

Party Favors:

Bites

Priced Per Person

Goat Cheese Stuffed Peppadews + \$4

Deviled Eggs + \$4

- Plain
- Truffle Bacon
- Kippered Salmon

Marinated Olives & Marcona Almonds + \$4

Chicharrones + \$2

Meatballs + \$6

- Grass Fed SFF Beef in Marinara
- Grass Fed SFF Beef Swedish Style

Dips & Spreads

Priced Per Person

Seasonal Hummus + \$3

Horseradish Bacon Dip + \$5

Reuben Dip with Rye Crostinis + \$5

Kippered Salmon Spread + \$4

Poblano -or- Peppadew Pimento Cheese + \$3

Platters

SMALL PLATTERS (*Feeds 10-15*)

Charcuterie Platter + \$70

Antipasti Platter + \$70

Artisan Cheese Platter + \$70

LARGE PLATTERS (*Feeds 15-25*)

Large Charcuterie Platter + \$140

Large Artisan Cheese Platter + \$140

Large Antipasti Platter + \$140

Mains

Priced Per Person

Grilled Springer Mountain Chicken Breast + \$7

(*Served Cold*)

- with Ras el Hanout and Cucumber Yogurt
- with Truffle Aioli

El's Wings with Cucumber Yogurt + \$6

Jimmie's Jerk Wings + \$6

Grilled Hanger Steak with Chimichurri

(*Served Cold – Sliced and Served Mid Rare to Medium*) + \$10

Riverview Farms/Gum Creek Farm Pulled Pork with Carolina BBQ + \$7.53

Springer Mountain Roasted Pulled Chicken with Carolina BBQ + \$6.53

Smoked Brisket with Carolina BBQ + \$9

Kippered Salmon with Black Pepper Lavosh and Caper Spread (*Served Cold*) + \$8

Grass fed SFF Beef Meatballs + \$7

Additional Sauces are Available

+ \$4.93 per 8 oz container

Selections Include the Following:

Dijon, Cucumber Yogurt, Truffle Aioli, Horseradish Aioli, Thyme Aioli, Chimichurri, BBQ, Cilantro Aioli, Sambal Aioli, Nam Prik, Garlic Mud, Piquillo Pepper Aioli

Sides

Priced Per Person

Mac & Cheese

- Classic + \$5
- Truffle Bacon + \$7
- Chorizo Scallion + \$7

Muss's Collards with Nueske's Bacon + \$7

Herb Roasted Potatoes + \$4

Roasted Beets & Goat Cheese + \$5

Greenless Greek Salad + \$4

Roasted Mushroom Truffle Pasta Salad + \$6

Spicy Horseradish Slaw + \$4

Spicy Thai Cucumber Slaw + \$5

Seasonal Chickpea Salad + \$5

Todd's Token Salad + \$5.53

Greek Salad + \$4

Caesar Salad + \$4

Baby Greens + \$3

Salads include a choice of the following

dressings: Classic Caesar, Balsamic Vinaigrette, Champagne Vinaigrette, Red Wine Vinaigrette

Additional dressings can be purchased for \$3.93 per 8 oz container

Seasonal Sides

Priced Per Person

Subject to Availability

Sweet Potato Mash (Fall) + \$6

Crunchy Cauliflower Salad (Fall) + \$6

Roasted Brussels Sprouts (Fall, Winter) + \$6

Roasted Autumn Vegetables (Fall, Winter) + \$6

Grilled Vegetable Pasta Salad (Spring, Summer)
+ \$6

Grilled Vegetables with Feta Dip (Summer) + \$6

Heirloom Tomato, Cucumber & Mozz (Summer)
+ \$6

Roasted Corn Esquites (Summer) + \$6

H&F Yeast Rolls *priced per 24 rolls* + \$19.93

Desserts

House-made Cookies + \$3.53 Each

- Evil Chocolate Chip
- Evil Chocolate Chip with Pecans
- Dark Chocolate Ginger
- Oatmeal Raisin
- White Chocolate Cranberry

Brownies + \$3.53 Each

- White Chocolate
- Double Dark Chocolate

Chef's Pastries + \$3.53 Each

Rotating Selections Based Upon Availability

Chef Attended

Choose from these options that require a Chef on site to finish and assemble for your guests. These options require a minimum of one onsite chef and one lead server. Staffing requirements will depend on the expected guest count. Items from the "Party Favors" section can also be mixed and matched with these offerings!

CROSTINIS

- Hidi's Tartare + \$7
- Truffle Mushroom + \$5
- Seasonal Hummus + \$4
- Smoked Liver Mousse + \$8
- Thai Chicken Salad + \$5
- Kipperd Salmon + \$7
- Pimento Cheese + \$4

SLIDERS (Onsite Heat Source Required)

- Heritage Pulled Pork BBQ + \$7
- Certified Angus Beef Brisket BBQ + \$8
- Cubanesque* + \$7
- The Funky Chicken* + \$7
- Mo' Rock'n Chicken + \$7
- Hot Falafel Action* + \$7

SKEWERS

- Caprese (Summer) + \$5
- Ras El Hanout Chicken + \$6
- Hanger Steak + \$7
- Greek Chicken + \$6
- Spanish Chorizo, Olive & Date + \$7

TARTLET'S

- Kipperd Salmon + \$6
- Wild Mushroom + \$5
- Sherry-Vidalia Jam, Bacon, Blue Cheese + \$5

COLD SLIDERS

- The Eggpire Strikes Back + \$6
- NoMama Tuna + \$7
- Jack Talk Thai Chicken + \$7
- Basic Turkey or Ham & Swiss + \$6
- Pastrami or Corned Beef & Swiss + \$7

Caja China Pig Roast

Feeds up to 70 guests, great for a unique gathering!

\$2,500 + Tax & Labor

(Minimum 1 Chef @ \$150, 1 Server @ \$250)

MENU

Whole Roasted Suckling Pig Locally sourced from Gum Creek Farms in Roopville, GA or Riverview Farms in Ranger, GA

- Chicharrones with Jalapeno Vinegar Dipping Sauce
- Carolina BBQ
- Artisan Rolls

Choose 3 Sides:

- Spicy Horseradish Slaw
- Charro Beans
- Potato Salad
- Seasonal Pasta Salad
- Collard Greens
- Mac & Cheese
- Greek Salad

Want to take your party to the next level?

Add on Pozole Rojo (Traditional Mexican Pork & Hominy Stew) for \$200!

Additional sides upon request, available at additional charge.

Price includes disposable plates, utensils, napkins, and all other serving items for the buffet