

Hors d'oeuvres Receptions require a minimum of \$20 per person

## HOT SAVORY HORS D'OEUVRES

\$155 per 100 pieces Spicy BBQ Meatballs

Southern-Style Collard Green & Cornbread Shooters

**\$160 per 100 pieces** 

*Smoked Sausage Pillows* smoked sausage wrapped in puff pastry with Dijon mustard dipping sauce

Roasted Seasonal Vegetable Skewers

**\$200 per 100 pieces** *Chicken Fajita–Style Street Taco Bites* 

Fried Green Tomatoes with Comeback Sauce

Pulled Pork Sliders with Brown Sugar BBQ Sauce

*Boom Boom Boneless Chicken Wings* boneless wings mixed with a mild spiced creamy sauce

*Baked Seasoned Flatbread Wedges* topped with creamy Boursin style cheese, sliced pepperoni, & parmesan sprinkle

Classic Italian Meatballs with Marinara & Parmesan

### \$220 per 100 pieces

Hand Breaded Chicken Tenders with Honey Mustard Sauce Alabama Raised Fried Catfish Bites with Tartar Sauce Smoked Pork Belly Skewers with Honey Soy Dipping Sauce

*Chicken Wings* plain, mild buffalo, lemon pepper, or honey bbq



Hors d'oeuvres Receptions require a minimum of \$20 per person

## HOT SAVORY HORS D'OEUVRES

\$235 per 100 pieces

Grilled Chicken Tenders with Alabama White Sauce

Fresh Baked Assorted Quiche Bites

Roast Beef Sliders with Horseradish Sauce on Yeast Rolls

Cheese Burger Sliders

**\$255 per 100 pieces** *Fried Shrimp with Cocktail Sauce* 

**\$265 per 100 pieces** *Crab Cake Bites with Red Pepper Aioli* 

## **COLD SAVORY HORS D'OEUVRES**

### \$155 per 100 pieces

Southern-Style Sweet Deviled Eggs

Smoked Turkey Finger Sandwiches on House Bread

Honey Ham on Soft Yeast Rolls

*Antipasto Skewers* salami, cheese, olives, tomatoes

Caesar Salad Shooters

Chicken Salad in Phyllo Cups

### \$180 per 100 pieces

*Caprese Salad Skewers* mozzarella, tomato, basil, balsamic glaze

*Greek Salad Shooters* romaine, tomatoes, cucumbers, garbanzo beans, feta cheese with a light tangy dressing

Parmesan & Herb Flatbread Wedges topped with a creamy boursin-style cheese & seasonal grilled vegetables



Hors d'oeuvres Receptions require a minimum of \$20 per person

## **COLD SAVORY HORS D'OEUVRES**

**\$210 per 100 pieces** 

Cucumber Rounds topped with pimento cheese & hickory smoked Conecuh sausage

Bacon, Tomato, & Onion Jam Crostini Bites

Seasonal Fruit Skewers

#### \$240 per 100 pieces

*Beef & Blue Crostini Bites* sliced roast beef, creamy blue cheese, grape tomato half, pickled onion *Old Bay Shrimp Cocktail* 

## DIPS

serves 40-50 people

Roasted Vegetable Buffalo Dip with House-Made Chips \$130 Hot Spinach Dip with House-Made Chips \$140 Roasted French Onion Dip with House-Made Chips \$110 Pimiento Cheese Spread with Crackers \$100

## **PLATTERS**

serves 50-75 people

International & Domestic Cheeses with Crackers \$185

Vegetable Crudité with Ranch Dip \$135

Fruit & Cheese Assortment \$200

Harbert Center Broccoli Salad \$160

*Displayed Charcuterie Board \$215* assorted cured meats, cheeses, pickles, olives, dried fruits, crackers

Displayed Grazing Table \$14 per person minimum 100 people

spread featuring international & domestic cheeses, variety of fruit, assorted cured meats, pickled vegetables, olives, dried fruits, breads, crackers, jellies, jams, finger sandwiches, & dips

We are happy to personalize any menu to meet your specific needs or requests All menu items subject to 20% service charge & 10% sales tax | Prices subject to change | Revised 03-11-24



Hors d'oeuvres Receptions require a minimum of \$20 per person \$125 attendant fee required per station

## **ACTION STATIONS**

priced per person

Totcho Bar \$12

tater tots with toppings (choose 6):

cheddar cheese, nacho cheese sauce, green onions, sauteed onions & peppers, pickled jalapenos, tomato salsa, ketchup, mustard, ranch, sour cream, chili, pulled pork OR popcorn chicken

#### Build Your Own Slider Bar \$13

grilled beef chuck patties, sliced cheese, pickles, bacon bits, sliced onion, pickled jalapenos,

mustard, mayo, ketchup

### Walking Nachos \$10

individual bags of Doritos or Fritos with choice of taco seasoned ground beef, shredded queso blend, pickled jalapenos, tomato salsa, diced red onions, roasted corn, sour cream

#### Pasta Station \$10

penne pasta, parmesan cheese, broccoli, mushrooms, green onions, garlic bread, marinara OR alfredo sauce grilled chicken + \$8

#### Mashed Potato Bar \$9

creamy potatoes, shredded cheese, bacon bits, caramelized onions & peppers, roasted garlic butter, sour cream, scallions

### Mac & Cheese Bar \$10

toasted herbed breadcrumbs, roasted peppers, pickled jalapenos, fried onions, pico de gallo, shredded cheese, diced ham smoked sausage + \$5 | pulled pork + \$6 | popcorn chicken + \$5 | shrimp + \$8

### Caesar Salad Station \$7

romaine lettuce, parmesan cheese, garlic seasoned croutons, classic Caesar dressing grilled chicken + \$8

## **CARVING STATIONS**

served with cocktail rolls & appropriate sauces

Marinated Beef Prime Rib (serves 40-50) \$355

Roasted Turkey Breast (serves 40-60) \$185

Beef Tenderloin (serves 30-40) \$385

Slow Smoked Ham (serves 50-70) \$225

Grilled Pork Tenderloin (serves 30-40) \$190

We are happy to personalize any menu to meet your specific needs or requests All menu items subject to 20% service charge & 10% sales tax | Prices subject to change | Revised 03-12-24



Hors d'oeuvres Receptions require a minimum of \$20 per person

## **SWEET BITES**

per 100 pieces

*Milk & Cookies \$165* ice cold milk with a homemade chocolate chip cookie

Chef's Choice Cake Bite Assortment \$145

Brownie Bites \$145

Dessert Shooters \$210 (choice of two flavors per order)

banana pudding, cookies & creme, cheesecake with strawberry or caramel sauce, lemon ice box, key lime, chocolate mousse, strawberry shortcake, oatmeal creme pie, peanut butter pie, toasted coconut cake

Mini Cookie Assortment \$95

Chocolate Dipped Strawberries \$175

## **BEVERAGES**

per gallon (serves 10-12) Royal Cup Coffee \$29 Harbert Center Punch \$29 Iced Tea \$20 Lemonade \$20 Soft Drinks/Bottled Water \$3 (each) Assorted English & Herbal Teas \$2 (each) Assorted Fruit Juices \$3 (each)