

~Suggestions for Summer ~

Hors D'Oeuvres

~"Sugar Baby" Salsa~(v, gf)

"Sugar baby" watermelon, jalapeno, lime, cilantro, fried tortilla chips

~Summer Gazpacho Shooters~

Heirloom tomato, cucumber, red onion, celery, cilantro, lime

~A Dozen Eggs~

Nana's old fashioned...Blue cheese & bacon...Country ham...Olive salad
Horseradish & bacon...cucumber & dill...Creole shrimp...West Indies crab...Guacamole
Smoked Salmon...Pimento cheese...Hot Chicken

~Summer Skewers~

Mozzarella,
Tomato, basil

Summer melon,
prosciutto

Watermelon,
Feta, mint

~Our Hot Chicken Festival Favorites!~

2014...Hot chicken meatballs wrapped in bacon...smoked jalapeno ranch

2015...Hot chicken corn dogs...ballpark yellow mustard

2016...Hot chicken tamales...green chili queso

2017...Hot chicken bahn mi...firecracker slaw

~4th of July Slider~

~Beef burger~

Greens, tomato, cheddar, red onion
Mustard, ketchup, jalapeno pickle

~Fried chicken~

Country ham, smoked gouda
Carolina mustard sauce

~Turkey burger~

guacamole, pepper jack
smokey salsa, jalapeno

~Smoked bologna~

Miracle Whip, white onion
dill pickle

~Ball Park Dog~

A summer road trip to Wrigley...in one bite

~Creole Shrimp Cakes~

Fried shrimp, spicy mojo de ajo, lime, cilantro, red onion

~Tomato Art Festival Tomatoes~

West Indies crab salad in a ripe tomato halve

~Farmer's Market Focaccia/Summer~

...Two Ways...From Our Garden Out Back...

~zucchini, yellow squash, sweet onion, red pepper~(v)

~fresh mozzarella, Flatrock tomato, basil~(v)

~Summer~

~Salads~

~Heirloom Tomato~
Seared romaine, Deviled
eggs, Candied bacon
Herb garden vinaigrette

~Melon Patch~
Watermelon, Cantaloupe
Cotija, Red Onion
Sunflower vinaigrette

~White Peach~
Blueberry, Feta
Sweet-heat pecans,
Bourbon vinaigrette

~Main Courses~

~Sirloin Kabob~
Marinated, grilled
Roasted potato salad w
Bacon, chive, Maytag blue
Grilled corn, cotija butter
(\$25.00)

~Hickory-smoked Pork Chops~
Roasted peach & bourbon sauce
Grilled summer vegetables w
Herb garden vinaigrette
Wild rice, cherry pilaf
(\$25.00)

~Sweet Heat Chicken~
Boneless breast,
B&C rub, hickory-smoked
Grilled watermelon salad
Roasted corn, lime, chili, cotija
(\$22.00)

~Cornmeal Catfish~
White bean & country ham salad
Marinated tomato & cucumbers
Farmer's Market braised greens
Firecracker slaw
(\$23.00)

~NOLA BBQ Shrimp Skewers~
Lemon-herb butter
Marinated blackeye peas
Summer succotash
Arkansas Dirty Rice
(\$26.00)

~Farm Stand Kabobs~
Squash, zucchini,
orange peppers, red onion
Heirloom gazpacho salad
Carrot & radish slaw
(\$20.00)

~Sweets~

~Peaches Foster~
Vanilla ice cream
Bourbon-vanilla sauce

~Berry "Martini"~
Lemon crème
Vanilla swizzle

~Key Lime Napoleon~
White chocolate puff
Blackberry drizzle

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.