



Catering Packages



BRUNCH BUFFET

Enjoy warm cornbread and hush puppies with whipped honey spicy butter while we prepare your meal

CAJUN SHRIMP & GRITS

Cheddar cheese

CHICKEN & WAFFLES

Pan fried organic chicken, Belgian waffles, southern herb breading, honey butter, maple syrup

BRAISED SHORT RIBS

Marinated and slow-cooked, fresh herbs, sweet red chili demi glaze, creamy mashed potatoes or cheddar grits

GRANDMA IDA'S CHICKEN

Blend of southern magic seasoning

CAROLINA CATFISH

Farm raised, hand-breaded fried nuggets, herb corn meal flour and tossed-in a sweet and sassy dry rub

IRENE'S SHEPHERD PIE

Organic ground turkey pan seared, mixed vegetables, southern herbs, fluffy buttered potatoes and pepper jack cheese

JJ'S CREOLE DIRTY RICE

Pan-fried rice, ground beef, Louisiana creole-style herbs, fresh vegetables

LILLY'S 3 CHEESE MAC & CHEESE

Monterey jack, cheddar and parmesan, fresh herbs, toasted breadcrumbs, with a hint of heat

BEEF BACK RIBS

Marinated in Jack Daniels, Georgia peaches, BBQ and sweet chili glaze...a southern winner!

LOUISIANA BANANA SPLIT FRENCH TOAST

Cinnamon egg batter, mascarpone cheese, strawberries, blueberries, bananas, caramel sauce, maple syrup

CHEF'S EGGS ACTION STATION

ARTISTIC FRUIT SALAD

ASSORTED CEREALS

\$55.00 per person

25-guest minimum

All pricing subject to a 22% service charge and applicable tax.

Menu items and pricing are subject to change without notice



DINNER BUFFET

Buffet service is two hours with 25 adult guest minimum.

CLASSIC SOUTHERN CAESAR SALAD

Caesar black pepper dressing, cornbread herb croutons, shredded cheese.

ENTRÉE (CHOICE OF 2)

LEAVANDER'S CAJUN SHRIMP & GRITS

Tricolor peppers, onions, fresh herbs, turkey andouille sausage, monterey jack and cheddar cheese

BEEF BRAISED SHORT RIBS

Marinated and slow-cooked, fresh herbs, sweet red chili demi glaze, mashed potatoes

JJ'S CAJUN STYLE DIRTY RICE

Sautéed ground beef, pan fried rice, Louisiana cajun fresh herbs

STEPHANIE'S CHICKEN & WAFFLES

Pan-fried organic chicken, Belgian waffles, southern herb breading, honey butter, maple syrup

SWEET & SASSY DRY RUB, PARTY WINGS

Leavander's house favorite

SIDE DISHES (CHOICE OF 2)

- Collard greens, smoked turkey
- Mac and cheese with a hint of heat
- Sweet potato soufflé
- Sweet jersey corn on the cob

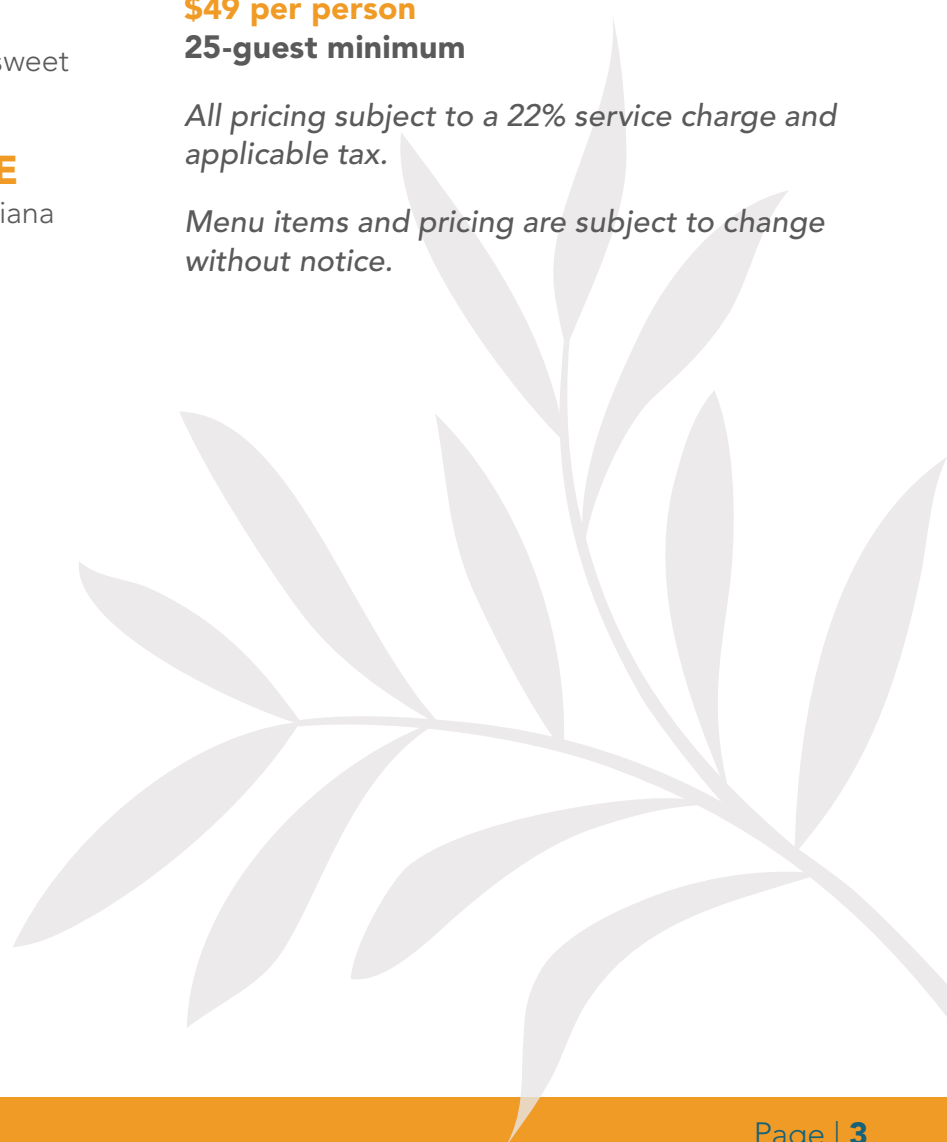
DESSERT (CHOICE OF 2)

- Chefs warm peach cobbler
- Grandma Ida's bread pudding
- Chef's mini desserts

\$49 per person
25-guest minimum

All pricing subject to a 22% service charge and applicable tax.

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COCKTAIL RECEPTION

(CHOICE OF 5) 2 HOURS

HORS D' OEUVRES SELECTION

- Coca-Cola® glaze chicken wings on a spoon (southern charm)
- Braised short ribs (house favorite) on a garlic herb toast crostini
- Dirty rice boudin ball with sweet red chili sauce
- Cajun shrimp on a pepper jack cheese crostini
- Hint of heat mac and cheese bites
- Pepper and peach jelly on cream cheese crostini (southern treat)
- Sweet and sassy hush puppies
- Cajun style fried deviled eggs

- Louisiana blooming onion bites with pineapple spicy aioli dipping sauce
- Alabama fried pickle chip
- Bacon wrapped little smokie (sweet & spicy)
- Leavander's shrimp and grits
- Sweet and sassy party wings

\$29.95 per person
25-guest minimum

All pricing subject to a 22% service charge and applicable tax.

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