



COCKTAIL RECEPTION | BUFFET MENU

START. SNACK. SHARE

Select 2

EDAMAME HUMMUS (V)

Sourdough Toast, Carrots, Celery

SOFT PRETZELS (V)

House-made Cheese, Honey Mustard Horseradish

FRIED GREEN TOMATOES (V)

Sriracha Remoulade, Goat Cheese

BLUE CHEESE DIP

Blue Cheese, Sour Cream, Sharp cheddar, Chives, Tavern Chips

BUFFALO CHCKEN DIP

Sharp Cheddar, Crumbled, Bacon, Ranch, Cream Cheese, Buffalo Sauce, dry Chives, Veggie Crudit , Tavern Chips
(Additional \$1.00 per person)

CLASSIC CHICKEN WINGS (GF)

Please select 1 or 2 sauces: Mild, Hot, Lemon Pepper, Honey Ginger Sriracha, Garlic Parmesan, or Barbecue; Ranch and Blue Cheese dressing, Celery, Carrots
(Additional \$2.00 per person, quantities limited)

SALADS

Select 1

BABY GEM CAESAR SALAD

Lemon Parmesan Dressing, Parmesan Breadcrumbs or Seasoned Croutons (depending on location)

SEASONAL CHOPPED SALAD (GF, V)

Chef's Seasonal Choice

ENTREES

Select 3

SOUTHERN BUTTERMILK CHICKEN TENDERS

With Barbecue Sauce and Honey Mustard

PULLED CHICKEN TINGA OR FRIED FISH TACOS

Flour Tortillas, Pico De Gallo, Avocado, Lettuce

LOW COUNTRY SHRIMP & GRITS (GF)

Spicy Andouille Sausage, Saut ed Shrimp, Roasted Tomato, Chipotle, Cheese Grits
(Additional \$2.50 per person)

12-HOUR PORTER-BRAISED BONELESS SHORT RIBS (GF)

Porter-Braised Short Rib, Red Bliss Mashed Potatoes, Horseradish Cream
(Additional \$3.50, per person)

MAC AND CHEESE (V)

3 Cheese Sauce, Buttered Breadcrumbs

TAVERN SALMON (GF)

Broccoli, Mush Potatoes *(Additional \$3.50, per person)*

MOTHER NATURE BOWL (GF, V)

Spring mix, Quinoa, Cranberries, Cucumbers, Pickled, Onions, Avocado, Feta Cheese, Basil Aioli

CHEESEBURGER SLIDERS

Made with Local Stone Mountain Cattle Angus Beef

PRICE: \$43.95, PERSON

All food and beverage charges are subject to state sales tax, service charge, and an administrative fee. Pricing is based on a minimum of 20 guests and is based on up to 3 hours of service. The amount billed will be based on the guaranteed guest count or the number of guests in attendance, whichever is greater.. For health and safety, to-go food is not permitted. Additional items may be added for an increased cost.

Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.