

## ~Suggestions for Spring~

Hors D'Oeuvres

~Cornbread BLT~

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

~Strawberry Creamsicle~

Ripe strawberry, sweetened cream cheese, orange wedge

~Peaches-n-Brie~

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 in a mini wrap

~Shrimp Tree Ways~

Marinated shrimp, three sauces - bloody mary, avocado, B&C white sauce

~Three L'il Quiches~

Tomato, basil, parmesan ~ Spinach, tomato, feta ~ Smoked salmon & dill

~Derby Day Hot Browns~

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

~Steeplechase~

Herbed cream cheese, Jezebel's pineapple relish, bacon, pecans

~Wedding Day Crostini~

Egg salad, cucumber ~ Tuna salad, Honeycrisp apple ~ Crab salad, avocado

~ Spring ~

Menu One  
(market price)

Iceberg wedge, tomato, bacon, buttermilk ranch  
Carving board w/ choice of hickory-smoked ribeye, bacon-wrapped pork loin,  
apricot glazed ham, or breast of turkey  
Smashed new potatoes, garlic, parmesan, fresh cream  
Roasted asparagus, garlic butter  
Baby yeast rolls with whipped honey butter

Menu Two  
(\$20.00)

Spring greens, fried okra croutons, heirloom tomatoes, red onion,  
Buttermilk dressing  
Hickory-smoked pork grillades, spicy tomato gravy  
B&C garlic cheese grits  
Farmer's Market collard greens, granny smith apple, Vidalia onion  
Baby corn muffins with whipped honey butter

Menu Three  
(\$20.00)

Spinach salad, strawberries, oranges, feta, poppyseed vinaigrette  
Chicken breast with lemon-artichoke cream  
Wild rice pilaf with mixed peppers  
Roasted squash, zucchini, peppers, onion  
Baby yeast rolls with balsamic shallot butter

Menu Four  
(\$20.00)

Mixed greens, oranges, blueberries, pecans, feta, citrus vinaigrette  
B&C Shrimp & Grits - spicy tomato shrimp gravy over garlic cheese grits  
Farmer's Market collard greens, Granny Smith apples, Vidalia onion  
Baby corn muffins with whipped honey butter

Menu Five  
(\$18.00)

Spinach salad, strawberries, oranges, almonds, feta, poppyseed vinaigrette  
Farmer's Market bowtie primavera with roasted squash,  
zucchini, carrots, Brussels sprouts, mixed peppers  
Marinated asparagus with chopped egg & lemon champagne vinaigrette  
Rosemary foccacia with garlic herb butter