Fresh green beans, smoked almonds
(\$22.50)

~Bacon-wrapped Chicken Roulade~
Stuffed w collards, ricotta
Bourbon-sweet chili glaze
Seared parsnips, carrots, cauliflower
Red beans & rice
(\$20.00)

~Turkey Breast~
Stuffed w/ boudin &
Hickory smoked
Collards, country ham, apples
Wild rice & cornbread stuffing
(\$23.50)

~Revellion Etoufee~
Shrimp, Crab
Holy trinity & blonde roux
Herbed Arkansas basmati
Braised mustard, turnip, collards
(\$25.00)

~Mushroom Bourguignon~
Portobello & Shitake
Buttered Pappardelle
Maple-tabasco Brussels
Scalloped sweet potatoes
(\$18.00)

~Sweets~

~French Toast Pudding~
Bananas Foster sauce
Butter-pecan ice cream

~Apple Jam Cake~
Burnt Sugar Icing
Blackberry sauce

~Dark Chocolate
Cheesecake~
Cherry-cranberry glaze

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.