

## SOUTHERN COMFORT BUFFET MENU

**\$45 PER PERSON**

CHEF ATTENDED STATION INCLUDED

### FIXED MENU ITEMS

(ENTREES)

#### Pulled Pork

*House smoked pork served with  
your choice of hickory or coca-cola  
barbecue sauce*

#### Country Fried Chicken

*Fried boneless buttermilk  
chicken breast with sawmill  
country gravy*

(ACCOMPANIMENTS)

#### Georgia Peach Salad

*Baby spinach, charred peaches, candied pecans, goat cheese, golden raisins, cucumbers, red grapes, champagne vinaigrette*

Baked Mac-N-Cheese

Garlic Mashed Red Potatoes

Brussels Sprout Slaw

Jalapeño & Cheddar Cornbread

Bacon Braised Green Beans

(DESSERT)

Banana Pudding

### CHEF ATTENDED STATION

#### Brisket Carving Station

*House smoked certified angus beef brisket hand cut to order & served with your choice of barbecue sauce*



### SUGGESTED MENU ENHANCEMENTS

*(Menu Enhancements are the perfect way to add MORE to your special event menu. Each addition is sold a la carte.)*

### HORS D'OEUVRES

*Each selection feeds up to 25 guests*

Goat Cheese, Charred Peach, Pecan & Honey on Crostini. . . . .	\$65	Cocktail Shrimp. . . . .	\$60
Vine Ripe Tomato & Mozzarella Bruschetta. . . . .	\$55	Loaded Potato Eggrolls. . . . .	\$55
Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini. . . . .	\$65	Roasted Garlic Hummus Dip with Carrot & Celery. . . . .	\$60
Mini Pimento Cheese Crostini. . . . .	\$45	Crudité with Ranch or Blue Cheese. . . . .	\$60
Bacon Wrapped Dates. . . . .	\$60	Pimento Cheese Dip with Pretzel Chips. . . . .	\$75
Ahi Tuna Bites. . . . .	\$85	French Onion Dip with Potato Chips. . . . .	\$40
Antipasto Skewers. . . . .	\$60	Aqua Terra Bistro's Famous Bread & Spread. . . . .	\$50
		Fresh Fruit Skewers. . . . .	\$65