

FIXED MENU ITEMS

ENTREES

Pulled Pork

House smoked pork served with your choice of hickory or coca-cola barbecue sauce

Country Fried Chicken

Fried boneless buttermilk chicken breast with sawmill country gravy

ACCOMPANIMENTS

Georgia Peach Salad

Baby spinach, charred peaches, candied pecans, goat cheese, golden raisins, cucumbers, red grapes, champagne vinaigrette

Baked Mac & Cheese

Garlic Mashed Red Potatoes

Jalapeno & Cheddar Corn Bread

Brussels Sprout Slaw

Bacon Braised Green Beans

DESSERT

Banana Pudding

CHEF ATTENDED STATION

Brisket Carving Station

House smoked certified angus beef brisket hand cut to order & served with your choice of barbecue sauce

SUGGESTED MENU ENHANCEMENTS

(Menu Enhancements are the perfect way to add MORE to your special event menu. Each addition is sold a la carte.)

HORS D'OEUVRES

EACH SELECTION FEEDS UP TO 25 GUESTS

Goat Cheese, Charred Peach, Pecan & Honey on Crostini	\$65	Cocktail Shrimp	\$60
Vine Ripe Tomato & Mozzarella Bruschetta	\$55	Loaded Potato Eggrolls	\$55
Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini	\$65	Roasted Garlic Hummus Dip with Carrot & Celery	\$60
Pimento Cheese Crostini	\$45	Crudit� with Ranch or Blue Cheese	\$60
Bacon Wrapped Dates.	\$60	Aqua Terra Bistro's Famous Bread & Spread	\$50
Antipasto Skewers	\$60	Fresh Fruit Skewers	\$65