

Southern BBQ Menu  
Pre-Ceremony Lemon Water  
Served with Cornbread or Biscuits

Select Two Entrees-

BBQ Glazed Chicken Breast or Quarter Breast



California Gold BBQ Chicken Breast

Bourbon Bacon BBQ Chicken

Peruvian Lime Chicken Breast or Quarter

BBQ Beef Brisket

Cajun Butter Bourbon Steak

Memphis Rubbed Tri Tip, with Classic BBQ Sauce

Grilled Skirt Steak, house made chimichurri

BBQ Baby Back Pork Ribs

Grilled Portobello Mushroom (Vegan)



## Select Two Sides-

Buttermilk Mashed Potatoes  
Baked Beans, brown sugar & bacon  
Rosemary Garlic Roasted Yukon's  
Mac n cheese  
Elote  
Vegetables  
Sweet Jalapeno Slaw  
Sweet Potato Mash  
Jambalaya Vegetables  
Grilled Zucchini

## Select One Salad-

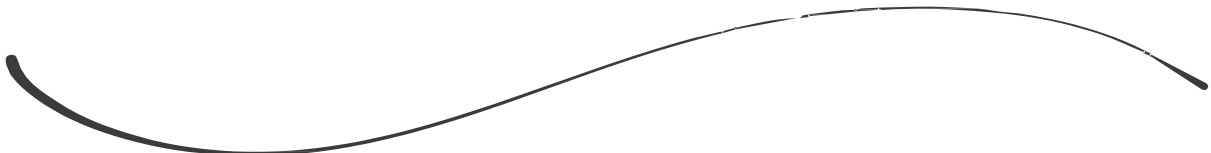


Classic Caesar Salad ~  
Our version with shaved parmesan, hearts of romaine,  
creamy dressing, sweet tomato tapenade crostini

BBQ Wedge Salad ~  
Charred and sweet corn, black beans, sweet cherry tomatoes, gorgonzola, romaine,  
house ranch dressing, BBQ drizzle

Bocconcini Salad ~  
Select greens, house balsamic, fresh mozzarella, sweet grape tomatoes, fresh basil,  
sea salt and cracked pepper

Hearts of Romaine Salad ~  
Blue cheese, crispy bacon, sliced red onion, grape tomatoes,  
served with house balsamic vinaigrette



## Tray Passed Appetizers- Choose Two

Smoked Chicken Quesadilla

Caprese skewer

Sausage stuffed baby portabellas

Grilled bacon wrapped shrimp, spicy mayo

Shrimp and Grits Bites

Whiskey Peach BBQ Meatballs

Bacon ciabatta Crostini with Pimento Cheese

Bacon wrapped jalapenos

Blue cheese stuffed date

Watermelon & Feta Skewer

Avocado wonton crisp w/ salsa fresca

Bourbon Pecan Brie Bites

